

Your Planning Guide

To help you make this occasion a truly memorable one, we have created this planning guide to assure that every detail of your event is fulfilled and all your questions are answered.

After you have chosen Lawrence Park Golf Club for your special day, it will be necessary for you to send the applicable room charge to secure your reservation with us. Room charges are non-refundable and do not apply toward the estimated cost of your affair. Room charges are as follows: \$200 will secure the entire ballroom and \$100 for one half of the room. Many different configurations will allow us to customize our ballroom to fit your needs and to accommodate parties ranging from 30 to 200 guests.

The following pages are samples of our most requested menu items and estimated cost; however, our staff is exceptionally talented and we will do everything possible to fulfill any special request. We believe that your event should be a reflection of your personal taste and style.

For table service functions, to ensure food quality and speed of service, please limit your selections to three entrée choices. We ask that you provide place cards to identify the particular entrée selected by each guest in advance.

All prices are subject to change until all arrangements are confirmed. A service charge of 20% and sales tax of 6% will be applied to all applicable food and beverage items. A beverage charge of \$2 per person will be applicable to all events. Also, a \$1 per person charge will be applied for linen costs; this includes table cloths, napkins and all necessary table linens and skirting. Final charges will be based on the guaranteed number of guests that you provide, 7 days before the event, or on the actual number of attendees if greater than the guaranteed number.

A tasting may be scheduled to experience our menu options to ensure your happiness in selections. We can accommodate up to five individuals with a \$100 tasting fee. A six sample wine tasting of our house wines is also available for \$10 a person at the time of the tasting.

Lawrence Park Golf Club will provide all of your food and beverage needs. No food or alcoholic beverages may be brought on to club property for any reason. We reserve the right to refuse or discontinue alcoholic beverage service to any person or group due to liability and guest safety. The use of glitter, confetti and open flames are prohibited. Any expenses, fees or charges incurred by the club in connection with the guest's event will be the responsibility of the guest and charged accordingly.

Thank you for considering our facility for your upcoming event. Our experienced, qualified staff can assist you with every step of planning your event. We look forward to making your special day memorable, elegant and stress free.

Amenities and Services

We will be delighted to assist you with every step of planning your event
Let us customize a package to fit all of your needs

Complimentary Services

Buffets displayed in an artistic style

Stylish centerpieces

We will cut and serve all cakes

Coordinate florist, entertainment, cakes and decorations

Additional Services

Professional presentation of your cookies	\$75
Assembly of chair covers and sashes	\$1/chair
Staging area for your bridal party*	\$100
Valet Parking	\$200
Ceremony at the Waterfall	\$300

Desserts

Ice Cream your choice of Vanilla, Chocolate or Rainbow Sherbet	\$2
Ice Cream Sundae Bar create your own with all the toppings	\$4
Assorted Cookies & Brownies	\$3
Dessert Buffet a delicious assortment of incredible gourmet desserts	\$4/\$5.5
Flowing Chocolate Fountain accompanied by a variety of sweets to dip	\$350
Gourmet Coffee Bar: a unique addition to any event	
Dazzle your guests with a variety of syrups, creamers and toppings	\$3

*Please note this service is required if choosing to have your ceremony at our facility

Hor D'Oeuvres

50 Swedish Meatballs	\$50
50 Italian Meatballs	\$50
50 Water Chestnut Rumake	\$45
50 Scallop Rumake	\$120
50 Shrimp Rumake	\$95
50 Seafood Stuffed Mushrooms	\$75
50 Italian Sausage Stuffed Mushrooms	\$75
50 Chicken Satays with Dipping Sauces	\$75
50 Asian Beef Satays	\$120
50 Mini Crab Cakes with remoulade	\$95
100 Assorted Canapés	\$75
100 Mini Quiche	\$125
100 Coconut Shrimp with tangy orange marmalade sauce	\$145
Raspberry Baked Brie Wheel with toasted pecans in puff pastry (Serves 25 people)	\$60
Blackened Salmon served with capers, hard-boiled egg, red onion, cucumber dill sauce & crostini	Market Price

Prices do not reflect sales tax or service charge

Hor D'Oeuvres

prices per person

Roasted Garlic Hummus served with pita wedges	\$2
Bruschetta served warm atop Italian bread	\$2
Cheese Baton served on crostini	\$2
Fresh Vegetables served with ranch dip	\$2
Fruit Ensemble served with raspberry amaretto sauce	\$2.5
Assorted Cheeses and Meats served with crackers	\$3
Artichoke and Spinach Dip served warm with pita wedges	\$2.5
Buffalo Chicken Dip served with tortillas	\$3
Shrimp Cocktail served with cocktail sauce	\$4.5
Chips & Dip served with fresh salsa, guacamole and chorizo queso	\$4
Ahi Tuna Display served with pickled ginger and wasabi	\$5
Combination Display Our three most popular displays grouped together; a lighter portion of our fresh vegetables, assorted meats and cheeses, and our fruit ensemble	\$4

