



Wedding & Banquet Facilities



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www.westernlakes.com

SAZ'S

CATERING
LAKE COUNTRY



SPECIAL EVENTS

WEDDINGS • BANQUETS
AWARD CEREMONIES
BUSINESS MEETINGS
HOLIDAY PARTIES
GRADUATIONS
RETIREMENT PARTIES
ANNIVERSARIES

Weddings

Your wedding guests will enjoy a panoramic view of our golf course, ponds and fountains while enjoying cuisine from our extensive menus.

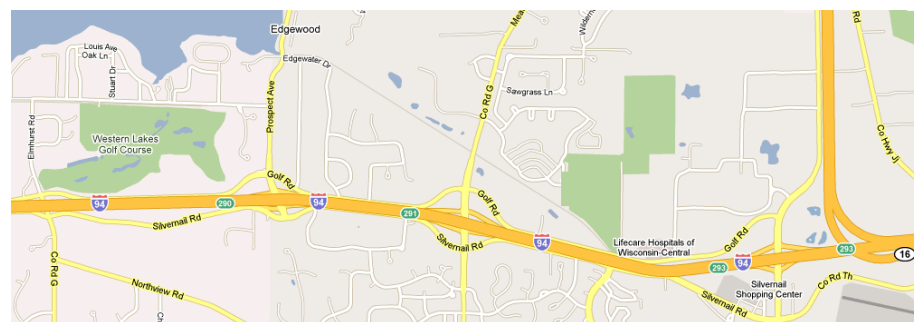
Toast your new marriage in our recently renovated reception hall that accommodates up to 375 guests. For smaller wedding parties, our downstairs hall seats 100 guests for an intimate celebration.

You may also enjoy your reception in our outdoor tent from May through October. The tent holds up to 150 guests for outdoor wedding receptions. This venue includes lights, speakers and a permanent floor.

Banquets

Western Lakes Golf Club is perfect for banquets, corporate events, holiday parties, anniversaries, award ceremonies, graduations, rehearsal dinners, bridal showers, gift openings, baby showers, and retirement parties. Whether you're looking for buffet or sit-down, formal or casual, hot or cold hors d'oeuvres, wine, champagne, or soda, Saz's© at Western Lakes is the right choice!

Location, Location, Location



Take I-94 to Hwy 55 and head north to Oakton Road. We are conveniently located just 20 minutes from downtown Milwaukee.

"It was the wedding of our dreams and you made it so easy!"

The room looked beautiful, the staff was both friendly and helpful and our guests are still talking about how great the food was. Thank-you for everything."

- Jenny and Sean

**Please Contact Us At (262) 691-0900
For More Information & To Book Your Date With Us!**

Greg & Paula Essig
Owners

Chris Wright
Saz's @ Western Lakes
Food/Beverage Manager
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(262) 691-9796

Or visit our website at www.westernlakes.com to fill out our Online Information Request form

Selections:

Date	Day of Week	Time

Dining Options (circle options)

Banquet Luncheon Buffet (# of Entrées)	1	2	3	\$	_____
Dinner Options	Buffet	2	or 3	Sit Down	\$ _____
Hot & Cold Hors D'oeuvres				\$	_____
				\$	_____
				\$	_____
Desserts				\$	_____
Beverages & Bar Packages				\$	_____
				\$	_____
Estimated Guests					_____

Notes:

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Don't Forget about our Annual Events!

We also host two annual events in our banquet facility - our ever popular Saz's© at Western Lakes **Easter and Mother's Day brunches**. Please visit our website for up-to-date information and menus for these two events. They fill up fast and reservations are required so don't hesitate to call!





Minimum Requirement

200 guests for dinner to book a Saturday evening.

Capacity

- 400 guests-Sit Down
- 350 guests-Buffer

Payment Schedule

\$500 deposit at time of booking, which will be deducted off of the final bill. Balance of bill to be paid by cashier or personal check, or cash 10 days prior to the event.

Refund Policy

Full refund will be returned only if Western Lakes Golf Club is able to re-book another function at the required room minimum.

