Ligonier Country Club

BANQUET MENU

We at 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. Your meals will be prepared under the supervision of Chef Jessica, and our expert culinary team is happy to create and customize a menu that exceeds all of your expectations. Every detail attended to your event will be conducted by our Banquet Manager, Assistant General Manager, Michael and both areas under the guidance of our General Manager, Bill Elliott.

DUE TO CONSTANTLY CHANGING MARKET CONDITIONS,
PRICES ARE SUBJECT TO CHANGE.
PRICING CAN BE GUARANTEED 30 DAYS OUT FROM YOUR EVENT.

Contact us at 724.238.7620 or

Events@ligoniercountryclub.com

Ligonier Country Club 729 Fairway Lane Ligonier, PA 15658

General Manager - Bill Elliott ext. 4

Banquet Manager - ext. 8

Assistant General Manager- Michael Sherid ext. 6

Breakfast Menu

Available until 12pm

Continental Breakfast $5.00
Assorted homemade doughnuts and coffee

Executive Breakfast $6.50
Assorted homemade doughnuts, vanilla yogurt, fresh berries, granola with coffee

Breakfast Sandwich $8.00
Egg patty, choice of breakfast meat, and American cheese on an English muffin or biscuit.
Complete with coffee & appropriate condiments

Breakfast Buffet $15.00
Choose one from each column.

Scrambled Eggs	Bacon	Home Fries	Toast
Pancakes	Sausage	Hash Browns	English Muffins
Belgium Waffles	Ham	Cheesy Potato	Biscuits
French Toast Casserole	Sausage Gravy	Casserole	

Complete with coffee & appropriate condiments.

Omelet Station $18.00
Includes a choice of bacon or sausage and home fries

Additional items can be added a la carte for $3.00

ADD Scones/Muffins	$2.50 per person
ADD Doughnuts	$2.00 per person
ADD Vanilla Yogurt, Fresh Berries & Granola	$3.50 per person
Add Orange & Cranberry Juices	$2.50 per person

**Alternate options available upon request. All prices are per person charge.*
6% sales tax and 20% service charge are not included in pricing. 15% of service charge will be distributed amongst waitstaff and 5% may be used for administration

Luncheon Menu

Only available prior to 3:00 pm. Minimum of 20 people required

Buffet Luncheons $24.00

Make any option into a served sit-down lunch...*ADD $2.00 per person*

••Choose One Soup or Salad••

Soups: Italian Wedding ~ Chicken Noodle ~ Beef Vegetable ~ Tomato Florentine
Served with crackers.

Salad: Bowl of Mixed Greens with assorted toppings and two dressings.
Served with dinner rolls and butter.
SIT DOWN: One dressing on the side; *all guests required to get the same dressing*
additional $1 per guest for 2 dressing. Additional $2 per guest for 3 choices.

••Choose Two Entrées••

(Maximum of two selections for a plated luncheon)

Chicken Crepes with Supreme Sauce
Chicken Parmesan
Chicken Piccata
Chicken Marsala

Garlic Herb Tilapia
Maple Dijon Pork Chop
Italian Roast Beef (+$6)
Carved Smoked Salmon (+ $12)

••Choose One Starch••

Mashed Potatoes
Rice Pilaf
Pasta Marinara
Seasoned Red Skin Potatoes

••Choose One Vegetable••

Honey Dill Carrots
Green Beans Almandine
Buttered Sweet Corn

Maple Bacon Brussel Sprouts
Broccoli, Cauliflower, Carrot Medley

••Dessert available upon request for an additional $4••

Choices are: Scoop of Ice Cream with Chocolate Sauce, Cake, Brownie Sundae, Apple or Peach Pie.

Gluten Free, Vegetarian and Dietary substitutions available upon request.

Alternate options available upon request. All prices are per person charge. 6% sales tax and 20% service charge are not included in pricing.*

Luncheon Menu

Only available prior to 3:00 pm

Specialty Luncheon Salad Bar $23.00

Choice of: Mesclun Greens, Mixed Greens or Fresh Spinach

Choice of Two Dressings

Dinner Rolls & Butter
Julienned Chicken Included
Add Croissants for additional $2.00pp

••Salad Toppings to Include••

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

••Choose Two Sandwich Spreads••

Chicken Salad with Grapes, Tuna Salad or Ham Salad

Homemade Soup	$4.00
Pulled Turkey Breast	$5.00
*Carved Beef Tenderloin	$12.00
*Carved Salmon	$14.50

••Dessert available upon request for an additional $4••

Choices are: Scoop of Ice Cream with Chocolate Sauce, Cake, Brownie Sundae, Apple or Peach Pie.

