



2024

West Shore Country Club

CORPORATE AND SOCIAL CATERING GUIDE



100 Brentwater Road | Camp Hill, PA 17011
www.westshorecc.com

Main Clubhouse (717) 761- 4530
Fax (717) 761 - 7234

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*All food prices are subject to a 6% PA State Sales Tax and a 22% Service Charge and is denoted by (++).
All alcoholic beverage prices are subject to a 22% Service Charge and is denoted by (+).*

West Shore Country Club



Established in 1928, West Shore Country Club was envisioned as a place where friends could gather for social and recreational activities. Over the years, as membership grew, our original vision has remained true. Located on 164 acres in the heart of South-Central Pennsylvania, our club offers the finest in golf, racquets, swimming, dining, and social activities for your leisure.

Our venue provides the best in both luxury and convenience making it a top event location for hosting weddings, banquets, and corporate events. Delectable cuisine and exquisite service compliment the setting with events flawlessly executed by a seasoned team of professionals. Our impeccably maintained grounds add to the aura of quiet sophistication that is the West Shore Country Club.

Banquet and Catering Team

Brittney Wildman
Director of Catering
(717) 761 - 4530 ext 1144
bwildman@westshorecc.com

Scott Acken
Clubhouse Manager
(717) 761 - 4530 ext 1104
sacken@westshorecc.com

Chef Wesley Hellberg
Executive Chef
(717) 761 - 4530
whellberg@westshorecc.com

Hope Stuart
Banquet Manager
(717) 761 - 4530 ext 1120
hstuart@westshorecc.com

Richard Newman CCM
General Manager
(717) 761 - 4530 ext 1101
rnewman@westshorecc.com

Meeting and Event Spaces



Ballroom

(Maximum Capacity: 350)

Our newly renovated Ballroom provides a classic setting for the most elaborate galas, corporate banquets, and wedding receptions. This space features multiple windows offering natural light, a large stage overlooking a hardwood dance floor, and a built-in bar to allow for mingling. Equipped with sound-proof partitions the Ballroom can be divided into three smaller rooms, ideal for business functions and private gatherings. Wi-Fi is available throughout the space to allow your guests to stay connected.



Middle Ballroom

(Maximum Capacity: 80)

As the largest section of our Ballroom, the Middle Ballroom can accommodate many styles of table configurations to create your next meeting or event.



Terrace Room

(Maximum Capacity: 60)

The Terrace Room offers a flexible atmosphere perfect for small corporate events such as board meetings or seminars.



Bowman Room

(Maximum Capacity: 50)

Named after the original farm that is now WSCC, the Bowman Room features a permanent bar and small patio overlooking the golf course creating the ideal space for intimate receptions or dinner parties.



Hearth Room

(Maximum Capacity: 75 Cocktail Style)

A favorite location amongst our members, the Hearth Room features an abundance of natural light, soft seating, and fireplace creating a cozy atmosphere for cocktail events or social celebrations.

President's Room

(Maximum Capacity: 50)

Our President's Room is an ode to our standout leaders, both past and present. Adjacent to the Courtyard and Ballroom, the space is an ideal setting for breakout sessions or a private dining experience. This room offers the opportunity to double in size with a sliding partition to the Cumberland Room for a cocktail style reception.



Cumberland Room

(Maximum Capacity: 50)

Similar to our President's Room, the Cumberland Room holds the same capacity and is a model location for small to medium corporate functions. By extending the room, it offers a spacious facility for an event requiring movement.



Courtyard

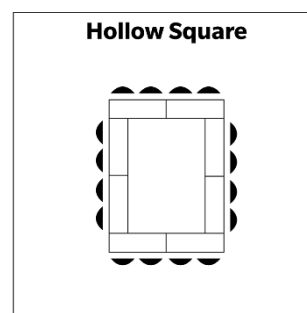
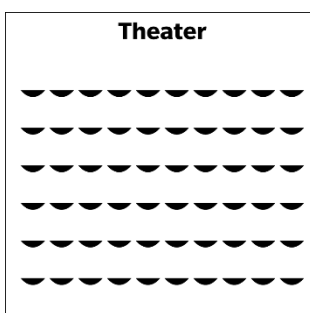
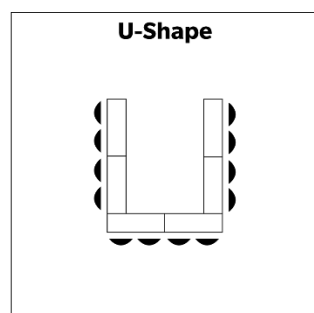
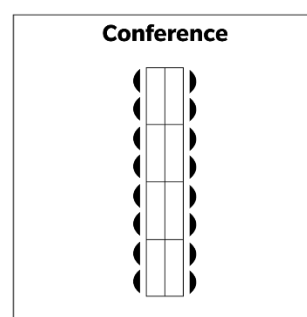
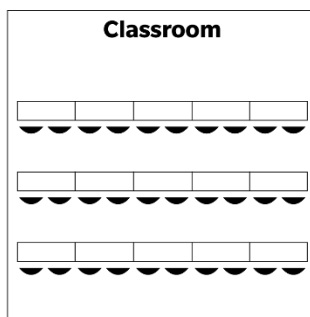
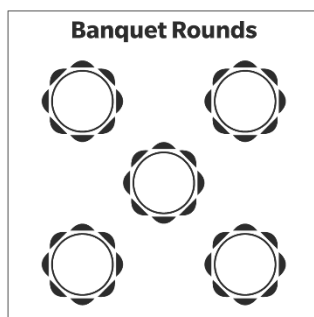
(Maximum Capacity: 180)

Overlooking our beautiful grounds and colorful gardens, the Courtyard is a prime location for social events or corporate gatherings. Equipped with bistro lights, fans, and seasonal heaters, you can enjoy this location for a sun filled affair April - November in 2024!



