



LAWRENCE PARK GOLF CLUB

Event Planner

2023

banquets@lawrenceparkgc.com

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: \$300 will secure the entire ballroom and \$150 will secure half of the ballroom. 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. The prices listed do not reflect sales tax or service charge.

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 \$2.50 per person will be applicable to all events. Also, a \$1.50 per person charge will be applied for linen costs; this includes tablecloths, napkins 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 six individuals with a \$150 tasting fee.

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.

Luncheon Buffets

For events between 10 am – 3 pm

Entrées

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

Salads

Tossed
Fresh Fruit
Potato
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/\$16

Two Entrées/\$18

Three Entrées/\$20

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

Choice of two sides or one soup	Chicken or Tuna Salad	\$14
	Grilled Chicken	\$14
	Grilled Steak	\$17
	Taco	\$14.50

Sandwich Creation – A display of assorted deli meats, cheeses, chicken or tuna salad, rolls & condiments

Choice of two sides or one soup \$15

Breakfast Buffet – Scrambled eggs, bacon, sausage, home fries, fresh fruit, pastries \$14.50

Add waffles – maple syrup, berry syrup, whipped cream \$3

Brunch Buffet – Start with our classic Breakfast Buffet and choose one luncheon entrée selection & two sides or salads \$20

Lunch Entrées

For table service 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, cucumber, tomato, hard-boiled egg, shredded cheese & french fries	\$13.50
Chicken Caesar Salad – grilled chicken, tomato, olives, hard-boiled egg, parmesan cheese	\$13.50
Wedge Salad – tomato, cucumber, bacon, creamy gorgonzola dressing	\$13
Grilled Steak Salad – filet medallions, cucumber, tomato, hard-boiled egg, shredded cheese & french fries	\$15
Tuna Salad Croissant with fresh fruit	\$14
Chicken Salad Croissant with fresh fruit	\$14
Hummus & Vegetable Wrap with fresh fruit	\$13

Soups

Cream of Potato
Tomato Florentine
Italian Wedding
Chicken Noodle

Hors D'Oeuvres

Priced per piece

50 Swedish Meatballs	\$50
50 Italian Meatballs	\$50
50 Water Chestnut Rumaki	\$45
50 Scallop Rumaki	\$120
50 Seafood Stuffed Mushrooms	\$75
50 Italian Sausage Stuffed Mushrooms	\$75
50 Chicken Satays with Dipping Sauce	\$75
50 Mini Crab Cakes with Remoulade Sauce	\$125
100 Assorted Canapes	\$75
100 Mini Quiche	\$125
100 Coconut Shrimp with Tangy Orange Marmalade Dipping Sauce	\$160
Raspberry Baked Brie Wheel with Toasted Pecans in Puff Pastry (Serves 25 people)	\$80
Blackened Salmon with capers, hard-boiled egg, red onion, cucumber dill sauce & crostini	Market Price

Hors D'Oeuvres

Priced per person

Roasted Garlic Hummus served with pita wedges	\$3
Bruschetta served warm atop Italian bread	\$3
Fresh Vegetables served with ranch dip	\$2.50
Fruit Ensemble served with Raspberry Amaretto Sauce	\$3.50
Assorted Cheeses and Meats served with crackers	\$4
Artichoke and Spinach Dip served warm with pita wedges	\$3
Buffalo Chicken Dip served with tortillas	\$3.50
Shrimp Cocktail served with cocktail sauce	Market Price
Chips & Dip served with fresh salsa, guacamole and chorizo queso	\$4
Ahi Tuna Display served with pickled ginger and wasabi	\$6

Combination Display \$4.50
Our three most popular displays grouped together, a lighter portion of our fresh vegetables, assorted meats and cheeses & fresh fruit ensemble

Dinner Buffet

Entrées

Baked Chicken
Fried Chicken
Stuffed Chicken Breast
Boston Baked Cod
Cod Florentine
Seafood Newburg (+\$1.00 Rice)
Vegetable Lasagna
Roasted Turkey
Peppered Chicken Tortellini
Beef Roulades
Beef Lasagna
Braised Beef Medallions
Smoked Ham
Pork Marsala
Peppered Shrimp Tortellini (+\$1.00)

Salad/Choose One

Tossed
Caesar
Italian Pasta
Potato
Tomato & Cucumber

Vegetable/Choose One

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

One Entrée/\$21

Two Entrées/\$23

Three Entrées/\$25

Starch/Choose Two

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

Formal Buffet

Entrées

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 Brussels Sprouts
Baby Asparagus
Sugar Snap Peas
Seasonal Zucchini & Squash

Two Entrées/\$28

Three Entrées/\$32

Add a carving station, made-to-order pasta station or seafood station for an additional \$8 per person.

Starches/Choose Two

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

Dinner Entrées

For table service events

Chicken Marsala	\$20
Stuffed Chicken Breast	\$20
Champagne Chicken with artichokes	\$22
Chicken Cordon Bleu	\$20
Boston Baked Cod	\$20
Bruschetta Salmon	\$26
Raspberry BBQ Salmon	\$26
London Broil	Market Price
Prime Rib of Beef	Market Price
New York Strip Steak	Market Price
Filet Mignon	Market Price
1 lb Bone-In Ribeye	Market Price
Sirloin & Grilled Shrimp	Market Price
Sirloin & Crabcake	Market Price

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

Selections limited to three or less per event.

Dinner Stations

Five Buffets Stylishly Arranged
Minimum 75 people

Hors D'Oeuvres/Choose Three

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

Salads/Choose Two

Garden with Three Dressings
Caesar
European Marinade
Mediterranean Rolls and Butter (included)

Seafood/Choose Two

Blackened Salmon Display with Capers, Hard-Boiled Egg, Red Onion, Crostini & Cucumber Dill Sauce
Handmade Mini Crab Cakes with Remoulade Sauce
Cod & Shrimp Scampi
Scallop Rumaki
Peppered Shrimp Tortellini

Choose One of the Following Stations:

Carving/\$36

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

Pasta/\$32

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

Golf Events

Picnic Lunch \$13

Hamburgers, Hotdogs, Pasta Salad, Chips & Cookies

Boxed Lunch \$10

Packed & Ready To Go

All lunches include Bag of Chips or Pretzels, Cookie & Condiments

Choice of:

Combination Sub

Roast Beef Sub

Spicy Italian Sub

Hummus & Vegetable Wrap

Dinner Grill Package

Half Rack of Ribs & Chicken

Market Price

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

Bar Pricing

Liquor Options

Well
\$55 per bottle
Vodka
Gin
Rum
Whiskey
Bourbon
Tequila
Peach Schnapps

Call
\$85 per bottle
Titos
Absolut
Tanqueray
Bacardi
Captain Morgan
Black Velvet
Jack Daniels
Jim Beam
Jose Cuervo

Top
\$110 per bottle
Grey Goose
Bombay Sapphire
Crown Royal
Jameson
Makers Mark
Dewars
1800

Wine Options

House Selection	
\$65/Bottle	
Merlot	Chardonnay
Cabernet	Pinot Grigio
Pinot Noir	White Zinfandel

All liquor & wine is measured to the tenth of the bottle & charged per consumption.

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
½ Keg \$350
¼ Keg \$260
Inquire about specialty beer pricing