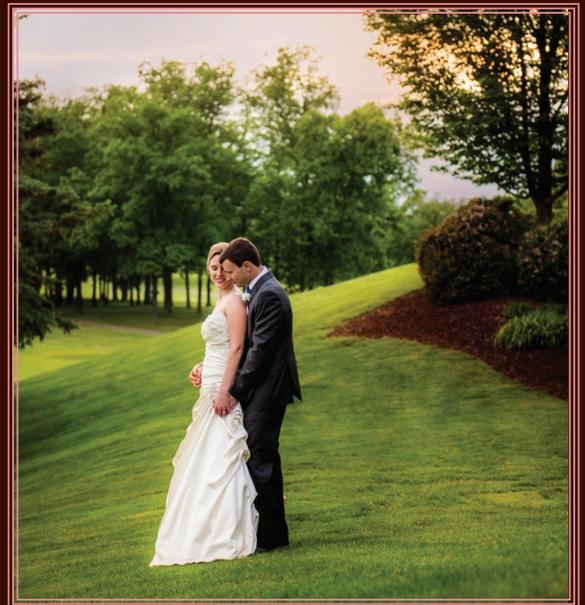


*Lapeer Country Club*  
*Banquet services*

3786 Hunt Rd. Lapeer MI. 48446  
(810)664-2442 • cell (810)441-1309 • lcc@lapeercountryclub.com



 *Table of Contents*

<i>BANQUET INFORMATION</i>	3
<i>LINENS</i>	4
<i>HORS D' OEUVRES</i>	5
<i>BUTLER HORS D'OEUVRES</i>	6
<i>INCLUSIVE WEDDING PACKAGE</i>	7
<i>BUFFET MENU</i>	8
<i>BUFFET SIDES</i>	9
<i>PLATED MEALS</i>	10
<i>VEGETARIAN &amp; KIDS MEALS</i>	11
<i>AFTER-GLOW</i>	12
<i>SPECIALTY FOOD STATIONS</i>	13
<i>STEAK &amp; CHICKEN</i>	14
<i>BARBEQUE SPECIAL</i>	15
<i>LUNCHEON MENU</i>	16
<i>Rehearsal Dinner</i>	
<i>Open Houses</i>	
<i>Showers</i>	
<i>CONTINENTAL BREAKFAST</i>	17
<i>BRUNCH</i>	
<i>DESSERT</i>	18
<i>WINE, BEER &amp; SPIRITS</i>	19
<i>PREFERRED VENDORS</i>	20-21



# Banquet Information

## HOURS

Mornings 7:00 am through 12:00 pm  
Afternoons 11:00 am through 4:00 pm  
Evenings 6:00 pm through 12:00 am  
Ceremonies 5:30 pm  
(Subject to change - check with event coordinator)

## ROOM RENTAL

Groups of 350 to 150 Guests the fee is \$1000.00  
Groups of 149 to 50 Guests the fee is \$800.00  
Groups of 49 to 30 Guests the fee is \$350.00  
(Minimum 30 guests)  
Room rental includes: white linens, china, stemware, silverware, room set-up & room clean up.  
Audio & Visual: Projector, project screen, microphone, and sound system included in room rental. Also included is an easel, podium, and dance floor.  
High top table available for rent 45.00.  
(Minimum guest count on Saturday's 150 - June, July, Aug)

## WEDDING CEREMONIES

Outside weddings at our Gazebo overlooking Golf Course at 4.00 per person includes white folding chairs and setup. Seating up to 160 guests. Great room ceremonies same price and seating up to 160.

## GOLF CART PHOTOS

A golf cart will be provided for the bride, groom and their photographer for stunning photos on the golf course.

## DEPOSIT & PAYMENT REQUIREMENTS

Any date can be held with a deposit of 1,500.00, which will be deducted off your total bill. Balance to be paid in full 10 days prior to event. Proms, reunions, 500.00 deposit, others 250.00 deposit.

**Deposit Refund Policy:** Should a cancellation occur, the deposit will be forfeited, UNLESS your chosen date is rebooked within a reasonable amount of time. 50% of the deposit will be refunded to you at the time of rebooking.

Payments can be made in cash, certified or cashier's check, personal check, debit or credit card. No out of state checks. Visa and Mastercard are accepted. A 3.99% administrative fee will be charged for all credit/debit cards.

