



**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**

**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  
Fresh Fruit

## — HORS D'OEUVRES —

select four; add more \$3 each

**Cajun Shrimp Wrapped in Bacon**

**Chicken Wontons**

**Chicken Parmesan Crustini's**

**Cocktail Franks in Puff Pastry**

**Potato Skins**

**Vegetable Spring Rolls**

**Fried Ravioli**

**Assorted Mini Quiche**

**BBQ Bourbon Meatballs**

**Chili Lime Baked Shrimp**

**Chicken Teriyaki Skewers**

**Bruschetta Italiano**

**Crab Bakes**

**Fried Spinach and Parmesan Bites**

## **Hors D'oeuvres Upgrade**

Mini Crab Cakes \$2

Tomato Soup and Grill Cheese Shooters \$2

Mac and Cheese Shrimp and Crab Bites \$3

Bacon Wrapped Filet \$3

Spanakopita \$2

Shrimp Cocktail \$4

Scallops Wrapped in Bacon \$3

— SOUP OR SALAD —

Select one  
have both for \$3

**Loaded Baked Potato**

**Cheddar & Broccoli**

**Minestrone**

**Chicken Corn Chowder**

**Italian Wedding**

**Lobster Bisque** \$3

**Crab Chowder** \$3

OR

**Classic Garden Salad**

Choice of two dressings

**Traditional Caesar Salad**

Classic Caesar dressing

**Iceberg Lettuce Wedge** \$2

**Raspberry Candied Walnut  
Salad** \$2

— STARCH —

select one from each category

**Roasted Fingerling Potato Medley**

**Garlic Smashed Potatoes**

**Au Gratin Potatoes**

**Rice Pilaf**

**Roasted Red Bliss Potatoes**

**Sour Cream and Chive Mashed Potatoes**

**Rosemary Mashed Potatoes**

— VEGETABLE —

**Broccoli Florets**

**Green Bean Almondine**

**Broccoli Normandy**

**Asparagus** \$2

**Basil Sautéed Zucchini and Squash**

— KIDS MEALS UNDER 12 YEARS —

**Chicken Fingers and French Fries** 35

**Mac and Cheese and Apple Sauce** 35

**Hot Dog and French Fries** 35





# ENTREES

## SELECT TWO



2022 2023

### POULTRY

Chicken Francaise: egg battered in a caper cream sauce	103	105
Pan Roasted Chicken: with prosciutto, sharp provolone cheese and roasted leeks.	105	106
Tuscan Chicken: panko breaded chicken with a sun-dried tomato cream sauce	104	105
Italian Chicken: in a creamy roasted red pepper alfredo sauce	103	105
Chicken Bruschetta: topped with a house-made balsamic glaze	103	105
Chicken Marsala: served with a mushroom wine bordelaise.	103	105
Chicken Wellington: in a puff pastry with spinach, garlic and Italian cheeses with French cream sauce	104	107

### BEEF

Slow Roasted Prime Rib of Beef: with roasted herb Au Jus	124	126
Braised Boneless Short Ribs Au Jus	124	127
New York Strip Steak: served with a roasted garlic herb butter	125	127
Oven Roasted Beef Tenderloin Medallions: with braised cremini and domestic mushrooms.	131	133
Filet Mignon: served with a choice of burgundy demi glaze or garlic butter	130	134

### SEAFOOD

Garlic Dill Atlantic Salmon Filet	116	118
Brown Sugar Seared Salmon Filet: with a bourbon glaze	116	118
Filet Mignon: served with a choice of burgundy demi glaze or garlic butter	124	126
Grain Seared Jumbo Scallops: in a cajun mustard cream sauce and julianne bacon strings.	131	134
Pineapple Jerk Grilled Shrimp: a rum soaked bamboo skewer with pineapple & bell peppers	128	129

### COMBINATION PLATES

Filet Mignon and Chesapeake Crab Cake	130	134
Filet Mignon and Chesapeake Crab Cake	130	136
Tuscan Chicken and Jumbo Pineapple Grilled Shrimp	124	126
Brown Sugar Salmon and 4oz Filet Mignon	127	128
Surf and Turf - 4oz Filet Mignon and a 4oz Lobster Tail	135	139
6oz New York Strip Steak and 4oz Lobster Tail	135	138
Tuscan Chicken and Pan Seared Scallops	127	129
4oz Filet Mignon and Pineapple Grilled Shrimp	125	127



# 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.

\* 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. If your officiant is not attending and you need the Loft to run your rehearsal, the cost is \$150.

Outside Cost \$1000

Inside Cost \$800

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 \$35.
- \* There is no charge for children 2 years and under.
- \* Teens and young adults 13-20 will be be discounted \$10 per person 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** \$8 per person

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 \$4

additional hours \$3

### **Mimosa Bar** \$13 per person

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 - SERVED FOR ONE HOUR DURING COCKTAIL TIME OR ADDED TO YOUR BUFFET.

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

Your choice of one meat hand carved by our Executive Chef.

### **Mashed Potato Bar** - \$9 per person

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** - \$10 per person

Angel hair and penne pasta, alfredo and marinara sauce, broccoli, mushrooms, roasted vegetables and Parmesan cheese.

### **Pierogie Bar** - \$9 per person

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

### **French Fry Station** - \$9 per person

Waffle Fries, Board Walk Fries and Tater Tots, served with bacon, cheddar cheese, sour cream and chives.

## LATE NIGHT STATIONS

### **Pretzels -**

Soft baked with a variety of toppings. Served for one hour. Add Pretzel dog bites....\$2 \$6 per person

### **Sliders -**

Choice of Chicken or Beef served with French Fries for one hour. Choose both for \$2 more \$7 per person

### **Dogs -**

Hot dogs and Corn dogs served with chili, onions, relish, ketchup and mustard. Add pretzel dog bites...\$2 \$6 per person

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

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

### **Flat Breads -**

3 types of house-made flat breads grilled to perfection \$8 per person

### **Cheese Steaks and French Fries -**

Your choice of beef or Chicken meat, served with French Fries, fried onions, mushrooms and cheese whizz. Have both for \$2 more \$7 per person

## DESSERT UP GRADES

### **Donut Bar -**

Assorted mini donuts with strawberry, chocolate and white milk. \$5 per person

### **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. \$8 per person

### **Life by Chocolate -**

Brownies, cookies, chocolate covered pretzels, mousse, chocolate covered strawberries, assorted cakes and pies, accompanied by carafes of ice cold milk. \$12 per person

### **Chocolate Fountain -**

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

### **Chocolate Dipped Strawberries -**

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

### **Cannoli's**

A plate of mini chocolate chip and traditional filled cannoli's 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) \$10

### **Brownie and Cookie Bar**

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

## ICE CREAM UP-GRADES

### **Novelty Ice Cream Bar -**

Guests can help themselves to our Novelty Ice Creams with at least five options of ice cream bars, sandwiches and treats to choose from. \$7 per person

### **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