

---

# HORS D'OEUVRES

---



340 Country Club Drive  
Columbia, SC 29206  
803.787.2177  
[www.forestlakeclub.com](http://www.forestlakeclub.com)

**Special Events Manager**  
[lmendell@forestlakeclub.com](mailto:lmendell@forestlakeclub.com)

"OUR MISSION IS TO PROVIDE AN EXCELLENT  
DINING AND SERVICE EXPERIENCE TO ALL  
MEMBERS AND THEIR GUESTS; EVERY PERSON  
WILL BE MET WITH ANTICIPATORY SERVICE AND  
GRACIOUS HOSPITALITY."



---

## WELCOME TO FOREST LAKE!

---

Welcome to Forest Lake Club, where we take special pride in creating celebrations that become treasured memories. Whether you are hosting a business meeting for 15 people or a wedding reception for 700, each event and every detail will be met with personal attention, total focus, and superior service.

We offer full event services, starting with designing your room, tailoring your menu, and all the details in between. From conceptualization to execution, Forest Lake Club is there to guide you every step of the way. Our service includes one on one meetings with our Member Events Manager as well as phone and email availability at all times.

There are many venues you could have chosen to host your event at, a fact that is not lost on us here at Forest Lake. This is why we take pride in each and every event that we take part in. Without you, there would be no us, which is why we strive to not only meet, but exceed, your expectations.

**Lance Mendell**  
**Special Events Manager**  
803.744.0041  
lmendell@forestlakeclub.com

# TERMS AND CONDITIONS

## BOOKINGS

Your private function is booked on a first come first serve tentative basis. Once you sign and return the enclosed contract, your reservation will be confirmed. This signed letter is due two (2) weeks after your tentative booking.

To engage in a wedding reception at Forest Lake Club, the Club by-laws state that a wedding reception is restricted to the member and his/her immediate family. The "immediate family" is defined as sons and daughters, grandsons and granddaughters, brothers and sisters, and nephews and nieces.

All other events are open to members and their guests as long as a sponsoring member is in attendance.

## ATTENDANCE GUARANTEES

A guaranteed attendance figure is required for all meal functions three (3) business days prior to the event date. This figure will be considered the minimum attendance figure for billing purposes and can be raised, but not lowered. In the event that a guarantee is not received, the agreed count will be considered the guarantee.

## FOOD & BEVERAGE

No food may be brought in from an outside source, with the exception of wedding cakes, unless approved by the Club Manager. Menu selections must be finalized at least ten days prior to your function. The menus provided are merely suggested items and may be customized to meet your specific requirements. Due to the fluctuation in food costs, prices are subject to the prevailing rate at the time of the event.

Beer must be provided by Forest Lake Club, however wine and liquor may be brought in for a corkage fee, which includes mixers provided by the club. Bottles for corkage may be dropped off during business hours the week of the event and should be arranged with the Member Events Manager. Leftover alcohol must be picked up within 3 days of the event's conclusion. Alcoholic beverages provided by Forest Lake Club will be charged per drink and all alcohol for the event must be consumed on premise. All beverage sources/bars must close by 12:00 midnight. Forest Lake Club reserves the right to ask for proof of age from any guest trying to obtain alcohol and the right to refuse service to those who are intoxicated or underage.

## RENTAL CHARGES & OUTSIDE VENDORS

If there is a need for special equipment the Club does not have, we are happy to assist in locating and ordering the item(s) and bill you for the incurred charges. These charges will be listed on the banquet event order (BEO) sheet. Staging and rented dance floors are permitted but the host will be responsible for any damage to the Clubhouse that these rented items may cause.

All vendors should contact the Club seven (7) days prior to the scheduled function to make arrangements for drop off or setup. Forest Lake Club will not assume the responsibility of outside vendor articles left after a function. The Club asks that no items be delivered more than one (1) day prior to your scheduled event and picked up no later than (2) days after your scheduled event.



## BILLING & FEES

Billing will include food, beverage/corkage, a 20% set up fee, taxes, labor, and any other miscellaneous fees. The current fees are set forth below: Please note those fees are reviewed and if necessary, adjusted quarterly, and member will be charged at the rate in effect at the time of the event.

