

LAKEWOOD COUNTRY CLUB

2025 CATERING GUIDE



1921



LAKEWOOD COUNTRY CLUB EVENTS & CATERING

WELCOME

Welcome to Lakewood Country Club, a premiere golf, dining, and recreational haven since 1921. Our club offers not only superb sporting amenities but also serves as the idyllic venue for a myriad of special occasions, from weddings and showers to birthday parties and corporate events. Our dedicated Director of Special Events, Aliya Voldrich, is eager to assist you in planning your special event, working hand in hand with our esteemed Chef to curate the perfect menu and offering invaluable vendor suggestions. From the initial planning stages to the flawless execution, our team will be with you every step of the way, ensuring a seamless and unforgettable experience.

We look forward to welcoming both you and your guests to our home here at Lakewood Country Club, where cherished memories are made and celebrated.

CLUBHOUSE HISTORY	2
HOSPITALITY DIRECTORY	3
POLICIES & GUIDELINES	4
MEETING AND CORPORATE EVENTS	7
BRUNCH BUFFET	8
PLATED BRUNCH	9
LUNCH BUFFET	10
ENTRÉE SALADS	11
PLATED LUNCH	12
HORS D'OEUVRES	14
DISPLAYS	15
PLATED DINNER	16
ACTION STATIONS	18
CARVING STATION	18
DINNER BUFFET	19
KIDS BUFFET	20
DESSERTS	20
BAR	22
ADDITIONAL BEVERAGES	23
ADDITIONAL FEES	23





HOSPITALITY DIRECTORY



ALFREDO C. HILDEBRANDT

General Manager/COO

440-871-0400 ext. 124

alfredo.hildebrandt@lakewoodcountryclub.com



ALIYA VOLDRICH

Director of Special Events

440-471-8682

aliya.voldrich@lakewoodcountryclub.com



GEOFFREY SOWL

Executive Chef

440-871-0400 ext. 152

geoffrey.sowl@lakewoodcountryclub.com



THOMAS HUTCHINSON

Food & Beverage Manager

440-871-0400 ext. 151

tom.hutchinson@lakewoodcountryclub.com



KYRA BRADLEY

Assistant Food & Beverage Manager

kyra.bradley@lakewoodcountryclub.com



ASHLEY BAKER-HAYNES

Beverage Manager

ashley@lakewoodcountryclub.com

POLICIES & GUIDELINES

DECORUM & DRESS CODE

The Host will be responsible for the conduct and decorum of their guests and sub-contractors. Proper attire is required in all areas of the Club. Shirts shall be tucked in at all times, with the exception of button down shirts designed to be worn outside of pants. No hats (gentlemen only), torn or ripped jeans, low rise jeans, tank tops, swimming attire, or fitness clothing (yoga pants) are permitted in the Clubhouse, and footwear must be worn at all times. Jeans are never allowed on the golf course or practice range.

GUARANTEES

The guaranteed number of guests is required (7) business days prior to the Event Date. Any dietary restrictions must be given to the club at the time your guaranteed headcount is given. If a final count is not given, the last estimate given to the Club will be considered as the final guarantee. Actual number served over the guarantee must be approved by the Club and will be billed as an additional charge.

FOOD & ALCOHOL POLICY

Lakewood Country Club must prepare all food and beverages to be consumed on the premises with the exception of special occasion cakes and pastries. For weddings and large functions, menu selections should be made and called in to the Catering office no later than one month in advance. Final food selections must be given to the Club two weeks prior to the Event. Food Safety Regulations prohibit the Club from allowing guests to take home extra food and beverages.

Employees of Lakewood Country Club will not serve alcohol to anyone under the age of twenty-one or anyone who appears intoxicated. All alcoholic beverages must be provided by the Club.

SALES TAX & SERVICE CHARGE

All food and beverage services are subject to a 22% service charge and are applicable to sales tax. Sales tax is applied to all contracted services and set-up fees.

