



LOCKPORT TOWN & COUNTRY CLUB

CATERING



MENU

Here at Lockport Town & Country Club we pride ourselves in providing a memorable experience for every occasion.

Updated 2025

www.lockportcountryclub.com



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Introduction



Welcome to Lockport Town & Country Club!

Thank you for choosing us to host your event. We strive to offer our members and all guests a personalized experience with high level service. From the captivating view of the golf course, to our delicious cuisine, you and your guests will create lasting memories.

At Lockport Town & County Club you have the ability to host your party in any one of our three dining areas, our lower patio, and more. Our team will try our best to accomodate you and your guests to make the most out of your experience.

We look forward to working with you to create an one of a kind event that you and your guests will talk about for years to come. Please contact us directly should you have any questions regarding private or sponsored events and menu selections.

Amelia Santarosa
Dining Room Manager
(716) 433-5969 ext 101

Breakfast Buffets

Priced Per Person

Tee Off: \$10

Sliced Seasonal Fruit & Berries
Assorted Danish
Greek Yogurt & Berry Parfaits w/Granola

Second Hole: \$13

Sliced Seasonal Fruit & Berries
Assorted Danish
Assorted Muffins
Greek Yogurt & Berry Parfaits w/Granola
Assortment of Bagels
Fruit Preserves, Sweet Butter, Cream
Cheese

Hole in One: \$24

Sliced Seasonal Fruit & Berries
Freshly Baked Breakfast Pastries
Greek Yogurt & Berry Parfaits w/Granola
Assortment of Bagels
Fruit Preserves, Sweet Butter, Cream
Cheese
Breakfast Potatoes

Select One Egg Option

Scrambled Eggs
Seasonal Quiche
Roasted Tomato, Spinach & Parmesan
Frittata

Select One Protein

Smoked Bacon
Breakfast Sausage Links
Breakfast Ham

*Add additional egg or protein for \$3 per item

Coffee, Tea, Orange/Grapefruit/Cranberry Juice are included in all buffets

Requires a minimum of 15 guests



All prices are subject to 18% service charge, non-member facility charge of 5%, and Niagara County sales tax of 8%

Breakfast Enhancements

Priced Per Person

Breakfast Sandwiches: \$6

Your choice or bread
Egg
Choice of Cheese
Choice of Ham, Bacon, or Sausage

Buttermilk Pancakes or French Toast: \$4

Berry Compote, Vermont Maple Syrup

Omelet Station: \$13

**(1) Chef Attendant per 75 guests required
- \$70 per hour**

Farm Fresh Eggs, Egg Beaters, Egg Whites,
Ham, Smoked Salmon, Tomato, Spinach,
Mushroom, Peppers, Onion, Cheddar
Cheese, Goat Cheese, Swiss Cheese

Whole Fruit Display: \$4

Apples, Bananas, Oranges



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Brunch

Priced Per Person

18 Holes: \$28

Sliced Seasonal Fruit & Berries
Assorted Breakfast Pastries
Choice of Waffles or French Toast
Scrambled Eggs

House Salad or Caesar
Roasted Potatoes

Select One

Stuffed Caprese Chicken
Lemon Artichoke Chicken
Lemon Pepper Chicken
Sliced Ham/Turkey

Protein

Smoked Bacon
Breakfast Sausage Links

*Add additional egg or protein for \$3 per item

Mimosa Station Upgrade

Bubble of Choice
Starting at \$20 per
bottle

Fresh Juices

Seasonal Fresh Berries
for Garnish \$2pp



Coffee, Tea, Orange/Grapefruit/Cranberry Juice are included in all buffets

Requires a minimum of 15 guests



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Lunch Buffets

Priced Per Person

Chestnut Ridge: \$24

Soup & Salads Selections

Choice of one

Chicken Noodle
Creamy Roasted Tomato & Parmesan
New England Clam Chowder
Roasted Leek

