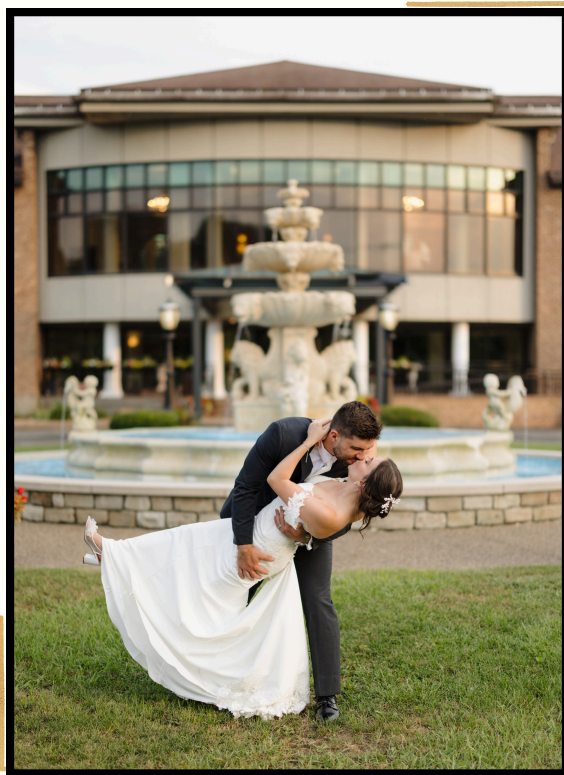




# WEDDING CEREMONY & RECEPTION MENUS

## 2027



**CHESTNUT**  **RIDGE**  
GOLF RESORT & CONFERENCE CENTER

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 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
- Custom floor plan with center of room Dance floor
- 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
- Custom floor plan with center of room Dance floor
- 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
- Custom floor plan with center of room Dance floor
- Free self parking for all guests
- **FREE 4some 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 mixed greens salad course for all guests,  
garlic breadsticks served to each table*

## ENTREES

*choose two entrees*

Chicken Marsala  
Chicken Pancetta  
Stuffed Chicken Breast w/ Natural Gravy  
Chicken Parmesan  
Baked English Flounder  
Crab 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 Wine: Chardonnay, Pinot Grigio, Cabernet Sauvignon, White Zinfandel  
Liquors to include: Vodka, Gin, White Rum, Spiced Rum, Whiskey, Bourbon, Scotch, Tequila,  
Amaretto, Irish Cream, Coffee Liquor, and Peach Schnapps

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        | Bordelaise Meatballs |
| Crab Stuffed Mushrooms        | Spanakopita          |
| Beef Mini Dogs in Puff Pastry | Coconut Shrimp       |
| Sausage Stuffed Mushrooms     | Italian Bruschetta   |
| Mini Crab Cakes               | Caprese Skewers      |

## STATIONED HORS D'OEUVRES

*choose two*

Seasonal Vegetables with Creamy Dill Dip  
Assorted Cheeses with Crackers & Dijon  
Sliced Seasonal Fruit Display with Honey Yogurt Dip  
Hummus with Pita Bread & Veggies  
Spinach & Artichoke Dip with Tortilla Chips

## PLATED DINNER CHOOSE THREE

*plated mixed greens salad course for all guests,  
garlic breadsticks served to each table*

### Chicken Marsala

*lightly breaded 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 w/ Cabernet demi-glace*

Gluten Free/Dairy Free/ Vegan entrees can be  
accommodated through your event coordinator  
upon advanced request

## BUFFET DINNER

*plated mixed greens salad course for all guests,  
garlic breadsticks served to each table*

## ENTREES CHOOSE THREE

Chicken Marsala

Chicken Pancetta

Stuffed Chicken Breast w/ Natural Gravy

Chicken Parmesan

Cajun Flounder w/ Roasted Tomatoes

Crab Stuffed Sole

Pan Seared Salmon w/ Orange Champagne 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 per person

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          |
| Sausage Stuffed Mushrooms     | Coconut Shrimp       |
| Mini Crab Cakes               | Italian Bruschetta   |
| Beef Mini Dogs in Puff Pastry | 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 mixed greens salad course for all guests,  
garlic breadsticks served to each table*

### Chicken Marsala

*lightly breaded chicken with mushrooms and marsala wine sauce*

### Chicken Limone

*lightly breaded chicken, with lemon, capers, and a white wine sauce*

### Tuscan Chicken

*grilled chicken, with 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

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

### NY Strip Steak

*grilled 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 w/ Cabernet demi-glace*

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

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

Gluten Free/Dairy Free/ Vegan entrees can be  
accommodated through your event coordinator  
upon advanced request

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

## BUFFET DINNER W/ CARVERY

*plated mixed greens salad course for all guests,  
garlic breadsticks served to each table*

