

# West Shore Country Club

CORPORATE AND SOCIAL CATERING GUIDE



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# Table of Contents

West Shore Country Club .....	Page 2
Banquet and Catering Team .....	Page 2
Room Descriptions .....	Pages 3 - 5
Table Configuration and Room Capacity .....	Page 6
Breakfast Menus .....	Page 7
Meeting Breaks and A la Carte .....	Page 8
Lunch Menus .....	Pages 9 - 11
Hors D'oeuvres .....	Pages 12 - 15
Dinner Menus .....	Pages 16 - 17
Dessert .....	Page 18
Bar Packages .....	Page 19
A/V and Rental Services .....	Page 20
Club Policies .....	Page 21
FAQs .....	Page 22

# 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, tennis, swimming, dining, and social activities for your leisure. We offer a variety of banquet settings that can accommodate events from small business meetings to grand wedding celebrations.

Our beautiful Clubhouse and impeccably groomed grounds add to the aura of quiet sophistication that is the West Shore Country Club.

## Banquet and Catering Team

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# Room Descriptions



## Ballroom

(Maximum Capacity: 350)

Our distinctive semi-circular Ballroom provides a classic setting for the most elaborate of galas, social events, and wedding receptions. It is spacious enough to offer multiple food stations and bars, while allowing your guests the opportunity to mingle and celebrate. The large stage overlooks a similar semi-circle, hardwood dance floor. Equipped with sound-proof partitions, the Ballroom can be divided into three smaller rooms, ideal for business functions and private gatherings.



## Middle Ballroom

(Maximum Capacity: 80)

The largest section of our Ballroom can accommodate many styles of table configurations; rounds, classroom, theatre, etc. to create your perfect event. Additionally, the dance floor and stage can be utilized as the front of the room for presentations, awards, or dancing. A portable stage may also be available at the back of the room as a focal point for important moments or presentations.

# Room Descriptions



## Terrace Room

(Maximum Capacity: 60)

As the smallest section of our Ballroom, the Terrace Room offers a blank slate for many types of functions. Highly utilized for small dinner parties, audio-visual equipment can be added to this space for board meetings or seminars.

## Bowman Room

(Maximum Capacity: 50)

Entering through the Ballroom dancefloor, our Bowman Room offers a permanent bar and is an ideal space for intimate receptions during the holidays or large dinner parties.



## Hearth Room

(Maximum Capacity: 75 Cocktail Style)

A favorite location amongst our members, the quaint and cozy Hearth Room provides a parlor-like setting for intimate affairs. Equipped with a permanent bar, fireplace, and natural lighting, this room is the perfect backdrop for events such as birthdays, anniversaries, and showers.



# Room Descriptions



## President's Room

(Maximum Capacity: 50)

Our President's Room is an ode to our standout leaders, both past and present. The perfect room for a business or social function featuring an oversized chandelier and the capability to utilize audio-visual equipment for educational purposes. This room offers the opportunity to double in size with a removable pass-through joining the Cumberland Room.

## 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. Or, extend the room to offer a spacious facility for an event requiring movement.



