

**LOST LAKE RESTAURANT
WEDDING PACKAGE
2017**

Located in the golf club at Lost Lake



**8300 SE Fazio Drive
Hobe Sound, Fl. 33455
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Thank you for your interest in Lost Lake Golf Club Restaurant for your wedding. We strive to give our guests five star quality service and gourmet food in a comfortable, yet elegant atmosphere. Lost Lake is family owned and operated. We have been in the golf course and restaurant business since 1979 and feel we bring the benefit of experience to our customers, which is reflected in our service. In addition, my extensive experience with wedding consulting will be a valuable tool in helping you plan your day.

Our all inclusive wedding package will assist you in making your special day as stress free as possible. We offer you a wide range of menus to choose from. In addition, we will be happy to customize menus to meet any specific themes or requirements that you may have. Please feel free to call me with any questions or concerns once you have reviewed the contents of this package. Again, thank you for your interest in Lost Lake and I look forward to hearing from you soon.

**Carolyn Sanborn
Proprietor & General Manager**

The wedding package includes the following items:

OPEN BAR

Unlimited call and premium brand cocktails, domestic beer, house wine and soft drinks for four hours.

CHAMPAGNE TOAST

HORS D'OEUVRES

A choice of 4 items to be chosen by you from the attached selections. Certain items may have an extra charge.

FULL COURSE GOURMET DINNER

A choice of dinner entrees from the enclosed selections which include your choice of one of our gourmet salads, main entrée, fresh vegetable where applicable, appropriate starch or side and an assortment of fresh baked dinner rolls.

COFFEE, TEA, AND SOFT DRINKS

CHILDREN'S MENU PROVIDED ON REQUEST

CUSTOM WEDDINGS

Weddings may be customized to suit your budget needs. Our menus are very flexible. In addition, open bars may be eliminated to keep costs down. Beer and wine may be substituted at a substantial savings. Cash bars are also permitted. Please feel free to inquire about our personalized services.

BUFFET SERVICE

In many cases you may wish to serve buffet style or food stations instead of the traditional sit down dinner. We will be happy to assist you in planning a buffet menu, which will be priced accordingly.

POULTRY ENTREES

PARMESAN CRUSTED CHICKEN

Boneless breast of chicken coated with fresh herbs and Parmesan cheese, sauteed in olive oil, topped with our plum tomato pesto cream sauce.

HERB CRUSTED CHICKEN AND GRILLED EGGPLANT STACK

Boneless breast of chicken coated with fresh herbs and Parmesan cheese, stacked with grilled eggplant, fresh tomato and mozzarella cheese, drizzled with a creamy pesto sauce.

PINOT GRIGIO CHICKEN

Fresh asparagus and a salsa of roasted roma tomatoes are served on a parmesan crusted chicken breast, drizzled with a light pinot grigio sauce.

ITALIAN STUFFED CHICKEN BREAST

Boneless chicken breast stuffed with mozzarella cheese, roasted garlic and fresh basil, lightly breaded with parmesan panko crumbs, served roulade style on a bed of tri colored orzo, topped with marinara sauce.

CHICKEN MARSALA

Boneless breast of chicken sauteed with fresh mushrooms and scallions in marsala wine.

CHICKEN FRANCAIS

Egg battered boneless chicken breast sauteed in lemon butter with scallions and white wine.

BEEF AND PORK ENTREES

ROAST PRIME RIB OF BEEF

A perfect choice for a banquet, our herb crusted sterling silver beef is served au jus with horseradish sauce.

HERB ROASTED SIRLOIN OF BEEF

Sterling silver beef roasted with garlic and fresh herbs, topped with wild mushroom ragout and marsala demi-glace.

ROASTED BEEF TENDERLOIN

Choice beef roasted to perfection, served on a bed of mascarpone mashed potatoes, topped with cabernet demi-glace.

BACON WRAPPED PORK LOIN ROAST

Pork loin rubbed with garlic and fresh herbs, wrapped in bacon and seared for crispness, slow roasted for tenderness and served with smashed red potatoes.

SURF AND TURF

A petite filet mignon served with extra large crab stuffed shrimp or broiled Florida lobster tail.

SEAFOOD ENTREES

GROUPER MARSALA

Fresh grouper sauteed with mushrooms and scallions in marsala wine sauce.

NUT CRUSTED FRESH CATCH

Almonds and macadamia nuts combine for a crunchy coating on this fresh catch.

HERB CRUSTED MAHI

Fresh mahi topped with herb infused cracker crumbs, baked with garlic, lemon butter and a hint of white wine

SEA BASS PROVENCAL

Fresh sea bass roasted with lemon butter, garlic, fresh tomatoes, herbs and a touch of white wine.

MUSTARD CRUSTED SALMON

Fresh salmon crusted with mustard and panko crumbs, baked with butter and white wine.

SNAPPER FRANCAIS

Fresh snapper egg coated, sauteed in lemon butter with scallions, fresh mushrooms, capers and white wine.

We use only fresh seafood in our dinner preparations. If a fish is subject to seasonal availability, another of the same quality will be substituted. Most species of fish will work in any preparation and may be substituted at the customer's request. (Extra charge may be assessed)

PRICE SHEET

Prices include everything as stated on page one of the wedding package except where indicated below. Prices do not include tax and gratuity.

Beef and Pork entrees (excluding tenderloin)	80.00
Tenderloin	85.00
Surf and Turf	95.00
Poultry entrees	65.00
Seafood entrees	85.00
Buffet or food stations	Price dependent on menu

Room set up fee.....500.00

A \$500.00 non-refundable deposit is required upon signing of initial agreement. A 50% deposit is required two weeks prior to wedding date. The balance is due on the day of the wedding and must be paid by credit card, cash or cashier's check.

Lost Lake does not have an on-premise bakery. These arrangements must be made by the customer. We happily cut and serve your wedding cake to your guests at no charge to you.

HORS D'OEUVRES

All hors d'oeuvres are priced per person and are cocktail sized They may be served butlered or arranged in chafing dishes.

BEEF AND PORK

Cocktail meatballs
Teriyaki beef skewers
Philly cheese steak en croute
Skewered beef sirloin chimichurri
Tenderloin bruschetta (extra charge)

POULTRY

Chicken cordon bleu bites
Teriyaki chicken skewers
Jerked grilled chicken skewers
Mediterranean lollipop chicken

SEAFOOD (extra charge)

Scallop rumaki
Mini crab cakes
Seared tuna skewers with wasabi mayo
Bacon wrapped shrimp
Shrimp bruschetta
Coconut shrimp with thai chili sauce
Large shrimp cocktail
Conch fritters

CHEESES, VEGETARIAN AND OTHER SELECTIONS

Miniature bruschetta
Brie cheese stuffed with sun dried tomato and basil
Panko crusted brie with mixed berry salsa
Stuffed mushrooms
An assortment of hard and soft cheeses arranged with assorted crackers .
Raw vegetable display with assorted dips
Spinach artichoke dip in filo cup