



# WEDDING CEREMONY & RECEPTION MENUS



132 Pine Ridge Rd  
Blairsville, PA 15717  
Phone 724.459.7191 ext 111

[www.chestnutridgeresort.com](http://www.chestnutridgeresort.com)

LOCATED 44 MILES EAST OF PITTSBURGH, 50 MILES WEST OF ALTOONA,  
25 MILES EAST OF MURRYSVILLE, 22 MILES NORTHEAST OF GREENSBURG

# WEDDINGS AT-A-GLANCE

## *Pine Ridge Package*

- On-site Coordinator to plan your Reception
- (2) Stationed hors d'oeuvres
- Choice of Plated or Buffet Dinner (2 entrees)
- Self Serve Coffee station
- Cake Cutting Service, served to all guests
- House Brand Bar Service
- Champagne Toast for Bride & Groom
- Floor length white linen  
\*alternate colors upon request\*
- Your choice of napkin color
- Round dinner tables and banquet chairs
- China, glassware, silverware
- Dancefloor with custom floor plan
- Reception set up & tear down
- Free self parking for all guests

## *Laurel Blossom Package*

- On-site Coordinator to plan your Reception
- (2) Passed hors d'oeuvres
- (2) Stationed hors d'oeuvres
- Choice of Plated or Buffet Dinner (3 entrees).
- Self Serve Coffee station
- Cake Cutting Service, served to all guests
- Executive Brand Bar Service
- Champagne Toast for bridal party and parent tables
- Floor length white linen  
\*alternate colors upon request\*
- Your choice of napkin color
- Round dinner tables and banquet chairs
- China, glassware, silverware
- Dancefloor with custom floor plan
- Reception set up & tear down
- Free self parking for all guests

## *Red Oak Package*

- On-site Coordinator to plan your Reception
- (2) Passed hors d'oeuvres
- (3) Stationed hors d'oeuvres
- Choice of Plated or Buffet Dinner (3 entrees w/ Carvery).
- Premium Coffee station
- Cake Cutting Service, served to all guests
- Platinum Brand Bar Service
- Champagne toast for all guests
- Floor length white linen  
\*alternate colors upon request\*
- Your choice of napkin color
- Round dinner tables and rented Chiavari chairs
- China, glassware, silverware
- Dancefloor with custom floor plan
- Reception set up & tear down
- Free self parking for all guests
- **FREE 4some** (2nd 4some half off) at Top Rated Tom's Run Golf Course.

*Weddings include an exclusive photo op  
on scenic Tom's Run Golf Course  
"weather permitting"  
(bridal party & photographer only)  
to be accompanied by Chestnut Ridge staff*

### **PINE RIDGE PACKAGE**

\$89.95 PER PERSON  
5 HOUR RECEPTION  
4 HOUR BAR

### **LAUREL BLOSSOM PACKAGE**

\$105.95 PER PERSON  
5 HOUR RECEPTION  
4 HOUR BAR

### **RED OAK PACKAGE**

\$139.95 PER PERSON  
5 HOUR RECEPTION  
4 HOUR BAR  
CHIVARI CHAIRS INCLUDED

***pricing does not include 21% service charge and 6% tax***



# Pine Ridge Wedding Package

## STATIONED HORS D'OEUVRES

*choose two*

Vegetable Crudit  with Creamy Dill Dip  
Assorted Cheeses with Crackers & Dijon  
Fresh Fruit Display with Honey Yogurt Dip  
Hummus with Pita Breads

## PLATED DINNER

*plated house salad course for all guests*

*choose two entrees*

### Chicken Marsala

*pan seared chicken with  
mushrooms and marsala wine sauce*

### Chicken Pancetta

*lightly breaded breast of chicken served with  
pancetta & rosemary cream sauce*

### Crab Stuffed Sole

*sole stuffed with Maryland crab stuffing and finished  
with a sherry cream sauce*

