

# *Connoquenessing Country Club*

## *Banquet Information*

### Welcome

Thank you for considering the Connoquenessing Country Club for your special event. Our combination of great food, friendly service, and country charm create an excellent atmosphere for any occasion. Below you will find some general information about our facility. If you have any further questions, please call Judy Kline at 724-752-2294 extension 211.

### Location

The Connoquenessing Country Club is located along Route 65 approximately three miles south of Ellwood City. If approaching from the Beaver Falls area, take Route 65 North. If approaching from the Cranberry area, take Interstate 79 to the Evans City exit. Turn left off the exit and go to the light. Turn right at the light to Route 19 North. Take Route 19 North to Zelienople. At the second stop light (by the Kaufman House restaurant); turn left onto Route 288. Take Route 288 approximately 8.2 miles (you will pass Giant Eagle plaza on the right). Proceed to stop light. Turn left onto Mercer Road. Follow Mercer Road to Route 65. Turn left onto Route 65. Proceed approximately one-tenth of a mile and turn left into the Club parking lot. Additional directions are available on our website at [www.connoclub.com](http://www.connoclub.com).

### Accommodations

Our ballroom can accommodate as many as 120 people. More intimate dining or hors d'oeuvres can be enjoyed in our terrace room overlooking the ninth hole lake and fountain which can accommodate up to 50 people. Combined seating of our terrace room and ballroom can accommodate as many as 170 with room for dancing and entertainment.

### Guarantees

An estimated number of guests will be required when the banquet agreement has been signed and a date has been confirmed. Your banquet space will be reserved based on this original estimate. If your original estimate decreases substantially, your event may be moved to a smaller room. Final menu selections and a guaranteed number of guests must be made ten days prior to the event date. The person or persons signing the banquet contract are responsible for paying for the final guarantee.

## Deposit

The Club requires a deposit to secure space for the event as outlined in the following information. The deposit required is outlined on the enclosed contract.

Upon receipt of said deposit, the 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.**

## Room Rental

There is a room rental fee for non-members. The fee is \$200 for events that require the use of both rooms or the ballroom and the bar area; \$150 for events held in either the Ballroom or the Terrace Room; and \$50 for small meetings held in the Board room. If a non-member event is sponsored by a current member, the room rental fee is reduced by 50%. This room rental fee includes the use of white linen tablecloths and napkins. Colored linens are available for an additional cost.

## Billing and Payments

The person or persons signing the contract agree to pay the above-mentioned deposit promptly. Payment for the food portion of your 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 statement date. A late fee may be charged for payments received after the due date.

## Lost Articles and Damages

The Club will not be held responsible for any personal items that are lost or damaged. Any damages incurred to Club property or missing Club property occurring during your event will be billed to the person or persons signing the banquet agreement.

## Audiovisual/Entertainment/Decorations

Any audiovisual needs are not supplied by the Club; you must supply your own. A podium and microphone are available at no charge.

Any entertainment booked for your event must be approved by Club Management. Contacts, set-up times, and phone numbers of entertainers should be supplied to the Club Office. 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. **Should confetti be used against Club policy, a \$100 room cleaning fee will be added to your bill.**

## Dance Floor

Upon request, a dance floor will be provided. There is a \$75 set up charge for this service. Any damage to the dance floor will be billed to the person or persons signing the banquet contract.

## Food from Outside Sources

No food is permitted to be brought onto Club property with the exception of a cake or cookies for specific events with prior Club approval. 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.

Should you wish to obtain a chocolate fountain for your event, any outside vendor you contract must be pre-approved by the Club and provide appropriate proof of liability insurance before being contracted. Should you wish to use your own personal fountain, all food items must be purchased from and provided by the Club. In either case, there will be a \$50 fee for services provided by the Club.

## Food provided by the Club

No food provided by and/or prepared by the Club staff may be removed from the premises.

## Use of the Outdoor Grill

The Club has an outdoor grill available for any barbeque or steak fry event. There is an additional \$25 fee for meals requiring the outdoor grill.

