

Pine Lake Country Club Wedding Packet

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**Pine Lake Country Club
3300 Pine Lake Road, Orchard Lake, MI 48324
www.pinelakecc.com | #PLCCLife |**

2024 Planning Your Wedding



Congratulations on your upcoming wedding. We are pleased that you have selected Pine Lake Country Club for your reception and look forward to assisting you in planning this very special occasion. The professional PLCC staff will provide outstanding service to you and your guests.

Over the next several months, you may have many questions regarding the planning and organization of your reception. This informational packet is a basic outline for your convenience. We are available to answer any questions by telephone, e-mail or by scheduled appointments at the Club.

HOW DO I CONFIRM A DATE WITH THE CLUB?

To confirm the date, we require this signed contract, \$2,500 deposit, and confirmed sponsorship via email.

CAN A WEDDING BE SPONSORED?

Yes. A Pine Lake member in good standing must sponsor all weddings. Deposit of \$2,500 is required. **The advance deposit is non-refundable and non-transferable.** For deposit payments we accept cash, check, or credit card payments with no service fee applied.

CAN I HAVE A WEDDING CEREMONY AT THE CLUB?

Indoor ceremonies can take place in the Formal Dining Room. Outside ceremonies will depend on the time of the year and must be approved by the General Manager, prior to the event confirmation.

CAN I BE BUMPED FROM A DATE?

Once a date is confirmed and the deposit is paid, parties are not subject to change by the Club. The \$2,500 deposit is required from both members and sponsored guests. Members may have this amount billed to their account.

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. 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 (4) weeks prior to the event. To ensure quality and proper ordering, food and beverage guarantee counts are required 1 Week prior to your event by 12:00 pm (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.

HOW ARE PAYMENTS HANDLED?

Sponsored guests must pay 95% of the expected food and beverage total one week (7 days) prior to the event. Members will receive a separate itemized statement after the conclusion of the event, which is payable upon receipt of the statement.

WHEN SHOULD I START MAKING ARRANGEMENTS AT THE CLUB?

Taking into consideration work, vacation and travel commitments, your planning should be done so last-minute stress is avoided. Once your date is confirmed, plan an initial meeting to develop a timetable for completing the arrangements. You may arrange a tasting when selecting the menu, wine, and linens for your reception. Your final decisions and details should be completed **four weeks prior to the event.** Please refer to page number 4 for suggested timetable.

TIME RESTRICTIONS

The timing for the reception is based on the time of the ceremony. The Club is prepared to receive guests accordingly. We recommend alcohol service end at the same time the entertainment is scheduled to end. The serving of alcohol is not permitted after 2:00 a.m.

WHAT IS A SET-UP CHARGE?

The set-up charge is a fee for the private use of the Clubhouse. It covers the labor for set-up of equipment, furniture, and the dance floor as well as clean up after the event. Each room has a minimum set-up charge. Members requesting any of the rooms below will be charged a set-up/clean-up fee listed, as listed below under column 'MEMBERS'. Non-members will be charged a set-up/clean-up fee, as listed below under column 'SPONSORED'.

	CAPACITY	MEMBERS	SPONSORED
Lake Room (Reception) (Fireplace room, PRI, PRII)	280 (rounds)	\$1,700.00	\$2,200.00
Formal Dining Room (Indoor Ceremony)	200	\$200.00	\$500.00
Outdoor Ceremony	200-280	\$500.00	\$1,200.00

SELECTING A DATE

This is often a difficult process. Several factors must be considered such as:

- Availability of church
- Availability of Club
- Timing for guests to travel
- Holidays and previously planned events

Consider your preferences to an evening vs. afternoon reception. Often a morning ceremony, followed by a brunch or luncheon can be planned on an otherwise unavailable date. It is possible, however, to have an evening reception with a morning ceremony if the church is not available for a later ceremony.

INVITATIONS

There are numerous stationery shops available to assist you in the selection, style, quantity, and layout of your invitations. They may also suggest a program booklet for the church, place cards, monogrammed napkins, and thank-you notes to coordinate with your wedding. Calligraphy services are also available from your stationer. Invitations are mailed a minimum of six weeks prior to the reception and the response date should be set three weeks prior to the wedding date.

PLACE CARDS, MENU CARDS AND MONOGRAMMED NAPKINS

Seating arrangements can be challenging, but a few suggestions can take the worry out of the process. Place cards come in various forms: fold over tents, petite cards and envelopes, personal miniature frames, or even custom wrapped candy bars to name a few. You can be creative but be sure that your selection is easy for your guests to read. Menu cards are a special way to announce the menu selection to your guests and serve as a keepsake of your reception. **Menu cards are required for events that have more than one meal selection for guests.** Monogrammed napkins are elegant for the cocktail reception. If you order them from your stationer, plan on a maximum of four napkins per person. Other optional items are amenity baskets in the powder rooms and monogrammed hand towels.

