



Lake Bracken Country Club

The place where family and friends come together.

Event Planning Guide 2011

Craig Andrews—Clubhouse Manager

Jessica Plasters—Event Coordinator

Jeff Current—Executive Chef

Mark Plasters—Bar Manager

Mary Tapper—Dining Room Manager

J.R. Millar—Golf Professional

Office: (309) 342-4431

Restaurant & Bar: (309) 343-5912

Email: lakebrackenccl@grics.net

Everyone at Lake Bracken Country Club is glad to have you here. We are excited you have chosen us to hold your special event. We know you will be satisfied with Lake Bracken. We can accommodate small groups of a few or large parties or receptions of 120 people. Our staff is prepared to extend a helping hand to make sure you are satisfied with your service. We look forward to working with you. In this Event Planning Guide, you will find all of our information, policies and contract. Please read over everything and initial each page before signing the contract. Once again thank you for choosing Lake Bracken.

Contact Person

We ask that one designated person be the contact. If we have any questions, we need to know who is in charge of all final decisions. **Our policy is only members may host events at our club. Any member may sponsor an event for a family member or guest.** Ask the Event Coordinator for more information about accepting outside events.

Room Rental

We have our Dining Room and the Card Room available for rent. **If** no food is being purchased, rental cost for the Dining Room is \$100 and \$40 for the Card Room. If food is being purchased, there will be no charge. There is a \$50 charge for a Dance Floor of any size.

Seating is as follows:

Dining Room: up to 110 people

Card Room: up to 20 people

Dining Room including Bar: up to 140 people

Dining Room including large Dance Floor: 70-80 people

Dining Room including small Dance Floor: 80-90 people

Decorations

We want your event to be greatly decorated. If you would like assistance, please let the Event Coordinator know. We are happy to help. Decorations must be discussed before hand. CONFETTI and/or GLITTER are NOT allowed. No nailing, taping, or tacking any of the walls, ceiling or any LBCC property. Any items left at the end of the event may be discarded unless prior arrangements have been made. We offer Assorted mirrors, Votive candles, Various vases, Assorted ribbon, and a few choices of colored napkins to help make your event look great.

Finalization

Menu choices must be made by three (3) weeks ahead of the event date, or the Monday before. Final guaranteed number is due one (1) week at 12:00 p.m. (noon) before the event date or the Monday before if the event falls on a Saturday or Sunday. If a guaranteed number is not received, the first highest number given will be used. We will be prepared to serve 5% over the guaranteed number. The final bill will be based on the guaranteed number of people or the actual guest number, whichever is the greater number.

Payment

You may make your payment at the end of the event or you may have the payment billed to you, either way is your choice. Please let us know which payment arrangement you would like before the event. If the payment is not received by two (2) weeks after the event date, there will be a late charge applied.

Food & Deposits

You may not bring any food or beverage into the clubhouse, with the exception of wedding cake, mints and/or nuts. We would be happy to serve your dessert for a \$.50 per person cutting charge. Our policy at Lake Bracken prohibits us from allowing any members or guests to take leftover beverages or food home. We will not be held responsible for any perishable items removed from the clubhouse or place of event on Lake Bracken Property. We require a \$100 deposit on all food for events. The \$100 will be put towards food purchases, unless the party is cancelled. Prices on the menu are subject to change at any time, unless you have a signed event contract.

Cancellations

If you should have to cancel your event and in order to not be billed, LBCC needs to be notified in writing, at least two (2) weeks in advance of the event, explaining the cancellation. We understand that certain occurrences might happen. Please contact the Event Coordinator as soon as possible, should something come up as weather, illness, etc. to discuss the next step. If you cancel your event in less than two (2) weeks, you will be charged 15% of your total bill. If you cancel one (1) week, the charge will be 20% of your total bill. If you cancel in less than 2 days, you will be charged 75% of the total bill.

Breakfast

Continental Breakfast

Seasonal Fruit Bowl Danishes Muffins
Orange Juice Coffee Tea
\$8.00

Buffet #1

Scrambled Eggs
Bacon OR Sausage OR Ham
Breakfast Potatoes
Assorted Muffins OR Cinnamon Rolls
\$8.00

Buffet #2

House made Breakfast Casserole includes:
Eggs, Ham, Sausage, Bacon, Cheese, Onion & Green Pepper
Breakfast Potatoes
Assorted Muffins OR Cinnamon Rolls
\$8.00

Plated #1

Scrambled Eggs
Bacon OR Sausage OR Ham
Breakfast Potatoes
Assorted Muffins OR Cinnamon Rolls
\$7.00

Plated #2

Delicious House made French Toast Casserole
Covered with warm Caramel sauce
Served with Bacon OR Sausage on the side
\$7.00

Prices are per person and do not include tax and gratuity.

