

# Wedding Packages



AT CRANBERRY HIGHLANDS



# 2024



**Cranberry  
Highlands**  
GOLF COURSE EST. 2002

## THE PERFECT PLACE FOR WEDDINGS

Thank you for your interest in Cranberry Highlands Golf Course banquet venue. Cranberry Highlands is the ideal location for any wedding reception. Our clubhouse features spacious banquet rooms with seating for 30-150 guests and a picturesque view of the award-winning golf course. The Audubon Pavilion offers a spectacular outdoor setting for your ceremony.

### Delicious Menu Presentation

Cranberry Highlands caters to any taste with a choice of menus from casual to elegant with service from buffet to sit-down. The variety of menus enclosed are recommendations and may be enhanced, modified, or completely changed to meet your specific needs

### Wedding Room Rental Fees

Cranberry Highlands serves as a premier banquet and meeting facility with full room seating in the clubhouse for up to 150 guests. The rental fee for Tartan Hall (full room) is \$600; the room is available for decorating at 8:30 AM on the day of the wedding. Our Grill Room (\$200 rental fee) is available with a purchased alcohol package and a minimum food/bar count of 120 guests. The Audubon Pavilion rental fee for your ceremony is \$300, with seating for up to 100 guests. Wedding receptions must conclude no later than 10:30 PM; the facility must be vacated thirty minutes after the conclusion of the event. Real candles, fake rose petals, glitter and confetti are not permitted in the banquet room or pavilion.

### Rental Fees

- Use of up to (6) 8-foot banquet tables with white linens.
- Use of up to (18) 60-inch round guest tables w/ lap length linens to fit your final guest count (*High-top white linens are an additional \$8.00 each*)
- Chair and white linen napkin count to match your final guest count, not to exceed 150
- Portable bar and coat rack are available
- Additional white lap length linens available upon request - \$8.00 each

### Beverage Service

Beverage service is available up to 4.5 hours and must conclude thirty minutes before the conclusion of the event. All alcohol purchased must be consumed on the grounds of Cranberry Highlands and may not be removed. Under no circumstances can alcohol be brought onto the property. Alcohol, by state law, purchased elsewhere may not be consumed at a licensed premise. All weddings are required to purchase one of our three beverage packages.

### Linens and Additional Services

Our wedding package includes lap length white linens. A variety of colored napkins are available at \$.60 each. Cranberry Highlands catering staff will cut and plate your cake; plates will be placed on the dessert table. Cake serving is available upon request with a \$60 fee. Guests are required to bring their own dessert plates/forks.

### Deposits & Reservations

All reservations are considered tentative until a non-refundable deposit and a signed reservation agreement have been received. We accept cash, checks and credit cards. Saturday events require a \$3,000 minimum when reserving more than 6 months in advance. All events are subject to event year pricing. Final guest count and balance of payment is due seven days prior to the wedding.