## Courtyard

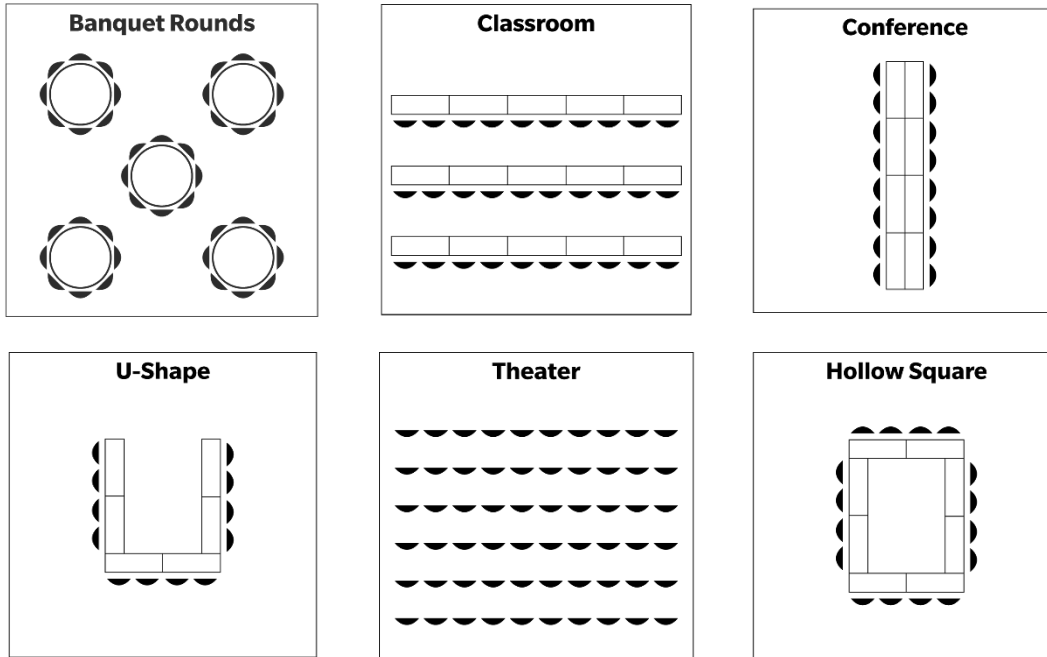
(Maximum Capacity: 180)

The largest outdoor space that West Shore Country Club offers, the Courtyard overlooks our beautiful grounds and colorful gardens; a prime location for wedding ceremonies and dinner parties under the tent. Enjoy this location for a summertime, sun filled affair! In 2022, our Courtyard will be tented May - October.



# 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	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	16	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 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

Assorted Breakfast Pastries  
Assorted Bagels with Spreads  
Fresh Cut Seasonal Fruit

## EARLY BIRD BUFFET

\$19.00 per person  
(20 person minimum)

Assorted Breakfast Pastries  
Assorted Bagels with Spreads  
Fresh Cut Seasonal Fruit  
Scrambled Eggs or Herb and Cheese Scrambled Eggs  
Applewood Smoked Bacon  
Maple Link Sausage  
Home Fried Potatoes

## PLATED BREAKFAST

\$18.00 per person  
(20 person maximum)

Fresh Cut Seasonal Fruit  
Scrambled Eggs or Mediterranean Frittata  
Applewood Smoked Bacon or Maple Link Sausage  
Home Fried Potatoes

## SUNDAY BRUNCH BUFFET

\$26.95 per person  
(50 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, a made-to-order Omelet Station, cold salads, and a variety of desserts. Each guest will enjoy one complimentary mimosa!

## BREAKFAST ENHANCEMENTS

Assorted Granola Bars - \$2.00 per item

Individual Fruit Yogurts - \$2.00 per item

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

Freshly Made Waffles or Cinnamon French Toast - \$3.00 per person

Freshly Baked Cinnamon Rolls - \$2.50 per person

Waffle Bar - \$6.00 per person

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

Chef Attended Omelet Station\* - \$7.00 per person

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

*\*Requires a \$100.00 Attendant Fee per (50) guests, per hour*



# Meeting Breaks

## BEVERAGE STATION

Freshly Brewed Coffee, Decaf, 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

## SWEET AND SALTY BREAK - \$8.00 per person

1-Hour of Service

Freshly Baked Cookies and Brownies

Individual Potato Chips

Soft Pretzel Nuggets with Whole Grain Mustard

Unsweetened Iced Tea and Lemonade

## HEALTHY CHOICE BREAK - \$10.00 per person

1-Hour of Service

Crudité Display with Buttermilk Ranch and Balsamic Dip

Roasted Garlic Hummus with Pita Chips

Fruit Infused Water

## A LA CARTE

Assorted Granola Bars - \$2.00 per item

Individual Chips, Pretzels, or Butter Popcorn - \$2.00 per item

Mixed Salted Nuts - \$24.00 per pound

Cashews, Brazil Nuts, Hazelnuts, Pecans, and Walnuts

Assorted Cookies and Brownies - \$2.50 per person

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

Bottled Water - \$2.50 per item

Bottled Powerade - \$3.00 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

\$19.00 per person  
(20 person maximum)

