



LANCASTER
COUNTRY CLUB



Terms & Conditions



All prices are subject to change to meet our increase in costs.

TAXES AND SERVICE CHARGES

a. MEMBER EVENT:

All food and beverage charges are subject to 8.75% Sales Tax, 11 % gratuity (wait staff), 6% administrative fee (subject to sales tax).

b. NON-MEMBER EVENT:

All food and beverage charges are subject to 8.75% Sales Tax, 11% gratuity (wait staff,) 9% administrative fee (subject to sales tax.) Tax exempt organizations must present certificate prior to payment of function.

The date of your function is not guaranteed until your deposit is paid. Deposits are based on the size of your party and the room being booked.

Tentative bookings are good for one week. All deposits are **non-refundable**. Exact count of guests must be guaranteed at least one week before the function.

This will be the guaranteed amount you will be charged even if fewer guests attend.

Lancaster Country Club or its employees cannot be held responsible for lost or left behind articles.

No foods or alcoholic beverages are to be brought in except for approved cake/dessert.

Lancaster Country Club reserves the right to substitute an alternative room if the original estimate of attendance falls.

Method of acceptable Final Payment – check, money order, cashiers check, cash, credit card or member charge.

When payment is in the form of a personal check a credit card is taken to secure payment.

Please be advised our Dress Code is business casual. (No jeans or sneakers please.)

The “Serve Safe” policy is followed at Lancaster Country Club.

All weddings are required a \$1,000.00 deposit

Valet Service is required for any wedding over 100 people. Charged at guest count.

LANCASTER COUNTRY CLUB

Come discover what a first-class country club can offer; great golf, & elegant surroundings with all of the amenities you have come to expect and more



Located in Lancaster, New York, Lancaster Country Club was established in 1925 and has served as host to many prestigious events. Our golf course spreads over approximately 200 acres and is described as a traditional layout with subtle elevation change, mature tree lined fairways and small to medium sized greens

6061 Broadway | Lancaster | New York | 14086

Visit Our Web Site @ www.LCCNY.com

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Stationed Displays

(priced per person)

Cheese, Fruit & Vegetable Display **\$ 7**

Imported & Domestic Cheeses, Seasonal Fruits & Berries, Assortment of fresh Vegetables, Chutney, Gourmet Crackers and Flat Breads

Antipasto Display **\$ 11**

Capicola, Genoa Salami, Prosciutto, Fresh Mozzarella, and Aged Provolone Cheeses, Roasted Peppers, Cured Olives, Olive Oil, Ciabatta Bread

Seafood Display **\$ Market Price**

Raw Oysters & Clams, Steamed Crab Claws, Poached Shrimp, Shrimp Ceviche, and appropriate accoutrements

Mediterranean Display **\$ 9**

Olives Tapenade, Flavored Hummus, Peppers with Roasted Garlic, Baba ghanoush, Couscous, Marinated Artichoke Hearts, Warm Pita

Far East Display **\$ 10**

Spring Rolls, Chicken Satay, Pork Pot Stickers, Crab Rangoon, BBQ Ribs, Pickled Ginger, and Sweet and Sour Sauce



Hors d'Oeuvres

(priced per piece)

From The Garden & Pastry

Southwestern Vegetable Quesadillas with Sour Cream & Salsa	\$2.00
Spanakopita- Spinach & Feta	\$2.00
Fried Vegetable Spring Roll with a Sweet Chili Sauce	\$2.00
Brie & Raspberry on Crostini	\$2.25
Cucumber Rounds topped with Hummus	\$2.00
Caprese Skewers - Grape Tomato, Cherry Mozzarella, & Basil Oil	\$2.00



From the Sea

Crab Stuffed Mushrooms	\$2.50
Shrimp Cocktail	\$3.00
Bacon Wrapped Scallop	\$3.00
Petite Crab Cakes with Cajun Remoulade	\$3.50
Crab Rangoon	\$3.50



From the Land

Lamb Lollipops served with Mint Chimi Cherry	\$3.00
Italian Sausage Stuffed Mushrooms	\$2.25
Chicken Satay	\$2.50
Chicken Quesadillas with Avocado Cream	\$3.00
Steak & Cheese Flatbread Squares	\$3.00
Mini Beef Wellington	\$3.00