### Baked Cod

*fresh cold water cod, served with creamy Tuscan sauce*

### Butternut Squash Ravioli

*sauteed grape tomatoes, wilted kale, olive oil and garlic*

### Grilled 8oz. Sirloin

*served with a Cabernet demi glace*

### NY Strip Steak

*grilled 10oz. strip steak topped with seared onions and garlic butter*

Vegetarian / Vegan entrees can be accommodated  
through your event coordinator

## BUFFET DINNER

*plated house salad course for all guests*

*choose two entrees*

## ENTREES

Chicken Marsala

Chicken Pancetta

Stuffed Chicken Breast

Chicken Parmigiana

Baked English Cod

Stuffed Sole

Sliced, Smoked Brisket w/ BBQ Glaze

Sliced Roast Sirloin with Beef Au Jus

Sliced Tender Pork Loin with CranApple Chutney

## Add-On CHEF CARVERY

Honey Glazed Ham, Roasted Turkey, or Pork 3.95 per person

Top Royal Round Roast 4.95 per person

Slow Roasted Prime Rib 6.95 per person

*\$75 chef attendant fee*

## VEGETABLES & SIDES

*choose two for plated, three for buffet*

Green Beans with Red Peppers

Broccoli, Cauliflower, Carrots

Glazed Baby Carrots

Steamed Broccoli

Green Bean Almondine

Sugar Snap Peas with Red Peppers

Garlic Smashed Redskins

Herb Roasted Redskins

Sour Cream Chive Whipped Potatoes

Classic Ziti Mushroom Alfredo

Penne Tomato Cream

Rigatoni Marinara or Meat Sauce

## BEVERAGE PACKAGE

Sodas - Juices- Mixers / Beer: Miller Lite & Yuengling Draft Beer,

House Brand Liquors to include: Vodka, Gin, White Rum, Spiced Rum, Whiskey, Bourbon, Scotch, Tequila,

Amaretto, Irish Cream, Coffee Liquor, and Peach Schnapps

House Wine: Chardonnay, Pinot Grigio, Cabernet Sauvignon, White Zinfandel

1 bartender per 100 guests / \$125 bartender fee per bartender

*Bar Upgrade available, ask your planner*

## PINE RIDGE PACKAGE

\$89.95 PER PERSON

5 HOUR RECEPTION / 4 HOUR BAR

**pricing does not include 21% service charge and 6% tax**

# Laurel Blossom Wedding Package

## PASSED HORS D'OEUVRES

choose two

- Vegetable Spring Rolls
- Spanakopita
- Crab Stuffed Mushrooms
- Lemon Pepper Chicken Skewers
- Sausage Stuffed Mushrooms
- Mini Crab Cakes
- Bordelaise Meatballs
- Coconut Shrimp
- Tomato Basil Bruschetta
- Mini Quiche
- Chicken & Asiago Phyllo Cups
- Caprese Skewers

## STATIONED HORS D'OEUVRES

choose two

- Vegetable Crudité with Creamy Dill Dip
- Assorted Cheeses with Crackers & Dijon
- Fresh Fruit Display with Honey Yogurt Dip
- Hummus with Pita Bread & Veggies
- Spinach & Artichoke Dip with Tortilla Chips

## PLATED DINNER

plated house salad course for all guests  
choose three entrees

### Chicken Marsala

pan seared chicken with mushrooms  
in a marsala wine sauce

### Chicken Pancetta

lightly breaded breast of chicken served with  
pancetta & rosemary cream sauce

### Stuffed Pork Chop

roasted pork with bread dressing, finished with natural gravy

### Crab Stuffed Sole

sole stuffed with Maryland crab stuffing and finished  
with a sherry cream sauce

### Herb Encrusted Cod

fresh cold water cod, coated in Italian bread crumbs, seared and  
topped with roasted peppers, artichokes, spinach & parmesan cheese

### Baked Atlantic Salmon

Served with shrimp and cajun lime butter

### Grilled Mahi Mahi

served with lemon and herb brown butter sauce

### Butternut Squash Ravioli

sauteed grape tomatoes, wilted kale, olive oil and garlic

### NY Strip Steak

grilled 10oz. strip steak topped with seared onions and garlic butter

### Filet Mignon

8oz beef filet, Cabernet demi-glace

Vegetarian / Vegan entrees can be accommodated  
through your event coordinator

## BUFFET DINNER

plated house salad course for all guests  
choose three entrees

## ENTREES

- Chicken Marsala
- Chicken Pancetta
- Stuffed Chicken Breast
- Chicken Valois
- Chicken Parmigiana
- Baked English Cod
- Stuffed Sole