Romaine Hearts

Croutons, Parmesan, Caesar Dressing

Mediterranean Orzo

Toasted Orzo Pasta, Feta Cheese, Zesty Lemon Vinaigrette

Hand-Crafted Sandwiches (Choice of Two)

Grilled Garden Vegetable

Herbed Chevre, Pesto Wrap, Roasted Red Peppers, Portobello Mushroom

Roasted Turkey Breast

Swiss Cheese, Honey Mustard, Lettuce, Wheat Wrap

Roasted Turkey BLT

Avocado, Bacon, Lettuce, Tomato, Mayonnaise, Toasted White

Chicken Salad

Bibb Lettuce, White Roll, Craisins

Tuna Salad

Lettuce, Tomato, Toasted Wheat

Classic Club

Ham, Turkey, Bacon, Tomato, Lettuce, Dijonaise

Dessert

Assorted Cookies & Brownies

The Garden: \$26

Soup Selection

Choice of two

Chicken Noodle
Creamy Roasted Tomato & Parmesan
New England Clam Chowder
Roasted Leek

Greens

Romaine Hearts

Mixed Field Greens

Boston Bib

Accompaniments

Bacon, Tomatoes, Chickpeas,
Mushrooms, Broccoli, Sunflower Seeds,
Croutons

Dressings

Ranch

Italian

Balsamic Vinaigrette

Proteins (Choice of Two)

Grilled Chicken Breast

Grilled Sirloin Steak

Grilled Shrimp \$2

Grilled Salmon \$2

Dessert

Assorted Cookies & Brownies



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Patio Picnic Lunch: \$25**Salads**

Caesar Salad

*Romaine Lettuce, Croutons, Parmesan,
Caesar Dressing*

Watermelon Wedges

Entrées

Grilled Hamburgers & Sahlens

BBQ Chicken Breast

Accompaniments

Rolls & Hot Dog Buns

Lettuce, Tomatoes, Red Onion, Pickles,
American, Swiss, Cheddar Cheese,
Ketchup, Mayonnaise, Dijon Mustard**Sides (Choice of Two)**

Roasted Corn

Bacon, Onions, Red Pepper, Cotija

Baked Macaroni & Cheese

Potato Salad

Pasta Salad

Dessert

Assorted Cookies & Brownies

The Locks: \$36**Salads (Choice of One)**

House Salad

Caesar Salad

Entrées (Choice of Two)

Roasted Chicken Breast

*Option of Piccata with Capers and Lemon
Chardonnay Sauce, Stuffed Caprese with Roasted
Tomato, Mozzarella and Basil, or Lemon Artichoke*

Roasted Chateau of Sirloin

Honey Roasted Turkey Breast

Pasta (Choice of One)

Marinara

Blush Sauce

Sides

Potatoes

*Option of Herb Roasted, Mashed, or Scalloped
Seasonal Vegetable*

Rolls or Breadsticks

Dessert

Assorted Cookies & Brownies



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Hors D'oeuvres

All prices are per person

Chilled

Cranberry Chicken Salad Endive	\$5
Ahi Tuna Taco <i>Crispy Wonton</i>	\$5
Shrimp Cocktail <i>Housemade Cocktail Sauce</i>	\$10
Bruschetta <i>Whipped Ricotta, Tomato Jam</i>	\$5
Caprese Skewers <i>Choice of Tomato or Watermelon</i>	\$5

Hot

Mini Crab Cakes <i>Remoulade Dipping Sauce</i>	\$5
Vegetable Spring Rolls <i>Sweet Chili Sauce</i>	\$4
Bacon Wrapped Scallops	\$7
Pork Pot Stickers	\$5
Assorted Stuffed Mushrooms <i>Spinach, Sausage, and Crab</i>	\$6
Arancini <i>Topped with Pomodoro</i>	\$6
Chicken Skewers <i>Teriyaki or BBQ</i>	\$5
Coconut Shrimp	\$5
Lamb Lollies	\$12
Beef on Weck Costini	\$5



