

**CATERING AND BANQUET
MENU**



LONG BEACH COUNTRY CLUB
MICHIGAN CITY, INDIANA

WELCOME

Thank you for choosing Long Beach Country Club for your special occasion. Enclosed you will find everything to make your occasion the most enjoyable experience possible. Long Beach Country Club has a long-standing tradition of gracious hospitality and superb recreational opportunities. Located in Northwest Indiana near the southern tip of Lake Michigan, our elegant clubhouse accommodates everything from small business gatherings to sit down dinners for up to 250 people. The flexibility of our banquet facilities and services provides unlimited opportunities for social and business events from March through December. Our Executive Chef stands ready to prepare any menu or special entrée, from elaborate hors d'oeuvres to gourmet banquets. Our friendly and experienced staff is ready to make your special event very special indeed.

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POLICIES

ARRANGEMENTS: All catering menu arrangements are required by the Club at least two (2) full weeks prior to the function date.

MEMBER SPONSOR: A Member of the Club must sponsor all banquet reservations. The charges for the function will be billed either to the sponsoring Member's Club account or to another individual or organization. An individual or organization other than the sponsoring Member may make payment for charges; however, the Member assumes all responsibility for payment of the banquet charges. Payment is due upon receipt of final billing.

ROOM CAPACITIES AND FEES: Long Beach Country Club reserves the right to limit the space of any group. If attendance counts drop, space requirements may be adjusted. Long Beach Country Club reserves the right to assign and reassign all banquet rooms. Room capacities and fees are as follows:

<u>ROOM</u>	<u>CAPACITY</u>	<u>SET-UP FEE</u>
Patio Tent with dance floor	96	\$125.00
Patio Tent without dance floor	144	\$125.00
Patio Lower Decks	80	\$125.00
Main Dining Room with dance floor	80	\$225.00
Main Dining Room without dance floor	120	\$225.00
Main Dining and Patio	216	\$350.00
President's Room	32	\$100.00

Excluding June, July and August, the Lounge is available for groups of 220 or more for an additional fee of \$150 with Board of Director approval.

RENTALS: Parties of 200 or more may require outside rentals of tables and/or chairs. Rental fees are as follows:

<u>RENTAL</u>	<u>FEE</u>
5' Round Table	\$10.25 each
6' Round Table	\$13.00 each
Chairs – with padded seat	\$3.75 each
Chairs – without padded seat	\$1.75 each
Dance Floor (18'x12' max) * no delivery fee	\$100.00
Portable Bar * no delivery fee	\$50.00

Unless otherwise noted, all rentals are subject to an \$80 delivery fee

DEPOSIT: Long Beach Country Club requires a deposit of \$1000 for any scheduled non-member function. The deposit is applicable to any charges incurred by the individual or group hosting the function. **The club will retain the deposit if the function is cancelled less than 60 days prior to the scheduled event.**

RESERVATION GUARANTEE: A guarantee for the exact attendance must be made 72 hours in advance of your function. Guarantees are not subject to reduction after the guarantee is received. The charges will be based on the guarantee or the actual number of guests attending the function whichever is greater. If no guarantee is received by the deadline, you will be billed according to the maximum of the expected count given. We ask that Monday and Tuesday functions be guaranteed the Friday prior.

FACILITY USE: Long Beach Country Club requests nothing be posted, nailed, taped or otherwise attached to walls, floors or other parts of the building or furniture. Items attached to ceilings and walls must have the expressed approval of the Long Beach Country Club management prior to the scheduled event. **There will not be any rice, confetti, glitter or birdseed used in the Clubhouse or on the grounds. Member areas of the Club (Lounge and Locker Rooms) will be off limits to guests during your function.**

LOSS, THEFT AND DAMAGE: In the event that your or your guests damage Long Beach Country Club property, you will be held fully responsible for all replacement costs as determined by the Club management. Long Beach Country Club cannot assume responsibility for damage or loss of merchandise or articles left in the Club prior to or following the event.

