

Lancaster Country Club



November 2017

November Hours of Operation

Business Office:

Monday - Friday 8:30 AM - 4:30 PM

Golf Shop:

Weather Dependent

Please call daily for information: 716-683-1854

Halfway House:

Closed for the Season

Grillroom Hours:

MONDAY and TUESDAY - Club Closed

WEDNESDAY and THURSDAY

11:00 AM - 8:00 PM, Lunch and Dinner

FRIDAY: 11:00 AM - 9:00 PM, Lunch and Dinner

SATURDAY*: 10:00 AM - 9:00 PM

Breakfast, Lunch, Dinner* *[If no Full Facility event]*

SUNDAY: 10:00 AM - 7:00 PM

Breakfast, Lunch, Dinner (4:00-7:00 PM)

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President's Message by Don Tomasulo

I would officially like to welcome our newest board members David Wagner and Gary Nowak, and a special thanks to Bill Schutt for stepping up for a second term.

Thank you to the Board of Directors for electing me to a second term as President, and to Tom Hoffman who will serve as Vice President.

As we wrap up one of the most beautiful Fall golf seasons I can ever remember, we enter our toughest season of cash flow for the club. You can help. We have renewed our pre-pay dues incentive, where the sooner you pre-pay your dues for 2018, the more guest passes you receive. This does not solve our long-term cash issues, but the more of you who participate, the easier it is to make it through to the golf season when our course and facility are back in full use.

This is a great club, and it's our club. In addition to those who are in a position to help by pre-paying, we can all help. Using our club in the non-peak season, enjoying our food and specials, referring potential new members, and paying your bill within the required 30-day window, make a huge difference to the health of Lancaster.

Lastly, I would like to welcome Chef Edward O'Donnell back home to Lancaster. What an outstanding difference he has made to the quality and presentation of our food. For whatever reasons you may have shied away from the Lancaster dining experience, I invite you back again. I think you will be pleasantly surprised.



Staff and Phone Extensions

Club House	(716) 684 - 3700
Director of Catering	Lisa Alessi ext. 13
Office Manager	Lisa Buseck ext. 12
General Manager	Mark Maier ext. 11
Office & Reservations	Judy Jacobi ext. 10
Main Bar	Paul Adamczak ext. 22
F & B Manager	Jennifer Loncz ext. 26
F & B Director	Edward O'Donnell ext. 21
Executive Chef	Emanuel Figueroa ext. 17
Grounds Super	Gary Powers 684-3725
Building Super	Mark Dinsbier ext. 18
Pro Shop / Tee Times	683-1854
Head Golf Professional	Mike Dziabo ext. 15
Asst. Golf Professional	TJ Pezzulo
Swim Director/Pool	Phil Schneider 206-0046
Halfway House	334-2609



**Don't Forget! Turn your clocks
back one hour on Sunday,
November 5th (2:00 AM)**

LANCASTER COUNTRY CLUB

2017 Winter Membership Offers

You are invited to join us in membership.
Choose the Golf Membership Offer that's right for you!

One Year Plan

(12 months paid dues)

\$3,500.00 Initiation Fee*

- ◇ Full membership privileges upon enrollment
- ◇ No monthly operational assessment until 3/1/2018
- ◇ No monthly membership dues until 3/1/2018
- ◇ No food and beverage minimum spending requirement until 3/1/2018
- ◇ 2017 and 2018 individual season cart passes

Three Year Plan

(36 months paid dues)

\$1,500.00 Initiation Fee*

- ◇ Full membership privileges upon enrollment
- ◇ No monthly operational assessment until 3/1/2018
- ◇ No monthly membership dues until 3/1/2018
- ◇ No food and beverage minimum spending requirement until 3/1/2018
- ◇ 2017 and 2018 individual season cart passes

Or choose one of these Social Membership Offers!

