

Imperial Lakes Country Club Rental & Banquet Policies

The Boardroom	\$125	<i>(30 guests maximum)</i>
The Card Room	\$350	<i>(up to 75 guests)</i>
The Grill Room	\$450	<i>(up to 95 guests)</i>
Imperial Ballroom	\$1000	<i>(up to 300 guests)</i>
Ceremony Site	\$550	
Pool Deck	\$150	

Deposits and Final Payments

Our reservation deposit is a **non-refundable** \$750 to hold your date and room. Final payment will be due 30 days prior to the event. If the event is less than \$1000 your final payment will be due 7 days prior to your event. We require a credit card to be kept on file for any remaining balances resulting from additional charges requested in your event. These remaining charges will automatically charge to the authorized credit card at the event of your event.

Please Note: This guarantee is not subject to reduction. If no guarantee is received in 7 days prior to the event along with the final payment, the estimated guest attendance on the signed contract will be considered the final guarantee.

Any payments not made by the final due date (7) days prior to the event will be subject to a daily late fee of \$25 per day. Any payments not made by the final due date must be paid in cash or check. Imperial Lakes Country Club reserves the right to cancel any event if not paid in full by the final date.

Food and Beverage Pricing

All food and beverage is subject to a 20% service charge. By state law, a 7% sales tax will be added to the total cost of the function. Printed menu pricing is subject to change without notice; however, all signed contracts with the required deposit will be honored.

Food & Beverage Control and Meal Policies

No food or beverage of any kind will be permitted to be brought into or taken out of Imperial Lakes Country Club. Imperial Lakes Country Club reserves the right to remove Food and Beverage brought into the facility in violation of this policy. Additionally, any food or beverage may not be removed from the club. The Florida State Liquor Commission regulates the sales and service of all alcoholic beverages. Imperial Lakes Country Club is responsible for compliance with these regulations. It is our policy, therefore, that no alcoholic beverages may be brought onto the premises. As a licensee, we encourage our patrons to drink responsibility.

We will be prepared to serve the meal at the agreed time in the contract. These times become final seven days prior to your event. Imperial Lakes Country Club will not guarantee food served past a 30-minute delay in the start of food service. Delays result in an inconsistent overall quality of the meal.

Décor

Prior to the day of your event, a representative must approve all decorations, displays and exhibits brought to the facility. They must conform to State Codes and fire regulations. Items cannot be attached to walls, ceilings, windows and fixtures with nails, staples, or any other substance unless a written request has been approved by the General Manager.

Any damage that is incurred by using materials that are not approved for attachment will be charged to the credit card on file. Imperial Lakes Country Club is not responsible for items left at the discretion of the guest; all items must be removed at the conclusion of the event.

Billing

Imperial Lakes Country Club will not direct bill for any social event. Final payment is due seven days prior to the event. Payment methods accepted are: cash, cashier's check, or credit card. If less than seven days payment must be made in the form of cash or cashier's check with appropriate late fees added. Any returned checks will accrue a \$35 returned check fee. If not paid within three days, the event will be cancelled with no refunds.

Imperial Lakes Sample Buffet Menu

50 Guest Minimum – per person pricing applies

\$21.95: Choice of one Entrée, choice of one Starch and choice of one Salad. Buffet is served with seasonal vegetables, hot rolls, butter, tea, coffee and water.

\$24.95: Choice of two Entrees, choice of two Starches, and two Salads. Buffet is served with two seasonal vegetables, hot rolls, butter, tea, coffee and water.

\$16.95: Pricing for children less than 12 years of age.

Entrée Selections:

- Roasted Top Eye Round
- Baked Chicken
- Rigatoni Bolognese
- Potato Crusted Tilapia
- Roasted Turkey w/dressing
- Oriental Pepper Steak
- Italian Breaded Chicken Breast
- Marinated Salmon
- Sliced Roast Sirloin Beef
- Teriyaki Chicken
- Virginia Baked Ham
- Roasted Pork Loin

*Pasta Selections:

- Fettuccine Alfredo
- Cheese Ravioli w/garlic sauce
- Rigatoni Pommadora

Starch Selections:

- Rice Pilaf
- Scalloped Potatoes
- Garlic Mashed Potatoes
- Cajun Dirty Rice
- Parsley Butter Red Potatoes
- Wild Rice

Vegetable Selections:

- Fresh Asparagus (seasonal)
- Fresh Broccoli w/Hollandaise
- Cauliflower Polonaise
- Vegetable Medley
- Green Beans w/Almonds
- Fresh Carrots

Salad Selections:

- Tropical Fruit Salad
- Pasta Salad Primavera
- Seafood & Bow Tie Pasta Salad
- Tossed Garden Salad
- Tri-Color Pasta salad
- Cheese Tortellini Salad
- Cesar Salad
- Spinach Salad
- German Potato Salad
- Ambrosia Salad
- Carrot & Raisin Salad
- Cucumber & Tomato Vinaigrette

Each additional Starch or Vegetable is \$.75 per guest. Pasta selection in addition to the Buffet is \$1.50 per guest. Buffet line closes 30 minutes after last guest is served

