



**THE LOFT AT LANDIS CREEK  
GOLF CLUB**

*Seated Wedding Package*

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





# THE LOFT AT LANDIS CREEK GOLF CLUB



## — INCLUDES —

Service Fees & Pa Sales Tax

**Custom Wedding Cake**  
from one of the  
Loft's choice bakeries

### **Private Bridal Suite**

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

**Five Hour Top Shelf  
Continuous Open Bar**

**Table Linen and China  
Service**

**Champagne Toast**

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

**Welcome Display**  
assorted cheese & crackers  
crudities with dips & sauces  
fresh fruit

## — HORS D'OEUVRES —

select four add more \$2each

**Cajun Shrimp Wrapped in Bacon**

**Wonton Chicken Tacos**

**Shrimp and Crab Mac and Cheese Bites**

**Cocktail Franks in Puff Pastry**

**Mini Potato Skins**

**Vegetable Spring Rolls**

**Swedish Meatballs**

**Assorted Mini Quiche**

**BBQ Bourbon Meatballs**

**Beef Teriyaki Skewers**

**Chicken Teriyaki Skewers**

**Bruschetta Italiano**

**Shrimp Spring Rolls**

## **Hors D'oeuvres Upgrade**

Mini Crab Bakes \$1

Seasonal Soup Shooters \$1

Bacon Wrapped Filet \$2

Spanakopita \$2

Shrimp Cocktail \$4

Scallops Wrapped in Bacon \$2

Salmon Stuffed Deviled Eggs \$2

Lamb Chop Lollipops \$4

— SOUP OR SALAD —

Select one

Chefs Seasonal Soup

Cheddar & Broccoli

Chicken Corn Chowder

Italian Wedding Soup

Lobster Bisque \$3

Roasted Red Pepper Crab  
Bisque \$3

OR

Classic Garden Salad  
Choice of two dressings

Iceberg Lettuce Wedge  
Choice of two dressings

Traditional Caesar Salad  
Classic Caesar dressing

Raspberry Candied Walnut  
Salad  
Choice of two dressings \$2



— STARCH —

select one from each category

Roasted Fingerling Potato Medley

Baked Potato

Garlic Smashed Potatoes

Au Gratin Potatoes

Rice Pilaf

Roasted Red Bliss Potatoes

Sour Cream and Chive Mashed Potatoes

Rosemary Mashed Potatoes

— VEGETABLE —

Broccoli Florets

Green Bean Almondine

Broccoli Normandy

Asparagus \$1

— KIDS MEALS UNDER 12 YEARS —

Chicken Fingers and French Fries 35

Mac and Cheese and Apple Sauce 35

Hot Dog and French Fries 35



# ENTREES

## SELECT TWO



### POULTRY

	2018	2019
Chicken Francaise: Egg battered in a caper cream sauce	98	99
Chicken Roulade: Filled with roasted red peppers, spinach and mushrooms	98	99
Tuscan Chicken: Encrusted in panko bread crumbs and Parmesan cheese	98	99
Italian Chicken: In a creamy roasted red pepper alfredo sauce topped with prosciutto	98	99
Chicken Bruschetta: topped with a balsamic glaze	98	99
Chicken Marsala: Cooked in a mushroom wine sauce	98	99
Chicken Wellington: wrapped in puff pastry with a chive cream sauce	98	99

### BEEF

Braised Boneless Short Ribs Au Jus	117	119
Prime Rib of Beef:with roasted herb butter	119	120
New York Strip Steak: choice of roasted garlic herb butter or peppercorn demi glace	117	119
Veal Saltimbocca: Topped with sliced prosciutto and fresh herbs	119	121
Filet Mignon: Served with a choice of burgundy demi glace or bernaise sauce.	125	127

### SEAFOOD

Arctic Salmon Filet: Citrus encrusted	109	110
Baked Stuffed Flounder: Stuffed with lump crab meat	113	114
Chesapeake Crab Cake: sautéed to perfection	117	118
Sesame Seared Tuna Filet: with an oriental drizzle	125	126

### COMBINATION PLATES

Filet Mignon and Chesapeake Crab Cake	120	121
Filet Mignon and Arctic Salmon Filet	119	121
Tuscan Chicken and Jumbo Shrimp	117	119
Sesame Crusted Chicken with Jumbo Shrimp	117	119
Surf and Turf - 4 oz Filet and a 4oz Lobster Tail	126	127



# POLICIES



## DEPOSITS AND PAYMENTS

### Deposit of \$1500

6 months prior to your event 50% of your estimated balance is due and you will have a complimentary taste testing at this time.

