

Lockhaven Country Club

2009

The Staff of Lockhaven Country Club stands ready to assist you in planning a successful event. We would be pleased and honored to arrange any accommodations necessary in planning your wedding, rehearsal dinner and or reception. **Please be advised that the Lockhaven Country Club dress code will be enforced. A copy of this can be obtained for your invitations.**

Total Coordination

We would be pleased to handle your event from start to finish. We can make arrangements from the cake, centerpieces, entertainment, flowers, ice carvings, dance floor, personalized settings, chocolate fountain or any other special needs you may have. **All items rented must go through Lockhaven Country Club. (No Exceptions) Handling charges will apply to all additional services.**

Room Accommodations/Capacity/Deposits/Room Charge

Room capacities range from 2 to 250, depending on your needs. **A non-member room charge of \$400.00 applies to all non-member functions. A \$500.00 non-refundable deposit is required for all non-member events.** The room will be reserved for a maximum of 5 hours. Additional hours may be purchased for \$100 per hour. Bookings will be considered tentative until a deposit is received. Deposits will be applied to your final bill. Food and Beverage minimums may be required per person on certain days of the year. Acceptable forms for payment are cash, check or credit card. All charges for members will be stated on your monthly bill. **Half of the total bill will be due 30 days before the event. The final payment will be due upon the conclusion of the event unless other arrangements have been made thru the Sales Office.**

Wedding ceremonies may be held at the club for charge of \$300. The set-up fee for theatre style seating is \$3.50 per person. White chairs will be provided. Dance floor is available for a set-up fee of \$45.00.

Menu Planning

Please use the enclosed menu for planning your event. Our Chef will be pleased to prepare any additional menus at your request. **All food consumed must be supplied by Lockhaven Country Club. Specialty cakes must have prior approval from the Sales Office.** A 6.75% sales tax and a 20% service charge will be added to all food and beverage charges. **Food prices are subject to change and cannot be guaranteed for more than 90 days prior to your event.** All federal, state and local laws regarding liquor consumption will be strictly enforced. Persons under the age of 21 may not contract for the purchase of alcohol.

Specialty wines may be brought to the clubhouse only, and must be pre-approved by the Sales Office, and will incur a **corkage fee** of \$15.00. A \$30.00 cake service charge applies for all supplied wedding cakes. Lockhaven will provide a skirted cake table for the event. Lockhaven Country Club must supply all food unless pre-approved by the sales department. **No food or beverages may be taken from the premises. All of our menu prices are subject to change without notice. The prices listed on the party contract when it is signed will be guaranteed. We suggest making your arrangements early to avoid possible price increases.**

Set Up

The staff of Lockhaven Country Club will be happy to set up your function according to your specific needs. Room selections are assigned by the Sales Office based on the guaranteed number of guests anticipated, and the requests of the client. **Changes made on the day of the event at the clients' request may incur an additional set up fee.** An estimated attendance is required at the time of booking. The Sales Office must receive a guaranteed minimum attendance for your event at least **7 days** prior to the event. This number is the minimum number for which you, the client will be charged. Failure to cancel a reservation more than 30 days prior to the scheduled event will result in a full room charge of \$500. Failure to cancel food/beverage reservations more than **7 days** prior to the event will result in a full food/beverage charge. A fee of \$200.00 will be added if any additional chairs, linens, flatware, china, etc. are used. Lockhaven is not responsible for any items brought in for the event.

Lockhaven has the right to put a minimum purchase requirement for any event it feels necessary. Saturday Nights will have a minimum food purchase of \$1,500.00.

In the unlikely event that there is damage to the Club's property caused by a reception guest, the host will be billed for the damages.

**Private function food & beverage totals do not go toward member minimum spending amounts.*

Dinner Entrees

Beef (per person)

Filet Mignon – 8 oz served with Garlic Butter or Mushroom Demi.	\$31.00
New York Strip Steak – 14 oz carved from the center of the strip with Garlic Butter or Shiitake Mushroom Demi.	\$29.00
Hand Carved Prime Rib – 12 oz slow roasted to perfection served with Au Jus and Horseradish.	\$23.95

Note: Larger portions may be added for an additional charge.

