

LC
1900
Lancaster
COUNTRY CLUB

WEDDING PLANNING GUIDE



CONGRATULATIONS ON YOUR ENGAGEMENT!

Thank you for thinking of Lancaster Country Club for your special event. We are delighted to help with all of your wedding needs.

Making weddings memorable is our specialty at LCC. The Ballroom, our most popular reception venue, comfortably serves approximately 250 guests with a large dance floor. Eshelman Garden is also available for a ceremony should you wish to keep everything all at one location.

Lancaster Country Club is a designated Platinum Club. Between our talented culinary team, caring staff, and commitment to your event, LCC strives to make your wedding day and planning process easy and momentous.

*We are honored to be a part of the
biggest day of your life!*



Wedding Packages

ALL WEDDING PACKAGES INCLUDE:

- Bridal Attendant dedicated to the couple and their party on their wedding day
- Butler passed hors d'oeuvres and drinks upon your arrival into cocktail hour
- Selections of displayed petite desserts
- Fresh brewed coffee and tea station
- LCC china, glassware, tables, banquet chairs, and white linen and napkins
- Hardwood Dance Floor
- Crystal or Gold Votives Holders with LED Tea Lights
- Private tasting for two people (Each additional guest \$50++)
- Exclusive use of our ladies lounge on your wedding day
- Use of grounds and garden for photography

LCC TRADITIONAL

A ten-hour rental block includes a five-hour reception, three hours for set up and two hours for breakdown. Ballroom and Ballroom Terrace, The Lounges & Ladies Lounge.

Saturday/Holiday: \$3,500
Tuesday-Friday & Sunday: \$2,500

Enhancements:
Ceremony fee: \$500
(white folding chairs included)
Each additional hour: \$500

*Private Simulator Room available for groomsmen getting ready area | \$500

LCC EVER-AFTER

All day use beginning at 8:00 am Ballroom, Ballroom Terrace, The Lounges, Oak Room, Eshelman Garden, Ladies Lounge (bridal getting ready area), Private Simulator Room (groomsmen getting ready area).

Includes Ceremony Fee

Saturday/Holiday: \$5,000
Tuesday-Friday & Sunday: \$3,500

Overtime Fee: All Events are Required to Conclude by 11 P.M. Any Events Extending Beyond the Designated End Time Will Incur An Overtime Fee of \$500 Per Hour. And After Midnight, Overnight Fee of \$500 Will Apply to Cover Additional Operational Costs.





Wedding Party

Priced ++ Per Person*

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

All Other Non-Alcoholic Drinks Charged Separately

BREAKFAST

Wedding Day Breakfast | \$20

Assorted Breakfast Cakes, Bagels, & Mini Muffins

Cream Cheese, Butter, Assorted Preserves

Sliced Seasonal Fruits

Yogurt

Add: Egg/Bacon/Breakfast Potatoes \$8

LUNCH

Wedding Day Lunch | \$28

Option 1

House Salad with Balsamic Vinaigrette

Housemade Chips

Assorted Wraps:

(Choice of 3)

Chicken Salad

Lettuce, Tomato, Mayonnaise

Deli Ham & Cheddar Cheese

Lettuce, Tomato, Mayonnaise

Herb Roasted Turkey BLT

Bacon, Lettuce, Tomato, Mayonnaise

Vegetable Option

House Roast Beef

Roasted Tomatoes, Lettuce, Red Onions,

Mayonnaise

Shrimp Salad

Lettuce, Tomato

Tuna Salad

Lettuce, Tomato

Option 2

Kobe Burger and Grilled Chicken Sliders

House Salad with Balsamic Vinaigrette

Shoestring French Fries

BEVERAGES

All Other Beverages Based on Consumption

Self-Serve or Server Available

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

Lancaster Country Club Wedding Party Menu

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



Wedding Food Packages

Listed rates are per person plus 22% banquet fee and 6% Pennsylvania sales tax.
Special dietary needs can be accommodated with advance notice.