Elegant Dessert

Coffee Station

Freshly Brewed Coffee & Assorted Herbal Teas
\$3 per Person

Deluxe Coffee Station

Freshly Brewed Coffee & Assorted Herbal Teas
Flavored Syrups, Assorted Wafer Cookies
\$4 per Person

Assorted Petite Pastry Station

Served with Coffee & Assorted Herbal Teas
\$5 per Person

Assorted Mini Dessert Station

Mini Éclairs, Cream Puffs, Cookies, Cheesecakes
\$5 per Person

Cheesecake Bar

Strawberry, Blueberry, Salted Carmel, Mixed Berry, Fresh Whipped Cream
\$6 Per Person



PLATED LOVE

Four Hour Call Bar
Cheese, Fruit & Vegetable Display

House Salad or Caesar Salad
Fresh warm Rolls with Butter

(Choice of Three)

Grilled 6 oz Filet Mignon
Grilled 12 oz Strip Steak
Herb Crusted Pork Tenderloin
Horseradish or Herb Crusted Salmon
Chicken Francaise
Chicken Marsala
Chicken Piccata

Choice of Starch

Choice of Vegetable

Coffee and Tea Station

\$ 59pp



MEAL UPGRADES

Hand Passed Hors D'oeuvres:

-2 Hand passed - \$2.00pp

-3 Hand passed-\$6.00pp

- 4 Hand passed- \$8.00pp

Champagne Toast - \$2.00pp

Wine Service with Dinner - \$5.00pp

Upgraded Salad - \$1.00pp

*includes chef's choice of seasonal fruit,
cheese and candied nuts.*





LOVE IS IN THE AIR
(BUFFET)

Four Hour Call Bar
Cheese Fruit & Vegetable Display
Fresh Warm Rolls with Butter
Served House Salad or Caesar Salad

(Choice of Two)

Carved Turkey
Carved Roast Sirloin of Beef
Carved Virginia Ham
Chicken Marsala
Chicken Piccata
Chicken Francaise
Herb Crusted Salmon

(Add a Carver for \$50 per chef)

Upgraded Meat: Prime Rib with Aju \$2.00pp

Includes Carving Fee

(Choice of Two)

Rice Pilaf
Baked Ziti
Roasted Red Potatoes
Garlic Mashed Potatoes
Roasted Sweet Potato
Seasonal Vegetables

Coffee & Tea Service

\$ 62pp

Cocktails, Beer & Wine

*All Open Bars Consist of Call or Premium Brand Liquors,
House Wines, Bottled Beer, Assorted Soft Drinks & Juices*

Call Bar: (Prices are Per Person)

Smirnoff, Gordon's, Bacardi, Seagram's 7, Jim Beam,
Cutty Sark

Choice of (2) Domestic Bottle Beers & (1) Import

Wines Choose Two (2) Brands

Cabernet Sauvignon,
Chardonnay, White Zinfandel

One Hour	\$9
Two Hours	\$16
Three Hours	\$22
Four Hours	\$28

Beer, Wine, & Soda Service: (Prices are Per Person)

One Hour	\$7
Two Hours	\$12
Three Hours	\$16
Four Hours	\$20

Cash Bar Prices

A \$50.00 Bartender Fee will be charged to all Cash Bars

A \$50.00 Bartender Fee will be charged to all Consumption and Cash Bars under 30 people

Premium Bar: (prices are per person)

Stoli, Tanqueri, Captain Morgan, Jack Daniels,
Makers Mark, Dewar's

Choice of (2) Domestic Bottle Beers & (1) Import

Wines: Cabernet Sauvignon,
Chardonnay White Zinfandel,
Pinot Noir, Riesling

First Hour	\$11
Second Hour	\$20
Third Hour	\$27
Fourth Hour	\$34



Champagne \$4.00 per glass

House Wine Service \$24 per bottle

Soda, Juice Bar \$3 per person

Punches: (Served as 2 gallons)

Fruit	\$54
Wine	\$74
Mimosa	\$94
Bloody Mary	\$94



LATE NIGHT IDEAS

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(Serves 50 people)

Gourmet Flat Bread Pizza Station \$250

(choice of 3 assorted flat breads)