Lunch

Soup, Salad & Sandwich Bar

Choice of one delicious hot soup
Freshly sliced Turkey & Ham with cheese Sandwiches
Served with Lettuce, Tomato, Mayonnaise and Mustard
Simple Salad Bar
\$8.50

Potato Bar

Large Hot Baked Potato served with toppings including:
Cheese, Chili, Broccoli, Bacon,
Onions, Sour Cream and Butter
Simple Salad Bar
\$8.50

Monster Hoagie Bar

Freshly sliced Turkey, Ham and Salami on
a large Hoagie Bun with American Cheese,
Lettuce, Tomato, Onion
Served with Pickle spears and Potato Chips
\$8.50
Add Soup or Salad Bar \$1.00

House made Casserole

Choose one casserole
Choices include but not limited to:
Ham and Potato
Chicken and Vegetable
Served with warm breads and rolls
Choice of two salads
\$8.50

Salad choices include but not limited to:

Dinner Salad	Macaroni Salad	Potato Salad	Coleslaw
Cottage Cheese	Broccoli Salad		

Soup choices include but not limited to:

Chicken & Noodle	Chicken Tortilla	Vegetable Beef
Italian Wedding	Old Fashioned Potato	
Broadway Tomato Bisque	French Onion	Clam Chowder

Prices are per person and do not include tax and gratuity

Assorted Buffets

Mixed Buffet

Chicken Strips
House made Macaroni & Cheese
Vegetable
Simple Salad Bar includes Pudding
Cookies OR Brownies
Ages 13 and up \$8.00
5-12 \$6.50

Hamburger Bar

1/4 lb. Freshly grilled hamburgers
Served with buns, bacon, Cheddar, Swiss
And American Cheeses
Toppings include Lettuce, Tomato, Onion and Pickles
Choice of French Fries OR Potato Chips
Simple Salad Bar including Pudding
Cookies OR Brownies
Ages 13 and up \$8.00
5-12 \$6.50

Chicago Dog Bar

All beef hot franks on a poppy seed bun
Served with Ketchup, Mustard, Onion and Relish
Choice of French Fries or Potato Chips
Simple Salad Bar including Pudding
Cookies OR Brownies
Ages 13 and up \$8.00
5-12 \$6.50

Mashed Potato Bar

Mashed Yukon Gold, Smashed Redskin and Mashed Sweet Potatoes. Fill up a cup of your favorite potato then top with our delicious toppings.
Toppings include: Bacon Bits, Cheese, Chives, Ham, Sour Cream, Butter, Pecans, Brown Sugar and Ranch.
Combine with a Buffet or Hors d'oeuvres Reception for \$3.00 per person.

Happy Hour Station

Choose 3 items for \$3.00 per person Choose 4 items for \$4.00 per person
Mini Tacos, Tater Skins, Smackers, Mini Corn Dogs, Taco Dip,
Spinach & Artichoke Dip or Bosco Sticks
All come with appropriate dipping sauces.

Prices do not include tax and gratuity. Prices are per person.

Hors d'oeuvre Menu

These are the guidelines for different functions:

Cocktail Reception followed with Dinner estimates 6-8 pieces per person.

Cocktail & Hors d'oeuvre Reception estimates 12-15 pieces per person.

Trays

Assorted Vegetable Tray with House made Ranch

Piled high with Celery, Carrots, Broccoli, Cauliflower, Radishes, Black Olives,
Green Onions & Peppers

Small feeds 20-40 people \$45

Large feeds 50-100 people \$90

Assorted Cheese Tray with Crackers

Topped with a selection of Cheddar, Swiss and Pepper Jack Cheeses
and assorted crackers

Small feeds 25-30 people \$55

Large feeds 30-50 people \$75

Meat and Cheese Tray

Mini Buns with freshly sliced Ham and Turkey

Assorted cheeses topped on the sandwiches with
Mayonnaise, Mustard, Lettuce and Tomato