## GUARANTEE PROCEDURES

It is the responsibility of the patron to contact the event coordinator 10 days prior to the function with a guaranteed number of guests, menu and other information. No reductions in guest count will be accepted less than 10 days prior.

All food and beverages must be purchased through the club, with the exception of wedding cakes. Due to health department and liquor control commission laws no food or beverages are allowed to leave the premises.

## BACK-UP POWER

Lapeer Country Club has an on-site, full service generator available for back-up power.

## LIABILITY

Lapeer C.C. has the right to inspect and control all private functions. Liability for damages to the club will be charged to the people making the banquet arrangements. Lapeer C.C. will not be held responsible for minors or anyone leaving the premises intoxicated. No alcoholic shots allowed. ALL ALCOHOL MUST BE PURCHASED THROUGH THE CLUB. IF ALCOHOL IS FOUND FROM OUTSIDE, IT WILL BE CONFISCATED IMMEDIATELY AND DISPOSED OF. All guests must have proper photo identification.

## DECORATIONS

All decorations must be approved by the event coordinator. Flowers, vases, lighting and candles can be used. All candles MUST be in a glass container or holder. Nails, staples, wall tacks, gum, popcorn or gems are not allowed. No birdseed or confetti, glitter, fireworks or sparklers on the premises. All decorations and personal articles left in the facility prior to or following the function will NOT be the responsibility of the country club. All personal items must be removed from the premises when the event has concluded.

## TAX AND GRATUITY CHARGES

All prices are subject to a 6% sales tax and all dinners are subject to an 20% service charge.  
Bartenders 18% gratuity will be added.

## MISCELLANEOUS INFORMATION

We reserve the right to refuse any booking, which, at its sole discretion is considered inappropriate or inconsistent with the well being of the club.

Lapeer C.C. shall not be held responsible for power outages, fires, floods, acts of God or other cases whether listed herein or not.

Our staff offers cake cutting services for 1.00 per slice  
Inclusive package includes cake cutting.

**All entertainment, disc jockeys etc. will be responsible for their own setup equipment tables, linen & skirting.**

INITIALS \_\_\_\_\_



# Colored Linens

- ✿ Premium colored napkins 1.00 each
- ✿ Colored linen table cloths 85/85, 18.00 each
- ✿ Colored, satin or organza (shear) 90/90 table cloths 18.00 each
- ✿ Colored table runner organza or satin, six to ten inches width 12.00 each
- ✿ White or black chair covers with sash 4.50 per chair
- ✿ Colored organza overlay 14.00 each
- ✿ Pintuck satin tablecloths floor length, 24.00 each.
- ✿ Floor length table linens 22.00 each.
- ✿ Chiavari chairs in silver, gold or mahogany (pad included) \$6.00 each  
\$200 to remove standard chairs. These must be ordered through the event coordinator.



# Hors d'oeuvres

## FRESH VEGETABLES AND DIP

Small Tray 125.00                      Medium Tray 155.00                      Large Tray 255.00

## IMPORTED AND DOMESTIC CHEESE AND CRACKERS

Small Tray 130.00                      Medium Tray 160.00                      Large Tray 260.00

## CHEESE BALL AND CRACKERS

Small Tray 105.00                      Medium Tray 135.00                      Large Tray 210.00

## SLICED FRESH FRUIT

Small Tray 135.00                      Medium Tray 170.00                      Large Tray 270.00

*Small tray serves up to 30 guests*

*Medium tray serves up to 50 guests*

*Large tray serves up to 100 guests*

### Prices below are based on 100 pieces

✿ Fresh jumbo shrimp on ice with sauce	market price	✿ Bacon wrapped water chestnuts	200.00
✿ Ham and Scallion wheels	135.00	✿ Beef and mushroom brochettes	200.00
✿ Assorted Cold Canapes	210.00	✿ Chicken and pineapple brochettes	200.00
✿ Deviled eggs	145.00	✿ Coconut chicken	230.00
✿ Salami Cornets	135.00	✿ Coconut shrimp	300.00
✿ Meatballs (Swedish, sweet and sour, barbecue)	150.00	✿ Stuffed mushrooms	215.00
✿ Chicken wings	215.00	✿ Bacon Wrapped Scallops	230.00
		✿ Pot Stickers	175.00

Prices do not include 6% sales tax or 20% gratuity.

