



GRIFFINS

AT THE LAKE WALES
COUNTRY CLUB

BANQUET PACKAGE

2021-2022

The page features four decorative blue line-art illustrations in the corners: a flower and leaves in the top-left, a leafy branch in the top-right, a leafy branch in the bottom-left, and a flower in the bottom-right.

Lake Wales Country Club offers you a very special venue for
your very special event.

Whether it will be an intimate gathering of 30 or an
extravagant affair hosting up to 300 of your closest friends
and family, Lake Wales is the choice of discerning tastes.
Featuring a full-service culinary and events staff, we can
customize any event to be the perfect reflection of you and
your vision.

Please call 863-676-2422 and ask for Banquets.



ROOM RENTAL PRICES

Sunburst room- \$300

The Sunburst Room, located off of our signature bar and restaurant, overlooks our beautiful course and can cater 40 people comfortably.

Grove room- \$300

The Grove Room, located off of our signature bar and restaurant, is a private dining room that seat 35 people comfortably.

Valencia Ballroom- \$400-\$1,200

The Valencia Ballroom can accommodate 300 people in a spacious room. It has a private patio on the side as well as plenty of windows for natural light. The room can be divided into smaller meeting rooms with the help of our air walls.

\$400- Group of 30-60
\$800- Group of 81- 120

\$600- Group of 61-80
\$1200- Group of 121- 300





BANQUET ADD-ONS

Lawn Event

\$250 (plus the cost of Chair Rental)

Lawn Rental includes use of Event Lawn, Electricity on lawn,
Set up and Breakdown of chairs.

Add-On:

Stage: \$150

Dance Floor: \$500

Valet Service: \$150

Linens:

Price of Rental + a 20% Service Charge

Bartenders:

\$15 an hour per Bartender





BANQUET RULES

DECORATING

You may decorate the day of your event or the day before (If the space is not booked). We DO NOT allow Rice or Confetti in the Facility or on the Lawn Area. Any Candle with an open flame is not allowed. Violation of any of the above rules will be at a cost of \$250 which will be automatically charged to the card on file. **No Bottles, Glass, or Plates are allowed on the Event Lawn during Ceremony.**

DEPOSIT

A Non-refundable deposit of \$500 must be made in order to secure the Date and Facility. If there is any damage to LWCC Facility, Equipment, Furniture, or Property, you will be charged the damage fees that are incurred to the card you have on file with us.

FINAL PAYMENT & GUEST COUNT

The Final Guest Count and Balance is due the Monday before your event. If there is a failure to pay the Monday before your Event date than the event will be canceled.

There will be a Automatic 20% Service/ Gratuity Charge for Services and Staff based off of the Total Charge for the Event.
Any Additional Tipping is optional.

COMPLIMENTARY AMENITIES

- Use of the Facilities Sound System and Microphone
- Night of Event Coordinator



OPEN BAR PACKAGES

This option allows you to pay one price per person for the whole event. This allows you to know exactly how much your bar bill will be before the event takes place. All open bar packages include crystal cut disposables, mixers, sodas, garnishes, ice, bar equipment, and cocktail napkins.

Beer and Wine Open Bar Selection *choose 4 beers and 4 wines from level selections

House Beer and Wine Selections

\$19 pp/2 hour event, \$22 pp/3 hour event, \$25 pp/4 hour event,
\$28 pp/5 hour event

Sliver Beer and Wine Selections

\$22 pp/2 hour event, \$25 pp/3 hour event, \$28 pp/4 hour event,
\$31 pp/5 hour event

Premium Beer and Wine Selections

\$25 pp/2 hour event, \$28 pp/3 hour event, \$31 pp/4 hour event,
\$24 pp/5 hour event

The page is decorated with blue line-art illustrations of various flowers and leaves. In the top-left corner, there is a large, fan-shaped flower. In the top-right corner, there is a sprig of leaves. In the bottom-left corner, there is a sprig of leaves. In the bottom-right corner, there are two large, round flowers. In the bottom-center, there is a single flower.

