

LC
1900
Lancaster
COUNTRY CLUB

SPECIAL EVENTS GUIDE



WELCOME

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

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



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.

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.

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.

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.

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.

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.

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.

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 Activites 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.

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.



Standard Room Charges

Room rental fees are charged to all events pertaining to a company, club, or organization. Room rental fees are only waived for private member social events such as member's birthday party, graduation, anniversary, bridal or baby shower celebration. Room charge is applicable to all member hosted/sponsored business and association functions and sponsored weddings. A non-refundable, non-transferable deposit and signed event policy form is required and confirms the reservation for your event.

Half Day - 6 hours including (1) hour set up and (1) hour breakdown

Full Day - more than 6 hours

BALLROOM

Sundays, Tuesdays – Fridays

Half Day: \$500

Full Day: \$1,000

Saturdays & December

Half Day: \$1,250

Full Day: \$1,500

OAK ROOM

Sundays, Tuesdays – Fridays

Half Day: \$300

Full Day: \$400

Saturdays & December

Half Day: \$400

Full Day: \$500

LOUNGES

Sundays, Tuesdays – Fridays

Half Day: \$500

Full Day: \$600

Saturdays & December

Half Day: \$600

Full Day: \$750

CENTER LOUNGE

Half & Full Day: \$300

EAST OR WEST LOUNGE ONLY

Sundays, Tuesdays – Fridays

Half Day: \$300

Full Day: \$400

Saturdays & December

Half Day: \$400

Full Day: \$500

BALLROOM TERRACE

Sundays, Tuesdays – Fridays

Half Day: \$400

Full Day: \$500

Saturdays & December

Half Day: \$500

Full Day: \$600

ESHELMAN GARDEN

Sundays, Tuesdays – Fridays

Half & Full Day: \$500

Saturdays & December

Half & Full Day: \$600

SUNSET BISTRO

Sundays, Tuesdays – Fridays

Half Day: \$600

Full Day: \$750

Saturdays & December

Half Day: \$750

Full Day: \$1,000

PADDLE HUT

Sundays, Tuesdays – Fridays

Half Day: \$250

Full Day: \$350

Saturdays & December

Half Day: \$300

Full Day: \$400

PRIVATE SIMULATOR

Sundays, Tuesdays – Fridays

Half Day: \$200

Full Day: \$300

Saturdays & December

Half Day: \$250

Full Day: \$350

AUDIO VISUAL

All of Our Meeting Spaces are Equipped with Complimentary WiFi

- Flip Chart with Markers | \$20
- Podium | Complimentary
- Podium with Microphone | \$75
- Portable Sound System | \$60
- (1) Microphone with Speakers | Complimentary
- Additional Microphone | \$10
- Screen with Cart and Electric | \$40
- Polycom Conference Phone | \$50
- Projector ONLY | \$125
- 85" Television | \$100
- Easel | \$10
- Whiteboard Easel | \$30
- Dance Floor
- 16 x 16 | \$125
- 20 x 20 | \$150
- 24 x 24 | \$175
- 28 x 28 | \$200
- Up Lighting (12-Light Package) | \$100
- Pin Spot Lighting (12-Light Package) | \$100
- Stage Risers (4x6) | \$75 per riser



MISCELLANEOUS CHARGES

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

- Traffic Assistance
- Cake Cutting Fee | \$3 per person
- Outside Dessert Fee | \$3 per person
- Private Bar Charge
- Attendant & Bartender Fees | \$150
- Floral and Décor
- Entertainment
- Photographer
- Tents and Other Specialty Items
- Specialty Linens
- Corkage Fee | \$20 per bottle
- Escort & Place Cards | \$2 per piece

ADDITIONAL ITEMS

- Gold Chiavari Chairs with Ivory Seat Cushions | \$4 per Chair
- Gold Charger Plate | \$2 per Plate
- Farmhouse Style Tables | \$50 per Table



All Events Will Be Subject To Pennsylvania Sales Tax of 6% and a Banquet Fee of 22%. 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 Social Events Held By an LCC Member, Not Related to Business, School, or Sports. The Following Audio Visual Items Will Be Waived as a Membership Benefit for Member-Hosted Events Only: (2) TVs (*additional available for purchase*), (1) Podium & Microphone, (1) Screen & Projector, (1) 8x16 Stage, (1) 20x20 Stage, Easels.



Event Policies

Food & Beverage

Lancaster Country Club takes great pride in serving the finest food and beverages to our guests. Club policy does not allow any food or beverage to be brought onto or removed from the premises or grounds, with the exception of wedding cakes without written permission. Wedding cakes must be from an outside bakery and cannot be homemade. Absolutely no food may be packaged to go from buffets. Food and beverage prices are subject to change without notice, however, will be guaranteed once a Banquet Event Order is produced and signed. Please note, an additional per person cake cutting fee will apply for specialty cakes. If offering a choice of entree to your guests, you will need to provide the exact number of each entree, and a place card for each guest clearly denoting their choice, to the Events Department when guaranteeing your attendance. Dietary substitutions are available upon prior request. If a dietary request is not made in advance, the Club will make every effort to accommodate the request, however, the substitution will not be included in the original guarantee and will be charged separately. All menu items must be finalized one (1) week prior to the event. The Chef reserves the right to replace menu items as necessary.

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.

Planning Timeline

All food & beverage selections must be finalized in writing and communicated to the Events Department (2) weeks prior to your function. Lancaster Country Club requires a guaranteed guest count (7) business days prior to your event. This will be considered your minimum guarantee for billing purposes. You will be billed for the guaranteed number or actual attendance, 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. If no final guarantee is received, we will consider the number indicated when the original

arrangements were made to be the correct and guaranteed number of guests. In accordance with Club Bylaws, the final count of guests at parties shall be conclusively determined by the Club. The host may make a tally of guests in attendance, but the final and conclusive determination shall be made by the Club based on its own count.

Events, associated event spaces, and reservations are not confirmed until a signed copy of the events policies, deposit, and sponsor letter (if applicable) are received. All changes to the event must be submitted and approved by the Events Department no later than one (1) week prior to the event date. Any adjustments made within one (1) week prior to the event are subject to availability, approval, and additional cost.

Banquet Fee & Tax

All prices are subject to change without notice until confirmation with a proposal from the Events Department. All items are subject to 22% banquet fee and 6% Pennsylvania State Tax.

The banquet fee imposed by the Lancaster Country Club for meals or beverages 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.

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.

Room Assignment

The club reserves the right to change the room/area assignments and or limit the guests to 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.

Cancellation

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 of the event will incur a 100% fee. All events will be billed off the count provided via the deposit form or the guaranteed count, whichever is most current. Any rental charges the Club incurs will still be billable to the event.

Dress Code & Electronic Device Policy

All attendees of events are required to adhere to Lancaster Country Club's dress code. The dress code is intended to preserve and protect the Club's outstanding reputation consistent with its rich heritage and to reflect the dignity and decorum of the membership. The basic standard of dress for events is Country Club Casual. Electronic devices must be kept on silent/vibrate mode and their use is prohibited in all areas except for locker rooms, automobiles, or private meeting rooms. Violations are the discretion of the club and are subject to financial penalty.

