

Pine Lake Country Club

Catering and Events

Michael Gonino, Catering Director

michael@pinelakecc.com

(248) 682-1300 x 149



Pine Lake Country Club

3300 Pine Lake Road, Orchard Lake, MI 48324

www.pinelakecc.com | [#PLCCLife](https://www.instagram.com/PLCCLife) |

Pine Lake Country Club Policies 2024

It is our pleasure to welcome you to Pine Lake Country Club. We are a private club which caters only to our members and their guests. We take great pleasure in assisting with all facets of your event and look forward to working with you.

Booking Procedures and Guarantees

All reservations and agreements are subject to the policies and procedures of Pine Lake Country Club. A Pine Lake member in good standing must sponsor all events. Please discuss all special arrangements with our General Manager. Please contact the Catering Director regarding menu, linen, floral arrangements, entertainment, electrical and audio-visual arrangements.

Banquet space is assigned by the number of guests anticipated at the time of the initial booking. If attendance increases or decreases, Pine Lake Country Club will accommodate these changes to the best of our ability. Management reserves the right to relocate an event to a different room within the Club based on attendance. **All prices are subject to change.** Prices will be confirmed no more than 30 days prior to an event.

In order to host a successful event for you, the Catering Department requires menu selections to be submitted **three (3) weeks** prior to the event. To ensure quality and proper ordering, food and beverage guarantee counts are required **one week** prior to your event by **12:00pm (noon).** In the event the guarantee is not given to the club, the original expected attendance number will be used as your guarantee. **Your guaranteed number cannot decrease after 7 days.**

Groups requesting sales tax exemption must submit their tax forms **three (3) weeks** prior to the function.

Deposit Information

Member Events Deposits:

- Deposit of \$250 is required for all member events smaller than 100 guests, excluding weddings.
- Deposit of \$500 is required for member events with more than 100 guests.
- Deposit of \$2,500 is required for all member weddings, regardless of size.

Sponsored Guests (Non-Member) Events Deposits:

- Deposit of \$500 is required for all sponsored events, smaller than 100 guests, excluding weddings.
- Deposit of \$2,500 is required for all sponsored weddings, regardless of size or sponsored events with more than 100 guests.

For deposit payments we accept cash, check, or credit card payments with no service fee applied. Deposits for non-member events are not accepted until the General Manager approves the event.

All deposits are non-refundable and non-transferable.

Invoice Information

For members hosting parties, the summary of charges will be posted to their club account number. Sponsored guests will be required to pay 95% of the estimated food and beverage bill **one week (7 days) prior to the event.** After the event takes place, an invoice will be mailed/emailed, which must be paid in full, within ten days of the event. For final payments **we accept cash, check, or credit card. All credit card final payments will have a 3% service fee applied to the total payment amount.**

Dress Code

Pine Lake Country Club maintains a dress code in the clubhouse. **Members are responsible for notifying their guests of this policy.** Blue jeans or denim clothing of any kind are not permitted in the Lake Room or Formal Dining Room.

Smoking Policy

Cigarettes, cigar, and pipe smoking are prohibited in the clubhouse and clubhouse premises.

Damage and Liability

Pine Lake Country Club assumes no liability for any damage, loss of merchandise, or articles left in the club prior to, during and following an event. Members hosting functions at Pine Lake Country Club will be held liable for the conduct of their guests while at the clubhouse or on the Club's premises. Pine Lake Country Club does not permit the affixing of any material to walls, floors, or ceilings of rooms with nails, staples, tape, or any other substance unless prior approval is received.

Food and Beverage

Pine Lake Country Club takes great pride and care in preparing and serving the finest food available. All food and beverage items must be purchased through the Club. Removing food or beverage items from the club is prohibited apart from take-out orders unless special arrangements are made with management.

***Sponsored guests: please add \$4.00 for lunch and \$6.00 for dinner to the stated entrée prices.**

Menu Selection Requirements:

- Groups of 15 guests (or less) may order from the à la carte menu or pre-selected and approved catering menu.
- Groups of 16 to 20 may order from a pre-set, limited menu.
- Groups of 20 or more may select from a pre-set, limited menu. (Prior food counts must be provided.)

Our current menu has been created by our Executive Chef based on their specialties and what works well in our group settings. If there is something you do not see on our Banquet Menu that you would like to have served at your event, our team will be happy to propose a **customized menu** to meet your specific needs. Please allow adequate time for our team to confirm custom menus and pricing.

Dietary substitutions including Vegan and Gluten-Free are available. They should be a part of your final guarantee. If arrangements are not made in advance, we will make every effort to accommodate your guests. However, the substitution will not be included as part of the final guarantee and will be charged accordingly.

Pine Lake Country Club operates in accordance with State regulation and the **Michigan Liquor Control Commission**. The Club will restrict the serving of alcoholic beverages in the event of over consumption. Under no circumstance will liquor be served to any person less than 21 years of age. Pine Lake Country Club reserves the right to inspect and control all private functions and other Club functions being held on the premises.

All food and beverage sales are subject to a 22% House Charge and Michigan 6% Sales Tax.

Michigan law requires us to inform you consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of **foodborne illness**.

Rooms, Capacities and Set-up Charges

	CAPACITY	MEMBERS	SPONSORED
Fireplace room (Lake Room – front only)	130 (Rounds)	\$500.00	\$1,000.00
Private Room I (PRI),	50 (Rounds)	\$150.00	\$300.00
Private Room II (PRII)	50 (Rounds)	\$150.00	\$300.00
Lake Room (Fireplace room, PRI & PRII)	280 (Rounds)	\$1,700.00	\$2,200.00
Cocktail Lounge	60 (Rounds)	\$500.00	\$1,000.00
Formal Dining Room	60 (Rounds)	\$200.00	\$500.00
Founders Room	24 (Rectangle)	\$75.00	\$150.00
Fisher Room	40 (Rounds)	\$75.00	\$150.00
Fireplace Patio Must be Approved by General Manager	100 (Rounds)	\$500.00	\$1,200.00
Ladies & Men's Locker Room		\$100.00	\$300.00
Indoor Tennis House	75 (Cocktail Party)	\$200.00	\$400.00

Members requesting any of the above rooms will be charged a set-up/clean-up charge listed above, under column titled 'MEMBERS'. Any Sponsored, Non-Member guest requesting any of the above rooms will be charged a set-up & clean up charge listed above, under the column titled 'SPONSORED'.

Special Services

Pine Lake Country Club offers a variety of other services necessary to make your event complete. We are happy to arrange any of the following at an additional charge.

