

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: 50, Rounds of 8 or 10: 35, 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



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 honoary 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 | \$65
- Podium with Microphone | \$75
- Portable Sound System | \$60
- Additional Microphone | \$10
- Screen with Cart & Electric | \$50
- Polycom Conference Phone | \$75
- Projector ONLY | \$150
- 85" Television | \$150
- Easel | \$10
- Whiteboard Easel | \$30
- Dance Floor
- 16 x 16 | \$150
- 20 x 20 | \$175
- 24 x 24 | \$200
- 28 x 28 | \$225
- Up Lighting (12-Light Package) | \$150
- Pin Spot Lighting (12-Light Package) | \$150
- Stage Risers (4 x 6) | \$100 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 | \$200
- Attendant Fees | \$150
- Bartender Fee | \$175
- Floral & Décor
- Entertainment
- Photographer
- Tents & Other Specialty Items
- Specialty Linens
- Corkage Fee | \$25 Per Bottle
- Escort & Place Cards | \$2 Per Piece
- Pizza Oven Rental | \$1000

ADDITIONAL ITEMS

- Gold Chiavari Chairs with Ivory Seat Cushions | \$5 Per Chair
- Gold Charger Plate | \$2 Per Plate
- Farmhouse Style Tables | \$75 Per Table (6pcs available)



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 our guests with the finest food and beverages. As per club policy, no food or beverages may be brought onto or removed from the premises, except for wedding cakes. Wedding cakes must be sourced from an outside bakery and cannot be homemade. Please note, a cake cutting fee will apply for specialty cakes, charged per person. 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. 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 no dietary request is made in advance, the Club will do its best to accommodate, but such substitutions will not be included in the original guarantee and will incur additional charge.

All menu selections must be finalized at least (10) business days prior to the event. The Chef reserves the right to substitute menu items as necessary. In compliance with federal and state laws, no one under the age of 21 will be served or permitted to consume alcoholic beverages. Valid ID is required for all alcoholic beverage purchases. Lancaster Country Club reserves the right to refuse service to any individual and may, at management's discretion, conclude bar service in accordance with state and federal liquor laws. The club strictly adheres to all state and local liquor regulations. Outside alcohol is strictly prohibited. All alcohol must be provided and served by the club.

Planning Timeline

A menu must be selected and communicated to the Events Department at least 2 weeks prior to your event. Lancaster Country Club requires a guaranteed guest count no later than 7 business days before the event. This count will be considered the minimum for billing purposes. You will be billed for the guaranteed number or actual attendance, whichever is greater. If the final guest count exceeds the original guarantee by more than 5%, menu availability and preparation time may impact the selection, and substitutions may be made by the Chef. If no final guarantee is provided, the original guest count specified during the initial arrangements will be considered

the confirmed and guaranteed number of attendees. As per Club Bylaws, the final guest count for events is conclusively determined by the Club. While the host may track guest attendance, the Club's count will be deemed the final and authoritative figure.

Event spaces, reservations, and the event itself are not confirmed until a signed copy of the event policies, deposit, and sponsor letter (if applicable) have been received. Any changes to the event must be submitted and approved by the Events Department no later than one (1) week before the event. Adjustments made within this timeframe are subject to availability, approval, and may incur additional costs.

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 & Deposit

LCC does not accept credit cards. A non-refundable, non-transferable deposit and signed event policy form is required and confirms the reservation for your event at Lancaster Country Club. Sponsored events not reconciled after 30 days of receipt of invoice will be charged to the host membership account.

Deposit and Payment Terms:

1. **Deposit Requirement:** Upon signing the contract, the Member/Client agrees to pay a non-refundable and non-transferable deposit of 100% of the total room rental fee. Deposit is due within 10 days from the contract signing date.
2. **Payment Method:** The deposit can be paid via check and directly to a member account, and the payment details will be provided upon request.

3. Late Payment: If the deposit is not received within [10 days] from the contract signing date, the event date may be released, and the booking will be considered void unless otherwise agreed upon in writing by both parties.
4. Final Payment: The remaining balance of the event fee is due upon receipt of the invoice following the event date, unless otherwise specified in the contract.