## ENTREES CHOOSE THREE

Chicken Marsala

Chicken Limone

Stuffed Chicken Breast w/ Natural Gravy

Tuscan Chicken

Cajun Flounder w/ Roasted Tomatoes

Crab Stuffed Sole

Pan Seared Salmon w/ Orange Champagne  
Butter

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*

## 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

Liquors to Include: 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<br><i>w/ Sweet &amp; Sour sauce</i>                                           | \$115      |
| Beef Mini Dogs in Puff Pastry<br><i>w/ Mustard dip</i>                                            | \$85       |
| Mozzarella Sticks<br><i>w/ Marinara sauce</i>                                                     | \$95       |
| Caprese Skewers                                                                                   | \$85       |
| Spanakopita                                                                                       | \$85       |
| Bordelaise Meatballs                                                                              | \$100      |
| Chicken Tenders<br><i>w/ Ketchup, BBQ sauce, Ranch</i>                                            | \$100      |
| Sausage Stuffed Mushrooms                                                                         | \$100      |
| Crab Stuffed Mushrooms                                                                            | \$125      |
| Coconut Shrimp<br><i>w/ Mango sauce</i>                                                           | \$150      |
| Crab Rangoon<br><i>w/ Sweet &amp; Sour sauce</i>                                                  | \$110      |
| Bacon Wrapped Scallops                                                                            | \$165      |
| Teriyaki Beef Skewers<br><i>w/ Teriyaki Sauce</i>                                                 | \$125      |
| Mini Crab Cakes<br><i>w/ Cocktail sauce</i>                                                       | \$150      |
| Jumbo Shrimp Cocktail<br><i>w/ Cocktail sauce</i>                                                 | \$175      |
| Shrimp Scampi Skewers                                                                             | \$175      |
| BBQ Shrimp w/ Prosciutto                                                                          | \$175      |
| Chicken Wings (per 50)<br><i>Buffalo, BBQ, Honey Hot,<br/>Butter &amp; Garlic Parm, Dry Ranch</i> | \$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 toasted crostini & 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 Pierogis,  
Ham BBQ Sandwiches,  
Heinz Ketchup & Mustard  
\$10.95 per person*

## Mac & Cheese Station

**Choice of One:** 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 rehearsal coordination, setup, 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 arranged with your coordinator,  
provided there are no other scheduled events.**

## RECEPTION RENTAL RATES & MINIMUMS

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

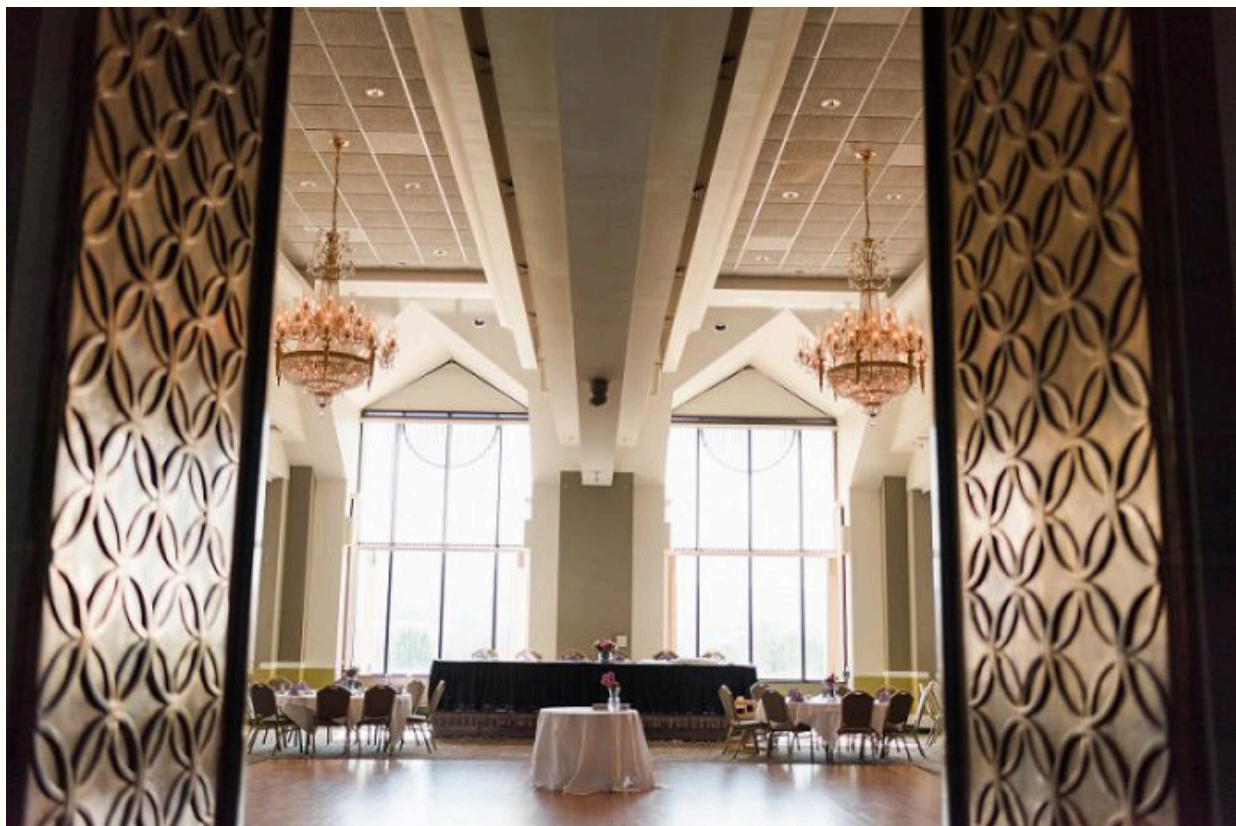
**London Ballroom & Fountain Bar:** \$2,500 Rental Fee (5-hour room rental)  
*Discounted Rental Fee of \$1,500 for November - March Wedding Events*  
*\$15,000 food and beverage minimum, not including service charge & tax*

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

**Spike Bar Afterparty:** No Rental Fee - April - October (10pm - midnight)  
*\$350.00 room rental & \$125.00 bartender labor fee - November - March*  
*\$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 on file will be 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 are 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.