ENTERTAINMENT

A very important part of the reception is the entertainment. You may consider music during the cocktail reception as well as for dancing. It is important that music does not interfere with guests enjoying conversation during dinner. Please feel free to contact any of the bands on our vendor list or discuss arrangements with the Club prior to signing a contract. We do have a stage in house to rent for the bands. The stage is \$480 for a 12 piece 4" X 4" Sections. (\$40.00 Per Section) Stage Sizes (8' X24") or (12'X16')

PHOTOGRAPHERS AND BANDS

Since photographers work the entire wedding and reception, a meal should be arranged for them at the reception. Depending on the band's contract, you may be asked to provide a meal. The band must be set up and all sound tests complete before the guests arrive.

FLOWERS AND CANDLES

Please see our vendor list for dependable and talented florists that we recommend. This does not restrict you from using your own sources. Our club votive candles are available at no charge.

WEDDING CAKES

The Club does not specialize in wedding cakes and will allow licensed bakeries to bring cakes into the club. If a cake is outsourced, we will charge a cake cutting fee of \$2.50 per person. The club will allow licensed bakeries to bring outsource parties for a fee of \$1.00 Per Person.

LINENS

You may choose from number of linens available including white, cream, or black with matching napkins. Standard white, cream, and black linens are included at no extra cost. You may opt to rent linens from an outside source. See our vendor list for our recommendations. Please inform the Club of your decision regarding linens 4 weeks before the date of the event. We do have a variety of different colored napkins to choose from. (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.)

VALET PARKING

Valet service is required for weddings.

Valet Attendants & Valet Tipping	0-25 Guests	\$75
	25-50 Guests	\$150
	50-100 Guests	\$250
	100-150 Guests	\$325
	150-200 Guests	\$500
	200-250 Guests	\$625
	250+ Guests	\$700

COATCHECK

An attendant is required with more than 50 guests and/or if there is a reasonable chance of inclement weather. A \$50.00 fee plus discretionary tip is customary.

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.

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.

Chargers: Gold or White for No Additional Fee

Chef Attendant: \$250.00 Per Attendant

Stack Chairs & Chair Cover: Mandatory for Banquets with Over 180 Guests \$3.00 Per Chair + \$100 Delivery

Delivery: \$100 (\$50 Drop Off, \$50 Pick Up) (\$200 for Large Deliveries Per Managements Discretion)

Audiovisual Equipment \$35 Per Item

TV/DVD Player, Screen 6', Screen 10', Bluetooth Speaker, Flip chart, Overhead Projector, Conference Phone & Backdrop Stand

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.

SELECTING THE MENU

A reception meal should reflect the style (casual vs. formal), timing, budget, and personal taste of the families. Your selection should include hors d'oeuvres, salad, main course, and dessert. One entrée should be served to each guest, with the exception of children and guests with specific dietary restrictions. Hors d'oeuvres can be as elaborate as you can imagine. Passed trays, as well as buffet style service can be graciously accommodated. The passing of four to six pieces per person is suggested for a one-hour cocktail reception. Dessert tables are a Pine Lake Country Club specialty that can be customized with ice sculptures and traditional wedding sweets. Pricing is based on the menu selected.

***Sponsored guests please add \$6.00 to all dinner entrée prices.**

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**.

ALCOHOLIC BEVERAGES

Charges for beverages served during the reception are based on actual consumption or package pricing. Please refer to beverage portion of the packet on page #. We do not allow any alcoholic beverages to be brought onto the property. A full wine list is available, and we would be happy to check pricing and availability of items not currently on our list. Generally, four glasses of wine and six glasses of champagne are calculated per bottle for the toast and wine with dinner. It is recommended that wine be offered to your guests throughout the meal.

A portable bar is required on the deck during the cocktail reception to expedite service for your guests. There is an additional set-up fee/bartender fee of \$280 per bar. One portable bar is required, additional may be added at your convenience. The average beverage price for a reception will range from \$40.00 - \$60.00 per person. The length of the reception, guest preferences, wine selection, and serving restrictions will impact the bar and final pricing.