DAMAGES & DECORATIONS

The Host agrees to be responsible for any damage to the Club as a result of the Event. The Club reserves the right to charge the Host an appropriate cleaning and/or repair fee if the condition of the Area for the Event requires cleaning and/or repair, including but not limited to, any loss of revenue associated with repairing the damage.

Decorations involving the use of tacks, nails, paint, staples, adhesive tape or any other means, which could deface and/or damage the Club property, will not be permitted. Due to safety concerns, rice, confetti, birdseed, glitter and pyrotechnics are not permitted on the premises. Flower petals are allowed. Failure to adhere to this policy will result in an additional cleaning fee of \$500.00. The Club will not be held responsible for any articles left after the function.

ENTERTAINMENT & TRANSPORTATION

For Events that include entertainment, discretion is advised with respect to loud music that may be objectionable to other Club guests/neighbors. Club Management reserves the right to request entertainers to reduce their volume should the noise level be objectionable. Any live music (DJ or band) must end by 11:00pm. Limousines and busses must be parked in areas designated by the valet. Drivers are required to stay with their vehicles.

OUTSIDE VENDORS & DELIVERIES

We are happy to work with your choice of vendors. Any special arrival, deliveries, and setup requirements for your vendors must be coordinated in advance with the Event Director. Alcoholic beverage service is not permitted for entertainers, photographers, and other outside vendors, this should be relayed to them prior to arrival.

MISCELLANEOUS

Members and guests of the Club are responsible for any loss or damage incurred by their guests whilst on Club premises. The Club prohibits smoking/ vaping of any kind in any building, therefore guests at the event may only smoke outside and twenty-five feet from any entrance or in designated areas.

CANCELLATION POLICY

Any cancellation within one year of the Event Date will result in forfeiture of the deposit. Cancellations made within one week of the event may be charged in full.





MEETINGS & CORPORATE EVENTS

RENTAL FEES WAIVED FOR MEMBERS

BEVERAGE STATION

Includes Coffee, Orange Juice, Canned Soda, Water and Iced Tea. Priced per person.

1 hour	3	4-6 hours	5
2-3 hours	4	6+ hours	7

BREAKFAST

priced per person

THE LIGHTER SIDE 17	CONTINENTAL BREAKFAST 14
assorted bagels, light cream cheese, seasonal fresh fruit, yogurt, granola, dried fruit	seasonal fresh fruit, breakfast pastries

SNACKS

priced per person

SWEET 8	SALTY 10
assorted cookies and brownies	soft pretzels with mustard, mixed nuts, potato chips
HEALTHY 12	
granola bars, seasonal whole fruit	

EQUIPMENT

75" MOBILE TELEVISION 50	PODIUM & MICROPHONE 50
FLIP CHART & MARKERS 15	OWL 360 CAMERA 50
POWER TOWER 15	

EARLY MORNING STAFFING

For parties less than 12 people: 50 per hour before opening

CAPACITY

WINE ROOM
12 people

CARD ROOM
12 people

WEST END
12-36 people

BRUNCH BUFFET

Minimum of 25 people. Priced per person. Finalized menus are needed 14 days prior to event.

Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted.

ALL BREAKFAST BUFFETS INCLUDE COFFEE AND ORANGE JUICE

CONTINENTAL BREAKFAST ✓ 14
seasonal fresh fruit, breakfast pastries

THE LIGHTER SIDE ✓ 17
assorted bagels, light cream cheese,
fruit, yogurt, granola, dried fruit

CLASSIC BREAKFAST 24
bacon or breakfast sausage, home fries,
scrambled eggs, pancakes or breakfast
pastries, seasonal fresh fruit

GOOD MORNING BREAKFAST 28
chicken and waffles, assorted breakfast
sandwiches, home fries, fruit

SAVORY SPREAD 33
scrambled eggs, applewood bacon,
house salad with two dressings,
fresh fruit, choice of two specialty
sandwiches: chicken salad on croissant,
club sandwich, chicken Caesar wrap,
turkey avocado wrap, assorted quiche

