



West Shore Country Club

2024 Wedding Packages



100 BRENTWATER ROAD | CAMP HILL, PA 17011

717-761-4530

Your Best Memories Are Made Here

Since 1928, West Shore Country Club provides Central Pennsylvania with the most glamorous of settings for wedding ceremonies and receptions. Our Clubhouse features an exclusive, newly renovated, semi-circular ballroom that can accommodate up to 300 of your closest friends and loved ones. An outdoor, tented Courtyard is also available for outdoor ceremonies and receptions along with banquet rooms for bridal showers, after wedding brunch, and rehearsal dinners. Our delectable cuisine and impeccable service compliment our luxury setting, making West Shore Country Club the perfect place to say, "I do."



Meet the Team



Brittney Wildman | Director of Catering

Congratulations on your engagement! I am so excited to connect and help plan your special day at West Shore Country Club. I truly believe your wedding day should be a direct reflection of you as a couple and want to bring that vision to life through the menu, linens, and decor. As the Director of Catering I'll help every step of the way and I'm honored to be a part of your new beginning.

717•761•4530 ext 1144 | bwildman@westshorecc.com

Richard Newman CCM
General Manager

Chef Wesley Hellberg
Executive Chef

Scott Acken
Clubhouse Manager

Hope Stuart
Banquet Manager





Ceremony

COURTYARD

Imagine exchanging vows amongst a backdrop of perfectly manicured greens! Our Courtyard offers an ideal location for wedding ceremonies, followed by cocktails and hors d'oeuvres before the formal reception. Our sunburst-style tent is in place from May – November and is equipped with bistro lighting, fans, and seasonal heaters.

\$500.00 Ceremony Fee



Ashlee Zimmerman Photography

Reception

BALLROOM

Our distinctive and one-of-a-kind semi-circular Ballroom provides a classic setting for the most elegant of wedding receptions. Our large stage overlooks a similar semi-circle, hardwood dance floor that draws a spotlight to some of the most traditional moments of your wedding day and the crowd once the dance party begins.