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Displayed Hors D'oeuvres

Priced Per Person

Cheese Display: \$6

Assorted Domestic Cheeses with Crackers

Cheese & Fruit Display: \$8

Assorted Cheese and Crisp Fresh Cut Fruit Served with Crackers

Antipasto Display: \$9

Assorted Marinated Vegetables, Meats, Olives, Artichokes, and Roasted Red Peppers with Baguette Bread

Vegetable Crudit : \$5

Broccoli, Cauliflower, Carrots, Cucumbers, Celery, Squash, Zucchini, Radish

Creamy Ranch Dressing

**Add hummus for \$2.50 per person*

Charcuterie Board: \$22

Assorted Domestic and Imported Cheeses, Fruits, Vegetables, Marinated Vegetables, Cured Meats, Dried Fruits, Dips, Crackers, Baguette Bread Slices,

Jumbo Shrimp Display: \$13

Priced per piece

Mini Meatballs: \$7

Swedish Style or Marinara Sauce

Artisan Flatbread Pizzas: \$9

Cheese, Pepperoni, Buffalo Chicken Finger, Mediterranean Vegetable

Mini Sliders & Sandwiches:

Turkey Club \$4

Beef on Weck \$5

Cheese Burgers \$5

Buffalo Chicken \$5

Reuben \$6

Displayed Hors D'oeuvres are ordered based on the number of guaranteed guests, and cannot be ordered for a number less than the guaranteed final guest count



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Buffet Enhancements

Carving Stations:

(Chef Attendant Required)

Roasted Beef Tenderloin \$25
Horseradish Cream, Au Jus

Garlic Salt Crusted Prime Rib \$25
Horseradish Cream, Au Jus

Roasted Turkey Breast \$16
Cranberry Sauce, Pan Gravy

**Includes \$150 carver fee*

Grilling Station: \$20 per person

Includes Rolls & Condiments

Choose two of the following proteins

Chicken

Steaks

Ribs

Salmon

**Includes \$150 grill attendant fee*

Pasta Bar - Chef Manned: \$20

Assorted Pastas

Choice of three sauces

Assorted Toppings

Mashed Potato Bar: \$8 per person

Mashed Potatoes

Whipped Sweet Potatoes

Aged Cheddar, Scallions, Chopped

Bacon, Candied Pecans, Mini

Marshmallows, Maple Butter,

Whipped Butter, Sour Cream



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Dinner Buffets

Priced Per Person

Taco Bar: \$26

Soup Choice of One

Tortilla Soup
Taco Soup
Chicken Fajita Soup

Starters

Chopped Iceberg Salad
Bacon, Cherry Tomatoes, Southwest Ranch Dressing
Black Bean & Corn Salad
Red Onion, Cilantro, Red Bell Pepper, Jalepenos
Tortilla Chips & House Made Salsa

Proteins

Mexican Style Ground Beef
Blackened Mahi
Pulled Chicken Tinga

Accoutrements

Soft Corn Tortilla Shells
Hard Tortilla Shells
Shredded Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Pickled Onions, Jalapenos, Sour Cream, Queso Fresco

Sides

Mexican Style Rice
Refried Beans

Dessert Choice of One

Dessert Empanadas
Cookies

Add Ons:

Vegetable Quesadillas (\$2pp)
Guacamole (\$5pp)
Shrimp (\$5pp)
Fajita Veggies (\$2pp)



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Strolling Reception: \$36

Choice of One Composed Salad Option:

Tossed Caesar Salad

Romaine Lettuce, Croutons, Grated Parmesan & Caesar Dressing

Field Greens

Cherry Tomatoes, Shaved Carrots, Ranch & Honey Lemon Vinaigrette on the side

Choice of One Buffet Enhancement:

Details on page 10

Pasta Bar

Macaroni & Cheese

Mashed Potato Bar

Choice of One Vegetable:

Roasted Asparagus

Garlic Broccolini

Green Beans

Vegetable Medley

Roasted Root Vegetables

Roasted Brussels Sprouts

Choice of Two Composed Dishes:

Chicken French

Lemon White Wine Sauce

Grilled Salmon

Dill

Grilled Shrimp

Garlic Butter

Dessert:

Petit Fours

Buffalo Buffet: \$28

Starters:

House Salad

Ranch and Balsamic

Entrees:

Chicken Wings

Choice of Two Sauces (Hot, Medium, Mild, Garlic Parmesan, and BBQ)

Beef on Weck

Cheese Pizza

Pepperoni Pizza

Accoutrements:

Blue Cheese

Celery

Carrots

Dessert:

Assorted Cookies



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Classic \$40

Soup:

Roasted Tomato & Parmesan Soup

Salad:

Crisp Romaine Hearts

Caesar Dressing, Croutons, Parmesan

Grilled Asparagus

Parmesan, Roasted Shallot Vinaigrette

Toasted Orzo Salad

Red Onion, Cucumber, Feta Cheese, Olive

Oil Vinaigrette

Entrees: (chose two)

Roasted French Chicken

Lemon White Wine Sauce

Fennel Dusted Atlantic Salmon

Dill

Grilled Sirloin Steak

Roasted Mushroom Thyme Demi

Sides: (chose two)

Parmesan Crusted Cauliflower

Paprika-Dusted New Potatoes

Steamed Green Beans

Three Cheese Tortellini

Tomato Coulis, Farm Vegetables

Desserts: (chose one)

Seasonal Cheesecake

Triple Threat Chocolate Cake

Buffet Add Ons:

4oz Roasted Lobster Tails \$18

Grilled Shrimp \$18

Seared Scallops \$18



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Plated Dinners

Select one soup or salad as your first course

Soups:

Roasted Tomato Cream
Parmesan, Cherry Tomato, Olive Oil
 Wild Mushroom Bisque
Roasted Mushrooms, Thyme
 Butternut Squash Bisque
Toasted Pumpkin Seeds, Truffle Oil
 Italian Wedding Soup
Spinach, Mini Meatballs
 Roasted Corn Chowder
 Bacon
 Beef Barley

Appetizers:

Fried Green Tomato	\$5
<i>Fresh Goat Cheese, Tomato Jam, Chipotle Aioli</i>	
Ricotta Ravioli	\$7
<i>Vodka Sauce</i>	
Wild Mushroom Risotto	\$9
<i>Aged Parmesan, Roasted Tomatoes</i>	
4oz. Seared Crab Cake	\$20
<i>Lemon Caper Aioli, Arugula, Confit Tomato</i>	

Salads:

Baby Iceberg Salad
Bacon, Cherry Tomatoes, Blue Cheese Dressing
 Harvest Salad
Butternut Squash, Pumpkin Seeds, Cranberries, Maple Vinaigrette
 Classic Caesar
Romaine Lettuce Hearts, Croutons, Parmesan
 Field Greens
Goat Cheese, Raspberries, Honey-Lemon Vinaigrette
 Mediterranean Salad
Cherry Tomatoes, Red Onion, Kalamata Olives, Feta Cheese
 Caprese Salad
Fresh Mozzarella, Tomato, Basil Balsamic Vinaigrette



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Each party may select up to three proteins as your main course, along with one vegetable and one starch - each entree price includes a soup or salad and dessert

Chicken:

Chicken Breast	\$40
<i>Sundrued Tomato, Artichoke, and Sherry Cream</i>	
Chicken Frenched	\$40
<i>Lemon White Wine Sauce</i>	
Chicken Picatta	\$40
<i>Capers, Lemon Beurre Blanc</i>	

Fish:

Grilled Shrimp	\$40
<i>Dill</i>	
7oz. Grilled Salmon	\$48
<i>Lemon Beurre Blanc</i>	\$50
7oz. Grilled Mahi Mahi	
<i>Pineapple Salsa</i>	\$60
7oz. Pan-Seared Sea Bass	
<i>Lemon Butter</i>	

Meat:

6oz. Filet Mignon	\$67
<i>Sage Jus</i>	
8oz. Prime Filet of Sirloin	\$42
<i>Thyme Jus</i>	
14oz. Bone in Frenched Ribeye	\$70
<i>Gorgonzola Butter</i>	
14oz. Grilled NY Strip Steak	\$65
<i>Rosemary Red Wine Demi</i>	

Vegetarian:

Pasta Primavera	\$36
Seasonal Vegetarian Dish	\$36

Vegetable Options: Choose One

Roasted Asparagus, Garlic Broccolini, Baby Carrots, Green Beans, Roasted Root Vegetable, Roasted Brussel Sprouts

Potatoes & Grains: Choose One

Roasted Red Potatoes, Sweet Potato Puree, Garlic Mashed Potatoes, Seasonal Risotto



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Dessert Options

Plated Desserts: *One option included with lunch or dinner plated options*

Displayed Desserts: *Choice of three (\$13pp) or choice of four (\$16pp)*

Strawberry Shortcake Sheetcake
Seasonal Cheesecake
Triple Threat Chocolate Cake
Assorted Cookies
Assorted Petite Squares

Lemon Italian Cream Cake
Salted Caramel Brownies
Chocolate Eclairs
Chocolate Cannoli's
Seasonal Pie
*Apple, Blueberry, Peach, Cherry,
Pumpkin, and more...*

Please note:

Guests may bring desserts from outside vendors, but may be subject to charges for cake cutting (\$2pp) or other plating charges



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Bar Packages & Beverage Pricing

Well Selections:

Vodka, Whiskey, Rum, Gin, Bourbon, Scotch

House Wine Selections:

Sauvignon Blanc, Chardonnay, Riesling, Pinot Grigio, White Zinfandel, Moscato, Cabernet Sauvignon, Merlot, Pinot Noir

Select Brands:

Absolut Vodka, Titos Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniels, Seagram's V.O. Whiskey, Southern Comfort

Select Wines:

Santa Margherita Pinot Grigio *Italy*, The Seeker Riesling *Germany*, Matua Sauv Blanc *New Zealand*, Kendall Jackson Chardonnay *California*, M. Chapoutier Marius Rose *France*, Hess Select Pinot Noir *California*, Montes Malbec *Chile*, Pensfolds Shiraz *Australia*, Bar Dog Cabernet Sauvignon *California*, The Zin Zinfandel *California*

Premier Brands:

Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal Whiskey, Makers Mark Bourbon, Johnnie Walker Red Label Scotch, Patron Tequila

Premier Wines:

Kim Crawford Sauvignon *New Zealand*, Cakebread Cellars Chardonnay *Napa Valley*, Stag's Leap Merlot *Napa Valley*, Stag's Leap Cabernet Sauvignon *Napa Valley*, Santa Margherita Pinot Grigio *Italy*, Meiomi Pinot Noir *California*

Beers:

Molson Canadian, Coors Light, Michelob Ultra, Labatt Blue, Labatt Blue Light, Budweiser, Bud Light, Miller Light, Heineken, Corona, Corona Premier
Add: High Noon On Consumption \$8

**There is a \$75 bartender fee for groups under 50*

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Hourly Full Bar Pricing

(per guest/per hour, includes all bartender fees)

	Well	Select	Premier
One Hour	\$15	\$18	\$23
Two Hours	\$23	\$26	\$33
Three Hours	\$30	\$33	\$41
Four Hours	\$37	\$40	\$49
Five Hours	\$43	\$46	\$56