Table Configurations

Please advise our Director of Catering as to which configuration of tables would best accommodate your meeting and/or reception needs.



WSCC Room Capacity

Room	Rounds of 10	Cocktail	Classroom	Conference	U-Shape	Theater	Hollow Square
Ballroom	350	500	124	30	40	300	45
Middle Ballroom	80	150	64	30	40	150	45
Terrace	60	60	36	25	30	40	30
Bowman	50	100	24	25	30	40	30
Courtyard	180	250	64	30	40	150	45
Cumberland	50	60	30	25	20	50	25
Presidents	50	60	30	25	20	50	25
Hearth	16	75	x	8	x	x	x

*Room capacity is subject to change upon the addition of A/V Equipment, Bars/Food Stations, Decorations, etc.

*Some setups may require additional table rentals at the client's expense.

Breakfast

All Breakfasts are offered with Regular Coffee, Decaf Blend, Hot Tea, and Orange Juice for 1.5-hours of service

CONTINENTAL BREAKFAST

\$13.00 per person ++
(10 person minimum)

Assorted Pastries, Fruit Breads,
and Mini Muffins
Fresh Cut Seasonal Fruit

PLATED BREAKFAST

\$18.00 per person ++
(10 person minimum)

Fresh Cut Seasonal Fruit
Broccoli Cheddar Frittata or
Mediterranean Frittata *Spinach, Roasted Tomatoes, and Feta*
Applewood Smoked Bacon or Maple Link Sausage
Home Fried Potatoes with Peppers and Onion

EARLY BIRD BUFFET

\$21.00 per person ++
(25 person minimum)

Assorted Pastries, Fruit Breads,
and Mini Muffins
Fresh Cut Seasonal Fruit
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Maple Link Sausage
Home Fried Potatoes with Peppers and Onion

SUNDAY BRUNCH BUFFET

\$28.95 per person ++
(30 person maximum)

Available 11:00am - 2:00pm on Sundays,
enjoy an exclusive spread available only to the
members and guests of West Shore Country Club.
This package offers immense value with a generous
buffet including hot breakfast and lunch items,
made-to-order Omelet Station, and variety of
desserts.

BREAKFAST ENHANCEMENTS

Individual Fruit, Granola, and Yogurt Parfaits - \$4.00 per item ++

Assorted Bagels with Cream Cheese and Butter - \$3.00 per person ++

Freshly Made Waffles or Cinnamon French Toast Sticks* - \$4.00 per person ++

Brown Sugar Glazed Ham Carving Board* - \$10.00 per person ++

Waffle Bar* - \$7.00 per person ++

Toppings include Fresh Berries, Whipped Cream, Whipped Butter, Chocolate Chips, and Maple Syrup

Buttermilk Biscuits Bar* - \$8.00 per person ++

Toppings include Orange Marmalade, Strawberry Preserves, Honey, Whipped Butter, and Sausage Gravy

Add Sliced Ham + \$3.00pp | Add Honey Glazed Fried Chicken Bites + \$4.00pp

Chef Attended Omelet Station* - \$10.00 per person ++

Toppings include Crumbled Bacon, Diced Ham, Cheddar Cheese, Diced Tomatoes,
Diced Peppers, Mushrooms, and Onions

**Only available as an enhancement to a hot buffet and the required minimum has been met.*

**Omelet Station requires a \$100.00 chef attendant fee per (50) guests/per hour.*

Meeting Breaks

Breaks are priced for 1-hour of service and require a minimum of (10) guests

MORNING FILL UP

\$8.00 per person ++

BYO Parfait with Vanilla and Strawberry Yogurt,
Granola, Seasonal Berries, and Chocolate Chips
Assorted Granola Bars and Protein Bars
Citrus Blend Fruit Infused Water

TAKE A DIP

\$7.00 per person ++

House Made Potato Chips with French Onion Dip
Tri-Colored Tortilla Chips with House Made Salsa
Crackers with Pimento Cheese Spread
Unsweetened Iced Tea and Lemonade

SWEET AND SALTY BREAK

\$9.00 per person ++

Freshly Baked Cookies and Brownies
Individual White Cheddar Popcorn
Soft Pretzel Nuggets with Whole Grain Mustard
Unsweetened Iced Tea and Lemonade

HEALTHY CHOICE BREAK

\$10.00 per person ++

Crudit  Display with Buttermilk Ranch Dip
Roasted Garlic Hummus with Pita Chips
Cucumber Mint Fruit Infused Water