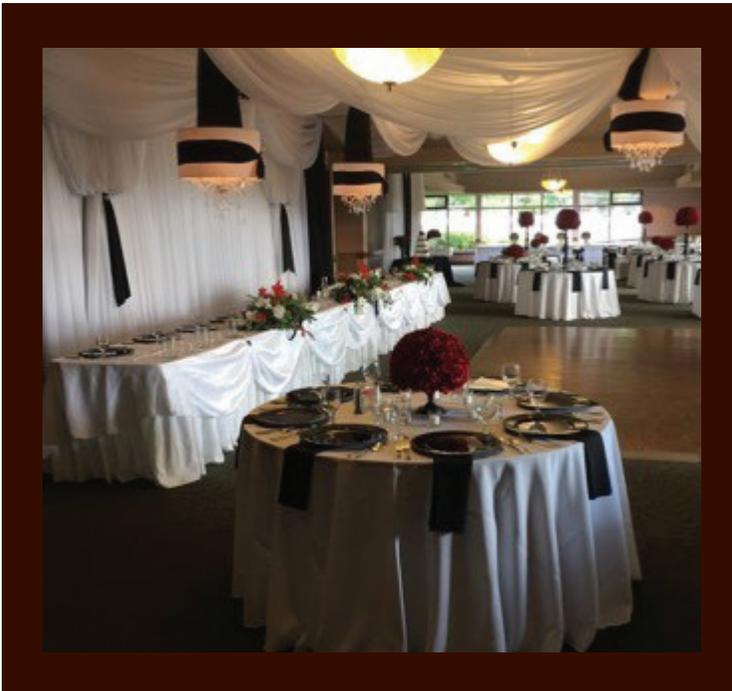


# Hors d'oeuvres

## BUTLER PASSED (50 PIECES)

❁ Asian PotStickers	105.00
❁ Assorted Mini Quiche	105.00
❁ Bacon Wrapped Water Chestnuts	125.00
❁ Cold Canapes	105.00
❁ Crab Cakes (mini)	125.00
❁ Fruit Kabobs (mini)	145.00
❁ Spring Rolls	105.00
❁ Swedish Meatballs	95.00
❁ Teryiaki Beef Skewers	105.00
❁ Teryiaki Chicken Skewers	105.00

Prices do not include 6% sales tax or 20% gratuity.



# *Inclusive Wedding Package*

The following will be included in your 2019 wedding package per person  
Friday, Sunday and off season discount \$200 (Off season January - March)

## **TWO MEAT BUFFET 61.00**

## **THREE MEAT BUFFET 64.00**

## **BUFFET IS “ALL YOU CAN EAT”**

Children 5- 10 are 1/2 price

Children under 4 - Free

(Children will be discounted further and be charged only for fruit juice, soda package)

Plated meals are available on an ala carte basis for guest count of 200 or less.

## **ROOM RENTAL**

Your room rental includes white linen (85 x 85) table cloths and napkins for each round table.

Set-up and breakdown of guest tables, bridal table, cake table, gift table, and buffet table as well as all glassware, china and silverware. White skirting is also included. Our staff will set-up and clean up entire venue.

## **FIVE HOUR DELUXE BAR**

Included in your package is our house selections of vodka, rum, gin, whiskey, scotch, schnapps, wine, can and draught beers. All juices, sodas, coffee, and hot tea are included as well as bar set-ups.

## **CHAMPAGNE TOAST**

A champagne toast will be provided to the bridal table with champagne glasses. Our professional staff will pour prior to speeches.

## **CAKE CUTTING**

Your wedding cake will be professionally sliced by our Executive Chef. Plates and forks will be provided.

## **TAX AND GRATUITY**

6% sales tax and 20% gratuity is included.

CUSTOM AND INDIVIDUAL PACKAGES ARE AVAILABLE DEPENDING ON YOUR SPECIFIC NEEDS AND BUDGET. PLEASE MAKE AN APPOINTMENT TO REVIEW THESE OPTIONS WITH OUR EVENT COORDINATOR, KELLY NELSON AT 810-441-1309 FOR DETAILS. GUEST WITH DIETARY NEEDS & REQUESTS WILL BE ACCOMMODATED.



