



THE GOLF COURSES OF

LAWSONIA



*The Golf Courses of Lawsonia and Langford's Pub offer a variety of banquet needs for golf outings, private parties or wedding receptions. Our goal is to provide prompt, professional and courteous service as well as maintain a clean, comfortable and joyous environment for every guest we encounter. With dynamic, breathtaking views of the golf course and beautiful Big Green Lake nearby to accompany your personalized service, we aim to make your event truly unforgettable.

We thank you for your consideration in allowing us to provide you with our amenities and service. These are just a few of our recommendations. We would be happy to customize your event to your liking, as we are always willing to accommodate your needs.*

Please feel free to contact our food and beverage department,
rpetersen@oliphantcompanies.com - Restaurant Manager
nlueptow@oliphantcompanies.com – General Manager
or (920) 294-3805 to schedule a private consultation.

Seating Facilities & Standard Charges:

***The Golf Courses of Lawsonia and Langford's Pub are public facilities and are open to our regular patrons and golfers throughout the day. We have many options to accommodate your private party and banquet needs and are willing to work with you to get you the venue you desire. ***

Dining Room Services: Capacity of 110 people

Overflow onto outdoor patio and/or private dining room

Rental Fee: \$100

Outdoor Patio Services: Capacity of 50 people

Rental Fee: \$100

Outdoor Tent: Capacity of 50 - 250 people

Rental Fee: Under 100 guests -- \$300

100 - 250 guests -- \$600

Our Rental Charges to include:

- Rental of facility for your desired time block
- Tables & chairs with standard linens, upon request
- Registration tables, award tables or silent auction tables; with standard linens and skirting; upon request
- Bar setup and bartender provided
- Clean up and tear down of facility

Beverages, Alcohol & Bar Services

Beverages

Regular or Decaf Coffee	\$12.00 per pot
Orange Juice	\$12.00 per pitcher
Cranberry Juice	\$12.00 per pitcher
Orange/Cran Juice	\$13.00 per pitcher
Hot Chocolate	\$10.00 per pitcher
Lemonade	\$10.00 per pitcher
Iced Tea	\$10.00 per pitcher
Fountain Soda (Pepsi Products only)	\$7.00 per pitcher
Bottled Pepsi Products	\$3.00 each
Aquafina Bottled Water	\$3.00 each
Assorted Herbal Teas	\$2.00 per bag

Beer

Half Barrel Domestic (32 pitchers)	\$275.00
Quarter Barrel Domestic (16 pitchers)	\$165.00
Quarter Barrel Premium (16 pitchers)	\$190.00
Sixth Barrel Premium (10 pitchers)	\$150.00

Wine & Spirits

Chardonnay	\$5.00 per glass	\$18.00 per bottle
Pinot Grigio	\$5.00 per glass	\$18.00 per bottle
White Zinfandel	\$5.00 per glass	\$18.00 per bottle
Melot	\$5.00 per glass	\$18.00 per bottle
Cabernet	\$5.00 per glass	\$18.00 per bottle

Bar Services:

Your bar setup, bar service & bartender are included in your facility rental charge

Choose between our two styles of bar service:

Cash Bar

All beverages charged on a cash basis for all guests.

Host Bar

All beverages are charged to your final bill as well as an 18% gratuity. With a host bar, you may limit your bar to a certain dollar amount and then switch to a cash bar.

Prices subject to changeTax of 5.5% not included in prices above**

Breakfast

Ala Carte

Fresh, Baked Scones	\$24.00 per dozen
Fresh, Glazed Cinnamon Rolls	\$22.00 per dozen
Fresh Baked Muffins	\$20.00 per dozen
Assorted Mini Muffins (approx.. 2 dozen)	\$18.00 per tray
Whole Fresh Fruit	\$12.00 per dozen
Sliced Fresh Fruit Bowl	\$2.00 per person
Assorted Bagel w/ Cream Cheese	\$15.00 per dozen
Sausage, Egg & Cheese Sandwich	\$5.00 each
Bacon, Egg & Cheese Sandwich	\$5.00 each

Par Three Continental Breakfast

Coffee & Orange Juice
Assorted Mini Muffins
Whole Fresh Fruit
\$7.00 per person

Par Four Continental Breakfast

Coffee & Orange Juice
Assorted Mini Muffins
Whole Fresh Fruit
Assorted Bagels w/ Cream Cheese
\$8.00 per person

Par Five Continental Breakfast

Coffee & Orange Juice
Assorted Mini Muffins
Sliced Fresh Fruit
Assorted Bagels w/ Cream Cheese
Fresh Baked Cinnamon Rolls
\$10.00 per person

Member's Breakfast Buffet

Coffee & Orange Juice
Fluffy Scrambled Eggs
Bacon & Sausage Patties
Cheesy Hashbrown Casserole
Assorted Toasts w/ Jams
\$10.00 per person

Golf Pro's Breakfast Buffet

Coffee & Orange Juice
Fluffy Scrambled Eggs
Bacon & Sausage Patties
Cheesy Hashbrown Casserole
Biscuits & Sausage Gravy
Assorted Toasts w/ Jams
\$12.00 per person

In-Cart Breakfast

Sausage, Egg & Cheese Sandwich
-or-
Breakfast Burrito
Orange Juice
IN YOUR CART!
\$7.25 per person

Prices subject to changeTax of 5.5% and gratuity of 18% not included in prices above**

Lunch

Cold Cut Deli Buffet

Fresh Sliced Ham, Turkey & Roast
Beef
Assorted Breads and Rolls
Assorted Sliced Cheese
Leaf Lettuce, Tomato & Onions
Sliced Pickles
Italian Pasta Salad
Baked Potato Chips
Assorted Cookies
\$13.00 per person

