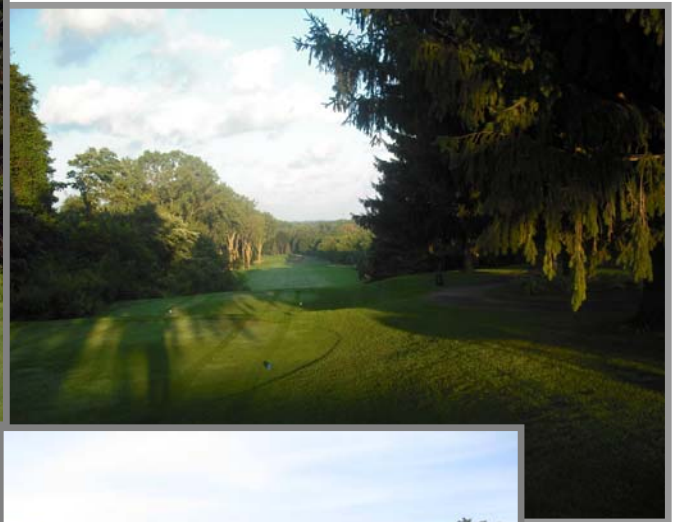
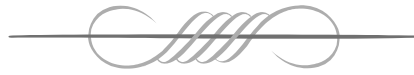




EVENT GUIDE





We appreciate your interest in our facility and welcome the opportunity to be a part of your event. Lake Michigan Hills Golf Club is located in a private setting overlooking the golf course. The Event Packages provide for every detail necessary for a beautiful, memorable event. You can rest assured that our friendly, competent and professional staff will see to all of your specific needs. Be assured that our staff is eager to serve you and your guests; we will do our utmost to make your event unique, enjoyable and inspiring for your guests. We are comfortable with a wide variety of events – from intimate dinners to large events. So whether you are hosting a small or large group, let us work with you to craft the event to perfection.



We appreciate your interest in our facility and welcome the opportunity to be a part of your special event.

Lake Michigan Hills Golf Club is located in a private setting overlooking our beautiful golf course. During the warmer months, there are several locations for outdoor photography at our meticulously maintained golf club. Lake Michigan Hills offers several options providing for every detail necessary for a beautiful, memorable event. You can rest assured that our friendly, competent and professional staff will see to all of your specific needs. Be assured that our staff is eager to serve you and your guests; we will do our utmost to ensure that your event will be filled with happy memories.

The following amenities are included:

- Tables, Chairs, Flatware and China
- Dance Floor
- White Table Linens and Napkins
- White Table Skirting for the Head Table, Cake, and Hors D'oeuvres Tables
- Podium for Guest Book
- Coffee Station
- Water carafes with lemon wedge

The maximum capacity is 234 guests using 5' round tables/eight to a table in the banquet room; additional seating is available in the lounge. The room rental fee will secure the day that you have chosen and the fees are as follows:

Saturdays.....	\$1,000.00
Fridays and Sundays	\$ 500.00
Weekdays	\$ 200.00

The room rental fee is non-refundable, it is however transferable to another available date.

Event Menu

Cold Continental Breakfast~\$6.25

Assorted bagels, muffins and fresh seasonal fruit served with a coffee station, orange juice and milk.

Hot Continental Breakfast~\$8.75

Scrambled eggs, toast, bacon and potatoes with seasonal fresh fruit served with a coffee station, orange juice and milk.

On the Turn~\$8.00

Hot dog, chips and soft drink.

Boxed Lunch~\$9.50

Ham or turkey sandwich, bag of chips, pickle and soft drink.

Cold Cut Buffet~\$12.50

Sliced ham and turkey (white and wheat bread), swiss and cheddar cheese, chips, condiments and choice of two sides.

Grilled Lunch Buffet~\$12.50

Hamburgers, hot dogs or brats (choice of 2), and choice of two sides served with all condiments and garnishes. Add grilled chicken breasts for \$2.00 per person.

New York Strip Buffet~\$16.25

12 oz. New York strip, baked potato, choice of one side, Caesar salad and rolls. Add grilled chicken breast for \$2.00 per person.

BBQ Rib Buffet~\$17.50

BBQ ribs, choice of one side, Caesar salad and rolls. Add grilled chicken breast for \$2.00 per person.

The Ultimate Outing~\$23.50

10 oz. New York Strip, BBQ Ribs, baked potato, choice of one side, Caesar salad and rolls. Add grilled chicken breast for \$2.00 per person.

Choice of sides include: Baked beans, pasta salad, potato salad or coleslaw.

Price includes tax and gratuity.

Elegant Hors D'oeuvres Presentation

Served continuously for one hour before dinner, our cold and hot hors d'oeuvres are served buffet style for your guests to enjoy. Pricing is per 100 guests.