\$3.50 a person

Hot Choices

BBQ, Sweet & Sour or Swedish Meatballs	\$60 per 100 pieces
Cocktail Smokies in sweet and tangy BBQ Sauce	\$50 per 100 pieces
Chicken Wings covered in Mild, Hot, BBQ or Teriyaki	\$75 per 100 pieces
Chicken Strips with Ranch, BBQ and/or Honey Mustard	\$125 per 100 pieces
House made Stuffed Mushrooms	\$60 per 100 pieces
Mini Twice Baked Potatoes	\$75 per 100 pieces
Mini Tacos served with Sour Cream & Salsa	\$55 per 100 pieces
Mini Hawg Wings	\$125 per 100 pieces
Homemade Chips & Salsa	\$50 per 50 pieces
Our Signature Smackers dipped in our special sauce	\$50 per 50 pieces
Vegetable Egg Rolls	\$85 per 50 pieces
Mini Ruebens OR Tuna Melts OR Chicken Melts	\$80 per 50 pieces
Hand breaded Calamari	\$75 per 50 pieces
Crab Rangoon	\$65 per 50 pieces
Spinach & Artichoke Dip	\$70 per 50 people
Bracken Bruschetta	\$45 per 25 pieces
Baked Brie with Raspberry Sauce	\$75 per 20 people

Prices do not include tax and gratuity.

Hors d'oeuvre Menu Cont'd

Cold Choices

Large Shrimp Cocktail	\$65 per 50 pieces
House made Cheese ball & Crackers	\$50 per 50 people
Seasonal Fruit Bowl	Market Price

Salads

Choices include but are not limited to:

Broccoli Salad, Pasta Salad, Cottage Cheese, Potato Salad, Macaroni Salad
\$87.50 per 50 people

Desserts

Mini Cream Puffs	\$40 per 50 pieces
Assorted Petit Fours	\$80 per 50 pieces
Assorted Cookies or Brownies	\$25 per 25 people
Chocolate Covered Strawberries (Available in White or Dark)	\$1.25 per piece
House made Cake—White or Chocolate	\$2 per person
Plain Cheesecake with choice of topping	\$3 per person
Fruit Cobbler—Apple, Cherry, Peach or Mixed	\$2 per person
Fruit Cobbler Ala Mode	\$3 per person
Chocolate Lava Cake	\$2 per person
Upside down Pineapple Cake	\$2 per person
Chocolate Fondue with dipping items including: Strawberries, Pineapple, Cherries, Marshmallows, Pretzels, Cream Puffs and Angle Food Cake	\$120 per 50 people

Drinks

Coffee, Iced Tea, Hot Tea & Lemonade	\$8.00 pot/pitcher
Fountain Pop	\$8.00 pitcher
Canned Pop (Your choices)	\$1.25 per can
Punch (Your flavor)	\$1.00 per person

Prices do not include tax and gratuity.

Banquet Buffet Menu

30 or more people

1 Entrée Buffet	\$15.00 per person
2 Entrée Buffet	\$17.00 per person
3 Entrée Buffet	\$18.00 per person

Add an extra starch or vegetable for \$1.00 per person.

Entrée Selections

Herbed Baked Chicken Breast

Country Chicken

Fried Chicken

Baked Catfish Filets or Fried Catfish Strips

Roast Pork Loin

Roast Turkey with Dressing

Baked Virginia Ham

Swiss Steak

Sliced Roast Beef

Add \$2 per person:

Chef Carved Roasted Prime Rib of Beef

Baked Salmon

Starches

Baked Potatoes, Garlic Smashed Potatoes with Cheddar Cheese, Loaded Potatoes with Cheese, Butter, Onion, Garlic and Sour Cream, Au Gratin Potatoes, Mashed Potatoes & Gravy, Herbed Roasted Redskin Potatoes or Rice Pilaf

Vegetables

Green Beans with Bacon and Onions, Honey Glazed Carrots, Buttered and Seasoned Corn, Traditional Corn or Green Bean Casserole, Key Largo—Green Beans, Red & Yellow Carrots and Red Pepper Strips

Prices are per person and do not include tax and gratuity. All dinners include Simple Salad Bar, dinner rolls, coffee, iced tea and lemonade. **Simple Salad Bar includes:** Lettuce, Tomatoes, Cucumbers, Onions, Cheese, Eggs, Ranch, French, Thousand Island, Cottage Cheese and Coleslaw. **Full Salad Bar includes** all the Simple Salad Bar items plus: Potato Salad, Pasta Salad, Honey Mustard, Raspberry Vinaigrette, Italian, Creamy Garlic and Bleu Cheese. Add Full Salad Bar for \$1.00 extra per person. Add one choice of soup for \$1.00 extra per person.

