

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 you to plan your event just the way you want it. The clubhouse features three separate dining areas which include a spacious ballroom, terrace dining room, and grill room complete with open patio. Our ballroom event space can comfortably accommodate as many as 120 people. Our Terrace Room can accommodate up to 50 people and 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.

Connoquenessing Country Club Banquet Menu

Breakfast

Continental

\$9.00 per person

- *Pastries/Muffins*
- *Fresh Fruit*
- *Coffee*
- *Tea*
- *Milk*
- *Juice*

Buffet

Choice of two eggs, bacon, sausage, potato, toast, English muffins, fresh fruit, coffee, tea, milk, & juice
\$14.00 per person / \$15.00 per person add French toast

Eggs

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

Potatoes

- *Hash browns*
- *Home fries*
- *Lyonnais*

Additional Breakfast Stations

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

Build your own Belgian or Plain Waffle Bar - Includes syrup, berries & whipped cream
\$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)

Hot Lunch Buffet

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

\$17.95 per person (additional entrée \$5.00 for chicken or pork, \$8.00 for beef or fish)

Country Chicken- Breaded chicken with black pepper gravy

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

Chicken Marsala- with mushrooms and marsala sauce

Roast Beef- Shaved top round with Au jus

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 Chop- with traditional stuffing and pork gravy

Smoked Pork Loin - with pineapple chutney

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: \$21.95 per person

Baked Penne with Marinara

Broccoli Alfredo Penne

Vegetable Primavera Linguine

Hot Lunch Buffet (cont'd)

Sides

Choose two w/ entrée. Additional side +\$1.50 per person.

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

Salads

Choose two w/ entrée. Additional salad +\$3.50 per person.

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

Soups

+ \$4.00 per person.

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

Children's Menu

Children's Buffet

Ages 4-12: \$11.95. (3 & under free)

Children's Sit Down

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*

Cold Deli Buffet

Choice of two meats & two sides (soup or salad or 2 salads) \$15.00

Deli Sandwiches

- **Meats:** Turkey, Ham, Roast Beef
- **Cheeses:** Provolone, Swiss, American
- **Toppings:** Lettuce, Tomato, Onion, Pickle
- **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

Includes two sandwich options, choice of soup and two sides. \$15.00

Croissant Sandwiches

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

Hot Deli Buffet

\$15.95

Meats: Choice of two

- Ground Beef
- 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, onion, mushroom
- Ketchup, mayonnaise, mustard, BBQ
- Red Marinara Sauce

Bread: Choice of two

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

Cold Sides

Choice of two 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

Add any additional entrée for \$4.00

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

Seated Lunch Entrées:

Served with your choice of two sides and soup or salad

Chicken Salad - Mixed greens, tomato, onion, cucumbers, olives, eggs, French fries, mixed cheese
\$12.95

Steak Salad- Mixed greens, tomato, onion, cucumbers, olives, eggs, French fries, mixed cheese
\$14.95

Hot Bacon Spinach Salad- Spinach, tomato, onion, artichokes, bacon, feta, with hot bacon dressing.
\$14.95, Add steak or chicken + \$5.00

Caesar Salad- Chopped romaine lettuce, onion, choice of steak or chicken with Caesar dressing
\$12.95 Chicken \$14.95 Steak

Caprese Salad- Romaine, tomatoes, fresh mozzarella, onions, choice of steak or chicken with Italian dressing
\$13.95 Chicken \$14.95 Steak

Broiled Atlantic Cod- With lemon, garlic, white wine, and butter. Topped with butter breadcrumbs & bearnaise sauce
\$18.00

Orange Teriyaki Cod- Baked Atlantic Cod with an orange teriyaki glaze
\$18.00

Queso Chicken- Sautéed chicken breast, topped with white cheddar queso cheese, tomatoes, bacon, and parsley
\$16.00

Chicken Saltimbocca- Stuffed chicken breast with ham and mozzarella cheese, drizzled with a burgundy wine-red sauce
\$16.00

Steak Pizzaioli - Grilled 5oz sirloin with garlic, pepperoncini, peppers, onions, tomatoes, with a homemade red sauce
\$20.00

Cabernet Steak- Grilled 5oz sirloin steak smothered with cremini mushrooms, and a cabernet red demi glaze
\$20.00

Maple & Brown Sugar Pork Loin- Roasted pork tenderloin with a maple brown sugar and bacon apple glaze.
\$14.95