# Buffet Menu

## TWO ENTREE CHOICES 32.50 PER PERSON

- ✿ London Broil - smoky medium rare roast beef smothered in a sweet mushroom demi-glaze
- ✿ Roast Sirloin - cooked top round sliced and covered in a mushroom demi-glaze
- ✿ Breast of Chicken Carbonara - grilled chicken breast topped with a bacon and sweet pea alfredo
- ✿ Grilled Lemon Chicken - with artichokes
- ✿ Tender Roast Chicken - (choices: lemon pepper, herbed, barbecue or plain) baked bone-in chicken done your way
- ✿ Chicken Marsala - grilled chicken breast smothered in a rich marsala demi-glaze with onions, pepper and mushrooms
- ✿ Maryland Chicken Breast - with crab stuffing and a creamy champagne sauce
- ✿ Grilled Chicken Picatta - grilled chicken breast served with a buttery caper lemon mushroom sauce
- ✿ Chicken Au Champagne - floured sautee chicken breast topped with a creamy champagne sauce
- ✿ Southwest Chicken - blackened chicken with roasted vegetable and Spanish rice (mild)
- ✿ Roast Turkey Breast - with stuffing and gravy
- ✿ Virginia Baked Ham- brown sugar glazed ham served with pineapple sauce
- ✿ Roast Pork Loin - with brown sugar bourbon sauce

## THREE ENTREE CHOICES 34.00 PER PERSON

- ✿ BBQ Roasted Pork Loin
- ✿ Roast Pork Loin - with Michigan stuffing
- ✿ Pasta Primavera - with grilled chicken breast in alfredo sauce
- ✿ Baked cheese manicotti, vegetarian or meat
- ✿ Baked lasagna (meat or vegetable style)

## UPGRADED ENTREES (add 2.00 per person)

- ✿ Blackened salmon
- ✿ Herb roasted salmon
- ✿ Baked tilapia or whitefish with lemon herb sauce
- ✿ Chef carved prime rib  
(Carved to order 6.00 additional per person)

All Buffets include your choice of two salads, one vegetable, and one potato, assortment of fresh dinner rolls. Coffee and Hot Tea are included.

Buffet will be maintained for one hour

20% gratuity charge and 6% sales tax are additional to the above prices

1/2 price, children 5-10 years old. Under 4, free.



# Buffet Sides

## **SALADS** (Choice of two)

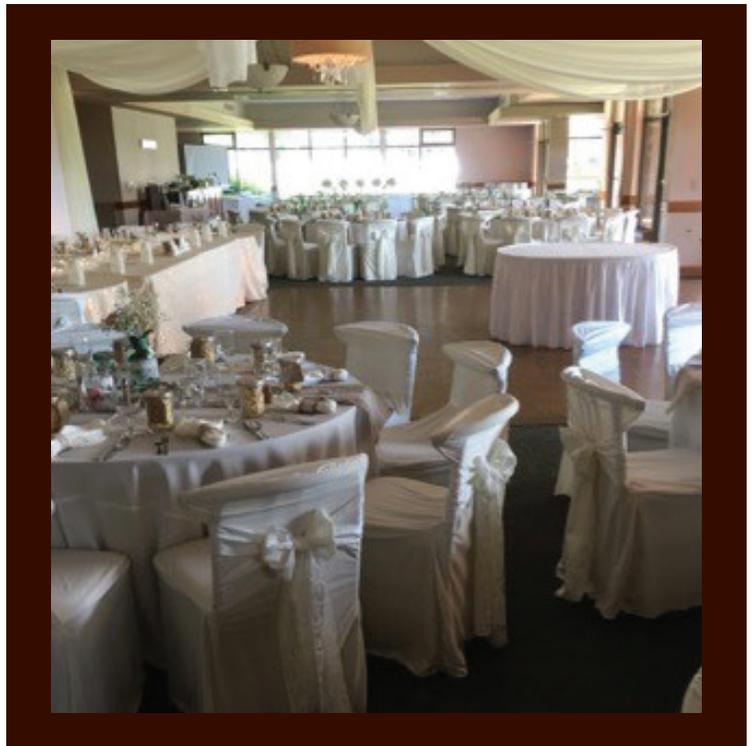
- ✿ Fresh Mixed Green Salad served with a ranch dressing
- ✿ Traditional Caesar Salad served with Parmesan cheese, and croutons
- ✿ Cucumber Dill Salad in sour cream
- ✿ Fresh Fruit Seasonal Selection
- ✿ Redskin Potato Salad
- ✿ Creamy Coleslaw
- ✿ Pasta Primavera

