

# 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.

Our venue provides the best in both luxury and convenience making it a top event location for hosting weddings, banquets, and corporate events. Delectable cuisine and impeccable service compliment the setting, and all events are flawlessly executed by a seasoned team of professionals.

Our 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 Ballroom provides a classic setting for the most elaborate galas, corporate banquets, and wedding receptions. The space features multiple windows offering natural light, a large stage overlooking a hardwood dance floor, and built-in bar to allow for mingling. Equipped with sound-proof partitions the Ballroom can be divided into three smaller rooms, ideal for business functions and private gatherings. Wi-Fi is available throughout the space to allow your guests to stay connected.



## Middle Ballroom

(Maximum Capacity: 80)

As the largest section of our Ballroom, the Middle Ballroom can accommodate many styles of table configurations to create your perfect event. Additionally, the space is equipped with a drop-down projection screen and blackout curtains for presentation needs.

# Room Descriptions



## Terrace Room

(Maximum Capacity: 60)

The Terrace Room offers a flexible atmosphere perfect for small corporate events such as board meetings or seminars.

## Bowman Room

(Maximum Capacity: 50)

Named after the original farm that is now WSCC, the Bowman Room features a permanent bar and small patio overlooking the golf course creating the ideal space for intimate receptions or dinner parties.



## Hearth Room

(Maximum Capacity: 75 Cocktail Style)

A favorite location amongst our members, the Hearth Room features an abundance of natural light, soft seating, and fireplace creating a cozy atmosphere for cocktail events or social celebrations.



# Room Descriptions



## President's Room

(Maximum Capacity: 50)

Our President's Room is an ode to our standout leaders, both past and present. Adjacent to the Courtyard and Ballroom, the space is an ideal setting for breakout sessions or a private dining experience. This room offers the opportunity to double in size with a sliding partition to the Cumberland Room for a cocktail style reception.

## 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. By extending the room, it offers a spacious facility for an event requiring movement.



## Courtyard

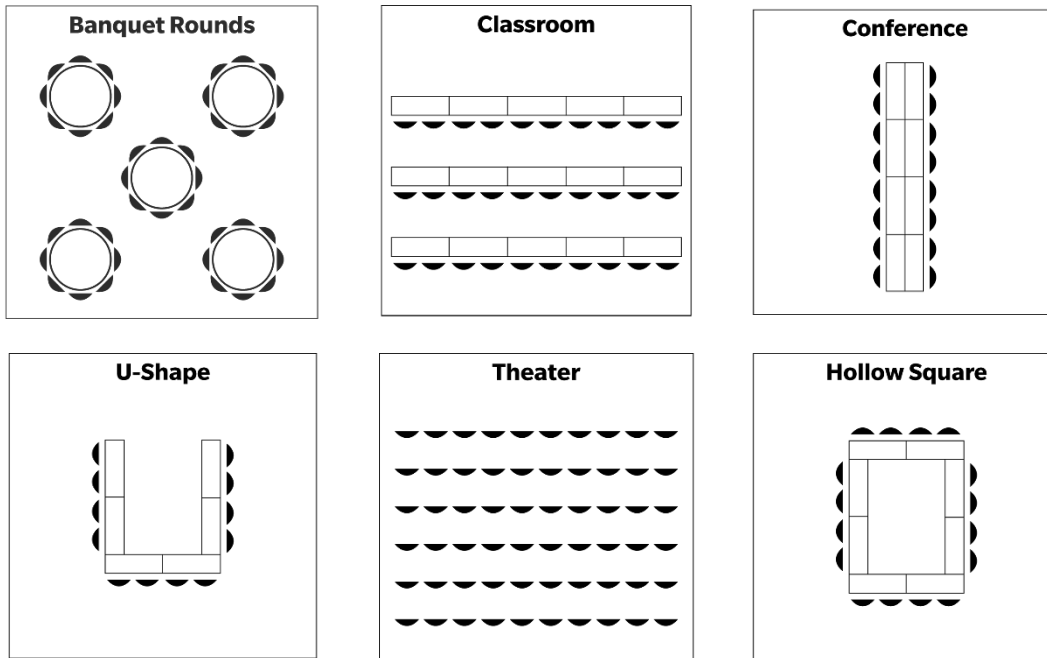
(Maximum Capacity: 180)

Overlooking our beautiful grounds and colorful gardens, the Courtyard is a prime location for social events or corporate gatherings. Equipped with bistro lights, fans, and seasonal heaters, you can enjoy this location for a sun filled affair April - November in 2023!