LCC CLASSIC WEDDING PACKAGE | \$115

*Selection of (3) butlered hor d'oeuvres
Seated dinner includes dinner rolls, choice of salad and (2) single entrée and (1) entrée option
(3) displayed petite desserts*

PASSED HORS D'OEUVRES

CHILLED

Tenderloin Wrapped Asparagus
Mini BLT Sandwiches NF
Chicken Caesar Spring Rolls GF
Southwestern Chicken Salad on Filo Cups
Shrimp and Vegetable Spring Rolls GF, DF
Ahi Tuna Tartare on Crispy Wonton GF, DF
Bruschetta
Tomato, Garlic, EVOO, Focaccia Crostini
Snow Peas with Herbed Cream Cheese GF NF

HOT

Pot Stickers with Asian Dipping Sauce DF
Chipotle Beef Empanadas NF
with Tomato-Sour Cream Dip
Candy Bacon
Chicken & Pineapple Kabab GF, DF
with Pineapple Glaze
Grilled Shrimp Saganaki
Arancini
with Marinara Sauce

SALAD

Garden Salad GF (without croutons)
*Seasonal Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, Herb
Croutons, Balsamic Vinaigrette*
Classic Caesar Salad NF, GF (without croutons)
*Romaine Hearts, Homemade Croutons, Parmesan Cheese LCC
Caesar Dressing*
Kale & Spinach Salad GF DF
*Spiced Pecans, Applewood Smoked Bacon, and
Local Apples with Maple-Grain Mustard Dressing*

ENTRÉES

Sliced Roast Beef Tenderloin GF NF
Garlic Whipped Potatoes, Grilled Asparagus, Cabernet Reduction
Grilled Flat-Iron Steak GF NF DF
*Sauté of Wild Mushrooms, Roasted Fingerling Potatoes with
Herbs, Curried Cauliflower*
Miso Salmon GF NF
Braised Lentils, Roasted Fennel, Blood Orange Butter Sauce
Grilled Mahi-Mahi GF DF NF
*Green Bean Medley with Herbs, Coconut Rice, Lemon Garlic
Cream*
Chicken Piccata GF NF
Charred Broccolini, Garlic Linguini, Lemon-Caper Butter Sauce
Asiago Crusted Chicken Breast GF NF
Herbed Risotto, Garlic Spinach, Provençale Sauce

LCC ELEGANT WEDDING PACKAGE | \$135

Selection of (4) butlered hor d'oeuvres

(1) displayed hor d'oeuvres

Seated dinner includes dinner rolls, choice of salad and (1) duo entrée or guest's choice of (2) single entrees and (1) vegetarian option

(4) displayed petite desserts

PASSED HORS D'OEUVRES

CHILLED

Antipasto Skewers GF

Prosciutto, Fresh Mozzarella, Grape Tomato

Compressed Cantaloupe Ball, Parma Ham GF, NF, DF

Smoked Chicken Breast on Crostini DF

with Cranberry Chutney

Spicy Tuna Rolls GF, DF

Wasabi & Soy

Seasonal Oyster on the Half Shell GF, DF

with Seasonal Mignonette

Fresh Vegetable Spring Rolls GF, DF

HOT

Pot Stickers with Asian Dipping Sauce DF

Candy Bacon

Caribbean Jerk Chicken Skewers GF, DF

with Mango Glaze

Bacon Wrapped Scallops GF, DF

Mini Crab Balls with Chesapeake Remoulade

Brie and Raspberry Filo Tartlets

Korean Fried Chicken DF

Korean BBQ Sauce

DISPLAYED HORS D'OEUVRES

Vegetable Crudité Board GF

Assorted Raw Vegetable Crudité with Buttermilk Ranch & Hummus

Breads & Spreads

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

Choice of Three Dips:

Buffalo Chicken, French Onion, Spinach and Artichoke, Hummus

Cheese Board

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

Charcuterie Board

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

Shrimp Cocktail GF

Chilled Shrimp, Lemon Wedges, House Made Cocktail Sauce

SALAD

Garden Salad GF (without croutons)