Room Rental Fee

Room rental fees apply to all events organized by a company, club, or organization. These fees are waived only for private member social events, such as a member's birthday party, graduation, anniversary, retirement, celebration of life, or bridal/baby shower for a family member. Social events sponsored by a member for friends or extended family are not considered personal social events and are subject to room rental fees. Room charges also apply to all member-hosted or sponsored business functions, association events, and sponsored weddings.

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

Cancellations made more than 10 days prior to the event will incur no fees. Cancellations made within 10 days will incur a 50% fee, and cancellations made within 48 hours of the event will incur a 100% fee. All events will be billed based on the count provided in the deposit form or the most current guaranteed count, except for the non-refundable and non-transferable deposit.

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 affixed to any surface at the club. Lancaster Country Club reserves the right to dispose of any decorations left after an event if not removed by the client at their expense, and a cleanup fee may be charged. Please note that real rose petals are only allowed outdoors on the grass surface in Eshelman Garden. A \$500 cleanup fee will be charged for any excessive cleaning required, including, but not limited to, streamers, balloon garland or arch and similar materials. Confetti is not allowed in any part of the club grounds.

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 within one (6) months of the initial date. Should LCC remain open during inclement weather, if the host/sponsor cancels the event, the host/sponsor will be responsible for all cancellation charges.

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.

BUSINESS CASUAL

Suits and sport coats are required with collared or mock collared shirts and neatly pressed and properly fitted slacks. Ties are optional. Ladies may wear dresses and skirts, business suits, pants suits, and dress slacks with appropriate tops. Boys under age twelve (12) are not required to wear jackets.

SPORT CASUAL

Fitness attire, tennis attire, golf attire, that is not torn or frayed. Open toed shoes for gentlemen are permitted in the Activities Pavilion (with the exception of the Fitness Center) but are not permitted in the main Clubhouse. When entering interior spaces of the Activities Pavilion, a cover up for ladies and a shirt for men is required. Denim that is not frayed or torn is permitted.

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

Cellular phones and PDAs are only permitted on the campus on silent or vibrate mode. Calls in approved areas on the campus should be discrete and as brief as possible.

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.

SWIMMING POOL

Cellular phone conversations are permitted in the Men's and Ladies Locker Rooms of the Activities Pavilion, or in your car in the parking lot. Texts and emails may be checked or sent discretely anywhere in the pool area.



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 Plated Include Baskets of Assorted Breakfast Pastries with Butter

Classic Breakfast | \$22

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

Sunrise Breakfast | \$25

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

BUFFET

Continental Breakfast | \$16 (No Minimum)

Assorted Breakfast Cakes, Pastries, & Mini Muffins

Classic Breakfast Buffet | \$27

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

Full Sunrise Breakfast Buffet | \$34

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

ACTION STATIONS

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

**Omelet Station | \$22 NF

Minimum One Attendant Per Every 25 Guests
Crispy Bacon, Ham, Sausage, Cheddar Cheese, Swiss
Cheese, Mushrooms, Spinach, Tomatoes, Peppers, &
Onions

BUFFET ENHANCEMENTS

Waffles or Pancakes | \$15 NF

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

Eggs Benedict | \$15 NF

Canadian Bacon, Hollandaise Sauce, English Muffin

Avocado Toast | \$15 (VG GF Option Available)

Sourdough Bread, Avocado, Olive Oil, Toasted Pistachio,
Radish, White Balsamic, Farm Fresh Egg

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 | \$33

Cucumber & Watercress Sandwiches v
Smoked Salmon
Eggs Benedict
Waffles with Berry Compote v
Antipasto Salad GF
Yogurt & Granola v
Cinnamon Rolls

Red Rose Brunch Buffet | \$33

Assorted Breakfast Pastries
Quiche Lorraine
Bacon, Swiss Cheese, 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 | \$44

Garden Salad
Seasonal Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, Herb Croutons, Balsamic Vinaigrette
Herbed Scrambled Eggs GF, v, VG
Bacon & 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 | \$22 NF

