



Private Function Information

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



Private Function Contract

We are pleased to provide any accommodations for your individual needs and satisfaction. Additional fees will be charged for functions requiring the use of the club during other than normal operation hours. Room rentals will also be charged in accordance with the Private Function Package prices. The appropriate service charge and all applicable taxes will be charged for all functions.

BYOB functions are not permitted. Food or beverages may not be removed from Club premises under any circumstances. To go boxes will not be supplied for food not consumed. Food for consumption will remain in the immediate area of the function for one and a half hour.

A guaranteed number of guests is required one week prior to the function and is not subject to change. This policy will be enforced. Please take the name of the person taking your change of count for your protection.

The Westlake Golf and Country Club is not responsible for any loss or damage to personal property brought to the Club. The host will be held liable for replacement or repair costs to the Club or any contents as a result of breakage or damage.

Rice and birdseed are not permitted to be thrown under any conditions.

Private bars will be attended by Club employees only. Self-service bars are not permitted.

Bands are required to set-up one (1) hour before function time and follow the Club's dress code. The host will be responsible for food and beverages consumed by the band, unless advised they will not be served.

The Club reserves the right to reject any musical group, for any reason. Check with the Club Manager before signing any entertainment contract.

A deposit is required. The deposit will be credited toward your function. Deposits are not refundable in the event of cancellation. Event cancellations must be made in writing to the Club Manager by mail or e-mail.

In order to reserve the facilities needed, this contract and a minimum deposit must be received by the club manager, Mickey Martin, a month before the function date. A minimum deposit of \$100.00 or 20% of the final bill (whichever is greater) will be required to reserve the facilities on the specified date of the function. The deposit will be credited toward your function. Deposits are not refundable in the event of cancellation.

Management reserves the right to relocate outside picnics in the event of threatening storm conditions, if other space is available for the purpose. A charge will apply if a picnic is canceled and food has been prepared.

The Club banquet facilities will be available for decoration during normal club operating hours provided that the room is not reserved for other use. Club personnel will not be provided to assist in decorating. Decorations must be removed directly after the function. All decoration details should be discussed with the Club Manager, Mickey Martin, prior to the event.

Payment in full shall be made at the conclusion of the function.

The host agrees that any guest(s) shall not hold the owners of The Westlake Golf and Country Club responsible for any injury occurring in or around the pool area, and shall use same at their own risk.

The host agrees that The Westlake facilities shall not be used for any unlawful or immoral purposes and that the conduct of the host, their guests and invitees shall be in accordance with all laws of the Commonwealth of Virginia and Franklin County.

It is expressly understood that the host, not the Owner of The Westlake is responsible for the conduct and behavior of such parties, specifically but not limited to the consumption of any alcoholic beverages, shall in no way be the responsibility of The Westlake, but rather the sole responsibility of the host. The host shall indemnify, defend and hold harmless The Westlake from any claims made or asserted against it or any suits brought against The Westlake with respect to or as a result of the use of the subject premises pursuant to this Permit except for any claims arising solely by reason of any wrong doing by Westlake's employees.

If you plan to include golf as part of the function, you must contact the Golf Professional, Billy McBride (540) 721-4214 to arrange details. The host must identify the group and let the Golf Pro know they are holding a function.

I have read and understand the above stated function policies and will adhere to the terms and conditions thereof.

Signature: _____

Name: _____

Address: _____

Phone Number: _____

Date: _____

Date of Function & Time: _____

THE WESTLAKE GOLF AND COUNTRY CLUB
SMITH MOUNTAIN LAKE
P.O. BOX 540
WIRTZ, VA 24184

The Westlake Golf and Country Club is owned and operated by Willard Construction of Roanoke Valley, Inc.

Boxed Lunches

THE FORE

Tuna salad on Kaiser

Or

Chicken salad sandwich on Kaiser
fresh fruit (in season) and cookie

\$7.50 per person

THE POOR BOY SUB

Bologna, Salami, Ham, American cheese, served with
lettuce,

tomato, mayo, on a sub roll, chips and fruit

\$7.95 per person

THE BIRDIE

Turkey, bacon, with Swiss cheese served with lettuce,
tomato,

mayo and mustard on a sub roll, chips and cookie

\$8.50 per person

-Lunches Include Iced Tea and Lemonade-

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

REVISED 02-2006

Brunch

Price per person with a minimum of 50 people
\$16.95++ per person

Made to order omelets and waffles
Sausage and gravy biscuits
Bacon
Chefs choice (1 starch)
Chefs choice (2 vegetables)
Assorted Desserts

Choice of Entrée:

Beef Tips
Lemon Pepper Chicken
Chicken with Apple Stuffing

Or

Southern Pork Chops
Craved Turkey, Pork Loin, or Ham

Muffins

Regular and Decaffeinated Coffee/Hot Tea
Juice
Dessert

Breakfast

Price per person with a minimum of 25 people
\$8.95++ per person

Scrambled Eggs

Bacon

Sausage and Gravy Biscuits

Homefries

Muffins

Assorted Fruit

Regular and Decaffeinated Coffee/Hot Tea
Juice

Lunch

Maximum of 35 people

Choice of One:

