

# Twin Lakes Golf Club

Wedding Packages for 2012



## 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 400 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 party, accommodating up to 150 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 cocktail receptions and wedding ceremonies.

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For pictures and videos of Twin Lakes Golf Club, please visit our Facebook page at:

[www.Facebook.com/TwinLakesGolfClub](http://www.Facebook.com/TwinLakesGolfClub)

# \* Jade Luncheon Wedding Package \*

Lunch to be served by 1:30pm

## Hors D' Oeuvre Station

Garden Festival Crudites

Three Hour Standard Bar Service

Champagne Toast for All Guests

## Plated Lunch Service

### Salad Selections (choice of one)

Michigan Theme Salad

Twin Lakes Salad

### Entree Selections

*All plated entrees include choice of fresh vegetable and starch, bread basket and coffee service*

*The client may choose two options, plus a vegetarian, to offer to their guests in advance*

Chicken Picatta

Roasted Salmon

Chicken Marsala

Sliced Tenderloin of Beef with Wild Mushroom Sauce

Champagne Chicken

Eggplant Napoleon (vegetarian option)

## Cutting and Serving of Your Wedding Cake for Dessert

## Chair Covers

White, ivory, or black classic chair cover with your choice of organza or satin sash or satin pillowcase chair cover

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Saturday or Sunday Afternoon: \$48.<sup>00</sup> per person

*All prices for Wedding Packages are subject to room rental. All charges subject to 6% sales tax and 20% gratuity.*

# \* Pearl Wedding Package \*

Hors D' Oeuvre Station

Garden Festival Crudites

Six Hour Standard Bar Service

Champagne Toast for All Guests

Plated Dinner Service

Salad Selections (choice of one)

Michigan Theme Salad

Twin Lakes Salad

Entree Selections

*All plated entrees include choice of fresh vegetable and starch, bread basket and coffee service*

*The client may choose two options, plus a vegetarian, to offer to their guests in advance*

Chicken Picatta

Roasted Salmon

Chicken Marsala

Sliced Tenderloin of Beef with Wild Mushroom Sauce

Champagne Chicken

Eggplant Napoleon (vegetarian option)

Cutting and Serving of Your Wedding Cake for Dessert

Late Night Snack Station

Please see the Late Night Snack page for options

Chair Covers

White, ivory, or black classic chair cover with your choice of organza or satin sash or satin pillowcase chair cover

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Saturday Evening: \$68.<sup>00</sup> per person

Friday or Sunday Evening: \$61.<sup>00</sup> per person

All prices for Wedding Packages are subject to room rental. All charges subject to 6% sales tax and 20% gratuity.

# \* Opal Wedding Package \*

## Hors D' Oeuvre Station

Garden Festival Crudites

## Six Hour Standard Bar Service

## Champagne Toast for All Guests

## Buffet Dinner Service

*Buffet will also include choice of fresh vegetable and starch, bread basket and coffee service*

Mixed Greens Salad Bar with Assorted Toppings and Dressings

Chef's Selection of (2) Composed Salads

### Choice of Two of the Following Entrees:

Orange Roughy with a Lemon Breaded Crust

Herb Crusted Pork Tenderloin with Port Wine and Balsamic Reduction

Cheese Ravioli with Meat Sauce

Sliced Roast Tenderloin with Wild Mushroom Sauce

Chicken Picatta

Chicken Champagne

Herb Roasted Chicken

Chicken Marsala

Salmon with Citrus Glaze

Tortellini Primavera

### Buffet Enhancements (priced per person):

Add an additional entree for \$3.00

Carved Roast Tenderloin with Chef for an additional \$5.00

Carved Turkey with Chef for an additional \$4.50

Carved Prime Rib with Chef for an additional \$6.00

## Cutting and Serving of Your Wedding Cake for Dessert

## Late Night Snack Station

Please see the Late Night Snack page for options

## Chair Covers

White, ivory, or black classic chair cover with your choice of organza or satin sash or satin pillowcase chair cover

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Saturday Evening: \$68.<sup>00</sup> per person

Friday or Sunday Evening: \$61.<sup>00</sup> per person

All prices for Wedding Packages are subject to room rental. All charges subject to 6% sales tax and 20% gratuity.