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. Members do 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.

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.

Vendors & Insurance

The Events Department must receive a final list of all vendors and the appropriate contact information no later than one (1) week prior to the event date. All installations of decor must be approved by the Events Department one (1) month prior to the event. No items may be attached to any Club surface by any means without prior authorization. If a vendor requires additional time for setup or clean up beyond the allotted time frame, you must receive authorization from the Events Department and is subject to availability and additional fees. All vendors are subject to the approval of Lancaster Country Club. Lancaster Country Club requires all contracted and hired vendors to furnish proof of liability insurance. The use of any tape including gaff tape is strictly prohibited at either clubhouse.

Personal Items

Subject to availability, any personal items may be delivered up to one (1) day prior to your event. All items must be picked up at the close of the event. After a 48-hour period, any items left will be donated or discarded. Please note: The Club is not responsible for lost, stolen, or damaged articles of personal property (including gifts). If an item is found, it will be turned in to Lost and Found located at the Front Desk. All inquiries related to a lost item should be directed to the Front Desk by calling 717-393-3886.

Decorations

No items may be attached to any club surface. Lancaster Country Club has the right to discard any decorations after an event if the client does not remove them at their expense. Please note that real rose petals are only permitted outside the clubhouse on grass surface in Eshelman Garden. There is a \$500 clean-up fee for any excess cleanup including but not limited to the use of confetti, streamers, etc.

Conduct & Damage

Lancaster Country Club and its employees reserve the right to refuse service and/or remove individuals from the premises who may jeopardize their safety, the safety of others, or are destructive to the property. All damages to Club property and equipment incurred by you, your vendors, or your guests, will be subject to the cost of repair or replacement. Payment of these costs is the direct responsibility of the member host or sponsored host and will be added to the final invoice per the discretion of the Club.

Force Majeure/Inclement Weather

The Club will not be held liable for failure of or delay in performing its obligations under this agreement if such failure or delay is the result of an act of God, such as earthquake, hurricane, tornado, flooding, or other natural disaster, or in the case of war, action of foreign enemies, terrorist activities, labor dispute or strike, government sanction, blockage, embargo, pandemics, or failure of electrical service. All event-related payments or deposits received are non-refundable. In the event the Lancaster Country Club closes due to inclement weather, the host/sponsor of the event has the option of rescheduling the event to a future date. If during inclement weather, the Club remains open & the event host chooses to cancel, all cancellation fees obtained will be applied.



ENJOY

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 20 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

Priced ++ Per Person

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

Minimum of 20 Guests for Buffet and Action Stations. If Less Than 20 Guests, a Buffet Minimum of \$150 Will Be Applied.

PLATED

All Breakfasts Include Baskets of Assorted Breakfast Pastries with Butter

Classic Breakfast | \$18

Scrambled Eggs GF, V
Home Fried Potatoes GF, V, VG
Bacon and Sausage GF
Fresh Fruit Medley Bowl GF, V, VG

Sunrise Breakfast | \$20

Sliced Seasonal Fresh Fruits & Berries GF, V, VG
Yogurt and Granola V
Herb Scrambled Eggs GF
Home Fried Potatoes GF, V, VG
Bacon and Sausage GF
Choice of French Toast, Pancakes, or Waffles with
Warm Maple Syrup V

BUFFET

Continental Breakfast | \$15 (No Minimum)

Assorted Breakfast Cakes, Pastries, and Mini Muffins

Classic Breakfast Buffet | \$22

Assorted Breakfast Cakes and Mini Muffins
Scrambled Eggs GF, V
Home Fried Potatoes GF, V, VG
Bacon and Sausage GF
Fresh Fruit Medley Bowl GF, V, VG

Full Sunrise Breakfast Buffet | \$27

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

ACTION STATIONS

***All Action Stations Require a \$150 Attendant Fee Per Station Minimum One Attendant Per Every 50 Guests*

Southwest Breakfast Station (Make Your Own) | \$15

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

**Omelet Station | \$17 NF

Minimum One Attendant Per Every 25 Guests

Crispy Bacon, Ham, Sausage, Cheddar Cheese, Swiss Cheese, Mushrooms, Spinach, Tomatoes, Peppers, and Onions

Waffles or Pancakes | \$15 NF

Maple Syrup, Freshly Whipped Cream, Butter, Bananas, Berries

Eggs Benedict | \$12 NF

Canadian Bacon, Hollandaise Sauce, English Muffin

Lancaster Country Club Banquet Breakfast Menu

All Food & Beverage are Subject to 22% Banquet Fee and 6% Applicable Taxes



Brunch Menu

Priced ++ Per Person

All Brunch Buffets Include Fresh-Brewed Coffee, Assorted Hot Teas, and Orange Juice.

Minimum of 20 Guests for Buffet and Brunch Add-On Stations. If Less Than 20 Guests, a Buffet Minimum of \$150 Will Be Applied.

BUFFET

Blissful Brunch Buffet | \$27

Cucumber & Watercress Sandwiches v
Smoked Salmon
Eggs Benedict
Waffles With Berry Compote v
Antipasto Salad GF
Yogurt and Granola v
Sticky Buns

Red Rose Brunch Buffet | \$30

Assorted Breakfast Pastries
Quiche Lorraine
Bacon, Swiss Cheese and Onion
Chicken and Asparagus Crepes
Baby Spinach Salad
Tomatoes, Chopped Egg, Bacon Dressing
Curry Chicken Salad on a Croissant
Wild Rice Pilaf GF, v, VG
Fresh Fruit Medley GF, v, VG

Legacy Brunch Buffet | \$36

Garden Salad
*Seasonal Mixed Greens, Cherry tomatoes, Cucumbers,
Carrots, Herb Croutons, Balsamic Vinaigrette*
Herbed Scrambled Eggs GF, v, VG
Bacon and Sausage GF
Breakfast Potatoes GF, v, VG
Fresh Fruit Medley GF, v, VG
Seasonal Vegetable GF, v

(Select Two)

Braised Beef Short Rib & Red Wine Demi-Glace GF
Seared Salmon & Red Shallot Butter Sauce GF
Chicken Piccata & Lemon Caper Butter Sauce GF

BRUNCH ADD-ON STATIONS

***All Action Stations Require a \$150 Attendant Fee Per Station Minimum One Attendant Per Every 50 Guests*

BREAKFAST

**Omelet Station | \$17 NF

Minimum One Attendant Per Every 25 Guests

Crispy Bacon, Ham, Sausage, Cheddar Cheese, Swiss Cheese,
Mushrooms, Spinach, Tomatoes, Peppers, and Onions

Waffles or Pancakes | \$15 NF

Maple Syrup, Freshly Whipped Cream, Butter, Bananas, Berries

Eggs Benedict | \$12 NF

Canadian Bacon, Hollandaise Sauce, English Muffin

LUNCH

**Beef Tenderloin Carving Station | \$22

Assorted Rolls, Mustard, Mayonnaise, Creamed Horseradish,
Béarnaise Sauce

Lancaster Country Club Banquet Brunch Menu

All Food & Beverage are Subject to 22% Banquet Fee and 6% Applicable Taxes



Business Meeting Menu

Priced ++ Per Person

All Include Fresh-Brewed Coffee, Assorted Hot Teas, and Water.

