



Lake Presidential
Events

*Appropriate tax and 20% gratuity will be added to final bill.
Prices are subject to change.*

*3151 Presidential Golf Drive, Upper Marlboro, MD 20774
301.627.8577 / www.lakepresidential.com*



Lake Presidential

Thank you for your interest in Lake Presidential for your upcoming celebration. Ideally located between Washington DC, Annapolis, and Baltimore, Lake Presidential is the perfect destination for your wedding or other special event.

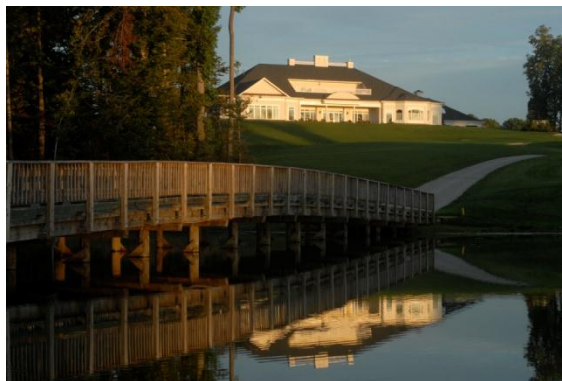
Our convenient location, beautiful facilities, excellent service, and attention to detail are the cornerstones of every event at Lake Presidential. Our consultants will attend to all the details and work with you to create an event to remember!

Our elegant clubhouse accommodates up to 150 seated guests and boasts one of the most beautiful views around! Stunning water views of our 30 acre lake and our pristine 18 Hole Golf Course create the perfect backdrop for your special event.

We have a variety of food and beverage options to suit almost any palate and budget for events such as weddings, rehearsal dinners, bridal and baby showers, holiday and birthday celebrations, corporate events, or dinner following your golf outing.

The following menus are offered for your consideration. Our chefs and catering staff can also create unique menus for each event so if you have a particular menu in mind, just let us know!

We customize your day so that you can relax and enjoy the moment while we take care of all the details. Let us help you plan a perfect celebration!





CLUBHOUSE RENTAL FEES

Rental Fees include 5 hours of event time and the use & setup of:

Basic linens, dishware, flatware, glassware, setup of favors & place cards, and tables and chairs for up to 150 guests. Additional tables and chairs if needed, upgraded linens, chairs, table settings, etc. can be arranged at an additional cost.

*Capacity
150 seated*

*MONDAY – THURSDAY
\$750*

*FRIDAY & SUNDAY
\$1,500*

*SATURDAY
\$2,500*

*EXTENSION PER HOUR - \$300
\$500/ AFTER MIDNIGHT*

Please note that above pricing may be affected by day/time/facility demand

WEDDING CEREMONY FEES

Includes use of our event lawn or veranda for up to 1 hour, use & setup of white folding chairs for up to 150 guests, white wedding arch, and a "Just Married" sign on a golf cart for photography near the lake. Additional or upgraded chairs can be arranged at an additional cost.

*Event Lawn Capacity
150 seated*

*Veranda Ceremony Capacity
150 seated*

\$750

BOARDROOM RENTAL FEES

*Capacity
7 to 10*

\$150 – 2 hours

\$100 – per additional hour

\$500 maximum for up to 8 hours

DANCE FLOOR RENTAL

\$250



Breakfast Buffets

Prices are per person and include Coffee, Tea, and Juice

Donuts & Coffee

\$4

Grab & Go

Assorted Hot Breakfast Sandwiches

Whole Fresh Fruit

\$6

Continental

Assorted Baked Pastries

Bagels with Cream Cheese

Whole Fresh Fruit

\$7

Country Buffet

Scrambled Eggs

Turkey Sausage

Bacon

Home-fried Potatoes

Fresh Fruit

\$12

Southern Style Brunch

Home-Style Meatloaf

Fried Catfish

Sauteed Greens

Potatoes au gratin

Pecan Pie

\$16

Traditional Brunch

Create-your-own Omelet Station

Assorted toppings include cheese, onions, mushrooms, peppers

OR

Waffle Station

Pancakes or French Toast

Turkey Sausage; Bacon

Home-Fried Potatoes

Fresh Fruit

Grilled Salmon

Seasoned BBQ Chicken Breast

House Salad with Balsamic Vinaigrette

Fresh Vegetables; Rice Pilaf

Chef's Choice Dessert

\$20

Cajun Brunch

Shrimp Etouffe

Blackened Chicken, Tilapia, or Salmon

Red Beans & Rice

Okra Succotash

Beignets

\$17

Mexican Brunch

Chicken Enchiladas

Steak or Shrimp Fajitas

Sauteed Peppers & Onions

Mexican Rice

Corn Chips

Guacamole, Sour Cream, Salsa

\$15



Buffet Luncheon Selections

Prices are per person and include iced tea & lemonade.

