2021

West Shore Country Club

CORPORATE & SOCIAL CATERING GUIDE

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West Shore Country Club



Established in 1928, West Shore Country Club was envisioned as a place where friends could gather for social and recreational activities. Over the years, as membership grew, our original vision has remained true.

Located on 164 acres in the heart of South Central Pennsylvania, our club offers the finest in golf, tennis, swimming, dining and social activities for your leisure times. Our variety of banquet settings can accommodate parties from a small business meeting to a grand wedding celebration.

Our beautiful Clubhouse and impeccably groomed grounds add to the aura of quiet sophistication that is the West Shore Country Club.

Banquet & Catering Team

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Room Descriptions



Ballroom

(Maximum Capacity: 350)

Our distinctive semi-circular Ballroom provides a classic setting for the most elaborate of galas, social events and wedding receptions. It is spacious enough to offer multiple food stations and bars, while allowing your guests the opportunity to mingle and celebrate. The large stage overlooks a similar semi- circle, hardwood dance floor. Equipped with sound-proof partitions, the Ballroom can be divided into a maximum of three smaller rooms, ideal for business functions and private gatherings.



Middle Ballroom

(Maximum Capacity: 90)

The largest section of our Ballroom can accommodate many styles of table configurations; rounds, classroom, theatre, etc. for a function of your choice including indoor wedding ceremonies. Additionally, the dance floor and stage can be utilized at the front of the room for presentations, awards and dancing *or* a portable stage may be available at the back of the room as a focal point for important moments.

Room Descriptions



Terrace Room

(Maximum Capacity: 60)

As the smallest section of our Ballroom, the Terrace Room offers a blank slate for many possible functions. Highly utilized for seminars and small dinner parties, audio-visual equipment and a portable bar can be added to this space.

Bowman Room

(Maximum Capacity: 100 Cocktail-Style | 50 Seated)

Entering through the Ballroom dancefloor, our Bowman Room offers a permanent bar and is an ideal space for appetizers and cocktails during the holidays or large dinner parties.





Hearth Room

(Maximum Capacity: 75 Cocktail-Style | 40 Seated)

A favorite location amongst our members, the quaint and cozy Hearth Room provides a parlor-like setting for intimate affairs. Equipped with a permanent bar and a fireside focal point, this room offers flexibility in planning many private parties such as birthdays and anniversaries bridal & baby showers. Please inquire for furniture removal and re-arrangement.

Room Descriptions



President's Room

(Maximum Capacity: 50)

Our President's Room is an ode to our standout leaders, both past and present. The perfect room for a private business or social function featuring an oversized chandelier and the capability to utilize audio-visual equipment for educational purposes. This room offers the opportunity to double in size with a removable pass-through joining the Cumberland Room.

Cumberland Room

(Maximum Capacity: 50)

Similar to our President's Room, the Cumberland Room holds the same capacity and is a model location for small to medium corporate functions. Or, extend the room to offer a spacious facility for an event requiring movement.





Courtyard

(Maximum Capacity: 250)

The largest outdoor space that West Shore Country Club offers, the Courtyard overlooks our beautiful grounds and colorful gardens; a prime location for wedding ceremonies, cocktails and private parties under the tent. Enjoy this location for a summertime, sun filled affair! In 2021, our Courtyard will be tented May - November.

Breakfast

Continental Breakfast

$12.00 per person

- Breakfast Pastries
- Assorted Bagels with Spreads
- Fresh Cut Seasonal Fruit
- Coffee, Decaf & Hot Tea Station
- Assorted, Chilled Juices

Morning Sun Breakfast Buffet

$19.00 per person
(20 person minimum)

- Breakfast Pastries
- Assorted Bagels with Spreads
- Fresh Cut Seasonal Fruit
- Scrambled Eggs
- Home Fried Potatoes
- Applewood Smoked Bacon & Maple Link Sausage
- French Toast *or* Belgian Waffles
- Coffee, Decaf & Hot Tea Station
- Assorted, Chilled Juices

Early Bird Breakfast Buffet

$17.00 per person
(20 person minimum)

- Breakfast Pastries
- Assorted Bagels with Spreads
- Fresh Cut Seasonal Fruit
- Scrambled Eggs
- Applewood Smoked Bacon & Maple Link Sausage
- Home Fried Potatoes
- Coffee, Decaf & Hot Tea Station
- Assorted, Chilled Juices

Sunrise Breakfast Buffet

$23.00 per person
(20 person minimum)

- Breakfast Pastries
- Fresh Cut Seasonal Fruit with Raspberry Yogurt Dip
- Applewood Smoked Bacon & Maple Link Sausage
- French Toast *or* Belgian Waffles
- Made-to-Order Omelet Station ($75.00 Food Attendant rate applied)
- Coffee, Decaf & Hot Tea Station
- Assorted, Chilled Juices

Sunday Brunch Buffet

$26.95 per person

Enjoy an exclusive spread available only to the members and guests of West Shore Country Club. This package offers immense value with a generous buffet including hot breakfast and lunch items, a made-to-order Omelet Station, cold salads and a variety of desserts. Each guest will enjoy one complimentary mimosa!
(Available 11:00am – 2:00pm on Sundays)