BEVERAGE STATION

Freshly Brewed Coffee, Decaf Blend, Hot Tea, Unsweetened Iced Tea, and Lemonade

2 Hours - \$4.00 per person ++ | **4 Hours** - \$6.00 per person ++ | **All Day** - \$10.00 per person ++

A LA CARTE

Assorted Granola Bars - \$2.00 per item ++

Individual Trail Mix - \$2.50 per item ++

Individual Chips, Pretzels, or White Cheddar Popcorn - \$2.50 per item ++

Mixed Salted Nuts - \$26.00 per pound ++

Cashews, Brazil Nuts, Hazelnuts, Pecans, and Walnuts

Assorted Cookies and Brownies - \$3.00 per person ++

Assorted Canned Soda (Coke, Diet, Sprite) - \$2.50 per item ++

Bottled Water - \$2.50 per item ++

Bottled Sparkling Water - \$3.50 per item ++

Bottled Powerade - \$3.50 per item ++

Lunch Buffet

All Lunch Buffets are offered with Regular Coffee, Decaf Blend, Hot Tea, and Unsweetened Iced Tea for 1.5-hours of service

SANDWICH BOARD

\$22.00 per person ++
(25 person maximum)

Tossed Garden Salad
Fresh Cut Seasonal Fruit

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)*

Kettle Cooked Potato Chips
Assorted Cookies and Brownies

THE DELI BUFFET

\$26.00 per person ++
(20 person minimum)

Soup du Jour

Tossed Garden Salad

Assorted Cold Cuts, Cheeses, and Breads

Turkey, Ham, Roast Beef, Cheddar, Swiss, and Provolone

Chicken Salad *or* Tuna Salad

Choice of (2)

Italian Pasta Salad, Fresh Cut Seasonal Fruit,

Coleslaw, *or* Potato Salad

Assorted Cookies and Brownies

Substitute Gluten Free Bread +\$1.00pp

HOT LUNCH BUFFET

(25 person minimum)

Freshly Baked Rolls with Butter

Soup du Jour *or* Fresh Cut Seasonal Fruit

Tossed Garden Salad *or* Asiago Caesar Salad

Chef's Choice Seasonal Starch and Vegetable

Assorted Cookies and Brownies

Plus choice of entrées from the following:

Chicken Piccata

Breaded Chicken Breast with
Capers and Lemon White Wine Sauce

Chicken Italiano (GF)

Grilled Chicken Breast with Blistered Heirloom Tomatoes
and Roasted Chicken Au Jus

Cabernet Braised Beef Short Ribs (GF)

Boneless Short Ribs with Red Wine Pan Sauce

Rosemary Balsamic Grilled Flank Steak (GF)

with Chimichurri Sauce

Cavatappi a la Marinara (V)

with Eggplant Croutons in Savory Marinara

Ginger Sesame Tofu Stir-Fry (GF/V)

with Stir-Fry Vegetables and Green Onion Basmati Rice

Baked Islandic Cod (GF)

with White Wine Tomato Basil Sauce

Roasted Salmon Rockefeller

with Creamed Spinach and Applewood Bacon
in Creamy Parmesan Sauce

(2) Entrées - \$33.00 per person ++ | (3) Entrées - \$38.00 per person ++

Plated Lunch

All Entrees are offered with Freshly Baked Rolls, Unsweetened Iced Tea, and Coffee Service

Asiago Caesar Salad **\$13.00 per person ++**
Hearts of Romaine Lettuce, House-Made Croutons, and Roasted Tomatoes tossed in Asiago Caesar Dressing

Traditional Spinach Salad (GF) **\$14.00 per person ++**
Hard Cooked Eggs, Kennett Square Mushrooms, Applewood Smoked Bacon, and Grape Tomatoes with choice of Warm Bacon Dressing or Honey Dijon Vinaigrette

Fruit and Nut Salad (GF/V) **\$13.00 per person ++**
Mixed Field Greens with Mandarin Oranges, Blueberries, Strawberries, and Candied Pecans with Raspberry Walnut Dressing

Harvest Salad (GF/V) **\$13.00 per person ++**
Mixed Field Greens with Roasted Butternut Squash, Red Onion, Toasted Walnuts, and Herbed Goat Cheese with Maple Vinaigrette

SALAD ENHANCEMENTS

Add Grilled Chicken +\$8.00pp

Add Grilled Salmon +\$11.00pp

Add Grilled Shrimp (5pcs) +\$12.00pp

Add Soup Course +\$5.00pp

Soup or Salad with ½ Sandwich **\$18.00 per person ++**

Your choice of Half Sandwich with Cup of Soup du Jour and Kettle Cooked Potato Chips

or side Garden Salad with Assorted Dressings

- California Turkey Wrap with Avocado Aioli, American Cheese, Bacon, Lettuce, and Tomato
- Ham and Swiss with Honey Mustard, Lettuce, and Tomato on Sourdough
- Roast Beef and Cheddar with Horsey Aioli, Lettuce, and Tomato on Baguette
- Chicken Caesar Salad Wrap with Oven Roasted Tomatoes and Parmesan Cheese
- Caprese with Basil Pesto Aioli on Multigrain Ciabatta (V)
- Quiche Lorraine; Pastry Crust with Gruyere Cheese and Bacon

