

# Lake View Country Club

*Presents*

## “The 9 Iron” Package

Package Inclusions  
One Hour Hors d’Oeuvres  
Selected Served or Buffet Dinner  
All Appropriate Linen

## “The 9 Iron” Package

One Hour Hors d’Oeuvres  
Butlered Selections  
(Select four of the options below)

### Hot Display Includes

Cocunut Shrimp with lemon minted yogurt sauce  
Crab Cakes with Remoulade Sauce  
Oysters Rockefeller  
Apricot BBQ Baby Back Ribs  
Vegetable Egg Rolls with Sweet and Sour Sauce  
Crab Rangoons with Sweet Soy and Ginger Dipping Sauce

### Chilled Display Includes

Domestic and Imported Cheeses  
Fresh Seasonal Fruits  
Antipasto  
Fresh Crudités  
Smoked Salmon with Onion, Egg and Capers  
Snow Crab Cocktail Claws

**“The 9 Iron” Served Entrée Selections**

(Select up to three entrees listed below)

Petit Apple wood Bacon Wrapped Filet of Beef With Demi Glace  
Tuscan Grilled Chicken Breast  
Blackened Salmon with Cajun Cream Sauce  
Potato Crusted Salmon with Horseradish Cream  
Petit Maryland Style Crab Cakes with House Remoulade  
Pork Loin with a Granny Smith Apple and Red Onion Chutney  
Tempura Shrimp with Wasabi and a Mustard Dipping Sauces  
Prime Rib Au Jus  
Cranberry Stuffed Chicken Breast with a Cranberry Relish  
Caribbean Mahi Mahi with Citrus Salsa  
Chicken Cordon Blue  
Soft Shell Crab with Warm Bacon Vinaigrette  
Strawberry Duck with a Chambord Reduction

To Accompany Your Entrées...

Our Chef will select salad, a fresh vegetable of the season, potato and breads that will best compliment each entrée selection.

**“The 9 Iron” Buffet**

(All items listed below are included)

Salad Course

House Salad with Choice of Dressing

Served to each guest

Roasted Fingerling Potatoes

Wild Rice Pilaf

Seasonal Vegetables

\* Herb Roasted Chicken Breast with Roasted Garlic Cream

\* Grilled North Atlantic Salmon with Chardonnay Cream Sauce

\* Sliced Beef Tenderloin with Port Wine Mushroom Sauce or Béarnaise Sauce

\* Cheese Tortellini with a Garden Tomato Sauce

Bread and Butter

Served in baskets on each table Coffee, Tea, & Water Service

Served or Buffet \$30.00 per person (6.0% Tax and 22% Service Fee not included)

# Lake View Country Club

*Presents*

## “The 7 Iron” Packages

Served Dinner

Package Inclusions:

Domestic Assorted Cheese w/ crackers

Fresh Vegetable Crudités w/ ranch dip

All Appropriate Linen

Bread and Butter

Served in baskets on each table

Coffee, Tea, & Water Service

## “The 7 Iron” Served Entrée Selections

(Select up to 3 entrées.)

- \* Tuscan Grilled Chicken Breast
- \* Blackened Salmon with Cajun Cream Sauce
- \* Potato Crusted Salmon with Horseradish Cream
- \* Petit Maryland Style Crab Cakes with House Remoulade
- \* Pork Loin with a Granny Smith Apple and Red Onion Chutney
- \* Tempura Shrimp with Wasabi and a Mustard Dipping Sauces
- \* Caribbean Mahi Mahi with Citrus Salsa
- \* Cranberry Pecan Stuffed Chicken with a Cranberry Relish
- \* Herbed Roasted Chicken

To Accompany Your Entrées...

Our Chef will select salad, a fresh vegetable of the season, potato and breads that will best compliment each entrée selection.

\$25 per guest

(6.00% Tax and 22% Service Fee not included)

**“The 7 Iron” Buffet Package**

Package Inclusions:

Domestic Assorted Cheese w/ crackers  
Fresh Vegetable Crudités w/ ranch dip  
All Appropriate Linen  
Bread and Butter,  
Coffee, Tea, & Water Service.