Linen	White, Cream, or Black		
Linen Napkins	White, Black, Black Stripe, Blue, Blue Stripe, Brown, Burgundy, Charcoal, Evergreen, Gold, Gray, Hot Pink, Ivory, Lilac, Lime, Maroon Stripe, Mint, Navy, Orange, Peach, Pink, Purple, Raspberry, Red, Red Stripe, Rose, Royal Blue, Rust, Sandalwood, Sun Gold, Teal, and Yellow.		
Chargers	Gold or White		
Riser	\$40.00 Per Section (\$480 total for 12 sections) 12 Sections Max (4" X 4" Sections) (8' X24") or (12'X16')		
Chef Attendant	\$250.00 Per Attendant		
Porta Bars & Bartender or Cash Bar	\$280.00 (\$100 Set Up, \$180 Bartender)		
Mandatory with Weddings			
Coat Room Attendant	\$50.00 (Plus Discretionary Tip) Mandatory with 50 or More Guests		
Valet Attendants & Valet Tipping	0-25 Guests	\$ 75	
Mandatory with ALL Events			
	25-50 Guests	\$150	
	50-100 Guests	\$250	
	100-150 Guests	\$325	
	150-200 Guests	\$500	
	200-250 Guests	\$625	
	250+ Guests	\$700	
Cake Cutting Fee	\$2.50 Per Person (For Cakes Outsourced)		
Outsourced Pastries	\$1.00 Per Person		
Stack Chairs & Chair Cover	\$3.00 Per Chair + \$100 Delivery		
Mandatory for Banquets with Over 150 Guests			
Delivery	\$100 (\$50 Drop Off, \$50 Pick Up) (\$200 for Large Deliveries Per Managements Discretion)		

Audiovisual Equipment

TV/DVD Player	\$25.00		
Screen 6'	\$25.00	Flip chart	\$25.00
Screen 10'	\$25.00	Overhead Projector	\$25.00
Bluetooth Speaker	\$25.00	Conference Phone	\$25.00
		Backdrop Stand	\$25.00

Cancellation Policy

When it is apparent that an event will be cancelled, the following charges will apply:

All cancellations will result in a forfeit of the original deposit, regardless of the circumstances.

Performance of this agreement is contingent upon the ability of the Club to complete same and is subject to labor troubles, disputes or strike, accidents, government (Federal, State or Municipal) restrictions upon travel, transportation of foods, beverages or supplies and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. **In no event shall PLCC be liable for loss of profit or for other similar or dissimilar collateral of consequential damages, whether based on breach of contract, warranty or otherwise.** I have read the policies of Pine Lake Country Club and agree to abide by them.

Signature

Today's Date

First Name/Last Name

Date of the planned event

First Name/Last Name of PLCC Sponsor

Billing address:

Name: _____

Street address: _____

City, State and Zip code: _____

Phone number: _____

Email: _____

Please fill in this page and forward it to us via:

Email: michael@pinelakecc.com

or Mail: Pine Lake Country Club
3300 Pine Lake Rd.
Orchard Lake, MI 48324
Attention: Michael

PLCC VENDOR SUGGESTIONS

Florists:

Beautiful Affordable Flowers: 248-644-2244 www.affordableflowershops.com
Breath of Spring: 248-851-5335 www.breathofspringflorists.com

Bakeries:

Christine's Cakes & Pastries: 586-566-5545 christinescakesandpastries.com
Sweet Dreams: 248-737-8900 www.sweetdreamsweb.com
Ellen's Bakery & Cafe: 248-681-5700 www.cafesylvanlake.com

Chiavari Chair Rentals:

Affairs to Remember: 248-926-8430 www.affairstorememberonline.com
Elegant Events: 866-875-8622 elegantchiavaris.com
Detroit Chivari: 248-629-0217 detroitchiavari.com

Bands:

Chateau Wedding Band: 248-669-8009 chateauband.com
Bands/DJs: Crasherz Events & Entertainment: 248-795-9210 www.crasherzent.com
LRG Entertainment, Inc.: Loretta Gala 248-676-0303
Billy Gunther & Midwest Riders: Country Band 810-869-7220 billygunther.com

DJ's:

DJ: Mike Staff Productions: 248-689-0777 www.mikestaff.com
Complete Wedding & Events: 248-965-1000 completewedo.com/Detroit
DJ/Bands: Rusch Entertainment: 989-781-1553 ruschentertainment.com
Kids DJ: Star Trax Events: 248-263-6300 www.startrax.com

Pianist:

Dueling Pianos International: 1-800-700-7464 www.DuelingPianoShows.com

Photo Booth:

Jerika Tillman: Shutter Booth 248-545-6460 shutterbooth.com
Roth Productions Photo Booth: 248-227-8288 rothproductions.net

Ice Sculptures:

Clinton Rich: Certified Ice Carver, Clear Cut Ice: 248-933-9913 www.clearcuticesculptures.com
Tajana Raukar: Ice Dreams Sculptures, LLC 734-207-3363 ice-sculptures.net

Photographers/ Videographers:

Sam Sarkis: 248-538-9411 www.samsarkisphotography.com
Mike Staff Productions: 248-689-0777 www.mikestaff.com
Vesna S. Zdravkoski 586-746-8526 www.firststreetphotography.com

Stationary/Invitations/Calligraphy:

Mackenzie Joan Designs 248.763.6694 <https://www.mackenziejoandesigns.com/>
Invites Ink Terri Trepeck (248) 258-1657 <https://invitesink.com/>
Paper Source Birmingham: 248-594-4954 www.paper-source.com

Bride/Groom Spa Services:

Touch of Europe Day Spa in West Bloomfield: 248-538-7546 www.touchofeuropedayspa.com
Spa Mariana in Birmingham: 248-792-2050 www.spamarina.com

Limo & Transportation:

Dean Cifani: Dream Limousine Reservations 586-463-7326 www.dream.limo
Metro Cars: 800-456-1701, Press #5 www.metrocars.com

Wedding Officiant:

Father Chris Yaw: revchrisyaw@gmail.com 313-585-4840 yawwedding.com

Linen Rental:

Sohn Linen Service: 517-482-0631 www.sohnlinen.com
Luxe Event Linens: 248-822-9400 www.luxeeventlinen.com
BBJ Linen: 248-853-6800 www.bbjlinen.com

Wedding Planner:

Melody Kesto, MK Coordinating, Event Coordinator 248-733-5109 [instagram.com/mkcoordinating](https://www.instagram.com/mkcoordinating)
Janelle Mily: Hazel and Gray, Event Planner 248-214-7216 janelle@hazelandgrayevents.com
Kailyn Anderson: Wedding Planner, Designer and Coordinator 317-850-1076
Andy: Top that Table Event Planning, Day of Coordinating, Theme Events 248-345-4718
Suhair Kallabat: Event Design, Planning, Coordination 248-420-7123

Hotels:

Double Tree Hilton Bloomfield Hills Detroit: 39475 Woodward Ave, Bloomfield Hills, MI 48304 (248)644-1400
Embassy Suites by Hilton Detroit Troy: 850 Tower Drive, Troy, MI 48098 (248) 879-7500
Arbor Hills Marriott Pontiac: 3600 CenterPoint Pkwy, Pontiac, MI 48341-3164 (248) 253-9800
Townsend Hotel: 100 Townsend Street, Birmingham, MI 48009 (800) 548-4172
Townsend Hotel is the farthest and most expensive of them. The other three are comparable in price and distance.

