



Food & Beverage 2026

CATERING MENU

LOCKPORT TOWN & COUNTRY CLUB



lockportcountryclub.com/contact



CONTENTS

INTRODUCTION 3

BREAKFAST PACKAGES 4

Brunch Buffet, Tee Off

ADD-ON PACKAGES 5

LUNCH BUFFET PACKAGES 6-7

Chestnut Ridge, The Garden, Patio Picnic, The Locks

HORS D'OEUVRES 8

Display Only, Choice of Passed or Displayed

DINNER BUFFET PACKAGES 9

Birdie, Buffalo, Divine

PLATED DINNER SELECTIONS 10

Customize your four course dinner.

DESSERT OPTIONS 11

Plated or Displayed, Dessert Policy

BAR PACKAGES 12

Beer + Wine Selections, Open Bar, Beer + Wine, Soft Drinks, Coffee + Tea

EVENT FEES 13

Deposit, Linen, Valet, Rental Items

POLICIES 14-15

Deposits, Member Sponsorship, Cancellations, Weather, Dress Code, Cell Phones, Menu Selection

CONTACT US 16



INTRODUCTION

WELCOME TO LOCKPORT TOWN & COUNTRY CLUB



Thank you for considering us to host your special event. Our goal is to provide you and your guests with a personalized experience, paired with exceptional service. From the stunning views of our golf course to our thoughtfully prepared cuisine, every detail is designed to help you create lasting memories.

At Lockport Town & Country Club, you can host your gathering in any of our elegant venues, including the Kenan Room with Upper Deck, Lower Patio, Grille Room, or Main Dining Room. Our team is committed to accommodating your needs and ensuring every detail of your event is seamless and enjoyable.

We look forward to working with you to craft a truly memorable occasion—one that you and your guests will cherish for years to come. Please don't hesitate to contact us with any questions regarding private events, sponsorships, or menu selections.

Brennan Stevens
Food & Beverage Manager
LTCC@lockportcc.com



BREAKFAST PACKAGES

SELECT A PACKAGE - PRICE PER PERSON

All breakfast buffets include coffee, tea, and a selection of juices: orange, grapefruit, and cranberry.

BRUNCH BUFFET - \$28

Select One Salad

- House Salad
- Caesar Salad

Select One

- Waffles
- French Toast

Accompaniments

- Sliced Seasonal Fruit & Berries
- Assorted Breakfast Pastries
- Scrambled Eggs
- Roasted Potatoes

Select One Entrée

- Stuffed Caprese Chicken
- Lemon Artichoke Chicken
- Lemon Pepper Chicken
- Sliced Ham or Turkey

Select One Protein

- Smoked Bacon
- Breakfast Sausage Links

Add additional egg or protein for \$3 per item



TEE OFF - \$10

- Sliced Seasonal Fruit & Berries
- Assorted Danish Pastries
- Greek Yogurt & Berry Parfaits with Granola



ADD-ON PACKAGES

SELECT A PACKAGE - PRICE PER PERSON

ADDITIONAL OFFERINGS

BUTTERMILK PANCAKES OR FRENCH TOAST - \$4

Berry Compote, Vermont Maple Syrup

WHOLE FRUIT DISPLAY - \$4

Apples, Bananas, Oranges

BREAKFAST SANDWICHES - \$6

Choice of Bread

Choice of Egg Preparation

Choice of Cheese

Choice of Ham, Bacon, or Sausage

OMELET STATION - \$13

Farm-fresh eggs, egg beaters, and egg whites

Ham, smoked salmon

Tomato, spinach, mushrooms, peppers, onion

Cheddar, swiss, and goat cheese

MIMOSA BAR

Bubbles of Choice – Starting at \$20 per bottle

Fresh Juices – Assorted seasonal flavors

Seasonal Fresh Berries – For garnish, \$2 per person





LUNCH BUFFET PACKAGES

SELECT A PACKAGE - PRICE PER PERSON

All lunch buffets include assorted cookies, brownies, coffee, tea, and a selection of juices: orange, grapefruit, and cranberry.



