





Contact Us

3786 Hunt Rd.
Lapeer, MI 48446

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Lapeer Country Club Policies

Maximum Reception Space Holds 350 Guests

RESERVATIONS:

A non-refundable deposit, this form and credit card authorization is required to reserve your event date. \$250 for guest counts under 100, and \$500 for guest counts greater than 100. This deposit will be credited toward your final balance.

DATE RESTRICTIONS:

During peak season, May through October, Saturday events require a minimum of 150 guests, or total expenditure of \$10,000. Friday and Sunday events, during peak season, require a minimum of 75 guests, or total expenditure of \$5,000.

PAYMENT:

A non-refundable deposit of \$250 or \$500 is due to book and the remainder of payment is due 7 days before the event. At this time a finalized invoice will be created. The remaining balance will be due 7 days prior to the event date. Payments made three or more days after the due date will receive a late fee. In the event of a cancellation, all payments made prior to the cancellation will NOT be refunded.

PAYMENT METHODS:

Payment will be accepted in the form of Cash, Personal Checks, Cashier's Checks, Money Orders, Visa, MasterCard, American Express, and Discover. A 3.5% fee for credit cards applies.

CREDIT CARD ON FILE:

A credit card must be kept on file with Lapeer Country Club in order to book an event. Any damages incurred during the event by event guests or any extra changes made after final payment, is the responsibility of the event host and will be charged accordingly. Lapeer Country Club reserves the right to charge the card on file with no further notice to the card holder. **By accepting these terms and conditions, the card holder hereby authorizes Lapeer Country Club to charge any excess amounts due to Lapeer Country Club to the card being held on file. All additional charges including, but not limited to, additional guests or damages to property during the day of the event, must be paid the day of the event.*

EVENT COORDINATOR:

Lapeer Country Club's Event Coordinator is on site the day of the event through dinner, to oversee the event happenings and ensure all event operations (preparing the venue and what each package entails) go as discussed at the 10 day meeting. The Coordinator is to assist in the event with attention to detail as well as time constraints to meet the standards of the client.

Initials: _____

Lapeer Country Club Policies, cont'd

FINALIZED INFORMATION:

A final guest count, food choices and all services to be provided by Lapeer Country Club must be communicated to the Event Coordinator no later than 10 days prior to the event date. At this time, a final balance will be determined and payment must be made no later than 10 days before the event. After the information has been finalized, changes cannot be made to reduce the balance. All additional charges made will be due the day of the event. If there are to be runners, overlays, or chargers for the event - LCC asks they be turned into the Event Coordinator 3 days prior as LCC will set those items.

PERFORMANCE & LIABILITY:

Lapeer Country Club is not liable to perform this contract as a result of strikes, fire, flood, failure of power, failure of heat or air conditioning, acts of God or any causes beyond our reasonable control. In the case of inclement weather, if the event host decides to change the location of an outside ceremony extra charges may apply. No refunds will be given.

RESCHEDULING:

An event is considered booked once a deposit is received. A change of date after the deposit is received is considered rescheduling. In this case, an additional deposit equal to the initial deposit is required to secure the new date. The original deposit, as well as the rescheduling deposit will both be applied to the final bill. Circumstances such as military deployment or unforeseen tragedy will be determined on a case by case basis.

GOVERNMENT RESTRICTION:

In the event that the government temporarily shuts down Lapeer Country Club facilities during the time of your scheduled event, all payments made to date may be transferred to a new date. Peak Season Restrictions will be determined on a case by case basis.

CANCELLATION:

Cancellation of an event will result in a forfeit of the initial deposit.

FOOD:

All food and beverage must be purchased and supplied by Lapeer Country Club in accordance with the Lapeer County Health Department and the State of Michigan Liquor Control Commission. The only exception to this rule is desserts and favors, which must be approved by the Lapeer Country Club Event Coordinator. The removal of food provided by Lapeer Country Club from the facility is **illegal** and is prohibited. Meals for guests with dietary restrictions are available upon request including **Gluten Free, Dairy Free and Vegan**. An exception will be made for any and all anaphylactic allergy guests - recommend guests bring their own food.

