



Welcome to Fore Lakes Golf Club!

Thank you for considering Fore Lakes Golf Club to host your upcoming event. Fore Lakes Golf Club has provided a beautiful setting and excellent food for a wide assortment of events since April 2000. The Fore Lakes family, which includes an excellent management team and outstanding staff, will provide you one of the most memorable events of a lifetime.

Our banquet rooms can easily accommodate weddings, showers, holiday and retirement parties, birthday celebrations, golf outings or business meetings for 125 to 750 guests. All of our rooms have access to the patio and deck areas, which provide the perfect setting to relax while looking at the sparkling lakes and rolling hills of the golf course or to enjoy an evening cocktail under the stars.

Please feel free to call us at (810) 982-3673 if you have any questions or to arrange a tour of our facilities. I look forward to speaking with you soon.

Sincerely,

Kathy J Almanza
Event Coordinator

Prices do not reflect a 20% Service Charge and applicable State Sales Tax (Prices are subject to change). Consuming raw and under cooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.

Golf Outings

Includes

18 Holes with Cart
Practice Range
Live iOS Golf Tournament Scoring
Proximity Markers
Beverage Cart Service

Breakfast

Continental

Muffins, Assorted Breakfast Breads, Danishes, Mini Bagels, Flavored Butter and Cream Cheese,
Fresh Fruit Bowls of Grapes, Cherries, Bananas, Pears, Apples and Oranges,
Coffee, Tea, Milk and Assorted Fruit Juices

Buffet

Country Fresh Scrambled Eggs
Crisp Bacon and Link Sausage
Hash Browns
Fresh Fruits
French Toast and Syrup
Biscuits and Gravy
Mini Muffins, Sliced Breakfast Breads and Danishes
Assorted Chilled Fruit Juices, Coffee, Tea and Milk

Lunch

Deli Buffet

Assorted Deli Meats of Black Forest Ham, Breast of Turkey and Roast Beef
Assorted Bakery Breads of White, Marbled Rye and Wheat
Condiment Tray of Lettuce, Tomato, Onion, American or Swiss Cheese and Pickles

~Choose Four Salads~

Redskin Potato
Macaroni and Tuna
Fore Lakes Signature Salad
Caesar
Cole Slaw
Fresh Cut Fruit

Summer Rates (Inquire Spring/Fall)

<u>All prices per person</u>	Weekday	Weekend
Continental Breakfast	\$	\$
Breakfast Buffet	\$	\$
Deli Buffet	\$	\$
Plated Dinner	\$-\$	\$-\$
Dinner Buffet	\$	\$

~Optional Items~

Lunch at Turn (Choice of Hamburger, Kielbasa, Italian Sausage, Hot Dog, chips and a beverage) \$ per person
Palmer Open Bar \$ first three hours, \$ each additional hour
Nicklaus Open Bar \$ first three hours, \$ each additional hour
Tiger Open Bar \$ first three hours, \$ each additional hour
Drink Tickets \$ Can Beer, \$ for soda pop can, bottled water, or sport drink

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Buffet Package

Includes

Soft Drinks, Coffee, Tea and Milk
Fresh Baked Bread and Butter

Salad

~Choose Two~
Fresh Fruit Cup
Fore Lakes Signature Salad
Caesar Salad
Marinated Italian Pasta Salad
Tomato, Basil, Red Onion, Cucumber Salad

Pasta

~Choose One Noodle & One Sauce~
Noodle - Mostaccioli, Bow Tie, Penne
Sauce - Tomato Basil, Alfredo, Meat

Dinner Course

~Choose Two~
Tenderloin - Slow Roasted and Sliced (Choice of Sauce)
Char Grilled Atlantic Salmon
Stuffed Pork Loin - Apple Brandy Sauce
Chicken Breast - Marsala, Madeira or Picatta

~Choose One~
(Hand Carved)

Top Round of Beef
Carved Prime Rib
Beef Tenderloin

(Vegetarian Option Available)

Starch Choice

~Choose One~
Roasted Garlic Whipped Potatoes
Herbed Roasted Redskin Potatoes
Harvest Blend Wild Rice

Vegetable Choice

~Choose One~
Mixed Medley of Yellow Squash, Asparagus and Carrots
Garden Blend of Broccoli, Sugar Snap Peas and Carrots
Green Beans with Garlic Oil and Tomatoes
California Blend of Broccoli, Cauliflower and Carrots

Dessert

Chocolate Mousse or Raspberry Sorbet

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Plated Dinner Package

Family Style Add \$ per person

Includes

Soft Drinks, Coffee, Tea and Milk
Fresh Baked Bread and Butter

Salad

Fore Lakes Signature Salad
Or
Caesar Salad

Dinner Course

~Choose One or Two~

Meat

Tenderloin - Slow Roasted and Sliced (Choice of Sauce)
8 oz. Center Cut Filet Mignon - Morel Mushroom Demi-Glace
12 oz. New York Strip - Chargrilled to Perfection
Stuffed Pork Loin - Apple Brandy Sauce

Seafood

Char Grilled Atlantic Salmon – Stuffed with Spinach & Crabmeat
Stuffed Sole Imperial – Stuffed with Cream Filled Crabmeat, Shrimp and Scallops

