



Contact Us

3786 Hunt Rd. Lapeer, MI 48446

(810) 664-2442 eventslapeercountryclub@gmail.com



Lapeer Country Club Policies

Maximum Reception Space Holds 350 Guests

RESERVATIONS:

A non-refundable \$1,800 deposit, this form and credit card authorization is required to reserve your event date. 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 \$1,800 is due to book the event and all remaining payment is due 7 days before the wedding. A meeting is required 10 days before the event date. 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 a wedding reception. Any damages incurred during the wedding reception 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 wedding reception 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.

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Lapeer Country Club Policies, cont'd

FINALIZED INFORMATION:

A final guest count, food choices, layout, timeline, 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 7 days before the event. A final 48 hour notice of ceremonies set up/location be communicated to the Event Coordinator if inclement weather occurs. After the information has been finalized, changes cannot be made to reduce the balance. Changes for the Space reserved will be contingent on the decision made at the 7 day deadline. All additional changes 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 of \$1,800 is required to secure the new date. The original deposit of \$1,800 as well as the \$1,800 deposit to reschedule 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 \$1,800 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.

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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.

DRESSING ROOM:

Use of the Bridal Suite is available up to one hour before the beginning of the ceremony. All members of the Bridal Party must come dressed for the occasion with all preparations completed. Due to the constraints of time and space, the room is NOT available for hair and makeup, or dressing preparations. The bride is able to utilize the space to place her own gown on. All belongings must be removed from the space after the conclusion of the event. Lapeer Country Club is not responsible for any items left on the premises. No outside food or beverage is allowed and will be confiscated according to our alcoholic beverage policy.

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. Lapeer Country Club is not responsible for any vendor or host belongings if they are stolen or damaged. All items supplied from Vendors and the Client must be off the premises the evening of the event, unless otherwise discussed with the Event Coordinator. For any specialty chairs rented from and outside Vendor there will be a fee applied to the host for removal of the Country Club's chairs from the event space. ONCE THE 10 DAY MEETING WITH THE EVENT COORDINATOR HAS TAKEN PLACE THERE WILL BE NO CHANGES ON SET UP/LAYOUT. In circumstances there is a golf outing the same morning as the event taking place that evening, Lapeer Country Club accepts the responsibility to reset the Great Room, as the golf course does not close down for events. If there are no conflicting events and the Great Room requires a room flip for the event taking place, the host will accept a \$500 fee for Lapeer Country Club to flip the room for said event.

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 beaccepted 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.

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Ceremony

210 chair maximum in Great Room and 160 chair maximum at Gazebo

All Ceremonies start at 5:30 pm (May-September) October - April start time can be discussed with the event coordinator.

THE GREAT ROOM

\$1,000

THE GAZEBO

\$1,000

INCLUDES

Beginning Rehearsal Coordination

1 Hr of Rehearsal Time

6 Hr Room Rental
Use of Private Bridal Suite
Use of Golf Carts for Photographer & Couple
Ceremony Chairs
Setup & Cleanup
Electrical Hookup
Podium
Unity Table
Unlimited Email Access with Event Coordinator
(see Policies for further details)





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

ROASTED VEGGIE PLATTER

Balsamic glazed

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 market price

CHARCUTERIE PLATTER

\$5.00 upgrade

Buffet Selections

Entrées

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 velouté sauce

OREGANO CHICKEN Seared chicken breast with a light chicken jus lie

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 Proscuitto, sage, garlic, fontina cheese with chardonnay sauce

GRILLED CHICKEN Served with light tomato sauce

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

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

Upgrade

CHEF CARVED PRIME RIB

Served with au jus and horseradish \$6.00 upgrade

SALMON

Horseradish crusted with a tarragon reduction and sweet pea purée **\$6.00 upgrade**

