

1914  
**LAWRENCE**  
*country club*



## WEDDING GUIDE

*Start your forever at Lawrence Country Club.*

*Experience breathtaking views, a romantic atmosphere, along with superior service  
to make your big day unforgettable to you and your guests.*

# LCC WEDDING POLICIES

## Entertainment

Lawrence Country Club Reserves the right to regulate entertainment volume in our event spaces. Due to city regulations, any outdoor entertainment must end by 10 p.m.

## Guarantees

LCC requires the guaranteed number of guests ten days prior to your event. After this date, your guest count may increase by a reasonable amount, but it may not be reduced.

## Contract & Billing

Events will not proceed without a signed contract or receipt of payment, unless mutually agreed upon payment arrangements have been made between the client and LCC.

## Decorations

LCC does not allow the use of push pins, tacks, tape or any other item(s) to be attached to any permanent structure without management approval. Guests are prohibited from throwing rice, birdseed, confetti or any other like items. Contained candles may be used inside the event space. Management reserves the right to regulate any decorations.

## Tax & Gratuity

All services are subject to a 20% service charge and Kansas state sales tax (9.05%) or Kansas State liquor tax (10%). Tax exemption documentation must be on file with the agreement for tax exemption status.

## Deposit & Payment

Contracted deposits are required to secure the agreed upon space and our services for your event. Deposits are due with a fully executed contract. Full Payment of your balance is due ten days prior to your event, along with the guaranteed guest count. Any additional charges, such as a hosted bar, will be settled at the conclusion your event.

## Storage

Set-up and outside items are the responsibility of the client and/or vendor. Items brought in early or left at LCC may be prearranged, however LCC is not responsible for lost, damaged or stolen property.

# LCC WEDDING POLICIES

## Alcohol

Guests must be 21 years of age or older to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to consume or purchase alcohol at the discretion of LCC staff & management.

## Food & Beverage

LCC does not allow outside vendors to cater in our event spaces. No outside food or beverage shall be brought on the premises, with the exception of wedding cakes.

## Event Time

Client will have access to their reserved event space at an agreed upon timeframe for setup and event preparation. Included in your rental fee is a four hour block, for the event itself. Additional hours may be available for \$125 per hour.

## Golf

Take full advantage of having your wedding at LCC. You and your guests will have access to the golf course either the day before, day of, or day after your event. There is a maximum amount of two foursomes. Price per guest will depend on the season and day of week.

## Rehearsal & Rehearsal Dinner

If you choose to do our wedding ceremony & reception package, you will have the opportunity to do a one hour rehearsal the day prior.

## Tastings

Upon receipt of a signed contract and deposits, a tasting may be scheduled with the bride & groom and our Executive Chef. This is complimentary for up to four guests. A charge of \$15 per person will be added for any additional guests.

## Cancellations & Refunds

Events may be canceled with a full refund of deposit before 61 days. Events may be canceled with a fifty percent refund of the deposit between 31 and 60 days. After 30 days, no refunds will be given.

# WEDDINGS AT LCC

## Wedding Ceremony:

Wedding Ceremony Fee, which includes the following:

- ♦ A one hour ceremony rehearsal time
- ♦ Ceremony location
- ♦ Up to 120 chairs, additional available for a rental fee
- ♦ Setup and teardown of ceremony site, chairs, etc.
- ♦ On-site event manager
- ♦ Lapel microphone for officiant (Indoor location only)

## Wedding Receptions Venue Fee includes:

- ♦ Event space for up to four hours
- ♦ Early access to the event space for set-up and preparation
- ♦ Event set-up and tear down
- ♦ All linens; including tablecloths, napkins and table skirting
- ♦ On-site Event manager for the duration of your event
- ♦ A 20x20 dance floor area
- ♦ Serving staff and bartenders
- ♦ A food tasting for up to four guests
- ♦ Butler service offered with the purchase of a champagne toast
- ♦ Access to the deck, off of the event space overlooking the golf course