### **Servers**

\$22 per Hour

4 Hour Minimum for Daytime Events

6 Hour Minimum for Evening Events

7 Hour Minimum for Events with Music

### **Bartenders**

\$22 per Hour

4 Hour Minimum for Daytime Events

6 Hour Minimum for Evening Events

7 Hour Minimum for Events with Music

### **Attended Stations**

\$80 per Station

### **Coat Room Check and/or Doorman**

\$80 Fee for Event

### **Valet Parking**

As quoted for each individual event, if needed

### **20% Set Up Fee & SC Tax**

20% of the cost for food and beverage plus SC tax; events requiring no food or beverage may be subject to a variable set up fee

### **Venue Fee**

A variable fee based on day/time of event.

Ranging from \$100 to \$1000

## SMOKING POLICY

It is the member's responsibility to make sure that all guests adhere to the smoking policies set-forth by Forest Lake Club. There is no smoking allowed inside the Clubhouse. Smoking is allowed on the balcony and outside grounds.

## PREMISES & PERSONAL ITEMS

During the hours of the event, the member, his family, and invited guests shall be entitled to the non-exclusive use of designated Club parking areas for vehicular parking and for the non-exclusive use of the Clubhouse foyer, restrooms, and other common areas. In addition, the member may enter the leased area for decoration purposes at times specified by Club Management in advance; items shall not be delivered to the Club more than one day in advance.

Any items brought onto Forest Lake Club's premises are the sole responsibility of the group. The Club will assume no responsibility for lost or damaged items. Groups are required to remove all items brought in immediately following an event. This policy includes all gifts and envelopes brought to a wedding reception.

## ENTERTAINMENT POLICY

1. Bands and DJ's must make our office aware of set up and ending times at least five (5) days prior to the functions.
2. Entertainers are responsible for cleaning up surrounding areas they use
3. Damage to the facility caused by groups moving equipment in and out of the building will be the responsibility of the party or group who hired the entertainment.
4. Entertainers or bands requiring food and beverage will be added to your final guarantee, unless special arrangements for food are made. This matter should be discussed when you sign the contract with the entertainment.
5. Entertainers requiring space for changing clothes must make our office aware of this need seven (7) days prior to the function.
6. Clients using bands requiring extra electrical amperage for equipment will incur an additional charge if we are required to purchase additional amperage.
7. Forest Lake Club reserves the right to control sound levels emitted from bands, orchestras and DJ's performing in conjunction with member dining. All music played with private functions shall end no later than midnight. All events held outside must end all music by 11 PM due to city of Forest Acres noise ordinance.
8. Lewd and offensive music is not allowed at Forest Lake Club and it is the responsibility of the member to make the Band/DJ aware of these regulations.

# Special Event Lease

**Please fill out the form below and return to Forest Lake Club within two weeks of reserving your event:**

Member Name \_\_\_\_\_  
Phone Number \_\_\_\_\_ Cell Number \_\_\_\_\_  
Billing Address \_\_\_\_\_  
E-Mail Address \_\_\_\_\_

Event Name \_\_\_\_\_  
Date of Event \_\_\_\_\_ Time (from-to) \_\_\_\_\_  
Lease Location \_\_\_\_\_ Number of Guests \_\_\_\_\_

**If Applicable:**

Bride and Groom's Name \_\_\_\_\_  
Members' Relation to Bride/Groom \_\_\_\_\_

This agreement made between Forest Lake Club and the member is considered contracted and the banquet Terms and Conditions are incorporated herein and made a part hereof. The member is responsible for and agrees to all provisions contained in the attached Terms and Conditions. Forest Lake Club agrees to lease the designated location and to provide food and beverage service unless circumstances beyond our control or an act of God makes it impossible to uphold this contract. All efforts to assist the member in relocating the event or adjusting to limited services will be a priority by the Forest Lake Club Staff.

