

## *The Ballroom*

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The Ballroom accommodates up to 120 guests and has an open feeling fashioned by its grand arch windows and high ceiling. The room transforms easily to accommodate any desired floor arrangement.

## *The Terrace Room*

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For a more intimate affair, the Terrace Room accommodates up to 40 guests. Its bright, open feeling fashioned by its grand wall of windows offers sweeping vistas of our golf course.



For larger groups, combined seating of our Terrace dining room and Ballroom can accommodate as many as 170 people with room for dancing and entertainment.

# Breakfast

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## Continental

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- |                   |        |                    |
|-------------------|--------|--------------------|
| ·Pastries/Muffins | ·Tea   | \$10.00 per person |
| ·Fresh Fruit      | ·Milk  |                    |
| ·Coffee           | ·Juice |                    |

## Buffet

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- |                     |                  |         |                    |
|---------------------|------------------|---------|--------------------|
| ·Choice of two eggs | ·Toast           | ·Coffee | \$15.50 per person |
| ·Bacon              | ·English muffins | ·Tea    |                    |
| ·Sausage            | ·Fresh fruit     | ·Milk   | Add French toast   |
| ·Potato             |                  | ·Juice  | \$16.50 per person |

### Eggs

- Plain Scramble
- Western Frittata
- Vegetarian Frittata
- Meat Lover's

### Potatoes

- Hash browns
- Home fries
- Lyonnaise

## Additional Breakfast Stations

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**Vanilla or Strawberry Yogurt Parfait** - Includes berries & fruit, granola, heath bar, & chocolate chips- \$5.00 per person

**Omelet Station**- Includes bacon, sausage, ham, cheese, peppers, onions, tomatoes  
\$5.00 per person

**Crepes Station** – Includes fruit & berries, sauces (orange suzette, cherry jubilee, milk or dark chocolate, sweet whipped cream cheese) -\$5.00 per person

**Hot Chocolate Bar** - Includes whipped cream, chocolate chips, peanut butter crumble, toffee, heath, banana cream, & vanilla cream. Add Bailey's, Frangelico, and Kahlua (\$4.00 per person/\$5.00 per person with liquor)

# Lunch

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## Cold Deli Buffet

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Choice of two meats & choice of soup or salad and two sides

\$16.50 per person

### Deli sandwiches

- Meats:** Turkey, Ham, Roast Beef
- Cheeses:** Provolone, Swiss, American
- Toppings:** Lettuce, Tomato, Onion, Pickle, banana peppers
- Bread:** Italian, Wheat, Rye, Buns

### Soup

- Wedding Soup
- Pasta Fagioli
- Vegetable Soup
- Tomato Soup
- Chicken Noodle
- Cream of Broccoli

### Sides

- Macaroni salad
- Coleslaw
- Potato Salad
- Cucumber Salad
- Fruit Salad
- Tossed Salad

## Croissant Buffet

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Includes two sandwich options, choice of soup and two sides

\$16.50 per person

- Ham salad
- Chicken salad
- Tuna salad
- Roast beef
- Turkey
- Ham & Cheese

# Lunch

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## Hot Deli Buffet

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Choice of two meats, two different breads, choice of two sides, hot or cold

\$18.50 per person

### Meats

- Ground Beef (sloppy joe or burger sliders)
- Chicken Breast (breaded or grilled)
- BBQ Pulled Pork
- BBQ Beef
- BBQ Ham
- Kielbasa & Sauerkraut
- Italian Sausage with peppers and onions
- Bratwurst with peppers and onions

### Toppings

- Lettuce, tomato, onion, pickles
- American, swiss, provolone, cheddar cheese
- Peppers, sauerkraut, onion, mushroom
- Ketchup, mayonnaise, mustard, BBQ
- Red Marinara Sauce

### Bread

- Burger Buns
- Slider Buns
- Hoagie Buns
- Sausage Rolls

### Cold Sides

- Macaroni salad
- Coleslaw
- Potato Salad
- Cucumber Salad
- Fruit Salad
- Tossed Salad

### Hot Sides

- Macaroni and cheese
- French Fries
- Baked Beans
- German Potato Salad
- Corn on the Cobb

## Additional Entrees

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Add any additional entrée for \$5.00