Kids Entertainment:

Mobile Slot Cars/Arcade Games: MI Mobile Entertainment 586-713-6806
Unicycle/Fire Performing/Stilts/Balloon Twisting: Crazy Craig 419-410-5925
Prince/Princess: Fairytale Your Party 888-510-0513 fairytaleyourparty.com
Stress Free Event Management the Red Coat Ladies: 248-496-4572 partyassurance.com
Magician: Jacob Ryan and Entertainment LLC: 248-310-1886
Magician: Magic Guy: 248-953-8481 www.magicguycomedy.com

Tent Companies:

Brea Williams & Carol Owner: Knights Tent & Party Rentals 248-238-2400
Derick Smith: Suburban Party Rental, Cell 248-513-0525, Office: 888-532-4042
Wes Pummill: S & B Tent and Party Rental, Inc. 248-789-0945
Anasie Yazbec, Event Planner, CEO: Events by Anasie, LLC, 734-765-2156 www.Eventsbyanasie.Com

Fireworks:

Jason Trudeau: Gen-X Fireworks 248-252-0029

Guitarist:

Jon Rice Guitarist: 248-765-5306
Nick Fugedi Guitarist: 248-231-3583
Mike Stefaniak Guitarist: 248-497-9657

Golf Cart Rentals:

Michigan Tournament Fleet in Walled Lake: 248-779-4096

Balloon Rentals

Garden of Letters: 248-931-3399
Sue & Graham: Go Balloonies 248-931-8451
Mazin: Balloons Rentals 248-506-4979

Comedian

Deborah Berenschot: 630-587-8840-direct deb@golfcomic.com

Flatware Rental

Kelly at C & N Party Rentals 248-435-3580
Bloomfield Hills Party Rentals 248-332-4700
Barry's Lets Rent It: Allen 248-855-0480
Perry's Tents & Events - Tent and Party Equipment Rentals (248) 334-1577

Additional Rental Items:

Emerald City Design: 248-474-7077 www.emeraldcitydesigns.com
Special Events Rental: 586-755-0000 www.specialeventsrental.com
Gerych's: 810-629-5995 or John Gerych 248-723-5650 www.gerychsdesign.com

Food and Beverage Pricing Information

All Sponsored guests are required to add \$4 to all breakfast and lunch entrée prices and \$6 to all dinner prices

All pricing is subject to change.

All food and beverage charges are subject to 22% House Charge
And 6% Michigan State Tax.

Dietary Information

Dietary Restriction Labels

DF | Dairy Free

GF | Gluten Free

NF | Nut Free

V | Vegetarian

Consuming raw or undercooked meats, seafood, shellfish, or eggs
may increase your risk for foodborne illness.



CONFERENCE BREAK PACKAGES

All Break Package Prices Based on a Serve Time of 60 Minutes

Breakfast Beverage Station

Fresh Brewed Coffee (Regular and Decaf), Hot/ Iced Tea, Chilled Orange and Cranberry Juices
\$8 per person

Meeting Beverage Station

Bottled Waters, Assorted Soft Drinks, Fresh Brewed Coffee (Regular and Decaf), Hot/ Iced Tea,
\$6 per person

Morning Break

Assortment of Breakfast Breads, Butter, Jam, Fresh Fruit and Berries, Fresh Brewed Coffee (Regular and Decaf), Hot/ Iced Tea
\$12 per person

BREAKFAST

BREAKFAST BUFFETS

Classic Continental

Fresh Fruit and Berries, Assorted Pastries, House-Made Breakfast Breads, Toasting Station with English Muffins, Butter and Preserves, Individual Yogurt, Fresh Brewed Coffee, Hot/ Iced Tea, Chilled Orange and Cranberry Juices
\$18 Per Person

Country Club Buffet

(Minimum 35 Guests)

Fresh Fruit and Berries, Assorted Breakfast Pastries, Scrambled Eggs, Pancakes with Maple Syrup, Crisp Bacon, Breakfast Sausage Links, Hash Browns, Fresh Brewed Coffee, Hot/ Iced Tea, Chilled Orange and Cranberry Juices
\$27 Per Person

Create Your Own Brunch

(Minimum 50 Guests)

Fresh Fruit and Berries, Assorted Breakfast Pastries, House-Made Breakfast Breads, Scrambled Eggs, Crisp Bacon, Sausage Links, Caesar Salad, Fresh Brewed Coffee (Regular and Decaf), Hot Tea Assortment, Chilled Orange, and Cranberry Juices.
\$38 Per Person

Select One from Each Category

Category One

CINNAMON BREAD
FRENCH TOAST NF, V

BUTTERMILK PANCAKES
Warm Maple Syrup
NF, V

BISCUITS AND GRAVY NF

Category Two

CHICKEN PICCATA
Lemon, Capers,
Artichokes, Tomatoes NF

GRILLED SALMON
Lemon Dill Sauce,
Cucumber Relish GF, NF

CHICKEN MARSALA
Mushrooms, Onions NF

Category Three

O'BRIEN POTATOES
Mixed Peppers, Onions
DF, GF, NF

HASH BROWNS GF, NF

HOME FRIES, NF, V

BREAKFAST BUFFET ENHANCEMENTS

Breakfast Sandwiches

Select One Option from Below

Griddled English Muffin, Fried Egg, Sausage, and Cheddar Cheese NF
Breakfast Burrito with Egg, Chorizo, Onion, Potato, Cheese, and Pico De Gallo
Toasted Croissant with Eggs, Bacon, Cheddar, and Mustard Aioli
Vegetarian Egg White with Spinach, Tomato, Avocado, Pesto Aioli on Whole Grain
\$8.50 Per Person

Egg and Omelet Station

Station Requires Chef Attendant at \$250 per 50 Guests

Made to Order Eggs and Omelets
with Assorted Garnishes to Include Ham, Bacon, Feta, Cheddar,
Peppers, Onions, Tomatoes, Mushrooms, Spinach and Salsa NF
\$9.50 Per Person

PLATED BREAKFAST

Served with House-Made Breakfast Bread, Butter, Jam,
Fresh Fruit, Fresh Brewed Coffee, and Hot/ Iced Tea

Country Club Breakfast

Scrambled Eggs, Hash Browns, Applewood
Smoked Bacon, Sausage Links and Toast NF
\$20 Per Person

Build Your Own Breakfast Plate

Includes Fresh Fruit and Berries

Select One from Each Category

Category One

Scrambled Eggs with Cheddar Cheese and Scallions GF, NF, V
Frittata with Bacon, Ham, Onions and Gruyere Cheese GF, NF
Individual Egg, Bacon, Mushroom, Spinach and
Tomato bake with Fresh Mozzarella and Basil GF, NF

Category Two

Cinnamon Bread French Toast with Whipped Butter and Maple Syrup NF, V
Blueberry Pancakes GF, NF, V
Twice Baked Orange-Almond Croissant V

Category Three

Classic Hash Browns with Scallions GF, NF, V
Red Skin Lyonnaise Potato with Caramelized Onions GF, NF, V
Home Fries NF

