

Twin Lakes Golf Club Wedding Packages



Grand Ballroom

Just as the name says, this Ballroom is grand with fifteen-foot ceilings and chandeliers throughout the room. Made up of both the Royal Court and Imperial Court, this ballroom has large picture windows that overlook our gazebo and private lake, surrounded with scenic woodlands.

This room accommodates up to 450 guests for a sit-down dinner with a dance floor.

Royal Court or Imperial Court

Both the Royal Court and the Imperial Court are perfect for a mid-sized wedding, Accommodating up to 240 guests each for a sit-down dinner with a dance floor.

Gazebo

A romantic waterfront setting, beautiful woodlands, and a perfectly manicured landscape Surrounds our private gazebo. It's the ideal location for wedding ceremonies and cocktail receptions.

{ *Simply Classic* }

Hors D'Oeuvre Station

Colorful Display of Carved Vegetables with an Assortment of Dips

Bar Service

Six Hours of an Open Standard Bar Including:
Canadian Club, Beefeaters, Bacardi, Smirnoff, Dewar's, Jim Beam
Merlot, Chardonnay, White Zinfandel, and Cabernet House Wine
Labatt and Labatt Light Draft Beer
Soft Drinks, Juices, Fresh Fruit and Appropriate Garnishes

Champagne Toast

A Glass of Champagne Poured for Each Guest to Toast the New Couple!

Plated Dinner Service

Served with fresh baked breads and artisan rolls with a butter rosette.

Salad Selections: Please select one salad from the menu selections

Entrée Selections: Guest's choice of two entrees, plus a vegetarian, to offer to guests in advance, from the menu selections

Starch Selections: Please select one starch from the menu selections

Vegetable Selections: Please select one vegetable from the menu selections

Cake Cutting

The Wedding Cake will be Plated and Served to Each Guest for Dessert

Late Night Bites

Select one of the following:

Slider Station with French Fries

Hot Pretzel Station with Dipping Assortment

Traditional Coney Station with French Fries

Pizza Station with Pepperoni, Cheese, and Garden Vegetables

Nacho Bar with Seasoned Ground Beef, Cheese, Salsa, Guacamole, and Sour Cream

Linens and Chair Covers

Full Length White Table Linens, White Linen Napkins, and White, Ivory, or Black Chair Covers with Colored Sash

{ Simply Loved }

Hors D'Oeuvre Station

Colorful Display of Carved Vegetables with an Assortment of Dips

Bar Service

Six Hours of an Open Standard Bar Including:

Canadian Club, Beefeaters, Bacardi, Smirnoff, Dewar's, Jim Beam
Merlot, Chardonnay, White Zinfandel, and Cabernet House Wine

Labatt and Labatt Light Draft Beer

Soft Drinks, Juices, Fresh Fruit and Appropriate Garnishes

Champagne Toast

A Glass of Champagne for Each Guest to Toast the New Couple!

Family Style Dinner Service

Vegetarian option available upon request. Served with fresh baked breads and artisan rolls with a butter rosette.

Salad Selections: Please select one salad from the menu selections

Two Pasta Selections: Fettuccine Alfredo, Penne with Marinara, Bow Tie Pasta with Palomino Sauce

Entrée Selections: Please select two entrees from the menu selections

Starch Selections: Please select one starch from the menu selections

Vegetable Selections: Please select one vegetable from the menu selections

Cake Cutting

The Wedding Cake will be Plated and Served to Each Guest for Dessert

Late Night Bites

Select one of the following:

Slider Station with French Fries

Hot Pretzel Station with Dipping Assortment

Traditional Coney Station with French Fries

Pizza Station with Pepperoni, Cheese, and Garden Vegetables

Nacho Bar with Seasoned Ground Beef, Cheese, Salsa, Guacamole, and Sour Cream

Linens and Chair Covers

Full Length White Table Linens, White Linen Napkins, and White, Ivory, or Black Chair Covers with Colored Sash