\$1,500.00 Venue Fee

Friday/Sunday—50 Guest Minimum

Saturdays/Holiday Weekends—75 Guest Minimum



Amanda Souders Photography



Ashlee Zimmerman Photography

Getting Ready With Us

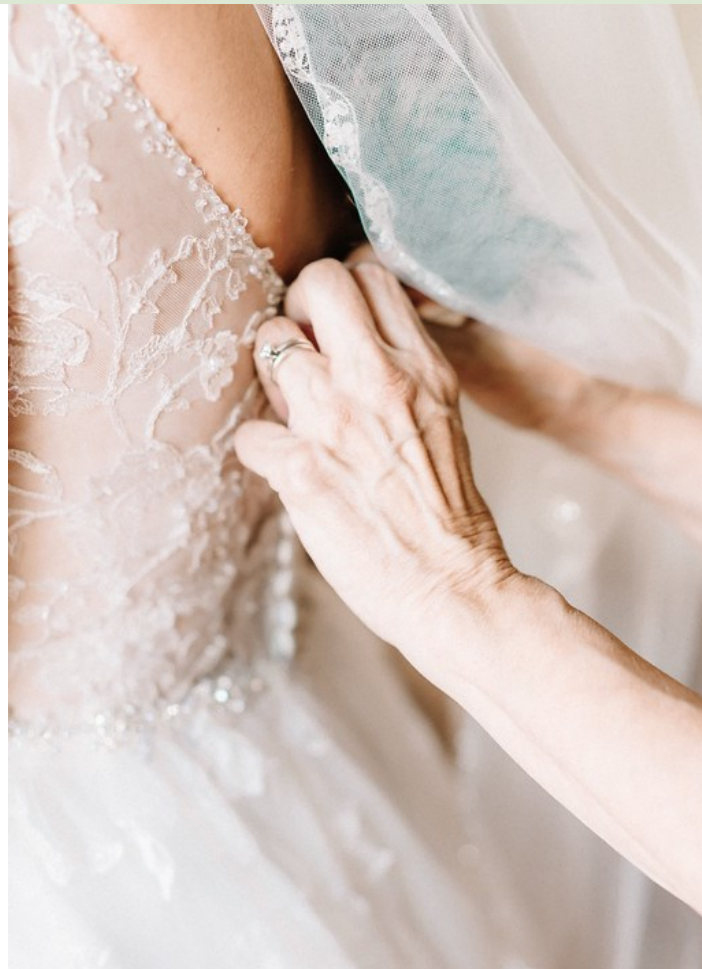
BRIDAL SUITE

Consider inviting your hair and make-up artists to the Club to begin your special day being pampered amongst our fine facilities! Our Ladies Card Room offers all amenities that a bridal party needs to prepare for a long day of celebration. This space is beaming with natural light, comfortable seating, flat screen television, and plenty of mirrors and outlets.

GROOM SUITE

While awaiting for the ceremony to begin the Groom Suite is the perfect hangout for the groom and groomsman. Included with this space is light refreshments, garment rack, flat screen television, and access to a changing area.

Suites are included with the ceremony fee or at an additional \$250.00 if ceremony is located off-site.



Breakfast Service

CONTINENTAL BREAKFAST

\$13.00 per person ++

Assorted Breakfast Pastries and Mini Muffins
Fresh Cut Seasonal Fruit
Orange Juice
Coffee, Decaf, and Hot Tea

MIMOSA BAR

\$32.00 per bottle—based on consumption

House Champagne
Orange, Cranberry, and Grapefruit Juice
Fresh Strawberries, Raspberries, and Orange Wedges

Lunch Service

SANDWICH BOARD

\$19.00 per person ++

Choice of (2)

California Turkey Wrap with Avocado Aioli
Ham and Swiss with Honey Mustard on Sourdough
Roast Beef and Cheddar with Horsey Aioli on Baguette
Chicken Caesar Wrap with Roasted Tomatoes and Parmesan
Caprese with Basil Pesto Aioli on Multigrain Ciabatta (V)
Tossed Garden Salad
Kettle Cooked Potato Chips
Freshly Baked Cookies
Assorted Sodas and Ice Water

Cocktail Service Available Upon Request, Please Inquire



Wedding Packages

West Shore Country Club is proud to provide full service to our bridal couples on their wedding day. To compliment our fine amenities and services, the following items are included with all our Wedding Packages.

One Hour of Hors D'oeuvres

Four Hours of Reception Time

Elegant Dinner Service

includes professional Service Staff and Bartenders

Guest Table Appointments

includes China, Silver Flatware, Gold or Silver Chargers,
Water Glass, and Standard Table Number

Guest Tables | Elegant Ballroom Chairs

includes White or Ivory Table Linens and Choice Color Napkins

Wedding Cake Cutting

Professional and Qualified Event Planning Assistance

Access to Elegant, Manicured Grounds for Photos

Complimentary Tasting for (4) Guests

Champagne Toast with Purchase of Bar Package



Ashlee Zimmerman Photography



Displayed Hors D'oeuvres

Choice of (1)

Charcuterie Display

Assorted Domestic and Import Artisan Cheeses, Cured Meats, Dried Fruits, Assorted Nuts, Assorted Crackers, Sweet Pickles, Seasonal Spread, Major Grey's Chutney, and Whole Grain Mustard

Fresh Fruit and Vegetable Display (GF/V)

Seasonal Fresh Cut Fruits and Vegetables with Brown Sugar Yogurt, Buttermilk Ranch, and Creamy Balsamic Dips

Antipasto Display

Cured Mixed Olives, Marinated Artichoke Hearts, Grilled Seasonal Vegetables, Genoa Salami, Prosciutto, Marinated Mozzarella Balls, and Honey Whipped Ricotta with Crostini

ENHANCEMENTS

Iced Jumbo Shrimp Cocktail (GF)

