



Michigan's Premier Place to Be

**Kathy Torello-Almanza**

General Manager

**Terese Deneweth**

Events Manager

5810 Flinchbaugh Road

Kimball, MI 48074

1-810-982-FORE (3673)

[www.forelakes.com](http://www.forelakes.com)



1/2010



## **Welcome to Fore Lakes Golf Club!**

Thank you for considering Fore Lakes Golf Club to host your upcoming event. Fore Lakes Golf Club has been providing beautiful settings for a wide assortment of events since April, 2000. The Torello Family along with the outstanding management and staff will provide you with one of the most memorable events of a life time.

Our banquet rooms can easily accommodate Weddings, Holiday Parties, Birthdays, Golf Outings, Business Meetings or Showers from 75 - 750 guests. All of our rooms have access to the patio and deck areas, which provide the perfect setting to relax while looking out to the rolling hills of the golf course, the sparkling lakes or to enjoy a cocktail under the stars.

Please feel free to call us at (810) 982-3673, should you have any questions or to arrange a tour. I look forward to speaking with you soon.

Sincerely,

*Kathy Torello-Almanza*

General Manager

Tel: (810) 982-3673 Fax: (810) 982-9123

Email: [kta@forelakes.com](mailto:kta@forelakes.com)

Visit our website at: [www.forelakes.com](http://www.forelakes.com)



## Frequently Asked Questions

### **What is included in the Deposit?**

To reserve space for an event, a deposit is required to confirm a date and it **guarantees your package price**. However, menu items could be subject to change based on market fluctuation with proper notification. The deposit is deducted from the total outstanding bill. The cost per person includes set-up, clean-up, tables, chairs, table linens, skirting, flatware, stemware, china, cake cutting, coatroom, champagne toast for the bridal party, valet parking, gratuity and state sales tax

### **Is there a cancellation fee?**

In the event of a cancellation, deposits are non-refundable. Installments are refunded within 30 days, depending on the date of cancellation of the event.

### **When and for how long, is the hall available?**

Room rental is for up to 6 hours and room availability is based upon prior events scheduled and your minimum set-up requirements. Approximately two weeks prior to your event the event coordinator will confirm the time available. The Hall should be vacated one hour after the close of your event. All centerpieces and personal belongings must be vacated from the hall at that time.

### **May I use my own caterer?**

Fore Lakes Golf Club will provide all food and beverage services for your special event, with the exception of a specialty cake/dessert. No carry out boxes are allowed

### **Is the facility handicap accessible?**

The entire facility including the restrooms, are fully handicap accessible, with an elevator serving both levels.

### **What decorations may be used?**

Flowers, vases, lighting and candles can be used. All candles must be contained in a glass holder. We cannot permit the affixing of anything to the walls, windows, floors or ceilings using nails, tape, staples or any other substance. The use of glitter, confetti, or fireworks and sparklers are not permitted.

### **Are there rooms available for the bride and attendants?**

Yes, you and your bridal party will enjoy a private suite provided on the day of your reception.

### **Can the dance floor be moved?**

No. The dance floors are permanently located to provide for optimum guest seating, food service arrangement, and disc jockey/musician access.

### **Do you have a piano or any other musical instruments?**

We do not have any musical instruments on site. They can be rented from an outside vendor of your choice.

### **Are there any restrictions on photography or videotaping?**

We ask our guests to observe proper golf etiquette when taking pictures near the golfing areas. Photographs are not allowed to be taken on the greens and the uses of golf carts, on the course are not permitted.

### **Are there restrictions on alcohol?**

We are a state-licensed facility and cannot serve alcoholic beverages to persons under the age of 21. Should the age of a guest be in question, including members of the wedding party, proper identification will be required. All alcoholic beverages must be purchased through and served by an employee of Fore Lakes Golf Club. Outside alcohol will be confiscated.

