



**THE LOFT AT LANDIS CREEK
GOLF CLUB**

Seated Wedding Package

765 NORTH LEWIS ROAD ~ LIMERICK ~ PENNSYLVANIA
610-495-6945





THE LOFT AT LANDIS CREEK GOLF CLUB



— INCLUDES —

Gratuities & Pa Sales Tax

Custom Wedding Cake

3 Tier cake

All layers can be different flavors

Private Bridal Suite

May be used up to two hours prior to your ceremony and comes with:
assorted cold hors d'oeuvres
and beverages

If you are not getting married on premise you may arrive to the suite one hour prior to your reception.

**Five Hour Top Shelf
Continuous Open Bar**

**Floor Length Table Clothes
(White or Ivory)
Napkin Colors
(approximately 60 colors)
China service**

Champagne Toast

**Complimentary Anniversary
Dinner at our
Creekside Bar and Grille
or
a Foursome of Golf**

Welcome Display

Assorted Cheese & Crackers
Cruditie with Dips & Sauces
Fresh Fruit

— HORS D'OEUVRES —

select four; add more \$2 each

Cajun Shrimp Wrapped in Bacon

Chicken Wontons

Chicken Parmesan Crustini's

Cocktail Franks in Puff Pastry

Potato Skins

Vegetable Spring Rolls

Fried Ravioli

Assorted Mini Quiche

BBQ Bourbon Meatballs

Chili Lime Baked Shrimp

Chicken Teriyaki Skewers

Bruschetta Italiano

Crab Bakes

Fried Spinach and Parmesan Bites

Hors D'oeuvres Upgrade

Mini Crab Cakes \$1

Tomato Soup and Grill Cheese Shooters \$1

Mac and Cheese Shrimp and Crab Bites \$1

Bacon Wrapped Filet \$2

Spanakopita \$2

Shrimp Cocktail \$3

Scallops Wrapped in Bacon \$2

Lamb Chop Lollipops \$4

— SOUP OR SALAD —

Select one

Loaded Baked Potato

Cheddar & Broccoli

Minestrone

Chicken Corn Chowder

Sherried Wild
Mushroom Bisque

Tuscan White Bean
and Spinach

Italian Wedding

Lobster Bisque \$3

Crab Chowder \$3

OR

Classic Garden Salad
Choice of two dressings

Traditional Caesar Salad
Classic Caesar dressing

Iceberg Lettuce Wedge \$2

Raspberry Candied
Walnut Salad \$2



— STARCH —

select one from each category

Roasted Fingerling Potato Medley

Lyonnais Potatoes

Garlic Smashed Potatoes

Au Gratin Potatoes

Rice Pilaf

Roasted Red Bliss Potatoes

Sour Cream and Chive Mashed Potatoes

Rosemary Mashed Potatoes

— VEGETABLE —

Broccoli Florets

Green Bean Almondine

Broccoli Normandy

Asparagus \$1

Basil Sautéed Zucchini and Squash

— KIDS MEALS UNDER 12 YEARS —

Chicken Fingers and French Fries 35

Mac and Cheese and Apple Sauce 35

Hot Dog and French Fries 35



ENTREES

SELECT TWO



POULTRY

	2019	2020
Chicken Francaise: egg battered in a caper cream sauce	99	100
Pan Roasted Chicken: in a prosciutto, sharp provolone cheese and roasted leeks.	99	100
Tuscan Chicken: panko breaded chicken with a sun-dried tomato cream sauce	99	100
Italian Chicken: in a creamy roasted red pepper alfredo sauce	99	100
Chicken Bruschetta: topped with a house-made balsamic glaze	99	100
Chicken Marsala: served with a mushroom wine bordelaise.	99	100
Chicken Wellington: in a puff pastry with spinach, garlic and Italian cheeses with French cream sauce	99	100
Coq Au Vin (French Stew): braised chicken legs and thighs, with baby potatoes in a shallot pan broth	99	100

BEEF

Braised Boneless Short Ribs Au Jus	119	121
Prime Rib of Beef: with roasted herb Au Jus	121	122
New York Strip Steak: served with a roasted garlic herb butter	119	121
Oven Roasted Beef Tenderloin Medallions: with braised cremini and domestic mushrooms.	127	129
Filet Mignon: served with a choice of burgundy demi glaze or garlic butter	127	129
Milk Fed Veal Tournedos: with a smokey pancetta gruyere cream sauce.	126	129

SEAFOOD

Atlantic Salmon Filet: panko dill encrusted salmon filet.	110	112
Brown Sugar Seared Salmon Filet: with a bourbon glaze.	110	112
Chesapeake Crab Cake: sautéed to perfection: with a zesty lemon butter sauce.	118	119
Grain Seared Jumbo Scallops: in a cajun mustard cream sauce and julienne bacon strings.	129	132
Pineapple Jerk Grilled Shrimp: a rum soaked bamboo skewer with pineapple & bell peppers	126	128