*Alternate options available upon request. All prices are per person charge. 6% sales tax and 20%** service charge are not included in pricing.*

Hors d'Oeuvres

Priced Per Person

Assorted Cheese & Meat Tray $5.50
Chef's selection of domestic cheeses and meats displayed with crostini and mustard. Upgrade to jarcuterie +1.50

Fresh Vegetable Crudité $4.50
A variety of fresh seasonal vegetables artfully displayed and served with a ranch dip.

Fresh Fruit Display $5.50
Chef's selections of seasonal fresh fruit. Only available during select season.

Italian Cheese & Meat Display $9.50
Chef's selection of imported cheeses, Italian meats, crostini, pepperoncini & mixed olives.

Bruschetta $3.50
Diced tomatoes and onions blended with seasonings and olive oil. Served with crostini.

Meatballs $6.00
5 meatballs covered in your choice of Bourbon, Swedish, BBQ, Mango Habanero or Sweet Chili

Potato Chips & Pretzels $5.00 per table
ADD Ranch Dip $2.00 per table

Assorted Dips

(served with appropriate breads or crackers)

Cold Spinach	$3.50
Hot Artichoke & Spinach	$4.00
Buffalo Chicken	$4.00
Roasted Vegetable	$4.00
Pimento Cheese	$4.00

••Hors d'oeuvres Priced by Piece••

Mini Crab Cakes	$3.50
Coconut Shrimp	$3.75
Shrimp Cocktail	$3.50
Sausage Or Crab Stuffed Mushrooms	$3.00

*Alternate options available upon request. All prices are per person charge. 6% sales tax and 20%** service charge are not included in pricing.*

Buffet Dinners

Priced Per Person

••Choose Soup or Salad Bar••

Soups: Italian Wedding ~ Chicken Noodle ~ Beef Vegetable ~ Tomato Florentine
Salad: Mixed Green Salad with a Variety of Toppings
Served with Dinner Rolls and Butter.
Ranch & Italian Dressings

••Choose One Entrée $30.00••
••Choose Two Entrées $33.00••
••Choose Three Entrées $36.00••

Garlic Herb Tilapia
Carved Pork Tenderloin
Baked Ham Slices with Bourbon Glaze
Roasted Turkey Over Stuffing & Gravy

Chicken Parmesan
Chicken Piccata
Chicken Marsala
Italian Pot Roast (+$6)
Carved Smoked Salmon (+ $12)

••Choose Two Starches••

Rice Pilaf
Seasoned or Cajun Red Skin Potatoes
Red Skin Mashed Potatoes

Pasta Marinara
Pasta Aglio e Olio
Buttered Spaetzle

••Choose One Vegetable••

Honey Dill Carrots
Green Beans Almandine
Buttered Sweet Corn

Maple Bacon Brussel Sprouts
Broccoli, Cauliflower, Carrot Medley

••Chef choice dessert, coffee, tea and soft drinks included••

These Entrees are merely suggestions.
We are happy to work with you to come up with the perfect menu for your function.
Gluten Free & Dietary substitutions available upon request.

*Alternate options available upon request. All prices are per person charge. 6% sales tax and 20%** service charge are not included in pricing.*

Sit-Down Dinners

Priced per person

••Choose One Soup or Salad••

Soups: Italian Wedding ~ Chicken Noodle ~ Beef Vegetable ~ Tomato Florentine
Salads: House Salad ~ LCC Mesclun Tossed Salad

Salads served with dinner roll and butter.
(All guests required to get the same dressing)
Dressing choices on the table ADD $1 per guest