## **FRESH VEGETABLES** (Choice of one)

- ✿ Green Beans Almondine
- ✿ Fresh Vegetable Medley
- ✿ Corn
- ✿ Glazed Carrots
- ✿ Roasted Vegetables

## **STARCHES** (One choice)

- ✿ Parmesan Roasted Redskins
- ✿ Roasted Garlic Mashed
- ✿ Smashed Redskins with Chives
- ✿ Rice Pilaf



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

# Plated Meals

PLATED MEALS FOR 200 GUESTS OR LESS (two entree choices)

All plated meals are served with a tossed salad, fresh dinner rolls, coffee and tea are included.

✿ (1) Maryland chicken breast with crab stuffing and a creamy champagne sauce, fresh seasonal vegetables at 22.75 per person luncheon, 24.75 dinner

✿ (2) Half roasted chicken, roasted rosemary redskins, fresh seasonal vegetables at 21.75 per person luncheon, 23.75 dinner

✿ (3) Chicken Marsala, roasted garlic mashed potatoes, fresh seasonal vegetables at 21.75 per person luncheon, 23.75 dinner

✿ (4) Chicken Cordon Bleu, roasted potatoes, served with fresh seasonal vegetables at 22.25 per person luncheon, 24.25 dinner

✿ (6) Angel hair pasta with grilled chicken and pesto at 19.75 per person luncheon, 21.75 dinner

✿ (7) Lasagna, fresh seasonal vegetables. Also available is a vegetarian lasagna variety at 20.75 per person luncheon, 22.75 dinner

✿ (8) Baked Manicotti, served with fresh seasonal vegetables at 19.25 per person luncheon, 21.25 dinner

✿ (9) Broiled or Baked Whitefish, garlic-mashed potatoes, served with fresh seasonal vegetables at 23.00 per person luncheon, 25.00 dinner

✿ (10) Broiled or baked tilapia almondine, parmesan roasted redskins, seasonal vegetables at 23.00 per person luncheon, 25.00 dinner

✿ (11) Grilled Salmon, roasted garlic mashed potatoes, fresh seasonal vegetables at 24.00 per person luncheon, 26.00 dinner

✿ (12) London Broil, garlic mashed potatoes, fresh seasonal vegetables at 27.00 per person

✿ (13) Filet Mignon, garlic mashed potatoes, fresh seasonal vegetables at 30.00 per person

✿ (14) Prime Rib, garlic mashed potatoes, fresh seasonal vegetables at 30.00 per person

✿ (15) Pork chop with smoked apple stuffing and fresh seasonal vegetables at 21.25 per person luncheon, 23.25 dinner.

✿ (16) Roasted pork loin in a light bourbon sauce, roasted rosemary redskins, seasonal vegetables at 20.25 per person luncheon, 22.25 dinner.

Prices do not include 6% sales tax or 20% gratuity.

\*All Split meal entrees will be served with the same starch and vegetable

\*Any choice can be made for vegetable and potato from buffet sides (page 9)

# Vegetarian & Children Options

## VEGETARIAN (CHOOSE ONE)

- ⊗ Roasted stuffed tomato. Served with rice and chef's choice of vegetables.
- ⊗ Pasta Primavera. Pasta tossed with fresh vegetables, white wine, garlic, olive oil, and lemon juice.
- ⊗ Eggplant Parmesan. Pan seared breaded eggplant slices served with fresh tomato and mozzarella.

**ALL ENTREES: \$18.00**

## CHILDREN'S MENU (CHOOSE ONE)

Children's option for ages 5-10

- ⊗ Chicken strips with French fries or fruit
- ⊗ Macaroni & Cheese
- ⊗ Buttered or marinara noodles

**ALL ENTREES: \$11.00**

Prices do not include 6% sales tax or 20% gratuity.  
Gluten free and vegan options available upon request.



# After-glow

Must be served no later than 10pm. 5.50 per guest for half the total guest count.

✿ Cocktail Sandwiches

Turkey, ham or roast beef. Served on fresh baked bun and toppings (Choose one).

✿ Coney Island Station

Hot dogs, coney sauce (either Flint or Detroit style), ketchup, mustard, onions and relish

✿ Hot Wings Station

Choice of BBQ, Teryiaki or Hot & Spicy

90.00 serves 50 guest

✿ Nacho Bar

Tortilla chips, ground beef, nacho cheese, sour cream, green onions, black olives and salsa

✿ Slider Station

Slider sized hamburgers with relish, ketchup, mustard and diced onions. Or pulled pork topped with slaw.