\$30 Per Person

LUNCH

ENTRÉE SALADS

Salads Include Fresh Baked Rolls, Coffee, and Hot/ Iced Tea

Add Grilled Chicken Breast \$7 Per Person

Add Oven Roasted Salmon \$10 Per Person

Add Sauteed Jumbo Shrimp (3) \$12 Per Person

Add a Cup of Soup du Jour \$6 Per Person

PLCC COBB

Artisan Greens, Bacon, Heirloom

Tomato, Gorgonzola Cheese,

Red Onion, Hard Cook Egg,

House Dressing. NF

\$20 Per Person

TRAVERSE CITY SALAD

Balsamic Marinated Cherries, Walnuts,

Oranges, Chevre Cheese, Granny

Smith Apple and Honey-Cider

Vinaigrette GF, V

\$20 Per Person

CHICKEN CAESAR SALAD

Basil Marinated Grilled Natural

Chicken Breast, Romaine,

Garlic Croutons, Parmesan Cheese,

House-Made Caesar Dressing NF

\$25 Per Person

COBB SALAD

Iceberg Lettuce, Ham, Turkey,

Swiss Cheese, Tomato, Red Onion,

Blue Cheese Dressing GF, NF

\$20 Per Person

SANTA FE SALAD

Romaine, Black Beans, Corn,

Pico de Gallo, Avocado,

Crisp Tortilla Strips,

Chipotle Ranch Dressing NF, V

\$20 Per Person

GREEK SALAD

Mixed Greens, Beets, Pepperoncini,

Red Onion, Cucumber, Tomato,

Kalamata Olives, Feta Cheese,

Greek Dressing, Pita Points NF, V

\$20 Per Person

CHICKEN BERRY SALAD

Grilled Balsamic Chicken Breast, Mixed

Greens, Blueberries, Raspberries,

Strawberries, Toasted Almonds, Chevre

Cheese, Raspberry Vinaigrette GF

\$26 Per Person

PAR THREE SALAD

Tuna Salad, Egg Salad, Chicken Salad,

Fresh Fruit, Toast Points NF

\$20 Per Person

SOUPS

TOMATO BISQUE

Fresh Basil NF, V

BEEF BARLEY

Fresh Chives NF

CHICKEN NOODLE

Chicken, Noodles, Fresh Vegetables NF

BROCCOLI CHEDDAR

GF, NF, V

MUSHROOM BISQUE

Fresh Chives GF, NF, V

ITALIAN WEDDING

Meatballs, Escarole, Vegetables,

Pasta NF

MINISTRONE

NF

SOUP AND SANDWICH COMBO

Choice of Soup and Sandwich Served with Fresh Fruit and Chips
\$30 Per Person

Select One

CAPRESE SANDWICH ON SOUR DOUGH
Mixed Greens, Tomato, Fresh Mozzarella,
Balsamic Dressing, Pesto Aioli NF, V

PARMESAN BASIL CHICKEN CROISSANT
Grilled Sliced Natural Breast,
Fresh Mozzarella, Lettuce, Tomato,
Pesto-Garlic-Parmesan Aioli NF

GARDEN FRESH SANDWICH ON MULTI-
GRAIN BREAD
Spinach, Cucumber, Feta,
Roasted Red Peppers, Carrot,
Hummus, Herbed Vinaigrette V

CALIFONRIA TURKEY
Toasted White Bread, Roasted Turkey
Breast, Avocado, Applewood Bacon,
Cheddar, Lettuce, Tomato, Roasted Garlic
Aioli NF

CHICKEN CAESAR WRAP
Grilled Chicken, Romaine, Spinach,
House-Made Caesar Dressing, Croutons,
Parmesan Cheese NF

CHICKEN SALAD CROISSANT
Grapes, Almonds,
Lettuce, Citrus-Mayo Dressing

LUNCH ENTRÉE SELECTIONS

All Entrees served with House Salad, Fresh Baked Rolls, Coffee, and Hot/ Iced Tea
Add a Cup of Soup du Jour \$6 Per Person

ADDITIONAL SALAD SELECTIONS

Menu Surcharge of \$6 Per Person

PLCC HOUSE SALAD
Mixed Greens, Carrots, Cucumbers
Tomatoes, Choice of Dressing GF, NF, V
Included in Entrée Pricing

TRAVERSE CITY SALAD
Balsamic Marinated Cherries,
Walnuts, Oranges, Chevre Cheese,
Granny Smith Apple,
Honey-Cider Vinaigrette GF,

PLCC COBB
Artisan Greens, Bacon, Heirloom
Tomato, Gorgonzola Cheese,
Red Onion, Hard Cook Egg,
House Dressing. NF

CAESAR SALAD
Romaine, Garlic Croutons, Parmesan
Cheese, House-Made Caesar Dressing
NF

CHICKEN

CHICKEN MARSALA
Sauteed Chicken Cutlets
Mushrooms,
Caramelized Onions,
Marsala Wine Jus
\$30 Per Person

CAPRESE CHICKEN
Pan Seared Chicken
Breast, Fresh Mozzarella,
Marinated Tomatoes, Light
Basil Sauce with
Balsamic Drizzle
\$32 Per Person

CHICKEN PICATTA
Natural Chicken Breast,
Lemon- White
Wine Sauce, Capers,
Artichokes with Roasted
Tomato, GF, NF
\$32 Per Person

BEEF

PETITE FILET MIGNON
6oz Filet, Crispy Onions, Mushroom-
Red Wine Sauce NF
\$50 Per Person

SLOW COOKED BEEF SHORT RIBS
Red Wine Jus GF, NF
\$47 Per Person

FISH

WALLEYE
Grilled Lemon, Lemon-Caper Beurre
Blanc NF
\$34 Per Person

GRILLED SALMON
Cucumber Relish, Lemon-Dill Butter
Sauce NF
\$37 Per Person

VEGETARIAN

GRILLED VEGETABLE NAPOLEAN
Zucchini, Summer Squash, Roasted Red
Pepper, Portobella, Fresh Mozzarella,
Fresh Tomato Coulis, Balsamic Drizzle,
Basil Oil GF, NF, V
\$28 Per Person

PASTA PRIMAVERA
Penne, Zucchini, Broccoli, Red Pepper,
Spinach, Tomato, Light Basil-Garlic
Cream, Parmesan NF, V
\$28 Per Person

QUINOA VEGETABLE STUFFED BELL PEPPER
Sautéed Spinach, Ratatouille of Zucchini, Eggplant,
Peppers, Onions and Fresh Tomato Coulis GF, NF, V
\$28 Per Person

SIDES

Select One Starch and One Vegetable OR Two Vegetables

Starch

Whipped Potato
Baked Potato
Rice Pilaf
Macaroni & Cheese
Parmesan Mushroom Risotto
Dauphinoise Potatoes
Yukon Gold Roasted Potatoes