## Alcoholic Beverages

No alcoholic beverages are permitted to be brought onto 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 requested as proof of age before being served. For our guests' safety, management reserves the right to discontinue service to any individual(s) at any time. A \$25 bartender fee may apply if your bar sales do not exceed \$250. A selection of non-alcoholic beverages are available at the bar. We would be pleased to honor any special requests for beer, wine, or liquor not currently in stock. All special requests will be priced accordingly based on the current market value and agreed upon by the host of the event.

\*All prices quoted herein are firm for the year 2017. Any year thereafter, prices are subject to proportionate increases to meet increased costs.

## BREAKFAST

### **Continental**

**\$6.95**

Assorted Breakfast Pastries, and Fresh Sliced Fruits,  
Coffee, Tea, Milk, Assorted Juices

### **Breakfast Buffet**

**\$12.95**

Choice of 2 Eggs – Scrambled, Western,  
Ham and Cheese Frittata or Vegetarian Frittata  
French Toast with Maple Syrup  
Bacon and Sausage  
Hash Browns or Home Fries,  
Toast or English Muffins,  
Fresh Fruit Tray  
Coffee, Tea, Juice, or Milk.

\* All prices listed are per person and are subject to 6% sales tax and 18% gratuity.

# LUNCHEON BUFFETS

## *The CCC Cold Deli Buffet*

(25 guest minimum)

**\$13.95**

Sliced Roast Beef, Roasted Turkey Breast, Virginia Baked Ham  
Swiss Cheese, American Cheese, and Provolone Cheese  
Lettuce, Tomato, and Assorted Condiments,  
Assortment of Breads and Rolls

### **Choice of Two Sides**

Choice of Soup (cup)	Vegetable Linguine Salad
Italian Pasta Salad	Fresh Cole Slaw
Redskin Potato Salad	Macaroni Salad
Broccoli, Bacon, Cheddar Salad	Tossed Garden Salad
Mandarin Orange Fluff	Strawberry Fluff

## *The Connoquenessing Deli Buffet*

(25 guest minimum)

**\$15.95**

Sliced Roast Beef, Roasted Turkey Breast, Virginia Baked Ham  
Swiss Cheese, American Cheese, and Provolone Cheese  
Lettuce, Tomato, and Assorted Condiments,  
Assortment of Breads and Rolls

### **Choice of Two Cold Sides**

Choice of Soup (cup)	Vegetable Linguine Salad
Orzo Fruit Salad	Fresh Cole Slaw
Redskin Potato Salad	Macaroni Salad
Broccoli, Bacon, Cheddar Salad	Tossed Garden Salad
Mandarin Orange Salad	

### **Choice of One Hot Entree**

Stuffed Cabbage	Stuffed Green Peppers
Penne Bolognese	Baked English Scrod
Pineapple Glazed Ham	Lemon Herb Roasted Chicken
Fried Chicken	

### **Choice of One Hot Side**

Buttered Egg Noodles	Vegetable of Your Choice
Wild Rice Pilaf	Roasted Redskin Potatoes
Parsley Buttered Potatoes	Whipped Potatoes
Roasted Red and Sweet Potatoes	

**Traditional Hot Luncheon Buffet**

**(25 guest minimum)**

**\$16.95**

**Choice of Two Entrees**

Burgundy Braised Beef Tips	Penne Bolognese
Stuffed Green Peppers	Scrod Anglaise
Fried Chicken	Sliced Pineapple Glazed Ham
Italian Roasted Chicken	Stuffed Pork Chop
Lemon Herb Roasted Chicken	

**Choice of Two Salads**

Redskin Potato Salad	Tossed Garden Salad
Italian Pasta Salad	Creamy Cole Slaw
Vegetable Linguine Salad	Broccoli, Bacon, Cheddar Salad
Macaroni Salad	Mandarin Orange or Strawberry Fluff

**Choice of Two Side Dishes**

Roasted Red Potatoes	Roasted Sweet and Red Potatoes
Whipped Potatoes	Au Gratin Potatoes
Wild Rice Pilaf	Parsley Buttered Noodles
Vegetable of Your Choice	