# 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  
(10 person minimum)

Assorted Breakfast Pastries  
Assorted Bagels with Spreads  
Fresh Cut Seasonal Fruit

## EARLY BIRD BUFFET

\$20.00 per person  
(25 person minimum)

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

\*Upgrade to Spinach and Feta Scrambled Eggs  
or Denver Scrambled Eggs +\$2.00pp

## PLATED BREAKFAST

\$18.00 per person  
(10 person minimum)

Fresh Cut Seasonal Fruit  
Broccoli Cheddar Frittata or Mediterranean  
Frittata  
Applewood Smoked Bacon or Maple Link Sausage  
Home Fried Potatoes

## SUNDAY BRUNCH BUFFET

\$28.95 per person  
(30 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, and  
variety of desserts.

## BREAKFAST ENHANCEMENTS

**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

**Brown Sugar Glazed Ham Carving Board** - \$10.00 per person

**Waffle Bar** - \$6.00 per person

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

**Buttermilk Biscuits Bar** - \$7.00 per person

Toppings include Orange Marmalade, Strawberry Preserves, Honey, Whipped Butter, and Sausage Gravy

Add Sliced Ham + \$3.00pp | Add Honey Glazed Fried Chicken Bites + \$4.00pp

**Chef Attended Omelet Station\*** - \$8.00 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

## MORNING FILL UP

\$7.00 per person

1-Hour of Service

BYO Parfait with Vanilla and Strawberry Yogurt,  
Granola, Seasonal Berries, and Chocolate Chips  
Assorted Granola Bars and Protein Bars  
Citrus Blend Fruit Infused Water

## TAKE A DIP

\$6.00 per person

1-Hour of Service

House Made Potato Chips with French Onion Dip  
Tri-Colored Tortilla Chips with House Made Salsa  
Crackers with Pimento Cheese Spread  
Unsweetened Iced Tea and Lemonade

## SWEET AND SALTY BREAK

\$8.00 per person

1-Hour of Service

Freshly Baked Cookies and Brownies  
Individual White Cheddar Popcorn  
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 Dip  
Roasted Garlic Hummus with Pita Chips  
Cucumber Lime Fruit Infused Water

## A LA CARTE

**Assorted Granola Bars** - \$2.00 per item

**Individual Trail Mix** - \$2.00 per item

**Individual Chips, Pretzels, or White Cheddar Popcorn** - \$2.00 per item

**Mixed Salted Nuts** - \$26.00 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 Sparkling Water** - \$3.00 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

\$21.00 per person  
(25 person maximum)

Tossed Garden Salad  
Fresh Cut Seasonal Fruit

Choice of (2)

Chicken Caesar Salad in Sundried Tomato Wrap  
Pecan Chicken Salad on Croissant  
Turkey Bacon Ranch on Sourdough  
Roast Beef and Cheddar with Horsey Aioli on Baguette  
Caprese Sandwich on Multigrain Ciabatta  
Kettle Cooked Potato Chips  
Assorted Cookies and Brownies

## THE DELI BUFFET

\$24.00 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

Substitute Gluten Free Bread +\$1.00pp

## 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)

Grilled Chicken Breast with Blistered Heirloom Tomatoes  
and Roasted Chicken Au Jus

### Tender Braised Beef Short Ribs

Boneless 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

### Ginger Sesame Tofu Stir-Fry (GF/V)

with Stir-Fry Vegetables and Green Onion Basmati Rice

### Baked Islandic Cod (GF)

with Lemon White Wine Sauce

### Roasted Salmon Rockefeller (GF)

with Creamed Spinach and Applewood Bacon

(2) Entrées - \$32.00 per person | (3) Entrées - \$36.00 per person

# Plated Lunch

## COLD ENTREES

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

**Add Soup Course +\$5.00 per person**

- **Asiago Caesar Salad** **\$13.00 per person**  
Hearts of Romaine Lettuce, Croutons, and Roasted Tomatoes tossed in Asiago Caesar Dressing
  - add Grilled Chicken \$19.00 per person
  - add Grilled Shrimp (5pcs) \$22.00 per person
  - add Grilled Salmon \$23.00 per person
  
- **Traditional Spinach Salad (GF/V)** **\$14.00 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 \$20.00 per person
  - add Grilled Shrimp (5pcs) \$23.00 per person
  - add Salmon \$24.00 per person
  
- **Fruit and Nut Salad (GF/V)** **\$13.00 per person**  
Mixed Greens with Mandarin Oranges, Blueberries, Strawberries, and Candied Pecans with Raspberry Walnut Dressing
  - add Grilled Chicken \$18.00 per person
  - add Grilled Shrimp (5pcs) \$22.00 per person
  - add Grilled Salmon \$23.00 per person
  
