

*LC*  
1900  
*Lancaster*  
COUNTRY CLUB

SPECIAL EVENTS GUIDE



## 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



### 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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## 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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## 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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## 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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## 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.

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## 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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## 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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## SUNSET BISTRO

Tables of 4: 32, Reception Style: 260,  
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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## 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.

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## 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.

## **Clubhouse Dress Code**

### **CASUAL**

Golf attire, tennis attire, business attire, with neatly pressed, properly fitted slacks, appropriate shirt with collar or mock collar. Men must remove hats, visors or caps when indoors, and in all covered dining areas – “no cover under cover.” Tasteful, properly fitted denim is permitted in the clubhouse and 19th Hole year-round, exclusive of Club holiday social events. Denim is inclusive of jeans, skirts, and shirts. Frayed, mottled, acid washed, cutoff or grunge denims are not considered tasteful and are not permitted on Club grounds.

### **FORMAL**

Jackets and ties for gentlemen, including business suits or blazer with tie and dress slacks. For ladies, dresses and skirts, business suits, formal pants suits, and dress pants with appropriate tops. Boys and girls under age twelve (12) are not required to be in formal attire.

### **RELAXED**

The Dress Code may be relaxed in the case of special parties, Club events, themed events, costume, or otherwise, but only where announcements of such events specifically provide the dress may be other than what is defined for an area of the Club.

## **Cellular Phone Policy**

### **CLUBHOUSE**

Receiving and making calls are permitted in the Ladies' and Men's Locker Rooms, in your vehicle or in the club parking lots. A cellular phone may be used in a room in use for a private business meeting that is not open to the general membership. Texts and emails may be checked and sent discretely anywhere in the Clubhouse, Activities Pavilion or Paddle Hut. Cell phone use for the purpose of making or receiving calls is not permitted in the Golf Plaza.

### **GOLF COURSE**

Cellular phones and PDAs are only permitted on the golf course in silent or vibrate mode. Texts and emails may be checked and sent discretely; however, cellular phone conversations are not permitted on the golf course or golf practice areas except as follows:

1. To report a violation of Club rules.
2. To advise the Pro Shop of slow play.
3. In the case of an emergency.
4. By use of a physician in the course of his/her professional duties.



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 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 | \$19

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

#### Sunrise Breakfast | \$22

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 | \$23

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 | \$29

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) | \$16

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

#### \*\*Omelet Station | \$18 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 | \$13 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 | \$28

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*  
Seasonal French Toast  
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 | \$37

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 | \$19 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 | \$13 NF

Canadian Bacon, Hollandaise Sauce, English Muffin

#### LUNCH

##### \*\*Beef Tenderloin Carving Station | \$24

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

- |   |  |
|---|--|
| Tenderloin Wrapped Asparagus   \$3 NF                     | Pot Stickers with Asian Dipping Sauce   \$2 DF       |
| Mini BLT Sandwiches   \$2 NF                              | Chipotle Beef Empanadas   \$2.50                     |
| Compressed Cantaloupe Ball, Parma Ham   \$2.25 GF, NF, DF | <i>Tomato-Sour Cream Dip</i>                         |
| Antipasto Skewers   \$2 GF                                | Lollipop Lamb Chops with Olive Tapenade   \$5 GF, DF |
| <i>Prosciutto, Fresh Mozzarella, Grape Tomato</i>         | Mini Beef Wellington   \$2.25                        |
| Golden Figs with Prosciutto and Mascarpone   \$2.25       | Candy Bacon   \$2.50                                 |

#### POULTRY

- |  |   |
|--|---|
| Chicken Caesar Spring Rolls GF   \$2.25          | Korean Fried Chicken   \$2.50               |
| Southwestern Chicken Salad on Filo Cups   \$2.25 | Chicken and Spinach Meatballs   \$2.25      |
| Smoked Chicken Breast on Crostini   \$2.25       | <i>Prosciutto, Fontina Cheese</i>           |
| <i>Cranberry Chutney</i>                         | Chicken and Pineapple Kebab   \$2 GF, DF    |
|  | <i>Pineapple Glaze</i>                      |
|  | Caribbean Jerk Chicken Skewers   \$2 GF, DF |
|  | <i>with Mango Glaze</i>                     |

#### SEAFOOD

- |   |  |
|---|--|
| Shrimp and Vegetable Spring Rolls   \$2.50 GF, DF | Grilled Shrimp Saganaki   \$2.50                   |
| Smoked Salmon Ruffle   \$3                        | Bacon Wrapped Scallops   \$4.00 GF, DF             |
| <i>on English Cucumber and Brioche</i>            | Mini Crab Balls with Chesapeake Remoulade   \$3.50 |
| Seasonal Oyster in a 1/2 shell   \$MKT GF, DF, NF |  |
| Spicy Tuna Roll   \$2 GF, DF                      |  |
| <i>Wasabi and Soy</i>                             |  |
| Ahi Tuna Tartare on Crispy Wonton   \$3           |  |