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

Classic Caesar Salad NF, GF (without croutons)

Romaine Hearts, Homemade Croutons, Parmesan Cheese, LCC Caesar Dressing

Kale & Spinach Salad GF

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

Rosemary and Pepper Roasted Bosc Pear GF, V

Organic Lettuce, Brie, Candid Walnuts, White Balsamic Vinaigrette

ENTREES

Grilled 10 Oz. New York Strip Steak GF

Mushroom & Potato Medley, Garlic Green Beans, Cabernet Reduction

Braised Beef Short Ribs GF

Roasted Carrots & Cipollini Onions, Whipped Celery Root, Natural Jus

Grilled Norwegian Salmon Filet GF

Roasted Beets, Buttered Leeks, Red Shallot Butter Sauce

Miso Cod GF

Barised Lentils, Roasted Fennel, Pepper Coulis

Airline Chicken Breast GF

Herbed Risotto, Garlic Spinach, Chive Beurre Blanc

Herb Crusted Pork Tenderloin

Braised Red Cabbage, Warm Potato Salad, Honey Bourbon Reduction

DUO ENTRÉES

Beef Tenderloin and Crab Stuffed Jumbo Shrimp

Truffled Potatoes, Roasted Brussel Sprouts with Applewood Bacon, Bearnaise Sauce

6oz Filet and Crab Cake

Dauphinoise Potatoes, Sauteed Asparagus, Cabernet-Thyme Sauce and Remoulade

Airline Chicken and Salmon

Herbed Risotto, Garlic Spinach, Chive Beurre Blanc

LCC GRAND WEDDING PACKAGE | \$150

Selection of (4) butlered hor d'oeuvres

(2) displayed hor d'oeuvres

Seated dinner includes dinner rolls, choice of salad and (1) duo entrée or guest's choice of (2) single entrées and (1) vegetarian option

(4) displayed petite desserts

PASSED HORS D'OEUVRES

CHILLED

Tenderloin on Blini with Horseradish

Chicken Caesar Spring Rolls GF

Smoked Chicken Breast

on Crostini with Cranberry Chutney

Caprese Skewers

Smoked Salmon on Cucumber with Dill Crème Fraiche

Pressed Watermelon with Herbed Goat Cheese

Snow Peas with Herbed Cream Cheese GF

Golden Figs with Prosciutto and Mascarpone

HOT

Lollipop Lamb Chops with Olive Tapenade GF, DF

Mini Beef Wellington

Korean Fried Chicken

Chicken & Spinach Meatballs

with Prosciutto and Fontina Cheese and Marinara Sauce

Bacon Wrapped Scallops GF, DF

Mini Crab Balls with Chesapeake Remoulade

Spanakopita

Asiago Cheese Stuffed Potatoes GF

DISPLAYED HORS D'OEUVRES

Cheese Board

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

Charcuterie Board

Assortment of Cheeses, Cured Italian Meats & Sausages with Crostini

Antipasto Display GF

Assortment of Fine Italian Meats (Capicola & Salami), Cheeses (Provolone, Mozzarella), Condiments (Marinated Artichoke Hearts, Roasted Red Pepper, Baby Tomatoes, Olives, Pepperoncini) Focaccia Bread

Shrimp Cocktail GF

Chilled Shrimp, Lemon Wedges, House Made Cocktail Sauce

**Oyster Bar NF

Shucked Oysters on The Half Shell, House-Made Cocktail Sauce, Mignonette, Horseradish, Lemon Wedges

***For events over 50 people, a \$150 shucker fee applies*

Enhancement: Snow Crab Cocktail Claws (MKT)

SALADS

Garden Salad GF (without croutons)

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

Classic Caesar Salad NF, GF (without croutons)

