

West Shore Country Club

CORPORATE AND 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. We offer a variety of banquet settings that can accommodate events from small business meetings to grand wedding celebrations.

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

Banquet and 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 three smaller rooms, ideal for business functions and private gatherings.



Middle Ballroom

(Maximum Capacity: 80)

The largest section of our Ballroom can accommodate many styles of table configurations; rounds, classroom, theatre, etc. to create your perfect event. Additionally, the dance floor and stage can be utilized as the front of the room for presentations, awards, or dancing. A portable stage may also be available at the back of the room as a focal point for important moments or presentations.

Room Descriptions



Terrace Room

(Maximum Capacity: 60)

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

Bowman Room

(Maximum Capacity: 50)

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



Hearth Room

(Maximum Capacity: 75 Cocktail Style)

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, fireplace, and natural lighting, this room is the perfect backdrop for events such as birthdays, anniversaries, and showers.



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 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

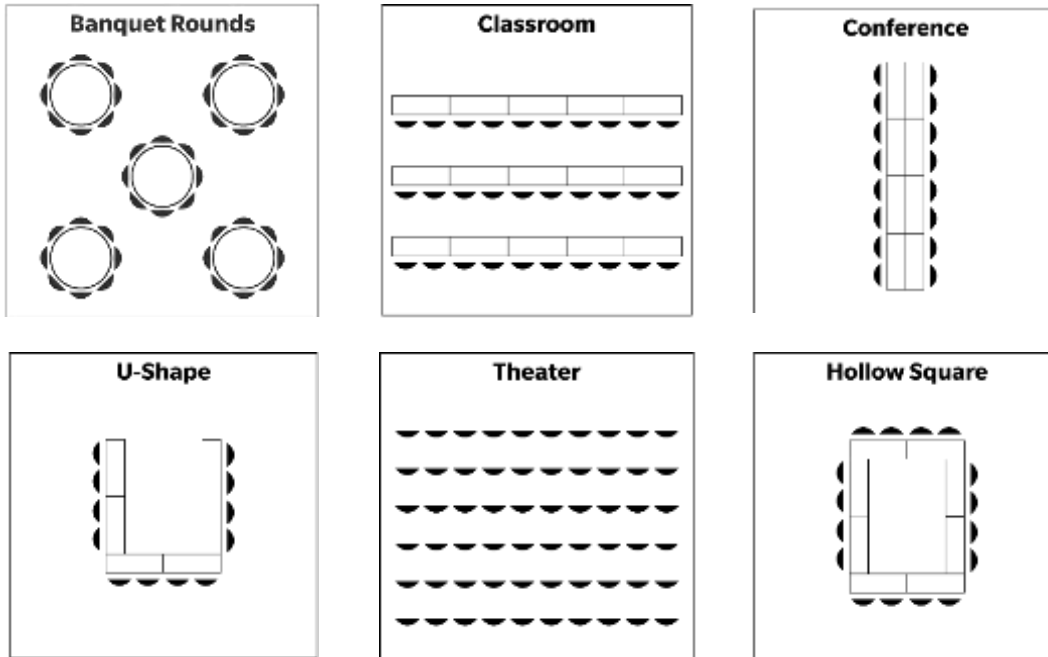
(Maximum Capacity: 180)

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 and dinner parties under the tent. Enjoy this location for a summertime, sun filled affair! In 2022, our Courtyard will be tented May - October.



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	Rounds	Cocktail	Classroom	Conference	U-Shape	Theater	Hollow Square
Ballroom	350	500	124	30	40	300	45
Middle Ballroom	80	150	64	30	40	150	45
Terrace	60	60	36	25	30	40	30
Bowman	50	100	24	25	30	40	30
Courtyard	180	250	64	30	40	150	45
Cumberland	50	60	30	25	20	50	25
Presidents	50	60	30	25	20	50	25
Hearth	16	75	x	8	x	x	x

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

*Some setups may require additional table rentals at client's expense.

Breakfast

All Breakfasts are offered with Regular Coffee, Decaf Blend, Hot Tea, and Orange Juice for 1.5-hours of service

CONTINENTAL BREAKFAST

\$13.00 per person

Assorted Breakfast Pastries
Assorted Bagels with Spreads
Fresh Cut Seasonal Fruit

EARLY BIRD BUFFET

\$19.00 per person
(20 person minimum)

Assorted Breakfast Pastries
Assorted Bagels with Spreads
Fresh Cut Seasonal Fruit
Scrambled Eggs
Applewood Smoked Bacon
Maple Link Sausage
Home Fried Potatoes

PLATED BREAKFAST

\$18.00 per person
(20 person maximum)

Fresh Cut Seasonal Fruit
Scrambled Eggs *or* Mediterranean Frittata
Applewood Smoked Bacon *or* Maple Link Sausage
Home Fried Potatoes

SUNDAY BRUNCH BUFFET

\$26.95 per person
(50 person maximum)

Available 11:00am - 2:00pm on Sundays
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!