### **If I am having a reception only, may I still take pictures at the Gazebo and the Water Fall area?**

The Gazebo and Waterfall area will be available to you upon the completion of any previously scheduled wedding ceremony. Fore Lakes Golf Club offers many beautiful areas for photographs.

### **What isn't provided by Fore Lakes Golf Club?**

You will provide your own wedding cake, centerpieces, photographer, music and ceremony officiant. Chair covers and specialty linens are not provided but available for a nominal fee.



## Billing

Fore Lakes Golf Club offers an installment program which is based on the targeted guest count at your per person negotiated price divided into three equal payments. The payments are divided as follows:

First Payment Due	Six months before event
Second Payment Due	Three months before event
Final Payment Due	We will make an appointment with you no later than 14 days prior to the event, where all menu/beverage selection, setup instructions, vendor information, and final guest counts are tallied. Final payment will be due at this appointment.  **Guest counts can be increased up to 1 week before the event, but no reductions will be allowed, as food is ordered on the final guest count given at the final appointment.

At the final appointment, an itemized invoice will be presented to you. All charges will be based upon the actual guest count so long as it meets the minimum requirements. Acceptable forms of payment include cash personal or business checks and credit cards. **\*Fore Lakes Golf Club does accept credit card payments at an additional 3% charge.**

## Hall Capacities

### The Grande Hall:

**Deposit Requirement \$1,000.00**

Seats 500 guests (minimum guest requirement of 375 guests)

### East Hall:

**Deposit Requirement \$500.00**

Seats 300 guests (minimum guest requirement of 225 guests)

### West Hall:

**Deposit Requirement \$500.00**

Seats 200 guests (minimum guest requirement of 125 guests)

### The Restaurant:

**Deposit Requirement \$500.00**

Seats 225 guests (minimum guest requirement of 125 guests)

### Entire Facility:

**Deposit Requirement \$1,500.00**

Seats 725 guests (minimum guest requirement of 600 guests)

## **Ceremony Site Package - \$500.00**

This picturesque ceremony location offers the rare opportunity to celebrate your ceremony outdoors. You will be surrounded by lush landscaping, sparkling blue water and the pristine setting of the golf course as your backdrop. All ceremonies include the use of the gazebo on the water for one hour. It includes set up and clean up of the site, 200 white garden chairs, mid-week wedding rehearsal and ceremony coordination.

**White Garden Chairs** - additional

**\$2.25 per chair**

**Chair Covers** - White chair covers, includes your choice of sash in a variety of colors

**\$3.50 per chair**



Custom Table Linens/Chair Covers available upon request

**Hors D'oeuvres A La Carte**

**Hors D'oeuvre Trays**

Fresh Sliced Fruit Tray	\$3.00 per person
Fresh Vegetable and Ranch Dip	\$2.75 per person
Assorted Salami's, Capicola, Imported and Domestic Cheeses and Crackers	\$3.75 per person
Assorted Hot and Cold Smoked Fish, Caviar, Sushi	Market Price
Crab & Artichoke Dip served with Pita Chips	\$6 per person
Spinach & Artichoke Dip served with Pita Chips	\$5 per person
Sushi	Market Price

**Chef Exclusive Canapés and Cold Hors D'oeuvres**

Jumbo Shrimp Cocktail	\$225.00 per 100
Salami Cornets	\$100.00 per 100
Antipasto skewers	\$175.00 per 100
Smoked Salmon Canapé	\$150.00 per 100
Brie Canapé with raspberry compote	\$150.00 per 100
Classic tomato, mozzarella & basil bruschetta	\$100.00 per 100
California Rolls served with wasabi and soy sauce	\$150.00 per 100
Boursin stuffed cherry tomatoes	\$100.00 per 100
Asparagus wraps with Boursin cream cheese and prosciutto	\$150.00 per 100

