



*Lebanon Country Club
Wedding Packages*



Congratulations on your engagement! As you embark on this new

journey, Lebanon Country Club is here to help you make your special day extraordinary! We are a charming, elegant, premier wedding and reception venue where our focus is you – how can we help you bring your fairytale wedding to life? Our mission is to make sure every last detail of your BIG day is unique and personal. Our professional Events Coordinator is with you from the very beginning stages of your planning to the very end of your wedding day, and our Executive Chef, along with his esteemed culinary team, will deliver you and your guests an exquisite and exceptional dining experience.

Located in the beautiful countryside of Lebanon on a prestigious 18-hole golf course, Lebanon Country Club was voted “*Best in Lebanon Valley*” for *Weddings and Receptions in 2014, 2015, and 2016!*

You will find enclosed in this packet all the details you need to get your big day started with Lebanon Country Club. And, if there is something special you have in mind that you don't see in the packet, let us know and we will make it happen – we are here for you!

All wedding packages include:

One Complimentary Limited Tasting (Required six months notice)

Set up and tear down of your reception

Ivory floor-length table linens & napkins

Bridal Party and Groomsmen Space

Outdoor Photography with your Photographer (Must be Coordinated in advance)

Professional Events Coordinator

We are excited to work with you in creating the wedding of your dreams!

The Management and Staff at Lebanon Country Club

*Wedding Package Tier One - \$40**

Butlered Hors d' oeuvres: Choice of two hot and two cold
Plated Salad: Choice of one
Plated Entrée: Choice of One
Rolls and Butter
Coffee & Tea
Cake cutting fee included

*Wedding Package Tier Two - \$54**

Stationed Hors d' oeuvres: Choice of one
Butlered Hors d'oeuvres: Choice of three hot and three cold
Plated Salad: Choice of one
Plated Entrée: Choice of one
Rolls and Butter
Coffee & Tea
Cake cutting fee included

*Wedding Package Tier Three - \$75**

Stationed Hors d' oeuvres: Choice of two
Butlered Hors d' oeuvres: Choice of three hot and three cold
Champagne Toast prior to the start of dinner service
Soup: Choice of one
Plated Salad: Choice of one
Intermettzo & Sorbets: Choice of one
Plated Entrée: Choice of two
Rolls and Butter
Coffee & Tea
Cake cutting fee included

****All wedding packages are priced per person and subject to a 22% service charge, sales tax, and does not include alcohol/bar packages****

****Any changes, upgrades, or modifications to any package will be subject to additional fees and charges****

Wedding Package Tier One

Cold Hors d' Oeuvres - Choice of Two

- Shaved Carpaccio of Beef Tenderloin:** served on rye rounds, grain mustard, butter & arugula "pesto"
- Southwest Chicken Salad:** black beans, cilantro & lime mayo on crisp tortilla chip, sour cream, cheddar cheese
- Deviled Eggs:** green olives, smoked paprika
- Croustades:** herbed goat cheese and sweet onion marmalade
- Jumbo Stuffed Strawberries:** sweet marsala mascarpone cheese
- Grilled Chicken Salad Croustin:** sundried tomatoes, pesto & parmesan cheese
- Bruschetta:** fresh tomato & basil
- Cucumber Rounds with Smoked Salmon Mousse**
- New Potato:** crème fraiche, green onion
- Stuffed Snow Peas:** herbed cream cheese

Hot Hors d' Oeuvres - Choice of Two

- Asiago Potatoes**
- Meatballs:** Choice of Barbeque, Marinara or Stroganoff
- Crisp Vegetable Spring Rolls**
- Chicken Lemongrass Pot stickers:** teriyaki dip
- Bacon Wrapped Brussels Sprouts** (seasonal)
- Sesame Chicken Skewers:** sweet Thai chili glaze
- Chicken Sate:** peanut sauce
- Franks in a Blanket**
- Crisp Coconut Shrimp:** spicy mango dip
- Stuffed Mushrooms:** Italian sausage

