

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 LCC. You do not need to be a member to have an event at the club, but 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



THE BALLROOM

Capacity: 300

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.

THE WEST LOUNGE

Theater Style: 50 Rounds of 8 or 10: 35 Reception Style: 50



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.

THE EAST LOUNGE

Theater Style: 50 Rounds of 8 or 10: 35 Reception Style: 50



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.

THE 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.

THE OAK ROOM

Theater Style: 70 Rounds of 8 or 10: 40 Reception Style: 60



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.



Standard Room Charges

THE LOUNGES

East or West Lounge: \$250 each
 East, Center, and West Lounge together: \$400

THE BALLROOM

Sundays, Tuesdays – Fridays: \$500
 Saturdays: \$1,000

THE OAK ROOM

\$250

Audio & Visual Equipment

The following prices are subject to current club inventory:

LCD projector	\$100
Projector screen with table and electric	\$20/screen
82" flat screen plasma TV	\$100/TV or \$300 for all 4 TV's
DVD/CD player	\$10
Easel	\$5
Portable sound system	\$50
Podium with microphone	\$15
Hand-held microphone (wired or wireless) or lavalier:	
no charge for one. \$10 per additional microphone	
Dance floor	\$100
Stage risers (4' x 6')	\$20/riser
Up lighting	\$50/12-light package

Additional Items

Gold Chiavari chairs with ivory seat cushion	\$3/chair
Gold charger plates	\$1/plate

Miscellaneous Charges

Depending on the individual event, some of the following costs may be incurred.

- Traffic assistance
- Valet service
- Cake cutting fee
- Private bar charge
- Attendant fees
- Floral and décor
- Entertainment
- Photographer
- Tents and other specialty items
- Specialty linens

Events that are less than four hours will be charged for a half-day rental.

All events will be subject to Pennsylvania sales tax of 6% and a facility fee of 20%. Prices are subject to change.

Room charges for private functions hosted by LCC members are waived as a membership benefit.



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 20, we ask that a uniform meal be selected so that we may serve you in a manner consistent with our quality of service.

If you would like to offer a choice of entrée, an additional \$1 per person per entrée applies. 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 a la carte menu selections separated by category. Buffet menus require a minimum of 20 person or an extra charge will incur. Menu pricing is per person unless stated otherwise and does not include the required service charge 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

BREAKFAST BUFFETS

Continental Breakfast

\$13 per person (no minimum)

Assorted breakfast cakes, pastries, and mini muffins

Classic Breakfast Buffet

\$15 per person | \$16 per person plated

Scrambled eggs, home fried potatoes, choice of bacon or sausage, assorted breakfast cakes and mini muffins, fresh fruit medley bowl

Early Birdie Breakfast Buffet

\$17 per person | \$18 per person plated

Herb scrambled eggs, home fried potatoes, choice of bacon or sausage, choice of french toast, pancakes, or waffles with warm maple syrup, fresh fruit medley, yogurt, granola

Ask about our brunch buffets!

BREAKFAST STATIONS

Omelet Station

\$12 per person or add to any buffet \$7 per person + \$75 chef attendant fee per chef (one chef per 40 people)

Prepared to order with a choice of sautéed seasonal vegetables, crispy bacon, ham, spinach, and cheddar jack cheese

Southwest Breakfast Station

\$12 per person or add to any buffet \$7 per person

Make your own breakfast burritos with choice of scrambled eggs, peppers, onions, bacon, chorizo, salsa, guacamole, sour cream, and shredded cheese

A La Carte & Add On's PRICED PER PERSON

Fresh fruit	\$3
Seasonal quiche	\$4
Scrambled eggs	\$2
Western or Denver eggs	\$2.5
Sub Western or Denver eggs on any buffet	\$1
Breakfast sandwiches	\$5
Bacon or sausage links	\$3
Home fries	\$2
Chipped beef gravy with toast cups	\$5
Pancakes or French Toast	\$4
Baked oatmeal	\$3
Yogurt and granola	\$3