✿ Macaroni & Cheese

Prices do not include 6% sales tax and 20% gratuity.



# Specialty Food Stations

- ❁ Prime Rib Station - slow cooked black angus beef carved to order served with horsey sauce and au jus (6oz) 11.00 per person
- ❁ Carved Ham, or Turkey, or Top Round 9.00 per person (choose one)
- ❁ Stir Fry - chicken or beef tossed with traditional vegetables served with white rice, soy or teriyaki sauce 9.00 per person
- ❁ Pasta Station - your choice of penne, linguine, fettuccine, tortellini pasta, alfredo or marinara sauce 8.00 per person
- ❁ Potato Station - sweet, baked potatoes with sour creme, shredded cheese, chives, brown sugar, butter, mushrooms 5.00 per person
- ❁ Seafood Station - your choice of three: oysters, clams, smoked salmon, shrimp cocktail, lobster and crab legs 16.00 per person

\* Requires 50.00 per station attendant fee

Prices do not include 6% sales tax



# Steak & Chicken

## FILET MIGNON STEAK & GRILLED CHICKEN BREAST COMBINATION

Your dinner includes a fresh garden salad with house dressing. Choice of seasonal vegetable, choice of potato, assortment of fresh breads. We will serve a top quality cut 8 oz. Filet mignon steak, and a grilled 8oz. chicken breast. Coffee and tea are included. This meal is served sit down style.

34.50 per person

## STEAK DINNER MENUS

Each Steak is seasoned and grilled to perfection. Included with your dinner is an assortment of dinner rolls and fresh garden salad served with our house dressing. Seasonal vegetable, your choice of potato, coffee and tea.

Filet	10 oz.	30.00
Prime Rib	10 oz.	30.00



The price of the meals does not include 6% sales tax or 20% gratuity service charge for buffet style dining, 20% gratuity plated.

# Barbecue Special

This dinner is served buffet style with your choice of the following:

- ✿ Caesar salad or fresh garden salad.
- ✿ Your three-entrée buffet includes our own special Barbecue Chicken, Ribs and Baked Mosticolli in meat sauce.
- ✿ Sweet corn on the cob or other seasonal vegetable selection.
- ✿ Roasted Redskin Potatoes.
- ✿ Assorted fresh dinner rolls with butter.

This barbecue special is 32.00 per person plus 6% sales tax and 20% gratuity.

# Buffet Style

Luncheons, Rehearsal dinners, Open Houses & Showers

Note: Any plated meal can also be chosen for rehearsal dinners, showers, funeral lunches, etc.  
(See Plated Meals pg 10)

## \***COLD DELI BUFFET** 13.50 per person

This deli style lunch is served buffet style, with a display of fresh style meats. Included are:

- ⊗ Piles of baked ham, Sliced turkey breast, and roast sirloin of beef and Swiss and American cheeses.
- ⊗ Fresh garden salad
- ⊗ Fresh seasonal fruit selection
- ⊗ Cole slaw or potato salad
- ⊗ Fresh Kaisers rolls and croissants
- ⊗ Baked cookies
- ⊗ Hot tea, coffee and iced tea

## \***GRILLED CHICKEN** at 14.50 per person

- ⊗ Grilled chicken, vegetable, potato, tossed salad, rolls, butter - Buffet or plated

## \***SOUPS AND SALADS BUFFET STYLE** at 13.50 per person

- ⊗ Caesar salad served with warm Chicken or Shrimp, (blackened, grilled or fried) daily soup special and fresh baked french loaves, scallion butter on the side, and a light dessert.
- ⊗ Chicken salad, Albacore tuna salad, and a seafood salad. Fresh baked breads and rolls and a light dessert.
- ⊗ Mixed green salad, fruit salad, antipasto salad. Daily soup special with fresh baked breads and rolls and a light dessert.

## \***WRAP BUFFET** at 13.50 per person

Chicken ranch wraps with pasta salad, fruit, light desserts and daily soup.