**Chef Exclusive Hot Hors D'oeuvres**

Swedish Meatballs	\$125.00 Per 100
Mini Scallop Rumaki wrapped in bacon	\$150.00 per 100
Individual Mixed Quiche	\$100.00 Per 100
Egg Roll with Plum Sauce	\$125.00 Per 100
Spring Rolls with Dipping Sauce	\$125.00 Per 100
Chicken Tenderloins with Honey Mustard	\$125.00 Per 100
Mushroom Caps with Crabmeat	\$175.00 Per 100
Chicken Wings	\$145.00 Per 100
Carved Tenderloin of Beef	\$3.00 per person
Coconut Shrimp with Mango Chutney	\$225.00 Per 100
Beef satays served with a teriyaki glaze and peanut dipping sauce	\$200.00 Per 100
Chicken satays served with a teriyaki glaze and peanut dipping sauce	\$180.00 per 100
Miniature beef Wellington	\$250.00 Per 100
Crab cakes served with Creole remoulade sauce	\$200.00 per 100

Please note the Hors D'oeuvres that are priced per person are not an all you can eat.

**Suggested Quantities**

**Cocktail and Hors D'oeuvres Reception 10-15 Pieces Per person**

**Cocktail Hour Preceding Dinner: 6-8 Pieces per Person**

*Prices do not reflect a 20% Service Charge and applicable State Sales Tax (Prices are subject to change)*



## Friday or Sunday Package

\$39.00 per person

### **Package includes:**

Full house brand bar, two meat family style served dinner and beverages (coffee, decaffeinated coffee, tea and milk ) cake cutting, champagne toast for bridal party, basic linen package, set-up of table wear, valet, clean-up of hall, gratuity and state sales tax

### **Bar**

House Brand Vodka, Gin, Whiskey, Scotch, Bourbon, Rum, Amaretto, Peach Schnapps, Tequila, Bud Light, Killians, House Chardonnay, Cabernet, Merlot and White Zinfandel

### Family Style Dinner

#### Appetizer

Tossed Garden Salad  
Salad served with Italian and Ranch Dressing

#### Freshly Baked Bread and Butter

#### Pasta (Select 1)

Bow Tie Pasta with Tomato Basil Sauce or Alfredo Sauce

#### Entrees (Select 2)

Stuffed Pork Loin with an Apple Brandy Sauce  
Breast of Chicken with choice of Marsala, Madeira or Picatta sauce  
Roasted Top Round of Beef with Au Jus and Horseradish

#### Potato

(Select 1)  
Roasted Garlic Whipped Potatoes  
Herbed Roasted Redskin Potatoes  
Harvest Blend Wild Rice  
Au Gratin Potatoes topped with  
Cheddar Cheese

#### Vegetables

(Select 1)  
Mixed medley of Yellow Squash, Asparagus,  
and Carrots  
  
Garden Blend of Broccoli, Sugar Snap Peas  
and Carrots  
Green Beans, Yellow Beans and Baby Carrots  
California Blend of Broccoli, Cauliflower and  
Carrots



## Family Style Dinner

### Appetizer (Select 1)

Choice of Fresh Fruit Cup, Homemade Soup, or Tossed Garden Salad  
Salad served with Ranch and Italian Dressing

### **Freshly Baked Bread and Butter**

### Pasta (Select 1)

Bow Tie Pasta with Tomato Basil Sauce or Alfredo Sauce

### Entrees (Select 1)

Char-Grilled Atlantic Salmon  
Beef Tenderloin with Caramelized Onions and Mushrooms

### Entrees (Select 1)

Stuffed Pork Loin with an Apple Brandy Sauce  
Breast of Chicken with choice of Marsala, Picatta or Madeira sauce

### Potato (Select 1)

Roasted Garlic Whipped Potato  
Herbed Roasted Redskin Potatoes  
Au Gratin Potatoes Topped with Cheddar Cheese  
Harvest Blend Wild Rice

### Vegetables (Select 1)

Green Beans and Yellow Beans with Baby Carrots  
Mixed medley of Yellow Squash, Asparagus, and Carrots  
Garden Blend of Broccoli, Sugar Snap Peas and Carrots  
California Blend of Broccoli, Cauliflower and Carrots

