



# Breakfast & Afternoon Banquet Menus

**LOCHLAND COUNTRY CLUB**  
601 W. LOCHLAND ROAD  
HASTINGS, NEB. 68901

402.462.4151

**LOCHLANDCC.COM/VENUES**  
**FACEBOOK.COM/LOCHLANDCCVENUES**

**MARY O ROURKE**

banquet & catering manager

mary@lochlandcc.com

**NATE DAVIDSON**

executive chef

**SHAWN GIBSON**

clubhouse manager

there is 15% gratuity and 5% service charge to all food and beverage

# Breakfast

## CONTINENTAL BREAKFAST 7 PER PERSON

### BREADS

choice of 2

freshly-baked apple fritters, danishes,  
muffins, glazed donuts and scones

### JUICES

orange and apple juice

### HOT DRINKS

fresh coffee, decaf, tea

### EXTRA ADD ONS

additional price per person

fresh fruit tray 4.50

yogurt bar: yogurt, fresh fruit, granola 5.50

quiche bites 4.50

## BREAKFAST BUFFET 16 PER PERSON

### MEATS

scrambled eggs, bacon, sausage

### BREAKFAST POTATOES

### WAFFLES

with maple and fruit syrup

### FRESH FRUIT

### BAGELS

with cream cheese and jelly

### DRINKS

fresh coffee and hot or iced tea

## A LA CARTE

ONE DOZEN APPLE FRITTERS 25

ONE DOZEN DONUTS 25

ONE DOZEN MUFFINS 25

ONE DOZEN SCONES 25

# Lunch Buffets

## NEW YORK STYLE DELI 15 PER PERSON

### SLICED MEATS

deli ham, turkey, roast beef

### SLICED CHEESE

cheddar, swiss, american

### BREADS

marble rye, whole wheat,  
sourdough  
croissants, additional 1

### CONDIMENTS

mayo, mustard, honey mustard,  
lettuce, tomato, onion, pickles

### SALADS

choice of two  
potato salad, coleslaw,  
pasta salad

### SOUP

choose one  
see options

### POTATO CHIPS

### COOKIES AND BROWNIES

## SUPERIOR SALAD BAR 13 PER PERSON

### FRESH MIXED GREENS

#### DRESSINGS

ranch, bleu cheese,  
balsamic vinaigrette,  
dorothy lynch

#### FRESH VEGETABLES

carrots, celery, green onions,  
diced tomatoes, cucumbers,  
broccoli, cauliflower,  
diced peppers

#### MEATS

ham, turkey, bacon,  
grilled chicken

#### TOPPINGS

sunflower seeds, croutons,  
diced eggs, shredded cheddar  
and mozzarella, black olives,  
pickled beets, artichoke hearts

#### BREAD

fresh baked dinner rolls with  
butter

#### ADD ON SOUP

choose one  
additional 2.50 per person  
see options

### Soup Options

roasted red pepper  
tomato basil  
chicken and wild rice  
broccoli and cheese  
wisconsin beer cheese  
seafood chowder  
beef vegetable  
beef mushroom  
tortilla soup  
chicken tortilla

# Lunch Buffets

## CASSEROLE BUFFET 15 PER PERSON

### CASSEROLES

choice of one

pasta bake, lasagna (beef or vegetarian),  
beef stroganoff, chicken broccoli rice,  
turkey tetrazzini

### VEGETABLE

choice of one

green beans amandine, sugar snap peas  
with red peppers, blend (carrots, broccoli,  
cauliflower, and red peppers), brussel sprouts  
with onions and bacon

### SALADS

choice of one

mixed green salad, caesar salad

### BREADS

choice of one

bread sticks, muffins, dinner rolls

## MEXICAN LUNCH BUFFET 15 PER PERSON

### MEATS

seasoned beef and fajita chicken

### FLOUR AND CORN TORTILLAS AND TACO SHELLS

### SIDES

spanish rice, refried beans, salsa, sour cream,  
guacamole

### TOPPINGS

shredded lettuce, diced tomatoes,  
jalapeno slices, sliced black olives,  
shredded cheddar, diced onions

### EXTRA ADD ONS

additional 2.50 per person  
crispy taco bowls, mixed greens and dressings

## AMERICAN GRILL OUT 15 PER PERSON

### MEATS AND BUNS

grilled hamburgers, chicken breasts,  
bratwurst

### TOPPINGS

ketchup, mustard, cheeses, lettuce, tomatoes,  
onions, sauerkraut, pickles

### SALADS

choice of one

potato salad, coleslaw, creamy pasta salad

### BAKED BEANS

### COOKIES AND BROWNIES

# Lunch Buffets

## ASIAN BUFFET 16 PER PERSON

### GRAINS

choice of one  
white rice or lo mein

### MEATS

choice of two  
sweet and sour chicken, general tso chicken,  
sweet chili teriyaki pork, korean beef