Hourly Beer and Wine Pricing

(per guest/per hour, includes all bartender fees)

	Well	Select	Premier
One Hour	\$11	\$13	\$15
Two Hours	\$18	\$20	\$22
Three Hours	\$23	\$25	\$27
Four Hours	\$28	\$30	\$32
Five Hours	\$33	\$35	\$37

Soft Drink Package

(per guest/per hour)

One Hour	\$5
Every Hour After	Add \$2

Coffee & Tea

Stationed \$3 or Served \$4



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Additional Services

Linen: *Non Members Only*

Ivory Linen with sandalwood napkins is provided for all tables at no additional charge. Colored linen is available upon request, priced at \$1 per guest.

Valet:

Available upon request \$150 for parties under 100 guests, \$250 for 100 guests or more

Cash Bar:

Available upon request

Items Available for Rent:

- Uplights
- Gold Chargers
- Ivory Chair Covers
- Mirrors for centerpieces
- Table Lamps
- Hurricane Vases
- Gold Circle Framed Arch



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Room Rentals

Non Members Only

	<i>January - March</i>	<i>April - December</i>
Kenan Room	\$75	\$250
Main Dining Room	\$125	\$175
Grill Room	\$250	\$75
Lower Patio		\$250
Pool Only From 7pm-9m		\$250
Full Club House		\$2,000
<i>Requires 250 guests and Board Approval</i>		

**all room rentals accompanied with catering are subject to sales tax*



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Catering Policies

MEMBER SPONSORSHIP - Non-members may use the event space if they are sponsored by a member and comply with all club policies. The sponsoring member vouches for the excellent character of the sponsored guest and guarantees financial responsibility for all charges. If alternative billing arrangements are not organized with the manager, the remaining balance will show a record on the sponsoring member's account.

DEPOSITS - Lockport Town and Country Club Requires a deposit for events with more than 150 guests. Deposits are due two weeks prior to the event after receiving a signed catering agreement to guarantee and hold space. A deposit for an event of 150+ guests is \$1000 for member events and \$2500 for member-sponsored events and is non-refundable.

CANCELLATIONS - For events canceled between 90 and 30 days prior to the event date, a cancellation fee of the estimated guest count on file will be charged 25% of the food and beverage amount. Events that are canceled between 30 days and 72 hours of the event will be charged 75% of the guaranteed number for food and beverage. For all events canceled within 72 business hours of the event date, a cancellation fee based on 50% of the guaranteed number of gas will be billed.

WEATHER - Postponement: In the case that a Winter Weather Warning or Emergency is declared for Niagara County within 72 hours of your event date, you have the option to postpone your event for 25% of the estimated cost based on your guarantee. This is to cover the cost of food that has been ordered and/or prepared. Your event must be rescheduled within 60 days. Your other option is to cancel the event following the cancellation policy above. Outdoor Weather Decision: In the case that one or more of your events are taking place outside without protection from the elements, you must decide a minimum of four hours prior to the event start time if the event will take place outside or inside at the weather backup option. If the event is moved inside after that time, the club will do everything possible to accommodate, but cannot guarantee the same setup.

DRESS CODE - All attendees of an event at Lockport Town and Country Club must abide by the dress code. Items including T-shirts, baseball caps, or visors are not acceptable club attire. Dress jeans are permitted at the club. There are to be no holes or rips in any piece of clothing. Any outside vendor booked by the client or club for a private function is required to adhere to the same dress code policy. Company shirts are preferred by outside vendors where applicable.

CELL PHONES - verbal communication, e.g. phone calls and conversations, is restricted to restroom facilities in the clubhouse and on the grounds, in the Men's and Ladies Locker Rooms, or in a car in the parking lot.

