

Dear Bride & Groom,



Congratulations on your engagement!

Planning a wedding is a hugely joyful occasion, but it is often underestimated just how much careful planning and organization goes into those details that make your big day so special.

Thank you for considering the Connoquenessing Country Club for your special day. We pride ourselves on our ability to provide delectable dining and beverage options, friendly service, and country charm to create an excellent atmosphere for your wedding day. If you are looking for a special setting to exchange your vows and celebrate the first day of forever, then a Connoquenessing wedding reception may be exactly what you are searching for.

Ready to start planning the best day of your lives?

Events at Connoquenessing



Nestled in the rolling hills of Western Pennsylvania, The Connoquenessing Country Club is conveniently located along Route 65 approximately three miles south of Ellwood City, just 20 minutes from the Northern suburbs of Pittsburgh. A wide variety of overnight accommodations are available nearby to host your out of town guests.

Charming interior details and well-maintained grounds throughout the club create an elegant backdrop for wedding photos you'll cherish for years to come. We offer flexible event spaces and fully customizable dining options, allowing the wedding of your dreams to come to life. The clubhouse features three separate dining areas which include a spacious ballroom, terrace dining room, and grill room complete with open patio. Our event space can comfortably accommodate as many as 120 people. Our Terrace Room provides a more intimate setting for dining, hors d'oeuvres, or cocktail hour with stunning views of the ninth hole lake and fountain. Outdoor options are also available, allowing you to take full advantage of the beautiful scenery.

It's all in the Details...



Connoquenessing has built special relationships with tried and trusted local vendors, providing you with exclusive options and pricing on cake, décor, and florals for your wedding day.

While we offer a variety of pre-set wedding packages and inclusions, we also offer the flexibility to create a personalized wedding package to fit your individual wants and needs. We believe every single detail of your day should be just as you imagined. Have a knack for crafting and want to make your own centerpieces? Want to develop a custom menu with the help of our creative chef? We are happy to accommodate and adjust your package as needed.

Your Connoquenessing wedding journey begins with a briefing to help our event coordinator discover your unique vision for your event. A sampling of our dining options hosted by our head chef as well as a cake tasting will ensure you are confident in your wedding day menu choices.

We'll ensure every last detail is covered from beginning to end, leaving you with nothing to do but enjoy your special day.

Pricing - Maximize your wedding budget and minimize stress with an inclusive wedding package.

Each package includes:

- ♥ Three butler-passed and two stationed hors d'oeuvres
- ♥ Buffet-style with two protein entrees (one chicken/pork, one beef/fish), dish, two sides, choice of soup or salad, and fresh bread or dinner rolls
- ♥ 4-hour Host Bar package
- ♥ Non-alcoholic beverages (coffee, tea, and soft drinks)
- ♥ Champagne toast
- ♥ Wedding cake from our preferred vendor, Tin Man Sweets.
- ♥ Reception Set-up & tear down
- ♥ Table & chair setup
- ♥ White table linens

\$85 per person

Additional add-ons and options include:

- ♥ Cocktail Hour
- ♥ Premium bar
- ♥ Dance floor rental
- ♥ Additional menu items + carving stations
- ♥ Colored linens
- ♥ Exclusive discount on floral arrangements and center pieces from our preferred vendor, Snyder's Flowers.
- ♥ Ceremony setup & tear down
- ♥ Special requests

Hors d' Oeuvres – Choose three butler-passed + two stationed:

Passed:

Chicken & Cheese Quesadilla

Beef & Mushroom Teriyaki Skewers

Crab Stuffed Mushrooms

Bacon Wrapped Scallops

Sausage Stuffed Mushrooms

Beef & Swiss Caramelized Onion Phyllo Cups

Asian Glazed Chicken Pineapple Skewers

Romano Battered Boursin Artichokes

Spanakopita

Bordelaise Meatballs

Chicken & Cheese Phyllo Cups

Pork & Vegetable Egg rolls

Stationed:

Cheese & Pepperoni Tray w/ Crackers

Fruit Tray

Vegetable Tray

Hummus & Pita Tray

Buffet Entrees – Choose one beef or fish + one pork or chicken:

Beef

Roast Beef – slow roasted shaved beef served with au jus

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

Sirloin with Mushrooms & Onion – Grilled sirloin topped with sautéed mushrooms & onion

Sweet & Spicy Sirloin – Marinated sirloin topped with peppers & onions

Fish

Lemon Pepper Cod – Broiled cod with lemon pepper seasoning

Sesame Salmon – Pan-seared salmon with an Asian-inspired teriyaki orange sauce

Tarragon Herb Cod – Topped with an herb-seasoned white wine butter sauce

Tomato Pesto Salmon – Pan-seared salmon with tomato and pesto cream sauce

Chicken

Honey Mustard Chicken – Bone-in chicken roasted in honey-mustard glaze

Chicken Diane - Sautéed chicken breasts with tomatoes, artichokes, capers and onion drizzled with Dijon mustard cream sauce

Mediterranean Chicken - stuffed chicken with feta, sun dried tomato and spinach with zucchini, squash, and onion in a balsamic sauce.