All Other Non-Alcoholic Drinks Charged Separately

Morning | \$24

Continental Breakfast

(1) Break Option

Half Day Beverage Station

Bar Snacks

Afternoon | \$16

(1) Break Option

Half Day Beverage Station

Bar Snacks

All Day | \$35

Continental Breakfast

(2) Break Options

All Day Beverage Station

Bar Snacks

BREAK OPTIONS

Veg Out

Baba Ghanoush with Pita Chips | \$8

Vegetable Crudit  with Tzatziki | \$8

Toasted Crostini with White Bean Spread
and Tapenade | \$2.50 /piece

Gluten Free

Fire Roasted Salsa with Crisp Tortillas | \$6 pp

Spinach and Artichoke Dip with Kettle Chips | \$8 pp

Seasonal Fruit Skewers with Honey

Almond Yogurt | \$2.50 /piece

Sweet Treats

Assorted Cookies | \$20 dz

Chocolate Dipped Macaroons | \$18 dz

Strawberries and Bittersweet Chocolate | \$36 dz

Superfoods

Build Your Own Parfait | \$8

Walnut Biscotti | \$24 dz

Pumpkin Oat Bars with Cranberries | \$24 dz

Sliced Seasonal Fresh Fruit | \$6

Savory

Assorted Tea Sandwiches | \$36 dz

Egg Salad, Cucumber and Dill, Chicken Salad

Cheese Board | \$14

*Grapes, Assorted Berries, Assorted Crackers,
French Baguette*

Cheese and Crackers with Onion Dip | \$6

Housemade Cheesy Crisps

Contact the Catering & Events Department for your Lunch & Dinner Options.

Lancaster Country Club Banquet Business Meeting Menu

All Food & Beverage are Subject to 22% Banquet Fee and 6% Applicable Taxes



Hors D'oeuvres

Priced ++ Per Piece

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

PASSED

COLD HOT

MEAT

- Beef Tenderloin Crostini | \$2
Blue Cheese, Srinacha Mayonnaise, & Crispy Onions NF
- Mini BLT Sandwiches | \$2 NF
- Compressed Cantaloupe Ball, Parma Ham | \$2.25 GF, NF, DF
- Parma Ham Wrapped Asparagus with Aioli | \$3 GF, NF
- Antipasto Skewers | \$2 GF
Prosciutto, Fresh Mozzarella, Grape Tomato
- Golden Figs with Prosciutto and Mascarpone | \$2.25
- Pot Stickers with Asian Dipping Sauce | \$2 DF
- Chipotle Beef Empanadas | \$2
Tomato-Sour Cream Dip
- Lollipop Lamb Chops with Olive Tapenade | \$5 GF, DF
- Cheesesteak Eggrolls | \$2.25

POULTRY

- Chicken Caesar Spring Rolls GF | \$2.25
- Tea Smoked Duck Breast | \$3
on Potato Blini with Orange and Star Anise
- Adobo Chicken Salad | \$2.25
Avocado and Lime
- Mini Fried Chicken & Waffles *with Bourbon Honey* | \$2.50
- Chicken and Spinach Meatballs | \$2.25
- Lemon Pepper Chicken Skewers | \$2 GF
with Yogurt Dipping Sauce
- Caribbean Jerk Chicken Skewers | \$2 GF, DF
with Mango Dipping Sauce

SEAFOOD

- Shrimp and Vegetable Spring Rolls | \$2.50 GF, DF
- Ahi Tuna, Asparagus & Scallion Spring Rolls | \$2.50 GF
- Oyster Shooters with Specialty Mignonette | \$2.50 GF, DF
- Ahi Tuna with Wakame Salad | \$5 GF, DF
- Ahi Tuna Tartare on Crispy Wonton | \$3
- Crab Dip Filo Tartlets | \$2.50
- Bacon Wrapped Scallops | \$3.50 GF, DF
- Mini Crab Balls with Chesapeake Remoulade | \$3.50

VEGETARIAN

- Bruschetta | \$2
Oven Roasted Tomato, Pesto, Red Pepper Relish Crostini
- Snow Peas with Herbed Cream Cheese | \$2.25 GF
- Deviled Eggs | \$2 GF
Traditional or Avocado
- Fresh Vegetable Spring Rolls | \$2.25 GF, DF
- Pressed Watermelon with Herbed Goat Cheese | \$2.25
- Italian Gorgonzola and Honey Bruschettas | \$2
- Broccoli and Cheddar Stuffed Potatoes | \$2.25 GF
- Asiago Cheese Stuffed Potatoes | \$3.00 GF
- Peppered Chevre and Honey Filo Tartlets | \$2.25
- Brie and Raspberry Filo Tartlets | \$2
- Spinach and Feta Mini Quiches | \$2.25
- Caprese Skewers | \$2
- Crispy Egg Rolls with Asian Dipping Sauce | \$2.25



Hors D'oeuvres

Priced ++ Per Person

DISPLAYED

DISPLAY STATIONS

Cheese Board | \$14
Mix of Domestic and Imported Cheeses with Dipping Mustard, Spiced Pecans, and Assorted Crackers, Flat Breads, and Crostini

Vegetable Crudité Board | \$8 GF
Assorted Raw Vegetable Crudité with Buttermilk Ranch and Hummus

Breads & Spreads | \$10
Includes Grilled Pita Wedges, Naan (*Indian Flatbread*), Crostini

Choice of Three Dips:
Buffalo Chicken, French Onion, Spinach and Artichoke, Hummus, Crab Dip (*Additional \$2 Per Person*), Mango Salsa or Guacamole with Tortilla Chips

Charcuterie Board | \$18
Assortment of Cheeses, Cured Italian Meats & Sausages with Crostini and Flatbread

Antipasto Display | \$18 GF
Assortment of Fine Italian Meats (*Capicola & Salami*), Cheeses (*Provolone, Mozzarella Cheeses*), Condiments (*Marinated Artichoke Hearts, Roasted Red Pepper, Baby Tomatoes, Assorted Olives, Pepperoncini*), Focaccia Bread

Shrimp Cocktail | \$18 GF
Chilled Shrimp, Lemon Wedges, House Made Cocktail Sauce

****Seafood and Raw Bar | (MKT) NF**
Shucked Oysters on The Half Shell, Shrimp Cocktail, Ahi Tuna Martini *Wasabi Aioli, Lemon Wedges, House Made Cocktail Sauce*
Enhancement: Snow Crab Cocktail Claws \$10 (MKT)*

