

WEDDING CEREMONY & RECEPTION MENUS





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

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

Pure Ridge Package

- On-site Coordinator to plan your Ceremony / Reception
- (2) Stationed hors d'oeuvres
- 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 at additional cost*
- Your choice of napkin color
- Round dinner tables and banquet chairs
- China, glassware, silverware
- Dance floor with custom floor plan
- Free self parking for all guests

Laurel Blossom Package

- On-site Coordinator to plan your Ceremony / Reception
- (2) Passed hors d'oeuvres
- (2) Stationed hors d'oeuvres (3) Stationed hors d'oeuvres
- Choice of Plated or Buffet Dinner (3 entrees)
- Self Serve Coffee station
- Cake Cutting Service, served to all guests
- Premium Brand Bar Service
- Champagne Toast for head table and parent tables
- Floor length white linen *alternate colors upon request at additional cost*
- Your choice of napkin color
- Round dinner tables and banquet chairs
- China, glassware, silverware
- Reception set up & tear down Dance floor with custom floor plan
 - Reception set up & tear down Free self parking for all guests
 - Free self parking for all guests FREE 4some (2nd 4some

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

Red Oak Package

- On-site Coordinator to plan your Ceremony / Reception
- (3) Passed hors d'oeuvres
- Choice of Plated or Buffet Dinner (3 entrees w/ Carvery)
- Self Serve Coffee station
- Cake Cutting Service, served to all guests
- Top Shelf Brand Bar Service
- Champagne Toast for all guests
- Floor length white linen *alternate colors upon request at additional cost*
- Your choice of napkin color
- Round dinner tables and banquet chairs
- China, glassware, silverware
- Dance floor with custom floor plan
- Reception set up & tear down
- half off) at Top Rated Tom's Run Golf Course.

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

\$129.95 PER PERSON 5 HOUR RECEPTION 4 HOUR BAR

Pure Ridge Wedding Package

STATIONED HORS D'OEUVRES

choose two

Seasonal Vegetables with Creamy Dill Dip Assorted Cheeses with Crackers & Dijon Sliced Seasonal Fruit with Honey Yogurt Dip

BUFFET DINNER

plated house salad course for all guests, garlic breadsticks served to each table

ENTREES

choose two entrees

Chicken Marsala Chicken Pancetta

Stuffed Chicken Breast
Chicken Parmesan
Baked English Flounder
Stuffed Sole
Sliced, Smoked Brisket w/ BBQ Glaze
Sliced Roast Sirloin with Beef Au Jus
Sliced Pork Loin with CranApple Chutney

Add-On CHEF CARVERY

Honey Glazed Ham, Roasted Turkey, or Pork \$4.95 per person
Top Royal Round Roast \$6.95 per person
Slow Roasted Prime Rib \$9.95 per person
\$75 chef attendant fee

VEGETABLES & SIDES

choice of three

Green Beans with Red Peppers
Broccoli, Cauliflower, Carrots
Glazed Baby Carrots
Steamed Broccoli
Green Bean Almondine
Sugar Snap Peas with Red Peppers

Garlic Smashed Redskin Potatoes
Herb Roasted Redskin Potatoes
Sour Cream & Chive Whipped Potatoes
Ziti Mushroom Alfredo Pasta
Penne Pasta with Tomato Cream Sauce
Rigatoni Pasta 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, Tequilla, 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 event coordinator

PINE RIDGE BUFFET PACKAGE

\$89.95 PER PERSON
5 HOUR RECEPTION / 4 HOUR BAR

Laurel Blossom Wedding Package

PASSED HORS D'OEUVRES

choose two

Vegetable Spring Rolls Crab Stuffed Mushrooms Lemon Pepper Chicken Skewers Sausage Stuffed Mushrooms Mini Crab Cakes

Bordelaise Meatballs Spanakopita Coconut Shrimp Italian Bruschetta Caprese Skewers

STATIONED HORS D'OEUVRES

choose two

Seasonal Vegetables 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 CHOOSE THREE

plated house salad course for all guests, garlic breadsticks served to each table

