



*Bar / Bat Mitzvah Package*





# Mazel Tov!



## *The Laurel Creek Bar/Bat Mitzvah Package includes the following...*

Beautiful Facilities for up to 200 people

Customizable, Kosher-Style or Dairy-Style Menu Available

Separate Adults & Children's Cocktail Hour

Sit Down & Buffet Meal Options

Ceremonial Challah Bread

Colorful Selection of Table Linens

Custom Designed Celebration Cake

Landscaped Grounds for Photo Opportunities

Coat Check

Valet Parking

Votive Candles





## ADULTS COCKTAIL HOUR

### BUTLER PASSED HORS D'OEUVRES

*Select Six*

#### Chilled

Heirloom Tomato Bruschetta, Burrata Cheese  
Crab & Avocado Salad, Cilantro, Corn Tortilla  
Tuna Tartare, Mango, Sesame, Crisp Wonton  
Smoked Salmon, Dill Crème Fraiche, Brioche  
Local Mushroom & Goat Cheese Toast  
California Sushi Roll, Pickled Ginger & Soy  
House Made Lemon Hummus, Black Olive, Toasted Pita  
Chilled Jumbo Shrimp, Cocktail Sauce (\$1)  
Petit Maine Lobster Roll, Tarragon Mayo (\$1)  
Beef Tenderloin Crostini, Horseradish Remoulade (\$1)

#### Warm

Crispy Risotto Croquettes, Fresh Mozzarella, Marinara  
Cheese Steak Spring Rolls, Thai Chili Ketchup  
Sea Scallop Lollipop, Lemon Herb Breadcrumbs  
Shrimp Tempura, Ginger Lime Aioli  
Kosher Beef Franks in a Puff Pastry, Dijon  
Reuben Finger Sandwich, Truffle Thousand Island  
Tomato Soup Shooter, Grilled Cheese Crouton  
Petit Cheeseburger Slider, Dill Pickle, Brioche  
Thai Chicken Spring Roll, Sweet Chili Sauce  
Crispy Sesame Chicken, Korean BBQ Sauce  
Spanakopita, Spinach & Feta Cheese  
Grilled Lamb Chops, Herb Chimichurri (\$1)  
Petit Beef Tenderloin Wellington (\$1)  
Jumbo Lump Crab Cake, Citrus Remoulade (\$1)