Meeting Breaks

BEVERAGE STATION - $6.00 per person
Coffee/Decaf & Hot Tea, Unsweetened Iced Tea & Lemonade

SWEET & SALTY BREAK PACKAGE - $8.00 per person (per half hour)
Freshly Baked Cookies & Brownies
Potato Chips & Pretzels
Trail Mix
Assorted Canned Soda (Coke, Diet, Sprite) and Bottled Water

HEALTHY CHOICE BREAK PACKAGE - $10.00 per person (per half hour)
Cheese, Fruit & Crudité Display
Soft Pretzels with Assorted Mustard
Coffee/Decaf & Hot Tea, Unsweetened Iced Tea & Lemonade

BREAKFAST & BREAK ADD-ONS:

Granola Bars - $2.00 per person
Individual Flavored Yogurts - $2.00 per person
Individual Fruit, Granola & Yogurt Parfaits - $4.00 per person
Assorted Canned Soda (Coke, Diet, Sprite) - $2.00 per person
Bottled Water - $2.00 per person

Lunch Buffet

All Lunch Buffets offered with Regular Coffee, Decaf Blend & Hot Tea,
Unsweetened Iced Tea and Lemonade for 1 1/2 hours

SANDWICH BOARD BUFFET

$22.00 per person (20 person minimum)

Soup du Jour

Tossed Garden Salad

Assorted Cold Cuts, Cheeses & Breads
Turkey, Ham, Roast Beef, Cheddar, Swiss & Provolone

Chicken Salad | Tuna Salad

Italian Pasta Salad | Fresh Cut Seasonal Fruit

Assortment of Cookies & Brownies

EXPRESS LUNCH BUFFET

$27.00 per person (40 person minimum)

Soup du Jour

Choice of Salad
Asiago Caesar OR *Seasonal Greens Fruit & Nut*

Herb Grilled Chicken Breast (GF)
with blistered heirloom cherry tomatoes, natural pan jus lie'

Cavatappi Bolognese
Rich, savory meat sauce

Rice Pilaf | Chef's Choice Seasonal Vegetables

Assortment of Cookies & Brownies

HOT LUNCH BUFFET

(40 person minimum)
Soup du Jour
Tossed Garden Salad
Chef's Choice Seasonal Starch & Vegetable
Assortment of Plated Desserts

Plus choice of entrées from the following:

Classic Chicken Milanese
Fresh Thyme Butter Sauce

Grilled Chicken Pesto Cavatappi
Garlicky-breaded eggplant croutons

Lemon Pepper Broiled Orange Roughy (GF)
wilted baby spinach, toasted almonds

Petite Braised Pork Shanks Osso Buco (GF)
Lemon White-Wine demi-glace, gremolata

Sriracha-Bourbon Glazed Salmon Filet (GF)
Green onion and mandarin orange

Sweet Italian Sausage and Bell Peppers
Whole Plum San Marzano Tomato Penne Rigate

Tender Braised Short Ribs Jardinière (GF)
savory vegetable demi-glace

Three Cheese Tri-Colored Cheese Tortellini
Prosciutto Tomato Vodka Sauce, garden basil

(2) Entrées - $29.00 per person | **(3) Entrées -** $33.00 per person

Plated Lunch

ENTRÉE SALADS

All Entrée Salads offered with freshly baked rolls, Unsweetened Iced Tea and Coffee Service

- **Asiago Caesar Salad** **$10.00 per person**
  Hearts of romaine lettuce, croutons and roasted plum tomatoes tossed in Asiago Caesar Dressing
  - add Cajun or Grilled Chicken (5oz) $15.00 per person
  - add Salmon (4oz) $17.00 per person
  - add Cajun or Grilled Shrimp (6pcs) $19.00 per person

- **Asian Salad** (GF) **$12.00 per person**
  Julienne red pepper and carrots, purple cabbage, edamame, toasted peanuts and mandarin oranges with creamy Wasabi-Cucumber Dressing
  - add Pulled Chicken (5oz) $17.00 per person
  - add Seared Ahi Tuna (4oz) $20.00 per person

- **Juicy Steak & Tomato Salad** (GF) **$18.00 per person**
  Grilled and chilled sliced sirloin steak, mixed heirloom cherry tomatoes, avocado, crumbled gorgonzola, peppery baby arugula and fresh garden herbs with Honey Dijon Vinaigrette

- **Pecan Chicken Salad** **$17.00 per person**
  Pecan-crusted chicken, mixed spring greens, mandarin oranges, sweet spiced pecans and crumbled gorgonzola with Honey Dijon Vinaigrette

- **Salad Trio** **$16.00 per person**
  Chunk White Tuna Salad, Chicken Salad & Egg Salad on a bed of crisp greens; served with fresh seasonal fruit

