



*Evening
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



Cocktail Buffet

23 PER PERSON

ANTIPASTO TRAY

MEATS

salami, pepperoni, turkey, capicola

CHEESES

cheddar, pepperjack, swiss, provolone

FRESH VEGETABLES

carrots, celery, peppers, cauliflower,
radishes, pickled pepperoncini, ranch dip,
hummus

FOCACCIA BREAD

COLD HORS D'OEUVRES

- fresh fruit display with berry yogurt dip
- boursin cheese with crackers
- chilled shrimp cocktail
- tomato basil bruschetta
- romaki: bacon wrapped water chestnuts
- chicken salad in cucumber cups
- pickled pepperoncini deviled eggs
- loaded hummus dip with cauliflower crostinis
- filo cups with brie and raspberry

HOT HORS D'OEUVRES

- coconut shrimp with red pepper jelly
- italian sausage stuffed mushrooms with alfredo sauce
- swedish meatballs
- pork eggrolls with sweet & sour sauce
- crab rangoons
- chicken kabobs with garlic sauce or peanut sauce
- wings (naked or breaded) with choice of buffalo, carolina bbq, parmesan garlic, traditional bbq, or nashville hot
- breaded cheese or meat ravioli with marinara
- breaded shrimp poppers (monterey jack or spicy three cheese)
- jalapeno poppers
- breaded mushrooms
- baked three cheese onion dip with tortilla chips
- spinach artichoke dip with cauliflower crostinis
- vegetarian meatballs
- artichoke and feta tarts

Ala Carte Cold Appetizer Menu

ANTIPASTO TRAY 10

FRESH VEGETABLES

carrots, celery, peppers, cauliflower, radishes, pickled pepperoncini, ranch, and hummus.

MEATS

salami, pepperoni, turkey, capicola

FOCACCIA BREAD

CHEESES

cheddar, pepperjack, swiss, provolone

PRICES FIGURED ON 2.5 PIECES PER PERSON

MEAT AND CHEESE WITH
CRACKERS 9

MEXI TORTILLA PINWHEELS SERVED
WITH SALSA 2.50

FRESH FRUIT DISPLAY WITH BERRY
YOGURT DIP 4.50

FRUIT AND CHEESE CUBES 5

SLICED CHEESE AND CRACKERS 3.50

CHILLED SHRIMP COCKTAIL 5

FRUIT KABOBS 2

TOMATO BASIL BRUSCHETTA 3

CAPRESE KABOBS 2.50

ROMAKI 3

cherry tomato, fresh mozzarella,
balsamic reduction, basil

bacon wrapped water chestnuts

CHICKEN SALAD IN CUCUMBER
CUPS 4.50

FRESH VEGETABLES 4

carrots, celery, peppers, cauliflower, radishes,
pickled pepperoncini, ranch dip & hummus

Platters

HALF SMOKED SALMON 170

cream cheese, cucumber, capers, crostinis
and lemon wedges

FINGER SANDWICHES 24
per dozen

chicken salad, tuna salad, egg salad,
cucumber and cream cheese

Ala Carte Warm Appetizer Menu

PRICED PER DOZEN

PRIME RIB SLIDERS WITH PROVOLONE CHEESE 37 bearnaise and peppercorn sauce	CHEESEBURGER SLIDERS 34
	BUFFALO CHICKEN SLIDERS 32

PRICED PER PERSON, 2.5 PIECES PER PERSON

COCONUT SHRIMP WITH RED PEPPER JELLY 6	BREADED SHRIMP POPPERS 4
ITALIAN SAUSAGE STUFFED MUSHROOMS WITH ALFREDO SAUCE 3.50	JALAPENO POPPERS 3.50
SWEDISH MEATBALLS 3.50	BREADED MUSHROOMS 3
PORK EGGROLLS WITH SWEET AND SOUR SAUCE 3	WINGS 6 choice of buffalo, carolina bbq, traditional barbeque, nashville hot or parmesan garlic
CRAB RANGOON 3.50	SPINACH ARTICHOKE DIP WITH CAULIFLOWER CROSTINI 2
CHICKEN KABOBS WITH GARLIC OR PEANUT SAUCE 4	VEGETARIAN MEATBALLS 4
MINI BEEF WELLINGTONS 8.50	BAKED THREE CHEESE ONION DIP WITH TORTILLA CHIPS 3.50
BREADED CHEESE OR MEAT RAVIOLI WITH MARINARA 3.50	ARTICHOKE AND FETA TARTS 3