House made sticky buns	\$3
Bagels and cream cheese	\$2
Assorted breakfast pastries, scones, or muffins	\$15 / DOZ
Cookies	\$10 / DOZ
Mini cupcakes	\$18 / DOZ
Coffee and herbal tea	\$18 / GAL
Juice	\$15 / GAL
Iced tea and lemonade	\$15 / GAL
LCC homemade specialty lemonade	\$20 / GAL
Bottled water	\$3
Assorted canned soda	\$2

Buffets require minimum of 20 people or a \$75 charge will incur.
All options include fresh-brewed coffee & hot tea, orange and cranberry juices.



Lunch Menu

LUNCH BUFFETS

“On the Green” Lunch

\$20 per person

Garden salad with two dressings

Select three of the following:

hamburgers, hot dogs, sausage, BBQ chicken,
country fried chicken, pulled pork BBQ

Rolls and condiments

Choose one side option:

Potato salad, coleslaw, pasta salad, broccoli salad

Fresh fruit bowl

Brownies and assorted cookies

Grab & Go Lunch

\$18 per person (limited to groups under 50 people)

Assorted premade turkey, ham, and roast beef sandwiches

Assorted premade chicken salad, tuna salad, and vegetable

wraps

Potato chips

Fresh fruit bowl

Assorted cookie platter

BYO Sandwich

\$16 per person

Garden salad with two dressings

Roast beef, turkey breast and ham

Chicken salad

Assorted sliced cheeses

Lettuce, tomato, pickles, and onion, assorted condiments

Assorted breads (white, wheat, and rye)

Choose one side option:

potato salad, coleslaw, pasta salad,
broccoli salad, quinoa salad

Potato chips

Brownies and assorted cookies

Soup & Salad Bar

\$15 per person

Soup du jour (with attendant)

Classic Caesar salad

Mixed baby greens salad

Toppings on the side:

Grilled chicken breast, bacon, baby tomatoes, cucumber,
carrot, red onion, olives, croutons, hard boiled eggs,
parmesan and cheddar cheeses

Choice of three salad dressings

Assorted dinner rolls

Brownies and assorted cookies

Add grilled shrimp for additional \$2 per person

Add anchovies for additional \$1 per person

Buffets require minimum of 20 people or a \$75 charge will incur. Buffets served with coffee, hot tea, and iced tea stations. Add soup to any buffet for an additional \$3 per person.

LUNCH COMBO PLATES



Combination Lunch Plates

\$16 per person

All three courses are served on one plate to expedite service.

Combination lunch plates served with coffee, hot tea, and iced tea.

Combo 1

Cream of mushroom soup, chicken piccata with rice pilaf and broccoli, and bite-sized seasonal cheesecake

Combo 2

Cheesy cauliflower soup, grilled salmon verige with oven roasted potatoes and asparagus, chocolate cake with chocolate buttercream icing

Combo 3

Old fashioned tomato soup, mixed baby greens salad with apples, spiced pecans, baby tomatoes, hazelnut vinaigrette with choice of smoked or grilled chicken breast or seared salmon, brownie

Additional combination lunch plates and seasonal chilled soup available upon request.

LUNCH ENTRÉES

Served with freshly brewed coffee, hot tea, iced tea, and a plate of cookies and brownies for each table

Chicken Picatta with Lemon Caper Butter Sauce

\$20 per person

Served with Chef's choice of starch and seasonal vegetable

Seared Salmon with Vierge Sauce

\$20 per person

Served with roasted mixed fingerling potatoes and asparagus spears

Smoked Chicken Breast Salad

\$20 per person

Served with mixed local baby greens, apples, oranges, spiced pecans, baby tomatoes, hazelnut dressing

Caesar Salad

\$19 per person

Red and green Romaine lettuce, baby tomatoes, homemade croutons, parmesan cheese LCC Caesar dressing, choice of grilled chicken breast or salmon filet