Chicken (per person)

Chicken Cordon Bleu – Breast of Chicken Filled with Savory Ham and Swiss Cheese. Rolled in Seasoned Bread Crumbs and Baked until Golden. Served with Supreme Sauce.	\$19.75
Chicken Supreme – Sautéed Boneless Breast of Chicken served with White Wine And Mushroom Sauce.	\$17.95
Chicken Picata – Sautéed Boneless Double e Breast of Chicken served with a Fresh Lemon and Caper Sauce. Accented with Field Mushrooms.	\$17.95
Chicken Marsala – Sautéed Boneless Breast of Chicken served with a fresh Mushroom, Roasted Red Pepper and Wine Demi Glace.	\$17.95
Chicken Parmesan – Breaded Boneless Breast of Chicken served over Fettuccini and topped with Marinara and Provolone cheese.	\$17.95
Chicken Minnesota – Breast of Chicken stuffed with Wild Rice, Smoked Gouda Cheese & Spinach.	\$19.95
Chicken Milanese – Breast of Chicken Batter Dipped in Egg/Parmesan, Sautéed in Lemon Caper Sauce	\$17.95

Dinner Entrees

Pork (per person)

Pepper Crusted Boneless Pork Chop – 10oz Center Cut Boneless Chop Crusted With Crack Black Pepper and Oven Roasted. Served with Dijon-Cognac Demi Glace. \$18.95

Bourbon Marinated Pork Loin – 10 oz Center Cut Boneless Chop marinated. \$18.95

Medallions of Pork Calvados – With French Apple Brandy Sauce. \$18.95

Seafood (per person)

Grilled Atlantic Salmon Fillet – Fresh Salmon topped with Lemon Caper Beurre Blanc. \$19.25

Combination Plates (per person)

Filet/Salmon Combination – 5 oz Filet served with Garlic Butter with a 5 oz Fresh Salmon Fillet topped with Lemon Caper Beurre Blanc. \$27.00

Filet/Chicken Combination – 5 oz Filet served with Garlic Butter with a 5 oz. Chicken Breast served with White Wine and Mushroom Sauce. \$27.00

Children's Meal (10 and under)

Chicken Tenders With Applesauce and Fries \$ 8.50

All Dinner Entrees will include the House Salad, Seasonal Chef's Choice Vegetable, Choice of Potato or Rice and Dinner Rolls and Butter.

Water, Coffee, Decaf and Tea included.

(Other beverages and desserts are extra. Specialty salads will have an additional charge of \$2.00 additional to cost)

Dinner Buffets (Minimum 50)

Carved Meat (Choice of One)

<i>Baked Ham</i>	<i>\$20.95</i>
<i>Carved Turkey Breast</i>	<i>\$20.95</i>
<i>Carved Canadian Pork Loin</i>	<i>\$20.95</i>
<i>Inside Top Round</i>	<i>\$22.95</i>
<i>Roast Prime Rib</i>	<i>\$29.95</i>
<i>Roasted Tenderloin</i>	<i>\$35.95</i>

Entrees (Choice of Two)

<i>Baked Orange Roughy</i>	<i>Chicken Marsala</i>
<i>Roasted Pork Loin</i>	<i>Pasta Carbonara</i>
<i>Roasted Chicken</i>	<i>Fried Chicken</i>
<i>Grilled Salmon</i>	<i>Chicken Supreme</i>
<i>Beef Lasagna</i>	<i>Vegetable Lasagna</i>
<i>Pasta Con Broccoli</i>	

Salads (Choice of Two)

<i>Tossed Salad</i>	<i>Carrot Raisin Salad</i>
<i>Pasta Salad</i>	<i>Coleslaw</i>
<i>Caesar Salad</i>	<i>Potato Salad</i>
<i>Four Bean Salad</i>	<i>Greek Salad</i>
<i>Waldorf Salad</i>	<i>Ambrosia Salad</i>
<i>Marinated Vegetable Salad</i>	<i>Red Onion/Tomato/Artichoke/Salad</i>