SPECIALTY STATIONS

Classic Caesar | \$12
Romaine Hearts, Housemade Croutons, Grated Parmesan, Anchovies, Parmesan Dressing, Lemon Vinaigrette, Classic Caesar

Garden Salad | \$10
Seasonal Mixed Greens, Carrots, English Cucumber, Cherry Tomatoes, Red Onions, Bacon, Hardboiled Eggs, Olives, Cheddar Cheese, Homemade Croutons, Assorted Dressings to Include Vinaigrette

Salad Enhancements:
Grilled Chicken \$9 | Grilled Shrimp \$15

Tacos | \$20 NF
Proteins (*Select Two*): *Grilled Shrimp, Carne Asada, Shredded Chicken, Grilled Fajita*, Vegetables, Tortillas (*Flour & Corn*), Toppings: *Mexican Coleslaw, Red Onions, Pico de Gallo, Lime Wedges, Guacamole, Cilantro, Mexican Cheese, Corn Salsa, Sour Cream*

Slider Station | \$15
Includes Seasoned Shoestring Fries with Garlic Aioli and Ketchup
Pulled Pork with Chipotle BBQ Sauce and Smoked Cheddar Cheese
Kobe Burger with Custom Toppings
Enhancement: Crabcake with Cajun Remoulade (MKT)

Starch Stations
Mac and Cheese Bar | \$12
Bacon, Ham, Diced Tomatoes, Spinach, Scallions, Sautéed Onions, and Broccoli
Mashed Potato Bar | \$12
Butter, Sour Cream, Scallions, Shredded Cheese, Bacon, Ham, and Broccoli

****Carving Stations**
All Carving Stations Accompanied by Assorted Rolls
Herb Crusted Beef Tenderloin | \$30
Mustard, Mayonnaise, Cabernet Reduction
Garlic Herb Roasted Striploin | \$25
Herb Jus
Roasted Turkey Breast | \$21
Classic Gravy, Cranberry Relish
Oven Baked Ham | \$21
Whole Grain Mustard Sauce

*Minimum of 20 Guests. If Less Than 20 Guests, a Menu Surcharge of \$150 Will Be Applied. **Displayed and Carving Stations Requires a \$150 Attendant Fee Per Station. Minimum One Attendant Per Every 50 Guests. *MKT pricing subject to change.*

Lancaster Country Club Hors D'oeuvres Menu

All Food & Beverage are Subject to 22% Banquet Fee and 6% Applicable Taxes



Boxed Lunches & A La Carte Items

Priced ++ Per Person

BOXED LUNCHES

Includes a Bag of Chips, Two Freshly Baked Cookies, Whole Fruit, Bottled Water

Sandwiches or Wraps | \$17

Wraps are Served in a Flour Tortilla

Turkey	Chicken Salad
<i>Organic Greens, Tomato, Rosemary Mayo</i>	<i>Romaine, Tomato</i>
Ham	Tuna Salad
<i>Romaine, Tomato, Whole Grain Mustard</i>	<i>Romaine, Tomato</i>
Roast Beef	Vegetable Wraps v
<i>Romaine, Tomato, Horseradish Cream</i>	<i>Assorted Grilled and Chilled Vegetable, Basil Pesto</i>

A LA CARTE ITEMS

Beverages

Bottled Water \$2
Freshly Brewed Regular or Decaf Coffee \$2.50
Assorted Hot Teas and Iced Tea \$2
Assorted Sodas \$2.25
Assorted Juices \$3
Coffee Station \$4
<i>Regular and Decaffeinated Coffee, Hot Tea, Water</i>
Half Day Beverage Station \$8
<i>Regular and Decaffeinated Coffee, Hot Tea, Assorted Sodas, Water</i>
Full Day Beverage Station \$12
<i>Regular and Decaffeinated Coffee, Hot Tea, Assorted Sodas, Water</i>

Snacks

Assorted Granola Bars \$2
Brownies \$3 NF
Individual Bags of Chips, Pretzels, or Popcorn \$3
Warm Soft Pretzels with Dips \$5
Assorted Cookies \$3 NF
Pita & Hummus \$5
Trail Mix \$3
Tortilla Chips, Salsa, & Guacamole \$5 NF

Breakfast

Hardboiled Eggs (2 per guest) \$3 GF, NF, DF
Whole Fresh Fruit \$3 GF, NF, DF
Assorted Bagels with Cream Cheese & Butter \$6 NF
Assorted Pastries & Muffins \$6 NF
Yogurt Parfaits with Berries & Granola \$7 NF
Sliced Seasonal Fresh Fruit & Berries \$7 GF
<i>Honey Yogurt Sauce</i>

Lancaster Country Club Banquet Boxed Lunch & A La Carte Menu
All Food & Beverage are Subject to 22% Banquet Fee and 6% Applicable Taxes



Dinner Plated Menu

Priced ++ Per Person

*All Plated Dinners Include Dinner Rolls and Butter, Freshly Brewed Coffee and Assorted Hot Teas
Tableside Coffee Service Fee of \$250 for Events Over 50 Attendees*

Host May Preselect One (1) Soup Option And / Or One (1) Salad Option For All Guests

SOUPS

Warm Options | \$8

Creamy Roasted Pepper and Tomato GF, V
Tomato Crab Bisque GF
Clam Chowder
Smoked Chicken and Sweet Corn Chowder
Chicken and Wild Rice GF

Chilled Options | \$8

Vichyssoise GF, V
Vegetable Gazpacho GF, V, VG

SALADS

Garden Salad | \$8 V, VG, GF (*without croutons*)
*Seasonal Mixed Greens, Cherry Tomatoes, Cucumbers,
Carrots, Herb Croutons, Balsamic Vinaigrette*

Classic Caesar Salad | \$8 NF, GF (*without croutons*)
*Romaine Hearts, Homemade Croutons, Parmesan
Cheese LCC Caesar Dressing*

Baby Spinach Salad \$8 GF, V
*Walnuts, Dried Cranberries, Red Onion, Chevre and
Balsamic Vinaigrette*

Kale & Spinach Salad | \$8 GF
*Spiced Pecans, Applewood Smoked Bacon, and
Local Apples with Maple-Grain Mustard Dressing*

Seasonal: Arugula & Spinach Salad | \$9 GF
*Sliced Strawberries, Red Onion, Almonds, and Lemon
Poppy-Seed Vinaigrette*

Seasonal: Autumn Salad | \$8 GF
*Roasted Butternut Squash, Dried Cranberries,
Toasted Pecans with Cider Vinaigrette*

Rosemary and Pepper Roasted Bosc Pear | \$9 GF, V
*Organic Lettuce, Brie, Candid Walnuts, White
Balsamic Vinaigrette*



Dinner Plated Menu *Continued*

ENTREES

Host May Preselect One Duo Entrée or Up to Three Single Entrees including (1) Vegetarian Option

