



Brackenridge Heights Golf Course

Tables on The Green

P.O. Box 422

1299 Lane Avenue

Natrona Heights, Pa 15065

Phone: 724-226-0955 ~ Fax: 724-224-8480

www.BrackenridgeHeights.com

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Brackenridge Heights Banquet Information

1299 Lane Ave, Natrona Heights, Pa 15065

724-226-0955

DEPOSIT & PAYMENT

A non-refundable deposit of \$350.00 is required to confirm the event date. The event will be considered on the books only after the deposit is made. This deposit will be applied to the final bill. This deposit is non-refundable however if the event needs to be cancelled this deposit can be applied to another event. Final payment is due in full before or on the day of the event. Methods of payment for deposits and final payments are cash, check, Visa, MasterCard, Discover or American Express.

ARRANGEMENTS

All food and beverage selections must be chosen at least 14 days prior to the event. A guaranteed number of guests along with their selections are required 7 days prior to the event. We will charge for the total number of guests served or the guarantee, whichever is greater.

FOOD & BEVERAGE

All food and beverage must be purchased from Brackenridge Heights Golf Course and Tables on The Green. No food or outside beverage may be brought into the facility at any time. This excludes special cakes and cookies. This decision is due to health and liquor laws beyond our control.

CANCELLATIONS

Cancellation of any event or change in number of guests must be given within 72 hours prior to event. Any cancellations after this time will result in full price being charged.

TAX and GRATUITY

A 7% sales tax is added to all food and liquor and a 20% service charge will be added to all food and beverage charges. *If tax exempt, our office must have a current tax form on file prior to the event.*

DECORATIONS and ENTERTAINMENT

All decorations must be approved by the office. **Absolutely NO open flame is permitted at Brackenridge Heights, this includes candles, sparklers, torches etc.** Exceptions would include birthday candles. **No confetti or glitter may be used unless approved by a manager of Brackenridge Heights. A \$200 clean up fee will be applied to any decorations that may have glitter or confetti.** All decorations must be removed from premises the night of the event or the next day provided there is not another event the next day. This includes any decorations brought in by outside contractors (flowers, centerpieces, cake items, etc.)

Brackenridge Heights Golf Course is not responsible for any items left after the event.

SIGN _____ DATE _____

THE PRICE PER PERSON INCLUDES THE FOLLOWING:

- ◆ **Specified Menu for your event**
- ◆ **Event Coordinator (to help plan for your event)**
- ◆ **Bar and Wait Staff**
- ◆ **Use of the Rooms specified for your event.**
- ◆ **Tables and Chairs**
- ◆ **Linens - Table Clothes, Napkins and Skirting, (Chair Covers available for an additional cost)**
- ◆ **Additional Tables - Table for Place Cards, Gift Table, Cake Table, Etc.**
- ◆ **Plates, Glasses, and Silverware**
- ◆ **Soft Drinks, Iced Tea and coffee. (stations if requested)**
- ◆ **Cake Cutting**
- ◆ **Set Up and Break Down of the Event**
- ◆ **7% Sales Tax and 7% Liquor Tax for Allegheny County**
- ◆ **20% Service Charge (Gratuity)**

Available Rooms and Buffet Prices

PRICES ARE ALL INCLUSIVE

The Magnolia Room (Seats up to 30 guests) (Minimum guests 20)

One Entrée Buffet: \$47.00 (minimum 20 guests)

Two Entrée Buffet: \$49.00 (minimum 20 guests)

Three Entrée Buffet: \$52.00 (minimum 20 guests)

The Golf Grill (Seats up to 50 guests) (Minimum guests 20)

One Entrée Buffet: \$47.00 (minimum 20 guests)

Two Entrée Buffet: \$49.00 (minimum 20 guests)

Three Entrée Buffet: \$52.00 (minimum 20 guests)

Grand Ballroom (Seats up to 150 guests) (Minimum guests 50)

One Entrée Buffet: \$47.00 (minimum 50 guests)

Two Entrée Buffet: \$49.00 (minimum 50 guests)

Three Entrée Buffet: \$52.00 (minimum 50 guests)

BUFFET MENU

PRICES PER PERSON ARE ALL INCLUSIVE

Includes: Coffee, Tea, Soda, and Cake Cutting

House Salad served with ranch and balsamic dressing accompanied by rolls and butter

