

1900  
*Lancaster*  
COUNTRY CLUB



SPECIAL EVENTS GUIDE

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## WELCOME

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Thank you for thinking of Lancaster Country Club for your special event. We are delighted to help with all of your entertaining needs. We will happily work with you to personalize menus, setup, and service. Whether it is a small special family celebration, theme party, or corporate event, our goal is to help you create lasting memories!

### INFORMATION ABOUT HAVING YOUR EVENT AT THE LANCASTER COUNTRY CLUB

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We welcome the public to enjoy the banquet facilities at Lancaster Country Club (LCC). Membership is not required in order to host an event at the club, however, you do need a current member to sponsor your event. Please review our Terms and Conditions agreement at the back of the booklet as they are part of the event contract. The policies are binding to all members and guests of LCC.





## Banquet Rooms



### THE BALLROOM

Capacity: 300 (without dance floor)

Our largest room features two hanging chandeliers and a beautiful panoramic view of the golf course. Plenty of natural light envelops the room in hues of reds and oranges with the setting sun. The capacity listed above is the maximum, and may change depending on your setup requirements.

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### THE WEST LOUNGE

Theater Style: 60 Rounds of 8 or 10: 40 Reception Style: 50  
U-Shape: 20 Boardroom: 20 Crescent Rounds of 6: 24



The West Lounge has a small brick fireplace and warm feel to the room. This is a perfect place for a boardroom-style meeting or small seminar.

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### THE EAST LOUNGE

Theater Style: 50 Rounds of 8 or 10: 35 Reception Style: 50  
U-Shape: 20 Boardroom: 20 Crescent Rounds of 6: 24



The East Lounge includes a large stone fireplace and exposed wooden beams (original to the clubhouse) as well as a wrought iron chandelier. The room has windows overlooking the golf course which provide a light, airy feel.

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### THE CENTER LOUNGE



The Center Lounge is used as a cocktail area and extension to the East or West Lounge since it is located between the two. Please inquire for its availability if you would like to reserve the Center Lounge to expand the size of your rental space. All three lounges, when booked together, accommodate 100 people reception style.

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### THE OAK ROOM

Theater Style: 60 Rounds of 8 or 10: 40 Reception Style: 60  
Crescent Rounds: 25 Boardroom: 30



This area offers more traditional character than any other at the club. With its polished wooden walls and trim to its brass accents, the venue also features its own bar as well as a raised dining area which provides a unique setting for cocktails and dinner.



## Standard Room Charges

### THE BALLROOM

Sundays, Tuesdays – Fridays: \$500  
Saturdays: \$1,000

### THE OAK ROOM

\$300

### THE LOUNGES

East or West Lounge: \$300 Each  
East, Center and West Lounges Together: \$450

### THE BALLROOM TERRACE

\$400

### THE SUNSET BISTRO

\$500

### THE ESHELMAN GARDEN

\$500

#### Audio & Visual Equipment

The Following Prices are Subject to Current Club Inventory:

LCD Projector	\$125
Projector Screen with Cart and Electric	\$40/Screen
85" Flat Screen Plasma TV	\$100/TV
Conference Phone	\$50
Easel	\$5
Portable Sound System	\$50
Podium With Microphone	\$35
Hand-Held Microphone (Wired or Wireless):	
No Charge For One.	
\$10 Per Additional Microphone	
Dance Floor 16' X 16'	\$100
20' X 20'	\$125
24' X 24'	\$150
28' X 28'	\$175
Stage Risers (4' X 6')	\$50/Riser
Up Lighting	\$100/12-Light Package

#### Additional Items

Gold Chiavari Chairs with Ivory Seat Cushions	\$4/Chair
Gold Charger Plates	\$2/Plate
Farmhouse Style Tables	\$50/Table

All Events Will Be Subject To Pennsylvania Sales Tax of 6% and a Banquet Fee of 20%.  
Prices Are Subject To Change.

Room Charges For Private Functions Hosted By LCC Members Are Waived as a Membership Benefit. Private Functions Include Only Personal Events Held By an LCC Member, Not Related to Business, School, or Sports.