Chopped Mediterranean Chickpea Salad

\$17 per person

Romaine, mixed baby greens, cucumbers, bell peppers, baby tomatoes, red onion, chickpeas, feta cheese, kalamata olives, Greek dressing

Add grilled chicken breast or salmon filet for \$3 per person

Add Soup Course for \$5 per person

Add Salad Course for \$5 - \$6.5 per person

MAKE IT AN EVENT TO REMEMBER AT LCC

Afternoon Snack Menu

All break stations include your choice of freshly brewed coffee and hot tea or iced tea and sodas.

BREAK STATION SNACKS

Mini LCC Soft Pretzel Sticks

\$7 per person

Our famous house-made mini pretzels with choice of three dippers:

dijon, grain, or honey mustards, cheddar cheese sauce, marinara sauce, peanut butter, hot fudge or caramel sauces, cinnamon cream cheese icing

The Rejuvenation

\$9 per person

Fresh fruit platter, vegetable crudité, and grilled pitas with hummus or ranch dip

Salty and Sweet Snack Break

\$9 per person

Assorted cookies and brownies, homemade trail mix, hard pretzels



Cocktail Reception Menu

Hors d'oeuvres are priced per piece and can be displayed or butlered. Minimum 25-piece order. We recommend 6-8 pieces per person per hour.

DISPLAY PLATTERS

Cheese Board

\$6 per person

Mix of domestic and imported cheeses with dipping mustard, spiced pecans, and assorted crackers, flat breads, and crostini

Vegetable Crudite Board

\$3 per person

Assorted raw vegetable crudité with buttermilk ranch or hummus

Charcuterie Board

\$8 per person

Assortment of cheeses, cured Italian meats & sausages with crostini and flatbread

Antipasto Display

\$7.5 per person

Includes capicola, salami, assorted olives, pepperoncini, marinated artichoke hearts, baby tomatoes, provolone and mozzarella cheeses

Shrimp Cocktail

\$2.25 per piece

Chilled shrimp, lemon wedges, house made cocktail sauce

HORS D'OEUVRES

Meat/Poultry

Pot stickers with Asian dipping sauce	\$1.5
Pork or chicken & lemongrass	
Lemon pepper chicken skewers	\$1.5
with yogurt dipping sauce	
Caribbean jerk chicken skewers	\$1.5
with mango dipping sauce	
Crispy egg rolls with Asian dipping sauce	\$1.5
Chipotle beef empanadas	\$1.5
with tomato-sour cream dip	
Lollipop lamb chops with olive tapenade	\$4
Mini French Onion soup bread bowls	\$1.75
Roast Beef Au Poivre wrapped asparagus spears	\$1.75
Chicken Caesar spring rolls	\$1.75
Antipasto skewers	\$1.5
Prosciutto, fresh mozzarella, grape tomato	
Bacon wrapped portobello mushrooms	\$1.25
Mini fried chicken & waffles with bourbon honey	\$2

Vegetarian

Italian gorgonzola & honey bruschettas	\$1.5
Broccoli and cheddar stuffed potatoes	\$1.5
Asiago cheese stuffed potatoes	\$1.5
Peppered chevre and honey filo tartlets	\$1.5
Brie & raspberry filo tartlets	\$1.5
Spinach & feta mini quiches	\$1.5
Mini tomato & cheddar bisque soup bread bowls	\$1.75
Bruschetta with oven roasted tomato, pesto, and red pepper relish crostini*	\$1.5
Grilled vegetable & boursin cheese stuffed tomato cornets*	\$1.75
Snow peas with herbed cream cheese*	\$1.75
Deviled eggs*	\$1.5
Traditional or avocado	
Fresh vegetable spring rolls*	\$1.75

