



LANCASTER COUNTRY CLUB | Weddings

David Barone-Vu
DAVID BARONE-VU PHOTOGRAPHY

LANCASTER COUNTRY CLUB



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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hors d'oeuvres - displayed

cheese display \$5

imported & domestic artisan cheeses with assorted gourmet crackers

vegetable display \$5

fresh vegetables , with assorted dipping sauces. choice of (2) dips
additional dip - \$1

dip options:

hummus
dill bleu cheese
tomato herb dip
house made ranch
spinach and artichoke dip

fruit display \$ 5

seasonal fruits and berries, assortment

charcuterie board \$9

capicola, genoa salami, prosciutto, and crostini

grilled vegetable display \$ 9

olives tapenade, flavored hummus, peppers with roasted garlic,
grilled vegetables, warm pita



hors d'oeuvres - hand passed

hot selections

- spanakopita- spinach and feta \$2
- spinach and feta stuffed mushrooms \$2
- crab stuffed mushrooms \$3
- bacon wrapped scallop \$3
- petite crab cakes with cajun remoulade \$3
- lamb lollipops \$3
- italian sausage stuffed mushrooms \$3
- chicken satay \$3
- steak & cheese flatbread squares \$3
- coconut shrimp or chicken \$3
- braised beef nacho \$3
- arancini \$3

cold selections

- brie & raspberry on crostini \$2
- cucumber rounds topped with hummus \$2
- caprese skewers - grape tomato, cherry mozzarella, & basil oil \$2
- watermelon with goat cheese and pine nuts \$2
- shrimp cocktail \$3
- tuna tartar on rice cracker \$3



dessert displays

deluxe coffee station \$4

freshly brewed coffee & assorted herbal teas
flavored syrups, assorted wafer cookies

assorted mini desserts \$5

éclairs, cream puffs, cookies, pastries, & bars

cheesecake bar \$6

mini plain cheesecakes, with seasonal fruit sauce, caramel,
chocolate sauce & whipped cream

ice cream bar \$6

chocolate & vanilla ice cream with assorted toppings

chocolate fountain \$5

rice crispy treats, assorted fruit, pound cake, pretzels

wedding cake

private consultation with in-house pastry chef



plated dinner - \$49

four hour call bar
with call mixed drinks, red white and white zinfandel, (2) domestic and (1) imported bottled beer
upgrade to premium \$7

served house salad or caesar salad
fresh warm rolls with butter
add: seasonal salad with fruit and candied nuts \$1

(choice of three)

6 oz filet mignon with demi glace
pork chop with poached pear sauce
prime rib
salmon with horseradish cream sauce
stuffed chicken with mozzarella, basil and prosciutto with marsala sauce
chicken milanese lemon parmesan breaded chicken with shaved parmesan
vegetarian option: quinoa stuffed pepper

add: duet option \$10
add 4oz filet to any entrée

choice of starch

twice baked potato
whipped yukon gold
roasted fingerling potatoes

choice of vegetable

seasonal vegetable
grilled asparagus
buttered root vegetable

coffee and tea station
table linens with house centerpieces
cake cutting



buffet dinner - \$49

four hour call bar
with call mixed drinks, red white and white zinfandel, (2) domestic and (1) imported bottled beer
upgrade to premium \$7

served house salad or caesar salad
fresh warm rolls and butter

(choice of two)

roasted turkey

roast beef with kimmelweck rolls

salmon with horseradish cream sauce

stuffed chicken with mozzarella, basil and prosciutto with marsala sauce
chicken milanese lemon parmesan breaded chicken with shaved parmesan

carved meat upgrade \$2 per entree

includes carving fee

prime rib with aju

carved turkey

beef tenderloin

pork loin

(choice of two)

rice pilaf

mac & cheese

roasted fingerling potatoes

whipped yukon gold potatoes

twice backed potato

seasonal vegetables

add: additional side \$2

coffee & tea station
table linens and house centerpieces
cake cutting



cocktails, beer & wine

all open bars consist of call or premium brand liquors,
house wines, bottled beer, assorted soft drinks & juices

call bar

smirnoff, gordon's, barcardi, seagram's 7, jim bean, cutty sark

choice of (2) domestic bottle beers & (1) import

wines

choose two (2) brands

Cabernet Sauvignon,

Chardonnay, White Zinfandel

two hours \$16

three hours \$22

four hours \$28

premium bar

stoli, tanquary, captain morgan, jack daniels, makers mark, dewars

choice of (2) domestic bottle beers & (1) import

choice of (2) wines

second hour \$20

third hour \$27

fourth hour \$34

beer, wine, & soda

two hours \$12

three hours \$16

four hours \$20

champagne toast for all guest \$2

wine service with dinner \$5



late night food stations

serves 50 people

pizza & wing station \$250

cheese & cheese pepperoni with medium wings

burger bar \$250

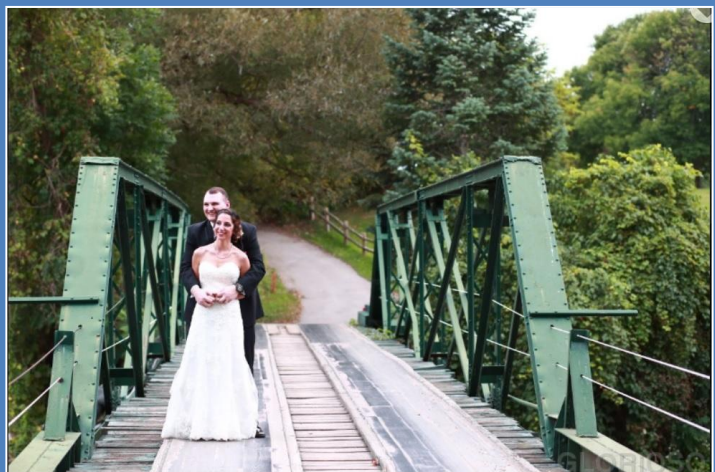
hamburgers with assorted toppings and buns with potato chips

outdoor s'mores station \$250

graham crackers, chocolate with homemade marshmallows

taco bar \$250

taco shells, with ground beef and grilled chicken strips with assorted toppings



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 TWO weeks 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.

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.

Deposit of \$1000.00 is required with booking of the venue.



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