- Fried Chicken
- Panko Fried Cod
- Honey Mustard Chicken
- Stuffed Green Peppers
- Meatloaf & Gravy

# Lunch

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## Hot Lunch Buffet

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Choice of two entrées, two sides, two salads, rolls & butter + standard beverage service

\$21 per person Additional entrée \$5.50 for chicken or pork, \$8.50 for beef or fish

**Country Chicken-** Breaded chicken with black pepper gravy

**Lemon Herb Chicken-** 8 piece bone-in or boneless chicken baked with garlic & herbs

**Chicken Marsala-** with mushrooms and marsala sauce

**Roast Beef-** Shaved top round with silky beef and vegetable sauce

**Beef Tips and Noodles-** Braised beef tenderloin tips with mushrooms and onions over egg noodles with beef gravy

**Grilled Steak-** with creamy mustard sauce

**Grilled Ham -** with cheesy cheddar sauce, bacon and tomato

**Stuffed Pork -** with traditional stuffing and pork gravy

**Baked Cod-** with tomato basil pesto

**English Cod-** broiled cod with lemon and butter

**Blackened Cod-** with peppers and onion

## Pasta

add chicken or shrimp: \$24.00 per person

- Baked Penne with Marinara
- Broccoli Alfredo Penne
- Vegetable Primavera Linguine



# Lunch

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## Hot Lunch Buffet Cont.

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### Sides

Choose two w/ entrée. Additional side +\$2.00 per person.

- Mashed potatoes
- Wild rice
- Broccoli (add bacon & onions)
- Parsley redskin potato
- Green beans (add almonds)
- Mixed vegetables (broccoli, cauliflower, carrots or zucchini, onion)
- Scalloped potato
- Corn O'brien
- Roasted Yukon potato
- Honey & mint carrots
- Rice pilaf

### Salads

Choose two w/ entrée. Additional salad +\$4.00 per person.

- Tossed salad
- Creamy redskin potato salad
- Italian pasta salad
- Broccoli bacon cheddar salad
- Macaroni salad
- Coleslaw

### Soups

+\$5.00 per person.

- Pasta faggioli
- Wedding soup
- Vegetable soup
- Clam chowder
- Chicken noodle
- Cream of broccoli

# Lunch

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## Seated Lunch Entrées

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Served with your choice of two sides and soup or salad

Chicken Salad - Mixed greens, tomato, onion, cucumbers, olives, eggs, French fries, mixed cheese

\$14.00

Steak Salad- Mixed greens, tomato, onion, cucumbers, olives, eggs, French fries, mixed cheese

\$16.00

Hot Bacon Spinach Salad- Spinach, tomato, onion, artichokes, bacon, feta, with hot bacon dressing.

\$16.00, Add steak or chicken + \$5.00

Caesar Salad- Chopped romaine lettuce, onion, choice of steak or chicken with Caesar dressing

\$14.00 Chicken \$16.00 Steak

Caprese Salad- Romaine, tomatoes, fresh mozzarella, onions, choice of steak or chicken with Italian dressing

\$15.00 Chicken \$16.00 Steak

Broiled Atlantic Cod- With lemon, garlic, white wine, and butter. Topped with butter breadcrumbs & béarnaise sauce

\$19.50

Orange Teriyaki Cod- Baked Atlantic Cod with an orange teriyaki glaze

\$19.50

Queso Chicken- Sautéed chicken breast, topped with white cheddar queso cheese, tomatoes, bacon, and parsley

\$18.50

Chicken Saltimbocca- Stuffed chicken breast with ham and mozzarella cheese, drizzled with a burgundy wine-red sauce

\$18.50

Steak Pizzaioli - Grilled 5oz sirloin with garlic, pepperoncini, peppers, onions, tomatoes, with a homemade red sauce

\$25.00

Cabernet Steak- Grilled 5oz sirloin steak smothered with cremini mushrooms, and a cabernet red demi glaze

\$25.00

Maple & Brown Sugar Pork Loin- Roasted pork tenderloin with a maple brown sugar and bacon apple glaze.