Vegetables

French Green Beans
Asparagus
Baby Carrots
Zucchini & Yellow Squash
Broccolini
Mixed Vegetables

LUNCH BUFFET SELECTIONS

Minimum of 25 Guests for All Selections

Served with Coffee and Hot/ Iced Tea

SOUP AND SALAD

Choice of Soup
Fresh Baked Rolls and
Croissants NF
Fresh Fruit Display
Caprese Salad NF, V
Chef's Selection of
Seasonal Salad
Mixed Greens and
Romaine Lettuce
Ranch, Italian, Caesar, and
Poppy Seed Dressings
Chicken Salad DF, GF, NF
Tuna Salad DF, GF, NF
Egg Salad DF, GF, NF
Assorted Cookies and
Brownies
\$35 Per Person

SANDWICH WRAP BUFFET

Choice of Soup
Garden Greens Salad with
Ranch or Italian Dressings
Tossed Caesar Salad
Assorted Chips
Fresh Fruit Display
Turkey BLT Wraps NF
Vegetarian Caprese Wraps
NF, V
Buffalo Chicken Wrap NF
Assorted Cookies and
Brownies
\$30 Per Person

DELI BUFFET

Choice of Soup
Coleslaw
Tomato and Mozzarella
Salad GF, V
House Salad
Tossed Caesar Salad
Fresh Fruit Display
Assorted Rolls and
Croissants NF
Sliced Deli Ham, Turkey,
Roast Beef GF, NF
Sliced Cheddar and Swiss
Cheese
Condiments
Assorted Chips
Assorted Cookies and
Brownies
\$30 Per Person

BARBEQUE BUFFETS

(Minimum of 35 Guests)

Backyard Buffet

Mixed Green Salad with Ranch and
Italian Dressing
Fresh Fruit Salad
Potato Salad DF, GF, NF
Coleslaw,
Assorted Chips
Grilled BBQ Chicken DF, GF, NF
Pulled Pork DF, GF, NF
6oz Hamburgers NF
Grilled Hot Dogs with Coney Chili NF
Assorted Condiments
Chef's Choice of Vegetable
Chef's Choice of Potato
Fresh Baked Cookies
Iced Tea and
Lemonade
\$38 Per Person

Lakefront Barbeque

Mixed Green Salad with Ranch and
Italian Dressing
Fresh Fruit Salad
Potato Salad
Coleslaw
Tomato and Cucumber Salad
Corn on the Cob GF, NF
6oz Hamburgers
Grilled BBQ Chicken
Assorted Condiments
Chef's Choice of Vegetable and Potato

Select Two Items

Barbeque Baby Back Ribs DF, GF, NF
Italian Sausage with Peppers and
Onions DF, GF, NF
BBQ Glazed Salmon DF, GF, NF
Pulled Pork Shoulder DF, GF, NF

Dessert and Beverage

Ice Cream Novelty Cart
Fresh Baked Cookies
Iced Tea and Lemonade
\$48 Per Person

COUNTRY CLUB LUNCH BUFFET

(Minimum of 35 Guests)

Chef's Choice of Soup
Garden Green Salad with Ranch or Italian Dressings
Tossed Caesar Salad
Fresh Fruit Display
Caprese Tomato Salad
Vegetable Slaw
Chef's Choice of Vegetable
Chef's Choice of Potato
Assorted Cookies and
Brownies

Select One Item from Each Category

Category One

HOUSE MADE
VEGETABLE LASAGNA
with Marinara Sauce
and Fresh basil NF, V

PENNE PASTA
Broccoli, Garlic,
Mushrooms, Olive Oil,
Parmesan and Herbs NF

CREAMY CAJUN PASTA
Penne, Peppers, Aged
Cheddar, Parmesan,
Cajun Cream NF

Category Two

OVEN ROASTED
SALMON
Lemon-Cucumber
Beurre Blanc GF, NF

GREAT LAKES WALLEYE
Tomato-Caper Butter
Sauce GF, NF

SESAME GRILLED MAHI
Ginger-Lime-Pineapple
Beurre Blanc GF, NF

Category Three

CAPRESE CHICKEN
Fresh Mozzarella,
Marinated Tomatoes,
Basil, Balsamic Glaze NF

CHICKEN PICATTA
Lemon White Wine
Sauce, Capers,
Artichokes, Tomato and
Parsley GF, NF

BEEF SIRLOIN TIPS
Mushrooms, Carrots,
Parsnips, Sherry
Wine Sauce
GF, NF

\$43 Per Person

HORS D'OEUVRES

Hors d'oeuvres are Priced Per Dozen

One dozen minimum of each Hors D'oeuvre selection

* We Recommend 3 to 5 HDV Pieces Per Person, Per Hour *

PASSED COLD HORS D'OEUVRES

Asparagus and Boursin Cheese Wrapped in Prosciutto GF, NF \$28 Dozen

Deviled Eggs DF, GF, NF \$30 Dozen

Bruschetta with Olive, Chevre and Tomato NF, V \$30 Dozen

Chicken Tostada with Guacamole and Pico NF \$30 Dozen

Caprese Skewers GF, NF, V \$30 Dozen

French Brie and Fig Crostini NF, V \$32 Dozen

Fruit Kebobs GF, NF, DF \$33 Dozen

Smoked Salmon Flat Bread NF \$32 Dozen

Prosciutto and Melon Skewers DF, GF, NF \$33 Dozen

Seared Tuna on Crispy Wonton with Asian Slaw NF \$35 Dozen

Beef Tenderloin Crostini NF \$38 Dozen

California Sushi Rolls with Wasabi DF, GF, NF \$42 Dozen

Jumbo Shrimp Cocktail Shooter DF, GF, NF \$45 Dozen

Assorted Sushi Rolls with Wasabi \$48 Dozen

PASSED HOT HORS D' OEUVRES

Quiche Lorraine NF \$30 Dozen

Swedish Style Meatballs NF \$30 Dozen

Vegetable Spring Rolls Sweet and Sour Sauce NF \$30 Dozen

Beef Franks in Puff Pastry with Mustard Sauce NF \$30 Dozen

Stuffed Mushrooms with Sausage or Vegetable Filling NF \$32 Dozen

Spanakopita Greek Spinach Feta Phyllo Packets NF \$32

Grilled Beef Satay with Asian Dipping Sauce NF \$35 Dozen

Chicken Potstickers with Sweet and Spicy Chile Sauce NF \$35 Dozen

Nashville Chicken Slider \$36

Chicken Satay with Peanut Dipping Sauce DF, GF \$36 Dozen

Arancini NF \$36 Dozen

Coconut Chicken \$39 Dozen

Mini Cheeseburger Sliders with Grilled Onion, Pickle, Ketchup, Mustard NF \$42 Dozen