\$185.00 per 50 pieces ++
with Zesty Cocktail Sauce

Cheesy Spinach and Artichoke Dip (V)

\$6.00 per person ++
with Tri-Color Tortilla Chips

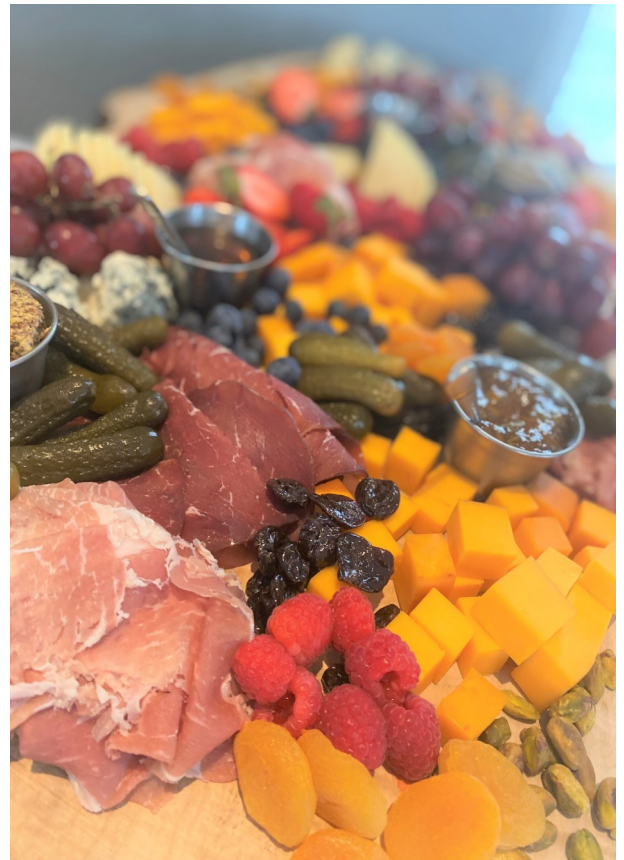
Maryland Crab Dip

\$9.00 per person ++
with Old Bay Dusted Tri-Color Tortilla Chips

Shellfish Raw Bar (GF)

Market Price

Iced Jumbo Gulf Shrimp, Chilled Oysters on the Half Shell, and Middle Neck Clams on the Half Shell
includes Lemon Wedges, Cocktail Sauce, and Red Wine Mignonette



Butlered Hors D'oeuvres

Choice of (3)

For more than (3) selections, an additional \$4.00++ per item will apply, maximum of (6) selections permitted

Goat Cheese and Strawberries on Crostini (V) with Balsamic Drizzle

House-made Bruschetta on Crostini (V) with Balsamic Drizzle

Vegetable Crudit  Votive (GF/V) over Roasted Red Beet Hummus

Crispy Asiago Asparagus in Phyllo (V)

Gruyere and Leek Tart (V)

Raspberry and Brie in Phyllo (V)

Spanakopita (V)

Prosciutto and Melon Skewer (GF) with Pomegranate Molasses

Fried Mac and Cheese Bite (V) with Parmesan Dust

Asian Short Rib Pot Pie with Hoisin BBQ Sauce

Bacon Wrapped Pee Wee Potato (GF) with Balsamic Glaze

Buffalo Chicken Spring Roll with Bleu Cheese Dip

Philly Cheesesteak Spring Roll with Marinara Sauce

Chicken Quesadilla Cone with Creamy Salsa Dip

Crispy Pork Pot Sticker with Sweet Thai Chili Dip

Italian Sausage Stuffed Cremini Mushroom (GF)

Mini Maryland Crab Cakes with Old Bay Remoulade

Premium Scallops Wrapped in Bacon (GF) with Maple Thyme Glaze

Coconut Shrimp with Mango Chili Sauce

Bang-Boom Shrimp

Sesame Chicken Satay (GF) with Thai Peanut Sauce

Bourbon BBQ Beef Satay (GF)