*All prices in this publication are subject to change.*

*Cover photo by Rachel Tokarsky Photography*





## OUR FACILITIES

### CLUBHOUSE

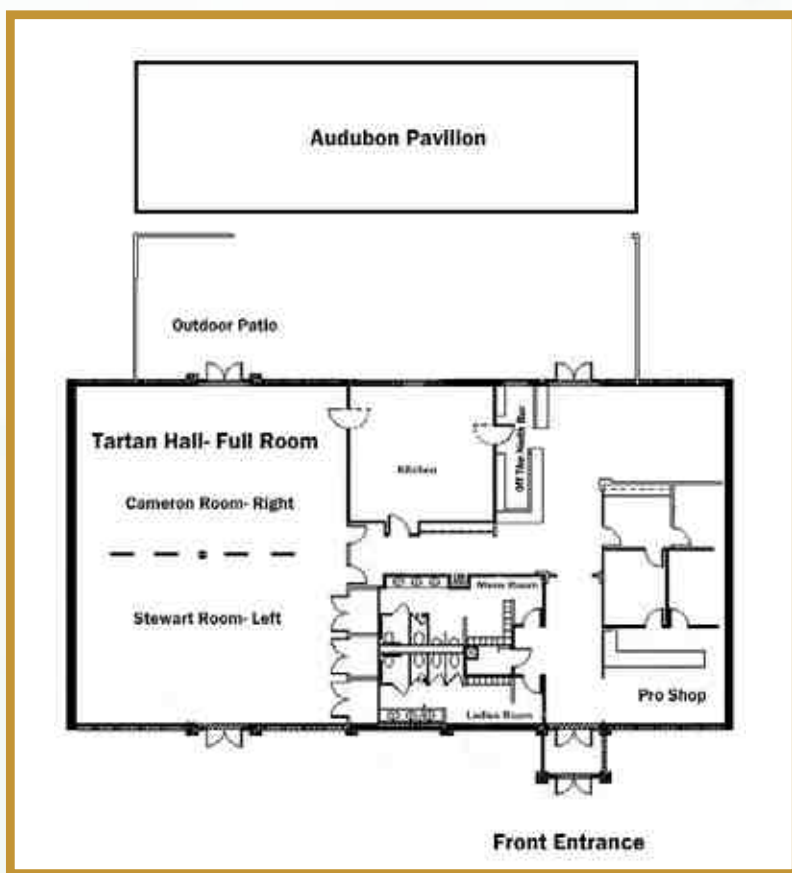
- Picturesque view of the golf course
- May seat up to 150 guests
- Flexible seating - reception, classroom and more
- Partition available- depending on the event size
- Wireless indoor PA system, microphone & podium
- Two projectors and screens available (\$35 fee each)
- Free Wi-Fi internet access
- Adjacent bar/grill room and outdoor patio

#### CLUBHOUSE ROOM SPECS

- Ceiling height - 10 ft
- Tartan Hall: (Full room – 150 max count)  
47 x 60, 2,820 sq. ft.
- Cameron Room: (Half room – 48 max count)  
47 x 30, 1,410 sq. ft.
- Stewart Room: (Half room – 48 max count)  
47 x 30, 1,410 sq. ft.

### AUDUBON PAVILION

- Beautifully crafted, 2400 square foot stone and wood, open-air structure
- Outdoor setting just off the golf course
- Accommodates up to 100 guests
- Flexible seating for all event types
- Wood burning fireplace (\$25 fee/must be prearranged)
- Vinyl roll down blinds on two sides



# WEDDING BUFFET

## ENTREES

Baked Stuffed Boneless Half Breast of Chicken  
*(Stuffed with Sausage or Bread Stuffing)*

Chicken Piccata  
*(Boneless Chicken Breast Sautéed in Lemon-Butter Sauce with Salted Capers)*

Boneless Chicken Breast with a Pineapple Glaze

Chicken Marsala  
*(Boneless Chicken Breast with Green Peppers, Mushrooms, Onions, and a Rich Marsala Wine Sauce)*

Baked Chicken Romano  
*(Boneless Chicken Breast Baked with Romano Cheese & Hint of Lemon)*

Chicken Cordon Bleu  
*(Stuffed with Ham and Swiss Cheese)*

Blackened Chicken with a Roasted Red Pepper Cream Sauce  
*(Served with Pasta)*

Tomato Bruschetta Chicken

Baked Sliced Glazed Ham with Pineapple

Sirloin Beef Tips in Brown Sauce with Button Mushrooms  
*(Served Over Rice or Noodles)*

Beef Burgundy  
*(Served Over Rice or Noodles)*

Baked Stuffed Pork Chop with Pork Gravy

Baked Cod Topped with Toasted Seasoned Breadcrumbs  
with Hollandaise Sauce

Stuffed Jumbo Seashells  
*(Meat or Marinara Sauce)*

Italian Meat Lasagna

Baked Italian Style Meatballs in Tomato Sauce

Baked Salmon with a Sweet Chili Sauce  
*(Additional \$3.50)*



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## ADD A CARVING STATION - \$3.50 per person and replaces an entrée

Boneless Top Round of Beef  
*(Mushroom Sauce & Horseradish Sauce)*

Prime Rib  
*(Au Jus & Horseradish Sauce)*

Carved Roast Turkey with White & Dark Meat  
*(Country Gravy)*



# WEDDING BUFFET *(Continued)*

## SIDES

Penne Pasta or Cheese-Filled Tortellini  
*(Choice of Marinara, Alfredo Sauce or Roasted Red Pepper Cream Sauce)*