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

\$19.95

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

\$26.00

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

\$28.00

Medallion Sirloin- With peppers, onions, and mushrooms

\$19.95

Pan Seared Steak- With smokey gouda and leek sauce

\$19.95

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

\$16.00

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

\$18.00

Parmesan Breaded Chicken

breaded chicken breast topped with boursin cheese & rosse' sauce

\$18.00

Hunter Style Chicken

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

\$18.00

Country Chicken

Deep fried breaded chicken with pepper chicken gravy

\$16.00

Bacon Wrapped Pork Loin

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

\$20.00

Pork Roll

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

\$20.00

Grilled Pork Chop

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

\$18.95

Breaded Pork Chop

With apple cabbage slaw

\$18.95

Broiled Cod

Roasted carrots, onions, and Brussel sprouts

\$18.95

Tomato Basil Halibut

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

\$26.00

Pecan Crusted Salmon

6 oz salmon topped with chopped pecans with a Frangelico sauce

\$26.00

Asian Salmon

Drizzled in a sweet and tangy sauce

\$26.00

Breaded Cod with Piccata Sauce

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

\$18.95

Pasta Entrées *Includes tossed salad and garlic bread*

Stuffed Shells

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

\$15.95

Creamy Manicotti

Stuffed manicotti with ricotta cheese topped with red sauce and mozzarella

\$17.95

Pasta Italiano

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

\$17.95

Chicken Parmesan

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

\$18.95

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

Desserts

Upscale Desserts: \$5.95 per person

Assorted Desserts: \$5.00 per person

Pecan Balls: \$4.95 per person

Ice Cream Sundae Bar: \$2.95 per person

Scoop Ice Cream & Toppings: \$2.95 per person

Assorted Cookies: \$2.95 per person

Brownies: \$3.95 per person

Chocolate Cherry Mousse Parfait: \$3.95 per person

Pistachio Vanilla Mousse: \$3.95 per person

Lemon or Raspberry Sorbet with Vanilla Wafers: \$2.95

Hors d' Oeuvres

Passed or stationed:

Chicken Quesadilla-\$2.50

Shrimp Quesadilla-\$3.00

Crab Stuffed Mushrooms-\$3.00

Sausage Stuffed Mushrooms-\$1.50

Asian Glazed Chicken Pineapple Skewers-\$2.00

Spinach & Feta Spanakopita-\$1.50

Chicken & Cheese Phyllo Cups-\$1.50

Pork Mushroom Skewers- \$1.50

Wings & Sauce-\$1.50

Cajun Pork Taco \$1.50

Reuben Bites \$1.75

Oyster Rockefeller-\$3.25

Fried Calamari with lemon and sauce- \$1.75

Prosciutto Wrapped Asparagus-\$ 2.50

Bacon Wrapped Water Chestnuts-\$1.50

Beef & Mushroom Teriyaki Skewers-\$2.00

Bacon Wrapped Scallops-\$4.00

Beef & Swiss Caramelized Onion Phyllo Cups-\$2.00

Romano Battered Boursin Artichokes-\$2.00

Bordelaise Meatballs-\$1.25

Pork & Vegetable Egg rolls-\$3.00

Stationed:

Jumbo Shrimp Cocktail-\$2.50

Ahi Tuna Display with wakame salad- \$5.00

Smoked Salmon Display- \$5.00

Cheese & Pepperoni Tray w/ Crackers- \$3.50

Combo Tray-\$6.00 (Vegetable, cheese, fruit)

Vegetable Tray- \$3.25

Fruit Tray- \$3.75

Hummus & Pita Tray- \$3.00

Buffet Entrées

\$28.00 per person

Choice of two entrées

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

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

Steak Pizzaiola- garlic, prosciutto, peppers, onion, pepperoncini with red sauce

Pan Seared Steak- topped with smoked gouda and leek sauce

Fish

Thai Salmon- Drizzled with spicy sweet chili sauce

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

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

Pecan Salmon- Topped with chopped pecans drizzled in a Frangelico sauce

Chicken

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

Chicken Provencal- 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-glace

Lemon Herb Chicken- Lemon herb roasted chicken

Pork

Grilled Pork -with sweet and tangy bourbon demi glaze

Rosemary & Garlic Pork Loin- with pearl onion pork gravy

Potato Crusted Pork Chop- Creamy sauce with sour cream chives and garlic

Grilled Ham & Greens-Spinach, collard greens, onions, pancetta

Buffet Pasta – Choose one:

Red Sauce Penne – Penne pasta in a red sauce

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.

Broccoli Alfredo – penne pasta and steamed broccoli florets in a cheesy alfredo sauce

Linguine alla Vodka – linguine pasta in a tomato cream vodka sauce

Buffet Sides - Choose two:

Mashed Potato

Roasted Yukon Potato

Parsley Redskin Potato

Fingerling Potato

Wild Rice

Rice Pilaf with Orzo

Jasmine Rice

Risotto

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

Buffet Soup or Salad – Choose one:

Add additional for \$3.50

Wedding Soup

Pasta Fagioli

Clam Chowder

Vegetable Soup

Cream of Broccoli

Tossed Salad/ Caesar Salad

Italian Pasta Salad

Mozzarella Tomato Basil 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

\$10 per person

Roasted Beef Tenderloin

\$10 per person

Leg of Lamb

\$10 per person

Additional Entrée Options

Beef or Fish

\$10 per person for beef. \$8 per person for fish

Chicken or Pork

\$5 per person

Additional Pasta Options

Pasta

\$2 per person \$3.00

With Meatballs

\$3.50 per person

With Chicken

\$4.00 per person

With Shrimp

\$5 per person

Additional Soup/Salad - \$3.50 per person

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

Bar & Beverage



Banquet Bar Packages

Non-Alcoholic Beverage Service: Coffee, Tea, Iced Tea and Soda **\$3.00 (without soda \$1.50) 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 – \$12.50 per person 21+

1 hour open bar featuring premium brand wine & liquor, domestic & import beer.

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

Punch-\$20 per gallon (Non-alcoholic) \$30 per gallon (Alcoholic)

Signature Cocktails – Personalized drink options. 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 event. 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. 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 nonrefundable.
- **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.
- **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.

CONNOQUENESSING COUNTRY CLUB EVENT CONTRACT

Event: _____ Guarantee: _____
Date: _____ Member Number: _____
Name: _____ Room: _____
Contact: Start Time: _____ Deposit: Check, Visa or 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: _____ Please return this Contract promptly to: Connoquenessing Country Club, Attn: Club Office 1512 Mercer Road Ellwood City, PA 16117

Authorized Signature: _____

Date: _____