## COCKTAIL HOUR FOOD STATIONS

### Select *Two* Stations

*Each additional Station: \$9.50 per person/ hour*

#### **Artisan Cheese Display**

A Fine Selection of Local & Imported Artisan Cheeses

Seasonal Fruits, Fresh Grapes, Fig Jam, Local Honey

Candied Walnuts & Salt Roasted Almonds

Fresh Baguettes, Raisin Walnut Bread, Bread Sticks & Water Crackers

#### **Taste of Asia**

Steamed Chicken Dumplings

Shrimp Pot Stickers

Crispy Vegetable Spring Rolls

Ginger Beef & Vegetable Stir Fry

Fried Rice

#### **Bruschetta**

Tomato, Basil & Burrata

Local Mushroom & Goat Cheese

Roasted Eggplant Caponata

Avocado, Radish, Lemon Oil

#### **The Italian Market**

Sliced Imported Prosciutto, Soppressata, Salami

Fresh Mozzarella, Sharp Provolone, Whipped Ricotta

Roasted Peppers, Marinated Artichokes, Olives

Tuscan Bread, Focaccia, Crostini, Olive Oil





### **French Fry Bar**

Crispy Sweet Potato Fries

Parmesan Truffle Fries

Old Bay Waffle Fries

House Made Cheese Sauce

Spicy Ketchup, Truffle Aioli, Bacon & Scallion

### **South of the Border** (Chef Attendant)

Charred Skirt Steak Quesadillas

Hand Rolled Chicken Taquitos

Fresh Tortilla Chips, Guacamole

Pico De Gallo & Salsa Verde, Sour Cream

### **The Farm Market**

2 Season Inspired Composed Salads

Grilled Seasonal Vegetables, Herb Chimichurri

Meyer Lemon Hummus, Toasted Pita

Herbed Goat Cheese Toast

Individual Crudités, Green Goddess Dressing

### **Pasta Select 2** (Chef Attendant)

Penne, Crushed Tomato & Basil Cream

Mezze Rigatoni, Slow Cooked Beef Bolognese

Orecchiette, Pancetta, Peas, Parmesan Cream

Farfalle, Garden Vegetables, Herb Pesto

Ricotta Tortellini, Fresh Tomato Basil Sauce

Warm Garlic Ciabatta Bread

### **\*CHEF IN ATTENDANCE\***

All 'Chef Attended Station's incur a Chef Fee of **\$100 each**





## **SPECIALTY COCKTAIL STATIONS**

*Cocktail Stations can be incorporated into your Cocktail Hour **or** added to your Buffet Dinner as an extra enhancement*

### **Sushi Station**

California, Spicy Tuna, Yellow Tail & Salmon Rolls

Steamed Edamame, Seaweed Salad

Soy, Wasabi, Pickled Ginger, Chopsticks

**\$10.00** (With Personal Sushi Chef - \$400)

### **Ice Cold Seafood**

Poached Jumbo Shrimp, Cocktail Sauce **\$10.00**

Fresh Shucked East & West Coast Oysters, Mignonette **\$11.00**

Littleneck Clams on the Half Shell, Lemon & Hot Sauce **\$8.00**

All of Above **\$16.50**

### **Bagels & Lox**

Thinly Sliced Smoked Salmon

Smoked Whitefish Salad

Ripe Tomatoes, Capers, Onion & Egg

Assorted Mini Bagels, Herb Whipped Cream Cheese

**\$9.00**

### **“Big Kid” Mac n Cheese**

Jumbo Lump Crab

Beef Short Rib & Cheddar

Black Truffle & Parmesan

**\$10.50**

### **Sliders**

Kobe Beef Burger, Cheddar, Pickle, Secret Sauce

Korean Glazed Chicken, Cucumber Slaw

Crab Cake, Ripe Tomato, Avocado, Citrus Remoulade

**\$11.00**





# ADULT DINNER SERVICE

## SIT-DOWN OPTIONS

### FIRST COURSE

SELECT A SALAD **OR** SOUP

#### Salads

- Caesar** - Romaine Hearts, Garlic Croutons, Shaved Parmesan
- Baby Iceberg Wedge** - Grape Tomatoes, Smoked Bacon, Radish, Blue Cheese Dressing
- Romaine & Endive Salad** - Green Apple, Aged Gouda, Almonds, Sherry Vinaigrette
- Arugula Salad** - Heirloom Grape Tomato, Fresh Mozzarella, Candied Pine Nuts, Honey Balsamic
- Baby Spinach** - Fresh Strawberries, Avocado, Pistachio, Lemon Poppy Dressing
- Mixed Greens** - Candied Walnuts, Dried Cranberries, Blue Cheese, Berry Vinaigrette

#### Soups

- Kennett Square Mushroom**, Truffle Croutons
- Italian Wedding**, Shaved Parmesan & Olive Oil
- Roasted Butternut Squash**, Crème Fraiche, Pumpkin Seeds
- Sweet Corn Chowder**, Smoked Bacon & Chive
- Roasted Tomato Soup**, Arborio Rice, Basil Pesto
- Maine Lobster Bisque**, Fresh Tarragon (\$1)

*Served With Assorted Fresh Baked Rolls & Butter*

## Plated Dinner Entrees

Select Two

- Herb Roasted Chicken Breast**, Local Mushrooms, Shallots, Marsala Reduction
- Sautéed Chicken Breast**, Roasted Red Pepper, Fresh Mozzarella, Sage, White Wine Chicken Jus
- Grilled Marinated Chicken Breast**, Capers, Tomato, Fresh Oregano, Meyer Lemon
- Almond Crusted Atlantic Salmon**, Garden Basil, Clementine Reduction
- Atlantic Salmon**, Melted Leeks, Thyme, Truffle Dijon Mustard Sauce
- Grilled East Coast Mahi Mahi**, Fresh Tomato, Cilantro, Coconut Lime Emulsion
- New England Swordfish**, Tomato Confit, Caper, Italian Parsley, Lemon Butter
- Ginger Glazed Black Cod**, Shiitake Mushrooms, Scallion, Sweet Soy Emulsion
- Pepper Crusted Flat Iron Steak**, Local Mushrooms, Cognac Beef Sauce
- Grilled NY Strip Steak**, Rosemary Butter, Horseradish Demi-Glace
- Slow Cooked Beef Short Rib**, Caramelized Shallots & Red Wine Reduction