**I have read and fully understand and accept the terms and conditions of Forest Lake Club.**

\_\_\_\_\_  
**Member Signature**

\_\_\_\_\_  
**Member #**

\_\_\_\_\_  
**Date**

\_\_\_\_\_

\_\_\_\_\_

---

# HORS D'OEUVRES

---

## PASSED ITEMS

ALL PRICES ARE BASED ON 100 PIECES



**Southern Hushpuppies** **\$70**  
With Honey Butter

**Tomato Basil Bruschetta** **\$145**  
With Balsamic Reduction served on Crostini

**Mini BLT** **\$135**  
Baby Arugula, Tomato Confit, and Applewood Smoked Bacon with Avocado Mayo

**Mini BLFGT** **\$155**  
Baby Arugula, Fried Green Tomato, and Applewood Smoked Bacon

**Southern Style Deviled Eggs** **\$175**  
Sprinkled with Paprika

**Tomato Pie Bouchée** **\$200**  
Petite Puff Pastry filled with Tomatoes, Cheddar, Bacon, Spices, and Cream Cheese

**Chef's Bleu Slaw** **\$175**  
Made with Bleu Cheese and served on Toast Points

**Mozzarella Caprese** **\$225**  
Tomato, Basil, and Mozzarella served on Toast Points or a Skewer

**Assorted Tea Sandwiches** **\$200**  
Variety includes Cucumber Dill, Tomato, Pimento Cheese, Chicken Salad, Tuna Salad, and Shrimp Salad

**Poached Cocktail Shrimp on Cucumber** **\$250**  
With Dill Cream Cheese

**Brie and Apricot Bouchée** **\$250**  
Petite Puff Pastry filled with Apricot Preserves and Brie

**Filo Wrapped Brie and Raspberry** **\$200**  
Drizzled with Honey

**Smoked Salmon on Crostini** **\$300**  
With Crème Fraiche

**Fried Green Tomatoes** **\$285**  
Topped with Melted Pimento Cheese

**Blackberry Pork Tenderloin on Crostini** **\$285**  
Grilled Tenderloin with Blackberry-Shallot Sauce

## PASSED ITEMS CONT.

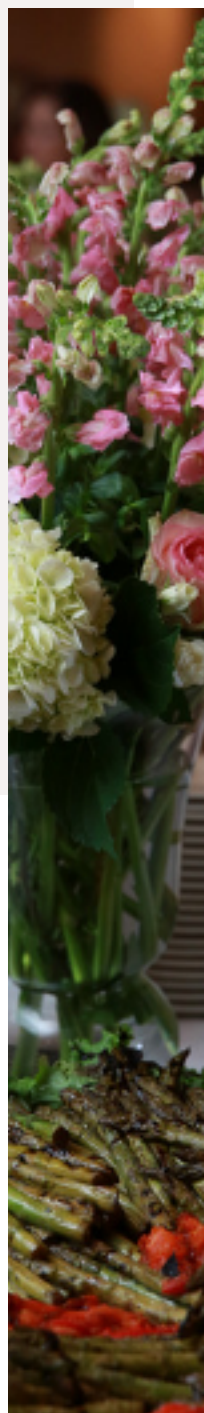
<b>Duck Confit on Wonton</b> With Hoisin Sauce	<b>\$350</b>	<b>Rare Beef Crostini</b> With Horseradish Aioli	<b>\$450</b>
<b>Prosciutto Wrapped Seasonal Melon</b> Served on a Skewer	<b>\$350</b>	<b>Coconut Fried Shrimp</b> With Mango Coulis	<b>\$500</b>
<b>Rosemary Chicken Salad</b> Served on Endive	<b>\$325</b>	<b>Bacon Wrapped Scallops</b>	<b>\$500</b>
<b>Tuna Carpaccio</b> Thin Sliced Tuna lightly brushed with a Lemon-Herb Dressing	<b>\$375</b>	<b>Petite Crab Cakes</b> Served on Crostini with Cajun Remoulade	<b>\$500</b>
<b>Seared Ahi Tuna</b> Served on Crispy Wonton with Wasabi Aioli	<b>\$375</b>	<b>Crab and Grapefruit Salad</b> Served on Endive	<b>\$475</b>
<b>Fried Baby Artichoke Hearts</b> With Garlic Aioli	<b>\$350</b>	<b>Tempura Fried Lobster</b> With Fruit Salsa	<b>\$500</b>