\$16.00

Roasted Porkloin- with roasted apples and cognac

\$17.50

# Hors d'Oeuvres

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## Passed

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- Chicken Quesadilla-\$3.00
- Shrimp Quesadilla-\$3.00
- Sausage Stuffed Mushrooms-\$2.25
- Chicken & Cheese Phyllo Cups-\$2.00
- Pork Mushroom Skewers- \$2.00
- Wings & Sauce-\$ MVP
- Cajun Pork Taco \$1.50
- Reuben Bites \$2.00
- Oyster Rockefeller-\$3.25
- Fried Calamari with lemon and sauce- \$2.50
- Prosciutto Wrapped Asparagus-\$ 3.50
- Beef & Mushroom Teriyaki Skewers-\$2.50
- Bacon Wrapped Scallops-\$5.00
- Beef & Swiss Caramelized Onion Phyllo Cups-\$3.00
- Romano Battered Boursin Artichokes-\$2.75
- Bordelaise Meatballs-\$1.75
- Pork & Vegetable Egg rolls-\$3.00

## Stationed

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- Jumbo Shrimp Cocktail-\$3.25
- Ahi Tuna Display with wakame salad- \$7.00
- Smoked Salmon Display- \$7.00
- Cheese & Pepperoni Tray w/ Crackers- \$4.50
- Combo Tray-\$8.00 (Vegetable, cheese, fruit)
- Vegetable Tray- \$3.75
- Fruit Tray- \$4.50
- Hummus & Pita Tray- \$3.50





# Dinner

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## Buffet Entrées

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Choice of two entrées, two sides, one pasta, soup or salad & rolls  
\$30 per person

### Beef

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#### Beef Tips

Roasted beef tenderloin tips with mushrooms, onions, and gravy served over egg noodles

#### Cabernet Sirloin

Grilled 8oz sirloin with garlic & mushrooms in a cabernet demi glaze

#### Roast Beef

Slow roasted silky beef served with vegetable sauce

#### Steak Pizzaiola

Garlic, prosciutto, peppers, onion, pepperoncini with red sauce

#### Pan Seared Steak

Pan seared steak topped with smoked gouda and leek sauce

### Chicken

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#### Honey Mustard Chicken

Bone-in or boneless chicken roasted in honey-mustard glaze

#### Chicken Provencal

Sautéed chicken breasts with Garlic, olives, tomato, mushrooms, eggplant and olive oil

#### Chicken Chasseur

Chicken breast with mushrooms, asparagus, tomato, white wine butter sauce

#### Hunter Style Chicken

Sautéed chicken with garlic, scallions, tomato, ham, and spinach in a marsala demi-glaze

#### Lemon Herb Chicken

Lemon herb roasted chicken

### Fish

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#### Pecan Salmon

Topped with chopped pecans drizzled in a Frangelico sauce

#### Thai Salmon

Drizzled with spicy sweet chili sauce

#### Tarragon Herb Cod

Topped with an herb-seasoned white wine butter sauce

#### Breaded Cod with Piccata Sauce

Breaded pan-fried cod with artichokes, onion, capers, drizzled in tomato white lemon beurre blanc

### Pork

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#### Rosemary & Garlic Porkloin

Pork Loin with pearl onion pork gravy

#### Grilled Pork

Grilled Pork with Jack Daniels demi glaze

#### Grilled Ham & Greens

Spinach, collard greens, onions, pancetta

## Buffet Pasta

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### Red Sauce Penne

Penne pasta in a red sauce (add meatballs \$1.50 per person)

### Vegetable Primavera

Linguine with zucchini, squash, onion, tomato, spinach, and olive oil. (add chicken \$1.50 add shrimp \$3.00 per person)

### Broccoli Alfredo

Penne pasta and steamed broccoli florets in a cheesy alfredo sauce (add chicken \$1.50 add shrimp \$3.00 per person)

### Linguine Ala Vodka

Linguine pasta in a tomato cream vodka sauce (add chicken \$1.50 add shrimp \$3.00 per person)

## Buffet Sides

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Mashed Potato

Roasted Yukon Potato

Parsley Redskin Potato

Fingerling Potato

Wild Rice

Rice Pilaf with Orzo

Jasmine Rice

Risotto

Broccoli (add bacon \$1.50)

Green Beans (add almonds \$1.50)

