



Lochland

Banquet Menu

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

banquets@lochlandcc.com
lochlandcc.com/venues
402.462.4151



All pricing listed here does not include gratuity, service charge, or taxes.

Our breakfast menu is available from 8AM -11AM.
If we don't have something you are looking for - let us know!
We are happy to work with you.

Breakfast

CONTINENTAL BREAKFAST

\$17 per person

BREADS choice of 2

- freshly-baked cinnamon rolls
- danishes
- muffins
- scones

EXTRA ADD ONS

additional price per person

- fresh fruit tray \$6
- yogurt bar (yogurt, macerated berries, granola) \$6

DRINKS

fresh coffee, decaf, hot tea,
orange and apple juice

BREAKFAST BUFFET

\$18 per person

scrambled eggs, bacon, sausage,
hash-browns, waffles with maple
syrup, bagels with cream cheese
and jelly, fresh fruit

DRINKS

fresh coffee, decaf, hot tea,
orange and apple juice

Plated Breakfast

QUICHE

Quiche, fresh fruit, and a muffin
\$20 per person

HEARTY PLATE

bacon, biscuits and gravy,
scrambled eggs, and fresh fruit
\$24 per person

Our lunch menu is available from 11AM -4PM.
If we don't have something you are looking for - let us know!
We are happy to work with you.

Lunch

ITALIAN LUNCH BUFFET

\$26 per person

Pastas choice of two

- fettuccine
- cheese stuffed tortellini
- penne
- tri-color rotini

Sauces choice of two

- garden fresh marinara
- bolognese
- alfredo

Breadsticks

Mixed green salad or Caesar salad

Vegetable choice of one

- shredded brussels sprouts with bacon
- green beans almondine

Entrees choice of one

- lasagna (vegetarian or beef)
- chicken parmesan
- chicken florentine
- sweet italian sausage and peppers
- traditional meatballs
- grilled shrimp
- grilled chicken

MEXICAN LUNCH BUFFET

\$24 per person

MEATS

tacomeat, fajita chicken, pork carnitas

SIDES

- spanish rice
- refried beans
- tortilla chips

FLOUR & CORN TORTILLAS
TACO SHELLS

TOPPINGS

salsa, sour cream, guacamole, shredded lettuce, diced tomatoes, jalapeno slices, sliced black olives, shredded cheddar, diced onions

ADD ON OPTIONS

enchilada +\$6 per person
elotes dip +\$6 per person

Our lunch menu is available from 11AM - 4PM.
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Lunch

NEW YORK STYLE DELI BUFFET

\$19 per person

SLICED MEATS

deliham,turkey,roast beef

SLICED CHEESE

cheddar or swiss

CONDIMENTS

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

BREADS

marble rye, whole wheat, sourdough

SALADS choice of one

- potato salad
- coleslaw
- pasta salad

SOUPsee options below

Choose 1 +\$5 per person

AMERICAN GRILL OUT - BURGER STAND

\$19 per person

MEATS

- grilled hamburgers
- bratwurst
- chicken breasts +\$4

TOPPINGS

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

SALADS choice of one

- potato salad
- coleslaw
- creamy pasta salad

SIDE choice of one

- baked beans
- variety of bagged potato chips

cookies and brownies +\$4

Soup Options

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Lunch

PLATED LUNCH

\$24 per person

ENTREES choice of two

- chopped steak (swiss, creamy mushroom sauce)
- pork loin
- grilled chicken
 - lemon bur blanc
 - mushroom baked
- petite country fried steaks

VEGETABLES choice of one

- green beans
- sugar snap peas with red peppers
- roasted vegetable blend
- sauteed brussels sprouts with onions and bacon

STARCHES choice of one

- rosemary roasted red potatoes
- mashed potatoes
- wild rice pilaf
- french fries

SALADS choice of one

- mixed green salad with assorted dressings
- seasonal salad
- caesar salad

LUNCH DESSERTS

priced per person

- fudgy bundt cake (plated) \$7
- carrot cake \$6
- chocolate cake \$7
- reeses cake \$7
- apple or peach crisp (served a la mode) \$6
- apple pie \$7
- new york cheesecake \$7
- bar bites \$5
 - oreo
 - lemon raspberry
- Eileen's cookies \$4
 - peanut butter
 - chocolate chip
 - oatmeal raisin
- brownies \$4

Sundae Bar \$8

for groups of 25 or more

vanilla ice cream, chocolate syrup, caramel sauce, crushed oreos, sprinkles, mini chocolate chips, cherries, whipped cream

These items are available after 4PM
If we don't have something you are looking for - let us know! We are happy to work with you.

