

SWING

Restaurant Bar

Catering Menu

Weddings, Social Celebrations, Golf Outings & Private Meeting Rooms

Lykens Valley Golf Resort offers a variety of private function space capable of hosting wedding receptions, business meetings, and social celebrations. Our Event Coordinator, Magen Bowman, will be happy to help you plan your next event, sure to impress.

Function rooms have a panoramic view of the well-maintained golf course and spectacular mountains of Northern Dauphin County. Our indoor event space can comfortably seat up to 65 people and our covered outside Pavilion and Patio, complete with our "On the Rocks Bar", can accommodate up to 125 people. In addition, The Lodge at Lykens Valley offers its own private conference room.

All events will be tailored to your individual needs. Events are executed with class by our certified, friendly, and accommodating staff.

Schedule your site visit today!

Call Magen at 717-952-7008 or email her at magen@lykensvalley.com



Overnight Accommodations Available

The Lodge at Lykens Valley combines the comfort of home with breathtaking views in a countryside setting. Two separate buildings house a total of 27 spacious guest rooms. Other amenities include continental breakfast, a seasonal in-ground swimming pool, flat screen TV, hair dryer, refrigerator, iron & ironing board, and a banquet room that can hold approximately 10-30 people for business meetings, showers, luncheons, and private parties.

Breakfast Selections

Light Continental \$7.95++ per person

Chilled Orange, Apple, and Cranberry Juices

Breakfast Pastries and Fruited Muffins

Freshly Brewed Coffee & Hot Tea Selection

Executive Continental \$9.95++ per person

Chilled Orange, Apple, and Cranberry Juices

Breakfast Pastries and Muffins Bagels with Cream Cheese, Butter, and Fruit Preserves

Seasonal Fresh Fruit and Berries

Freshly Brewed Coffee & Hot Tea Selection

Hot Breakfast Options - 25 - person minimum

Breakfast Buffet \$14.25++ per person

Chilled Orange, Apple, and Cranberry Juices

Scrambled Eggs, Country Home Fries

Hickory Bacon and Maple Sausage

Breakfast Pastries and Muffins

Seasonal Fresh Fruit and Berries

Freshly Brewed Coffee, Hot Tea Selection

Plated Breakfast \$12.65++ per person

Chilled Orange, Apple, and Cranberry Juices

Scrambled Eggs, Country Home Fries

Choice of: Hickory Bacon or Maple Sausage

Toast with Butter and Fruit Preserves

Fresh Fruit Garnish

Freshly Brewed Coffee, Hot Tea Selection

Individual Additions

Freshly Brewed Coffee and Hot Tea Selections \$3.25++ per person

Freshly Brewed Coffee, Hot Tea, Iced Tea, or Lemonade \$4.25++ per person

Lemonade and Iced Tea \$2.25++ per person

Chilled Juices— Orange, Apple, Cranberry \$3.95++ per person

Pitchers of Sodas, Iced Tea or Lemonade \$3.75++ per item

Breakfast Pastries and Fruited Muffins \$3.75++ per person

Bagels with Cream Cheese, Butter, and Fruit Preserves \$2.65++ per person

Selection of Fruit Yogurts \$2.25++ per item

Assorted 20oz Soft Drinks \$2.75++ per item

Assorted Freshly Baked Cookies, Brownies, and Dessert Bars \$4++ per person

All menu items subject to 20% gratuity and 6% sales tax

**Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness

Brunch Buffet Options (25 - person minimum)

OPTION 1

\$19.99 per person

Seasonal Fresh Fruit Display
Country French Toast with Maple Syrup
Choice of 2 Egg Selections:
Quiche with Spinach, Mushrooms & Cheddar Cheese
Quiche Lorraine with Bacon, Swiss Cheese and Onions
Ham OR Sausage Egg Casserole
Scrambled Eggs with Cheese
Roasted OR Grilled Red Potatoes
Assorted Juices, Freshly Brewed Coffee, Iced Tea & Water

OPTION 2

\$19.99++ per person

Choice of:
Seasonal Fresh Fruit Display OR Fresh Mixed Green Salad with Dried Cranberries, Bleu Cheese, Glazed Walnuts and Poppy Seed Dressing
Country French Toast with Maple Syrup
Choice of:
Scrambled Eggs OR Sausage Egg Casserole
Fresh Bacon
Roasted or Grilled Red Potatoes
Assorted Juices, Freshly Brewed Coffee, Iced Tea & Water

Pavilion Buffets (25 - person minimum)