#### Miscellaneous Charges

Depending on the Individual Event, Some of the Following Costs May Be Incurred:

- Traffic Assistance
- Cake Cutting Fee
- Private Bar Charge
- Attendant Fees
- Floral and Décor
- Entertainment
- Photographer
- Tents and Other Specialty Items
- Specialty Linens



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## THE BALLROOM TERRACE

Rounds of 8 or 10: 60 Reception Style: 100



The Ballroom Terrace is our covered patio set just outside the Ballroom offering a beautiful view of the golf course. This patio can be used with events in the Ballroom or on its own, and provides a perfect location for a cocktail hour or bridal shower in warmer weather.

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## THE ESHELMAN GARDEN

Theater Style: 250 Rounds of 8 or 10: 100  
Reception Style: 250



The Eshelman Garden presents a charming lawn space, complete with an arbor, to host wedding ceremonies. Businesses may utilize this space for a unique location to host an honorary dinner, or anyone can use the space looking to host a garden tea party.

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## THE SUNSET BISTRO

Tables of 4: 32 Reception Style: 60  
Outdoor Terrace - Tables of 4: 28



The Sunset Bistro is located on the upper level of the Activities Pavilion, built as a part of LCC's A Defining Moment project in 2021. Including a centered bar, a large stone fireplace and wraparound terrace, this space provides a modernized look for any occasion. Multi-sport simulators are available to rent within this space.

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## THE PRIVATE SIMULATOR ROOM

Reception Style: 16



The Private Simulator Room is located inside the Sunset Bistro and offers an exclusive location to practice your swing on the golf simulator.

ENJOY

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## Menu Guide

Lancaster Country Club is proud to offer superior dining options to our special event guests. We are devoted to excellence, diversity, and delectability in every dish.

All food and beverages served in the club are to be provided by LCC, with the exception of wedding cakes. For groups over 16, we ask that a uniform meal be selected so that we may serve you in a manner consistent with our quality of service.

Total entrée counts with a seating chart or place cards must be furnished at the time of the required final guarantee. If a change in entrée is made at the function, you will be charged for the guaranteed amount, in addition to the quantities of the changed entrée.

In order to assist you in planning your event, we have created the following menu selections separated by category. Buffet menus require a minimum of 17 persons or an extra charge will incur. Menu pricing is per person unless stated otherwise and does not include the required banquet fee and sales tax.

*If you have something different in mind or dietary restrictions, we will be happy to customize a menu for you!*





## Breakfast Menu

### BREAKFAST BUFFETS

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#### Continental Breakfast

\$13 Per Person (No Minimum)

Assorted Breakfast Cakes, Pastries, and Mini Muffins

#### Classic Breakfast Buffet

\$15 Per Person | \$16 Per Person Plated

Scrambled Eggs, Home Fried Potatoes, **Choice of** Bacon or Sausage, Assorted Breakfast Cakes and Mini Muffins, Fresh Fruit Medley Bowl

#### Full Sunrise Breakfast Buffet

\$17 Per Person | \$18 Per Person Plated

Herb Scrambled Eggs, Home Fried Potatoes, **Choice of** Bacon or Sausage, **Choice of** French Toast, Pancakes, or Waffles with Warm Maple Syrup, Fresh Fruit Medley, Yogurt, Granola

### BREAKFAST STATIONS

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#### Omelet Station GF

\$12 Per Person Or Add To Any Buffet \$7 Per Person + \$125

Chef Attendant Fee Per Chef

Prepared To Order with A Choice of Sautéed Seasonal Vegetables, Crispy Bacon, Ham, Spinach, and Cheddar Jack Cheese

#### Southwest Breakfast Station

\$12 Per Person Or Add To Any Buffet \$7 Per Person

Make Your Own Breakfast Burritos with Choice of Scrambled Eggs, Peppers, Onions, Bacon, Chorizo, Salsa, Guacamole, Sour Cream, and Shredded Cheese

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## Brunch Menu

#### Blissful Brunch Buffet

\$25 Per Person | \$26 Per Person Plated

Cucumber & Watercress Sandwiches

Smoked Salmon

Eggs Benedict

Waffles With Berry Compote

Antipasto Salad

Yogurt and Granola

Sticky Buns

#### Red Rose Brunch Buffet

\$26 Per Person | \$27 Per Person Plated

Quiche Lorraine with Bacon, Swiss Cheese and Onion

Chicken and Asparagus Crepes

Wild Rice Pilaf

Baby Spinach Salad with Tomatoes,

Chopped Egg and Bacon Dressing

Curry Chicken Salad on Croissant

Fresh Fruit Medley

Assorted Breakfast Pastries

#### Legacy Brunch Buffet

Herbed Scrambled Eggs

Bacon and Sausage

Breakfast Potatoes

Fresh Fruit Medley

Garden Salad with Ranch and Balsamic Dressing

Seasonal Vegetable

**Select One Lunch Entrée: \$28 Per Person**

**Select Two Lunch Entrées: \$35 Per Person**

\*Lunch Entrées Can Be Found On Page 11

Breakfast Buffets Require Minimum of 20 People or an Additional \$3 Per Person Will Be Added.