Prices do not reflect sales tax or service charge

Full Service Luncheons

For events between 10 am — 3 pm
All meals served with choice of one soup

Quiche Loraine with fresh fruit	\$12
Grilled Chicken Salad grilled chicken, cucumbers, tomatoes, hard-boiled egg, shredded cheese	\$13
Chicken Caesar grilled chicken, tomatoes, olives, hard-boiled egg, parmesan cheese	\$13
Wedge Salad tomato, cucumbers, bacon, creamy gorgonzola dressing	\$13
Grilled Steak Salad filet medallions, cucumbers, tomatoes, hard-boiled egg, shredded cheese	\$15
Tuna Salad Croissant with fresh fruit	\$13
Chicken Salad Croissant with fresh fruit	\$13
Hummus & Vegetable Wrap with fresh fruit	\$13

Soups

Cream of Potato
Tomato Florentine
Italian Wedding
Chicken Noodle

Please limit your selections to three or less per event

Prices do not reflect sales tax or service charge

Luncheon Buffets

For events between 10 am – 3 pm

Entrees

Baked Scrod
Vegetable Lasagna
Traditional Lasagna
Turkey Asparagus Roulades
Grilled Apricot Chicken
Bruschetta Chicken
Meatloaf
Beef Stroganoff
Chicken & Biscuits

Salads

Potato
Tossed
Fresh Fruit
Italian Pasta

Sides

Vegetable Medley
Corn O'Brien
Green Beans
Roasted Red Potatoes
Potatoes Au Gratin
Duchess Potatoes
Pasta Marinara

Please choose one salad and one side

One Entrée/\$14

Two Entrées/\$16

Three Entrées/\$18

Salad Bar Creation build your own salad with fresh vegetables, cheese & other toppings

Choice of two sides or one soup

Chicken or tuna salad	\$13
Grilled chicken	\$14
Grilled steak	\$15
Taco	\$14

Sandwich Creation a display of assorted deli meats, cheeses, chicken or tuna salad, rolls, condiments

Choice of two sides or one soup \$14

Breakfast Buffet scrambled eggs, bacon, sausage, home fries, fresh fruit, pastries \$13

Add a waffle Station/\$3

Add an omelet station/\$4

Brunch Buffet start with our classic Breakfast Buffet \$19

Choose one luncheon entrée selection & two sides or salads

Selections are priced per guest and do not reflect sales tax or service charge

Dinner Buffet

Entrees

Baked Chicken
Fried Chicken
Stuffed Chicken Breast
Seafood Newburg
Boston Baked Cod
Cod Florentine
Vegetable Lasagna
Roasted Turkey
Peppered Chicken Tortellini
Beef Roulades
Beef Lasagna
Braised Beef Medallions
Smoked Ham
Pork Marsala

Salads/Choose One

Tossed
Caesar
Italian Pasta
Potato
Tomato & Cucumber

Vegetables/Choose One

Steamed Broccoli
Glazed Carrots
Vegetable Medley
Green Bean Almondine
Corn O'Brien

Starches/Choose Two

Roasted Red Potatoes
Potatoes Au Gratin
Duchess Potatoes
Pasta Marinara
Pasta Alfredo
Rice Pilaf

One Entrée/\$18

Two Entrées/\$20

Three Entrées/\$22

Selections are priced per guest and do not reflect sales tax or service charge

Formal Buffet

Entrees

Georgia Chicken
Champagne Chicken
Crab Stuffed Chicken with Lobster Sauce
Jamaican Jerk Sole
Salmon Florentine
Sweet Chili Salmon
London Broil
Sliced Prime Rib

Salads/Choose Two

Chopped
Fresh Fruit
Balsamic Tomatoes

Vegetables/Choose One

Shaved Brussel Sprouts
Baby Asparagus
Sugar Snap Peas
Seasonal Zucchini & Squash

Starches/Choose Two

Red Skin Mashed
Twice Baked Potatoes
Tri Colored Baby Potatoes
Gnocchi Marinara

Two Entrées/\$25

Three Entrées/\$27

Add a carving station, made-to-order pasta station or seafood station for an additional \$7 per person