## Additional Features Available:

- |   |                           |
|---|---------------------------|
| ♦ Colored napkins                         | per quote                 |
| ♦ Colored table cloths                    | per quote                 |
| ♦ Projection screen                       | \$30.00                   |
| ♦ Projector                               | \$50.00                   |
| ♦ Round of golf for up to 8 guests        | per quote                 |
| ♦ Cutting and serving of the wedding cake | \$1 per guest             |
| ♦ Champagne toast                         | \$4.00 per guest          |
| ♦ Additional hour for event               | \$125 per additional hour |

# LCC PLATED DINNERS

## Plated Dinners

### CHOICE OF ONE SOUP OR SALAD AND ONE ENTRÉE PER PERSON

Minimum of 20 guests  
Includes Unlimited Water and Tea  
Choice of Two Entrees- Additional Per Person  
Choice of Three Entrees-Additional Per Person  
Includes Fresh Baked Rolls and Butter

### **SALADS**

*choose one salad **or** soup*

#### **HOUSE**

crisp greens, English cucumber, tomatoes and Spanish onion dressing

#### **CAESAR**

crisp Romaine, house croutons, shredded parmesan and Caesar dressing

#### **SPINACH**

baby spinach, sliced strawberries and candied walnuts tossed in white balsamic vinaigrette

### **SOUP**

Tomato Bisque	Broccoli Cheese
Chicken Noodle	Corn Chowder
Beef & Vegetable	Steakhouse Chili
Five Onion	

### **ENTREES**

*choose one*

#### **GRILLED CHICKEN BREAST**

served with rice, seasoned vegetables and roasted red pepper sauce

#### **ATLANTIC SALMON**

served with creamy orzo, seasonal vegetables and lemon caper sauce

#### **MAPLE FARMS ROASTED PORK LOIN**

served with rosemary whipped potatoes, seasonal vegetables and apple jack brandy sauce

#### **8OZ ANGUS SIRLOIN**

served with horseradish whipped potatoes, seasonal vegetables and Robert sauce

#### **BUTTERNUT SQUASH RAVIOLI**

with rosemary brown butter and fresh greens

# LCC PLATED SPECIALTIES

## LCC Plated Specialties

### CHOICE OF ONE SOUP OR SALAD AND ONE ENTRÉE

Minimum of 20 guests  
Includes Unlimited Water and Tea  
Choice of Two Entrees-Additional Per Person  
Choice of Three Entrees-Additional Per Person  
Includes Fresh Baked Rolls and Butter

### ENTREE

*choose one*

#### **FRENCH CHICKEN**

served with white bean cassoulet, seasonal vegetables, topped with tomato, mint and feta vinaigrette

#### **SAUTEED ATLANTIC SALMON**

served with creamy orzo, seasonal vegetables and rock shrimp beurre blanc

#### **BRAISED SHORT RIBS**

served with roasted shallot whipped potatoes, seasonal vegetables and natural jus

#### **BLUEBERRY DUCK BREAST**

served with baby bok choy, soy vinaigrette and enoki mushrooms

#### **12OZ. CHAR-GRILLED KC STRIP**

served with boursin whipped potatoes, seasonal vegetables and merlot butter

#### **RACK OF LAMB**

served with goat cheese ravioli, sautéed swiss chard and lamb & rosemary demi

#### **CHAR-GRILLED ANGUS BEEF TENDERLOIN**

served with rosemary whipped potatoes, seasonal vegetables and wild mushroom demi sauce

# BUFFET DINNER PACKAGES

## Dinner Buffets

Minimum of 20 guests, Includes Unlimited Water and Tea

### **TASTE OF ITALY BUFFET**

classic Caesar salad  
assorted rustic breads with EVOO  
chicken parmesan with tomato coulis  
lasagna bolognese  
roasted vegetables with basil pesto and balsamic  
classic tiramisu

### **LCC BAR-B-QUE BUFFET**

mixed greens with balsamic vinaigrette and ranch  
house-made rolls  
bone-in chicken with whiskey BBQ sauce  
Smoked beef brisket  
three cheese mac 'n cheese  
BBQ baked beans  
brownies

### **LCC FORMAL BUFFET**

mixed greens with balsamic vinaigrette and ranch  
house-made rolls  
Atlantic salmon with roasted red pepper coulis  
chicken Marsala  
rice pilaf  
seasonal vegetables  
cheesecake