Soft Pretzel Shooter (V) with Beer Cheese Sauce

HORS D' OEUVRE ENHANCEMENTS

Cheeseburger Slider with Cheddar Cheese, Pickle Chip, and Ketchup +\$1.00pp

Nashville Hot Chicken Slider with Pickle Chip +\$1.00pp

Jumbo Shrimp Cocktail Shooter (GF) with Cocktail Sauce +\$1.00pp

Ahi Tuna Tartar Spoon (GF) with Ginger Sesame Sauce +\$2.00pp



Salad Course

Choice of (1)

Tossed Garden Salad (GF/V)

Crisp Romaine and Iceberg Lettuce, Cherry Tomatoes,
Sliced Cucumber, Julienne Carrots, and Red Onion, with Choice of (2) Dressings

Asiago Caesar Salad

Hearts of Romaine Lettuce, Garlic Herb Croutons, and
Roasted Plum Tomatoes tossed in our Asiago Caesar Dressing

West Shore Country Club Salad (GF)

Crisp Romaine and Iceberg Lettuce, Pimentos, Aged Parmesan, Hearts of Palm,
and Anchovy with Italian Vinaigrette

Strawberry Fields Salad (GF/V) (Seasonal)

Fresh Spinach, Sliced Strawberries, Crumbled Feta, and
Slivered Almonds with Lemon Herb Vinaigrette

Harvest Salad (GF/V) (Seasonal)

Mixed Field Greens with Roasted Butternut Squash, Red Onions, Toasted Walnuts,
and Herbed Goat Cheese with Maple Vinaigrette



Dinner Buffet

\$70.00 per person ++

*3 Butlered and 1 Stationed Hors D'oeuvre
Salad Station with Freshly Baked Rolls and Gourmet Butters
Choice of Entree, Carving Station, and Accompaniments
Coffee and Hot Tea Beverage Station*

ENTREES

Choice of (1)

Bruschetta Chicken (GF)

*Grilled Chicken Breast with Heirloom Tomato
Bruschetta and Balsamic Drizzle*

Chicken Rockefeller

*Grilled Chicken Breast with Spinach and Applewood Bacon
in Creamy Parmesan Sauce*

French Onion Roasted Chicken

*Roasted Chicken Breast with Caramelized Onion Gravy
topped with Gruyere Cheese*

Blackened Swordfish (GF)

with Fresh Pineapple Salsa

Maple Bourbon Salmon (GF)

with Cajun Pecan Topping

Orecchiette Ratatouille (V)

*Marinara and Sauteed Vegetables; Topped with
Ricotta and Parmigiana Cheese*

Add a 2nd Selection for \$4.00pp

CARVING STATION (GF)

Accompanied with Seasonal Sauces

Choice of (1)

Oven Roasted Turkey Breast

Baked Cumberland County Ham

Beer Brined Pork Loin

Beef Sirloin Inside Round +\$3.00pp

Salt Encrusted Prime Rib of Beef +\$8.00pp

ACCOMPAINMENTS (GF)

Choice of (2)

Smashed Potatoes

Herb and Garlic Red Potatoes

Parmesan Risotto | Wild Rice Pilaf

Roasted Vegetable Medley

Haricot Verts with Toasted Almonds

Maple Bacon Roasted Brussel Sprouts

Honey Glazed Carrots

Enhancements

MASHED POTATO BAR (GF)

\$8.00 per person ++

Yukon Gold Mashed Potatoes with toppings to
include Crumbled Bacon, Shredded
Cheddar, Chives, Sour Cream, and Whipped Butter

MACARONI AND CHEESE BAR

\$10.00 per person ++

Freshly Baked Macaroni and Cheese with toppings
to include Crumbled Bacon, Shredded Cheddar,
Diced Tomatoes, Diced Jalapenos, Hot Sauce, and
Toasted Breadcrumbs

