



Lochland Country Club

**MORNING &
AFTERNOON
MENU
PLANNER**

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Hastings, NE 68902
402-462-4151

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Welcome to Lochland Country Club!

On behalf of our Members and Staff, we wish to thank you for considering our venue for your event. We hope you will find your time with us a pleasurable and satisfying experience in the gracious surroundings of our Club. The following pages contain numerous menu options to host the perfect morning or afternoon for your guests.

Our Executive Chef, Zach Chingren, has artfully created every menu option in this planner. He carefully selects the finest meats, poultry, seafood, and fresh produce available to enhance your dining experience. We also take great pride in preparing every dish for you from scratch in our kitchen from our own recipes.

Lochland has several meeting and banquet rooms in our newly constructed and expertly decorated Clubhouse that will provide you with breathtaking views of our famous golf course.

Please enjoy the exquisite food, wonderful setting, and outstanding service that you deserve here at Lochland Country Club.

Thank You and *Bon Appetit*,

John Collins
Clubhouse Manager
Lochland Country Club

Please Arrange for a Personal Appointment
Appointment Hours from 1:00-6:00 p.m.
Email: jcollins@lochlandcc.com
Phone: 402.462.4151
Fax: 402.462.2684

Breakfast Meeting Options

Freshly Baked Cinnamon Rolls and Danishes

Assorted Juices

Fresh Coffee and Hot or Iced Tea

(Breakfast Service Begins No Earlier than 8:00 a.m.
and a **Minimum of 15 People is Required**)

\$5.44 per person (\$6.75 inclusive)

Luncheon Buffet Options

A minimum of 25 people is necessary for Luncheon Buffets

New York Style Deli Buffet

Array of Freshly Sliced Meats, Assorted Cheeses, a Variety of Breads, All the Accompaniments Imaginable and Potato Chips

Three of the Following Salads:

*Coleslaw * Potato Salad * Creamy Pasta Salad *

* Marinated Tomato Salad *

Includes Choice of Soup (see below)

Freshly Baked Cookies and Brownies

\$8.87 per person (\$11.00 inclusive)

Superior Salad Bar

Fresh Mixed Greens with Ham, Turkey, Bacon, and Grilled Chicken, Fresh Vegetables, Delicious Assortment of Toppings and Shredded Cheeses and House made Dressings

\$7.66 per person (\$9.50 inclusive) Without Soup

9.27 per person (\$11.50 inclusive) With Soup (see below)

One of the Following Soups:

*Roasted Red Pepper * Tomato Basil * Chicken and Wild Rice *

* New England Clam Chowder *

Italian Lunch Buffet

One of the Following Pastas:

Fettuccine, Cheese Stuffed Tortellini, Penne or Ravioli

Two of the Following Sauces:

Garden Fresh Marinara, Classic Meat, Chicken Gorgonzola,
Mushroom Alfredo, Sicilian or Beer Cheese.

One of the Following Salads:

Mixed Greens Salad, Caesar Salad

Served with Garlic Bread and Choice of Vegetable

\$9.68 per person (\$12.00 inclusive)

Mexican Lunch Buffet

*Seasoned Beef and Fajita Chicken * Flour Tortillas * Taco Shells*

*Spanish Rice * Salsa * Sour Cream * Guacamole*

* All the Toppings Imaginable*

\$9.68 per person (\$12.00 inclusive)

*Add Crispy Tortilla Bowls, Mixed Greens and Dressings
for Taco Salads*

\$12.10 per person (\$15.00 inclusive)

Barbecue Buffet

Grilled Hamburgers, Chicken Breasts and Bratwurst

*Accompaniments: Buns, Catsup and Mustard, Cheeses, Lettuce,
Tomatoes, Onions, and Sauerkraut *

Potato Salad, Coleslaw, Creamy Pasta Salad and Baked Beans

*Fresh Baked Brownies * Assortment of Cookies*

\$9.68 per person (\$12.00 inclusive)

Personalized Lunch Buffet

All Personalized Buffets are served with fresh baked rolls and butter.

Choice of Three of the following chilled items:

- *Fresh Vegetable Tray * Fresh Fruit Tray*
- *Potato Salad * Cole Slaw * Creamy Pasta Salad*
- *Marinated Tomato Salad * Crab and Pasta Salad*
- *Asian Shrimp Salad*
- * Fresh Mixed Greens with Assorted Dressings *
- *Caesar Salad *

Choice of Two Hot Entrées:

- *Chicken and Asparagus Crepes * Ham or Turkey Asparagus Roll*
- * Quiche Florentine * Ham and Bell Pepper Quiche *
- * Mini Croissants with Ham, Turkey and Cheese *
- *Grilled Chicken Breasts with Choice of Sauces:
- * Marsala Mushroom * Asparagus Cream * Lemon Pepper *

Choice of Two Hot Side Dishes:

- * Rice Pilaf * Wild Rice * Au Gratin Potatoes *
- Green Beans Amandine * Sugar Snap Peas * Asparagus Spears