Platters

Assorted salamis~\$100.00

Assorted cheese~\$150.00

Above platters are accompanied by assorted crackers

Assorted fruit & dip~\$150.00

Assorted vegetables & dip~\$150.00

Stuffed Mushroom Caps

Seafood~\$300.00

Vegetarian~\$150.00

Italian sausage~\$200.00

Bacon Wrapped

All dishes are baked in a spicy tomato sauce

Water chestnut~\$175.00

Shrimp~\$250.00

Dips

Assorted crackers accompany dips

Crab~\$225.00

Spinach~\$150.00

EnCroutes

Brie/raspberry~\$225.00

Spinach/feta~\$225.00

Wings

All wings are accompanied with blue cheese dressing

B.B.Q~\$250.00

Buffalo~\$250.00

Spice rubbed~\$250.00

Seafood

All dishes accompanied by appropriate sauces

Shrimp cocktail~\$275.00

Crab cakes~\$300.00

Coconut shrimp~\$275.00

Bruschetta

Tomato/basil~\$250.00

Tomato/feta~\$250.00

Meatballs

BBQ~\$300.00

Marinara~\$300.00

Swedish~\$300.00

Plus taxes and gratuity

Served Entrées

All entrée selections are served with choice of potato or rice, choice of fresh vegetables, baked rolls, and a coffee station.

Baked Whitefish

Seasoned and served with lemon

\$19.95

Seared Salmon

Seasoned with herbs and served with lemon

\$20.95

Chicken Milanese

*Breaded chicken breast topped with Italian
salsa*

\$18.95

Chicken Marsala

*Succulent chicken breast smothered in a rich
marsala sauce and served with mushrooms*

\$18.95

Shrimp Alfredo

*Creamy Alfredo sauce over a bed of fettuccine
garnished with Parmesan cheese and minced parsley*

\$20.95

Vegetable Alfredo

*Creamy Alfredo sauce over fettuccine
garnished with Parmesan cheese and
minced parsley*

\$17.95

Prime Rib

*Our house special, a 10 oz.
cut seasoned and slow
roasted to medium rare
perfection*

\$22.95

8-oz Sirloin

*Served with sautéed
mushrooms and onions*

\$19.95

Filet Mignon

7 oz filet of the finest beef

\$21.95

Shrimp Scampi

*Succulent shrimp on a bed of fettuccine
served in a butter and garlic sauce*

\$22.95

Roast Pork Loin

*Roasted to perfection and served with a
peach cream sauce*

\$20.95

Children's Entrée

Chicken fingers and fries

\$7.95

Salad

The Hills Salad — Mixed Greens, Carrots, Tomatoes and Herbed Croutons served with our
luscious Balsamic Vinaigrette

Classic Caesar Salad — Crisp Romaine leaves tossed in our Zesty Dressing with Herbed Croutons
and Parmesan Cheese

Plus taxes and gratuity

Traditional Plated Dinner

This traditional package includes your choice of:

- Two hors d'oeuvres served buffet style
- The Hills or Classic Caesar salad
- Two entrée selections (one per guest) to be predetermined for guest choice per wedding invitations

In addition, these additional amenities are included in your traditional package:

- Dance Floor
- White Table Linens and Napkins
- White Table Skirting for the Head Table, Cake, and Hors D'oeuvres Tables
- Five hours of Open Bar service (closed during dinner service) to include domestic draft beer, house wine selections, and soft drinks

\$45.95 per person plus taxes and gratuity

Premium Plated Dinner

This premium package includes your choice of:

- Three hors d'oeuvres served buffet style
- The Hills or Classic Caesar salad
- Two entrée selections (one per guest) to be predetermined for guest choice per wedding invitations

In addition, these additional amenities are included in your premium package

- Dance Floor
- White Table Linens and Napkins
- White Table Skirting for the Head Table, Cake, and Hors D'oeuvres Tables
- Five hours of Open Bar service (closed during dinner service) to include well drinks, domestic draft beer, house wine selections, and soft drinks

\$47.95 per person plus taxes and gratuity

Buffet Entrée Selections

All entrée selections are served with hearth baked rolls and coffee or tea.