BREAKFAST ENHANCEMENTS

Assorted Granola Bars - \$2.00 per item

Individual Fruit Yogurts - \$2.00 per item

Individual Fruit, Granola, and Yogurt Parfaits - \$4.00 per item

Freshly Made Waffles or Cinnamon French Toast - \$3.00 per person

Freshly Baked Cinnamon Rolls - \$2.50 per person

Waffle Bar - \$6.00 per person

Toppings include Fresh Berries, Whipped Cream, Whipped Butter, Chocolate Chips, and Maple Syrup

Chef Attended Omelet Station* - \$7.00 per person

Toppings include Crumbled Bacon, Diced Ham, Cheddar Cheese, Diced Tomatoes, Diced Peppers, Mushrooms, and Onions

**Requires a \$100.00 Attendant Fee per (50) guests, per hour*

Meeting Breaks

BEVERAGE STATION

Freshly Brewed Coffee, Decaf, Hot Tea, Unsweetened Iced Tea, and Lemonade

2 Hours - \$4.00 per person

4 Hours - \$6.00 per person

All Day - \$10.00 per person

SWEET AND SALTY BREAK - \$8.00 per person

1-Hour of Service

Freshly Baked Cookies and Brownies

Individual Potato Chips

Soft Pretzel Nuggets with Whole Grain Mustard

Unsweetened Iced Tea and Lemonade

HEALTHY CHOICE BREAK - \$10.00 per person

1-Hour of Service

Crudité Display with Buttermilk Ranch and Balsamic Dip

Roasted Garlic Hummus with Pita Chips

Fruit Infused Water

A LA CARTE

Assorted Granola Bars - \$2.00 per item

Individual Chips, Pretzels, or Butter Popcorn - \$2.00 per item

Mixed Salted Nuts - \$24.00 per pound

Cashews, Brazil Nuts, Hazelnuts, Pecans, and Walnuts

Assorted Cookies and Brownies - \$2.50 per person

Assorted Canned Soda (Coke, Diet, Sprite) - \$2.50 per item

Bottled Water - \$2.50 per item

Bottled Powerade - \$3.00 per item

Lunch Buffet

All Lunch Buffets are offered with Regular Coffee, Decaf Blend, Hot Tea, and Unsweetened Iced Tea for 1.5-hours of service

SANDWICH BOARD

\$19.00 per person
(20 person maximum)

Tossed Garden Salad

Fresh Cut Seasonal Fruit

Choice of (2)

Chicken Caesar Salad in Sundried Tomato Wrap

Turkey Bacon Ranch on Sourdough

Roast Beef and Cheddar with Horseradish Aioli
on French Baguette

Caprese Sandwich on Multigrain Ciabatta

Shrimp Salad in Spinach Pinwheel +\$3.00pp

Kettle Cooked Potato Chips

Assorted Cookies and Brownies

THE DELI BUFFET

\$22.00 per person
(20 person minimum)

Soup du Jour

Tossed Garden Salad

Assorted Cold Cuts, Cheeses, and Breads

Turkey, Ham, Roast Beef, Cheddar, Swiss, and Provolone

Chicken Salad *or* Tuna Salad

Choice of (2)

Italian Pasta Salad, Fresh Cut Seasonal Fruit,

Coleslaw, *or* Potato Salad

Assorted Cookies and Brownies

HOT LUNCH BUFFET

(25 person minimum)

Freshly Baked Rolls with Butter

Soup du Jour *or* Fresh Cut Seasonal Fruit

Tossed Garden Salad *or* Asiago Caesar Salad

Chef's Choice Seasonal Starch and Vegetable

Assorted Cookies and Brownies

Plus choice of entrées from the following:

Chicken Milanese

Parmesan Crusted Chicken Breast with
Thyme Butter Sauce

Chicken Italiano (GF)

with Blistered Heirloom Tomatoes and
Roasted Chicken Au Jus

Tender Braised Beef Short Ribs

with Red Wine Pan Sauce

Balsamic Grilled Flank Steak (GF)

with Roasted Tomato Salsa

Three Cheese Tri-Colored Tortellini (V)

with Grilled Vegetables and
Pesto Cream Sauce

Apple Roasted Pork Loin (GF)

with Apple Mostarda

Baked Islandic Cod (GF)

with Lemon White Wine Sauce

Roasted Salmon Rockefeller (GF)

with Creamed Spinach and Applewood Bacon

(2) Entrées - \$30.00 per person | (3) Entrées - \$34.00 per person

Plated Lunch

COLD ENTREES

All Entrees are offered with Freshly Baked Rolls, Unsweetened Iced Tea, and Coffee Service

- **Asiago Caesar Salad** **\$11.00 per person**
Hearts of Romaine Lettuce, Croutons, and Roasted Plum Tomatoes tossed in Asiago Caesar Dressing
 - add Blackened or Grilled Chicken \$16.00 per person
 - add Blackened or Grilled Salmon \$18.00 per person
 - add Grilled Shrimp (6pcs) \$20.00 per person

- **Traditional Spinach Salad (GF)** **\$12.00 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 \$17.00 per person
 - add Salmon \$19.00 per person
 - add Grilled Shrimp (6pcs) \$21.00 per person

- **Roasted Butternut Squash Salad (GF)** **\$11.00 per person**
Mixed Greens with Butternut Squash, Red Onions, Toasted Walnuts, and Herbed Goat Cheese with Maple Vinaigrette Dressing
 - add Grilled Chicken \$16.00 per person
 - add Salmon \$18.00 per person
 - add Grilled Shrimp (6pcs) \$20.00 per person

- **Juicy Steak and Tomato Salad (GF)** **\$18.00 per person**
Flank Steak with Mixed Greens, Balsamic Onions, Oven Roasted Tomatoes, and English Cucumbers with Buttermilk Ranch Dressing

- **Cobb Salad (GF)** **\$17.00 per person**
Grilled Chicken with Mixed Greens, Applewood Smoked Bacon, Sliced Avocado, Diced Tomatoes, Hard Boiled Egg, and Bleu Cheese Crumbles with choice of Buttermilk Ranch Dressing or Red Wine Vinaigrette

- **Soup and ½ Sandwich** **\$16.00 per person**
Your choice of a Half Deli Sandwich with cup of Soup du Jour and Kettle Cooked Potato Chips
 - Turkey and Provolone with Lettuce and Tomato on Sourdough*
 - Ham and Swiss with Lettuce and Tomato on Sourdough*
 - Roast Beef and Cheddar with Lettuce, Tomato, and Horseradish Aioli on Multigrain
 - Chicken Caesar Salad Wrap with Oven Roasted Tomatoes and Parmesan Cheese

**Mayonnaise and Mustard served on the side*

Plated Lunch

HOT ENTRÉES

All Entrees are offered with Freshly Baked Rolls, Choice of Salad, Chef's Choice Seasonal Starch and Vegetable, Unsweetened Iced Tea, and Coffee Service

Salad Course

Choice of (1)

Asiago Caesar Salad

Hearts of Romaine Lettuce, Croutons, and Roasted Plum Tomatoes, tossed in Asiago Caesar Dressing

Tossed Garden Salad (GF)

Crisp Romaine and Iceberg Lettuce with Cherry Tomatoes, Sliced Cucumbers, Julienne Carrots, Red Onion, and Croutons with Assorted Dressings

Add On Soup Course: \$5.00 per person

- Italian Wedding
- Pennsylvania Creamy Mushroom (V)
- Tomato Basil Bisque (GF/V)
- Minestrone (V)
- Chicken Tortilla
- Lobster Bisque +\$4.00pp

Lemon Ricotta Ravioli (V)

\$19.00 per person
with Wild Mushroom Lemon Butter Sauce

Crispy Tofu Stir-Fry (GF/V)

\$18.00 per person
with Stir-Fry Vegetables and Cauliflower Rice

Southwest Chicken (GF)

\$20.00 per person
Grilled Chicken Breast with Corn and Black Bean Salsa

Stuffed Airline Chicken Florentine (GF)

\$22.00 per person
with Ricotta, Spinach, and Artichoke Hearts

Chicken Piccata

\$21.00 per person
Breaded Chicken Breast with Capers and
Lemon White Wine Sauce

5oz. Petite Filet Mignon (GF)

\$34.00 per person
with Red Wine Reduction

Braised Beef Short Ribs

\$24.00 per person
with Red Wine Pan Sauce

North Atlantic Seared Salmon (GF)