## Plated Dinner – Upgrade Options

**Grilled Center Cut Beef Filet**, Roasted Shallot, Beef Reduction \$10

**Seared Beef Ribeye Steak**, Truffle Butter, Demi Glace \$10

**Herb Roasted Veal Chop**, Citrus Gremolata, Madeira Veal Jus \$14

**Dijon Crusted Rack of Lamb**, Rosemary Lamb Jus \$14

**Jumbo Lump Crab Cakes**, Preserved Lemon & Tarragon Cream \$8

**East Coast Halibut**, Braised Artichoke, Black Olive, Bread Crumb, White Wine Emulsion \$7

**Pan Seared Jumbo Sea Scallops**, Toasted Hazelnut, Citrus Beurre Blanc \$7

**“Surf & Turf”**, Grilled Petit Beef Filet, ½ Maine Lobster, Tarragon, Cognac Beef Sauce \$18

## VEGETARIAN OPTION

A Seasonal Market-Inspired Vegetarian Entrée will be prepared by our Chef,  
for any guest requiring this selection

## Accompaniments

*Select Two*

### Vegetables

Haricots Verts, Shallot Butter

Broccolini, Garlic & Olive Oil

Baby Carrots, Honey & Dill

Asparagus, Parmesan Breadcrumbs

Zucchini & Yellow Squash, Fresh Basil

Sautéed Garlic Spinach

Seasonal Mixed Vegetables, Herb Butter

### Potato & Grains

Herb Roasted New Potatoes

Yukon Potato Puree

Garlic Whipped Yukon Potatoes

Toasted Almond Couscous

Wild Rice Pilaf

Herbed Quinoa

Parmesan Leek Risotto

**\$95.00 per Person**

*Plus Sales Tax & 21% Service Charge*







## BUFFET DINNER PACKAGE



**Plated First Course**  
Select a Salad *OR* Soup

### Salads

- Caesar** - Romaine Hearts, Garlic Croutons, Shaved Parmesan
- Baby Iceberg Wedge** - Grape Tomatoes, Smoked Bacon, Radish, Blue Cheese Dressing
- Romaine & Endive Salad** - Green Apple, Aged Gouda, Almonds, Sherry Vinaigrette
- Arugula Salad** - Heirloom Grape Tomato, Fresh Mozzarella, Candied Pine Nuts, Honey Balsamic
- Baby Spinach** - Fresh Strawberries, Avocado, Pistachio, Lemon Poppy Dressing
- Mixed Greens** - Candied Walnuts, Dried Cranberries, Blue Cheese, Berry Vinaigrette

### Soups

- Kennett Square Mushroom**, Truffle Croutons
- Italian Wedding**, Shaved Parmesan & Olive Oil
- Roasted Butternut Squash**, Crème Fraiche, Pumpkin Seeds
- Sweet Corn Chowder**, Smoked Bacon & Chive
- Roasted Tomato Soup**, Arborio Rice, Basil Pesto
- Maine Lobster Bisque**, Fresh Tarragon (\$1)

*Served With Assorted Fresh Baked Rolls & Butter*

### Buffet Entrées

Select Two

- Almond Crusted Atlantic Salmon**, Garden Basil, Clementine Reduction
- Grilled Atlantic Salmon**, LC Bourbon Maple Glaze
- Baked Atlantic Flounder**, Lemon Breadcrumb, White Wine & Caper Beur Blanc
- East Coast Mahi Mahi**, Fresh Tomato, Cilantro, Coconut Lime Emulsion
- New England Swordfish**, Tomato Confit, Caper, Italian Parsley, Lemon Butter
- Ginger Glazed Black Cod**, Shiitake Mushrooms, Scallion, Sweet Soy Emulsion
- Herb Roasted Chicken Breast**, Local Mushrooms, Shallots, Marsala Reduction
- Sautéed Chicken Breast**, Roasted Peppers, Sage, Fresh Mozzarella, White Wine Jus
- Grilled Marinated Chicken Breast**, Capers, Tomato, Fresh Oregano, Meyer Lemon
- Pepper Crusted Flat Iron Steak**, Local Mushrooms, Cognac Beef Sauce
- Slow Cooked Beef Short Rib**, Caramelized Shallots & Red Wine Reduction
- Beef Tenderloin Medallions**, Shiitake Mushroom Beef Jus (\$6)
- Herbed Goat Cheese Ravioli**, Baby Zucchini, Crushed Tomato & Basil
- Ricotta Cheese Tortellini**, Parmesan, Peas, Tomato Cream