Initials: _____

Lapeer Country Club Policies, cont'd

ALCOHOLIC BEVERAGES:

We are prohibited from supplying alcohol to individuals that appear to be intoxicated, are without proper identification and who are under the age of 21. No alcoholic shots are allowed. No outside alcohol is permitted in or around the venue. This includes coolers, flasks, etc. ***Any outside alcohol will be confiscated immediately and a warning will be given.*** If another attempt to consume outside beverages is observed, a \$500 fee will be assessed to the host of the event.

SETUP:

On the date of your event, you and your vendors will have access to ceremony and reception space at 9:00 am, unless otherwise discussed with your event coordinator. Vendors are required to bring their own equipment, including table and chairs if needed. Lapeer Country Club is not responsible for any vendor or host belongings if they are stolen or damaged.

ONCE THE 10 DAY MEETING WITH THE EVENT COORDINATOR HAS TAKEN PLACE THERE WILL BE NO CHANGES ON SET UP/LAYOUT.

DECORATIONS:

All decorations must be approved by the event coordinator. Decorating can be done by an event host or an approved outside company. Lapeer Country Club is not responsible for any decorations or the storing of any personal or rented items before, during or after the event. Glitter including and not limited to Balloons with glitter or confetti inserted, Confetti, Rice, Beads, Popcorn, Rocks, Rose Petals, Sparklers and any items that may damage or destroy property are prohibited. There can be no tacks, nails, screws, command strips on walls or decor on the windows. All decorations must be removed one half hour after the scheduled conclusion of the event. There will be a \$200 fee for any day of set up changes.

GUARANTEE PROCEDURES:

It is the responsibility of the patron to contact the event coordinator 10 days prior to the event to confirm the guaranteed number of guests, menu and other information. No reductions in the monetary value of the final invoice will be accepted less than 10 days prior to the event.

BACK-UP POWER:

Lapeer Country Club has an on-site, full service generator available for back-up power in the case of a power outage.

Initials: _____

Room Rental

30 Guest Minimum for Every Event

NOVEMBER - APRIL

Mon - Thurs | \$250

Friday | \$400

Saturday | \$500

Sunday | \$300

MAY - OCTOBER

Mon - Thurs | \$250

Friday | \$700

Saturday | \$800

Sunday | \$300

INCLUDES

White Linens & Napkins

Tables, Chairs

China, Stemware, Silverware

Setup & Cleanup

Audio & Visual Equipment

Podium, Dance Floor

Servers, Bartenders

Backup Generator

Expert Coordination



Pricing is Subject to 6% Sales Tax and 20% Gratuity.

Initials: _____

Hors D'Oeuvres

CHOOSE 1

\$6.00 per guest

CHOOSE 2

\$12.00 per guest

CHOOSE 3

\$16.00 per guest

CHOOSE 4

\$20.00 per guest



SPINACH & ARTICHOKE DIP

A creamy dip served with naan bread

FRESH VEGETABLES & DIP

Seasonal vegetables served with homemade ranch

DOMESTIC CHEESE & CRACKERS

ASSORTED TEA SANDWICHES

Turkey, ham & roast beef on fresh bread

SPANAKOPITA

Flaky pastry stuffed with spinach and feta

FRUIT

Assorted seasonal fruit

MEATBALLS

Choice of swedish, sweet & sour or barbecue

HAM AND SCALLION WHEELS

Ham, cream cheese, scallions and red peppers

Upgrade

JUMBO SHRIMP

Baked with coconut or chilled with cocktail sauce

Luncheon

Served Before 3pm

Buffet

\$21.00/guest

Includes soft drinks, water, tea and coffee

COLD DELI Two deli meats and various breads, green salad, fruit, coleslaw and fresh baked cookies

BBQ CHICKEN Bbq chicken breast, one vegetable and starch, house salad and bread

TACO BUFFET Seasoned ground beef or shredded chicken served with rice, beans and a variety of toppings

PASTA BAR Bolognese, alfredo, and pesto sauce with two types of noodles served with house salad and garlic breadsticks

PETITE CHICKEN SALAD CROISSANTS

Fruit platter, potato salad, house salad, and vegetable salad

Kids

\$12.00/guest

Guests 10 years old and younger only.