All Options Include Fresh-Brewed Coffee, Hot Tea, and Orange Juice.



## Lunch Menu

### LUNCH BUFFETS

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Available To Events of 17 People or More. Custom, Themed, and Specialty Menus Available Upon Request.

#### “On the Green” Lunch

\$25 Per Person

Garden Salad With Two Dressings

Select Three Of The Following:

Hamburgers, Hot Dogs, Sausage, BBQ Chicken,  
Country Fried Chicken, or Pulled Pork BBQ

Rolls and Condiments

Choose One Side Option:

Potato Salad, Coleslaw, Pasta Salad, or Broccoli Salad

Fresh Fruit

Brownies and Assorted Cookies

#### Grab & Go Lunch

\$20 Per Person

Assorted Premade Turkey, Ham, and Roast Beef Sandwiches

Assorted Premade Chicken Salad, Tuna Salad, and Vegetable Wraps

Potato Chips

Fresh Fruit

Assorted Cookies

#### BYO Sandwich

\$18 Per Person

Garden Salad With Two Dressings

Roast Beef, Turkey Breast and Ham

Chicken Salad

Assorted Sliced Cheeses

Lettuce, Tomato, Pickles, Onions, and Assorted Condiments

Assorted Breads (White, Wheat, And Rye)

Choose One Side Option:

Potato Salad, Coleslaw, Pasta Salad, or Broccoli Salad

Potato Chips

Brownies and Assorted Cookies

#### Soup & Salad Bar

\$17 Per Person

Soup Du Jour (With Attendant)

Classic Caesar Salad

Mixed Baby Greens Salad

Toppings On The Side:

Grilled Chicken Breast, Bacon, Baby Tomatoes, Cucumber,  
Carrot, Red Onion, Olives, Croutons, Hard Boiled Eggs,  
Parmesan and Cheddar Cheeses

Choice Of Three Salad Dressings

Assorted Dinner Rolls

Brownies and Assorted Cookies

Buffets Served With Coffee, Hot Tea, And Iced Tea Stations.  
Add Soup To Any Buffet For An Additional \$3 Per Person.

### LUNCH COMBO PLATES

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#### Combination Lunch Plates

\$17 Per Person

All Three Courses Are Served On One Plate To Expedite Service. Combination Lunch Plates Served with Coffee, Hot Tea, and Iced Tea.

##### Combo 1

Cream Of Mushroom Soup, Chicken Piccata with Rice Pilaf and Broccoli, and Bite-Sized Seasonal Cheesecake

##### Combo 2

Cheesy Cauliflower Soup, Grilled Salmon with Oven Roasted Potatoes and Asparagus, Chocolate Cake with Chocolate Buttercream Icing

##### Combo 3

Creamy Roasted Pepper and Tomato Soup, Mixed Baby Greens Salad with Apples, Spiced Pecans, Baby Tomatoes, Hazelnut Vinaigrette with Pre-Selected Choice of Smoked **or** Grilled Chicken Breast **or** Seared Salmon, Brownie

*Additional Combination Lunch Plates and Seasonal Chilled Soup Available Upon Request.*



## LUNCH ENTRÉES

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Available To Events of 17 People or More. Served with Freshly Brewed Coffee, Hot Tea, and Iced Tea.