Seafood

Shrimp and vegetable spring rolls*	\$1.75
Ahi tuna, asparagus & scallion spring rolls*	\$1.75
Crab dip filo tartlets	\$1.75
Oyster shooters with specialty mignonette*	\$2
Ahi tuna with wakame salad*	\$4
Bacon wrapped scallops and sweet basil	\$1.75
Crab & asiago cheese stuffed potatoes	\$1.75

*Cold item







Specialty Stations Menu

SPECIALTY STATIONS

Slider Station

\$12 per person

Includes seasoned shoestring french fries with garlic aioli and ketchup

Choice of two sliders:

- Crabcake with Cajun remoulade
- Pulled pork with chipotle BBQ sauce and smoked cheddar cheese
- Kobe burger with custom toppings

Breads & Spreads

\$6 per person

Includes grilled pita wedges, Naan (Indian flatbread), and crostini.

Choice of three dips:

- Buffalo chicken
- French onion
- Spinach and artichoke
- Crab dip (additional \$2 per person)
- Hummus
- Mango salsa with tortilla chips
- Guacamole with tortilla chips

Seafood and Raw Bar

Market Price per person

Shucked oysters on the half shell, shrimp cocktail, and ahi tuna martini with wasabi aioli

Add pre-scored king crab legs at market price

Mac and Cheese Bar

\$10 per person (\$8 to add onto any buffet)

House made macaroni and cheese with toppers including: bacon, ham, diced tomatoes, spinach, scallions, sautéed onions, and broccoli

Mashed Potato Bar

\$10 per person (\$8 to add onto any buffet)

Creamy mashed potatoes with toppers including: butter, sour cream, scallions, shredded cheese, bacon, ham, and broccoli

Carving Stations

All carving stations include condiments and rolls. \$25 attendant fee per station. Carving stations may be added to any buffet.

Beef Tenderloin

\$22.5 per person

Roast Top Sirloin Butt Heart

\$18 per person

Carved Turkey Breast or Baked Ham

\$15 per person

Custom stations available upon request!



Dinner Menu

Custom, themed, and specialty menus available upon request.

SOUPS

Warm Options

\$5 per person

Old-fashioned tomato with farmhouse cheddar & bacon

Five onion topped with crispy fried shallots

Tomato crab bisque

Clam chowder

Smoked chicken and sweet corn chowder

Seasonal: roasted butternut squash topped with candied pumpkin seeds

Chilled Options

Vichyssoise

Vegetable gazpacho

Seasonal: chilled fruit soup

SALADS

Served with assorted dinner rolls

Garden salad with choice of dressing _____ \$4

Baby spinach salad _____ \$6

Walnuts, dried cranberries, red onion, Chevre and topped balsamic vinaigrette

Traditional Caesar salad _____ \$5

Kale & spinach salad _____ \$6.5

Spiced pecans, applewood smoked bacon, and local apples with maple-grain mustard dressing

Seasonal: Arugula & spinach salad _____ \$6

Sliced strawberries, red onion, almonds, and lemon poppy-seed vinaigrette

Seasonal: Autumn salad _____ \$6

Roasted butternut squash, dried cranberries, toasted pecans with cider vinaigrette

ENTRÉE COURSES

All entrees include choice of starch and vegetable, coffee and hot tea service.

Beef

Char-grilled 5 oz. angus filet mignon with sauté of

wild mushrooms _____ \$36

Grilled 10 oz. prime New York strip steak _____ \$36

Sliced roast beef tenderloin with cabernet jus _____ \$33

Grilled flat-iron steak with sauté of wild mushrooms _____ \$28

Braised beef short ribs _____ \$28

Chicken

Chicken piccata with lemon-caper butter sauce _____ \$24

Asiago crusted chicken breast with Provencal sauce _____ \$24

Chicken marsala _____ \$24

Pork

Seasonal pork entrée _____ \$25

Seafood

Grilled Norwegian salmon filet with sauce Vierge _____ \$24

Horseradish crusted salmon with pepper coulis _____ \$24

Hazelnut crusted salmon with blood orange butter sauce _____ \$26

Grilled Mahi Mahi with charred pineapple salsa _____ \$24

Single broiled crab cake with tabled remoulade _____ \$27

Vegetarian and vegan options upon request.