OPTION 1

Assorted Wraps OR Deli Sandwiches

\$16.95++ per person

Roast Turkey, Baked Ham & Tuna Salad
Choice of 2 Sides:
Amish Macaroni Salad, Cole Slaw, Potato Salad, Pasta Salad, Baked Beans, Garden Salad
Chips & Pretzels
Brownies & Cookies
Iced Tea & Water

OPTION 2

Grilled Hamburgers & Hot Dogs

\$15.95++ per person

Sliced Lettuce, Tomato & Onion Display
Appropriate Condiments, Assorted Sliced Cheese Display and Rolls
Choice of 2 Sides:
Amish Macaroni Salad, Cole Slaw, Potato Salad, Pasta Salad, Baked Beans, Garden Salad
Chips & Pretzels
Brownies & Cookies
Iced Tea & Water

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OPTION 3

Grilled Hamburgers & Grilled Chicken Thighs \$17.95++ per person

Sliced Lettuce, Tomato & Onion Display

Appropriate Condiments, Assorted Sliced Cheese Display and Rolls

Choice of 2 Sides:

Amish Macaroni Salad, Cole Slaw, Potato Salad, Pasta Salad, Baked Beans, Garden Salad

Chips & Pretzels

Brownies & Cookies

Iced Tea & Water

OPTION 4

Pulled Pork OR Pulled Chicken BBQ OR Hamburger BBQ \$16.95++ per person

Assorted Sliced Cheese Display and Rolls

Choice of 2 Sides:

Amish Macaroni Salad, Cole Slaw, Potato Salad, Pasta Salad, Baked Beans, Garden Salad

Chips & Pretzels

Brownies & Cookies

Iced Tea & Water

OPTION 5

Grilled Chicken Thighs & BBQ Baby Back Ribs \$24.95++ per person

Choice of 3 sides:

Amish Macaroni Salad, Cole Slaw, Potato Salad, Pasta Salad, Baked Beans, Buttered Corn, Garden Salad

Chips & Pretzels

Choice of: Brownies & Cookies OR Cake

Iced Tea & Water

OPTION 6

Roasted ½ BBQ Chicken \$19.95++ per person

Choice of 2 Sides:

Amish Macaroni Salad, Cole Slaw, Potato Salad, Pasta Salad, Baked Beans, Garden Salad, Baked Potato

Chips & Pretzels

Choice of: Brownies & Cookies OR Cake

Iced Tea & Water

OPTION 7

12oz Grilled New York Strip OR Flat Iron Steak \$26.95++ per person

Sauteed Mushrooms & Onions

Baked Potato with Butter & Sour Cream

Choice of Vegetable

Rolls & Butter

Choice of: Brownies & Cookies OR Cake

Iced Tea & Water

Add – Cold Salad - \$2.5++ per person

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OPTION 8

Soup & Salad Buffet \$12.95++ per person

Chef's Soup of the Day

Tossed Garden Salad or Caesar Salad

Assorted Dressings, Rolls, Butter & Crackers

Fresh Brewed Iced Tea & Water

Add: Grilled Chicken \$6++ per person

OPTION 9

Petite Sandwich Buffet \$16.95++ per person

Applewood Smoked Ham, Roasted Turkey Breast, Roast Beef, Chicken Salad, and Tuna Salad served on a Mini Potato Roll or Wraps

Selection of One Soup:

Cream of Tomato, Cream of Broccoli, Chicken Noodle, Italian Wedding, Beef Vegetable or Minestrone

Selection of Two Sides: Pasta Salad, Red Skin Potato Salad or Macaroni Salad, Classic Garden Salad, Caesar Salad or Chef's Specialty Salad of Mixed Greens, Cranraisins, Blue Cheese Crumbles and Candied Walnuts with our House-Made Honey Garlic Salad Dressing

Potato Chips

Fresh Brewed Iced Tea & Water

OPTION 10

Grab-N-Go Lunch sandwiches \$12.5++ per person

Lunches are available boxed or buffet style and include your choice of Sandwich, Snack, and Beverage

Each Box includes Appropriate Condiments and Utensils

Sandwich Selection of Meats: Slice Ham, Smoked Turkey, or Roast Beef

Selection of Cheese: Swiss, Provolone, Cheddar, or American

Sandwiches served on a Kaiser Roll with your choice of one selection Potato Chips or Mini Pretzels

Bottled Water, Soft Drink, or Sport Drink

Grab-N-Go Lunch Enhancements

Whole Apple \$1++ - per person

Two Freshly Baked Cookies \$1.5++ - per person

Potato or Macaroni Salad \$2.5++ - per person

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Plated Served Lunch Options – Available upon request