Vegetables (Choice of Two)

Seasonal Fresh Medley
Carrots Glazed Amaretto
Asparagus (Seasonal)
Green Beans Almandine
Cauliflower

Broccoli
Sautéed Zucchini, Squash and Eggplant
Green Beans with Bacon and Bleu Cheese
Sugar Snap Peas With Mushrooms and Bell Peppers
Butter Sweet Corn

Starch (Choice of One)

Scalloped Potatoes
Garlic Mashed Potatoes
Au Gratin Potatoes
Boiled New Red Potatoes
White and Wild Rice Pilaf
Twice Baked Potato

Mashed Potatoes
Roasted Red Bliss (Garlic, Rosemary or Italian)
Spinach and Parmesan Mashed Potatoes
Fried Red Potatoes with Roasted Mushrooms and Peppers
Sweet Potato/White Russet Blend

All Dinner Buffets Include Rolls and Butter, Coffee, Decaf and Tea.

You may also select a Buffet Menu without a Carved Meat Station for \$18.95 Per Person. This includes 2 entrees, 2 salads, 2 vegetables and 1 starch. Rolls/butter, coffee and tea are also included.

*(All buffets are priced per person with a minimum of 50 people)
(Desserts are not included)*

Hors d' Oeuvres

Seafood Hors d' Oeuvres @ \$1.95 Per Piece

Shrimp Cocktail
Snow Claws
Oysters On The Half Shell

Hors d' Oeuvres are priced per tray of 50.

Regular Hot Hors d' Oeuvres (Tray of 50)

Breaded Chicken Drumsticks w/ BBQ Sauce	\$62.00
Toasted Ravioli with Red Sauce	\$45.00
Buffalo Wings with Bleu Cheese	\$38.00
Swedish or BBQ Meatballs	\$34.00
Deep Fried Cauliflower	\$43.00
Deep Fried Mushroom Caps with Ranch Dressing	\$43.00

Deluxe Hot Hors d' Oeuvres (Tray of 50)

Seafood Stuffed Mushroom Caps	\$112.00
Fried Shrimp with Cocktail Sauce	\$ 102.00
Assorted Mini Quiche	\$ 84.00
Mini Crab Cakes	\$134.00
Pineapple and Chicken Brochettes	\$113.00
Egg Rolls with Plum Sauce	\$ 75.00
Crab Rangoon with Sweet/Sour	\$ 55.00
Beef and Bell Pepper Brochettes	\$153.00
Mini Beef Wellington	\$134.00

Regular Cold Hors d' Oeuvres (Tray of 50)

Fresh Fruit Skewers (seasonal)	\$ 85.00
Assorted Finger Sandwiches (chicken, egg, ham salad)	\$ 72.00
Antipasta Skewer	\$ 100.00

Deluxe Cold Hors d' Oeuvres (Tray of 50)

Assorted Cold Canapés	\$175.00
Marinated Artichoke Bottoms (filled with Salmon Mousse)	\$135.00
Prosciutto Wrapped Melon Slices (seasonal)	\$ 43.00
Smoked White Fish Canapés	\$114.00

Hors d' Oeuvres

Hors d' Oeuvres Mirror Displays

<i>Domestic Cheese Display (Includes Three Cheeses with Assorted Crackers)</i>	<i>\$150.00</i>
<i>Fresh Vegetable Crudités With Dip</i>	<i>\$130.00</i>
<i>Fresh Fruit Display</i>	<i>\$150.00</i>
<i>Fresh Fruit & Cheese Display</i>	<i>\$150.00</i>
<i>Antipasto Tray</i>	<i>\$145.00</i>
<i>(All Displays feed 50-60 people)</i>	
<i>Half of Platter Fruit Display</i>	<i>\$95.00</i>
<i>Half of Platter Cheese Display</i>	<i>\$95.00</i>
<i>Smoked Salmon Display With Cream Cheese, Capers, Sieved Egg and Diced Onion</i>	<i>\$235.00</i>
<i>Ice Carvings</i>	<i>\$350.00</i>