••Entrées••

Maximum of two selections

***6oz Filet~Market Price**
Served with or without sautéed mushrooms

***Salmon Tuscany~$36.00**
Grilled and topped with sundried tomatoes and spinach in a garlic cream sauce

Baked Ham Steak Dinner with Bourbon Sauce~$23.00
Apple Butter or Maple Dijon Grilled Pork Chop~$24.00
Chicken Marsala~$30.00
Breaded Chicken Parmesan~$28.00
Chicken Piccata~$30.00
***Grilled Lemon Salmon Filet~$34.00**
Consuming raw or undercooked food may cause foodborne illness

••Choose One Starch••

Rice Pilaf
Seasoned or Cajun Red Skin Potatoes
Red Skin Mashed Potatoes
Baked Potatoes
Twice Baked Potatoes
Pasta Marinara

••Choose One Vegetable••

Parisian Dill Carrots
Green Beans Almandine
Buttered Sweet Corn
Maple Bacon Brussel Sprouts
Broccoli, Cauliflower, Carrot Medley

••Choose One Dessert••

Homemade Cake, Hershey's Syrup topped Ice Cream, Mini Brownie Sundae, Apple or Peach Pie.

*Alternate options available upon request. All prices are per person charge. 6% sales tax and 20%** service charge are not included in pricing.*

Strolling Dinner Stations

Minimum of 3 stations. Priced per person

••Pasta Italiano••
Pasta with marinara and alfredo sauces
on the side and garlic sticks. $6.00
ADD Meatballs $6.00
ADD Chicken Parmesan $7.00

••Mac & Cheese Bar ••
Homemade Macaroni and Cheese and toppings of
Chicken, Broccoli, and Bacon
$12.00

••Vegetarian••
Ratatouille, Marinated Portabellas ,and
Spaetzle with cabbage
$12.00

••Seafood••
Garlic and Herb Tilapia, Shrimp Scampi
over Rice, and White Clam Pasta
$18.00

••Taco ••
Seasoned Beef and Chicken
Toppings include:
Salsa, shredded cheese, lettuce, tomato, onion,
jalapeños and sour cream. Served with
hard and soft tortillas
$12.00

••Barbeque••
Barbequed Beef Brisket, Chicken and Ribs
$18.00

••Carving ••
Carved Baked Ham $6.00
Pork Tenderloin $6.00
Carved Turkey Breast $6.00
*Roasted Tenderloin $12.00
*Smoked Salmon $14.50

••Risotto Station••
Plain, Sundried Tomato, and
Mushroom Risottos
$6.00

••Salad Bar••
Crisp mesclun and iceberg mix, tomatoes,
cheese, beets, banana peppers, croutons,
choice of two dressings and dinner rolls
$6.50

••Baked Potato Bar••
Baked Idaho, Sweet Potatoes,
Red Skin Mashed Potatoes or
Mashed Sweet Potatoes served with
assorted toppings
One Starch: $6.00
Two Starches: $9.00

••Vegetable Station••
Choice of two:
Honey Parisian Carrots; Green Beans
Almandine; Buttered Sweet Corn;
Maple Bacon Brussel Sprouts;
Broccoli, Cauliflower, Carrots Medley
$4.00

••Dessert Bar••
Assorted Cakes, Pies, Cookies &
Mini Cheesecakes
$5.00

••Ice Cream Sundae Bar••
Homestyle vanilla ice cream served
with hot fudge, caramel sauce and
assorted sundae toppings
$6.00

••Viennese Coffee Station••
Fresh coffee and hot tea. Whipped cream, sugar,
brown sugar, shaved chocolate, lemons, cream,
cinnamon sticks and pirouette cookies
$8.00

••Snacks••
Chips & Pretzels with Ranch & Hummus Dips,
Goldfish Crackers and Peanuts
$4.00

*Alternate options available upon request. All prices are per person charge. 6% sales tax and 20%** service charge are not included in pricing.*

Bar Service Options

Because we want to ensure the safety of our club's members and guests, it is our policy to monitor all events with the service of alcoholic beverages. No liquor will be served to anyone less than 21 years of age. We will card those appearing to be under the legal drinking age. 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••

Two Domestic Draft ½ kegs; House Wine; Mixers & Garnishes are included.