Fruit Cup, Soup Du Jour, or Mixed Green Salad

Stuffed Chicken Breast with Wine Sauce
(stuffed with broccoli & Swiss cheese)

\$11.25

Prime Rib of Beef in Au Jus

\$13.25

Lasagna with Garlic bread and one vegetable

\$10.25

Sliced Turkey with Stuffing

\$11.50

Stuffed Flounder with Crab Dip Stuffing

\$12.25

Choice of Two:

Red Skin Potatoes, Wild Rice, Southern Style Green Beans, Mashed Potatoes,
Buttered Corn, Glazed Carrots

Choice of One:

Fruit Cup or Soup

Caesar Salad with grilled chicken and garlic pita bread

\$8.95

Shrimp & Crab Salad
On a puff pastry with fresh fruit

\$9.95

Club Roll Up
turkey, bacon, lettuce, tomato, &
black olives served with fresh fruit

\$8.95

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

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Luncheon Buffet Menu

35 people or more

In the Rough

Tossed salad, sliced roast beef, mashed potatoes, Southern green beans, rolls, and chef's choice of dessert

\$10.50 per person

On the Green

Build your own salad

Taco salad, lettuce, tomatoes, black olives, sour cream, salsa, cheese, onions, your choice of grilled chicken or beef, chef's choice of dessert

\$10.25 per person

The Play Off

Assorted cold cuts and cheese, Cole slaw, potato salad, sliced tomatoes, lettuce, onions, pickles, and peppers, assorted breads and rolls and Chef's choice of dessert

\$10.50 per person

The Sporting Event

Hamburgers, hot dogs with chili, chips, Cole slaw, potato salad, lettuce, tomatoes, onions, pickles, sweet relish, cheese, mustard, mayo, ketchup, baked beans, chef's choice of dessert

\$10.95 per person

The Gimmie

Pulled BBQ pork, fried chicken, Cole slaw, potato salad, baked beans, buns, chips and cookies

\$12.95 per person

-Buffets Include Iced Tea and Lemonade-

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

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Build Your Own Buffet

Minimum of 35 People

Package A	2 Salads, 2 Entrees, 2 Side Dishes	\$16.95 per person
Package B	2 Salads, 1 Carved, 2 Entrees, 3 Side Dishes	\$19.95 per person
Package C	3 Salads, 1 Carved, 3 Entrees, 3 Side Dishes	\$22.95 per person

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

SALAD

Chef Choice Soup
 Mixed Green
 Pasta Salad
 Cucumber & Onion
 Salad
 Fresh Fruit
 Tortellini Salad
 Potato Salad
 Antipasta Salad Display
 Marshmallow Salad
 (made with fruit, sour
 cream, and
 marshmallows)

SIDE DISHES

Baked Potatoes
 Au Gratin Potatoes
 Roasted Red Potatoes
 Wild Rice
 Sugar Snap Peas
 Glazed Baby Carrots
 Mashed Potatoes
 Southern Style Green
 Beans
 Seasonal Mixed Vegetables

CARVING ITEM

Roast Beef
 Pork Roast
 Honey Glazed Ham
 Whole Turkey
 Pasta Station

 Prime Rib
 Additional \$2.00 per
 person

Entrees

Apple Stuffed Chicken
 Breast
 Lemon Pepper Chicken
 Baked Cajun Catfish
 Cornish Hen Halves
 Chicken Marsala

Sliced Rosemary Pork
 Pan Fried Rainbow
 Trout
 Chicken Parmesan
 Vegetable Lasagna
 Baked Lemon Pepper
 Flounder

Homemade Lasagna
 Chicken Cordon Bleu
 Beef Stroganoff with
 Noodles
 Pepper & Onion Beef Tips
 Beef or Chicken Kabobs

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

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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.

\$15.95

Grilled Salmon Fillets with Creamy Dill Sauce

\$17.95

Roast Loin of Pork

\$15.95

New York Strip

10 oz. Topped Off with Marinated Mushrooms

\$18.95

Chicken of the Sea

6 oz Chicken Breast Topped with Shrimp and Scallops

\$18.95

Slow Roasted Prime Rib with Aujus and Horseradish

\$18.95

Grilled Ribeye Steak

\$18.95

Boneless Chicken Breast with Lemon Wine Sauce

\$15.95

Flounder Filet Stuffed with Crab Meat

\$18.95

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

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Hors d'oeuvres Packages

Package I - \$14.75

Deluxe Vegetable Crudités with Assorted Dips
Sliced Cheese Display with Crackers
Country Ham Biscuits
Hot Crab Dip with French Bread Crustinis
Sweet and Sour Meatballs
Hot Wings
Fresh Fruit Display