10 Days in Advance

Guaranteed minimum count of guests attending the event. Liquor and beer choices are to be confirmed along with time frames and any other pertinent information regarding the event. Final Payment Due

Reception Hall is set up and provided with the following at no additional charge:

- Linen tablecloths and napkins
- Skirted bridal and accompanying tables
- China, silver flatware and glassware for table settings
- Registration table in foyer
- Dining room set-up
- Cake cutting and serving
- Bar staff and wait staff
- Cordless microphone
- Dinner music

Wedding Reception Special!!!

Book your wedding reception at Western Lakes during the months of November through April and receive **Complimentary Hand Passed Hors D' Oeuvres** during the Social Hour, **Late Night Fare** and **Complimentary Champagne Toast** for all Guests with Dinner.

Bar Packages

*Unlimited Assorted House Wines
Cabernet Sauvignon, Merlot, White Zinfandel & Chardonnay*

\$3.75 per Guest

Unlimited Domestic Tap Beer & Soda

\$7.25 per Guest

Unlimited Domestic Tap Beer, Soda & Assorted House Wines

\$10.00 per Guest

Unlimited Domestic Tap Beer, Soda, Assorted House Wines & Rail Cocktails

\$18.00 per Guest

Unlimited Domestic Tap Beer, Soda, Assorted House Wines &

Premium Cocktails

\$20.00 per Guest

Add Champagne Toast with Dinner to any package

\$2.50 per Guest

"Signature" Drink Special available upon request

Wine packages are not served at table

Packages do not include Bombs, Shots or Bottled Beer

Package Prices are 5 consecutive hours of Bar Time

Additional package hours may be purchased for \$3.00 per guest per hour

Premium, Craft or Imported beers added to a package

will incur an additional fee

All Prices are subject to the standard 20% Service Charge and 5.1% Sales Tax.

Bar Minimums for Non-Wedding Banquets

One bartender per 75 guests will be scheduled. If the minimum sales of \$100 per hour for non-wedding banquets is not reached, a \$35.00 hourly rate will be



Beverage Prices & Packages

<i>1/2 Barrel Beer</i>	<i>Wine & Champagne</i>	<i>Non-Alcoholic Beverages</i>
<i>Half Barrel Domestic Beer</i> \$250.00	<i>Wine per Bottle</i> \$21.00 & up	<i>Soda</i> \$2.00 per glass
<i>Half Barrel Premium Domestic or Craft & Imports</i> \$275.00 & Up	<i>Champagne per Bottle</i> \$20.00	<i>Unlimited Soda</i> 100-150 people \$1.75 per Guest
<i>Bottle Beer</i> \$3.75 & Up	<i>Add Champagne Toast w/Dinner to any package</i> \$2.50 per Guest	<i>151 people and up</i> \$1.50 per Guest
<i>Non-Alcoholic Beer</i> \$4.00 & Up		<i>Juice</i> \$2.75
		<i>Sprecher Root Beer</i> \$3.50

"Our party at Western Lakes was a huge success. My parents were so surprised! The view of the golf course from the dining room was beautiful. It was great to hear the comments from our guests complimenting the food and the friendly staff."

- Barbara

Banquet Information

Minimum Requirements

- 40 guest minimum for any non-wedding banquets.
- One bartender per 75 guests will be scheduled. If the minimum sales of \$100 per hour for non-wedding banquets is not reached, a \$35.00 hourly rate will be charged for each bartender.

Capacities, payment schedules and refund policies are the same as they are for weddings.