{ Simply Romantic }

Hors D'Oeuvre Station

Carved Vegetables with an Assortment of Dips, International and Domestic Cheeses with Crackers, Seasonal Fresh Fruits

Bar Service

Six Hours of an Open Premium Bar Including:

Crown Royal, Chivas Regal, Jack Daniels, Absolut, Tanqueray, Bacardi, Captain Morgan's Merlot, Chardonnay, White Zinfandel, Cabernet, Pinot Noir, and Moscato House Wine

Labatt and Labatt Light Draft Beer

Soft Drinks, Juices, Fresh Fruit and Appropriate Garnishes

Champagne Toast

A Glass of Champagne Poured for Each Guest to Toast the New Couple!

Duet Plated Dinner Service

Vegetarian option available upon request. Served with fresh baked breads and artisan rolls with a butter rosette.

Salad Selections: Please select one salad from the menu selections

Entrée Selections: Please select two entrees for each guest from the menu selections

Starch Selections: Please select one starch from the menu selections

Vegetable Selections: Please select one vegetable from the menu selections

Cake Cutting

The Wedding Cake will be Plated and Served to Each Guest for Dessert

Barista Coffee Station

Rich Coffee Blend with Flavored Syrups, Shaved Chocolate, Orange and Lemon Zest Sugar Swizzle Stick, and Cinnamon

Late Night Bites

Select one of the following:

Slider Station with French Fries

Hot Pretzel Station with Dipping Assortment

Traditional Coney Station with French Fries

Pizza Station with Pepperoni, Cheese, and Garden Vegetables

Nacho Bar with Seasoned Ground Beef, Cheese, Salsa, Guacamole, and Sour Cream

Linens and Chair Covers

Full Length White Table Linens, White Linen Napkins, and White, Ivory, or Black Chair Covers with Colored Sash

{ Menu Selections }

Salad Selections.

Served with fresh baked breads and artisan rolls with a butter rosette.

Michigan Salad

Mixed greens, sundried cherries, cranberries, and apricots, gorgonzola cheese, red onion, cucumber, toasted almonds, with raspberry vinaigrette

Classic Wedge Salad

Iceberg lettuce, bacon, blue cheese, tomato, with blue cheese dressing

Bibb Salad

Hydro bibb lettuce, cucumbers, tomato, red onion, croutons, white cheddar cheese, with balsamic vinaigrette dressing

Entrée Selections:

Chicken Caprese

Pesto marinated grilled boneless skinless breast of chicken on a bed of fresh mozzarella, roma tomato, fresh basil and balsamic glaze

Chicken Piccata

Boneless skinless breast of chicken sauté with capers, lemon, artichoke hearts in a garlic white wine sauce

Chicken Siciliano

Panko breaded chicken breast topped with amogue sauce

Lemon Chicken

Fresh lemon and garlic marinated grilled boneless skinless breast of chicken on a bed of fresh spinach and roasted red peppers

Parmesan Crusted Chicken

Parmesan panko breaded chicken breast with a tomato basil butter sauce

Shiitake Chicken

Ginger soy marinated grilled boneless skinless breast of chicken with a shiitake mushroom salsa

Chicken Florentine

Roasted boneless skinless breast of chicken stuffed with fresh spinach and boursin cheese served with a tomato cream (upgrade for \$2 per person)

Mushroom Chicken

Roasted boneless skinless breast of chicken stuffed with wild mushrooms served with a tarragon mushroom sauce (upgrade for \$2 per person)

Pork Tenderloin

Seared cajun spiced with a red bell pepper salsa

Prime Rib

Slow roasted with a cabernet au jus

Sliced Beef Tenderloin

Char grilled with a wild mushroom ragout

Filet Mignon

Char grilled with a port wine sauce (Included with the Simply Romantic Package, Simply Classic can upgrade for \$5 per person)

