

5741 Third Street Verona, PA 15147 412-793-2000

www.greenoakscc.com

Sit Down Silver Wedding Reception Package \$85* per person

Cocktails

Four hour bar to include, one hour open House Brand bar prior to dinner and three hours thereafter. Bar package includes House Brand liquors, house wines, two domestic beers and assorted sodas.

An additional hour of cocktails can be arranged for a nominal per person fee.

Hors D'oeuvres

Choice of Three

Spanakopita
Roasted Garlic & Four Cheese Puff
Tomato Basil Bruschetta
Toasted Wild Mushroom Ravioli
with Tomato Ragu

Fresh Fruit Kabob Chicken & Pineapple Brochette California Sushi Roll Scallops Chandelier with Lemon Confit

Toast

Champagne Toast for Bridal Party

Traditional Wedding Soup

or

Mixed Field Greens Salad Choice of Two Dressings

Entrees

Choice of Two

Parmesan Crusted Chicken

Garlic & Herb Risotto

Salmon Piccata

Garlic Risotto Cake

Tournedos of Beef Sirloin

Red Bliss Potatoes

Chicken Josephine

Chived Fingerling
Potato Puree

Grilled Tilapia

Red Bliss Potatoes

NY Strip Steak Medallion

Chived Fingerling Potato Puree

All Entrées include Chef's suggested seasonal vegetables, rolls, coffee, tea and iced tea.

Dessert

French Vanilla Ice Cream accompanied with your Wedding Cake

Sit Down Gold Wedding Reception Package \$105* per person

Cocktails

Four hour bar to include, one hour open Premium Brand bar prior to dinner and three hours thereafter. Bar package includes Premium Brand liquors, house wines, two domestic beers and assorted sodas. An additional hour of cocktails can be arranged for a nominal per person fee.

Hors D'oeuvres

Choice of Four

Spinach & Feta Flatbread Antipasta Skewer Crabmeat Stuffed Mushroom Chicken, Spinach & Apricot Tart Toasted Wild Mushroom Ravioli with Tomato Ragu Shrimp Spring Roll Caribbean Chicken Skewer with Mango Coulis California Sushi Roll Scallops Chandelier with Lemon Confit

Toast

Champagne Toast for Bridal Party and all Guests

Traditional Wedding Soup

or

Mixed Field Greens Salad

Choice of Two Dressings

or

Classic Caesar

with Focaccia Crouton

Entrees

Choice of Two

Chicken & Shrimp Piccata

Truffle Potato Puree

Chicken Oscar

Roasted Garlic Potatoes

Petite Filet Mignon

Roasted Shallots & Truffle

Potato Puree

Prime Rib of Beef

Cheddar Chive

Twice Baked Potato

Stuffed Shrimp Imperial

Roasted Garlic Potatoes

Salmon "De Mar"

Saffron Rice Pilaf

All Entrées include Chef's suggested seasonal vegetables, rolls, coffee, tea and iced tea.

Dessert

French Vanilla Ice Cream accompanied with your Wedding Cake

Sit Down Platinum Wedding Reception Package \$125* per person

Cocktail

Five hour Deluxe Bar to be open prior to and during dinner. Bar package includes Deluxe Brand liquors, house wines, two domestic beers and assorted sodas.

An upgrade on wines and imported beers can be arranged for a nominal per person fee.

Hors D'oeuvres

Choice of Four

Spinach & Feta Flatbread Boursin on Endive Spear Antipasta Skewer Maryland Style Crab Cake Miniature Lamb Chops Chilled Jumbo Shrimp with Brandied Cocktail Ahi Tuna Canapé Chicken & Shrimp Satay California Sushi Roll Beef & Pepper Kabob Sun-Dried Tomato & Asparagus Tartlet Caribbean Chicken Skewer with Mango Coulis

Toast

Champagne Toast for Bridal Party and all Guests

Traditional Wedding Soup

or

Boston Bibb Lettuce, Roasted Tomatoes, Caramelized Onion, Candied Pecans with Crumbled Bleu Cheese & Balsamic Vinaigrette

or

Baby Spinach, Pears, Apples, Toasted Almonds with Crumbled Bleu Cheese & Raspberry Vinaigrette