# \* Emerald Wedding Package \*

## Hors D' Oeuvre Station

Garden Festival Crudites

## Six Hour Standard Bar Service

## Champagne Toast for All Guests

## Family Style Dinner Service

### Salad Selections (choice of one)

Michigan Theme Salad  
Twin Lakes Salad

### Pasta Selections (choice of two)

Penne Pasta with Choice of Sauce: Alfredo, Marinara, Meat, Palomino, Primavera  
Fettuccine Pasta with Choice of Sauce: Alfredo, Marinara, Meat, Palomino, Primavera

### Entree Selections (choice of two)

Dinner includes choice of fresh vegetable and starch, bread basket and coffee service

Chicken Picatta	Roasted Salmon
Chicken Marsala	Sliced Tenderloin of Beef with Wild Mushroom Sauce
Champagne Chicken	Eggplant Napoleon (vegetarian option)

## Cutting and Serving of Your Wedding Cake for Dessert

## Late Night Snack Station

Please see the Late Night Snack page for options

## Chair Covers

White, ivory, or black classic chair cover with your choice of organza or satin sash or satin pillowcase chair cover

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Saturday Evening: \$76.<sup>00</sup> per person

Friday or Sunday Evening: \$69.<sup>00</sup> per person

All prices for Wedding Packages are subject to room rental. All charges subject to 6% sales tax and 20% gratuity.

# \* Ruby Wedding Package \*

## Hors D' Oeuvre Station

Garden Festival Crudites

Cheese Display

## Six Hour Standard Bar Service

## Champagne Toast for All Guests

## Plated Dinner Service

### Salad Selections (choice of one)

Michigan Theme Salad

Twin Lakes Salad

Caesar Salad

### Entree Selections

*All plated entrees include choice of fresh vegetable and starch, bread basket and coffee service*

*The client may choose two options, plus a vegetarian, to offer to their guests in advance*

Chicken Breast Stuffed with Roasted Peppers, Fresh Mozzarella and Baby Spinach

Whitefish Almondine

Herb Crusted Pork Tenderloin with Port Wine and Balsamic Reduction

7oz. Filet Mignon

Chicken Wellington

Eggplant Napoleon (vegetarian option)

## Cutting and Serving of Your Wedding Cake for Dessert

## Late Night Snack Station

Please see the Late Night Snack page for options

## Chair Covers

White, ivory, or black classic chair cover with your choice of organza or satin sash or satin pillowcase chair cover

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Saturday Evening: \$78.<sup>00</sup> per person

Friday or Sunday Evening: \$71.<sup>00</sup> per person

All prices for Wedding Packages are subject to room rental. All charges subject to 6% sales tax and 20% gratuity.

# \* Diamond Wedding Package \*

## Hors D' Oeuvre Station

Garden Festival Crudites

## Six Hour Premium Bar Service

## Champagne Toast for All Guests

## Duet Plated Dinner Service

### Soup Selections (choice of one)

Chicken Noodle  
Italian Wedding  
Minestrone

Cream of Broccoli  
Tomato Basil Bisque

### Salad Selections (choice of one)

Michigan Theme Salad  
Twin Lakes Salad

Caesar Salad  
Baby Spinach

### Duet Entree Selection

*All duet plated entrees include choice of fresh vegetable and starch, bread basket and coffee service*

*Cedar Plank Roasted Salmon with Chardonnay Sauce and Roasted Sliced Tenderloin with Wild Mushroom Demi*

*Chicken Wellington with Morel Sauce and Petite Filet Mignon with Port Wine Demi Glace*

*Potato Encrusted Whitefish and Pork Tenderloin*

*Petite Filet Mignon with Cabernet Demi Glace and Lemon Garlic Prawns*

## Cutting and Serving of Your Wedding Cake for Dessert

## Late Night Snack Station

Please see the Late Night Snack page for options

## Chair Covers

White, ivory, or black classic chair cover with your choice of organza or satin sash or satin pillowcase chair cover

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Saturday Evening: \$89.<sup>00</sup> per person

Friday or Sunday Evening: \$82.<sup>00</sup> per person

All prices for Wedding Packages are subject to room rental. All charges subject to 6% sales tax and 20% gratuity.