**Soup and Sandwich does not include Freshly Baked Rolls*

Choice of (2) Sandwiches +\$2.00pp

Upgrade to a Whole Sandwich +\$3.00pp

Substitute Gluten Free Bread +\$1.00pp

Plated Lunch

All Entrees are offered with Freshly Baked Rolls, Choice of Salad, Chef's Choice Seasonal Starch and Vegetable, Unsweetened Iced Tea, and Coffee Service

Salad Course

Choice of (1)

Tossed Garden Salad (GF/V)

Crisp Romaine and Iceberg with Cherry Tomatoes, Cucumbers, Carrots, and Red Onion with Assorted Dressings

Strawberry Fields Salad (GF/V)

Mixed Field Greens, Sliced Strawberries, Crumbled Feta, and Red Onion with Lemon Herb Vinaigrette

Add Soup Course +\$5.00 per person

- Italian Wedding
- Tomato Basil Bisque (GF/V)
- Minestrone (V)
- Chicken Tortilla
- Lobster Bisque +\$4.00pp

Soup du Jour offered for groups less than (30)

Lemon Ricotta Ravioli (V)

\$21.00 per person ++

with Wild Mushroom Lemon Butter Sauce

Ginger Sesame Tofu Stir-Fry (GF/V)

\$20.00 per person ++

with Stir-Fry Vegetables and Green Onion Basmati Rice

Bruschetta Chicken (GF)

\$24.00 per person ++

Grilled Chicken Breast with Heirloom Tomato Bruschetta and Balsamic Drizzle

Blackened Pineapple Chicken (GF)

\$25.00 per person ++

Blackened Chicken Breast with Grilled Pineapple and Honey Glaze

Chicken Milanese

\$25.00 per person ++

Parmesan Crusted Chicken Breast with Thyme Butter Sauce

5oz. Petite Filet Mignon (GF)

\$39.00 per person ++

with Red Wine Reduction

Cabernet Braised Beef Short Ribs (GF)

\$27.00 per person ++

Boneless Short Ribs with Red Wine Pan Sauce

North Atlantic Seared Salmon (GF)

\$25.00 per person ++

with Lemon Garlic Herb Sauce

Single WSCC Crab Cake (GF)

\$35.00 per person ++

Multiple entrée selections are permitted at the following rate:

Choice of 2 entrees +\$2.00 per person

Choice of 3 entrees +\$3.00 per person

DESSERT - Please see Page #18

Displayed Hors D'oeuvres

For independent receptions a minimum of (6) selections are required for any event exceeding 2-hours. If less than 2-hours, a minimum of (4) selections are required.

SEASONAL CRUDITÉ DISPLAY* (GF/V)

with Buttermilk Ranch Dip

\$4.50 per person ++

DOMESTIC CHEESE DISPLAY* (V)

with Dried Fruits, Assorted Nuts, and Crackers

\$5.00 per person ++

SEASONAL FRUIT AND BERRY DISPLAY* (GF/V)

with Brown Sugar Yogurt Dip

\$5.00 per person ++

**Included in Reception Package*

ICED JUMBO SHRIMP COCKTAIL (GF)

with Zesty Cocktail Sauce

\$185.00 per 50 pieces ++

FRESH FRUIT AND VEGETABLE DISPLAY (GF/V)

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

\$9.00 per person ++

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

\$10.00 per person ++

ANTIPASTO DISPLAY

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

\$12.00 per person ++

CHEESY SPINACH AND ARTICHOKE DIP (V)

with Tri-Color Tortilla Chips

\$7.00 per person ++

MARYLAND CRAB DIP

with Old Bay Dusted Tri-Color Tortilla
Chips

\$9.00 per person ++



Butlered Hors D'oeuvres

Items by the piece must match, or exceed, the final guarantee unless accompanied by lunch or dinner service with a (\$50) piece minimum.

TIER 1 - (3) items \$10.00 per person/hour OR \$2.50 per piece ++

- **Goat Cheese and Strawberries on Crostini** (V) with Balsamic Drizzle
- **Vegetable Crudité Votive** (GF/V) over Roasted Red Beet Hummus
- **Caprese Tortellini Skewer** (V) with Balsamic Drizzle
- **4 Cheese Risotto Arancini** (V) with Roasted Tomato Aioli *
- **Fried Mac and Cheese Bites** (V) with Parmesan Dust *
- **Vegetable Spring Roll** (V) with Plum Sauce *
- **Crispy Pork Pot Sticker** with Sweet Thai Chili Sauce *
- **Meatballs** Choice of Sweet and Sour, Italian, or Hawaiian *
- **Soft Pretzel Shooter** (V) with Whole Grain Mustard Cheese Sauce

TIER 2 - (3) items \$11.50 per person/hour OR \$3.25 per piece ++

- **Prosciutto and Melon Skewer** (GF) with Pomegranate Molasses *
- **Smoked Salmon Cucumber Cup** (GF) with Lemon Dill Cream Cheese
- **Spanakopita** (V) *
- **Crispy Asiago Asparagus in Phyllo** (V) *
- **Raspberry and Brie in Phyllo** (V) *
- **Bacon Wrapped Dutch Pee Wee Potato** (GF) with Balsamic Drizzle *
- **Asian Short Rib Pot Pie** with Hoisin BBQ Sauce *
- **Philly Cheesesteak Spring Roll** with Savory Marinara Sauce *
- **Buffalo Chicken Rangoon** with Ranch Dip *
- **Chicken Quesadilla Cone** with Creamy Salsa Dip *
- **Chorizo Stuffed Cremini Mushroom** (GF) *

TIER 3 - (3) items \$13.50 per person/hour OR \$4.00 per piece ++

- **Bacon Wrapped Short Rib** (GF) with Bourbon BBQ Sauce
- **Jumbo Shrimp Cocktail Votive** (GF) over Cocktail Sauce
- **Premium Scallops Wrapped in Bacon** (GF) with Maple Thyme Glaze
- **Maryland Crab Cake** with Old Bay Remoulade
- **Bang Boom Shrimp** *
- **Coconut Shrimp** with Mango Chili Sauce *
- **Crab Stuffed Cremini Mushroom** (GF) *
- **Ahi Tuna Tartar Spoon** (GF) with Ginger Sesame Sauce
- **Sesame Chicken Satay** (GF) with Thai Peanut Sauce *
- **Tomato Soup Shooter** (V) with Grilled Cheese Stick

**Package items can be stationed for an additional \$1.00 per person/ per item*



Hors D'oeuvre Stations

Stations are priced for 1-hour of service and require a minimum of (30) guests

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, Zesty Cocktail Sauce, and Red Wine Mignonette

SLIDER STATION - \$12.00 per person ++

Choice of (2)

Angus Grilled Cheeseburger, Pulled Pork, Buffalo Chicken, or Italian Meatball

Upgrade to Crab Cake +\$5.00pp | Add French Fries +\$2.00pp

Served on Brioche Bun includes Assorted BBQ Sauces, Ketchup, Mustard, and Chipotle Mayo

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, and Toasted Breadcrumbs

Add Buffalo Chicken +\$4.00pp | Add BBQ Pulled Pork +\$4.00pp | Add Baby Shrimp +\$5.00pp

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

WALKING TACO BAR - \$11.00 per person ++

Choice of Grilled Adobo Chicken or Seasoned Ground Beef

Individual Bags of Doritos and Fritos with toppings to include Shredded Cheddar Cheese, Lettuce, Tomato, Salsa, and Sour Cream

Add Fresh Guacamole +\$2.00pp

PASTA STATION - \$12.00 per person ++

Includes Garlic Bread Sticks and Parmesan Cheese

Choice of (2) Pastas

Cavatappi, Penne, Orecchiette, or Tri-Colored Tortellini

Choice of (2) Sauces

Alfredo, A la Vodka, Marinara, Blush, or Basil Pesto

Choice of (2) Mix-Ins

Fresh Vegetables, Grilled Chicken, Meatballs, or Sweet Italian Sausage

Add Asiago Caesar Salad or Tossed Garden Salad +\$2.00pp

CHEF ATTENDED CARVING STATIONS (GF)

Includes Seasonal Sauces and Freshly Baked Rolls

- Beer Brined Pork Loin - \$10.00 per person ++
- Cumberland County Baked Ham - \$10.00 per person ++
- Oven Roasted Turkey Breast - \$12.00 per person ++
- Beef Sirloin Inside Round - \$16.00 per person ++
- Salt Encrusted Prime Rib of Beef - \$20.00 per person ++
- Seared Sesame Ahi Tuna Loin - \$22.00 per person ++
- Peppercorn Roasted Beef Tenderloin - \$29.00 per person ++

Hors D'oeuvres Reception

Package is priced for 1.5-hours of service and requires a minimum of (30) guests

HORS D'OEUVRE RECEPTION PACKAGE - \$40.00 per person ++

(3) Butlered Hors D'oeuvres from Tiers 1 and 2

(1) Displayed Hors D'oeuvre

(2) Hors D'oeuvre Stations

PASTA STATION

Includes Garlic Bread Sticks and Parmesan Cheese

Choice of (2)

Penne a la Vodka

Choice of Sweet Italian Sausage, Meatballs, or Eggplant Croutons

Chicken Alfredo Cavatappi

Grilled Chicken, Creamy Alfredo Sauce, and Broccoli Florets

Bolognese Baked Tortellini

Topped with Mozzarella and Parmigiana Cheese

Baked Orecchiette Ratatouille

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

Creamy Baked Cavatappi

Gruyere Cheese Sauce and Spinach; Topped with Crispy Prosciutto

MASHED POTATO BAR (GF)

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

SLIDER STATION

Choice of (2)

Angus Grilled Cheeseburger, Pulled Pork, Buffalo Chicken, or Italian Meatball

Served on Brioche Bun includes Assorted BBQ Sauces, Ketchup, Mustard, and Chipotle Mayo