Romaine Hearts, Homemade Croutons, Parmesan Cheese LCC Caesar Dressing

Arugula and Spinach Salad

Sliced Strawberries, Red Onion, Almonds, Lemon Poppyseed Vinaigrette

Kale & Spinach Salad GF

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

Rosemary and Pepper Roasted Bosc Pear GF, V

Organic Lettuce, Brie, Candid Walnuts, White Balsamic Vinaigrette

Beet and Goat Cheese

Organic Lettuces, Marinated Beets, Valencia Oranges, Goat Cheese, Toasted Almonds, Honey and Black Pepper Vinaigrette

ENTREES

Pepper Crusted Tenderloin of Beef GF

Potato Dauphinoise, Haricot Vert, Sauce Robert

Grilled 10 Oz. New York Strip Steak GF

Ratatouille, Fried Garlic, Cabernet Reduction

Single Broiled Crab Cake

Creamed Spinach, Bacon Roasted New Potatoes, Remoulade

Pan Roasted Atlantic Salmon GF

Roasted Fingerlings, French Beans, Beurre Blanc

Chicken Piccata GF

Charred Broccolini, Garlic Linguini, Lemon-Caper Butter Sauce

Asiago Crusted Chicken Breast GF

Herbed Risotto, Garlic Spinach, Provençale Sauce

Herb Rubbed Berkshire Pork Loin GF

Braised Red Cabbage, Warm Potato Salad, Honey Bourbon Reduction

DUO ENTRÉES

Beef Tenderloin and Crab Stuffed Jumbo Shrimp

Buttermilk Whipped Potatoes, Vegetable Medley, Cabernet Thyme Sauce, Bearnaise Sauce

6oz Filet and Crab Cake

Whipped Potatoes, Asparagus, Roasted Peppers and Corn, Cabernet-Thyme Sauce and Remoulade

Braised Beef Short Rib and Crab Cake

Red Wine Demi-Glace and Remoulade

Airline Chicken and Salmon

Roasted Fingerlings, French Beans and Beurre Blanc

Petite Filet with Roasted Prawns

Garlic, Sliced Potatoes, Asparagus, Asparagus Sauce



VEGETARIAN & VEGAN OPTIONS

Vegetable Napoleon GF, VG
Grilled Assorted Vegetables, Roasted Pepper Coulis

Pasta Primavera
Seasonal vegetables, basil, extra virgin olive oil

Grilled Cauliflower Steak GF, VG
Burrata, Pesto

Vegetarian Stir-Fry GF, VG
Sesame Ginger Glaze



DESSERTS

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 NF

Cheesecake Bites NF

Mini Opera Torte

Éclairs NF

Mini Chocolate Chip Cookies NF

Tiramisu Cups NF, GF

Peanut Butter Bars

Mini Whoopie Pies NF

Outside Wedding Cakes & Desserts

No fee will be applied for client-supplied cakes intended solely for capturing cake cutting photos or videos. A charge of \$3 per person applies for all client-provided cake and desserts meant for the guest reception.





Buffet Options

All items from the buffet are for on-site consumption only; no take-away is permitted.

Blissful Buffet | \$75

- (4) choice of passed hors d'oeuvres
- Asparagus Soup *with Whipped Brie*
- Artisan Breads and Butter
- Grilled Vegetable Platter
- Organic Greens *with Buttermilk and Balsamic Dressings*
- Roasted Sirloin of Beef *with Chimichurri Sauce*
- Herb Crusted Chicken *with Dijon Mustard*
- Slow Roasted Atlantic Salmon *with Saffron Tomato Sauce*
- Whipped Potatoes *with White Truffle Essence*
- Chef's Choice of Seasonal Vegetables
- (3) petite desserts