CHICKEN TENDERS

Served with French fries

Plated

\$23.00/guest

Includes bread, house salad, choice of starch and vegetable. Served with soft drinks, water, tea and coffee

LONDON BROIL Grilled flank steak smothered in a sweet onion reduction

GRILLED BEEF Served with marsala cream sauce

CITRUS CHICKEN Dredged chicken breast with a light citrus velouté sauce

CHICKEN PICCATA Dredged chicken breast with artichokes, capers and a lemon sauce

***CHICKEN PENNE ALFREDO** Chicken and pasta tossed with a creamy sauce

CHICKEN SALTIMBOCCA Prosciutto, sage, garlic, fontina cheese with chardonnay sauce

GRILLED CHICKEN Served with light tomato sauce

BREADED CHICKEN PARMESAN Served with tomato basil sauce and pasta

***SLICED TURKEY** Served with classic gravy and sage bread stuffing

ROASTED PORK LOIN Honey herb glazed tenderloin with a whole grain mustard sauce

Vegetables

GREEN BEANS

ROASTED CORN

GLAZED CARROTS

VEGETABLE MÉLANGE

Starches

MAC & CHEESE

CREAMY SPINACH PASTA

GARLIC MASHED POTATOES

ROASTED YUKON GOLD POTATOES

BASMATI RICE PILAF

**Add Additional Vegetables or Starches for +\$2.00/guest*

Pricing is Subject to 6% Sales Tax and 20% Gratuity.

Initials: _____

Dinner

Served After 3pm

Buffet

SINGLE ENTRÉE - \$30.00/guest

DOUBLE ENTRÉE - \$34.00/guest

Includes bread, house salad, one salad, one vegetable, one starch. Served with water, tea and coffee.

LONDON BROIL Grilled flank steak smothered in a sweet onion reduction

GRILLED BEEF Served with marsala cream sauce

BEEF BRISKET served with red wine mushroom reduction

CITRUS CHICKEN Dredged chicken breast with a light citrus velute sauce

GRILLED CHICKEN Served with light tomato sauce

CHICKEN PICCATA Dredged chicken breast with artichokes, capers and a lemon sauce

***CHICKEN PENNE ALFREDO** Chicken and pasta tossed with a creamy sauce

CHICKEN SALTIMBOCCA Prosciutto, sage, garlic, fontina cheese with chardonnay sauce

***SLICED TURKEY** Served with classic gravy and sage bread stuffing

ROASTED PORK LOIN Honey herb glazed tenderloin with a whole grain mustard sauce

Plated

\$27.00/guest

Includes bread, house salad, choice of one starch and vegetable. Served with water, tea and coffee.

GRILLED BEEF TENDERLOIN Tender beef with a zip sauce **\$6.00/person upgrade**

LONDON BROIL Grilled flank steak smothered in a sweet onion reduction

GRILLED BEEF Served with marsala cream sauce

SALMON horseradish crusted with a tarragon reduction and sweet pea purée **\$6.00/person upgrade**

CITRUS CHICKEN Dredged chicken breast with a light citrus velouté sauce

BREADED CHICKEN PARMESAN Served with tomato basil sauce and pasta

***CHICKEN PENNE ALFREDO** Chicken and pasta tossed with a creamy sauce

CHICKEN SALTIMBOCCA Prosciutto, sage, garlic, fontina cheese with chardonnay sauce

***SLICED TURKEY** Served with classic gravy and sage bread stuffing

ROASTED PORK LOIN Honey herb glazed tenderloin with a whole grain mustard sauce

Kids

\$12.00/guest

Guests 10 years old and younger only.

CHICKEN TENDERS

Served with French fries

Salads

HOUSE SALAD

Served with Ranch, Lemon Vinaigrette, Red Wine Vinaigrette or Italian Dressing

CAESAR SALAD

Vegetables

GREEN BEANS

ROASTED CORN

GLAZED CARROTS

VEGETABLE MÉLANGE

Zucchini, Carrots & Onions

Starches

MAC & CHEESE

CREAMY SPINACH PASTA

ROASTED GARLIC MASHED POTATOES

ROASTED YUKON GOLD POTATOES

BASMATI RICE PILAF

***Add Additional Vegetables or Starches for +\$2.00/guest**

Pricing is Subject to 6% Sales Tax and 20% Gratuity.