DRESS CODE: The Long Beach Country Club dress code is as follows: Men must wear collared shirts, turtleneck sweaters or other approved attire. Women must wear dresses, skirt and blouse, sweater combinations or pant suits. **Blue jeans, shorts, t-shirts or beachwear is not permitted.**

MENUS: Set menus (one predetermined menu for all guests attending a function) are required for luncheon and dinner reservations of 20 or more. The menu is limited to two (2) choices with the exception of buffets, dietary restrictions or where religious beliefs demand. **Menus must be completed by a member of the management staff at least fourteen (14) days in advance of the function.** Long Beach Country Club reserves the right to select a menu if the person or group hosting the function fails to make the menu arrangements prior to the deadline. No menus will be changed within five (5) days in advance. **It is strictly prohibited by the Long Beach Country Club for any Member or guest to bring food or beverages onto the Club grounds. Indiana Board of Health does not permit any food left from buffets to be removed from the Club's premises. Private tastings are available prior to the date of the event and are billed at full price from the banquet menu.**

BAR SERVICE: In compliance with Indiana law, no one under the age of 21 will be served an alcoholic beverage. Long Beach Country Club reserves the right to require proper identification and to refuse service if there is a question concerning the age of a member or guest. Anyone bringing alcoholic beverages onto the Club's premises will be asked to leave. Long Beach Country Club staff reserves the right to halt the service of alcoholic beverages to any person or an entire party.

PRICES, CHARGES AND BILLING: Menu prices cannot be guaranteed more than 30 days in advance of the function and are also subject to market fluctuations. All food and beverages are subject to a 7 percent Indiana sales tax and an 18 percent service charge. Circular ST-82 of the Indiana Department of Revenue Code states: Sales tax is applicable to all food and beverage items for any group: "food and beverage services are never considered for the purpose for which an organization might otherwise be granted Sales Tax Exemption." "If a qualified nonprofit organization purchases the meals and pays the entire cost in a single payment and the meals are sold by them individually at a higher price as part of a fundraising project, the proceeds of which are used for the purpose for which such organization is granted exemptions from sales tax, such organization is not required to either pay or collect sales tax." Individual statements for each function will be provided. **Charges not paid in full within 30 days are subject to a \$50.00 late fee.**

I HAVE READ AND UNDERSTAND THE POLICIES LISTED:

SIGNED _____ **DATE** _____

DRIVING DIRECTIONS



FROM CHICAGO:

Merge onto I-90 East (Portions Toll)
Merge onto I-94 East via exit number 21 toward Detroit
Merge onto US-20 East via exit number 22B toward Porter
Turn left onto IN-520
Turn slight right onto US-12 / West Dunes Highway
Turn slight left onto US-12 East
Turn left onto Karwick Road
Turn right onto Florimond Avenue
Continue thru stop sign to Larchmont Avenue
Turn left onto Larchmont Avenue uphill to Clubhouse

Total Estimated Distance: 54 miles
Total Estimated Driving Time: 1 hour, 10 minutes

FROM SOUTH BEND:

Take I-80 West / I-90 West / Indiana Toll Road (Portions Toll)
Take the IN-39 exit (exit number 49) toward LaPorte
Turn right onto IN-39
Turn left onto US-20 West
US-20 West becomes US-35 North / East Michigan Boulevard
Turn slight right onto US-12 East
Turn left onto Karwick Road
Turn right onto Florimond Avenue
Continue thru stop sign to Larchmont Avenue
Turn left onto Larchmont Avenue uphill to Clubhouse

Total Estimated Distance: 49 miles
Total Estimated Driving Time: 1 hour

BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST

Breakfast Breads & Muffins
Assorted Danishes
Mini Bagels & Cream Cheese
Sliced Fresh Fruit
Assorted Juices
Regular & Decaffeinated Coffee

\$8.00

LONG BEACH BREAKFAST BUFFET

Assorted Breakfast Breads
Sliced Fresh Fruit
Bacon & Sausage
Potatoes O'Brien
Scrambled Eggs
Assorted Juices
Regular & Decaffeinated Coffee

\$13.00

LONG BEACH BRUNCH BUFFET

Assorted Breakfast Breads with Sliced Fresh Fruit
Bacon & Sausage
Scrambled Eggs
House Tossed Salad with Dressings
Fresh Medley of Vegetables
Roasted New Red Potatoes
Burgundy Beef Tips With Rice
Long Beach Vegetarian Pasta
Assorted Juices
Regular & Decaffeinated Coffee

\$21.00

Add a made to order omelet station

\$4.00

A minimum of forty (40) people is required for any buffet.