COMBINATION PLATES

Filet Mignon and Chesapeake Crab Cake	121	123
Filet Mignon and Atlantic Salmon Filet	121	124
Tuscan Chicken and Jumbo Pineapple Grilled Shrimp	119	121
Brown Sugar Salmon and 4oz Filet Mignon	121	124
Surf and Turf - 4oz Filet Mignon and a 4oz Lobster Tail	127	129
6oz New York Strip Steak and 4oz Lobster Tail	129	131
Tuscan Chicken and Pan Seared Scallops	123	125
4oz Filet Mignon and Pineapple Grilled Shrimp	120	122



POLICIES



PAYMENT SCHEDULE

Deposit of \$1500

- * 6 months prior to your event 50% of your estimated balance is due and you will have a private complimentary taste testing for 2.
- * Your remaining balance is due 10 business days (Monday-Thursday) two full weeks prior to your event.

All Payments and Deposits are Non-Refundable

Payments can be made by:

- * Cash or Check. (Checks made payable to the Loft)
- * If you choose to use a Credit Card a 5% processing fee will be added to your credit card transactions.

Catering and Alcohol Requirements

*** No outside food or beverage of any kind may be brought onto the Loft at Landis Creek's premises by the client or attendees.**

* To assure the very best quality of food, your menu must be picked fourteen (14) days in advance. All food and beverages must be consumed on premises and purchased solely through the Loft at Landis Creek.

* For all plated meals, we require the clients provide place cards for each guest. Place cards must indicate the entree chosen by each guest. For expedited service we recommend color coding the place cards to match each entree.

Alcoholic Beverages may not be brought in or taken off of the premises.

- * the Loft adheres and enforces all PLCB laws.
- * Shots are not permitted to be served at the bar.
- * Identification will be required if guests appear to be under 30 years of age. Service will be refused if proper ID is not presented.



POLICIES



GUEST COUNT GUARANTEES

Weddings taking place in December - March: Friday 50, Saturday 75, Sunday 50

Weddings taking place in April, July, August & November: Friday 75, Saturday 100, Sunday 75

Wedding taking place in May, June, September, October: Friday 100, Saturday 125, Sunday 100

Maximum Capacity 200

Minimum guest count guarantees are based on adult guest count.

DISCOUNTS

* The amount of \$7 per guest is discounted for Sunday weddings.

* The amount of \$5 per guest is discounted for Friday weddings.

* The amount of \$7 per guest is discounted on any date in January or February.

** Excludes Holiday Weekends

** Discounts do not apply to guest counts under 75 and may not be combined with any other discounts.

WEDDING CEREMONIES

Ceremonies held outside at our beautifully landscaped wedding site or inside in front of our grand picture window overlooking our gorgeously manicured golf course include:

* White folding chairs outside ceremony / mahogany chiavari chairs inside ceremony

* One hour ceremony and seating time

* Golf carts to take the Bride and Bridesmaids to the ceremony site. Two carts for groomsmen to escort guests that need help to the ceremony site will be provided. No carts are allowed to be driven in the parking lot area. Cart availability is weather permitting.

* Set up and Breakdown of the chairs, water station and Dj table.

* Water station for your guests in the hot months.

* 1/2 hour rehearsal on the Thursday prior to the wedding. If your officiant is not attending and you need the Loft to run your rehearsal, the cost is \$150.

Outside Cost \$1000

Inside Cost \$800

Rehearsal dinners are available in our Eagle room for a minimal buffet cost. Please ask for menus. We also have our beautiful patio available. (weather permitting)



POLICIES



BRIDAL SUITE

You have access to the Bridal suite 2 hours prior to your ceremony if you are getting married on premise or 1 hour prior to your reception if you are not getting married on premise. Should Brides wish to enter the Bridal Suite earlier a \$150 fee will apply (up to 2 hours additional). More time may be available by request.

A cheese and veggie tray are provided. Soda, bottled water and a bottle of Champagne is also provided.

If you would like additional alcohol, beer or food, it must be provided by the Loft at Landis Creek, no outside food or beverages of any kind may be brought in. Please ask for packages.

CHILDREN AND VENDOR PRICING

- * All Professional vendors are offered a chicken dinner at \$50. Vendors may arrive 2 hours prior to set up. Nothing may be attached to the walls or fixtures by tape, pins, nails, glue or by any other means.
- * Children under 12 years eating the kids meals are \$35.
- * There is no charge for children 2 years and under.
- * Teens and young adults 13-20 will be discounted \$10 per person as a bar credit.

LIABILITIES

- * the Loft at Landis Creek shall not be liable or responsible for damages sustained by any party attending the function or caused by any person, firm or corporation (other than damages caused directly by the Loft at Landis Creek or its agents or employees); in addition, the client agrees and undertakes to indemnify the Loft at Landis Creek against any and all claims and expenses presented by any person, firm or corporation for any loss or damages resulting from:
 - * The conduct of any of your guests or invitees attending the function.
 - * The conduct of any "client" retained or designated supervisor, manager, vendor or agent associated with the function.
- * the Loft does not assume responsibility for any items left on premise.
- * at your final meeting the Loft will require a credit card number to have on file for any damages incurred during the event. The Client is responsible for any damages, destruction, defacement, of the Loft at Landis Creek, caused by the client or it's guests or invitees.



