



**LOCKPORT TOWN & COUNTRY CLUB**

# **CATERING**



## **MENU**

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

[www.lockportcountryclub.com](http://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: \$13**

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

## **Second Hole: \$17**

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: \$23**

Sliced Seasonal Fruit & Berries  
Freshly Baked Breakfast Pastries  
Homemade Assorted Muffins  
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: \$5**

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

## **Omelet Station: \$10**

***(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

## **Irish Cut Oatmeal: \$4**

Brown Sugar, Currants, Sliced Almonds

## **Buttermilk Pancakes or French Toast: \$4**

Berry Compote, Vermont Maple Syrup

## **Whole Fruit Display: \$15 per dozen**

Apples, Bananas, Oranges



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# Brunch

*Priced Per Person*

## **18 Holes: \$33**

Sliced Seasonal Fruit & Berries  
Freshly Baked 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

### **Select One Protein**

Smoked Bacon  
Breakfast Sausage Links

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

## Mimosa Station Upgrade

Bubble of Choice  
Starting at \$10 per  
bottle

Fresh Juices \$2pp

Seasonal Fresh Berries  
for Garnish \$3pp



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: \$18**

#### **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*

#### **Sides**

Rolls or Breadsticks

#### **Dessert**

Assorted Cookies & Brownies

### **The Garden: \$22**

#### **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**

Grilled Chicken Breast

Broiled Shrimp

Grilled Sirloin Steak

#### **Dessert**

Assorted Cookies & Brownies



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## **Picnic Lunch: \$23**

### **Salads**

Iceberg Wedges

*Bacon, Blistered Tomatoes, Blue Cheese, Pickled Red Onions*

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

Olive Tray

### **Dessert**

Assorted Cookies & Brownies



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# Plated Luncheons

*Includes one soup or salad option*

## **Soups**

Chicken Noodle  
Italian Wedding Soup  
Creamy Roasted Tomato & Parmesan  
Broccoli & Cheddar  
Corn Chowder  
Loaded Baked Potato  
Minestrone  
Roasted Leek & Potato

## **Salads**

Baby Iceberg Salad  
*Bacon, Cherry Tomatoes, Blue Cheese Dressing,  
Pickled Onion*  
LTCC Seasonal Salad  
*Seasonal Preparation*  
Classic Caesar  
*Romaine Lettuce Hearts, Croutons, Parmesan,  
Lemon*  
House Salad  
*Mixed Greens, Tomato, Cucumber, Carrot, Onion,  
Chickpeas*

## **Entrées Selections**

### **Fish:**

Grilled Shrimp (6/8) *Lemon Beurre Blanc* \$25  
Butter Poached Salmon *Dill Beurre Blanc &  
Lemon* \$30

### **Chicken:**

Herb Butter Stuffed Chicken *served with  
peppercorn sherry cream* \$26  
Asiago Crusted Chicken *Pan Jus* \$26  
Chicken Marinara *Parmesan* \$26  
Herb Roasted Chicken *Pan Jus* \$26  
Chicken Picatta *Lemon Sauce* \$26

## **Side Selections**

*(choice of one vegetable & one starch)*

Roasted Asparagus  
Garlic Broccolini  
Green Beans  
Vegetable Medley  
Roasted Brussel Sprouts

## **Starches**

Roasted Red Potatoes  
Mashed Potato  
Potato Au Gratin  
Parmesan Risotto  
Fingerling Butter Poached Potatoes

## **Beef:**

8oz Filet Mignon *with melted blue cheese & port  
wine demi* \$55  
12oz NY Strip Steak *Au Poivre* \$45

## **Pork:**

Herb Rubbed Pork Loin *Oven Roasted, topped with  
Apple Chutney & Pear* \$30

## **Vegetarian:**

Crispy Eggplant Cutlet *with Vegetable Risotto* \$25  
Penne Primavera \$23



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# Take a Break

*Priced Per Person*

## **Vegetable Crudité:** \$6

Broccoli, Cauliflower, Carrots, Cucumbers,  
Celery, Squash, Zucchini, Radish  
*Creamy Ranch Dressing*

*\*Add hummus for \$2.50 per person*

## **Whole Fresh Fruit:** \$15/dz

Apples & Bananas

## **Domestic & Import Cheeses:** \$8

Colby, Swiss, Provolone, Aged Cheddar,  
Chef's Choice, Almonds, Dried  
Cranberries

*Assorted Crackers*

## **Health Nut:** \$9

Assorted Muffins  
Organic Greek Yogurt  
Granola  
Raw Almonds  
Seasonal Berries