## STATIONARY ITEMS

ALL PRICES ARE BASED ON 100 PIECES

HORS D'OEUVRES FROM THE PASSED SECTION MAY BE USED AS STATIONARY ITEMS

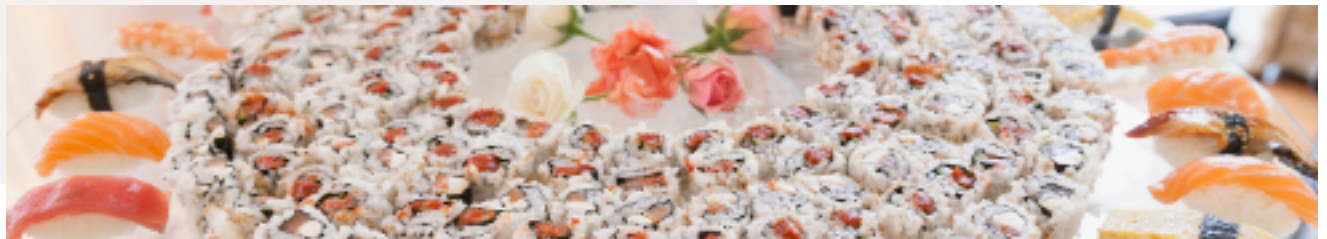
<b>Whole Fried Okra</b> With Chipotle Ranch	<b>\$100</b>	<b>Spanikopita</b> Savory Pastry filled with Spinach, Feta Cheese, Onions, and Scallions	<b>\$275</b>
<b>Corn Nuggets</b> With Buttermilk Ranch	<b>\$125</b>	<b>Asian Spring Rolls</b> With Cilantro-Chili Sauce	<b>\$285</b>
<b>Stuffed Red Bliss Potatoes</b> With Bacon, Caramelized Onions, and Bleu Cheese	<b>\$150</b>	<b>Crab Rangoon</b>	<b>\$250</b>
<b>Miniature Reuben</b> Corned Beef, Swiss Cheese, Sauerkraut, and Dressing grilled between slices of Rye Bread	<b>\$200</b>	<b>Miniature French Dips</b> Thinly Sliced Beef on a Baguette With Au Jus on the side	<b>\$300</b>
<b>Cheese Straws</b>	<b>\$150</b>	<b>Stuffed Mushrooms</b> Choice of Mushrooms filled with Feta, Bacon, and Spinach or Sausage and Pimento Cheese	<b>\$285</b>
<b>Forest Lake Ham Biscuits</b> Ham, Cheese, and Whole Grain Mustard on an FLC Cheese Biscuit	<b>\$200</b>	<b>Andouille Sausage Rolls</b> With Whole Grain Mustard Sauce	<b>\$285</b>
<b>Sundried Tomato Filo Cup</b> Filo Pastry filled with Sundried Tomatoes and Feta Cheese	<b>\$200</b>	<b>Macaroni and Cheese Bites</b>	<b>\$300</b>
<b>Cocktail Meatballs</b>	<b>\$200</b>	<b>Gourmet Flatbread Pizzas</b> Margherita, Greek, Sicilian, or Gorgonzola with Bacon and Caramelized Onion	<b>\$300</b>
<b>BBQ Pulled Pork</b> Served on a Southern Style Biscuit	<b>\$250</b>	<b>Southern Fried Chicken Tenders</b> With Honey Mustard	<b>\$325</b>
<b>Pork Dumplings</b> With Sweet & Sour Sauce	<b>\$285</b>		





## STATIONARY ITEMS CONT.

<b>Chicken Quesadilla Rolls</b>	<b>\$325</b>	<b>Beef Satay</b>	<b>\$450</b>
		Beef Tenderloin with Spicy Peanut Sauce	
<b>Chicken Drumlets</b>	<b>\$325</b>	<b>Mini Beef Wellingtons</b>	<b>\$500</b>
With Bleu Cheese and Celery			
<b>Pecan Chicken Skewers</b>	<b>\$325</b>	<b>Beef Tenderloin Biscuits</b>	<b>\$475</b>
With Cajun Garlic Aioli		Served on Bleu Cheese Biscuits	
<b>Crab Stuffed Shrimp</b>	<b>\$425</b>	<b>Grilled Shrimp Skewers</b>	<b>\$500</b>
<b>Bacon Wrapped Quail Legs</b>	<b>\$375</b>	With a Citrus Dipping Sauce	
<b>Oysters Rockefeller</b>	<b>\$450</b>	<b>Crab Portabello</b>	<b>\$500</b>
Oysters on the Half Shel with Rockefeller Topping		Portabello Mushroom topped with Crabmeat, Mozzarella, and Pesto	
<b>Fried Oysters</b>	<b>\$425</b>	<b>Lamb Lollipops</b>	<b>\$700</b>
With Cajun Aioli		With Mint Jus	