Minimum One Attendant Per Every 25 Guests

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

Waffles or Pancakes | \$15 NF

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

Eggs Benedict | \$15 NF

Canadian Bacon, Hollandaise Sauce, English Muffin

Avocado Toast | \$15 (VG GF Option Available)

Sourdough Bread, Avocado, Olive Oil, Toasted Pistachio, Radish, White Balsamic, Farm Fresh Egg

LUNCH

**Beef Tenderloin Carving Station | \$28

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 | \$8

with Pita Chips

Vegetable Crudité | \$8

with Tzatziki

Toasted Crostini | \$2.50 /Piece

with White Bean Spread & Tapenade

Gluten Free

Fire Roasted Salsa | \$6 pp

with Crisp Tortillas

Spinach & Artichoke Dip | \$8 pp

with Kettle Chips

Seasonal Fruit Skewers | \$2.50 /Piece

with Honey Almond Yogurt

Sweet Treats

Assorted Cookies | \$20 dz

Chocolate Dipped Macaroons | \$18 dz

Bittersweet Chocolate Covered Strawberries | \$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 & Dill, Chicken Salad

Cheese Board | \$16

Grapes, Assorted Berries, Assorted Crackers,

French Baguette

Cheese and Crackers with Onion Dip | \$6

with 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 | Beef Pot Stickers \$2 DF |
| Mini BLT Sandwiches \$2 NF | <i>with Asian Dipping Sauce</i> |
| <i>Thick Sliced Bacon, Roasted Tomato, Arugula,</i> | Chipotle Beef Empanadas \$2.50 |
| <i>Pesto Garlic Spread, Toast Point</i> | <i>with Tomato-Sour Cream Dip</i> |
| Compressed Cantaloupe Ball, Parma Ham \$2.25 GF, NF, DF | Lollipop Lamb Chops \$5 GF, DF |
| Antipasto Skewers \$2 GF | <i>with Olive Tapenade</i> |
| <i>Prosciutto, Fresh Mozzarella, Grape Tomato</i> | Smoked Pork Sausage Wrapped in Puff Pastry \$2.50 |
| | <i>with Dijon Sauce</i> |
| | Beef Satay \$3 |
| | <i>with Thai Curry Sauce</i> |

POULTRY

- | | |
|--|---|
| Chicken Caesar Spring Rolls GF \$2.25 | Korean Fried Chicken Skewer \$2.50 |
| Southwestern Chicken Salad on Filo Cups \$2.25 | <i>with Korean BBQ Sauce</i> |
| Smoked Chicken Breast on Crostini \$2.25 | Chicken & Spinach Meatballs \$2.25 |
| <i>Cranberry Chutney</i> | <i>Prosciutto, Fontina Cheese</i> |
| | Chicken Pot Stickers \$2 DF |
| | <i>with Asian Dipping Sauce</i> |
| | Caribbean Jerk Chicken Skewers \$2 GF, DF |
| | <i>with Mango Glaze</i> |

SEAFOOD

- | | |
|--|--|
| Shrimp & Vegetable Spring Rolls \$2.50 GF, DF | Bacon Wrapped Shrimp \$3.50 |
| Blini Topped with Smoked Salmon \$3.50 | <i>Horseradish Cream</i> |
| <i>Crema, Tobiko</i> | Bacon Wrapped Scallops \$4 GF, DF |
| Seasonal Oyster on the Half Shell \$MKT GF, DF, NF | Miso Glazed Scallops \$4 GF, DF |
| Spicy Tuna Roll \$2 GF, DF | Mini Crab Balls with Chesapeake Remoulade \$4.50 |
| <i>Wasabi & Soy</i> | |
| Ahi Tuna Tartare on Crispy Wonton \$3 | |
| Lobster Roll \$MKT | |
| <i>Baked Brioche, Cold Lobster</i> | |

