

The Country Club

Meadville's Premier Event Venue

Whether it is simply elegant or elegantly simple, every event at The Country Club reflects the care and attention to detail it deserves.



Weddings • Anniversary Parties • Birthday Celebrations • Reunions • Corporate Events • Private Dinners & Receptions • Brunches • Business Meetings • Shower Receptions • Golf Tournaments & Outings • Holiday Parties • Awards Banquets • Luncheons • Retirement Celebrations • Cocktail Parties • Poolside Receptions • Celebrations of Life • And Many More

Membership is not required to use The Country Club as your venue.

814.724.7421

Instagram: meadvillecountryclub

Twitter: mdvlcc1905

Facebook: The Country Club

<https://www.meadvillecc.com>



Beverage Packages

These bar packages have been created to simplify your ordering process.
Additional liquors & brands are available upon request.

Domestic Beer and Wine Package

Consists of 2 domestic draft beers and the following wines: Chardonnay, Sauvignon Blanc, Moscato, Pinot Grigio, Cabernet, White Zinfandel and Pinot Noir

\$8 per person for the first hour

\$4 per person for each additional hour

Well Spring Package

Consisting of the Domestic Beer and Wine Package, and the following well liquors: Vodka, Gin, Whiskey, Scotch, Bourbon, Amaretto, Peach Schnapps, Rum, Tequila, Sweet Vermouth, Dry Vermouth, Old Fashions and basic mixers

\$12 per person for the first hour

\$6 per person for each additional hour

House Style Package

Consisting of the Domestic Beer and Wine Package, and the Well-Spring Package and includes the following name brand liquors: Absolute Vodka, Bombay Gin, Jack Daniel's, Jim Beam, Jose Cuervo, J & B Scotch, Captain Morgan Spiced Rum, Bacardi Rum, Kahlua

\$14 per person for the first hour

\$7 per person for each additional hour

Speak Easy Package

Consisting of the Domestic Beer and Wine Package, the Well-Spring Package, the House Style Package and includes the following name brand liquors: Ketel One Vodka, Tangueray Gin, Maker's Mark, Crown Royal, Dewar's, Disaronno Amaretto, Bailey's Irish Cream, 1800 Silver Tequila

\$16 per person for the first hour

\$8 per person for each additional hour

Soft Drink Package

For guests under 21 years of age, non-drinking guests, and non-drinking events, guests may choose to have unlimited soft drinks, milk and juice.

\$6 per person all night

Specialty Bottle Package

Includes wine and champagne glasses

\$25 per bottle service charge in addition to per bottle price

Cash Bar

\$50 per hour bartender fee unless beverage sales exceed \$500

Draft Beer	\$4
House Wine	\$6
Well Beverage	\$6
Call Beverage	\$7
Premium Beverage	\$8

More than 1 alcohol per drink additional \$2

All pricing includes:

Glassware, ice,
appropriate garnishes,
Bloody Mary mix, Sours
Mix and bar staff

Prices do not include
gratuities

Prices are subject to
change without prior
notice based on market
value

All food and beverage
not consumed during
your function becomes
the property of
The Country Club



DISPLAYS

25 PERSON MINIMUM
PRICED PER PERSON

Antipasto Platter

Sopresata, Calabrese, Mortadella, Prosciutto, Marinated Olives, Button Mushrooms, Artichoke Hearts, Pickled Eggs, Pepperoncini, Fresh Mozzarella, Asiago, Aged Provolone, Fire Roasted Red Peppers, Grilled Ciabatta and Bruschetta

\$12

Artisan Cheese & Meat Platter

Jarlsberg Swiss, Gorgonzola, Aged Cheddar, Monchego, Prosciutto, Sopresata, Capocola, and Andouille Sausages served with Crackers and Flat Bread

\$8

Domestic Cheese & Meat Platter

Havarti, Gouda, Muenster, Swiss, Hot Pepper and Cheddar plus Pepperoni and Salami served with Assorted Crackers

\$4

Fresh Fruit Display

Fresh Cut Fruit Artfully Displayed and Served with Yogurt Dip

\$5

Fresh Vegetable Platter

Fresh Seasonal Vegetables Served with House-Made Ranch

\$4

Smoked Salmon Display

Smoked King Salmon, Lemon Wedges, Dill Cream Cheese, Sliced Cucumbers, Dill Relish, Red Onions, Capers, Hard Boiled Eggs, Crackers and Flat Bread

\$5

Baked Brie Display

Brie Wheel Wrapped in Puff Pastry Served with French Bread, Pecans and Raspberry Melba Sauce.

\$3

IMPRESS
YOUR
GUESTS
WITH OUR
ARTFULLY
DESIGNED
FOOD
DISPLAYS



HORS D'OEUVRES

Chilled - Homemade

25 PIECE MINIMUM

PRICED PER PIECE

Shrimp Cocktail Shooters

Shooter of Fresh Large Shrimp Served with House-Made Cocktail Sauce, Lemon Wheel and Garnished with Artisan Greens **\$4**

Prosciutto and Melon

Skewer of Prosciutto Wrapped Cantaloupe and Honey Dew **\$3**

Italian Skewers

Skewer of Fresh Mozzarella, Sopresata, Artichoke Hearts, Sun Dried Tomatoes and Black Olives, Drizzled with Balsamic Glace **\$4**

Fresh Fruit Skewers

Skewer of Fresh Grape, Blueberry, Kiwi, Pineapple, Orange and Raspberry Served with Yogurt Dip **\$3**

Cheese Skewers

Skewer of Fresh Muenster, Havarti and Gouda Cheese **\$3**

Stuffed Cherry Peppers

Cherry Peppers Stuffed with Herb Cream Cheese **\$2**

Crab Bruschetta

House-Made Lump Crab Salad Served on Grilled Crostini **\$3**

Greek Salad Skewers

Skewer of Feta, Kalamata Olive, Cherry Tomato and English Cucumber Drizzled with Olive Oil, Salt and Pepper **\$4**

Salmon Ceviche

King Salmon with Fresh Orange Segments, Scallions, Ginger, Sesame Oil and Soy Sauce in a Cucumber Cup **\$4**



HORS D'OEUVRES

Hot - Homemade

25 PIECE MINIMUM
PRICED PER PIECE

Grilled Chicken Bulgogi Skewer Chicken Skewer Marinated in Soy, Ginger, Brown Sugar and Garlic	\$4
Prosciutto Wrapped Scallops Dry Pack Scallops Wrapped in Imported Prosciutto	\$4
Meatballs Hand-Made Meatballs with Your Choice of Cranberry-Orange Glace, Sweet Thai Chili, Tropical Pineapple Glace or Tennessee Bourbon BBQ	\$2
Stuffed Mushrooms Caps Crimini Mushroom Stuffed with Crab or House-Made Italian Sausage	\$3
Crab Cakes House-Made Lump Crab Imperial	\$3
Mini Quiche Assorted Mini Quiche in Pastry Shell	\$3
Mini Baked Brie Puff Pastry Stuffed with Brie and Raspberry Melba	\$3
Coconut Shrimp Coconut Encrusted Shrimp Served with Sweet and Spicy Sauce	\$4

YOUR EVENT
WILL GET THE
CARE AND
ATTENTION
TO DETAIL IT
DESERVES



SIMPLE

ELEGANT

TASTEFUL

SIGNATURE DIPS

25 PERSON MINIMUM
PRICED PER PERSON

Served with Assorted Crackers and Crostini

Artichoke Fromage	\$2
Crab Imperial	\$4
Vidalia Onion	\$2
Sriracha Chicken	\$3
Bacon & Bleu Cheese	\$3
Salmon & Smoked Gouda	\$4
Fire Roasted Vegetable	\$3
Mango Salsa	\$3
Humus	\$2



FOOD STATIONS

Can be Included in Plated or Buffet Dinners

40 PERSON MINIMUM
PRICED PER PERSON

Soup and Salad

2 Soups Du Jour

Mixed Greens, English Cucumbers, Cherry Tomatoes, Red Onions, Olives, Croutons and a Selection of House-Made Dressings. Served with Rolls & Butter

\$9

Pasta

Penne, Linguine and Fafalle with sides of Pesto, Marinara and Alfredo. Mediterranean Tortellini, Italian Sausage and Meatballs. Served with Parmesan Cheese and Garlic Bread

\$14

Baked Potato

Large Baked Potatoes with Sides of Bacon, Cheddar Cheese, Sour Cream, Broccoli, Scallions and Butter

\$5

Dessert

Assorted Cheese Cakes, Pies, Cakes and Petit Fours Beautifully Displayed and Garnished

\$8

Carving Stations

Prime Rib

Seasoned and Slow-Roasted to Perfection. Served with Au Jus, Horseradish and Brioche Rolls

\$12

Roasted Turkey

Oven Roasted Turkey Breast served with Cranberry Chutney and Brioche Rolls

\$4

Applewood Smoked Ham

Baked in our Signature Glaze and Served with Fruit Compote and Brioche Rolls

\$3

Bulgogi Pork Tenderloin

Served with Sweet Ginger Garlic Sauce and Brioche Rolls

\$4

A PERFECT
WAY FOR
YOUR GUESTS
TO MINGLE

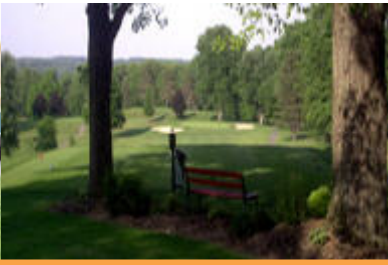


APPETIZERS

Priced Per Item

CHOOSE ONE
OF OUR
APPETIZERS TO
COMPLIMENT
YOUR MEAL

Fruit Cup	\$3
Tomato Florentine Soup	\$3
Italian Wedding Soup	\$5
Seafood Chowder	\$7
Shrimp Cocktail	\$8
Five Large Shrimp served with House-made Cocktail Sauce and Lemon	



PLATED DINNERS

INCLUDES SALAD, ENTREE SELECTION (*UP TO 3*), STARCH, VEGETABLE,
ROLLS & BUTTER, COFFEE, TEA OR ICED TEA

Salads

CHOOSE ONE

House Salad

Included

Caesar Salad

Included

Apple Almond Salad

\$3



DESIGNED
CAREFULLY

CRAFTED
LOVINGLY

PRESENTED
BEAUTIFULLY

PLATED DINNERS

Up to 3 Entree Selections

Chicken Entrees

Stuffed Chicken Breast Chicken Breast with Traditional Stuffing and Served with Gravy	\$22
Caprese Chicken Roasted Chicken Breast with Basil, Tomatoes and Fresh Mozzarella Drizzled with Balsamic Reduction	\$24
Greek Chicken Grilled Chicken Breast Sauteed in Lemon, Wine and Garlic Sauce	\$24
Chicken Parmesan Breaded Chicken Breast Topped with Marinara and Provolone	\$24
Chicken Divan Breaded Chicken Breast Topped with Broccoli, Cheddar Cheese Sauce and Bacon	\$25
Chicken Oscar Grilled Chicken Breast Topped with Asparagus, Lump Crab and Tarragon Sauce	\$28
Cornish Game Hen Cornish Hen Stuffed with Apple Cranberry Stuffing and Topped with Rosemary Sauce	\$34