## **Chef Attended Action Stations**

*Select One*

**Whole Roasted Atlantic Salmon Fillet**, Citrus & Dill

**Whole Grilled Mahi Mahi Fillet**, Ripe Tomato Mango Salsa

**Herb Roasted Turkey Breast**, Shallot Gravy, Cranberry Compote

**Char Grilled Beef Sirloin**, Garden Herb Chimichurri

**Fresh Tossed Pasta**, Penne & Cheese Tortellini, Tomato Cream, Basil Pesto, Grilled Chicken

**Seafood Risotto**, Shrimp & Crab, Tomato, Leeks, Parmesan (+\$3)

**Sesame Crusted Ahi Tuna**, Pickled Ginger, Sweet Soy (+\$5)

**Slow Cooked Prime Rib of Beef**, Au Jus, Horseradish Cream (+\$6)

**Garlic & Herb Crusted Beef Tenderloin**, Dijon Beef Jus, Horseradish cream (+\$8)

### **\*CHEF IN ATTENDANCE\***

All 'Chef Attended Station's incur a Chef Fee of **\$100 each**

## **Accompaniments**

Select Two

### **Vegetables**

Haricots Verts, Shallot Butter

Broccolini, Garlic & Olive Oil

Baby Carrots, Honey & Dill

Asparagus, Parmesan Breadcrumbs

Zucchini & Yellow Squash, Fresh Basil

Sautéed Garlic Spinach

Seasonal Mixed Vegetables, Herb Butter

### **Potato & Grains**

Herb Roasted New Potatoes

Yukon Potato Puree

Garlic Whipped Yukon Potatoes

Toasted Almond Couscous

Wild Rice Pilaf

Herbed Quinoa

Parmesan Leek Risotto

**\$89.50 per person**

*Plus Sales Tax & 21% Service Charge*





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## DESSERT

### CELEBRATION CAKE

A Custom Designed Cake is included in your package.

Our preferred local bakery will help you customize your celebration cake in standard design & trim colors to match your special occasion. Additional 'upgrade' fees may incur.

### Laurel Creek will provide

Ceremonial Challah for Blessing



### BEVERAGE SERVICE INCLUDED:

Freshly brewed coffee & tea service, Iced Tea, Water & Unlimited Soft Drinks

**Glatt Kosher available from a certified producer at Market Price**  
**Gluten Free and Vegetarian Dinners Always Available Upon Request**



### VENDOR MEALS

Offer your vendors the opportunity to dine from the menu you selected

Includes Chef's Choice of hot entrée & non-alcoholic beverages

**\$30.00 per person**



### MITZVAH CEREMONY

You may choose to hold your Son or Daughter's special ceremony at Laurel Creek. Ceremonies include chairs for all of your attending guests, any additional tables & linens, set-up & breakdown. Ceremonies are located in your choice of the Terrace Room (capacity 100) or Ballroom (capacity 180).

**CEREMONY CHARGE: \$400.00**





# YOUNG ADULTS & KIDS

## COCKTAIL HOUR

### Displayed Appetizers

#### Select Three

Kosher Franks in a Blanket, Spicy Mustard  
Crispy Vegetable Spring Rolls, Sweet & Sour Sauce  
Mozzarella Sticks, Marinara  
French Bread Pizza Bites  
Cheese Quesadillas, Fresh Salsa  
Grilled Cheese Triangles  
Popcorn Shrimp, Cocktail Sauce  
Warm Pretzel Bites, Cheese Whiz