# \* Hors D' Oeuvres for Passing \*

## Chilled Options

*Vegetable Canopy* - Fresh vegetable topped with cream cheese

*Pinwheel* - Salmon pinwheel onion-dill cream cheese in a puff pastry

*Bruschetta* - Tomato, basil and buffalo mozzarella on crostini with Balsamic Vinegar Drizzle

*Mini BLT's* - Maple cured bacon, lettuce, and vine ripened tomatoes on sour dough bread

*Eggplant Roulade* - Ricotta cheese, boursin cheese, and sundried tomatoes wrapped in eggplant

*Antipasto Kabobs* - Salami, fresh mozzarella and tomato with fresh basil

## Hot Options

*Miniature Strudel Americana* - Chicken, broccoli, and cheese wrapped in a puff pastry and baked

*Salmon Rumaki* - Bacon wrapped salmon

*Capellini Pasta Nest* - Angel hair pasta baked with mozzarella cheese and pepperoni

*Miniature Spinach Pies* - Phyllo dough stuffed with spinach and feta cheese

*Rice Ball Arancini* - Breaded rice balls filled with peas and ground beef

*Chicken Satay* - Oriental chicken kabob with Thai peanut sauce

*Cheese Stuffed Artichokes* - Quartered baby artichoke stuffed with boursin cheese

*Miniature Spring Rolls* - Lightly fried crispy vegetarian rolls served with a sweet chili dipping sauce

*Miniature NY Style Reubens* - Corned beef and sauerkraut served on marble rye with a Russian dressing

*Mushroom Cups* - Blend of wild mushrooms and cheese in phyllo cups

*Vegetable Tortilla* - Crispy corn tortilla with assorted fresh vegetables and topped with cilantro sour cream

*Gourmet Pizza* - Grilled chicken, wild mushroom, BBQ chicken, margarita

*Asparagus Shrimp* - Asparagus skewered shrimp with ginger teriyaki sauce (\$2.50 per person upgrade)

All items will be passed by our staff with white glove service for one hour.

Three Items - \$9.00 per person

Four Items - \$10.00 per person

Five Items - \$11.00 per person

All food and beverage charges subject to 6% sales tax and 20% gratuity.

# \* Station Hors D' Oeuvres \*

## Chilled Stations

### Garden Festival Crudites... \$3.50 per person

Colorful Display of Carved Vegetables including Red and Yellow Peppers, Mushrooms, Broccoli, Cauliflower, Cucumbers, Carrots, Celery and Radishes. An Assortment of Dips, such as Pepper Ranch, Thai Peanut, and Spinach.  
(included in all wedding packages)

### Cheese Display... \$3.50 per person

An Array of Imported and Domestic Cheeses with an Assortment of Fine Crackers and Lavish Garnish with Fruits and Berries  
(included in Ruby Wedding Package)

### Fruit Display... \$3.50 per person

Seasonal Fresh Fruit with a Yogurt Dip

### Bruschetta Table... \$4.00 per person

Toasted French Baguette with an Assortment of Toppings Including Pomodoro, Artichoke, White Bean, Black Olive Tapenade, and Wild Mushroom

### Sushi Station... \$6.00 per person

Items such as Tuna Sushi, Salmon Sushi, Yellow Tail Sushi, California Rolls, Spicy Tuna Rolls, Asparagus & Tuna Rolls, Spider Rolls, and Cucumber Rolls will be available

### Antipasto Station... \$7.00 per person

Aged Balsamic Vinegar and Extra Virgin Olive Oil, Marinated White Bean Salad, Assorted Olives and Roasted Peppers, Colorful Grilled Vegetables to Include: Eggplant, Zucchini, Fennel, Leeks, Radicchio and Peppers. Toppings Include: Roasted Eggplant, Lemon, Artichoke, Spinach, Tomato Basil Pomodoro, Caponata, Reggiano Parmesan, Grilled Sourdough, and Thin Bread Sticks

### Seafood Station... \$11.00 per person

Served with Cocktail Sauce, Lemon Wraps, Colorful Vegetables and Flowering Kale Cocktail Fork Display. Seafood Items include Shrimp, Crab Claws, and Oysters on a Half Shell.

## Hot Stations

### Mashed Potato Bar

\$6.00 per person

Add Lobster for Mashed Potato Bar

\$4.00 per person

### Asian Fusion Bar

\$8.00 per person

### Pasta Bar

\$7.00 per person

### Carved Turkey Station

\$4.00 per person

### Tenderloin Station

\$7.00 per person

### Rack of Lamb Station

(Baby New Zealand)

\$9.00 per person

### Wild and Exotic Mushroom Station

\$6.50 per person

### NY Deli Station

\$6.00 per person

### Seared Tuna Station

\$9.00 per person

A \$75.00 Chef's fee will apply for all of the above hot hors d'oeuvre stations

All food and beverage charges subject to 6% sales tax and 20% gratuity.