Enchanting Buffet | \$95

- (4) choice of passed hors d'oeuvres
- (1) choice of displayed hors d'oeuvres
- Options: Cheese Board, Charcuterie Board, Antipasto or Shrimp Cocktail Display*
- Shrimp and Clam Chowder
- Sweet Corn, Potato and Applewood Bacon*
- Artisan Breads and Butter
- Grilled Asparagus and Vegetable Platter
- Organic Greens Salad
- Seasonal Berries, Hazelnuts, Citrus Vinaigrette*
- Chilled Linguini Salad *with Tomatoes and Olives*
- Beef Tenderloin Medallions
- Pearl Onions, Cognac Cream Sauce*
- Chicken *with Roasted Shallots, Leeks, Leek Sauce*
- Grilled Salmon *with Chardonnay, Capers and Dill*
- Root Vegetable Gratin
- Chef's Choice of Seasonal Vegetables
- (4) petite desserts





Buffet Enhancements

Priced ++ Per Person*

DISPLAY STATIONS

Cheese Board | \$16

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

Vegetable Crudit  Board | \$8 GF

Assorted Raw Vegetable Crudit  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)*
Ahi Tuna Martini Wasabi Aioli \$9

SPECIALTY STATIONS

Classic Caesar | \$12

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

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*

Starch Stations

Mac and Cheese Bar | \$12

Bacon, Ham, Diced Tomatoes, Spinach, Scallions, Saut ed 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

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

**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



Wedding Bar Packages

Priced Per Person

All packages include a selection of beer, house wine, standard alcoholic and non-alcoholic mixers and soda.

Included in the price are two specialty drinks, champagne toast and dinner wine service.

The service includes (2) bartenders, there is an additional fee of \$150 plus tax for each additional bartender. The club requires one bartender per 50 guests. Satellite Bars will incur a \$150 set up fee. i.e Bar Set Up on the Ballroom Terrace or Eshelman Garden

CLUB BAR

4hr \$58 | 5hr \$72 | 6hr \$86

Bourbon: Jim Beam, Rebel

Whiskey: Windsor Canadian, Seagrams VO, Jack Daniel's

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

4hr \$75 | 5hr \$90 | 6hr \$105

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

Gin: Beefeater, Tanqueray

Rum: Bacardi, Malibu, Captain Morgan

Tequila: Patron Silver, Casamigos Blanco

Cordials: Baileys, Kahlua, Grand Marnier, Frangelico

A DEFINING MOMENT

4hr \$85 | 5hr \$100 | 6hr \$120

Bourbon: Angel's Envy, Basil Hayden's

Whiskey: Woodinville Rye Whisky 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

4hr \$36 | 5hr \$40 | 6hr \$44

House Wines:

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

Beer

Coors Light, Miller Lite, Yuengling Lager, Corona Light, Corona Extra, Heineken, Michelob Ultra, Yards IPA, Guinness, Dogfish 60 IPA (*Gluten Free and NA Beers Available Upon Request*)

NON-ALCOHOLIC

4hr \$10 | 5hr \$12 | 6hr \$14

Per Drink

Assorted Sodas, Juices, Iced Tea, Water

Lancaster Country Club Strictly Abides by all State and Local Liquor laws * A 22% Banquet Fee Will be Added to the Bar Charges.

*Charges are based on guaranteed attendance or the actual number of guests, whichever is higher.



Banquet Wine Upgrades

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.





AUDIO VISUAL

Portable Sound System | \$60

(1) Microphone with Speakers | Complimentary

Additional Microphone | \$10

Up Lighting (12-Light Package) | \$100

Pin Spot Lighting (12-Light Package) | \$100

Stage Risers (4x6 - 16 in high) | \$75 per riser



MISCELLANEOUS CHARGES

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

Cake Cutting Fee | \$3 per person

Outside Dessert Fee | \$4 per person

Satellite Bar Charge / Bartender | \$150

(2) bartenders included - each additional bartender \$150

Attendant Fees | \$150

Day-of Coordinator Requirement:

While a wedding planner is not required, a Day-of Coordinator is necessary to ensure the smooth execution of the event. If a Day-of Coordinator is not provided, a fee of \$500 will apply to cover the additional coordination services.