OPEN BAR PACKAGES

This option allows you to pay one price per person for the whole event. This allows you to know exactly how much your bar bill will be before the event takes place. All open bar packages include crystal cut disposables, mixers, sodas, garnishes, ice, bar equipment, and cocktail napkins.

Full Open Bar Selection *choose 4 beers, 4 wines and all liquor included dependent on level House Beer and Wine Selections,

House Beer, Liquor and Wine Selections

\$23 pp/2 hour event, \$26 pp/3 hour event, \$29 pp/4 hour event,
\$32 pp/5 hour event

Silver Beer, Wine and Liquor Selections

\$26 pp/2 hour event, \$29pp/3 hour event, \$32 pp/4 hour event,
\$35 pp/5 hour event

Premium Beer, Wine and Liquor Selections

\$29 pp/2 hour event, \$32 pp/3 hour event, \$35 pp/4 hour event,
\$38 pp/5 hour event



BAR SELECTIONS

BEER

House- Budweiser, Bud Lite, Miller Lite, Michelob Ultra,
Coors Lite.

Silver - Corona, Yuengling, Bud Light Lime


Premium- White Claw, Stella

WINE

House- Woodbridge Merlot, Woodbridge Cabernet,
Hidden 'Satche Chardonnay, Hidden 'Stache Sauvignon
Blanc, Yellow Tail Pinot Grigio

Sliver- Jacobs Creek Chardonnay, Alta Luna Pinot Grigio,
Ménage A Trois Pinot Noir,

Premium- J Roget Sparking Wine, Robert Mondovi Merlot,
Robert Mondovi Sauvignon Blanc



Our Bartenders have the right to refuse service.
We DO NOT serve minors and We DO ID our guests.



BAR SELECTIONS

LIQUOR

House- Aristocrat Vodka, Castillo Rum, Aristocrat Gin, Lunazul Tequila, Evan Williams Whiskey Bourbon, Seagram's 7 Scotch

Sliver- Titos Vodka, Bacardi Rum, Tanqueray Gin, Espolon Tequila, Jim Bean Whiskey Bourbon, Dewars Scotch

Premium- Ketel One Vodka, Captain Morgan Spiced Rum, Bombay Sapphire Gin, 1800 Blanco Tequila, Knob Creek Bourbon, Glenlivet Scotch

Add-Ons: \$2 a person

Southern Comfort, Malibu Coconut Rum, Bacardi Black, Jameson Irish Whiskey, Angels Envy Bourbon



BANQUET MENU PRICES

BREAKFAST BUFFETS

Prices are per person

CLASSIC CONTINENTAL: \$23

Assorted Cut Fruit, Freshly Baked Pastries, and
Croissants with Fruit Preserves,
Fresh Butter, Regular Coffee, and Decaffeinated
Coffee.

AMERICAN BREAKFAST: \$28

Assorted cut Fruit, Freshly Baked Pastries, Scrambled
Eggs, Apple wood Smoked Bacon, Sausage Links,
and Roasted Potatoes, Regular Coffee, and
Decaffeinated Coffee.



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BANQUET MENU PRICES

MEETING BREAK SELECTIONS

Prices are per person

ALL-DAY BEVERAGE SERVICE: \$10

Soft Drinks, Water, Regular Coffee,
Decaffeinated Coffee, Assorted Teas

SNACK TIME BREAK: \$15

Assorted Chips, Popcorn, Crackers and Savory
Snacks



BANQUET MENU PRICES

LUNCH BUFFET

Prices are per person.