	Call	Mid-Level	Top Shelf
3 Hour	$30.00+	$34.00+	$41.00+
4 Hour	$36.00+	$42.00+	$49.00+

Call Brands

House Vodka
House Gin
House Bourbon
House Whiskey
House Rum
Spiced Rum
Peach Schnapps
House Scotch
Amaretto
Coffee Liqueur

Mid Shelf Brands

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

Top Shelf Brands

Ketel One Vodka
Tanqueray Gin
Maker's Mark Bourbon
Jack Daniels Whiskey
Bacardi White Rum
Captain Morgan Spiced Rum
DeKuyper Peach Schnapps
Dewar's Scotch
Di Saronno Amaretto
Kahlua Coffee Liqueur

Consumption Bar

Domestic 1/2 Keg	$300
Premium 1/2 Keg	Market Price
Domestic 1/4 Keg	$250
Premium 1/4 Keg	Market Price
Domestic Can Beer	$4.50+
Premium Can Beer	$6.50+
Glass House Wine	$8.00+
Bottle Call Liquor	$65.00
Bottle Mid Liquor	$85.00
Bottle Top Liquor	$100.00

Ultimate Mimosa Bar

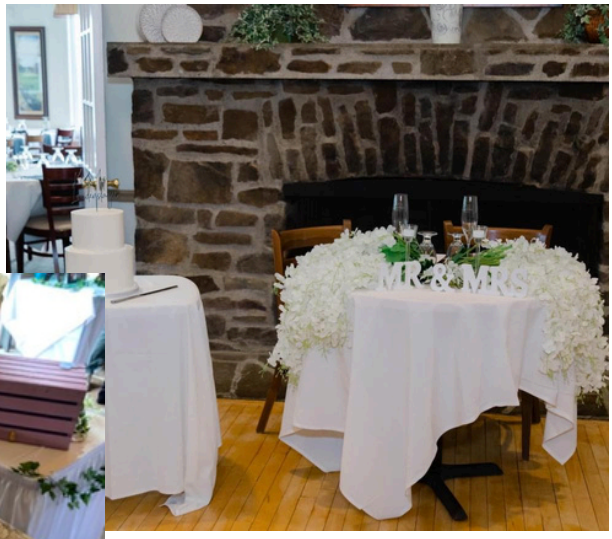
Orange Juice, Cranberry Juice, & Pink Lemonade
Verdi Spumante ~ Original or Flavored
Strawberry, Raspberry, & Blueberry Garnishes
$15+ per person

Bar Extras

Bottle of House Wine (1.5L)	$36+
Verdi Spumante Toast	$8.00+ per glass
Martini & Asti Spumante Toast	$10.00+ per glass
Bridal Dance Shots	$2.00+ per person
Mimosas	$8+ per glass
Sangria Punch Bowl	$50+ per bowl
Non-Alcoholic Punch Bowl	$35+ per bowl

A $75 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.

Photo Gallery



General Guidelines

Guarantee
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. Count cannot decrease 48 hours prior to event.

Deposits and Payments
Ligonier Country Club requires non-refundable deposit ($100-$1000) depending on event 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)

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 at least two months prior function. Any special dietary requirements or selections not designated on the menu must be specified fourteen (14) days prior to your event. Due to constantly changing market conditions, prices are subject to change up until 30 days prior.

Room Charges
A room charge will be added to the bill accordingly. (For Members of Ligonier Country Club, room charges are waived.)
All member sponsored events will receive a 1/2 priced room charge.
Ballroom (80-100 seats) $750
Dining Room (50-60 seats) $750
Both Rooms (up to 150) $1,500
Full Indoor Facility $2,500
Pavilion Patio (Approx 50-60) $750
Inside Pavilion (Approx 60-70) $750
Full Outdoor Pavilion (approx. 70 under roof and 120 people with patio) $2,500
Entire Facility $4000

Audiovisual
Microphone and television available upon request.

Decorations
Functions with a sit down or buffet meal have covered tables with white linen cloths and white linen napkins. Colored napkins and overlays require an additional charge of $1.00 per guest, and must be requested ten (10) days prior to the event. LCC will provide table arrangement with linen and silverware as well as cleanup. Please arrange adequate time for additional decorating before your event.

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 $2.00 per guest. Traying must be decided at the time of menu decisions.
Ligonier Country Club will not be liable for services not rendered.

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. We reserve the right to use pictures of event set up for LCC marketing.

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 plus a service fee.