ADDITIONAL ITEMS

Gold Chiavari Chairs with Ivory Seat Cushions | \$4 per Chair

White Charger Plate | \$2 per Plate

Farmhouse Style Tables | \$50 per Table *(6pcs available)*



Preferred Vendors

**To be used as a planning resource only. LCC has no affiliation with any companies listed above.*

EVENT DESIGN

Shumaker

www.shumakerpdt.com

Baker Event Co.

www.bakereventco.com

Caroline's Rental LLC

carolinesrentals@gmail.com

FLORAL

Petals with Style

petalswithstyle@hotmail.com

Royers Flowers and Gifts

(717) 394-6339

Laura of Lauxmont

lauraoflauxmont@gmail.com

Splint and Daisies

tara@splintsanddaisies.com

Chantilly Designs & Events

chantillyde@gmail.com

HAIR & MAKEUP

Gloss Studio

(215) 915-1544

Brushed Beauty LLC

brushedbeauty17@gmail.com

Shimmer and Spice

hello@shimmerandspice.com

Mulberry Salon and Spa

mulberrysalonandspa@gmail.com

LINENS, EQUIPMENT & TENTS

Special Occasions

www.specialo.com

Rental World

(717) 397-3663

Tents for Rents

(717) 733-9700

Hess Tent Rental

(717) 665-6957

CAKE

Oregon Dairy

weddingcakes@oregondairy.com

The Flour Child

theflourchild@comcast.net

MUSIC

Ray Der (Timing is Everything)

ray_der@hotmail.com

3 West Productions

www.3westproductions.com

BVT Live

www.bvtlive.com

Vivace Strings

www.vivacelive.com

Harp & Piano by Louis Lynch

www.louislynch.com

Cherrywood String Quartet

www.cherrywoodensembles.com

DJ Mast Productions

contact@DJMast.com

Bachelor Boys Band

adam@bachelorboysband.com

Jeremy Fallinger

(717) 870-1642

Mixed Up Productions

adam@mixedupproductions.com

Renaissance Orchestra

Phoedra Jordan | (610) 370-3050

DJ Poli

(717)823-8565

PHOTOBOOTHS

3 West Productions

www.3westproductions.com

The Best Philly Photobooth

patrick@thebestphillyphotobooth.com

Jeremy Fallinger

(717)870-1642

PhillyRican Promotions

www.phillyricanpromotions.com

TRANSPORTATION

Premier Limousine

www.premier1limosine.com

Lasting Impressions Transportation

www.lastingimpressions1.com

Michael's Motor Cars

www.michaelsmotorcars.com

Elite Coach

www.elitecoach.com

Schultz Transportation

www.shultztransportation.com

PHOTOGRAPHER

Lauren Fisher Photography

www.laurenfisher.photography

Sarah Brookhart Photography

https://sarahbrookhart.com/

Tori Radick

toriradick@me.com

Dani White Photography

daniwhite002@gmail.com

Casey Albright

caseyalbrightphoto@gmail.com

Pinnacle Photo LLC

jon@pinnaclephoto.com | (573) 847-7823 |

VIDEOGRAPHER

Audrey Lynn Films

www.audreyllynnfilms.com

Garrity Powers

garritypowers.com

rgarrity.powers@gmail.com

Pinnacle Photo LLC

jon@pinnaclephoto.com

Roslyn Films

ryan@roslynfilms.com

PLANNER

Planned Perfection

info4plannedperfection@gmail.com

Heather Miller

https://www.hmkeventdesigns.com

Alisa Marie Co.

alisa@alisamarie.co | sarah@alisamarie.co

Chantilly Designs & Events

chantillyde@gmail.com | (410) 961-9240

Spruce Wedding and Events

www.spruceweddingsandevents.com

STATIONERS

Designs by Renee

http://designsbyrenee.biz

Line and Letter Designs

lineandletterdesigns.com



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 Rental Fee

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.

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.

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. I have received the Club's dress code and electronic device document and understand that I or my sponsoring host will be held responsible for my guests while they are onsite at the Club for my event. 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. Any items left thereafter 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, blockade, 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 (1) week of the initial date.