VEGETARIAN

- | | |
|--|--|
| Bruschetta \$2 | Corn Fritters \$2 |
| <i>Tomato, Garlic, EVOO, Focaccia Crostini</i> | <i>with Brown Sugar Butter</i> |
| Snow Peas with Herbed Cream Cheese \$2.25 GF | Quiche Bites \$2.50 v |
| Deviled Eggs \$2.50 GF | <i>Broccoli & Cheddar</i> |
| <i>Traditional or Cheddar Bacon</i> | Hummus & Pickled Beets Bruschetta \$2.25 v |
| Fresh Vegetable Spring Rolls \$2.25 GF, DF | Asiago Cheese Stuffed Potatoes \$3.50 GF |
| Pressed Watermelon \$2.25 | Brie & Raspberry Filo Tartlets \$2 |
| <i>with Herbed Goat Cheese</i> | Arancini with Marinara Sauce \$2.25 |
| Caprese Skewers \$2 | Spanakopita \$2.50 |
| | Crispy Egg Rolls \$2.25 DF |
| | <i>with Asian Dipping Sauce</i> |



Hors D'oeuvres

Priced ++ Per Person

DISPLAYED

DISPLAY STATIONS

Cheese Board | \$16

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

Vegetable Crudité Board | \$8 GF

Assorted Raw Vegetable Crudité with Buttermilk Ranch & Hummus

Breads & Spreads | \$10

Includes Grilled Pita Wedges, Naan (*Indian Flatbread*), Crostini

Choice of Three Dips:

Buffalo Chicken, French Onion, Spinach & 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 & 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, & Tabasco Sauce

Enhancement: Snow Crab Cocktail Claws \$15 (MKT)*

SPECIALTY STATIONS

Classic Caesar | \$14

Romaine Hearts, Housemade Croutons, Grated Parmesan, Anchovies, Parmesan Dressing, Lemon Vinaigrette, Classic Caesar

Garden Salad | \$12

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 \$10 | Grilled Shrimp \$17

Crispy Classics Bar | \$20

Cheese Curds, Wings (*Buffalo and Seasoned*), Beef Empanadas, Loaded Fries, Onion Rings, Corn Dogs, Fried Cauliflower

Tacos | \$22 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 | \$18

Includes Seasoned Shoestring Fries with Garlic Aioli and Ketchup
Pulled Pork with Chipotle BBQ Sauce & 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, & 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 Chips, Two Freshly Baked Cookies, Whole Fruit, Bottled Water

Sandwiches or Wraps | \$18

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 & Chilled Vegetable, Basil Pesto</i>

A LA CARTE ITEMS

Beverages

(Individual Serving)

Bottled Water | \$2

Freshly Brewed Regular or Decaf Coffee | \$2.50

Assorted Hot Teas & Iced Tea | \$2

Assorted Sodas | \$2.25

Assorted Juices | \$3

(Displayed Stations)

Coffee Station | \$4

Regular & Decaffeinated Coffee, Hot Tea, Water

Half Day Beverage Station | \$8

Regular & Decaffeinated Coffee, Hot Tea, Assorted Sodas, Water

Full Day Beverage Station | \$12

Regular & Decaffeinated Coffee, Hot Tea, Assorted Sodas, Water

Snacks

Assorted Granola Bars | \$2

Brownies | \$3 NF

Individual Bags of Chips, Pretzels, or Popcorn | \$3

Warm Soft Pretzels | \$5

with Dips

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 | \$6 NF

with Cream Cheese & Butter

Assorted Pastries & Muffins | \$6 NF

Yogurt Parfaits | \$7 NF

with Berries & Granola

Sliced Seasonal Fresh Fruit & Berries | \$7 GF

Honey Yogurt Sauce

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 | \$9

Creamy Roasted Pepper & Tomato GF, V
Roasted Tomato & Fennel
Clam Chowder
Smoked Chicken & Sweet Corn Chowder
Chicken & Wild Rice GF

Chilled Options | \$9

Vichyssoise GF, V
Vegetable Gazpacho GF, V, VG, DF
Pea & Mint V

SALADS

Garden Salad | \$9 V, VG, GF (*without croutons*)
*Seasonal Mixed Greens, Cherry Tomatoes, Cucumbers,
Carrots, Herb Croutons, Balsamic Vinaigrette*