CHESTNUT RIDGE BUFFET - \$24

SOUP & SALAD

Select One Soup or Salad

Soups

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

Salads

- Caesar Salad
- Mediterranean Orzo

HAND-CRAFTED SANDWICHES

Choice of Two Sandwiches

- **Grilled Garden Vegetable Wrap** – Herbed chèvre, pesto, roasted red peppers, and portobello mushroom.
- **Roasted Turkey Breast Wrap** – Swiss cheese, honey mustard, lettuce, in a wheat wrap.
- **Roasted Turkey BLT** – Avocado, bacon, lettuce, tomato, and mayonnaise on toasted white bread.
- **Chicken Salad** – Served on Bibb lettuce with a white roll and craisins.
- **Tuna Salad** – Served with lettuce and tomato on toasted wheat bread.
- **Classic Club Sandwich** – Ham, turkey, bacon, tomato, lettuce, and dijonnaise.

THE GARDEN BUFFET - \$26

SOUP & SALAD

Soups

- Your choice of soup, made to order.

Select One Salad

- Caesar Salad
- Mixed Field Greens

Select Your Accompaniments

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

Select your Dressing

- Ranch, Italian, Balsamic Vinaigrette

PROTEINS

Choice of Two Proteins

- Grilled Chicken Breast
- Grilled Sirloin Steak
- Grilled Shrimp (+\$2)
- Grilled Salmon (+\$2)



LUNCH BUFFET PACKAGES

SELECT A PACKAGE - PRICE PER PERSON

All lunch buffets include assorted cookies, brownies, coffee, tea, and a selection of juices: orange, grapefruit, and cranberry.



THE LOCKS BUFFET - \$36

SALADS

Select One

House Salad, Caesar Salad

ENTRÉES

Select Two

Chicken Marsala, Chicken Piccata, Roasted Château of Sirloin,
Honey Roasted Turkey Breast

PASTA SAUCE

Select One

Marinara, Blush

SIDES

Option of Herb Roasted, Mashed, or Scalloped Potatoes,
Seasonal Vegetable, Rolls or Breadsticks



HORS D'OEUVRES

PRICE PER PERSON

DISPLAY ONLY

Artisan Flatbread Pizzas - \$9

Cheese, Pepperoni, Buffalo Chicken Finger, Mediterranean Vegetable

Charcuterie Board - \$22

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

Cheese & Fruit Display - \$10

Assorted Cheese and Crisp Fresh Cut Fruit Served with Crackers

Jumbo Shrimp Display - \$10

Mini Meatballs - \$7

Swedish Style or Marinara Sauce

Mini Sliders & Sandwiches

Turkey Club - \$4

Beef on Weck - \$5

Cheese Burgers - \$5

Buffalo Chicken - \$5

Reuben - \$6

Vegetable Crudité - \$8

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

CHOICE OF PASSED OR DISPLAYED

CHILLED

Shrimp Cocktail - With house-made cocktail sauce - **\$10**

Classic Bruschetta - Toasted baguette, tomatoes, garlic, basil, shallots - **\$5**

Caprese Skewers - Fresh mozzarella, tomato, basil, and balsamic drizzle - **\$8**

HOT

Mini Crab Cakes - Served with rémoulade dipping sauce - **\$8**

Vegetable Spring Rolls - With sweet chili sauce - **\$4**

Bacon-Wrapped Scallops - **\$8**

Pork Pot Stickers - **\$5**

Assorted Stuffed Mushrooms - Spinach, sausage, or crab - **\$6**

Arancini - Topped with pomodoro - **\$6**

Chicken Skewers - Choice of teriyaki or BBQ - **\$5**

Coconut Shrimp - **\$8**

Lamb Lollies - **\$12**

Beef on Weck Crostini - **\$7**



DINNER BUFFET PACKAGES

SELECT A PACKAGE - PRICE PER PERSON



BIRDIE BUFFET - \$36

SALADS

Select One

Caesar Salad, House Salad

VEGETABLES

Select One

Roasted Asparagus, Garlic Broccolini, Green Beans, Vegetable Medley, Roasted Root Vegetables, Roasted Brussels Sprouts

PROTEINS

Select Two

Chicken French w/ Lemon White Wine Sauce, Grilled Salmon w/ Dill Sauce, Grilled Shrimp w/ Garlic Butter

DESSERT

Petit Fours

CHEF MANNED BAR

Optional - Additional Cost Per Person

Pasta Bar - \$20

BUFFALO BUFFET - \$28

SALAD

House Salad

ENTRÉES

- Chicken Wings
 - Choice of two sauces: Hot, Medium, Mild, Garlic Parmesan, and BBQ
- Beef on Weck
- Cheese Pizza
- Pepperoni Pizza