Seared Salmon

Soy glazed with sauté spinach and roasted red peppers

Tilapia Parmesan

Parmesan panko breaded with an olive tapenade

Shrimp Scampi

Jumbo shrimp with fresh garlic lemon white wine and roasted red peppers (upgrade for \$4 per person)

Vegetable:

Green Beans Almondine

Fresh Vegetable Medley

Oven Roasted Vegetable Medley

Honey Glazed Carrots

Starch:

Rice Pilaf

Yukon Garlic Smashed Potatoes

Oven Roasted Redskin Potatoes

Potatoes Anna

{ Hors D'Oeuvres }

Passed Hors D'Oeuvres

Passed service is for 1 hour. The chef recommends 5-6 total pieces per person per hour.

Option 1

Hot Items

Mini Vegetable Spring Roll
Coconut Breaded Shrimp
Vegetable Potsticker
Teriyaki Chicken Potsticker
Sesame Chicken Tender
Spanakopita

Cold Items

Kalamata Olive, Artichoke & Goat Cheese Tart
Ginger Soy Shrimp, Sweet Chili Cream, Won Ton
Four Cheese Roasted Garlic Puff
Bruschetta

\$100 per 50 Pieces

Option 2

Hot Items

Bacon Wrapped Sea Scallops
Bacon Wrapped Shrimp
Edamame Potsticker
Crab Rangoon
Thai Peanut Chicken Satay
Pecan or Coconut Chicken Tender
Wild Mushroom Tart
Mini Crab Cakes

Cold Items

Balsamic Fig & Goat Cheese Flatbread
Roasted Tomato Bruschetta
Gulf Shrimp Cocktail
Cajun Shrimp, Chipotle Cream, Crisp Tortilla
Crispy Asparagus & Asiago

\$125 per 50 Pieces

Option 3

Hot Items

Peking Duck Spring Roll
Hong Kong Shrimp
Sweet Chili Beef Satay
Mini Beef Wellington
Mini Chicken Wellington
Mini Raspberry Brie En Croute

Cold Items

Brie Cheese, Apple Chutney, Walnut Cranberry Toast
Smoked Salmon, Dill Cucumber, Dark Rye Toast
Mediterranean Antipasto Skewer
Seared Tuna, Wasabi Cream, Cucumber Round
Seared Beef Tenderloin, Dijon Herb Crostini

\$150 per 50 Pieces

Chef's Assortment of Passed Hors D'Oeuvres for One Hour...\$4.95 per person

Hors D'Oeuvre Stations

Imported & Domestic Cheese...\$4.95 per person

Complimented with berries, grapes, baguette and crackers

Fresh Seasonal Fruit & Berries...\$4.95 per person

Sliced cantaloupe, honeydew, pineapple, kiwi, strawberries and assorted seasonal berries with a grand marnier sauce

Antipasto Display...\$6.95 per person

Fresh grilled portobello mushroom, zucchini, squash and asparagus, sliced prosciutto, salami, capicola, roasted red and yellow pepper salad, fresh mozzarella, marinated olives and tomato bruschetta.

Mediterranean Display...\$9.95 per person

Hummus, tabouleh, baba ghanoush, soft pita, crisp pita, baguette, tomato, feta & black olive salad, chick pea salad, and stuffed grape leaves.

Action Stations

Stations are for 1 hour. \$75.⁰⁰ per Chef Attendant; 2 Chefs Required for 200 Guests or More

Pasta Station...\$6.95 per person

Penne, farfalle and tortellini pastas with marinara, alfredo and pesto sauces, mushroom blend, assorted garden vegetables, garlic bread and parmesan cheese.

Add chicken for \$2.00 per person; steak or shrimp for \$4.00 per person

Asian Stir-Fry Station...\$6.95 per person

Pea pods, mushrooms, bok choy, broccoli, carrots, bean sprouts, bamboo shoots, baby corn, brown rice, fried rice, teriyaki sauce and sweet & sour sauce.

