

Banquets & Weddings – LMCC Board Package

Plain White • October 2025

Purpose & Goals

- Reinvigorate ballroom with professional standards
- Increase utilization while protecting member access
- Transparent pricing and consistent service
- Vendor partnerships that reflect community pride

Financial Summary (Baseline)

- Annual Revenue: 835K
- Annual Profit: 240K
- Medium projection aligned to restaurant/tiki baselines
- Rounded-thousands reporting for clarity

Pricing & Event Mix

- Small, Medium, Large package options
- Menu inclusions and upgrade pathways
- Alcohol service standards; staffing ratios
- Preferred vendor list with transparent fees

Operations & Staffing

- Event captain model and checklists
- Kitchen, bar, and floor coordination
- Load-in/out SOPs and vendor timing windows
- Post-event audit and feedback collection

Marketing & Sales

Risk & Mitigation

Capital Priorities & ROI Gates

Utilization Scenarios

Member Access Windows

Vendor Standards & Insurance

Event Lifecycle Checklist

Sample Floorplan & Timeline

Wine & Bar Options

Catering Add-ons

Next 90-Day Action Plan

Proposed Decision Points

Appendix