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Appetizers

Cold Appetizer Displays

Domestic and International Cheese Display Artistically Displayed Cheeses with Fresh Fruit Accents, and Crackers	\$4++ per person	(15 person minimum)
Fresh Vegetable Display Artistically Displayed Garden Fresh Vegetables with Buttermilk Ranch	\$3++ per person	(15 person minimum)
Seasonal Fruit Display Artistically Displayed Sliced Fruit and Berries with Flavored Yogurt Dip	\$3.5++ per person	(15 person minimum)
Combination Platter Artistically Displayed Domestic and International Cheeses, Fresh Vegetables, and Seasonal Fruit Display	\$10++ per person	(15 person minimum)
House-Made Crab Dip Our own Crab Dip Displayed with Tortilla Chips	\$3++ per person	(15 person minimum)
Hummus Station Displayed with Tortilla Chips	\$5.25++ per person	(15 person minimum)
Cheese & Smoked Meat Display Coopers Sharp Cheese and Assortment of Smoked Meats	\$6.25++ per person	(15 person minimum)
Chips & Pretzels	\$8++ per 1lb Bag	

Individual Appetizers

Bavarian Soft Pretzel Bites with Stoneground Mustard	\$14.75++ per 25 pieces
Boneless Wings	\$15.25++ per 25 pieces
Our House Grilled Wings with a Variety of Sauces Available	Market Price
Assorted Mini Quiche	\$20.50++ per 25 pieces
Petite Chicken and Swiss Cordon Bleu	\$18.75++ per 25 pieces
Meatballs – Choice of: Italian, Bourbon Siracha, or Sweet & Sour	\$22.5++ per 25 pieces
Bruschetta	\$25++ per 25 pieces
Pot Stickers with Asian Dipping Sauce	\$30++ per 25 pieces
Shrimp Cocktail	\$37.5++ per 25 pieces
Fried Coconut Crusted Shrimp with Sweet & Sour Sauce	\$55++ per 25 pieces
Mushrooms Stuffed with Crab Meat	\$60++ per 25 pieces
Scallops Wrapped in Bacon	\$110.5++ per 25 pieces
Miniature Crab Cakes	\$112.5++ per 25 pieces
Beef Tenderloin Kabobs	\$192.5++ per 25 pieces

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Dinner Selections

Dinner Entrée Buffet

\$26.95++ per person - (25 person minimum)

Includes:

Displayed Mixed Greens Salad with Choice of Two Dressings / Roll & Butter / Vegetable & Starch

Choice of Two Entrée Selections:

- Bread Stuffing Filled Chicken Breast
- Chicken Marsala
- Chicken Parmesan
- Beef Tips in Demi-Glace
- Smoked Pit Ham with Brown Sugar & Honey
- Roasted Pork Loin with Apple Glaze
- Seafood Alfredo with Pasta
- Broiled Haddock
- Maryland Crab Cake / Add \$5++

Choice of One:

Mashed Potatoes / Roasted Red Potatoes / Baked Potato/ Buttered Corn / Green Beans

Steamed Broccoli / Sweet Potatoes

Freshly Brewed Coffee, Iced Tea & Water

Carving Station Enhancement:

Two Entrée Buffet with Carving Station \$35++ per person

One of Two Entrée Choices:

- Roasted Prime Rib
- Flat Iron Steak with Demi-Glace

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Served Dinner Menu Selections

Includes - Mixed Greens Salad with Choice of Two Dressings, Choice of Two Side Dishes, Roll & Butter

Entrée Choices:

- Chicken Marsala \$18++
- Bread Stuffing Filled Chicken Breast \$20++
- 8 oz. Filet Mignon \$30++
- 12 oz. Roast Prime Rib of Beef \$29++
- Single Crab Cake \$22++
- Twin Crab Cakes \$31++
- Wild Caught Salmon \$26++
- 8 oz. Flat Iron Steak with Demi-Glace \$23++
- Panko Herb Crust Haddock \$22++
- Land & Sea Dinner - 8 oz. Flat Iron Steak with Sautéed Shrimp \$27++

Choice of Two Side Dishes:

Mashed Potatoes / Roasted Red Potatoes / Baked Potato / Baked Sweet Potato
Buttered Corn / Green Beans / Steamed Broccoli

Extra Side Dish \$3++ per person

Freshly Brewed Coffee, Iced Tea & Water

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Bar & Beverage Options:

Cash Bar and Consumption Bar Service Available

Private Bar Set-up Fee of \$150 for a Five Hour Event

“Cash Bar”

All guests are responsible for their own purchases of beverages.