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

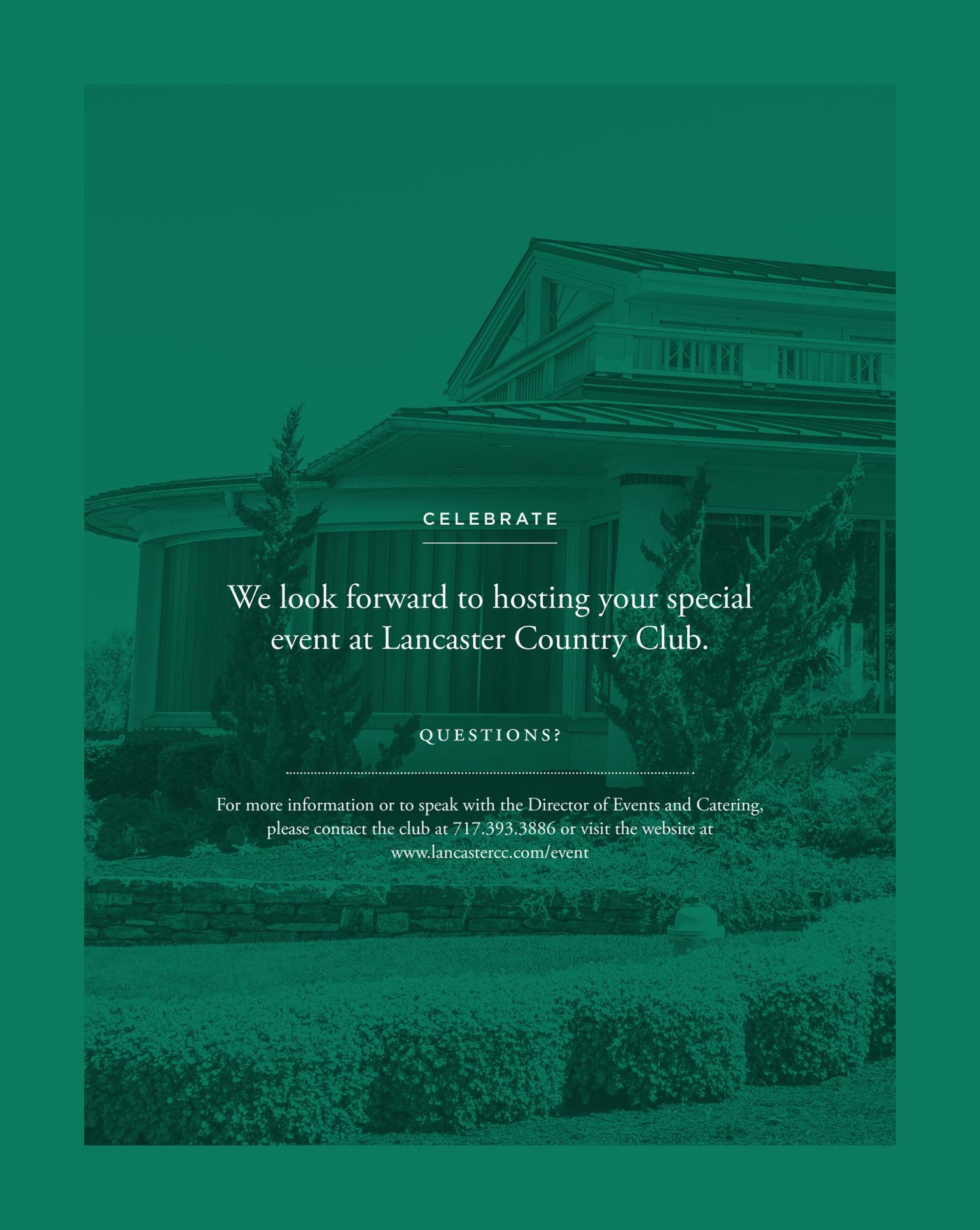
CLUBHOUSE

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.



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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