

# Breakfast

SELECTIONS, BREAKS,  
& BEVERAGE SERVICE

## BEVERAGE SERVICE

\$5.50 Per Person

Decaf and Regular Coffees  
Iced Tea, Lemonade, and Ice Water

## A LA CARTE BEVERAGE ADDITIONS TO BEVERAGE SERVICE

Orange and Cranberry Juices \$3.50 Per Person  
Assorted Bottled Sodas \$2.75 Per Bottle  
Bottled Waters \$2.75 Per Bottle

## LIGHT CONTINENTAL BREAKFAST

\$9.50 Per Person

Assorted Donuts and Muffins  
Orange Juice and Ice Water  
Decaf and Regular Coffees

## DELUXE CONTINENTAL BREAKFAST

\$12.50 Per Person

Assorted Donuts and Muffins  
Mini Bagels with Cream Cheese  
Fresh Fruit Salad  
Orange Juice, Cranberry Juice, and Ice Water  
Decaf and Regular Coffees

## A LA CARTE BREAKFAST ADDITIONS TO LIGHT OR DELUXE CONTINENTAL BREAKFAST

Assorted Yogurts and Granola \$5.00 Per Person  
Mini Croissants with Preserves \$3.00 Per Person  
Assorted Bottled Sodas \$2.75 Per Bottle  
Bottled Waters \$2.75 Per Bottle  
Iced Tea and Lemonade \$3.50 Per Person

## BREAKFAST BUFFET

\$18.50 Per Person

### Choice of Egg Dish:

- Scrambled Eggs with Cheddar Cheese
- South of the Border Scrambled Eggs with Fresh Peppers, Tomatoes, and Cheddar Cheese
- Quiche with Ham and Cheddar Cheese
- Quiche with Broccoli and Cheddar Cheese

Assorted Donuts and Muffins

Bacon and Sausage Links

Hash Brown Potatoes

Fresh Fruit Salad with Honeydew, Cantaloupe,  
Pineapple, and Mixed Berries

Orange Juice, Cranberry Juice, and Ice Water

Decaf and Regular Coffees

## A LA CARTE BREAKFAST ADDITIONS TO BREAKFAST BUFFET

Chef Attended Waffle Station \$8.00 Per Person  
Chef Attended Manned Omelet Station \$9.00 Per Person  
Eggs Benedict \$6.00 Per Person

## BREAKS

Assorted Cookies (Oatmeal Raisin,  
Chocolate Chip, and Peanut Butter) \$24.00 Per Dozen  
Chocolate Fudge Brownies \$24.00 Per Dozen  
Chips and Salsa \$35.00 Per Bowl  
(Serves 10-15 People)  
Potato Chips and French Onion Dip \$35.00 Per Bowl  
(Serves 10-15 People)  
Mini Pretzels \$30.00 Per Bowl  
(Serves 10-15 People)  
Mountain Trail Mix \$45.00 Per Bowl  
(Serves 10-15 People)  
Assorted Mixed Nuts \$45.00 Per Bowl  
(Serves 10-15 People)

All Food and Beverage is Subject to a 20% Service Charge Plus Tax

# Lunch

## ENTREES AND SANDWICHES

### LUNCH ENTREES

All Entrée Selections Served with Choice of Plated Salad Selection, Choice of Starch and Vegetable Selection, Rolls and Butter, and Coffee, Iced Tea, Lemonade, and Assorted Sodas

**Chicken Parmesan** \$25.00 Per Person  
A Light Panko Crusted Chicken Breast with a Tomato Basil Sauce and Fresh Mozzarella

**Herb Crusted Salmon** \$26.00 Per Person  
Sautéed Salmon with a Mixture of Thyme, Rosemary, and Italian Parsley

**Quiche with Ham and Cheddar Cheese or Broccoli and Cheddar Cheese** \$21.00 Per Person  
Served with Fresh Fruit (Does Not Include Starch and Vegetable Selection)

