

LUNCHEONS & GOLF OUTINGS



BLUE COLLAR
RESTAURANT ~ BAR ~ CATERING



BLUE COLLAR GOLF OUTINGS & LUNCHEONS

Available for all golf outings and lunch banquets with service before 4pm.

Buffet Service includes: Two Accompaniments, Drink Station & Assorted Cookies. 25 guest minimum billing.

BUFFET THEMES

BACKYARD COOKOUT \$18pp

Hamburgers & Hot Dogs, Toppings: Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Mayo, Relish

SOUP & SALAD BAR \$18pp

Spring Mix, Chopped Romaine, Chicken, Bacon Bits, Tomatoes, Onions, Cucumbers, Walnuts, Shredded Cheeses, Croutons, Caesar, Ranch and Balsamic Vinaigrette Dressings, Assorted Rolls

"IT'S A WRAP" \$20pp

Assortment of Chicken Caesar, Ham & Cheese w/ Dijonnaise, Turkey & Swiss w/Honey Mustard. Wraps are cut to pinwheels.

PICNIC BASKET \$20pp

Tavern Ham, Roast Turkey, Roast Beef, Swiss, American, Cheddar, Assorted Breads, Lettuce, Tomato, Onion, Pickles, Mustard, Mayo

TACO TRUCK \$20pp

Seasoned Ground Beef & Pulled Chicken, Soft Taco Shells
Toppings: Lettuce, Tomato, Onion, Shredded Cheddar, Salsa, Sour Cream

ITALIAN \$20pp

Pasta Primavera with browned garlic & oil, Chicken & Broccoli Alfredo, Italian Sausage w/Peppers and Onions, Fresh Baked Rolls

BARBECUE PIT \$25pp

Barbecue Chicken, Korean Barbecue Pork Ribs, Corn Bread

GOLFER'S LUNCH TO GO \$14pp (available until 2pm)

Assortment of Chicken Salad, Turkey, and Tavern Ham w/ Lettuce, Tomato & Cheese on Multi-Grain Bread
Mayo & Mustard Packets, Bag of Chips, Cookies & a Bottle of Water

ON THE COURSE BEVERAGES

Served on ice in coolers located at the registration table plus 4th, 8th, & 12th holes

BOTTLED WATER \$1 each (Coke, Diet Coke, Sprite) BOTTLED TEA AND POWERADES \$2 each 16oz

CANNED BEER \$3 (Choose Yuengling Lager, Coors Light, Miller Lite) 16oz

PREMIUM BEERS \$4 (choose Blue Moon or Founders All Day IPA)

Buffet entrées are prepared at 110% of the guest count to ensure food quantities for your event. Prices do not include 20% service charge and 6% PA sales tax. Prices are subject to change. Vegan, gluten free or nut free meals are available upon request. We strive to reduce the risk of food borne illness; buffet foods are presented for a maximum of two hours and Blue Collar does not allow food to leave the facility after events.

Guest count and menu selections are final 14 days prior to event.

All correspondence through CATERING@BLUECOLLARLANC.COM

949 Church Street Landisville Pa 17538 717 537-2107

ACCOMPANIMENTS

SOUP DU JOUR

TOSSED SALAD

CAESAR SALAD

POTATO SALAD

MACARONI SALAD

PASTA SALAD

POTATO CHIPS

BAKED BEANS

Add accompaniment +\$2pp

DRINK STATION

COFFEE

ICED TEA



OPEN BAR CHOICES

Host covers tab. 25 guest minimum billing.

HOUSE OPEN BAR

Liquor: House Vodka, Rum, Tequila, Whiskey, Gin + mixers

Wine: Cabernet Sauvignon, Pinot Grigio

Beer: Miller Lite, Yuengling lager

NA: Coke, Diet Coke, Sprite, Ginger Ale

1 HOUR 16pp 2 HOURS 22pp 3 HOURS 28pp

PREMIUM OPEN BAR

Liquor: Tito's vodka, Bacardi rum, Tres Agaves tequila, Tanqueray gin, Captain Morgan spiced rum, Jack Daniels, Jim Beam bourbon + mixers

Wine: Cabernet, Merlot, Pinot Grigio, Chardonnay

Beer: Miller Lite, Yuengling lager, All Day IPA

NA: Coke, Diet Coke, Sprite, Ginger Ale

1 HOUR 18pp 2 HOURS 24pp 3 HOURS 30pp

ULTRA PREMIUM OPEN BAR

Liquor: Grey Goose vodka, Casamigos tequila, Crown Royal whiskey, Makers Mark bourbon, Dewars scotch, Hendricks gin + mixers

Wine: Cabernet, Merlot, Pinot Grigio, Chardonnay

Beer: Miller Lite, Yuengling lager, Mack's Blue Collar IPA Stateside vodka sodas

NA: Coke, Diet Coke, Sprite, Ginger Ale

1 HOUR 22pp 2 HOURS 28pp 3 HOURS 34pp

CASH BAR

Guests buy their own drinks. Three hour service. Credit card only, no cash.

