



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 hor 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: \$5,500
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, & Orange Juice.

All Other Non-Alcoholic Drinks Charged Separately

BREAKFAST

Wedding Day Breakfast | \$23

Assorted Breakfast Cakes, Bagels, & Mini Muffins

Cream Cheese, Butter, Assorted Preserves

Sliced Seasonal Fruits

Yogurt

Add: Egg, Bacon, Breakfast Potatoes \$10

LUNCH

Wedding Day Lunch | \$33

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 & 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 | \$125

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

PASSED HORS D'OEUVRES

CHILLED

Tenderloin Wrapped Asparagus

Mini BLT Sandwiches NF

*Thick Sliced Bacon, Roasted Tomato, Arugula,
Pesto Garlic Spread & Toast Point*

Chicken Caesar Spring Rolls GF

Southwestern Chicken Salad on Filo Cups

Shrimp & 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

Shrimp Cups

HOT

Pot Stickers DF

Chicken & Lemongrass, Asian Dipping Sauce

Chipotle Beef Empanadas NF

with Tomato-Sour Cream Dip

Shredded Pork & Brie Eggrolls

Smoked Pork Sausage Wrapped in Puff Pastry

with Dijon Sauce

Shrimp Toast

with Anchovy Butter

Arancini

with Marinara Sauce

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*

Citrus Miso Glazed 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

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, & Local Apples with
Maple-Grain Mustard Dressing*

LCC ELEGANT WEDDING PACKAGE | \$145

Selection of (4) butlered hor d'oeuvres (1) displayed hor d'oeuvres

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

- Beef Pot Stickers** DF GF
with Asian Dipping Sauce
- Beef Satay** DF GF
with Thai Curry Sauce
- Caribbean Jerk Chicken Skewers** GF, DF
with Mango Glaze
- Bacon Wrapped Scallops** GF, DF
- Mini Crab Balls**
with Chesapeake Remoulade
- Brie & Raspberry Filo Tartlets**
- Korean Fried Chicken** DF GF
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), & Crostini
- Choice of Three Dips:**
Buffalo Chicken, French Onion, Spinach & Artichoke, Hummus

- Cheese Board**
Mix of Domestic & Imported Cheeses with Dipping Mustard, Spiced Pecans, & Assorted Crackers, Flat Breads, & Crostini
- Charcuterie Board**
Assortment of Cheeses, Cured Italian Meats & Sausages with Crostini & 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, & Local Apples with Maple-Grain Mustard Dressing
- Rosemary & Pepper Roasted Bosc Pear** GF, V
Organic Lettuce, Brie, Candid Walnuts, White Balsamic Vinaigrette

ENTREES

- Grilled 12 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 & Jumbo Shrimp**
Truffled Potatoes, Roasted Brussel Sprouts with Applewood Bacon, Bearnaise Sauce
- 6oz Filet & Crab Cake**
Dauphinoise Potatoes, Sautéed Asparagus, Cabernet-Thyme Sauce & Remoulade
- Airline Chicken & Salmon**
Herbed Risotto, Garlic Spinach, Chive Beurre Blanc

LCC GRAND WEDDING PACKAGE | \$160

Selection of (4) butlered hor d'oeuvres (2) displayed hor d'oeuvres

Seated dinner includes dinner rolls, choice of salad & (1) duo entrée or guest's choice of (2) single entrées & (1) vegetarian option (4) displayed petite desserts

PASSED HORS D'OEUVRES

CHILLED

HOT

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 GF
with Herbed Cream Cheese

Lollipop Lamb Chops GF, DF
with Olive Tapenade

Korean Fried Chicken

Chicken & Spinach Meatballs
with Prosciutto, Fontina Cheese & 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 & Imported Cheeses with Dipping Mustard, Spiced Pecans, Assorted Crackers, Flat Breads, & 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, & Local Apples with Maple-Grain Mustard Dressing

Rosemary & 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 & Black Pepper Vinaigrette

ENTREES

Pepper Crusted Tenderloin of Beef GF
Potato Dauphinoise, Haricot Vert, Sauce Robert

Grilled 12 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 & Jumbo Shrimp
Buttermilk Whipped Potatoes, Vegetable Medley, Cabernet Thyme Sauce, Bearnaise Sauce

6oz Filet & Crab Cake
Whipped Potatoes, Asparagus, Roasted Peppers & Corn, Cabernet-Thyme Sauce & Remoulade

Braised Beef Short Rib & Crab Cake
Red Wine Demi-Glace & Remoulade

Airline Chicken & Salmon
Roasted Fingerlings, French Beans & 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, Raspberry, Chocolate, Key Lime, Lemon Curd, Caramel

Dulce De Leche

Mini Cupcakes (Chocolate or Vanilla) NF

Chocolate Truffles NF

Mini Chocolate Chip Cannoli NF

Cheesecake Bites NF

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 | \$85

- (4) choice of passed hors d'oeuvres
- Asparagus Soup *with Whipped Brie*
- Artisan Breads & Butter
- Grilled Vegetable Platter
- Organic Greens *with Buttermilk & 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 | \$105