ADD A CUP OF SOUP TO ANY BUFFET FOR \$3 PER PERSON

Prime Rib

*Slow Roasted Prime Rib Au Jus, served with Tiger Sauce
Fresh Rolls
House Salad with Balsamic Vinaigrette
Roasted Seasonal Vegetables
Roasted Red Potatoes
\$19*

BBQ

*(choice of two entrees)
Pulled Pork with LP's famous BBQ Sauce
Pulled Chicken with LP's famous BBQ sauce
Herb-Marinated Grilled Chicken Breast
Beef Brisket
Fresh Rolls
Coleslaw
Potato Salad OR Hand-Cut Old Bay Chips
Fresh Fruit
\$15*

Fresh & Light

*(choice of two entrees)
Homemade Tuna Salad with Rolls
Homemade Chicken Salad with Rolls
Assorted Deli Tortilla Wraps
Pasta Salad OR Hand-Cut Old Bay Chips
House Salad with Balsamic Vinaigrette
\$15*

American Grill

*BBQ Grilled Chicken Breast
Hamburgers & Hot Dogs
Fresh Rolls & Condiments
Coleslaw
Potato Salad OR Hand-Cut Old Bay Chips
Fresh Fruit
Cookies
\$15*

Italian

*Baked Ziti with Italian Sausage
Roasted Vegetable Lasagna
Roasted Seasonal Vegetables
Caesar Salad
Garlic Bread
\$15*

Maryland

*Chicken Chesapeake
Topped with lump crab meat & a mustard beurre blanc
Salmon Cakes
Seasoned Corn
Roasted Red Potatoes
\$19*

Kabobs

*(choice of 2 kabobs)
Teriyaki Grilled Shrimp Skewers with Pineapple
BBQ Chicken Satay Skewers
Chipotle Grilled Steak Skewers with Peppers & Onions
Sauteed Broccoli Rabe with Garlic
Rice Pilaf with Onions & Peppers
Mixed Greens Salad with Balsamic Vinaigrette
\$17*



Plated Luncheon Selections

Prices are per person and include non-alcoholic beverages.

Choose one entrée OR choice of two entrees with predetermined selections and place cards.
For parties of 30 or less, limited menus with 3-4 entrée selections may be offered; ask for pricing.

ADD A CUP OF SOUP TO ANY BUFFET FOR \$3 PER PERSON

Classic Caesar Salad

Topped with Grilled Chicken - \$12

Topped with Grilled Shrimp or Grilled Salmon - \$14

Tuna or Chicken Salad

Served over Mixed Greens with Tomato

\$11

Maryland Crab Cake

Served with a side salad or hand-cut Old Bay Chips

\$14

Grilled Salmon over a Bed of Greens

Onions, parmesan cheese, & a white wine vinaigrette

\$14

Pasta Primavera

Pasta tossed with fresh roasted vegetables & olive oil

\$12

Vegetable Stir Fry

Fried rice & steamed vegetables tossed in a soy ginger sauce

\$12

Add Grilled Chicken for \$3

Add Teriyaki Grilled Shrimp Skewers with Pineapple for \$5

Meeting Break/Snack Selections

Prices are per person.

Health Break

Yogurt, Granola, Fresh Fruit Display, Trail Mix, Dried Fruits

\$7

Chips & Dips

French Onion Dip & Potato Chips, Hummus & Pita Chips,

Salsa & Corn Chips

(May add Spinach & Artichoke and/or Crab Dip for an additional charge)

\$7

Milk & Cookies

Assortment of Cookies that may include Chocolate Chip,

Oatmeal, Peanut Butter, etc. served with cold milk.

\$7

Energy Boost

Red Bull, Power Bars, Granola Bars, Nuts, Trail Mix

\$8

Ballpark

Pretzels, Cracker Jacks, Peanuts

(May add Pigs In Blankets and/or Soft Pretzels for an additional charge)

\$5

Grab & Go

Packaged snacks that may include Rice Crispy Treats, Potato

Chips, Peanut Butter Crackers, Cheese Crackers, etc.

