

LAKEWOOD COUNTRY CLUB

2026 CATERING GUIDE



1921



1921

LAKEWOOD COUNTRY CLUB EVENTS & CATERING

WELCOME

Welcome to Lakewood Country Club, a premier golf, dining, and recreational haven since 1921. Our club offers not only superb sporting amenities but also serves as the idyllic venue for a variety 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.

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HOSPITALITY DIRECTORY



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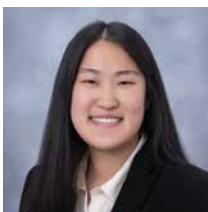


THOMAS HUTCHINSON

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KYRA BRADLEY

Clubhouse Manager

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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 disruptive. 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 AND EQUIPMENT 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	18	CONTINENTAL BREAKFAST	15
assorted bagels, light cream cheese, seasonal fresh fruit, yogurt, granola, dried fruit		seasonal fresh fruit, breakfast pastries	

SNACKS

priced per person

SWEET	10	SALTY	12
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	WHITEBOARD	15

EARLY MORNING STAFFING

For all parties: 50 per hour before opening

CAPACITY

WINE ROOM
20 people

CARD ROOM
20 people

WEST END
48 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

THE LIGHTER SIDE 	18	CONTINENTAL BREAKFAST 	15
assorted bagels, light cream cheese, fruit, yogurt, granola, dried fruit		seasonal fresh fruit, breakfast pastries	
CLASSIC BREAKFAST	24	GOOD MORNING BREAKFAST	28
bacon or breakfast sausage, home fries, scrambled eggs, pancakes or breakfast pastries, seasonal fresh fruit		chicken and waffles, assorted breakfast sandwiches, home fries, fruit	
SAVORY SPREAD	33	BRUNCH TRIO	24
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		Includes quiche, salad, and choice of home fries or fresh fruit.	
BREAKFAST TACO BAR	34	BRUNCH QUARTET	30
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		Includes quiche, salad, home fries, and fresh fruit.	
		<i>choose three quiche ingredients:</i>	
		Wild Mushrooms, Onions, Tomatoes, Spinach, Asparagus, Bacon, Sausage, Ham, Turkey, Grilled Chicken, Cheddar, Swiss, Provolone	
		<i>choose one salad:</i>	
		Caesar, House, Chopped, Wedge, or Berry	
		<i>grilled chicken +8, grilled salmon +12, grilled shrimp +12</i>	

OMELET STATION OPTIONAL 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	SOUS-VIDE EGG BITES	48
per dozen		per dozen	
BLOODY MARY DEVEILED EGGS	36	ASSORTED SCONES	52
per dozen		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	FRENCH TOAST	16
soft poached eggs, Canadian bacon, toasted english muffin, hollandaise, home fries		cinnamon egg-battered white bread, powdered sugar, choice of bacon or sausage	
SUNRISE BREAKFAST <small>GF</small>	17	PANCAKES	14
two scrambled eggs, home fries, bacon or sausage, fresh fruit		two buttermilk or blueberry pancakes, bacon or sausage	
QUICHE	16		
spinach, tomato & Swiss, or bacon, ham & cheddar, home fries, fresh fruit			

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

GRILLED	32	DELI	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		assorted cold cuts, sliced cheese, breads, accompaniments, condiments, fresh fruit, potato or pasta salad	
SANTA FE	28	LUNCH TRIO	28
ground beef, grilled chicken, lettuce, tomato, Monterey Jack cheese, sour cream, Mexican rice, flour tortillas, chips and salsa		Includes one 1/2 sandwich, salad, and soup or fresh fruit.	
LITTLE ITALY	36	LUNCH QUARTET	34
Italian wedding or minestrone soup, Caesar or house salad, chicken piccata or chicken marsala, marinara or pesto cream sauce, garlic bread		Includes two 1/2 sandwiches, salad, and soup or fresh fruit.	
BUILD-A-BOWL	36	<i>Sandwich Options:</i>	
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		Three-Cheese Grilled Cheese, Club, Chicken Salad on Croissant, Chicken Caesar Wrap, or Turkey Avocado Wrap	
		<i>Salad Options:</i>	
		Caesar, House, Chopped, Wedge, or Berry chicken +8, salmon +12, shrimp +12	
		<i>Soup Options:</i>	
		Italian Wedding, Hearty Vegetable, Tomato Basil Bisque, or Chicken Tortilla	



