



HAMILTON CLUB *of* LANCASTER

EVENING BANQUETS *and* SPECIAL EVENTS

2025



Club Leaders Forum and John Sibbald Associates have ranked
Hamilton Club of Lancaster as the #13 Platinum City Club of America.



EXPERIENCE THE DIFFERENCE

Your corporate event, special occasion, or celebration deserves attention to detail. Our team takes pride in providing guests with a memorable culinary experience and service in a unique historic venue. Enjoy the benefits of selecting a venue that includes an events manager, attentive service staff dedicated to dining room etiquette, exquisite cuisine from our talented Head Chef and culinary team, and a variety of beverage offerings to suit all of your private event needs.

THE CLUBHOUSE

Hamilton Club of Lancaster is located within a stunning stone mansion built in 1889. With its striking woodwork in a variety of rooms and grand staircase, the Club is steeped in traditional atmosphere. Even to this day, the Club continues to embrace the historical ambiance and grandeur. The result is a venue that provides you access to a number of gorgeous private rooms, each with unique character, which can be combined for events of all sizes and styles.



CRYSTAL ROOM

The undeniable attraction of this room is the regal crystal chandelier which impresses anyone who walks into the space. Originally designed as the ballroom during the early years of the Club, this area is now ideal for a speaker presentation for 80 guests, cocktail reception for 60 guests, or a sit-down dinner of up to 50 guests. For larger or multi-room events, the Crystal Room can also be used in conjunction with the adjacent Steinman Room which is easily accessible through its three large french doors.



STEINMAN ROOM

Natural lighting is the forte for this space. From skylights to massive windows along the entire length of the Orange Street side of the room, this area can accommodate 100 for a cocktail reception or 80 for a seated meal. When using this area with the Crystal Room, cocktail receptions of 180 or a cocktail hour and sit-down dinner combination is achievable. An added feature to the Steinman Room is a baby grand piano for entertaining guests. Our Events Manager can assist you in acquiring a piano player to complement your occasion.



CONFERENCE ROOM

This meeting room comfortably seats 8 and has amenities such as video and phone conferencing, white board, and flip chart. This space also has a refreshment station, which includes Keurig coffee makers, for maximum privacy and minimal interruptions. Food and other beverage services can also be arranged for your group. Restrooms are conveniently located across the hall.



HAMILTON HALL

The largest banquet area in the Club is conveniently located on the first floor and can accommodate 180 guests comfortably when used as one room. The space can also be divided into separate rooms ideal for break-out meetings or smaller events. Hamilton Hall offers many set-up options that allows for a variety of usability. Adjacent to the rooms, but separated by a pair of glass sliding doors, is our Director's Room which can be used in conjunction with Hamilton Hall or as a separate area. For larger groups, the Director's Room is often utilized as the location for the bar so as not to take away from square footage of the Hall from guests' dinner tables.

FACILITY RENTAL

Our Events Manager will assist you in finding the best location, room combinations & layout for your event.

TUESDAY - THURSDAY (Evenings):

Crystal or Steinman Rooms: \$350
Crystal-Steinman Room Combination: \$500
Conference Room: \$50
Tower Bar & Lounge: \$150
Hamilton Hall: \$600
Crystal-Steinman-Hamilton Combination: \$900
Grille Room & Duckpin Bowling Lanes: \$100

FRIDAY & SATURDAY (Evenings):

Crystal or Steinman Rooms: \$600
Crystal-Steinman Room Combination: \$800
Conference Room: \$50
Tower Bar & Lounge: \$250
Hamilton Hall: \$900
Crystal-Steinman-Hamilton Combination: \$1200
Grille Room & Duckpin Bowling Lanes: \$150

As a benefit to Members of Hamilton Club of Lancaster, facility rental fees are waived when hosting personal or business events. Fees are not waived for sponsored events or non-members using reciprocity.