- **Cobb Salad (GF)** **\$19.00 per person**  
Grilled Chicken with Mixed Greens, Applewood Smoked Bacon, Sliced Avocado, Diced Tomatoes, Hard Boiled Egg, and Bleu Cheese Crumbles with Buttermilk Ranch Dressing
  
- **Soup or Salad and ½ Sandwich** **\$17.00 per person**  
Your choice of Half Sandwich with Cup of Soup du Jour and Kettle Cooked Potato Chips *or* side Garden Salad
  - California Turkey Wrap with American Cheese, Bacon, Lettuce, Tomato, and Avocado Aioli
  - Ham and Swiss with Honey Mustard Aioli, 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
  - Grilled Veggie Wrap with Roasted Garlic Hummus Spread
  - Quiche Lorraine; Pastry Crust with Gruyere Cheese and Bacon

*\*Soup and Sandwich does not include Freshly Baked Rolls*

Choice of (2) Sandwiches +\$2.00pp

Upgrade to a Whole Sandwich +\$3.00pp

Substitute Gluten Free Bread +\$1.00pp

# 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

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

**Chef's Seasonal Salad +\$2.00 per person**

**Add Soup Course +\$5.00 per person**

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

*Soup du Jour offered for groups less than (30)*

#### Lemon Ricotta Ravioli (V)

\$20.00 per person  
with Wild Mushroom Lemon Butter Sauce

#### Ginger Sesame Tofu Stir-Fry (GF/V)

\$19.00 per person  
with Stir-Fry Vegetables and Green Onion Basmati Rice

#### Southwest Chicken (GF)

\$22.00 per person  
Grilled Chicken Breast with Corn and Black Bean Salsa

#### Stuffed Airline Chicken Florentine (GF)

\$25.00 per person  
Bone-In Chicken Breast stuffed with Ricotta, Spinach,  
and Artichoke Hearts

#### Chicken Piccata

\$24.00 per person  
Breaded Chicken Breast with Capers and  
Lemon White Wine Sauce

#### 5oz. Petite Filet Mignon (GF)

\$38.00 per person  
with Red Wine Reduction

#### Braised Beef Short Ribs

\$28.00 per person  
Boneless Short Ribs with Red Wine Pan Sauce

#### North Atlantic Seared Salmon (GF)

\$24.00 per person  
with Horseradish Dill Cream Sauce

#### Island Grilled Swordfish (GF)

\$23.00 per person  
with Fresh Pineapple Salsa

#### Single WSCC Crab Cake (GF)

\$32.00 per person

Multiple entrée selections are permitted at the following rate:

**Choice of 2 entrees:** additional \$2.00 per person

**Choice of 3 entrees:** additional \$3.00 per person

**DESSERT - Please see Page #18**

# Displayed 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.*

## **ARTISANAL CHEESE AND CHARCUTERIE DISPLAY\***

Assorted Domestic and Import Artisan Cheeses, Cured Meats, Dried Fruits, Assorted Crackers, Sweet Pickles, Seasonal 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 Vegetables with Brown Sugar Yogurt, Buttermilk Ranch, and Creamy Balsamic Dipping Sauces  
**\$9.00 per person**

## **ANTIPASTO DISPLAY\***

Cured Mixed Olives, Marinated Artichoke Hearts, Grilled Seasonal Vegetables, Genoa Salami, Prosciutto, Marinated Mozzarella Balls, and Honey Whipped Ricotta with Crostini  
**\$10.00 per person**

## **ICED JUMBO SHRIMP COCKTAIL (GF)**

with Zesty Cocktail Sauce  
**\$185.00 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**

## **HOUSE MADE BRUSCHETTA (V)**

with Fresh Crostini  
**\$80.00 per order - (Serves 50 Guests)**

## **BAKED RASPBERRY AND BRIE IN PUFF PASTRY (V)**

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

## **CHEESY SPINACH, CRAB, AND ARTICHOKE DIP**

with Pita Chips  
**\$135.00 per order - (Serves 50 Guests)**

*\*Included in Reception Package*

*\*Substitute Gluten Free Crackers or Bread +\$1.00pp*

# Butlered Hors D'oeuvres

*Items by the piece must match, or exceed, the final guarantee unless accompanied by lunch or dinner service with a (50) piece minimum.*

## **TIER 1** - (3) items \$10.00 per person/hour OR \$2.00 per piece

- **Goat Cheese and 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)\*
- **Fried Mac and Cheese** (V) with Parmesan Dust\*
- **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\*
- **Soft Pretzel Shooter** (V) with Whole Grain Mustard Cheese Sauce