GAME DAY BUFFET: \$18

Hot Dogs, Burger Sliders, Fries, and Chips

SALAD BUFFET: \$24

Mixed Greens with a selection of toppings including Tomato,
Onion, Cucumber,
Shredded Cheese, Croutons, along with a
variety of dressings

BUILD YOUR OWN DELI LUNCH: \$28

Sliced Turkey, Sliced Ham, Cheddar Cheese, and Swiss
Cheese served with a selection of Breads, Lettuce, Tomato,
and Onions accompanied with a selection of Mayo and
Mustard and also includes Assorted Chips.

ROTISSERIE LUNCH: \$ 32

Garden Salad with Cherry Tomato, Cucumber,
and Croutons, Baked Chicken Breast
with fresh Herbs served with Roasted Potatoes and
Seasonal Fresh Vegetables.





BANQUET MENU PRICES

PLATTERS

Platters are priced for 50 people

Quiche Assorted.....\$130

Spanakopita.....\$130

Deviled Eggs.....\$100

Vegetable Spring Roll.....\$125

Beef Wellington.....\$250

Empanada Beef.....\$200

Scallop Bacon.....\$250

Swedish Meatballs.....\$200

Vegetable Platter: \$130

An Assortment of Roasted and Fresh Vegetables
displayed with Ranch and Honey Mustard.

Fruit Platter: \$175

Fresh and Local Fruit Sliced and Presented
with Assorted Berries.

Charcuterie Platter: \$200

Assorted Sliced Meat with
accompaniments and Artisan Crackers.





BANQUET MENU PRICES

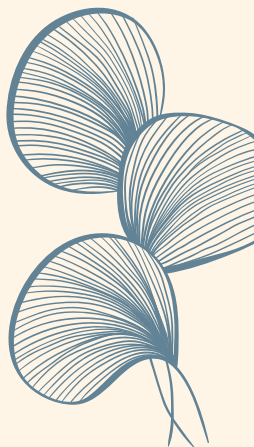

Dinner Buffet
Prices are per person.

GAME DAY BUFFET: \$18
Hot Dogs, Burger Sliders, Fries and Chips.

ITALIAN DINNER: \$22
Classic Caesar Salad and Garlic Bread, Baked Ziti in Red Sauce,
Pesto Penne with Grilled Chicken Breast.

CLASSIC BBQ BUFFET: \$26
BBQ Baked Chicken, Pulled Pork,
Baked Beans, Mac and Cheese,
Coleslaw, and Warm Rolls.

BRASSERIE DINNER: \$38
Garden Salad with Cherry Tomato, Cucumber,
and Croutons, Roasted Chicken
with fresh Herbs and Seasoned Pork Chops.
Served with Mashed Potatoes
and Seasonal Fresh Vegetables.



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BANQUET MENU PRICES

Plated dinner

Prices are per person based.

Cost per person is an average of entrée prices.
Additional choice after two salad and
two desert will add \$4 per person.

SALADS

Garden salad
Caprese salad
Ceaser salad
Greek salad

DESSERTS

Chocolate cake
Red velvet
Carrot
Cheesecake with Strawberry Glaze



BANQUET MENU PRICES

Plated dinner

Entrees

CHICKEN ENTRÉE: \$48 PER PERSON

- Roasted Chicken Breast with Fresh Herb Pan Gravy
- Chicken Parmesan with Marinara

PORK ENTRÉE: \$51 PER PERSON

- Roasted Pork Loin with Rosemary Gravy
- Grilled Boneless Pork Chop with Apple Compote

FISH ENTRÉE: \$53 PER PERSON

- Pan Seared Salmon with Cherry Tomato Bur Blanc
- Grilled Mahi with Pineapple Salsa

BEEF ENTRÉE: \$68 PER PERSON

- Grilled New York Strip with Herb Butter
 - Seared Fillet with Mushroom Demi
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BANQUET MENU PRICES

Plated dinner

Sides

- Roasted Fingerling Potato
- Mashed Red Skin Potato
- Roasted Root Vegetables
- Spanish Rice
- Pasta with Red Sauce
- Pasta with White Sauce