

Lake View Country Club

Presents

“Eagle” Package

Package Inclusions

Four Hour Open Bar
(Call Brands)
One Hour Hors d’Oeuvres
Champagne Toast
Selected Served or Buffet Dinner
All Appropriate Linen

“Eagle” 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

“Eagle” 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
Tempura Petit Lobster Tail with a Spicy Thai Peanut Sauce
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.

“Eagle” 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 Airline 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 \$65.00 per person

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

Lake View Country Club

Presents

“On Par” Packages

Served Dinner

Package Inclusions:

Four Hour Open Bar

(House Brands)

Champagne Toast for Head Table

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

“On Par” 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

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.

\$55 per guest

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

“On Par” Buffet Package

Package Inclusions:

Four Hour Open Bar

(House Brands)

Champagne Toast for Head Table

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

Baby Carrots · Asparagus · Oven Roasted Seasonal Vegetables

· Broccolini

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)

* Slice Beef Tenderloin with Port Wine Mushroom Sauce or Bearnaise Sauce

* Prime Rib of Beef with Natural Au Jus

* Grilled North Atlantic Salmon with Chardonnay Cream Sauce

* Potato Crusted Salmon with Horseradish Cream

* Herb Roasted Airline Chicken Breast with Roasted Garlic Cream

* Cranberry Pecan Stuffed Chicken with a Cranberry Relish Sauce

* Oven Roasted Duck with Port Wine and Cherry Glaze

\$55.00 per person(6.0% Tax and 22% Service Fee not included)

Lake View Country Club

Presents

“Birdie” Package

Value priced menu

Three Hour Open Bar
(House Brands)

Champagne Toast for Head Table
Domestic Assorted Cheese w/ crackers
Fresh Vegetable Crudités w/ ranch dip
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
Potato Crusted Salmon with Horseradish Cream
Herb Roasted Chicken Breast with Roasted Garlic Cream
Oven Roasted Duck with Port Wine and Cherry Glaze
Cranberry Pecan Stuffed Chicken with a Cranberry Relish
Caribbean Mahi Mahi with Citrus Salsa

Each entrée is served with a mixed garden greens salad, fresh seasonal vegetable and chef's choice of starch to best accompany your selection. Includes Bread and Butter, Coffee, Tea, & Water Service.

\$50 per guest

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

Lake View Country Club

Presents

“Bogey” Package

Value priced menu

Two Hour Open Bar
(House Brands)
Champagne Toast Head Table
Domestic Assorted Cheese w/ crackers
Fresh Vegetable Crudités w/ ranch dip
All Appropriate Linen

Served Entrée Selections

(Select up to 2 entrées)

Pork Tenderloin with an Apricot Glaze
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
Oven Roasted Duck with Port Wine and Cherry Glaze

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

Includes Bread and Butter, Coffee, Tea, & Water Service.

\$40 per guest

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

Lake View Country Club

Presents

“Double Bogey” Package

Value priced menu

Cash bar or No Bar
Domestic Assorted Cheese w/ crackers
Fresh Vegetable Crudités w/ ranch dip
All Appropriate Linen

Served Entrée Selections

(Select up to 2 entrées)

Pork Tenderloin with an Apricot Glaze
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
Oven Roasted Duck with Port Wine and Cherry Glaze

Each entrée is served with a mixed garden greens salad,
fresh seasonal vegetable
and chef's choice
of starch to best accompany your selection.
Includes Bread and Butter, Coffee, Tea, & Water Service.

\$30 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
W/ green peppercorn sauce
\$3.00++ Per Person

Whole Roasted Turkey
W/ Traditional Giblet Gravy
\$2.00++ Per Person

Pepper Crusted Strip Loin
w/ Brandy Demi Glaze
\$3.00++ Per Person

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

Sugar Glazed Ham
W/ Honey Mustard
\$2.00++ Per Person

Prime Rib
w/ Natural Au Jus
\$3.00++ Per Person

Pork Loin
w/ 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

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

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)

Lake View Country Club

Presents

Additional Services

Chocolate Fountain
Champagne Fountain
Ice Sculpting Station
Centerpieces
White Arch with Lights
Outdoor Seating

Preferred Vendor Lists

Photographers

Carmen Alexander 814-460-9844
Eric Smyklo 814-218-3232
Heather Mencer 814-450-7177

Florists

Larese Floral Design 814-461-0904

Entertainment

Dynamic Sounds 814-459-5921
John Gallagher 814-838-2491
Pat Martin 814-825-6844
Joel Miller 814-868-1116

Transportation

La Grand Elite Limousine Services 814-725-6500

Reverends

Barbara Pierce 814-796-0048

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

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 **\$500.00** is required to reserve the requested date of the client's event. The deposit will be applied to the final bill of the event. The deposit is non refundable.
- >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

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