



MEADIA HEIGHTS GOLF CLUB

Banquets



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Welcome to Meadia Heights

Welcome to Meadia Heights Golf Club. We are delighted to work with you for your next event. These menus are guidelines designed to assist you in making selections for your event. Customized menus are available upon request. The details listed below will help us provide you with a successful event.

Linen Rental

House Linens - Included
(White, Black, and Champagne)

Special Linens - \$7 per person

Room Rental

Policy

Platinum and Full Golf Members receive a waiver of 1 room for 4 hours. Any additional space will be charged accordingly. Social/ Dining Meadia Heights members will be eligible for a waiver of 1 room rental fee if they spend the required minimum in food and beverage revenue.

Non-members will not be eligible for a waiver of room rental fees

Ballroom

\$400 for the first 4 hours

\$100 per hour (after the first 4)

***\$5,000 minimum food and beverage
revenue for room rental waiver***

Ritter Grill (Monday - Thursday)

\$150 for the first 4 hours

\$50 per hour (after the first 4)

***\$1,000 minimum food and beverage
revenue for room rental waiver***

Charter Room

\$100 for the first 4 hours

\$25 per hour (after the first 4)

***\$200 minimum food and beverage
revenue for room rental waiver***

Ritter Grill (Friday - Sunday)

\$200 for the first 4 hours

\$75 per hour (after the first 4)

***\$1,000 minimum food and beverage
revenue for room rental waiver***



Banquet and Buffet Requirements

Minimum of 25 people for buffet options; 25 for served options; 150 people maximum. Dinner options are required after 4pm. All events must conclude by 11pm.

Service Charge and Taxes

A 21% service charge and 6% sales tax is included on all applicable food, beverage, site, and AV items ordered for your event. Menu prices are subject to change. If your organization is tax-exempt, we are required by law to have a copy of your certificate of sales tax exemption on file prior to the event, and the event must be paid with a check or a credit card from the tax-exempt organization.

Payment Policy

Guests must pay the \$200 (\$500.00 for wedding packages) nonrefundable deposit upon signing this Agreement. Guests must pay the balance of the final event cost at least 7 days prior to the event date (the “final payment”). Guests must make all payments by cash, check, credit card, or cashier’s check. If guests pay with credit card or membership account, there will be a 3.5% convenience fee added on. If the final payment is not paid in full as provided above, guests will be in default of this agreement, and Meadia Heights Golf Club will have no further obligations hereunder.

Entertainment and Decor

The ambiance of your function can be enhanced with flowers, music, and specialty items. Should you choose to make these arrangements yourself, kindly supply us with a list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the event department at Meadia Heights Golf Club. Meadia Heights Golf Club will not permit the affixing of anything to the walls, floors, windows, or ceilings, nor the use of open flames. Please see the Facility Use & Catering Contract for additional guidelines





Lunch

Served Lunch **\$26 per person** (select up to two entrées)

Served lunches include garden salad, rolls, chef's choice starch and vegetable, coffee, tea, and iced tea.

- Seared Breast of Chicken served with garlic cream sauce, basil pesto or tomato parm cream sauce
- Roast Pork Tenderloin served with thyme and rosemary reduction
- Marinated Flank Steak served with burgundy demi-glace
- Baked Tilapia served with lemon butter sauce
- Penne Pasta Primavera
- Stuffed Breast of Chicken served with baby spinach and mushroom

Buffet Lunch **\$26 per person** (select up to two entrées) • **\$30 per person** (select up to three entrées)

Buffets include a choice of garden or Caesar salad, rolls, chef's choice starch and vegetable, and coffee, tea, and iced tea.

- Herb-Seared Chicken
- Pesto Salmon
- Rosemary and Garlic Pork Loin
- Beef Tips in wild mushroom and red wine sauce
- Pesto Tortellini with mushrooms and baby spinach

Deli and Lite Fare Lunch **\$20 per person**

Sandwiches are served with Herr's potato chips and a deli pickle. Salads are served with a warm dinner roll.

All selections includes, iced tea, and coffee.

- Chicken Caesar Wrap
- Caesar Salad with chicken, salmon, or shrimp
- Chicken Salad Wrap
- BLT Wrap
- Deli Sandwich: choice of ham, roast turkey, or chicken salad

Deli Buffet Lunch **\$22 per person**

Deli buffet lunch options include iced tea, water, coffee, and tea.

Wrap it Up Buffet

- Assorted chicken salad, BLT, and turkey wraps
- Chef's pasta salad or potato salad
- Herr's potato chips
- Deli pickles
- Fruit salad
- Assorted condiments
- Cookies
- Brownies

Deli Buffet

- Assorted breads and rolls
- Sliced ham and turkey
- Sliced cheeses
- Your choice of chicken salad, tuna salad, or egg salad
- Lettuce, tomato, onion, and deli pickles
- Assorted condiments
- Chef's pasta salad or potato salad
- Herr's potato chips
- Cookies
- Brownies



Dinner

Served Dinner **\$35 per person** (select up to two entrées)

Dinners include a choice of garden or caesar salad, chef's choice starch and vegetable, warm dinner rolls, iced tea, and coffee.

- Chicken Marsala
- Pork Tenderloin with mushroom and red wine reduction
- Grilled 6-oz Filet with red wine demi-glace
- Herb-Seared Salmon
- Seared Flat Iron Steak with bourbon reduction

Buffet Dinner **\$35 per person** (select up to two entrées) • **\$38 per person** (select up to three entrées)

Buffets include a choice of garden or Caesar salad, chef's choice starch and vegetable, warm dinner rolls, iced tea, and coffee.

