

A romantic wedding scene featuring a bride and groom in a park. The bride, in a white gown, holds a large bouquet of red, white, and yellow flowers. The groom, in a dark suit, stands beside her. They are surrounded by trees with vibrant autumn foliage in shades of yellow and orange. In the foreground, a calm pond reflects the couple and the colorful trees. A semi-transparent white box is centered over the image, containing the title and a descriptive paragraph.

The Perfect Location

Here at the Elks, we have two elegant banquet rooms located on the second floor of our building with a wall of large windows that overlook our gorgeous 18-hole golf course. Whatever your special day looks like, our professional staff promises to ensure every detail is flawlessly executed!

Rehearsal Dinner

Pizza: \$15 Per Person

Pepperoni pizza

Cheese pizza,

**Garden Salad with Dressing
& Breadsticks.**

Maximum 20-25 People

**Located in the Social
Quarters.**

Cash Bar

All prices subject to an 20% Gratuity and a 6% sales tax.

Wedding Packages

ALL PACKAGES INCLUDE:

6 Hour Room Rental, Soft drinks, Coffee, and Hot tea, Champagne Toast for the Head Table, Cake Cutting, Garden Salad with Dressing, Warm Rolls and Butter, Farewell Station, White or Black Linens, Table Set Up/Break Down

STANDARD

\$70.95 PER PERSON

4 Hour Standard Open Bar
Hors d'oeuvres (Choose one)
Entree (Choose one)
Pasta (choose one)
Starch (Choose one)
Vegetable (Choose one)

CLASSIC

\$75.95 PER PERSON

4 Hour Standard Open Bar
Hors d'oeuvres (Choose two)
Entree (Choose two)
Pasta (Choose one)
Starch (Choose one)
Vegetable (Choose one)

PREMIUM

\$85.95 PER PERSON

4 Hour Open Premium Bar
Hors d'oeuvres (Choose two)
Entree (Choose two)
Pasta (Choose one)
Starch (Choose one)
Vegetable (Choose one)

All prices subject to an 20% Gratuity and a 6% sales tax.

Entrées

Chicken Parmesan

Baked chicken breast breaded and covered with our homemade tomato sauce, mozzarella cheese, and parmesan

Chicken Piccata

Sautéed chicken breast with artichokes, mushrooms, and capers in a delicate lemon cream sauce

Herb Butter Crumb Chicken

Bone-in chicken breaded with Italian bread crumbs

Slow Roasted Angus Sirloin

Sliced sirloin served in an au jus

Pork Loin Medallions

Pork tenderloin medallions

Italian Sausage with Roasted Red Peppers and Onions

Sauteed Italian Sausage with peppers and onions.

Lemon Encrusted Cod (Market price)

Lemon pepper encrusted cod.

Sweet & Spicy Salmon (Market Price)

Spiced cajun salmon filet with a sweet honey glaze

Prime Rib (Market Price)

Sliced sirloin served in an au jus

Eggplant Parmesan (V)

Tides

HORS D'OEUVRES

Spinach and Artichoke Dip
Boneless Wings - Buffalo or BBQ
Homemade Meatballs with Marinara
Chicken Tenderloins with Dipping
sauces
Stuffed Mushrooms
Cheese and Cracker Platter

Assorted Relish Platter
Shrimp Cocktail - Market Price
Smoked Salmon Platter - Market Price
Vegetable and Dip Platter
Seasonal Fruit Platter (Spring/Summer)

POTATO

Garlic Parsley Redskin
Au Gratin
Escalloped
Garlic Mashed with Gravy

Redskin Mashed
Oven-Roasted Reskin
Rice Pilaf
Regular Mashed with Gravy

VEGETABLE

Green bean Almondine
California Blend
Prince Edward Blend

French Marinated Green Beans
with Toasted Almonds
Golden Buttered Corn
Glazed Baby Carrots

PASTA

Choose a pasta:
Bowtie
Rigatoni
Penne
Fettuccine

Choose a Sauce:
Palomino
Marinara
Meat Sauce
Alfredo

Baked Lasagna: Vegetarian or Meat /5*

Late Night Snack

Cheese/Pepperoni Pizza
Nacho Bar \$5 Per Person
Assorted Wrapped Sandwiches \$4 Per Person

Bar Packages

HOUSE BAR

McCormick's Vodka, McCormick's Rum, Admiral Nelson Spiced Rum, Amsterdam Gin, Canada House Whiskey, Ten High Whiskey, Aztec Tequila, Launder's Scotch, and Peach Schnapps.

Choice of Two Domestic Beers

House Wine: Canyon Road Cabernet Sauvignon, Merlot, Chardonnay, Moscato, White Zinfandel, Pinot Grigio

PREMIUM BAR

Tito's Vodka, Bacardi Rum, Captain Morgan, Tanqueray Gin, Jack Daniel, Jim Beam, Canadian Club, Hornitos Tequila Dewar's Scotch, and Peach Schnapps.

Choice of Three Domestic Beers

House wine: Barefoot Cabernet Sauvignon, Merlot, Chardonnay, Moscato, White Zinfandel, Pinot Grigio

Upgrades to craft beer available

BAR ADD-ONS

5 Hour Bar/+\$5 per person

6 Hour Bar/+\$8 per person

Premium Bar Upgrade/+\$6 per person

Champagne Toast/\$3.00 per person

Wine with Dinner Service/\$3.00

CASH BAR/BAR TAB AVAILABLE

Dessert Package

\$3 per person.

Cheese Cake

New York

Cherry

Chocolate

Blueberry

Strawberry

Brownies

Chocolate Brownies

Turtle Brownies

Peanut Butter

Fudge

Pies

Apple

Cherry

Pumpkin

Pecan

Cookies

M&M

Oatmeal Raisin

Chocolate Chip

Gingersnaps

White Chocolate Macadamia Nut

Cakes

Vanilla

Chocolate

Red Velvet

German Chocolate

Room Options and Capacity

Sylvie's Room: \$500 Room Rental
Minimum 25/ Maximum 100

Grand Room: \$750 Room Rental
Minimum 100/ Maximum 200

Combined Rooms: \$1000 Room Rental
Maximum 300



Ceremonies

CEREMONY & RECEPTION

\$500.00

CEREMONY ONLY

\$700.00

LOCATIONS

TEE BOX #1

PAVILION OVERLOOKING THE
COURSE

Also Includes:

60 White Ceremony Chairs

An Arch



Add Ons

Chair Covers and Sashes:

- Lush Linens:

Amy 810.712.8377

- Chiavari Chairs \$ 7 per chair