### Beverages

Coffee, Tea, and Milk

**Price \$27.95\***

*\*Price does not reflect a 20% Service Charge and applicable State Sales Tax*



## **Deluxe Dinner Buffet**

### **Salads (Select 2)**

Tossed Garden Salad  
Hearts of Romaine Caesar Salad  
Fresh Fruit Salad  
Marinated Italian Pasta Salad  
Tomato, Basil, Red Onion, Cucumber Salad

### **Freshly Baked Bread and Butter**

### **Pasta (Select 1)**

Petite Cheese Ravioli or Tortellini served with your choice  
of Alfredo or Tomato Basil Sauce

### **Entrees (Select 2)**

Stuffed Sole  
Salmon Roulades  
Chicken Cordon Bleu\*  
Stuffed Chicken Breast  
Stuffed Roast Loin of Pork with Apple Brandy Sauce  
Sautéed Breast of Chicken with choice of Marsala, Picatta or Madeira sauces  
\*May be stuffed with various fillings

### **Carved (Select 1)**

Carved Top Round of Beef  
Carved Prime Rib \$5 per person  
Carved Beef Tenderloin \$6 per person

### **Potato (Select 1)**

Roasted Garlic Whipped Potato  
Herb Roasted Redskin Potatoes  
Au Gratin Potatoes Topped with Cheddar Cheese  
Harvest Blend Wild Rice

### **Vegetables (Select 1)**

Green Beans, Yellow Beans with Baby Carrots  
Mixed Medley of Yellow Squash, Asparagus and Carrots  
Garden Blend of Broccoli, Sugar Snap Pea and Carrots  
California Blend of Cauliflower, Broccoli and Carrots

### **Beverages**

Coffee, Tea, and Milk

**Price \$29.95\***

*\*Price does not reflect 20% Service Charge and applicable State Sales Tax*

## Individual Dinners

Each dinner includes Salad, Freshly Baked Bread, Pasta, Potato, Vegetable, Coffee, Tea and Milk

### Dinner Selections

Price (per person)

#### Combination Plates

#### **Sliced Roast Tenderloin or Grilled Medallions of Beef and**

#### **Choice of one Chicken entree**

**\$24.95**

Tender beef cooked Medium Rare with a Mushroom demi-glace and House made Breast of Chicken with appropriate sauce.

#### **Filet and Lobster Tail**

**Market Price**

6oz. Center Cut Filet Mignon served with a 4oz. Lobster Tail & Drawn Butter

#### **Filet and Shrimp Scampi**

**\$33.99**

6oz. Center Cut Filet Mignon, Sautéed Jumbo Shrimp with Casino Butter

#### **Priced at \$29.95 per person**

Individual Dinner Service includes spring mix salad with choice of dressing, freshly baked bread and butter, pasta, and choice of entrée, vegetable, potato, and beverages of coffee, tea and milk. A choice of two entrees may be offered to your guests. Meal choice must be included with RSVP.

#### Individual Plates (Choose one meat)

#### **Filet Mignon \$29.95**

8oz. Center Cut Filet with Morel Mushroom Demi-glace

#### **New York Strip Steak \$28.95**

12oz. Center Cut Sirloin Char Grilled to Perfection

#### **Beef Tenderloin \$26.95**

Slow Roasted and Sliced, served with your choice of sauce

#### **Roasted Stuffed Pork Loin \$24.95**

Center Cut Loin Stuffed with Dried Fruit and Nuts

#### Individual Plates (Choose one chicken or fish)

#### **Grilled Salmon stuffed with Crabmeat Florentine \$26.95**

Grilled Atlantic Salmon stuffed with Spinach and Crabmeat

#### **Stuffed Sole Imperial \$26.95**

Delicate Flounder stuffed with Crabmeat, Shrimp and Scallops in a Cream Filling

#### **Chicken Cordon Bleu \$25.95**

Breast of Chicken stuffed with Swiss Cheese and Imported Ham

#### **Stuffed Chicken \$25.95**

Rolled breast of Chicken stuffed with your choice of filling, Tomato Cheese Florentine or Tuscan filling with Sun Dried Tomatoes Proscuttio and Fontinella Cheese