#### VEGETARIAN

- |   |   |
|---|---|
| Bruschetta   \$2                                    | Gorgonzola and Honey Bruschettas   \$2                |
| <i>Tomato, Garlic, EVOO, Focaccia Crostini</i>      | Fried Goat Cheese Honey   \$2.25 GF                   |
| Snow Peas with Herbed Cream Cheese   \$2.25 GF      | Asiago Cheese Stuffed Potatoes   \$3.50 GF            |
| Deviled Eggs   \$2.50 GF                            | Brie and Raspberry Filo Tartlets   \$2                |
| <i>Traditional or Cheddar Bacon</i>                 | Arancini with Marinara Sauce   \$2.25                 |
| Fresh Vegetable Spring Rolls   \$2.25 GF, DF        | Spanakopita   \$2.50                                  |
| Pressed Watermelon with Herbed Goat Cheese   \$2.25 | Crispy Egg Rolls with Asian Dipping Sauce   \$2.25 DF |
| Caprese Skewers   \$2                               |   |



# Hors D'oeuvres

Priced ++ Per Person

## DISPLAYED DISPLAY STATIONS

### Cheese Board | \$16

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 | \$20

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 | \$20 GF

Chilled Shrimp, Lemon Wedges, House Made Cocktail Sauce

### \*\*Seafood Raw Bar or Oyster Raw Bar | (MKT) NF

Shucked Oysters on The Half Shell or Shrimp Cocktail  
*Lemon Wedges, House Made Cocktail Sauce, Mignonette, Horseradish, and Tabasco 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: *Cabbage, Red Onions, Pico de Gallo, Lime Wedges, Guacamole, Cilantro, Cojita 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  
*Creamy Horseradish, 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 Housemade, Two Freshly Baked Cookies, Whole Fruit, Bottled Water*

#### Sandwiches or Wraps | \$17

*Wraps are Served in a Flour Tortilla; Sandwiches are Served in a Grilled Ciabatta Roll*

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)   \$3.75 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, DF  
Pea & Mint V

### 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>Dill Beurre Blanc</i>
Grilled 10 Oz. 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>	Miso Cod   \$28 DF
Grilled Flat-Iron Steak   \$32 GF <i>Sauté of Wild Mushrooms</i>	Grilled Mahi Mahi   \$27 GF <i>Lemon Garlic Cream</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>	Grilled Assorted Vegetables, Roasted Pepper Coulis
Airline Chicken Breast   \$27 GF <i>Bacon Dill Horseradish Beurre Blanc</i>	Pasta Primavera   \$25
	<i>Seasonal Vegetables, Basil, Extra Virgin Olive Oil</i>
	Cauliflower Steak   \$25 GF, V, VG
	<i>Burrata, Pesto</i>
	Vegetarian Stir-Fry   \$25 GF, V, VG
	<i>Sesame Ginger Glaze</i>
	Vegan Burger on Gluten Free Bun   \$25 GF, V, VG
	<i>Plant-Based Burger Patty, Pickled Vegetable, Tomato, Vegan Aioli</i>
Pork	
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 Red Potatoes with Rosemary GF, V, VG	Roasted Tomatoes GF, V, VG
Sweet Potato Mash GF, V	Creamed Spinach GF, V
Potato Pave GF, V, VG	Grilled Asparagus GF, V, VG
Wild Rice GF, V	Ratatouille GF, V, VG
Yukon Gold Whipped Potatoes GF, V	Sautéed Green Beans GF, V, VG
Wild Mushroom Risotto GF, V	Roasted Baby Carrots GF, V, VG
Smoked Farro V	Vegetable Medley GF, V, VG
	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*

Miso Salmon 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 | \$35**

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)**

Grilled Chicken Quarter

*Alabama White Sauce*

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  
*Lemon Garlic Cream*  
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  
Honey & Thyme Roasted Yukons DF  
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 BBQ Ribs

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

House Made 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*

House Made 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  
Gazpacho GF, V, VG  
Pea & Mint V

#### **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*

#### **Miso Salmon | \$28 GF**

#### **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 Red Potatoes with Rosemary GF, VG, V	Roasted Tomatoes GF, V, VG
Sweet Potato Mash GF, V	Creamed Spinach GF, V
Potato Pave GF, V, VG	Grilled Asparagus GF, V, VG
Wild Rice GF, V	Ratatouille GF, V, VG
Yukon Gold Whipped Potatoes GF, V	Sautéed Green Beans GF, V, VG
Wild Mushroom Risotto GF, V	Roasted Baby Carrots GF, V, VG
Smoked Farro V	Vegetable Medley GF, V, VG
	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 Brûlée 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



## 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 75 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 People Requesting a Bartender Will be Charged a \$250 Fee.

This Fee May be Waived if the Event Reaches a Bar Minimum of \$250.

If the Final Bar Bill Does Not Reach the \$250 Minimum, the \$250 Minimum Fee Will Apply.

### 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, Basil Hayden's

**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:** Woodinville Rye Whiskey, Whistle Pig 10-yr Rye, Woodford Reserve

**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 75 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 People Requesting a Bartender Will be Charged a \$250 Fee. This Fee May be Waived if the Event Reaches a Bar Minimum of \$250.

If the Final Bar Bill Does Not Reach the \$250 Minimum, the \$250 Minimum Fee Will Apply.

### CLUB BAR

2hr \$25 | 3hr \$42 | 4hr \$50 | 5hr \$58

**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 | 5hr \$80

**Bourbon:** Makers Mark, Bulleit Bourbon, Basil Hayden's

**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 | 5hr \$101

**Bourbon:** Angel's Envy, Basil Hayden's

**Whiskey:** SWoodinville Rye Whiskey, Whistle Pig 10-yr Rye, Woodford Reserve

**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 | 5hr \$38

**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 | 5hr \$16

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  
Louis Jadot Bourgogne (*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.





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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