One Year Plan

(12 months paid dues)

\$1,500.00 Initiation Fee

Receive Five Guest Passes to our Swimming Pool complex

Three Year Plan

(36 months paid dues)

\$ 750.00 Initiation Fee

Receive Five Guest Passes to our Swimming Pool complex

***Current, active members leaving another local club
will receive 50% off the initiation fee**

Expires: December 31, 2017

*When you Refer a Golf Membership Prospect who joins the Club,
this Certificate Entitles you, the Referring Member to:*

Lock in your 2015 dues rate for two (2) additional years*

2015 Golf rates: \$427.00 per month, 2015 Social rates: \$134.00 per month

Waive your monthly operational assessment for twelve (12) months*

(capped at \$35 per month golf membership, \$20 social membership.)

**Additional conditions apply*

Authorized by: *Mark H. Shaw* Expiration Date: 12/31/2017
General Manager, Lancaster Country Club

Manager's Notes by Mark A. Maier

As golf season comes to an end, the clocks “fall back” and we finalize LCC’s holiday events and build next year’s calendar, we take a moment to reflect on the year. Before the rush of the holiday season is the best time to take a much-needed breath and focus on the things for which we are most grateful and appreciative.

This year, we enjoyed great success in our off-season new membership acquisitions. We are thankful to our new members for choosing our great club, and for the members who referred them. We thank all of you who support our membership campaign by continuing to forward names to us so regularly!

Also, this season, we must thank our members and guests who supported our events and dined with us even while we went through some growing pains - your faith in us, your suggestions and patience have been appreciated more than we can express.

We are grateful for our faithful, tireless grounds crew for working miracles after our great flood, our friendly and hard-working golf staff, our committed wait staff and the managers who balance their schedules to meet your needs.

Lastly, we’re thankful for our Board members - those who gave a great deal of their time and talents this past year, and the new Board of Directors who are now taking up the reins. Together we are the Spirit of Lancaster Country Club!

MEMBERSHIP NEWS

**Lancaster Country Club
welcomed the following
new members in October:**

**Frank & Donna Sausen Jr.
Trey and Kari Sausen, III**

**Thank you to the
members listed for their
referrals in October:**

**Rich Petschke
Craig Lindauer
Remon Ferrelli
Dr. Henry Nieman
Dan Garigen
Scott Bradley**

News from the Golf Shop

As the season continues to slow down, the golf shop will be open and available weather permitting for November. Golf carts will continue to be available until the snow starts. With the lower overnight temperatures and almost daily frost this time of season, golf carts and play will not be available until after 9:00 AM. Some days with heavier frost will result in later cart availability. The driving range will close for the season Sunday, November 5th. Check with the golf shop for daily course conditions and cart availability before driving out to practice or play. By now, all golf clubs should be removed from bag storage. If you have not done so, your account will be charged a monthly fee. Please make arrangements to remove your clubs at your earliest convenience.

The golf shop is still available for merchandise purchases, corporate/business orders and individual special orders. Keep us in mind as the Holiday season approaches. As long as the item is in stock with the company, special orders typically take 5 to 7 business days to arrive and items with a club logo typically take 10 to 14 business days. Call or email me anytime with any merchandise needs.

Congratulations to everyone who stuck out the rainy/cold weather to play in the 8th Annual Turkey Trot Cross Country Golf Event. We set a new attendance record of 95 players! Congratulations to the winners of the frozen turkeys:



Gross Champions: Score - 12

Left to Right: G-Matt Franco, John Franco, Derek Roller, Matt Bourg



Net Champions: Score -16

Left to Right: Glen Reukauf, G-Matt Reukauf, Dennis Michalski, Tom Urbanek

I would also like to send out special recognition to the following golf operation staff members for their support throughout the year: TJ and Peyton in the golf shop. Alex, Chris, Colin, Collin, Conor, Conner, Dave, Drew, Erik, Hannah, Kyle, Mark and Matt in the bag room and locker room. Thank you for your hard work and dedication this year!

Have a Great Holiday Season!