CHEF ATTENDED CARVING STATION (GF)

Includes Seasonal Sauces and Freshly Baked Rolls

Choice of (1)

○ Beer Brined Pork Loin

○ Oven Roasted Turkey Breast

○ Cumberland County Baked Ham

○ Beef Sirloin Inside Round +\$3.00pp

○ Salt Encrusted Prime Rib of Beef +\$8.00pp

○ Seared Sesame Ahi Tuna Loin +\$10.00pp

○ Peppercorn Roasted Beef Tenderloin +\$17.00pp

Dinner Buffet

Dinner Buffet is offered with Regular Coffee, Decaf Blend, Hot Tea, and Unsweetened Iced Tea for 1.5-hours of service

HOT DINNER BUFFET

(30 person minimum)

Freshly Baked Rolls with Butter
Soup du Jour or Fresh Cut Seasonal Fruit
Tossed Garden Salad or Asiago Caesar Salad
Chef's Choice Seasonal Starch and Vegetable
Assortment of Plated Desserts

Plus choice of entrées from the following:

Bruschetta Chicken (GF)

Grilled Chicken Breast with Heirloom Tomato Bruschetta and Balsamic Drizzle

French Onion Roasted Chicken (GF)

Roasted Chicken Breast with Caramelized Onion Gravy topped with Gruyere Cheese

Chicken Rockefeller

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

Cumberland County Baked Ham (GF)

with Brown Sugar Mustard Glaze

Herb Roasted Turkey

Sliced Turkey Breast with Pan Gravy

BBQ Braised Beef Short Ribs (GF)

Boneless Short Ribs with BBQ Demi-Glace

Balsamic Grilled Flank Steak (GF)

with Roasted Tomato Salsa

Maple Bourbon Salmon (GF)

with Cajun Pecan Topping

Blackened Swordfish (GF)

with Fresh Pineapple Salsa

Baked Orecchiette Ratatouille (V)

Marinara and Sauteed Vegetables; Topped with Ricotta and Parmigiana Cheese

Ginger Sesame Tofu Stir-Fry (GF/V)

with Stir-Fry Vegetables and Green Onion Basmati Rice

(2) Entrées - \$43.00 per person ++ | (3) Entrées - \$49.00 per person ++

**To upgrade an entrée to a carving station or a side to an action station, please inquire for pricing.*

Plated Dinner

*All Entrees are offered with Freshly Baked Rolls, Choice of Salad,
Chef's Choice Seasonal Starch and Vegetable, and Coffee Service*

Salad Course

Choice of (1)

Tossed Garden Salad (GF/V)

Crisp Romaine and Iceberg with Cherry Tomatoes, Cucumbers, Carrots, and Red Onion with Assorted Dressings

Strawberry Fields Salad (GF/V)

Mixed Field Greens, Sliced Strawberries, Crumbled Feta, and Red Onion with Lemon Herb Vinaigrette

Add Soup Course +\$5.00 per person

- Italian Wedding
- Tomato Basil Bisque (GF/V)
- Minestrone (V)
- Chicken Tortilla
- Lobster Bisque +\$4.00pp

Soup du Jour offered for groups less than (30)

Pancetta Chicken (GF)

\$36.00 per person ++

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

Caprese Chicken (GF)

\$35.00 per person ++

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

Chicken Florentine (GF)

\$34.00 per person ++

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

Chicken Milanese

\$35.00 per person ++

Parmesan Crusted Chicken Breast with Thyme Butter Sauce

Grilled Mediterranean Eggplant Steak (GF/V)

\$28.00 per person ++

with Heirloom Tomato Salad and Balsamic Drizzle

Lemon Ricotta Ravioli (V)

\$30.00 per person ++

with Wild Mushroom Lemon Butter Sauce

Cabernet Braised Beef Short Ribs (GF)

\$35.00 per person ++

Boneless Short Ribs with Red Wine Sauce

8oz Grilled Flat Iron (GF)

\$36.00 per person ++

with Garlic and Herb Wild Mushrooms

6oz Angus Reserve Filet Mignon (GF)

\$47.00 per person ++

Maple Gochujang Glazed Salmon (GF)

\$34.00 per person ++

WSSC Crab Cake (GF)

Single: \$36.00 per person ++

Double: \$44.00 per person ++

Brown Butter Panko Encrusted Halibut

\$38.00 per person ++

with Charred Onion Pesto

Surf and Turf (GF)

4oz. Filet Mignon paired with

WSSC Crab Cake - \$62.00 ++

(4) Jumbo Shrimp - \$47.00 ++

Lobster Tail - Market Price

Multiple entrée selections are permitted at the following rate:

Choice of 2 entrees +\$2.00 per person

Choice of 3 entrees +\$3.00 per person

Dessert

PLATED DESSERTS

Choice of (1)

\$5.00 per person ++

- Chef's Choice Cake or Pie
- Sliced Pound Cake with Seasonal Fruit Compote
- Dark Chocolate Mousse with Macerated Seasonal Berries (GF)
- Lemon Curd Tart with Raspberries and Vanilla Whipped Topping