BREAKFAST TACO BAR 34
flour tortilla, tortilla chips, sour cream,
house-made salsa and guacamole,
diced tomato, Monterey Jack, Cheddar,
scrambled eggs, maple chorizo, bacon,
breakfast sausage, refried beans,
smoked chipotle breakfast potatoes,
seasonal fresh fruit

BRUNCH TRIO 24
Includes quiche, salad, and choice
of home fries or fresh fruit.
choose three quiche ingredients:
Wild Mushrooms, Onions, Tomatoes,
Spinach, Asparagus, Bacon, Sausage,
Ham, Turkey, Grilled Chicken, Cheddar,
Swiss, Provolone
choose one salad:
Caesar, House, Chopped,
Wedge, or Berry
*grilled chicken +8, grilled salmon +12,
grilled shrimp +12*

OMELET STATION ADD-ON 15
sausage, bacon, ham, Monterey Jack cheese, cheddar cheese,
onion, mushroom, bell pepper, tomato, spinach
+ additional \$100 chef station fee

MORNING BITES

CHICKEN & WAFFLE SKEWERS 70
per dozen

BLOODY MARY DEVEILED EGGS 36
per dozen

SOUS-VIDE EGG BITES 48
per dozen

ASSORTED SCONES 52
per dozen

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLATED BRUNCH

Minimum of 20 people. Priced per person. Finalized menus are needed 14 days prior to event.

Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted.

EGGS BENEDICT 18

soft poached eggs, Canadian bacon, toasted english muffin, hollandaise, home fries

SUNRISE BREAKFAST ^{GF} 17

two scrambled eggs, home fries, bacon or sausage, fresh fruit

QUICHE 16

spinach, tomato & Swiss, or bacon, ham & cheddar, home fries, fresh fruit

FRENCH TOAST 14

cinnamon egg-battered white bread, powdered sugar, choice of bacon or sausage

PANCAKES 14

two buttermilk or blueberry pancakes, bacon or sausage

NON-ALCOHOLIC DRINKS PRICED AT 3.50 PER PERSON



LUNCH BUFFET

Minimum of 20 people. Priced per person. Finalized menus are needed 14 days prior to event.

Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted.

ALL LUNCH BUFFETS INCLUDE ICED TEA AND LEMONADE

DELI	26	LITTLE ITALY	36
assorted cold cuts, sliced cheese, breads, accompaniments, condiments, fresh fruit, potato or pasta salad		Italian wedding or minestrone soup, Caesar or house salad, chicken piccata or chicken marsala, marinara or pesto cream sauce, garlic bread	
GRILLED	32	LUNCH TRIO	26
hamburgers, chicken breast, hot dogs, appropriate breads, accompaniments, condiments, fresh fruit, cole slaw or pasta salad, rosemary redskin potatoes, waffle fries, or onion rings		Includes 1/2 Sandwich, Salad, and Soup. <i>choose one half sandwich:</i> Club, Three-Cheese Grilled Cheese, Chicken Salad on Croissant, Chicken Caesar Wrap, or Turkey Avocado Wrap <i>choose one salad:</i> Caesar, House, Chopped, Wedge, or Berry <i>grilled chicken +8, grilled salmon +12, grilled shrimp +12</i> <i>choose one soup:</i> Italian Wedding, Hearty Vegetable, Tomato Basil Bisque, or Chicken Tortilla	
SANTA FE	28		
ground beef, grilled chicken, lettuce, tomato, Monterey Jack cheese, sour cream, Mexican rice, flour tortillas, chips and salsa			
BUILD-A-BOWL	36		
basmati rice, soba noodles, peppers, onions, zucchini, squash, mushrooms, honey soy, sweet chili sauce, broccoli, chicken, shrimp, boiled eggs, chow mien, scallions, Asian cucumber salad, sesame slaw			