Plated Salad - Choice of One

- LCC House Salad:** Mesclun greens of soft & crisp lettuces, aged red wine vinegar, virgin olive oil, carrot, cucumber, tomato wedges
- LCC Caesar Salad:** Crisp romaine, aged Asiago classic Caesar dressing, herb croutons
- Strawberry & Spinach Salad:** goat cheese, walnuts, red onions, lemon-poppy seed dressing

Plated Entrée - Choice of One (Includes one starch and one vegetable)

- Grilled Top Sirloin Steak:** 7oz. choice cut, horseradish beef jus
- Apple Cider-Marinated Roast Pork Tenderloin:** Granny Smith apples, caramelized sweet onions, natural jus
- Sautéed Chicken Marsala:** boneless chicken breast, mushrooms, Marsala wine sauce
- Seared Salmon:** Sauce vierge

Wedding Package Tier Two

Stationed Hors d' Oeuvres - Choice of One

Assorted Cheeses
Fresh Fruit Platter
Mexican Fiesta Platter

Fresh Vegetable Crudites & Humus Platter
Bruschetta & Tri-colored Roasted Peppers Platter
Grilled Vegetable Platter

Cold Hors d' Oeuvres - Choice of Three

Options from Tier One PLUS:

Smoked Salmon: served on black bread, cream cheese, fresh dill, capers

Shrimp Salad & Mango Relish: Belgium endive

Prosciutto Croustades: shave Parma prosciutto ham, cantaloupe & black pepper relish, feta cheese

Crabmeat Stuffed Snow Peas: crabmeat mayo, cracked black pepper

Carpaccio of Beef Tenderloin: wrapped grilled asparagus, roasted Roma tomato aioli on crostini

Smoked Duck Breast: toasted datenut bread, apple pear mint relish

Hot Hors d' Oeuvres - Choice of Three

Options from Tier One PLUS:

Bacon Wrapped Grilled Portobello Mushrooms

Beef Sate: Teriyaki barbeque dip

Crisp Risotto Balls: honey lemon glaze

Mini Quiche Lorraine: Choice of spinach & goat cheese or ham & Swiss

Beef Tips Burgundy: served in crisp tart shell, bleu cheese

Crispy Asparagus: wrapped in phyllo dough

Plated Salad - Choice of One

LCC House Salad: Mesclun greens of soft & crisp lettuces, aged red wine vinegar, virgin olive oil, carrot, cucumber, tomato wedges

LCC Caesar Salad: Crisp romaine, aged Asiago classic Caesar dressing, herb croutons

Strawberry & Spinach Salad: goat cheese, walnuts, red onions, lemon-poppy seed dressing

Pear & Cherry Salad: medley of greens, crisp pears, dried cherries, bleu cheese, toasted pecans, aged balsamic vinaigrette

Plated Entrée - Choice of One (Includes one starch and one vegetable)

Options from Tier One PLUS:

Grilled Top Sirloin Steak: 7oz. choice cut, horseradish beef jus

Apple Cider-Marinated Roast Pork Tenderloin: Granny Smith apples, caramelized sweet onions, natural jus

Sautéed Chicken Marsala: boneless chicken breast, mushrooms, Marsala wine sauce

Seared Salmon: Sauce vierge

Baked Maryland Crab Cake: remoulade Sauce

Roasted Tenderloin of Beef: Pinot Noir Sauce, red onion confit

Crab Crusted North Atlantic Cod: blue crab & parmesan crust, lemon butter sauce, chive whipped potato

Seared Salmon & Filet Mignon: Béarnaise sauce, red wine reduction

Herb-marinated Supreme of Chicken & Sauté of Shrimp: parmesan-roasted garlic cream sauce

Wedding Package Tier Three

(Includes Champagne Toast Prior to Dinner Service)