\$6.00 per person ++

- Carrot Cake with Cream Cheese Icing
- Deep Dish Caramel Apple Pie
- Strawberry Shortcake with Vanilla Whipped Topping
- Chocolate Fudge Mini Bundt Cake with Raspberry Sauce

\$7.00 per person ++

- Chocolate Flourless Torte (GF)
- Warm Chocolate Molten Lava Cake
- Lemon Berry Cream Mascarpone Cake
- NY Style Cheesecake with Seasonal Topping

DESSERT STATIONS

Stations are priced for 1-hour of service and require a minimum of (30) guests

FUNNEL CAKE FRY BAR - \$8.00 per person ++

Funnel Cake Fries with toppings to include

Caramel Sauce, Chocolate Sauce, Raspberry Sauce, Powdered Sugar, and Whipped Cream

ICE CREAM SUNDAE BAR - \$8.00 per person ++

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

Add Freshly Baked Waffles or Brownies +\$2.50pp | Add Root Beer +\$1.00pp

CHOCOLATE FONDUE STATION - \$10.00 per person ++

Includes Melted Dark Chocolate, Pineapple Cubes, Strawberries, Pretzel Rods, Cream Puffs, Marshmallows, and Rice Krispie Treats

CHEF'S DESSERT TABLE - \$8.00 per person ++

Chef's Assortment of Cakes, Pies, and Tarts

**Sundae Bar requires a \$100.00 chef attendant fee per (75) guests/per hour.*

**A dessert handling fee of \$2.50++ per person will apply for any outside desserts.*

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 below. Open bar packages are priced per person for 2-hours of service. Add an additional hour(s) for \$9.00+ per person, maximum of 4-hours permitted.

BEER, WINE, AND SODA BAR - \$18.00 per person +

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

CALL BRANDS BAR - \$22.00 per person +

Variety of Domestic and Imported Bottled Beer, House Wine, Assorted Sodas, and Call Liquors

Smirnoff Vodka | Gordon's Gin

Evan Williams Bourbon | Grants Scotch

Bacardi Rum | Juarez Tequila

PREMIUM BRANDS BAR - \$28.00 per person +

Variety of Domestic and Imported Bottled Beer, House Wine, Assorted Sodas, and Premium Liquors

Tito's Vodka | Beefeater Gin

Jack Daniels Whiskey | Jim Beam Bourbon

Dewars Scotch | Captain Morgan Spiced Rum

Jose Cuervo Tequila

TOP SHELF BRANDS BAR - \$34.00 per person +

A variety of Domestic and Imported Bottled Beer, House Wine, Assorted Sodas, and Top Shelf Liquors

Ketel One Vodka | Tanqueray Gin

Maker's Mark Bourbon | Crown Royal

Chivas Regal 12 Year Scotch | Mt. Gay Eclipse Rum

Jose Cuervo 1800 Tequila

MIMOSA BAR - \$32.00 per bottle +

House Champagne with Orange Juice, Grapefruit Juice, and Cranberry Juice

Garnishes to include Fresh Raspberries, Strawberries, and Orange Wedges

**Requires a \$100.00 bartender fee if not attached to a package or consumption bar.*

**Events with less than (180) guests requesting a second bar, or third bartender will incur a \$100.00 bartender fee/per hour. Consumption based bars require a minimum of \$300.00 in sales or a \$100.00 bartender fee will apply.*

**Please inquire for our full Wine List, additional costs may apply.*

Audio-Visual and Rental Services

The following rates apply for the setup and use of WSCC audio-visual and various equipment rentals or services. Complimentary Wi-Fi is available throughout our Clubhouse. For Specialty Linens or Chairs please inquire with the Director of Catering for pricing.

Podium - \$35.00 ++

Wireless Handheld Microphone - \$30.00 ++ each

Wireless Lavalier Microphone - \$30.00 ++ each

8' x 8' Projection Screen - \$50.00 ++ each

Panasonic LCD Projector - \$150.00 ++ each

**HDMI and VGA compatible*

Phillips 70" HD LED TV - \$100.00 ++ each

**HDMI compatible*

Dell Windows Laptop - \$75.00 ++

**with Camera and HDMI compatible*

House Sound Patch - \$25.00 ++

Slide Advancer - \$15.00 ++

HDMI Transmitter - \$35.00 ++

5-Channel Mixer - \$15.00 ++; **8-Channel Mixer** - \$25.00 ++

Portable Sound System - Single \$50.00 ++; Double \$75.00 ++

Flip Chart with Markers - \$25.00 ++ each

6' x 3' Whiteboard with Markers - \$20.00 ++

Conference Phone - \$30.00 ++

4' x 8' Risers - \$25.00 ++ per piece

**Maximum of (6) pieces*

Easel - Complimentary

Baby Grand Piano - \$75.00 ++

**Does not include Tuning, please inquire*

House Centerpiece - \$10.00 ++ per centerpiece

10' x 8' Backdrop Frame - \$35.00 ++ each

Red Rope and Gold Stanchions (2) Sets - \$50.00 ++

Coatroom Attendant* - \$30.00 per hour/attendant

Valet Attendant* - \$30.00 per hour/attendant

**Attendants are based upon availability and cannot be guaranteed*



WSCC House Centerpiece

Club Policies

BANQUET ROOMS

Room rental fees are subject to the time of year, day of the week and requirements for space. All events include 2-hours of setup if requested at time of booking. Shall you require additional time, a \$500.00 rental fee per hour will apply. Event space is available between 7:00am – 11:59pm, including setup and teardown. Events requested outside of these hours will incur a \$500.00 rental fee per half hour. Should the event exceed the scheduled end time an additional \$250.00 rental fee per half hour will apply.