AMENITIES

Floor Length Linen: White or Ivory: No charge
Linen Napkins: White or Ivory (Standard Fold): No charge
Specialty Napkin Fold: \$1.00 per napkin
Standard Banquet Chairs: No charge
Votive Candles: \$1/candle (the Events Manager can advise you on the appropriate number for your tables)
Flatware, Glassware, China: No charge
LCD Projector (HDMI Connection): \$50.00
Screen: \$15.00 (no charge with projector rental)
Large TV Screen on Portable Stand: \$50.00 each
Split TV Screens and Room Build (HDMI connection): \$150.00
Wireless Microphone/Lavalier, With or Without Podium (Hamilton Hall): No charge
Wireless Microphone/Lavalier, With or Without Podium (Crystal or Steinman Rooms): \$50

We are happy to assist you with additional rental equipment or décor needs.

A list of recommended event vendors can also be provided.

You are not required to select vendors from the recommended list.

Please inquire with the Events Manager.

CULINARY OFFERINGS

This packet is designed to assist you with your menu selections. There are two pricing categories (one for Hamilton Club Members and one for Non-Members). The Events Manager will let you know which pricing category your event falls under. Should your event require unique planning, our Events Manager and Head Chef will work closely with you to customize a menu and party theme.

In order to maintain a high-quality culinary experience, for groups over 20, we recommend that a uniform meal be selected. A "choice of entrée" is an available but entrée selections must be pre-ordered in advance of the event date.

Note: We are happy to accommodate guests with special dietary needs. Please speak with the Events Manager about these requirements.



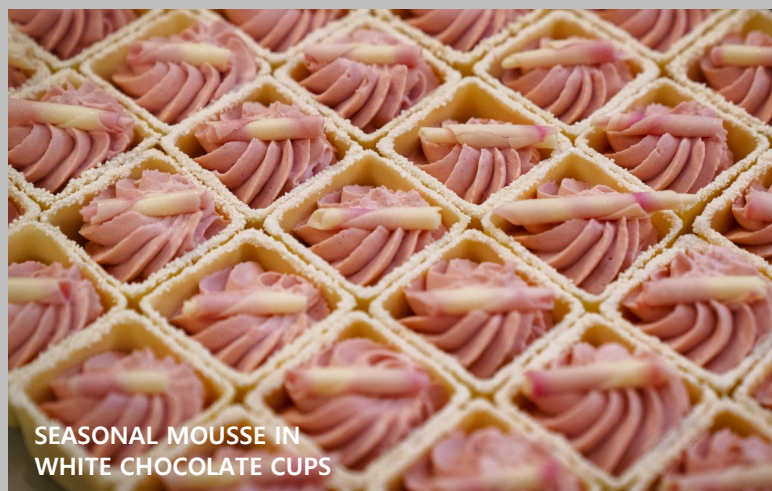
HERBED CHEESE
STUFFED MUSHROOMS



SEASONAL FRUIT AND
CHEESE DISPLAY



SLICED TENDERLOIN
FRENCH RATATOUILLE
ROASTED GNOCCHI



SEASONAL MOUSSE IN
WHITE CHOCOLATE CUPS

PASSED HORS D'OEUVRES

Hot & Cold Hors d'oeuvres are priced per person for one hour of service. Additional time will incur an upcharge.