### **Braised Beef Short Rib with Red Wine Demi-Glace**

\$30 Per Person

Served with Chef's Choice of Starch and Seasonal Vegetable

### **Seared Salmon with Red Shallot Butter Sauce GF**

\$25 Per Person

Served with Chef's Choice of Starch and Seasonal Vegetable

### **Chicken Piccata with Lemon Caper Butter Sauce GF**

\$23 Per Person

Served with Chef's Choice of Starch and Seasonal Vegetable

### **Smoked Chicken Breast Salad GF**

\$20 Per Person

Served with Mixed Local Baby Greens, Apples, Oranges, Spiced Pecans, Baby Tomatoes, Hazelnut Dressing

### **Vegetable Napoleon V**

\$19 Per Person

Grilled Assorted Vegetables with Roasted Pepper Coulis

### **Caesar Salad**

\$19 Per Person

Red and Green Romaine Lettuce, Baby Tomatoes, Homemade Croutons, Parmesan Cheese LCC Caesar Dressing, Pre-Selected **Choice of** Grilled Chicken Breast or Salmon Filet

### **Chopped Mediterranean Chickpea Salad GF**

\$17 Per Person

Romaine, Mixed Baby Greens, Cucumbers, Bell Peppers, Baby Tomatoes, Red Onion, Chickpeas, Feta Cheese, Kalamata Olives, Greek Dressing

*Add Grilled Chicken Breast **or** Salmon Filet For \$5 Per Person*

*Add Soup Course For \$6 Per Person*

*Add Salad Course For \$5 - \$7 Per Person*

*\*Soup and Salad Choices Found on Page 16*

### **When Offering Your Guests A Plated Lunch, Please Select:**

- For the First Course (If Applicable): One (1) Soup Option and/or One (1) Salad Option For All Guests
- For the Entrée Course: Up To Three (3) Different Entrée Choices, with One (1) Being a Vegetarian Option
- All Sides Selected To Serve with Entrée Course Will Be Included with All Entrée Choices Selected For Menu.





# Cocktail Reception Menu

## DISPLAY PLATTERS

### Cheese Board

\$8 Per Person

Mix of Domestic and Imported Cheeses with Dipping Mustard, Spiced Pecans, and Assorted Crackers, Flat Breads, and Crostini

### Vegetable Crudité Board GF

\$4 Per Person

Assorted Raw Vegetable Crudité with Buttermilk Ranch and Hummus

### Charcuterie Board

\$12 Per Person

Assortment of Cheeses, Cured Italian Meats & Sausages with Crostini and Flatbread

### Antipasto Display GF

\$9 Per Person

Includes Capicola, Salami, Assorted Olives, Pepperoncini, Marinated Artichoke Hearts, Baby Tomatoes, Provolone and Mozzarella Cheeses

### Shrimp Cocktail GF

\$2.75 Per Piece

Chilled Shrimp, Lemon Wedges, House Made Cocktail Sauce

## HORS D'OEUVRES

Hors D'oeuvres are Priced Per Piece and Can Be Displayed or Butler Passed.

### Meat/Poultry

Pot Stickers with Asian Dipping Sauce <b>DF</b>	\$1.75
Pork or Chicken & Lemongrass	
Lemon Pepper Chicken Skewers <b>GF</b>	\$1.75
with Yogurt Dipping Sauce	
Caribbean Jerk Chicken Skewers <b>GF, DF</b>	\$1.75
with Mango Dipping Sauce	
Chipotle Beef Empanadas	\$1.75
with Tomato-Sour Cream Dip	
Lollipop Lamb Chops with Olive Tapenade <b>GF, DF</b>	\$4.25
Tenderloin Crostini	\$2.50
Cheesesteak Eggrolls	\$2.00
Chicken Caesar Spring Rolls <b>GF</b>	\$2.00
Antipasto Skewers <b>GF</b>	\$1.75
Prosciutto, Fresh Mozzarella, Grape Tomato	
Bacon Wrapped Portobello Mushrooms <b>GF</b>	\$1.50
Mini Fried Chicken & Waffles with Bourbon Honey	\$2.25
Chicken and Spinach Meatballs	\$2.00

### Vegetarian

Italian Gorgonzola and Honey Bruschettas	\$1.75
Broccoli and Cheddar Stuffed Potatoes <b>GF</b>	\$1.75
Asiago Cheese Stuffed Potatoes <b>GF</b>	\$1.75
Peppered Chevre and Honey Filo Tartlets	\$1.75
Brie and Raspberry Filo Tartlets	\$1.75
Spinach and Feta Mini Quiches	\$1.75
Bruschetta*	\$1.75
Oven Roasted Tomato, Pesto, and Red Pepper Relish Crostini	
Caprese Skewers	\$1.75
Crispy Egg Rolls with Asian Dipping Sauce	\$1.75
Snow Peas with Herbed Cream Cheese* <b>GF</b>	\$2.00
Deviled Eggs* <b>GF</b>	\$1.75
Traditional or Avocado	
Fresh Vegetable Spring Rolls* <b>GF, DF</b>	\$2.00
Pressed Watermelon with Herbed Goat Cheese*	\$2.00