“Consumption Bar”

Per Drink Charges can be arranged on an “As Consumed” basis and billed to your account at the conclusion of the event. The Consumption Bar is subject to a security deposit.

Signature Cocktails are priced accordingly by the gallon when served at the Pavilion

Case Beer -

24-pack (Yuengling products): \$50+

30-pack (Miller, Coors, Bud, Bud light): \$65+

24-pack (Michelob Ultra): \$65+

24- pack (Troegs/specialty): priced accordingly

Kegs -

Event/Outing Domestic 1/2 Keg (Approx. 120 16 oz. pours): \$250+

Event/Outing Domestic ¼ Keg (Approx. 60 16 oz. pours): \$150+

Event/Outing ⅓ Keg Troegs: \$175+

Other Craft Selections will be priced upon request

Non-Alcoholic -

24-pack Gatorade: \$50+/case (all one flavor or a variety)

24-pack Bottled Water: \$26+/case

Pepsi Products (12 oz. cans): \$26+/case

Pepsi, Diet Pepsi, Mountain Dew, Mug Root Beer, Sierra Mist

Wine Pricing

CHARDONNAY	Yellow Tail	27
	Woodbridge	27
	William Hill	35
MOSCATO	Barefoot	27
PINOT GRIGIO	Yellow Tail	27
RIESLING	Snoqualmie	31
SAUVIGNON BLANC	Kim Crawford	39
WHITE ZINFANDEL	Woodbridge	27
CABERNET	Robert Mondavi	31
LAMBRUSCO	Riunite	27
MALBEC	Casillero Del Diablo	31
RED BLEND	Apothic Red	31
PINOT NOIR	Robert Mondavi	31
RED ZINFANDEL	Ravens Wood	31

Champagne by the bottle - Priced accordingly

Beer Carts for Tournaments

We offer this as a stationery set up at specific holes on the front and back of the course.

Minimum 20 teams / Cash Sales only

Cost per Cart is \$100 which includes a selection of canned beer, soda, Gatorade, water & snacks

If Specific beer selection is desired this must be made 2 weeks prior to event via our food & beverage department.

House Alcohol Policy

We uphold Pennsylvania Liquor Control Board Codes and State Law regarding the service of all beverages served on our premises. Anyone who looks under the age of 30 will be asked to provide proper identification. We reserve the right to refuse service to anyone who may be a risk to themselves or others.

Catering Policies and Procedures

General:

All food and beverages must be purchased through Lykens Valley Golf Resort, which conforms to the Pennsylvania State Liquor laws. Food and beverage charges are subject to a 20% Gratuity and 6% Sales tax. No food, beverages, or decorations may be brought onto the premises without prior approval. All entertainment must be coordinated with LVGR in advance of the event.

Functions are based on a period of five hours. We will gladly accommodate requests for additional time, which will be billed at a rate of \$250 per hour.

All personal property be removed within 24 hours of completion of the event. Lykens Valley Golf Resort is not responsible for lost or stolen items.

Deposits/Rental Fees:

Your function will be considered confirmed upon receipt of the applicable deposit/rental fee.

Deposit/rental fees are as follows:

Swing Dining Room

Monday- Sunday (any day lunch) - 11:00am-3:00pm - \$100

Monday-Thursday (weekday evening) - 3:00pm-9:00pm - \$200

Friday-Sunday (weekend evening) - 3:00pm-9:00pm - \$300

Pavilion

Social Event - \$500

Wedding - \$1,500

Lodge Banquet Room

Daily Flat Rate - \$125

A full deposit refund will be issued if the function is cancelled ten or more months prior to the scheduled date. A 50% refund will be issued if cancelled within nine to six months. No refund will be issued if cancelled within six months.

Menus:

Current menu prices are subject to change due to possible fluctuations in the food market; however, we will guarantee your selections 90 days prior to your scheduled function. Parties of 35 or more are limited to two choices. Functions of 15 to 34 persons are limited to a total of no more than three selections. Should you desire split entrees, the price shall be the selection of greater value.

Our menus serve only as suggestions and we would gladly custom tailor your event. Substitutions due to dietary needs are happily accommodated and will be priced accordingly.

For all events, an approximate count is due two weeks prior to your function with food choice and selection breakdown. The exact number of persons to be in attendance for all banquets or golf outings is due three days prior to the date of the event. This count is not subject to billing reduction and is a financial obligation. For health safety reasons un-served portions may not be removed from the premise.

Payments:

Billing arrangements must be made in accordance with LVGR policies. Management must authorize all requests for direct billing. Visa, MasterCard, American Express and Discover credit cards are accepted.