

Ligonier Country Club

Banquet Information



Ligonier Country Club
PO Box 597, Ligonier, PA 15658
724-238-7620
contact@ligoniercountryclub.com

General Manager	Bill Elliott	Ext 4
Banquets & Membership Director	Marcia Macey	Ext 6
Front of House Manager	Bobbie Jo Farrell	Ext 8
Executive Chef	Richard Hammond	Ext 9

The management and staff of Ligonier Country Club would like to thank you for considering our facility for your special event. We pledge to make your event a success and a memorable one for all your guests. Your meals will be prepared under the supervision of Chef Rich, and every detail attended to by our banquet manager, Marcia Macey, under the guidance of our general manager, Bill Elliott. The staff of LCC is prepared to receive you and your guests with open arms and quality service.

Enclosed you will find general guidelines and menus to help you in the preparation of your event.

Thank you and Welcome to Ligonier Country Club!

BAR AND BEVERAGE

Because we want to ensure safety standards for our club (members and guests), it is the club policy to monitor all events serving alcoholic beverages. We have the right to refuse service of alcoholic beverages to anyone on the Ligonier Country Club property. Please read and sign the Alcohol Service Policy of Ligonier Country Club.

∞ OPEN BAR ∞

Includes: 2 domestic drafts 1/2 kegs, house wine, all non-alcoholic beverages, and all mixers & garnishes.

	<u>House Brands</u>	<u>Call Brands</u>	<u>Top Shelf Brands</u>
1 hour	\$17+ per person	\$19+ per person	\$21+ per person
2 hours	\$19+	\$21+	\$23+
3 hours	\$21+	\$23+	\$25+
4 hours	\$23+	\$25+	\$27+
5 hours	\$25+	\$27+	\$29+

House Brands

Bankers Club Vodka
 Bankers Club Gin
 Heaven Hill Bourbon
 Bankers Club Whiskey
 Bankers Club Rum
 Old Smuggler Scotch
 Barton's Peach Schnapps
 Calico Jack Spiced Rum
 Regency Amaretto
 Kamora Coffee Liqueur

Call Brands

Absolute Vodka
 Beefeater Gin
 Jim Beam Bourbon
 Seagram's 7 Whiskey
 Bacardi White Rum
 Captain Morgan Spiced Rum
 DeKuyper Peach Schnapps
 Cutty Sark Scotch
 Regency Amaretto
 Kamora Coffee Liqueur

Top Shelf Brands

Stolichnaya Vodka
 Tanqueray Gin
 Wild Turkey Bourbon
 Jack Daniels Whiskey
 Bacardi White Rum
 Captain Morgan Spiced Rum
 DeKuyper peach Schnapps
 Dewars Scotch
 Di Saronno Amaretto
 Kahlua Coffee Liqueur

∞ CONSUMPTION BAR ∞

Alcohol available & purchased by consumption

BEER

Domestic 1/2 keg	\$225+
Premium 1/2 keg	Market price
Domestic 1/4 keg	\$175+
Premium 1/4 keg	Market Price
Domestic Bottles	\$3.50+
Premium Bottles	\$4.75+

BAR EXTRAS

Carafe of House Wine	\$20+
Verdi Spumante Toast	\$6.00+ per glass
Martini & Rossi Asti Spumante Toast	\$10.00+ per glass
Bridal Dance Shots	\$75+ per bottle used

A \$50 bartender fee will be charged if a \$300 minimum is not met.

Bridal dance shots are limited to one shot per person.

20% gratuity is assessed on all alcoholic items

MENUS

Our menus feature delectable selections that have a home-style flavor with an elegant touch. Our menus are suggestions; we are more than willing to prepare a special menu for you based on price, preference, or theme.



