




Lake Doster

David Shepard
Food and Beverage Director

Banquet and Outing Menu
116 Country Club Boulevard
Plainwell, MI 49080
(269) 685-6368
shepdvdhock@aol.com





General Information

We must have an exact count of those being served at least three business days prior to the day of your event. You will be charged for that count, no exceptions.

A six percent sales tax and eighteen percent service charge are automatically added to the costs listed.


Payment is due, in full, on the day of the event unless other arrangements have been made in advance.

If you have special needs or requests, please let us know in advance and we will make every effort to accommodate them.

There is a \$600.00 room charge for Saturdays and Holidays and \$300.00 for Sunday thru Friday. This room charge also serves as the deposit to hold the date for the function.

For onsite wedding ceremonies there is a \$700.00 charge for chairs, set up and break down. Onsite ceremonies can be done both inside and outside.

The Management and Staff of Lake Doster Golf Club look forward to serving your Banquet and Outing needs. We would sincerely appreciate any comments or suggestions that you might have.



Breakfast

Continental Breakfast \$ 5.25

An assortment of muffins and danishes served with assorted Juices, coffee and tea.

With Fresh Fruit \$7.25

Breakfast Buffet \$10.95

Scrambled eggs, bacon, sausage, hash browns, French toast and Muffins served with assorted juices, coffee and tea.

With Fresh Fruit \$12.95

At The Turn

Quarter Pound Hot Dog or Brautwurst \$4.95

Served with a bog of chips and large soft drink.

Outdoor Grill \$8.95

Choose from a burger, chicken breast or brautwurst (each additional item \$2.50). Served with potato chips, baked beans, potato salad and condiments. Minimum 50 people.

Box Lunch \$6.50

Turkey and Ham Sandwich served with potato chips and cookies.

Cocktails and Beverages

Lake Doster's package beverage options make planning your bar service simple and convenient

Beer Package

Includes Premium and Domestic Draft Beers

\$9.00 per person

**To add more time to this package add \$2.00 per person for each extra hour*

Beer & Wine Package

Includes House wines and Premium or Domestic Draft Beers

\$12 per person

**To add more time to this package add \$3.00 per person for each extra hour*

Well Bar Beverage Package

Includes House Wines, Premium or Domestic Draft Beers,

Well Brand Cocktails and Mixers

\$16.00 per person

**To add more time to this package add \$4.00 per person for each extra hour*

Call Bar Beverage Package

Includes House Wines, Premium or Domestic Draft Beers,

Call Brand Cocktails and Mixers

\$20.00 per person

**To add more time to this package add \$5.00 per person for each extra hour*

Package Bar Service Details

- Beverage package time period begins at the opening of the bar and runs continuous until four hours have passed. If the bar is to be closed for dinner you will receive that time added to the end of your bar time period*
- You will be charged the per person amount for your guaranteed guest count except for those guests that are under the age of 21*
- Packages include all fountain beverages. Those under 21 receive fountain beverages at no cost.*
- In order to select a beverage package there must be a minimum of 50 guests guaranteed*
- If you choose not to extend your package past the four hours you have the option of closing the bar or changing it to a straight cash bar.*

Cocktails and Beverages

For those groups fewer than 50 people or those not interested in a package bar set up these options are available

Host Sponsored Bar

The bar tab will kept throughout the function and you will be charged on a per drink basis. You have the option of putting a limit on your tab and then changing it to a straight cash bar after that limit has been reached.

Cash Bar

All of your guests will be responsible for all their cocktails or beverages on a cash basis. If you choose you can provide all fountain beverages for your guests at \$1.50 per person. This will based on your guaranteed count.

The prices listed below are for cash and host bars

Cocktails

*Well Liquors \$4.00 – Call Liquors \$5.25 – Premium Liquors \$6.25
(Prices are based on a 1 ½ ounce shot)*

Draft Beer

Domestic \$2.50 – Premium \$3.50

Bottle Beer

Domestic \$3.50 – Premium \$4.50

House Wines

Merlot, White Zinfandel, Chardonnay, Peisporter and Riesling \$4.75

Bar Service Details

- Guests may not bring alcohol on to Lake Doster's property. Any alcohol acquired or purchased on Lake Doster's Property must stay on the property.*
- Lake Doster reserves the right to discontinue alcohol service to any guest for any reason based upon our sole discretion.*

Hors d'oeuvres

We can assist you in choosing amount of hot and cold hors d'oeuvres will need for your number of guests or you can select our Hors d'oeuvres package

Doster Hors d'oeuvres package

Select two of the Cheese, Fruit, Spinach or Vegetable trays for \$3.50 per person and add any other selections for \$3.00 per person. This package is for 1 ½ hours of service and will be replenished as needed for this time. Minimum 40 guests.

Available only with dinner entrees or dinner buffet

Cheese and Cracker Tray (serves 50) **\$95.00**

Salami with assorted cheese slices and crackers.