## \***NACHO & TACO BAR** at 15.50 per person

- ⊗ Tortilla chips, taco shells (soft & hard), nacho cheese, olives, ground beef and salsa

## \***PASTA BUFFET** (choose one) at 15.50 per person

- ⊗ Chicken fettuccine, spaghetti, mostacholi, breadsticks and tossed salad

\*Includes unlimited pop. Hot tea, coffee and iced tea included.

Prices do not include 6% sales tax or 20% gratuity

# Breakfast & Brunch

## CONTINENTAL BREAKFAST

Your continental breakfast can start your day off with a light morning snack to something more satisfying with one of our chef choices:

- ☼(1) Coffee, tea with a breakfast pastry 4.50 per person
  
- ☼(2) Coffee, tea and orange juice, breakfast pastry, bagels with cream cheese at 6.00 per person
  
- ☼(3) Coffee, tea and orange juice, breakfast pastry, scrambled eggs, sausage 10.00 per person
  
- ☼(4) Coffee, tea, orange juice, muffins, fresh fruit medley, scrambled eggs, hashbrowns, bacon or sausage. This is served Buffet style at 13.00 per person.

## BRUNCH (served buffet style) \$22.00 per person

- ☼ Coffee, tea, orange juice, muffins, fresh fruit medley, scrambled eggs or pancakes, hashbrowns, bacon and sausage.
  
- ☼ Choose two items of the following to be included: Chicken alfredo, mostacholi, pulled pork, sliced beef, soup and breadsticks, baked or fried chicken, baked tilapia, grilled pork chop.
  
- ☼ There will be an upcharge for brunch service after 2:00pm

Prices do not include tax of 6% or 20% gratuity

# Dessert

## PLATED DESSERTS

6.00 per person (one option)

- ✿ Cheesecake with fruit
- ✿ German Chocolate Cake
- ✿ Raspberry Torte Cake
- ✿ Death by Chocolate Cake
- ✿ Strawberry Shortcake

(Other options available upon request)

## SWEET TABLE

8.00 per person (two options)

- ✿ Assortment Mini Dessert
- ✿ Petitefours, Brownies, Miniature Cream Puffs
- ✿ Chocolate Dipped Strawberries
- ✿ Fruit Display
- ✿ Assorted Style Cheesecake (plain, marble, fruit)
- ✿ Assorted Fruit Tarts
- ✿ Assorted Cakes

Our Executive Chef can professionally slice wedding cakes for 1.00 per person

Prices do not include 6% sales tax or 20% gratuity

# Wine, Beer & Spirits

## **PREMIUM BAR**

24.00 per person for a five hour open bar  
22.50 per person for a four hour open bar

This bar includes only the finest brand available:  
Crown Royal, Canadian Club, Seagrams V.O.,  
Jack Daniel's Black, Jim Beam, Chivas Regal,  
Dewars, Absolute Swedish, Absolute Citron,  
Stolichnaya, Stolichnaya Vanilla, Bacardi,  
Captain Morgan's, Tanquery, Beefeaters, Amaretto,  
Baileys, Kahlua, Southern Comfort, Drambuie,  
Courvoiser, Cognac.

All can and draught beers. All house wines.  
This price also includes complete set-ups and soft drinks.

## **DELUXE BAR**

21.00 per person for a five hour open bar  
19.50 per person for a four hour open bar

This bar includes all well drinks. Bar whiskey,  
bar vodka, bar gin, bar scotch, bar rum,  
Canadian whiskey, and schnapps.

All can and draught beers are included. All house wines. This price also includes complete set-ups and soft drinks.

## **WINE AND BEER BAR**

16.00 per person for a five hour open bar  
15.00 per person for a four hour open bar

Includes Assorted Juices, Sodas, Wine, Draught Beer and bar set-up

Draft Beer: Rolling Rock, Budlight  
House Wine: Cabernet Sauvignon, Merlot,  
Chardonnay, White Zinfandel, Moscato, Pinot Grigo and Riesling.

## **JUICE AND SODA BAR**

6.75 per person for five hours  
Includes assorted juices, sodas and bar set-up

## **TAB / CASH BAR**

There will be a 100.00 per bar set-up fee for this package

All drinks will be calculated on a consumption basis. The prices are as follows:  
5.00 for premium drinks and 7.00 house wines,  
3.00 for can beer, 2.25 pop and juice

There may be a 500.00 charge for a non-alcoholic reception

Domestic Keg Beer 175.00 per keg  
Champagne by the bottle 40.00  
Wine by the box 45.00

Prices do not include 6% sales tax or 18% service fee.