Maryland Crab Cakes with Mustard Aioli DF, NF \$45 Dozen

PLCC Signature Jumbo Coconut Battered Shrimp DF, NF \$48 Dozen

Bacon Wrapped Scallops NF \$60 Per Dozen

Herbed Lamb Lollipop with Mint Pesto GF, NF **Market Price**

HORS D 'OEUVRES PLATTERS

Minimum of 12 Guests

CHIPS AND DIPS
Guacamole, Salsa, Tortilla Chips DF, NF, V
\$6 Per Person

FRESH FRUIT PLATTER
Seasonal Fruit and Berries
\$8 Per Person

CRUDITE PLATTER
Fresh Vegetables,
Ranch and Hummus Dips GF, NF, V
\$7 Per Person

CHEESE DISPLAY
Imported and Local Cheeses,
Baguette, Crackers,
Fruit and Nuts V
\$12 Per Person

CHARCUTERIE BOARD
Assorted Deli Meats,
Sausage, Cheese,
Pickled Vegetables,
Crackers and Bread
\$14 Per Person

Minimum of 20 Guests

MIDDLE EASTERN PLATTER
Hummus, Baba Ghanoush,
Tabbouleh, Pita Bread NF, V
\$9 Per Person

Reception Station

Minimum of 50 Guests

Minimum of Three Stations Per Event

* Required Chef Attendant is Noted Below at \$250 per Attendant, per 75 Guests *

CARVING STATIONS

ROAST BEEF TENDERLOIN

Chef Attendant Required

Mustard and Horseradish Sauces,
Petite Rolls GF, NF
\$500 Per Tenderloin (Serves 20 Guests)

SAGE ROASTED TURKEY BREAST

Chef Attendant Required

Cranberry Chutney, Mustard and Mayonnaise,
Petite Rolls DF, GF, NF
\$15 Per Person

PRIME RIB

Chef Attendant Required

Horseradish and Mustard Sauces,
Petite Rolls DF, GF, NF
\$25 Per Person

CLASSIC STATIONS

MAC AND CHEESE

Cavatappi Baked Mac and Cheese with
Toppings of Bacon, Cajun Chicken, Sausage,
Tomato, Scallions, Broccoli, Grated Cheese,
Blue Cheese, Garlic Breadcrumbs NF
\$15 Per Person

MASHED POTATO BAR

White Truffle Oil, Blend Cheese, Broccoli,
Scallions, Sour Cream, Bacon, Chives,
Crispy Onions, Brown Gravy
and Warm Cheese Sauce NF
\$15 Per Person

SALAD BAR

Mixed Greens, Crispy Romaine, Seasonal
Condiments and Dressings, Chef's Selection
of Seasonal Salad Platters, Dijon Mustard
Grilled Chicken GF
\$15 Per Person

DESIGN YOUR OWN RAW BAR

Gulf Shrimp, Seared Ahi Tuna, Selection of
Oysters, Crab Claws, Snow Crab Legs,
Mignonette and Cocktail Sauces GF, NF
Market Price

GLOBAL STATIONS

TAQUERIA TACO STATION

Shredded Chicken, Seasoned Beef,
Refried Beans, Spanish Rice, Tortilla Shells
Black Beans, Lettuce, Pickled Jalapeño, Pico,
Sour Cream, Guacamole, Queso Fresco,
Salsa Verde, Limes NF
\$17 Per Person

ASSORTED DIP STATION

Warm Crabmeat Dip,
Warm Spinach-Artichoke Dip,
Warm Buffalo Chicken Dip, Guacamole,
Hummus, Baba Ghanoush,
Pimento Cheese Spread,
Crackers and Assorted Toasts NF
\$16 Per Person

PASTA STATION

Chef Attendant Required

Penne & Cheese Tortellini,
Marinara, Garlic & Alfredo Sauce
Blistered Tomatoes, Mushrooms,
Peas, Bell Peppers, Pesto,
Sausage, Shrimp, Chicken,
Parmesan, Garlic Toast NF
\$15 Per Person

Plated Dinner Entrée Selections

Served with House Salad, Fresh Baked Rolls, Starch, Vegetable,
Coffee and Hot/ Iced Tea

SOUPS

\$6 Per person

ITALIAN WEDDING SOUP
Meatballs, Escarole,
Vegetables, Pasta NF

MUSHROOM BISQUE
Fresh Chives GF, NF, V

TOMATO BISQUE
Fresh Basil NF, V

BEEF BARLEY
Fresh Chives NF

SALADS

PLCC HOUSE SALAD
Mixed Greens, Carrots, Cucumbers
Tomatoes, Choice of Dressing GF, NF, V
Included in Entrée Pricing

TRAVERSE CITY SALAD
Balsamic Marinated Cherries, Walnuts,
Oranges, Chevre Cheese, Granny Smith
Apples, Honey-Cider Vinaigrette GF, V
\$6 Per Person

PLCC COBB
Artisan Greens, Bacon, Heirloom
Tomato, Gorgonzola Cheese,
Red Onion, Hard Cook Egg,
House Dressing. NF
\$6 Per Person

CAESAR SALAD
Romaine, Garlic Croutons,
Parmesan Cheese,
House-Made Caesar Dressing NF
\$6 Per Person

DINNER ENTRÉE SELECTIONS

BEEF

GRILLED NY STRIP SIRLOIN
12oz Steak,
Peppercorn Sauce NF
\$57 Per Person

FILET MIGNON
8oz Filet,
Oven Dried Tomato,
Red Wine Mushroom Sauce,
Crispy Onions NF
\$67 Per Person

BRAISED BEEF SHORT RIBS
Parsnip Puree,
Natural Jus NF
\$57 Per Person

CHICKEN

CHICKEN PICATTA
Natural Chicken Breast, Lemon-White
Wine Sauce, Capers, Artichokes with
Roasted Tomato
\$42 Per Person

CAPRESE CHICKEN
Pan Seared Chicken Breast,
Fresh Mozzarella, Marinated Tomatoes,
Light Basil Sauce with Balsamic Drizzle
\$40 Per Person

CHICKEN MARSALA
Sauteed Chicken Cutlets, Mushrooms,
Caramelized Onions, Marsala Wine Jus
\$40 Per Person

FISH

GRILLED SALMON
Cucumber Relish,
Lemon-Dill
Butter Sauce
\$45 Per Person

WALLEYE
Grilled Lemon,
Lemon-Caper
Beurre Blanc NF
\$45 Per person

OVEN ROASTED ALASKAN
HALIBUT
(Pre-Counts Required)
White Wine Sauce, Tomato,
Shallot, Garlic, and Basil
\$57 Per Person

VEGETARIAN

GRILLED VEGETABLE NAPOLEAN
Zucchini, Yellow Squash, Roasted Red
Pepper, Portobello, Fresh Mozzarella,
Tomato Coulis, Balsamic Drizzle, Basil Oil
\$32 Per Person

QUINOA VEGETABLE STUFFED PEPPER
Sautéed Spinach, Ratatouille of Zucchini,
Eggplant, Peppers, Onions, and Fresh
Tomato Coulis
\$32 Per Person

PASTA PRIMAVERA

Penne, Zucchini, Broccoli, Red Pepper, Spinach, Tomato,
Light Basil-Garlic Cream, Parmesan NF, V
\$28 Per Person