DUO PLATES

Seared medallion of beef and crab stuffed jumbo shrimp with Béarnaise _____ \$37.5

Medallion of beef and crab cake with Béarnaise and remoulade _____ \$41.5

Medallion of beef and horseradish crusted salmon with Bordelaise jus _____ \$37.5

Seared chicken breast with crab cake and remoulade _____ \$34

Chicken breast with crab stuffed jumbo shrimp in lemon butter sauce _____ \$31





Dinner Buffets Menu

Available to events of 20 people or more. Includes a coffee and hot tea station. Buffet menus can be customized upon request. Buffets require minimum of 20 people or \$75 charge will incur.

DINNER BUFFETS

American Buffet

\$27.5 per person

Garden salad with balsamic and ranch dressing

Assorted rolls and butter

Your choice of two entrées:

- Seared salmon scaloppini with lemon caper butter
- Chicken breast with fresh tomato Provençale
- Sautéed beef tenderloin tips stroganoff
- Shrimp scampi with penne pasta and vegetable matchsticks
- Mashed red bliss potatoes
- Seasonal vegetable

Assorted petite desserts (3)

Mediterranean Buffet

\$27.5 per person

Traditional Caesar salad

Tomato and mozzarella platter

Assorted rolls and butter

Your choice of two entrées:

- Asiago crusted chicken with tomato Provençale
- Traditional meat lasagna
- Seared salmon with sweet basil pesto cream
- Chicken marsala with wild mushroom sauce
- Vegetable ratatouille
- Italian roasted fingerling potatoes

Tiramisu

LCC Signature Buffet

\$32.5 per person

Mixed local baby field greens salad, assorted tomatoes, spiced pecans, mandarin oranges, apples with Fuji apple dressing and balsamic vinaigrette

Assorted rolls and butter

Your choice of two entrées:

- Horseradish crusted salmon with roasted bell pepper coulis
- Chicken picatta with lemon caper butter sauce
- Seared Mahi Mahi with pineapple salsa
- Sautéed beef tenderloin tips burgundy with wild mushrooms

Your choice of two sides:

- Green beans and baby carrots almondine
- Seasonal medley of vegetables
- Blended wild rice pilaf
- Oven roasted red bliss potatoes

Assorted petite desserts (3)





Beverage & Bar Menu

Events under 30 persons requesting a bartender will be charged a \$100 fee. This fee may be waived if the event reaches a bar minimum of \$300.

BAR PACKAGES

Club Bar

\$12 first hour, \$6 each additional hour (per person)
Includes: house wine, domestic & import draft and bottled beer, sodas, and juice

Basic Bar

\$18 first hour, \$9 each additional hour (per person)
Includes: house wine, domestic & import draft and bottled beer, sodas, and juice. House select brands of vodka, bourbon, gin, scotch, rum, tequila, and cordials

Premium Bar

\$25 first hour, \$13 each additional hour (per person)
Includes: wines, domestic & import draft and bottled beer, premium brand liquors such as Absolut Vodka, Tito's Vodka, Jack Daniels Whiskey, Dewar's Scotch, Beefeaters Gin, Captain Morgan Rum, Jose Cuervo Tequila

Extra Premium Bar

\$32 first hour, \$16 each additional hour (per person)
Includes: wines, domestic & import draft and bottled beer and extra premium brands of liquor such as Grey Goose Vodka, Ketel One Vodka, Basil Hayden's Whiskey, Jameson Irish Whiskey, Chivas Regal Whiskey, Bombay Sapphire Gin, Patron Tequila

SPECIALTY BEVERAGE STATIONS

Make-Your-Own Bloody Mary Bar

\$7 per person + \$50 bartender fee
Variety of premium vodka brands, bloody mary mix, tabasco, fresh horseradish, celery salt, old bay, green olives, celery sticks, sweet and dill pickles, bacon

Mimosa Bar

\$4 per person + \$50 bartender fee
House champagne, chambord, orange and cranberry juices, peach nectar, strawberries, red raspberries, orange slices

Hosted (on consumption) or cash bars are also available, please contact the Director of Events and Catering for more information. LCC may require a minimum bar spend depending on the size of your group in order to avoid hourly bar charges. Lancaster Country Club strictly abides by all state and local liquor laws.