Classic Caesar Salad | \$9 NF, GF (*without croutons*)
*Romaine Hearts, Homemade Croutons, Parmesan
Cheese LCC Caesar Dressing*

Baby Spinach Salad \$9 GF, V
*Walnuts, Dried Cranberries, Red Onion, Chevre &
Balsamic Vinaigrette*

Kale & Spinach Salad | \$9 GF
*Spiced Pecans, Applewood Smoked Bacon, &
Local Apples with Maple-Grain Mustard Dressing*

Seasonal: Arugula & Spinach Salad | \$10 GF
*Sliced Strawberries, Red Onion, Almonds, & Lemon
Poppy-Seed Vinaigrette*

Seasonal: Autumn Salad | \$9 GF
*Roasted Butternut Squash, Dried Cranberries,
Toasted Pecans with Cider Vinaigrette*

Rosemary and Pepper Roasted Bosc Pear | \$10 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 & Crab Stuffed Jumbo Shrimp | \$MKT
with Bearnaise Sauce
6 oz. Filet & Crab Cake | \$MKT
Cabernet-Thyme Sauce and Remoulade

Braised Beef Short Rib & Crab Cake | \$62
Red Wine Demi-Glace & Remoulade
Roasted Airline Breast & Salmon | \$47
Chive Beurre Blanc
Grilled Sirloin & Jumbo Prawns | \$65
with Asparagus Sauce

Single Entrees

Select Up to Three

Beef

Char-Grilled 6 oz. Angus Filet Mignon | MKT GF
with Sauté of Wild Mushrooms
Grilled 10 oz. New York Strip Steak | \$44 GF
Cabernet Reduction
Sliced Roast Beef Tenderloin | \$MKT GF
Cabernet Reduction
Grilled Flat-Iron Steak | \$38 GF
Sauté of Wild Mushrooms
Braised Beef Short Ribs | \$44 GF
with Veal Demi Glace

Chicken

Chicken Piccata | \$30 GF
with Lemon-Caper Butter Sauce
Asiago Crusted Chicken Breast | \$30 GF
with Provençale Sauce
Chicken Marsala | \$30

Pork

Herb Crusted Pork Tenderloin | \$32
Honey Bourbon Reduction
Chili Garlic Rubbed Pork Roast | \$32
Scallopini | \$32
with Tomato Ragout

Seafood

Grilled Norwegian Salmon Filet | \$32 GF
Dill Beurre Blanc
Horseradish Crusted Salmon | \$32 GF
Pepper Coulis
Citrus Miso Glazed Salmon | \$32 DF
Wasabi and Sesame Crusted Mahi Mahi | \$31 GF
Single Broiled Crab Cake | \$MKT
Remoulade

Vegetarian

Vegetable Napoleon | \$29 GF, V, VG
Grilled Assorted Vegetables, Roasted Pepper Coulis
Pasta Primavera | \$29
Seasonal Vegetables, Basil, Extra Virgin Olive Oil
Cauliflower Steak | \$29 GF, V, VG
Burrata, Pesto
Vegetarian Stir-Fry | \$29 GF, V, VG
with Sesame Ginger Glaze
Paneer Curry | \$29 GF, V
Seasonal Vegetables, Paneer, Basmati Rice
Vegan Burger on Gluten Free Bun | \$29 GF, V, VG
Plant-Based Burger Patty, Pickled Vegetable, Tomato, Vegan Aioli



Dinner Plated Menu

Continued

SIDES

Starch	Vegetables
<i>Select One</i>	<i>Select One</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 | \$26