Dinner Buffets

for groups of 25 or more

CARVED PRIME RIB OR BEEF TENDERLOIN

Choose one

PRIME RIB 40

with creamy horseradish and au jus

BEEF TENDERLOIN 41

choice of mushroom marsala,
mustard horseradish, or
peppercorn sauce

SECOND ENTREE

choice of one

- fried chicken
- chicken cordon bleu
- chicken breast stuffed with sage dressing and topped with hollandaise
 - broiled salmon with roasted red pepper sauce
- chicken florentine with alfredo sauce
 - chicken parmesan with marinara and mozzarella
- pork tenderloin medallions with mustard and brown sugar glaze
 - lemon pepper cod
 - glazed ham
- porkchops stuffed with sage dressing and topped with country gravy

SALADS

choice of one

- mixed greens with choice of dressing
 - ceasar

SIDE DISHES

choice of one

- roasted red potatoes
- baked potato with butter and sour cream
 - wild rice pilaf
- mashed potatoes with beef gravy, country gravy, or chicken gravy
 - twice baked potato
 - twice baked sweet potato
- loaded cheesy potatoes

VEGETABLES

choice of one

- green beans amandine
- sugar snap peas with diced red peppers
 - frangelico glazed baby carrots
 - asparagus spears
- fresh zucchini and squash
 - roasted carrots
 - wax bean medley
- mixed vegetables (broccoli, cauliflower, carrots, bell pepper)

FRESH BAKED DINNER ROLLS WITH BUTTER

Dinner Buffets

for groups of 25 or more

ITALIAN BUFFET 25 PER PERSON

PASTAS

choice of two

- fettuccine
- cheese stuffed tortellini
 - penne
- ravioli (three cheese or mushroom)

SAUCES

choice of three

- garden fresh marinara
 - bolognese
 - sicilian
- beer cheese
 - alfredo

GARLIC BREAD STICKS

MIXED GREEN SALAD OR CAESAR SALAD

VEGETABLE

choice of one

see side options page

EXTRA ADD ONS

antipasto tray 10
additional per person

ENTREES

choice of two

- lasagna (vegetarian or beef)
 - chicken parmesan
 - cheese manicotti
 - chicken florentine
 - shrimp scampi
 - grilled salmon
- sweet italian sausage and peppers
 - traditional meatballs

BARBECUE PARTY 23 PER PERSON

SLOW ROASTED ST. LOUIS RIBS

CORN ON THE COB

COUNTRY FRIED CHICKEN

BAKED BEANS

MIXED GREEN SALAD WITH CHOICE OF DRESSING

SEASONAL FRESH FRUIT

SALADS

choice of one

potato salad, coleslaw, or pasta salad

FRESH BAKED DINNER ROLLS WITH BUTTER

COOKIES AND BROWNIES

Dinner Buffets

for groups of 25 or more

MEXICAN DINNER PARTY 22 PER PERSON

BEEF OR CHICKEN ENCHILADAS

MIXED GREEN SALAD WITH DRESSING

SEASONED FAJITA BEEF OR
FAJITA CHICKEN WITH ONIONS AND
PEPPERS

SPANISH RICE

PORK CARNITAS

REFRIED BEANS AND TOPPINGS

salsa, guacamole, sour cream,
diced tomatoes, sliced black olives,
sliced jalapenos, diced red onions,
shredded cheddar

FLOUR AND CORN TORTILLAS
AND TACO SHELLS

DINNER BUFFET 23 PER PERSON

ENTREES

choice of two

- pot roast
- pork loin
- glazed ham
- chicken (pan fried, lemon pepper,
mushroom baked)
- petite country fried steaks

VEGETABLE

choice of one

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

STARCH

choice of one

- rosemary roasted red potatoes
 - loaded cheesy potatoes
- mashed potatoes and gravy
- warm steakhouse potatoes
 - wild rice pilaf
 - baked beans

CHILLED ITEMS

choice of two

- mixed green salad with
dressing choices
- vegetable crudité with ranch dip
 - fresh fruit tray
 - potato salad
 - coleslaw
 - pasta salad

DINNER ROLLS AND BUTTER

Plated Entrees

all entrees served with choice of side dish, vegetable, salad, and fresh baked rolls with butter.
see side options page for selections.

BEEF ENTREES

a guest count is required for all beef entrees three weeks prior to event due to
in-house dry aging process.