Entrees

Choice of Two

Chicken & Crab Imperial Lemon Parmesan Risotto

Chicken Wellington & Petite Lobster Tail
Truffle Potato Puree

Chicken & Scallop Saltimbocca

Roasted Garlic Potato Puree

Filet Mignon & Lobster Tail

Red Bliss Potatoes

Grilled Filet Mignon
Wilted Leek Potato Gratin

Roasted Tenderloin of Beef & Maryland Crab Cake Roasted Pepper Duchess Potato Lemon Sole Roulade

Alaskan Halibut & Tomato Basil Preserves Roasted Garlic Potato Puree

Lobster, Crab and Salmon Napoleon

Saffron Gnocchi

Dessert

"Tuxedo" Strawberry accompanied with your Wedding Cake

All Entrées include Chef's suggested seasonal vegetables, rolls, coffee, tea and iced tea.

Buffet Wedding Reception Package \$90* per person

Cocktails

Four hour bar to include, one hour open House Brand bar prior to dinner and three hours thereafter. Bar package includes House Brand liquors, house wines, two domestic beers and assorted sodas.

An additional hour of cocktails can be arranged for a nominal per person fee.

Toast

Champagne Toast for Bridal Party

Hors D'oeuvres

Choice of Three

Spanakopita
Roasted Garlic & Four Cheese Puff
Tomato Basil Bruschetta
Toasted Wild Mushroom Ravioli
with Tomato Ragu

Fresh Fruit Kabob Chicken & Pineapple Brochette California Sushi Roll Scallops Chandelier with Lemon Confit

Choice of two items:
Platter of Broccoli and Cauliflower ala Carbonara
Tri-color Tortellini Salad
Grilled Asparagus, Portabella, Roasted Peppers with Chevre & Balsamic Dressing
Mixed Garden Greens Salad, Dressing Selection
Classic Caesar Salad

Entrees

Choice of Two

Herb Crusted Salmon/Tilapia Red Pepper Beurre Blanc

Brie-Stuffed Chicken Caramelized Apple Onion Ragout

Chicken Chasseur Mushrooms, Garlic, Tomatoes, Hazelnut Beurre Blanc

Chicken Josephine Spinach, Apricots, Golden Raisins, Cider-Thyme Sauce Tournedos of Beef à la Forestière Burgundy Demi

Sliced Sirloin of Beef Peppercorn Mélange Demi Trio of Roasted Peppers

> Medallions of Pork Normandy Apple Brandy Demi

Roasted Pork Loin Sun-dried Cherry Ragout

Veal Piccata Lemon Caper Sauce

Veal De Mar Petite Shrimp, Lobster Butter

> Seafood Newburg Rice Pilaf

All Entrées include Chef's suggested seasonal vegetables, starch, rolls, coffee, tea and iced tea.

Dessert

Served, French Vanilla Ice Cream accompanied with your Wedding Cake



Silver Bar Package Ballentines, Country Club Gin, Canadian Club, Bacardi Spiced Rum, Country Club Vodka, Jim Beam, Country Club Rum, Seagram's 7

Gold Bar Package Absolute, Amaretto, Stoli, Bombay, Jack Daniels, Southern Comfort, Cutty Sark, Captain Morgan Rum, Beefeaters

Platinum Bar Package Amaretto Di Soronno, Ketel One, Crown Royal, Johnny Walker Red, Tanqueray, Dewars

> Open Bar (Charged by consumption) (approximately 15 servings per bottle)

Silver Brands \$6.00 per drink

Gold Brands \$6.25 per drink Platinum Brands \$7.00 per drink

House Wine \$6.00 per glass Premium Wine \$7.00 per glass

Soft drinks, Mineral Water	\$2.00	Local Beer	\$4.00
Juices	\$2.50	Imported Beer	\$4.25

Red Wine White Wine

House Cabernet Sauvignon 1.5 liters	\$52.50	House Chardonnay 1.5 liters	\$52.50
House Merlot 1.5liters	\$52.50	House Pinot Grigio 1.5 liters	\$52.50
House Pinot Noir 1.5 liters	\$52.50	House White Zinfandel 1.5 liters	\$32.25

Champagne and Sparkling Wine

Domaine Ste. Michelle, Brut	\$32.25
Prosecco Sparkling Wine	\$35.00
Martini & Rossi, Asti Spumante	\$35.25

General Banquet Information and Planning Guide

Thank you for considering Green Oaks Country Club for your event. We are always happy to plan and execute parties for our members and their guests. The following is some information to consider when planning your event.