Mike Dziabo, PGA
Head Golf Professional
mike@lccny.com

Course Update by Gary Powers

The warm weather we've experienced has extended the golf season drastically. Throughout October, greens played as well as they have all season. During the fall the days grow shorter while the sun isn't as high in the sky compared to midsummer. These two factors are why greens perform the best in fall without as many inputs as we use in the summer. We can get away without mowing them as often and just roll them to give you the green speeds you experience during the summer.

We have accomplished most of the winterizing of the golf course this past week and will continue to start to take in accessories off the golf course of the next few weeks. It is still too early to tell how long the golf course will stay open, but by looking at the extended forecast it looks like we should be open the next few weeks. The golf course will probably be 'cart path only' if we receive the amount of rain the forecasters are predicting.

All of our playing surfaces are in good shape going into winter. Later this month we will apply our snow mold applications to tees, greens and fairways. We try to go into winter each year with as strong of stand of turf as possible. Along with are snow mold application on greens, we will also be applying a growth regulator to help suppress seed head formation during spring. Studies over the past few years have shown applying this growth regulator at the time of your snow mold application will help reduce poa going to seed in spring. I look forward to seeing the results next spring and will incorporate this into our spray program if I see great success with it.

I will keep everyone informed on when the golf course will close. Hopefully we will squeeze a few nice days out before the snow starts flying.

Gary Powers
Golf Course Superintendent

FOOD & BEVERAGE NEWS

Food and Beverage Manager *Jennifer Loncz*

Hello everyone! As we finish out the year, we will continue our Thursday Buy One Get One free appetizers as well as our draft and bottle beer for \$2.00 and House wines for \$3.00 a glass. This month's wine special is Ravens Wood Old Vine Zinfandel for \$7.00 per glass and \$20.00 per bottle. Looking forward to seeing you at the club! - Jenn

Executive Chef *Manny Figueroa*

Hello members!

As the year is winding down, we're happy about the progress made so far and excited about a new season! There are still some members that I have not met and I look forward to meeting all of you. Please remember that your feedback is very important, so do not hesitate to contact me by cell phone 716-603-0187 or e-mail many@lccny.com. I would love to welcome back Edward and thank him for his ongoing support.

Thank you.

Your Chef, Emanuel Figueroa

Catering Corner by *Lisa Alessi*

December is coming up fast! I still have room availability to accommodate your holiday gatherings. Please call me today to customize your event. 716-684-3700 extension 13. Thank you to the Millers, Ellen Parker Lines, and Don Ulrich for their help on another great Halloween party!

Have a wonderful Thanksgiving! See you around the club. Lisa

Women's Association News by Mary Ellen Puleri

Happy November to all - and the start of the busy holiday season. The Women's Association held their annual elections at the closing dinner last month. Janel Farolino and I were re-elected to the board for a 3 year term. Whether you were able to attend the closing dinner to cast your ballot or voted in absentia due to a previous commitment, we appreciate your participation. Our first meeting of the new year was held and the board positions are as follows:

President – Mary Ellen Puleri
Vice-President – Ellen Parker-Lines
Secretary – Nancy Reukauf
Treasurer – Candace Kelley
Golf Co-Chairs – Sarah Daughton, Janel Farolino
House – Donna Bialecki

Thanks to Kathy J for hosting the "Paint and Sip" night last month. I am not sure if we did more sipping than painting, but there certainly was a lot of creativity in the room that night. The next event is Bunco night on Wednesday, November 8th. It's time to bring out the pink hat again and crown another Bunco queen! Bring your friends as this event is open to all...*see the flyer for full details*. December is around the corner and so is the ornament exchange party...*see the flyer for full details*.

Please continue to read this newsletter so that we can keep you informed. As always, the board welcomes your suggestions as we try to make your experience at LCC an enjoyable one.