Prices are subject to change due to market fluctuation.
6% sales tax and 20% gratuity is assessed on all food and non-alcoholic beverage purchases

∞ HORS D'OEUVRES ∞

∞ PER PERSON ∞

Cheese Display or Platter	\$3.50 per person
Vegetable Platter with dip	\$3.50 per person
Fresh Fruit Display or Platter	\$3.50 per person
Baked Brie with Apricot Preserves	\$3.00 per person
Shrimp & Crab Dip with Crostini	\$3.50 per person
Bruschetta with tomato tapenade	\$2.00 per person

∞ PER PIECE ∞

Shrimp Cocktail	\$2.00 per piece
Mushrooms stuffed with crabmeat	\$2.00 per piece
Scallops wrapped with bacon	\$4.00 per piece
Hand Prepared Coconut Shrimp	\$4.00 per piece
Mini Crab Cakes	\$1.50 per piece
Swedish Meatballs	\$1.00 per piece
Bourbon Meatballs	\$1.00 per piece
Hand Breaded Zucchini Planks	\$1.25 per piece
Cherry Tomatoes stuffed with tuna or chicken salad	\$1.00 per piece
Coconut Chicken with Pina Colada sauce	\$1.50 per piece
Cajun Chicken Strips with Fruit Chutney	\$3.00 per piece

Other appetizers are available.
We will try our best to meet your requests.

☞ LIGHT LUNCHES ☞

\$ 16.00

All lunches are served with your Choice of One (1) from each category below

☞ SOUP OR SALAD ☞

Soups: Italian Wedding, Beef Vegetable, Chicken Noodle, Cream of Mushroom, or Cream of Potato (cream soups additional \$2.00)
Salads: Mixed House Salad, LCC Salad, Caesar Salad

☞ STARCH ☞

Rice Pilaf, Seasoned Redskin Potatoes, Baby Baked Potatoes, Garlic Redskin Mashed Potatoes, Pasta Marinara, or Pasta Aglio e Olio

☞ VEGETABLE ☞

Buttered Sweet Corn; Parisian Carrots; Green Beans Almandine; Fresh Broccoli; Cauliflower; Baby Carrots; or Green Beans, Yellow Beans & Baby Carrots

☞ ENTRÉES ☞

Chicken Crêpes with Supreme Sauce
Chicken Parmesan
Chicken Piccata
Chicken Marsala
Stuffed Chicken
Garlic Parmesan Scrod
Stuffed Flounder
◆ Maryland Crab Cakes
◆ Char-grilled Filet
◆ Burgundy Beef Tips
◆ *(additional \$1.00)*

These Entrees are merely suggestions. We will be willing to work with you to come up with the perfect menu for your function.

☞ SIT DOWN LUNCHEONS ☞

Your choice of one soup and a lunch item from below

Soups: Italian Wedding, Beef Vegetable, Chicken Noodle
Cream of Mushroom, or Cream of Potato (cream soups additional \$2.00)

☞ LUNCH ITEMS ☞

Chicken or Tuna Salad Croissants with Homemade Chippers	\$10.00
Roadhouse Raspberry Salad with dinner rolls	\$15.00
Orange Salmon Salad with dinner rolls	\$17.00
Quiche: Florentine or Ham & Cheese	\$10.00
Three Cup Salad (tuna salad, chicken salad, and pasta salad)	\$10.00

☞ SPECIALTY LUNCHEON SALAD BAR ☞

\$15.00

Bowl of Mesculin Greens & Bowl of Iceburg Lettuce

Dinner Rolls & Cornbread

Add Croissants for additional \$2.00pp

Salad Toppings to include:

Croutons, Shredded Cheese, Cherry Tomatoes, Diced Beets, Black Olives, Bacon,
Chickpeas, Sliced Hardboiled Eggs, Sunflower Seeds, Shredded Carrots, Banana Pepper
Rings, Cucumbers, Red Onion Rings, & Mandarin Oranges.

Choice of two homemade specialty salads: Chicken, Tuna, Ham or Egg

Choice of Three (3) Dressings: Raspberry Vinaigrette, Ranch, Italian,
Balsamic, Orange Balsamic, French, & Vinegar & Oil

ADD Boneless Assorted Wings – \$4.00pp

ADD Assorted Pizzas - \$4.00pp

ADD Carved Turkey Breast – \$7.00pp

ADD Carved Beef Tenderloin – \$12.00pp

ADD Homemade Soup – \$2.00pp

You may bring your own dessert or we can add dessert to your lunch
for an additional cost of \$3.00 per person.