### VEGETABLES

steamed cauliflower, broccoli, carrots

### SALAD

choice of one  
citrus or garden salad

### DINNER ROLLS AND BUTTER CHIPS

### FORTUNE COOKIES

## LUNCH BUFFET 23 PER PERSON

### ENTREES

choice of two  
pot roast, pork loin, glazed ham,  
chicken (pan fried, lemon pepper, or  
mushroom baked), petite country fried steaks  
add an entree \$6

### VEGETABLES

choice of one  
green beans amandine, sugar snap peas  
with red peppers, blend (carrots, broccoli,  
cauliflower, and red peppers), brussel sprouts  
with onions and bacon

### STARCHES

choice of one  
rosemary roasted red potatoes,  
loaded cheesy potatoes, mashed potatoes  
and gravy, wild rice pilaf, baked beans

### CHILLED SIDES

choice of two  
mixed green salad with assorted dressing  
choices, vegetable crudité with ranch dip,  
fresh fruit tray, potato salad, coleslaw,  
pasta salad

### DINNER ROLLS WITH BUTTER

# Sandwiches

all sandwiches include a choice of fries, fruit, a cup of soup, steakhouse potato salad, garden salad, or kettle chips with a pickle.

## **CHICKEN CLUB 14**

ham, bacon, and swiss on a grilled chicken breast with lettuce and tomato. served on a brioche bun with a side of mayonnaise.

## **FRENCH DIP 17**

shaved prime rib, melted swiss, and caramelized onions. served with au jus.

## **MONTE CRISTO 13**

egg-dipped and grilled marble rye with ham, turkey and swiss. topped with powdered sugar, and served with a side of strawberry compote.

## **CLASSIC BLT 12**

applewood smoked bacon, leaf lettuce, and sliced tomato on choice of toasted bread.

## **CLASSIC CLUB 12**

turkey, ham, bacon, and american cheese on your choice of toasted bread. served with mayo, lettuce, and tomato. DF\*

## **LOBSTER BLT 24**

grilled lobster tail, bacon, romain lettuce, tomato, and guacamole. served on a ciabatta bun, with a side of cajun remoulade. DF\* GF\*

## **CORNED BEEF REUBEN 12**

seared corned beef, swiss cheese, sauerkraut, and thousand island on marble rye. DF\*

## **TUNA MELT 12**

tuna salad on grilled marble rye with tomato, lettuce, and cheddar. DF\*

# Luncheon Entrees

entrees are served with a fresh fruit garnish with choice of dinner roll, scone, or muffin

## CHICKEN WINDSOR 14

generous portion of chicken, mushrooms and peppers in a rich herb cream sauce served in a puff pastry shell

## DENVER QUICHE 14

ham, green pepper, onion, and cheddar

## SAVORY CREPES 14

choice of one  
spinach and feta with sundried tomato sauce, or chicken asparagus with creamy herb sauce

# Salads

all salads are served with a dinner roll and a choice of dressing

## CHEF SALAD 14

ham, turkey, swiss, hard-boiled egg, cherry tomatoes, and cucumber on a bed of field greens

## COBB SALAD 16

grilled chicken, egg, tomato, green onion, avocado, and cheddar cheese over iceberg lettuce

## SPINACH SALAD

full 12    petite 8  
add chicken 7, salmon 10,  
young spinach, peppers, feta, and hazelnuts

## SOUTHWEST CRISPY CHICKEN SALAD

full 17    petite 11  
fire roasted corn, roasted bell peppers and onions, black beans, cheddar, and crispy chicken over butter lettuce. served with chipotle ranch

## MANGO SPINACH SALAD

full 16    petite 10  
young spinach, mango, avocado, roasted red peppers, fetta, and almonds. served with caribbean mango vinaigrette

## RAINBOW SALAD 16

blueberries, strawberries, cucumber, feta, almonds, on arcadia, with grilled chicken

## Dressing Options

balsamic vinaigrette, bleu cheese, ranch, caesar, dorothy lynch, golden italian, oil & balsamic vinegar, oil & red wine vinaegar, warm bacon vinaigrette, thousand island, poppyseed.