Pasta Primavera with Alfredo Sauce  
*(Zucchini, Summer Squash, Onions)*

Scalloped Potatoes

Au Gratin Potatoes

Parsley Buttered Red Skin Potatoes

Garlic Smashed Red Skin Potatoes

Idaho Whipped Potatoes

Roasted Rosemary Fingerling Potatoes

Roasted Yukon Gold Potatoes with Sweet Potatoes

Haluski

Perogies with Sauteed Onions

Garlic Parmesan Orzo

Wild Rice Blend

Buttered Peas & Pearl Onions

Glazed Carrots

Seasonal Medley

*(Butternut/Summer Squash, Zucchini and Onions)*

Buttered Green Beans

*(with Mushrooms or Toasted Almonds)*

Buttered Mixed Vegetables

*(Cauliflower, Broccoli, and Carrots)*

## SALADS - Select 1

Tossed Garden Salad *(Golden Italian and Ranch Dressing)*

Caesar Salad with Shaved Parmesan Cheese

Spinach Salad *(Served with 2 Dressings)*

Pear and Gorgonzola Salad *(Balsamic and Raspberry Vinaigrette Dressing)*

## HORS D'OEUVRES - Included

Pepperoni & Assorted Cheese Platter with Crackers

Assorted Vegetable Platter with Dip

Assorted Rolls/Butter and Coffee are included

**3 Entrees and 3 Sides: \$45.95 per guest**

**\$20.95 per guest** *(Ages 5-10 years old)*

**\$12.95 per guest** *(Ages 2-4 years old)*

*Add an additional Entrée: \$3.50 per guest/ Add an additional Side: \$2.50 per guest.  
Children meals are available*

*\*All food pricing is subject to 6% sales tax and 20% service charge*



*Tracy Brien Photography*

# HORS D'OEUVRES

## **\$160.00 (50 pieces of the same selection)**

Mini Beef Wellington  
Bacon Wrapped Scallops with Spicy Mayo,  
Brie & Raspberry Tartlet  
Fresh Mussels Stuffed with Maryland Lump Crabmeat  
Beer Battered Shrimp & Pineapple Skewer with Sweet Chili Sauce

## **\$140.00 (50 pieces of the same selection)**

Mushroom Caps Stuffed with Crabmeat, Topped with Provolone Cheese  
Open-faced Crabmeat Sandwiches  
Spinach and Feta Tartlet  
Tomato & Cheddar Soup Shooters with Grilled Cheese Sandwich Wedge  
Mini Crab Cakes  
Fresh Tomato Bruschetta with Mozzarella

## **\$115.00 (50 pieces of the same selection)**

Coconut Shrimp Shooter with Orange Marmalade Dipping Sauce  
Marinated Lemon Pepper Chicken Skewer  
Sweet Chili Sauce Chicken Skewers  
Chicken Fingers with Sauces  
Shrimp Cocktail Shooter

## **\$95.00 (50 pieces of the same selection)**

Antipasto Skewers  
Baked Mini Macaroni & Cheese Bites  
Mini Meatball Garlic Crostini with Fresh Basil  
Quiche Lorraine  
Quiche Florentine

## **\$85.00 (50 pieces of the same selection)**

Oriental Mini Egg Rolls Stuffed with Pork & Vegetables  
Mushroom Caps Stuffed with Sausage & Mustard Glaze  
Swedish Meatballs  
BBQ Plum Meatballs  
Chicken Wings (*Hot, Mild, BBQ, or Garlic Parmesan*)  
Mini Reubens served with Thousand Island  
Deviled Eggs Topped with Shrimp  
Assorted Fancy Mini Roll Sandwiches  
Ham Rolls Stuffed with Asparagus  
Roast Beef Rolls Stuffed with Sweet Pickle