Plated Dinner Menu

Parties must be under 30 people

All Dinners include:

Choice of one to two Entrees

Dinner Salad

Choice of one Starch

Choice of one Vegetable

Dinner Rolls with Butter

Coffee, Iced Tea, Lemonade

Entrees

Baked or Fried Catfish Filet	\$12.50
Herbed Baked Chicken Breast	\$12.50
Smothered Chicken	\$13.00
Chicken Marsala	\$13.50
Roasted Pork Loin	\$14.00
10 oz Flat Iron Steak	\$16.00
Baked Salmon	\$16.50
12 oz Ribeye Steak	\$17.00
10–12 oz Prime Rib	\$18.50
8 oz Filet Mignon	Market Price

Starches

Baked Potatoes, Garlic Smashed Potatoes with Cheddar Cheese, Loaded Potatoes with Cheese, Butter, Onion, Garlic and Sour Cream, Au Gratin Potatoes, Mashed Potatoes, Herbed Roasted Redskin Potatoes or Rice Pilaf

Vegetables

Green Beans with Bacon and Onions, Honey Glazed Carrots, Buttered and Seasoned Corn, Traditional Corn or Green Bean Casserole, Key Largo—Green Beans, Red & Yellow Carrots and Red Pepper Strips

An exact number of reservations for each entrée will be required. Prices are per person and do not include tax and gratuity. All dinners include Simple Salad Bar, dinner rolls, coffee, iced tea and lemonade. **Simple Salad Bar includes:** Lettuce, Tomatoes, Cucumbers, Onions, Cheese, Eggs, Ranch, French, Thousand Island, Cottage Cheese and Coleslaw. **Full Salad Bar includes** all the Simple Salad Bar items plus: Potato Salad, Pasta Salad, Honey Mustard, Raspberry Vinaigrette, Italian, Creamy Garlic and Bleu Cheese. Add Full Salad Bar for \$1.00 extra per person. Add one choice of soup for \$1.00 extra per person.

Specialty Buffet Menu

Must be 30 or more people

Mexican Buffet

Hard & Soft Tacos with Toppings
Enchiladas
Refried Beans
Spanish Rice
Simple Salad Bar
Cookies or Brownies
Adults 13 and up \$11.00
Ages 5-12 \$6.50

Italian Buffet

Spaghetti with Marinara Sauce
Lasagna
Garlic Breadsticks
Simple Salad Bar
Cookies or Brownies
Adults 13 and up \$12.00
Ages 5-12 \$7.50

Pizza Buffet

Cheese
Sausage
Pepperoni
Supreme
Simple Salad Bar
Cookies or Brownies
Adults 13 and up \$11.00
Ages 5-12 \$6.50

Gourmet Pizza \$1.00 extra

Choices include: Smacker, Bacon Cheeseburger, Hawaiian

Texas BBQ

Smoked Beef Brisket
BBQ Chicken
Baked Beans
Home Style Potato Salad
Coleslaw
Cornbread
Adults 13 and up \$12.50

All American Buffet

Fried Chicken OR Chicken Strips
Roast Beef OR Baked Ham
Mashed Potatoes & Gravy
Mini Corn on the Cob
Simple Salad Bar
Dinner Rolls
Adults 13 and up \$12.50

Prices are per person and do not include tax and gratuity. All dinners include Simple Salad Bar, dinner rolls, coffee, iced tea and lemonade. **Simple Salad Bar includes:** Lettuce, Tomatoes, Cucumbers, Onions, Cheese, Eggs, Ranch, French, Thousand Island, Cottage Cheese and Coleslaw. **Full Salad Bar includes** all the Simple Salad Bar items plus: Potato Salad, Pasta Salad, Honey Mustard, Raspberry Vinaigrette, Italian, Creamy Garlic and Bleu Cheese. Add Full Salad Bar for \$1.00 extra per person. Add one choice of soup for \$1.00 extra per person.