### SANDWICH SELECTIONS

\$21.00 Per Person

All Sandwich Selections Served with Choice of Fresh Fruit Salad, Mediterranean Pasta Salad, Steakhouse Potato Salad, or Potato Chips, and Coffee, Iced Tea, Lemonade, and Assorted Sodas

**Peppered Roast Beef**  
Swiss Cheese and Horseradish on Pretzel Roll

**Roasted Chicken Salad**  
with Dried Cherries, Apricots, and Marcona Almonds on Croissant

**Traditional Chicken Salad**  
with Lettuce and Tomato on Croissant

**Mesquite Turkey Wrap**  
with Roasted Artichoke Spread and Sweet Peppers

**Spicy Asian Chicken Wrap**  
with Fresh Scallions and Toasted Sesame Seeds

**Tuscan Rosemary Grilled Chicken**  
with Fresh Mozzarella, Basil, and Sun Dried Tomato Pesto On Ciabatta Bread

**Grilled Vegetable Wrap**  
with Herbed Brown Rice and Fresh Hummus

**Black Forest Ham**  
Aged Cheddar, and Honey Cup Mustard on Challah Roll

### SALAD SELECTIONS

**Mixed Green Salad** with Maple Balsamic Dressing, Candied Pecans, Feta Cheese, and Red Grapes

**Chopped Greek Salad** with Cucumbers, Artichoke Hearts, Olives, and Tomatoes in a Lemon Herb Dressing

**Caesar Salad** with Romaine Lettuce, Parmesan Cheese, and Caesar Dressing

**Lakes House Salad** Mixture of Summer Greens Tossed in a Roma Tomato Vinaigrette and Topped with Crumbled Blue Cheese, Red Onions, Diced Tomatoes, Sunflower Seeds, Smoked Bacon, and Croutons

**Iceberg Wedge Salad** with Crumbled Bacon, Tomato, and Crumbled Blue Cheese with Pine Club Dressing

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# Lunch Salads

## LUNCH SALAD SELECTIONS

*All Salad Selections Served with a Cup of Soup, Rolls and Butter, and Coffee, Iced Tea, Lemonade, and Assorted Sodas*

**Mixed Green Salad** \$21.00 Per Person  
*with Maple Balsamic Dressing,  
Candied Pecans, Feta Cheese, Red Grapes,  
and Grilled Chicken*

**Chopped Greek Salad** \$21.00 Per Person  
*with Cucumbers, Artichoke Hearts,  
Olives and Tomatoes in a Lemon Herb  
Dressing with Grilled Chicken*

**Lakes House Salad** \$21.00 Per Person  
*Mixed Greens Topped with Smoked  
Bacon, Crumbled Blue Cheese, Sunflower  
Seeds, Sliced Red Onions, Diced Tomatoes,  
and Croutons in a Roma Tomato  
Vinaigrette with Grilled Chicken*

**Caesar Salad** \$21.00 Per Person  
*Romaine Lettuce, Parmesan Cheese,  
and Caesar Dressing with Grilled Chicken*

## SOUP SELECTIONS

*Chicken Tortilla  
Cream of Mushroom  
Tomato Basil  
Cream of Broccoli with Cheddar Cheese  
Corn Chowder  
Vegetable Beef*