Stationed Hors d' Oeuvres - Choice of Two

Assorted Cheeses
Fresh Fruit Platter
Mexican Fiesta Platter

Fresh Vegetable Crudites & Humus Platter
Bruschetta & Tri-colored Roasted Peppers Platter
Grilled Vegetable Platter

Cold Hors d' Oeuvres - Choice of Three

Options from Tier One and Tier Two PLUS:

Rare Seared Ahi Tuna: *sesame barbeque glaze, spicy mayo and wakami salad on a crisp wonton*

Medallions of Main Lobster: *toasted brioche, Dijon*

Goose Liver Pate: *pumpernickel toast, black currant jam*

Caviar & New Potato Fraiche: *crème fraiche, green onion*

Bluepoint Oyster Shooters: *bloody Mary mignonette, celery tomato relish*

Scallop Ceviche Endive: *Belgium endive, sweet red pepper aioli*

Marinated Grilled Jumbo Shrimp: *served on a fork with jalapeno honey glaze*

Hot Hors d' Oeuvres - Choice of Three

Options from Tier One and Tier Two PLUS:

Bacon Wrapped Scallops

Mini Crab Cakes: *tarragon mayonnaise*

Grilled Lollipop Lamb Chops: *Dijon & herb aioli*

Beef tenderloin Sliders: *brioche roll, Cotswald cheese*

Barbeque Wrapped Shrimp: *horseradish*

Peking Duck Pot stickers: *honey sesame hoisin dip*

Clams Casino: *smoked bacon, bell pepper*

Soup - Choice of One

Old Fashioned Tomato Soup

Maryland Crab Soup

Sweet Corn & Smoked Chicken Chowder

Beef & Barley

Cream of Mushroom with Herb Crostini

Vegetarian Vegetable in Tomato Broth

Old Fashioned Potato Soup

Chicken Corn Soup

New England Clam Chowder

Plated Salad - Choice of One

Options from Tier Two PLUS:

Heirloom Tomato & Mozzarella Salad: *Local tomatoes layered with fresh mozzarella cheese, garlic toast, basil, parsley, cracked pepper, lemon oil, aged balsamic vinegar*

Bibb lettuce, Arugula & Mache Greens: *Sun-dried tomatoes, olive, pine nuts, roasted tomato vinaigrette*

Strawberry & Spinach Salad: *goat cheese, walnuts, red onions, lemon-poppy seed dressing*

Baby Field Greens: *warm Stilton cheese tartlet, candied walnuts, pepper-orange vinaigrette*

Intermezzo & Sorbets - Choice of One

Grapefruit & Campari

Blackberry and Cabernet Sauvignon

White Grape and Champagne

Lemon and Champagne

Plated Entrée - Choice of Two (Includes one starch and one vegetable)

Options from Tier One and Tier Two PLUS:

Grilled Medallion of Beef & Crab Cake: *grain mustard beef jus, remoulade sauce*

Grilled New York Strip Steak: *10 oz. choice center cut, wild mushroom sauce, maître d' butter*

Prime Rib of Beef: *12oz. slow-cooked choice prime rib, herb pop-over, horseradish cream, au jus*

Grilled Filet Mignon of Beef: *7oz. choice center-cut filet, béarnaise sauce*

Char-Grilled, Double-Cut Lamb Rack Chop: *New Zealand lamb, balsamic mint gastrique*