PLATED DINNERS

Beef Entrees

Beef Salvatore Sliced Beef with Peppers and Onions in Wine Demi Glace	\$22
8 oz. Sirloin Char-Grilled and Topped with Herb Butter	\$25
10 Oz. New York Strip Char-Grilled and Topped with Herb Butter	\$27
18 oz. Bone-In Ribeye Char-Grilled and Topped with Herb Butter	\$36

Pork Entrees

Pork Aristocrat Porkloin Stuffed with Bacon, Mushrooms and Provolone with Rosemary Sauce	\$23
Calico Porkloin Medallions Pork Medallions Topped with Bacon Apples and Onions	\$22
Stuffed Porkloin Stuffed with Apple Cranberry Stuffing and Topped with Fruit Compote	\$23

We would love to accommodate you and your guests for bridal showers and the rehearsal dinner prior to your event.

Please speak to our Events Coordinator about any additional venue needs



PLATED DINNERS

Seafood Entrees

Potato Topped Cod	\$24
Cod Filet Encrusted with Potatoes, Cheese and Herbs	
Cedar Salmon	\$27
Served with Dill Sauce and Garnished with a Large Shrimp	
Mediterranean Haddock	\$27
Haddock Topped with Diced Tomatoes Kalamata Olives Spinach Capers and Herbs	
Crab Stuffed Basa	\$28
Basa Stuffed with Our Lump Crab Stuffing and Topped with Garlic Butter Wine Sauce	
Stuffed Prawn	\$30
Three Jumbo Prawn Stuffed with Lump Crab Imperial	

Vegetarian Entrees

Roasted Vegetable Lasagna	\$22
Seasonal Vegetables Layered Lasagna with Ricotta Florentine and Topped with Alfredo Sauce	
Vegetable Stir Fry	\$24
Served with Ginger Teriyaki Sauce Over Jasmine Rice	
Orzo Stuffed Pepper	\$27
Red Bell Pepper Stuffed with Sauteed Vegetables, Orzo and Five Cheeses Covered in a Savory White Sauce	

Your Special Day
INCLUDES:
Plentiful Inside and
Outside Guest Capacity

Ceremony can be
Performed On Site

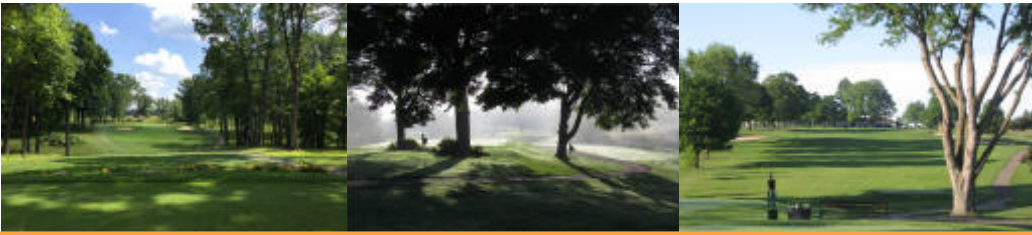
Garden, Patio, Outdoor
Areas

All Rooms have a Golf
Course View

Ample and Free Parking

Handicap Accessible

Beautiful Backdrop for
Photos



VEGETABLES

Choose One

Green Beans Almandine

Buttered Broccoli

Fire Roasted Blend

(Zucchini, Summer Squash, Red Peppers,
Green Peppers and Onions)

Glazed Baby Carrots

Snap Peas & Red Peppers

California Blend

(Broccoli, Cauliflower and Carrots)

Prince Edward Blend

(Green Beans ,Yellow Beans and Carrots)