Tossed Garden Salad

Fresh Cut Seasonal Fruit

Choice of (2)

Chicken Caesar Salad in Sundried Tomato Wrap

Turkey Bacon Ranch on Sourdough

Roast Beef and Cheddar with Horseradish Aioli  
on French Baguette

Caprese Sandwich on Multigrain Ciabatta

Shrimp Salad in Spinach Pinwheel +\$3.00pp

Kettle Cooked Potato Chips

Assorted Cookies and Brownies

## THE DELI BUFFET

\$22.00 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

## HOT LUNCH BUFFET

(25 person minimum)

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 Milanese

Parmesan Crusted Chicken Breast with  
Thyme Butter Sauce

### Chicken Italiano (GF)

with Blistered Heirloom Tomatoes and  
Roasted Chicken Au Jus

### Tender Braised Beef Short Ribs

with Red Wine Pan Sauce

### Balsamic Grilled Flank Steak (GF)

with Roasted Tomato Salsa

### Three Cheese Tri-Colored Tortellini (V)

with Grilled Vegetables and  
Pesto Cream Sauce

### Apple Roasted Pork Loin (GF)

with Apple Mostarda

### Baked Islandic Cod (GF)

with Lemon White Wine Sauce

### Roasted Salmon Rockefeller (GF)

with Creamed Spinach and Applewood Bacon

(2) Entrées - \$30.00 per person | (3) Entrées - \$34.00 per person

# Plated Lunch

## COLD ENTREES

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

- **Asiago Caesar Salad** **\$11.00 per person**  
Hearts of Romaine Lettuce, Croutons, and Roasted Plum Tomatoes tossed in Asiago Caesar Dressing
  - add Blackened or Grilled Chicken \$16.00 per person
  - add Blackened or Grilled Salmon \$18.00 per person
  - add Grilled Shrimp (6pcs) \$20.00 per person
  
- **Traditional Spinach Salad (GF)** **\$12.00 per person**  
Hard Cooked Eggs, Kennett Square Mushrooms, Applewood Smoked Bacon, and Grape Tomatoes with choice of Warm Bacon Dressing *or* Honey Dijon Vinaigrette
  - add Grilled Chicken \$17.00 per person
  - add Salmon \$19.00 per person
  - add Grilled Shrimp (6pcs) \$21.00 per person
  
- **Roasted Butternut Squash Salad (GF)** **\$11.00 per person**  
Mixed Greens with Butternut Squash, Red Onions, Toasted Walnuts, and Herbed Goat Cheese with Maple Vinaigrette Dressing
  - add Grilled Chicken \$16.00 per person
  - add Salmon \$18.00 per person
  - add Grilled Shrimp (6pcs) \$20.00 per person
  
- **Juicy Steak and Tomato Salad (GF)** **\$18.00 per person**  
Flank Steak with Mixed Greens, Balsamic Onions, Oven Roasted Tomatoes, and English Cucumbers with Buttermilk Ranch Dressing
  
- **Cobb Salad (GF)** **\$17.00 per person**  
Grilled Chicken with Mixed Greens, Applewood Smoked Bacon, Sliced Avocado, Diced Tomatoes, Hard Boiled Egg, and Bleu Cheese Crumbles with choice of Buttermilk Ranch Dressing *or* Red Wine Vinaigrette
  
- **Soup and ½ Sandwich** **\$16.00 per person**  
Your choice of a Half Deli Sandwich with cup of Soup du Jour and Kettle Cooked Potato Chips
  - Turkey and Provolone with Lettuce and Tomato on Sourdough\*
  - Ham and Swiss with Lettuce and Tomato on Sourdough\*
  - Roast Beef and Cheddar with Lettuce, Tomato, and Horseradish Aioli on Multigrain
  - Chicken Caesar Salad Wrap with Oven Roasted Tomatoes and Parmesan Cheese