PASTA STATION

\$10.00 per person ++

Includes Garlic Breadsticks and Parmesan Cheese

Choice of (2) Pastas

Cavatappi | Penne | Orecchiette | Tri-colored Tortellini

Choice of (2) Sauces

Alfredo | A la Vodka | Marinara | Pesto

Choice of (1) Mix-In

Fresh Vegetables | Grilled Chicken
Meatballs | Sweet Italian Sausage

Plated Dinner

3 Butlered and 1 Stationed Hors D'oeuvre

Freshly Baked Rolls with Butter | Choice of Salad Course

Choice of Entrée(s), Paired with Seasonal Starch and Vegetable

Coffee and Hot Tea Beverage Station

Add \$2.00 per person for two entrée selections; \$3.00 per person for three entrée selections

SILVER

\$68.00 per person ++

Lemon Ricotta Ravioli (V)

with Wild Mushroom Lemon Butter Sauce

Grilled Mediterranean Eggplant Steak (GF/V)

with Heirloom Tomato Salad and Balsamic Drizzle

Cabernet Braised Beef Short Ribs (GF)

Boneless Short Ribs with Red Wine Reduction

Chicken Florentine (GF)

Roasted Chicken Breast with Roasted Tomatoes, Spinach, and Herb Beurre Blanc Sauce

Chicken Milanese

Parmesan Crusted Chicken Breast with Thyme Butter Sauce

Lemon Pistachio Panko Encrusted Cod

GOLD

\$76.00 per person ++

Pancetta Chicken (GF)

Roasted Chicken Breast with Lemon Basil Butter Sauce and Crispy Diced Pancetta

Caprese Chicken (GF)

Grilled Chicken Breast with Fresh Mozzarella, Heirloom Tomatoes, Chopped Basil, and Balsamic Reduction

Angus Reserve 6oz. Filet Mignon (GF)

Single WSCC Crab Cake (GF)

Maple Gochujang Glazed Salmon (GF)

Brown Butter Panko Encrusted Halibut

with Charred Onion Pesto

PLATINUM

\$84.00 per person ++

Double WSCC Crab Cake (GF)

Angus Reserve Filet Mignon and Crab Cake (GF)

4oz. Filet Mignon paired with a WSCC Crab Cake

Chicken and Shrimp (GF)

Roasted Chicken Breast with (3) Jumbo Grilled Shrimp and Lemon-Herb Butter Sauce

Angus Reserve Filet Mignon and Chicken Florentine (GF)

4oz. Filet Mignon paired with a Roasted Chicken Breast with Roasted Tomatoes, Spinach, and Herb Beurre Blanc Sauce

Late Night Stations

STAFF-TENDERED SUNDAE BAR

\$9.00 per person ++ for 1-Hour of Service

Hand-dipped Vanilla and Chocolate Ice Cream, Chocolate Sauce, Caramel Sauce, Crushed Cookies, Chocolate Chips, Maraschino Cherries, M&M's, and Rainbow Sprinkles

TATER TOT BAR

\$8.00 per person ++ for 1-Hour of Service

Tater Tots with toppings to include Crumbled Bacon, Shredded Cheddar, Cheese Sauce, Chives, Ranch Dressing, and Sour Cream

SOFT PRETZEL BAR

\$6.00 per person ++ for 1-Hour of Service

Soft Pretzel Nuggets with Whole Grain Mustard, Cheese Sauce, and Cinnamon Cream Cheese Dip

LATE NIGHT SNACKS

priced per piece, minimum of (100) pieces

Individual Buttered Popcorn—\$2.00 ++

Pepperoni Pizza Bites—\$3.50 ++

Chicken Fingers—\$4.50 ++

Philly Cheesesteak Sliders with Marinara —\$4.50 ++

Cheeseburger Sliders—\$4.50 ++



Bar Packages

All bar packages may be billed on consumption and applied to your final invoice or you may choose an Open Bar Package, priced per person, for 4-hours of service.