Roasted Asparagus

Broccoli, Cauliflower, Carrots

Honey Mint Carrots

Zucchini, Squash, Onion

Corn O'Brien

Sugar Snap Peas

## Buffet Soup or Salad

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Wedding Soup

Pasta Faggioli

Clam Chowder

Vegetable Soup

Cream of Broccoli

Tossed Salad/ Caesar Salad

Italian Pasta Salad

Mozzarella Tomato Basil Salad

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Penne pasta in a red sauce (add meatballs \$1.50 per person)

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Linguine with zucchini, squash, onion, tomato, spinach, and olive oil. (add chicken \$1.50 add shrimp \$3.00 per person)

### Broccoli Alfredo

Penne pasta and steamed broccoli florets in a cheesy alfredo sauce (add chicken \$1.50 add shrimp \$3.00 per person)

### Linguine Ala Vodka

Linguine pasta in a tomato cream vodka sauce (add chicken \$1.50 add shrimp \$3.00 per person)

## Buffet Sides

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Mashed Potato

Roasted Yukon Potato

Parsley Redskin Potato

Fingerling Potato

Wild Rice

Rice Pilaf with Orzo

Jasmine Rice

Risotto

Broccoli (add bacon \$1.50)

Green Beans (add almonds \$1.50)

Roasted Asparagus

Broccoli, Cauliflower, Carrots

Honey Mint Carrots

Zucchini, Squash, Onion

Corn O'Brien

Sugar Snap Peas

## Buffet Soup or Salad

---

Wedding Soup

Pasta Faggioli

Clam Chowder

Vegetable Soup

Cream of Broccoli

Tossed Salad/ Caesar Salad

Italian Pasta Salad

Mozzarella Tomato Basil Salad

# Dinner Buffet Add- Ons

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## Carving Stations

\*Each station includes your choice of au jus, horseradish sauce, gravy, tzatziki, or mint jelly.

Baked Honey Glazed Ham-\$8 per person

Roasted Turkey-\$8 per person

Braised Pork Loin-\$8 per person

Prime Rib with Au Jus-\$15 per person

Roasted Beef Tenderloin-\$15 per person

Leg of Lamb-\$15 per person

## Additional Entrée Options

Beef or Fish- \$10 per person

Chicken or Pork-\$8 per person

## Additional Pasta Options

Pasta-\$3 per person

With Chicken-\$4 per person

With Meatballs-\$3.50 per person

With Shrimp-\$5 per person



# Dinner

## Seated Dinner Entrées

Served with your choice of two sides and soup or salad

**Pan Seared Cognac Dijon Sirloin**- 8 oz pan seared sirloin drizzled with a cognac Dijon cream sauce

\$25.00

**Filet Mignon**- 8 oz grilled beef tenderloin with mushrooms and onions topped with compound butter

\$28.00

**Prime Rib with Au Jus**- Roasted 12 oz ribeye served with au jus

\$28.00

**Medallion Sirloin**- With peppers, onions, and mushrooms

\$25.00

**Pan Seared Steak**- With smokey gouda and leek sauce

\$25.00

**Chicken Chasseur**- Chicken breast with mushrooms, asparagus, tomato, white wine butter sauce

\$19.50

**Tuscan Stuffed Chicken**- Chicken breast stuffed with ham, spinach, mozzarella cheese in a sun-dried tomato sauce

\$20.00

**Parmesan Breaded Chicken**

breaded chicken breast topped with boursin cheese & rosse' sauce

\$19.50

**Hunter Style Chicken**

sautéed chicken with garlic, scallions, tomato, ham, and spinach in a marsala demi-glace

\$19.50

**Country Chicken**

Deep fried breaded chicken with pepper chicken gravy

\$17.50

**Bacon Wrapped Pork Loin**

Roasted bacon wrapped 8 oz pork loin served with a rum sauce

\$21.00

**Pork Roll**

Jelly rolled pork stuffed with spinach, onions, prosciutto, provolone cheese with an apple cider glaze

\$22.50

# Dinner

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## Seated Dinner Entrées

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Served with your choice of two sides and soup or salad