STARCHES

Choose One

Rice Pilaf

Roasted Red Skin Potatoes

Mashed Potatoes and Gravy

Mashed Sweet Potatoes

Garlic Cheddar Mashed Potatoes

Penne Pasta Marinara

Sauteed Orzo with Kale

Baked Potatoes add \$1



BUFFET DINNERS

Minimum of 40 Guests

INCLUDES: UP TO THREE ENTREES, TWO SIDES, TOSSED SALAD, ANTIPASTO SALAD, ROLLS & BUTTER, COFFEE, TEA OR ICED TEA

\$28 per person

Choose Up to Three

Potato Topped Cod

Honey Dill Salmon

New England Cod

Mediterranean Haddock

Beef Salvatore

Sliced Prime Rib in Wine Sauce with Peppers and Onions

Beef Braziole

Pot Roast

Roasted Potatoes, Carrots, Celery and Onions

Chicken Divan

With Broccoli, Cheddar Cheese Sauce and Bacon

Calico Chicken

Onions, Bacon and Apples

Chicken Parmesan

Stuffed Chicken Breast

Rosemary Porkloin

With Mango Chutney

Roasted Vegetable Lasagna

Pasta Bolognese

Choose Two

Green Beans Almandine

Buttered Broccoli

Fire Roasted Blend

(Zucchini, Summer Squash, Red Peppers, Green Peppers and Onions)

Glazed Baby Carrots

Snap Peas & Red Peppers

California Blend

(Broccoli, Cauliflower and Carrots)

Prince Edward Blend

(Green Beans, Yellow Beans and Carrots)

Rice Pilaf

Roasted Red Skin Potatoes

Mashed Potatoes and

Gravy

Mashed Sweet Potatoes

Garlic Cheddar Mashed

Potatoes

Penne Pasta Marinara

Sauteed Orzo with Kale

Baked Potatoes add \$1

Amenities Pricing:

Podium No Charge

Microphone No Charge

Easels No Charge

Mirrors No Charge

Flip Charts \$15.00

Votive Candles \$.50/ candle

Chair Covers \$1.50/ cover

Chair Sashes \$1.50/ sash



DESSERTS

PER SLICE

Cakes \$4

White Cake
Chocolate Cake
Red Velvet Cake

Pies \$4

Blueberry
Strawberry Rhubarb
Dutch Apple
French Silk
Coconut Cream
Bumble Berry

Cheese Cakes \$7

Peanut Butter Fudge
White Chocolate Raspberry
Blueberry Pistachio
Black Forest
Neapolitan
Ultimate Turtle

Parfaits \$8

Blueberry and Cream
Raspberry Pistachio
Ultimate Turtle
Red Velvet

FROM START
TO FINISH,
IT'S ALL IN
THE DETAILS



BUFFET PACKAGES

PER PERSON

The Tailgater \$16

Hamburgers, Bratz, Potato Salad, Cole Slaw, Baked Beans, Cookies and Brownies.

Includes Condiments and Disposable Utensils



Route 86 BBQ \$18

Pulled Pork, Mesquite Barbeque Chicken, Applewood Glazed Ribs, Baked Beans, Cole Slaw, Potato Salad, Cookies and Brownies

Includes Condiments and Disposable Utensils



American Grill \$24

30 Guest Minimum

Chef Attended Grill: NY Strip Steaks, Roasted Potatoes, Fire Roasted Peppers, Onions and Mushrooms, Tossed Salad, Assorted Pies



Pizza and Wings \$14

Choice of Toppings and Flavors, Carrots and Celery, Tossed Salad, Ranch and Blue Cheese
Add Garlic Parmesan Bread Sticks \$1



BREAKFAST & LIGHTER FARE

Per Person

Par Continental \$6

Assorted Pastries, Chilled Juices and Coffee Station



Eagle Continental \$9

Assorted Pastries, Muffins, Bagels,
Flavored Cream Cheeses, Seasonal Fresh Fruit,
Chilled Juices and Coffee Station



Add Any of the Following for \$2 per item

Scrambled Eggs, Sausage, Bacon, Home Fries,
Pancakes, French Toast, Yogurt and Granola



Soup, Salad and Deli Board \$14

*Thank you for choosing
The Country Club.*

*We look forward to making your next event
One To Remember*



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