Catering Policies

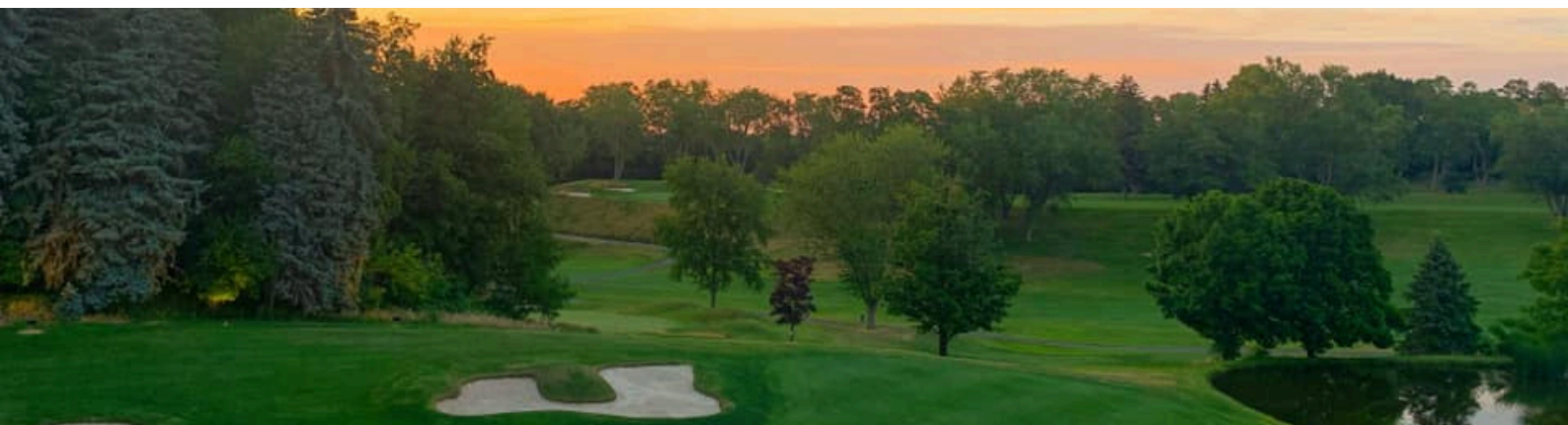
MENU SELECTION - Your final menu is due To the manager a minimum of two weeks prior to your function date. At that time a banquet event order will be produced outlining the details of your event.

GUARANTEE - Lockport Town & Country Club requires a final guaranteed number of persons attending your function and food counts (if applicable) by noon, three business days prior to the function day. If a guarantee is not provided, the club will prepare a bill for the highest communicated guest count or the number of guests attending, whichever is greater. After this time, all food selections cannot be changed as food has to be ordered. If you must change your food selections within 72 business hours of your event, you will be charged a 50% premium of the new menu item price to cover the cost of the lost product. If the number of guests exceeds the guaranteed count, the club cannot guarantee to provide identical services for the additional guests but will accommodate an alternative meal.

SERVICE CHARGE & TAX - For members an 18% service charge and 8% state sales tax will be charged on food and beverage items. All non members are subject to a 23% taxable service charge an 8% state sales tax on food and beverage items.

VENDORS - All equipment, rental linens, rental chairs, floral centerpieces, etc. must be in contact with the dining room manager to schedule a time for load in and load out. We request all event-related items be dropped off no earlier than three days prior to the event and picked up no later than two days after the event.

DAMAGE - The club does not permit the affixing of anything to walls, floors, or ceilings of the rooms with nails, staples, tape, or any other adhesive unless approval is given in advance. Any damage to the club's premises or equipment caused by the guests or vendors of the event will be charged to the person responsible for the event. No rice or other material may be thrown inside or outside of the clubhouse. Additional charges for clean-up will be made if this requirement is not honored. For all tents erected over grass surfaces, a grounds restoration charge will be applied. Please consult with your dining room manager for a quote.



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2025

**LOCKPORT TOWN &
COUNTRY CLUB**

Contact Us



(716) 433 - 5969



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