- Grilled Atlantic Salmon with Cajun Lime Butter
- Sliced, Smoked Brisket w/ BBQ Glaze
- Sliced Roast Sirloin with Cabernet Demi Glace
- Sliced Tender Pork Loin with CranApple Chutney

## CHEF CARVERY

substitute one of the above entrée selections for a carvery

- Honey Glazed Ham, Roasted Turkey, or Pork 3.95 per person
- Top Royal Round Roast 4.95
- Slow Roasted Prime Rib 6.95 per person
- \$75 chef attendant fee

## VEGETABLES & SIDES

choose two for plated, three for buffet

- Green Beans with Red Peppers
- Broccoli, Cauliflower, Carrots
- Glazed Baby Carrots
- Steamed Broccoli
- Green Bean Almondine
- Sugar Snap Peas with Red Peppers
- Garlic Smashed Redskins
- Herb Roasted Redskins
- Sour Cream Chive Whipped Potatoes
- Classic Ziti Mushroom Alfredo
- Penne Tomato Cream
- Rigatoni Marinara or Meat Sauce

## BEVERAGE PACKAGE

- Sodas - Juices- Mixers / Beer: Miller Lite, Yuengling Draft Beer, 2 selections of Domestic Bottled Beer
- House Wine: Chardonnay, Pinot Grigio, Cabernet Sauvignon, White Zinfandel
- Liquors to Include: Tito's Vodka, Beefeater Gin, Dewar's Scotch, Jose Cuervo Gold, Jim Beam Bourbon, Jack Daniels Whiskey, Bacardi Light Rum, Captain Morgan Spiced Rum, Kahlua, Amaretto, Peach Schnapps, Irish Cream
- 1 bartender per 100 guests / \$125 bartender fee per bartender
- Bar upgrade available, ask your planner

## LAUREL BLOSSOM PACKAGE

\$105.95 PER PERSON

5 HOUR RECEPTION / 4 HOUR BAR

pricing does not include 21% service charge and 6% tax



# Red Oak Wedding Package

## PASSED HORS D'OEUVRES

choose two

- |                              |                              |
|------------------------------|------------------------------|
| Vegetable Spring Rolls       | Bordelaise Meatballs         |
| Spanakopita                  | Coconut Shrimp               |
| Crab Stuffed Mushrooms       | Tomato Basil Bruschetta      |
| Lemon Pepper Chicken Skewers | Mini Quiche                  |
| Sausage Stuffed Mushrooms    | Chicken & Asiago Phyllo Cups |
| Mini Crab Cakes              | Caprese Skewers              |

## PLATED DINNER

choice of house or vineyard plated salad course for all guests  
choose three entrees

### Chicken Marsala

pan seared chicken with mushrooms and marsala wine sauce

### Chicken Limone

pan seared chicken, with lemon, capers, and a white wine sauce

### Macadamia Nut Chicken

toasted macadamia nut encrusted chicken pan fried  
in a Frangelico beurre blanc

### Stuffed Pork Chop

roasted pork with bread dressing, finished with natural gravy

### Roasted Salmon

Norwegian salmon, roasted and topped with dill buerre blanc

### Pan Seared Halibut

seared halibut with light Chardonnay butter sauce

### Maryland Crab Cakes

lump crab cakes, pan seared and finished with Dijon glaze

### Butternut Squash Ravioli

sauteed grape tomatoes, wilted kale, olive oil and garlic

### NY Strip Steak

10oz. strip steak topped with seared onion and garlic butter

### Slow Roasted Prime Rib

rubbed with a blend of herbs and seasonings, served with au jus

### Filet Mignon

8oz beef filet, Cabernet demi-glace

### Filet Combination w/ Shrimp, Chicken, or Crab Cake

5oz filet served with either shrimp, chicken, or crab cake with  
sauce accompaniment

Vegetarian / Vegan entrees can be accommodated  
through your event coordinator

## STATIONED HORS D'OEUVRES

choose three

- Vegetable Crudit  with Creamy Dill Dip
- Gourmet Cheese Board with Fig Jam  
Antipasto Board
- Fresh Fruit Display with Honey Yogurt
- Hummus with Pita and Veggies
- Spinach & Artichoke Dip with Tortilla Chips