DUET PLATES

Select One

CHICKEN PICCATA
AND SEARED SALMON
Natural Chicken Breast,
Lemon-White Wine Sauce, Capers,
Artichokes with Roasted Tomato,
Cucumber Relish, Chive Beurre Blanc
GF, NF
\$58 Per Person

PETITE FILET MIGNON
AND CHICKEN PICCATA
Natural Chicken Breast,
Lemon-White Wine Sauce, Capers,
Artichokes, Tomato, Crispy Onion,
Red Wine Mushroom Sauce, NF
\$63 Per Person

PETITE FILET MIGNON
AND SEARED SALMON
Oven Dried Tomato, Crispy Onion,
Red Wine Mushroom Sauce, Cucumber
Relish, Chive Beurre Blanc NF
\$68 Per Person

PETITE FILET MIGNON
AND LOBSTER TAIL
Oven Dried Tomato, Crispy Onion,
Red Wine Mushroom Sauce,
Tomato-Herb Butter Sauce GF, NF
\$95 Per Person

SIDES

Select One Starch and One Vegetable OR Two Vegetables

Starch

Whipped Potato
Baked Potato
Rice Pilaf
Macaroni & Cheese
Parmesan Mushroom Risotto
Dauphinoise Potatoes
Yukon Gold Roasted Potatoes

Vegetables

French Green Beans
Asparagus
Baby Carrots
Zucchini & Yellow Squash
Broccolini
Mixed Vegetables

DINNER BUFFETS

Dinner Buffets Include Fresh Baked Rolls, Butter, Coffee, and a Hot/ Iced Tea

Country Club Dinner Buffet

Minimum of 50 Guests

PLCC House Salad
Tossed Caesar Salad
Fresh Fruit Display
House Made Vegetable Lasagna
Seasonal Vegetable
Seasonal Potato

Please Choose One Item from Each Category

Category One

OVEN ROASTED SALMON
Light Citrus-Mustard Sauce

WALLEYE
Grilled Lemon,
Lemon-Caper Beurre Blanc NF

Category Two

CHICKEN PICATTA
Natural Chicken Breast, Lemon-White
Wine Sauce, Capers, Artichokes with
Roasted Tomato GF, NF

CAPRESE CHICKEN
Pan Seared Chicken Breast,
Fresh Mozzarella, Marinated Tomatoes,
Light Basil Sauce with Balsamic Glaze

Category Three

BRAISED BEEF SHORT RIBS
Caramelized Onion Jus GF, NF

BEEF BOURGUIGNON
Red Wine Beef Pot Roast with Mushrooms
and Onions GF, NF

HERB ROASTED SLICED
BEEF STRIP SIRLOIN
***Optional Carved to Order Per Person**
(With Additional Chef Attendant Fee \$250) *
Grilled Onions and Mushrooms DF, GF, NF

ROAST BEEF TENDERLOIN
Additional \$10 Surcharge Per Person
***Optional Carved to Order Per Person**
(With Additional Chef Attendant Fee \$250) *
Mushroom Sauce, Horseradish Sauce,
Assorted Mustards GF, NF

DESSERT

Dessert Tables with Miniature Pastries,
Cookies and Brownies, Coffee/Tea Service

\$65 Per Person

DESSERT TABLES AND STATIONS

Minimum of 35 Guests

A LA MODE BAR
Warm Brownie and Cookie,
Vanilla Ice Cream,
Caramel Sauce, and Hot Fudge
\$13 Per Person

MAGNIFICO DESSERT TABLE
Assorted Cookies, Brownies,
Miniature French Pastries,
Chocolate Dipped Fruit
\$18 Per Person

PINE LAKE SUNDAE BAR
Vanilla Ice Cream with Assorted Toppings
Including: M&M's, Butterfinger, Nestle Crunch,
Reese Peanut Butter Cup, Snickers, Heath Bar, Oreo's,
Hershey Chocolate, Strawberries, Caramel Sauce, and Hot Fudge
\$15 Per Person

DESSERT TABLE ENHANCEMENTS

Warm Fruit Cobbler
Apple, Blueberry, Cherry, Chocolate Cherry NF
\$9 Per Person

Warm Bread Pudding with Butter Rum Sauce
\$10 Per Person

Assorted Cookies
\$29 Per Dozen

Brownies NF
\$29 Per Dozen

Mini Cupcakes NF
\$30 Per Person

Standard Cupcakes NF
\$36 Per Dozen

French Macarons
\$36 Per Dozen

Coconut Macaroons GF
\$36 Per Dozen

Chocolate Dipped Strawberries and Pineapple GF, NF
\$36 Per Dozen

Mini Crème Brulé GF, NF
\$36 Per Dozen

Cake Pops
Vanilla, Lemon, Chocolate, Red Velvet NF
\$38 Per Dozen

Mini French Pastries
\$38 Per Dozen

Pretzels Wrapped in Caramel and Dipped in Chocolate NF
\$40 Per Dozen

Large Decorated Sugar Cookies NF
\$72 Per Dozen

PLATED DESSERT

Chocolate Mousse Martini
Milk Chocolate Mousse, Whipped Cream, Chocolate Shavings GF, NF
\$10 Per Person

Mini Petite Bump Cake
Chocolate, Vanilla Buttercream, Chocolate Glaze NF
\$10 Per Person

Hot Fudge Cream Puff
Vanilla Ice Cream, Hot Fudge, Whipped Cream NF
\$10 Per person

Crème Brulé
Vanilla Bean, Pumpkin or Milk Chocolate with Crisp Biscotti NF
\$10 Per Person

Brownie Sundae
Chocolate Brownie, Vanilla Ice Cream, Hot Fudge
Whipped Cream, Maraschino Cherry
\$10 Per Person

Chocolate Decadence Cake
Flourless Chocolate Cake, Raspberry Sauce, Raspberries GF, NF
\$10 Per Person

Chocolate Caramel Truffle Tart
Chocolate Shortbread Crust, Milk Chocolate Truffle Filling,
Caramel Sauce, Sea Salt NF
\$10 Per Person

Cheesecake
New York Style, Brownie, or Pumpkin
Fruit and Sauce NF
\$10 Per Person

Pine Lake Trio
Strawberry Shooter, Chocolate Truffle Tart, & Mini Crème Brulé NF
\$12 Per Person

WEDDING AND SPECIALTY CAKES

Basic Tiered Cakes
Buttercream Icing
\$8 Per Person

Specialty Cakes
Please See Outside Vendor

Cake Flavors
White, Vanilla, Lemon, Chocolate, Red Velvet, and Marble

Fruit Fillings
Strawberry, Raspberry, and Lemon

Mousse Fillings
Strawberry, Raspberry, Chocolate, Lemon,
White Chocolate and Bavarian Cream

CAKE SELECTIONS

SINGLE TIERED CAKES

Size	Servings	Pricing	Mousse/Fruit Filling	Fresh Fruit
6"	Serves 6-8	\$40	\$6	\$10
8"	Serves 8-15	\$49	\$10	\$15
10"	Serves 15-30	\$69	\$15	\$20
12"	Serves 30-45	\$86	\$20	\$25
14"	Serves 45-65	\$108	\$26	\$30

