

Wedding Banquet Menu



Ligonier Country Club

Established 1925



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, ALLISON SIMON, 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!

LIGONIER COUNTRY CLUB
PO Box 597, LIGONIER, PA 15658
724-238-7620
CONTACT@LIGONIERCOUNTRYCLUB.COM

GENERAL MANAGER ~ BILL ELLIOTT EXT 4
FRONT OF HOUSE MANAGER ~ BOBBIE JO FARRELL EXT 8
BANQUETS & MEMBERSHIP ~ ALLISON SIMON EXT 6
EXECUTIVE CHEF ~ RICHARD HAMMOND EXT 9

Hors d'oeuvres

Prices are per person and do not include tax & gratuity

Fresh Seasonal Fruit

SERVED WITH HOMEMADE
STRAWBERRY WHIPPED CREAM

\$3.00

Cheese Display

ASSORTMENT OF DOMESTIC CHEESES & CRACKERS

\$3.00

Vegetable Display

GARDEN FRESH VEGETABLES SERVED WITH RANCH DIP

\$3.00

~Cold Selections~

Shrimp Cocktail

ICED JUMBO SHRIMP SERVED WITH LEMON AND
COCKTAIL SAUCE

\$3.00

Bruschetta with tomato tapenade

TOMATOES WITH OLIVE OIL AND SPICES SERVED ON
TOP OF TOASTED CROSTINI

\$2.00/3 PIECES

Stuffed Cherry tomatoes

YOUR CHOICE OF TUNA OR CHICKEN SALAD

\$2.00/2 PIECES

~Hot Selections~

SHRIMP & CRAB DIP WITH CROSTINI

\$3.00/2 PIECES

MUSHROOMS STUFFED WITH CRABMEAT

\$3.00/2 PIECES

ASSORTED MINI QUICHE

\$3.00/PER PIECE

SCALLOPS WRAPPED WITH BACON

\$4.00/PER PIECE

HAND PREPARED COCONUT SHRIMP

\$3.00/PER PIECE

MINI CRAB CAKES

\$3.00/2 PIECES

SPANAKOPITA

\$3.00/PER PIECE

SWEDISH MEATBALLS

\$2.00/2 PIECES

BOURBON MEATBALLS

\$2.00/2 PIECES

HAND BREADED ZUCCHINI PLANKS

\$2.00/2 PIECES

CAJUN CHICKEN STRIPS WITH FRUIT CHUTNEY

\$3.00/PER PIECE

OTHER APPETIZERS AVAILABLE. WE WILL TRY OUR BEST
TO MEET YOUR REQUESTS.

6% sales tax and 20% gratuity is assessed on all food and non-alcoholic beverage purchases

Stations

Prices are per person and do not include tax & gratuity



Pasta Italiano

FRESH FETTUCCINI &
CAVATAPPI PASTA

SERVED WITH TANGY MARINARA
AND CREAMY ALFREDO SAUCES

& GARLIC TOAST

\$6.00

ADD MEATBALLS

\$6.00

ADD CHICKEN PARMESAN

\$6.00

Seafood

Choose three:

SHRIMP & CRAB, BAKED IN A HOT
DELICIOUS DIP, TOPPED WITH
PARMESAN CHEESE AND SERVED
WITH HOMEMADE PITA CHIPS

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PASTA WITH WHITE CLAM SAUCE

~

SCALLOPS CHAMBORD

~

SHRIMP, CLAMS, OR MUSSELS SERVED

CASINO STYLE

ROCKEFELLER STYLE OR

SCAMPI STYLE

\$15.00

Carving Stations

ROASTED TENDERLOIN OF BEEF

SERVED WITH TANGY

HORSERADISH SAUCE

\$15.00

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ROASTED TURKEY BREAST SERVED
WITH HOMEMADE TURKEY GRAVY

OR CRANBERRY MAYO

\$7.00

~

BAKED HAM SERVED WITH
A BOURBON GLAZE

\$7.00

~

ROASTED LAMB SERVED

WITH MINT JELLY

\$15.00

~

SMOKED SALMON SERVED WITH
CAPER DILL SAUCE AND SEASONED

FLAT BREAD

\$12.00



Fajita

SOUTHWESTERN BEEF & CHICKEN
WITH PEPPERS, ONIONS, SALSA,
SOUR CREAM, & CHEDDAR CHEESE

SERVED WITH WARM SOFT

TORTILLAS

\$14.00

Asian

GENERAL TSAO'S CHICKEN OR
SZECHAUN BEEF SERVED WITH STIR
FRIED SEASONAL VEGETABLES &

WHITE RICE WITH AN

ORIENTAL COOKIE

\$14.00

Mardi Gras

CHICKEN, SHRIMP, & SAUSAGE
JAMBALAYA, BOURBON CATFISH,
AND CAJUN STEAMED CRAWFISH

\$15.00

Southern Style

CRISPY FRIED CHICKEN,
CAJUN SHRIMP & GRITS, AND
HOMESTYLE BEEF BBQ RIBS

\$15.00

Side Stations



Salad Bar

CRISP MESCULIN MIX, TOMATOES,
CHEESE, BEETS, CUCUMBERS,
CROUTONS & CHOICE OF TWO
DRESSINGS
\$6.00

Mashed Potato Bar

CREAMY MASHED POTATOES SERVED
WITH HOMEMADE GRAVY AND
ASSORTED TOPPINGS
\$6.00

Baked Potato Bar

BAKED IDAHO & SWEET POTATOES
SERVED WITH ASSORTED TOPPINGS
\$6.00

Vegetable Bar

Choose two:

BUTTERED CORN
PARISIAN CARROTS
GREEN BEANS ALMANDINE
FRESH BROCCOLI NORMANDY
YELLOW BEAN, GREEN BEAN,
& CARROT MEDLEY
\$6.00

Viennese Coffee Station

FRESHLY BREWED COFFEE AND
ASSORTED TEAS SERVED WITH
WHIPPED CREAM,
SUGAR, SHAVED CHOCOLATE,
CINNAMON STICKS, PIROUETTE
COOKIES
\$6.00

Dessert Bar

ASSORTED CAKES, PIES, COOKIES,
& MINI CHEESECAKES
\$5.00

Ice Cream Sundae Bar

HOMESTYLE VANILLA &
CHOCOLATE ICE CREAM SERVED
WITH HOT FUDGE,
CARAMEL SAUCE AND ASSORTED
SUNDAE TOPPINGS
\$5.00

Wedding Sit Down Menu

Prices are per person and do not include tax & gratuity



THIS OPTION INCLUDES YOUR CHOICE OF 3 APPETIZERS
SERVED HOUSE SALAD WITH YOUR CHOICE OF DRESSING
2 ENTRÉE SELECTIONS OR A DUO PLATE TO INCLUDE A STARCH & A VEGETABLE
\$55.00

Kors d'oeuvres

choose three:

FRESH SEASONAL FRUIT
CHEESE DISPLAY
VEGETABLE DISPLAY

BRUSCHETTA WITH CROSTINI
SWEDISH MEATBALLS
BOURBON MEATBALLS

Kors d'oeuvres can be upgraded for an additional cost

\$288.00 per 100 count

SHRIMP COCKTAIL

ASSORTED MINI QUICHE

STUFFED CHERRY TOMATOES
WITH TUNA OR CHICKEN

SCALLOPS WRAPPED IN BACON

SAUSAGE STUFFED MUSHROOMS

HAND BREADED COCONUT SHRIMP

CRAB STUFFED MUSHROOMS

MINI CRAB CAKES

SPANAKOPITA

6% sales tax and 20% gratuity is assessed on all food and non-alcoholic beverage purchases

Wedding Sit Down Selections



Salads

~CHOICE OF ONE~

Mixed Green Salad

MIXED GREENS TOPPED WITH
BEETS, CARROTS, TOMATOES,
BANANA PEPPERS, & CROUTONS

Caesar Salad

ROMAINE LETTUCE, ASIAGO CHEESE,
CROUTONS, & CAESAR DRESSING

LCC Salad

MESCLUN GREENS TOPPED WITH
PEPPERS, CUCUMBER, RED ONION,
ASIAGO CHEESE AND BALSAMIC
DRESSING

Classic Greek Salad

BLACK OLIVES, FETA CHEESE, &
ARTICHOKES

Starch

~CHOICE OF ONE~

BAKED POTATO, TWICE BAKED POTATO, BABY BAKED POTATO, ROSEMARY REDSKINS, OVEN BROWNED REDSKINS,
RICE PILAF, OR PASTA MARINARA

Vegetable

~CHOICE OF ONE~

PARISIAN DILL CARROTS, GREEN BEANS ALMANDINE, FRESH BROCCOLI SPEARS, NORMANDY BLEND (CAULIFLOWER,
BROCCOLI, & CARROT MEDLEY), PRINCE EDWARDS BLEND (YELLOW BEAN, GREEN BEAN, & CARROT MEDLEY), OR
FRESH ROASTED ASPARAGUS

