



Wedding Packages

Lakewood Country Club

3101 E. Carson Street
Lakewood, Ca 90712
(562) 421 - 0550 ext. 2
events@lakewoodgolf.net

IG: @lakewoodcountryclubevents



Ceremony Package

Ceremony package pricing ranges from \$2,000 to \$3,000 and is exclusive of service charge and tax.

One Hour Ceremony at either our
Garden Ceremony Site or on our
golf course 1st Tee.

White Garden Ceremony Chairs
(up to 150)

White Arch
(ask about our rentals too!)

Golf Carts staged for Newlyweds &
Photographer Only to take
pictures at our Champions Tee.

One Hour Ceremony Rehearsal facilitated by
a Day of Wedding Coordinator.

Day of Wedding Coordinator for the
Ceremony only. Ask your Event Sales
Representative to learn more about
Reception Coordination as well!

Use of Bridal Suite (2) Hours Prior to
Ceremony.



Reception Packages

All events come with complimentary parking, house mirrors and candles and serving staff.
Reception package pricing is per guest and is exclusive of service charge and tax.
Pricing subject to change.

Deluxe Package

Starting at \$62pp
5 Hour Reception Time
Two Passed Hors d'oeuvres
Plated Two Course Dinner Service
Sparkling Wine and/or Cider Toast
Unlimited Beverage Station with Coffee, Decaf, Iced Tea, and Lemonade
Group Tasting for Two Guests
Upgraded Floor Length Polyester Linen
House Banquet Chairs

Premier Package

Starting at \$88pp
Deluxe Package Plus the following:
Three Total Passed Hors d'oeuvres
One Hour Hosted Well Bar
Custom Wedding Cake and Cutting Service
Gold or Silver Charger Plates

Platinum Package

Starting at \$112pp
Deluxe Package Plus the following:
Three Total Passed Hors d'oeuvres
One Hour Hosted Call Bar
Custom Wedding Cake and Cutting Service
Gold or Silver Charger Plates
Chivari Chairs
Ballroom Up Lights

Plated Selections

All Dinner Entrees Served with Warm Dinner Rolls, Chef's Choice Seasonal Vegetables, Choice of One (1) Salad and One (1) Side.

Mixed Green Salad

Spring Mix with Shredded Carrot,
Cherry Tomato and Sliced Cucumber
with Ranch and Italian Dressings

Waldorf Quinoa Salad

Spring Mix, Quinoa, Feta Cheese,
Grapes, Celery, Apples and Candied
Walnuts with Champagne
Vinaigrette

Traditional Caesar

Romaine Lettuce with Shaved
Parmesan Cheese, Focaccia Croutons
and Caesar Dressing

Chopped BLT Salad

Spinach, Bacon, Cherry Tomatoes
and Focaccia Croutons with Blue
Cheese Dressing

Entrée Selections

Sides: Garlic Mashed Potatoes, Rice Pilaf, Red Roasted
Potatoes, Parmesan Cheese Polenta, Baked White Cheddar
Macaroni and Cheese

**All prices subject to tax and a mandatory service charge.*

Grilled Chicken Breast

Served with Choice of Sauce.
Garlic Cream Sauce, Marsala, or
Teriyaki Glaze

Stuffed Chicken Breast with
Spinach and Feta Cheese
Served with Garlic Cream Sauce

Marinated Tri Tip
Sliced with Forestier Mushroom
Demi Glaze

Beef Short Rib Braised
Served with Port Demi Glaze

Ribeye Steak
Served with Compound Butter

Duet Entree - Select Two +\$12.00pp

VEGETARIAN OPTIONS

Herb Crusted Eggplant Parmesan
Topped with Marinara, Mozzarella and
Parmesan

Mushroom Ravioli with Cream Sauce

Children Menu \$25.00pp

Choice of One (1) Entree
Chicken Tenders, Grilled Cheese, Beef
Sliders with Cheese, or Cheese
Buttered Noodles

Choice of One (1) Side
Tater Tots, Macaroni and Cheese, or
French Fries

Choice of One (1) Dessert
Cookie or Fruit Cup

UPGRADED ENTREES

Mahi Mahi +\$6.00pp
Served with Citrus Cream Sauce
Salmon +\$8.00pp
Served with Lemon Dill Sauce

Buffet Selections

(+\$7.00 to upgrade to Buffet)

**All prices subject to tax and a mandatory service charge*

Served with Warm Rolls & Butter, Chef's Choice Seasonal Vegetables

SALADS

(Select Two)