Duo Entrees

Select One

- | | |
|--|---|
| Beef Tenderloin and Crab Stuffed Jumbo Shrimp \$48
<i>Bearnaise Sauce</i> | Braised Beef Short Rib and Crab Cake \$52
<i>Red Wine Demi-Glace and Remoulade</i> |
| 6oz Filet and Crab Cake \$52
<i>Cabernet-Thyme Sauce and Remoulade</i> | Roasted Airline Breast and Salmon \$40
<i>Chive Beurre Blanc</i> |
| | Grilled Sirloin and Jumbo Prawns \$56
<i>Asparagus Sauce</i> |

Single Entrees

Select Up to Three

- | | |
|---|---|
| Beef | Seafood |
| Char-Grilled 6 Oz. Angus Filet Mignon \$40 GF
<i>Sauté of Wild Mushrooms</i> | Grilled Norwegian Salmon Filet \$28 GF
<i>Red Shallot Butter Sauce</i> |
| Grilled 10 Oz. Prime New York Strip Steak \$38 GF
<i>Cabernet Reduction</i> | Horseradish Crusted Salmon \$28 GF
<i>Pepper Coulis</i> |
| Sliced Roast Beef Tenderloin \$36 GF
<i>Cabernet Reduction</i> | Hazelnut Crusted Salmon \$28 GF
<i>Blood Orange Butter Sauce</i> |
| Grilled Flat-Iron Steak \$32 GF
<i>Sauté of Wild Mushrooms</i> | Grilled Mahi Mahi \$27 GF
<i>Pineapple Salsa</i> |
| Braised Beef Short Ribs \$37 GF | Single Broiled Crab Cake \$30
<i>Remoulade</i> |
| Chicken | Vegetarian |
| Chicken Piccata \$26 GF
<i>Lemon-Caper Butter Sauce</i> | Vegetable Napoleon \$25 GF, V, VG |
| Asiago Crusted Chicken Breast \$26 GF
<i>Provençale Sauce</i> | <i>Grilled Assorted Vegetables, Roasted Pepper Coulis</i> |
| Airline Chicken Breast \$27 GF
<i>Bacon Dill Horseradish Beurre Blanc</i> | Pasta Primavera \$25
<i>Seasonal Vegetables, Basil, Extra Virgin Olive Oil</i> |
| | Eggplant On Quinoa \$25 GF, V, VG
<i>Red Pepper Coulis</i> |
| | Vegetarian Stir-Fry \$25 GF, V, VG
<i>Sesame Ginger Glaze</i> |
| Pork | Vegan Burger on Gluten Free Bun \$25 GF, V, VG
<i>Plant-Based Burger Patty, Pickled Vegetable, Tomato, Vegan Aioli</i> |
| Herb Crusted Pork Tenderloin \$28
<i>Honey Bourbon Reduction</i> | |
| Garlic Rubbed Pork Roast Chili \$28 | |
| Herb Rubbed Berkshire Pork Loin \$28
<i>Wildflower Honey Bourbon Reduction</i> | |



Dinner Plated Menu *Continued*

SIDES

Starch	Vegetables
<i>Select One</i>	<i>Select Two</i>
Boursin Cheese Mashed Potatoes V	Assorted Grilled Vegetables GF, V, VG
Rice Pilaf GF, V, VG	Broccolini GF, V, VG
Roasted Fingerling Potatoes with Rosemary GF, V, VG	Roasted Tomatoes GF, V, VG
Potatoes Dauphinoise V	Creamed Spinach GF, V
Sweet Potato Mash GF, V	Grilled Asparagus GF, V, VG
Garlic Potato Puree GF, V, VG	Ratatouille GF, V, VG
Wild Rice GF, V	Sautéed Green Beans GF, V, VG
Yukon Gold Whipped Potatoes GF, V	Roasted Baby Carrots GF, V, VG
Wild Mushroom Risotto GF, V	Vegetable Medley GF, V, VG
Smoked Farro V	Charred Brussels Sprouts GF, V, VG
	Roasted Butternut Squash GF, V, VG

All Menu Selections are Due No Later Than 14 days Prior to the Event Date

Final Guarantee of Attendance Must Include the Number of Each Entrée Being Served, if Multiple Entrées are Selected, the Host is Responsible for Providing Place Cards Denoting Each Guest's Entrée Choice.

Place Cards are Available for Purchase from LCC for \$2+ Per Person (*No Service Charge*). If Place Cards and Entrée Choices are Not Provided, a Menu Surcharge of \$10 Per Person Plus Service Charge and Tax Will Be Assessed
(*Only Applies for Groups Up to 10 People. Groups More Than 10 People Will Need to Provide Entrée Selections in Advance*).

Lancaster Country Club Banquet Dinner Plated Menu
All Food & Beverage are Subject to 22% Banquet Fee and 6% Applicable Taxes



Dinner Buffet Menu

Priced ++ Per Person

All Dinner Buffets Include Freshly Brewed Coffee and Assorted Hot Teas

Tableside Coffee Service Fee of \$250 for Events Over 50 Attendees

Minimum of 20 Guests | If Less Than 20 Guests, a Buffet Minimum Fee of \$150 Will Be Applied.

Build Your Own Pasta Bar | \$22

Pasta: Penne and Tortellini

Sauces: Marinara and Alfredo

Proteins: Sliced Italian Sausage and Grilled Chicken Breast
Shredded Parmesan, Mushrooms, Spinach, Peppers and Onions
Italian Breadsticks
Mini Cannoli NF

Asian-Fusion Buffet | \$27

Mandarin Oriental Spinach Salad v, VG

*Spinach, Cabbage, Mandarin Oranges, Crispy Wontons, Carrots,
Toasted Almonds, Sesame Soy Dressing*

Chicken & Lemongrass Pot Stickers

Asian Dipping Sauce

Vegetable Skewers GF, V, VG

Marinated Seasonal Vegetables

Chicken Stir-Fry GF

Peppers, Onions, Carrots, Snowpeas, Garlic, Ginger, Soy and Sesame

Korean BBQ Pulled Pork Sliders

Korean Spiced Pork, Kimchi

Mini Cupcakes NF

Kid Friendly Buffet | \$22

Garden Salad

*Seasonal Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, Herb
Croutons, Balsamic Vinaigrette and Ranch Dressing*

Macaroni and Cheese V

Chicken Skewers GF

Kobe Burger Sliders

Shoestring French Fries GF, V, VG

Assorted Cookies

Mini Cupcakes NF

American Buffet | \$33

Assorted Rolls and Butter

Garden Salad

*Seasonal Mixed Greens, Cherry tomatoes, Cucumbers, Carrots, Herb
Croutons, Balsamic Vinaigrette and Ranch Dressing*

Seared Salmon Scaloppini GF

Lemon Caper Butter

Chicken Breast GF

Fresh Tomato Provençale

Mashed Red Bliss Potatoes GF, V, VG

Seasonal Vegetable GF, V, VG

Apple Crisp NF

Mediterranean Buffet | \$34

Assorted Rolls and Butter

Traditional Caesar Salad V

*Romaine Hearts, Garlic Croutons, Grated Parmesan Cheese,
Anchovies, Classic Caesar Dressing*