SHEET CAKES

Size	Servings	Pricing	Mousse/Fruit Filling	Fresh Fruit
Half	Serves 40-60	\$130	\$23	\$25
Full	Serves 90-110	\$250	\$40	\$45

CAKES & TORES

German Chocolate, Carrot Cake, Bumpy Cake, Flowerless Chocolate Cake

Size	Servings	Pricing
6"	Serves 6-8	\$45
8"	Serves 8-15	\$55
10"	Serves 20-30	\$75
12"	Serves 30-40	\$88
14"	Serves 45-65	\$112

NEW YORK STYLE CHEESECAKE

Vanilla Bean, Strawberry Swirl, Reese's Peanut Butter Cup, Pumpkin & Turtle

Size	Servings	Pricing
9"	Serves 15-20	\$60

PRIVATE PARTY BEVERAGE SELECTIONS

Call Cocktails	\$8 – \$12	Premium Cocktails	\$11 – \$15+
Sparkling Water	\$4+	Vegetable & Fruit Juices	\$3.25
Champagne/Splits	\$10-\$25	Soft Drinks	\$2.25
Imported/Domestic Beers	\$5 – \$8	Draft Beers	\$7
Premium Wine by the Glass	\$11 - \$22+	House Wine by the Glass	\$8 - \$11
Cognac	\$9.50-\$18.50+	Cordials	\$9.50 – \$25+

PER CONSUMPTION OPTIONS

Call Brands	\$8 - \$12 Per Drink	Premium Brands	\$11 - \$15+ Per Drink
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Call Bar

Vodka

Tito's, Kettle One, Deep Eddy, Wheatley, Reyka

Gin

Taaka, Beefeater, Tanqueray, Malfy Grapefruit

Whiskey

Royal Canadian, Fireball, CC, CC Classic, Jameson, Sothern Comfort, Knob Creek Rye, Skrewball PB, Cask & Crew, Sazerac Rye

Scotch

Clan MacGregor, Dewars, J&B, Johnny Walker Red, Money Shoulder

Rum

Bacardi, Mt. Gay, Captain Morgan, Malibu Coconut, Appleton, Myers DK, Papas Pilar Blond, Zaya Grand Reserva, Cruzan BB Lemonade

Bourbon

Fistful, Bulliet, 1792, Rebel Yell, Maker's Mark, Jack Daniels, Buffalo Trace, Eagle Rare

Tequila

Viva, Teremana Blanco, Teremana Reposado, El Tesoro, Spice Note Tequila

Premium Open Bar (Includes Call Brands)

Vodka

Belvedere, Chopin, Grey Goose, Ciroc, Stoli

Gin

Bombay Sapphire, Gray Whale, Hendricks, Mahon

Whiskey

Crown Royal, Crown Royal XO, Bulleit Rye, Basil Hayden Rye, Minor Case Rye, Angel's Envy Rye, Varchas Rye, Heaven's Door Rye, Bo High West Rye

Scotch

Chivas, Johnny Walker Black, Balvenie 12 YR, Kilchoman Machir Bay, Benriach The Smokey 12, Talisker 10YR, Macallans 12YR DBL Cask, Oban 14YR

Rum

Papas Pilar Dark

Bourbon

Woodford Reserve, Basil Hayden, Knob Creek, Bakers, Angel's Envy, Jefferson's Reserve, Uncle Nearest, Bardstown, Weller, Calumet, Col E.H. Taylor, Heaven's Door, Mitchers, Old Forester 1910, Varchas Bourbon, Weller Antique, Whistle Pig

Tequila

Adictivo Extra Anejo, Tres Generaciones, Casamigos Blanco, Casamigos Reposado, Casamigos Anejo, Don Julio Reposado,

Additional Private Party Beverage Selections

Mimosa / Bloody Mary

\$9 Per Drink

Bellini

\$12 Per Drink

Sparkling Wine or Champagne

From our Wine List

Champagne Punch

Champagne, Cranberry Juice, Cranberry & Raspberry Juice, Piña Colada, Ginger Ale
\$80 Per Gallon

Non – Alcoholic Punch with Fresh Fruit Garnish

\$50 Per Gallon

(One Gallon of Punch Serves Approximately 20-25 Guest)

BAR PACKAGES

CALL BAR PACKAGE

(\$50/pp ~ 5.5 hrs.)

WINE

Segura Viudas Cava, CK Mondavi Cabernet, Diona La Petite Grace Pinot Noir, Chamisal Chardonnay, Harken Chardonnay, Barone Fini Pinot Grigio, Veramonte Sauvignon Blanc, Robert Hall Merlot, Seaglass Rosé, Villa Pozzi Moscato, Urban Riesling, CA' Bolani Prosecco, Querceto Classico DOCG Chianti

(Any Other Wine Requests Sold as Per Consumption – Full Bottle Charges Only {No by the Glass Option})

LIQUOR

Luksusowa, Tito's, Ketel One, Absolut Citron/Mandarin, Stoli Raspberry/Blueberry, Jack Daniels, Rebel Yell Bourbon, Eagle Rare Bourbon, Bacardi Rum, Captain Morgan, Canadian Club Whiskey, Crown Royal, Jameson Irish Whiskey, Beefeater Gin, Tanqueray Gin, Dewars Scotch, Torada Silver Tequila (House), Teremana Blanco & Reposado Tequilas

BEER

Draft Beers, Domestic, Imported Beer

-Add on Specific Brands Available Per Consumption

PREMIUM BAR PACKAGE

(\$60/pp ~ 5.5 hrs.)

Call/House Bar Package items as well as the following:

WINE

Daou Cabernet, Starmont Merryvale Cabernet, Black Stallion Cabernet, Band of Vintners Cabernet, Louis Latour Chardonnay, Ramey Chardonnay, Newsprint Chardonnay, Sonoma Cutrer Chardonnay, Santa Margarita Pinot Grigio, Four Graces Pinot Noir, Belle Glos Pinot Noir, White Haven Sauvignon Blanc, Bordeaux Blanc Semillion-Sauvignon-Muscadelle, Daou Pessimist Red Blend, Catena Malbec, St. Francis Merlot, Klinkerbrick Old Vine Zinfandel, Azur Rosé Grenache, Whispering Angel Grenache Blend (Any Other Wine Requests Sold as Per Consumption – Full Bottle Charges Only {No by the Glass Option})

LIQUOR

Belvedere Vodka, Chopin Vodka, Grey Goose Vodka, Bombay Sapphire, Hendricks Gin, Bulleit Rye Whiskey, Woodford Reserve Bourbon, Makers Mark Bourbon, Johnny Walker Black Label, Casamigos Blanco, Tres Generaciones Anejo, Casamigos Reposado

Add on Specific Brands Available Per Consumption

**Additional Options Available on Per Consumption Charge