- **Seasonal Greens Fruit & Nut Salad** **$11.00 per person**
  Fresh strawberries, blueberries, mandarin oranges, sweet spiced pecans and walnuts with choice of Raspberry Walnut Vinaigrette, Poppy Seed Dressing or Honey Dijon Vinaigrette
  - add Grilled Chicken (5oz) $16.00 per person
  - add Salmon (4oz) $18.00 per person
  - add Grilled Shrimp (6pcs) $19.00 per person

- **Traditional Spinach Salad** **$11.00 per person**
  Hard cooked eggs, Kennett Square mushrooms, Applewood smoked bacon and grape tomatoes with choice of Warm Bacon Dressing or Honey Dijon Vinaigrette
  - add Grilled Chicken (5oz) $16.00 per person
  - add Salmon (4oz) $18.00 per person
  - add Grilled Shrimp (6pcs) $19.00 per person

Plated Lunch

HOT ENTRÉES

All entrées offered with choice of salad, Chef's choice seasonal starch and vegetable, freshly baked rolls, Unsweetened Iced Tea and Coffee Service

West Shore Country Club Salad (GF) (included in pricing)
Crisp romaine and iceberg, pimentos, aged parmesan and hearts of palm tossed in Zesty Italian Vinaigrette

Tossed Garden Salad (GF) (included in pricing)
Crisp romaine and iceberg, cherry tomatoes, sliced cucumber, julienne carrots, red onion and crusty croutons with an assortment of dressing(s)

***Salad Upgrades Available**

SOUP COURSE (Optional):

$5.00 per person

- Chilled Summer Gazpacho (V/GF)
- Ham & Bean
- Italian Wedding (GF)
- Pennsylvania Creamy Mushroom (V)
- Tomato Basil Bisque
- Vegetarian Vegetable (V/GF)
- Lobster Bisque - $9.00 per person

Plated Lunch

HOT ENTRÉES (CONTINUED)

All entrées offered with choice of salad, Chef's choice seasonal starch and vegetable, freshly baked rolls, Unsweetened Iced Tea and Coffee Service

Soup & Sandwich
$15.00 per person
Your choice of a half deli sandwich and a cup of soup; served with Sweet Maui Onion Kettle Chips

Chicken Supreme Crepes
$17.00 per person
Tender diced chicken, green peas and diced carrots with velvety Supreme Sauce

Lemon Ricotta Ravioli (V)
$16.00 per person
Wild Mushroom-Lemon Butter Sauce

Honey Lemon Herb-Glazed Scottish Salmon (GF)
$17.00 per person

Mediterranean Chicken Breast (GF)
$18.00 per person
Kalamata olives, diced tomato, capers and crumbled feta

Sriracha-Bourbon Glazed Roast Bistro Chicken
$18.00 per person

5oz. Petite Filet Mignon (GF)
$30.00 per person

Shrimp & Cornbread Stuffed Flounder
$20.00 per person
Lemon-Thyme Butter Sauce

Tender Braised Beef Short Ribs Jardinière (GF)
$19.00 per person
Tender stewed vegetables, diced tomatoes and rich pan sauce

Three Cheese Eggplant Parmesan Roulades (V)
$16.00 per person
served with penne rigate and savory Marinara Sauce

Tofu & Green Onion Basmati Rice (V/GF)
$16.00 per person
with seasonal vegetables and Sweet & Spicy Plum Sauce

WSCC Crab Cake (GF)
$24.00 per person

Multiple entrée selections are permitted at the following rate:
Choice of 2 entrees: additional $2.00 per plate
Choice of 3 entrees: additional $3.00 per plate
(Please see FAQs on Page 26 regarding Plated Meal Service)

DESSERT – Please see Page #21

Hors D'oeuvres

LIGHT HORS D'OEUVRE RECEPTION - $24.50 per person

includes your choice of **(3) Butlered** (Tiers 1 & 2) and **(1) Stationed Hors D'oeuvre Display**,
plus a Freshly Baked Cookie & Coffee Station for 1½ hours of service.
*Upgrade to *Chef's Choice Assorted Dessert Selection* ($6.00 per person)

HEAVY HORS D'OEUVRE RECEPTION - $35.00 per person

includes your choice of **(3) Butlered** (Tiers 1 & 2) and **(1) Stationed Hors D'oeuvre Display**,
plus **Pasta and Carving Stations** for 1½ hours of service.

PASTA STATION

Choice of two varieties from the choices below; offered with garlic breadsticks. Please inquire for GF pasta options:

Cavatappi Pasta Pomodora
Choice of: Meat Sauce, Sweet Italian Sausages or Meatballs; with savory Marinara

Cheesy Baked Tortellini
Choice of: Meat or Three Cheese; topped with Applewood smoked bacon

Chicken Alfredo Cavatappi
Flame-grilled marinated chicken, creamy Parmigiana Reggiano Alfredo Sauce and broccoli florets

Spicy Penne alla Vodka Tomato Cream Sauce (V)
Garlicky-breaded eggplant croutons

Wild Mushroom & Spinach Baked Ziti (V)

CARVING STATION

Choice of one variety from the choices below; offered with seasonal sauces and freshly baked rolls:

- **Baked Cumberland County Ham** (GF)
- **Beef Sirloin Bistro Tender** (GF)
- **Oven Roasted European Breast of Turkey** (GF)
- **Peppercorn-Crusted Heritage Pork Loin** (GF)
- **Slow Roasted Top Round of Beef** (GF – 50 person minimum)
- **Angus Reserve Beef Tenderloin** (GF) ($12.00 per person)
- **Slow Roasted Black Angus Prime Rib of Beef Au Jus** (GF - 50 person minimum -$6.00 per person)
- **Whole Roasted Scottish Salmon Side** (GF) ($6.00 per person)

Butlered Hors D'oeuvres

(When selecting items for a Light/Heavy Hors D'oeuvre Reception Package, please disregard pricing.)

