



Breakfast & Afternoon Banquet Menus

LOCHLAND COUNTRY CLUB
601 W. LOCHLAND ROAD
HASTINGS, NEB. 68901

402.462.4151

LOCHLANDCC.COM/VENUES
FACEBOOK.COM/LOCHLANDCCVENUES

MARY O ROURKE

banquet & catering manager
mary@lochlandcc.com

NATE DAVIDSON

executive chef

SHAWN GIBSON

clubhouse manager

there is 15% gratuity and 5% service charge to all food and beverage

Breakfast

CONTINENTAL BREAKFAST 7 PER PERSON

BREADS

choice of 2

freshly-baked apple fritters, danishes,
muffins, glazed donuts and scones

JUICES

orange and apple juice

HOT DRINKS

fresh coffee, decaf, tea

EXTRA ADD ONS

additional price per person

fresh fruit tray 4.50

yogurt bar: yogurt, fresh fruit, granola 5.50

quiche bites 4.50

BREAKFAST BUFFET 16 PER PERSON

MEATS

scrambled eggs, bacon, sausage

BREAKFAST POTATOES

WAFFLES

with maple and fruit syrup

FRESH FRUIT

BAGELS

with cream cheese and jelly

DRINKS

fresh coffee and hot or iced tea

A LA CARTE

ONE DOZEN APPLE FRITTERS 25

ONE DOZEN DONUTS 25

ONE DOZEN MUFFINS 25

ONE DOZEN SCONES 25

Lunch Buffets

NEW YORK STYLE DELI 15 PER PERSON

SLICED MEATS

deli ham, turkey, roast beef

SLICED CHEESE

cheddar, swiss, american

BREADS

marble rye, whole wheat,
sourdough
croissants, additional 1

CONDIMENTS

mayo, mustard, honey mustard,
lettuce, tomato, onion, pickles

SALADS

choice of two
potato salad, coleslaw,
pasta salad

SOUP

choose one
see options

POTATO CHIPS

COOKIES AND BROWNIES

SUPERIOR SALAD BAR 13 PER PERSON

FRESH MIXED GREENS

DRESSINGS

ranch, bleu cheese,
balsamic vinaigrette,
dorothy lynch

FRESH VEGETABLES

carrots, celery, green onions,
diced tomatoes, cucumbers,
broccoli, cauliflower,
diced peppers

MEATS

ham, turkey, bacon,
grilled chicken

TOPPINGS

sunflower seeds, croutons,
diced eggs, shredded cheddar
and mozzarella, black olives,
pickled beets, artichoke hearts

BREAD

fresh baked dinner rolls with
butter

ADD ON SOUP

choose one
additional 2.50 per person
see options

Soup Options

roasted red pepper
tomato basil
chicken and wild rice
broccoli and cheese
wisconsin beer cheese
seafood chowder
beef vegetable
beef mushroom
tortilla soup
chicken tortilla

Lunch Buffets

CASSEROLE BUFFET 15 PER PERSON

CASSEROLES

choice of one

pasta bake, lasagna (beef or vegetarian),
beef stroganoff, chicken broccoli rice,
turkey tetrazzini

VEGETABLE

choice of one

green beans amandine, sugar snap peas
with red peppers, blend (carrots, broccoli,
cauliflower, and red peppers), brussel sprouts
with onions and bacon

SALADS

choice of one

mixed green salad, caesar salad

BREADS

choice of one

bread sticks, muffins, dinner rolls

MEXICAN LUNCH BUFFET 15 PER PERSON

MEATS

seasoned beef and fajita chicken

FLOUR AND CORN TORTILLAS AND TACO SHELLS

SIDES

spanish rice, refried beans, salsa, sour cream,
guacamole

TOPPINGS

shredded lettuce, diced tomatoes,
jalapeno slices, sliced black olives,
shredded cheddar, diced onions

EXTRA ADD ONS

additional 2.50 per person
crispy taco bowls, mixed greens and dressings

AMERICAN GRILL OUT 15 PER PERSON

MEATS AND BUNS

grilled hamburgers, chicken breasts,
bratwurst

TOPPINGS

ketchup, mustard, cheeses, lettuce, tomatoes,
onions, sauerkraut, pickles

SALADS

choice of one

potato salad, coleslaw, creamy pasta salad

BAKED BEANS

COOKIES AND BROWNIES

Lunch Buffets

ASIAN BUFFET 16 PER PERSON

GRAINS

choice of one
white rice or lo mein

MEATS

choice of two
sweet and sour chicken, general tso chicken,
sweet chili teriyaki pork, korean beef