### Seafood

Shrimp and Vegetable Spring Rolls* <b>GF, DF</b>	\$2.25
Ahi Tuna, Asparagus & Scallion Spring Rolls* <b>GF</b>	\$2.25
Crab Dip Filo Tartlets	\$2.00
Oyster Shooters with Specialty Mignonette* <b>GF, DF</b>	\$2.25
Ahi Tuna with Wakame Salad* <b>GF, DF</b>	\$4.25
Bacon Wrapped Scallops <b>GF, DF</b>	\$2.50
Mini Crab Balls with Chesapeake Remoulade	\$2.75

\*Chilled Item













## Specialty Stations Menu

### SPECIALTY STATIONS

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#### Slider Station

\$12 Per Person

Includes Seasoned Shoestring French Fries with Garlic Aioli and Ketchup

Choice of Two Sliders:

- Crabcake with Cajun Remoulade (At Market Price)
- Pulled Pork with Chipotle BBQ Sauce and Smoked Cheddar Cheese
- Kobe Burger with Custom Toppings

#### Breads & Spreads

\$6 Per Person

Includes Grilled Pita Wedges, Naan (Indian Flatbread), and Crostini.

Choice of Three Dips:

- Buffalo Chicken
- French Onion
- Spinach and Artichoke
- Crab Dip (Additional \$2 Per Person)
- Hummus
- Mango Salsa with Tortilla Chips
- Guacamole with Tortilla Chips

#### Seafood and Raw Bar

Market Price Per Person

Shucked Oysters On The Half Shell

Shrimp Cocktail

Ahi Tuna Martini with Wasabi Aioli

+Add Snow Crab Cocktail Claws At Market Price

#### Mac and Cheese Bar

\$10 Per Person (\$8 To Add Onto Any Buffet)

House Made Macaroni and Cheese with Toppers Including: Bacon, Ham, Diced Tomatoes, Spinach, Scallions, Sautéed Onions, and Broccoli

#### Mashed Potato Bar

\$10 Per Person (\$8 To Add Onto Any Buffet)

Creamy Mashed Potatoes with Toppers Including: Butter, Sour Cream, Scallions, Shredded Cheese, Bacon, Ham, and Broccoli

#### Carving Stations

\$125 Attendant Fee Per Station. Carving Stations May Be Added To Any Buffet. All Carving Stations Include Condiments and Rolls.

#### Beef Tenderloin

\$25 Per Person

#### Garlic Herb Roasted Striploin

\$22 Per Person

#### Carved Turkey Breast or Baked Ham

\$16 Per Person

*Custom Stations Available Upon Request!*

# Dinner Menu

Available To Events of 17 People or More. Custom, Themed, and Specialty Menus Available Upon Request.

When Offering Your Guests a Plated Dinner, Please Select:

- For The First Course (If Applicable): One (1) Soup Option and/or One (1) Salad Option For All Guests
- For The Entrée Course: Up To Three (3) Different Entrée Choices, with One (1) Being a Vegetarian Option
- All Sides Selected To Serve with Entrée Course Will Be Included with All Entrée Choices Selected For Menu
- For The Third/Dessert Course (If Applicable): One (1) Plated Dessert Choice or Petite Dessert Options (Listed On Page 21)

## SOUPS

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### Warm Options

\$6 Per Person

Creamy Roasted Pepper and Tomato

Tomato Crab Bisque

Clam Chowder

Smoked Chicken and Sweet Corn Chowder

Chicken and Wild Rice

**Seasonal:** Roasted Butternut Squash Topped with Candied Pumpkin Seeds

### Chilled Options

\$6 Per Person

Vichyssoise

Vegetable Gazpacho

**Seasonal:** Chilled Fruit Soup

## SALADS

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Served With Assorted Dinner Rolls