Fresh Fruit Tray (serves 50) **\$100.00**

Fresh assorted seasonal fruit.

Spinach and Artichoke Dip (serves 50) **\$90.00**

Served with fried pita chips..

Vegetable and Relish Tray (serves 50) **\$90.00**

Served with ranch dressing.

Italian Meatballs (100 pieces) **\$85.00**

One-half ounce meatballs baked in our homemade sauce.

Swedish Meatballs (100 pieces) **\$85.00**

One-half ounce meatballs baked in sour cream and mushroom gravy.

Chicken Wings (75 pieces) **\$90.00**

Your choice of mild breaded of buffalo style wings.

Mini Burritos (50 pieces) **\$85.00**

Beef or chicken with refried beans, topped with salsa and cheese

***Escargot** (75 pieces) \$100.00*

*French escargot in mushroom caps with garlic butter and
Parmesan cheese.*

***Crab Raggons** (100 pieces) \$125.00*

*Crab and cream cheese wrapped in won-ton skins and served
With horseradish cream.*

***Potato Skins** (50 pieces) \$80.00*

*Skin on potato wedges baked with shredded cheese and topped
With bacon, scallions and tomatoes served with sour cream.*

***Egg Rolls** (50 pieces) \$85.00*

Three-ounce egg rolls filled with shrimp, port and vegetables.

***Stuffed Mushroom Caps** (50 pieces) \$95.00*

Mushroom caps stuffed with crab and sausage then topped with cheese.

Hors d' oeuvres Buffet

\$15.95

*Select six different choices from the above Hors d' oeuvres selections. This will be
set up in two different stations in the room. This will help to get your guests up
and moving around the room. Minimum 40 Guests.*

*Add either a Jumbo Shrimp Cocktail station or a Carved Roast Beef Tenderloin
station for \$5.00 per person or add both for \$9.00 per person*

Dry Snacks

*Tortilla chips and salsa, Kettle chips and dip or Goldfish crackers
\$8.00 per pound*

*Gardetto's snack mix, Chex party mix or Mixed nuts
\$13.00 per pound*

(We estimate one pound per 15 guests)

Lunch Entrees

All lunch Entrees served with house salad, vegetable du jour, rolls and beverage

Champagne Chicken – Seared chicken breast topped with Champagne, mushroom and cream sauce. Served with pasta. \$12.00

Sirloin Steak – Char-grilled six ounce Sirloin steak topped with Marsalis mushrooms. Served with roasted red skin potatoes. \$13.00

Roast Pork loin – Slow roasted and sliced Pork loin topped with pan gravy. Served with garlic mashed potatoes. \$12.00

Vegetable Lasagna – Red peppers, onions and mushrooms in a red wine marinara sauce with a blend of six cheeses. \$12.00

Chicken Caesar Kabobs – Chicken breast strips with onions, peppers and tomatoes. Char-grilled and served over rice pilaf. \$12.00

Tilapia Florentine – Tilapia filet topped with spinach, garlic butter and asiago cheese. Baked and served with rice pilaf \$13.00

New England Pot Roast – Tender roast beef slow cooked with celery, carrots and onions. Served with garlic mashed potatoes. \$12.00

Lunch Buffets

Deli Buffet

Oven roasted turkey, smoked ham, Swiss and American cheeses, assorted breads, fourteen item salad bar, potato chips and dip, cookies and beverages.

\$12.95

Grill Buffet

Char-grilled burgers, marinated chicken breasts and bratwurst. Served with pasta salad, potato salad, baked beans, potato chips and dip, all the necessary condiments, buns, cookies and beverages.

\$13.95



Dinner Buffets

Doster Buffet \$22.95

Select Three of the Following

Carved Roast beef Tenderloin
Chicken Marsala
Mesquite Salmon
Traverse City Chicken
Salmon Florentine
Champagne Chicken
Herbed Roast Pork loin
Vegetarian Lasagna
Seafood Stir-fry

Select Four of the Following

Green Beans Almandine
Augratin Potatoes
Broccoli with Cheese Sauce
Garlic Buttered Rotini Noodles
Bacon Roasted Red Skins
Wild Rice Pilaf
Snow Peas with Peppers
Onion Roasted Potatoes

Barbecue Buffet

Boneless barbecued chicken breasts – Char-grilled Sirloin steak
Southwest roasted red skin potatoes – Tex mex style corn
Southern style vegetable blend – Cajun pasta
\$17.95



American Buffet \$19.95

Select Two of the Following

*Carved Roast Sirloin
Baked Chicken
Lasagna
Dijon Baked Ham
Tomato and Garlic Baked Cod
Roast Turkey with Pan Gravy*

Select Four of the Following

*Red Skin Potatoes
Mashed Potatoes and Gravy
Rice Pilaf
Green Beans
Corn O'Brien
California Mix Vegetables*