Tomato and Mozzarella Platter GF, V

Entrees (Select Two)

Asiago Crusted Chicken GF

Tomato Provençale

Seared Salmon GF

Sweet Basil Pesto Cream

Chicken Marsala GF

Wild Mushroom Sauce

Vegetable Ratatouille GF

Italian Roasted Fingerling Potatoes

Tiramisu GF, NF



Dinner Buffet Menu

Continued

Little Luigi | \$24

Cheese & Pepperoni Pizza
Mozzarella Sticks with Marinara Sauce
Classic Caesar Salad
Romaine Hearts, Garlic Croutons
Grated Parmesan Cheese, Anchovies, Classic Caesar Dressing
Brownies & Assorted Cookies

Wings & Things | \$25

Traditional Wings (*Select Two Flavors*)
Buffalo, BBQ, Old Bay®, or Lemon Pepper
Celery & Carrot Sticks
Ranch & Blue Cheese Dressings
Tater Tots
Buffalo Chicken Dip with Assorted Crackers
Brownies & Assorted Cookies

LCC Signature Buffet | \$40

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

Entrees (*Select Two*)

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

Sides (*Select Two*)

Green Beans and Baby Carrots Almondine
Seasonal Medley of Vegetables
Blended Wild Rice Pilaf
Oven Roasted Red Bliss Potatoes
Assorted Petite Desserts (3)



Lunch Buffet Menu

Priced ++ Per Person

All Lunch Buffets Include Freshly Brewed Coffee and Assorted Hot Teas

Tableside Coffee Service Fee of \$250 for Events Over 50 Attendees

Minimum of 20 Guests | If Less Than 20 Guests, a Buffet Minimum Fee of \$150 Will Be Applied.

On the Green | \$30

Garden Salad

Seasonal Mixed Greens, Cherry tomatoes, Cucumbers, Carrots, Herb Croutons, Balsamic Vinaigrette and Ranch Dressing

Proteins (Select Three)

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

Rolls and Condiments

Sides (Select One)

Potato Salad, Coleslaw, Pasta Salad, or Broccoli Salad
Fresh Fruit

Brownies and Assorted Cookies

The Sandwich Bar | \$24

Garden Salad

Seasonal Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, Herb Croutons, Balsamic Vinaigrette and Ranch Dressing

Roast Beef, Turkey Breast and Ham

Chicken Salad

Assorted Sliced Cheeses

Lettuce, Tomato, Pickles, Onions, and Assorted Condiments

Assorted Breads (*White, Wheat, and Rye*)

Pasta Salad

Potato Chips GF, V, VG

Brownies and Assorted Cookies

The Club | \$25

Assorted Premade Sandwiches or Wraps (*In Flour Tortilla*)
(*Select three*)

Turkey

Organic Greens, Tomato, Rosemary Mayo

Ham

Romaine, Tomato, Whole Grain Mustard

Roast Beef

Romaine, Tomato, Horseradish Cream

Chicken Salad

Romaine, Tomato

Tuna Salad

Romaine, Tomato

Vegetable Wraps V

Assorted Grilled and Chilled Vegetable, Basil Pesto

Potato Chips GF, V, VG

Fresh Fruit

Assorted Cookies

Mini Cupcakes NF

Soup & Salad Bar | \$20

Assorted Dinner Rolls and Butter

Soup Du Jour (*With Attendant*)

Traditional Caesar Salad (*Make Your Own*)

Romaine Hearts, Garlic Croutons, Grated Parmesan Cheese, Anchovies, Classic Caesar Dressing

Mixed Baby Greens Salad (*Make Your Own*)

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

Assorted Dressings

Grilled Chicken Breast

Brownies and Assorted Cookies

Salad Enhancements

Grilled Salmon \$13 | Grilled Shrimp \$15

Lancaster Country Club Banquet Lunch Buffet Menu

All Food & Beverage are Subject to 22% Banquet Fee and 6% Applicable Taxes



Lunch Plated Menu

Priced ++ Per Person

*All Plated Lunch Includes Freshly Brewed Coffee and Assorted Hot Teas
Tableside Coffee Service Fee of \$250 for Events Over 50 Attendees*

Host May Preselect One (1) Soup Option And / Or One (1) Salad Option For All Guests

SOUPS SALADS

Warm Options | \$8

Creamy Roasted Pepper and Tomato GF, V
Tomato Crab Bisque GF
Clam Chowder
Smoked Chicken and Sweet Corn Chowder
Chicken and Wild Rice GF

Chilled Options | \$8

Vichyssoise GF, V
Vegetable Gazpacho GF, V, VG

Garden Salad | Small \$8 | Full \$12 GF, V, VG

*Seasonal Mixed Greens, Cherry Tomatoes, Cucumbers,
Carrots, Herb Croutons, Balsamic Vinaigrette*

Traditional Caesar Salad | Small \$8 | Full \$12 V

*Red and Green Romaine Lettuce, Homemade
Croutons, Parmesan Cheese LCC Caesar Dressing*

Salad Enhancements:

Grilled Salmon \$13 | Grilled Shrimp \$15
Grilled Chicken \$9

ENTREES

Host May Preselect Up to Three Single Entrees Including (1) Vegetarian Option

Chopped Mediterranean Chickpea Salad | \$19 GF

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

Braised Beef Short Rib | \$37 GF

Red Wine Demi-Glace

Seared Salmon | \$28 GF

Red Shallot Butter Sauce

Chicken Piccata | \$26 GF

Lemon Caper Butter Sauce

Smoked Chicken Breast Salad | \$26 GF

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

Vegetable Napoleon | \$25 V

Grilled Assorted Vegetables with Roasted Pepper Coulis



Lunch Plated Menu *Continued*

SIDES

Starch	Vegetables
<i>Select One</i>	<i>Select Two</i>
Boursin Cheese Mashed Potatoes v	Assorted Grilled Vegetables GF, v, VG
Rice Pilaf GF, v, VG	Broccolini GF, v, VG
Roasted Fingerling Potatoes with Rosemary GF, VG, v	Roasted Tomatoes GF, v, VG
Potatoes Dauphinoise v	Creamed Spinach GF, v
Sweet Potato Mash GF, v	Grilled Asparagus GF, v, VG
Garlic Potato Puree GF, v, VG	Ratatouille GF, v, VG
Wild Rice GF, v	Sautéed Green Beans GF, v, VG
Yukon Gold Whipped Potatoes GF, v	Roasted Baby Carrots GF, v, VG
Wild Mushroom Risotto GF, v	Vegetable Medley GF, v, VG
Smoked Farro v	Charred Brussels Sprouts GF, v, VG
	Roasted Butternut Squash GF, v, VG

All Menu Selections are Due No Later Than 10 days Prior to the Event Date

Final Guarantee of Attendance Must Include the Number of Each Entrée Being Served, if Multiple Entrées are Selected, the Host is Responsible for Providing Place Cards Denoting Each Guest's Entrée Choice.