*\*Mayonnaise and Mustard served on the side*

# Plated Lunch

## HOT ENTRÉES

*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)

#### Asiago Caesar Salad

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

#### Tossed Garden Salad (GF)

Crisp Romaine and Iceberg Lettuce with Cherry Tomatoes, Sliced Cucumbers, Julienne Carrots, Red Onion, and Croutons with Assorted Dressings

#### Add On Soup Course: \$5.00 per person

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

#### Lemon Ricotta Ravioli (V)

\$19.00 per person  
with Wild Mushroom Lemon Butter Sauce

#### Crispy Tofu Stir-Fry (GF/V)

\$18.00 per person  
with Stir-Fry Vegetables and Cauliflower Rice

#### Southwest Chicken (GF)

\$20.00 per person  
Grilled Chicken Breast with Corn and Black Bean Salsa

#### Stuffed Airline Chicken Florentine (GF)

\$22.00 per person  
with Ricotta, Spinach, and Artichoke Hearts

#### Chicken Piccata

\$21.00 per person  
Breaded Chicken Breast with Capers and  
Lemon White Wine Sauce

#### 5oz. Petite Filet Mignon (GF)

\$34.00 per person  
with Red Wine Reduction

#### Braised Beef Short Ribs

\$24.00 per person  
with Red Wine Pan Sauce

#### North Atlantic Seared Salmon (GF)

\$21.00 per person  
with Horseradish Dill Cream Sauce

#### Island Grilled Swordfish (GF)

\$22.00 per person  
with Fresh Pineapple Salsa

#### WSCC Crab Cake (GF)

\$26.00 per person

Multiple entrée selections are permitted at the following rate:

**Choice of 2 entrees:** additional \$2.00 per plate

**Choice of 3 entrees:** additional \$3.00 per plate

**DESSERT - Please see Page #18**

# Displayed Hors D'oeuvres

## **ARTISANAL CHEESE AND CHARCUTERIE DISPLAY\* (GF)**

Assorted Domestic and Import Artisan Cheeses and Cured Meats  
with Assorted Crackers, Sweet Pickles, Fig Spread, Major Grey's Chutney, and Whole Grain Mustard  
**\$9.00 per person**

## **FRESH FRUIT AND VEGETABLE DISPLAY\* (GF/V)**

Seasonal Fresh Cut Fruits and Vegetable Crudité with Brown Sugar Yogurt, Buttermilk Ranch,  
and Creamy Balsamic Dipping Sauces  
**\$9.00 per person**

## **MEDITERRANEAN DISPLAY\* (GF/V)**

Cured Mixed Olives, Marinated Artichoke Hearts, Grilled Vegetables, Marinated Mozzarella,  
and Roasted Garlic Hummus with Pita Chips  
**\$9.00 per person**

## **BREADS AND SPREADS DISPLAY\* (V)**

Fresh Bruschetta, Herb Pesto, Honey Whipped Ricotta, and Tzatziki Dip with Grilled Flatbreads and Naan  
**\$9.00 per person**

## **ICED JUMBO SHRIMP COCKTAIL (GF)**

with Zesty Cocktail Sauce  
**\$175.00 per 50 pieces**

## **SEASONAL FRUIT AND BERRY DISPLAY (V/GF)**

with Brown Sugar Yogurt Dip  
**\$4.50 per person**

## **IMPORTED AND DOMESTIC CHEESE DISPLAY (V/GF)**

with Dried Fruit and Assorted Crackers  
**\$4.50 per person**

## **VEGETABLE CRUDITÉ DISPLAY (V/GF)**

with Buttermilk Ranch Dip  
**\$4.50 per person**

## **BAKED RASPBERRY AND BRIE IN PUFF PASTRY (V)**

**\$85.00 per order - (Serves 50 Guests)**

## **CHEESY SPINACH, CRAB, AND ARTICHOKE DIP**

with Pita Chips  
**\$125.00 per order - (Serves 50 Guests)**

## **BEER CHEESE FONDUE (V)**

with Fresh Broccoli, Bread Cubes, and Soft Pretzel Bites  
**\$90.00 per order - (Serves 50 Guests)**