ON-THE-COURSE

BOXED LUNCHES

COLD CUTS	22
multigrain bread, roast beef, turkey, ham, Swiss cheese, Cheddar cheese, lettuce, tomato, served with cookie, whole fruit, bag of chips, and condiments	
DELI SANDWICH	20
choice of wheat or white bread, turkey, ham, American cheese, served with cookie, whole fruit, bag of chips, and condiments	
FAIRWAY FAVORITES	26
Ham & Brie Panini, Chicken Caesar Wrap, Club Wrap, Mediterranean Veggie Pita, or Chicken & Mozzarella on Ciabatta	

GRANOLA BARS & CHIPS assorted variety	6
GRANOLA BARS, CHIPS & BEEF JERKY assorted variety	12



ENTRÉE SALADS

Minimum of 20 people. Priced per person. Finalized menus are needed 14 days prior to event.

Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted.

ALL ENTRÉE SALADS ARE SERVED WITH BREAD AND BUTTER

NON-ALCOHOLIC DRINKS PRICED AT 3.50 PER PERSON

HOUSE 	16
Ohio greens, grape tomato, English cucumber, Monterey Jack, black olives, house-made croutons, choice of dressing	
CLASSIC CAESAR	16
crisp romaine, pecorino romano, house-made croutons, classic Caesar dressing	
BERRY 	19
Ohio greens, strawberries, almonds, goat cheese, berry vinaigrette	
CHOPPED	19
chopped romaine, hard-boiled egg, applewood-smoked bacon, Monterey Jack, tomato, roasted corn salsa, chipotle ranch dressing	
WEDGE	18
chopped bacon, heirloom cherry tomato, maple-candied pecans, bleu cheese crumbles, bleu cheese dressing	

ADD GRILLED CHICKEN +8 | ADD GRILLED SALMON +12 | ADD GRILLED SHRIMP +12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



GLUTEN-FREE



VEGETARIAN



VEGAN

PLATED LUNCH

Minimum of 20 people. Priced per person. Finalized menus are needed 14 days prior to event.

Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted.

NON-ALCOHOLIC DRINKS PRICED AT 3.50 PER PERSON

The following entrées are served with a house or Caesar salad, bread, butter and choice of one vegetable and one starch.

ENTRÉES


5oz. GRILLED ATLANTIC SALMON 	36	CHICKEN PICCATA	36
lemon basil beurre blanc		chardonnay, lemon and caper butter	
ROASTED CAULIFLOWER STEAK  	28	CHICKEN MARSALA	36
parmesan-crusted, horseradish cream		wild mushroom marsala demi-glace	
STUFFED CHICKEN BREAST 	36	GRILLED FLANK STEAK 	38
boneless chicken breast, fresh mozzarella, tomato, basil, garlic Alfredo cream sauce		wild mushroom demi-glace	
		5oz. FILET MIGNON 	50
		center cut, cabernet shallot demi-glace	

SIDES

STARCH: Thyme-Roasted Yukon Gold Potatoes, Rice Pilaf, Rosemary Roasted Redskins, Mashed Potatoes, Parmesan Risotto, Browned Butter Gnocchi

VEGETABLE: California Medley, Roasted Carrots, Grilled Asparagus, Roasted Broccoli, Green Beans & Red Peppers, Squash Medley

The following entrées are served with a house or Caesar salad, bread and butter.

SHRIMP LINGUINI ALFREDO	36
5 jumbo shrimp, spinach, roasted tomato, wild mushrooms	
BUCATINI BOLOGNESE	36
ground chuck, mirepoix tomato sauce, bucatini pasta, parmigiano reggiano	
THREE-CHEESE TORTELLINI 	28
seasonal vegetables, aglio e olio	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





HORS D'OEUVRES

Priced per dozen. Hors D'oeuvres may be passed or displayed.