Sincerely,

Mary Ellen

NOVEMBER THROWBACK SPECIALS

Featured Lunch Special

Beef on Weck served with French fries
\$9.95

Half Priced Appetizer (Dinner only)

Maryland Crab Cakes (2) with lemon dill aioli
and sriracha remoulade \$14 \$7

Featured Dinner Special

12 ounce NY Strip Steak served with Au Gratin
Potatoes and grilled Asparagus \$28.95

Featured Wine Special:

Ravens Wood Old Vine Zinfandel \$7 Glass / \$20 bottle

Thursday, Saturday, & Sunday:

25% off wine bottles all day

Thursday & Saturday:

\$3 House Wine and \$2 Draft/Bottled Beer

Golfer's Lunch Special:

Saturdays & Sundays 11:00 AM-4:00 PM

Cheeseburger or Double Dogs, Bag of Chips
Cookie and Soda or Beer (Draft or Bottle) \$7.99++
Substitute Wine \$8.99++

Thursdays and Saturdays:

BOGO Appetizers (Dinner only)



November 8, 2017

BUNCO play begins at 6:15 PM

Cash entry fee of \$10 collected at the door.

Come early and dine with us before play begins!

Food and Beverages on Member Charge

RSVP by November 1st to play Bunco:

716-684-3700 x10

**LET THE GOOD TIMES ROLL!
GUESTS WELCOME!**

Hosted by the Lancaster Ladies Love Bunco Committee



Member Holiday Party

**Saturday
December 16, 2017**

**6:00 PM: One Hour Open Bar
with displayed and hand passed Hors d' oeuvres**

7:00 PM: Dinner Stations Buffet

6:00 - 11:00 PM: DJ and Dancing

**Displayed Antipasto, Lamb Lollipops, Shrimp Cocktail
Steak au Poivre Skewers, Assorted Bruschetta**

SOUP and SALAD BAR

featuring Wild Mushroom Bisque and assorted Artisan Breads

CARVING STATION

Prime Rib of Beef, Baked Ham, Roast Turkey Breast

CHEF-ATTENDED PASTA STATION

**Selection of Meats, Seafood, and Vegetables
with assorted Pasta and Sauces**

BUFFET

**Smoked Salmon, Stuffed Chicken with lemon Beurre Blanc
Au gratin Potatoes, Mashed Sweet Potatoes, Holiday Stuffing
Grilled Vegetables, Meatballs and Italian sausage, Stuffed Shells
Penne pasta with choice of red, meat or Alfredo sauce**

DESSERT STATION

**Flambé Station with Bananas Foster
Assorted Holiday Desserts, Cakes, and Pies**

\$39.95++ per person

GUESTS WELCOME! RESERVATIONS: 684-3700

Pot of Gold Drawing - Must be Present to Win!

Help us thank our Board Members and Officers for their contributions to the Club!

Honoring Our Past Presidents and Directors

KID'S SANTA BRUNCH

11:00 AM Sunday, December 17, 2017

Holiday Crafts, Cookie Decorating and a visit from Santa!
LIVE ENTERTAINMENT BY JEFF MUSIAL AND HIS EXOTIC ANIMALS

Please bring a small wrapped gift with your child's name written on it!



Adult Buffet \$22.95++

Danish and Pastries
Yogurt with Granola, Fresh Fruit
Crème Brulee French Toast
Bacon and Sausage
Hash Browns, Scrambled Eggs
Chicken Cordon Bleu
Mashed Potatoes and Gravy
Eggs Benedict, Smoked Salmon
Sliced Ham with Pineapple
Vegetable Medley
Holiday Cookies, Coffee, Tea & Juices

Child's Buffet \$16.95++

Kids Ages 4-10, 3 & under are free

Fruit Juices and Chocolate Milk
Scrambled Eggs with Cheese
French Toast Sticks with Syrup dip
Drummer Boy Tater Tots
Mrs. Claus' Shells and Cheese
Sausage and Bacon
Chicken Nuggets and dips
Grinch Skewers, Vegetable Platter
Lumps of Coal (Oreo crispy rice treats)
Rudolph's Peanut Butter & Jelly Cookies