Dessert options include scoop of ice cream, cake, brownie sundae, apple or cherry pie.

∞ DINNER BUFFETS ∞

With Two entrees	\$26.00
With Three entrees	\$28.00
With Four entrees	\$30.00

All Buffets include House Salad with your choice of dressings, Dinner Rolls, Choice of Two Starches, Choice of One Vegetable, your Entrée choice, Assorted House Desserts, and Coffee, Ice Tea & Fountain Soda.

∞ STARCHES ∞

Pasta Marinara, Fettuccini Alfredo, Buttered Pasta, Cajun Redskin Potatoes, Garlic Mashed Potatoes, Baby Baked Potatoes, Rice Pilaf, Au Gratin Potatoes.

∞ VEGETABLE ∞

Parisian Carrots with sweet dill sauce, Green Beans Almandine, Buttered Sweet Corn, Fresh Broccoli Normandy, or Prince Edward Blend.

∞ ENTRÉES ∞

Chicken Piccata, Romano, Parmesan, or Marsala
Stuffed Chicken Breast with Supreme Sauce
Garlic Parmesan, English Style, or Boston Style Scrod
Scampi Medley
Beef Chateau
Burgundy Beef Tips
Pulled Beef Pot Roast
Baked Virginia Ham
Stuffed Pork Chops
Roasted Pork Loin

These Entrees are merely suggestions. We will be willing to work with you to come up with the perfect menu for your function

∞ STATIONS ∞

Prices are per person and do not include tax and gratuity

If selecting only stations, please choose a minimum of 3 hot stations & 2 side stations

PASTA ITALIANO

Fresh Fettuccini & Cavatappi Pasta served with tangy marinara and creamy alfredo sauces, meatballs, chicken parmesan & garlic toast

\$6.00

ASIAN

General Tsao's Chicken or Szechuan Beef served with stir fried seasonal vegetables & white rice with an oriental cookie

\$10.00

SEAFOOD

Choose three: Shrimp & crab, baked in a hot delicious dip, topped with parmesan cheese and served with homemade pita chips

~

Also includes: Pasta with white clam sauce~ Scallops Chambord~ Shrimp, clams, or mussels served casino style, Rockefeller style, or scampi style

\$10.00

FAJITA

Southwestern beef & chicken with peppers, onions, salsa, sour cream & cheddar cheese served with warm soft tortillas

\$10.00

MARDI GRAS

Chicken, shrimp, & sausage jambalaya, bourbon catfish, and Cajun steamed crawfish

\$10.00

SOUTHERN STYLE

Crispy fried chicken, Cajun shrimp & grits, and Homestyle Beef BBQ ribs

\$10.00

∞ STATIONS ∞

CARVING STATIONS

Roasted Tenderloin of beef served with tangy horseradish sauce

\$10.00

Roasted Turkey Breast served with homemade turkey gravy or
cranberry mayo

\$7.00

Baked Ham served with a bourbon glaze

\$6.00

Smoked salmon served with caper dill sauce and seasoned flat bread

\$10.00

SIDE STATIONS

SALAD BAR

Crisp mesculin mix, tomatoes, cheese, beets, cucumbers, croutons
& choice of two dressings

\$4.00

BAKED POTATO BAR

Baked Idaho & sweet potatoes served with assorted toppings

\$4.00

MASHED POTATO BAR

Creamy mashed potatoes served with homemade gravy and
assorted toppings

\$4.00

VEGETABLE STATION

CHOOSE TWO:

Buttered Corn; Parisian carrots; green beans almandine; fresh broccoli Normandy;
yellow bean, green bean, & carrot medley

\$4.00

∞ STATIONS ∞

DESSERT BAR

Assorted cakes, pies, cookies, & mini cheesecakes

\$4.00

ICE CREAM SUNDAE BAR

Homestyle vanilla & chocolate ice cream served with hot fudge, caramel sauce and assorted sundae toppings