ON-THE-COURSE

BOXED LUNCHESES

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

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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






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	

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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 ✓	
		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	96
MEATBALLS	30	TENDERLOIN TIPS GF	
Swedish, BBQ, or marinara		brown sugar and mustard glaze	
CUBAN SPRING ROLLS	54	BACON-WRAPPED	80
VEGETABLE SPRING ROLLS ✓	38	SEA SCALLOPS GF	
sweet chili dipping sauce		BBQ sauce	
MUSHROOM TARTS ✓	48	MINI CRAB CAKES	80
COCONUT CHICKEN	46	yum-yum sauce	
ginger glaze		CHICKEN & CHEESEBURGER	56
ASIAN PORK POTSTICKERS	36	SLIDERS	
teriyaki glaze		FLATBREAD PIZZAS (3)	56
		assorted meat, cheese, or vegetable	
		GF gluten-free crust available	

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DISPLAYS

small serves 30 guests | large serves 75 guests

GARDEN FRESH CRUDITÉ [✓]

served with ranch dressing

Small 100 | Large 240

HUMMUS & PITA

ADD-ON TO GARDEN FRESH CRUDITÉ

served with ranch dressing,
oil garnish, and pita chips

Small 200 | Large 440

DOMESTIC & IMPORTED CHEESE [✓]

served with crackers

Small 200 | Large 400

CHEESE & CHARCUTERIE

served with crackers

Small 250 | Large 500

SEASONAL FRESH FRUIT ^{GF} [✓]

Small 150 | Large 375

PUFF PASTRY-WRAPPED BRIE [✓]

topped with berries and pecans,
served with assorted crackers

Small 200 | Large 500

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. 54
cabernet shallot demi-glace	8oz. 68
12oz. CERTIFIED ANGUS BEEF STRIP STEAK 	68
pinot noir butter	
8oz. BISTRO SIRLOIN 	42
rosemary garlic au jus	
HOME-STYLE BRAISED SHORT RIB 	46
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	

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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-crust, 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-glace, Champagne butter	
5oz. FILET MIGNON + 5oz. NORWEGIAN SALMON ^{GF}	64
demi-glace, 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	36	BUILD-YOUR-OWN PIZZA*	24
linguini, penne, grilled chicken, sausage, baby shrimp, assorted vegetables, garlic, parmesan, pepper flakes, marinara, Alfredo sauce, extra virgin oil, garlic bread		<i>*weather-permitting</i> house pizza sauce, shredded mozzarella and provolone, pepperoni, Italian sausage, banana peppers, onions, mushrooms, ham, tomato, black olives	
STIR FRY	36	SPECIALTY PIZZA	+5
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		WILD MUSHROOM 	
RISOTTO  	28	garlic rocotta, parmesan	
caramelized onions, sautéed mushrooms, roasted asparagus, sweet peppers, petite peas, aged parmesan		FIG & PROSCIUTTO	
<i>grilled chicken +8, grilled salmon +12, grilled shrimp +12</i>		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 	50	ROASTED TURKEY BREAST	34
bordelaise		cranberry citrus relish, thyme gravy	
PRIME RIB 	50	STUFFED PORK LOIN 	30
au jus, horseradish cream		apple, cranberry, marsala cream	
FLANK STEAK 	36		
pinot noir demi-glace			

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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	50
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	24	TACO BAR	24
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	24	SAMPLER	24
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

15 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

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HANDS-ON DISPLAY

DELUXE ASSORTED SEASONAL MINIATURE PASTRIES 40 per dozen
gluten-free options available upon request, +3 per person

COOKIES 36 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} 48 per dozen
vanilla, chocolate, mocha, salted caramel, lemon, strawberry, raspberry

BROWNIES 36 per dozen

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 15 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, Sauza Hacienda Silver Tequila

HOUSE WINES choice of four

Cabernet Sauvignon, Pinot Noir, 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, 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, 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	15 per glass
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	\$150
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.



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LAKWOOD COUNTRY CLUB

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Westlake, OH 44145

440-871-0400

lakewoodcountryclub.com