\$4



Displayed Hors d'oeuvres

Priced per person, service for maximum of 1 ½ hours

Vegetable Crudite \$3

Crisp vegetable display with homemade herb dip

Seasonal Fresh Fruit Display \$4

A selection of mouth-watering fresh fruit

Artisanal Cheese Display \$4

Variety of fine cheeses and assorted crackers

Artichoke and Spinach Dip \$4

Homemade artichoke/spinach dip with sliced baguette

Hot Crab Dip \$5

Delicious crab meat seasoned to perfection!

Served with crackers & breads

Mediterranean Display \$4

Garlic Hummus, Sesame Eggplant Dip, Pita Bread, Grilled & Raw Vegetables, Cucumber & Feta Salad

Seafood Station \$10

Crab Legs, Raw Oysters, Steamed Clams or Mussels, Shrimp Cocktail, Petite Salmon Cakes

Homemade Meatballs \$4

BBQ, Italian, Swedish, or Sweet Thai Chili

Chicken Wings \$4

Buffalo, BBQ, Jerk, or Lemon Pepper

Assorted Tortilla Pinwheels \$6

Selections may include

Chicken Salad, Ham & Swiss, Turkey & Brie, or Tuna Salad

Small Plate Hors d'oeuvres

Requires a chef attendant for \$50/hour

Sage-rubbed Pork Tenderloin

\$8

Lamb Lollipops with Greek Tzatziki

\$10

Prime Rib with Creamy Horseradish

\$8

Sliders Stations

Served with thick-cut homemade Old Bay Chips & pickles

Requires a chef attendant for \$50/hour

Maryland Style Crab Cakes

\$9

BBQ Pulled Pork

\$7

Oyster Po Boys

\$9

Jerk Pulled Chicken

\$7



Passed Hors d'oeuvres

*For parties of 50 or more guests
Priced per 100 pieces, 50 piece minimum*

Caprese Salad Skewers with Fresh Mozzarella
\$150

*Tenderloin Crostini with Arugula Pesto &
Horseradish*
\$250

*Prosciutto Wrapped Asparagus with a Cucumber
Dill Sauce*
\$150

Spinach & Feta Spanikopita
\$225

Smoked Salmon Toast Points
Served on Rye Toast with a Chive Crème Fraiche
\$250

*Mushrooms Caps stuffed with Bread Crumbs &
Herbs*
\$225

Petite Maryland Crab Cakes
\$300

Classic Bacon Wrapped Scallops
\$300

Chili-Lime Skewered Grilled Shrimp
With Pineapple, Onions & Peppers
\$250

Jerk Chicken Lollipops
\$200

Coconut Shrimp with a Thai Chili Sauce
\$250

Oyster Po Boy Sliders
*Fried Oyster, Lettuce, Tomato & Spicy Aioli on a Bite
Sized Bun*
\$300

Wellingtons
Chicken or Beef and Mushrooms Wrapped in Puff Pastry
With Chicken - \$275
With Beef - \$300



Buffet Dinner Selections

Prices are per person and include rolls & butter.

Salad

(choose one)

Classic Caesar Salad or House Salad with Choice of Dressing
Bibb Lettuce, Bleu Cheese, Crispy Prosciutto & Champagne Vinaigrette
Arugula, Cranberries, & Almonds with Citrus Vinaigrette
Baby Spinach, Crispy Bacon, Hard Boiled Eggs & Shallot Vinaigrette

Entrée Selections

Teriyaki Grilled Shrimp Skewers with Pineapple
Filet Medallions with Demi-Glace
Maryland Style Crab Cakes with Homemade Tartar
Chicken Marsala
Sliced Prime Rib with a Caramelized Onion Jus
Stuffed Chicken Florentine
Grilled BBQ Bone-In Chicken
Grilled Salmon with a Crème Fraiche Moutarde Sauce
Rosemary Infused Roasted Pork Loin with a White Wine Reduction
Chicken Chesapeake
Herb Encrusted Tilapia with a Lemon Beurre Blanc
Vegetable Stir Fry
Pasta Primavera with Grilled Vegetables and Olive Oil
Roasted Vegetable Lasagna

Vegetable (choose one)

Sauteed Broccoli Rabe with Garlic
Grilled Asparagus
French Style Green Beans
Roasted Seasonal Vegetables

Starch (choose one)

Roasted Root Vegetables
(Squash, Turnips, Parsnips, Sweet Potatoes)
Roasted Red Potatoes
Garlic Mashed Potatoes
Tri-Color Fingerling Potatoes
Homemade Pepper-Jack Macaroni & Cheese
Rice Pilaf with Onions & Peppers

CHOICE OF 2 ENTREES

\$22-\$32

CHOICE OF 3 ENTREES

\$28-\$45



Plated Dinner Selections

Prices are per person and include rolls & butter.