VEGETABLES

steamed cauliflower, broccoli, carrots

SALAD

choice of one
citrus or garden salad

DINNER ROLLS AND BUTTER CHIPS

FORTUNE COOKIES

LUNCH BUFFET 23 PER PERSON

ENTREES

choice of two
pot roast, pork loin, glazed ham,
chicken (pan fried, lemon pepper, or
mushroom baked), petite country fried steaks
add an entree \$6

VEGETABLES

choice of one
green beans amandine, sugar snap peas
with red peppers, blend (carrots, broccoli,
cauliflower, and red peppers), brussel sprouts
with onions and bacon

STARCHES

choice of one
rosemary roasted red potatoes,
loaded cheesy potatoes, mashed potatoes
and gravy, wild rice pilaf, baked beans

CHILLED SIDES

choice of two
mixed green salad with assorted dressing
choices, vegetable crudité with ranch dip,
fresh fruit tray, potato salad, coleslaw,
pasta salad

DINNER ROLLS WITH BUTTER

Sandwiches

all sandwiches include a choice of fries, fruit, a cup of soup, steakhouse potato salad, garden salad, or kettle chips with a pickle.

CHICKEN CLUB 14

ham, bacon, and swiss on a grilled chicken breast with lettuce and tomato. served on a brioche bun with a side of mayonnaise.

FRENCH DIP 17

shaved prime rib, melted swiss, and caramelized onions. served with au jus.

MONTE CRISTO 13

egg-dipped and grilled marble rye with ham, turkey and swiss. topped with powdered sugar, and served with a side of strawberry compote.

CLASSIC BLT 12

applewood smoked bacon, leaf lettuce, and sliced tomato on choice of toasted bread.

CLASSIC CLUB 12

turkey, ham, bacon, and american cheese on your choice of toasted bread. served with mayo, lettuce, and tomato. DF*

LOBSTER BLT 24

grilled lobster tail, bacon, romain lettuce, tomato, and guacamole. served on a ciabatta bun, with a side of cajun remoulade. DF* GF*

CORNED BEEF REUBEN 12

seared corned beef, swiss cheese, sauerkraut, and thousand island on marble rye. DF*

TUNA MELT 12

tuna salad on grilled marble rye with tomato, lettuce, and cheddar. DF*

Luncheon Entrees

entrees are served with a fresh fruit garnish with choice of dinner roll, scone, or muffin

CHICKEN WINDSOR 14

generous portion of chicken, mushrooms and peppers in a rich herb cream sauce served in a puff pastry shell

DENVER QUICHE 14

ham, green pepper, onion, and cheddar

SAVORY CREPES 14

choice of one
spinach and feta with sundried tomato sauce,
or chicken asparagus with creamy herb sauce

Salads

all salads are served with a dinner roll and a choice of dressing

CHEF SALAD 14

ham, turkey, swiss, hard-boiled egg, cherry tomatoes, and cucumber on a bed of field greens

COBB SALAD 16

grilled chicken, egg, tomato, green onion, avocado, and cheddar cheese over iceberg lettuce

SPINACH SALAD

full 12 petite 8

add chicken 7, salmon 10,
young spinach, peppers, feta, and hazelnuts

SOUTHWEST CRISPY CHICKEN SALAD

full 17 petite 11

fire roasted corn, roasted bell peppers and onions, black beans, cheddar, and crispy chicken over butter lettuce. served with chipotle ranch

MANGO SPINACH SALAD

full 16 petite 10

young spinach, mango, avocado, roasted red peppers, feta, and almonds. served with caribbean mango vinaigrette

RAINBOW SALAD 16

blueberries, strawberries, cucumber, feta, almonds, on arcadia, with grilled chicken

Dressing Options

balsamic vinaigrette, bleu cheese, ranch, caesar, dorothy lynch, golden italian, oil & balsamic vinegar, oil & red wine vinaigrette, warm bacon vinaigrette, thousand island, poppyseed.

Desserts

priced per person

FUDGY BUNDT CAKE 8

RASPBERRY DONUT CHEESECAKE 10

CARROT CAKE 7

CHOCOLATE CAKE 8

REESES CAKE 8

NEW YORK CHEESECAKE 8

cherry, strawberry, or mixed berry topping

APPLE OR PEACH CRISP 6

VANILLA CREME BRULEE 9

CHOCOLATE CREME BRULEE 9

HOMEMADE PIES 7

ASSORTED BAR BITES 5

EILEENS COOKIES AND BROWNIES 3.50

VANILLA OR CHOCOLATE ICE CREAM 3.50

SHERBET 3.50

Policies and Procedures

THE FOLLOWING APPLIES TO ALL EVENTS AT LOCHLAND COUNTRY CLUB AND ARE NON NEGOTIABLE.