## BUFFET DINNER W/ CARVERY

choice of house or vineyard plated salad course for all guests  
choose three entrees

## ENTREES

- Chicken Marsala
- Chicken Limone
- Stuffed Chicken Breast
- Macadamia Nut Chicken
- Baked English Cod
- Stuffed Sole
- Salmon with Teriyaki
- Pan Seared Halibut
- Maryland Crab Cakes
- Sliced Roast Sirloin with Cabernet demi glace
- Sliced Tender Pork Loin with CranApple Chutney

## CARVERY

choose one

- Honey Glazed Ham / Roasted Turkey
- Slow Roasted Prime Rib / Filet Mignon\*\*MP

## VEGETABLES & SIDES

choose two for plated, three for buffet

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| Green Beans with Red Peppers     | Garlic Smashed Redskins           |
| Broccoli, Cauliflower, Carrots   | Herb Roasted Redskins             |
| Glazed Baby Carrots              | Sour Cream Chive Whipped Potatoes |
| Steamed Broccoli                 | Classic Ziti Mushroom Alfredo     |
| Green Bean Almondine             | Penne Tomato Cream                |
| Sugar Snap Peas with Red Peppers | Rigatoni Marinara or Meat Sauce   |

## BEVERAGE PACKAGE

- Sodas - Juices- Mixers/ Beer: Miller Lite, Yuengling Draft Beer, 3 selections of Imported or Domestic Bottled Beer
- House Wine: Chardonnay, Pinot Grigio, Prosecco, Cabernet Sauvignon, White Zinfandel
- Top Shelf Liquors: Grey Goose Vodka, Bombay Sapphire Gin, Makers Mark, Cuervo Silver, Crown Royal Whiskey, Bacardi Light Rum, Captain Morgan Spiced Rum, Malibu Rum, Kahlua, Amaretto, Bailey's, Peach Schnapps, Irish Cream
- 1 bartender per 100 guests / \$125 bartender fee per bartender

## RED OAK PACKAGE

\$139.95 PER PERSON

5 HOUR RECEPTION / 4 HOUR BAR

**pricing does not include 21% service charge and 6% tax**

# APPETIZER ADD ONS & LATE-NIGHT SNACK OPTIONS

**priced per 50 pieces**

Hot Dogs, condiments on the side	\$3 each
Italian Bruschetta	\$105
Jalapeno Cheddar Poppers	\$75
Veggie Spring Rolls	\$115
Beef Mini Dogs in Puff Pastry	\$85
Mozzarella Sticks w/ Marinara	\$95
Caprese Skewers	\$85
Spanakopita	\$85
Bordelaise Meatballs	\$100
Chicken Tenders w/ sauce	\$100
Lemon Pepper Chicken Skewers	\$175
Sausage Stuffed Mushrooms	\$100
Crab Stuffed Mushrooms	\$125
Coconut Shrimp w/ Mango sauce	\$150
Crab Rangoon	\$110
Bacon Wrapped Scallops	\$165
Teriyaki Beef Skewers	\$125
Mini Crab Cakes	\$150
Jumbo Shrimp Cocktail	\$175
Shrimp Scampi Skewers	\$175
BBQ Shrimp w/ Prosciutto	\$175
Chicken Wings (per 50) Buffalo, BBQ, Honey Hot, Butter & Garlic Parm, Dry Ranch	\$100
Cheese Pizza (12 cut)	\$17 ea
Pepperoni or Any 2 Topping Pizza	\$18.50 ea

**each platter serves approx. 25 people  
stations ordered for a minimum of 25 people**

## Domestic Cheese Tray

assortment of domestic cheeses with crackers and mustard  
\$95 per platter (add pepperoni \$115)

## Premium Cheese Display

assortment of imported and domestic cheeses with crackers  
toasted crostini, fig jam, Dijon, grapes  
\$125 per platter (add pepperoni & salami \$135)

## Fruit Display

fresh sliced seasonal fruit with honey yogurt dip  
\$105 per platter

## Vegetable Crudit  Display

an array of fresh vegetables served with house made ranch  
\$95 per platter

## Antipasto Display

Sliced Prosciutto, salami, pepperoni, mozzarella, provolone,  
pepperoncini, Kalamata olives, and marinated artichoke  
hearts, served with sliced baguette breads & crackers  
\$145 per plater