Buffets will remain available for up to one and a half (1 ½) hours.

Unless otherwise noted, all prices are per person.

Customized Buffets Available Upon Request

LUNCH BUFFETS

DELI BUFFET

Sliced Turkey, Ham & Roast Beef
American, Swiss & Provolone Cheeses
Assorted Breads
Sandwich Condiments
Italian Pasta Salad
Potato Chips
Assorted Pickles

\$11.00

SOUP & SALAD BUFFET

Soup Du Jour
Tossed Garden Salad
Choice of Dressings
Fruit Mélange
Pasta Salad
Italian Romaine Salad
Assorted Breads and Butter

\$12.00

LUNCH COOKOUT

Grilled Hamburgers
Hot Dogs
Bratwurst
Assorted Buns
Condiments
Swiss & American Cheese
Onions
Lettuce
Tomato
Cole Slaw & Potato Chips
Whole Fruit

\$12.00

CARVED SANDWICH BUFFET

Choose Between:
Inside Round of Beef
Corned Beef
Roast Turkey Breast
Includes:
Assorted Breads & Buns
Swiss, American & Provolone Cheeses
Cole Slaw & Potato Chips
Sandwich Condiments
Assorted Pickles

\$13.00

Buffets include regular coffee, decaffeinated coffee and iced tea.

A minimum of forty (40) people is required for any buffet.

Buffets will remain available for up to one and a half (1 ½) hours.

Unless otherwise noted, all prices are per person.

Please keep in mind these selections are only suggestions.
We will be happy to customize a buffet for any special occasion.

LUNCHEON ENTRÉES

SOUPS

You may add a cup of soup to your meal for \$2.50 per cup.
Choose from chilled, creamed or broth soups.

SALADS

COBB SALAD \$10.00

Fresh cut Romaine topped with grilled chicken, bacon, tomatoes, hard-boiled eggs, crumbled blue cheese, black olives and guacamole. Served with your choice of dressing.

CHEF SALAD \$9.00

Fresh iceberg and romaine lettuce with julienne turkey and ham, Swiss and American cheese along with green peppers, hard-boiled eggs, tomato wedges and black olives. Served with your choice of dressing.



ITALIAN CAESAR SALAD \$8.00

Romaine lettuce with julienne roasted red peppers, sliced black olives, roasted croutons and Parmesan cheese tossed in a classic garlic dressing.

SPINACH SALAD \$8.00

Fresh spinach leaves with sliced tomato, chopped bacon, sliced red onion and hard-boiled eggs served with a hot bacon dressing.

GARDEN GREENS SALAD \$8.00

A blend of baby lettuces and spinach leaves with cranberries, toasted walnuts and feta cheese served with a lemon herb vinaigrette.

Above salads may add grilled chicken for \$2.00 per salad



LBCC SALAD SAMPLER \$9.00

Mini scoops of tuna, chicken and crab salad served with crackers and a fresh fruit garnish.

SLICED FRESH FRUIT PLATTER \$8.00

Assorted fresh seasonal fruits sliced and served with a scoop of cottage cheese.

Add scoop of chicken or tuna salad - \$2

Add scoop of crab salad - \$3

Salad entrées are served with rolls and butter.

Includes regular coffee, decaffeinated coffee and iced tea.

Unless otherwise noted, all prices are per person.

Luncheon entrées are available from 11:00 AM to 3:00 PM.

LUNCHEON ENTRÉES

CHICKEN MARSALA \$11.00

A sautéed chicken breast with button mushrooms in a marsala wine demi-glace.
Served with new red mashed potatoes and vegetable du jour.

BURGANDY BEEF TIPS \$12.00

Beef tips in a red wine demi-glace with peppers and onions.
Served atop a bed of white rice.

LONG BEACH PASTA PRIMAVERA \$9.00

Seasonal vegetables tossed in an Alfredo sauce.
Served with fettuccini pasta and parmesan cheese.

CHICKEN CREPES \$11.00

Two chicken stuffed crepes served with a white wine cream sauce,
wild rice blend and vegetable du jour.

BROILED TILAPIA \$11.00

A fillet of Tilapia lightly seasoned and served with a fresh fruit relish,
wild rice blend and vegetable du jour.

CHICKEN PICCATA \$11.00

A sautéed chicken breast with button mushrooms served with a lemon butter caper sauce,
new red mashed potatoes and vegetable du jour.

HERB ENCRUSTED SALMON \$13.00

A fillet of Salmon coated with fresh herbs then pan seared.
Served with a champagne cream sauce, white rice and vegetable du jour.

GRILLED PORK LOIN \$11.00

A 6oz. pork medallion grilled with an apple brandy demi-glace accompanied by a side of apple sauce.
Served with new red mashed potatoes and vegetable du jour.

All above entrées are served with a garden salad with dressing, rolls and butter.

Includes regular coffee, decaffeinated coffee, iced tea and lemonade.

Unless otherwise noted, all prices are per person.

Luncheon entrées available from 11:00 AM to 3:00 PM.

HORS D'OEUVRES

PLATTERS

Serves 50 People

- Seasonal Fresh Fruit with a Berry Yogurt \$85
Basil Hummus with Italian Seasoned Pita Bread \$60
Vegetable Crudités with Ranch Dip \$75
Assorted Domestic Cheese with Grapes and Assorted Crackers \$100
Mediterranean Taverna Platter with Roasted Vegetables \$95

COLD

Priced Per 50 Pieces

- Asparagus Wrapped with Thinly Sliced Ham and Herb Cream Cheese \$75
Chilled Shrimp with Cocktail Sauce and Lemon \$125
Italian Bruschetta \$50
Smoked Salmon Crostinis \$75
Fruit Kabobs with Assorted Dipping Sauces \$75
Ham Pinwheels with Cream Cheese and Scallions \$60

HOT

Priced Per 50 Pieces

- Barbeque, Sweet and Sour or Swedish Meatballs \$40
Thai Chicken Skewers with Oriental Peanut Sauce \$85
Vegetable Egg Rolls with Sweet and Sour Sauce \$80
Chicken Wellington En Croûte with Madeira Sauce \$90
Vegetable Stuffed Mushrooms \$65
Mini Crab Cakes with Soy Ginger Cream Sauce \$100
Tenderloin Beef Kebobs with Oriental Seasoning \$95
Cheese Quesadillas with Tomato Salsa \$65
Bistro Style Pizzas Sausage & Pepperoni \$75
Fried Chicken Wings with Celery and Blue Cheese Sauce \$75

DINNER ENTRÉES

NEW YORK STRIP STEAK \$23.00

A 10 oz. New York strip topped with garlic button mushrooms.

FILET MIGNON \$25.00

A 6oz. tenderloin of beef served with a red wine demi-glace then finished with garlic mushrooms and onion straws.

ROASTED PRIME RIB \$20.00

A 10 oz. cut of roasted prime rib of beef served with au jus and a creamy horseradish sauce.

SAUTÉED CHICKEN BREAST \$18.00

An 6oz. chicken breast dusted with seasoned flour and sautéed then finished with sliced mushrooms. Choice of Piccata, Marsala, Poulette or Italiano.

LBCC VEGETABLE PASTA \$16.00

A fresh blend of sun dried tomato, black olives, and quartered artichoke hearts in olive oil, white wine and garlic butter then tossed with penne pasta and parmesan cheese.

Add chicken breast - \$3

GRILLED SALMON \$19.00

A lightly seasoned fillet of Salmon grilled or sautéed and served with a cucumber dill sauce.

WALLEYE PIKE \$19.00

A fillet of Walleye Pike in an herb seasoned potato breading and pan seared golden brown. Accompanied by our homemade herbed tartar sauce.

PORK MEDALLIONS \$18.00

Twin grilled pork loin medallions served with an apple brandy demi-glace and an orange pecan relish.

LBCC COMBO \$23.00

A charbroiled beef medallion and a sautéed chicken breast served with a bordelaise mushroom sauce.

TILAPIA \$18.00

Your choice of sautéed, broiled or grilled. Served with a buerre blanc sauce and fruit relish.