## DIPS & DISPLAYS

<b>Warm Spinach &amp; Artichoke Dip</b>	<b>\$2.50 per Person</b>	<b>Mediterranean Display</b>	<b>\$5.50 per Person</b>
With Grilled Pita Triangles		Selection of Olives, Sundried Tomatoes, Marinated Artichokes, Roasted Red Peppers, Grilled Onions, Baby Mozzarella, Feta Cheese, Olive Tapenade, Roasted Garlic Spread, and Pita Triangles	
<b>Raw Vegetable Crudité</b>	<b>\$2.50 per Person</b>	<b>Seafood Display</b>	<b>\$10.50 per Person</b>
<b>Sushi Bar</b>	<b>\$2.50 per Piece</b>	Selection of Oysters on the Half Shell, Crab Claws, and Shrimp Cocktail	
Choice of California Roll, Philly Roll, or Spicy Tuna		<b>Baked Brie</b>	<b>\$120 per 8" Wheel</b>
<b>Fresh Fruit Display</b>	<b>\$4.00 per Person</b>	With Raspberry Sauce and French Bread	
<b>Grilled Vegetable Crudité</b>	<b>\$4.00 per Person</b>	<b>Shrimp Cocktail Display</b>	<b>\$400 per 10 lbs.</b>
<b>Domestic Cheese Display</b>	<b>\$4.00 per Person</b>	<b>Smoked Salmon Display</b>	<b>\$225 per 5 lbs.</b>
<b>Imported Cheese Display</b>	<b>\$5.00 per Person</b>		
<b>Pimento Cheese Dip</b>	<b>\$3.50 per Person</b>		
<b>Grilled Asparagus &amp; Red Pepper</b>	<b>\$4.00 per Person</b>		
<b>Bluefin Crab Dip</b>	<b>\$4.50 per Person</b>		
With Assorted Artisan Crackers			



## ACTION STATIONS

ALL PRICES ARE PER PERSON  
\$80 ATTENDANT FEE APPLIES

<b>Carved Honey Glazed Ham</b> Served with Rolls and Mustard Sauce	<b>\$5.00 per Person</b>	<b>Risotto Bar</b> Roasted Pepper and Asparagus Prosciutto and English Peas Seared Scallops and Artichokes Rock Shrimp and Boursin Cheese	<b>Varies</b> \$6.00 per Person \$7.00 per Person \$8.00 per Person \$8.00 per Person
<b>Cheeseburger/Hamburger Slider Bar</b>	<b>\$5.00 per Person</b>	<b>Carved Flank Steak</b> With Chimichurri Sauce, Black Bean and Corn Salsa, and Tortilla Shells	<b>\$6.50 per Person</b>
<b>Pulled BBQ Pork Slider Bar</b>	<b>\$5.00 per Person</b>	<b>Crab Cake Slider Bar</b>	<b>\$7.00 per Person</b>
<b>Panini Station</b> Choice of Turkey and Cheese, Gourmet Grilled Vegetable, Italian, or Ham and Cheese	<b>\$5.50 per Person</b>	<b>Shrimp and Grits Station</b> Choice of Creamy Grits or Grits Cake	<b>\$7.00 per Person</b>
<b>Mashed Potato/Sweet Potato Bar</b> Served with Sour Cream, Bacon, Cheddar Cheese, and Scallions	<b>\$4.50 per Person</b>	<b>Shucked Oysters Station</b>	<b>\$8.00 per Person</b>
<b>Carved Turkey</b> Roasted or Fried; served with Rolls and Select Sauces	<b>\$6.00 per Person</b>	<b>Braised Beef Short Ribs Station</b> Served atop Mashed Potatoes	<b>\$8.00 per Person</b>
<b>Carved Pork Tenderloin</b> Served with Rolls and Select Sauces	<b>\$6.00 per Person</b>	<b>Carved NY Strip</b>	<b>\$8.00 per Person</b>
<b>Seasonal Fish Tacos Bar</b> Seasonal Fish with Lettuce, Tomato, Onions, Tortilla Shells, and Cilantro Aioli	<b>\$6.00 per Person</b>	<b>Carved Prime Rib</b> Served with Rolls and Horseradish Sauce	<b>\$9.00 per Person</b>
<b>Pasta Bar</b> Assorted Pastas and Sauces	<b>\$6.00 per Person</b>	<b>Carved Beef Tenderloin</b> Served with Rolls and Select Sauces	<b>\$9.50 per Person</b>