Sautéed Shrimp: *garlic-herb butter Sauce, blended rice pilaf*

Roasted Supreme of Chicken: *lobster, tarragon, chicken mousseline, natural jus*

Vegetable, Starch & Grain Selections

Starches & Grains

Blended Rice Pilaf

Risotto Milanaise

Parmesan Risotto

Basmati Rice

Wild Rice with Pecans & Dried Fruits

Creamy Rosemary & Boursin Polenta

Potatoes

Dauphinoise Potatoes

Buttermilk Mashed Potatoes

Roasted Garlic Mashed Potatoes

Broiled New Potatoes w/ Parsley & Butter

Roasted Red Bliss Potatoes w/ Fresh Herbs

Scallop Potatoes

Vegetables

Ratatouille

Roasted Root Vegetables

Asparagus & Baby Carrots

Medley Seasonal Vegetables

Ragout of Baby Spring Vegetables

Steamed Broccoli & Julienne of Carrots

French Beans & Julienne of Carrots

Honey & Thyme-Glazed Carrot Batonnet

Baby Beets with Balsamic Reduction

Wedding Bar Packages

**** All prices are per person and subject to a 22% Service Charge****

All Bar Packages include 4 hours of bar service & a Champagne Toast

Tier One: Open Beer, Wine, and Soda Bar - **\$26.00**

Domestic Beer: Miller Lite, Coors Light, Lager, Bud Lite, Labatt Blue, Michelob Ultra

Import / Craft Beer: Heineken, Corona, Corona Light, Stella, Amstel Light, Guinness, Troegs Seasonal

***House wine: Choice of 2 white:** Chardonnay, Pinot Grigio, White Zinfandel

Choice of 2 red: Pinot Noir, Merlot, Cabernet Sauvignon.

Soda and Juice

Tier Two: Open Call Brand Bar - **\$32.00**

Domestic Beer: Miller Lite, Coors Light, Lager, Bud Lite, Labatt Blue, Michelob Ultra

Import / Craft Beer: Heineken, Corona, Corona Light, Stella, Amstel Light, Guinness, Troegs Seasonal

***House wine: Choice of 2 white:** Chardonnay, Pinot Grigio, White Zinfandel

Choice of 2 red: Pinot Noir, Merlot, Cabernet Sauvignon.

Call Liquors: Inver House Scotch, Mr. Boston Vodka, Mr. Boston Gin, Castillo/ Mr. Boston Rum, Bankers Bourbon, Windsor Canadian, Montezuma Tequila.

All Cordials

Soda, Juice, and Mixers

Tier Three: Open Premium Brand Bar - **\$38.00**

Domestic Beer: Miller Lite, Coors Light, Lager, Bud Lite, Labatt Blue, Michelob Ultra

Import / Craft Beer: Heineken, Corona, Corona Light, Stella, Amstel Light, Guinness, Troegs Seasonal

***House wine: Choice of 2 white:** Chardonnay, Pinot Grigio, White Zinfandel

Choice of 2 red: Pinot Noir, Merlot, Cabernet Sauvignon.

Premium Liquors: Absolute Vodkas, Tanqueray, Bacardi, Jack Daniels, Jim Beam, Dewar's White Label, Captain Morgan, Seagram's 7, Jose Cuervo.

All Cordials

Soda, Juice, and Mixers

Tier Four: Open Top Shelf Brand Bar - **\$44.00**

Domestic Beer: Miller Lite, Coors Light, Lager, Bud Lite, Labatt Blue, Michelob Ultra

Import / Craft Beer: Heineken, Corona, Corona Light, Stella, Amstel Light, Guinness, Troegs Seasonal

***House wine: Choice of 2 white:** Chardonnay, Pinot Grigio, White Zinfandel

Choice of 2 red: Pinot Noir, Merlot, Cabernet Sauvignon.

Top Shelf Liquors-- Grey Goose, Tito's Vodka, Makers Mark, Chivas Regal, Bombay Sapphire, Hendricks Gin, Johnny Walker Black Label, Crown Royal, Jameson, Patron, Sailor Jerry Rum, Mt. Gay Rum, Woodford Reserve

All Cordials

Soda, Juice and Mixers

****Premium wine available upon request****

Wedding A la Carte Options

****A la Carte pricing varies based upon request of options and may include additional service and rental charges and/or set up fees****

**Wedding Ceremonies – 3 locations on the Golf Course or Terrace
Deck**

Linen & Napkin Upgrades

Chivari Chairs

Chair Covers

Ice Sculptures

Wine Pour Service with dinner

**** Please share with us any additional a la carte options or special requests you would like for your special day and we will make it happen. ****