Banquet Hall is set up and provided with the following at no additional charge:

- Linen tablecloths and napkins
- Skirted head table, if needed
- Skirted awards/prizes table
- China, silver flatware and glassware for table settings
- Banquet room set-up
- Wait staff
- Cordless microphone & podium
- Banquet set-up & breakdown

Wedding & Banquet Hall Policies

- Return the signed contract with deposit to confirm and secure function date.
- A 20% service charge and applicable sales tax will automatically be added to your statement for all food and beverage functions.
- Guaranteed minimum count must be given 10 days prior to the event, this count is then what the booking party is liable for and cannot be decreased.
- At no time will any food be allowed to be taken off premise.
- Please note that all food and beverage services are provided strictly by Saz's© and Western Lakes, with the exception being desserts furnished by a licensed baker.
- Special arrangements regarding entertainment, lighting etc., are to be made with management 10 days prior to the event.
- Any type of decorating will be allowed so long as it doesn't damage the facility or involve confetti.
- We at no time are responsible for lost or stolen items.
- Wedding groups are required to pay the master invoice 10 days prior to event.
- Damage to any part of the facility or golf course is the sole responsibility of the booking party.
- Bar closes one half hour after contracted music ends.

Our hall is available for viewing at any time, however we do recommend making an appointment between 1:00 and 4:00 p.m. on Saturdays

**All policies & prices are subject to change



Banquet Luncheon Buffet

- | | |
|---------------------------------------|--------------------------------------|
| Sliced Smoked Ham | Tenderloin Tips over Noodles or Rice |
| Sliced Roast Beef with Mushroom Gravy | Saz's Famous Barbecue Ribs |
| Baked Rotisserie Style Chicken | Sliced Roast Pork Loin |
| Barbecue Chicken | Stuffed Salmon with Champagne Sauce |

Starches (choose one)

- Garlic Roasted Red Potatoes
- Rosemary Roasted Yukon Gold Potatoes
- Garlic Whipped Potatoes
- Parsley Buttered Red Potatoes
- Confetti Whipped Potatoes
- Cheddar Whipped Potatoes
- Twice Baked Potatoes (+ .50)
- Wild Rice Blend
- Loaded Whipped Potatoes

One Entrée
\$18.00

Salads (choose two)

- Tossed Spring Mixed Greens Salad with Assorted Dressings
- Tossed Caesar Salad
- Potato Salad
- Cole Slaw
- Baked Beans
- Seven Layer Salad
- Fresh Fruit Salad
- Assorted Relishes with Dip
- Mandarin Spring Mixed Greens Salad
- Italian or Creamy Rotini Pasta Salad with Fresh Vegetables

Two Entrée
\$19.50

Vegetables (choose one)

- Green Beans Almondine
- Baby Carrots with Dill
- Lemon Pepper Zucchini & Summer Squash
- Grilled Assorted Vegetables
- Asparagus with Hollandaise Sauce (seasonal pricing)
- Honey Glazed Green Beans
- Yellow & Green Beans
- Oven Roasted with Sea Salt

Three Entrée
\$21.50

Served with Bread & Butter, Coffee, Tea, & Milk

All Prices are subject to the standard 20% Service Charge and 5.1% Sales Tax.

Hot & Cold Hors D'Oeuvres

Cold Hors D'Oeuvres

- Jumbo Shrimp Cocktail
\$30.00 per dozen
- Large Shrimp Cocktail
\$24.00 per dozen
- Whole Smoked Salmon
\$105.00
- Salmon & Watercress Canapés
\$20.00 per dozen
- Asparagus & Ham Pinwheels
\$19.00 per dozen
- Assorted Tortilla Pinwheels
\$18.00 per dozen
- Pesto Tomato Bruschetta
\$15.00 per dozen
- Deviled Eggs
\$15.00 per dozen
- Assorted Cocktail Sandwiches
\$22.00 per dozen
- Assorted Fresh Fruit (seasonal)
\$3.50 per guest
- Assorted Cheeses & Sausage
\$2.95 per guest
- Assorted Relishes with Dip
\$2.75 per guest
- Taco Platter with Tortilla Chips
\$2.75 per guest

Hot Hors D'Oeuvres

- Petite Crab Cakes with Dijon Sauce
\$20.00 per dozen
- Petite Beef Wellingtons with Burgundy Sauce
\$24.00 per dozen
- Scallops wrapped in Bacon
\$21.00 per dozen
- Crab Stuffed Mushroom Caps
\$18.00 per dozen
- Water Chestnut Rumaĳi
\$17.00 per dozen
- Petite Open Faced Rubeen Sandwiches
\$20.00 per dozen
- Saz's© Famous Barbecue Riblets
\$20.00 per dozen
- Meatballs
Italian, Swedish or Barbecue
\$17.00 per dozen
- Oriental Egg Rolls
\$18.00 per dozen
- Chicken Drumettes
\$18.00 per dozen
- Sausage Stuffed Mushroom Caps
\$18.00 per dozen

Late Night Fare available upon request

All Prices are subject to the standard 20% Service Charge and 5.1% Sales Tax.