\$21.00 per person
with Horseradish Dill Cream Sauce

Island Grilled Swordfish (GF)

\$22.00 per person
with Fresh Pineapple Salsa

WSCC Crab Cake (GF)

\$26.00 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

DESSERT - Please see Page #18

Displayed Hors D'oeuvres

ARTISANAL CHEESE AND CHARCUTERIE DISPLAY* (GF)

Assorted Domestic and Import Artisan Cheeses and Cured Meats
with Assorted Crackers, Sweet Pickles, Fig Spread, Major Grey's Chutney, and Whole Grain Mustard
\$9.00 per person

FRESH FRUIT AND VEGETABLE DISPLAY* (GF/V)

Seasonal Fresh Cut Fruits and Vegetable Crudité with Brown Sugar Yogurt, Buttermilk Ranch,
and Creamy Balsamic Dipping Sauces
\$9.00 per person

MEDITERRANEAN DISPLAY* (GF/V)

Cured Mixed Olives, Marinated Artichoke Hearts, Grilled Vegetables, Marinated Mozzarella,
and Roasted Garlic Hummus with Pita Chips
\$9.00 per person

BREADS AND SPREADS DISPLAY* (V)

Fresh Bruschetta, Herb Pesto, Honey Whipped Ricotta, and Tzatziki Dip with Grilled Flatbreads and Naan
\$9.00 per person

ICED JUMBO SHRIMP COCKTAIL (GF)

with Zesty Cocktail Sauce
\$175.00 per 50 pieces

SEASONAL FRUIT AND BERRY DISPLAY (V/GF)

with Brown Sugar Yogurt Dip
\$4.50 per person

IMPORTED AND DOMESTIC CHEESE DISPLAY (V/GF)

with Dried Fruit and Assorted Crackers
\$4.50 per person

VEGETABLE CRUDITÉ DISPLAY (V/GF)

with Buttermilk Ranch Dip
\$4.50 per person

BAKED RASPBERRY AND BRIE IN PUFF PASTRY (V)

with Crostini
\$85.00 per order - (Serves 50 Guests)

CHEESY SPINACH, CRAB, AND ARTICHOKE DIP

with Pita Chips
\$125.00 per order - (Serves 50 Guests)

BEER CHEESE FONDUE (V)

with Fresh Broccoli, Bread Cubes, and Soft Pretzel Bites
\$90.00 per order - (Serves 50 Guests)

**Included in Reception Package*

Butlered Hors D'oeuvres

For independent receptions a minimum of (6) selections are required for any event exceeding 2-hours. If less than 2-hours, a minimum of (4) selections are required. Items by the piece must match, or exceed, the final guarantee unless accompanied by lunch or dinner service. Items by the piece require a (50) piece minimum.

TIER 1 - (3) items \$9.00 per person/hour OR \$1.75 per piece

- **Goat Cheese and Sliced Strawberries on Crostini** (V) with Balsamic Drizzle
- **Vegetable Crudité Votive** (GF/V) over Roasted Red Beet Hummus
- **Lemon Chicken Salad in Cucumber Cup** (GF)
- **Gruyere and Leek Tart** (V)
- **Wild Mushroom Tart** (V)
- **Ratatouille and Goat Cheese Triangle** (V)
- **Chicken and Lemongrass Pot Sticker** with Sweet and Spicy Plum Sauce
- **Pork Pot Sticker** with Sweet Thai Chili Sauce
- **Meatballs** Choice of Sweet and Sour, Italian, or Swedish

TIER 2 - (3) items \$10.00 per person/hour OR \$2.50 per piece

- **Prosciutto and Melon Skewer** (GF) with Pomegranate Molasses
- **Smoked Salmon Cucumber Cup** (GF) with Lemon Dill Cream Cheese
- **Spanakopita** (V)
- **Crispy Asiago Asparagus in Phyllo** (V)
- **Raspberry and Brie in Phyllo** (V)
- **Bacon Wrapped Dutch Pee Wee Potato** (GF) with Balsamic Drizzle
- **Asian Short Rib Pot Pie** with Hoisin BBQ Sauce
- **Philly Cheesesteak Spring Roll** with Savory Marinara Sauce
- **Buffalo Chicken Spring Roll** with Herbed Bleu Cheese Dip
- **Chicken Quesadilla** with Creamy Salsa Dip