Desserts

(Per Person)

<i>Cheese Cake</i>	<i>\$5.25</i>
<i>Cheese Cake Topped With Strawberry or Cherry Topping</i>	<i>\$5.75</i>
<i>Turtle Cheese Cake</i>	<i>\$5.75</i>
<i>Lemon Mist Cake</i>	<i>\$5.75</i>
<i>German Chocolate Cake</i>	<i>\$5.75</i>
<i>Carrot Cake</i>	<i>\$5.75</i>
<i>Pecan Ball</i>	<i>\$5.75</i>
<i>Traditional Deep Dish Pies</i> <i>Apple, Cherry, Blueberry, Peach, Fruits of the Forrest</i>	<i>\$4.75</i>
<i>Pie Alamode</i>	<i>\$6.75</i>
<i>Key Lime Pie</i>	<i>\$5.75</i>
<i>Pecan Pie</i>	<i>\$5.75</i>
<i>Chocolate Mousse Cake</i>	<i>\$5.75</i>
<i>Ice Cream or Sherbet (Variety of Flavors)</i> <i>With Chocolate, Caramel, Butterscotch Toppings</i>	<i>\$3.75</i>
<i>Strawberry Shortcake</i>	<i>\$5.50</i>
<i>Mini Dessert Plate (cream puff, chocolate éclair, mini cheesecake)</i>	<i>\$4.95</i>
<i>Tiramisu</i>	<i>\$5.50</i>
<i>Cookie Tray (per person)</i>	<i>\$1.50</i>
<i>Cookies & Brownie Tray (per person)</i>	<i>\$2.25</i>
<i>Cookies & Brownie by the dozen</i>	<i>\$8.00</i>

Breakfast & Brunch Buffets (Minimum 50)

Coffee, Decaffeinated Coffee, or Tea
(Per Pot) \$10.00

Coffee Bar (per person) \$3.50
(Regular/Decaf/Two Flavored Coffees with Condiments)

Continental Breakfast Buffet
(Per Person)

Assorted Fruit Juices \$8.25
Basket of Freshly Baked Goods (Danish, Doughnuts, Muffins)
Bagels And Cream Cheese
Coffee/Tea

Omelet Station \$10.75
(Per Person) (Maximum of 20 people)

Lockhaven Country Club Brunch "A" \$13.50
(Per Person - Minimum of 30 people)

Seasonal Fresh Sliced Fruit
Scrambled Eggs
Chicken a la King with Buttered Egg Noodles
Double Smoked Bacon and Link Sausage
Hash Browned Potatoes
French Toast with Maple Syrup
Assorted Danish, Pastries and Muffins with Jellies
Coffee, Tea, Milk

Lockhaven Country Club Brunch "B" \$15.00
(Per Person - Minimum of 30 people)

Seasonal Fresh Sliced Fruit
Eggs Benedict
Double Smoked Bacon
Hash Browned Potatoes
Quiche Lorraine
Cheese Blintzes with Blueberries
French Toast with Maple Syrup
Assorted Danish, Pastries and Muffins with Jellies
Coffee, Tea, Milk

Luncheon Menu

Appetizers

(Per Person)

<i>Cup of Fresh Fruit In Season</i>	<i>\$4.00</i>
<i>Soup Du Jour (Cup)</i>	<i>\$3.75</i>
<i>Crock of French Onion</i>	<i>\$4.25</i>
<i>Jumbo Shrimp Cocktail</i> <i>Gulf Shrimp served with Cocktail Sauce and Lemon Wedge.</i>	<i>\$10.00</i>

Light Luncheon Salads

(Per Person)