All pricing subject to 20% service and 7% sales tax
Pricing subject to change without notice until a signed contract
and deposit are received

Imperial Lakes Sample Plated Dinner Menu

(Choice of one selection each)

Entrée Selections:

Vegetarian Pasta with Garlic Bread	\$14.95
Prime Rib of Beef Au Jus	\$21.95
Sirloin Steak 12 oz.	\$25.00
Chicken Marsala	\$18.95
Chicken Parmesan	\$17.50
Grilled Fresh Salmon	\$18.95
Fresh Grouper <i>Grilled, Blackened, or Broiled</i>	Market Price
Lobster Tails	Market Price

VEGETABLE SELECTION:

California Spring Mix
Green Bean Almandine
Squash and Zucchini Mix

STARCH SELECTION:

Rice Pilaf
Twice Baked Potatoes
Mashed Potatoes
Roasted Red Potatoes

*All of the above served with House Salad, Rolls, Vegetable
Starch, Coffee, Tea and Water*

Imperial Lakes Hors D'Oeuvres

COLD HORS D'OEUVRES

(Priced per 50 pieces)

Canapés - Assorted Open face bite sized sandwiches	\$50.00
Assorted California Rolls	\$62.00
Red & Yellow Tomato Bruschetta	\$50.00
Shrimp Cocktail	\$75.00
Ham Rolls in Tomato Basil Tortilla	\$65.00

HOT HORS D'OEUVRES

(Priced per 50 pieces)

Scallops wrapped in Bacon	\$100.00
Swedish Meatballs	\$50.00
Assorted Mini Quiche	\$75.00
Coconut Lobster Skewers with Mandarin Orange Sauce	\$150.00
Miniature Crab Cakes served with Remoulade	\$100.00
Egg Rolls <i>with dipping sauces</i>	\$50.00
Petite Chicken Fingers <i>with Honey Mustard</i>	\$65.00

***Minimums apply to all food and beverage service
7% Sales Tax and 20% Gratuity Apply***

Imperial Lakes Display Options

International Cheese Display \$250.00
*Variety of Imported and Domestic Cheeses served with French bread
& Assortment of specialty crackers.*

Farmers Vegetable Market \$200.00
*Crisp Garden Vegetables with Ranch and Cheese Dips. Vegetables include
Cucumbers, Carrots, Celery, Cherry Tomatoes, Broccoli, Cauliflower,
Red Peppers*

Fresh Seasonal Fruit and Berries \$275.00
*Chef's Assortment of Seasonal Fruit and Berries with
a Honey Yogurt Dipping Sauce (Priced per 75 guests)*

Lemon-Lime Infused Shrimp Cocktail \$150.00
*Served over Ice with Cocktail Sauce and Lemon Wedges
(Priced per 50 pieces)*

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Imperial Lakes Specialty Stations

Specialty Stations are not designed to be a meal.

Should you wish to create a buffet with Specialty Stations, a surcharge will apply.

Potato Martini Bar

Make your Own Potato! Buttery Mashed Potatoes with Sides of Broccoli, Bacon Bits, Homemade Gravy, Sour Crème, Chives and Cheddar Cheese

\$6.00 per person

Pasta Station

Linguini Tossed in a Light Clam Sauce, Penne Tossed with Chunky Tomato and Mushroom Ragout, and Lobster Ravioli Tossed in a White Wine Cream Sauce.

\$6.95 per person

Fajita Station

Marinated Strips of Chicken with Peppers, Onions, Guacamole, Salsa, Monterey Jack Cheese, and Sour Cream Made in a Flour Tortilla.

\$6.50 per person

Change to Marinated Strips of Beef ...\$7.25 per person***

Combination of Chicken and Beef...\$10.00 per person.***

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Imperial Lakes Carving Stations

(All carvings are based on 1 1/2 hour of service and incur a \$50.00 attendant fee.)

Roast Prime Rib (serves 50) \$275.00
Served with Au Jus and Carved Medium Rare

Herb Crusted Marinated Strip Loin (Serves 45) \$225.00
Served with Wild Mushroom Demi

Horseradish Crusted Beef Tenderloin (Serves 25) \$195.00
Served with Shitake Mushroom Demi

Honey Glazed Baked Ham (Serves 50) \$175.00
Served with Stone Ground Mustard

Apple Brandy Marinated Pork Loin (Serves 50) \$150.00
Served with Granny Smith Red Onion Marmalade

Roasted Breast of Turkey (Serves 40) \$150.00
Served with Cranberry Orange Relish

**All Carvings Accompanied by Silver Dollar Rolls and All Beef Stations
Accompanied by Horseradish Cream Sauce.*

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Imperial Lakes Country Club

Beverage Service

Bar Tender Fee: \$100 for 4 hours

Bar Back Fee: \$75 for 4 hours

(Required for 100 guests or more)

Cash Bar Pricing :

Soda	\$1.50
Well Liquor	\$4.50
Call Liquor	\$5.95
Premium Liquor	\$7.95
House Wine	\$5.00
Domestic	\$2.75
Import	\$3.50

Coffee, Tea and Water served with Buffet and Plated Meals
Unlimited for the duration of the event

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Pricing subject to change without notice***