## LATE NIGHT PASSED ITEMS

ALL PRICES ARE BASED ON 100 PIECES

<b>Fresh Cut French Fries</b>	<b>\$250</b>
Served in a Cone with Ketchup	
<b>Sweet Potato Fries</b>	<b>\$250</b>
Dusted with Brown Sugar	
<b>Gourmet Flatbread Pizzas</b>	<b>\$300</b>
<b>Grilled Cheese Triangles</b>	<b>\$325</b>
<b>Paninis</b>	<b>\$400</b>
<b>Mini Sliders</b>	<b>\$400</b>
Hamburgers, Cheeseburgers, or Pulled Pork	
<b>Beef Tenderloin Bleu Cheese Biscuits</b>	<b>\$475</b>



## DESSERT SELECTIONS

ALL PRICES ARE BASED ON 100 PIECES

<b>Assorted Milkshake Shots</b>	<b>\$175</b>
<b>Kahlua Milkshake Shots</b>	<b>\$200</b>
<b>Almond Cream</b>	<b>\$250</b>
With Toasted Almonds on Spoon Bouchee	
<b>Mixed Berries</b>	<b>\$250</b>
On Spoon Bouchee	
<b>Key Lime Pie</b>	<b>\$275</b>
On Spoon Bouchee	
<b>Assorted Shot Glass Desserts</b>	<b>\$350</b>
<b>Assorted Petit Fors</b>	<b>\$300</b>
<b>Mini Tartlettes</b>	<b>\$350</b>
Choice of Lemon, Mixed Berry, or Raspberry	





# BEVERAGE SERVICES

## HOUSE LIQUOR

**\$5.00 PER DRINK**

<b>Svedka Vodka</b>	<b>Beefeater Gin</b>
<b>Dewar's Scotch</b>	<b>Jose Cuervo Gold Tequila</b>
<b>Jim Beam Bourbon</b>	<b>Bacardi Rum</b>

## PREMIUM LIQUOR

**\$6.00 PER DRINK**

<b>Tito's Vodka</b>	<b>Bombay Sapphire Gin</b>
<b>Famous Grouse Scotch</b>	<b>Jose Cuervo Gold Tequila</b>
<b>Maker's Mark Bourbon</b>	<b>Mount Gay Rum</b>

## WINES

**House Red \$20.00 per Bottle**

**House White \$20.00 per Bottle**

**Sparkling Wine \$22.00 per Bottle**

**Specialty Wines are Priced Individually**

## BEER

<b>Domestic</b>	<b>\$3.50 per Beer</b>
Miller Lite, Budweiser, Bud Light, Coors Light, Michelob Ultra	
<b>Imported</b>	<b>\$4.50 per Beer</b>
Amstel Light, Corona, Heineken, Stella Artois	

## OTHER BEVERAGES

<b>Coffee Station</b>	<b>\$3.50 per Person</b>	<b>Carafe of Juices</b>	<b>\$10.00 per Carafe</b>
Silver Samovar, Whipped Cream, Granulated Sugar, Cinnamon Sticks, Grated Nutmeg, and Shaved Chocolate. Brandies and other Cordials will be priced on consumption.		<b>Sodas</b>	<b>\$1.50 per Soda</b>

## CORKAGE FEES

Forest Lake Club allows parties to bring in their own liquor and/or wine for a corkage fee which includes mixers. The Club does not allow parties to bring in their own beer.

**Liquor \$35.00 per 1.75 Liter Bottle**

**Liquor \$20.00 per 750 Milliliter / 1 Liter Bottle**

**Wine \$12.00 per 750 Milliliter Bottle**