## **Fresh Fruit & Berries:** \$10

Seasonal Fruit & Berries  
Cantaloupe, Honeydew, Pineapple,  
Strawberries, Blueberries, Raspberries

## **A Sweet Treat:** \$13/dz

Assorted Cookies  
Chocolate Brownies

## **Beverage Break:**

Coffee & Tea	\$4
Pepsi, Diet Pepsi, Sierra Mist, Iced Tea	\$4
Bottled Water	\$3
Sparkling Bottled Water	\$6
*Full N/A Beverage Station with Cans	\$7



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# Hors D'oeuvres

*All prices are per piece*

## Chilled

Cranberry Chicken Salad Endive	\$3
Ahi Tuna Taco <i>Crispy Wonton</i>	\$4
Shrimp Cocktail <i>Housemade Cocktail Sauce</i>	\$4
Olive Tapenade Bruschetta <i>Whipped Ricotta, Tomato Jam</i>	\$3
Deviled Egg <i>Crispy Panchetta</i>	\$3
Smoked Salmon Canape <i>Whipped Chive Cream Cheese</i>	\$4
Beef on Weck Crostini	\$3

## Hot

Mini Crab Cakes <i>Remoulade Dipping Sauce</i>	\$3
Vegetable Spring Rolls <i>Sweet Chili Sauce</i>	\$3
Bacon Wrapped Scallops	\$3
Fresh Chicken Quesadillas	\$3
Pork Pot Stickers	\$3
Assorted Stuffed Mushrooms <i>Spinach, Sausage, and Crab</i>	\$3
Arancini <i>Italian Sausage &amp; Blue Cheese, Topped with Pomodoro</i>	\$3
Sesame Teriyaki Sate	\$3



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# Displayed Hors D'oeuvres

## *Priced Per Person*

### **Cheese Display: \$8**

Cheddar, Swiss, Provolone, and Danish Bleu served with assorted crackers, Almonds, and Dried Cranberries

### **Jumbo Shrimp Display:**

Priced per piece  
*Market Price*

### **Cheese & Fruit Display: \$10**

Assorted Cheese and Crisp Fresh Cut Fruit Served With Assorted Dips and Crackers

### **Mini Meatballs: \$7**

Tossed with Spinach and Pine Nuts, Gravy and Goat Cheese or Marinara Sauce

### **Antipasto Display: \$11**

Assorted Marinated Vegetables, Meats, Olives, Artichokes, and roasted red peppers with baguette bread

### **Artisan Flatbread Pizzas: \$10**

Cheese, Pepperoni, Buffalo Chicken Finger, Mediterranean, Vegetable

### **Vegetable Crudité: \$6**

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

*Creamy Ranch Dressing*

*\*Add hummus for \$2.50 per person*

### **Fresh Fruit & Berries: \$8**

Seasonal Fruit & Berries  
Cantaloupe, Honeydew, Pineapple, Strawberries, Blueberries, Raspberries

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 Serves 10-15  
*Horseradish Cream, Au Jus*  
\$250

Garlic Salt Crusted Prime Rib Serves 25-30  
*Horseradish Cream, Au Jus*  
\$325

Roasted Turkey Breast Serves 10-12  
*Cranberry Sauce, Pan Gravy*  
\$80

Salmon en Croute Serves 10-12  
*Whole Grain Honey-Mustard*  
\$150

*\*Includes \$150 carver fee*

## Grilling Station: \$28 per person

Includes Rolls & Condiments  
*Choose two of the following proteins*

Chicken

Steaks

Ribs

Salmon

*\*Includes \$150 grill attendant fee*

## Pasta Bar: \$8 per person

Penne Pasta

*Herb-Roasted Shrimp & Lemon Butter*

Farfalle

*Tomato Sauce & Italian Sausage*

Garlic bread

## Macaroni & Cheese: \$8 per person

Braised Short Rib

*Orecchiette Pasta, Gorgonzola*

*Cheese, Roasted Tomatoes*

Baked Traditional

*Shells, Baked White Cheddar*

*\*Crab and Lobster also available upon request*

## 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: \$42**

## **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

## **Add Ons:**

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



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## **Strolling Reception \$50**

### **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 Sherry Sauce  
Grilled Salmon  
Roasted Tomato, Lemon Beurre Blanc  
Grilled Shrimp  
Garlic Butter