Pasta: Penne & Tortellini

Sauces: Marinara & Alfredo

Proteins: Sliced Italian Sausage & Grilled Chicken Breast

Shredded Parmesan, Mushrooms, Spinach, Peppers & Onions

Italian Breadsticks

Chewy Lemon Cookies NF

Asian-Fusion Buffet | \$32

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

Vanilla Cupcakes with Mango Coconut Buttercream NF

Kid Friendly Buffet | \$22

Garden Salad

Seasonal Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, Herb

Croutons, Balsamic Vinaigrette & Ranch Dressing

Macaroni & Cheese V

BBQ Chicken Skewers GF

Kobe Burger Sliders

Shoestring French Fries GF, V, VG

Assorted Cookies

Mini Cupcakes NF

American Buffet | \$39

Assorted Rolls & Butter

Garden Salad

Seasonal Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, Herb

Croutons, Balsamic Vinaigrette & Ranch Dressing

Citrus Miso Glazed Salmon GF

Chicken Breast GF

Fresh Tomato Provençale

Mashed Red Bliss Potatoes GF, V, VG

Seasonal Vegetable GF, V, VG

Apple Crisp NF

Mediterranean Buffet | \$40

Assorted Rolls & Butter

Traditional Caesar Salad v

Romaine Hearts, Garlic Croutons, Grated Parmesan Cheese,

Anchovies, Classic Caesar Dressing

Tomato & Mozzarella Platter GF, V

Entrees (Select Two)

Grilled Chicken Quarter

Oregano, Lemon

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 | \$29

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 | \$47

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

Entrees (*Select Two*)

Horseradish Crusted Salmon GF
Roasted Bell Pepper Coulis
Chicken Piccata GF
Lemon Caper Butter Sauce
Wasabi & Sesame Crusted Mahi Mahi GF
Sautéed Beef Tenderloin Tips Burgundy GF
Wild Mushrooms

Sides (*Select Two*)

Green Beans & Baby Carrots Almondine
Seasonal Medley of Vegetables
Blended Wild Rice Pilaf
Honey & Thyme Roasted Yukons DF
Assorted Petite Desserts (3)

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



Lunch Buffet Menu

Priced ++ Per Person

All Lunch Buffets Include Freshly Brewed Coffee and Assorted Hot Teas

Tablesides 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 | \$35

Garden Salad

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

Hamburgers, Hot Dogs, Country Fried Chicken

Rolls & Assorted Condiments

Potato Salad

Coleslaw

French Fries

Fresh Fruit

Assorted Cookies & Dessert Bars

The Club | \$29

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 & Dessert Bars

The Sandwich Bar | \$28

Garden Salad

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

Roast Beef, Turkey Breast & Ham

Chicken Salad

Assorted Sliced Cheeses

Lettuce, Tomato, Pickles, Onions, & Assorted Condiments

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

Pasta Salad

House Made Potato Chips GF, V, VG

Assorted Cookies & Dessert Bars

Soup & Salad Bar | \$18

Assorted Dinner Rolls & 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

Assorted Cookies & Dessert Bars

Salad Enhancements

Grilled Salmon \$15 | Grilled Shrimp \$18 |

Falafel \$8 | Grilled Chicken Breast \$10

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 & Assorted Hot Teas
Tablesides 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 | \$9

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

Chilled Options | \$9

Vichyssoise GF, V
Gazpacho GF, V, VG
Pea & Mint V

SALADS

Garden Salad | Small \$9 | Full \$14 GF, V, VG

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

Traditional Caesar Salad | Small \$9 | Full \$14 V

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

Salad Enhancements:

Grilled Salmon \$15 | Grilled Shrimp \$18
Grilled Chicken \$10

ENTREES

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

Chopped Mediterranean Chickpea Salad | \$22 GF

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

Braised Beef Short Rib | \$44 GF

Red Wine Demi-Glace

Miso Salmon | \$32 GF

Chicken Piccata | \$30 GF

Lemon Caper Butter Sauce

Smoked Chicken Breast Salad | \$30 GF

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

Vegetable Napoleon | \$29 V

Grilled Assorted Vegetables with Roasted Pepper Coulis



Lunch Plated Menu *Continued*

SIDES

Starch	Vegetables
<i>Select One</i>	<i>Select One</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



Pizza Oven Rental

Looking to add something fun, flavorful, and unforgettable to your next event? With the LCC Pizza Oven Rental, we bring the magic of wood-fired pizza straight to you. Perfect for outdoor gatherings, our mobile pizza oven creates a relaxed, interactive dining experience where guests can enjoy hot, handcrafted pizzas made fresh on-site by our culinary team. It's a crowd-pleasing way to feed your group and elevate any occasion.