### Dinner Buffet

#### Select Three

Cheese Raviolis, Marinara & Parmesan  
Kosher All Beef Hot Dogs, Spicy Mustard  
Cheeseburger Sliders, Pickle, Sesame Bun  
Crispy Chicken Tenders, Honey Mustard & BBQ Sauce  
Chicken Parmesan, Mozzarella & Marinara  
Chicken & Broccoli Stir Fry, Steamed Rice  
Seasoned Beef Tacos, Soft Tortillas, Cheddar, Salsa, Sour Cream  
Philly Cheesesteaks

### Sides

#### Select Two

French Fries  
Tater Tots  
Fresh Broccoli  
Buttered Corn  
Mac & Cheese  
Garden Salad, Ranch Dressing





## **DESSERT STATIONS**

*Select One*

### **Ice Cream Sundae Bar**

Vanilla & Chocolate Ice Cream  
Chocolate, Caramel & Strawberry Sauce  
Gummy Bears, M&Ms, Oreo Cookie Crumbles, Reeses Pieces  
Rainbow Sprinkles  
Whipped Cream & Cherries

### **Candy Buffet**

A delicious & colorful assortment of your favorite Chocolate & Gummi candy pieces, displayed in canisters of different sizes. Scoops & Candy Bags included

### **Mini Cupcakes**

A Three-Tiered Display of Chocolate & Vanilla Cupcakes with Buttercream Frosting

## **BEVERAGE SERVICE**

Unlimited Soft Drinks, Fruit Punch, Lemonade, Shirley Temples  
&  
A Signature “Mock-tail” of your choice

**\$49.50 per person**

*Plus Sales Tax & 21% Service Charge*





## DESSERT & FINALE STATIONS

### Sweet Table

Assortment of Mini Seasonal Desserts and Cakes Including:  
Raspberry Cheese Cake, Dark Chocolate Mousse Cake, Fruit Tarts, Fudge Brownies  
Chocolate Eclairs, Vanilla Cream Puffs, & Cookies  
**\$12.50 per person**

### S'mores Indoors

Roast Your Own Marshmallows  
Graham Crackers, Dark & Milk Chocolate  
Indoor Fire & Roasting Sticks  
**\$6.00 per person**

### Fresh Fruit Display

Seasonal Fruits, Ripe Melon, Pineapple & Fresh Berries, Vanilla Yogurt  
**\$6.50 per person**

### The Ice Cream Shop

Vanilla & Chocolate Soft Serve, Ice Cream Cones  
Chocolate Sauce, Whipped Cream, Assorted Sweet Toppings  
**\$7.50 per person**

### Waffles & Ice Cream *(Chef Attended)*

Vanilla Bean & Chocolate Ice cream, Salted Caramel, Caramelized Bananas, Fresh Berries  
Whipped Cream & Powdered Sugar  
**\$8.00 per person**

### Candy Bar

A Large Assortment of Hard, Chocolate & Gummy Candies, Scoops & Goodie Bags  
**\$8.00 per person**

### The Donut Shop *(Chef Attended)*

Warm Cake Donuts  
Chocolate & Vanilla Glaze  
Candy Sprinkles, Chocolate Chips, Cookie Crumbs  
**\$7.00 per person**

### **\*CHEF IN ATTENDANCE\***

All 'Chef Attended Station's incur a Chef Fee of **\$100 each**





## BAR & BAT MITZVAH GUIDELINES

### PAYMENTS

A series of Deposits are required to secure the Venue. Dates cannot be held without a Deposit. Payments can be made by Cash, Certified Check, Personal Check or Credit Card. Credit Card payments will incur a 3% Administrative Fee. All deposits are non-refundable.

- **INITIAL DEPOSIT** - An Initial Deposit is due to confirm your date. The appropriate Room Rental Fee in the amount of **\$1,500 is required**
- **2<sup>nd</sup> DEPOSIT** - A Second Deposit in the amount of \$2,500.00 is due 3-months after the receipt of initial deposit.
- **3<sup>rd</sup> DEPOSIT** - A Third Deposit is due in the amount of \$2,500.00 is due 6-months after the receipt of the initial deposit.
- **FINAL PAYMENT** ~ Final Balance is due 2 weeks prior to the event date. Event must be paid in full.