## **Creamy Hot Artichoke Dip - \$90 (serves 50)**

*Served with Garlic Baguettes, Pumpernickel Squares, Pita Chips*

## **Buffalo Chicken Dip - \$105 (serves 50)**

*Served with Tortilla Chips*

## **Baked Shrimp and Lump Crabmeat Dip - \$125 (serves 50)**

*Served with Garlic Baguettes, Pumpernickel Squares, Pita Chips*

**Assorted Pepperoni & Cheese Platter with Crackers  
or Fresh Vegetable Platter with Ranch Dip - \$2.50 per guest**

**Seasonal Fresh Fruit Platter - \$3.50 per guest**

**Shrimp Cocktail with Sauce and Lemon Wedges - \$19.00 per pound**

*\*All food pricing is subject to 6% sales tax and 20% service charge*

*\* There will be a \$6.95 fee per guest for Hors D'oeuvres-only events (includes white linens)*



## BEVERAGE SERVICE

Coffee is served with all Food Packages

Add Unlimited Lemonade or Iced Tea for \$3.00 per person

Add Unlimited Lemonade and Iced Tea for \$3.75 per person

### Non-Alcohol Package

Unlimited Fountain Soft Drinks, Lemonade, and Iced Tea

**\$9.00 per person**

### Limited Bar Package

**2 Hours \$14 per person**

**3 Hours \$16 per person**

**4.5 Hours \$19 per person**

White, Red, and Blush Wine, Domestic Canned Beer & Soft Drinks

### Full Bar Package

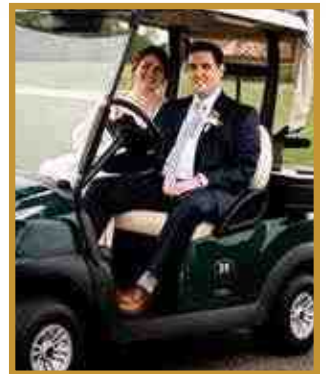
**2 Hours \$17 per person**

**3 Hours \$22 per person**

**4.5 Hours \$28 per person**

White, Red, and Blush Wine, Domestic Canned Beer,  
Mixed Drinks & Soft Drinks

Includes: Skyy Vodka, Jim Beam Bourbon, Bacardi Rum,  
Captain Morgan Spiced Rum, J&B Scotch, New Amsterdam Gin,  
Seagram 7 Whiskey, Peach Schnapps and Cherry Vodka,  
Domestic Canned Beer Selection: Miller Lite, Yuengling, and Coors Light



*Sky's the Limit Photography*

### Add on to a Limited and Full Bar Package

Import and IPA Canned Beer **\$4 per person**

*(Heineken, Corona, Corona Light, Sierra Nevada Hazy, Dog Fish 60, Southern Tier 2X)*

### Add on to a Full Bar Package

Top Shelf Liquor **\$3 per person**

*(Tito's, Ketel One, Crown Royal, Jack Daniels, Jameson, and Tanqueray Liquor)*

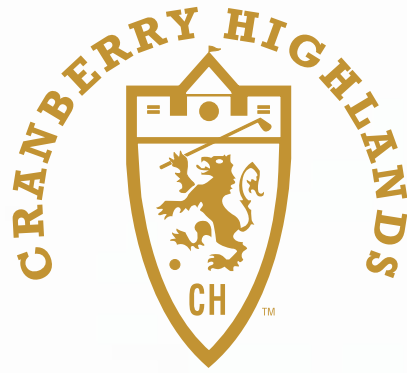
*Add a Champagne Toast for \$3.50 per person*