Disclaimer
LCC is not liable in the case of an event of force majeure or an act of God, which lies beyond the control of the Ligonier Country Club, which may disrupt normal operation of the monument and result in being completely closed.

Disclaimer

LCC is not liable in the case of an event of force majeure or an act of God, which lies beyond the control of the Ligonier Country Club, which may disrupt normal operation of the monument and result in being completely closed. Please note that due to the extreme volatile market, prices and availability are subject to change. With the help of our professional staff, we strive to provide the most reasonable prices and accommodations.

Directions

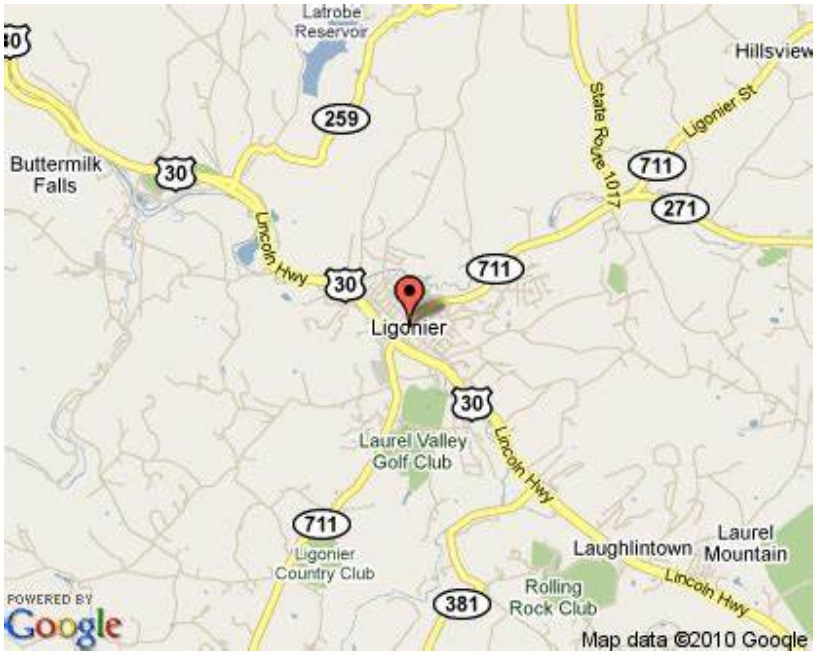
From Greensburg/Latrobe

Take Route 30 East to Rt 711 S
Follow Rt 711 S for 2.5 Miles
Make a left on Country Club Road

From Turnpike

Take Rt 711 N for 9.6 Miles
LCC will be on your right

W N



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Wedding Information Sheet

Please complete the information below and return with deposit.

Name of Bride/Groom: _____ Date of Wedding: _____

Time of Event: _____ No. of Expected Guests:_____

Contact Person: _____ Phone _____

Cell Phone: _____ Email:_____

Person/company to be billed:

Name: _____ Phone No.: _____

Address:_____

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

____ Guest Book Table _____ Cake Table _____ Space for Entertainment/DJ

____ Picture Table _____ Gift Table _____ Name Card Table

____Head Table (# seats___) _____ Cookie Table _____ Candy Table

Other: _____

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 packet, and I understand that there is a $500 non-refundable deposit required. I understand payment is due the day of the event and that there will be a 3% finance charge if paying with a credit card.
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.

Host Representative Signature _____Date:_____

Event Information Sheet

Please complete the information below and return with deposit.

Name of Event: _____ Date of Event: _____

Time of Event: _____ No. of Guests (est.):_____

Contact Person: _____ Phone _____

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 _____ Space for Entertainment/DJ

_____ 50/50 Auction Table _____ Guest Book Table _____ Cake Table

_____ Name Card Table _____ Picture Table _____ Gift Table

_____ Favors Table _____ Open Bar _____ Cash Bar

Other: _____

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 packet, and I understand that there is a $($150-$500)non-refundable deposit required. I understand payment is due the day of the event and that there will be a 3% finance charge if paying with a credit card.
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. An automatic 20% of gratuity will be added onto the final bill. 15% will be given to the server and 5% may be used for administrative purposes.

Host Representative Signature _____Date:_____

Ligonier Country Club's 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.
- It is the responsibility of the guests to provide transportation to any visibly intoxicated person.

o *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: _____