Salad and Soup

(Select two)

House Salad · Caesar Salad · Antipasto Salad  
· Seasonal Soup · Fruit Display ·

Vegetables

(Select two)

Green Bean Blend · Broccoli  
Glazed Carrots · Asparagus · Oven Roasted Seasonal Vegetables  
Cauliflower

Accompaniments

(Select two)

Garlic Mashed Potatoes, Herb Roasted Red Bliss Potatoes  
Baked Potatoes · Wild Rice Pilaf  
Confetti Rice Pilaf · Roasted Fingerling Potatoes  
Sweet Potatoes · Scalloped Potatoes  
Risotto · Cous Cous · Twice Baked Potato

Entrées

(Select three)

- \* Sirloin of Beef with Port Wine Mushroom Sauce or Bearnaise Sauce
  - \* Roast Beef with Natural Au Jus
- \* Grilled North Atlantic Salmon with Chardonnay Cream Sauce
  - \* Potato Crusted Salmon with Horseradish Cream
- \* Herb Roasted Chicken Breast with Roasted Garlic Cream
- \* Cranberry Pecan Stuffed Chicken with a Cranberry Relish Sauce
  - \* Oven Roasted Duck with Port Wine and Cherry Glaze
  - \* Pistachio Chicken with Brandied Mustard Sauce
  - \* Chicken Cordon Blue

\$25.00 per person(6.0% Tax and 22% Service Fee not included)

# Lake View Country Club

*Presents*

## “The 5 Iron” Package

Value priced menu

Package Inclusions

Domestic Assorted Cheese w/ crackers

Bread and Butter,

Coffee, Tea, & Water Service.

All Appropriate Linen

Served Entrée Selections

Select up to 3 entrées.

\* Pork Tenderloin with an Apricot Glaze

\* Roast beef with Natural Au Jus

\* Grilled North Atlantic Salmon with Chardonnay Cream Sauce

\* Herb Roasted Chicken Breast with Roasted Garlic Cream

\* Tuscan Grilled Chicken Breast

\* Blackened Salmon with Cajun Cream Sauce

\* Potato Crusted Salmon with Horseradish Cream

\* Petit Maryland Style Crab Cakes with House Remoulade

\* Pork Loin with a Granny Smith Apple and Red Onion Chutney

\* Caribbean Mahi Mahi with Citrus Salsa

\* Cranberry Pecan Stuffed Chicken with a Cranberry Relish

Each entrée is served with a mixed garden greens salad, fresh seasonal vegetable and chef's choice of starch to best accompany your selection.

\$20 per guest

(6.0% Tax and 22% Service Fee not included)

# Lake View Country Club

*Presents*

**Chef's Carving Board**  
(added to any package)

Sliced Beef Tenderloin  
*With green peppercorn sauce*  
*\$3.00++ Per Person*

Whole Roasted Turkey  
*With Traditional Giblet Gravy*  
*\$2.00++ Per Person*

Pepper Crusted Strip Loin  
*with Brandy Demi Glaze*  
*\$3.00++ Per Person*

Roast Leg of Lamb  
*With Rosemary Rub & Minted Lingonberry Sauce*  
*\$3.00++ Per Person*

Sugar Glazed Ham  
*With Honey Mustard*  
*\$2.00++ Per Person*

Prime Rib  
*With Natural Au Jus*  
*\$3.00++ Per Person*

Pork Loin  
*With Granny Smith Apple and Red Onion Chutney*  
*\$2.00++ Per Person*

# Lake View Country Club

*Presents*

## Appetizers and Hors D'Ouerves

### Hot Appetizers

*Prices are based on 50 pieces-Order of 50 pieces per Item is required*

Coconut Shrimp

*With a lemon minted yogurt sauce*

*\$200.00*

Buffalo wings with Blue Cheese Dip

*\$80.00*

Crab Cakes with Remoulade Sauce

*\$180.00*

Oysters Rockefeller

*\$140.00*

Chicken & Pineapple skewers

*With Caribbean Jerk Sauce*

*\$100.00*

Apricot B.B.Q. Baby Back Ribs

*\$150.00*

Macadamia Nut chicken Satays

*With Cranberry Sweet & Sour Sauce*

*\$90.00*

B.B.Q. Shrimp and Andouille Sausage Skewers

*\$200.00*

Vegetable Egg Rolls

*With Sweet & Sour Sauce*

*\$90.00*

Crab Rangoons

*With Sweet Soy And Ginger Dipping Sauce \$130.00*

## Cold Appetizers

Jumbo Shrimp Cocktail  
*\$220.00*

Display of Domestic & Imported Cheeses  
*With Fresh Fruit, Sliced Baguettes and Water Crackers*  
*\$120.00*