## \* Dessert Stations \*

Combine two or more dessert stations and receive a complimentary ice sculpture valued at \$350!

**Sorbet** - Intermezzo can be used to cleanse the palette before main course is served or it can be served out with wedding cake  
White Peach, Northwest Raspberry, Fresh Mango, or Lemon... \$3.00 per person

**Petite Dessert Trays** - Assorted petite desserts, one tray per guest table... \$4.00 per person

**Fruit Trays** - Assorted fresh fruit, one tray per guest table... \$4.00 per person

**Ice Cream Station** - Choice of Two Ice Cream Flavors with Strawberry, Chocolate, and Caramel Sauces. Toppings Include Crushed Oreos, Pecans, Sprinkles, M&M's, Crumbled Cookies and Brownies, and Whipped Cream ... \$5.00 per person + \$75 Chef's fee

**Ultimate Ice Cream Sundae Bar** - Choice of Two Ice Cream Flavors with Strawberry, Chocolate, and Caramel Sauces. Toppings Include Crushed Oreos, Pecans, Sprinkles, M&M's, Crumbled Cookies and Brownies, and Whipped Cream. Ultimate Specialty Items also Include Bananas Foster, Cherries Jubilee, Banana Splits, Parfaits, Chocolate Dipped Frozen Bananas, and Novelty Ice Cream Bars... \$9.00 per person + \$75 Chef's fee

**Cookie Buffet** - Assortment of 8 Different Types of Cookies on Display, Ranging from Chocolate Chunk and Peanut Butter Cup Cookies to Biscotti and Italian Sugar-Glazed "S" Cookies. ... \$5.00 per person  
Add a Barista Coffee Station and Milk Shooters for Dunking... \$2.00 per person

**Chocolate Fountain "A Twin Lakes Signature"** - Served with Cream Puffs, Pretzels, Shortbread, Oreos, Rice Crispy Treats, Marshmallows and Assorted Fruit... \$7.00 per person

**Sweet Table** - Fresh Fruit Display with Berries, Assorted Tortes, Cheesecakes, Flans and Bombes, Apple Pie with Warm Caramel and Apple-Caramel Ice Cream, Warm Chocolate Chunk and Oatmeal Raisin Cookies... \$10.00 per person + \$75 Chef's fee

**Deluxe Sweet Table** - All items on the Sweet Table, plus White Chocolate Macadamia Nut Cookies, Miniature Pastries, Tiramisu, Creme Brulee, Chocolate Dipped Strawberries... \$13.00 per person + \$75 Chef's fee

**Grand Sweet Table** - All items on the Sweet Table and Deluxe Sweet Table, plus Charlottes, Fresh Fruit Cobbler, Chocolate Dipped Pretzels, Ice Creams with House made Sauces, Vast Array of Miniature Pastries... \$16.00 per person + \$75 Chef's fee

### Sweet Additions to Any Dessert Table

Ice Sculpture - \$350.00 per block

Hot Fudge Cream Puff Station - \$4.00 per person

Bananas Foster - \$4.50 per person

Cherries Jubilee - \$4.50 per person

All food and beverage charges subject to 6% sales tax and 20% gratuity.

# \* Late Night Snack Station \*

Served by 11:00pm

These stations are included with all of the evening wedding packages.  
Please select one of the following stations to be served.

## Gourmet Pizza Station

Margarita Pizza, Pepperoni Pizza, Wild Mushroom and Boursin Cheese, Barbecued Chicken

## Slider Station

Served with French Fries

## Traditional Coney Station

Hot Dogs, Coney Sauce, Onions, Pickles, Relish, Ketchup and Mustard

## Taco Bar Station

Choice of Meat (Chicken, Pork or Beef) with items to make Soft and Hard Shell Tacos

## Submarine Sandwich Station

Assorted Sub Sandwiches, Pre-cut, and Served with Chips

## Pretzel Station

Warm Pretzels with an Assortment of Condiments, such as Mustard and Cheese

These are just a few selections. We would be happy to create whatever you desire.

All food and beverage charges subject to 6% sales tax and 20% gratuity.