*\*Substitute Grilled Salmon for Grilled Chicken-Additional \$6.00 Per Person*

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# Specialty Tables

## SPECIALTY TABLES

### *Pasta Station*

*\$15.00 Per Person*

*Penne, Bowtie, and Fettuccine Pastas*

*Cajun Cream, Marinara and Alfredo Sauces*

*Rolls and Butter, Parmesan Cheese and Red Pepper Flakes*

### *A la Carte Additions to Pasta Station*

*Meatballs \$4.00 Per Person*

*Italian Sausage and Roasted Red Peppers \$6.00 Per Person*

*Grilled Chicken and Seasonal Mushrooms \$8.00 Per Person*

### *Fajita Station*

*\$15.00 Per Person*

*Fajita Style Julienne Chicken*

*Flour Tortillas*

*Shredded Lettuce*

*Diced Tomatoes*

*Traditional Salsa*

*Sour Cream*

*Guacamole*

### *Carving Stations*

*Whole Roasted Turkey Breast \$14.00 Per Person*

*Herb Roasted Pork Loin \$14.00 Per Person*

*Beef Tenderloin \$36.00 Per Person*

*Carved Top Sirloin of Beef \$20.00 Per Person*

*All Carving Stations Served with Petite Rolls and Appropriate Condiments*

*\*Stations Designed for Enjoyment in Combination of Two to Three, Not Individually*

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# Lunch Buffets

## LUNCH MINI SANDWICH BUFFET

\$24.00 Per Person

*Buffet Selections Include Coffee, Iced Tea, Lemonade, and Assorted Sodas, and Assorted Cookies and Brownies*

*Soup du Jour*

*Choose Two Sandwiches:*

**Grilled Chicken**

*with Fresh Mozzarella and Sun Dried Tomato Pesto*

**Ham, Cheddar and Honey Cup Mustard**

**Peppered Beef**

*with Swiss and Horseradish*

**Mesquite Turkey**

*with Roasted Artichoke Spread and Sweet Peppers*

**Traditional Chicken Salad**

*Choose Two Sides:*

*Steakhouse Potato Salad*

*Mediterranean Pasta Salad*

*Potato Chips*

*Fresh Fruit Salad*

## OFF THE GRILL BUFFET

\$27.00 Per Person

*Grilled Chicken Breast*

*Hamburgers*

*Hot Dogs*

*Sliced Provolone, Swiss, and American Cheeses*

*Sliced Tomatoes, Sliced Red Onions and Lettuce*

*Hamburger and Hot Dog Buns*

*Ketchup, Mustard, and Mayonnaise*

*Fresh Fruit Salad*

*Steakhouse Potato Salad*

*Mediterranean Pasta Salad*

## SOUP AND SALAD BUFFET

\$18.00 Per Person

*Choose Two Soups:*

*Chicken Tortilla*

*Cream of Mushroom*

*Tomato Basil*

*Cream of Broccoli with Cheddar Cheese*

*Corn Chowder*

*Vegetable Beef*

*Choose Two Salads:*

**Mixed Green Salad**

*with Maple Balsamic Dressing, Candied Pecans, Feta Cheese, and Red Grapes*

**Chopped Greek Salad**

*with Cucumbers, Artichoke Hearts, Olives, and Tomatoes in a Lemon Herb Dressing*

**Lakes House Salad**

*A Mixture of Summer Greens Tossed in a Roma Tomato Vinaigrette and Topped with Crumbled Blue Cheese, Red Onions, Diced Tomatoes, Sunflower Seeds, Smoked Bacon, and Croutons*