Plated Dinner Entrée Selections



Prime Rib

SERVED IN HOT AUJUS

Roasted Tenderloin Oscar

TOPPED WITH CRABMEAT,
ASPARAGUS, & HOLLANDAISE SAUCE

Fresh from the Sea

PARMESAN HADDOCK,
FILET OF SALMON OSCAR,
MARYLAND CRAB CAKES, CRAB
STUFFED HADDOCK

Filet Mignon

SERVED WITH SAUTÉED
MUSHROOMS

Stuffed Pork Chop

Pork Tenderloin

Roasted Tenderloin

WITH CHATEAUBRIAND SAUCE

Chicken

~Choose One~

STUFFED CHICKEN BREAST,
CHICKEN CORDON BLEU, CHICKEN
ROMANO, CHICKEN MARSALA, OR
CHICKEN PARMESAN

Plated Duet Dinner Selections



Red & White

TENDERLOIN FILET & YOUR CHOICE
OF CHICKEN ENTRÉE

Surf & Turf

TENDERLOIN FILET & YOUR CHOICE
OF SEAFOOD ENTRÉE

Fin & Feather

YOUR CHOICE OF CHICKEN ENTRÉE
& SEAFOOD ENTRÉE

GLUTEN FREE & VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

Wedding Buffet Selections



WEDDING BUFFET INCLUDES YOUR CHOICE OF 3 HORS D'OEUVRES, SERVED HOUSE SALAD WITH YOUR CHOICE OF DRESSING, 2 ENTRÉE ITEMS, 2 STARCHES, VEGETABLE, FRESH HOT DINNER ROLLS, COFFEE, TEA, & FOUNTAIN DRINKS

\$48.00

Hors D'oeuvres

~CHOICE OF THREE~

SEASONAL FRUIT DISPLAY, CHEESE & CRACKER DISPLAY, VEGETABLE CRUDITÉ DISPLAY, BRUSCHETTA WITH CROSTINI, SWEDISH MEATBALLS, & BOURBON MEATBALLS

Additional Hors D'oeuvres Available

~\$288.00 PER 100 COUNT~

SHRIMP COCKTAIL, STUFFED CHERRY TOMATOES (CHICKEN OR TUNA), STUFFED SAUSAGE MUSHROOMS, STUFFED CRAB MUSHROOMS, ASSORTED MINI QUICHE, BACON WRAPPED SCALLOPS, HAND PREPARED COCONUT SHRIMP, MINI CRAB CAKES, & SPANAKOPITA

Entrée selections

Chicken

STUFFED CHICKEN BREAST WITH SUPREME SAUCE, CHICKEN PICCATA, CHICKEN ROMANO, CHICKEN PARMESAN, OR CHICKEN MARSALA

Seafood

HADDOCK FILET, GARLIC PARMESAN HADDOCK, ENGLISH STYLE HADDOCK, BOSTON STYLE, OR ITALIAN STYLE HADDOCK

Beef

BEEF TENDERLOIN CHATEAU, BEEF BURGUNDY TIPS, BOURBON TENDERLOIN MEDALLIONS, OR PULLED POT ROAST AUJUS

Pork

STUFFED PORK CHOP WITH GRAVY, OR APPLE BOURBON PORK LOIN MEDALLIONS

Wedding Buffet Selections Continued

Starch

~CHOICE OF TWO~

PASTA MARINARA, PASTA ALFREDO, PASTA WITH OLIVE OIL & GARLIC, OR BUTTERED PASTA

CAJUN REDSKIN POTATOES, OVEN BROWNEED POTATOES, BABY BAKED POTATOES, AU GRATIN POTATOES, SCALLOPED POTATOES, OR RICE PILAF

Vegetable

~CHOICE OF ONE~

PARISIAN DILL CARROTS, GREEN BEANS ALMANDINE, BUTTERED CORN, FRESH BROCCOLI, NORMANDY BLEND, OR PRINCE EDWARDS BLEND

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 ½ 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 HOUR	\$19+	\$21+	\$23+
3 HOUR	\$21+	\$23+	\$25+
4 HOUR	\$23+	\$25+	\$27+
5 HOUR	\$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 & 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



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 ALLISON SIMON.

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

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.

WHEN NECESSARY, LIGONIER COUNTRY CLUB WILL NOT BE LIABLE FOR SERVICES NOT RENDERED.

General Guidelines ~ Continued

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

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: _____

WEDDING INFORMATION SHEET

PLEASE COMPLETE THE INFORMATION BELOW AND RETURN IT TO THE CLUB MANAGER.

NAME OF BRIDE: _____ DATE OF EVENT: _____

NAME OF GROOM: _____ 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

____ NAME CARD TABLE ____ GIFT TABLE ____ DJ TABLE

____ CAKE TABLE ____ COOKIE TABLE ____ CANDY TABLE

____ HEAD TABLE >>> ____ NO. OF SEATS

OTHER: _____

DO YOU WANT A CHAMPAGNE TOAST FOR THE HEAD TABLE? ____ YES ____ NO

DO YOU WANT A CHAMPAGNE TOAST FOR THE GUESTS? ____ YES ____ NO

____ OPEN BAR ____ CASH BAR ____ BRIDAL DANCE SHOTS (CHARGED PER BOTTLE USED)

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: _____