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

Pork

Grilled Pork with Jack Daniels demi glaze

Rosemary Pork Loin with pearl onion pork gravy

Breaded Pork with apple cabbage slaw

Ham with cranberry raisin sauce

Buffet Pasta – Choose one:

Baked Ziti – Pasta baked with red sauce and mozzarella cheese (add meatballs \$1.50 per person)

Beef Bolognese – ground beef with celery, carrots, onion, red wine and red sauce tossed in rigatoni

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 - Choose two:

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

Buffet Soup and Salad – Choose one:

Wedding Soup

Caesar Salad

Pasta Fagioli

Pasta Salad

Clam Chowder

Mozzarella Tomato Basil Salad

Tossed Salad

Buffet Add-Ons:

Carving Stations

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

Baked Honey Glazed Ham

\$5 per person

Roasted Turkey

\$5 per person

Braised Pork Loin

\$5 per person

Prime Rib with Au Jus

\$8 per person

Roasted Beef Tenderloin

\$8 per person

Leg of Lamb

\$8 per person

Additional Entrée Options

Beef or Fish

\$5 per person

Chicken or Pork

\$3 per person

Additional Pasta Options

Pasta

\$2 per person

With Meatballs

\$3.50 per person

With Chicken

\$3.50 per person

With Shrimp

\$5 per person

Additional Soup/Salad - \$3 per person

Additional Sides - \$1.50 per person. (Bacon/almonds add \$1)

Seated Dinner Entrees:

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

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

Parmesan Breaded Chicken - breaded chicken breast topped with boursin cheese & rosse' sauce

Rosemary Garlic Airline Chicken - marinated airline chicken with Milanese sauce

Cabernet Sirloin - grilled 8 oz sirloin with garlic & mushrooms in a cabernet demi glaze

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

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

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

Bacon Wrapped Pork Loin - Roasted bacon wrapped 8 oz pork loin served with a raisin sauce

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

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

Veal Cutlet with a Madeira Demi - Breaded veal cutlets with garlic, mushroom and madeira sauce

Veal Osso Bucco - Braised veal shank served with red wine, red sauce, vegetables, and gremolata

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

Crab Topped Cod - Broiled cod topped with Maryland crab meat, lemon butter

Orange Teriyaki Salmon - Broiled salmon with orange teriyaki sauce

Pecan Crusted Salmon - 6 oz salmon topped with chopped pecans with a Frangelico sauce

Tomato Basil Halibut - Pan seared 6 oz halibut with roasted tomatoes in basil pesto cream sauce.

Crab & Shrimp Cakes - Maryland crab, black tiger shrimp stuffing broiled with lemon, white wine, and butter

Blackened Shrimp Skewers - 8 blackened tiger shrimp grilled on skewers

Seated Sides - Choose two:

Baked Potato

Mashed Potato

Roasted Yukon Potato

Parsley Redskin Potato

Fingerling Potato

Wild Rice

Rice Pilaf with Orzo

Jasmine Rice

Risotto

Brussels Sprouts (add bacon \$1.00)

Broccoli (add bacon \$1.00)

Green Beans (add almonds \$1.00)

Roasted Asparagus

Broccoli, Cauliflower, Carrots

Honey Mint Carrots

Zucchini, Squash, Onion

Corn O'Brien

Sugar Snap Peas

Bar & Beverage



Included in your wedding package:

Non-Alcoholic Beverage Service: Coffee, Tea, Iced Tea and Soda for the duration of your event

Host Bar Package: 4-hour open bar offering house brand wine & liquor, domestic beer

Champagne Toast: A pour of house brand champagne for all guests 21+ to toast to the happy couple

Bar & Beverage - Upgrades & Add-ons:

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

Premium Bar Package – \$3 per person 21+

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.



CONNOQUENESSING COUNTRY CLUB

Our Terms & Conditions

- **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 cake or cookies, 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.