Chicken Marsala

pan seared chicken with mushrooms and 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 Flounder

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

Green Beans with Red Peppers Broccoli, Cauliflower, Carrots **Glazed Baby Carrots**

Steamed Broccoli Green Bean Almondine

Sugar Snap Peas with Red Peppers Rigatoni Pasta Marinara or Meat Sauce

BUFFET DINNER

plated house salad course for all guests, garlic breadsticks served to each table

ENTREES CHOOSE THREE

Chicken Marsala Chicken Pancetta Stuffed Chicken Breast Chicken Valois Chicken Parmesan Baked English Flounder Stuffed Sole

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

CHEF CARVERY

substitute one of the above entrée selections for a carvery, or add on for listed price per person

Honey Glazed Ham, Roasted Turkey, or Pork \$4.95 per person Top Royal Round Roast \$6.95 Slow Roasted Prime Rib \$9.95 per person \$125 chef attendant fee

VEGETABLES & SIDES

choose two for plated, three for buffet

Garlic Smashed Redskin Potatoes Herb Roasted Redskin Potatoes Sour Cream & Chive Whipped Potatoes Ziti Mushroom Alfredo Pasta

Penne Pasta with Tomato Cream 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, Malibu Rum, Captain Morgan Spiced Rum, Kahlua, DisAronno Amaretto, Peach Schnapps, Bailey's Irish Cream 1 bartender per 100 guests / \$125 bartender fee per bartender

LAUREL BLOSSOM PACKAGE

Bar upgrade available, ask your event coordinator

\$105.95 PER PERSON 5 HOUR RECEPTION / 4 HOUR BAR

Red Oak Wedding Package

PASSED HORS D'OEUVRES

choose three

Vegetable Spring Rolls
Crab Stuffed Mushrooms
Lemon Pepper Chicken Skewers
Sausage Stuffed Mushrooms
Mini Crab Cakes

Bordelaise Meatballs Spanakopita Coconut Shrimp Italian Bruschetta Caprese Skewers

PLATED DINNER CHOOSE THREE

plated house salad course for all guests, garlic breadsticks served to each table

Chicken Marsala

pan seared chicken with mushrooms and marsala wine sauce

Chicken Limone

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

Tuscan Chicken

Feta Cheese, sun-dried tomatoes, spinach, roasted peppers

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 onions 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 Green Beans with Red Peppers
Broccoli, Cauliflower, Carrots
Glazed Baby Carrots
Steamed Broccoli
Green Bean Almondine
Sugar Snap Peas with Red Peppers

Garlic Smashed Redskin Potatoes
Herb Roasted Redskin Potatoes
Sour Cream & Chive Whipped Potatoes
Ziti Mushroom Alfredo Pasta
Penne Pasta with Tomato Cream Sauce
Rigatoni Pasta Marinara or Meat Sauce

STATIONED HORS D'OEUVRES

choose three

Seasonal Vegetables with Creamy Dill Dip Gourmet Cheese Board with Fig Jam Antipasto Board Sliced Seasonal Fruit with Honey Yogurt Hummus with Pita and Veggies Spinach & Artichoke Dip with Tortilla Chips

BUFFET DINNER W/ CARVERY

plated house salad course for all guests, garlic breadsticks served to each table

ENTREES

CHOOSE THREE

Chicken Marsala
Chicken Limone
Breaded Stuffed Chicken Breast
Tuscan Chicken
Baked English Flounder
Stuffed Sole
Salmon with Teriyaki Sauce
Pan Seared Halibut
Maryland Crab Cakes
Sliced Roast Sirloin with Cabernet demi

CARVERY

Sliced Tender Pork Loin with CranApple Chutney

choose one

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

VEGETABLES & SIDES

choose two for plated, three for buffet

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, J&B Scotch
Bacardi Light Rum, Captain Morgan Spiced Rum, Malibu Rum, Kahlua, Amaretto, Bailey's Irish Cream, Peach Schnapps
1 bartender per 100 guests / \$125 bartender fee per bartender