- Seared Medallions of Beef with chimichurri sauce
- Marinated and Grilled Flank Steak with whole grain mustard sauce
- Chicken Marsala
- Roast Pork Loin with mushroom demi glace
- Herb-Seared Salmon
- Chicken Caprese with diced tomato, fresh mozzarella, finished with a chiffonade of basil
- Stuffed Shells with marinara





Hors D'Oeuvres

Available to enhance your lunch or dinner buffet.
Pricing is per person and is subject to 21% gratuity and 6% tax.

Hors D'Oeuvres Display (max of two hours)

Fresh Fruit **\$5.99**

Cheese **\$7.99**

Charcuterie **\$8.99**

Displayed Hot Hors D'Oeuvres (choice of three)

One Hour (*displayed or butlered*) **\$10**

Four hours (*displayed only*) **\$15**

Each additional selection **\$2**

Each additional selection **\$3**

Food Options

Mini Chicken Quesadillas

Chicken Cordon Bleu Bites

Antipasto Skewers

Scallops Wrapped in Bacon

Vegetable Spring Rolls

Sesame Chicken

*Bacon wrapped water chestnuts
with jalapeno jam*

*Fried grilled cheese bite
with tomato soup dip*

Mini Crab Cakes

Spinach & Cheese Stuffed Mushrooms

Franks in a Blanket

Assorted Mini Quiche

Raspberry and Brie in Phyllo

Spanakopita

Carved Meat Station

\$100 serving attendant will apply, plus per person pricing. Minimum 20 people.

Top Round of Beef

\$9

*Served with au jus, horseradish
cream, and assorted rolls*

Prime Rib

\$13

*Served with rosemary au jus,
horseradish cream, and assorted rolls*

Baked Ham

\$8

*Served with whole grain mustard,
cherry marmalade, and assorted rolls*

Turkey Breast

\$9

*Served with dijon mustard, red onion
raisin jam, and assorted rolls*



Hosted or Cash Bar

Host or guests are charged per drink served, as priced below.

<i>Soft drinks</i>	<i>\$2</i>
<i>Domestic beer</i>	<i>\$3</i>
<i>House wines</i>	<i>\$7</i>
<i>Mixed Drinks</i>	<i>Starting at:</i>
<i>Tier 1 Liquor</i>	<i>\$7</i>
<i>Tier 2 Liquor</i>	<i>\$9</i>
<i>Tier 3 Liquor</i>	<i>\$10</i>
<i>Domestic Beer (½ keg)</i>	<i>\$180</i>
<i>Craft OR Premium Beer (½ keg)</i>	<i>Market Price</i>

Open Bar

Open bar packages are stocked with your choice of Tier 1, Tier 2, or Tier 3 Liquors, Miller Lite and Yuengling Lager Draft Beer, House Red and White Wines, Assorted Sodas, Iced Tea, and Water. All pricing is per person.

<i>Tier 1</i> (includes beer and wine) <i>One Hour</i> <i>\$15</i> <i>Two Hours Consecutive</i> <i>\$20</i> <i>Four Hours Consecutive</i> <i>\$25</i>	<i>Tier 2</i> (includes beer and wine) <i>One Hour</i> <i>\$18</i> <i>Two Hours Consecutive</i> <i>\$23</i> <i>Four Hours Consecutive</i> <i>\$28</i>
<i>Tier 3</i> (includes beer and wine) <i>One Hour</i> <i>\$20</i> <i>Two Hours Consecutive</i> <i>\$25</i> <i>Four Hours Consecutive</i> <i>\$30</i>	<i>Beer and Wine Only</i> <i>One Hour</i> <i>\$13</i> <i>Two Hours Consecutive</i> <i>\$17</i> <i>Four Hours Consecutive</i> <i>\$21</i>



Banquet Bar Liquor List

Tier 1 Liquor

***Single Pour \$7
Double Pour \$9***

House Vodka
House Rum
Malibu Coconut Rum
House Silver Tequila
House Gin
House Whiskey
Old Smuggler Scotch
Jim Beam Bourbon
Amaretto Liquor
Peach Schnapps Liquor

Tier 1 Liquor

***Single Pour \$9
Double Pour \$11***

Absolut Vodka
Absolut Citron Vodka
Stoli Vodka
Stoli Orange Vodka
Tito's
Bacardi Rum
Captain Morgan
Tanqueray Gin
Jack Daniel's Whiskey
Dewar's Scotch
Wild Turkey Bourbon
Canadian Club
Seagram's 7 Canadian

Tier 1 Liquor

***Single Pour \$10
Double Pour \$12***

Grey Goose Vodka
Ketal One Vodka
Bombay Gin
Jameson Irish
Johnny Walker
Black Label Scotch
Bullet Bourbon
Markers Mark Bourbon
Crown Royal Canadian
Seagram's VO Canadian

Wine & Beer

Available with all Tiers

House White Wine

Canyon Oaks White
Zinfandel
Canyon Oaks Moscato
Canyon Oaks Chardonnay
Avia Pinot Grigio

House Red Wine

Canyon Oaks Cabernet
Canyon Oaks Merlot

Draft Beers

Miller Lite
Yuengling Lager