BEER, WINE, AND SODA

\$34.00 per person +

Domestic and Imported Bottled Beer, House Wine, and Assorted Sodas

CALL BRANDS

\$42.00 per person +

Domestic and Imported Bottled Beer, House Wine, Assorted Sodas, and Call Liquors to include

Smirnoff Vodka / Gordon's Gin / Evan Williams Bourbon

Grants Scotch / Bacardi Rum / Juarez Tequila

PREMIUM BRANDS

\$48.00 per person +

Domestic and Imported Bottled Beer, House Wine, Assorted Sodas, and Premium Liquors to include

Titos Vodka / Beefeater Gin / Jack Daniels Whiskey

Jim Beam Bourbon / Dewars Scotch | Captain Morgan Spiced Rum

Jose Cuervo Tequila

TOP SHELF BRANDS

\$52.00 per person +

Domestic and Imported Bottled Beer, House Wine, Assorted Sodas, and Top Shelf Liquors to include

Ketel One Vodka / Tanqueray Gin / Maker's Mark Bourbon

Crown Royal / Chivas Regal 12 Year Scotch / Jose Cuervo 1800 Tequila



Enhancements

SIGNATURE COCKTAILS

Send us your recipe or let our Director of Catering help craft a signature cocktail with you!

If a recipe requests items not included with package, additional charges may apply

CHAMPAGNE TOAST

House Champagne Toast included with purchase of Bar Package; Please inquire for available upgrades

WINE POUR

Select (1) Red and (1) White House Wine to accompany your main course while bar service is temporarily unavailable

Please inquire for available upgrades

\$32.00+ per bottle, based on consumption

Elegant Enhancements

HOUSE CENTERPIECES

\$10.00 per table

Three Tier Cylinder Vases with Floating Candles, Round Mirror Tile, and Votive Candles

CUSTOM LINENS AND NAPKINS

Inquire with our Director of Catering for available options and pricing

Furniture, Specialty Glassware, and China Rentals are also available

ON-SITE COORDINATOR

\$500.00

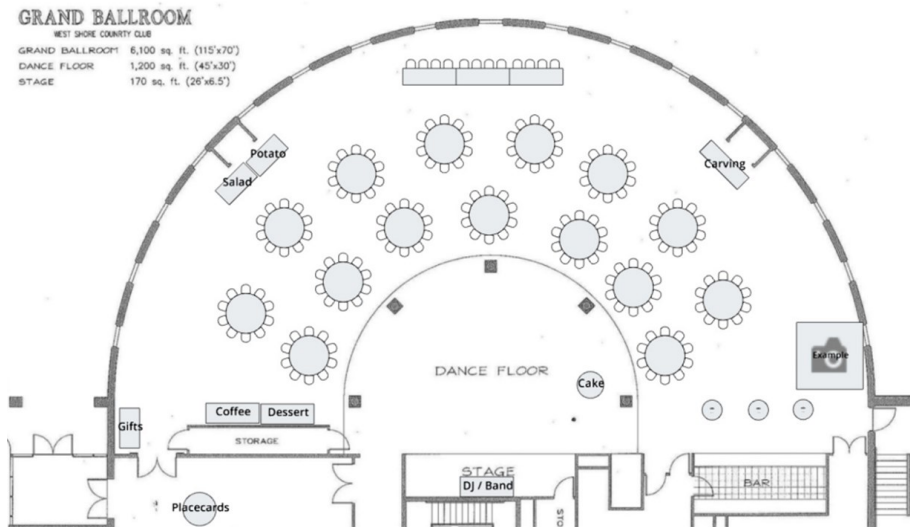
Day of event coordinator will assist with setup of decorations, overseeing vendors, managing the timeline, and logistics to execute a flawless evening. If ceremony is held on-site, they will attend rehearsal and direct your processional.