BILLINGS AND FINAL PAYMENTS

An itemized statement of charges will be emailed to the address provided. Only the total amount will appear on the sponsoring member's account at the end of the month. The balance is due upon receipt of the statement. Any questions regarding the statement should be directed to our accounting department. 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.**

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@pinelakeecc.com

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

WEDDING RECEPTION TIMETABLE

LOCATION & TIME – Upon engagement

- Place and Time for ceremony
- Place and Time for reception
- Deposit for Club
- Announcement of Engagement

RESEARCH & CONTRACT – 10 or more months prior

- Band and/or Entertainment
- Florist
- Bakery for wedding cake
- Photographer and Videographer
- Stationer for invitations, place cards, printed menus and/or church program

INITIAL MEETING AT CLUB – 6 or more months prior

- Meeting to establish room usage
- Discuss timing of reception and dinner
- Advise Club of vendor list: florist, bakery and entertainment
- Establish timing for music, delivery of flowers and cake
- Select linens, table sizing and location
- Determine size, location and shape of bridal table
- Select location of dance floor
- Discuss menu options
- Set date for tasting (optional)

SECOND MEETING – 12 to 4 weeks prior

- Select menu for hors d'oeuvres and dinner
- Select liquor varieties and hours
- Select wines
- Confirm all arrangements
- Discuss sequence of service including introduction, toasts, and blessing
- Receive floor diagram template for seating chart

FINAL MEETING –3 days prior to wedding

- Floor diagram from wedding couple due indicating the number of guests seated at each table, any special meals or children
- Confirm number of guests to be served
- Present a copy of the guest list organized by table number
- Place cards (in alphabetical order NOT by table number)
- Toasting flutes(optional)
- Card Box (optional)
- Guest book (optional)
- Cake knife (optional)
- Favors (optional)
- Final Payment

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.: Loreta 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.bbjpglinen.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

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 *

Wedding Package ONLY: Only 2 of your 5 selections may be the Hor d'oeuvres marked accordingly as “ ** “

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 Dozen

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

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

Nashville Chicken Slider \$36 Dozen

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)
\$25 Per Person

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 Jalapeno, 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

Tomato Bisque
Fresh Basil NF, V

Mushroom Bisque
Fresh Chives GF, 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

ERIC SALAD
Mixed Greens, Blue Cheese, Bacon, Hard
Boiled Egg, Tomato, Red Onion,
House-Made Eric Dressing GF, NF
\$6 Per Person

TRAVERSE CITY SALAD
Balsamic Marinated Cherries, Walnuts,
Oranges, Chevre Cheese, Granny Smith
Apples, Honey-Cider Vinaigrette GF, V
\$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, Green
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 LOCH DUART
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)
Light Sauce of
White Wine, 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 (layered) 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 Medley
House Made Vegetable Lasagna
Vegetable Medley
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

LUXURY WEDDING PACKAGE

Includes Fresh Baked Rolls and Butter

Minimum of 100 Guests

Deluxe Passed Hors d'oeuvres for One-Hour

Selection of Five Hors d'oeuvres

Only 2 of your 5 selections are allowed to be any of the Hor d'oeuvres marked as **

First Course

Select One

PLCC HOUSE SALAD

Mixed Greens, Carrots, Cucumbers,
Tomatoes, Choice of Dressing GF, NF,
DF, V

ERIC SALAD

Mixed Greens, Blue Cheese, Bacon,
Hard Cooked Egg, Tomato, Red Onion,
and Eric Dressing GF, NF

CAESAR SALAD

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

TRAVERSE CITY SALAD

Balsamic Marinated Cherries, Walnuts,
Oranges, Chevre Cheese,
Granny Smith Apples,
Honey-Cider Vinaigrette GF, V

Plated Entrée

Select One

PETITE FILET MIGNON AND SEARED SALMON

Oven Dried Tomato, Crispy Onion, Red Wine Mushroom Sauce,
Cucumber Relish, Chive Beurre Blanc

PETITE FILET MIGNON AND CHICKEN PICATTA

Oven Dried Tomato, Crispy Onion, Red Wine Mushroom Sauce,
Lemon-White Wine Sauce, Capers,
Artichokes with Roasted Tomatoes

CHICKEN PICATTA AND SEARED SALMON

Lemon-White Wine Sauce, Capers, Artichokes, Tomato
Cucumber Relish, Chive Beurre Blanc

Dessert

HOUSE MADE WEDDING CAKE

Made In-House by Our Pastry Chef

See Page # For Cake Selections and Details

Coffee/Tea Service

\$95 Per Person

LATE NIGHT WEDDING STATIONS

After Dinner and Dancing

Charged for ½ your guests.

\$14 Per Person

Coney Island Station

Coney Chili, Cheese, Condiments, French Fries NF

Beef Slider Station

Grilled Onions, American Cheese, Pickles,

Condiments, French Fries NF

Nacho Bar

Ground Beef, Marinated Chicken, Lettuce, Olives,

Jalapeno, Pico, Guacamole, Cheese Sauce NF

Pizza Station

Cheese, Pepperoni, Margherita

Meat Lover, BBQ Chicken, Hawaiian NF

+ \$2 surcharge

BBQ Wing Station

Ranch or Blue Cheese, Carrots and Celery NF

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 Macarons 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 & Marble

Fruit Fillings
Strawberry, Raspberry, & Lemon

Mousse Fillings
Strawberry, Raspberry, Chocolate, Lemon,
White Chocolate & 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	\$64	\$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, Reece'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, Dora 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