CHESTNUT RIDGE
GOLF RESORT & CONFERENCE CENTER

Wedding Ceremony & Reception Menus

2028

CHESTNUT RIDGE
GOLF RESORT & CONFERENCE CENTER

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
- Custom floor plan w/ dance floor
- Reception set up & tear down
- Free self parking for all guests

Laurel Blossom Package

- On-site Coordinator to plan your Ceremony/Reception
- (2) Stationed hors d'oeuvres
- (2) Passed 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 & 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 w/ dance floor
- Reception set up & tear down
- Free self parking for all guests

Red Oak Package

- On-site Coordinator to plan your Ceremony/Reception
- (3) Stationed hors d'oeuvres
- (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 (21+)
- 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 w/ dance floor
- Reception set up & tear down
- Free self parking for all guests
- FREE foursome
  (2nd foursome half off) at 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 withCreamy Dill Dip
Assorted Cheeses with Crackers & Dijon
Sliced Seasonal Fruit with Honey Yogurt Dip

BUFFET DINNER

plated mixed greens salad w/ Ranch & Italian dressing choices for all guests, rolls w/ butter served to each table

ENTREES CHOOSE TWO

Chicken Marsala
Chicken Pancetta
Breaded Stuffed Chicken Breast
Chicken Parmesan
Baked English Flounder
Crab Stuffed Sole
Sliced Beef 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
$125 chef attendant fee

VEGETABLES & SIDES

choose 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
Rigatoni Pasta Marinara or Meat Sauce

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

BEVERAGE PACKAGE

Sodas - Juices- Mixers / Beer: Miller Lite & Yuengling Draft Beer
House Wine: Chardonnay, Pinot Grigio, Cabernet Sauvignon, White Zinfandel
House Brand Liquors to include: Vodka, Gin, White Rum, Spiced Rum, Whiskey, Bourbon, Scotch, Tequilla, Amaretto, Irish Cream, Coffee Liquor, and Peach Schnapps
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
Crab Stuffed Mushrooms
Beef Mini Dogs in Puff Pastry
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
Sliced Seasonal Fruit with Honey Yogurt Dip
Hummus with Pita Bread & Veggies
Spinach & Artichoke Dip with Tortilla Chips

PLATED DINNER CHOOSE THREE

plated mixed greens salad w/ Ranch & Italian dressing choices for all guests, rolls w/ butter served to each table

Chicken Marsala
lightly breaded chicken with mushrooms and a marsala wine sauce

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

Pan Seared Pork Chop
pork chop with ancho apricot glaze, finished with natural gravy

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

Herb Encrusted Flounder
fresh flounder, 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

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

BUFFET DINNER

plated mixed greens salad w/ Ranch & Italian dressing choices for all guests, rolls w/ butter served to each table

ENTREES CHOOSE THREE

Chicken Marsala
Chicken Pancetta
Breaded 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 w/ 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 Tequila, Jim Beam Bourbon, Jack Daniels Whiskey, Bacardi Light 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 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 three

Vegetable Spring Rolls
Crab Stuffed Mushrooms
Sausage Stuffed Mushrooms
Mini Crab Cakes
Beef Mini Dogs in Puff Pastry
Bordelaise Meatballs
Spanakopita
Coconut Shrimp
Italian Bruschetta
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 w/ Ranch & Italian dressing choices for all guests, rolls w/ butter 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, and roasted peppers

Pan Seared Pork Chop
pork chop with ancho apricot glaze, finished with natural gravy

Roasted Salmon
Norwegian salmon, roasted and topped with dill buerre blanc

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

Gluten Free/Dairy Free/Vegan entrees can be accommodated through your event coordinator upon advance notice

BUFFET DINNER W/ CARVERY

plated mixed greens salad w/ Ranch & Italian dressing choices for all guests, rolls w/ butter served to each table

ENTREES CHOOSE THREE

Chicken Marsala
Chicken Limone
Breaded Stuffed Chicken Breast w/ Natural Gravy
Tuscan Chicken
Cajun Flounder w/ Roasted Tomatoes
Crab Stuffed Sole
Pan Seared Salmon w/ Orange Champagne Butter
Maryland Crab Cakes
Sliced Roast Sirloin with Cabernet demi glace
Sliced 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
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 w/ Tomato Cream Sauce
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 Bourbon, Cuervo Silver Tequila, Crown Royal Whiskey, J&B Scotch, Bacardi Light Rum, Captain Morgan Spiced Rum, Malibu Rum, Kahlua, Disaronno 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

Italian Bruschetta	$105
Jalapeno Cheddar Poppers	$75
Veggie Spring Rolls *w/ Sweet & Sour Sauce*	$115
Beef Mini Dogs in Puff Pastry *w/ Mustard Dip*	$85
Mozzarella Sticks *w/ Marinara Sauce*	$95
Caprese Skewers	$85
Spanakopita	$85
Bordelaise Meatballs	$100
Sausage Stuffed Mushrooms	$100
Crab Stuffed Mushrooms	$125
Coconut Shrimp *w/ Mango Sauce*	$150
Crab Rangoon *w/ Sweet & Sour Sauce*	$110
Bacon Wrapped Scallops	$165
Teriyaki Beef Skewers *w/ Teriyaki Sauce*	$125
Mini Crab Cakes *w/ Cocktail Sauce*	$150
Jumbo Shrimp Cocktail *w/ Cocktail Sauce*	$175
Shrimp Scampi Skewers	$175
BBQ Shrimp w/ Prosciutto	$175

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 Crudité 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 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 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.*