Buffet Entrée

Chicken Cordon Bleu
Baked Mostaccioli
Glazed Ham
Baked Salmon
Roasted Turkey Breast
Beef Lasagna
Sliced Sirloin
Roasted Pork Lion
Seafood Alfredo
Baby Back Ribs
Prime Rib
Apple Brie Chicken

Vegetarian Entrée

Vegetable Lasagna
Vegetable Alfredo
Cheese Tortellini
Spinach Ravioli

Potatoe/Rice Options

Scalloped Potatoes
AuGratin Potatoes
Garlic Mashed Potatoes
Red Skin Potatoes
Mashed Potatoes and Gravy
Rice Pilaf

Vegetable Options

Broccoli and Cauliflower
Green Bean Almandine
Sweet Corn
Sweet Peas and Carrots
Glazed Carrots
California Blend

Children's Buffet

12 and under ~ \$7.95

Buffet Dinner I

This buffet package includes your choice of:

- The Hills tossed salad or Classic Caesar salad
- Two entrée selections from buffet entrée options
- One selection from the potato/rice option and vegetable option

In addition, these additional amenities are included in your premium package:

- Dance Floor
- White Table Linens and Napkins
- White Table Skirting for the Head Table, Cake, and Hors D'oeuvres Tables

\$20.95 per person plus taxes and gratuity

Buffet Dinner II

This buffet package includes your choice of:

- The Hills tossed salad or Classic Caesar salad
- Three entrée selections from buffet entrée options
- One selection from the potato/rice option and vegetable option

In addition, these additional amenities are included in your premium package:

- Dance Floor
- White Table Linens and Napkins
- White Table Skirting for the Head Table, Cake, and Hors D'oeuvres Tables

\$23.95 per person plus taxes and gratuity



Traditional Buffet Dinner

This traditional package includes your choice of:

- The Hills tossed salad or Classic Caesar salad
- Two entrée selections from buffet entrée options
- One selection from the potato/rice option and vegetable option

In addition, these additional amenities are included in your traditional package:

- Dance Floor
- White Table Linens and Napkins
- White Table Skirting for the Head Table, Cake, and Hors D'oeuvres Tables
- Five hours of Open Bar service (closed during dinner service) to include domestic draft beer, house wine selections, and soft drinks

\$38.95 per person plus taxes and gratuity



Premium Buffet Dinner

This premium buffet package includes your choice of:

- The Hills tossed salad or Classic Caesar salad
- Three entrée selections from buffet entrée options
- One selection from the potato/rice option and vegetable option

In addition, these additional amenities are included in your premium package:

- Dance Floor
- White Table Linens and Napkins
- White Table Skirting for the Head Table, Cake, and Hors D'oeuvres Tables
- Five hours of Open Bar service (closed during dinner service) to include well drinks, domestic draft beer, house wine selections, and soft drinks

\$42.95 per person plus taxes and gratuity

BAR OPTIONS

OPEN BAR

Guests simply order the drinks of their choice and you are charged per drink served.

BOTTLE BAR

Bottle bar consists of Vodka, Gin, Rum, Bourbon, and Whiskey from which most cocktails can be made.

You are charged on a bottle basis with partial bottles used prorated to the nearest $\frac{1}{4}$ of a bottle.

House Bottles~\$50.00

Premium~\$70.00

CASH BAR

Guests simply purchase cocktails on their own from the bar as they wish. A cash bar is available alone or in combination with other bar selections.

BEER

Keg Beer~\$175.00

Premium~\$250.00

Domestic Bottle/Can~\$3.00

Imported Bottle/Can~\$3.75

WINE

House Brand Wine~\$14.95

Premium Brand Wine~\$17.95

Special Order Wine~\$MP

Wine by the Glass~\$4.50

Premium Wine by the glass~\$5.50

CHAMPAGNE

House Brand~\$13.95

Spumanti (sparkling wine)~\$17.95

Nonalcoholic Champagne~\$9.95

PUNCH/SOFT DRINKS

Nonalcoholic fruit punch~\$15.00 per gallon

Alcoholic based punch~\$50.00 per gallon

Soft Drinks~\$1.50 per glass

Fruit Juices~\$1.50 per glass

BARTENDER FEE

\$20.00 Per hour, 1 bartender per 100 guests is recommended.

OTHER INFORMATION

Many events have asked for suggestions on other professionals in the area. Please remember that these are only a few suggestions and we will work with anyone you choose in making your day as special and flawless as we can!

Bakery~

Bit of Swiss	269-429-1661
The Flour Shop	269-429-3259
Dee's Specialty Cakes	269-556-9755

Chair Covers~

Something Beautiful, Susan Gregg	269-208-2611
Julie's Chair Covers, Julie Fell	269-731-5330

Disc Jockey~

Huey's Tunes, Randy Donohue	269-208-6411
Music Unlimited, Tim Sewsyck	269-849-3748
Lazer Jam Productions	269-422-2800
All Star Productions, Dale Owen	269-468-6449
Golden Coast, Ladd Peters	269-921-5459
McFly's DJ Service	269-426-3622
Skyeline Entertainment	269-720-6981

Florist~

Crystal Springs	269-925-1167
Tara Florists	269-983-6533

Photographer~

Parrigin Photography	269-468-7934
Creative Design Studio	269-325-1460
Hafer Photography	269-983-5670
Tucker Classic Image	269-429-7673

OTHER SERVICES

LAKE MICHIGAN HILLS RENTAL ITEMS

Glass Hurricane Globes	\$2.75 each	30 available
12" Round Mirror	\$1.50 each	30 available
Fish Bowls	\$1.75 each	30 available
Votive Candle Holders	\$.50 each	100 available

If there is an excessive amount of cake on the carpet, you will be charged an additional \$100.00 for clean up. This is at the banquet coordinators discretion!