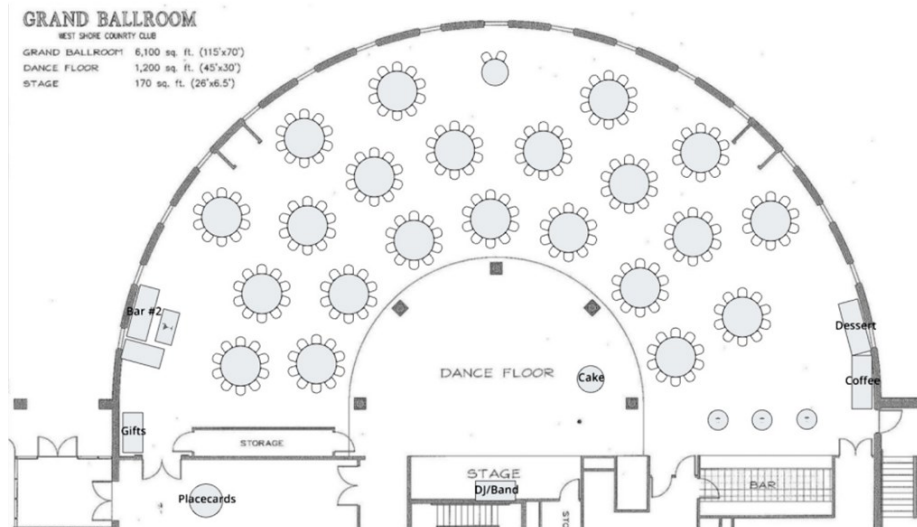
Landon Wise Photography

Ballroom Floorplan

*Below are sample floorplans that our team believes the Ballroom will be best utilized.
Please consult our Catering Director on your specific desires for how your reception tables are to be configured.*



Buffet Package Sample



Plated Dinner Package Sample

Club Policies

SPONSORSHIP

West Shore Country Club is a private club, therefore all banquet events must be held for or sponsored by a member of our club. If you do not know a member, we can assist in obtaining a sponsor for you.

DATE SELECTION

We are thrilled to accommodate your wedding reception in accordance with our event calendar. A 10-day courtesy hold is offered for your desired space(s). After this time, a 25%, non-refundable deposit and agreement is required to reserve your date.

MENUS

Your reception menu is to be finalized at least 4-weeks prior to your wedding day. You and your partner are welcome to a complimentary entrée tasting to help you decide on a meal. Customization is welcome and encouraged, though special requests may result in price variations.

PRICING

All menu options and pricing are subject to change and can be confirmed within 3-months of event date. A 20% Service Charge and 6% Sales Tax will apply to all food/beverage prices and is denoted by (++).

TIMING

You may arrive as early as 8:00am for setup the day of your wedding with breakdown completed by 11:59pm. West Shore Country Club's Wedding Packages are priced for a 5-hour reception. If you'd like to extend this time, the cost would be \$500.00 per half hour with a maximum of 6-hours.

DECOR

Decorations such as open flame candles, glitter, and confetti are prohibited along with bird seed and rice. Décor, signs, or banners may not be taped, nailed, tacked, stapled, or otherwise fastened to ceilings, doors, walls, or painted surfaces. If any décor items are required to be hung, please notify the club in advance for setup requirements or available rentals. Damage resulting from the improper or unauthorized installation of materials will be charged to the client.

PAYMENT AND DEPOSIT

A 25% non-refundable deposit is due to secure your date. An additional 25% deposit will be due 6-months and 3-months prior to your wedding date. All deposits are non-refundable and will credit towards your event balance. Final payment will be due 5-business days prior to your wedding day. Any charges incurred while getting ready at the Club or during your reception will be billed to you in which payment is to be received within 10-business days.

DEADLINES

SIX MONTHS PRIOR: Additional 25% deposit of the total estimated revenue is due. Wedding planning check-in on desired package and setup vision.

THREE MONTHS PRIOR: Additional 25% deposit of the total estimated revenue is due. Menu, setup details, and floorplan are to be arranged.

TWO WEEKS PRIOR: Guaranteed guest count, including meal and table breakdown must be arranged at least 10-business days prior to your event. After this time, the counts may not be reduced. Additions within 5-business days of your event will result in a charge of \$10.00 per person added. This includes any changes in entrée the day of.