*\*Included in Reception Package*

# Butlered 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. Items by the piece must match, or exceed, the final guarantee unless accompanied by lunch or dinner service. Items by the piece require a (50) piece minimum.*

**TIER 1** - (3) items \$9.00 per person/hour OR \$1.75 per piece

- **Goat Cheese and Sliced Strawberries on Crostini** (V) with Balsamic Drizzle
- **Vegetable Crudit  Votive** (GF/V) over Roasted Red Beet Hummus
- **Lemon Chicken Salad in Cucumber Cup** (GF)
- **Gruyere and Leek Tart** (V)
- **Wild Mushroom Tart** (V)
- **Ratatouille and Goat Cheese Triangle** (V)
- **Chicken and Lemongrass Pot Sticker** with Sweet and Spicy Plum Sauce
- **Pork Pot Sticker** with Sweet Thai Chili Sauce
- **Meatballs** Choice of Sweet and Sour, Italian, or Swedish

**TIER 2** - (3) items \$10.00 per person/hour OR \$2.50 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 Spring Roll** with Herbed Bleu Cheese Dip
- **Chicken Quesadilla** with Creamy Salsa Dip

**TIER 3** - (3) items \$12.50 per person/hour OR \$3.50 per piece

- **Jumbo Shrimp Cocktail Votive** (GF) over Cocktail Sauce
- **Premium Scallops Wrapped in Bacon** (GF) with Maple Thyme Glaze
- **Maryland Crab Cake** (GF) with Old Bay Remoulade
- **Bang Boom Shrimp**
- **Coconut Shrimp** with Mango Chili Sauce
- **Beef Empanada** with Cilantro Lime Sour Cream
- **Mini Beef Wellington**
- **Chicken Cordon Bleu Bite** with Honey Mustard Sauce
- **Thai Chicken Skewer** (GF) with Sweet and Spicy Thai Chili Sauce
- **Tomato Soup Shooter** (V) with Grilled Cheese Stick

# Hors D'oeuvre Stations

*All 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 - \$11.00 per person**

Choice of (2)

Angus Grilled Hamburgers, Pulled Pork, Fried Chicken, Mini Franks, or Chicken Parmesan Sliders  
Upgrade to Crab Cake +\$4.00pp | Oyster Po'boy +\$3.00pp  
includes Assorted BBQ Sauces, Ketchup, Hot Sauce, Sliced Cheddar Cheese, and Fried Onions

## **MACARONI AND CHEESE BAR - \$9.00 per person**

Freshly Baked Macaroni and Cheese with toppings to include Crumbled Bacon, Shredded Cheddar, Diced Tomatoes, Broccoli, Hot Sauce, and Toasted Breadcrumbs  
Add Grilled Chicken +\$3.00pp | Add Pulled Pork +\$3.00pp

## **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

## **STIR-FRY STATION\* - \$12.00 per person**

Choice of White Rice or Fried Rice

Choice of Grilled Chicken, Sliced Skirt Steak, or Tofu

includes Stir-Fry Vegetables, Soy Sauce, Sweet and Sour Sauce, Plum Sauce, and Siracha

## **PASTA STATION\* - \$10.00 per person**

Includes Garlic Bread Sticks and Parmesan Cheese

**Choice of (2) Pastas**

Cavatappi, Penne, Rigatoni, or Tri-Colored Tortellini

**Choice of (2) Sauces**

Alfredo, A la Vodka, Marinara, Bolognese, or Pesto

**Choice of (2) Mix-Ins**

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

## **CHEF ATTENDED CARVING STATIONS (GF)**

Includes Seasonal Sauces and Freshly Baked Rolls

- Beer Brined Pork Loin - \$10.00 per person
- Oven Roasted Turkey Breast - \$10.00 per person
- Cumberland County Baked Ham - \$10.00 per person
  - Beef Sirloin Bistro Tender - \$13.00 per person
  - Salt Encrusted Prime Rib of Beef - \$19.00 per person
  - Peppercorn Roasted Beef Tenderloin - \$27.00 per person