Upgraded wine options available upon request.







Dessert Menu

All of our desserts are made in house by our talented pastry chefs.
Please inquire about additional flavors, popular choices, and seasonal desserts.

DESSERT CHOICES

Plated Desserts

\$5 per person

Fresh fruit tart *(only available for groups under 50 people)*

Pecan tart

Pound cake with sliced strawberries

Chocolate layer cake with fudge icing

Chocolate peanut butter cake

Cheesecake

Crème brulee *(only available for groups under 50 people)*

Lemon mousse cake

Pumpkin cake with whipped cream icing

Carrot cake

Tiramisu

Chocolate mouse (white, milk or dark)

Raspberry mouse

Espresso mouse

Brownie sundae with pecans or walnuts

Berry cobbler

Apple crisp

English sticky toffee pudding

Add ice cream (a la mode) for an additional \$1.5

DESSERT STATIONS & BARS

Petite Dessert Station

4 items for \$7 per person | 5 items for \$8.5 per person

6 items for \$10 per person

Served petite dessert plates (3 items) \$6.5 per person

Mousse (one flavor is one item)

Tartlets

fresh fruit, pecan, chocolate salted caramel,
key lime, lemon curd, chocolate & hazelnut

Mini cupcakes

Chocolate truffles

Mini chocolate chip cannoli

Cheesecake bites

Éclairs

Crème puffs

Assorted cookies

Mini whoopie pies

S'mores Station

\$8 per person

Traditional s'mores and create your own: graham crackers, marshmallows, peanut butter, strawberry jam, sliced bananas, shortbread cookies, dark chocolate, milk chocolate

Sundae Bar

\$7 per person | \$25 attendant fee per attendant applies

Vanilla ice cream with syrups, sauces, nuts, candies, sprinkles, and whipped cream

Club Policies

Member Sponsored

You do not need to be a member of Lancaster Country Club to have an event at the club, but you do need a current member to sponsor your event. The member does 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.

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.

Facility Fee and Tax

The facility fee imposed by the Lancaster Country Club for meal or beverage service 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 facility 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.

Room Assignment

The club reserves the right to change the room/area assignment, and/or limit the guests for 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.

Decorations

No items may be attached to any club surface by any means without prior authorization. Lancaster Country Club has the right to discard any decorations after an event if the client does not remove them at their expense.

Planning Time Line

A menu must be selected and communicated to the Catering Department ten business days prior to your function. All menus must be selected by this date to avoid any additional charges related to last minute orders and shipments.

The following information needs to be communicated to the Catering Department five business days prior to your function:

- A final guarantee count of how many guests are attending the event.
- A final breakdown of the quantity of each entrée in the event that you have offered your guests a selection of entrees. If the breakdown requires in-service changes, additional charges may apply.
- Any modifications to the timeline of the function must be communicated to the Catering Department. This will ensure timely and proper service for the event.
- All charges will be based on (a) the final guarantee number, or (b) the actual number of persons attending, 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.