The final balance is due two weeks prior to your event.

### All payments are non-refundable

#### Payments can be made by:

Cash, Check, Master Card, Discover, Visa

Checks made payable to the Loft

A 5% processing fee will be added for all credit card transactions.

## GUEST COUNT GUARANTEES

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

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

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

Maximum Capacity 200

## DISCOUNTS

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

The amount of \$5 per guest is discounted on any date in January, February and March.

Excludes Holiday Weekends

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



# POLICIES



## WEDDING CEREMONIES

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

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

\*One hour ceremony and seating time

\*One hour rehearsal the week of the wedding

\*Golf carts to take the Bride and Bridesmaids to the ceremony

\*Set up and break down of the site.

Outside Cost \$1000

Inside Cost \$800

## PROFESSIONAL VENDORS

Vendors and Clients may access the Loft up to 2 hours prior to the start time of your event. Should you need to access the Loft earlier, a \$50 per hour fee will apply.

## CHILDREN AND VENDOR PRICING

All Professional vendors are offered meals at \$50 and children under 12 years eating the kids meals are \$35. There is no charge for children 2 years and under.

## STAFFING AND GRATUITIES

In colder months or on rainy days a coat check fee of \$75 will apply to all events.



# ENHANCEMENTS



## BAR

### **Wine Service** - \$4 per person

A glass of red or white wine will be poured table side to compliment your guests entree selection.

### **Outside Bar on the Deck with Signature Cocktail** - \$4 per person

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

### **Champagne Berry** - \$1 per person

Your choice of berry placed into the champagne glass prior to your toasts being done.

### **Imported Beers and Premium bar up-grades**

Priced per request.

## WELCOME DISPLAY UPGRADES

### **Mediterranean** - \$7 per person

Selection of hummus, stuffed grape leaves, grilled vegetables and olives. Accompanied by Crustinis and pita triangles

### **Antipasto** - \$7 per person

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

### **Sushi** - Market Price

A variety of sushi rolls

## LATE NIGHT STATIONS

### **Pretzels** - \$5 per person

Soft baked with a variety of toppings. Served for one hour

### **Sliders** - \$5 per person

Choice of Chicken or Beef. Served for one hour. Choose both for \$2 more

### **Dogs** - \$5 per person

Hotdogs and corn dogs served with chili, onions, relish, ketchup and mustard

### **Nuggets and French Fries** - \$5 per person

Chicken nuggets and french fries served with dipping sauces



# ENHANCEMENTS



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

### **Carving Station - \$10 per person**

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

Top Round of Beef

Smoked Glazed Ham

Apple Glazed Roasted Pork Loin

Roasted Turkey Breast

### **Mashed Potato Bar - \$10 per person**

Homestyle whipped potatoes, bacon, broccoli, butter, cheddar jack cheese, chives, gravy and sour cream

### **Pasta Station - \$10 per person**

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

## **DESSERT UP GRADES**

### **Cup Cake Bar - \$4 per person**

Chocolate and vanilla cup cakes with a variety of toppings for your guests to put on.

### **S'mores on the Deck - \$7 per person**

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

### **Life by Chocolate - \$8 per person**

Brownies, cookies, chocolate covered pretzels, truffles, mousse, triple layer cake, petits fours, chocolate cheese cake accompanied by carafes of ice cold milk.

### **Chocolate Fountain - \$9 per person**

Choice of Milk or Dark chocolate

served with strawberries, bananas, pound cake, pretzel rods, cookies, marshmallows and graham crackers.

### **Chocolate Dipped Strawberries - \$4 per person**

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

## **ICE CREAM UP-GRADES**

### **Novelty Ice Cream Bar - \$6 per person**

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

### **Milkshake Bar - \$7 per person**

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

### **Hand Dipped Water Ice - \$5 per person**

Choice of two flavors hand scooped for your guests.

### **Waffles and Ice Cream - \$9 per person**

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