- (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 & Clam Chowder
- Sweet Corn, Potato & Applewood Bacon*
- Artisan Breads & Butter
- Grilled Asparagus & Vegetable Platter
- Organic Greens Salad
- Seasonal Berries, Hazelnuts, Citrus Vinaigrette*
- Chilled Linguini Salad with Tomatoes & Olives*
- Beef Tenderloin Medallions
- Pearl Onions, Cognac Cream Sauce*
- Chicken with Roasted Shallots, Leeks, Leek Sauce*
- Grilled Salmon with Chardonnay, Capers and Dill*
- Seasonal 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, & 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 | \$24

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

Antipasto Display | \$20 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 | \$22 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 \$15 (MKT)*

Ahi Tuna Martini Wasabi Aioli \$12

SPECIALTY STATIONS

Classic Caesar | \$12

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

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*

Starch Stations

Mac and Cheese Bar | \$12

Bacon, Ham, Diced Tomatoes, Spinach, Scallions, Sautéed Onions, and Broccoli

Mashed Potato Bar | \$12

Butter, Sour Cream, Scallions, Shredded Cheese, Bacon, Ham, and Broccoli

**Carving Stations

All Carving Stations Accompanied by Assorted Rolls

Herb Crusted Beef Tenderloin | \$35

Horseradish, Cabernet Reduction

Garlic Herb Roasted Striploin | \$30

Herb Jus

Roasted Turkey Breast | \$22

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



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.

M E N U

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.



D E T A I L S & P R I C I N G

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.





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 \$175 plus tax for each additional bartender. The club requires one bartender per 75 guests. Satellite Bars will incur a \$200 set up fee i.e bar set up on the Ballroom Terrace or Eshelman Garden.

CLUB BAR

4hr \$64 | 5hr \$72

Bourbon: Jim Beam

Whiskey: Seagrams VO

Scotch: Grants, Famous Grouse

Vodka: New Amsterdam, Absolut

Gin: New Amsterdam, Gordon's

Rum: Don Q Cristal Rum

Tequila: Jose Cuervo Special

PREMIUM BAR

4hr \$84 | 5hr \$95

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

4hr \$103 | 5hr \$115

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

4hr \$36 | 5hr \$40

House Wines: Sauvignon Blanc, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Pinot Noir, Sparkling

Beer: Coors Light, Miller Lite, Yuengling Lager, Corona Light, Corona Extra, Heineken, Michelob Ultra, Guinness, Select IPA (*Gluten Free & NA Beers Available Upon Request*)

NON-ALCOHOLIC

4hr \$13 | 5hr \$16

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.



AUDIO VISUAL

Portable Sound System | \$60

(1) Microphone with Speakers | Complimentary

Additional Microphone | \$10

Up Lighting (12-Light Package) | \$150

Pin Spot Lighting (12-Light Package) | \$150

Stage Risers (4x6 - 16 in high) | \$100 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 | \$3 Per Person

Satellite Bar Charge | \$200

(2) bartenders included - each additional bartender \$175

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 \$1000 will apply to cover the additional coordination services.

ADDITIONAL ITEMS

Gold Chiavari Chairs with Ivory Seat Cushions | \$5 Per Chair

White Charger Plate | \$2 Per Plate

Farmhouse Style Tables | \$75 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

Fine Designs Floral

(717) 205-5875

Splints 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 by Premiere Linen

www.specialo.com

Rental World

(717) 397-3663

Tents for Rents

(717) 733-9700

Hess Tent Rental

(717) 665-6957

CAKE

House of Clarendon

martine@houseofclarendon.com

(717) 290-7800x21

MUSIC

Ray Der (Timing is Everything)

tieeedj@gmail.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

Katie Macdonald Photography

katie@katiemacdonaldphotography.com

(717) 314-8445

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

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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.

Membership Sponsored

As a sponsor, you will be provided with a Sponsor Letter from LCC, acknowledging your responsibility for any pending charges post-event and ensuring the conduct of the group during the sponsored event at LCC premises. While the event's expenses may initially appear on your monthly statement, they will be reconciled once the sponsoring event settles its invoice. Members do not need to be present at the event and payments can be made directly to the club. Membership is not required in order to host an event at the club; however, you do need a current member to sponsor your event. All guests attending a private party at the club must be invited by the member or the non-member host.

Overtime Fees

All events must conclude by 11pm. For events that extend beyond this time, an overtime fee of \$500 per hour will apply. If the event extends past midnight, an overnight fee of \$500 will be charged.

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.

Wedding Photo / Video Release & Marketing Use

We love celebrating your special day and showcasing beautiful moments from your wedding! You're giving us permission to use your wedding photos for marketing purposes, including on our website and social media. We may edit or crop images as needed and will credit both you and your photographer.

If you'd prefer not to have your photos shared publicly, simply let us know 30 days before your event, and we'll respect your wishes. Please note, there is no financial compensation for photo use.

Wedding Planner & Day Of Coordinator

A Wedding Planner is not required, but the Day of Coordinator is necessary to ensure the smooth execution of the event.

The Day of Coordinator managing the event's timeline, coordinating vendors, directing wedding party, ensuring the flow of the ceremony and reception, and addressing any issues that arise, beyond venue-related concerns reception based on the couple's vision.

If a Day of Coordinator is not provided, a \$1000 fee will apply to cover additional coordination services, which include managing the wedding day logistics, directing vendors, ensuring the event runs on schedule, and handling any unexpected issues.

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

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.







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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