

Picture perfect location

At the elks lodge, elegance meets excellence!

We offer 2 banquet rooms, located on the second floor, with panoramic views of our prestigious 18-hole golf course. The elks provides a professional staff with the ability to make any wedding vision come to life! Our team will ensure every detail is executed Flawlessly.



Rehearsal Dinner

Pizza: \$15 Per Person

Pepperoni pizza

Cheese pizza,

Garden Salad with Dressing
& Breadsticks.

Maximum 20-30 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 or Boneless 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	Assorted Relish Platter
Boneless Wings - Buffalo or BBQ	Shrimp Cocktail - Market Price
Homemade Meatballs with Marinara	Smoked Salmon Platter - Market Price
Chicken Tenders with Dipping sauces	Vegetable and Dip Platter
Cheese and Cracker Platter	Seasonal Fruit Platter (Spring/Summer)

POTATO

Garlic Parsley Redskin	Redskin Mashed
Au Gratin	Oven-Roasted Reskin
Escalloped	Rice Pilaf
Garlic Mashed with Gravy	Regular Mashed with Gravy

VEGETABLE

Green bean Almondine	French Marinated Green Beans
California Blend	with Toasted Almonds
Prince Edward Blend	Golden Buttered Corn
	Glazed Baby Carrots

PASTA

Choose a pasta:	Choose a Sauce:
Bowtie	Palomino
Rigatoni	Marinara
Penne	Meat Sauce
Fettuccine	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 on Draft.

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 Bottles

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

Upgrades to craft beer available

Upgrade to Seltzer 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