HOT SELECTIONS	M	NM	COLD SELECTIONS	M	NM
CHIPOTLE STEAK CHURRASCO SKEWERS GF <i>Chipotle Marinated Sirloin, Brazilian Spices</i>	\$7	\$8	CRAB & GUACAMOLE TOSTADA <i>Maryland Crab, Guacamole, Mini Tortilla Crisp</i>	\$5	\$6
SPANAKOPITA V <i>Flaky Phyllo Pastry, Feta, Spinach</i>	\$4	\$5	BUTTERNUT SQUASH PINWHEELS V <i>Spiced, Butternut Squash Puree, Pistachio, Pastry Pinwheel</i>	\$4	\$5
BEGGAR'S PURSE V <i>Brie, Pear, Almonds, Phyllo Pastry</i>	\$5	\$6	MEDITERRANEAN ANTIPASTO SKEWER V <i>Mozzarella, Artichokes, Olive, Olive Oil, Balsamic Glaze</i>	\$4	\$5
CRISPY ASIAGO ASPARAGUS V <i>Asparagus Spear, Buttery Asiago Pastry</i>	\$5	\$6	SMOKED SALMON CANAPE <i>Chive Cream Cheese, Capers, Pumpernickel Toast</i>	\$4	\$5
MINI CHICKEN WELLINGTON <i>French Style Chicken, Mushroom Duxelles, Puff Pastry</i>	\$6	\$7	AHI TUNA TARTAR <i>Ahi Poke, Crispy Wonton Chip</i>	\$6	\$7
MINI BEEF WELLINGTON <i>Beef Tenderloin, Mushroom Duxelles, Puff Pastry</i>	\$7	\$8	BAJA SHRIMP SHOOTERS GF <i>Tomato Juice, Pineapple Pico de Gallo, Cilantro</i>	\$5	\$7
VEGETABLE EMPANADA V <i>Onion, Peppers, Sun-Dried Tomatoes, Black Beans, Monterey Jack & Cheddar Cheeses, Masa Pastry</i>	\$5	\$6	PROSCIUTTO & MELON GF <i>Seasonal Melon, Mint</i>	\$4	\$5
BRIE EN CROUTE V <i>Sweet & Savory Brie, Raspberry, Puff Pastry</i>	\$5	\$6	CHICKEN SALAD ENDIVE GF <i>Walnut & Chicken Salad, Belgian Endive Leaf</i>	\$4	\$5
CHILI-LIME CHICKEN KABOBS GF <i>Cilantro, Pablano Peppers</i>	\$6	\$7			
VIETNAMESE SPRING ROLL <i>Chicken, Glass Noodles, Vegetables, Fried Spring Roll Wrapper</i>	\$3	\$4			
HERBED CHEESE STUFFED MUSHROOMS V <i>Dill, Chives, Garlic, Lightly Breaded</i>	\$4	\$5			
MINI MARYLAND CRAB CAKE <i>Romesco Sauce, Parsley</i>	\$6	\$7			
ASSORTED MINI QUICHE <i>3-Cheese, Loraine, Mushroom Quiches in Tartlets</i>	\$4	\$5			



CHIPOTLE STEAK
CHURRASCO SKEWERS

STATIONED HORS D'OEUVRES

Price is per person (except for Pithivier of Brie) for 1 hour of service. Additional time will incur an upcharge.
Please inquire with the Events Manager for prices on additional service time.

	M	NM		M	NM
CHIPS & SALSA STATION V	\$10	\$12	GRAND CHARCUTERIE	\$12	\$13
<i>Roasted Tomato Salsa</i>			<i>Mortadella, Prosciutto, Salami, Capicola, Olives,</i>		
<i>Warm Poblano Cheese Sauce</i>			<i>Artichokes, Caperberry, Cantaloupe, Grapes and</i>		
<i>Guacamole</i>			<i>Assorted Bread & Crackers, Mustard</i>		
<i>Served with Assorted Corn Tortilla Chips</i>					
ANTIPASTO	\$12	\$13	GOURMET CHEESE V	\$12	\$13
<i>Chef's Selection of 3 Charcuterie Meats & 3 Domestic</i>			<i>Buttermilk Blue Affinee, Aged Gouda, Fontina, Red</i>		
<i>Cheeses, Olives, Artichokes, Caperberry, Cantaloupe,</i>			<i>Spruce Cheddar, Candied Pecans, Sun Dried Fruits,</i>		
<i>Grapes, Mustard, Candied Pecans, Sun Dried Fruits,</i>			<i>Grapes, Fresh Seasonal Fruits, Honey, Quince Paste,</i>		
<i>Honey, Quince Paste, Assorted Crackers and Bread</i>			<i>Assorted Crackers & Bread</i>		
VEGETABLE CRUDITE V/GF	\$6	\$7	PITHIVIER OF BRIE V		
<i>Chef's Selections of Vegetables, Green Goddess</i>			Small Wheel (Serves 25-30)	\$350	\$375
<i>Yogurt Dip</i>			Large Wheel (Serves 75-100)	\$625	\$655
LANCASTER FARMS CRUDITE V/GF	\$9	\$10	<i>Baked Triple Cream Brie in Puff Pastry, Garnished with</i>		
(Only available May to September)			<i>Fresh Fruits and Berries, Fruit Puree, Toasted Breads</i>		
<i>Chef's Selection of Local Organic Farmer's Market</i>					
<i>Vegetables, Beets, Ricotta Hummus with Mint & Poppy</i>					
<i>Seeds, Green Goddess Yogurt Dip</i>					
FRUITS & CHEESE V	\$6	\$7			
<i>Cubed Cheddar, Swiss & Pepperjack, Assorted Seasonal</i>					
<i>Fruits, Bread & Assorted Crackers</i>					
SEASONAL FRUIT V/GF	\$6	\$7			
<i>Assorted Seasonal Melons, Fruits, Berries with</i>					
<i>Honey-Passionfruit Greek Yogurt Dip</i>					