COLD SELECTIONS

GRILLED BRUSCHETTA ✓	18	HUMMUS	23
Roma tomatoes, basil, garlic, shaved reggiano		CUCUMBER ROUNDS GF V	
		tapenade	
PROSCIUTTO-WRAPPED MELON	32	AVOCADO BRIE CROSTINI ✓	29
balsamic glaze		herb tomato	
JUMBO SHRIMP COCKTAIL	41	TUNA WONTON	41
cocktail sauce		yum-yum, honey soy	
CAPRESE SKEWERS ✓	19		
fresh basil, balsamic glaze			

HOT SELECTIONS

STUFFED MUSHROOMS		BACON-WRAPPED	34
cheese & garlic	36	WATER CHESTNUTS GF	
sausage	42	BBQ sauce	
crab	48	BACON-WRAPPED	44
MEATBALLS	30	TENDERLOIN TIPS GF	
Swedish, BBQ, or marinara		brown sugar and mustard glaze	
CUBAN SPRING ROLLS	44	BACON-WRAPPED	48
VEGETABLE SPRING ROLLS ✓	36	SEA SCALLOPS GF	
sweet chili dipping sauce		BBQ sauce	
MUSHROOM TARTS ✓	48	MINI CRAB CAKES	48
		yum-yum sauce	
COCONUT CHICKEN	46	CHICKEN & CHEESEBURGER	50
ginger glaze		SLIDERS	
ASIAN PORK POTSTICKERS	36	FLATBREAD PIZZAS	44*
teriyaki glaze		assorted meat, cheese, or vegetable	
		*price per three pizzas available GF +12	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



DISPLAYS

small serves 30 guests | large serves 75 guests

GARDEN FRESH CRUDITÉ ✓

served with ranch dressing

Small	100
Large	240

DOMESTIC & IMPORTED CHEESE ✓

served with crackers

Small	150
Large	375

CHEESE & CHARCUTERIE

served with crackers

Small	200
Large	500

PUFF PASTRY-WRAPPED BRIE ✓

topped with berries and pecans,
served with assorted crackers

Small	200
Large	500

SEASONAL FRESH FRUIT GF ✓

Small	150
Large	375

TOMATO SALSA & GUACAMOLE GF ✓

served with tortilla chips

Small	150
Large	375

SPINACH & ARTICHOKE DIP GF ✓

served with pita chips

Small	175
Large	375

CHILLED, MARINATED & GRILLED VEGETABLES GF ✓

topped with shaved blend of
Reggiano, Parmesan, and Asiago

Small	200
Large	500

PLATED DINNER

Minimum of 20 people. Priced per person. Finalized menus are needed 14 days prior to event.

Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted.

**ALL DINNER ENTREES ARE SERVED WITH A HOUSE OR CAESAR SALAD,
BREAD AND BUTTER, AND YOUR CHOICE OF ONE VEGETABLE AND ONE STARCH**



BEEF

CENTER-CUT FILET MIGNON 	5oz. 50
cabernet shallot demi-glace	8oz. 62
12oz. CERTIFIED ANGUS BEEF STRIP STEAK 	64
pinot noir butter	
8oz. BISTRO SIRLOIN 	42
rosemary garlic au jus	
HOME-STYLE BRAISED SHORT RIB 	44
demi-glace	

CHICKEN

STUFFED CHICKEN BREAST 	36
spinach, fresh mozzarella, basil, garlic Alfredo sauce	
CHICKEN PICCATA	36
Chardonnay, lemon, caper butter	
CHICKEN MARSALA	36
wild mushroom demi-glace	

SEAFOOD

7oz. ROASTED NORWEGIAN SALMON 	40
citrus emulsion	
SHRIMP LINGUINI	36
Cajun shrimp, zucchini, squash, spinach, garlic butter	
ATLANTIC HALIBUT 	54
pimento coulis	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





PORK

OVEN-ROASTED PORK LOIN GF	36
dijon cream	
SPICE-CRUSTED PORK TENDERLOIN GF	36
cranberry apple chutney	