*\*Upgrade to a Chef Attended Station for \$100.00 Attendant Fee per (50) guests, per hour*

# Hors D'oeuvres Reception

## **HORS D'OEUVRE RECEPTION PACKAGE - \$37.00 per person**

(30 person minimum)

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

(1) Displayed Hors D'oeuvre

and Choice of (2) Hors D'oeuvre Stations, listed below for 1.5-hours of service

### **PASTA STATION**

Includes Garlic Bread Sticks

Choice of (2)

#### **Cavatappi a la Marinara**

Choice of Sweet Italian Sausage, Meatballs, or Eggplant Croutons; with Savory Marinara

#### **Chicken Alfredo Cavatappi**

Grilled Chicken, Creamy Alfredo Sauce, and Broccoli Florets

#### **Italian Sausage Baked Penne**

Pink Sauce and Italian Sausage; Topped with Mozzarella and Parmigiana Cheese

#### **Baked Orecchiette Ratatouille**

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

#### **Creamy Pesto Tortellini**

Tri-Colored Cheese Tortellini with Roasted Mushrooms, Spinach, and Creamy Basil Pesto Sauce

### **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 Hamburgers, Pulled Pork, or Fried Chicken

includes Assorted BBQ Sauces, Ketchup, Hot Sauce, Sliced Cheddar Cheese, and Fried Onions

Upgrade to Crab Cake +\$4.00pp | Oyster Po'boy +\$3.00pp

### **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 Bistro Tender
- Salt Encrusted Prime Rib of Beef +\$7.00pp
- Peppercorn Roasted Beef Tenderloin +\$15.00pp



# 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 and 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

### **Lemon Herb Roasted Chicken (GF)**

Roasted Chicken Breast with Lemon-Herb Au Jus

### **Roasted Garlic Chicken**

Grilled Chicken Breast with Roasted Garlic Bechamel Sauce

### **Cumberland County Baked Ham (GF)**

with Brown Sugar Mustard Glaze

### **Herb Brined Heritage Pork Loin (GF)**

with Whole Grain Mustard Jus

### **Apple Roasted Pork Loin**

with Apple Ginger Demi-Glace

### **BBQ Braised Beef Short Ribs**

with BBQ Demi-Glace

### **Grilled Flank Steak (GF)**

with Caramelized Onion Au Jus

### **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

### **Crispy Tofu Stir-Fry (GF/V)**

with Stir-Fry Vegetables and Green Onion Basmati Rice

(2) Entrées - \$39.00 per person | (3) Entrées - \$45.00 per person

# 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)

### Asiago Caesar Salad

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

### Tossed Garden Salad (GF)

Crisp Romaine and Iceberg Lettuce with Cherry Tomatoes, Sliced Cucumbers, Julienne Carrots, Red Onion, and Croutons with Assorted Dressings

### Add On Soup Course: \$5.00 per person

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

### Asiago and Spinach Risotto Stuffed Airline Chicken (GF)

\$31.00 per person  
with Sherry Wine Cream Sauce

### Chicken Chesapeake

\$34.00 per person  
Roasted Airline Chicken Breast topped with  
Creamy Lump Crab Sauce