SEAFOOD PASTA PRIMAVERA

Fresh vegetables with pesto cream sauce \$3.00 upgrade

Salads

HOUSE SALAD

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

CAESAR SALAD

(legetables
GREEN BEANS
ROASTED CORN
GLAZED CARROTS
VEGETABLE MÉLANGE

Starches

MAC & CHEESE

CREAMY SPINACH PASTA

GARLIC MASHED POTATOES

ROASTED YUKON GOLD POTATOES

BASMATI RICE PILAF

* Indicates Entrées with a Reduction in One Starch Selection

Initials: _____

Deluxe Wedding Package

5 Hour Open Deluxe Bar

UPGRADE OPTIONS:

- +\$4.00/quest Premium
- +\$6.00/guest Ultra

Deluxe Buffet

1 hr buffet service

FRESH BAKED BREAD

ONE SALAD

TWO STARCHES

ONE VEGETABLE

ONE ENTRÉE

Included

SALES TAX & GRATUITY

(see Policies for further details)

Room Rental
White Tablecloths & Napkins
Professional Cake Cutting
Glassware, Chinaware, Silverware
Setup & Cleanup
Head Table Champagne Toast
List of Preferred Vendors
Unlimited Email Communication with Coordinator

Pricing

FRIDAY & SUNDAY

\$66.00

(Vendors & Ages | 11-20 - \$40.00 | 5-10 - \$20.00 | 0-4 - \$0) (Kids meals available for ages 10 and under \$12)

SATURDAY

\$71.00

(Vendors & Ages | 11-20 - \$42.00 | 5-10 - \$26.00 | 0-4 - \$0) (Kids meals available for ages 10 and under \$12)

NON-ALCOHOLIC RECEPTION

\$50.00 - \$60.00

Subject to change depending on day/season

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Premium Wedding Package

5 Hour Open Premium Bar

UPGRADE OPTIONS:

+\$6.00/guest Ultra

Premium 1 Hour Buffet Service

FRESH BAKED BREAD

ONE SALAD

TWO STARCHES

ONE VEGETABLE

TWO ENTRÉES

Included

SALES TAX & GRATUITY

Room Rental White Tablecloths & Napkins Professional Cake Cutting

Glassware, Chinaware, Silverware

Setup & Cleanup

Head Table Champagne Toast

List of Preferred Vendors

Unlimited Email Communication with Coordinator

(see Policies for further details)

Pricing

FRIDAY & SUNDAY

\$72.00

(Vendors & Ages | 11-20 - \$43.00 | 5-10 - \$26.00 | 0-4 - \$0) (Kids meals available for ages 10 and under \$12)

SATURDAY

\$76.00

(Vendors & Ages | 11-20 - \$45.00 | 5-10 - \$26.00 | 0-4 - \$0) (Kids meals available for ages 10 and under \$12)

NON-ALCOHOLIC RECEPTION

\$50.00 - \$60.00

Subject to change depending on day/season

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Plated Selections

Salads

HOUSE SALAD

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

CAESAR SALAD

Starches

MAC & CHEESE
CREAMY SPINACH PASTA
GARLIC MASHED POTATOES
ROASTED YUKON GOLD POTATOES
BASMATI RICE PILAF

Vegetables

GREEN BEANS
ROASTED CORN
GLAZED CARROTS
VEGETABLE MÉLANGE

Entrées

CHICKEN PARMESAN breaded with marinara and provolone, served with pasta

OREGANO CHICKEN Seared chicken breast with a light chicken jus lie

CITRUS CHICKEN Dredged chicken breast with a light citrus velouté sauce

LONDON BROIL Grilled flank steak smothered in a sweet onion reduction

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

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

Kids

(Kids meals available for ages 10 and under \$12)

CHICKEN TENDERS

Served with French fries

Upgrade

GRILLED BEEF TENDERLOIN

Tender beef served with a zip sauce \$6.00 upgrade

PRIME RIB

Served with au jus and horseradish \$6.00 upgrade

DUO PLATE

A portion of filet and choice of chicken entree on a single plate **\$6.00 upgrade**

SALMON

Horseradish crusted with a tarragon reduction and sweet pea purée \$6.00 upgrade

SEAFOOD PASTA PRIMAVERA

Fresh vegetables with pesto cream sauce **\$3.00 upgrade**

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

Initials: _____

Plated Wedding Package

For Guest Count of 200 or less

5 Hour Open Premium Bar

UPGRADE OPTIONS:

+\$6.00/guest Ultra

Plated Meal

FRESH BAKED BREAD
ONE SALAD - FAMILY STYLE
ONE STARCH
ONE VEGETABLE

CHOICE OF TWO ENTRÉES PLUS VEGETARIAN OPTION

Kids (Kids meals available for ages 10 and under \$12)

Included

SALES TAX & GRATUITY

Room Rental
White Tablecloths & Napkins
Professional Cake Cutting
Glassware, Chinaware, Silverware
Setup & Cleanup
Head Table Champagne Toast
List of Preferred Vendors
Unlimited Email Communication with Coordinator
(see Policies for further details)

Pricing

\$70.00

(Vendors & Ages | 11-20 - \$45.00 | 5-10 - \$20.00 | 0-4 - \$0) (Kids meals available for ages 10 and under \$12)

NON-ALCOHOLIC RECEPTION

\$60.00

Subject to change depending on day/season

Initials: ___

Specialty Menu Options

Late Night Snack

Served 2 Hours Before Conclusion of Event \$8.00/guest for One option Served for Half the Total Guest Count \$2 addition for Two Options Served

CONEY ISLAND STATION

Flint or Detroit style with condiments

PIZZA

Veggie, Pepperoni, BBQ Chicken (One Type, upgrade for two or more choices)

CLASSIC BURGER SLIDER OR BBQ PORK SLIDER

CHICKEN WINGS

Traditional or Boneless (\$.75 extra) with (1) Sauce

Rehearsal Dinners

\$25.00/guest Minimum of 40 guests

PLATED OR BUFFET STYLE MEAL

Served with house salad, bread, starch and vegetable. Soft drinks, water, tea & coffee included.

Please See Plated Options for Dinner Selections (page 8)

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

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Bar Packages

Alcohol Pricing Applies to all guests 21 years old and older. Guests under 21 will be served the Juice & Soda Bar.

ULTRA BAR

*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

*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, Tanquery, Beefeaters, Amaretto, Courvoiser, Cognac, Assorted Seltzers

DELUXE BAR

This Bar includes all Well Drinks, House Wine, Can & Draft Beer Whiskey, Vodka, Gin, Scotch, Rum, Schnapps

SPECIALTY BAR

In addition to the Bar Package included in Your Package, +\$45 Champagne Bottle, Mimosa Bar with assorted Fruits and Juices

CASH OR TAB BAR

Available Upon Request \$100 Set Up Bar Fee will Apply to Host

JUICE & SODA BAR

Coca Cola products, lemonade, tea, assorted juices

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In House Linens, Signs and Easels Available for Rent!

\$25.00

Ask Your Event Coordinator How You Can Get Started Designing!

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, Confetti, Rice, Popcorn, Fountains of any kind, 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.



PERKS OF BEING AN LCC COUPLE

Host Your Bridal Shower, Engagement Party or Rehearsal Dinner

With Us and Receive FREE Room Rental

(Up to a \$750 Value)

Cannot Be Applied to More Than One Event

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Wedding Day Hinerary

Example Timeline April - September

9:00	Decorate
4:30	Bridal Suite Open
5:30	Ceremony Begins
6:00	Cocktail & Appetizer Hour/ Family Photos
6:30	Dinner Served (if appetizers not purchased
7:00	Dinner
7:30	Newlywed Golf Cart Photos During Sunset
1:00	Bar Closed
2:00	End of Event



Initials: _____

Banquet Contract 2024

How did you hear about us? **Event Name: Event Date:** Newlywed #1: **Phone Number: Email Address:** Address: City: Zip Code: State: Newlywed #2: **Phone Number: Email Address:** Address: Zip Code: City: State: Off-Site **Ceremony Space:** Gazebo Great Room **Ceremony Start Time: Reception Start Time: Estimate Number of Guests:** I have read and agree to abide by all policies set by Lapeer Country Club in this package. Newlywed #1 Signature: Date: **Newlywed #2 Signature:** Date: LCC Representative:

Initials:

Credit Card Authorization

Name on Card:						
City:			State:	Zip Code:		
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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: