

Wedding Packages



at CRANBERRY HIGHLANDS



2022



**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.

Rental Fees

- Use of up to (6) 8-foot banquet tables with white linens
- Use of up to (18) 60-inch round guest tables with linens to fit your final guest count
- Chairs and white linen napkins to match your final guest count; not to exceed 150
- Portable bar and coat rack are available
- Additional white linens available upon request: table linens \$7 each / napkin \$.50 each.

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 \$500; the room is available for decorating at 9:00 AM on the day of the wedding. Our Grill Room is also available with a \$150 fee, and it is based upon availability, the type of beverage package selected, and final guest count. The Audubon Pavilion rental fee for your ceremony is \$300, with seating for up to 100 guests. All events must conclude no later than 11:00 PM; the facility must be vacated thirty minutes after the conclusion of the event. Fake rose petals, glitter and confetti are not permitted in the banquet room or pavilion.

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

Colored floor length table linens are available at \$12 each. A variety of colored napkins are available at \$.50 each. Cranberry Highlands catering staff will cut and plate your cake; plates will be placed on the dessert table. Cake serving available upon request with a \$50 fee. Guests are required to bring their own dessert plates/forks. CH staff will tray your cookies with a \$100 fee. (This fee does not include trays, plates, napkins or breakdown of the cookie table.)

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

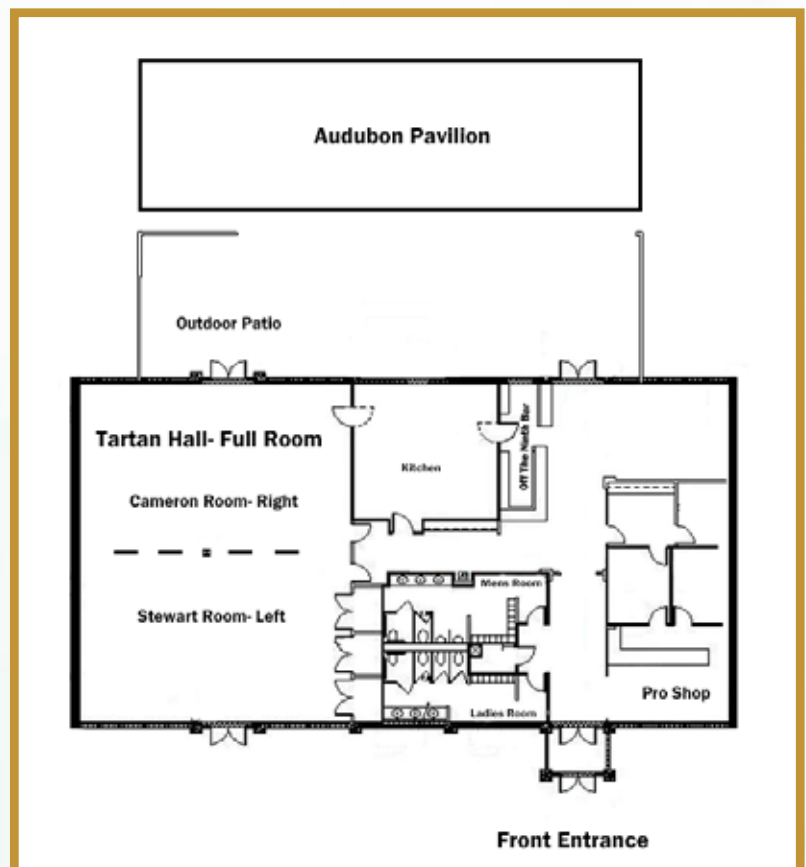
- Picturesque view of the golf course
- May seat up to 150 guests and accommodate 150+
- Flexible seating - reception, classroom and more
- Partition available- depending on the event size
- Wireless indoor PA system, microphone & podium
- Two projectors and screens available (\$25 fee each)
- Free Wi-Fi 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 – Select 3

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)

Lemon and Garlic Chicken
(Boneless Chicken Breast Sautéed with Garlic Butter, Fresh Squeezed Lemon)

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)

Tomato Bruschetta Chicken

Baked Sliced Ham
(Served with Pineapple or Raisin Sauce)

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

Shredded Beef Pot Roast

Beef Burgundy
(Served Over Rice or Noodles)

Baked Stuffed Pork Chop with Pork Gravy

Baked Cod Topped with Toasted Seasoned Breadcrumbs
(Served with Hollandaise Sauce)

Baked Salmon with a Sweet Chili Sauce
(Additional \$2.50)

Stuffed Jumbo Seashells
(Meat or Marinara Sauce)

Vegetable or Meat Lasagna

Baked Italian Style Meatballs in Tomato Sauce



Photo by Captivating Imagery

ADD A CARVING STATION - \$2.50 per person and replaces an entrée

Boneless Top Round of Beef Carved at Buffet Table
(Mushroom Sauce & Horseradish Sauce)

Prime Rib Carved at Buffet Table
(Au Jus & Horseradish Sauce)

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

WEDDING BUFFET *(Continued)*

SIDES – Select 3

Italian Penne Pasta or Cheese-Filled Tortellini
(Choice of Marinara or Alfredo 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

Garlic Parmesan Orzo

Wild Rice Blend

Buttered Peas & Pearl Onions

Glazed Carrots

Buttered Green Beans
(With Mushrooms or Toasted Almonds)

Buttered Mixed Vegetables
(Cauliflower, Broccoli and Carrots)



Photo by Tracy Brien Photography

SALADS – Select 1

Tossed Garden Salad *(Served with 2 Dressings)*

Caesar Salad with Shaved Parmesan Cheese

Spinach Salad *(Served with 2 Dressings)*

Strawberry Feta Salad with Caramelized Pecans

Pear and Gorgonzola Salad

HORS D'OEUVRES - Included

Pepperoni & Assorted Cheese Platter with Crackers

Assorted Vegetable Platter with Dip

Assorted Rolls/Butter and Coffee are included

\$34.95 per guest

\$18.00 per guest (Ages 6 - 11 years old)

\$8.00 per guest (Ages 5 and under)

Add an additional Entrée: \$3.00 per guest/ Add an additional Side: \$2.00 per guest.

Children meals are available

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

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 Skewers
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 1000 Island Dressing
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 - \$2.50 per guest

Seasonal Fresh Fruit Platter or Fresh Vegetable Platter with Ranch Dip - \$2.50 per guest

Shrimp Cocktail with Sauce and Lemon Wedges - \$20 per pound

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

**** There will be a \$7.95 fee per guest for Hors D'oeuvres-only events (includes white linens)***



Photo by Captivating Imagery

BEVERAGE SERVICE

Coffee and Decaf served with all Food Packages

Add Unlimited Lemonade or Iced Tea for \$2.25 per person

Add Unlimited Lemonade and Iced Tea for \$2.75 per person

Non-Alcohol Package

Unlimited Fountain Soft Drinks and Lemonade

\$8.95 per person

Limited Bar Package

2 Hours \$14 per person

3 Hours \$16 per person

4 Hour \$18 per person

White, Red, and Blush Wine, One Domestic Draft Beer & Soft Drinks

Full Bar Package

2 Hours \$16 per person

3 Hours \$21 per person

4 Hour \$26 per person

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

Includes: Skyy Vodka, Beefeaters Gin, Jim Beam Bourbon,
Bacardi Rum, Captain Morgan Spiced Rum,
J&B Scotch, Seagram 7 Whiskey,
Peach Schnapps and Cherry Vodka



*Photo by
Sky's the Limit Photography*

Add on to a Full Bar Package

Domestic Bottled Beer (*Yuengling, Coors Light and Miller Lite*) \$2 per person

Domestic and Import Bottled Beer (*Heineken, Amstel Light and Corona*) \$3 per person

Ketel One, Crown Royal, Jack Daniels, Jameson and Tanqueray Liquor \$3 per person

Replace the Domestic Draft for an Import or IPA Draft \$2 per person

Add a Champagne Toast for \$3.50 per person

Add Non-Alcohol Sparkling Wine Toast for \$2.50 per person

Add 6% sales tax to Non-Alcohol Service

\$50.00 Bartending Fee added to all cash/tab bars

All Beverage Service is subject to an 20% service charge

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



CRANBERRY HIGHLANDS GOLF COURSE

5601 Freshcorn Road
Cranberry Township, PA 16066
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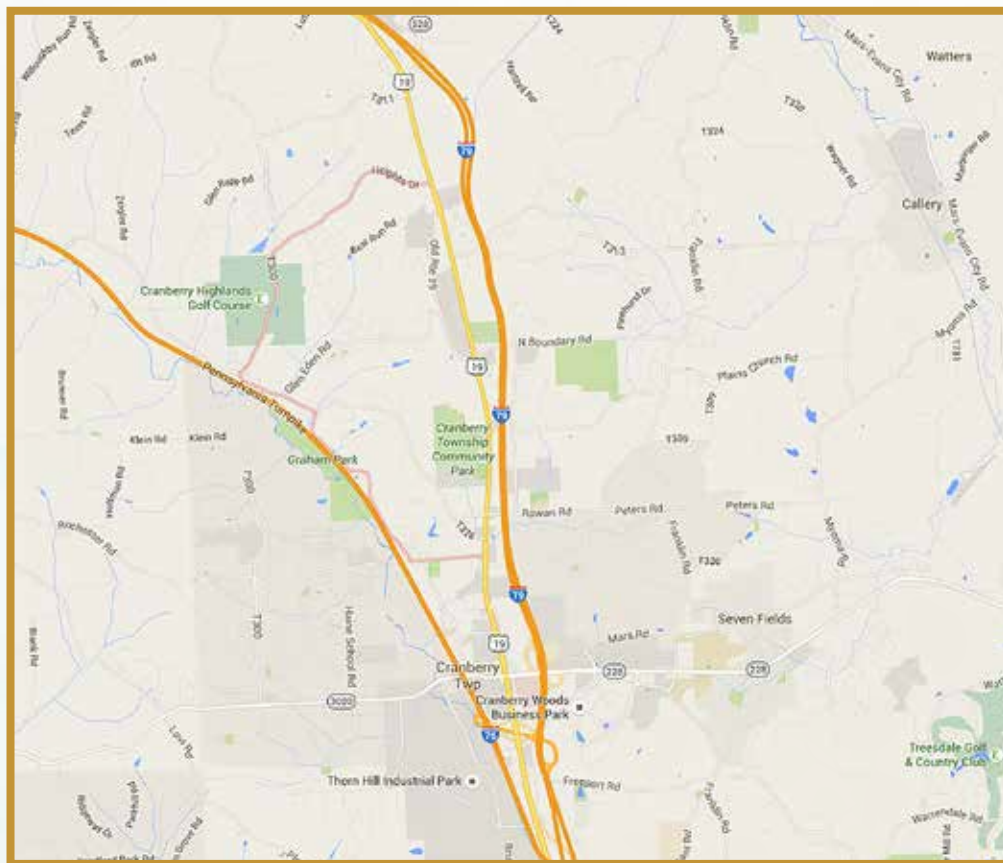




Photo by B. DiMare Photography



Photo by Rachel Tokarsky Photography



Photo by Tracy Brien Photography

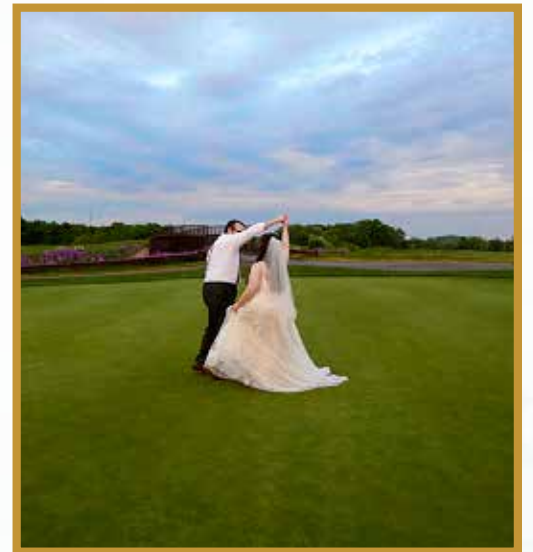
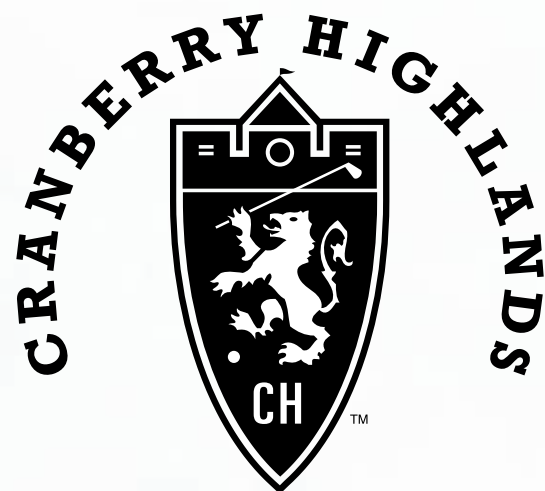


Photo by Captivating Imagery



Photo by Stacey Lyn Boutique Photography





GOLF COURSE

EST. 2002

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