If Place Cards and Entrée Choices are Not Provided, a Menu Surcharge of \$10 Per Person Plus Service Charge and Tax Will Be Assessed
(Only Applies for Groups Up to 10 people; Groups More than 10 people Will Need to Provide Entrée Selections in Advance).

Place Cards are Available for Purchase from LCC for \$2+ Per Person *(No Service Charge)*.

Lancaster Country Club Banquet Lunch Plated Menu
All Food & Beverage are Subject to 22% Banquet Fee and 6% Applicable Taxes



Dessert Menu

Priced ++ Per Person

All of Our Desserts are Made In-House By Our Talented Pastry Chefs

Please Inquire About Additional Flavors, Popular Choices and Seasonal Desserts

***All Action Stations Require a \$150 Attendant Fee Per Station | Minimum One Attendant Per Every 50*

PLATED

Sweet Treats | \$10

Select One

Pecan Tart
Chocolate Layer Cake with Dark Chocolate Ganache NF
Chocolate Peanut Butter Cake
Cheesecake NF
Crème Brulée GF NF
(Available for under 50 guests only)
Lemon Raspberry Mousse Cake NF
Carrot Cake NF
Tiramisu NF
Chocolate Mousse *(White Or Dark)* NF
Berry Cobbler NF
Apple Crisp NF
English Sticky Toffee Pudding NF
Sorbet and Berries GF

Good Treats | \$12

Select One

Fresh Fruit Tart
(Available for Under 50 Guests Only)
Vegan Chocolate Cake

Dessert Enhancement:

Add a Scoop of Ice Cream | \$2

DISPLAYED

Petite Dessert Station

Can Be Served Plated (3 items) | \$10

3 Items | \$10
4 Items | \$12
5 Items | \$14
Dark Chocolate Mousse Cup GF DF
Tartlets *(Select One)*
*Fresh Fruit, Pecan, Chocolate, Key Lime, Lemon Curd,
Dulce De Leche*
Mini Cupcakes *(Chocolate or Vanilla)* NF
Chocolate Truffles NF
Mini Chocolate Chip Cannoli N
Cheesecake Bites NF
Mini Opera Torte
Éclairs NF
Mini Chocolate Chip Cookies NF
Tiramisu Cups NF GF
Peanut Butter Bars
Mini Whoopie Pies NF

****Sundae Bar | \$12**

*Vanilla Ice Cream with Syrups, Sauces, Nuts, Candies,
Sprinkles, and Whipped Cream*

Lancaster Country Club Banquet Dessert Menu

All Food & Beverage are Subject to 22% Banquet Fee and 6% Applicable Taxes



Wedding Party

Priced ++ Per Person

All Brunch Buffets Include Fresh-Brewed Coffee, Assorted Hot Teas, and Orange Juice.

All Other Non-Alcoholic Drinks Charged Separately

BREAKFAST

Wedding Day Breakfast | \$20

Assorted Breakfast Cakes, Bagels, & Mini Muffins

Cream Cheese, Butter, Assorted Preserves

Sliced Seasonal Fruits

Yogurt

Add: Egg/Bacon/Potato \$8

LUNCH

Wedding Day Lunch | \$28

Option 1

House Salad with Balsamic Vinaigrette

Chips

Assorted Wraps:

Chicken Salad <i>Lettuce, Tomato, Mayonnaise</i>	House Roast Beef <i>Roasted Tomatoes, Lettuce, Red Onions, Mayonnaise</i>
Deli Ham & Cheddar Cheese <i>Lettuce, Tomato, Mayonnaise</i>	Shrimp Salad <i>Lettuce, Tomato</i>
Herb Roasted Turkey BLT <i>Bacon, Lettuce, Tomato, Mayonnaise</i>	Tuna Salad <i>Lettuce, Tomato</i>
Vegetable Option	

Option 2

Kobe Burger and Grilled Chicken Sliders

House Salad with Balsamic Vinaigrette

Shoestring French Fries

BEVERAGES

All Other Beverages Based on Consumption

Self-Serve or Server Available

(Self-Serve Includes a Display of Assorted Beers, Sodas, Waters)

Lancaster Country Club Wedding Party Menu

All Food & Beverage are Subject to 22% Banquet Fee and 6% Applicable Taxes



Consumption Bar

Charges are Based on What Consumed at the Event; Therefore, a Price is Not Set.

Service Includes (2) Bartenders for Events with More Than 50 Guests, and There is an Additional Fee of \$150 Plus Tax for Each Extra Bartender. The Club Recommends Having (1) Bartender Per 50 Guests.

Satellite Bars will Incur a \$150 Set Up Fee. i.e. Events Hosted on the Ballroom Terrace or Eshelman Garden.
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.

CLUB BAR

Bourbon: Jim Beam, Rebel
Whiskey: Windsor Canadian, Seagrams VO
Scotch: Grants, Famous Grouse
Vodka: New Amsterdam, Absolut
Gin: New Amsterdam, Gordon's
Rum: Don Q Cristal Rum, Don Q Coconut Rum
Tequila: Jose Cuervo Gold, Jose Cuervo Special
Cordials: Baileys, Kahlua

PREMIUM BAR

Bourbon: Makers Mark, Bulleit Bourbon
Whiskey: Jack Daniel's # 7, Bulleit Rye, Crown Royal
Scotch: Dewar's White Label Blended, Johnnie Walker Black
Vodka: Ketel One, Tito's, Flavored Stolichnaya Options
Gin: Beefeater, Tanqueray
Rum: Bacardi, Malibu, Captain Morgan
Tequila: Patron Silver, Casamigos Blanco
Cordials: Baileys, Kahlua, Grand Marnier, Frangelico

A DEFINING MOMENT

Bourbon: Angel's Envy, Basil Hayden's
Whiskey: Sagamore Double Oak Rye, Whistle Pig 10-yr Rye
Scotch: The Glenlivet 12-yr Single Malt, Oban 14-yr Single Malt
Vodka: Grey Goose, Belvedere
Gin: Bombay Sapphire, Hendricks
Rum: Mt. Gay
Tequila: Casamigos Anejo
Cordials: Baileys, Kahlua, Grand Marnier, Frangelico, Chambord, Cointreau



HOUSE WINES

\$45 Per Bottle

Sauvignon Blanc, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Pinot Noir, Merlot, Sparkling

BEER

(Select 7 Only | All Other Brands Upon Request)

\$5 Per Bottle | \$6 Per Bottle*

Coors Light, Miller Lite, Yuengling Lager, Corona Light, Corona Extra, Heineken*, Stella*, Michelob Ultra, Yards IPA*, Guinness, Dogfish 60 IPA

(Gluten Free and Non-Alcoholic Beers Available Upon Request)

NON-ALCOHOLIC

Per Drink

Assorted Sodas, Juices, Iced Tea



Open Bar (*Private Events*)

Priced ++ Per Person. Service Includes (2) Bartenders for Events with More Than 50 Guests, and There is an Additional Fee of \$150 Plus Tax for Each Extra Bartender. The Club Recommends Having (1) Bartender Per 50 Guests. 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.