TIER 3 - (3) items \$12.50 per person/hour OR \$3.50 per piece

- **Jumbo Shrimp Cocktail Votive** (GF) over Cocktail Sauce
- **Premium Scallops Wrapped in Bacon** (GF) with Maple Thyme Glaze
- **Maryland Crab Cake** (GF) with Old Bay Remoulade
- **Bang Boom Shrimp**
- **Coconut Shrimp** with Mango Chili Sauce
- **Beef Empanada** with Cilantro Lime Sour Cream
- **Mini Beef Wellington**
- **Chicken Cordon Bleu Bite** with Honey Mustard Sauce
- **Thai Chicken Skewer** (GF) with Sweet and Spicy Thai Chili Sauce
- **Tomato Soup Shooter** (V) with Grilled Cheese Stick

Hors D'oeuvre Stations

All stations are priced for 1-hour of service and require a minimum of (30) guests.

SHELLFISH RAW BAR (GF) - Market Price

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

SLIDER STATION - \$11.00 per person

Choice of (2)

Angus Grilled Hamburgers, Pulled Pork, Fried Chicken, Mini Franks, or Chicken Parmesan Sliders
Upgrade to Crab Cake +\$4.00pp | Oyster Po'boy +\$3.00pp
includes Assorted BBQ Sauces, Ketchup, Hot Sauce, Sliced Cheddar Cheese, and Fried Onions

MACARONI AND CHEESE BAR - \$9.00 per person

Freshly Baked Macaroni and Cheese with toppings to include Crumbled Bacon, Shredded Cheddar, Diced Tomatoes, Broccoli, Hot Sauce, and Toasted Breadcrumbs
Add Grilled Chicken +\$3.00pp | Add Pulled Pork +\$3.00pp

MASHED POTATO BAR (GF) - \$8.00 per person

Yukon Gold Mashed Potatoes with toppings to include Crumbled Bacon, Shredded Cheddar, Chives, Sour Cream, and Whipped Butter

STIR-FRY STATION* - \$12.00 per person

Choice of White Rice or Fried Rice

Choice of Grilled Chicken, Sliced Skirt Steak, or Tofu

includes Stir-Fry Vegetables, Soy Sauce, Sweet and Sour Sauce, Plum Sauce, and Siracha

PASTA STATION* - \$10.00 per person

Includes Garlic Bread Sticks and Parmesan Cheese

Choice of (2) Pastas

Cavatappi, Penne, Rigatoni, or Tri-Colored Tortellini

Choice of (2) Sauces

Alfredo, A la Vodka, Marinara, Bolognese, or Pesto

Choice of (2) Mix-Ins

Fresh Vegetables, Grilled Chicken, Meatballs, or Sweet Italian Sausage

CHEF ATTENDED CARVING STATIONS (GF)

Includes Seasonal Sauces and Freshly Baked Rolls

- Beer Brined Pork Loin - \$10.00 per person
- Oven Roasted Turkey Breast - \$10.00 per person
- Cumberland County Baked Ham - \$10.00 per person
 - Beef Sirloin Bistro Tender - \$13.00 per person
 - Salt Encrusted Prime Rib of Beef - \$19.00 per person
 - Peppercorn Roasted Beef Tenderloin - \$27.00 per person

**Upgrade to a Chef Attended Station for \$100.00 Attendant Fee per (50) guests, per hour*

Hors D'oeuvres Reception

HORS D'OEUVRE RECEPTION PACKAGE - \$37.00 per person

(30 person minimum)

Includes (3) Butlered Hors D'oeuvres from Tiers 1 and 2

(1) Displayed Hors D'oeuvre

and Choice of (2) Hors D'oeuvre Stations, listed below for 1.5-hours of service

PASTA STATION

Includes Garlic Bread Sticks

Choice of (2)

Cavatappi a la Marinara

Choice of Sweet Italian Sausage, Meatballs, or Eggplant Croutons; with Savory Marinara

Chicken Alfredo Cavatappi

Grilled Chicken, Creamy Alfredo Sauce, and Broccoli Florets

Italian Sausage Baked Penne

Pink Sauce and Italian Sausage; Topped with Mozzarella and Parmigiana Cheese

Baked Orecchiette Ratatouille

Savory Marinara and Sautéed Vegetables; Topped with Ricotta and Parmigiana Cheese

Creamy Pesto Tortellini

Tri-Colored Cheese Tortellini with Roasted Mushrooms, Spinach, and Creamy Basil Pesto Sauce

MASHED POTATO BAR (GF)

Yukon Gold Mashed Potatoes with toppings to include Crumbled Bacon, Shredded Cheddar, Chives, Sour Cream, and Whipped Butter