Dessert Menu

Tarts

Carmel Apple
Bourbon Pecan
Raspberry Mango
Key Lime
Chocolate Peanut Butter
\$3.25 per guest

Cheesecakes

Chocolate Amaretto
Door County Cherry
Turtle
Irish Cream
Cookies and Cream
\$3.25 per guest

Dessert Bars and Brownies

Mango Coconut
Chocolate Crème Brulee
Chocolate Mint
Raspberry Key Lime
\$2.75 per guest

Cakes and Layer Cakes

(great backup cakes for weddings)

Carrot Cake
Lemon Cream Shortcake
Strawberry Shortcake
Truffle Mousse
Ultimate Chocolate
White Chocolate Raspberry
\$2.95 per guest

Assorted Petite Desserts

\$2.50 per guest

Chocolate or Caramel Fountain

\$2.50 per guest

Assorted Large Cookies and Brownies

\$13.95 per dozen

All Prices are subject to the standard 20% Service Charge and 5.1% Sales Tax.

Dinner Buffet Menu

Chef Carved Round of Beef	Tenderloin Tips over Rice or Noodles
Chef Carved Roast Breast of Turkey	Stuffed Salmon with Champagne Sauce
Chef Carved Rosemary Roasted Pork Loin	Pork Mignon in Peppercorn Sauce
Chef Carved Honey Glazed Ham	Chef Carved Prime Rib (additional \$2.00)
Chicken Marsala	Chef Carved Roasted Tenderloin (additional \$3.00)
Chicken Cordon Bleu	Saz's© Famous Barbecue Ribs
Crab Stuffed Sole	
Baked Herb Rotisserie Style Chicken	

Starches

(choose one)

Garlic Roasted Red Potatoes
Rosemary Roasted Yukon Gold Potatoes
Garlic Whipped Potatoes
Parsley Buttered Red Potatoes
Confetti Whipped Potatoes
Cheddar Whipped Potatoes
Twice Baked Potatoes (+.50)
Wild Rice Blend
Loaded Whipped Potatoes

Salads

(choose three)

Tossed Spring Mixed Greens Salad with Assorted Dressings
Tossed Caesar Salad
Spinach Salad with Hot Bacon Dressing
Spinach Salad with Strawberries, Red Onion, & Poppy Seed Dressing
Fresh Fruit Salad (seasonal)
Assorted Relishes with Dip
Mandarin Spring Mixed Greens Salad
Italian or Creamy Rotini Pasta Salad with Fresh Vegetables

Vegetables

(choose one)

Green Beans Almondine
Baby Carrots with Dill
Lemon Pepper Zucchini & Summer Squash
Grilled Assorted Vegetables
Asparagus with Hollandaise Sauce (seasonal pricing)
Honey Glazed Green Beans
Yellow & Green Beans Oven Roasted with Sea Salt

Two Entrée

\$25.50

Three Entrée

\$26.50

Served with Bread & Butter, Coffee, Tea, & Milk

All Prices are subject to the standard 20% Service Charge and 5.1% Sales Tax.