Italian Buffet

*Seasoned chicken breast medallions – Braised Italian Sirloin
Bow tie pasta - Cheese stuffed Tortellini
Sicilian blend vegetables – Rice pilaf
Marinara sauce – Alfredo sauce
\$18.95*

All buffets come with your choice of salad bar, house salad with ranch and French dressing or Caesar salad, rolls and butter

There is a minimum of 40 guests for the above buffets

Dinner Entrees

Prime Rib with Au Jus

Fourteen Ounces \$20.95

Ten Ounces \$17.95

New York Strip with sautéed mushrooms and onions

Twelve Ounces \$19.95

Eight Ounces \$17.25

Top Sirloin with sautéed mushrooms and onions

Twelve Ounces \$18.25

Ten Ounces \$16.25

Sliced Roast Beef \$15.95

Whole Roasted Beef sliced and served with bordelaise sauce.

Dijon Roasted Pork Loin \$16.25

Roasted Pork Loin sliced and finished with mushroom gravy.

Pork Chops \$17.95

Two three ounce boneless pork chops stuffed with sausage and Apples then baked and finished with Dijonaise sauce.

Seafood Pasta \$17.25

Shrimp and scallops served over fettuccine noodles with Lobster sauce.

Pecan Walleye \$18.95

Eight ounce pin boned Walleye filet rolled in ground pecans and Baked then finished with hazelnut cream sauce.

Filet Mignon \$21.95

Six ounce filet wrapped with bacon and served on a bed of Bordelaise sauce.

Mesquite Salmon \$18.25

Eight-ounce pin boned salmon filet rubbed with mesquite seasoning And topped with Asiago cheese then baked.

Dinner Entrees

- Chicken Cordon Bleu** \$17.95
Six-ounce boneless chicken breast wrapped around ham and Swiss Cheese, baked and topped with poulette sauce.
- Honey Roasted Turkey** \$16.25
Whole slow roasted boneless turkey breast sliced and served with Giblet gravy.
- Pilaf Stuffed Chicken** \$17.95
Six ounce boneless chicken breast stuffed with rice pilaf, baked And finished with mushroom sauce.
- Vegetable Lasagna** \$15.95
A blend of four cheeses mixed with fresh vegetables.

All entrees served with a crisp garden salad or Caesar salad, warm rolls, Choice of potatoes, vegetable and coffee or hot tea.

*We are able to prepare numerous entrée selections to suit Your needs. Please ask if you do not see something that you like.
The service charge on served entrees is 25%*

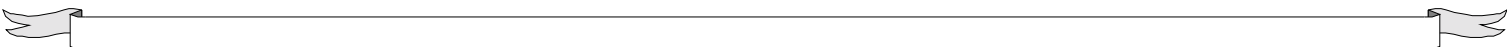
Desserts


- Cherry Cobbler** \$3.95
- Ice Cream or Sherbert** \$2.95
- Cheese Cake** \$4.25
- Cheese Cake (with cherries)** \$5.25
- Double Chocolate Brownies (with walnuts)** \$2.95
- Carrot Cake** \$3.95
- Fresh Strawberry Shortcake (in season)** \$3.95
- Apple Crisp** \$3.95



Policies and Liabilities

- 1. We must have an exact count of those being served at least three business days prior to the day of your event. You will be charged for that amount. Sorry no exceptions.*
- 2. A six percent sale tax and eighteen percent service charge will be applied to all food and beverage charges.*
- 3. A room charge is required to confirm your banquet/reception.*
- 4. Evening banquet/receptions may start no earlier than 3:00PM*
- 5. No decorations can be pinned, thumb tacked, glued or attached to walls, ceilings, floors or furnishings. However, decorations may be taped or pinned to table clothes.*
- 6. The main dining room is smoke-free. Smoking is permitted in the lounge or outside on the patio.*
- 7. Entertainers contracted to perform for your occasion must contact the manager before your scheduled event.*
- 8. The banquet room must be vacated by 1:00am unless previous arrangements have been made with the management.*
- 9. Lake Doster Golf Club cannot be held responsible for lost or stolen articles.*



- 
10. *In accordance with state health policies, any prepared food left over from your banquet may not be taken from the facility.*
 11. *Lake Doster will be glad to provide tailored menus. If you have a special menu or theme party, please ask our banquet coordinator for more information.*
 12. *A Deposit of twenty five percent of the estimated cost for the function is due 90 days before said function with the balance to be paid on the day of the event unless arrangements have been made in advance.*
 13. *Prices are subject to change without prior notice unless a contract is signed.*
 14. *On Site Weddings: Weddings can be done on site both inside and outside. Wedding set up fee is \$700.00.*

The Management and Staff of Lake Doster Golf Club look forward to serving your Banquet and Outing needs. We sincerely appreciate any comments or suggestions that you might have.