ENHANCEMENTS



BAR

Frozen Drinks \$8 per person

enjoy amazing and refreshing frozen Margaritas, Daiquiris and Pina Coladas added to your Top Shelf Bar.

Outside Bar on the Deck with Signature Cocktail -

Served as an accompaniment to an open bar, a custom signature drink, domestic beer and wine will be served on our wrap around deck during your cocktail time. (for one hour) These will be the same items you have chosen to have at your inside bar.

one hour \$4 additional hours \$3

Mimosa Bar \$13 per person

Raspberry and traditional champagne, Assorted berries, orange juice and cranberry juice added to your Top Shelf Bar.

Imported Beers and Premium bar up-grades

Priced per request.

WELCOME DISPLAY UPGRADES

Antipasto - \$7 per person

A selection of imported meats including salami and prosciutto, accompanied by imported Italian specialty cheeses, marinated artichokes, roasted red peppers and bruschetta.

Sushi - Market Price

A variety of sushi rolls

STATIONS - SERVED FOR ONE HOUR DURING COCKTAIL TIME OR ADDED TO YOUR BUFFET.

Carving Station - Beef, Ham, Pork Loin or Turkey \$11 per person

Your choice of one meat hand carved by our Executive Chef.

Mashed Potato Bar - \$9 per person

Homestyle whipped potatoes, Roasted red potatoes and mashed sweet potatoes served with bacon, broccoli, butter, cheddar jack cheese, chives, gravy, sour cream, brown sugar and marshmallows.

Pasta Station - \$10 per person

Angel hair and penne pasta, alfredo and marinara sauce, broccoli, mushrooms, roasted vegetables and Parmesan cheese.

Pierogie Bar - \$9 per person

Bacon, sour cream, sauerkraut, fried onions, butter and mushrooms sautéed to perfection.

French Fry Station - \$9 per person

Waffle Fries, Board Walk Fries and Tater Tots, served with bacon, cheddar cheese, sour cream and chives.

LATE NIGHT STATIONS

Pretzels - \$5 per person

Soft baked with a variety of toppings. Served for one hour. Add Pretzel dog bites....\$2

Sliders - \$6 per person

Choice of Chicken or Beef served with French Fries for one hour. Choose both for \$2 more

Dogs - \$5 per person

Hot dogs and Corn dogs served with chili, onions, relish, ketchup and mustard. Add pretzel dog bites...\$2

Nuggets and French Fries - \$6 per person

Chicken nuggets and french fries served with dipping sauces

Flat Breads - \$7 per person

3 types of house-made flat breads grilled to perfection

Cheese Steaks and French Fries - \$6 per person

Your choice of beef or Chicken meat, served with French Fries, fried onions, mushrooms and cheese whizz.
Have both for \$2 more

DESSERT UP GRADES

Donut Bar - \$5 per person

Assorted mini donuts with strawberry, chocolate and white milk.

S'mores on the Deck - \$8 per person

Set-up on our beautiful wrap around deck. Complete with a marshmallow roasting station and delicious toppings. Includes graham crackers, marshmallows and a wide selection of candy bars.

Life by Chocolate - \$10 per person

Brownies, cookies, chocolate covered pretzels, mousse, chocolate covered strawberries, assorted cakes and pies, accompanied by carafes of ice cold milk.

Chocolate Fountain - \$9 per person

Choice of Milk or Dark chocolate
served with strawberries, bananas, pound cake, pretzel rods, cookies, marshmallows and graham crackers.

Chocolate Dipped Strawberries - \$4 per person

A plate of assorted dipped strawberries on each of your guests tables after dinner.

Cannoli's \$4 per person

A plate of mini chocolate chip and traditional filled cannoli's on each of your guests tables after dinner.

Pie Station \$9

6 seasonal pies displayed to perfection. Served with ice cold assorted milks (strawberry, chocolate and white)

Brownie and Cookie Bar \$7

Salted caramel, double chocolate and blondie brownies, Chocolate chip, oatmeal and macadamia nut cookies served with assorted milks. (chocolate, strawberry and white)

ICE CREAM UP-GRADES

Novelty Ice Cream Bar - \$6 per person

Guests can help themselves to our Novelty Ice Creams with at least five options of ice cream bars, sandwiches and treats to choose from.

Milkshake Bar - \$7 per person

Vanilla or chocolate milk shakes drizzled with Bailey's, Kahlua or Amaretto.

Hand Dipped Water Ice - \$6 per person

Choice of two flavors hand scooped for your guests.

Waffles and Ice Cream - \$9 per person

Fresh-made waffles piled high with your guests choice of chocolate or vanilla ice cream and a variety of toppings.