

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*

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

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*

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

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

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

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 & Basil Dipping Sauce</i>	\$2.50	<i>Spicy Asian Chicken Wraps with Toasted Sesame Seeds and Wasabi</i>	\$2.50
<i>Warm Spinach & Artichoke Tartlets with Shaved Parmesan</i>	\$3.50	<i>Crispy Vegetable Spring Rolls with Citrus & 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
with Fresh Berries* \$9.00 Per Person

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>	

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

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.