Lapeer Country Club reserves the right to restrict the serving of alcoholic beverages to any group or individual when there is sufficient evidence of over consumption. Proper identification is required. Shots are not available.

Craft beers available at special pricing.  
Check with event coordinator for availability.

# Preferred Vendors

## BEAUTY

Baci Salon and Spa  
Emily Romano  
(810) 678-3999  
bacisalon@icloud.com

Beautiful U Salon  
Hartwell Joti  
(810) 614-3049

Inspired Styles Full Service Salon  
Anna Harrow  
(810) 272-7071

## CAKES/SWEETS

Tasty Layers  
Kayla Dekoski  
(810) 743-0123  
www.tastylayers.com

Buccilli's Cakes and Pizza  
Brenda Cucinella  
(810) 798-8571  
www.buccilliscakes.com

Sallie's Sweet Treats  
Sallie Morey  
(810) 793-1294  
www.salliessweettreats.com

## FLOWERS/ARRANGEMENTS/ CENTERPIECES/EVENT DESIGN

A&A Flower Shop  
(248) 628-4788  
aandaflowers6@sbcglobal.net

Affordable Wedding & Event Planing  
Jenice Groth  
(810) 614-6622  
www.affordableevents.info

Affordable Florals  
Sue Hotchkiss  
(810) 656-4857

Burke's Flowers  
Kathy Burke  
(810) 664-9947  
www.burkesflowers.com

Flowers by Carol  
Sue Penyiska  
(810) 664-0951  
(800) 549-5106  
www.flowersbycarol.net

Vogts  
(810) 238-6487  
www.vogtsflowers.com

Whole Nine Yards Decorators  
Dennis Ward  
(810) 962-1784  
www.whole9yrs.com

Cherished Celebrations  
810.577.8526  
www.cceventsllc.com

## D.J.'S/MUSICIANS

Black Tie Productions  
1(800) 232-9750  
www.blacktieproductions.com

Liquid Entertainment  
Brett Darago  
(248) 962-DJDJ  
letdjs@yahoo.com

Midnite Flyers  
Ron Fray  
(810) 515-4938

5 Star Entertainment  
(810) 953-0598  
fivestarentertainmentllc.com  
*(offers photo booths & uplighting)*

Nick @ Night  
Nick Anderson  
(888) 468-6425  
www.gotnick.com  
*(offers photo booths)*

Rusch Entertainment  
(989) 781-1553  
info@ruschentertainment.com

Universal Tunes  
Mike McNulty  
(810) 797-2161

## **HOTELS**

Best Western Inn  
(810) 667-9444  
www.bestwestern.com

Holiday Inn Express  
(810) 245-7700  
www.holidayinnexpress.com

## **OFFICIANTS**

I Dos Your Way  
Amy Zoltowski  
248.202.8362

Mid-Michigan Weddings  
(989) 262-4713  
reverendbrian.com

Reverend Patti Ruhala  
(810) 955-2503  
www.revpattiruhala.wixsite.com

Vows Wedding Chapel  
Polly Clements  
(248) 328-0660

## **PHOTOGRAPHERS/VIDEO/UPLIGHTING/ DJS/ VIDEOGRAPHY**

Black Tie Productions  
1 (800) 232-9750  
www.blacktieproductions.com

5 Star Entertainment  
(810) 953-0598  
5-star-entertainment.com

DeLorme Photography  
Rick DeLorme  
(810) 667-6700  
www.delormephoto.com

John Richmond Photography  
John Richmond  
(248) 229-7267  
john@johnrichmondphotography.com

Russell Photography  
Wally and Michelle Russell  
(248) 408-7863  
www.russellphotos.com

## **PHOTOBOOTHS**

Memory Snappers  
Ken Cooper  
(248) 429-9494  
www.memorysnappers.com

Ultimate Entertainment  
Joe Nagraga  
(248) 814-1075  
www.ultimateentertainmentinc.com

*\*\*See above vendors for more photo booth options\*\**

## **TAXI SERVICE**

L. A. Taxi Service  
Angie McMillian  
(810) 664-9100  
(877) 528-2941  
Email: LA Taxi @sbcglobal.net

Bee Right There Taxi  
(810) 667-2788

Pinecrest Carriage Service  
John Van Dongen  
(810) 667-2721  
pinecrestpercheronandcarriageservice.com