**Caesar Salad**

*Romaine Lettuce, Parmesan Cheese, and Caesar Dressing*

**Iceberg Wedge Salad**

*with Crumbled Bacon, Tomato, and Crumbled Blue Cheese with Pine Club Dressing*

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# Small Bites

## SMALL BITES

*All Items Priced Per Piece*

<i>Crispy Mini Crab Cakes with Dijon Cream</i>	\$3.50	<i>Chicken Wings</i>	\$2.50
<i>Parmesan Cheese Puffs</i>	\$2.00	<i>Chicken Fingers</i>	\$2.50
<i>Brown Sugar Bacon</i>	\$2.00	<i>Petite Quiche</i>	\$2.50
<i>Bacon Wrapped Barbecued Shrimp</i>	\$3.50	<i>Chilled Cucumber Cups with Roasted Red Pepper Hummus and Toasted Pine Nuts</i>	\$2.50
<i>Grilled Prosciutto Wrapped Asparagus Bundles with Peppercorn Aioli</i>	\$3.50	<i>Beef or Chicken Satay Skewers with Spicy Asian Peanut Sauce</i>	\$3.50
<i>Toasted Ravioli with Roasted Red Pepper &amp; Basil Dipping Sauce</i>	\$2.50	<i>Spicy Asian Chicken Wraps with Toasted Sesame Seeds and Wasabi</i>	\$2.50
<i>Warm Spinach &amp; Artichoke Tartlets with Shaved Parmesan</i>	\$3.50	<i>Crispy Vegetable Spring Rolls with Citrus &amp; Soy Dipping Sauce</i>	\$3.50
<i>Deviled Eggs with Kalamata Olive Tapenade</i>	\$2.00	<i>Soy Glazed Asian Dumplings with Sweet Chile Dipping Sauce</i>	\$3.50
<i>Spanikopita</i>	\$3.50	<i>Shrimp Cocktail with House Made Cocktail Sauce</i>	\$3.00
<i>Meatballs Szechuan, Barbecue or Italian</i>	\$2.00		

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# Displays & Platters

## DISPLAYS AND PLATTERS

*All Items Priced Per Person Except Where Noted*

**Roasted Red Pepper Hummus** \$5.00 Per Person  
*Served with House Made Tortilla Chips*

**Fruit and Cheese Display** \$6.00 Per Person  
*with Assorted Crackers*

**Baked Brie** \$100.00 Per 9" Round  
*with Assorted Fruit Preserves, Toasted Almonds and French Bread*

**Grilled Vegetable Display** \$6.00 Per Person  
*Drizzled with Aged Balsamic and Extra Virgin Olive Oil*

**Four Layer Italian Torta** \$100.00 Per 9" Round  
*Pesto, Cream Cheese, Sun Dried Tomatoes and Kalamata Olives. Served with Crostinis*

**Antipasto Platter** \$12.00 Per Person  
*to include Cured Italian Meats, Cheeses, Marinated Olives and Artichoke Hearts*

**Side of Smoked Salmon** \$200.00 Per Side  
*Serves 30-40 people  
Classical Garnish and Miniature Bagels*

**Vegetable Crudite** \$4.00 Per Person  
*Carrots, Celery, Cauliflower, Broccoli, Radishes, Cucumbers, Red and Yellow Peppers, Gherkins, and Olives with Ranch Dressing*

**Pimento Cheese** \$5.00 Per Person  
*Served with Celery Sticks and Assorted Crackers*

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# Dinner Selections

## PLATED AND SERVED DINNER ENTREES

*All Entrée Selections Served with Choice of Plated Salad Selection, Choice of Starch and Vegetable Selection, Rolls and Butter, and Coffee, Iced Tea, Lemonade, and Assorted Sodas*

**Chicken Piccata** \$35.00 Per Person  
*Pan Seared Chicken Breast with a Lemon Caper Sauce*

**Chicken Marsala** \$35.00 Per Person  
*Pan Seared Chicken Breast Topped with Traditional Marsala Sauce*

**Beef Tenderloin & Chicken Duo** \$45.00 Per Person  
*4 oz. Beef Tenderloin Medallion and Herb Marinated Chicken Breast with a Tomato Basil Relish*

**Beef Tenderloin & Shrimp Duo** \$45.00 Per Person  
*4 oz. Beef Tenderloin Medallion and Citrus Herbed Shrimp with Garlic Butter*

**Beef Tenderloin & Salmon Duo** \$48.00 Per Person  
*4 oz. Beef Tenderloin Medallion and Grilled Salmon with a Roasted Red Pepper Relish*

**Beef Tenderloin & Scallop Duo** \$50.00 Per Person  
*4 oz. Beef Tenderloin Medallion and Seared Jumbo Sea Scallops with Garlic Butter*

**Sautéed Chicken** \$33.00 Per Person  
*with a Champagne, Lemon, Artichoke and Dill Sauce*

**Rosemary Roasted Chicken** \$33.00 Per Person  
*with Sherried Wild Mushrooms*

**Chicken Chesterfield** \$35.00 Per Person  
*Sautéed Chicken Breast Topped with a Creamy Horseradish Mustard Sauce, Melted Swiss, and Crispy Bacon*