TIER 1 – (3) items **$9.00 per person/hour** OR $1.75 per piece (50 piece minimum per item)

- **Baked Cheesy Polenta Squares** (GF) Spiced Tomato Chutney
- **Chicken & Lemongrass Pot Sticker** Sweet & Spicy Plum Dipping Sauce
- **Deep Dish Pizza** with sausage
- **Deep Fried Pickle Chips** Buttermilk Ranch Dipping Sauce
- **Gruyere & Leek Tart** (V)
- **Mini Coney Island Frank** with sauerkraut & yellow mustard
- **Pork Pot Sticker** Zesty Orange Dipping Sauce
- **Vegetable Crudité Votive** (GF) over Roasted Red Beet Hummus
- **Wild Mushroom Tart** (V)

TIER 2 – (3) items **$10.00 per person/hour** OR $2.50 per piece (50 piece minimum per item)

- **Applewood Smoked Bacon-Wrapped Dutch Pee Wee** Potato (GF) Sweet Balsamic Glaze
- **Asian Short Rib Pot Pie** Zesty Orange Barbeque Sauce
- **Buffalo Chicken Spring Roll** Buffalo Bleu Cheese Dipping Sauce
- **Chicken Quesadilla** Salsa-Ranch Dipping Sauce
- **Crispy Asiago Asparagus in Phyllo** (V)
- **English Cucumber with Duck Trap River Smoked Trout** (GF) Black Peppercorn
- **Mini Maryland Crab Cake** Old Bay Tartar Dipping Sauce
- **Raspberry Brie in Phyllo** (V)
- **Ratatouille & Goat Cheese Triangle** (V)

TIER 3 - (3) items **$12.00 per person/hour** OR $3.25 per piece (50 piece minimum per item)

- **Jumbo Shrimp Cocktail Votive** (GF)
- **Lobster Empanadas** with black beans, cheese & peppers
- **Moroccan Lamb Kabobs** with figs, apricots & peppers
- **Pan Roasted Duck Breast Medallion** Apricot preserves
- **Panang Shrimp** Red Curry & Coconut Cream
- **Petite New Zealand Lamb Chops** (GF) Garden Mint Demi-Glaze
- **Premium Scallops Wrapped in Bacon** (GF)
- **Thai Chicken on Sugarcane Skewer** Sweet & Spicy Thai Chili Dipping Sauce

Stationed Hors D'oeuvre Displays

ARTISANAL CHEESE & CHARCUTERIE DISPLAY (GF)

Assorted Domestic and Import Artisan Cheeses and Cured Meats
offered with "Everything" Bagel Chips, Sweet Pickles,
Fig Spread, Major Grey's Chutney & Whole Grain Mustard

FRESH FRUIT & VEGETABLE DISPLAY (GF)

Seasonal, fresh cut fruits & Vegetable Crudité offered with Raspberry Yogurt, Buttermilk Ranch &
Spiced Chipotle Dipping Sauces

MEDITERRANEAN DISPLAY

Cured Mixed Olives, Marinated Artichoke Hearts and Plum Tomatoes
Roasted Sweet Bell Peppers and Caper Berries
offered with Roasted Garlic Hummus & crisp Pita Chips

SHELLFISH RAW BAR (GF)

$18.00 per person/hour:

- Iced Jumbo Gulf Shrimp
- Select Chilled Oysters on the Half Shell
- Middle Neck Clams on the Half Shell
- Lemon Wedges, Zesty Cocktail Sauce and Red Wine Mignonette

RISOTTO BAR (GF)

$5.00 per person/hour | *$75^{00}$ Food Attendant rate applied

CHOICE OF (3) TOPPINGS:

- **BLT**
- **Butternut Squash**
- **Creamy Garlic Herb Boursin Cheese**
- **Pancetta & Asiago Cheese**
- **Sundried Tomato & English Green Pea**
- **Shredded Peppercorn Short Rib** ($2.00 per person)
- **Shrimp & Sharp Cheddar Cheese** ($3.00 per person)

A la Carte & Stationed Hors D'oeuvre Add-Ons

Iced Jumbo Shrimp Cocktail (GF)
with Zesty Cocktail Sauce
$150.00 per 50 pieces

Fresh Cut Seasonal Fruit & Berry Display (V/GF)
Raspberry Yogurt Dip
$4.50 per person