VEGETARIAN

SEASONAL PASTA V	30
agilio e olio (no sides)	
WILD MUSHROOM RAVIOLI V	36
vegetable ragout, truffle cream (no sides)	
ROASTED CAULIFLOWER STEAK GF V	30
Parmesan-crusted, horseradish cream	
STUFFED ZUCCHINI GF V	30
roasted tomatoes, cilantro, black beans, roasted corn	

DUET PLATES

5oz. FILET MIGNON + 6oz. LOBSTER TAIL GF	76
demi-glaze, Champagne butter	
5oz. FILET MIGNON + 5oz. NORWEGIAN SALMON GF	60
demi-glaze, citrus emulsion	
5oz. FILET MIGNON + SEARED CHICKEN BREAST	60
wild mushroom marsala	

SIDES

STARCH

Thyme-Roasted Yukon Gold Potatoes, Rice Pilaf, Rosemary Roasted Redskins,
Mashed Potatoes, Parmesan Risotto, Browned Butter Gnocchi

VEGETABLE

California Medley, Roasted Carrots, Grilled Asparagus,
Roasted Broccoli, Green Beans & Red Peppers, Squash Medley

ACTION STATIONS

Minimum of 20 people. Maximum of 50 people. Priced per person. Finalized menus are needed 14 days prior to event. Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted. A \$100 Chef Station Fee for manned stations will be added.

GOURMET PASTA 30

linguini, penne, grilled chicken, sausage, baby shrimp, assorted vegetables, garlic, parmesan, pepper flakes, marinara, Alfredo sauce, extra virgin oil, garlic bread

STIR FRY 30

marinated chicken and beef, broccoli, carrots, peppers, shredded cabbage, mixed wild mushrooms, ginger, water chestnuts, white rice, sweet and sour, wasabi, soy sauce, sesame teriyaki

RISOTTO 22

caramelized onions, sautéed mushrooms, roasted asparagus, sweet peppers, petite peas, aged parmesan
grilled chicken +8, grilled salmon +12, grilled shrimp +12

BUILD-YOUR-OWN PIZZA* 20

*weather-permitting

house pizza sauce, shredded mozzarella and provolone, pepperoni, Italian sausage, banana peppers, onions, mushrooms, ham, tomato, black olives

SPECIALTY PIZZA +5

WILD MUSHROOM

garlic ricotta, parmesan

FIG & PROSCIUTTO

arugula, fig jam, goat cheese

GARLIC SHRIMP ALFREDO

CARVING STATIONS

Minimum of 30 people. Priced per person. Finalized menus are needed 14 days prior to event. Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted. A \$100 Carver Fee for each station will be added.

CARVING STATIONS INCLUDE APPROPRIATE BREADS & COMPLIMENTS

BEEF TENDERLOIN 36

bordelaise

PRIME RIB 40

Au Jus, horseradish cream

FLANK STEAK 30

pinot noir demi-glace

ROASTED TURKEY BREAST 30

cranberry citrus relish, thyme gravy

STUFFED PORK LOIN 30

apple, cranberry, marsala cream

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



DINNER BUFFET

Minimum of 20 people. Priced per person. Finalized menus are needed 14 days prior to event.

Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted.

**ALL DINNER BUFFETS INCLUDE A HOUSE OR CAESAR SALAD,
BREAD AND BUTTER, ICED TEA AND LEMONADE.**

CHOICE OF TWO ENTRÉES & TWO SIDES	46
CHOICE OF THREE ENTRÉES & THREE SIDES	60

ENTRÉES

LEMON GRILLED CHICKEN ^{GF}

CHICKEN MARSALA

CHICKEN PICCATA

GRILLED FLANK STEAK ^{GF}

demi-glace

MAPLE-RUBBED PORK LOIN ^{GF}

dijon cream

ROASTED SALMON ^{GF} +4

three-mustard aioli

PENNE BOLOGNESE

BEEF BOURGUIGNON

French beef stew braised in red wine,
mushrooms, bacon, pearl onions
and mirepoix

SIDES

Thyme-Roasted Yukon

Gold Potatoes

Rice Pilaf

Rosemary Roasted Redskins

Mashed Potatoes

Browned Butter Gnocchi

California Medley

Roasted Carrots

Grilled Asparagus

Roasted Broccoli

Green Beans & Red Peppers

Squash Medley



KIDS BUFFET

Minimum of 15 people. Priced per person. Finalized menus are needed 14 days prior to event.

Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted.

KIDS BUFFETS INCLUDE LEMONADE

PASTA	20	TACO BAR	20
penne pasta, grilled chicken or meatballs, marinara or alfredo sauce, garlic bread, fruit bowl		seasoned beef and chicken, cheese, lettuce, pico, salsa, sour cream, tortilla chips, Spanish rice, churros	
PIZZA & SLIDERS	20	SAMPLER	20
flatbread assortment (veggie, meat, or cheese), cheeseburger and crispy chicken sliders, house salad bar		chicken tenders, mac & cheese, tater tots, fruit bowl	

DESSERTS

Finalized menus are needed 14 days prior to event. Final counts are needed 7 days prior to event.

Guest cancellations up to 3 days are permitted.

INDIVIDUAL TARTS

14 per person

KEY LIME

buttery graham crust, tart lime custard, whipped cream

COCONUT CREAM

vanilla tart shell, coconut custard, whipped cream, toasted coconut

FRUIT

shortbread crust, vanilla pastry cream, topped with seasonal fresh fruit and berries

S'MORES

buttery graham crust, dark chocolate ganache, toasty marshmallow

PEANUT BUTTER

Oreo® crust, dark chocolate and peanut butter custard, whipped cream

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HANDS-ON DISPLAY

DELUXE ASSORTED SEASONAL MINIATURE PASTRIES

12 per person

gluten-free options available upon request, +3 per person

COOKIES

32 per dozen

chocolate crinkle, chocolate chip, ginger molasses,
peanut butter blossom, oatmeal raisin, white chip macadamia nut
gluten-free cookies available upon request, +4 per dozen

MACARONS GF

42 per dozen

vanilla, chocolate, mocha, salted caramel, lemon, strawberry, raspberry

MINIATURE CUPCAKES

26 per dozen

FULL-SIZED CUPCAKES

36 per dozen

vanilla, chocolate, red velvet, lemon

gluten-free cupcakes available upon request, +4 per dozen

INDIVIDUAL CHEESECAKES

12 per person

available upon request, +1 per person

OREO®

Oreo® crust, cookies and cream cheesecake, whipped cream

WHITE CHOCOLATE RASPBERRY

cookie crust, white chocolate cream cheese batter swirled with raspberry jam,
whipped cream and white chocolate garnish

EXCLUSIVE DESSERTS

LIMONCELLO FLUTE

14 per person

Sicilian lemon gelato, limoncello sauce

TIRAMISU

12 per person

coffee-flavored cake, lady fingers, mascarpone pastry cream

ICE CREAM SUNDAE BAR

12 per person

vanilla ice cream, chocolate ice cream, chocolate syrup, caramel syrup,
cherries, sprinkles, hot fudge, Oreo® crumbs, gummy worms, chocolate chips

CHOCOLATE FLOURLESS TORTE GF serves 8

60 per torte

fresh berries or caramel sauce, whipped cream



BAR

Price is per person. Lakewood Country Club reserves the right to refuse beverage service to anyone they feel is intoxicated or not the age of 21. Identification is required for everyone that looks the under the age of 27. Special Requests are available upon request. Please provide requests 2-3 weeks prior to event.

ALL PACKAGES INCLUDE (4) HOURS OF OPEN BAR.