Garden Salad With Choice of Dressing ————— \$5.00

Traditional Caesar Salad ————— \$6.00

Baby Spinach Salad ————— \$6.00

Walnuts, Dried Cranberries, Red Onion, Chevre and Topped Balsamic Vinaigrette

Kale & Spinach Salad ————— \$7.00

Spiced Pecans, Applewood Smoked Bacon, and Local Apples with Maple-Grain Mustard Dressing

**Seasonal:** Arugula & Spinach Salad ————— \$7.00

Sliced Strawberries, Red Onion, Almonds, and Lemon Poppy-Seed Vinaigrette

**Seasonal:** Autumn Salad ————— \$7.00

Roasted Butternut Squash, Dried Cranberries, Toasted Pecans with Cider Vinaigrette

## DUO PLATES

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Seared Medallion of Beef and Crab Stuffed Jumbo Shrimp with Béarnaise ————— \$42.00

Medallion of Beef and Crab Cake with Béarnaise and Remoulade ————— \$47.00

## ENTRÉE COURSES

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All Entrées Include Choice of Starch and Vegetable, Coffee and Hot Tea Service.

### Beef

Char-Grilled 6 Oz. Angus Filet Mignon ————— \$37.00  
with Sauté Of Wild Mushrooms

Grilled 10 Oz. Prime New York Strip Steak ————— \$36.00

Sliced Roast Beef Tenderloin with Cabernet Jus ————— \$35.00

Grilled Flat-Iron Steak ————— \$30.00  
with Sauté Of Wild Mushrooms

Braised Beef Short Ribs ————— \$35.00

### Chicken

Chicken Piccata with Lemon-Caper Butter Sauce ————— \$24.00

Asiago Crusted Chicken Breast with Provençal Sauce ————— \$24.00

Airline Chicken Breast ————— \$25.00  
with Bacon Dill Horseradish Beurre Blanc

### Pork

Seasonal Pork Entrée ————— \$25.00

### Seafood

Grilled Norwegian Salmon Filet ————— \$26.00  
with Red Shallot Butter Sauce

Horseradish Crusted Salmon with Pepper Coulis ————— \$26.00

Hazelnut Crusted Salmon ————— \$26.00  
with Blood Orange Butter Sauce

Grilled Mahi Mahi with Pineapple Salsa ————— \$25.00

Single Broiled Crab Cake with Tabled Remoulade ————— \$27.00

### Vegetarian

Vegetable Napoleon with Roasted Pepper Coulis ————— \$24.00

Pasta Primavera ————— \$24.00

Eggplant On Quinoa with Red Pepper Coulis ————— \$24.00

Vegetarian Stir-Fry with Sesame Ginger Glaze ————— \$24.00

Vegan Burger on Brioche Bun ————— \$24.00









## Dinner Buffets Menu

Available To Events of 17 People or More. Includes A Coffee and Hot Tea Station. Buffet Menus Can Be Customized Upon Request.

### DINNER BUFFETS

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#### Build Your Own Pasta Bar

\$18 Per Person

Penne and Tortellini Pastas

Marinara and Alfredo Sauces

Sliced Italian Sausage and Grilled Chicken Breast

Toppings On The Side:

Shredded Parmesan, Mushrooms, Spinach, Peppers and Onions

Italian Breadsticks

Mini Cannoli's

*Add Traditional Caesar Salad For \$5 Per Person*

#### Kid Friendly Buffet

\$20 Per Person

Garden Salad with Balsamic And Ranch Dressing

Macaroni and Cheese

Chicken Skewers

Kobe Burger Sliders

Shoestring French Fries

Assorted Cookies

#### Asian-Fusion Buffet

\$25 Per Person

Mandarin Oriental Spinach Salad

Chicken & Lemongrass Pot Stickers with Asian Dipping Sauce

Vegetable Skewers

Chicken Stir-Fry

Korean BBQ Pulled Pork Sliders

(2) Mini Cupcakes

#### American Buffet

\$30 Per Person

Garden Salad with Balsamic and Ranch Dressing

Assorted Rolls and Butter

Seared Salmon Scaloppini with Lemon Caper Butter

Chicken Breast with Fresh Tomato Provençale

Mashed Red Bliss Potatoes

Seasonal Vegetable

Apple Crisp

#### Mediterranean Buffet

\$30 Per Person

Traditional Caesar Salad

Tomato and Mozzarella Platter

Assorted Rolls and Butter

Your Choice of Two Entrées:

- Asiago Crusted Chicken with Tomato Provençale
- Seared Salmon with Sweet Basil Pesto Cream
- Chicken Marsala with Wild Mushroom Sauce

Vegetable Ratatouille

Italian Roasted Fingerling Potatoes

Tiramisu

#### LCC Signature Buffet

\$35 Per Person

Mixed Local Baby Field Greens Salad, Assorted Tomatoes, Spiced Pecans, Mandarin Oranges, Apples with Fuji Apple Dressing and Balsamic Vinaigrette

Assorted Rolls and Butter

Your Choice of Two Entrées:

- Horseradish Crusted Salmon with Roasted Bell Pepper Coulis
- Chicken Piccata with Lemon Caper Butter Sauce
- Seared Mahi Mahi with Pineapple Salsa
- Sautéed Beef Tenderloin Tips Burgundy with Wild Mushrooms

Your Choice Of Two Sides:

- Green Beans and Baby Carrots Almondine
- Seasonal Medley of Vegetables
- Blended Wild Rice Pilaf
- Oven Roasted Red Bliss Potatoes

Assorted Petite Desserts (3)



## Beverage & Bar Menu

Events Under 30 Persons Requesting a Bartender Will Be Charged a \$250 Fee. This Fee May Be Waived If The Event Reaches a Bar Minimum Of \$250.

Events Requiring Outdoor Satellite Bars Will Incur a \$150 Set-Up Fee, I.E. Events Hosted On The Ballroom Terrace or Eshelman Garden.

### BAR PACKAGES

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#### Club Bar

\$18 First Hour, \$7 Each Additional Hour (Per Person)

Includes: House Wine, Domestic & Import Draft and Bottled Beer, Sodas, and Juice

#### Premium Bar

\$26 First Hour, \$13 Each Additional Hour (Per Person)

Includes: House Wine, Domestic & Import Draft and Bottled Beer, Sodas, and Juice. House Select Brands Of Vodka, Bourbon, Gin, Scotch, Rum, Tequila, and Cordials

#### A Defining Moment Package

\$35 First Hour, \$17 Each Additional Hour (Per Person)

Includes: Wines, Domestic & Import Draft and Bottled Beer, Premium Brand Liquors Such As Grey Goose Vodka, Tito's Vodka, Basil Hayden's Whiskey, Dewar's Scotch, Tanqueray Gin, Captain Morgan Rum, Casa Migos Tequila, Patron Tequila

### SPECIALTY BEVERAGE STATIONS

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#### Build-Your-Own Bloody Mary Bar

\$9 Per Person

Variety of Premium Vodka Brands, Bloody Mary Mix, Tabasco, Fresh Horseradish, Celery Salt, Old Bay, Green Olives, Celery Sticks, Sweet and Dill Pickles, Bacon, Shrimp Skewers

#### Mimosa Bar

\$9 Per Person

House Champagne, Chambord, Orange and Cranberry Juices, Peach Nectar, St-Germain, Assorted Fruits and Berries

*Hosted (On Consumption) or Cash Bars Are Also Available, Please Contact the Director Of Events and Catering For More Information. LCC May Require a Minimum Bar Spend Depending On The Size of Your Group In Order To Avoid Hourly Bar Charges.*

*Upgraded Wine Options Available Upon Request. Lancaster Country Club Strictly Abides By All State and Local Liquor Laws.*











## Dessert Menu

All Of Our Desserts Are Made In House By Our Talented Pastry Chefs.  
Please Inquire About Additional Flavors, Popular Choices, and Seasonal Desserts.

### PLATED DESSERT

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#### **\$10 Per Person**

Fresh Fruit Tart *(Only Available For Groups Under 50 People)*  
Vegan Chocolate Cake

#### **\$8 Per Person**

Pecan Tart  
Chocolate Layer Cake with Dark Chocolate Ganache  
Chocolate Peanut Butter Cake  
Cheesecake  
Crème Brulee **GF** *(Only Available For Groups Under 50 People)*  
Lemon Raspberry Mousse Cake  
Carrot Cake  
Tiramisu  
Chocolate Mouse (White Or Dark)  
Berry Cobbler  
Apple Crisp  
English Sticky Toffee Pudding  
Sorbert and Berries **GF**