Imported & Domestic Cheese Display (V/GF)
with dried fruit
$4.50 per person

Seasonal Vegetable Crudité (V/GF)
Buttermilk Ranch Dressing Dip
$4.50 per person

Mixed Salted Nuts (V/GF)
Cashews, Brazil Nuts, Hazelnuts, Pecans and Walnuts
$24.00 per pound

Whole Baked Brie in Puffy Pastry
with Raspberry Sauce
$85.00

Warm Cheesy Spinach, Crab & Artichoke Dip
with crisp Pita Chips
$100.00

White Wine Poached Whole Side of Scottish Salmon (GF)
$165.00

Wood Smoked Whole Side of Scottish Salmon (GF)
with capers, hard cooked egg, minced red onion, dilled cream cheese & mini bagels
$185.00

Dinner Buffet

HOT DINNER BUFFET

(40 person minimum)
Soup du Jour
Tossed Garden Salad
Chef's Choice Starch & Vegetable
Assortment of Plated Desserts
Coffee/Decaf & Hot Tea, Unsweetened Iced Tea & Lemonade

Plus choice of entrées from the following:

Pan Roasted Chicken Havarti
topped with sliced vine ripe beefsteak tomato and creamy dill Havarti cheese

Roast Bistro Chicken Breast (GF)
Pomegranate Molasses Glace

Smoked Paprika-Rubbed Bistro Chicken (GF)
Herb roasted garlic natural jus

Cumberland County Baked Ham (GF)
Orange Marmalade Pineapple Sauce

Peppercorn-Crusted Heritage Pork Loin (GF)
Gingered Mango-Pear Demi-Glace

Rosemary Brined Heritage Pork Loin (GF)
Rosemary Honey Dijon Sauce with natural jus

Shrimp & Cornbread Stuffed Flounder
Lemon-Thyme Butter Sauce

Brown Sugar-Mustard Glazed Salmon (GF)
Crisp pancetta and sage

Beef Bistro Tender Sirloin (GF)
Sliced with roasted vegetables and Red Wine Sauce

Classic Beef Tips Stroganoff
over buttered egg noodles

Chipotle BBQ Beef Short Ribs
Tender braised, topped with crispy fried onions

Cheesy Baked Tortellini
Choice of: Meat *or* Three Cheese
topped with Applewood smoked bacon

Wild Mushroom & Spinach Baked Ziti (V)

(2) Entrées - $38.00 per person | **(3) Entrées -** $43.00 per person

Buffet Enhancements

(Lunch/Dinner)

CARVING STATION (GF)

- Angus Reserve Beef Tenderloin ($26.00 per person)
- Black Angus Prime Rib of Beef ($16.00 per person)
- Peppercorn-Crusted Heritage Pork Loin ($9.00 per person)
- Oven Roasted European Breast of Turkey ($9.00 per person)
- Cumberland County Baked Ham ($9.00 per person)
- Beef Sirloin Bistro Tender ($12.00 per person)

PASTA STATION

$8.00 per person/hour | *$75.00 Food Attendant rate applied

PASTA – CHOICE OF (2)	SAUCE - CHOICE OF (2)	MIX-INS - CHOICE OF (2)
Cavatappi	Alfredo	Fresh Vegetables
Penne	A la Vodka	Grilled Chicken
Rigatoni	Marinara	Meatballs
Seasonal Ravioli	Pesto	Sweet Italian Sausage
Tri-Colored Tortellini	Tomato Basil	

RISOTTO BAR (GF)

$5.00 per person/hour | *75.00 Food Attendant rate applied

CHOICE OF (3) TOPPINGS:

- BLT
- Butternut Squash
- Creamy Garlic Herb Boursin Cheese
- Pancetta & Asiago Cheese
- Sundried Tomato & English Green Pea
- Shredded Peppercorn Short Rib ($2.00 per person)
- Shrimp & Sharp Cheddar Cheese ($3.00 per person)

Plated Dinner

HOT ENTRÉES

All entrées offered with choice of salad, Chef's choice seasonal starch and vegetable, freshly baked rolls and Coffee Service

West Shore Country Club Salad (GF) (included in pricing)
Crisp romaine and iceberg, pimentos, aged parmesan and hearts of palm tossed in Zesty Italian Vinaigrette

Tossed Garden Salad (GF) (included in pricing)
Crisp romaine and iceberg, cherry tomatoes, sliced cucumber, julienne carrots, red onion and crusty croutons with an assortment of dressing(s)

***Salad Upgrades Available**

SOUP COURSE (Optional):

$5.00 per person

- Chilled Summer Gazpacho (V/GF)
- Ham & Bean
- Italian Wedding (GF)
- Pennsylvania Creamy Mushroom (V)
- Tomato Basil Bisque
- Vegetarian Vegetable (V/GF)
- Lobster Bisque - $9.00 per person

Plated Dinner

HOT ENTRÉES (CONTINUED)

All entrées offered with choice of salad, Chef's choice seasonal starch and vegetable, freshly baked rolls and Coffee Service

