



**THE LOFT AT LANDIS CREEK  
GOLF CLUB**

*Seated Wedding Package*

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





# THE LOFT AT LANDIS CREEK GOLF CLUB



## — INCLUDES —

Gratuities & Pa Sales Tax  
Venue Fee

Custom Wedding Cake

3 Tier cake  
All layers can be different flavors

Private Day of Suite

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

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

Five Hour Top Shelf  
Continuous Open Bar

Floor Length Table Clothes  
(White or Ivory)

Napkin Colors  
(approximately 60 colors)

China service

Champagne Toast

Complimentary Anniversary  
Dinner at our Creekside Bar  
and Grille

or  
a Foursome of Golf

Welcome Display

Assorted Cheese & Crackers  
Cruditie with Dips & Sauces

## — HORS D'OEUVRES —

select five

Chicken Wontons

Chicken & Waffles

BBQ Bourbon Meatballs

Slice Beef Filet Crostini, Bearnaise Sauce \$1pp

Cocktail Franks in Puff Pastry

Cajun Shrimp Wrapped in Bacon

Scallops Wrapped in Bacon \$3pp

Smoked Salmon, Cucumber, Dill Cream Cheese

Crab Bakes

Cocktail Shrimp \$5pp

Mini Crab Cakes \$2pp

Shrimp & Crab Mac & Cheese Bites \$2pp

Vegetable Spring Rolls

Fried Ravioli

Assorted Mini Quiche

Spanakopita

Pear & Spinach Dip, Prosciutto \$1pp

Bruschetta Italiano

Tomato Soup & Grilled Cheese \$2pp

Fried Spinach and Parmesan Bites

— SOUP OR SALAD —

Select one

Loaded Baked Potato

Cheddar & Broccoli

Minestrone

Chicken Corn Chowder

Italian Wedding

Lobster Bisque \$5pp

Crab Chowder \$4pp

Classic Garden Salad

spring mix, tomato, cucumber, red  
onion, house vinaigrette

Traditional Caesar Salad

Classic Caesar dressing

Iceberg Lettuce Wedge \$2pp

blue cheese crumble, tomato, bacon,  
blue cheese dressing

Strawberry Candied Walnut  
Salad \$2pp

spring mix, feta, cucumber, red onion,  
strawberry vinaigrette



— STARCH —

select one from each category

3 Cheese Risotto

Garlic Smashed Potatoes

Roasted Baby Potatoes

Rice Pilaf

Sour Cream and Chive Mashed Potatoes

— VEGETABLE —

Broccoli Normandy

Broccoli florets, cauliflower, yellow and orange carrots.

Green Bean Almondine

Green beans topped with almonds

Tuscan Medley

green beans, carrots, broccoli, red & yellow pepper

Basil Sautéed Zucchini and Squash

Asparagus \$2pp

Brussel Sprouts

Roasted with Parmesan Cheese and topped with a balsamic glaze

— KIDS MEALS UNDER 12 YEARS —

Chicken Fingers and French Fries \$45

Mac and Cheese and Apple Sauce \$45

Hot Dog and French Fries \$45



# ENTREES

## SELECT TWO



2025 2026

### POULTRY

Pan Roasted Chicken: Lightly floured, with prosciutto, sharp provolone cheese and roasted leeks.	117	119
Tuscan Chicken: panko breaded chicken with a sun-dried tomato cream sauce	117	119
Chicken Bruschetta: topped with a house-made balsamic glaze	117	119
Chicken Marsala: served with a mushroom wine bordelaise.	117	119
Chicken Wellington: chicken wrapped in puff pastry, spinach, garlic and Feta cheese with a French cream sauce	117	119

### BEEF

Slow Roasted Prime Rib of Beef: with roasted herb Au Jus	135	138
Braised Boneless Short Ribs Au Jus	138	141
New York Strip Steak: roasted garlic herb butter	135	137
Filet Mignon: red wine demi glaze	139	142

### SEAFOOD

Garlic Dill Atlantic Salmon Filet	124	126
Brown Sugar Seared Salmon Filet: with a bourbon glaze	124	126
Chesapeake Crab Cake	134	136
Grain Seared Jumbo Scallops: in a cajun mustard cream sauce and julienne bacon strings.	142	144
Grilled Chilean Sea Bass: topped with mango chutney	market price	market price

### COMBINATION PLATES

Filet Mignon and Bourbon Salmon Filet	143	145
Filet Mignon and Chesapeake Crab Cake	147	149
4oz Filet Mignon & 4oz Lobster Tail	Market Price	Market Price
6oz New York Strip Steak and 4oz Lobster Tail	market Price	Market Price
Any Chicken and Pan Seared Scallops	139	141



# POLICIES



## **PAYMENT SCHEDULE**

### **Deposit of \$1500**

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

## **All Payments and Deposits are Non-Refundable**

### **Payments can be made by:**

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

## **Catering and Alcohol Requirements**

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

\* To assure the very best quality of food, your menu must be picked fourteen (14) days in advance.

\* All food and beverages must be consumed on premises and purchased solely through the Loft at Landis Creek. We do not send any food home with you. Leftover Buffet food or plated meals of no show guests do not get sent home with you.

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

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

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



# POLICIES



## **GUEST COUNT GUARANTEES**

### BASED ON ADULT GUEST COUNT

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

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

Maximum Capacity 200

Minimum guest count guarantees are based on adult guest count.