*Add Ice Cream (A La Mode) For An Additional \$1.50*

### DESSERT STATIONS & BARS

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#### **Petite Dessert Station**

4 Items For \$8.50 Per Person | 5 Items For \$9.50 Per Person

#### **Served Petite Dessert Plates (3 Items) \$8.00 Per Person**

Dark Chocolate Mousse Cup  
Tartlets (One Flavor Is One Item)  
    Fresh Fruit, Pecan, Chocolate, Key Lime, Lemon Curd,  
    Dulce De Leche  
Mini Cupcakes (Chocolate Or Vanilla)  
Chocolate Truffles  
Mini Chocolate Chip Cannoli  
Cheesecake Bites  
Mini Opera Torte  
Éclairs  
Mini Chocolate Chip Cookies  
Tiramisu Cups  
Peanut Butter Bars  
Mini Whoopie Pies

#### **Sundae Bar**

\$8 Per Person | \$125 Attendant Fee Per Attendant Applies  
Vanilla Ice Cream with Syrups, Sauces, Nuts, Candies,  
Sprinkles, and Whipped Cream

# Club Policies

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## Member Sponsored

Membership is not required in order to host an event at the club, however, you do need a current member to sponsor your event. The member does not need to be present at the event and payments can be made directly to the club. All guests attending a private party at the club must be invited by the member or the non-member host.

## Charges

LCC does not accept credit cards. A deposit may be required in order to hold the event at Lancaster Country Club. Sponsored events not reconciled after 30 days of receipt of invoice will be charged to the host membership account.

## Banquet Fee and Tax

The banquet fee imposed by the Lancaster Country Club for meal or beverage service at private functions held in or at our facilities pays for regular maintenance and restoration of the club and other event related costs incurred by the club. The banquet fee added to your bill for your private event is not a tip, gratuity or service charge for the club's wait staff, service bartenders or service employees.

## Room Assignment

The club reserves the right to change the room/area assignment, and/or limit the guests for the number we are able to properly accommodate. Such change(s) will be confirmed on the date of the event. In the event of inclement weather, club management reserves the right to relocate the event indoors, space permitting.

## Decorations

No items may be attached to any club surface by any means without prior authorization. Lancaster Country Club has the right to discard any decorations after an event if the client does not remove them at their expense.

## Cancellation Policy

Cancellation of an event sent outside of 10 days prior to the event will incur no fees. Cancellations made within 10 days will incur a 50% fee. Cancellations made within 48 hours to the event will incur a 100% fee.

## Liability

The club does not assume responsibility for personal property including, but not limited to, auction items, wedding gifts, gift cards, envelopes and equipment brought on the property. The club is not responsible for damage, loss or theft of any articles or merchandise left on the premises prior to, during or following the event.

## Planning Time Line

A menu must be selected and communicated to the Catering Department ten business days prior to your function. All menus must be selected by this date to avoid any additional charges related to last minute orders and shipments.

In order to best serve you and your guests, the following items are required by the Wednesday of the week prior to your event:

- The final guarantee count of how many guests are attending the event.
- The final breakdown of the quantity of each entrée in the event that you have offered your guests a selection of entrees.
- Modifications to the timeline of the function must be communicated to the Catering Department.
- All charges will be based on (a) the final guarantee number, or (b) the actual number of persons attending, whichever is greater. A final guarantee raised more than 5% is subject to menu item availability and preparation time and may be substituted by the Chef.

## Food and Beverage

Club policy does not allow any food or beverages to be brought onto or removed from the premises or grounds, with the exception of wedding cakes. Food and beverage prices are subject to change without notice, however, will be guaranteed once a Banquet Event Order is produced and signed.

In accordance with federal and state law, no person under the age of 21 will be served or allowed to consume alcoholic beverages. Proof of valid identification is required for all alcoholic beverages. Lancaster Country Club reserves the right to refuse service to anyone. The club has the right to conclude bar service at the sole discretion of management in accordance with state and federal liquor laws. Lancaster Country Club strictly abides by all state and local liquor laws.



**CELEBRATE**

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We look forward to hosting your special  
event at Lancaster Country Club.

**QUESTIONS?**

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For more information or to speak with the Director of Events and Catering,  
please contact the club at 717.393.3886 or visit the website at  
[www.lancastercc.com/event](http://www.lancastercc.com/event)





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