MENU

Margherita

Fresh Mozzarella, Tomato, & Basil with Marinara Base

Pepperoni

Classic Pepperoni with Marinara Sauce

Vegetable

A Medley of Fresh Veggies with Marinara Base

Sausage & Peppers

Savory Sausage & Peppers with Marinara Base

Bianco

A Creamy White Sauce Pizza Topped with Mushrooms

BBQ Chicken

Grilled Chicken with Tangy BBQ Sauce

Any Additional Topping Is \$1.00 Per Person, Per Topping.



DETAILS & PRICING

Minimum of 50 Guests Required

Base Rental Fee: \$1000

Includes:

LCC Pizza Oven & (2) Chef Attendants

See Staffing Recommendations Below

Additional Chef Attendants: \$150 each

Chef Staffing Recommendations:

50–100 Guests: 2 Attendants (Included)

101–150 Guests: 3 Attendants

151–200 Guests: 4 Attendants

\$18++ Per Person (Plus Tax & Service Charge)

Includes Choice of 3 Pizza Varieties

Add An Extra Pizza Option: \$6++ Per Person

Gluten-Free Option Available: Add \$1.50 Per Person



Seasonal offering available April through October. As our LCC Pizza Oven Rental is an outdoor experience, it is weather dependent. In the event of unfavorable weather conditions, we will still provide the same delicious pizzas, prepared and baked in our banquet kitchen instead of the mobile pizza oven. We'll ensure that the quality and flavor remain just as fresh and delicious, so you and your guests can still enjoy a fantastic pizza experience! The Club reserves the right to determine the most suitable location on club grounds for setup.



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 & Seasonal Desserts

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

PLATED

Sweet Treats | \$12

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
Mousse *(White Or Dark Chocolate, Raspberry, Or Strawberry)* NF
Berry Cobbler NF
Apple Crisp NF
English Sticky Toffee Pudding NF
Sorbet & Berries GF

Good Treats | \$14

(Select One)

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

Dessert Enhancement:

Add a Scoop of Ice Cream | \$3

DISPLAYED

Petite Dessert Station

Can Be Served Plated

3 Items | \$12
4 Items | \$14
5 Items | \$16
Dark Chocolate Mousse Cup GF DF
Tartlets *(Select One)*
Fresh Fruit, Raspberry, Chocolate, Key Lime, Lemon Curd, Caramel
Mini Cupcakes *(Chocolate or Vanilla)* NF
Chocolate Truffles NF GF
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 | \$14

Vanilla Ice Cream with Syrups, Sauces, Nuts, Candies, Sprinkles, & Whipped Cream

Chocolate Fondue Bar | \$17

Milk Chocolate, Dippers (Fresh Fruits, Marshmallows, Brownie Pound Cake Bites)

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 \$175 Plus Tax for Each Extra Bartender. The Club Recommends Having (1) Bartender Per 75 Guests.

Satellite Bars will Incur a \$200 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 \$300 Fee.

This Fee May be Waived if the Event Reaches a Bar Minimum of \$300.

If the Final Bar Bill Does Not Reach the \$300 Minimum, the \$300 Minimum Fee Will Apply.