PITHIVIER OF BRIE

COURSED DINNER

You may select the number of courses appropriate for your occasion.

Bread service is not included with any course, however assorted dinner rolls are available for \$2/person

SOUPS

M NM

ROASTED TOMATO, <i>Pesto Crostini</i> V	\$5	\$7
ROASTED CORN & POTATO CHOWDER V <i>Cheddar Cheese, Scallions</i>	\$5	\$7
SHE-CRAB BISQUE, <i>Chives, Crab Toast</i>	\$10	\$12
CREAM OF MUSHROOMS V/GF <i>Truffle Essence, Chives</i>	\$6	\$8
CURRIED CAULIFLOWER & APPLE VG/GF <i>Crushed Sunflower Seeds</i>	\$6	\$8
VEGETABLE MINESTRONE V <i>Ditalini Pasta, Tomato Broth</i>	\$5	\$7

SALADS

M NM

ITALIAN TRICOLORED V <i>Mixed Greens, Radicchio & Endive with Shaved Apples, Candied Walnuts, Creamy Gorgonzola-Honey Dressing</i>	\$7	\$9
HAMILTON HOUSE V <i>Cucumbers, Tomatoes, Onions, Honey-Balsamic Vinaigrette</i>	\$5	\$7
STEAKHOUSE WEDGE <i>Applewood Smoked Bacon, Baby Iceberg, Chunky Bleu Cheese Dressing & Cherry Tomatoes</i>	\$8	\$10
CAPRESE V/GF <i>Fresh Mozzarella, Tomatoes, Basil, Olive Oil, Baby Arugula, Balsamic Vinaigrette</i>	\$10	\$12
CAESAR <i>Romaine Hearts, Croutons, Parmigiana Reggiano, Anchovy Dressing</i>	\$6	\$8

ENTREES

Entrees are served with one starch & vegetable side.

If selecting multiple choices of entrees, all plates must have the same starch and vegetable selection.

POULTRY & BEEF

CHICKEN MADEIRA GF <i>Madeira Mushroom Sauce</i>	\$32	\$36
CHICKEN PICCATA GF <i>Lemon Butter Caper and Lemon</i>	\$32	\$36
8-HR BRAISED SHORT RIBS GF <i>Cabernet Sauce</i>	\$55	\$58
7oz SLICED CHATEAUBRIAND ROAST GF <i>Beef Tenderloin Roast, Provençal Tomato, Truffle Demi</i>	\$65	\$75
7oz FILET MIGNON GF <i>Medium Rare with Provençal Tomato, Port Wine Sauce</i>	\$65	\$75

SEAFOOD

PAN ROASTED 7oz JAIL ISLAND SALMON <i>Choice of Compound Garlic Herb Butter (GF) or Ginger-Soy Glazed</i>	\$35	\$38
MISO GLAZED COD <i>Miso Butter, Fried Shallots</i>	\$52	\$55
6oz BAKED CHILEAN SEA BASS PROVENÇAL <i>Garlic-Herb Breadcrumb Crust, Tomato-Olive Sauce</i>	\$75	\$80
7oz MARYLAND CRABCAKE <i>Choice of Remoulade or Lemon Butter Sauce</i>	\$72	\$75