### **THE GRECIAN BUFFET**

Greek salad with oregano vinaigrette  
assorted breads with feta cheese and EVOO  
marinated flank steak with feta cheese and fresh lemon  
roasted leg of lamb with tzatziki sauce  
sautéed green beans  
roasted potatoes with lemon & oregano  
classic baklava

## Carving Stations

serves approximately 35 guests  
chef fee will apply

### **SLOW ROASTED TURKEY**

served with house cranberry compote and natural jus

### **MUSTARD AND GARLIC CRUSTED PRIME RIB**

served with natural jus and horseradish



# RECEPTIONS

## **Hors D' Oeuvres**

Price per dozen

Displayed **or** Butler Passed

Per 100 guests add fee for Butler Service

Gorgonzola stuffed mushroom cap

Chicken wings served seasoned, buffalo or dry rubbed with ranch and blue cheese

Chicken strips served with ranch, buffalo, BBQ and honey mustard

Meatballs tossed in BBQ or red sauce

Tomato and mozzarella crostini with pesto

Chorizo arancini with tomato coulis

Beef sliders topped with pickled onion and cheese

Beef tenderloin crostini with wild mushroom duxelle

Salmon arancini with tomato coulis

Miniature beef wellingtons with horseradish creme

Jumbo lump crab cakes with creole aioli

Bacon wrapped sea scallops with chive butter



# RECEPTIONS

## **Hors D' Oeuvre Displays**

Small Display - serves approximately 25 guests  
Medium Display - serves approximately 50 guests  
Large Display - serves approximately 100 guests

Spinach dip served with tortilla chips and rustic bread

Queso dip served with tortilla chips

Vegetable crudité display served with green onion dip

Bruschetta display with ripe tomatoes and house crostini

Seasonal fresh fruit display with berry crème fraiche

Domestic and imported cheese display with gourmet cracked pepper and Dijon

Antipasti display with roasted and pickled vegetables, cured meats, gourmet cheese and rustic bread

Hummus display with celery, carrots, pepper-dew, artichokes, Kalamata olives, feta cheese and pita

Peel and eat shrimp display with cocktail sauce and lemons

# BAR & BEVERAGE MENU

All prices are inclusive of 20% service charge, along with Kansas Sales Tax and Liquor Tax

Hosted Bar: Client incurs all charges

Cash Bar: Guests pay individually

## COCKTAILS

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Well Cocktails  
Call Cocktails  
Premium Cocktails

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## WINE

House wines: Chardonnay, Pinot Grigio, Blush,  
Merlot, Cabernet Sauvignon

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## BOTTLED BREWS

Domestic Beers: Budweiser, Bud Light, Miller Lite,  
Coors Light, Michelob Ultra

Import Beers: Corona, Dos Equis, Modelo, Stella Artois

Microbrew Specialty Beers: Freestate, Boulevard

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## BEER KEGS

Domestic Beers

Microbrew Specialty Beers

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## BUBBLY & SPECIALTY DRINKS

Champagne toast

Champagne punch bowl - serves *approximately 50*

Signature Drink

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*In addition to the main bar, we offer a fully stocked  
portable bar, including a bartender for \$30 per hour.*

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## SOFT DRINKS, TEA & COFFEE

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Iced Tea  
Lemonade  
Refillable Soda  
Juices: Pineapple, Orange, Cranberry  
Coffee

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# LCC EVENT SPACES

Below rates are for a 4-hour block

Fee for each additional hour

## HERITAGE ROOM

ACCOMODATES UP TO 35 GUESTS SEATED

## WHEAT ROOM

ACCOMODATES UP TO 50 GUESTS SEATED

## UPPER DINING ROOM

**Includes access to deck, main bar and cocktail lounge**

ACCOMODATES UP TO 175 GUESTS SEATED

## MAIN CLUB FLOOR

**Includes access to deck, main bar, cocktail lounge and Wheat Room**

ACCOMODATES UP TO 240 GUESTS SEATED

**Your venue rental fee includes the contracted event space, service staff, setup, linens,  
place settings and an on-site event contact**

Agreed upon deposits are required to secure the venue space and our services for your event.

Deposits are due with a signed agreement.