Hors D'Oeuvres

\$27 per person

30 people minimum

COLD HORS D'OEUVRES choice of two

- fresh fruit display with berry yogurt dip
- chilled shrimp cocktail
- tomato basil bruschetta
- caprese skewer (cherry tomato, fresh mozzarella, balsamic reduction, basil)
- finger sandwiches
 - chicken salad
 - tuna salad
 - egg salad
 - cucumber & dill cream cheese

HOT HORS D'OEUVRES choice of two

- coconut shrimp with red pepper jelly
- italian sausage stuffed mushrooms with alfredo sauce
- swedish meatballs
- pork egg rolls with sweet & sour sauce
- crab rangoons
- chicken kabobs with garlic parm sauce or peanut sauce
- wings (naked or breaded) with choice of buffalo, spicy honey, carolina bbq, or parmesan garlic
- breaded cheese or meat ravioli with marinara
- breaded shrimp poppers (monterey jack or spicy three cheese)
- bacon wrapped water chestnuts
- jalapeno poppers
- breaded mushrooms
- baked three cheese onion dip with tortilla chips
- spinach artichoke dip with cauliflower crostinis

These items are available after 4PM
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Antipasta Tray
\$12 PER PERSON

MEATS

salami, pepperoni, capicola

CHEESES

cheddar, monterey jack , swiss

FOCACCIA BREAD/CRUSTINI

FRESH VEGETABLES

carrots, celery, bell peppers,

cauliflower,

radishes, pickled pepperoncini,

ranch dip, hummus

Our dinner menu is available after 4PM. If we don't have something you are looking for - let us know! We are happy to work with you.

Dinner

Dinner for groups of 25 or more

ITALIAN BUFFET

\$32 per person

PASTAS choice of two

- fettuccine
- cheese stuffed tortellini
- penne
- tri-color rotini

SAUCES choice of two

- garden fresh marinara
- bolognese
- alfredo

Breadsticks

Mixed green salad or Caesar salad

VEGETABLE choice of one

- shredded brussels sprouts with bacon
- grilled asparagus
- green beans almondine

ENTREES of one

- lasagna (vegetarian or beef)
- chicken parmesan
- chicken florentine
- sweet italian sausage and peppers
- traditional meatballs
- grilled shrimp
- grilled chicken

MEXICAN BUFFET

\$32 per person

MEATS

taco meat, fajita chicken, pork carnitas

SIDES

- spanish rice
- refried beans
- tortilla chips

FLOUR & CORN TORTILLAS
TACO SHELLS

TOPPINGS

salsa, sour cream, guacamole, shredded lettuce, diced tomatoes, jalapeno slices, sliced black olives, shredded cheddar, diced onions

ADD ON OPTIONS

enchilada +\$5
elotes Dip +\$5

Our dinner menu is available after 4PM. If we don't have something you are looking for - let us know! We are happy to work with you.

Dinner

BARBECUE BUFFET

\$32 per person

Country Fried Chicken

Baby Back Dry Rub Ribs

Salad choice of one

- potato salad
- coleslaw
- pasta salad

**Corn on the Cob or
Green Beans**

Baked Beans

**FRESH BAKED DINNER
ROLLS WITH BUTTER**

BEEF BUFFET

Dinner for groups of 30 or more

\$45 per person

MAIN ENTREE choice of one

- Prime Rib
 - with creamy horseradish and au jus
- Beef Tenderloin
 - choice of mushroom marsala, creamy horseradish, or au poivre
 - red wine demi glace

SECOND ENTREE choice of one

- fried chicken
- chicken cordon bleu
- grilled salmon
 - roasted red pepper sauce
 - lemon bur blanc
- chicken florentine with alfredo sauce
- pork tenderloin

**FRESH BAKED DINNER ROLLS
WITH BUTTER**

SIDE DISHES choice of one

- seasoned roasted red potatoes
- wild rice pilaf
- mashed potatoes
- mac + cheese

VEGETABLES choice of one

green beans
sugar snap peas with diced red peppers
frangelico glazed baby carrots
mixed vegetables
brussel sprouts
seasonal vegetables

SALADS choice of one

- fresh mixed greens with choice of dressings
- caesar salad
- iceberg

Our dinner menu is available after 4PM. If we don't have something you are looking for - let us know! We are happy to work with you.