## **Cookout \$45**

### **Starters:**

Southern Potato Salad  
Chopped Salad  
*Iceberg Lettuce, Dried Cranberries, Spiced Pecans, Blue Cheese*  
Watermelon Wedges

### **Entrees:**

Grilled Hamburgers & Red Hots  
8 Cut BBQ Chicken  
Grilled Salmon  
*Paprika Honey Glaze*

### **Condiments:**

Knott Rolls & Hot Dog Buns  
Lettuce Tomato, Red Onion, Pickles, American Cheese, Swiss Cheese, Cheddar Cheese, Ketchup, Mustard, Dijon Mustard

### **Sides:**

Roasted Corn  
*Bacon, Onion, & Red Pepper*  
Baked Macaroni & Cheese  
*Aged White Cheddar*  
Roasted Brussels Sprouts  
*Maple Glazed*  
Kettle Fried Chips

### **Dessert:**

Rice Crispies  
Chocolate Chip Cookies



### **Add Ons:**

BBQ Ribs (\$6pp)  
1/2 Roasted Lobster Tails (MKT)  
Grilled Shrimp (\$16pp)

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## Classic \$54

### 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:

Roasted French Chicken

*Lemon Sherry Sauce*

Fennel Dusted Atlantic Salmon

*Lemon Butter Sauce*

Grilled Sirloin Steak

*Roasted Mushroom Thyme Demi*

### Sides:

Parmesan Crusted Cauliflower

Paprika-Dusted New Potatoes

Steamed Green Beans

Three Cheese Tortellini

*Tomato Coulis, Farm Vegetables*

### Desserts:

Seasonal Cheesecake

Triple Threat Chocolate Cake

### Add Ons:

1/2 Roasted Lobster Tails (MKT)

Grilled Shrimp (\$16pp)



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

## **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**

**Chicken:**

Asiago-Crusted Chicken <i>Pan Jus</i>	\$40
Chicken Frenched <i>Lemon-Sherry Sauce</i>	\$40
Chicken Picatta <i>Capers, Lemon Beurre Blanc</i>	\$40

**Fish:**

Grilled Shrimp <i>Herb Lemon Butter</i>	\$45
7oz. Grilled Salmon <i>Lemon Beurre Blanc</i>	\$48
7oz. Grilled Mahi Mahi <i>Pineapple Salsa</i>	\$50
7oz. Pan-Seared Chilean Sea Bass <i>Lemon Butter</i>	\$83

**Meat:**

14oz. Bone-in Pork Chop <i>Sage Jus</i>	\$48
8-Hour Braised Beef Short Rib <i>Thyme Jus</i>	\$51
7oz. Grilled Beef Tenderloin <i>Red Wine Demi</i>	\$60
14oz. Grilled NY Strip Steak <i>Rosemary Red Wine Demi</i>	\$65
14oz. Prime Strip Steak <i>Rosemary Red Wine Demi</i>	\$85

**Vegetarian:**

Pasta Primavera	\$36
Seasonal Vegetarian Dish	\$36

**Vegetable Options: Choose One**

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

**Potatoes & Grains: Choose One**

Roasted Red Potatoes, Sweet Potato Puree, Potato Dauphinoise, Boursin Mashed Potatoes, Garlic Mashed Potatoes, Seasonal Risotto, Herb Parmesan Polenta Cake



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# Dessert Options

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

**Displayed Desserts:** *Choice of three (\$12pp) or choice of four (\$15pp)*

Warm Bread Pudding  
*Vanilla Ice Cream*  
Strawberry Shortcake  
*Biscuit, Fresh Whipped Cream*  
Seasonal Cheesecake  
Triple Threat Chocolate Cake  
Assorted Cookies

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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### Consumption Bar Pricing

(based on consumption, \$65 bartender fee, one bartender per \$75 guests)

Well Selections	\$8
Select Brands	\$11
Premier Brands	\$13
Cordials	\$12
House Wines	\$6
Select Wines	\$9
Premier Wines	\$11
Beers	\$6
Soft Drinks and Juices	\$3

### Hourly Full Bar Pricing

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

	<b>Well</b>	<b>Select</b>	<b>Premier</b>
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)

	<b>Well</b>	<b>Select</b>	<b>Premier</b>
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 or Served

\$4 Per Person



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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 \$200 for parties under 100 guests, \$450 for 100 guests or more

**Cash Bar:**

Available upon request



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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 Requires 250 guests and Board Approval		\$2000

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



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

# 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 guests 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.



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

**LOCKPORT TOWN &  
COUNTRY CLUB**

# Contact Us



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