Served with Rolls and Butter

**Croissant Buffet**

**(25 guest minimum)**

**\$13.95**

Chicken Salad, Tuna Salad, and Ham Salad  
or

Roast Beef, Ham, Turkey, and Cheese

Choice of Soup (cup)

**Choice of Two Sides**

Redskin Potato Salad	Tossed Garden Salad
Italian Pasta Salad	Creamy Cole Slaw
Macaroni Salad	Linguine Salad
Broccoli, Bacon, Cheddar Salad	Mandarin Orange or Strawberry Fluff

\* All prices listed are per person and are subject to 6% sales tax and 18% gratuity.

## SIT-DOWN LUNCH

<b><i>Connoquenessing Grilled Chicken Salad</i></b>	\$13.95
Fresh grilled chicken breast served on a bed of fresh greens with tomatoes, black olives, cucumbers, and red onions topped with cheddar and mozzarella cheese and fries with your choice of dressing.	
<b><i>Our Traditional Steak Salad</i></b>	\$14.95
Tender grilled filet served on a bed of fresh greens with tomatoes, black olives, cucumbers, and red onions topped with cheddar and mozzarella cheese and fries with your choice of dressing	
<b><i>Pecan Chicken Salad</i></b>	\$15.95
Pecan breaded chicken served on a bed of mixed greens with sundried cranberries, candied walnuts, and feta cheese served with raspberry vinaigrette dressing.	
<b><i>Spinach and Berries Salad</i></b>	\$14.95
Sauteed shrimp served on a bed of baby spinach with seasonal berries, spiced walnuts, and goat cheese served with a honey vinaigrette dressing.	
<b><i>Scrod Anglaise</i></b>	\$14.95
Delicate New England Cod gently baked and topped with seasoned bread crumbs and lemon herb butter.	
<b><i>Stuffed Chicken Breast</i></b>	\$14.95
Fresh chicken breast stuffed with homemade herb stuffing and served with supreme sauce.	
<b><i>Apple Cider Glazed Pork</i></b>	\$15.95
Fresh pork loin baked and topped with apple cider glaze and sliced apples.	
<b><i>Chicken Bruschetta</i></b>	\$13.95
Succulent chicken breast topped with a mélange of tomatoes, red onions, basil, and balsamic finished with fresh mozzarella.	
<b><i>Beef or Chicken Kabobs</i></b>	\$15.95
Twin beef or chicken kabobs, grilled and served over rice pilaf.	

- \* All salad entrees are served with rolls and butter.
- \* All other lunch entrees (unless indicated) served with salad, choice of potato or vegetable, roll and butter.
- \* Soup or fresh fruit cup may be added to any of the luncheon items for an additional \$1.95
- \* All prices listed are per person and are subject to 6% sales tax and 18% gratuity

## DINNER BUFFET

### Choice of Two Entrees

Roast Top Round of Beef au jus	Apple Cider Glazed Porkloin
Burgundy Braised Filet Mignon Tips	Pineapple Glazed Ham
Top Sirloin Steak Au Poive	Honey Maple Pork Tenderloin
Lemon Herb Roasted Chicken	Scrod Anglais
Whole Grain Mustard and Honey Chicken	Grilled Mahi Mahi w/Honey Fruit Salsa
Chicken Marsala	Citrus Salmon
Chicken Piccatta al Romano	Seafood Penne Alfredo
Tuscan Stuffed Chicken	Shrimp Tortellini Primavera
Chicken Farfalle Forestiere	Potato Cod

Chef Carved Prime Rib available for an additional \$2.50 per person

### Choice of Three Sides

Roasted Red Potatoes	Scalloped Potatoes
Wild Rice	Rice Pilaf
Whipped Potatoes	Parsley Potatoes
Twice Baked Potatoes	Pasta Aglio Olio
Vegetable of Your Choice	Baked Penne Pasta
Buttered Noodles	