Add chicken for \$2.00 per person, shrimp or scallops for \$4.00 per person

Mashed Potato Station...\$6.95 per person

Yukon gold and sweet potato mash with cheddar cheese, bacon, scallions, caramelized onions, sour cream, whipped butter, brown sugar and mini marshmallows served in a stemmed martini glass.

{ Dessert }

Dessert stations are for 2 hours

Petite Dessert Trays...\$3.95 per person

Assorted petite desserts and served to each guest table

Plated and Served Individual Desserts...Prices Vary

Raspberry White Chocolate Torte...\$4.95 Carrot Cake...\$4.95

New York Cheesecake...\$3.95 Raspberry Cheesecake...\$4.95

Triple Chocolate Cake...\$3.95 Caramel Apple Cake...\$4.95

Ice Cream Station...\$4.95 per person + \$75 Chef's fee

Vanilla Bean and Chocolate Ice cream with Strawberry, Chocolate, and Caramel Sauces. Toppings Include Crushed Oreos, Chopped Nuts, Sprinkles, M&M's, and Whipped Cream. Add oversized cream puffs for \$1.95 per person

Bananas Foster Station...\$5.95 per person + \$75 Chef's fee

Vanilla bean ice cream topped with bananas sautéed in a sauce of brown sugar, cinnamon, dark rum, and banana liqueur.

Chocolate Fountain Station...\$5.95 per person

Imported Belgian chocolate with strawberries, pineapple, oreos, cherries, bananas, marshmallows, rice krispie treats, crème puffs, pretzels, cookies, complete with attendant!

Cookie Buffet...\$4.95 per person

Assortment of 8 Different Types of Cookies on Display, Ranging from Chocolate Chunk to Biscotti with Milk Shooters

Grand Sweet Table...\$9.95 per person

An assortment of delectable cakes, tortes, and pies. Add petite pastries for \$2.50 per person

Sorbet...\$2.95 per person

Intermezzo can be used to cleanse the palette before main course is served or it can be served with wedding cake

Fruit Crisps...\$6.95 per person + \$75 Chef's fee

Your choice of warm Michigan apple crisp, Traverse City cherry crisp, or Georgia peach crisp

Chocolate Heaven...\$6.95 per person

A collection of petite confections ranging from chocolate mousse, chocolate covered pretzels and chocolate barks to decadent truffles and candy dipped marshmallows (perfect for customized favors)

Campfire S'mores...\$6.95 per person + \$75 Chef's fee

Roasted marshmallows with an array of decadent chocolates, fruit purées, served on honey graham crackers

Gourmet Popcorn Station... \$4.95 per person

An enticing array of gourmet popcorn...from savory to sweet, the flavors are plentiful and customizable!

{ Beverage }

Premium Bar Upgrade...\$4.95 per person

Crown Royal, Chivas Regal, Jack Daniels, Absolut, Tanqueray, Bacardi, Captain Morgan's, Kahlua Merlot, Chardonnay, White Zinfandel, Cabernet, Pinot Noir, and Moscato House Wine
Labatt and Labatt Light Draft Beer

Top Shelf Bar Upgrade...Prices Vary

\$4.95 per person (upgrade from premium bar)

\$9.95 per person (upgrade from standard bar)

Includes all selections from our premium beverage service plus grey goose, bombay sapphire, grand marnier, kahlua, amaretto disaronno, glenlivet, and courvoisier

Liqueurs...\$4.95 per person

Add Amaretto, Baileys, and Kahlua to your bar service

Passed Champagne...\$2.50 per person

Hand passed champagne during cocktail hour

Cordial Service...\$6.95 per person + \$75.00 Bartender fee

Selection of liqueurs, cognacs, and dessert wines served in white and dark chocolate cups (two hours of service)

Champagne Toast Enhancements... Prices Vary

Add colored sugar to the rim of your champagne glass... \$1.95

Add a sunken raspberry to the champagne glass... \$1.95

Add a strawberry to the rim of the champagne glass...\$0.95

Martini Luge Station...\$495 flat fee

2 Hours of service with a Bartender for the Station, complete with an Ice Luge with Client's Choice of Design

Infusion Jars with Martinis such as Cosmopolitan, Pineapple Upside Cake, Appletini, Very Berry Martini, Mojitos and much more!