\$12.10 per person (\$15.00 inclusive)

Sandwiches

All sandwiches include a choice of French fries, onion rings, potato salad, cole slaw or soup du jour. A Mixed Greens salad or Caesar salad may be substituted at an additional cost of \$2.25

Club Croissant

*Lean Ham, Crisp Bacon and Smoked Turkey Piled High on a Buttery Croissant * Served with Lettuce, Tomato and Mayonnaise*
\$7.46 per person (\$9.25 inclusive)

Tuna Melt

Fresh Tuna Salad Grilled on Sourdough Bread with Roma Tomatoes, Avocado and Melted Cheddar Cheese
\$7.05 per person (\$8.75 inclusive)

Lochland Club Melt

Lean Ham, Smoked Turkey, Crisp Bacon and Melted Swiss Cheese Grilled on Sourdough Bread
\$7.05 per person (\$8.75 inclusive)

Grilled Chicken Club

* Grilled Boneless Chicken Breast topped with Lean Ham, Crisp Bacon and Melted Swiss Cheese * Served on an Onion Kaiser Bun * Garnished with Lettuce, Tomato and Mayonnaise *
\$7.26 per person (\$9.00 inclusive)

Lochland Burger

* Lean Ground Beef Char Grilled to Medium Well on an Onion Kaiser Bun * Garnished with Lettuce, Tomato, Onion and Pickle*
\$6.86 Per Person (\$8.50 Inclusive)

Classic Rueben

Lean Corned Beef Piled High on Marble Rye with Sauerkraut, Thousand Island Dressing and Swiss Cheese
\$7.05 per person (\$8.75 inclusive)

Chicken Salad Melt

* Fresh Chicken Salad on Grilled Wheat with Crisp Bacon and Melted Swiss Cheese *
\$7.05 per person (\$8.75 inclusive)

Luncheon Entrée Salads

All Salads are Served with Fresh Baked Bread and Garnished with Fresh Fruit

Crispy Southwestern Chicken Salad

Crispy Breaded Chicken Strips served over Mixed Greens and Tossed with Tomatoes, Olives, Bell Peppers and Onions

Garnished with Crispy Tortilla Strips and Cheddar Cheese

\$9.47 per person (\$11.00 inclusive)

Grilled Salmon Salad

* Fresh Atlantic Salmon Served over Fresh Spinach*

Tossed with Red Peppers, Hazelnuts, Feta Cheese and Roasted Red Pepper Vinaigrette

\$12.50 per person (\$15.50 inclusive)

Asian Chicken Salad

Crispy Fried Chicken diced over Mixed Greens

*Tossed with Roasted Almonds, Broccoli, Scallions, and Bell Peppers * Served with Crispy Noodles and Asian Honey Mustard *

\$9.47 per person (\$11.00 inclusive)

Blackened Chicken Caesar

* Cajun Grilled Chicken Breast Sliced over Fresh Romaine Lettuce * Tossed with Parmesan Cheese, Fresh Croutons and Our House Creamy Caesar Dressing*

\$9.68 per person (\$12.00 inclusive)

Chef Salad

Mixed Greens Topped with Smoked Turkey, Lean Ham, Crumbled Bacon and Swiss and Cheddar Cheeses

Garnished with Fresh Fruit and Vegetables and your Choice of Dressing

\$9.47 per person (\$11.00 inclusive)

Luncheon Entrees

*All Lunches are served with a Fresh Fruit Garnish
and Fresh Baked Cinnamon or Dinner Rolls*

A Mixed Greens Salad or Caesar Salad may be added at an additional cost of \$2.25

Chicken Windsor

*Generous Portion of Chicken, Mushrooms and Peppers in a Rich
Herb Cream Sauce Served in a Puff Pastry Shell*

\$8.07 per person (\$10.00 inclusive)

Quiche Florentine

*Freshly Made Pastry Crust filled with Eggs, Bacon, Mushrooms
and Spinach * Topped with a Creamy Four-Cheese Sauce*

\$7.25 per person (\$9.00 inclusive)

Ham and Pepper Quiche

*Freshly made Pastry Crust Filled with Eggs, Ham, and Bell
Peppers* Topped with a Creamy Cheddar Cheese Sauce*

\$7.25 per person (\$9.00 inclusive)

Chicken and Asparagus Crepes

*Generous Portion of Chicken and Chopped Asparagus Rolled in a
Tender Crepe * Topped with an Herb Cream Sauce*

\$7.25 per person (\$9.00 inclusive)

Chicken Champignon

*Lightly Breaded Boneless Breast * Light Herbed Mushroom Sauce*

\$17.54 per person (\$21.75 inclusive)

Chicken Marco Polo

* Boneless Grilled Chicken Breast * Topped
with Broccoli and Lean Ham * Served over Rice with Creamy
Cheddar Cheese Sauce*

\$8.06 per person (\$10.00 inclusive)

Favorite Desserts

Individual Portions

Chocolate Lava Cake

Turtle Cheesecake

Bourbon Pecan Pie

Chocolate Beyond Reason Cake

Key Lime Pie

Carrot Cake

New York Cheesecake

with choice of one of the Following Toppings:

Raspberry, Strawberry or Spiced Rum Berry

Vanilla Crème Brulee

Chocolate Crème Brulee

\$4.96 per person (\$6.15 inclusive)

Fresh Baked Brownies or Oven Baked Assorted Cookies

\$1.21 per person (\$1.50 inclusive)

Vanilla or Chocolate Ice Cream or Rainbow Sherbet

(Cinnamon or Peppermint Ice Cream Available Seasonally)

\$2.02 per person (\$2.50 inclusive)

Policies and Procedures

- The sale and service of all alcoholic beverages is regulated by the state of Nebraska and Lochland Country Club is responsible for the administration of these regulations.
- The club reserves the right to close alcohol service at any time during the function.
- Club by-laws require that all food (excluding wedding and birthday cake) served at Lochland Country Club is prepared by the Club.
- A guest number guarantee is required 48 hours prior to the function. This number will be used for billing purposes.
- No exceptions will be granted for billing if the number of attendees is less than the guaranteed number.
- Additional guests over the guarantee will be included in the final billing.
- The Host is solely responsible for:
 - Payment of the Final Bill
 - Any damages incurred to Club property by their guests
 - For the conduct of those guests
- The signing of a Banquet Event Form by the sponsor confirms the price and menu.
- Forms will be mailed or faxed to the Host prior to the function.
- All menu prices are subject to change.
- Menu prices will be guaranteed 48 hours prior when the guarantee is given.
- Buffet Service is limited to a maximum of three hours.
- Leftover buffet food cannot be removed from club premises.
- Cancellations within three days of the event will be billed for 50% of the estimated final bill.

Sales tax and 17% service charge
will be added to Food and Alcohol .

Function Rooms

Reserving a Room(s): While Lochland Country Club members may reserve a room with no additional security deposit, non-members will pay the room rental up front to secure a room(s). A cancellation in less than six months of the secured date for the Ballrooms or the Entire Clubhouse and less than one week for all other rooms will result in a forfeiture of this deposit.

Lochland Country Club reserves the right to re-allocate space in the following cases: increase or decrease in attendance, mechanical failures or accessibility for service.

Minimums: While we do not charge room rental for use of Club Rooms for Members, we do charge a fee when the food and beverage spending associated with the use of a room does not meet our established limits of \$22.00 inclusive for dinner and \$9.00 inclusive for lunch.

Non-Member Room Rental Fees:

50% of estimated cost is due 30 days prior to any Non-Member event, with the remainder due at the conclusion of that event.

Non-members will be charged a room rental fee in addition to the minimum usage charge as follows:

	<u>Lunch</u>	<u>Dinner</u>
McDonald Room	\$50	\$100
South Ballroom	\$75	\$150
North Ballroom	\$50	\$100
Both Ballrooms	\$125	\$250*

*Saturday Evenings for the Entire Ballroom is \$500

*Rental Charges for the Entire Clubhouse (parties of 250 people to 400 people) is \$1,500, a minimum of \$5,000 must be reached in food sales and must be approved by The Board of Directors

Additional Fees (if established limits are not met)

Cake Cutting and/or Carving Attendant	\$50
Votive Candles (4 per table)	\$2.50 per table
Dance Floor Set Up	\$50
Piano	\$50

Audio Visual Equipment Rentals Available upon request

Other Rental Items Available for Rent from Outside Sources:

Special Tables, Chairs, Staging, Chair Covers, Floor Length Linens and
Specialty Napkins

Bar Arrangements

Lochland offers the following options for Alcoholic Beverage service at private functions.

Cash Bar: The Sponsor or Contact does not host drink service. Drinks are served on a cash and member charge basis.

Combination Cash & Inventoried Bar: Drinks served on a cash and member charge basis, as well as selected items are charged to the Sponsor or Contact on a consumption basis.

Inventoried Host Bar: The Sponsor or Contact is charged only for what is consumed. Each drink is measured upon a one and a half ounce pours. No minimum fees. Lochland prohibits keg beer within the Clubhouse.

Prices are as follows:

Domestic Beer: \$2.62 (\$3.25 inclusive)

Import Beer: \$3.23 (\$4.00 inclusive)

House Wine: \$20.16 per bottle (\$25.00 inclusive)

House Champagne: \$20.16 per bottle (\$25.00 inclusive)

Well Liquor: \$3.62 (\$4.50 inclusive)

Call Liquor: \$3.83 (\$4.75 inclusive)

Premium Liquor: \$4.43 (\$5.50 inclusive)

Super Premium Liquor: \$5.04 (\$6.25 inclusive)

Fixed Bar: The Sponsor or Contact sets a predetermined amount of money to be spent or time to host drink service. After these predetermined levels have been met, the function ends or changes to a Cash Bar.

Portable Bar Charge: A portable bar can be set up for parties of 25 or more and is subject to a Bartender fee of \$50.00 if a \$150.00 minimum in bar sales is not met.