Poutine Station \$250

Taco Fiesta Station \$250

Gourmet Pizza & Wing Station \$250

(cheese & cheese pepperoni with medium wings)

Sliders & Fries Station \$250

Outdoor S'mores Station \$150

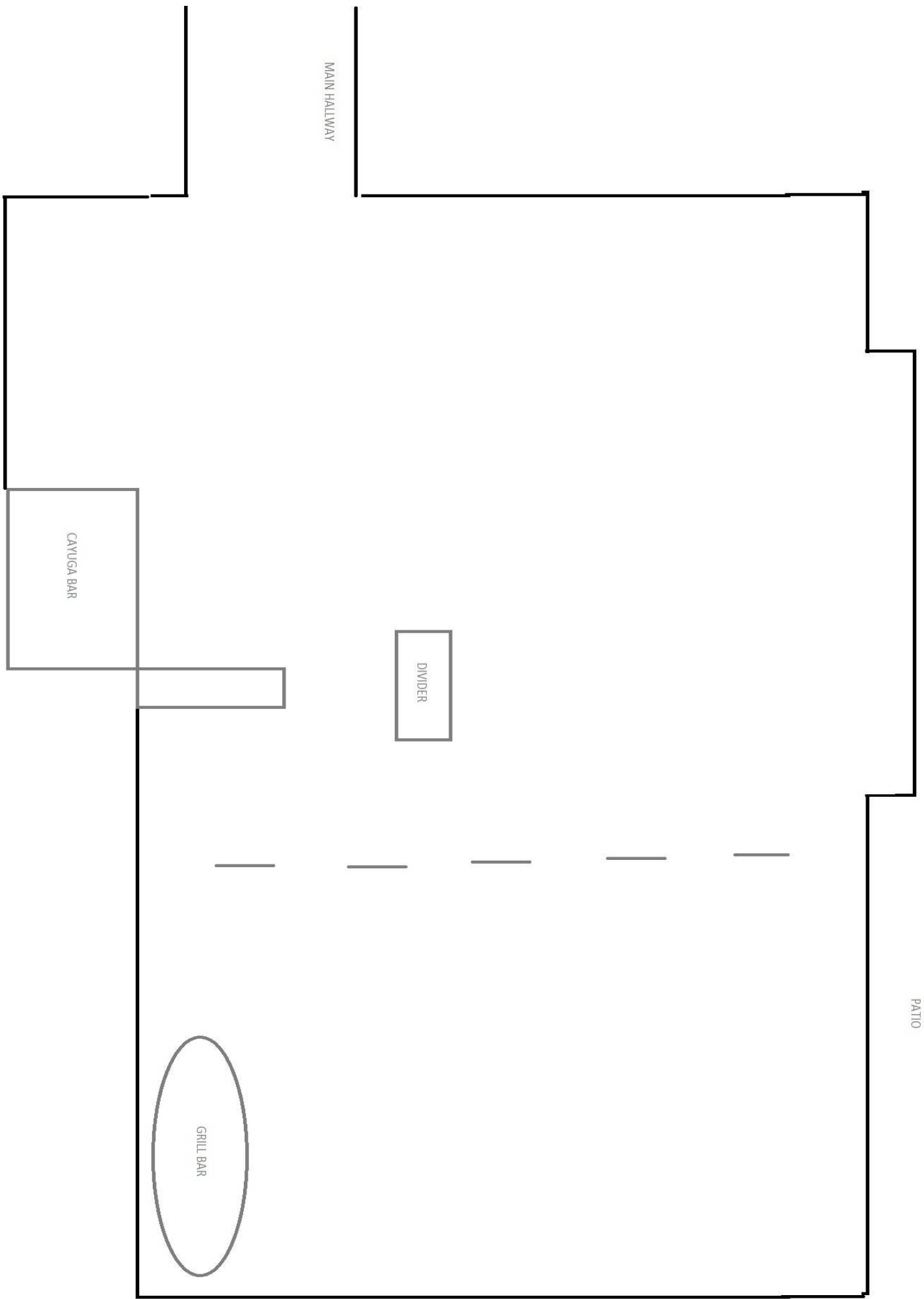


Photos



Photos





MAIN HALLWAY

PATIO

DIVIDER

CAYUGA BAR

GRILL BAR

Important Notes