First Course (Choice of One)

Classic Caesar Salad or House Salad with Choice of Dressing

Bibb Lettuce, Bleu Cheese, Crispy Prosciutto & Champagne Vinaigrette

Arugula, Cranberries, & Almonds with Citrus Vinaigrette

Baby Spinach, Crispy Bacon, Hard Boiled Eggs & Shallot Vinaigrette

Crab Chowder (+ \$2), Maryland Crab Soup (+\$2), Tomato Basil Bisque, or Chef's Seasonal Soup

Vegetable (Choice of One)

Sauteed Broccoli Rabe with Garlic

Grilled Asparagus

French Style Green Beans

Roasted Seasonal Vegetables

Starch (Choice of One)

Roasted Root Vegetables

(Squash, Turnips, Parsnips, Sweet Potatoes)

Roasted Red Potatoes

Garlic Mashed Potatoes

Tri-Color Fingerling Potatoes

Homemade Pepper-Jack Macaroni & Cheese

Rice Pilaf with Onions & Peppers

Creamy Mushroom Risotto

Entrée Selections

Jumbo Shrimp Stuffed with Crab Imperial

\$30

Chicken Marsala

\$22

Herb Encrusted Tilapia with a Lemon Beurre Blanc Sauce

\$24

New Zealand Lamb Chops with a Port Wine Reduction

\$30

Grilled New York Strip with Creamy Horseradish

\$26

Teriyaki Grilled Shrimp Skewers with Pineapple

\$25

BBQ Glazed Bone-In Chicken

\$20

Pasta Primavera with Grilled Vegetables & Olive Oil

\$20

Grilled Salmon with a Crème Fraiche Moutarde Sauce

\$24

Filet Mignon with a Mushroom Demi-Glace

\$28

Rosemary Infused Pork Loin w/ a White Wine Reduction

\$25

Chicken Chesapeake

Topped with lump crab meat & a mustard beurre blanc

\$27

Vegetable Stir Fry

Fried rice & steamed vegetables tossed in a soy ginger sauce

\$20

Stuffed Chicken Florentine

Lightly breaded, stuffed with spinach and parmesan cheese

\$24

Maryland Style Lump Crab Cakes

\$30



Special Event Beverage Packages

Package bars are priced per person and do not include tax or service fees.

Package bars will be charged for all guests over the age of 21. Guests under 21 will be charged the non-alcoholic bar price.

Non-alcoholic Bar

Assorted sodas, juices, iced tea, coffee and hot tea.

Soft Bar

Selection of Beer; House Wines to include Chardonnay, Pinot Grigio, White Zinfandel, Riesling, Moscato, Pinot Noir, Merlot, and Cabernet; assorted sodas, juices, iced tea, coffee and hot tea.

House Bar

House Brand Liquors, Selection of Beer, House Wines to include Chardonnay, Pinot Grigio, White Zinfandel, Riesling, Moscato, Pinot Noir, Merlot, and Cabernet, assorted sodas, juices, iced tea, coffee and hot tea.

Call Bar

Call Brand Liquors, Cordials, Selection of Beer, House Wines to include Chardonnay, Pinot Grigio, White Zinfandel, Riesling, Moscato, Pinot Noir, Merlot, and Cabernet, assorted sodas, juices, iced tea, coffee and hot tea.

	<u><i>Non-alcoholic</i></u>	<u><i>Soft Bar</i></u>	<u><i>House Bar</i></u>	<u><i>Call Bar</i></u>
<i>1 Hour</i>	\$2	\$9	\$11	\$13
<i>2 Hours</i>	\$3	\$12	\$15	\$18
<i>3 Hours</i>	\$4	\$16	\$19	\$23
<i>4 Hours</i>	\$5	\$19	\$23	\$28
<i>5 Hours</i>	\$6	\$21	\$27	\$33



Special Event Beverage Options and Upgrades

Champagne Toast

A champagne toast, with Freixenet Brut, may be added for \$5 per guest.

Premium Wines

Add \$2 per guest to package prices.

Wine Service

Tablesides wine service is available for:

\$10 - House Wines

\$12 - Premium Wines

Package Bar Alternatives

In lieu of a package bar that includes alcohol, the following options are available:

Consumption Bar

You set a dollar amount (i.e. \$1,000) up to which you would like to pay for alcoholic beverages.

After this predetermined limit has been reached, a Cash Bar will go into effect.

Cash Bar

Your guests will be responsible for the payment of the alcoholic beverages they consume.

Bartender fee for Consumption or Cash Bar

\$100 per bartender

One bartender per 75 guests