Sponsorship and Billing: As Green Oaks Country Club is a private club, open orlly to its members, a member of the Club must sponsor your event. We will need to know a sponsor name before we can proceed with any arrangements. If you are unable to find a sponsor, the General Manager may sponsor your event. For this to occur, the host must pre-pay 100% of the estimated costs seven (7) days prior to the event. The Club accepts cash and certified cashiers checks. If you have a question regarding your billing statement, please call our Accounting Department Monday-Friday 8:00am-4:00pm.

<u>Deposit</u>: A deposit will be required at the time of your booking.

Typically a group requesting a date for a wedding or dinner party of 100 people or more is asked to place a deposit to secure a date. A \$1,000 deposit will be required for the Ballroom. A payment plan will start 180 days from event. Final payment is due seven (7) days prior to the event.

<u>Party Count</u>: We would like to properly prepare for your event and to do so; we will need an accurate number of guests that will be attending. Please provide a preliminary count one week prior to the event and the final guaranteed number of guests will be due to the Club at 12 Noon three business days prior to the event. The final count will be the number of people you will be billed for and is <u>not</u> subject to reduction. If more people attend, increases and/or changes are subject to availability and additional charges.

Room Charge: A charge for the use of the room will be added. This charge includes usage of the room for the duration of your function, any tables and chairs that you might need and the accompanying white house linens, tableware and the set up and breakdown of these items. Floor length white chair covers with white sash are available at a rental fee of \$3/per chair, black chair covers with black sash are available at \$3/per chair.

<u>Valet Parking</u>: Valet Parking is mandatory during the months of May through August. If you require valet parking for your event, please plan on hiring one valet for every 50 guests. The charge for this service is \$115 per valet for a minimum of a five-hour period. There is a charge of \$15.00 per valet per each additional hour. If you would prefer valets to refuse tips from your guests, you will be charged \$1 per guest in attendance.

Coat Check: This service is recommended for groups larger than 100

people or upon special request. The charge for this service is \$75.

<u>Privacy</u>: The members of Green Oaks Country Club appreciate the privacy of their Club. For this reason, we do not allow publicity of the Club in any way. This means television crews, press or publishing of photographs on the Internet and so on. Please be conscientious of this when planning your event.

<u>Special Dessert Requests:</u> All food and beverage services must be provided by the Club with the exception of wedding cookies and specialty cakes. The charge for the Club to tray the cookies for your event is \$1/per person (a minimum of \$100).

<u>Menu</u>: The menus provided are designed to satisfy a wide variety of tastes and diets. If you would like to choose something for your guests not on these menus, we will happily tailor a dinner ensemble that you will be pleased with and remember for some time.

<u>Bar Service</u>: The Club provides bar service in compliance with the regulations imposed by the Pennsylvania Liquor Control Board. The bar service is charged for on a consumption basis. If your party is smaller than 40 guests and you desire a separate bartender there is an additional charge of \$50. Applicable taxes will apply.

<u>Decorations and Entertainment</u>: The Club is associated with a large network of florists and entertainers. These entertainers vary from bands and disc-jockeys, pianists and trios to mimes and clowns. If you are looking for a special touch for your guests, we can book these services for you or put you in touch with someone. Please feel free to ask. For Wedding Ceremonies, the client is responsible for the rental and set-up of chairs and decorations.

<u>Special Requests</u>: We will do whatever we can to make your event most memorable. If you have something special in mind for your event, we will happily tailor our service. Just let us know.

Room	Rental Fee
Ballroom	\$1000
Grille Room	\$500
Terrace Room	\$300
Sikov Room	\$100
Wedding Ceremony All locations	\$500 Plus rental of chairs \$200 Set up and Breakdown
Photos on Course	\$75
Use of Locker Rooms	\$100