### **Grilled Pork Chop**

Grilled 6 oz bone in pork chop with a sweet and tangy bourbon glaze

\$19.50

### **Breaded Pork Chop**

With apple cabbage slaw

\$19.50

### **Broiled Cod**

Roasted carrots, onions, and Brussel sprouts

\$22.00

### **Tomato Basil Halibut**

Pan seared 6 oz halibut with roasted tomatoes in basil pesto cream sauce

\$28.00

### **Pecan Crusted Salmon**

6 oz salmon topped with chopped pecans with a Frangelico sauce

\$28.00

### **Asian Salmon**

Drizzled in a sweet and tangy sauce

\$28.00

### **Breaded Cod with Piccata Sauce**

Breaded pan-fried cod with artichokes, onion, capers, drizzled in tomato white lemon beurre

\$22.00

## Seated Pasta Entrées

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### **Stuffed Shells**

Pasta shell stuffed with ricotta cheese topped with red sauce and mozzarella

\$17.00

### **Creamy Manicotti**

Stuffed manicotti with ricotta cheese topped with red sauce and mozzarella

\$19.00

### **Pasta Italiano**

Italian sausage, roasted red pepper in a homemade red sauce tossed with rigatoni

\$20.00

### **Chicken Parmesan**

Breaded chicken breast topped with red sauce and mozzarella cheese over spaghetti pasta

\$21.00

## *Seated Sides*

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Seated Dinners come with 2 sides

Baked Potato	Brussels Sprouts (add bacon \$1.00)
Mashed Potato	Broccoli (add bacon \$1.00)
Roasted Yukon Potato	Green Beans (add almonds \$1.00)
Parsley Redskin Potato	Roasted Asparagus
Fingerling Potato	Broccoli, Cauliflower, Carrots
Wild Rice	Honey Mint Carrots
Rice Pilaf with Orzo	Zucchini, Squash, Onion
Jasmine Rice	Corn O'Brien
Risotto	Sugar Snap Peas

## *Dessert*

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*Upscale Desserts: \$7.00 per person*

*Assorted Desserts: \$6.00 per person*

*Pecan Balls: \$5.50 per person*

*Ice Cream Sundae Bar: \$3.50 per person*

*Scoop Ice Cream & Toppings: \$3.50 per person*

*Assorted Cookies: \$3.50 per person*

*Brownies: \$4.50 per person*

*Chocolate Cherry Mousse Parfait: \$4.50 per person*

*Pistachio Vanilla Mousse: \$4.50 per person*

*Lemon or Raspberry Sorbet with Vanilla Wafers: \$3.50*

# Children's Menu

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## Children's Sit Down

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Includes choice of side: French fries, macaroni & cheese, apple sauce, coleslaw, or fruit salad

\$11.95 per child

- Chicken fingers
- Cheeseburger
- Grilled Cheese
- Kids fish sandwich
- French bread pizza

## Children's Buffet

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Ages 4-12: \$11.95.

(3 & under free)





# Bar & Beverage

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**Non-Alcoholic Beverage Service:** Coffee, Tea, Iced Tea and Soda **\$4.00 (without soda \$2.50) per person**

**Host Bar Package:** 1 hour open bar offering house brand wine & liquor, domestic beer **\$9.00 per person**

**Consumption Bar:** Charged by bottle usage. **Host Brands: \$48 per bottle or \$75 per bottle for premium**

**Wines:** Mondavi wines 1.5L -**\$38 per bottle**. Host Champagne **\$25 per bottle**

**Beer:** Domestic **\$3.00**, Imports **\$4.00**

**Cash Bar:** Host Brands **\$4.00 per drink**, premium brands **\$6.00**

## Bar & Beverage - Upgrades & Add-ons:

Extended Host Bar - \$4.50 per person (21+) for each additional hour

Premium Bar Package - \$3 per person 21+ with 4-hour open bar featuring premium brand wine & liquor, domestic & import beer.

Extended Premium Bar - \$6 per person (21+) for each additional hour

Signature Cocktails - Personalized drink options to suit the bride & groom. Price dependent on brands & complexity.



## Contact Us

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Contact us to schedule a tour, or with any questions!