**Herb Dijon Roasted Salmon** \$36.00 Per Person

**Braised Beef Short Ribs** \$39.00 Per Person  
*in Red Wine Mushroom Sauce*

**Beef Tenderloin Filet with Herbed Butter**  
6 ounce cut \$41.00 Per Person  
8 ounce cut \$47.00 Per Person

**Pan Seared Sea Bass** \$49.00 Per Person  
*with Slow Roasted Tomato Relish with Fresh Basil*

## STARCH SELECTIONS

*Lemon Scented Risotto*  
*Roasted Garlic Whipped Potatoes*  
*Roasted Red Skin Potatoes with Garlic and Fresh Parsley*  
*Creamy Polenta*  
*Potato and Leek Gratin*  
*Wild Rice Pilaf with Fresh Herbs*

## VEGETABLE SELECTIONS

*Green Beans with Almonds*  
*Green Beans with Caramelized Onions and Bacon*  
*Asparagus*  
*Steamed Broccoli with Lemon and Parmesan*  
*Marinated and Grilled Zucchini and Squash*

## SALAD SELECTIONS

*Mixed Green Salad with Maple Balsamic Dressing, Candied Pecans, Feta Cheese, and Red Grapes*  
*Chopped Greek Salad with Cucumbers, Artichoke Hearts, Olives, and Tomatoes in a Lemon Herb Dressing*  
*Lakes House Salad Mixture of Summer Greens Tossed in a Roma Tomato Vinaigrette and Topped with Crumbled Blue Cheese, Red Onions, Diced Tomatoes, Sunflower Seeds, Smoked Bacon, and Croutons*  
*Caesar Salad with Romaine Lettuce, Parmesan Cheese, and Caesar Dressing*  
*Iceberg Wedge Salad with Crumbled Bacon, Tomato, and Crumbled Blue Cheese with Pine Club Dressing*

*All Food and Beverage is Subject to a 20% Service Charge Plus Tax*



# Dinner Buffet

## DINNER BUFFET

*Dinner Buffets Include Choice of Plated Salad Selection, Choice of Starch and Vegetable Selection, Rolls and Butter, and Coffee, Iced Tea, Lemonade, and Assorted Sodas*

*Two Entrée Selections \$42.00 Per Person*

*Three Entrée Selections \$47.00 Per Person*

*Buttermilk Fried Chicken Breast with Cracked Pepper Gravy*

*Chicken Marsala*

*Slow Roasted Pulled Pork Shoulder with a Sweet Texas BBQ Sauce*

*Penne Pasta Tossed in Alfredo Sauce with Blackened Shrimp*

*Sirloin Steaks with Asparagus and Mushrooms*

*Ginger Roasted Salmon*

*Grilled Mahi Mahi with a Tomato Salsa*

*Chicken Parmesan Topped with Marinara and Fresh Mozzarella Cheese*

*Carved Prime Rib of Beef (Additional \$20.00 Per Person)*

### STARCH SELECTIONS

*Lemon Scented Risotto*

*Roasted Garlic Whipped Potatoes*

*Roasted Red Skin Potatoes with Garlic and Fresh Parsley*

*Creamy Polenta*

*Potato and Leek Gratin*

*Wild Rice Pilaf with Fresh Herbs*

### VEGETABLE SELECTIONS

*Green Beans with Almonds*

*Green Beans with Caramelized Onions and Bacon*

*Asparagus*

*Steamed Broccoli with Lemon and Parmesan*

*Marinated and Grilled Zucchini and Squash*

### SALAD SELECTIONS

*Mixed Green Salad with Maple Balsamic Dressing, Candied Pecans, Feta Cheese, and Red Grapes*

*Chopped Greek Salad with Cucumbers, Artichoke Hearts, Olives, and Tomatoes in a Lemon Herb Dressing*