Asiago & Spinach Risotto Stuffed Bistro Chicken Breast (GF)
$28.00 per person
Sherry wine cream sauce

Chicken Havarti (GF)
$26.00 per person
Pan roasted 5oz. chicken breast topped with sliced vine ripe beefsteak tomato and creamy dill Havarti cheese

Chicken Marsala (GF)
$26.00 per person
Pan roasted 5oz. chicken breast,
Mushroom Marsala Wine Sauce

Chicken Milanese
$26.00 per person
Parmesan crusted 5oz. chicken breast, fresh Garden Basil Lemon Butter Sauce

Cornbread & Shrimp Stuffed Bistro Chicken Breast
$30.00 per person
Peppered natural herb jus lie'

Basil Pesto-Panko Crusted North Atlantic Cod
$27.00 per person

Tender Braised Beef Short Ribs Jardinière (GF)
$28.00 per person
Tender stewed vegetables, diced tomatoes and rich pan sauce

Angus Reserve Filet Mignon
Six Ounce: $36.00 per person
Eight Ounce: $48.00 per person

WSCC Crab Cake(s) (GF)
Single: $26.00 per person
Double: $36.00 per person

Lemon Ricotta Ravioli (V)
$22.00 per person
Wild Mushroom-Lemon Butter Sauce

Three Cheese Eggplant Parmesan Roulades (V)
$22.00 per person
served with penne rigate and savory Marinara Sauce

Tofu & Green Onion Basmati Rice (V/GF)
$22.00 per person
with seasonal vegetables and Sweet & Spicy Plum Sauce

Honey Lemon-Herb Glazed Scottish Salmon (GF)
$27.00 per person

Multiple entrée selections are permitted at the following rate:
Choice of 2 entrees: additional $2.00 per plate
Choice of 3 entrees: additional $3.00 per plate
(Please see FAQs on Page 26 regarding Plated Meal Service)

Plated Dinner

HOT ENTRÉES - DUET PLATES (CONTINUED)

All entrées offered with choice of salad, Chef's choice seasonal starch and vegetable, freshly baked rolls and Coffee Service

Duet Chicken & Shrimp (GF)
$30.00 per person
Pan roasted 5oz. chicken breast topped with
(3) Jumbo Grilled Shrimp and Lemon-Herb Butter Sauce

Petite Filet Mignon & Chicken Marsala (GF)
$34.00 per person
4oz. Filet Mignon paired with a 5oz. pan roasted chicken breast
with Mushroom Marsala Wine Sauce

Duet Chicken & Salmon
$34.00 per person
Parmesan crusted 5oz. chicken breast and broiled salmon with
Tomato-Caper Butter Sauce

Petite Filet Mignon & Crab Cake (GF)
$48.00 per person
4oz. Filet Mignon paired with a single 4oz. WSCC Crab Cake

Traditional Surf & Turf (GF)
$50.00 per person
4oz. Filet Mignon paired with a broiled 5oz. Maine Lobster Tail

Multiple entrée selections are permitted at the following rate:
Choice of 2 entrees: additional $2.00 per plate
Choice of 3 entrees: additional $3.00 per plate
(Please see FAQs on Page 26 regarding Plated Meal Service)

DESSERT – Please see Page #21

Dessert

PLATED DESSERTS

(Lunch/Dinner)

$5.00 per person

- Classic Tiramisu
- Chef's Choice Seasonal Cake or Fruit Pie
- Macerated Blueberry Lemon Mousse

$6.00 per person

- Double Chunk Chocolate Brownie Sundae
- Mini Dessert Trio
- Salted Caramel Cake
- Strawberry Shortcake "Cosmo"
- Vanilla Bean Crème Brulee

$7.00 per person

- Chocolate Flourless Torte (GF)
- Florida Orange Sunshine Cake
- Warm Chocolate Molten Lava Cake

CHEF'S CHOICE ASSORTED DESSERT TABLE - $8.00 per person

Assortment of individually plated desserts

CHOCOLATE FOUNTAIN/FONDUE STATION - $10.00 per person

Includes Bavarian chocolate, pineapple cubes, strawberries, pretzels, cookie sticks, marshmallows and Rice Krispie Treats

(Fondue: <40 / Fountain: >40)

VIENNESE TABLE - $12.00 per person

Assortment of miniature desserts, petit fours, cream puffs, gourmet cookies & truffles

*A $2.50 Dessert Handling Fee will be charged, per person, for outside desserts provided.

Bar Packages

All bar packages may be billed on consumption and applied to your final invoice or you may choose an Open Bar Package, priced below per person, for four hours of service.