Wisconsin Picnic Buffet

Grilled Hamburgers
Grilled Beer Brats
Leaf Lettuce, Tomato & Onions
Sliced Pickles & Diced Onion
Assorted Sliced Cheese
Assorted Kaisers & Buns
Baked Beans
Potato Chips
Assorted Cookies
\$12.00 per person

Taco Bar Buffet

Seasoned Ground Beef
Corn & Flour Tortillas
Shredded Lettuce, Tomato & Onions
Black Olives & Shredded Cheddar
Nacho Chips
Nacho Cheese
Sour Cream & Salsa
Jalepenos
\$12.00 per person

Box Picnic Lunch

Cold Cut Smoked Turkey & Swiss Cheese
-or-
Honey Ham & American Cheese
Baked Potato Chips
Apple -or- Banana
Nutri-grain Bar
Condiments
\$10.00 per person
Add Coleslaw -or- Pasta Salad
\$11.50 per person

Prices subject to changeTax of 5.5% and gratuity of 18% not included in prices above**

Hors D'oeuvres

-*All of our hot and cold hors d'oeuvres trays & platters serve approx. 40 people*-
-*Ala Carte hors d'oeuvres are priced per 50 pieces*

Hot Hors D'oeuvres

Swedish Meatballs	\$45.00 50pcs
Bourbon Bar-b-Que Meatballs	\$45.00 50pcs
Cheese Quesadillas	\$50.00 50pcs
Stuffed Mushroom Caps	\$55.00 50pcs
Chicken Wings w/ Sauces	\$55.00 50pcs
Bacon Wrapped Water Chestnuts	\$60.00 50pcs
Bacon Wrapped Chicken Livers	\$65.00 50pcs
Spinach Artichoke Dip w/ Chips	\$50.00 per tray

Cold Hors D'oeuvres

Deviled Eggs	\$40.00 50pcs
Roasted Tomato Ricotta Crostini	\$50.00 50pcs
Smoked Turkey Sliders	\$55.00 50pcs
Whole Smoked Salmon	\$75.00 50pcs
Chicken Salad Slider Wraps	\$60.00 50pcs
Roast Beef & Dijon Sliders	\$80.00 50pcs
Fresh Vegetables & Dip	\$45.00 per tray
Taco Dip with Tortilla Chips	\$50.00 per tray
Domestic Cheese with Crackers	\$50.00 per tray
Fresh Seasonal Fruit	\$60.00 per tray
Cheese & Sausage with Crackers	\$65.00 per tray
Shrimp w/ Cocktail Sauce	Market Price

Prices subject to changeTax of 5.5% and gratuity of 18% not included in prices above**

Dinner

Member's Buffet

Select two Entrées, two Sides and One Dessert

\$15.00 per person

Deluxe Member's Buffet

Select two Entrées, three Sides and One Dessert

\$16.00 per person

Golf Pro's Buffet

Select three Entrées, three Sides and two Desserts

\$17.00 per person

Fresh Baked Rolls w/ butter - Included

Entrées

Roast Turkey
Glazed Ham
Inside Round
Roast Pork Loin
Pulled Pork
Baked Haddock
Herb Breast Chicken
Hawaiian Chicken
Baked Chicken
*Prime Rib Carved on
the line add \$7.00*

Sides

Potato Salad
Pasta Salad
Coleslaw
Baked Beans
Rice Pilaf
Tossed Salad w/ Dressings
Garlic Mashed Potatoes
Parsley Buttered Potatoes
Baked Potatoes w/ Sour Cream
Green Beans Almandine
California Medley Vegetables
Buttered Egg Noodles

Desserts

Turtle Brownies
Banana Fruit Tarts
Assorted Fresh Baked
Cookies
Carrot Cake
Assorted Cheesecakes

Prime Rib Au Jus

12-14oz Prime Rib
Tossed Salad w/ Dressings
Fresh baked Rolls w/ Butter
Choice of Baked Potato –or– Twice
Baked Potato
Seasonal Vegetable
\$24.00 per person

Golf Pro's Steak Fry

Hand cut Ribeyes
Tossed Salad w/ Dressings
Fresh Baked Rolls w/ Butter
Baked Potato w/ Works
Seasonal Vegetable
\$24.00 per person

Prices subject to changeTax of 5.5% and gratuity of 18% not included in prices above**

The Golf Courses of Lawsonia

Terms & Conditions

Deposit Policy

Groups over 150 guests will require a 50% deposit within one week of booking to reserve your facility and date. The remainder of your balance will be due the day of your event.

Cancellation Policy

Groups over 150 guests that paid the 50% deposit are required to give a two week notification of cancellation. Cancellations received less the two weeks from your event will forfeit 100% of the received deposit.

Groups under 150 are required to give a one week notification of cancellation.

If your event is cancelled due to weather, all food options are subject to continue unless a 72 hour notice is given. Rain checks will be given to events involving golf. Any other outside activities should request a rain date as an alternate day.

Menu Policy

Absolutely NO outside food or beverage is permitted at The Golf Courses of Lawsonia or Langford's Pub. All food and beverage MUST be purchased through Langford's Pub

A contract will be presented to the individual ahead of the event. Food prices agreed to on the signed contract are binding. If there is a change in the head count determined on the contract, a 24-hour notification is required. If no notification is given, the bill will reflect the contract's attendance.

Facility Decor

The Golf Courses of Lawsonia do not staff event coordinators to manicure/decorate your facility. Our facility will include all tables and chairs desired with appropriate linens and skirting. Any other enhancements to the facility must be done on your own.