<i>Combination Salad – Fresh Fruit Plate with Chicken Salad, Tuna Salad and Seafood Salad.</i>	<i>\$13.00</i>
<i>Grilled Chicken Caesar Salad – Grilled Strips of Tender Chicken Breast Served Atop Romaine Lettuce, Croutons, Parmesan Cheese and Mayfair Dressing.</i>	<i>\$12.00</i>
<i>Cobb Salad - Shredded Lettuce, Turkey, Tomatoes, Chopped Bacon and Crumbled Bleu Cheese Served with Choice of Dressing.</i>	<i>\$12.00</i>

*All Light Luncheon Salads are served with Freshly Baked Rolls, Muffins,
Coffee, Decaffeinated Coffee and Tea.
(Limit 50 people)*

Luncheon Entrees

Beef

(Per Person)

Petite Filet Mignon – 4 oz. Filet with Béarnaise Sauce. \$17.95

New York Strip Steak – 8 oz. Strip with Garlic Herb Butter. \$17.95

Pork

(Per Person)

Boneless Pork Chop – 6oz. Chop Oven Baked and Stuffed with Apple Walnut Dressing \$13.95

Pepper-Crusted Pork Loin – 6oz chop sliced with Dijon and Cognac Demi Glace \$13.95

Seafood

Grilled Salmon – 5 oz. Atlantic Salmon Grilled and Topped With Lemon Caper Buerre Blanc. \$13.95

Broiled Orange Roughy – Fresh Flaky Orange Roughy Laced With Dry Vermouth and Caper Buerre Blanc. \$13.95

Chicken

Chicken Supreme – 6 oz. Sautéed Boneless Double Breast of Chicken Topped with White Wine Mushroom Sauce. \$13.50

Chicken Southwest – 6 oz. Marinated and Grilled Boneless Double Breast of Chicken Topped with Tri-Colored Peppers, Onions, Jack Cheese and Salsa. \$13.75

Chicken Cordon Bleu – 6 oz. Boneless Double Breast of Chicken Filled with Shaved Ham and Swiss cheese, Rolled in Seasoned Bread Crumbs and Baked Until Golden, Served with Sauce Supreme. \$14.75

Chicken Crepes with Rice – Two Chicken Crepes \$12.00

Luncheon Entrees

Chicken

Chicken Oscar – 6 oz. Double Breast of Chicken Topped with Crabmeat, Asparagus, and Sauced with Hollandaise and Sauce Demi Glace. \$16.00

Chicken Marsala – Sautéed Boneless Breast of Chicken, Served With A Fresh Mushroom, Roasted Red Pepper and Wine Demi Glace. \$13.50

*All Luncheon Entrees will include Seasonal Chef's Choice Vegetable, Choice of Potato or Rice and Dinner Rolls and Butter. A tossed salad may be added to the meal for \$3.50 per person. (No Substitutions)
Coffee, Decaf and Tea included. Other beverages and desserts are extra.*

Cash Bar Prices

<i>Bar Brands*</i>	<i>\$4.50</i>
<i>Juice</i>	<i>+.50</i>
<i>Call Brands*</i>	<i>\$5.50</i>
<i>Premium Brands*</i>	<i>\$6.00</i>
<i>Super Premium*</i>	<i>\$7.00</i>
<i>Bottled Beer</i>	<i>\$4.00</i>
<i>Premium Beer</i>	<i>\$5.00</i>
<i>Glass Champagne</i>	<i>\$5.00</i>
<i>Cordials</i>	<i>\$7.00</i>
<i>Cognacs</i>	<i>\$8.00</i>
<i>Chablis/White Zin</i>	
<i>Burgandy</i>	<i>\$6.00</i>
<i>Chardonnay/Merlot</i>	
<i>Cabernet</i>	<i>\$6.00</i>
<i>Juice</i>	<i>\$2.50</i>
<i>Soda (can)</i>	<i>\$2.00</i>
<i>Keg of Beer</i>	<i>\$225.00</i>
<i>Corkage Fee</i>	<i>\$15.00</i>

** (please call for a list of brands by category)*

LUNCH MENU FOR GOLF OUTINGS (Minimum 50 people)