BEER, WINE & SODA PACKAGE - $28.00 per person

A variety of domestic/imported bottled beer, house wine and assorted sodas

CALL BRANDS BAR PACKAGE - $35.00 per person

Includes a variety of domestic/imported bottled beer, house wine, assorted sodas and call liquors:
Smirnoff Vodka
Gordon's Gin
Windsor Canadian Whiskey | Evan Williams Bourbon
Grants Scotch
Bacardi Rum
Juarez Tequila

PREMIUM BRANDS BAR PACKAGE - $41.00 per person

Includes a variety of domestic/imported bottled beer, house wine, assorted sodas and premium liquors:
Absolut Vodka | Tito's Vodka
Tanqueray Gin
Jack Daniels Whiskey | Jim Beam Bourbon
Dewars Scotch
Bacardi Rum | Captain Morgan Spiced Rum
Jose Cuervo Tequila

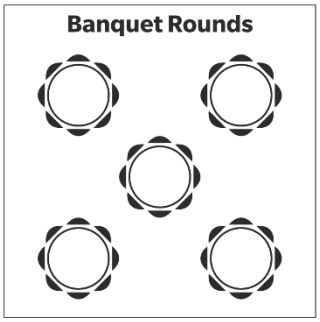
TOP SHELF BRANDS BAR PACKAGE - $48.00 per person

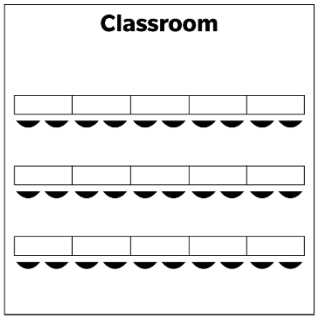
Includes a variety of domestic/imported bottled beer, house wine, assorted sodas and top shelf liquors:
Grey Goose Vodka
Hendricks Gin
Johnnie Walker Black Whiskey | Maker's Mark Bourbon
Chivas Regal 12 Year Scotch
Bacardi Rum | Captain Morgan Spiced Rum
Patron Silver Tequila

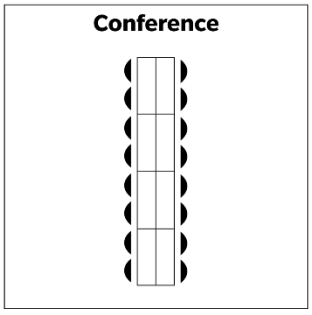
*Consumption-based bars require a minimum of $250.00 in sales or a $75.00 Bartender Fee will apply.

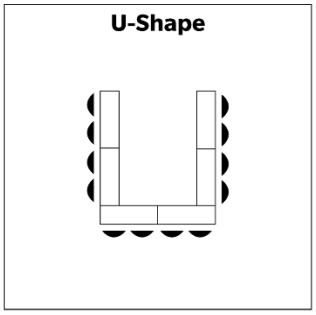
Table Configurations

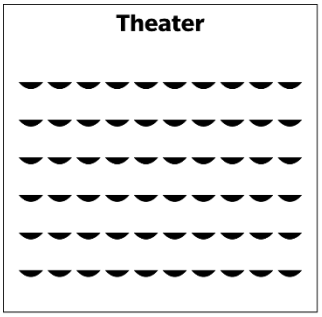
Please advise our Director of Catering as to which configuration of tables would best accommodate your meeting and/or reception needs.

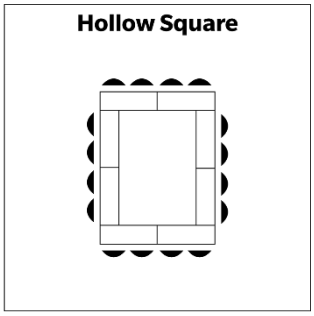












WSCC Room Capacity

Room	Conference	Classroom	U-Shape	Theater	Rounds	Hollow Square	Cocktail
Ballroom	(Middle)	(Middle)	(Middle)	300	350	(Middle)	500
Hearth	15	30	12	40	40	x	75
President's	25	30	20	50	50	25	60
Cumberland	25	30	20	50	50	25	60
Middle Ballroom	30	64	40	150	80	45	150
Bowman	25	24	30	40	50	30	100
Terrace	25	36	30	40	60	30	60

*Room capacity subject to change upon the addition of A/V Equipment, Bars/Food Stations, decorations, etc.

Audio/Visual and Equipment Rental

The following rates apply for the set-up and use of WSCC audio-visual and various equipment rentals. Complimentary Wi-Fi is available throughout our Clubhouse.

Podium - $35.00 per item

Handheld Wireless Microphone - $25.00 per item

Lapel Microphone - $25.00 per item

Portable Speaker – (1) $25.00 | (2) $50.00

Projection Screen - $25.00 per item

LCD Projector - $125.00 per item
*PC compatible; MAC converter to be supplied

Laptop (Windows) - $35.00

Flip Chart - $25.00 per item
with markers

Conference Phone - $35.00

TV (42") - $75.00
Includes DVD Player

Baby Grand Piano - $75.00

House Centerpiece - $10.00 per centerpiece



WSCC House Centerpiece

Fees & Policies

General Information
All banquets are to be completed by 11:59pm. Any event that continues after this time will result in a $500.00 charge/half hour. Clients will be held responsible for any destruction or damage to Club property.

Event Minimums
Banquet Rooms - $150.00 food & beverage minimum
*$1,500.00 Opening Fee is required with opening the Clubhouse on Mondays throughout the year and Mondays & Tuesdays January – February (2020).