VEGETARIAN

IMPOSSIBLE HARISSA SPICED "LAMB" VG/GF <i>Moroccan Chickpea Stew, Seasonal Greens</i>	\$35	\$38
FRIED TOFU KATSU VG <i>Japanese Vegetable Curry, Steamed Rice</i>	\$35	\$38
TRUFFLE & PORCINI PENNE V <i>Quill Shaped Pasta, Porcini Mushrooms, Essence of Truffles, Herbs</i>	\$35	\$38

STARCHES

Butter Braised Red Potatoes **V/GF**
Roasted Potatoes, *Herbed Butter* **V/GF**
Smashed Rosemary Red Potatoes **V/GF**
Creamy Parmesan & Mushroom Polenta **GF**
Herbed Butter & Garlic Roasted Gnocchi **V**

VEGETABLES

Charred Broccoli, *Garlic Oil* **VG/GF**
French Ratatouille **VG/GF**
Green Beans Amandine, *Brown Butter* **V/GF**
Seasonal Roasted Root Vegetables **VG/GF**
Charred Brussels Sprouts **VG/GF**
Garlic-Brown Sugar, Balsamic Glaze

VG = Vegan, **V** = Vegetarian, **GF** = Gluten Free

DINNER BUFFETS

Buffets are available for events of 30 people or more.

BUILD YOUR OWN

	M	NM
Choice of 2 per Category	\$62	\$67
Choice of 3 per Category	\$72	\$77

SALADS (Served with Assorted Rolls & Butter)

HAMILTON MIXED GREENS, *House Dressings, Cherry Tomatoes, Cucumbers, Onion* **V/GF**

CAESAR, *Croutons, Parmesan Cheese, Anchovy Dressing*

CHEF'S CHOICE SEASONAL

SEASONAL PASTA SALAD, *Pesto* **V**

PA DUTCH STYLE POTATO SALAD **V/GF**

ASIAN STYLE COLESLAW, *Cabbage, Ginger, Plum Vinaigrette* **VG/GF**

ENTREES

CHICKEN PICCATA, *Lemon Butter Caper Sauce* **GF**

CHICKEN MADIERA, *Madeira Wine sauce and Mushrooms* **GF**

ROAST PORK LOIN, *Maple Glazed, Apple Brandy Sauce* **GF**

PA DUTCH PORK SHOULDER ROAST, *Potatoes, Carrots, Sauerkraut, Mustards* **GF**

BRAISED BONELESS SHORT RIBS, *Seasonal Root Vegetables* **GF**

BEEF BOURGUIGNON, *Roasted Shallots & Root Vegetables*

PA DUTCH POT ROAST, *Gravy Sauce* **GF**

SLICED PITT HAM, *Pineapple Glazed, Spiced Pineapple Sauce* **GF**

PAN ROASTED JAIL ISLAND SALMON, *Pesto Cream Sauce* **GF**

TERIYAKI GLAZED SALMON, *Toasted Sesame & Ginger Scallion Pesto*

SIDES

GARLIC MASHED POTATOES **V/GF**

ROSEMARY ROASTED POTATOES **V/GF**

BUTTER BRAISED YUKON GOLD POTATOES **V**

WILD RICE PILAF **VG/GF**

FRENCH RATATOUILLE **VG/GF**

GREEN BEAN AMANDINE, *Brown Butter* **V/GF**

SWEET CORN CASSEROLE **V/GF**

SEASONAL ROASTED ROOT VEGETABLES **VG/GF**

CURATED BUFFETS

AMERICAN BOUNTY

TOMATO SOUP **V/GF**

GRILLED CHEESE TOAST **V**

FARMERS' MARKET VEGETABLE CRUDITE, *Ranch Dip* **V/GF**

AMERICAN CLASSIC SLIDERS:

Cheeseburger, BBQ Pulled Pork, Chicken Salad

COLESLAW **V/GF**

BAKED BEANS **V/GF**

FOUR CHEESE MAC & CHEESE **V**

TRUFFLE FRIES, *Ketchup* **VG/GF**

ASSORTED MINI WHOOPIE PIES **V**

SOUTH OF THE BORDER

CHICKEN TORTILLA SOUP, *Crispy Tortilla Strips*

CHIPS & SALSA: *Tortilla Chips, Guacamole, Fire Roasted Salsa, Roasted Corn Pico de Gallo, Sour Cream, Roasted Tomato Salsa, Queso Dip* **V/GF**

WARM FLOUR **V** & CORN TORTILLAS **V/GF**

CHARGRILLED FAJITA STYLE STEAK, *Peppers and Onions* **GF**

ROPA VIEJA OF FIESTA CHICKEN **GF**

STEAMED BEEF TAMALES *in Corn Husk*

CILANTRO RICE **VG/GF**

BLACK BEANS **VG/GF**

SHREDDED CHEESE **V/GF**

SHREDDED LETTUCE **VG/GF**

TRES LECHES CAKE and CHURROS, *Mexican Hot Chocolate* **V**

ITALIAN

PASTA FAGIOLI SOUP *Cannellini Beans, Pasta and Ham*

HAMILTON GREENS SALAD, *Fixings & Balsamic Vinaigrette* **V/GF**

UMBRIAN PANZANELLA, *Tomatoes, Olive Oil Bread, Basil, Shaved Onions, Red Wine Vinaigrette* **V**

PASTA SALAD, *Sun Dried Tomatoes, Feta, Olives, Tomatoes, Pine Nuts* **V**

CHICKEN SALTIMBOCCA, *Prosciutto, Provolone, Marsala Sauce* **GF**

SALMON PICCATA, *Lemon Caper Butter* **GF**

PENNE ALLA BOSCAIOLA, *Porcini Mushroom, Penne Pasta* **V**

ROSEMARY ROASTED POTATOES **V/GF**

GRILLED BROCCOLI, *Roasted Garlic* **VG/GF**

TIRAMISU and ITALIAN PISTACHIO COOKIES **V**

DESSERTS

Individually plated desserts are \$10 /person for Members and \$12/person for Non-Members.
Petite desserts can be served as a plated trio for \$12 /person for Members and \$15/person for Non-Members.
Dessert stations includes a choice of 3 "Petites" (\$14/person for Members; \$17/person for Non-Members).
ALL DESSERTS INCLUDE COFFEE & HOT TEA SERVED TABLE-SIDE OR AT A STATION

PLATED

CAKES (*See "Wedding Cakes" options*)
VANILLA BEAN CHEESECAKE TART, *Fruit Drizzle*
KEY LIME PIE, *Whipped Cream, Lime Zest*
CRÈME BRULÉE, *For Events Less Than 50 People* (GF)
Vanilla Bean or Seasonal "Baker's Choice" Flavor
SEASONAL FRUIT CRISP, *Scoop of Vanilla Ice Cream*
FRESH FRUIT TART
SEASONAL MOUSSE, *Chocolate Dessert Cup* (GF)
PROFITEROLE
Vanilla Bean Ice Cream with Choice of Chocolate or Salted Caramel Sauce

PETITES

ECLAIRS
BROWNIES/BLONDIES
CREAM PUFFS
MINI CHEESECAKES
LEMON SQUARES
COCONUT & ALMOND MACAROONS (GF)
CRÈME BRULÉE, *For Events Less Than 50 People* (GF)
ASSORTED FRENCH MACARONS, *Baker's Selection*
ASSORTED COOKIES, *Baker's Selection*
SEASONAL FRUIT TARTLETS
MOUSSE IN CHOCOLATE CUPS (GF)
DERBY PIE TARTLETS
PEANUT BUTTER TANDY CAKES
CANNOLI

WEDDING & SPECIALTY CAKES

Wedding & specialty cakes are cut and plated with the option of being served to your guests or available on a station.