GUESTS WELCOME! Reservations required: 684-3700

Hosts: Karen & David Miller

Treat your staff, your family, and yourself to our
Holiday Buffet Luncheon

Thursday, December 21 & Friday, December 22, 2017

Served 11:00 AM - 3:00 PM

\$20.95++ per person

SOUP & SALAD BAR

New England Clam Chowder and Cheddar Broccoli Soup
Chili con Carne with Cheddar Cheese
Mixed field greens and Romaine lettuce
Assorted Salad Toppings and Dressings

PASTA STATION

Chicken, Shrimp, and Beef with assorted Vegetables
Penne Pasta, Cheese Tortellini, Marinara and Alfredo sauces

CARVING STATION

Smoked Turkey Breast
Top Sirloin of Beef au jus
Chef carved Baked Ham

BUFFET

Chicken and Biscuits
Broiled Haddock and Beer battered Haddock
Sliced Roast Pork Loin
Classic Lasagna
Oven roasted Potatoes and Seasonal Vegetables

DESSERT

Holiday Cookies
Served with Coffee and Tea

RESERVATIONS: 716-684-3700

New Year's Eve

DINNER

December 31, 2017

5:00 - 8:00 PM

Pianist /Violinist Peter Van Scozza 5:30 - 8:30 PM

APPETIZERS

French Onion Soup - Beef stock, sherry, crostini, Gruyere. \$6

Seafood Bisque - Lobster, shrimp, crabmeat , cognac, crème fraiche. \$12

Italian Sausage Stuffed Mushrooms - with marinara and Mozzarella cheese. \$10

Banana Peppers - Roasted Garlic and five cheese blend, Served with marinara and crostini. \$12

Clams Casino on the ½ shell – Creole Seasoned with lemon and pepper sauce. ½ dozen \$10, Dozen \$14

Shrimp Cocktail - (4) Poached shrimp, cocktail sauce, lemon crown. \$12

Prosciutto Wrapped Mozzarella - Tomato, Mozzarella and Prosciutto seared with olive oil and balsamic glaze. \$12

Mushroom Ravioli, Ricotta stuffed Ravioli - mushroom asparagus sauté, chicken reduction, and truffle mist. \$12

ENTRÉE - *All entrees include your choice of Caesar or House Salad, warm rolls and butter*

Scallops - Pan Seared Scallops with Lemon and Caper Brown Butter Sauce
Vegetable Risotto. \$38

Bistro Tender - Shoulder Cut Beef Sirloin Steak, Asparagus, Cabernet Demi
Glace, Potatoes Au Gratin. \$26

Lobster Tail - Broiled 6 ounce South African lobster tail, asparagus, potatoes
au gratin, lemon crown and drawn butter. Market Price

Filet Mignon - 8 ounce center cut beef tenderloin steak, asparagus, potatoes
au gratin, Cabernet demi glace. \$42

Surf and Turf - 6 ounce Filet Mignon, 6 ounce lobster tail, asparagus, potatoes
au gratin. Market Price

Stuffed Chicken - Ricotta, Parmesan & Spinach Stuffed Chicken Breast with
Roasted Tomato Reduction, Mashed Potatoes and Grilled Asparagus. \$29

Salmon - Tomato and Thyme Crusted Salmon with Lemon Butter Sauce and
Vegetable Risotto. \$39

Rack of Lamb - Dijon Crusted Rack of Lamb with Mashed Potatoes, Grilled As-
paragus and Rosemary Demi Glace. \$45

Shrimp and Angel Hair Pasta - Grilled Shrimp with Angel Hair Pasta and Fresh
Vegetables in a Light Tomato and White Wine Broth. \$26