## **DISCOUNTS APPLIED AFTER MINIMUM ADULT GUARANTEES**

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

\* The amount of \$7 per guest is discounted for Sunday weddings over 75 adult guests.

\* The amount of \$5 per guest is discounted for Friday weddings over 75 adult guests. (Excluding May, June, September and October.)

\* The amount of \$7 per guest is discounted on any date in January or February over 75 adult guests.

\*\* Excludes Holiday Weekends

## **WEDDING CEREMONIES**

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

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

\* One hour ceremony and seating time

\* Golf carts will be provided to get you from the day of suite to the ceremony site. Two carts for attendants to escort guests that need help to the ceremony site will be provided. No carts are allowed to be driven in the parking lot area. Cart availability is weather permitting.

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

\* Water station for your guests in the hot months.

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

Outside Cost \$1500

Inside Cost \$1200

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



# POLICIES



## DAY OF SUITE

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

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

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

## CHILDREN AND VENDOR PRICING

- \* All Professional vendors are offered a chicken dinner at \$50.
- \* Vendors may arrive 2 hours prior to set up.
- \* Nothing may be attached to the walls or fixtures by tape, pins, nails, glue or by any other means.
- \* Children under 12 years eating the kids meals are \$45.
- \* There is no charge for children 2 years and under.
- \* Teens and young adults 13-20 will be be discounted \$10pp as a bar credit.

## LIABILITIES

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



# ENHANCEMENTS



## BAR

### **Frozen Drinks \$8pp**

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

### **Outside Bar on the Deck with Signature Cocktail -**

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

one hour \$4pp

additional hours \$3pp

### **Mimosa Bar \$13pp**

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

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

Priced per request.

## STATIONS FOR COCKTAIL HOUR

### **Carving Station - Beef, Ham, Pork Loin or Turkey \$11pp**

Your choice of one meat hand carved by our Executive Chef. Served on slider rolls with French fries.

### **Mashed Potato Bar - \$9pp**

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

### **Pasta Station - \$11pp**

Angel hair and penne pasta, Alfredo, marinara and Rosa sauce, broccoli, mushrooms, red peppers, green peppers, onions, grilled chicken, shrimp and Parmesan cheese.

### **Pierogie Bar - \$9pp**

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

### **French Fry Station - \$9pp**

Sweet potato Fries, French fries and Tater Tots, served with bacon, cheddar cheese, sour cream and chives.

### **Dumpling Station \$10pp**

chicken dumpling, shrimp sui mei, vegetable gyoza; sauces - soy ginger, sweet chili, spicy samosa



## LATE NIGHT SNACKS- 1 HOUR

### **Pretzels -**

Soft baked with a variety of toppings. ( cheese whizz, yellow mustard, spicy mustard and cinnamon sugar) served in our super pretzel machine. \$6pp  
Add Pretzel dog bites....\$2pp

### **Sliders -**

Top sirloin beef sliders served with French Fries \$8pp  
Add crispy chicken \$2pp

### **Dogs -**

Hot dogs and Corn dogs served with chili, onions, relish, ketchup and mustard. \$7pp  
Add pretzel dog bites...\$2pp

### **Nuggets and French Fries -**

Chicken nuggets and french fries served with dipping sauces \$7pp

### **Flat Breads -**

3 types of house-made flat breads grilled to perfection \$9pp  
Choose from Plain, margarita, pepperoni, buffalo chicken or veggie

### **Cheese Steaks & French Fries -**

Beef & Chicken, fried onions, mushrooms, marinara and cheese whizz. \$9pp

## DESSERT UPGRADES

### **S'mores on the Deck -**

Set-up on our beautiful wrap around deck. Complete with a marshmallow roasting station and delicious toppings. Includes graham crackers, marshmallows and a wide selection of candy bars. \$8pp

### **Life by Chocolate -**

Brownies, cookies, chocolate covered pretzels, mousse, chocolate covered strawberries, assorted cakes and pies, accompanied by carafes of ice cold milk. \$14pp

### **Chocolate Fountain -**

Choice of Milk or Dark chocolate served with strawberries, bananas, pound cake, pretzel rods, cookies, marshmallows and graham crackers. \$9pp

### **Chocolate Dipped Strawberries -**

A plate of assorted dipped strawberries on each of your guests tables after dinner. \$4 per person

### **Pie Station**

6 seasonal pies displayed to perfection. Served with ice cold assorted milks (strawberry, chocolate and white) \$11

### **Cannoli's**

A plate of mini chocolate chip and traditional filled cannoli's on each of your guests tables after dinner. \$4 per person

### **Brownie and Cookie Bar**

Salted carmel, double chocolate and blondie brownies, Chocolate chip, oatmeal and macadamia nut cookies served with assorted milks. ( chocolate, strawberry and white) \$8

### **Milkshake Bar -**

Vanilla or chocolate milk shakes drizzled with Bailey's, Kahlua or Amaretto. \$8 per person

### **Hand Dipped Water Ice -**

Choice of two flavors hand scooped for your guests. \$8 per person

### **Waffles and Ice Cream -**

Fresh-made waffles piled high with your guests choice of chocolate or vanilla ice cream and a variety of toppings. \$9 per person