CAKE FLAVORS

Vanilla	Yellow
Marble	Chocolate
Red Velvet	Spice
Carrot	Almond
Lemon	Orange

FILLINGS

FRUIT PRESERVES

Raspberry
Cherry
Lemon Curd
Black Raspberry
Blueberry
Orange Marmalade

BUTTERCREAMS

Vanilla
Chocolate
Peanut Butter
Salted Caramel
Cream Cheese

MOUSSES

Vanilla	Chocolate
Strawberry	Raspberry
Lemon	Key Lime
Orange	Coffee
Hazelnut	Mint

SPECIALTY FILLINGS: Chocolate Ganache, Vanilla Pastry Cream, Berries & Whipped Cream

Our Baker can make additional cake flavors. Cake size and/or number of tiers is based upon the final guest count of your event. Unless you inform us otherwise, the top tier of a wedding cake is for the Bride & Groom and will be boxed after the Cake Cutting Ceremony.

CAKE DECORATING

Decorating your cake is completely customizable including color scheme and written messages. Pictures from the internet, books and magazines are welcomed and encouraged. Wedding cakes are iced with **traditional vanilla buttercream**. We do not offer fondant sculpting/decorating. Complex decorating require an additional fee which is calculated on an estimated hourly basis of the Baker's time.

CEREMONIAL CAKES & CUPCAKES

Small cakes used just for a cake cutting ceremony are available with the same options as above. They can be made in conjunction with cupcakes or a dessert station (see options in DESSERTS). Price will vary based on the level of decorating per cupcake.

All desserts are vegetarian. Requests and seasonal desserts are accommodated at the discretion of the Baker.



BEVERAGE SERVICES

Hamilton Club of Lancaster welcomes you to choose a beverage service option that suits your selection and pricing preferences. All alcoholic beverages must be purchased through the Club.



BEVERAGE SELECTIONS

Choose the beverage option you would like available to your guests.
You may customize selections at a modest additional cost.

BEER & WINE

Yuengling Lager, Miller Lite, Heineken, Amstel Light, Dogfish Head IPA, House Non-Alcoholic Beer
Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon
Assorted Sodas and Unsweetened Iced Tea

HOUSE

Smirnoff Vodka, Absolut Vodka, Gordon's Gin, Bacardi Light Rum, Johnnie Walker Red Label Scotch, Grant's Scotch, Old Grand Dad Bourbon, Old Overholt Rye, Seagram's 7 and VO Whiskies

Includes "Beer & Wine" selections.

PREMIUM

Tito's Vodka, Ketel One Vodka, Tanqueray Gin, Bacardi Light Rum, Malibu Coconut Rum, Captain Morgan Spiced Rum, Dewar's White Label Scotch, Famous Grouse Scotch, Jim Beam Bourbon, Old Overholt Rye, Seagram's 7 and VO Whiskies, Bailey's, Kahlua, Chambord

Includes "Beer & Wine" selections.

TOP SHELF

Grey Goose Vodka, Tito's Vodka, Hendrick's Gin, Tanqueray Gin, Zaya Rum, Malibu Coconut Rum, Captain Morgan Spiced Rum, Johnnie Walker Black Label Scotch, Glenlivet 12-year old Scotch, Woodford Reserve Bourbon, Bulleit Bourbon and Rye, Crown Royal Whiskey, Bailey's, Kahlua, Chambord

Includes "Beer & Wine" selections.

ADDITIONS

Champagne Toast (House Sparkling Wine): \$45 per bottle charged by consumption

Table-Side Wine Service: Choice of Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon. Please select 1 white wine and 1 red wine: \$45 per bottle charged by consumption.

If you would like to upgrade your champagne/wine selections, please ask the Events Manager for the current wine list.

BEVERAGE CHARGES

Choose how you would like beverages to be billed. Packages are billed per person; Consumption is billed per drink.
If selecting Consumption, the total for the bar will not be tabulated until after the event has ended.

PACKAGES	Member	Non-Member	Member	Non-Member
Beer & Wine:	First Hour: \$18/person	\$20/person	Each Additional Hour: \$9/person	\$10/person
House:	First Hour: \$20/person	\$22/person	Each Additional Hour: \$10/person	\$11/person
Premium:	First Hour: \$22/person	\$24/person	Each Additional Hour: \$12/person	\$13/person
Top Shelf:	First Hour: \$24/person	\$26/person	Each Additional Hour: \$14/person	\$15/person

CONSUMPTION

You may opt to have your bar charged by the number of beverages that are consumed for a portion or the entire duration of the event. Consumption bars are easier to customize to your liking but more difficult to estimate. HAMILTON CLUB DOES NOT OFFER "CASH BARS" AS A CHARGE OPTION.