Selections are priced per guest and do not reflect sales tax or service charge

Dinner Entrees

Table service events

Chicken Marsala	\$19
Vegetable Lasagna	\$18
Stuffed Chicken Breast	\$18
Champagne Chicken with artichokes	\$19
Chicken Cordon Bleu	\$20
Boston Baked Cod	\$19
Seafood Stuffed Cod	\$20
Bruschetta Salmon	\$23
Raspberry BBQ Salmon	\$24
London Broil	\$25
Prime Rib of Beef	Market Price
New York Strip Steak	Market Price
Filet Mignon	Market Price
Sirloin & Grilled Shrimp	Market Price
Sirloin & Crab Cake	Market Price

Sit down prices include salad and each entrée is accompanied by vegetable, starch & bread service

Please limit your selections to three or less per event

Selections are priced per guest & do not reflect sales tax or service charge

Dinner Stations

Five Buffets Stylishly Arranged

\$34 per person

Hors d'Oeuvres

Assorted Cheese Ensemble & Crackers
Red Pepper Hummus with Pita Wedges
Fresh Vegetable Display with Ranch
Italian Sausage Stuffed Mushrooms

Salads

Tossed with Three Dressings
Caesar
European Marinade
Assorted Rolls & Butter

Seafood

Blackened Salmon Display with Capers, Hard-Boiled Egg, Red Onion, Crostini & Cucumber Dill Sauce
Mussels in a White Wine Garlic Sauce
Handmade Crab Cakes with Remoulade

Choose Two of the Following Stations:

Carving/prepared to order by chef

Roasted Turkey
Slow-Roasted USDA Prime Rib with Horseradish
Choice of One Starch
Choice of One Vegetable

Pasta/prepared to order by chef

Linguini & Cavatappi Noodles
Sautéed Shrimp, Crab Meat, Chicken & Fresh Vegetables
Alfredo, Marinara & Olive Oil Sauces
Cajun, Pesto & Garlic Seasonings

Asian/prepared to order by chef

Fried & White Rice
Lo Mein Noodles
Sautéed Shrimp, Chicken, Pork & Vegetables
Orange, Tsos & Teriyaki Sauces

Selections are priced per guest and do not reflect sales tax or service charge

Dinner Grill Packages

Grilled Chicken	\$17
Shrimp Skewers	\$20
Full Rack of Ribs	\$20
Half Rack of Ribs & Chicken	\$21
Steak & Chicken	Market Price
Steak & Shrimp	Market Price

Sides/Choose Four

Potato Salad
Macaroni Salad
Tomato & Cucumber Salad
Italian Pasta Salad
Coleslaw
Tossed Salad
Fruit Salad
Corn on the Cob
Baked Beans
Macaroni & Cheese
Roasted Red Potatoes
Baked Potato Bar

Golf Events

Picnic Lunch

Pick Two: Hamburger, Hot Dog or Grilled Sausage
Includes Cookies, Chips & Pasta Salad

\$10

Boxed Lunch

Combination Sub, Cookie, Bag of Chips, Fruit & Condiments
Packed & Ready to Go

Sub \$8.50

Wrap \$9

Selections are priced per guest and do not reflect sales tax or service charge

Bar Pricing

A Professional & RAMP Certified Bar Staff Included with Price

Liquor Options

Well

\$50 per bottle

Bourbon
Whiskey
Tequila
Gin
Vodka
Rum
Peach Schnapps

Call

\$80 per bottle

Jack Daniels
Jim Beam
Black Velvet
Jose Cuervo
Tangeray
Absolut
Tito's
Bacardi
Captain Morgan

Top

\$110 per bottle

Maker's Mark
Crown Royal
Jameson
Dewar's
1800
Bombay Sapphire
Grey Goose

Wine Options

House Selection

\$60 per 1.5L bottle

Merlot
Cabernet Sauvignon
Chardonnay
Pinot Grigio
White Zinfandel

Premium Selection

\$35 per 750 mL bottle

Merlot
Pinot Noir
Chardonnay
Sauvignon Blanc
Riesling

Beer Options

Bottled

All Domestic/\$4 per bottle
All Imports /\$4 per bottle
All Craft & Specialty Brews/\$5 per bottle

Kegs

All Domestic & Basic Imports
1/2 Keg \$245
1/4 Keg \$155
Inquire About Specialty Beer Pricing

Punch Bowls & Champagne Toasts

Non-Alcoholic Fruit Punch/\$60
Champagne Punch/\$80

Sangria Punch/\$80
Absolut Punch/\$100
Champagne Toast/\$60 per 1.5L bottle

All liquor & wine is measured to the tenth of the bottle & charged per consumption
Prices do not reflect service charge