### CEREMONIES

You may hold your Bar or Bat Mitzvah Ceremony at Laurel Creek. This will be held in one of our Banquet Rooms which can be reserved for your event. Ceremonies are offered for a fee of **\$400.00**. This includes labor, set-up, breakdown & chairs for all of your attending guests.

### PRICING

Prices quoted do not include the 7% Sales Tax or the 21% Service Charge which is applicable to Food & Beverage costs. Prices are current and subject to change. Pricing is based on 85 guest minimum. A \$5/person supplement will apply for less than minimum.

### ALCOHOLIC BEVERAGE SERVICE

Our license will not permit us to sell alcoholic beverages to Non-Members, however they may bring in their own, purchased through a retail store. In these instances, a flat rate of \$5.00/per person will be applied for the complete set-up of the bar including Laurel Creek's Mixers, Condiments, Soft Drinks & Juices, as well as a fee of \$100.00 per Bartender. (LC provides 1 Bartender per 70/guests) Our Bartenders are not permitted to pour shots of Liquor. We reserve the right to discontinue Bar Service for any reason.

### MENU SELECTIONS

Due to insurance & Health Code Regulations, all food must be provided by LCCC, with the exception of Kosher events & is not allowed to be removed from the premise. In order to ensure the availability of all chosen items, menu selections should be submitted to our Banquet Office at least 2-months prior to event.





### **GUEST ATTENDANCE**

Guaranteed guest attendance is required (10) days prior to your event. Final attendance cannot be lowered, but can be increased. If a guarantee is not received within the above time frame, you will be charged for the most recent estimated attendance or actual attendance, whichever is greater. Laurel Creek Country Club will be prepared to serve no more than 5% over the guaranteed attendance.

**LINENS** - Crisp White or Ivory Table linens, with your choice of any colored napkin from our inventory. Any special requests for linens, not within our inventory will be at the client's expense.

### **EVENT SETUP & BREAK DOWN**

You may provide your own decorations, centerpieces, candles, etc. Glitter is not allowed. Any décor brought in by the Host needs to be removed & taken with at the conclusion of the function, unless special arrangements are made through the Banquet Office. You must label all novelties with the name & date of the affair upon dropping them off.

### **EXTENSIONS**

Banquets are allotted a 4-hour time frame. Should you wish to extend your function, overtime will be added at an additional charge of \$250.00 per half hour and a \$50.00 per hour charge per Bartender.

**LIABILITY** LCCC is not liable to the failure to complete this contract due to accidents, interruption in utilities, adverse weather or other causes beyond its control. LCCC reserves the right to cancel engagements due to these circumstances.







# Laurel Creek Clubhouse Attire

All members and guests must be appropriately attired in the clubhouse and surrounding areas, such as the patio and decks.

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## **MEN (and male children):**

Shirts with collars and sleeves, slacks or golf-length shorts are considered appropriate attire. Traditional golf shirts are to remain tucked-in at all times. “Tommy Bahama” style shirts tailored to be worn outside of slacks do not need to be tucked-in. These specific shirts have a straight hemmed bottom falling at hip level. Hats are to be removed when seated at any internal dining area. Tank tops, tee shirts, mesh shirts, sweatshirts or pants, warm-up suits, denim, swim wear, cut-offs, gym shorts, tennis outfits or other athletic shorts, shirts with numbers or printed slogans are not permitted.

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## **WOMEN (and female children):**

Golf dresses, skirts, slacks, mid-length shorts and blouses are considered appropriate attire. Halter tops, tee shirts, cut-offs, sweat shirts or pants, warm-up suits, denim, swim wear, tennis dresses, short shorts, athletic shorts, shirts with numbers or printed slogans are not permitted.

**Shoes:** Golf shoes are not permitted in the main club level including the Terrace Lounge and Upper Deck, with the exception of the Women’s locker room.

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## **DENIM POLICY:**

Neat denim is permitted throughout the Club. Neat denim is defined as denim worn as slacks, including Capri pants and Levis, which is in good repair as follows: no holes, rips, tears, tatters or frays; no acid washed denim; no hand written messages, pictures or inappropriate messages; no visible undergarments, no midriff; no baggy or sagging denim or slacks; no denim shorts of any kind.





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