SLIDER STATION

Choice of (2)

Angus Grilled Hamburgers, Pulled Pork, or Fried Chicken

includes Assorted BBQ Sauces, Ketchup, Hot Sauce, Sliced Cheddar Cheese, and Fried Onions

Upgrade to Crab Cake +\$4.00pp | Oyster Po'boy +\$3.00pp

CHEF ATTENDED CARVING STATION (GF)

Includes Seasonal Sauces and Freshly Baked Rolls

Choice of (1)

- Beer Brined Pork Loin
- Oven Roasted Turkey Breast
- Cumberland County Baked Ham
- Beef Sirloin Bistro Tender
- Salt Encrusted Prime Rib of Beef +\$7.00pp
- Peppercorn Roasted Beef Tenderloin +\$15.00pp

Dinner Buffet

Dinner Buffet is offered with Regular Coffee, Decaf Blend, Hot Tea, and Unsweetened Iced Tea for 1.5-hours of service

HOT DINNER BUFFET

(30 person minimum)

Freshly Baked Rolls with Butter
Soup du Jour *or* Fresh Cut Seasonal Fruit
Tossed Garden Salad *or* Asiago Caesar Salad
Chef's Choice Seasonal Starch and Vegetable
Assortment of Plated Desserts

Plus choice of entrées from the following:

Bruschetta Chicken (GF)

Grilled Chicken Breast with Heirloom Tomato Bruschetta and Balsamic Drizzle

Lemon Herb Roasted Chicken (GF)

Roasted Chicken Breast with Lemon-Herb Au Jus

Roasted Garlic Chicken

Grilled Chicken Breast with Roasted Garlic Bechamel Sauce

Cumberland County Baked Ham (GF)

with Brown Sugar Mustard Glaze

Herb Brined Heritage Pork Loin (GF)

with Whole Grain Mustard Jus

Apple Roasted Pork Loin

with Apple Ginger Demi-Glace

BBQ Braised Beef Short Ribs

with BBQ Demi-Glace

Grilled Flank Steak (GF)

with Caramelized Onion Au Jus

Maple Bourbon Salmon (GF)

with Cajun Pecan Topping

Blackened Swordfish (GF)

with Fresh Pineapple Salsa

Baked Orecchiette Ratatouille (V)

Marinara and Sauteed Vegetables; Topped with Ricotta and Parmigiana Cheese

Crispy Tofu Stir-Fry (GF/V)

with Stir-Fry Vegetables and Green Onion Basmati Rice

(2) Entrées - \$39.00 per person | (3) Entrées - \$45.00 per person

Plated Dinner

*All Entrees are offered with Freshly Baked Rolls, Choice of Salad,
Chef's Choice Seasonal Starch and Vegetable, and Coffee Service*

Salad Course

Choice of (1)

Asiago Caesar Salad

Hearts of Romaine Lettuce, Croutons, and Roasted Plum Tomatoes, tossed in Asiago Caesar Dressing

Tossed Garden Salad (GF)

Crisp Romaine and Iceberg Lettuce with Cherry Tomatoes, Sliced Cucumbers, Julienne Carrots, Red Onion, and Croutons with Assorted Dressings

Add On Soup Course: \$5.00 per person

- Italian Wedding
- Pennsylvania Creamy Mushroom (V)
- Tomato Basil Bisque (GF/V)
- Minestrone (V)
- Chicken Tortilla
- Lobster Bisque +\$4.00pp

Asiago and Spinach Risotto Stuffed Airline Chicken (GF)

\$31.00 per person
with Sherry Wine Cream Sauce

Chicken Chesapeake

\$34.00 per person
Roasted Airline Chicken Breast topped with
Creamy Lump Crab Sauce

Chicken Marsala (GF)

\$29.00 per person
with Mushroom Marsala Wine Sauce

Chicken Milanese

\$30.00 per person
Parmesan Crusted Chicken Breast with Thyme Butter Sauce

Grilled Cauliflower Steak (GF/V)

\$24.00 per person
with Oven Roasted Tomato and Corn Salsa

Lemon Ricotta Ravioli (V)

\$25.00 per person
with Wild Mushroom Lemon Butter Sauce

Braised Beef Short Ribs

\$32.00 per person
with Red Wine Sauce

Angus Reserve Filet Mignon (GF)

Six Ounce: \$42.00 per person
Eight Ounce: \$54.00 per person

WSCC Crab Cake(s) (GF)