ADDITIONAL INFORMATION

BOOKING

Members of Hamilton Club of Lancaster who are hosting a personal or professional event are not required to place a deposit on an event date. Non-Members are required to place a deposit (equivalent to the room rental price) to secure the event date. The deposit will be applied as partial payment towards the final event invoice. The deposit is refundable (less a 2% administrative charge) if the cancellation is made 30 days in advance of the event date. Cancellations made after this cut-off date will result in deposit forfeiture.

See also: Special Events Agreement.

Additional deposits (of the estimated event order total) may be required, at the discretion of the Club, in increments of 90, 60 and 30 days prior to the event date. Balance of payment of the final event invoice is due 10 business days after receipt of invoice.

SPONSORSHIP

Hamilton Club of Lancaster is a private club. Although membership is not required to host an event, the Club requires all Non-Member Events to be sponsored by a current member (meaning, you are able to use Club facilities by permission of the member). The member does not need to be present at the event nor do payments need to be made through the member's account. For additional information concerning sponsorship, please inquire with the Events Manager.

FOOD

- All food must be purchased through the Club. Foods considered to be party favors or part of your family's tradition can be discussed with the Events Manager. Menu prices will not be guaranteed more than 30 days in advance of an event date.
- The Events Manager must be notified 14 days prior with an estimated guest count and 72 hours prior to the event for the final guest count. This number constitutes a final guarantee; not subject to reduction. Should fewer guests attend, billing will be based on the final guarantee. If additional guests (above the final guarantee) attend the event, food will be provided based on availability and billed accordingly.
- Total entrée counts must be provided at the time of the final guarantee. You will also be required to provide place cards with guests' names and entrée selections for the event.

BAR

- Hamilton Club of Lancaster recognizes and abides by all PLCB laws regarding the purchase, sale and consumption of alcohol
- Shots are not permitted.
- Unless prior arrangements are made with Club management, NO outside beverages (alcoholic or otherwise) are permitted in the Hamilton Club. If any alcoholic beverages or containers are found on the property (not purchased through the Club), the Client will be assessed a penalty fee of \$200 per bottle/container.
- No alcoholic beverages can leave the premises of the Club.
- All guests (including the wedding party) must have valid identification in order to be served an alcoholic beverage. Bartenders and servers at the Hamilton Club are permitted to decline alcoholic beverage service to any guest who is unable to present proper identification.
- Hamilton Club of Lancaster has the right to refuse service to anyone who appears intoxicated.
- The Client is responsible for the behavior and actions of all guests attending the event.

DECORATIONS

No signage, decorations or other displays may be affixed to walls in any rooms without approval by Club management. We do not permit tape, nails, or glue to adhere photographs, posters or signage to the property. Other items that are not permitted include (but not limited to): glitter, confetti and sparklers inside or outside of the Clubhouse. Vendors should arrange set-up times with the Events Manager 72 hours prior to event. Depending on room availability, you and/or your vendors will have a designated time period to decorate the event space. You and the vendors have one hour after the end of the event to vacate the club. Any event in which items left behind by the Client that requires Hamilton Club staff to clean up or tear down may incur an additional fee.

DAMAGES & LIABILITY

Damaged or stolen Hamilton Club property will be the responsibility of the client and billed accordingly. The Club does not assume responsibility for personal property including, but not limited to gifts, gift cards and equipment brought onto the property. The club is not responsible for damage, loss or theft of any personal articles or belongings left on the premises prior to, during or following the event.



A Five-Star Platinum Club

Club Leaders Forum and John Sibbald Associates have named Hamilton Club of Lancaster one of the Platinum City Clubs of America. This distinguishing honor goes only to the top 50 clubs in the nation.