- 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.
- The Host is solely responsible for:
 - Payment of the final bill
 - Any damages incurred to club property by their guests
 - Conduct of their guests
- A guest number guarantee is required 48 hours prior to the function. This number will be used for billing purposes. No exceptions or refunds 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.
- All menu prices are subject to change. Menu prices will be guaranteed 48 hours prior when the guest number guarantee is given. The signing of a Banquet Event Form by the sponsor confirms the price and menu. Contracts will be mailed or emailed to the Host prior to the function.
- Leftover buffet food cannot be removed from club premises.
- Club By-Laws require that all food (excluding wedding and birthday cake) and alcohol served on Lochland Country Club property is prepared and served by the club. This includes, but is not limited to, the clubhouse, tennis courts, swimming pool area, and golf course.
- Cancellations within three days of the event will be billed for 50% of the estimated final bill

15 PERCENT GRATUITY AND 5 PERCENT SERVICE CHARGE WILL BE ADDED TO FOOD AND BEVERAGE

Function Rooms

RESERVING A ROOM OR ROOMS

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). Forfeiture of this deposit will result when either of the following occur:

- For the ballrooms or the entire clubhouse, a cancellation in less than six months of the secured date
- For all other rooms, a cancellation in less than one week of the secured date

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.

NON MEMBER ROOM RENTAL FEES

Non-members will be charged a room rental fee in addition to the minimum usage charge. 50% of estimated cost is due 30 days prior to any non-member event, with the remainder due at the conclusion of that event.

	Lunch	Dinner
McDonald Room	\$50	\$100
South Ballroom	\$125	\$200
North Ballroom	\$100	\$150
Both Ballrooms	\$175	\$300*

*Saturday Evenings for the Entire Ballroom is \$600

Entire Clubhouse can be reserved for a fee of \$1,500, with a minimum of \$5,000 in food sales for parties of 250 people to 400 people. Must be approved by The Board of Directors.

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 inclusive for dinner and \$9 inclusive for lunch.

Rental Equipment

Projector or TV	\$50 (free for members)
Projector Screen	\$15 (free for members)
Audio System	\$10 (free for members)
Flipchart & Paper	\$10
Printer Copies	\$.10 each
Dance Floor Set Up	\$50 (for both members and non-members)

Bar Arrangements

LOCHLAND OFFERS THE FOLLOWING OPTIONS FOR ALCOHOLIC BEVERAGE SERVICE AT PRIVATE FUNCTIONS.

CASH BAR

Drinks are served on a cash and member charge basis.

COMBINATION CASH AND HOST BAR

Selected items are charged to the host on a consumption basis, with other drink requests served on a cash and member charge basis.

HOST BAR

The host is charged for what is consumed. No minimum fees.

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 50 or more and is subject to a Bartender fee of \$50.00 if a \$150.00 minimum in bar sales is not met.

**ALL ALCOHOL ON THE GOLF COURSE MUST BE
PURCHASED FROM AND SERVED
BY LOCHLAND COUNTRY CLUB.**

Can't wait to see you here!



At Lochland, we have a variety of spaces to accommodate your needs. With options including deck overlooks of the course, presentation style seating for up to 250 people, to intimate dining, it's hard not to find the right fit! Our full-service staff takes care of room setup, linens and dishes.

BALLROOM

Our accommodating ballroom can fit up to 250 people, includes presentation screen, and speaker setup. The room can be divided, to create a more intimate setting.



MCDONALD ROOM

Our smallest room features the most personality: a wrap-around golf course mural. This space can be set for a conversational meal, or an intimate presentation. TV screen and speakers available by request.



FORMAL DINING ROOM

Adjacent to the Ballroom, the formal dining room offers an outstanding view of the golf course, and top-notch dining. This is an ideal space for an intimate dinner with a close group.



Seasonal Spaces

PRIVATE POOL PARTIES

While our swimming pool is open between Memorial Day and Labor

Day in the summer, our members may reserve our swimming pool for private events on deck and in the Pool Cafe.



INDOOR GOLF SIMULATOR

During the winter months, private parties may reserve the space and book tee-times with the Golf Shop at 402-462-8783.