Single: \$28.00 per person
Double: \$38.00 per person

Maple Gochujang Glazed Salmon (GF)

\$32.00 per person

Lemon Pistachio Panko Encrusted Cod

\$31.00 per person

Surf and Turf (GF)

4oz. Filet Mignon paired with
WSCC Crab Cake - \$56.00
(4) Jumbo Shrimp - \$44.00
Lobster Tail - Market Price

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

Dessert

PLATED DESSERTS

\$5.00 per person

- Classic Tiramisu
- Chef's Choice Seasonal Cake or Fruit Pie
- White or Dark Chocolate Mousse with Macerated Seasonal Berries
- Lemon Curd Tart with Raspberries and Vanilla Whipped Toppings

\$6.00 per person

- Goldbrick Sundae
- Mini Dessert Trio
- Salted Caramel Cake
- Strawberry Shortcake
- NY Style Cheesecake with Seasonal Topping
- Chocolate and Reese's Peanut Butter Cake

\$7.00 per person

- Chocolate Flourless Torte (GF)
- Warm Chocolate Molten Lava Cake
- Chocolate Pound Cake with Amaretto Macerated Strawberries and Vanilla Bean Whipped Cream

DESSERT STATIONS

All stations are priced for 1-hour of service and require a minimum of (30) guests.

CHEESECAKE BAR - \$8.00 per person

Freshly Baked NY Cheesecake with toppings to include Caramel Sauce, Chocolate Sauce, Raspberry Sauce, Fresh Strawberries, Blueberry Compote, Crumbled Cookies, and Crushed Peanut Butter Cups

ICE CREAM SUNDAE BAR* - \$7.00 per person

Hand-dipped Vanilla and Chocolate Ice Cream with toppings to include Chocolate Sauce, Caramel Sauce, Crushed Cookies, Chocolate Chips, Maraschino Cherries, Crushed Nuts, and Rainbow Sprinkles

CHOCOLATE FONDUE STATION - \$10.00 per person

Includes Dark Chocolate, Pineapple Cubes, Strawberries, Pretzel Rods, Cream Puffs, Marshmallows, and Rice Krispie Treats

VIENNESE TABLE - \$10.00 per person

Assortment of Miniature Desserts, Cream Puffs, Cannolis, and Truffles

**Requires a \$100.00 Attendant Fee per (75) guests, per hour*

**A \$2.50pp Dessert Handling Fee will be charged for any 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. Open Bar Packages are priced below per person for 2-hours. Add an additional hour(s) for \$9.00++ per person, maximum of 4-hours permitted.

BEER, WINE, AND SODA BAR - \$16.00 per person

A variety of Domestic and Imported Bottled Beer, House Wine, and Assorted Sodas

CALL BRANDS BAR - \$20.00 per person

A variety of Domestic and Imported Bottled Beer, House Wine, Assorted Sodas, and Call Liquors

Smirnoff Vodka | Gordon's Gin

Evan Williams Bourbon | Grants Scotch

Bacardi Rum | Juarez Tequila

PREMIUM BRANDS BAR - \$24.00 per person

A variety of Domestic and Imported Bottled Beer, House Wine, Assorted Sodas, and Premium Liquors

Tito's Vodka | Tanqueray Gin

Jack Daniels Whiskey | Jim Beam Bourbon

Dewars Scotch | Captain Morgan Spiced Rum

Jose Cuervo Tequila

TOP SHELF BRANDS BAR - \$32.00 per person

A variety of Domestic and Imported Bottled Beer, House Wine, Assorted Sodas, and Top Shelf Liquors