Package II - \$16.95

Deluxe Vegetable Crudités with Assorted Dips
Fresh Fruit Display
Sliced Cheese Display with Crackers
Country Ham Biscuits
Hot Crab Dip with French Bread Crustinis
Sweet and Sour Meatballs
Egg Rolls
Bacon Wrapped Scallops

Package III - \$19.95

Deluxe Vegetable Crudités with Assorted Dips
Fresh Fruit Display
Sliced Cheese Display with Crackers
Hot Crab Dip with French Bread Crustinis
Sweet and Sour Meatballs
Egg Rolls
Bacon Wrapped Scallops
Italian Chix Fingers
Carved Top Round of Beef With Rolls and Condiments
Spanakopita

-Prices Quoted are Per Person-
-Prices Based on Service for One and One-Half (1 1/2) Hours-

Hors d'oeuvres

Arranged in chafing dishes (priced per 100 pieces)

Hot Hors D'oeuvres

- Franks with Puff Pastry - \$105.00++
- Egg Rolls - \$175.00++
- Hot Wings - \$120.00++
- Sweet and Sour Meatballs - \$125.00++
- Chicken Quesadilla - \$225.00++
- Scallops Wrapped in Bacon - \$280.00++
- Mushroom Caps with Crabmeat - \$220.00++
- Mini Chix Cordon Bleu - \$210.00++
- Spanakopita Spinach and Cheese - \$200.00++
- Hot Crab Dip with Crustinis - \$3.25++ per person

Cold Hors D'oeuvres

- Deviled Eggs - \$100.00++
- Country Ham Biscuits - \$140.00++
- Assorted Finger Sandwiches - \$115.00++
- Shrimp Cocktail (with cocktail sauce) - \$175.00++
- Petite Sweets - \$120.00++
- Oysters on a Half Shell - \$145.00

Pasta Station

- Angle Hair and Penne Pastas
- With Marinara & Alfredo Sauces
- Additional \$5.95++ per person

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

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Tray Displays

Priced per person with a minimum of 25 people

Cheese & Cracker Display

A Variety of Cheeses with Assorted Crackers

Small	\$40.00++
Medium	\$75.00++
Large	\$125.00++

Fresh Seasonal Fruit

Seasoned Ripened Fresh Fruit

Small	\$50.00++
Medium	\$90.00++
Large	\$135.00++

Deluxe Vegetable Crudités Display

Fresh Vegetables Served with Ranch Dip

Small	\$40.00++
Medium	\$65.00++
Large	\$115.00++

The Carving Board

All Carved Items Come with Appropriate Condiments and Rolls

Prime Rib Service for 40 \$250.00++	Pit Style Ham Service for 50 \$145.00++	Seasoned Roasted Turkey Service for 40 \$175.00++	Roast Pork Lion Service for 50 \$155.00++
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GRATUITY (20%) AND SALES & MEALS TAX (9%) WILL BE APPLIED.

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Banquet Prices

Beer, Wine, and Mixed Beverages

Full Open Bar Prices

1 Hour	\$16.00++ per person
2 Hours	\$20.00++ per person
3 Hours	\$23.00++ per person
4 Hours	\$26.00++ per person

Full Open Bar prices include House and Call Liquors,
Domestic Beer, House Wine, and Soda

By The Drink Bar Prices

Bar Liquor	\$4.03++
Call Liquor	\$4.75++
Premium Liquor	\$5.75++
Wine Glass	\$3.23++
Bottle Soda	\$1.40++
Premium Beer	\$3.50++
Can Domestic	\$2.82++
Draft	\$2.42++

Wine Sold By The Bottle - \$14.95++

Costal Vintners Cabernet
Costal Vintners Merlot
Costal Vintners Chardonnay
Costal Vintners White Zinfandel

Other wines available upon request.

Keg Beer

Domestic
1/4 Keg - \$90.00++
1/2 Keg - \$150.00++

Banquet Prices

Beer, Wine, and Mixed Beverages

Additional Beverage Available

Fruit Punch - \$20.00++

Champagne Punch - \$75.00++

Bartender Services

\$15 per hour per bartender

A recommended one bartender per 75 guests will be provided, unless more bartenders are requested by the host.

No self service bars are permitted.

Bartending services are not subject to gratuity or tax.

Gratuity (20%) and sales & meals tax (9%) will be applied to all of the above listed beverages.



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.

\$400.00

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.

\$150.00

The West Room, South Room, & Pool

\$600.00

The West Room & South Room

\$500.00

South Room & Pool

\$350.00

Room Rental Rates

The West Room & Pool

\$550.00

Pool

\$200.00

Cake Cutting Fee

\$1.00 per person

OR

\$75 maximum per event

The room rental for the West Room or the South Room during normal business hours is \$100.00

Due to the large volume of golfers and pool activities during our main recreational season (May-September), the pool and ballroom (The West Room) will not be available for functions until 7pm.

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.