GOLD +6 per person for each additional hour

44

LIQUORS

Tito's Vodka, Absolut Vodka, Bacardí Silver Rum, Captain Morgan Rum, Beefeater Gin, Dewar's Scotch, Jack Daniel's Whiskey, Canadian Club Whisky, Jim Beam Bourbon, Jose Cuervo Especial Tequila

HOUSE WINES choice of four

Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Pinot Grigio, Riesling

BOTTLED/CANNED BEER

Budweiser, Bud Light, Coors Light, Corona Extra, Corona Light, Great Lakes Dortmunder Gold, Heineken, Heineken 0.0, High Noon, Michelob Ultra, Miller Lite, Stella, White Claw

CONSUMPTION BAR Liquor \$9 | Wine \$8 | Beer \$5 | Seltzers \$6

PLATINUM +8 per person for each additional hour

54

LIQUORS

Tito's Vodka, Grey Goose Vodka, Bacardí Silver Rum, Captain Morgan Spiced Rum, Bombay Sapphire Gin, Tanqueray Gin, Chivas Regal Scotch, Johnny Walker Black Scotch, Crown Royal Whisky, Jameson Irish Whiskey, Maker's Mark Bourbon, Bulliet Bourbon, Casamigos Blanco Tequila

HOUSE WINES choice of four

Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Pinot Grigio, Riesling

BOTTLED/CANNED BEER

Budweiser, Bud Light, Coors Light, Corona Extra, Corona Light, Great Lakes Dortmunder Gold, Heineken, Heineken 0.0, High Noon, Michelob Ultra, Miller Lite, Stella, White Claw

CONSUMPTION BAR Liquor \$11 | Wine \$8 | Beer \$5 | Seltzers \$6

BEER & WINE

30

HOUSE WINES choice of four

Cabernet Sauvignon, Pinot Noir, Merlot, La Marca Prosecco, Chardonnay, Pinot Grigio, Riesling

BOTTLED/CANNED BEER

Budweiser, Bud Light, Coors Light, Corona Extra, Corona Light, Great Lakes Dortmunder Gold, Heineken, Heineken 0.0, High Noon, Michelob Ultra, Miller Lite, Stella, White Claw

DRAFT BEER

Bud Light, Great Lakes Dortmunder Gold, Guinness, Rhinegeist Truth IPA

CONSUMPTION BAR Wine \$8 | Beer \$5 | Seltzers \$6

PASSED

ADDITIONAL BEVERAGE OPTIONS

WHITE WINE & PROSECCO	8 per glass
APEROL SPRITZ	13 per glass
MIMOSA	10 per glass
CHAMPAGNE TOAST	8/4 per person*
WINE POUR	8/4 per person*
MIMOSA BAR	12 per glass
Champagne, assorted berries, orange juice, cranberry juice	
UPGRADE TO ENDLESS MIMOSAS 28 per person	
BLOODY MARY	12 per glass
Absolut, Tito's, and Kettle One Vodkas, Zing Zang Bloody Mary Mix, bacon, carrots, celery, cucumber, pickles, olives, horseradish	
UPGRADE TO ENDLESS BLOODY MARY BAR 30 per person	

*8 per person without existing bar package; 4 per person with existing bar package

ADDITIONAL FEES

Rental and Room fees are waived for current members.

RENTAL FEE

The rental fee includes all cocktail and reception equipment and setup including: tables, chairs, ivory linens, piano, and valet parking for up to 100 guests.

ROOM FEES

Wine Room and Wine Room Patio	\$100
Card Room	\$100
West End & West End Patio	\$250
Main Dining Room, Mixed Lounge & Left Side of Patio	\$1000
East End & Mixed Lounge	\$500

OTHER FEES

18ft by 15ft Dance Floor	\$800
Valet Fee, per additional valet	\$100
Coat Check, per attendant	\$50
Napkin Upgrade, per person	\$0.25
Floor Length Linen, per cloth	\$13
Early Access Fee, per hour	\$50
Outside Dessert/Cake-Cutting Fee, per person	\$1.50

Lakewood Country Club will exceed member and guest expectations by providing exceptional social and recreational experiences through the finest staff, services, amenities, facilities, and activities.



1921

LAKEWOOD COUNTRY CLUB

2613 Bradley Road

Westlake, OH 44145

440-871-0400

lakewoodcountryclub.com