



Laconia Country Club's Function Menu



WELCOME TO LACONIA COUNTRY CLUB. WE STRIVE TO PROVIDE OUR MEMBERS AND GUESTS THE VERY BEST IN THEIR DINING EXPERIENCE - A BEAUTIFUL ATMOSPHERE, EXQUISITE SERVICE AND THE HIGHEST QUALITY SELECTION OF INGREDIENTS.

Laconia Country Club's Room Rental Pricing

Laconia Country Club Full Restaurant and Bar

\$250 Non Member Rate

+ This includes a capacity of 100 guests without dance floor 120 guests with dance floor

\$1500 Food and Beverage Minimum Spend

The Fairway Room

\$100 Non Member Rate

+ This includes a capacity of 36 guests without dance floor

\$500 Food and Beverage Minimum Spend

All food and beverage must be purchased from Laconia Country Club. Exceptions are made for celebratory cakes and desserts.



Stationary Appetizers

DISPLAYS ARE PRICED BY PER PERSON

Charcuterie Board Display
\$6.00

Vegetable Crudité Platter
\$4.00

Cheese & Fresh Fruit Display
\$5.00

THE FOLLOWING STATIONARY APPETIZERS ARE PRICED BY THE PIECE.
AVAILABLE IN INCREMENTS OF 50. BELOW IS PRICING FOR 50 OR 100

Cheeseburger Sliders
\$150/\$290

Potstickers
Chicken and Lemongrass
\$95/\$180

Meatballs
Choice of Italian or Swedish
\$70/\$130

Chicken Tenders
\$80/\$150

Vegetable Spring Rolls
\$85/\$160

House Brined Wings
Your Choice of Sauces.
\$80/\$150

Shrimp Cocktail
\$105/\$250

Scallops Wrapped in Bacon
\$125/\$240

Beef or Chicken Satay
\$90/\$170

Stuffed Mushrooms
\$80/\$150

Buffalo Chicken Eggrolls
\$95/\$180

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Main Course Options

\$45.00 per person for buffet (Minimum of 25 ppl)

18% service charge and 8.5% NH Sales Tax are added to food and beverage prices.

EACH DINNER COMES WITH DINNER ROLLS AND BUTTER, YOUR CHOICE OF SALAD, TWO ENTRÉES, TWO SIDES, AND YOUR CHOICE OF DESSERT. EXTRA ENTRÉES CAN BE ADDED FOR AN ADDITIONAL COST.

Entrée

CHOICE OF 2

Grilled Salmon

Choice Picatta or Yogurt Cucumber Dill Sauce

Baked Haddock

Fresh haddock crusted and seasoned with ritz cracker crumbs

Chicken Florentine

Chicken breast finished with sun-dried tomatoes, parmesan cheese, and spinach cream sauce.

Chicken Picatta

Served with white wine lemon butter sauce with capers.

House Beef Tips

Tender cubed beef, seasoned with our house marinade.

Chicken Marsala

Pan seared chicken breast served with a mushroom Marsala demi glaze.

Roasted Sirloin

Sliced and served with Bordelaise sauce.

Baked Stuffed Shrimp

Breaded, baked served with drawn butter.

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Salads

CHOOSE 1

Garden Salad

With onions, red peppers, tomatoes, shredded carrot and cucumbers.

Caesar Salad

Romaine lettuce tossed with croutons, parmesan cheese and a Tuscan style Caesar dressing.

Sides

CHOOSE 2

Rice Pilaf

Traditional Mashed Potatoes

Twice Baked Potatoes

Honey Glazed Carrots

Roasted Red Potatoes

Vegetable Medley

Green Beans Almandine

Butternut Squash

Desserts

CHOICE OF 1

Homemade Apple Crisp
Served with whipped cream

Carrot Cake

Lava Cake
Chocolate cake with a molten chocolate center