Decorations~

The hall rental is for up to 6 hours on the reserved afternoon/evening. You may decorate the morning of your reception. Many times you may decorate on the day before, but you need to call and coordinate your time with us first.

Limitations~

You may not use the following:

- ❖ Bird Seed, Easter Grass, Sand, Confetti, Popcorn, Sequins, or Potpourri.
- ❖ All candles must be enclosed by glass and have a base to collect wax. If you are using our hurricanes a drip-less candle is required.
- ❖ Balloons must be anchored due to ceiling fans and the air conditioning. All balloons are to be removed and disposed of by you the night of the event.
- ❖ No tape, nails or tacks can be applied to our walls. If you need to hang something please use an existing nail.
- ❖ No streamers may be used.
- ❖ The lights on the wall are not built to support any extra items.

Event Contract

Please note the following Event Outline.

Today's Date: _____

Thank you for choosing Lake Michigan Hills Golf Club! The staff and management look forward to serving you on your wedding day. To confirm your booking, please return a signed copy of our contract, along with your room rental fee as outlined below by _____. Following are the details of your tentative Event Outline; please read the contract carefully.

Event Date: _____

Time: _____ AM/PM

Name of Event: _____

Guest of Honor: _____

Number of Guests: _____

Rental Fee: _____

Entrée Choice(s): _____

Menu Price: \$ _____ + 18% Service Charge + 6% Sales Tax

Deposit Due: \$ _____

Balance Due: Day of Event

Please note the following Terms and Conditions (continued on next page)

Rental fee: The room rental fee is required to secure the use of the facility and is non-refundable. You will be held responsible for any damage to property or equipment caused by yourself or your guests.

Confirmation: Guaranteed number of guests is required 14 days prior to your event. The guaranteed number is not subject to reduction. On the day of and event, if there is a discrepancy in the number of people attending, Lake Michigan Hills shall deem the larger number correct (minimum charge will be 100 guests for dinner on Saturdays).

Menu Selection: Lake Michigan Hills requires all menus to be selected a minimum of 14 days prior to the event date. In the event that any of the guests in your group have food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take necessary precautions when preparing their food. We undertake to provide on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guest and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expensed reasonably incurred in the defense of such liability or claim of liability.

Menu selection may change due to market and seasonal variables.

Payment Terms: Lake Michigan Hills requires the host to pay 90% of the total estimated cost of the event 10 days prior to the event and the remaining balance to be paid on the day of the event. A credit card number is held on file to process the remaining balance. If the host prefers to pay by an alternate method of payment the credit card will be used only for backup.

Taxes: 6% sales tax applies to all food and beverage items.

Departure: Lake Michigan Hills total building evacuation is Midnight, therefore last call will be performed at 11:00 PM.

Service Charges: All food and beverage services are subject to an 18% service charge.

Health Regulations: Food or beverage (including alcohol) must not be brought onto the property owned by Lake Michigan Hills with the exception of cake. Due to health regulations and state law, leftover food or beverage may not leave the property.

Liability: Lake Michigan Hills reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of Lake Michigan Hills policy or state law. You will be responsible for any damage to property or equipment caused by either yourself or your guests. Should Lake Michigan Hills discontinue service to any or all of your guests, you shall remain liable for all amounts owed to Lake Michigan Hills. Lake Michigan Hills assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer and guests.

Decorating: The management must be consulted regarding any displays or signage to be used on the property by the organizer or guests. Any use of nails, staples, glue, tape, or any materials similar are not allowed on any walls, doors or ceilings. The use of confetti, rice or bubbles is NOT permitted on the premises. Decoration clean up is the responsibility of the function organizer.

Photography: Family and wedding party photographs can be taken in and around the clubhouse (location subject to management approval).

Acknowledgement

I have read and agree to the Event Outline and Terms of the Lake Michigan Hills Golf Club Contract.

Lake Michigan Hills Signature

Organizer (Guest) Signature

Lake Michigan Hills Printed Name

Organizer (Guest) Printed Name

Today's Date

Date of Event/Start Time

Room rental Information – CC #

Exp. Date

Room rental Amount

Date Received

I authorize Lake Michigan Hills to charge my credit card (listed above) for all remaining balances following my event.

Credit Card Holder Signature

Date

Guest Information:

Mailing Address: _____

City/State/Zip: _____

Phone/email: _____

Best Regards,

Corine Fickett

BANQUET COORDINATOR
(269) 849-2722 EXT. #3
CORINELMH@HOTMAIL.COM