### Choice of Two Salads

Creamy Cole Slaw	Italian Pasta Salad
House Salad	Three Bean Salad
Mandarin Orange Fluff	Broccoli, Bacon & Cheddar Salad
Strawberry Fluff	Vegetable Linguine Salad
Redskin Potato Salad	

Served with rolls and butter

Two entrée buffet	\$25.95
Three entrée buffet	\$29.95

\*Please add \$30 if you would like a carving station

\* All prices listed are per person and are subject to %6 sales tax and an 18% gratuity

Menu options are not limited to the items listed. We would be pleased to accommodate any special requests or customize a menu to meet your needs. Some prices may vary according to current market values. For more information, please call Judy Kline at 724-752-2294 extension 211.



## SIT-DOWN DINNER

<b>New York Strip Steak</b>	\$29.95
10-oz. choice strip steak, freshly cut and grilled to a medium doneness.	
<b>Prime Rib</b>	\$26.95
Aged prime rib of beef slow roasted to perfection served with au jus.	
<b>Traditional Filet Mignon</b>	\$24.95
8 oz. freshly cut beef tenderloin filet wrapped in bacon, then grilled to a medium doneness accented with a shallot demi glaze.	
<b>Cabernet Sirloin</b>	\$19.95
8 oz. pepper crusted sirloin drizzled with a cabernet mushroom sauce.	
<b>Land and Sea</b>	Market Price
5-oz. fillet with your choice of a 6 oz. lobster tail or three jumbo stuffed shrimp.	
<b>Twin Lobster Tails</b>	Market Price
Twin 6 oz. lobster tails, broiled to perfection and served with drawn butter.	
<b>Potato Encrusted Orange Roughy</b>	\$19.95
Fresh orange roughy broiled with a shredded potato crust served with dijon glaze.	
<b>Baked Scrod Anglaise</b>	\$18.95
Fresh New England Cod baked in lemon butter and topped with fresh bread crumbs.	
<b>Citrus and Soy Glazed Salmon</b>	\$18.95
Fresh orange roughy broiled in a citrus butter sauce.	
<b>Apple Cider Glazed Pork</b>	\$18.95
Fresh pork loin baked, topped with apple cider glaze and sliced apples.	
<b>Chicken Piccata al Romano</b>	\$17.95
Fresh chicken breast dipped in rich-egg batter then sautéed with Romano cheese and finished with a lemon cream sauce.	
<b>Chicken Marsala</b>	\$18.95
Boneless chicken breast gently sautéed in marsala wine and fresh mushrooms.	
<b>Chicken Divan</b>	\$18.95
Sautéed chicken breast topped with broccoli and swiss cheese finished with a supreme sauce and cracker crumbs.	
<b>Tuscan Stuffed Chicken</b>	\$17.95
Hand breaded chicken stuffed with fresh spinach and mozzarella cheese and topped with a sundried tomato cream sauce.	

- \* All dinners include a fresh mixed greens salad; vegetable du jour; potato or rice; rolls and butter.
- \* Children's portions available upon request.
- \* Menu items are not limited to the items listed. Special requests can be accommodated.
- \* All prices are per person and are subject to 6% sales tax and 18% gratuity