Sit Down Dinner Menu

Beef Selections

Filet Mignon

10 ounce Filet Grilled & Topped with Sautéed Mushrooms
\$30.95

N.Y. Strip Steak

14 ounce N.Y. Strip Grilled & Topped with Sautéed Mushrooms
\$28.95

Prime Rib

14 ounce cut served with Au Jus
\$28.95

Grilled Ribeye

14 ounce Ribeye Grilled & Topped with Sautéed Mushrooms
\$28.95

Petite Filet Mignon

6 ounce Filet Grilled & Topped with Sautéed Mushrooms
\$27.95

Pork, Veal and Lamb Selections

Grilled Pork Mignon

Two Petite Grilled Pork Mignon Finished with Peppercorn Sauce
\$23.95

Garlic Stuffed Pork Mignons

Pork Tenderloin Mignons stuffed with Garlic, then grilled & finished with Roasted Garlic Sauce
\$23.95

Saz's© Famous Baby Back Barbecue Pork Ribs

Half Rack of Saz's© Famous Ribs
\$23.95

Vegetarian Selection

Portabella Ravioli

\$22.95

Poultry Selections

Artichoke and Parmesan Chicken

Breast of Chicken stuffed with Artichoke Hearts, Spinach and Red Peppers combined in a zesty Parmesan Sauce, then lightly Coated with Italian Herbs and finished with a White Wine Cream Sauce
\$24.95

Grilled Chicken with Wild Mushroom Sauce

10 ounce Breast of Chicken grilled and then finished with Wild Mushroom Sauce
\$24.50

Chicken Saltimbocca

Breast of Chicken stuffed with Prosciutto & Smoked Gouda, Then finished with Sun Dried Tomato Garlic & Basil Cream Sauce
\$24.50

Chicken Marsala

Breast of Chicken Pan Fried with Portabella Mushrooms and Marsala Wine Sauce
\$24.50

Chicken Cordon Bleu

Breast of Chicken hand stuffed with Smoked Ham & Wisconsin Swiss, finished with Mornay Sauce
\$24.50

Chicken Nuggets with French Fries

\$10.95

Seafood Selections

Filet of Oscar

8 ounce Filet grilled and then covered with a fresh Maine Lobster Cake & Asparagus and then finished with Hollandaise Sauce
\$29.95

Salmon Filet

Broiled Salmon Filet laced with Lemon Herb Butter
\$26.50

Crab and Scallop Stuffed Sole

Sole stuffed Snow Crab and Scallops, then finished with Champagne Sauce
\$23.50

Crab Stuffed Salmon

Salmon stuffed with Snow Crab & seasoned bread crumbs, then finished with Champagne Sauce
\$23.50

Combination Selections

Filet & Grilled Pork Mignon

6 ounce Filet Mignon with a 5 ounce Petite Grilled Pork Mignon finished with Peppercorn Sauce
\$28.50

Filet & Grilled Shrimp

6 ounce Filet Mignon with Grilled Jumbo Shrimp
\$28.95

Filet & Wild Mushroom Grilled Chicken

6 ounce Filet Mignon & a 4 ounce Breast of grilled Chicken and then finished with Wild Mushroom Sauce
\$28.50

(Other Combinations Available Upon Request)

All Sit-Down Selections Include choice of Vegetable, Starch and Salad

And are served with Bread & Butter, Coffee, Tea, & Milk.

All Prices are subject to the standard 20% Service Charge and 5.1% Sales Tax.

Salads

Saz's House Salad

Tossed Spring Mixed Greens, Tomatoes, Bacon and Cucumber pre-dressed with Saz's© Famous Peppercorn Ranch

Mandarin Spring Mixed Greens Salad

Mandarin Oranges, Toasted Walnuts, Red Onions, Grape Tomatoes, Fresh Spring Greens & pre-dressed with Raspberry Vinaigrette

Tossed Caesar Salad

Served with Croutons Pre-dressed with Caesar Dressing

Starches

Garlic Roasted Red Potatoes

Rosemary Roasted Yukon Gold Potatoes

Garlic Mashed Potatoes

Parsley Buttered Red Potatoes

Confetti Mashed Potatoes

Cheddar Whipped Potatoes

Twice Baked Potatoes (+ .50 per guest)

Wild Rice Blend

Loaded Whipped Potatoes

Vegetables

Fresh Steamed Vegetables

Green Beans Almondine

Baby Carrots with Dill

Lemon Pepper Zucchini &

Summer Squash

Grilled Assorted Vegetables

Asparagus with Hollandaise Sauce (seasonal pricing)

Honey Glazed Green Beans

Yellow & Green Beans Oven Roasted with Sea Salt