\$4.00

VIENNESE COFFEE STATION

Freshly brewed coffee and assorted teas served with whipped cream, sugar, shaved chocolate, cinnamon sticks, and pirouette cookies

\$6.00

☞ SIT-DOWN DINNERS ☞

All dinners include House Salad with your choice of dressings,
Dinner Rolls, Choice of One Starch and One Vegetable, your Entrée choice,
and choice of dessert, coffee, ice tea & fountain soda

Add a cup of Soup for 2.00 per person

☞ STARCHES ☞

Baked Potato, Twice Baked Potato, Baby Baked Potatoes,
Rosemary Redskin Potatoes, Garlic Redskin Mashed Potatoes,
Rice Pilaf, Pasta Marinara

☞ VEGETABLE ☞

Parisian Carrots with sweet dill sauce, Green Beans Almandine, Buttered Sweet Corn,
Fresh Broccoli Normandy, Prince Edward Blend, Broccoli Florets,
Asparagus ~ additional \$2.00 per person
(Additional \$2.00 per person for a second vegetable)

☞ ENTRÉES ☞

Prime Rib Au Jus	Market Price
Roasted Tenderloin with Chateaubriand Sauce	Market Price
Filet Mignon with Sautéed Mushrooms	Market Price
Stuffed Pork Chop	\$26.00
Pork Medallions with Apple Glaze	\$26.00
Pork Tenderloin Chop with Bourbon Sauce	\$26.00
Stuffed Chicken Breast with Supreme Sauce	\$23.00
Chicken Cordon Bleu with Creamy Veloute Sauce	\$23.00
Chicken Romano with Marinara and cheese	\$23.00
Chicken Marsala or Parmesan	\$23.00
Parmesan Scrod	\$23.00
Scallops Madeira	\$32.00
Broiled Filet of Salmon	\$32.00
Maryland Crab Cakes	\$28.00
Crab Stuffed Haddock with Cardinal Sauce	\$28.00

Dessert options include: scoop of ice cream, cake, brownie sundae, & apple or cherry pie.

General Guidelines

To assure that your food quality and service is provided in a professional manner, the following guidelines have been established. Please read through carefully.

For questions, please contact Marcia Macey.

Guarantee

Specific details should be arranged two (2) months prior to your function. A final guest count must be received ten (10) days prior to the event. This number will be charged even if fewer guests attend and you must pay full price for any number of guests over the count. In the event that no final count is given, the expected number as listed on the banquet sheet will be used.

Deposits and Payments

Ligonier Country Club requires a non-refundable deposit (usually \$500) for all functions to confirm reservation. Payment in full is due the day of your function. Payment methods are cash, check, or MasterCard/Visa. **(A 3% finance charge will be added to the final bill for any credit card payments)** Members of Ligonier Country Club are not required to make a deposit.

Menus

The contents of our banquet menus are merely suggestions. Our chef & manager will be happy to design a special menu for you. Menu selections must be submitted one (1) month prior to a function. Any special dietary requirements or selections not designated on the menu must be specified fourteen (14) days prior to your event.

Room Charges

A room charge will be added to the bill accordingly. (For Members of Ligonier Country Club, room charges are waived.)

Ballroom (80-100 seats)	\$400	Dining Room (50-60 seats)	\$300	Both Rooms (up to 150)	\$600
Full Facility (Max: 200 Guests--Weddings of 150 or so)	\$1000	Outdoor Pavilion (up to 100)	\$600		

Audiovisual

Standard audiovisual equipment (microphone & video screen) is available at a minimal charge. Our manager will gladly quote prices and make necessary arrangements.

Decorations

Functions with a sit down or buffet meal have covered tables with white linen cloths and a napkin color of your choice. Colored table cloths and overlays are optional but require an additional charge of \$1.00 per guest, and must be requested ten (10) days prior to the event. We can handle most decorating for you or will arrange a time for you to come to the club.

Outside Food and Beverage

No outside food or beverage of any kind may be consumed on the premise with the exception of cakes or cookies. We do not charge a cake cutting fee; however, we will gladly tray boxed cookies for your event for an additional cost of \$1.00 per guest.