Dinner

Dinner for groups of 25 or more

DINNER BUFFET

\$36 per person

ENTREES choice of two

- chopped steak (swiss, creamy mushroom sauce)
- pork loin
- grilled chicken
 - lemon bur blanc
 - mushroom baked
- petite country fried steaks

VEGETABLES choice of one

- green beans
- sugar snap peas with red peppers
- roasted vegetable blend
- sauteed brussels sprouts with onions and bacon

STARCHES choice of one

- rosemary roasted red potatoes
- mashed potatoes
- wild rice pilaf
- french fries

SALADS choice of two

- mixed green salad with assorted dressing
- seasonal salad
- caesar salad

Dinner Rolls and Butter

Plated Duo

Each option served with a 4oz Filet

Grilled Chicken Breast

with BBQ sauce
or lemon bur blanc \$32

Grilled Salmon

4oz salmon with a lemon
butter sauce \$38

Market Fresh Fish

\$market price\$

Grilled Shrimp

served with 4 shrimp \$40

SALAD

- mixed green salad
- caesar salad

VEGETABLES

- shredded brussels sprouts with bacon
- grilled asparagus
- green beans almondine

SIDES

- seasonal risotto
- mashed potatoes
- wild rice
- baked potato
- hashbrowns
- french fries

Side Options

Sides

Side Dishes

- seasonal risotto
- mashed potatoes
- wild rice
- baked potato
- hash browns
- french fries

Vegetables

- shredded brussels sprouts with bacon
- grilled asparagus
- green beans almondine

Dressing Options

balsamic vinaigrette, bleu cheese, ranch, caesar, dorothy lynch, oil and balsamic vinegar, bourbon vinaigrette, creamy italian, thousand island, poppy seed

Desserts

- fudgy bundt cake (plated) \$7
- carrot cake \$6
- chocolate cake \$7
- reeses cake \$7
- apple or peach crisp (served a la mode) \$6
- apple pie \$7
- new york cheesecake \$7
- barbites \$5
 - oreo
 - lemon raspberry
- Eileen's cookies \$4
 - peanut butter
 - chocolate chip
 - oatmeal raisin
- brownies

For groups of 25 or more

Sundae Bar \$8

vanilla ice cream, chocolate syrup, caramel sauce, crushed oreos, sprinkles, mini chocolate chips, cherries, whipped cream

About our Venue

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 and includes a presentation screen and speaker setup.

The room can be divided, to create a more intimate setting or combined with the formal dining room to accommodate your entire party.

Our full-service staff takes care of room setup, linens, and dishes.



FORMAL DINING ROOM

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



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 a small presentation. TV screen and speakers are available by request.



PLAYERS LOUNGE

Our 19th hole offers a great place to unwind and socialize, designed to create a relaxed atmosphere. Sip on your favorite drinks, share stories with fellow members, and relish the camaraderie of a great time spent in good company.



PATIO SEATING

So long as the weather plays along, our patio spaces which open up right onto our award-winning golf course, offer a breathtaking view and a wonderful casual experience.

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 the pool deck.



POOL CAFE

Between Memorial Day and Labor Day connected to the pool cafe off the pool deck



INDOOR GOLF SIMULATOR

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

Policies and Procedures

The following applies to all events at Lochland Country Club and are nonnegotiable.

- 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 host will confirm the price and menu.
- 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.
- Cancellations within three days of the event will be billed for 50% of the estimated final bill

Reserving a Room

While Lochland Country Club members may reserve a room with no additional fees, 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 reserves the right to re-allocate space in the following cases: increase or decrease in attendance, mechanical failures, or accessibility for service.

Rental Information

Non Member Room Rental Fees

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

	Lunch	Dinner
McDonald Room	\$100	\$200
South Ballroom	\$250	\$500
North Ballroom	\$200	\$400
Both Ballrooms	\$500	\$1000*

Dance Floor Set Up \$100

*Saturday Evenings for the Entire Ballroom is \$1500

The entire Clubhouse can be reserved for a fee of \$3000 with a minimum of \$8,000 in food sales and must be approved by The Board of Directors.

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 setup 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.