**Janey Ray**

***Event Coordinator***

**Connoquenessing Country Club**

**Office: 724-752-2294 ext:218**

**[Janey.Ray@connoclub.com](mailto:Janey.Ray@connoclub.com)**



[www.connoclub.com](http://www.connoclub.com)

# Our Terms & Conditions

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- **Billing:** The person or persons signing the contract agree to pay the deposit promptly. Payment for services must be paid in full seven days prior to the wedding. Additional charges and gratuity will be billed in a separate statement and must be paid within seven days of statement date. A late fee may be charged for payments received after the due date.
- **Audiovisual:** Any audiovisual needs are not supplied by the club; you must supply your own. A podium and microphone are available at no charge.
- **Entertainment:** Any entertainment booked for your reception must be approved by club management. Contacts, set-up times, and phone numbers of entertainers should be supplied.
- **Decorations:** We require names, phone numbers and delivery times of any florists, decorators, or entertainers. Any decorating of the club must receive prior approval from club management. The club does not permit the use of tape, nails, staples, or confetti.
- **Dance Floor:** Upon request, a dance floor will be provided. There is a \$75 set up charge for this service.
- **Food:** Apart from desserts and novelties, **no outside food is permitted on club property.** Cake will be cut and served by our staff at no additional charge. Cookies can be placed on trays for your event at an additional cost of \$35. No food provided by and or prepared by the club may be removed from the premises.
- **Alcoholic Beverages:** No alcoholic beverages are permitted to be brought onto the club property or removed from club property. No one under the age of 21 will be served alcoholic beverages. A valid driver's license may be required as proof of age before being served. We would be pleased to honor any special requests for beer, wine, or liquor currently not in stock. Special requests will be priced accordingly.

# CCC Event Contract

Event: \_\_\_\_\_ Guarantee: \_\_\_\_\_  
Date: \_\_\_\_\_ Member Number: \_\_\_\_\_  
Name: \_\_\_\_\_ Room: \_\_\_\_\_  
Contact: \_\_\_\_\_ Deposit: Check, Visa or  
Start Time: \_\_\_\_\_ MasterCard Deposit  
End Time: \_\_\_\_\_ Received: \_\_\_\_\_  
Est. No. Guests: \_\_\_\_\_

The Club requires a deposit to secure the space for the event as outlined in the above information. The deposit required is as follows:

- (1) Luncheon Event For parties of 20 people or less, the deposit is \$50. For parties of 20 to 50 people the deposit required is \$100. For parties of 50 or more, the deposit is \$200.
- (2) Dinner Event For parties of 20 people or less, the deposit is \$100. For parties of 20 to 50 people the deposit required is \$300. For parties of 50 or more, the deposit is \$600.

Upon receipt of said deposit, the above event will be considered confirmed. This deposit shall be applied as a down payment toward the total cost of the event. All deposits are non-refundable.

**PAYMENT AND GUARANTEE:** The undersigned agrees to pay the above mentioned deposit promptly and understands the food portion of the event must be paid in full seven (7) days prior to the event. The remainder of the total balance will be billed in a separate statement and must be paid within seven (7) days of the statement.

A guarantee regarding the exact number of guests expected must be received by the Club at least ten (10) days prior to the function. The Club will calculate total cost based upon this guarantee and the undersigned will be responsible for 100% of this cost. If a guarantee is not received, the estimated number of guests as shown above will be considered the guarantee. If necessary, the Club reserves the right to move any party to a more appropriate room.

**CANCELLATION POLICY:** Any Cancellation within thirty (30) days of any event will be responsible for a portion of the bill. The undersigned will be charged \$10 per person for the minimum estimated number of guests indicated above.

**DANCE FLOOR:** Any party requesting a dance floor must adhere to the rules and guidelines set forth in the banquet information for the use and rental of a dance floor.

**DECORATING** \_\_\_\_\_ (initial) Any decorating of the Club must receive prior approval from Club Management. The Club does not permit the use of tape, nails, staples, or table confetti. Should confetti be used against Club policy, a \$100 room cleaning fee will be added to your bill.

I hereby state that I have read the banquet information packet, including pricing, rules and regulations and agree to abide by all the rules as set forth by the Club. Authorized Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Connoquenessing Country Club, Attn: Club Office 1512 Mercer Road Ellwood City, PA 16117

Authorized Signature: \_\_\_\_\_ Date: \_\_\_\_\_