#### **Chicken Marsala \$24.95**

Sautéed Boneless, Skinless Breast of Chicken served with Fresh Mushrooms in a rich Marsala Wine Sauce

#### **Chicken Madeira \$24.95**

Sautéed Boneless, Skinless Breast of Chicken served with a Madeira Wine, Red Onion and Mushroom

#### **Chicken Piccata \$24.95**

Sautéed Boneless, Skinless Breast of Chicken with Lemon Sauce, Artichoke and Capers

#### Potato(Select 1)

Roasted Garlic Whipped Mashed Potato

Harvest Blend Wild Rice

Herb Roasted Redskin Potatoes

Twice Baked Potato (Add \$2.00)

#### Vegetable(Select 1)

California Blend of Broccoli, Cauliflower and Carrots

Garden Blend of Broccoli, Sugar Snap Pea and Carrots

Green and Yellow beans with Baby Carrots

Mixed Medley of Yellow Squash, Asparagus and Carrots

*\*Price does not reflect 20% Service Charge and applicable State Sales Tax*

## Vegetarian Dinner Entrées - \$24.95

All entrees selections include freshly baked bread & butter, tossed salad, side of steamed vegetables and coffee, tea and milk.

**Portobello Mushroom Ravioli** - Handmade ravioli stuffed with portobello mushrooms served in a tomato basil cream sauce.

**Eggplant Parmesan** - Pan seared, breaded eggplant slices, served with fresh tomato sauce and parmesan cheese.

**Linguini Primavera** - Tomatoes and fresh vegetables sautéed with garlic, olive oil, white wine and lemon juice, tossed with linguini and garnished with parmesan cheese.

**Portabella Napoleon** – Portabella mushroom layered with roasted tomato, zucchini, yellow squash and provolone cheese topped with a delicate white wine cream sauce

## Children's Menu

Any meal served to a child age 12 and under that is the same as the chosen adult meal will be charged ½ of the cost of that meal.

### **Plated Options (Choose 1) - \$9.95**

Chicken Fingers  
Grilled Cheese

Above entrees are served with choice of one:

Smiley fries  
Fresh fruit  
Unlimited Beverage

## End of Night Appetizers

Pizza - Your Choice of toppings (two pieces per person)	<b><u>\$2.95 per person</u></b>
Nacho Bar - Tortilla chips served with nacho cheese and toppings	<b><u>\$4.00 per person</u></b>
Sliders station- sliders, french fries or onion rings and condiments	<b><u>\$4.00 per person</u></b>

## Bridal Suite Appetizers

Finger Sandwiches	<b><u>\$3.00 pp</u></b>
Meat, Cheese and Crackers Tray	<b><u>\$3.75 pp</u></b>
Assorted Vegetables and Dip	<b><u>\$2.75 pp</u></b>
Chilled Champagne	<b><u>\$16.00/bottle</u></b>

*\*Price does not reflect 20% Service Charge and applicable State Sales Tax*

## Sweet Endings

### **Fresh Fruit Table \$7.95 per person**

Includes peeled and sliced watermelon, pineapple, honeydew, cantaloupe, strawberries, apples, oranges, grapes, kiwi and pears.

### **Sweet Finale \$9.95 per person**

Hand dipped milk and white chocolate dipped strawberries, classic homemade cannolis, petite cheesecake, chocolate mousse, tarts, assorted bars, gourmet cookies, and fresh fruit melange.

### **Decadent Dessert Table \$15.95 per person**

A vast assortment of dessert to make a sweet impression for your guests. Chocolate mousse, assorted pies, french pastries, mousse cakes and tortes, cheesecakes, hand dipped chocolate covered long stem strawberries, fruit tarts, tiramisu, cannolis, petit fours, fresh fruits.