Mixed Green with Ranch and Italian

Traditional Caesar

Pasta Salad

Asian Crunch

Greek Salad

Potato Salad

ENTREES

(Select Two)

Grilled Chicken Breast

with Garlic Cream Sauce, Marsala, or Teriyaki Glaze

Stuffed Chicken Breast with Spinach & Feta Cheese

Marinated Tri Tip Sliced with Forestier Mushroom Demi Glaze

Beef Short Rib Braised with Port Demi Glaze

Chicken or Beef Fajitas

Pasta with Fettuccini Sauce (Add Chicken +\$3.00pp)

Upgrade Options +\$6.00pp

Roasted Salmon with Lemon Dill Sauce

Mahi Mahi with Citrus Cream Sauce

ACCOMPANIMENTS

(Select Two)

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Baked White Cheddar Macaroni and Cheese

Rice Pilaf

Spanish Rice

Parmesan Cheese Polenta

Cous Cous

Hors d'Oeuvres

All Selections Can be Tray Passed or Displayed.

**All prices subject to tax and a mandatory service charge*

Cold

- Sliced Seasonal Fruit Platter \$3
- Marinated Olives and Cheese \$4
- Assorted Cheese and Crackers \$4
- Hummus 2 ways with Vegetable Crudit  & Pita Chips \$4
- Bruschetta with Sundried Tomato Pesto \$3
- Caprese Skewer \$4
- Jalapeno Cream Cheese Crostini \$3
- Ceviche with Tortilla Chips \$8
- Shrimp Cocktail \$8
- Tuna Poke with Crispy Wontons \$8
- Blackened Beef Tenderloin with Caramelized Onions,
Olive Tapenade and Creamy Horseradish \$8

Hot

- Elote Cup \$3
- Spinach Artichoke Dip \$5
- Beef Skewer with Chimichurri Aioli \$3
- Mozzarella Sticks with Marinara \$3
- Fried Zucchini with Ranch \$3
- Teriyaki meatballs \$3
- BBQ Chicken Skewer \$3
- Vegetable Spring Rolls with Sweet Thai Chili \$3
- Beef Sliders \$5
- Marinara Meatball Sliders \$5
- BBQ Pulled Pork Sliders \$5
- Bacon Wrapped Scallop \$6
- Popcorn Shrimp with Citrus Aioli \$4
- Mini Crab Cakes with Citrus Marmalade \$8
- Spinach and Feta Spanakopita \$5

Late Night Snacks

50 Minimum Per Selection. *All prices subject to tax and a mandatory service charge

Mashed Potato Bar \$11pp

Garlic Mashed Potato

Choice of One Sauce:

BBQ / Buffalo / Ranch / Gravy / Cheese Sauce

Choice of Three Toppings:

Bacon Bits / Broccoli / Chives / Jalapenos / Corn / Sour Cream

Choice of One Cheese:

Blue Cheese Crumbles / Shredded Cheddar Jack / Shaved Parmesan / Feta

French Fry Bar \$9pp

Choice of Two:

Beer Battered / Sweet Potato / Tater Tots / Chips

Choice of Two Seasoning on Fries:

BBQ / Chili Lime – Tajin / Furikake

Choice of Two Dips:

Chipotle Cream / Ketchup / Ranch / Garlic Truffle /
Wasabi Aioli / 1000 Island / House Sauce / Citrus Aioli

Mac and Cheese Bar \$9pp

Choice of Cheese Sauce:

Classic / White Cheddar / Pepper Jack

Choice of Four Toppings:

Bacon Bits / Breadcrumbs / Caramelized Onions / Green Chili / Jalapenos /
Sautéed Mushrooms / Diced Tomatoes / Roasted Red Peppers /
Corn / Blue Cheese / Shaved Parmesan

Slider Bar \$11pp

Choice of Two:

Beef / Fried Chicken / Grilled Chicken / Pulled Pork

Choose up to Three Toppings

American / Cheddar / Pepper Jack / Swiss / Bacon / Caramelized Onions / Jalapenos /
Shredded Lettuce / Tomato Pickles / Sautéed Mushrooms / Buffalo / BBQ / Coleslaw /
Ketchup / Mustard / Mayo

Street Taco Bar \$9pp

Includes:

Cilantro / Diced Onion / Diced Tomato / Limes / Salsa / Mini Corn Tortillas

Choice of Two Proteins:

Carne Asada / Carnitas / Pollo Asado / Ground Beef

Late Night Snacks continued...