## HORS D' OEUVRES

### Hot Assortment

Artichokes Hearts Stuffed with Parmesan Cheese	\$1.75 ea.
Artichoke, Red Pepper & Boursin Cheese Puffs	\$2.00 ea.
Individual Brie en Croute with Raspberry Sauce	\$2.25 ea.
Bordelaise Meatballs	\$1.25 ea.
Sweet & Sour Meatballs	\$1.25 ea.
Swedish Meatballs	\$1.25 ea.
Mushrooms Stuffed with Sausage and Cheddar Cheese	\$1.75 ea.
Mushrooms Stuffed with Jumbo Lump Blue Crab Meat	\$2.25 ea.
Mini Egg Rolls	\$1.50 ea.
Bacon Wrapped Water Chestnuts	\$1.75 ea.
Frank in a Blanket	\$1.25 ea.
Bacon Wrapped Bay Scallops	\$1.95 ea.
Asian Glazed Chicken Skewers	\$1.75 ea.
Spinach & Feta Spanakopita	\$1.25 ea.
Mini Assorted Quiche	\$1.25 ea.
Spinach Artichoke Rangoon	\$1.25 ea.
Dill and Garlic Cheese Puffs	\$1.25 ea.
Wings (assorted flavors)	\$1.25 ea.
Glazed Chicken & Pineapple Brochettes	\$2.00 ea.
Smoked Chicken and Cheese Quesadilla	\$1.75 ea.
Mini Chicago Deep Dish Sausage Pizza	\$1.75 ea.
Oyster Rockefeller	\$2.25 ea.
Mushroom Vol au Vent	\$1.75 ea.
Mini Beef Wellington	\$2.25 ea.
Reuben Bites	\$1.25 ea.
Thai Chicken Cashew Spring Rolls	\$1.50 ea.
Asparagus & Asiago Proschuto	\$1.75 ea.
Fried Calamari with Lemon and Sauces	\$2.00 pp

### Cold Assortment

Jumbo Shrimp Cocktail	\$2.50 ea.
Ahi Tuna Display with Wakame salad	\$2.75 pp.
Smoked Salmon Display with Assorted Complements	\$2.50 pp.
Grilled Vegetable Antipasto	\$2.25 pp.
Vegetable Tray	\$1.95 pp.
Fruit Tray	\$1.95 pp.
Cheese & Pepperoni Tray	\$2.00 pp.

### Tray Combo Special

Vegetable, Fruit and Cheese & Pepperoni Trays	\$4.95 pp.
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## DESSERTS

Upscale Dessert Display	\$5.95 per person
Assorted Dessert Bar	\$3.95 per person
Pecan Balls	\$3.95 per person
Chocolate Cherry Mousse Parfait	\$3.95 per person
Ice Cream Sundaes	\$3.95 per person
Assorted Cookies	\$2.95 per person
Scoop of Ice Cream with Toppings	\$2.95 per person

\*All prices are per person and subject to 6% sales tax and 18% gratuity.

Menu options are not limited to the items listed. We would be pleased to accommodate any special requests or customize a menu to meet your needs. Some prices may vary according to current market values. For more information or an appointment to tour our facility, please contact Judy Kline at 724-752-2294 extension 211.

## **BEVERAGE SERVICE**

Coffee, Tea and Iced Tea \$1.50 per person  
Coffee, Tea, Iced Tea and Soda \$3.00 per person

## **BANQUET BAR PACKAGES**

### **HOST BAR**

House Brands - \$9.00 per person for one hour  
\$4.50 per person for each additional hour

Top Shelf - \$12.50 per person for one hour  
\$6.00 per person for each additional hour

Special Requests - Market Price

### **CONSUMPTION BAR**

(Charged by bottle usage)

House Brands \$48 per bottle                      Top Shelf Brands \$75 per bottle  
Special Requests – Market Price

### **CASH BAR**

House Brands \$4.00 per drink                      Top Shelf Brands \$5.00 per drink  
Premium Brands \$6.00 & up per drink

### **WINES**

Mondavi wines - \$38 per bottle (Cabernet, Chardonnay, Merlot, Zinfandel)  
Champagne - \$25  
Special Wines – Market Price

## **ADDITIONAL BEVERAGES**

	<u>Punch</u>		<u>Beer</u>
Non-alcoholic	\$20 per gallon	Domestic	\$3.00
Alcoholic	\$30 per gallon	Imports	\$4.00

\*All prices are subject to 18% gratuity (non-alcoholic items are also subject to 6% sales tax).

**CONNOQUESSING COUNTRY CLUB  
EVENT CONTRACT**

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

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.

**ENTERTAINMENT:** All entertainment must be pre-approved by Club Management.

**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: \_\_\_\_\_

**Please return this Contract promptly to:**  
Connoquenessing Country Club, Attn: Club Office  
1512 Mercer Road Ellwood City, PA 16117