Liability and Damage

We prohibit the use of nails, staples, tape or any other substance unless approved by Management. The club reserves the right to assess charges for damages incurred during your function. Hosts are at all times responsible for the actions of their guests. Ligonier Country Club is not responsible for any damages to or loss of personal property prior to, during, or following the function.

Pictures

Pictures of the event to be used for publicity purposes may not be made unless permission is granted in advance.

Tax Exemption

Groups that are exempt from sales tax must provide a tax-exempt form prior to the event. If the club is held liable for unpaid taxes, the group will be required to pay the taxes.

Disclaimer

In the case of an event of force majeure or an act of God, which lies beyond the control of the Ligonier Country Club, and which may disrupt normal operation of the monument and result in it being completely closed to the public when necessary, Ligonier Country Club will not be liable for services not rendered.

Ligonier Country Club Alcohol Service Policy

As a host of a function at Ligonier Country Club, you are requested to review the club's policy on Alcohol Service and also to abide by the policies set forth.

It shall be Ligonier Country Club's policy to support its staff in the implementation of its policy on Alcohol Service and that all hosts must take responsibility for themselves and their guests.

- Ligonier Country Club will serve alcohol responsibly and within the limits of the law as set forth by the Commonwealth of Pennsylvania and the PA Liquor Control Board.
- Alcoholic beverages will not be served to minors under any circumstances. Any person suspected of being under 21 will be requested to show photo ID
- Alcoholic beverages will not be served to any guest who is observed, by staff or management, to be giving alcoholic beverages to a minor.
- No alcoholic beverages will be served to any guest who appears to be visibly intoxicated.
- All alcoholic beverages must be purchased through Ligonier Country Club.
- In the case of donated beverages, Ligonier Country Club is not responsible for consumption. Monitoring and liability falls to the hosts of the outing.

-
- I have read Ligonier Country Club's policy on Alcohol Service and agree to comply with this policy and assist in its implementation insofar as my guests to who I am a host are concerned.

Name of Party/Function: _____

Host: _____

Signed by: _____ Date: _____

Shower Information Sheet

Please complete the information below and return it to the Club Manager.

Name of Bride: _____ Date of Event: _____

Time of Event: _____ No. of expected guests: _____

Contact Person: _____ Phone No.: _____ (home)

Cell Phone: _____ Email: _____

Person/company to be billed:

Name: _____ Phone No.: _____

Address: _____

Please mark any of the items you will need for your event:

_____ Podium & Microphone _____ Guest Book Table _____ Favors Table

_____ Name Card Table _____ Gift Table _____ Cake Table

Other: _____

_____ Open Bar _____ Cash Bar

Is a second party paying for the bar? If so, please list contact information below.

I have read and understand the general guidelines found in this banquet packet. I understand that there is a \$200 non-refundable deposit required, and that Ligonier Country Club is not responsible for any damage to or loss of personal property. I accept full responsibility for the actions of my guests and will pay for any damages made to the facility and its property.

Event Representative Signature: _____ Date: _____

Event Information Sheet

Please complete the information below and return it to the Club Manager.

Name of Event: _____

Date of Event: _____ Time: _____ No. of guests (est): _____

Contact Person: _____ Phone No.: _____ (home)

Cell Phone: _____ Email: _____

Person/company to be billed:

Name: _____ Phone No.: _____

Address: _____

Please mark any of the items you will need for your event:

_____ Podium & Microphone _____ Registration Table _____ Favors Table

_____ 50/50 (or similar) Table _____ Guest Book Table _____ Cake Table

_____ Name Card Table _____ Picture Table _____ Gift Table

_____ Head Table > > > _____ No of seats _____ DJ Table

_____ Space for band or other entertainment

Other: _____

_____ Open Bar _____ Cash Bar

Is a second party paying for the bar? If so, please list contact information below.

I have read and understand the general guidelines found in this banquet packet. I understand that there is a \$500 non-refundable deposit required, and that Ligonier Country Club is not responsible for any damage to or loss of personal property. I accept full responsibility for the actions of my guests and will pay for any damages made to the facility and its property.

Event Representative Signature: _____ Date: _____