50 Minimum Per Selection. *All prices subject to tax and a mandatory service charge

Pasta Bar \$10pp

Choose up to Two Sauces:

Marinara / Alfredo / Basil Pesto Cream

Choose up to Two Pastas:

Penne / Linguini / Bowtie / Macaroni

Choose up to Five Toppings:

Bacon / Diced Tomato / Zucchini / Sundried Tomato / Parmesan Cheese / Spinach /
Caramelized Onion / Sautéed Mushrooms / Broccoli / Roasted Bell Peppers

Add on Protein \$6pp - Julienne Chicken, Italian Sausage, or Meatballs

Something Sweet

**All prices subject to tax and a mandatory service charge*

Chocolate Fountain \$12pp

Includes: Milk Chocolate

Choice of Three Toppings:

Graham Crackers / Marshmallows / Nilla Wafers / Pretzels / Rice Krispy / Churros

Ice Cream Cookie Bar \$10pp

Choose up to Two Flavors:

Vanilla Bean / Chocolate / Strawberry

Choose up to Two Cookies:

Chocolate Chip / Sugar / Snickerdoodle / White Chocolate Chip

Choose up to One Dip:

Sprinkles / Chocolate Dipped / Heath Bits / Yogurt Chips /

Mini M&M's / Mini Recces Pieces / Graham Crumb

Ice Cream Bar \$8pp

Choose up to Two Flavors:

Vanilla Bean / Chocolate / Strawberry

Choose up to Four Toppings:

Sprinkles / Heath Bits / Yogurt Chips / Mini M&M's / Mini Recces Pieces /

Graham Crumb / Peanuts / Raspberry Sauce / Carmel Sauce /

Chocolate Sauce / Maraschino Cherries / Whipped Cream

Cookies and Brownie Tray +\$5.00pp

Churro Tray +\$4.00pp

Beverage Options

**Alcohol brands are subject to change*

WELL

Scotch, Bourbon, Vodka, Gin, Rum, Tequila, Brandy, Scotch, Bourbon, Vodka, Gin, Rum, Tequila

CALL

Dewar's Scotch, Jack Daniels Bourbon, Absolut Vodka, Beefeater Gin, Canadian Club, Captain Morgan Rum, Bacardi Rum, Herradura Tequila

PREMIUM

Chivas Scotch, Crown Royal Bourbon, Grey Goose Vodka, Bombay Sapphire Gin, Jameson Irish Whiskey, Courvoisier VS Cognac, Disaronno Amaretto, Bailey's Irish Cream, Grand Marnier, Kahlua, Maker's Mark

Champagne and Cider Toast \$4 per person

Wine Service \$8 per person

Mimosa Station \$10 per person

Bloody Mary/Michelada Station \$10 per person

Hosted Bar Package

All packages include Beer, Wine and Soda. Prices are per person.

	Well	Call	Premium
1 Hour	\$18	\$23	\$27
2 Hour	+\$4	+\$4	+\$4
3 Hour	+\$8	+\$8	+\$8
4 Hour	+\$12	+\$12	+\$12
5 Hour	+\$16	+\$16	+\$16

Beer Pricing

<u>By Glass</u>	<u>Reg</u>	<u>100</u>	<u>150</u>	<u>200+</u>
Domestic (Coors & Michelob Ultra)	\$7.00	\$6.75	\$5.75	\$4.25
Import/Craft (Lagunitas, Stella, 805, Modelo)	\$9.00	\$8.75	\$7.75	\$6.75

General Information

GUARANTEES

A final guarantee of your anticipated number of guests is due to the Lakewood Country Club (14) days prior to the banquet function. This guarantee may not be reduced.

SERVICE CHARGES

A 23% service charge & applicable state tax 10.25% will be added to all food & beverage charges. Please note that the service charge is taxable by California State Law. Menu prices are subject to market fluctuation. Gratuity is not included.

DEPOSITS

A non-refundable deposit, which is applied to your food & beverage total, is required to reserve your date. The amount of the deposit is equal to 25% of the food & beverage minimum. Deposit schedules are generated according to the time of booking and the day of your event. The minimum plus ceremony site fee must be paid in full according to the deposit schedule. 100% of the final balance is due 14 days prior to the event date. ALL deposits are non-transferable & non-refundable.

MINIMUMS

All events will have a facility rental fee or require a minimum food & beverage expenditure. Minimums vary due to date, time, room selection, or size of the event. Room minimums do not include service charge, state sales tax, ceremony fees, or rental items. The requirements are quoted prior to booking the event and are stated in the Private Event Confirmation Agreement. For minimum requirements for an event under consideration, please contact the Private Event Department.