Martini Bar with Infusion Jars...\$4.95 per person

4 Hours of Service with Martini Items Available on Each Bar

Infusion Jars with Martinis such as Cosmopolitan, Pineapple Upside Cake, Appletini, Very Berry Martini, Mojito.

Daiquiris & Margaritas...\$4.95 per person

Frozen, fruity, and frothy drinks to quench your thirst! This is for 1 hour of service during cocktail hour.

Grand Departure...\$3.95 per person

Guests receive a bottle of water and a wrapped cookie as they depart

{ Additional Wedding Information }

Items Included in Wedding Packages:

All packages include china, silverware, glassware, floor length white linen tablecloths, white linen napkins, and chair covers with your choice of a colored sash. Also included; three white votive candles per guest table, two white votives candles on each window sill around the ballroom, risers to elevate your head table (up to 20 people), as well as table numbers and a card box.

Invitations and Paper Products:

Twin Lakes Golf Club is a distributor of Carlson Craft, you may order items such as shower and wedding invitations, programs, thank you notes, and even wedding accessories like the cake knife and server, toasting glasses, and monogrammed bar napkins, all with our 25% discount. Please visit: www.twinlakesgolfclub.carlsoncraft.com for items and contact us with any questions.

Additional Linen Options:

Table linens as well as napkins come in a variety of colors and textures for either overlays or floor length linens for an additional charge. We offer chiavari chairs with chair pads in multiple colors as well as a variety of chargers.

Setting Up of Decorations:

We will be happy to set up your provided wedding items, such as place cards, table favors, cake knife and server, toasting glasses, guest book and pen, and much more. They are able to be dropped off the week of the wedding.

Room Rental Fees:

On a Saturday evening, the Grand Ballroom is subject to a \$950 room rental fee and the Royal Court is subject to a \$600 room rental fee. Friday and Sunday evenings receptions will receive ½ off of the rental fee.

Wedding Ceremony:

Ceremony rental will include a rehearsal session, exclusive use of the gazebo for your ceremony, up to 200 white chairs, and bottled water for guests upon arrival. If you choose to use the gazebo for your wedding and it rains, your ceremony will be held in the same room as your reception or another location, if available. Depending on the weather, it must be confirmed by 2:00pm the day of your wedding if you would like your ceremony held inside or outside. The rental/set up fee is \$650 for a Saturday night, \$550 for a Friday night, and \$400 for a Sunday.

Outdoor Cocktail Hour:

The cocktail hour may be held outdoors at our gazebo or patio for a rental fee of \$300. This fee includes set up of the bar and hors d'oeuvres, the bartender(s), high/low top cocktail tables, and chairs.

Children Meals:

Available for children ages 3-12, this option must be ordered at the time of menu selection and includes: Fresh fruit cup, combination plate of grilled cheese, chicken tenders and French fries for \$20 each.

Minors and Vendor Meals:

Any guest who is under 21 years old and will be having the same dinner as you have selected will be given a \$10 discount. Dinner for your vendors (DJ, photographer, videographer, photo booth, etc.) will be available at \$40 each.

Additional Options:

Coat check is available for \$100 per attendant. Valet parking is available at an additional fee; please see your wedding coordinator for additional information.

Vendor/Client Room Access:

Please consult your wedding coordinator in regards to actual set up times. Vendors are guaranteed access a minimum of 2 hours prior to the start time of the event. Earlier access cannot be guaranteed until the week of the event.