Food and Beverage

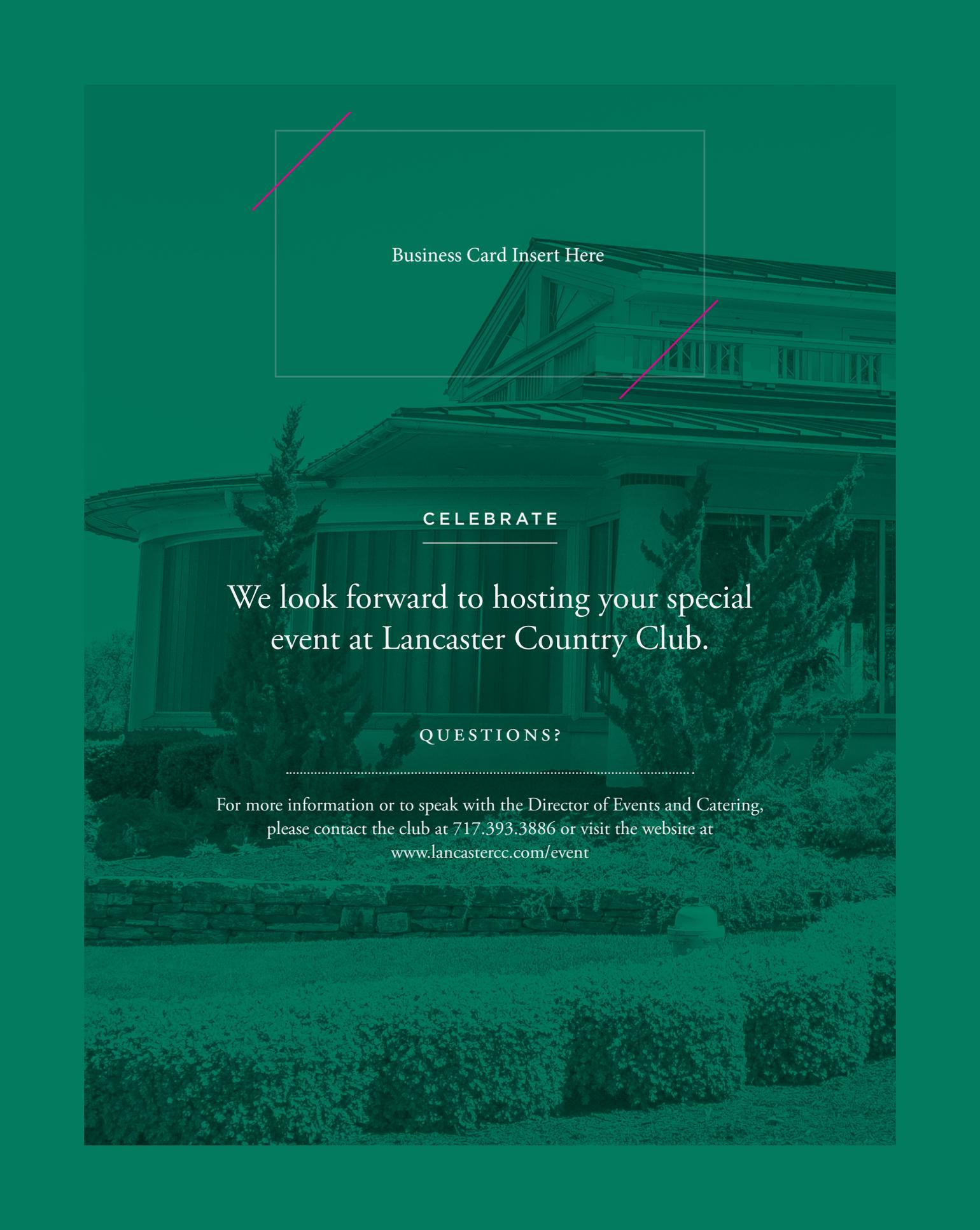
Club policy does not allow any food or beverages to be brought onto or removed from the premises or grounds, with the exception of wedding cakes. Food and beverage prices are subject to change without notice, but will be guaranteed once a Banquet Event Order is produced and signed.

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 ID 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.

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.





Business Card Insert Here

CELEBRATE

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

QUESTIONS?

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For more information or to speak with the Director of Events and Catering,
please contact the club at 717.393.3886 or visit the website at
www.lancastercc.com/event



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