Golf Outing Menus

All buffets are available to non-golf outings for an additional \$2.00

Burger & Brat Buffet

1/4 lb Burgers & 1/4 lb Brats
Buns, Lettuce, Tomato,
Onion, Cheese
Potato Salad
Coleslaw
Baked Beans
\$9.00

Two-Item Buffet

Choice of: Roast Beef,
Our Famous Fried Chicken,
Pork Chops, or Catfish Strips
Choice of Potato
Vegetable
Simple Salad Bar
Dinner Rolls
\$15.00

Prime Rib Dinner

Chef Carved Prime Rib of Beef
Choice of Potato
Vegetable
Simple Salad Bar
Dinner Rolls
\$17

Fried Chicken Buffet

Our Famous Fried Chicken
Choice of Potato
Vegetable
Simple Salad Bar
Dinner Rolls
\$13.00

Lunch To Go

Choice of: Hamburger,
Chicken Breast, or Pork Chop
Bag of Chips
Fresh Baked Cookies
Can of Pop, Bottled Water, or
Gatorade
\$6.00 All ages

Steak Dinner

10-12 oz Ribeye Steak
Choice of Potato
Vegetable
Simple Salad Bar
Dinner Rolls
\$20

Starch Choices:

Baked Potatoes, Garlic Smashed Potatoes with Cheddar Cheese, Loaded Potatoes with Cheese, Butter, Onion, Garlic and Sour Cream, Au Gratin Potatoes, Mashed Potatoes, Herbed Roasted Redskin Potatoes or Rice Pilaf

Vegetable Choices:

Green Beans with Bacon and Onions, Honey Glazed Carrots, Buttered and Seasoned Corn, Traditional Corn or Green Bean Casserole, Key Largo—Green Beans, Red & Yellow Carrots and Red Pepper Strips

Add Cookies or Brownies \$1.00 extra to any option. Prices are per person and do not include tax and gratuity. All dinners include Simple Salad Bar, dinner rolls, coffee, iced tea and lemonade. **Simple Salad Bar includes:** Lettuce, Tomatoes, Cucumbers, Onions, Cheese, Eggs, Ranch, French, Thousand Island, Cottage Cheese and Coleslaw. **Full Salad Bar includes** all the Simple Salad Bar items plus: Potato Salad, Pasta Salad, Honey Mustard, Raspberry Vinaigrette, Italian, Creamy Garlic and Bleu Cheese. Add Full Salad Bar for \$1.00 extra per person. Add one choice of soup for \$1.00 extra per person.

Bar

If a bartender is needed for a special event, whether it is an extra bartender or one is needed after regular bar hours, there will be a charge of \$15.00 per bartender per hour.

White Wine

\$25.00 a bottle

Barefoot White Zinfandel
Barefoot Chardonnay
Barefoot Pinot Grigio
Barefoot Riesling

Red Wine

Barefoot Merlot
Barefoot Cabernet

Kegs

Full Keg—\$205.00 Fills about 80—12 ounce glasses

Pony Keg—\$105.00 Fills about 40—12 ounce glasses

Punch

Specialty Punch (with alcohol) is available. Price is \$50 per 50 people. Choices include but are limited to:

Electric Lemonade

Contains Blue UV and lemonade. Great on a hot summer day.

Margaritas

Contains tequila, sweet and sour, lime juice and triple sec.

Southern Peach

Contains Southern Comfort, Peach Schnapps, OJ, grenadine and sweet & sour.

Prices

Draft Beer	\$2.25—\$3.00	Beer	\$2.50—\$3.50
Well Liquor	\$3.00—\$3.50	Call Liquor	\$4.00—\$5.50

Prices are subject to change. Types of beer and liquor change periodically also. Prices do not include tax and gratuity.

Bar Cont'd

Bar Selections for Parties

Cash Bar

Means the bar is open for those 21 and over to buy their own drinks.

Spirit Bar

This type of bar is Beer and Wine only. The hosts will pay for all drinks for guests, 21 and over. A tab will be kept that includes tax and gratuity and added to the final bill.

Well Bar

This is where the hosts of the party are paying for all Beer, Wine and speed rack drinks for all of their guests 21 and over. A tab will be kept that includes tax and gratuity and added to the final bill.

Open Bar

Means the bar is open for those 21 and over. The hosts of the party will buy all drinks. A tab will be kept that includes tax and gratuity and added to the final bill.

We are willing to work with you when it comes to your special event. We can arrange for certain wines, liquors, etc. Talk with your Event Coordinator and they will connect you with the Bar Manager to discuss different options. All options are subject to tax and gratuity.