## **TIER 2** - (3) items \$11.50 per person/hour OR \$3.00 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\*
- **Italian Sausage Stuffed Cremini Mushroom** (GF)\*

## **TIER 3** - (3) items \$13.50 per person/hour OR \$4.00 per piece

- **Jumbo Shrimp Cocktail Votive** (GF) over Cocktail Sauce\*
- **Premium Scallops Wrapped in Bacon** (GF) with Maple Thyme Glaze
- **Maryland Crab Cake** with Old Bay Remoulade
- **Bang Boom Shrimp**\*
- **Coconut Shrimp** with Mango Chili Sauce\*
- **Crab Stuffed Cremini Mushroom** (GF)\*
- **Ahi Tuna Tartar Spoon** (GF) with Ginger Sesame Sauce
- **Mini Beef Wellington**\*
- **Chicken Cordon Bleu Bite** with Honey Mustard Sauce\*
- **Bourbon BBQ Chicken Skewer** (GF)\*
- **Tomato Soup Shooter** (V) with Grilled Cheese Stick

*\*Item can be stationed*

# 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 - \$12.00 per person**

Choice of (2)

Angus Grilled Cheeseburger, Pulled Pork, Buffalo Chicken, or Italian Meatball

Upgrade to Crab Cake +\$5.00pp | Add French Fries +\$2.00pp

Served on Brioche Bun includes Assorted BBQ Sauces, Ketchup, Mustard, and Chipotle Mayo

## **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 +\$4.00pp | Add Pulled Pork +\$4.00pp

## **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

## **TACO BAR - \$13.00 per person**

Choice of Grilled Adobo Chicken, Seasoned Ground Beef, or Slow-Cooked Carnitas with toppings to include Shredded Cheddar Cheese, Lettuce, Tomato, Salsa, Sour Cream, Hard and Soft Shells, and Tri-Colored Tortilla Chips

Choose 2 Proteins +\$4.00pp | Add Fresh Guacamole +\$2.00pp

## **PASTA STATION - \$12.00 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

Add Asiago Caesar Salad or Tossed Garden Salad +\$2.00pp

## **CHEF ATTENDED CARVING STATIONS (GF)**

Includes Seasonal Sauces and Freshly Baked Rolls

- Beer Brined Pork Loin - \$10.00 per person
- Cumberland County Baked Ham - \$10.00 per person
- Oven Roasted Turkey Breast - \$12.00 per person
- Beef Sirloin Inside Round - \$16.00 per person
- Salt Encrusted Prime Rib of Beef - \$20.00 per person
- Peppercorn Roasted Beef Tenderloin - \$29.00 per person

# Hors D'oeuvres Reception

## **HORS D'OEUVRE RECEPTION PACKAGE - \$38.00 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 and Parmesan Cheese

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 Sauteed 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 Cheeseburger, Pulled Pork, Buffalo Chicken, *or* Italian Meatball

Served on Brioche Bun includes Assorted BBQ Sauces, Ketchup, Mustard, and Chipotle Mayo

### **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 Inside Round +\$3.00pp
- Salt Encrusted Prime Rib of Beef +\$8.00pp
- Peppercorn Roasted Beef Tenderloin +\$17.00pp



# 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 Chicken (GF)**

Roasted Chicken Breast with Lemon-Herb Au Jus

### **Chicken Rockefeller**

Grilled Chicken Breast with Spinach and Applewood Bacon in Creamy Parmesan Sauce

### **Cumberland County Baked Ham (GF)**

with Brown Sugar Mustard Glaze

### **Herb Brined Heritage Pork Loin (GF)**

with Whole Grain Mustard Jus

### **BBQ Braised Beef Short Ribs**

Boneless 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

### **Ginger Sesame Tofu Stir-Fry (GF/V)**

with Stir-Fry Vegetables and Green Onion Basmati Rice

(2) Entrées - \$40.00 per person | (3) Entrées - \$46.00 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

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

### Chef's Seasonal Salad +\$2.00 per person

### Add Soup Course +\$5.00 per person

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

*Soup du Jour offered for groups less than (30)*

### Asiago Spinach Risotto Stuffed Airline Chicken (GF)

\$33.00 per person

Bone-In Chicken Breast with Sherry Wine Cream Sauce

### Caprese Chicken (GF)

\$33.00 per person

Grilled Chicken Breast with Fresh Mozzarella, Heirloom Tomatoes, Chopped Basil, and Balsamic Reduction