EVENT MINIMUMS

All events require a \$300.00 food and beverage minimum, exclusive of tax and service charge, or a minimum subject to the time of year, estimated guest count, and desired meal service. A \$2,000.00 opening fee is required for opening the clubhouse on Mondays throughout the year and Mondays and Tuesdays in January – February.

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. A member sponsor form will be provided at the time of booking.

DATE SELECTION

We are happy to accommodate your event in accordance with our event calendar. A 10-day courtesy hold is offered for your desired space(s). After this time, a non-refundable deposit and signed agreement is required to solidify your booking or the space is released.

MENUS

Menu and setup details are to be arranged at least 4-weeks in advance. Customization is welcome and encouraged, though special requests may result in price variations.

FACILITY

Our facilities include, at no additional charge:
Fine China | Glassware | House Linens and Napkins
*Please inquire for specialty linen and chair upgrades

GUARANTEES

Guaranteed guest count must be provided 5-business days prior to your event. If not confirmed, your estimated guest count will be used as your guarantee. After this time, the counts may not be reduced, however you have until 3-business days prior to make any additions. If the count is to exceed the final guarantee a \$10.00 per person upcharge, in addition to the cost of the meal, will be applied. This includes any meal change requests made during the function. All menu packages/items must match the final guarantee unless otherwise noted.

DEPOSIT

All private room reservations require a 25% non-refundable deposit or \$200.00, whichever is greater, to be submitted via check or member charge. Non-Member/Member-Sponsored functions will require a 35% non-refundable deposit. This will be applied towards the final event balance.

PAYMENT

All charges will be billed to the member/member sponsor's account upon completion of your event at which time an invoice will be e-mailed to you. Payment is to be received by check or member charge within 10-business days of issuance. Credit cards or cash payments are not accepted. Late payment will incur a late fee of 10% per month on the unpaid balance beyond 30-days consecutively. You (the patron) will be responsible for all costs if the member's account is placed in collection or proceeds to litigation.

PRICING

All pricing is subject to change and can be confirmed within 3-months of event date. All food prices are subject to a 6% PA State Sales Tax and a 22% Service Charge and is denoted by (++). All alcoholic beverage prices are subject to a 22% Service Charge and is denoted by (+). Tax exemption may be granted with proof of proper tax identification number and documentation provided upon booking.

Frequently Asked Questions

Do you require a minimum attendance for meal service?

All buffets and stations require a minimum guest count. If this minimum is not met a 20% surcharge will be applied to the price, per person. Menu options are offered as the following however is subject to change:

- 1 – 12 guests: A la Carte Dining Menu may be used for lunch and dinner service
- 13 – 20 guests: A Limited A la Carte Dining Menu may be used for lunch and dinner service
- 21+ guests: Menu selections from our Catering Guide is required

Are we able to offer multiple entrées for a plated meal service?

Multiple entrees are permitted at an additional cost and are noted within the Catering Guide. Any chef's choice entrées will be priced to match the pre-selected entrée/s. Entrée counts and table assignments (if applicable) must be supplied with delivery of your guaranteed guest count. Additionally, you will be required to provide place cards or meal id's identifying your guest's meal selection.

My guest has a severe allergy, can you accommodate them?

Food allergies and dietary restrictions will be accommodated by West Shore Country Club to the best of our availability however, meal preferences may be declined at the discretion of the Chef. All restrictions that vary from the pre-selected menu will be chef's choice.

I don't have assigned seating, can we still pre-set salads and/or desserts?

Yes, however if the chair count is higher than the guest count, there will be a charge for the additional pre-set items.

Are we able to bring in our own food and/or beverage?

West Shore Country Club provides food and beverage to all banquets and in-house functions. With this, we can offer both consistent and quality products. Exceptions are made for celebratory pastries or specialty cake/dessert where a \$2.50 per person service fee will apply. Outside dessert deliveries will only be accepted the day of your event.

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 alcoholic beverages at any point during your event. All consumption-based bar packages require a minimum revenue of \$300.00 or additional fees will apply. Cash bar requests will result in a \$100.00 service fee.

Can West Shore Country Club supply my vendors with a meal?

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

- Lunch - Chef's Choice Hot Entrée - \$22.00 ++ per vendor
- Dinner - Chef's Choice Hot Entrée - \$32.00 ++ 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 - \$16.00 ++ per child (*please inquire for available menu options*)
- Lunch or Dinner Buffet - Discount will be applied to final menu price

What if we cancel our event?

Shall you decide to cancel your event, the deposit will serve as a cancellation fee. Please review your agreement for full cancellation guidelines.