All above entrées served with rolls and butter, garden salad with dressing, seasonal vegetables and potato du jour.

All beef entrées are prepared medium rare to medium.

Service includes regular coffee, decaffeinated coffee and iced tea.

Unless otherwise noted, all prices are per person.

Please keep in mind these selections are only suggestions. We will be happy to customize a menu for any special occasion.

DINNER BUFFETS & STATIONS

Buffet with 1 Entrée and 1 Side	\$15.00
Buffet with 2 Entrées and 2 Sides	\$19.00
Buffet with 3 Entrées and 3 Sides	\$23.00

SALADS

Your Choice of two of the Following:

Garden Salad with Dressings, Caesar Salad, Spinach Salad, Pasta Salad or Fresh Fruit Mélange

ENTRÉES

Chicken Piccata, Marsala or Poulette
Salmon, Tilapia or Seafood Newberg
Sliced Turkey or Pork Loin Medallions
Pepper Steak or Sliced Roast Beef
Long Beach Vegetarian Pasta or Long Beach Fettuccini Alfredo

SIDE SELECTIONS

Seasoned Green Beans, Glazed Carrots, Buttered Corn,
Fresh Vegetable Medley, Zucchini and Yellow Squash

Roasted New Red Potatoes, Garlic Mashed Potatoes,
Rice Pilaf, Potatoes O'Brien or Baby White Potatoes

ADDITIONAL CHEF ATTENDED STATIONS

Roasted Prime Rib of Beef with Horseradish and Au Jus	\$8
Sliced Beef Tenderloin with Bordelaise Sauce	\$9
Round of Beef with Au Jus	\$6
Whole Roasted Turkey Breast with Gravy	\$5
Pasta Station	\$5

Buffets include regular coffee, decaffeinated coffee and iced tea.

A minimum of forty (40) people is required for any buffet.

Buffets will remain available for up to one and a half (1 ½) hours.

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DESSERT SELECTIONS

ICE CREAM & SHERBET

Single Scoop Ice Cream - \$2.00

Single Scoop Sherbet - \$2.25

Italian Tartufos - \$5.50

PLATED DESSERTS

Cheesecake served with a Berry Coulis - \$4.00

Baked Fruit Pies - \$4.00

(Add a Scoop of Vanilla Ice Cream - \$1.25)

Fresh Fruit Romanoff - \$3.50

White Chocolate Mousse with Berries - \$4.00

Hot Fudge Brownie Ala Mode - \$4.50

BUFFET SELECTIONS

Tray of Assorted Cookies	\$2.00
Trays of Assorted Cookies and Brownies	\$3.00
Sweet Table	\$5.50
An assortment of mini specialty bars, brownies, cream puffs, éclairs and chocolate covered strawberries.	
Dessert Bar	\$6.00
Includes assorted plated cakes, pies and brownies with a cookie tray and a fresh sliced fruit tray.	
Ice Cream Sundae Bar	\$4.00
A Chef Attended Station with Your Choice Of Two Flavors of Ice Cream Along with all the Trimmings.	

There will be a \$1 per person charge for any cake brought into the Club.

All above dessert prices are per person.

Please keep in mind these selections are only suggestions.

We will be happy to customize a dessert for any special occasion.

DRINK PACKAGES

BEER & WINE **\$16**

Domestic beer with two (2) imported beers and house wine. Excludes craft beer.

HOUSE **\$20**

Cocktails made using our house brand liquors and domestic beers. Excludes craft beer.

CALL **\$24**

Cocktails made using our house and call brand liquors (Smirnoff, J&B, VO, CC, Beefeater, Early Times, etc), domestic beers and one (1) imported beer. Excludes craft beer.

PREMIUM **\$28**

Cocktails made using our house, call and premium brand liquors (Ketel One, Jack Daniels, Dewars, Bombay Sapphire, cordials, etc.), domestic beers and two (2) imported beers. Excludes craft beer.

All Drink Packages include our House Wines

(Cabernet, Merlot, Pinot Noir, Chardonnay, Sauvignon Blanc, Riesling and Pinot Grigio)

All prices are per person for a four (4) hour bar with a champagne toast included.

We will add a fifth hour to any drink package for an additional \$4 per person.