Ketel One Vodka | Hendricks Gin

Maker's Mark Bourbon | Crown Royal

Chivas Regal 12 Year Scotch | Mt. Gay Eclipse Rum

Jose Cuervo 1800 Tequila

MIMOSA BAR - \$32.00 per bottle

House Champagne with Orange Juice, Grapefruit Juice, and Cranberry Juice

Garnishes to include Fresh Raspberries, Strawberries, and Orange Wedges

**Please inquire for our full Wine List, additional costs may apply*

**Consumption-based bars require a minimum of \$300.00 in sales or a \$100.00 Bartender Fee will apply.*

Audio-Visual and Rental Services

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

Podium - \$35.00 ++

Handheld Wireless Microphone - \$30.00 ++ each

Wireless Lavalier Microphone - \$30.00 ++ each

5-Channel Mixer - \$15.00 ++

8-Channel Mixer - \$25.00 ++

Portable Sound System - Single \$50.00 ++; Double \$75.00 ++

House Sound Patch - \$25.00 ++

8' x 8' Projection Screen with Skirting - \$50.00 ++ each

Panasonic LCD Projector with 5,000 Lumens - \$150.00 per item ++ each

**HDMI and VGA compatible*

Dell Windows Laptop - \$70.00 ++

**with Camera and HDMI compatible*

Slide Advancer - \$15.00 ++

Phillips 70" HD LED TV - \$100.00 ++ each

**HDMI compatible*

DVD Player - \$15.00 ++

Flip Chart with Markers - \$25.00 ++ each

Easel - Complimentary

Conference Phone - \$35.00 ++

4' x 6' Risers - \$25.00 ++ per piece

**Maximum Stage Size is 12' x 24'*

Baby Grand Piano - \$75.00 ++

**Does not include Tuning, please inquire*

House Centerpiece - \$10.00 ++ per centerpiece

Coatroom Attendant - \$25.00 per hour/attendant

Valet Attendant - \$25.00 per hour/attendant



WSCC House Centerpiece

Club Policies

BANQUET ROOMS

Room rental fees are subject to the time of year, day of the week and requirements for space. All events include 2-hours of setup time, if requested at time of booking. Shall you require additional time, a \$500.00 rental fee per hour will apply. Event space is available between 7:00am - 11:59pm, any event requests outside of these hours will incur a \$500.00 rental fee per half hour. Should the event exceed the scheduled end time an additional \$250.00 rental fee per half hour will apply.

EVENT MINIMUMS

All events require a \$300.00 food and beverage minimum or a minimum subject to the time of year, estimated guest count, and desired meal service. A \$1,500.00 Opening Fee is required for opening the Clubhouse on Mondays throughout the year and Mondays and Tuesdays in January - February.

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 in accordance with our event calendar. A 10-day courtesy hold is offered for your desired space(s). After this time, a 25% non-refundable deposit and signed agreement is required to solidify your booking or the space is released.

MENUS

Menu and setup details are to be arranged at least 4-weeks in advance. Customization is welcome and encouraged, though special requests may result in price variations.

FACILITY

Our facilities include, at no additional charge:
Fine China | Glassware | House Linens and Napkins
*Please inquire for Linen and Specialty Chair Upgrades

GUARANTEES

Guaranteed guest count must be provided 5-business days prior to your event. If not confirmed, your estimated guest count will be used as your guarantee. After this time, the counts may not be reduced, however you have until 3-business days prior to make any additions. If the count is to exceed the final guarantee a \$10.00 per person upcharge, in addition to the cost of the meal, will be applied. This includes any meal change requests made during the function. All menu packages/items must match the final guarantee unless otherwise noted.

DEPOSIT

All private room reservations require a 25% non-refundable deposit or \$200.00, whichever is greater, to be submitted via check or member charge. Non-Member/Member-Sponsored functions will require a 35% non-refundable deposit. This will be applied to your event balance.

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 10-days of issuance. Credit cards or cash payments are not accepted. 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.

PRICING

All pricing is subject to change and can be confirmed within 3-months of event date. 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.

Frequently Asked Questions

Do you require a minimum attendance for meal service?

All buffets and stations require a minimum guest count. If this minimum is not met a 15% surcharge will be applied to the price, per person. Menu options are offered as the following:

- 1 - 12 guests: A la Carte Dining Menu may be used for lunch and dinner service
- 13 - 20 guests: A Limited A la Carte Dining Menu may be used for lunch and dinner service
- 21+ guests: Menu selections from our Catering Guide is required

Are we able to offer multiple entrées for a plated meal service?

Multiple entrees are allowed, at an additional cost and are noted within the Catering Guide. Please note, pre-selected/promoted vegetarian options will conform to the pricing listed. 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 or meal id's 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 or specialty cake/dessert where a \$2.50 per person service 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 - \$20.00 ++ per vendor
- Choice Deli Sandwich - \$16.00 ++ per vendor

What about kid's meals?

West Shore Country Club can provide kid's meals offered for children ages 0-12 at the following:

- Plated Meal Service - \$14.00 ++ per child (*please inquire for available menu options*)
- Lunch or Dinner Buffet - Discount will be applied to final menu price

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 \$300.00 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. Please see your agreement for full cancellation guidelines.

Is my group able to reserve time to setup decorations prior to our event?

You will be permitted 2-hours prior to your event for general setup and decorating (must be requested at time of booking). Shall you require more time for setup, a \$500.00 rental fee will apply.