



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

Pine 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
- Reception set up & tear down
- 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
- 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
- Dance floor with custom floor plan
- Reception set up & tear down
- Free self parking for all guests

Red Oak Package

- On-site Coordinator to plan your Ceremony / Reception
- (3) Passed hors d'oeuvres
- (3) Stationed 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
- 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

\$129.95 PER PERSON
5 HOUR RECEPTION
4 HOUR BAR

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

Pine 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 Parmesean
Baked English Cod
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

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

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 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,
garlic breadsticks served to each table

ENTREES CHOOSE THREE

Chicken Marsala

Chicken Pancetta

Stuffed Chicken Breast

Chicken Valois

Chicken Parmesan

Baked English Cod

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

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, 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

Bar upgrade available, ask your event coordinator

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 three

- | | |
|------------------------------|----------------------|
| Vegetable Spring Rolls | Bordelaise Meatballs |
| Crab Stuffed Mushrooms | Spanakopita |
| Lemon Pepper Chicken Skewers | Coconut Shrimp |
| Sausage Stuffed Mushrooms | Italian Bruschetta |
| Mini Crab Cakes | Caprese Skewers |

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

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

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 Cod
- Stuffed Sole
- Salmon with Teriyaki Sauce
- Pan Seared Halibut
- Maryland Crab Cakes
- Sliced Roast Sirloin with Cabernet demi glaze
- 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 Redskin Potatoes |
| Broccoli, Cauliflower, Carrots | Herb Roasted Redskin Potatoes |
| Glazed Baby Carrots | Sour Cream & Chive Whipped Potatoes |
| Steamed Broccoli | Ziti Mushroom Alfredo Pasta |
| Green Bean Almondine | Penne Pasta with Tomato Cream Sauce |
| Sugar Snap Peas with Red Peppers | Rigatoni Pasta 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, 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

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

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

Vegetable Crudit  Display

seasonal 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
\$175 per platter

Nacho Bar

seasoned ground beef, Nacho cheese, salsa, guacamole
sour cream, jalapenos, served with tortilla chips
\$9.95 per person

Pittsburgh Station

Kielbasa and Sauerkraut, Potato and Cheese Pierogies
Ham BBQ Sandwiches
Heinz Ketchup & Mustard
\$10.95 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
Bar Style Trail Mix
\$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 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

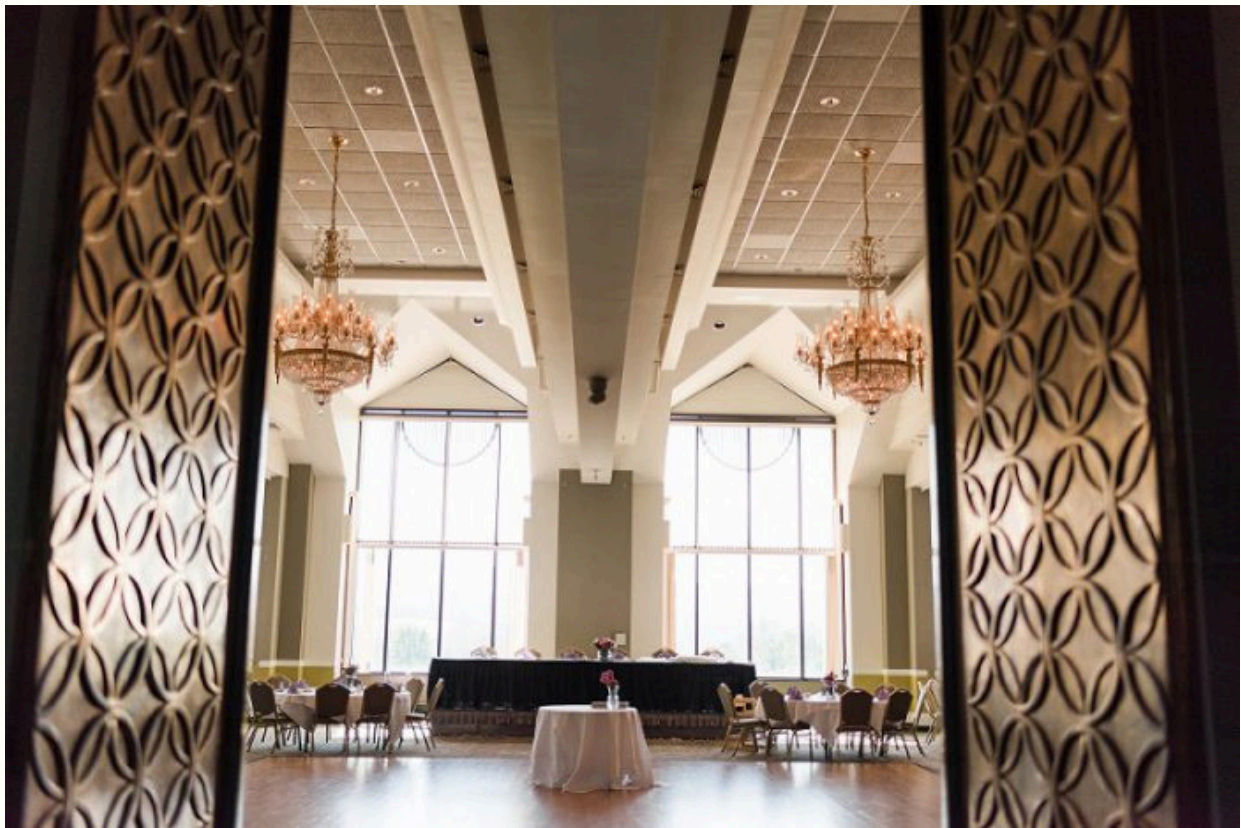
Ballroom Saturday Evening Rental (5pm - 10pm) April - October
5-hour rental, 4-hour bar package

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 one week prior 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.