### Chicken Marsala (GF)

\$30.00 per person

Roasted Chicken Breast with Mushroom Marsala Wine Sauce

### Chicken Milanese

\$32.00 per person

Parmesan Crusted Chicken Breast with Thyme Butter Sauce

### Grilled Cauliflower Steak (GF/V)

\$26.00 per person

with Oven Roasted Tomato and Corn Salsa

### Lemon Ricotta Ravioli (V)

\$27.00 per person

with Wild Mushroom Lemon Butter Sauce

### Braised Beef Short Ribs

\$34.00 per person

Boneless Short Ribs with Red Wine Sauce

### Angus Reserve Filet Mignon (GF)

*Six Ounce:* \$46.00 per person

*Eight Ounce:* \$56.00 per person

### WSSC Crab Cake(s) (GF)

*Single:* \$34.00 per person

*Double:* \$42.00 per person

### Maple Gochujang Glazed Salmon (GF)

\$34.00 per person

### Lemon Pistachio Panko Encrusted Cod

\$32.00 per person

### Surf and Turf (GF)

4oz. Filet Mignon paired with

WSSC Crab Cake - \$58.00

(4) Jumbo Shrimp - \$45.00

Lobster Tail - Market Price

Multiple entrée selections are permitted at the following rate:

**Choice of 2 entrees:** additional \$2.00 per person

**Choice of 3 entrees:** additional \$3.00 per person

# Dessert

## PLATED DESSERTS

Choice of (1)

### \$5.00 per person

- Classic Tiramisu
- Chef's Choice Cake or Pie
- Dark Chocolate Mousse with Macerated Seasonal Berries (GF)
- Lemon Curd Tart with Raspberries and Vanilla Whipped Topping

### \$6.00 per person

- Goldbrick Sundae (GF)
- Carrot Cake with Cream Cheese Icing
- Deep Dish Caramel Apple Pie
- Strawberry Shortcake with Vanilla Whipped Topping
- Chocolate and Reese's Peanut Butter Cake

### \$7.00 per person

- Chocolate Flourless Torte (GF)
- Warm Chocolate Molten Lava Cake
- NY Style Cheesecake with Seasonal Topping

## DESSERT STATIONS

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

### **CHEESECAKE BAR** - \$9.00 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\*** - \$8.00 per person

Hand-dipped Vanilla and Chocolate Ice Cream with toppings to include Chocolate Sauce, Caramel Sauce, Crushed Cookies, Chocolate Chips, Maraschino Cherries, M&M's, and Rainbow Sprinkles  
Add Freshly Baked Waffles or Brownies +\$2.50pp | Add Root Beer +\$1.00pp

### **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, Cannoli's, 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 - \$26.00 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. For Specialty Linens or Chairs please inquire with the Director of Catering for pricing.

**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** - \$75.00 ++

*\*with Camera and HDMI compatible*

**Slide Advancer** - \$15.00 ++

**HDMI Transmitter** - \$35.00 ++

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

*\*HDMI compatible*

**DVD Player** - \$15.00 ++

**Flip Chart with Markers** - \$25.00 ++ each

**Conference Phone** - \$30.00 ++

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

*\*Maximum Stage Size is 8' x 18'*

**Easel** - Complimentary

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**Baby Grand Piano** - \$75.00 ++

*\*Does not include Tuning, please inquire*

**House Centerpiece** - \$10.00 ++ per centerpiece

**10' x 8' Backdrop Frame** - \$35.00 ++

**Coatroom Attendant\*** - \$25.00 per hour/attendant

**Valet Attendant\*** - \$25.00 per hour/attendant

*\*Attendants are based upon availability and cannot be guaranteed*



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 \$2,000.00 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 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 permitted at an additional cost and are noted within the Catering Guide. Any chef's choice entrées will be priced to match the pre-selected entrée/s. 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.

## **My guest has a severe allergy, can you accommodate them?**

Food allergies and dietary restrictions will be accommodated by West Shore Country Club to the best of our availability however, meal preferences may be declined at the discretion of the Chef. All restrictions that vary from the pre-selected menu will be chef's choice.

## **I don't have assigned seating, can we still pre-set salads and/or desserts?**

Yes, however if the chair count is higher than the guest count, you will be charged for the additional pre-set items.

## **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 can 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.

## **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.

## **Can West Shore Country Club supply my vendors with a meal?**

Vendor meals are encouraged and must be supplied by West Shore Country Club.

- Lunch - Chef's Choice Hot Entrée - \$20.00 ++ per vendor
- Dinner - Chef's Choice Hot Entrée - \$26.00 ++ 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 - \$16.00 ++ per child (*please inquire for available menu options*)
- Lunch or Dinner Buffet - Discount will be applied to final menu price

## **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.