CLUB BAR

Bourbon: Jim Beam
Whiskey: Seagrams VO
Scotch: Famous Grouse
Vodka: New Amsterdam, Absolut
Gin: New Amsterdam, Gordon's
Rum: Don Q Cristal Rum
Tequila: Jose Cuervo Special

PREMIUM BAR

Bourbon: Makers Mark, Bulleit Bourbon
Whiskey: Bulleit Rye, Crown Royal
Scotch: Dewar's White Label Blended, Johnnie Walker Red
Vodka: Ketel One, Tito's, Flavored Stolichnaya Options
Gin: Beefeater, Tanqueray
Rum: Bacardi, Captain Morgan
Tequila: Patron Reposado, Casamigos Blanco

A DEFINING MOMENT

Bourbon: Angel's Envy, Basil Hayden's
Whiskey: Whistle Pig 10-yr Rye, Woodford Reserve
Scotch: The Glenlivet 12-yr Single Malt, Johnnie Walker Black
Vodka: Grey Goose, Belvedere
Gin: Bombay Sapphire, Hendricks
Rum: Mt. Gay, Bacardi
Tequila: Casamigos Anejo, Casamigos Blanco



HOUSE WINES

\$45 Per Bottle

Sauvignon Blanc, Pinot Grigio, Chardonnay, Cabernet
Sauvignon, Pinot Noir, Prosecco

BEER

(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, Select IPA*, Guinness
(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 \$175 Plus Tax for Each Extra Bartender. The Club Recommends Having (1) Bartender Per 75 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 \$300. If the Final Bar Bill Does Not Reach the \$300 Minimum, the \$300 Minimum Fee Will Apply.

CLUB BAR

2hr \$26 | 3hr \$44 | 4hr \$53 | 5hr \$61

Bourbon: Jim Beam
Whiskey: Seagrams VO
Scotch: Famous Grouse
Vodka: New Amsterdam, Absolut
Gin: New Amsterdam, Gordon's
Rum: Don Q Cristal Rum
Tequila: Jose Cuervo Special

PREMIUM BAR

2hr \$43 | 3hr \$63 | 4hr \$74 | 5hr \$84

Bourbon: Makers Mark, Bulleit Bourbon
Whiskey: Bulleit Rye, Crown Royal
Scotch: Dewar's White Label Blended, Johnnie Walker Red
Vodka: Ketel One, Tito's, Flavored Stolichnaya Options
Gin: Beefeater, Tanqueray
Rum: Bacardi, Captain Morgan
Tequila: Patron Reposado, Casamigos Blanco

A DEFINING MOMENT

2hr \$59 | 3hr \$81 | 4hr \$94 | 5hr \$107

Bourbon: Angel's Envy, Basil Hayden's
Whiskey: Whistle Pig 10-yr Rye, Woodford Reserve
Scotch: The Glenlivet 12-yr Single Malt, Johnnie Walker Black
Vodka: Grey Goose, Belvedere
Gin: Bombay Sapphire, Hendricks
Rum: Mt. Gay, Bacardi
Tequila: Casamigos Anejo, Casamigos Blanco

WINE, BEER AND SODA BAR

2hr \$16 | 3hr \$24 | 4hr \$32 | 5hr \$40

House Wines:

Sauvignon Blanc, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Pinot Noir, Prosecco

Beer: (*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 \$13 | 5hr \$16

Assorted Sodas, Juices, Iced Tea, Water

SPECIALTY BEVERAGE STATIONS

Build-Your-Own Bloody Mary Bar | \$12 Per Hour

Bloody Mary Mix, Tabasco, Fresh Horseradish, Celery Salt, Old Bay, Green Olives, Celery Sticks, Sweet & Dill Pickles, Bacon
ADD-ON: Shrimp Skewers (\$3 upcharge)

Mimosa Bar | \$12 Per Hour

House Champagne, Variety of Juices

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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 \$175 Plus Tax for Each Bartender. The Club Requires One Bartender Per 75 Guests. Satellite Bars Will Incur a \$200 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.



Custom Cakes

Priced ++

CAKE PRICING & SIZES

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

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

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

6-INCH

Traditional | \$55

Specialty | \$60

Serves 8

8-INCH

Traditional | \$65

Specialty | \$70

Serves 15-20

10-INCH

Traditional | \$75

Specialty | \$80

Serves 25

12-INCH

Traditional | \$90

Specialty | \$95

Serves 35

1/2 SHEET

Traditional | \$110

Specialty | \$130

Serves 35-50

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 & 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 & is Subject to Approval by Our Pastry Chef.

All Cake & 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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