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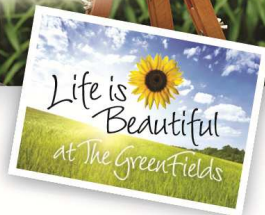
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Sunday		Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
NOVEMBER				1	2	3	4
				11AM-8PM L,D	11AM-8PM L,D	11AM - 9PM L,D	10AM - 9PM B, L, D
5	6	7	8	9	10	11	
10AM-7PM B,L,D Dinner 4-7 PM	Clubhouse Closed	Clubhouse Closed	Bunco Night				
			11AM-8PM L,D	11AM-8PM L,D	11AM - 9PM L,D	10AM - 9PM B, L, D	
12	13	14	15	16	17	18	
10AM-7PM B,L,D Dinner 4-7 PM	Clubhouse Closed	Clubhouse Closed					
			111AM-8 PM L,D	11AM-8 PM L,D	11AM - 9 PM L,D	10AM - 9PM B, L, D	
19	20	21	22	23	24	25	
10AM-7PM B,L,D Dinner 4-7 PM	Clubhouse Closed	Clubhouse Closed		Thanksgiving			
			11AM-8 PM L,D	Club Closed	11AM - 9 PM L,D	Closed for Dinner	
						10AM - 9PM B, L	
26	27	28	29	30	1	2	
10AM-7PM B,L,D Dinner 4-7 PM	Clubhouse Closed	Clubhouse Closed				Closed for Dinner	
			11AM-8 PM L,D	11AM-8PM L, D	11AM - 9 PM L,D	10 AM - 4 PM B, L	
3	4	5	6	7	8	9	
10 AM-7 PM B,L,D Dinner 4-7 PM	Clubhouse Closed	Clubhouse Closed	Closed for Dinner				
			Outside Event	11 AM-8 PM L,D	11AM-9 PM L,D	Closed for Dinner	
			11 AM-4 PM L			10 AM - 4 PM B,L	
10	11	12	13	14	15	16	
10 AM-7 PM B,L,D Dinner 4-7 PM	Clubhouse Closed	Clubhouse Closed	Wm. Ornament Party			Member	
			5:30 PM			Holiday Party	
						Closed for Dinner	
			11 AM-8 PM L,D	11 AM-8 PM L,D	11AM-9 PM L,D	10 AM - 4 PM B,L	
17	18	19	20	21	22	23	
Santa Brunch	Clubhouse Closed	Clubhouse Closed		Holiday	Holiday		
11:00 AM				Buffet Luncheon	Buffet Luncheon		
Dinner Only 4-7 PM			11AM-8 PM L,D	11 AM-3 PM	11 AM-3 PM		
				11 AM-8 PM L,D	Dinner 5-9 PM	10 AM-9 PM B,L,D	
24 Xmas Eve	25 Xmas Day	26	27	28	29	30	
Clubhouse Closed	Clubhouse Closed	Clubhouse Closed					
			11AM-8 PM L,D	11AM-8 PM L,D	11AM-9PM L,D	10 AM-9 PM B,L,D	
31 NYE							
Dinner only 5-8 PM							

DECEMBER



Ladies' 7th Annual HOLIDAY ORNAMENT EXCHANGE

WEDNESDAY, DECEMBER 13, 2017

All LCC Ladies are invited! Reservations: 684-3700

Please bring one wrapped holiday ornament to exchange. Lots of Fun!

5:30 PM Cash/Member Charge Bar

6:00 PM Light Dinner with Dessert

\$10.95++ per person

Menu:

Soup and Salad Bar with warm rolls and butter

featuring Chicken Noodle and Cream of Broccoli Soups

Dessert: Pastries, Cannoli and Cream Puffs served with Coffee and Tea

HOST: KATHY JERZEWZSKI



Lancaster Country Club

6061 Broadway

Lancaster, NY 14086

Phone 716-684-3700

Fax: 716-684-8472

www.lccny.com

Lancaster Country Club Board of Directors

Donald Tomasulo, President

Thomas Hoffman, Vice President

Mike Donnelly, Secretary

David Wagner, Treasurer

Robert Farolino

Gary Nowak

Norm Piotrowski

William Schutt

Michael Wawrowski