Initials: _____

** Indicates Entrées with a Reduction in One Starch Selection*

Specialty Menu Options

Breakfast

ALL YOU CAN EAT BUFFET

\$23.00/guest

Scrambled eggs, hashbrowns, bacon or sausage, pastries, fresh fruit, coffee, tea and orange juice

CONTINENTAL

\$14.00/guest

Coffee, tea, orange juice, breakfast pastry, scrambled eggs, sausage or bacon

EARLY BIRD

\$10.00/guest

Coffee, tea, orange juice, breakfast pastry, fruit

Desserts

PLATED DESSERT

\$7.00/guest

Choice of: cheesecake, german chocolate cake, raspberry torte, death by chocolate cake

DISPLAY TABLE

\$9.00/guest

Choice of two: assorted mini desserts, chocolate dipped strawberries, assorted cookies, brownies, assorted cheesecakes, miniature cream puffs

Vegetarian & Vegan

Gluten free meals available, please reach out to our Event Coordinator about how our Chef can accommodate a meal to fit your dietary needs.

STUFFED PEPPER

Roasted bell pepper filled with rice, vegetables (vegan)

VEGETABLE TIAN

Served with tomato basil sauce

CANNELLONI

Pasta stuffed with ricotta and smothered in tomato sauce

Bar Packages

Pricing Applies for 5 Hours of Event

Alcohol Pricing Applies to all guests 21 years old and older

ULTRA BAR

\$29.00/guest

*Choice to Substitute 1 Draft Beer Option

*Includes Deluxe & Premium Options, House Wine, Can & Draft Beer

Maker's Mark, Crown Royal, Crown Royal Apple,

Grey Goose, Kettle One, Tito's, Captain Morgan

PREMIUM BAR

\$26.00/guest

*Includes All Deluxe Options, House Wine, Can & Draft Beer

Canadian Club, Seagrams V.O., Jack Daniel's, Jim Beam, Chivas Regal, Dewars,

Absolute Swedish, Stolichnaya, Stolichnaya Vanilla, Bacardi, Tanqueri, Beefeaters,

Amaretto, Courvoiser, Cognac, Assorted Seltzers

DELUXE BAR

\$22.00/guest

This Bar includes all Well Drinks, House Wine, Can & Draft Beer

Whiskey, Vodka, Gin, Scotch, Rum, Schnapps

BEER AND WINE BAR

\$16.00/guest

Draft Beer (2) Domestic options, (1) IPA option along with various red and white wine blends

SPECIALTY BAR

\$45.00/bottle

Specialty Bar

In addition to the Bar Package included in Your Package,

By The Bottle Mimosa Bar with assorted Fruits and Juices

CASH OR TAB BAR

Available Upon Request

\$100.00 Fee Applies to Host of Event

JUICE & SODA BAR

\$8.00/guest

Coca Cola products, lemonade, tea, assorted juices

Pricing is Subject to 6% Sales Tax and 20% Gratuity.

Initials: _____

Banquet Contract 2024

How did you hear about us?

Event Name:

Event Date:

Start Time:

End Time:

Est. # of Guests:

Contact Person:

Phone Number:

Email Address:

Address:

City:

State:

Zip Code:

Deposit Amount:

I have read and agree to abide by all policies set by Lapeer Country Club in this package.

Signature:

Date:

LCC Representative:

Initials: _____

Credit Card Authorization

Name on Card:

Address:

City:

State:

Zip Code:

MasterCard

Visa

Amex

Discover

Card #:

Expiration Date:

CVC:

I authorize Lapeer Country Club to use the above credit card information to charge any excess amounts due to Lapeer Country Club. I understand that my card will be kept on file until my event is completed and a final walk through has been completed to ensure compatibility with our policies. Charges for additional add-ons made after the 10 day required meeting will be charged on the day of the event.

Signature:

Date:

Initials: _____