



Wedding Function Information

Scott Cooper, Club Manager
The Westlake Golf and Country Club
Smith Mountain Lake
P.O. Box 540
Wirtz, VA 24184
540-721-3845
scott@thewillardcompanies.com

Hors d'oeuvres

Franks in Puff Pastry \$105

Ham Biscuits \$100

Meatballs (Sweet & Sour, BBQ, Swedish,) \$95

Hot Wings (Buffalo, BBQ, Asian,) \$130

Cream Cheese stuffed Mushrooms \$120

Rumaki \$100

Mini Chicken Cordon Bleu \$180

Cheese Ring with Crackers \$95

Vegetable Tray \$150

Seasonal Fruit Tray \$160

Peel & Eat Shrimp \$210

Assorted Finger Sandwiches \$115

* Price is for approximately 100 items per tray and may be customized.

*GRATUITY (20%) AND SALES & MEALS TAX (9%) WILL BE APPLIED.

REVISED 04/2011

Build Your Own Buffet

Minimum of 35 People

Package A	2 Salads, 2 Entrees, 2 Side Dishes	\$18.95 per person
Package B	2 Salads, 1 Carved, 2 Entrees, 3 Side Dishes	\$21.95 per person
Package C	3 Salads, 1 Carved, 3 Entrees, 3 Side Dishes	\$24.95 per person

All buffets are accompanied by Chef's choice of assorted desserts, rolls, butter, coffee, and tea.

SALAD	SIDE DISHES	CARVING ITEM
Chef Choice Soup	Baked Potatoes	Roast Beef
Mixed Green	Au Gratin Potatoes	Pork Roast
Pasta Salad	Roasted Red Potatoes	Honey Glazed Ham
Cucumber & Onion Salad	Wild Rice	Whole Turkey
Fresh Fruit	Sugar Snap Peas	Pasta Station
Tortellini Salad	Glazed Baby Carrots	Prime Rib
Potato Salad	Mashed Potatoes	Additional \$2.00 per person
Antipasta Salad Display	Southern Style Green Beans	
Marshmallow Salad (made with fruit, sour cream, and marshmallows)	Seasonal Mixed Vegetables	

Entrees

Apple Stuffed Chicken Breast	Sliced Rosemary Pork	Homemade Lasagna
Lemon Pepper Chicken	Pan Fried Rainbow Trout	Chicken Cordon Bleu
Baked Cajun Catfish	Chicken Parmesan	Beef Stroganoff with Noodles
Cornish Hen Halves	Vegetable Lasagna	Pepper & Onion Beef Tips
Chicken Marsala	Baked Lemon Pepper Flounder	Beef or Chicken Kabobs

GRATUITY (20%) AND SALES & MEALS TAX (9%) WILL BE APPLIED.

REVISED 04/2011

Dinner Menu

Maximum of 35 people

Each dinner comes with a house salad, entrée, Chef's choice of vegetable, starch, roll, dessert, coffee, and tea.

Chicken Florentine - 8 oz.

\$16.95

Grilled Salmon Fillets with Creamy Dill Sauce

\$18.95

Roast Loin of Pork

\$16.95

New York Strip

10 oz. Topped Off with Marinated Mushrooms

\$19.95

Chicken of the Sea

6 oz Chicken Breast Topped with Shrimp and Scallops

\$19.95

Slow Roasted Prime Rib with Aujus and Horseradish

\$19.95

Grilled Ribeye Steak

\$19.95

Boneless Chicken Breast with Lemon Wine Sauce

\$16.95

Flounder Filet Stuffed with Crab Meat

\$19.95

*Prices are per person

GRATUITY (20%) AND SALES & MEALS TAX (9%) WILL BE APPLIED.

REVISED 04/2011

Beverages

Bar Fee — \$150 per event
and charged by the drink
\$75 Additional Bartender Fee

By the Drink Levels

Bar Liquor
Call Liquor
Premium Liquor
Wine Glass
Premium Beer
Can Domestic
Draft
Bottle Soda

Wine By The Bottle Available

Keg Beer Available



Room Rental Rates

The Westlake Clubhouse is a beautifully restored farmhouse that sits in a country setting, perfect for any function.

The West Room Ballroom

The main ballroom is ideal for any type of functions ranging from 40 to 100 people. The ballroom has a permanent dance floor, and an exceptional view of the pool and golf course seen through the French doors outlining the room.

\$600.00

The South Room

The South room is a small room which will accommodate 10 to 40 people. The room has a magnificent view of the golf course and the pool.

\$200.00

The Pool

\$500.00

The Westlake banquet facilities are perfect for lunch, dinners, birthday parties, wedding receptions, anniversary parties, meetings, and conferences. The Westlake would like to thank you for considering our facilities, and looks forward to accommodating your group.

In accordance with the Virginia Department of Health, our maximum seating capacity is 150 people.