*Add 6% sales tax to Non-Alcohol Service*

*\$100.00 Bartending Fee added to all cash/tab bars*

*All Beverage Service is subject to a 20% service charge*

*Full Bar Package includes a 1.5 oz mixed drinks/shots are not permitted*



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5601 Freshcorn Road  
Cranberry Township, PA 16066  
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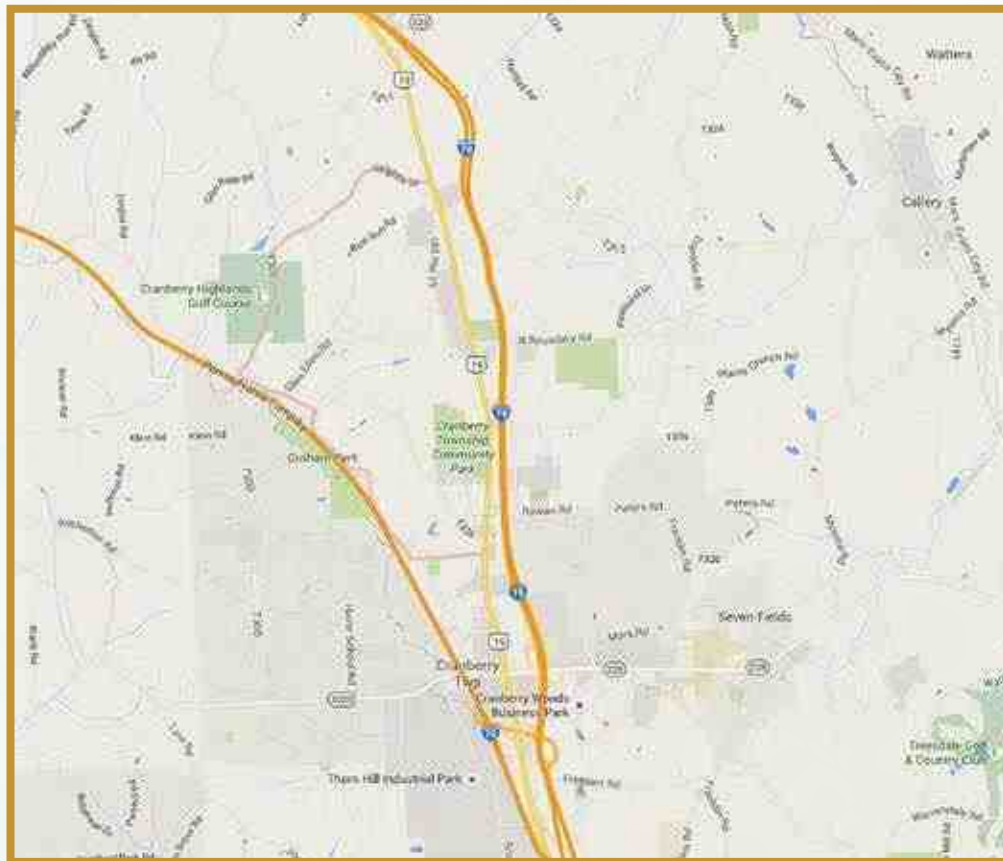






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Photo by Rachel Tokarsky Photography



Photo by Tracy Brien Photography

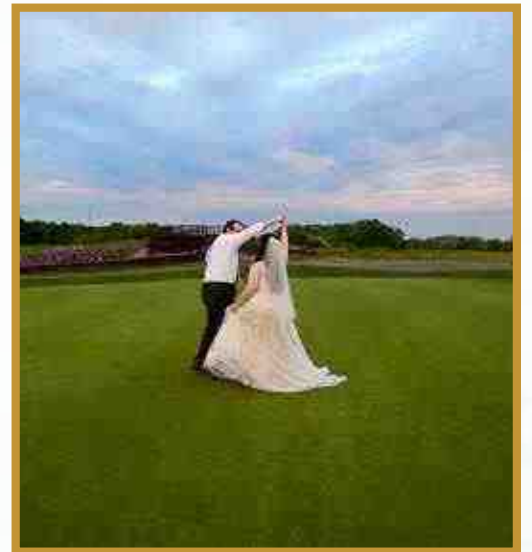
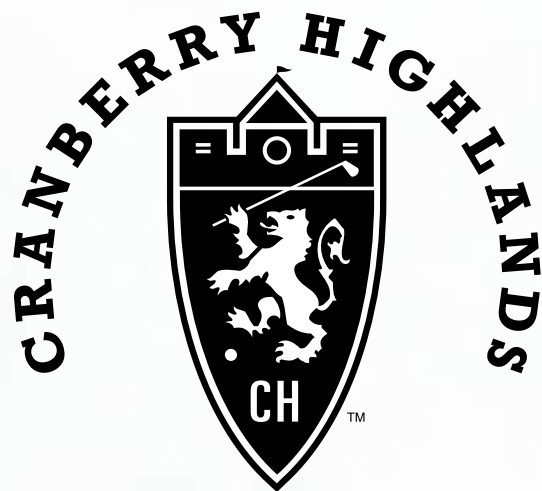


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Photo by Stacey Lyn Boutique Photography





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