CLUB BAR

2hr \$25 | 3hr \$42 | 4hr \$50

- Bourbon:** Jim Beam, Rebel
- Whiskey:** Windsor Canadian, Seagrams VO
- Scotch:** Grants, Famous Grouse
- Vodka:** New Amsterdam, Absolut
- Gin:** New Amsterdam, Gordon's
- Rum:** Don Q Cristal Rum, Don Q Coconut Rum
- Tequila:** Jose Cuervo Gold, Jose Cuervo Special
- Cordials:** Baileys, Kahlua

PREMIUM BAR

2hr \$41 | 3hr \$60 | 4hr \$70

- Bourbon:** Makers Mark, Bulleit Bourbon
- Whiskey:** Jack Daniel's # 7, Bulleit Rye, Crown Royal
- Scotch:** Dewar's White Label Blended, Johnnie Walker Black
- Vodka:** Ketel One, Tito's, Flavored Stolichnaya Options
- Gin:** Beefeater, Tanqueray
- Rum:** Bacardi, Malibu, Captain Morgan
- Tequila:** Patron Silver, Casamigos Blanco
- Cordials:** Baileys, Kahlua, Grand Marnier, Frangelico

A DEFINING MOMENT

2hr \$56 | 3hr \$77 | 4hr \$89

- Bourbon:** Angel's Envy, Basil Hayden's
- Whiskey:** Sagamore Double Oak Rye, Whistle Pig 10-yr Rye
- Scotch:** The Glenlivet 12-yr Single Malt, Oban 14-yr Single Malt
- Vodka:** Grey Goose, Belvedere
- Gin:** Bombay Sapphire, Hendricks
- Rum:** Mt. Gay
- Tequila:** Casamigos Anejo
- Cordials:** Baileys, Kahlua, Grand Marnier, Frangelico, Chambord, Cointreau

WINE, BEER AND SODA BAR

2hr \$16 | 3hr \$24 | 4hr \$30

- House Wines:**
Sauvignon Blanc, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Pinot Noir, Merlot, Cava
- Beer (*Select 7 Only | All Other Brands Available Upon Request*):**
Coors Light, Miller Lite, Yuengling Lager, Corona Light, Corona Extra, Heineken*, Stella*, Michelob Ultra, Yards IPA*, Guinness, Dogfish 60 IPA (*Gluten Free and NA Beers Available Upon Request*)

NON-ALCOHOLIC

2hr \$5 | 3hr \$9 | 4hr \$11

Assorted Sodas, Juices, Iced Tea, Water

SPECIALTY BEVERAGE STATIONS

Build-Your-Own Bloody Mary Bar | \$9 Per Hour

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 Hour

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

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All Packages Include a Selection of Beer, House Wine, Standard Alcoholic and Non-Alcoholic Mixers and Soda. Upgraded Wine Options Available Upon Request. The Bartender Fee is \$150 Plus Tax for Each Bartender. The Club Requires One Bartender Per 50 Guests. Satellite Bars Will Incur a \$150 Set Up Fee. i.e. Events Hosted on the Ballroom Terrace or Eshelman Garden.

Lancaster Country Club Strictly Abides by all State and Local Liquor Laws. A 22% banquet fee and Pennsylvania State Tax Will be Added to the Bar Charges. All Items are Subject to Change Based Upon Availability.
LCC Reserves the Right to Cease Alcohol Service to Anyone at Anytime, at the Sole Discretion of Club Management.



Banquet Wine List

Priced ++ Per Bottle

CLUB WINES

Proverb (*California*) \$45
Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet, Pinot Noir, Merlot
Arte Latino Cava Brut (*Cava, ESP*) \$50

PREMIUM WINES

Bravium Chardonnay (*Russian, River Valley, Sonoma, CA*) \$65
Gaierhof Pinot Grigio (*Trentino, ITA*) \$65
Saint Clair Sauvignon Blanc (*Marlborough, NZ*) \$65
Pull Cabernet Sauvignon (*Paso Robles, CA*) \$65
Iris Pinot Noir (*Willamette Valley, OR*) \$65
Ostatu Rosado (*Rioja, ESP*) \$65

A DEFINING MOMENT WINES

Domaine Roger Moreaux et Fils Sancerre (*Loire Valley, FRA*) \$75
Emile Beyer Traditions Riesling (*Alsace, FRA*) \$75
Domaine Chanson Bourgogne Rouge (*Bourgogne, FRA*) \$75
Tre Lioni Red Blend (*Napa Valley, CA*) \$75
Long Meadow Ranch Chardonnay (*Anderson Valley, CA*) \$85
Duckhorn Cabernet Sauvignon (*Napa Valley, CA*) \$85

Pricing Subject to Change Based on Vintage or Product Availability.

Lancaster Country Club Strictly Abides by all State and Local Liquor Laws * A 22% Banquet Fee and Pennsylvania State Tax Will be Added to the Bar Charges. All Items are Subject to Change Based Upon Availability.



Custom Cakes

Priced ++

CAKE PRICING & SIZES

Cupcakes | \$3 (*Minimum of 1 Dozen Per Flavor*)

Sheet & Round Cakes (*Priced Per Cake Size and Additional May Apply for Special Requests*)

Specialty Cake Flavors (*Priced Per Cake Size and Additional May Apply for Special Requests*)

6-INCH	8-INCH	10-INCH	12-INCH	1/2 SHEET
Traditional \$48	Traditional \$55	Traditional \$65	Traditional \$75	Traditional \$95
Specialty \$50	Specialty \$60	Specialty \$70	Specialty \$80	Specialty \$110
<i>Serves 8</i>	<i>Serves 15-20</i>	<i>Serves 25</i>	<i>Serves 35</i>	<i>Serves 35-50</i>

Traditional Cake Flavors

Vanilla, Chocolate, Marble, Red Velvet

Specialty Cake Flavors

Carrot, Spice, Lemon

Buttercream Fillings

Vanilla, Chocolate, Cream Cheese, Peanut Butter ^N

All Cakes Will be Iced With the Same Buttercream on Inside and Outside Unless Requested Otherwise.

For Outside Cream Cheese Frosting, Additional Charge of \$25 will apply.

(N) Contains Nuts

Any Outside Cake is Subject to a \$3 Per Person Cake Cutting Fee.

If Less Than 10 People, a \$30 Flat Rate Cutting Fee Will Be Applied.

Cake Stands Available Upon Request (*Complimentary*).

Minimum (12) Cupcakes Per Flavor.

All Cake Orders Must be Placed No Later than 7 Days Before Event/Reservation Date.

Orders Placed After 7 Days Will Incur a \$30 Late Order Fee and is Subject to Approval by Our Pastry Chef.

All Cake and Cupcake Orders Have a 48-Hour Cancellation Policy.

Lancaster Country Club Banquet Custom Cakes Menu

Pricing Subject to Change. 22% Banquet Fee and 6% Pennsylvania State Tax Applies



CELEBRATE

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

QUESTIONS?

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



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