*Lakes House Salad Mixture of Summer Greens Tossed in a Roma Tomato Vinaigrette and Topped with Crumbled Blue Cheese, Red Onions, Diced Tomatoes, Sunflower Seeds, Smoked Bacon, and Croutons*

*Caesar Salad with Romaine Lettuce, Parmesan Cheese, and Caesar Dressing*

*Iceberg Wedge Salad with Crumbled Bacon, Tomato, and Crumbled Blue Cheese with Pine Club Dressing*

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# Dessert Selections

## DESSERT SELECTIONS

*Miniature Dessert Display*     \$19.00 Per Person  
*Mini Cupcakes, Triple Chocolate  
Brownies, and Gourmet Cookies*

*Johnson's Ice Cream*     \$8.00 Per Person

*Crème Brulee*     \$9.00 Per Person

*New York Style Cheesecake*     \$9.00 Per Person  
*with Fresh Berries*

*Triple Chocolate Cake*     \$10.00 Per Person

*Carrot Cake*     \$10.00 Per Person

*Assorted Pies*     \$8.00 Per Person

*Assorted Cookies*     \$24.00 Per Dozen

*Chocolate Fudge Brownies*     \$24.00 Per Dozen

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# Bar Selections

## BAR SELECTIONS

<i>Standard Bottled Beer Selections</i>	<i>\$4.00 Per Beer</i>
<i>Premium Bottled Beer Selections</i>	<i>\$4.50 Per Beer</i>
<i>House Wines</i>	
<i>Meridian Chardonnay</i>	<i>\$24.00 Per Bottle</i>
<i>Meridian Cabernet</i>	<i>\$24.00 Per Bottle</i>
<i>Meridian Merlot</i>	<i>\$24.00 Per Bottle</i>
<i>Beringer White Zinfandel</i>	<i>\$16.00 Per Bottle</i>
<i>Standard Liquors</i>	<i>\$5.25 Per Drink</i>
<i>Premium Liquors</i>	<i>\$5.75 Per Drink</i>
<i>Super Premium Liquors and Cordials</i>	<i>\$7.25 Per Drink</i>
<i>All Bar Selections Billed On Consumption</i>	