### **Chocolate Fountain \$550.00 and \$1.50 per person – 1 ½ hours**

This is a spectacular way to end your meal. Your guests will cover pieces of seasonal fresh fruit, cream puffs, rice crispy treats, pretzels, marshmallows and much more, with rich Belgium milk chocolate cascading from a three tier fountain. Chocoholics beware!

### **Pastry Tray \$4.75**

Assorted miniature Pastries

### **Chef's Exclusive Desserts**

Ice Cream	<u>\$1.75</u>
Cheesecake	<u>\$3.75</u>
Assorted Achatz Pies	<u>\$5.75</u>
Chocolate Mousse	<u>\$1.50</u>
Cheesecake Parfait	<u>\$1.75</u>
Hot Fudge Cream Puff	<u>\$5.75</u>
Raspberry Sorbet	<u>\$1.75</u>
Large fresh handmade cannolis	<u>\$2.75 each</u>
Chocolate chip, oatmeal raisin, white chocolate macadamia nut or peanut butter cookies	<u>\$.75 each</u>

Ice Sculptures are available and priced based on design.

Please note all Sweet Endings are priced per person and is not an "all you can eat" service.

*\*Price does not reflect 20% Service Charge and applicable State Sales Tax*



## Spirits

### **House Selections - \$11.00**

House Brand Vodka, Gin, Whiskey, Scotch, Bourbon, Rum, Amaretto, Peach Schnapps

### **Premium Selections -\$14.00**

Tanqueray, Canadian Club, Stolynacha, Dewers, Jim Beam, Bacardi, Captain Morgan's, Kahlua

### **Super Premium Selections -\$20.00**

Tanqueray, Canadian Club, Stolynacha, Dewers, Jim Beam, Bacardi, Captain Morgan's, Admiral, Kahlua, Bombay Sapphire, Crown Royal, Grey Goose, Glenlivet, Jack Daniels, Bailey's, Southern Comfort, Pinot Grigio and Shiraz wines, Sweet and Dry Vermouth

**Each Open Bar package includes Bud Light and Killian's Red Draft Beer, White Zinfandel, Chardonnay, Piesporter, Merlot and Cabernet Sauvignon, fresh fruit garnishes, bartenders and all mixes.**

### **Beer – Wine – Soft Drink – Juice Bar**

Includes Bud Light and Killian's Red draft beer and five house wine selections.

### **Non-Alcohol Soft Drink and Juice Bar**

**\$3.00 per person**

**Champagne for Entire Room      \$2.00 per person**

### **Champagne & Punch**

Fruit Punch	<b><u>\$17.50 per gallon</u></b>
Spiked Punch	<b><u>\$22.50 per gallon</u></b>
Mimosas	<b><u>\$24.00 per gallon</u></b>
Mumms Cordon Rouge	<b><u>\$50.00 per bottle</u></b>
Dom Perignon	<b><u>\$175.00 per bottle</u></b>
Cristal	<b><u>Upon request</u></b>

**Wine service during dinner for entire room      \$2.00 per person**

Choice of a house red and white poured for your guests during dinner

Wine by the Bottle List is available upon request.

**Martini Bar      \$6.00 per person**

Let our experienced mixologists prepare special martinis for your guests for 1 ½ hours. A menu of ten different martini flavors will be placed at each bar for your guests' convenience. Your bar includes additional liquors and garnish as needed.

Children age 16 and under are not included in the beverage totals of an open bar package.

**An \$80.00 per Bartender Fee (per 100 guests) will be added on all cash bars.**

We are a state-licensed facility and cannot serve alcoholic beverages to persons under the age of 21. Should the age of a guest be in question, including members of the wedding party, proper identification will be required. All alcoholic beverages must be purchased through and served by an employee of Fore Lakes Golf Club. Outside alcohol is not permitted on premise and will be confiscated.

*Prices do not reflect the 20% Service Charge or the applicable State Sales Tax*