ACCOMPANIMENTS

Ranch, Balsamic, Blue Cheese, Celery Sticks, Carrot Sticks

DIVINE BUFFET - \$40

SOUP

Your choice of soup, made to order

SALADS

Caesar Salad, House Salad

ACCOMPANIMENTS

- Dinner Rolls w/ Butter
- Choice of Dressing: Caesar, Ranch, Balsamic

ENTRÉES

Select Two

Roasted French Chicken, Atlantic Salmon w/ Dill Sauce, Grilled Sirloin Steak

SIDES

Select Two

Vegetable Medley, Steamed Green Beans, Roasted Red Potatoes, Mashed Potatoes

DESSERT

Cheesecake



PLATE DINNER SELECTIONS

CREATE YOUR IDEAL DISH - PRICE PER PERSON



APPETIZERS

Select One

Scallops Orgenata, Bruschetta, Lamb Lollies, Crab & Grouper Cake

SOUP

Your choice of soup, made to order

SALADS

Select One

House Salad, Caesar Salad

VEGETABLE

Select One

Roasted Asparagus, Garlic Broccolini, Vegetable Medley, Green Beans

POTATO & GRAIN

Select One

Roasted Red Potatoes, Sweet Potato Purée, Garlic Mashed Potatoes, Wild Rice

DESSERT

View Page 11 for Dessert Options.

ENTRÉES

Select Two Proteins

- Chicken Breast - \$48
- Chicken Francaise - \$52
- Chicken Piccata - \$52
- 6 oz. Roasted Salmon - \$55
- 6 oz. Pan-Seared Sea Bass - \$58
- 6 oz. Filet Mignon - \$67
- 14 oz. Bone-In French Cut Ribeye - \$70
- 12 oz. Grilled NY Strip Steak - \$65

Vegetarian Option

- Seasonal Vegetarian Dish - \$38



DESSERT OPTIONS

PRICE PER PERSON



Plated: Choose one option included with your lunch or dinner entrée.

Displayed desserts are available at the following prices: one dessert for \$10 per person, two desserts for \$13 per person, or three desserts for \$16 per person.

DESSERTS

Strawberry Shortcake Sheetcake
Cheesecake
Triple Threat Chocolate Cake
Assorted Cookies
Lemon Italian Cream Cake
Brownies
Pistachio Crusted Cannoli
Seasonal Pie (Apple, Blueberry, Peach, Cherry, Pumpkin, and more...)

DESSERT POLICY

Guests may bring in desserts from outside vendors; however, the club must be informed in advance so that in-house desserts are not provided and billed for the event. A cake-cutting fee of \$2 per person applies, and other outside desserts may be subject to an additional plating fee of \$2 per person.



BAR PACKAGES

SELECT A PACKAGE - PRICE PER PERSON

BEER + WINE SELECTIONS

Well Liquor

Vodka, Whiskey, Rum, Gin, Bourbon, Scotch

Select Liquor

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

Premier Liquor

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

House Wine

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

Select Wines

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

Premier Wines

Kim Crawford Sauvignon Blanc (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 Lite, Heineken, Corona, Corona Premier

Additional Item

High Noon (On Consumption)

Cash Bar

Available upon request.



OPEN BAR PACKAGE

	Well	Select	Premier
1 Hour	\$16	\$18	\$23
2 Hour	\$24	\$26	\$33
3 Hour	\$31	\$33	\$41
4 Hour	\$38	\$40	\$49
5 Hour	\$44	\$46	\$56

BEER + WINE PACKAGE

	House	Select	Premier
1 Hour	\$13	\$15	\$17
2 Hour	\$20	\$20	\$22
3 Hour	\$24	\$25	\$27
4 Hour	\$29	\$30	\$32
5 Hour	\$34	\$35	\$37

SOFT DRINK PACKAGE

1 Hour	\$5
2 Hour	\$7
3 Hour	\$9
4 Hour	\$11
5 Hour	\$13

COFFEE + TEA PACKAGE

Stationed	\$3
Served	\$4



EVENT FEES



DEPOSIT

Required for events with more than 150 guests

Due two weeks before the event upon receipt of a signed catering agreement

\$1,000 for member events

\$2,000 for non-member events

Non-refundable

LINEN

Maize linens with Forest Green napkins provided at no additional charge

Colored linens available upon request – \$2 per guest

VALET

Available upon request

\$150 for parties under 100 guests

\$250 for parties of 100 guests or more

RENTAL ITEMS

We offer a selection of rental items to help customize your event. Let us know your needs, and we'll be happy to share what's available.