FILET MIGNON 43

8oz. midwest-raised certified angus
beef tenderloin, wrapped in
applewood smoked bacon

RIBEYE STEAK 51

14oz. finely marbled midwest raised
certified angus beef dry aged

NEW YORK STRIP 36

12oz. flavorful and tender midwest raised
certified hereford beef strip steak dry aged

SLOW ROASTED TENDERLOIN 42

2 4oz pieces sliced and can be topped with
béarnaise, marsala, or peppercorn sauce
minimum of 25 people required

STUFFED TENDERLOIN 44

garlic herb marinated beef tenderloin
stuffed with spinach, leeks, and parmesan.
topped with a burgundy mushroom sauce
minimum of 25 people required

TOURNEDOS DUXELLES 42

2 4oz. medallions of grilled beef tenderloin
topped with a red wine reduction and
mushroom duxelles

GORGONZOLA TENDERLOIN 42

8oz. applewood smoked bacon wrapped filet
topped with gorgonzola pecan butter

BLACK PEPPER FILET 42

8oz. black pepper crusted fillet topped
with chimichurri

COUNTRY FRIED STEAK 21

9oz. steak breaded, fried, and smothered
with country gravy

Smothered Steak Options

caramlized onions 3	bearnaise 3
oscar 8	peppercorn sauce 3
sauteed mushrooms 3	bleu cheese crusted 6

Plated Entrees

all entrees served with choice of side dish, vegetable, salad, and fresh baked rolls with butter.
see side options page for selections.

CHICKEN ENTREES

all entrees made with 6 oz. chicken breast

STUFFED CHICKEN 27

chicken breast stuffed with sage dressing
and topped with hollandaise

CHICKEN PARMESAN 27

herb breaded chicken breast, topped with
marinara, mozzarella, and parmesan

CHICKEN FLORENTINE 26

grilled chicken breast served over braised
spinach with mushrooms and bacon.
topped with alfredo sauce

CHICKEN PICCATA 27

chicken breast with lemon caper sauce
served over linguine. served with a salad to
start and a choice of vegetable

CHICKEN MARSALA 26

sautéed chicken breast with marsala wine
and mushroom sauce

CHICKEN PROVOLONE 27

baked chicken breast topped with pepperoni,
basil, provolone

PORK ENTREES

PORK CHOP 29

smoked pork chop seared and
finished in the oven

PORK LOIN 17

braised pork loin glazed with
mustard and brown sugar

SEAFOOD ENTREES

ATLANTIC SALMON 29

7oz. grilled salmon with choice of roasted red
pepper sauce or mint basil compound butter

WALLEYE 35

herb crusted walleye

HALIBUT 40

lemon caper or cajun crusted baked halibut

SHRIMP SCAMPI 26

garlic buttered pan-seared shrimp
on a bed of linguine. topped with
seasoned bread crumbs. choice of one side

Side Options

for entrees, served with baked rolls with butter

SIDES

SIDE DISHES

- rosemary roasted red potatoes
- baked potato with sour cream and butter
 - wild rice pilaf
 - loaded cheesy potatoes
- mashed potatoes and gravy
- warm steakhouse potatoes
 - baked beans

VEGETABLES

- green beans amandine
- sugar snap peas with roasted red peppers
- wax bean medley (yellow and green beans with baby carrots)
 - frangelico glazed baby carrots
 - zucchini and squash
- brussel sprouts with onions and bacon
- vegetable blend (carrots, broccoli, cauliflower, red peppers)

SALADS

GARDEN SALAD WITH CHOICE OF DRESSING

CAESAR SALAD

crisp romaine tossed with housemade croutons, parmesan cheese, fresh lemon, cracked peppercorn and caesar dressing

SPINACH SALAD

young spinach, pepper, feta, and hazelnuts.

STRAWBERRY SALAD

mixed greens, strawberries, yellow onion, almonds, poppyseed dressing

LOCHLAND BLEU SALAD

mixed greens, crumbled bleu cheese, walnuts, sliced apples, balsamic vinaigrette

ASIAN CITRUS SALAD

mixed greens, mandarin oranges, red grapefruit, crispy noodles, green onion, poppyseed dressing

Dressing Options

balsamic vinaigrette, bleu cheese, ranch, caesar, dorothy lynch, golden italian, oil and balsamic vinegar, oil and 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
REESE'S CAKE	8
NEW YORK CHEESECAKE	8
choice of 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

FOR GROUPS OF 25 OR MORE

SUNDAE BAR	9
vanilla and chocolate ice cream, chocolate syrup, caramel sauce, crushed oreos, sprinkles, mini chocolate chips, cherries, whipped cream	
CHOCOLATE FOUNTAIN	9
pound cake, pretzels, pineapple, strawberries, marshmallows	

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 and 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.**

About our Venue

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!

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. Our full-service staff takes care of room setup, linens and dishes.



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. Our full-service staff takes care of room setup, linens and dishes.

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. Our full-service staff takes care of room setup, linens and dishes.



Can't wait to see you here!



Seasonal Spaces

Ask about the availability of our swimming pool or indoor golf simulator for private events!

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. Ask for availability!



INDOOR GOLF SIMULATOR

During the winter months, we set up our indoor golf simulator. Private parties may reserve the space and book tee-times with the Golf Shop. Call the Golf Shop at 402-462-8783.