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## BANQUET POLICIES

1. All reservations and agreements are subject to the rules and regulations of the Lakes Golf and Country Club. No oral or previous written instructions shall be a part of this agreement unless so stated in this agreement.
2. Pricing and Billing: Once a menu is selected and a catering prospectus is signed, prices will be confirmed, until that point, prices are subject to change. The charges for a function will be billed on the sponsoring member's account with a copy of the bill being mailed to the individual planning the event. Upon receipt of payment for charges, the member's account will be credited. The member assumes all responsibility for payment of banquet charges. A finance charge will be assessed for all accounts not settled when due. Audio visual equipment is subject to rental fees.
3. The number of guests stated in this agreement is subject to adjustment by the client until seven business days prior to the date of the function. Unless the client notifies the Club at least seven business days prior to the date of the function of an adjustment in the number of guests, payment for at least the guaranteed number of guests will be required. In the event that the attendance exceeds the guaranteed minimum, the Club will make every reasonable effort to accommodate the extra number of guests with the same or comparable arrangements.
4. Final menu selections must be submitted three weeks prior to the function to insure the availability of the desired menu items. If a menu is not selected three weeks prior to the function for groups of twenty-five (25) or more, there will be an additional 10% charge on all food selections.
5. All catering functions are subject to service charges of 20% and applicable state and local taxes.
6. No function shall be considered confirmed until the required non-refundable deposit has been paid. Dates will not be held without a deposit.
7. Cancellation of the function will result in the following charges being assessed to the signee of the contract.
  - a) For groups of more than 50 guests, charges are as follows: 120-91 days from date of function 10%; 90-61 days from date of function 15%; 60-31 days from date of function 20%; 30 days from date of function 30%; 48 hours or less from the date of function 50%. The percentage is based on the total estimated cost of the event, to include food & beverage. No call or no show is subject to 100%.
  - b) For groups of 50 guests or less, charges are as follows: 3 days or less, you will be charged 20%. No call or no show is subject to 100%. The percentage is based on the total estimated cost of the function, to include food & beverage.
8. The Lakes Golf and Country Club will use the Club space as it sees fit to best accommodate all guests and reserves the right to move any function to any area of the Club to do so. Regarding outside functions, the Club reserves exclusive rights to move the function inside due to inclement weather without prior permission.
9. In order for the Club to satisfy all of its guests, no function will be permitted to exceed the time specified without the Club's prior written approval.
10. The Club is licensed by the state of Ohio to sell and serve alcoholic beverages. As such it is the Club's responsibility to administer all state regulations. The Club expressly reserves the right to refuse to sell or serve any person when it is in the Club's sole opinion and judgement that such sale or service would constitute an infraction of the regulations. We reserve the right to refuse to serve an individual who does not provide a valid I.D. or who appears intoxicated. All alcoholic beverages will be taken away from anyone bringing such onto the Club property.
11. In order for the Club to maintain its standards of providing a quality product, no food and/or beverage other than that provided by the Club may be brought onto the premises. Food items not consumed will not be packaged to go. Specialty Cakes for Weddings, Birthdays, Showers, etc. are the exception to this rule, and may be provided through an outside source.
12. The signee will be responsible for any damage or loss to the premises, the building, the Club's equipment, or decoration or fixtures, due to the activities of their guests. An additional cleaning fee will be assessed if necessary.
13. The Club is not responsible for any damages or loss of merchandise or articles left in the Club prior to or following the function.
14. The client must obtain prior approval from the Club for all activities which are planned for the function. The premises shall be used only for those approved activities. Client agrees to assist the Club in prohibiting any violation of this provision.
15. Scotch tape, pins or any other fastening devices may not be used on equipment, walls or ceiling. No electrical equipment or extension cords may be used without the Club's prior approval.
16. Due to electronic amplification capabilities, occasionally it is necessary to require DJ's and bands to stay within certain volume limits. The Club reserves the right to make any decision that will insure unnecessary interference into any other banquet room. All outdoor entertainment must cease at 11:00 p.m.
17. The Club's obligation under this agreement are contingent upon the Club's ability to perform and accordingly are subject to labor disputes or strikes, restrictions upon travel or acts of God or any circumstances beyond the control of the Club which prevent the Club from performing its obligations. The Club will in good faith provide all items and services agreed upon, but reserves the right to make substitution with similar item or service or any item or service not readily available on the open market with the prior consent of the booking representative, and at a reasonable price. The Club's primary objective is to insure that the organization is satisfied and the Club will be considered for future functions based upon its performance of this agreement.
18. The person executing this agreement as the organization's representative expressly represents that he or she is over eighteen (18) years of age and is authorized to execute said agreement on behalf of the organization. Where the organization is a corporation, an unincorporated association, partnership or other legal entity, this agreement shall be binding on such legal entity, its successors and assigns.
19. Functions requiring Florists, Bands and DJ's, Cake Designers, Event Designers, or Deliveries of any kind will have access to their intended spaces at least 1 hour prior to the start of the function. Earlier access will be granted if possible.

**The Lakes Golf and Country Club is located at 6740 Worthington Road,  
in Westerville, Ohio 43082 and is easily accessible via I-71.**

From I-71 North, take exit #121. Polaris Parkway. Go East on Polaris Parkway and turn left on Worthington Road. Follow Worthington Road about 1.4 miles to the Club. Turn Left at Lakes Club Drive. The Clubhouse sits back off the road on the left.

From I-71 South, take exit #121 Gemini Place (to Polaris Parkway). turn right on Gemini Place, then turn left on Lyra Drive to Polaris Parkway. Go East on Polaris Parkway and turn left on Worthington Road. Follow Worthington Road about 1.4 miles to the Club. Turn Left at Lakes Club Drive. The Clubhouse sits back off the road on the left.