POLICIES

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 upon receipt of a signed catering agreement to guarantee and reserve the space. The deposit for events with 150 or more guests is \$1,000 for member events and \$2,000 for non-member events. These deposits are non-refundable.

PAYMENT

Non-member events must be paid in full three days before the scheduled event. Checks can be made payable to LTCC with the name of your event.

GUARANTEED COUNT

Lockport Town & Country Club requires a final guaranteed number of attendees and food counts (if applicable) by noon, **three business days before the event**. If a guarantee is not provided, the club will prepare a bill based on the highest communicated guest count or the actual number of guests attending, whichever is greater. After this deadline, food selections cannot be changed as orders will have been placed. If you need to alter your food selections within 72 hours before your event, a 50% premium on the new menu item price will be charged to cover the cost of lost product. If the number of guests exceeds the guaranteed count, the club cannot guarantee identical service for the extra guests but will make accommodations with alternative meals.

SERVICE CHARGE & TAX

For members, an 18% service charge and an 8% state sales tax will be applied to food and beverage items. All non-members are subject to a 23% taxable service charge and an 8% state sales tax on food and beverage items. *Please note:* service charge and applicable tax will be added to the listed price.

CANCELLATIONS

For events canceled between 90 and 30 days prior to the event date, a cancellation fee of 25% of the estimated food and beverage cost will be charged based on the guest count on file. Events canceled between 30 days and 72 hours before the event will incur a fee of 75% of the guaranteed number for food and beverage. For cancellations made within 72 business hours of the event date, a fee equal to 50% of the guaranteed guest count will be billed.

DRESS CODE

All attendees at events hosted at Lockport Town and Country Club must adhere to the dress code. Attire such as T-shirts, baseball caps, or visors is not acceptable. Dress jeans are permitted, provided they do not have holes or rips. Any outside vendors booked by the client or the club for a private function must also comply with the dress code policy, and company shirts are preferred for outside vendors where applicable.



POLICIES

DRESS CODE

All attendees at events hosted at Lockport Town and Country Club must adhere to the dress code. Attire such as T-shirts, baseball caps, or visors is not acceptable. Dress jeans are permitted, provided they do not have holes or rips. Any outside vendors booked by the client or the club for a private function must also comply with the dress code policy, and company shirts are preferred for outside vendors where applicable.

CELL PHONES

Verbal communication, including phone calls and conversations, is restricted to restroom facilities, the Men's and Ladies' Locker Rooms, or in a car in the parking lot.

MENU SELECTION

Your final menu selection is due to the manager a minimum of two weeks prior to your event date. At that time, a banquet event order will be generated, outlining the details of your event.

WEATHER

Postponement: If a Winter Weather Warning or Emergency is declared for Niagara County within 72 hours of your event date, you may choose to postpone your event by paying 25% of the estimated cost based on your guarantee. This fee covers the cost of food that has been ordered and/or prepared. Your event must be rescheduled within 60 days. Alternatively, you may cancel the event in accordance with the cancellation policy outlined above. **Outdoor Weather Decision:** If one or more of your events are scheduled outdoors without protection from the elements, you must decide at least four hours prior to the event start time whether it will take place outside or inside using the weather backup option. If the event is moved indoors after that time, the club will do its best to accommodate, but it cannot guarantee the same setup.

VENDORS

All equipment, rental linens, rental chairs, floral centerpieces, etc., must be coordinated with the dining room manager to schedule a time for drop-off and pick-up. We request that all event-related items be dropped off no earlier than three days before the event and picked up no later than two days after the event.

DAMAGE

Any damage to the club's premises or equipment caused by guests or vendors will be charged to the individual responsible for the event. Additional cleanup charges will apply if necessary. For all tents erected over grass surfaces, a grounds restoration charge will be applied. Please consult with the dining room manager for a quote.



CONTACT US



Brennan Stevens
Food & Beverage Manager
LTCC@lockportcc.com
716-433-5969 ext. 101

Rowland O'Malley
General Manager
rowland@lockportcc.com
716-433-5969 ext. 103

Accounts Receivable/Billing
office@lockportcc.com
716-433-5969 ext. 104