RED OAK PACKAGE

\$129.95 PER PERSON

5 HOUR RECEPTION / 4 HOUR BAR

APPETIZER ADD ONS & LATE-NIGHT SNACK OPTIONS

priced per 50 pieces

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

\$2.75 per person

Pepperoni or Any 2 Topping Pizza \$18.50 ea

Hot Dogs, condiments on the side	\$3 each	Domestic Cheese Tray assortment of domestic cheeses with crackers and mustard \$95 per platter (add pepperoni \$115)
Italian Bruschetta	\$105	
Jalapeno Cheddar Poppers	\$75	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 sliced seasonal fruit with honey yogurt dip \$105 per platter
Veggie Spring Rolls	\$115	
Beef Mini Dogs in Puff Pastry	\$85	
Mozzarella Sticks w/ Marinara	\$95	
Caprese Skewers	\$85	4.53 J. 21 J. 2002
Spanakopita	\$85	Vegetable Crudité Display seasonal vegetables served with house made ranch \$95 per platter
Bordelaise Meatballs	\$100	
Chicken Tenders w/ sauce	\$100	Antipasto Display Sliced Prosciutto, salami, pepperoni, mozzarella, provolone, pepperoncini, Kalamata olives, and marinated artichoke hearts, served with sliced baguette breads & crackers
Lemon Pepper Chicken Skewers	\$175	
Sausage Stuffed Mushrooms	\$100	\$175 per platter
Crab Stuffed Mushrooms	\$125	Nacho Bar seasoned ground beef, Nacho cheese, salsa, guacamole
Coconut Shrimp w/ Mango sauce	\$150	sour cream, jalapenos, served with tortilla chips \$9.95 per person
Crab Rangoon	\$110	Pittsburgh Station
Bacon Wrapped Scallops	\$165	Kielbasa and Sauerkraut, Potato and Cheese Pierogies Ham BBQ Sandwiches
Teriyaki Beef Skewers	\$125	Heinz Ketchup & Mustard \$10.95 per person
Mini Crab Cakes	\$150	Mac & Cheese Station
Jumbo Shrimp Cocktail	\$175	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
Shrimp Scampi Skewers	\$175	
BBQ Shrimp w/ Prosciutto	\$175	Coffee & Donuts
Chicken Wings (per 50) Buffalo, BBQ, Honey Hot, Butter & Garlic Parm, Dry Ranch	\$100	assorted variety of donuts premium coffee station with Torani syrups and hot tea \$4.95 per person OR \$24 per dozen (donuts only)
Cheese Pizza (12 cut)	\$17 ea	Snacks & Treats Potato Chips, Pretzels, Popcorn Bar Style Trail Mix

ENCHANTING CEREMONIES

Host the ceremony of your dreams at our picturesque golf venue. Choice of indoor of 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 150. 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

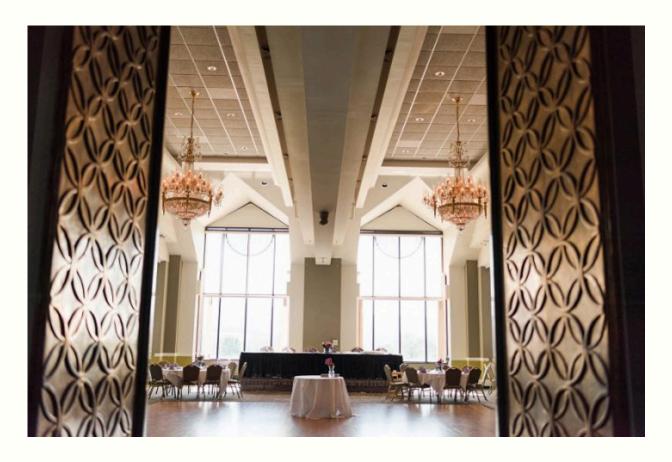
Ballroom Saturday Evening Rental (5pm - 10pm) April - October 5-hour rental, 4-hour bar package

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 <u>one week prior</u> to the event. Out-of-state check payments are not accepted for final payment of wedding events. *Please note:* a 3% processing fee will be added to all credit/debit card transactions.

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.