Antipasto  
*With marinated Asparagus, Mushrooms, Baby Carrots, Squashes, Roasted Peppers,  
Salami, Anchovy, Tomato, Basil & Fresh Mozzarella, Olives*  
*\$130.00*

Fresh Crudités Display  
*With Chefs Selection of Dips*  
*\$80.00*

Smoked Salmon  
*With Onion, Egg and Capers*  
*\$200.00*

Snow Crab Cocktail Claws  
*\$360.00*

Fresh Fruit Display  
*Chef's Selection Of Fresh Seasonal Fruits*  
*\$90.00*

*\*\*At the client's request and preference, other options are available\*\**

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(6.0% Tax and 22% Service Fee not included)

Thank you for contacting Lake View Country Club. At the clients request other options are available. These packages are just an offering of what Lake View Country Club has to offer. Please feel free to contact Lake View Country Club at anytime with questions regarding our packages or special requests.

Leslie Newell  
Banquet/Event Coordinator  
814-725-9644 ext 223  
814-746-7212 cell  
[Leslie@lakeviewcc.com](mailto:Leslie@lakeviewcc.com)

# Lake View Country Club

## Banquet Contract

2010

>Round or long tables seating eight or ten guests dressed in your choice of table linen and napkins will be provided.

>All necessary skirting will be provided.

>Lake View Country Club will provide all food and beverage unless otherwise approved by the director of food and beverage.

>A room charge of **\$200.00** will be assessed for parties over 40 and a **\$100.00** charge for parties under 40 to 25 guests for all non-member events. For parties under 25 guests there is a **\$50.00** room charge. There will be a 50% discount on the room charge for events with a member sponsor and the room charge is waived if the event involves a golf outing at LVCC or is booked by a Lake View Member.

>A Children's menu will be made available at the request of the client, otherwise children under the age of ten will be charged half price of the contracted banquet menu price.

>A deposit of **\$200.00** is required to reserve the requested date of the client's event. The deposit will be applied to the final bill of the event. A full refund will be made if notice of cancellation is given a minimum of 60 days prior to the scheduled event. Any cancellation less than 60 days prior to the scheduled event will forfeit 50% of the deposit up to 30 days prior and 100% forfeit of deposit if cancellation is less than 30 days before the scheduled event.

>A final count of event guests and final menu selections must be made **14 days** prior to the scheduled event. The client will be charged for the final count given or the number of guests served, whichever is higher.

>There is a five hour time limit for all parties. If more time is requested and the space is available, there will be a **\$100.00** per hour additional charge.

>LVCC's facilities are non-smoking. Smoking is only permitted in designated areas.

>Complete payment is due the day of the event by member charge, credit card, check or cash.

>Only LVCC personnel are permitted behind bars or in food preparation areas.

>All unconsumed food and/or beverage remains the property of LVCC unless prior arrangements have been made with the director of food and beverage.

>All prices are subject to change until a final contract is agreed upon by the client and LVCC. Pricing does not reflect the Pennsylvania Sales Tax of 6% and LVCC's service charge of 22%. These amounts will be added to the client's final bill.

>LVCC shall not be liable for any lost, stolen, damaged or misplaced merchandise, samples, equipment, goods, personal property or anything of the like left in any area of the club, on the course or in the parking lot (Anywhere on LVCC property).

>The party signing this agreement is responsible for any LVCC items that are lost, stolen, damaged or misplaced as well as the guarantor of this contract.

Thank you for contracting Lake View Country Club for your upcoming event. We look forward to working with you to plan and execute a successful event for you and your guests. If there are any questions or more information is needed, please do not hesitate to contact us at your convenience.

Sincere thanks,

Leslie Newell  
Banquet/Event Coordinator  
814-725-9644 Ext. 223  
814-746-7212 (cell)  
Leslie@lakeviewcc.com

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I have read and agree to all the terms of this contract.

Deposit \_\_\_\_\_yes\_\_\_\_\_no      Type of event \_\_\_\_\_

Date Signed \_\_\_\_\_

Guarantor Signature \_\_\_\_\_

Event Date \_\_\_\_\_

Notes: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Attachments:

Menu Selection \_\_\_\_\_yes\_\_\_\_\_no

BEO \_\_\_\_\_yes\_\_\_\_\_no      Copy of Deposit Check \_\_\_\_\_yes\_\_\_\_\_no