Bar Setup w/ One Bartender	300
One Additional Hour of Service	100
Additional Bartender	150

CASH BAR OFFERINGS

Miller Lite, Yuengling lager	5
Founder's All Day IPA	6
Mack's Blue Collar IPA, Stateside Vodka Sodas	7
Cabernet, Pinot Grigio, Chardonnay, Moscato	8
Tito's, Bacardi, Capt Morgan, Tanqueray, Tres Agaves, Jim Beam, Jack Daniels + Mixers	9
Cans of Coke, Diet Coke, Sprite	3

NON ALCOHOLIC BAR

Coke, Diet Coke, Sprite, Iced Tea, Coffee	5pp
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Pricing includes plasticware, sodas, club soda, tonic, lime juice, pineapple juice, cranberry juice and garnishes. Add a champagne toast for \$4 per person. Signature drinks are available at an additional cost.

BAR POLICIES FOR EVENTS

Blue Collar Hospitality is bound by all local and state regulations governing the sale and consumption of alcoholic beverages. In accordance with the Pennsylvania Liquor Control Board policies, alcoholic beverages cannot be brought in from outside sources.

We do not pour shots or offer doubles at our events. Alcohol from events is not allowed outside the event space; this includes hallways, Blue Collar restaurant, bar and deck. The sale, service or consumption of alcohol by anyone under 21 years of age is strictly prohibited. The client acknowledges that the service of alcohol is subject to the company's rules and regulations and that the company may, at any time by its sole discretion, suspend or terminate the service of alcohol to any event. If alcohol is suspended or terminated for any reason, the company will not be liable for any damages of any kind whatsoever. We reserve the right to make reasonable substitutions if the specified product ordered at the time of your event becomes unavailable. Prices are subject to 6% Pa sales tax (for food) and a 20% service charge on the total bill. Prices subject to change.

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BANQUET ROOMS

Event spaces are available daily with a 4 hour time frame.

Caitlyn Room (seats 144) \$500

Kendall Room (seats 64) \$200

CLIENT/HOST RESPONSIBILITIES

A signed contract and a non-refundable deposit are required to secure your event date. The deposit must be at least 25% of the total quoted invoice. Deposit monies are applied toward your final invoice which is due paid in full 14 days prior to your event. A final guest count and all menu selections must be finalized 14 days prior to event. No exceptions.

LAWN EVENTS

Lawn events are rain or shine. No refunds, postponements, and no ability to move events inside as there is often another event already scheduled inside. Fee \$400 + tent rental.

NOTES ABOUT FOOD

We gladly accommodate guests with vegan, gluten free or nut free diets. Plated meals for children under 12 are available from our restaurant menu upon request. A cut and plate fee of \$2.00 per person will be charged for any outside desserts brought in.

Q: How many people does the inside facility hold?

A: Using both rooms our facility can accommodate up to 200 people for seated buffet service and 250 for a social mixer.

Q: What if more guests arrive than what we anticipate?

A: If more guests arrive than what were originally planned, you must coordinate with Blue Collar to update the seating chart and discuss food options for the additional guests. You will be billed the night of the event for additional guests.

Q: Is this a smoke free facility?

A: Yes, our indoor facility is smoke free but guests may use any of the designated smoking areas outside the building.

Q: Can we take pictures outside?

A: Of course, while we ask that you not walk on the golf course due to potential physical danger, Four Seasons golf course maintains a beautiful landscaped property. You may use the designated areas as scenic backdrops.

Q: Do we have to set up or clean anything for our event?

A: Blue Collar handles the setup and cleanup of tables, linens, and food/beverage service. A florist or decorator will need to handle the setup of any centerpieces or additional decorations. **Confetti, glitter, faux flower petals and tape on walls are not allowed.** We ask that anything brought to Blue Collar be taken with you the same night so that our staff may clean. Separate fees will be billed accordingly for damaged property or excessive clean up.

Q: Is there a dance floor?

A: Yes, we can make room for a dance floor in the Caitlyn room.

Q: Does Blue Collar provide a sound system?

A: The Caitlyn room offers choice of music to be streamed through Pandora. Blue Collar has a podium & microphone. Blue Collar does not provide any DJ equipment. We have a preferred list of vendors that you are welcome to choose from or you can provide your own DJ.

Q: Can we take food home after our event?

A: Blue Collar does not allow any food to leave the facility. We enforce this policy to reduce the risk of food borne illness brought on by improper handling or storage of the leftover food items.

Q: Do we have to vacate the premises before a certain time?

A: Yes, we require that all event goers have left the premises by 11pm. If you would like to add time to your event you will be charged an additional \$150.00 + 6% PA Sales Tax per hour. Additional times may not extend past 11pm or interfere with other scheduled events. Additional bar charges may apply.

Q: When is the final balance due?

A: The balance of your final invoice is due no later than seven calendar days prior to the event date. No exceptions.

Q: Can we designate seating for our guests?

A: Yes, after the floor plan is established you are welcome to assign seating for your guests. A final copy of your seating chart must be presented to Blue Collar no later than ten calendar days prior to your event.

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