BOOKING POLICY

Lakewood Country Club will book weddings up to two years in advance. We do not place holds on dates without a signed contract or deposit. 2 Hours of set up time prior to the event start time are guaranteed for each event.

DECORATIONS

Glitter, Confetti, Rose Petals, Rice & Birdseed of any kind are not permitted anywhere. Client must take all decorations & personal belongings upon conclusion of event. Lakewood Country Club is not responsible for setting up client items on the day of or for items left at the club. Fireworks and sky lanterns are not permitted.

FOOD & BEVERAGE

Enclosed is a list of possible menu selections. In some cases, our Executive Chef can work with specialty menus for your special day including gluten free, vegan, and vegetarian options. Once your Wedding Event is booked you will receive a complimentary group tasting for two (2).

HOSTED BAR/CASH BAR

Cash Bar means guests pay for bar/soft drinks on their own. Hosted Bar means you will set a dollar limit on a Bar tab that you will host for your guests. Please review pricing in the Beverage Options section of this packet.

General Information

SECURITY

One (1) Security Guard is required for all events with 100 or more guests. An additional guard will be required once the guest count reaches 200 people. Guards are charged at \$200 each for events four (4) hours or less. Additional fees may be added for events over four (4) hours.

VENDORS

Lakewood Country Club does require that all vendors be licensed and insured. Please verify with all your vendors that they meet these requirements. Proof of insurance may be required if they are not on our preferred vendor list. We do not allow outside linen, chair rentals, or beverages. Vendors are guaranteed admittance to set up one (2) hour prior to the start of your event.

STORAGE

Please notify your vendors that Lakewood Country Club will not provide storage for any event items. Therefore, all items must be removed at the conclusion of the event. Lakewood Country Club will not be responsible for articles lost, stolen, or left unattended during or after the conclusion of your event.

DAY OF EVENT

We are here early to make sure that everything goes well and that you are well taken care of. When the big day finally arrives, we will be waiting for you as you come back down the aisle. We will introduce you to our Banquet Captain, and they will continue running your event along with your DJ/MC. Lakewood Country club will gladly place guest books, toasting glasses, and cake server sets only. These items need to be dropped off to the Private Event Department on the Thursday or Friday prior to your Wedding Day. Favors, place cards, and centerpieces need to be arranged by you, your coordinator, or your florist.

PHOTO TAKING

At Lakewood Country Club, we allow your entire family and bridal party to take photos in our Wedding Garden area and on the Catalina Patio. We have one area between holes #2 and #10 where the bride, groom, and photographer only, can be escorted on golf carts. We do not allow photos on the actual putting greens and chipping area because high heels and dress shoes create holes and divots in an area that must be flat. We allot weddings two (2) carts total; one (1) for the couple and one (1) for the photographer(s) or videographer.

Preferred Vendors

Attire

David's Bridal: 562.377.5755
Strut Bridal Salon: 562.612.1884
Friar Tux: 562.421.5943
Men's Warehouse: 562.408.4627

Accommodations

Courtyard Marriot (LB Airport): 562.429.5803
Holiday Inn (LB Airport): 562.597.4407
Long Beach Marriott: 562.627.8055

Bakeries

Butter + Cream Bakery: 562.493.6899
Torrance Bakery: 310.320.2722

Beauty

Makeup by Kristen: 562.217.8492
Glam: 562.719.5128
Studio 5050: 714.231.1278

Coordination

True Luxe events: 626.393.2875
Rock n Willow: 310.749.8569
Exceptionally Yours: 949.584.4613

DJ's

Vox DJ's 877.386.9357
LB Entertainment: 562.235.9083

Balloons

Carpe Diem Balloons: 562.416.4940

Floral Design

Stalks and Blooms: 562.612.4266
Cielo Rose: 562.907.9997
Lovestruck Blooms: 714.356.4952

Officiants

Great Officiants: 855.933.8697
Steve Chacon Weddings: 310.809.6492

Photo Booths

Happy Photos: 888.299.1888
Knockout Photo booth: 714.872.9535
Best Night Ever: 323.493.9389

Photography and Videography

David England Photography: 562.335.8373
Happy Photos: 888.299.1888
Bramble and Vine 310.753.1210
Wedding Video Pro: 562.746.3992

Signage

Love Lettered Signs: 951.202.0898
The Lovely Line: 310.871.4773

Specialty Services

Peregrines Coffee: 424.394.8881
Cigar Events Cigar Bar: 714.828.1834
HB Limo Services Inc: 714.412.3485

**Ask your Event Sales contact regarding
furniture and arch rentals!**