FACILITY

Our facilities include, at no additional charge:
Guest Tables | Ballroom Chairs | Fine China | Glassware
Gold or Silver Chargers | Linens | Linen Napkins |
Service Staff and Bartenders | Setup and Breakdown
*Please inquire for Upgraded Linens and Furniture Rentals

DAY-OF COORDINATOR

West Shore Country Club provides an optional day-of coordinator for a fee of \$500.00. The coordinator will be responsible for all setup of décor, managing timeline, coordinating with vendors, and running the ceremony should it be held on-site. The coordinator will leave shortly following cake cutting. The client is responsible for packing up all décor items at the end of the evening.

Frequently Asked Questions

ARE WE ABLE TO OFFER MULTIPLE ENTRÉES FOR A PLATED MEAL SERVICE?

Multiple entrees are allowed and noted within the Catering Guide. Please note, pre-selected vegetarian options will conform to the pricing listed. Entrée counts and table assignments must be supplied with delivery of your guaranteed guest count. Additionally, you will be required to provide place cards, listed on the front of the cards, with a plated dinner package.

ARE WE ABLE TO BRING IN OUTSIDE FOOD OR BEVERAGE?

All food and beverage must be purchased and supplied by West Shore Country Club. No food or beverage items, including alcoholic beverages, may be brought onto or removed from the premises. With this, we are able to provide both consistent and quality products and service. Exceptions are made for your wedding cake and specialty desserts. Cake cutting is included with your wedding package however any provided dessert stations will result in a \$150.00 service fee. Please verify with the Director of Catering for approval and delivery/handling instructions.

WHAT ARE YOUR POLICIES REGARDING THE SERVICE OF ALCOHOL?

In compliance with the regulations of the Pennsylvania Liquor Control Board, West Shore Country Club handles the service of alcohol professionally and seriously. A RAMP Certified bartender will be assigned to all events with contracted bar services. Shots are not permitted and West Shore Country Club reserves the right to deny any guest of alcoholic beverages at any point during your event. If you would request a specific brand of liquor, beer and/or wine, we will strive to honor your request.

CAN WEST SHORE COUNTRY CLUB SUPPLY MY VENDORS WITH A MEAL?

Vendor meals are encouraged and must be supplied by West Shore Country Club.

- Chef's Choice Hot Entrée - \$30.00 ++ per vendor

WHAT ABOUT KID'S MEALS?

West Shore Country Club can provide kid's meals offered for children ages 0-12 at the following:

- Plated Meal Service - \$28.00 ++ per child (*please inquire for available menu options*)
- Dinner Buffet - Discount will be applied to final menu price

WHEN WILL OUR CEREMONY REHEARSAL BE HELD?

Couples who choose to exchange vows at West Shore Country Club will be permitted time for a rehearsal, subject to availability. Our Director of Catering will assist you with scheduling a rehearsal and can be confirmed within 3-months of the wedding date.

IS WEST SHORE COUNTRY CLUB WHEELCHAIR ACCESSIBLE?

Yes, the clubhouse and it's grounds are wheelchair and handicap accessible. Golf carts can be made available for those in need of assistance on event days.

CAN OUR SHUTTLE BUS STAY AT WEST SHORE COUNTRY CLUB DURING THE RECEPTION?

Shuttle buses are allowed to stay on property during your reception. Shuttle buses must remain in the parking lot area and must be shut off while waiting.

ARE THERE ANY OTHER WEDDINGS OR EVENTS ON MY DAY?

As a private club with an active membership there will be other guests on property. With that, our goal is to provide you and your guests an exceptional experience specifically for your wedding day.

CAN I LEAVE MY ITEMS OVERNIGHT?

All event spaces must be vacated by 11:59pm the evening of your wedding day. Please make arrangements with the Director of Catering on availability to pick up your items the following morning. West Shore Country Club is not responsible for any lost, stolen, damaged, or misplaced items. Unless otherwise arranged, any items left behind will be discarded after 3-business days.