## Nacho Bar

seasoned ground beef, Nacho cheese, salsa, guacamole  
sour cream, jalapenos, served with tortilla chips  
\$8.95 per person

## Pittsburgh Station

Kielbasa and Sauerkraut, Potato and Cheese Pierogies  
Ham BBQ Sandwiches  
Heinz Ketchup & Mustard  
\$9.95 per person

## Mac & Cheese Station

Choice of Cavatappi, Farfalle, or Elbow Pasta  
Homemade Cheese Sauce, chopped bacon and ham,  
scallions, sour cream, sauteed mushrooms, and peas  
\$8.95 per person

## Coffee & Donuts

assorted variety of donuts  
premium coffee station with Torani syrups and hot tea  
\$4.95 per person OR \$24 per dozen (donuts only)

## Snacks & Treats

Potato Chips, Pretzels, Popcorn  
Assorted bar nuts and M&Ms  
\$2.75 per person

**pricing does not include 21% service charge and 6% tax**

# ENCHANTING CEREMONIES

Host the ceremony of your dreams at our picturesque golf venue. Choice of indoor or outdoor ceremony options. The Chestnut Garden pavilion can seat up to 300 guests and faces the pristine greens of Chestnut Ridge Golf Course. The Crystal Terrace Room is an indoor space that offers a floor to ceiling window view of the Laurel Highlands, and seats up to 175. The London Ballroom is also available as a ceremony location prior to your reception. The center of this room seats up to 165 guests, which then transforms from ceremony to reception space during cocktail hour. Ceremony fee includes coordination, set up, chairs, and view overlooking the Golf Course. Please refer to the Wedding Policies Packet for more information about timing, pricing, policies etc.



## EVENT INFORMATION

In order to ensure proper coordination of your event and availability of menu items, all banquet menus, room arrangements and other details pertaining to your event should be confirmed with the resort manager no later than 30 days before your scheduled event date. Our staff will be happy to assist you in selecting the proper menu items and arrangements to ensure a successful event.

**You will have access to the event room(s) the morning of your event to set up.  
Earlier access to your room can be made with your coordinator,  
provided there are no other scheduled events.**

## RECEPTION RENTAL RATES & MINIMUMS

Ballroom Saturday Evening Rental (5pm - 10pm) April - October  
*5-hour rental, 4-hour bar package*

**London Ballroom & Fountain Bar:** \$2,500 Rental Fee (5-hour rental)  
*Discounted Rental Fee of \$1,500 for November - March Wedding Events*  
*\$15,000 food and beverage minimum, not including service charge & tax*

**Crystal Terrace Room:** \$500 Rental Fee (5-hour rental)  
*\$5,000 food and beverage minimum, not including service charge & tax*

**Spike Bar Afterparty:** No Rental Fee (10pm - midnight)  
*\$500 food and beverage minimum, not including service charge & tax*

**Ask your planner about revenue minimums for Friday & Sunday weddings  
Please refer to the Wedding Policies & Information Packet for NYE pricing.**





## DEPOSITS & EVENT GUARANTEES

Deposit amounts are based on the type and time of the event and is applied to the remaining balance of the event bill. To secure a wedding event in the London Ballroom, a deposit of \$2,500 is required. For the Crystal Terrace Room, a deposit of \$500 is required.

***This deposit is Non-refundable and is required to book the event.*** Deposit can be paid by credit card, personal check, cashier's check, or cash.

A credit card authorization form will be emailed to you upon booking.

***Credit card on file is required for all events.***

Full and final payment for all wedding events is due one week prior to the event. Out-of-state check payments are not accepted for final payment of wedding events.

### Please submit check deposits to:

Mail: Chestnut Ridge Resort

Attn: Amy Workman

132 Pine Ridge Rd

Blairsville, PA 15717

***Checks made payable to "Laurel Highlands Restaurant & Catering"***

- A **14 day** time period is granted for completion of both the deposit and the online contract once issued.
- If contract and deposit not completed within the time frame, **date will be released.**
- A **Minimum Revenue Guarantee** is required at time of booking to secure your event space.
- **Guest Count Guarantee** is due one week prior to the event. After this date, your count may increase, but not decrease.