Chicken

Handcrafted Chicken Cordon Bleu – Stuffed with Swiss Cheese and Imported Ham
Stuffed Chicken – Tomato Cheese Florentine or Tuscan Style
Chicken Breast - Marsala, Madeira or Picatta

(Vegetarian Option Available)

Starch Choice

~Choose One~

Bow Tie Pasta with Tomato Basil or Alfredo Sauce
Roasted Garlic Whipped Potatoes
Herbed Roasted Redskin Potatoes
Harvest Blend Wild Rice

Vegetable Choice

~Choose One~

Mixed Medley of Yellow Squash, Asparagus and Carrots
Garden Blend of Broccoli, Sugar Snap Peas and Carrots
Green Beans with Garlic Oil and Tomatoes
California Blend of Broccoli, Cauliflower and Carrots

Dessert

Chocolate Mousse or Raspberry Sorbet

Prices per person

Meat	\$
Seafood	\$
Chicken	\$

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Bar Service

An \$80 per Bartender Fee (per 100 guests) will be added on all cash bars
Substitutions may be made based on inventory levels

Palmer

House Brand Vodka ~ Gin ~ Whiskey ~ Scotch ~ Bourbon ~ Rum
Amaretto ~ Peach Schnapps ~ Irish Cream
Bud Light ~ Killian's Red
White Zinfandel ~ Chardonnay ~ Piesporter ~ Merlot ~ Cabernet Sauvignon
Fresh Fruit Garnishes ~ Bartenders ~ All Mixes

Nicklaus

Tanqueray Gin ~ Canadian Club ~ Stolichnaya Vodka ~ Dewers' Scotch
Jack Daniels ~ Jim Beam ~ Bacardi Rum ~ Captain Morgan's Spiced Rum ~ Kahlua ~ Bailey's Irish Cream
Bud Light ~ Killian's Red
White Zinfandel ~ Chardonnay ~ Piesporter ~ Merlot ~ Cabernet Sauvignon
Fresh Fruit Garnishes ~ Bartenders ~ All Mixes

Tiger

Tanqueray Gin ~ Canadian Club ~ Stolichnaya Vodka ~ Dewers' Scotch
Jack Daniels ~ Jim Beam ~ Bacardi Rum ~ Captain Morgan's Spiced Rum ~ Kahlua ~ Bailey's Irish Cream
Admiral ~ Bombay Sapphire ~ Crown Royal ~ Grey Goose Vodka ~ Glenlivet ~ Southern Comfort
Sweet and Dry Vermouth
Bud Light ~ Killian's Red
White Zinfandel ~ Chardonnay ~ Piesporter ~ Merlot ~ Cabernet Sauvignon
Pinot Grigio and Shiraz Wines
Fresh Fruit Garnishes ~ Bartenders ~ All Mixes

Champagne & Punch

Entire Room	\$ per person
Fruit Punch	\$ per gallon
Spiked Punch	\$ per gallon
Mimosas	\$ per gallon
Mumms Cordon Rouge	\$ per bottle
Dom Perignon	\$ per bottle
Cristal	Upon request

Wine Service

Tableside service for your guests by our professionally trained staff during dinner
House Red or White
\$ per person

Martini Bar

Experienced mixologists prepare special martinis for your guests for 1 ½ hours. A menu of ten different martini flavors will be placed at each bar for your guests' convenience. Your bar includes additional liquors and garnish as needed.
\$ per person

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Sweet Endings

Fresh Fruit

Includes peeled and sliced watermelon, pineapple, honeydew, cantaloupe, strawberries, apples, oranges, grapes, kiwi and pears.
\$ per person

Sweet Finale

Hand dipped milk and white chocolate dipped strawberries, classic homemade cannoli's, petite cheesecake, chocolate mousse, tarts, assorted bars, gourmet cookies, and fresh fruit mélange.
\$ per person

Decadent Dessert

Vast assortment of dessert's to make a sweet impression for your guests. Chocolate mousse, assorted pies, French pastries, mousse cakes and tortes, cheesecakes, hand dipped chocolate covered long stem strawberries, fruit tarts, tiramisu, cannoli's, petit fours, fresh fruits.
\$ per person

Chocolate Fountain

This is a spectacular way to end your meal. Your guests will cover pieces of seasonal fresh fruit, cream puffs, rice crispy treats, pretzels, marshmallows and much more, with rich Belgium milk chocolate cascading from a three tier fountain. Chocoholics beware!
\$ plus \$ per person (1 ½ hours)

Pastry Tray

Assorted miniature pastries
\$ per person

Chef's Exclusive

Ice Cream	\$ per person
Cheesecake	\$ per person
Assorted Achatz' Pies	\$ per person
Chocolate Mousse	\$ per person
Cheesecake Parfait	\$ per person
Hot Fudge Cream Puff	\$ per person
Raspberry Sorbet	\$ per person
Large Fresh Handmade Cannoli's	\$ each
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut or Peanut Butter Cookies	\$ each

Ice Sculptures

Various Designs
Price based on design

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