# \* Beverage Service \*

## Standard Brands:

Canadian Club, Beebeaters, Bacardi, Smirnoff, Dewar's, Jim Beam  
Labatt, Labatt Light, Red and White House Wine  
Soft Drinks, Juices, Olives, Fresh Fruit and Appropriate Garnishes

## Premium Brands:

Crown Royal, Chivas Regal, Jack Daniels, Absolut, Tanqueray, Bacardi, Captain Morgan's  
Labatt, Labatt Light, Red and White House Wine  
Soft Drinks, Juices, Olives, Fresh Fruit and Appropriate Garnishes  
(upgrade from the standard bar to the premium bar for \$6 additional per person)

## Cordials:

Add to either the standard bar or the premium bar for an additional \$7.00 per person  
Amaretto, Baileys, Kahlua, Sambuca

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## Barista Coffee Station... \$3.50 per person

Rich Mocha Java Coffee Blend with Shaved Chocolate,  
Orange and Lemon Zest Sugar Swizzle Stick, Whipped Cream and Cinnamon

## Frozen Drinks... \$5.00 per person

1 Hour of service (cocktail hour)  
Frozen margaritas, daiquiri, and pina colada

## Smoothie Bar... \$5.00 per person

1 Hour of service (cocktail hour)

## Martini Luge Station with Infusion Jars... \$450.00 flat fee

2 Hours of service (indoor service) or 1 hour of service (outdoor service)  
1 Bartender for the Station with an Ice Luge with client's choice of design  
Infusion Jars with Martinis such as Cosmopolitan, Pineapple Upside Cake, Appletini, Very Berry Martini, Mojito

## Martini Bar with Infusion Jars... \$5.00 per person

4 Hours of service (indoor service)  
Martini items available on each bar  
Infusion Jars with Martinis such as Cosmopolitan, Pineapple Upside Cake, Appletini, Very Berry Martini, Mojito  
Martinis will be made out of any of the liquors that are included in the bar package

All food and beverage charges subject to 6% sales tax and 20% gratuity.

# \* Additional Twin Lakes Golf Club Information \*

## Items Included in Wedding Packages:

All packages include china, silverware, glassware, double white linen tablecloths, white linen napkins, and chair covers with a colored sash. If you wish to upgrade them, we do offer this service as well. At no additional charge, we can set up three white tea light candles per guest table and two white tea light candles set on each window sill around the ballroom. Risers are available upon request at no charge to elevate your head table and can accommodate up to 20 people. Table numbers are also available upon request at no charge and they are white cards with black numbers in silver frames. A white locked card box is available for a minimal charge.

## Room Rental Fees:

The Grand Ballroom is subject to a \$950 room rental fee. The Royal Court and Imperial Court are subject to a \$600 room rental fee.

## Additional Linen Options:

Table liners come in a variety of colors and textures and start at \$8.00 for an overlay and \$15.00 for floor length. Chiavari chairs are available for \$5.50 per chair, colored napkins start at \$1.00 each, and charger plates start at \$2.50 each. A swatch book is available to view all options. (Prices for the additional linens cannot be guaranteed until the order is placed with the linen company)

## Set up of Decorations:

We will be happy to put out wedding items for you. We will be more than happy to set up place cards (in alphabetical order), table favors, cake knife and server, toasting glasses, guest book and pen, and a card box.

## Wedding Ceremony:

The wedding ceremony may be held outdoors at our Gazebo for a rental fee of \$400 which includes up to 250 white chairs. 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 3:00pm the day of your wedding if you would like your ceremony held inside or outside. This fee also includes an hour of rehearsal time, please arrange a time with the wedding coordinator. Client will be responsible for conducting the rehearsal and wedding ceremony.

## Outdoor Cocktail Hour:

The cocktail hour may be held outdoors at our Gazebo or Patio for a rental fee of \$200. This fee includes 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 mini pizza, chicken tenders, French fries, and a chair cover with sash for \$20 each.

## Minors and Vendor Meals:

Any guest who is under 21 years old and will be having the same meal as you have selected will be given a \$10 discount. There is also a discount applied to vendors and they will be charged for the dinner portion of the package.

## Coat Check:

Coat check is available for \$100.00 per attendant. Groups over 100 guests will require two attendants.

## Vendor/Client Room Access:

Please consult your Twin Lakes sales manager 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.