### Chicken Marsala (GF)

\$29.00 per person  
with Mushroom Marsala Wine Sauce

### Chicken Milanese

\$30.00 per person  
Parmesan Crusted Chicken Breast with Thyme Butter Sauce

### Grilled Cauliflower Steak (GF/V)

\$24.00 per person  
with Oven Roasted Tomato and Corn Salsa

### Lemon Ricotta Ravioli (V)

\$25.00 per person  
with Wild Mushroom Lemon Butter Sauce

### Braised Beef Short Ribs

\$32.00 per person  
with Red Wine Sauce

### Angus Reserve Filet Mignon (GF)

*Six Ounce:* \$42.00 per person  
*Eight Ounce:* \$54.00 per person

### WSCC Crab Cake(s) (GF)

*Single:* \$28.00 per person  
*Double:* \$38.00 per person

### Maple Gochujang Glazed Salmon (GF)

\$32.00 per person

### Lemon Pistachio Panko Encrusted Cod

\$31.00 per person

### Surf and Turf (GF)

4oz. Filet Mignon paired with  
WSCC Crab Cake - \$56.00  
(4) Jumbo Shrimp - \$44.00  
Lobster Tail - Market Price

Multiple entrée selections are permitted at the following rate:

**Choice of 2 entrees:** additional \$2.00 per plate

**Choice of 3 entrees:** additional \$3.00 per plate

# Dessert

## PLATED DESSERTS

### \$5.00 per person

- Classic Tiramisu
- Chef's Choice Seasonal Cake or Fruit Pie
- White or Dark Chocolate Mousse with Macerated Seasonal Berries
- Lemon Curd Tart with Raspberries and Vanilla Whipped Toppings

### \$6.00 per person

- Goldbrick Sundae
- Mini Dessert Trio
- Salted Caramel Cake
- Strawberry Shortcake
- NY Style Cheesecake with Seasonal Topping
- Chocolate and Reese's Peanut Butter Cake

### \$7.00 per person

- Chocolate Flourless Torte (GF)
- Warm Chocolate Molten Lava Cake
- Chocolate Pound Cake with Amaretto Macerated Strawberries and Vanilla Bean Whipped Cream

## DESSERT STATIONS

*All stations are priced for 1-hour of service and require a minimum of (30) guests.*

### **CHEESECAKE BAR** - \$8.00 per person

Freshly Baked NY Cheesecake with toppings to include Caramel Sauce, Chocolate Sauce, Raspberry Sauce, Fresh Strawberries, Blueberry Compote, Crumbled Cookies, and Crushed Peanut Butter Cups

### **ICE CREAM SUNDAE BAR\*** - \$7.00 per person

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

### **CHOCOLATE FONDUE STATION** - \$10.00 per person

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

### **VIENNESE TABLE** - \$10.00 per person

Assortment of Miniature Desserts, Cream Puffs, Cannolis, and Truffles

*\*Requires a \$100.00 Attendant Fee per (75) guests, per hour*

*\*A \$2.50pp Dessert Handling Fee will be charged for any outside desserts provided*

# Bar Packages

*All Bar Packages may be billed on consumption and applied to your final invoice, or you may choose an Open Bar Package. Open Bar Packages are priced below per person for 2-hours. Add an additional hour(s) for \$9.00++ per person, maximum of 4-hours permitted.*

## **BEER, WINE, AND SODA BAR - \$16.00 per person**

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

## **CALL BRANDS BAR - \$20.00 per person**

A 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 - \$24.00 per person**

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

Tito's Vodka | Tanqueray Gin

Jack Daniels Whiskey | Jim Beam Bourbon

Dewars Scotch | Captain Morgan Spiced Rum

Jose Cuervo Tequila

## **TOP SHELF BRANDS BAR - \$32.00 per person**

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

Ketel One Vodka | Hendricks 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

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

*\*Consumption-based bars require a minimum of \$300.00 in sales or a \$100.00 Bartender Fee will 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.*