Sponsorship
West Shore Country Club is a private club, therefore all banquet events must be held for or sponsored by a member of our club. A Member Sponsor Form will be provided at the time of booking.

Date Selection
We are happy to accommodate your event or reception in accordance to our event calendar. A two week hold is offered free of charge on your desired space(s). After this time, a deposit is required to solidify your booking.

Deposit
All private room reservations require a 25%, non-refundable deposit to be submitted via check or member charge. This will be applied to your event balance. If services are undetermined at the time of booking, the Director of Catering reserves the right to determine a deposit amount at his/her discretion.

Contract
West Shore Country mandates that all banquet-related functions sign a contract, submit a deposit and complete the Member Sponsor Form to secure your event date.

Facility
Our facilities include, at no additional charge:
Round & Rectangular Tables | Ballroom Chairs
Fine China | Glassware
Table Skirting | House Linens | House Linen Napkins

Menus
Menu and set-up details are to be arranged at least four weeks in advance. Customization is welcome and encouraged, though special requests may result in price variations.

Guarantees
Guaranteed guest count must be supplied at least 7 days prior to your event. If not confirmed, your expected guest count will be used as your guarantee. After 7 days, counts may not be reduced, however you may add to your count until 3 days prior to your event. Additions within 72 hours will result in a charge of $10.00 per person.

Payment
All charges will be billed to the member/member sponsor's account upon completion of your event at which time an invoice will be e-mailed to you. Payment is to be received by check or member charge within ten days of issuance. Late payment will incur a Late Fee of 10% per month on the unpaid balance beyond 30 days consecutively. You (the patron) will be responsible for all costs if the member's account is placed in collection or proceeds to litigation.

Service Charge | Sales Tax
A 20% Service Charge and 6% Sales Tax will apply to all food/beverage charges and is denoted by (++). Tax exemption may be granted with proof of proper tax identification number and documentation provided upon booking.

Upgrades
Rental Items (Specialty Chairs, Linens, Tents)
House Centerpieces & Floral Arrangements
Hand-Crafted House Menu Cards

Additional Charges
Coatroom Attendant - $20.00 per hour/attendant
Valet Attendant - $20.00 per hour/attendant

FAQs

(Frequently Asked Questions)

Is there a room rental charge at West Shore Country Club?
Room rental fees are subject to the time of year, day of the week and your requirements for space. Please contact the Director of Catering to obtain this information or see Page 25 "Event Minimums" for details.

Do you require a minimum attendance for meal service?
All buffets require a minimum guest count. A 15% surcharge will be applied to the price, per person, for a buffet requested under the minimum. Meal service is offered in the following:

- 1 – 12 guests: A la Carte Menu (Tavern/Shore Room) may be used for lunch & dinner service
- 13 – 20 guests; A pre-determined (3-4 entrée), Limited A la Carte Menu may be used for lunch & dinner service
- 21+ guests; a pre-determined meal from our Catering Guide is required

Are we able to offer multiple entrées for a plated meal service?
Multiple entrees are allowed, at the following charges:

Choice of 2 entrees; additional $2.00 per plate
Choice of 3 entrees; additional $3.00 per plate

Please note, pre-selected/promoted vegetarian options will conform to the pricing listed above. Entrée counts and table assignments (if applicable) must be supplied with delivery of your guaranteed guest count. Additionally, you will be required to provide place cards identifying your guest's meal selection.

Are we able to bring in our own food and/or beverage?
West Shore Country Club provides food and beverage to all banquets and in-house functions. With this, we are able to offer both consistent and quality products. Exceptions are made for celebratory pastries and a specialty cake/dessert where a $2.50 per person Cake Cutting Fee will apply. Please verify with the Director of Catering for approval and delivery/handling instructions.

Can West Shore Country Club supply my vendors with a meal?
Vendor meals are encouraged and must be supplied by West Shore Country Club. Choices include the following:

- Chef's Choice Hot Entrée - $18.00 per vendor
- Turkey Club Sandwich - $15.00 per vendor

What are your policies regarding the service of alcohol?
In compliance with the regulations of the Pennsylvania Liquor Control Board, West Shore Country Club handles the service of alcohol professionally and seriously. A RAMP Certified bartender will be assigned to all events with contracted bar services. Shots are not permitted and West Shore Country Club reserves the right to deny any guest of alcoholic beverages at any point during your event. All consumption-based bar packages require a minimum revenue of $250.00 or additional fees will apply.

What if we cancel our event?
Shall you decide to cancel your event, your deposit will serve as your Cancellation Fee unless the space can be re-booked. Dependent on the timing of the cancellation, additional fees may apply in the following:

- Within 30 days of the event, 50% of estimated food/beverage charges is to be remitted
- Within 10 days of the event, 75% of estimated food/beverage charges is to be remitted
- Within 3 days of the event, 100% of estimated food/beverage charges is to be remitted

Is my group able to reserve the Ballroom for time to set-up decorations prior to our reception?
You will be allowed two hours prior to your event for general set-up and decorating. Shall you require more time for set-up, a $500.00 rental fee will apply (space available at 8:00am).