# Desserts

priced per person

**FUDGY BUNDT CAKE 8**

**RASPBERRY DONUT CHEESECAKE 10**

**CARROT CAKE 7**

**CHOCOLATE CAKE 8**

**REESES CAKE 8**

**NEW YORK CHEESECAKE 8**

cherry, strawberry, or mixed berry topping

**APPLE OR PEACH CRISP 6**

**VANILLA CREME BRULEE 9**

**CHOCOLATE CREME BRULEE 9**

**HOMEMADE PIES 7**

**ASSORTED BAR BITES 5**

**EILEENS COOKIES AND BROWNIES 3.50**

**VANILLA OR CHOCOLATE ICE CREAM 3.50**

**SHERBET 3.50**



# *Policies and Procedures*

## **THE FOLLOWING APPLIES TO ALL EVENTS AT LOCHLAND COUNTRY CLUB AND ARE NON NEGOTIABLE.**

- The sale and service of all alcoholic beverages is regulated by the state of Nebraska and Lochland Country Club is responsible for the administration of these regulations. The club reserves the right to close alcohol service at any time during the function.
- The Host is solely responsible for:
  - Payment of the final bill
  - Any damages incurred to club property by their guests
  - Conduct of their guests
- A guest number guarantee is required 48 hours prior to the function. This number will be used for billing purposes. No exceptions or refunds will be granted for billing if the number of attendees is less than the guaranteed number. Additional guests over the guarantee will be included in the final billing.
- All menu prices are subject to change. Menu prices will be guaranteed 48 hours prior when the guest number guarantee is given. The signing of a Banquet Event Form by the sponsor confirms the price and menu. Contracts will be mailed or emailed to the Host prior to the function.
- Leftover buffet food cannot be removed from club premises.
- Club By-Laws require that all food (excluding wedding and birthday cake) and alcohol served on Lochland Country Club property is prepared and served by the club. This includes, but is not limited to, the clubhouse, tennis courts, swimming pool area, and golf course.
- Cancellations within three days of the event will be billed for 50% of the estimated final bill

**15 PERCENT GRATUITY AND 5 PERCENT SERVICE CHARGE WILL BE ADDED TO FOOD AND BEVERAGE**

# Function Rooms

## RESERVING A ROOM OR ROOMS

While Lochland Country Club members may reserve a room with no additional security deposit, non-members will pay the room rental up-front to secure a room(s). Forfeiture of this deposit will result when either of the following occur:

- For the ballrooms or the entire clubhouse, a cancellation in less than six months of the secured date
- For all other rooms, a cancellation in less than one week of the secured date

Lochland Country Club reserves the right to re-allocate space in the following cases: increase or decrease in attendance, mechanical failures or accessibility for service.

## NON MEMBER ROOM RENTAL FEES

Non-members will be charged a room rental fee in addition to the minimum usage charge. 50% of estimated cost is due 30 days prior to any non-member event, with the remainder due at the conclusion of that event.

|                | Lunch | Dinner |
|----------------|-------|--------|
| McDonald Room  | \$50  | \$100  |
| South Ballroom | \$125 | \$200  |
| North Ballroom | \$100 | \$150  |
| Both Ballrooms | \$175 | \$300* |

\*Saturday Evenings for the Entire Ballroom is \$600

Entire Clubhouse can be reserved for a fee of \$1,500, with a minimum of \$5,000 in food sales for parties of 250 people to 400 people. Must be approved by The Board of Directors.

## MINIMUMS

While we do not charge room rental for use of club rooms for members, we do charge a fee when the food and beverage spending associated with the use of a room does not meet our established limits of \$22 inclusive for dinner and \$9 inclusive for lunch.

## Rental Equipment

|                    |   |
|--------------------|---|
| Projector or TV    | \$50 (free for members)                 |
| Projector Screen   | \$15 (free for members)                 |
| Audio System       | \$10 (free for members)                 |
| Flipchart & Paper  | \$10                                    |
| Printer Copies     | \$.10 each                              |
| Dance Floor Set Up | \$50 (for both members and non-members) |

# *Bar Arrangements*

**LOCHLAND OFFERS THE FOLLOWING OPTIONS FOR ALCOHOLIC BEVERAGE SERVICE AT PRIVATE FUNCTIONS.**

## **CASH BAR**

Drinks are served on a cash and member charge basis.

## **COMBINATION CASH AND HOST BAR**

Selected items are charged to the host on a consumption basis, with other drink requests served on a cash and member charge basis.

## **HOST BAR**

The host is charged for what is consumed. No minimum fees.

## **FIXED BAR**

The Sponsor or Contact sets a predetermined amount of money to be spent or time to host drink service. After these predetermined levels have been met, the function ends or changes to a Cash Bar.

## **PORTABLE BAR CHARGE**

A portable bar can be set up for parties of 50 or more and is subject to a Bartender fee of \$50.00 if a \$150.00 minimum in bar sales is not met.

**ALL ALCOHOL ON THE GOLF COURSE MUST BE  
PURCHASED FROM AND SERVED  
BY LOCHLAND COUNTRY CLUB.**

*Can't wait to see you here!*



At Lochland, we have a variety of spaces to accommodate your needs. With options including deck overlooks of the course, presentation style seating for up to 250 people, to intimate dining, it's hard not to find the right fit! Our full-service staff takes care of room setup, linens and dishes.

### **BALLROOM**

Our accommodating ballroom can fit up to 250 people, includes presentation screen, and speaker setup. The room can be divided, to create a more intimate setting.



### **MCDONALD ROOM**

Our smallest room features the most personality: a wrap-around golf course mural. This space can be set for a conversational meal, or an intimate presentation. TV screen and speakers available by request.



### **FORMAL DINING ROOM**

Adjacent to the Ballroom, the formal dining room offers an outstanding view of the golf course, and top-notch dining. This is an ideal space for an intimate dinner with a close group.



## *Seasonal Spaces*

### **PRIVATE POOL PARTIES**

While our swimming pool is open between Memorial Day and Labor

Day in the summer, our members may reserve our swimming pool for private events on deck and in the Pool Cafe.



### **INDOOR GOLF SIMULATOR**

During the winter months, private parties may reserve the space and book tee-times with the Golf Shop at 402-462-8783.