**Podium** - \$35.00 ++

**Handheld Wireless Microphone** - \$30.00 ++ each

**Wireless Lavalier Microphone** - \$30.00 ++ each

**5-Channel Mixer** - \$15.00 ++

**8-Channel Mixer** - \$25.00 ++

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

**House Sound Patch** - \$25.00 ++

**8' x 8' Projection Screen** with Skirting - \$50.00 ++ each

**Panasonic LCD Projector** with 5,000 Lumens - \$150.00 per item ++ each

*\*HDMI and VGA compatible*

**Dell Windows Laptop** - \$70.00 ++

*\*with Camera and HDMI compatible*

**Slide Advancer** - \$15.00 ++

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

*\*HDMI compatible*

**DVD Player** - \$15.00 ++

**Flip Chart with Markers** - \$25.00 ++ each

**Easel** - Complimentary

**Conference Phone** - \$35.00 ++

**4' x 6' Risers** - \$25.00 ++ per piece

*\*Maximum Stage Size is 12' x 24'*

**Baby Grand Piano** - \$75.00 ++

*\*Does not include Tuning, please inquire*

**House Centerpiece** - \$10.00 ++ per centerpiece

**Coatroom Attendant** - \$25.00 per hour/attendant

**Valet Attendant** - \$25.00 per hour/attendant



WSCC House Centerpiece

# Club Policies

## **BANQUET ROOMS**

Room rental fees are subject to the time of year, day of the week and your requirements for space. All events include 2-hours of setup time, if requested at time of booking. Shall you require additional time, a \$500.00 rental fee per hour will apply. All events are to be completed and rooms vacated by 11:59pm. Any event that continues after this time will result in a \$500.00 rental fee per half hour. Clients will be held responsible for any destruction or damage to Club property.

## **EVENT MINIMUMS**

All events require a \$300.00 food and beverage minimum or a minimum subject to the time of year, estimated guest count, and desired meal service. A \$1,500.00 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 deposit and signed agreement is required to solidify your booking, or the space is released.

## **DEPOSIT**

All private room reservations require a 25%, non-refundable deposit to be submitted via check or member charge. This will be applied to your event balance. If services are undetermined at the time of booking, the Director of Catering reserves the right to determine a deposit amount at his/her discretion.

## **CONTRACT**

West Shore Country mandates that all banquet related functions must sign a contract, submit a deposit, and complete the Member Sponsor Form to secure your event date.

## **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.

## **GUARANTEES**

Guaranteed guest count must be supplied at least 5-business days prior to your event. If not confirmed, your expected guest count will be used as your guarantee. After this time, counts may not be reduced, however you may add to your count until 3-business days prior to your event. Additions within 48-hours will result in a charge of \$10.00 per person added. All menu packages/items must match the final guarantee unless otherwise noted.

## **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-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. A 20% Service Charge and 6% Sales Tax will apply to all food/beverage charges and is denoted by (++) . Tax exemption may be granted with proof of proper tax identification number and documentation provided upon booking.

## **FACILITY**

Our facilities include, at no additional charge:  
Round and Rectangular Tables | Ballroom Chairs  
Fine China | Glassware | House Linens and Napkins  
\*Please inquire for Linen and Specialty Chair Upgrades

# 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 15% surcharge will be applied to the price, per person. Menu options are offered as the following:

- 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 allowed, at an additional cost and are noted within the Catering Guide. Please note, pre-selected/promoted vegetarian options will conform to the pricing listed. 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.

## **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 are able to 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. Please verify with the Director of Catering for approval and delivery/handling instructions.

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

Vendor meals are encouraged and must be supplied by West Shore Country Club. Choices include the following:

- Chef's Choice Hot Entrée - \$20.00 ++ per vendor
- Choice Deli Sandwich - \$16.00 ++ 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 - \$14.00 ++ per child (*please inquire for available menu options*)
- Lunch or Dinner Buffet - Discount will be applied to final menu price

## **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. All consumption-based bar packages require a minimum revenue of \$300.00 or additional fees will apply.

## **What if we cancel our event?**

Shall you decide to cancel your event, your deposit will serve as your Cancellation Fee. Please see your agreement for full cancellation guidelines.

## **Is my group able to reserve time to setup decorations prior to our event?**

You will be permitted 2-hours prior to your event for general setup and decorating (must be requested at time of booking). Shall you require more time for setup, a \$500.00 rental fee will apply.