White Tee Buffet

\$11.75 Per Person

*BBQ Hamburgers
BBQ Brats
Hot Dogs
Relish Tray
Assorted Cheese Tray
Assorted Breads
Cole Slaw
Potato Salad
Pasta Salad
Brownies/Chocolate Chip Cookies*

Red Tee Buffet

\$13.00 Per Person

*Grilled Chicken Breast
BBQ Hamburgers
Brats
Hotdogs
Relish Tray
Assorted Cheese Tray
Assorted Breads
Cole Slaw
Potato Salad
Pasta Salad
Brownies/Chocolate Chip Cookies*

Blue Tee Buffet

\$12.25 Per Person

*Sliced Turkey
Sliced Roast Beef
Sliced Ham
Relish Tray
Assorted Cheese Tray
Assorted Breads
Cucumber & Onion Salad
Macaroni Salad
Brownies/Assorted Cookies*

Lockhaven Country Club

Beverage Service Price List

All pricing is subject to a 20% gratuity charge and a 6.75% tax fee unless otherwise stated.

Package Bars

	<u>4 hour</u>	<u>5 hour</u>	<u>6 hour</u>
Open Bar including House Brands	\$14.95	\$18.75	\$22.40
Open Bar including Call Brands	\$16.95	\$21.20	\$25.40
Open Bar including Premium Brands	\$19.95	\$24.95	\$29.95
Open Bar including Super Premium	\$21.95	\$27.40	\$32.88
Draft Beer, House Wine & Soft Drink Bar	\$10.95	\$12.75	\$14.95

The following prices include house wine, bottled beer and soda along with your Liquor Brands.

	<u>4 hour</u>	<u>5 hour</u>	<u>6 hour</u>
Open Bar including House Brands	\$18.95	\$23.95	\$28.50
Open Bar including Call Brands	\$20.95	\$26.20	\$31.50
Open Bar including Premium Brands	\$23.95	\$29.95	\$35.95
Open Bar including Super Premium	\$24.95	\$31.20	\$37.40

Individual Host/Cash Bar Prices

including tax & gratuity

Bar Liquor	\$5.00	Domestic Draft Beer	\$3.25
Call Liquor	\$6.00	Juice, Bloody Mary, Sour	Add \$.50
Premium Liquor	\$6.50	Chablis, W. Zin, Burg	\$5.00
Super Premium Liquor	\$7.25	Chard, Cab Merlot, Pinot G	\$6.00
Cordials	\$7.00	Premium Wine	\$9.50
Domestic Bottled Beer	\$4.00	Soda	\$2.25
Premium Bottled Beer	\$5.00	Juice	\$2.50

Bar Brands

Heaven Hill Vodka
 Heaven Hill Gin
 Heaven Hill Whiskey
 Cluny Scotch
 Ron Rico Rum
 Arandis Tequila
 Hiriarm Walker
 Amaretto
 M&R Sweet
 M&R Dry

Call Brands

Smirnoff Vodka
 Skyy Vodka
 Beefeaters Gin
 Bombay Gin
 Jack Daniels Whiskey
 Seagrams 7 Whiskey
 J&B Scotch
 Sauza Tequila
 Disaronno Amaretto
 Bacardi Rum
 Captain Morgan Rum
 Malibu Coconut Rum
 M&R Sweet
 M&R Dry

Premium

Brands

Kettle One Vodka
 Absolute Vodka
 Stolichnaya Vodka
 Tanqueray Gin
 Crown Royal Whiskey
 Seagrams VO
 Whiskey
Bacardi Select Rum
Meyers Dark Rum
 Dewars Scotch
 Chevis Scotch
 Sauza Tequila
 M&R Sweet
 M&R Dry

Super Premium

Grey Goose Vodka
 Chopin Vodka
 Belvedere Vodka
 Bombay Sapphire Gin
 Jamison Whiskey
 Bookers Whiskey
 The Glenlivet Scotch
 The Macallan Scotch
 Patron Tequila
 Bacardi Select Rum
 Meyers Dark Rum
 M&R Sweet
 M&R Dry