Chicken Marsala

Chicken Piccata

Lemon Parmesan Chicken

Chicken Romano

Baked Pork w/Apricot Glaze

Baked Ham w/Pineapple Sauce

Stuffed Shells

Penne w/Sausage and Peppers Marinara

Linguini w/Clam Sauce (red or white)

Sausage w/Tomato Sauce w/Peppers and Onions (Sweet or Hot) & Rolls

Eggplant Parmesan

Baked Cod English Style

Bruschetta Tilapia

Sliced Beef Au Jus

Specialty Entrees add an additional \$2.00 per person to base price.

Beef Burgundy Tips

Stuffed Flounder w/ Crabmeat

Carving Station Add an additional \$1.00 per person per item and \$75.00 Carving Fee

Steamship Round of Beef

Glazed Smoke Ham

Roast Turkey Breast

Prime Rib - additional \$2.00 per person

Choice of 1 item from each column

Roasted Red Skin Potatoes

Green Beans

Penne Pasta with choice of sauce.

Parsley Potatoes

Glazed Carrots

Cheese Tortellini with choice of sauce.

Roasted Garlic Mashed Potatoes

Broccoli & Cauliflower

Marinara, Alfredo or Tomato Cream.

Sweet Potato Mash

Vegetable Medley

Caprese Pasta

Wild Rice

Cheese Stuffed Shells

Au Gratin Potatoes

Scalloped Potatoes

Rice Pilaf

Wild Rice

Sit Down Dinner Menu

PRICES PER PERSON ARE ALL INCLUSIVE

Sit down dinners available for groups of up to 100 people

(Additional charges may apply for over 100 people)

All entrees will get the same starch and vegetable.

Includes: House Salad w/ ranch and balsamic dressing accompanied by rolls and butter

ENTRÉES (up to 3 choices)

\$49.00 (minimum)

Lemon Parmesan Chicken - grilled chicken breast with lemon parmesan cheese

Chicken Piccata - grilled chicken breasts with capers and a white wine, lemon butter sauce

Asiago Chicken - grilled chicken breasts with bacon, asiago cheese, tomatoes, and garlic in a white wine butter sauce

Chicken Marsala - grilled chicken breast with wild mushrooms and a Marsala wine sauce

Chicken Alfredo Pasta - grilled chicken breast atop pasta with alfredo sauce

Seared Pork Tenderloin - topped with bourbon barbeque sauce

Grilled Marinated Flank Steak

\$54.00 (minimum)

Seared Duck Breast - served with wild berry demi-glace

Stuffed Pork Loin - with red peppers, spinach and asiago cheese

Cod English Style - topped with panko bread crumbs and lemon wine sauce

Grilled Shrimp Skewers - with scampi butter

Tenderloin Tips - with mushrooms, onions and demi-glace

\$60.00 (minimum)

Seared Salmon with bruschetta

Crab Cakes - house made

Crab Stuffed Flounder - with a lemon cream sauce

Prime Rib - slow roasted with Au Jus

Grilled Ribeye - 12 oz. with compound butter

\$70.00 (minimum)

Grilled Filet - topped with compound butter or blue cheese cream sauce

Surf and Turf - Filet Mignon and Crab Cake

Add a 4 oz. Lobster Tail extra \$8.00

STARCH (choose 1)

Roasted Red Skin Potatoes

Parsley Potatoes

Mashed Potatoes

Rice Pilaf

Wild Rice

Baked Potato

VEGETABLE (choose 1)

Green Beans

Glazed Carrots

Broccoli and Cauliflower

Vegetable Medley

Vegetarian Entrée \$44.45 (minimum)

PRICES PER PERSON ARE ALL INCLUSIVE

CHILDRENS MEALS \$15.50

includes apple sauce or house salad

Chicken Fingers and French Fries

Personal Pizza

Hot Dog with Mac and Cheese

ADDITIONAL ADD ONS

PRICES PER PERSON ARE ALL INCLUSIVE

Soups \$5.08

Wedding Soup Tomato Basil
Chicken Tortilla Beef Vegetable

SPECIALTY SALADS \$1.91 extra

Cesar Salad - romaine lettuce with croutons and asiago cheese
Apple Gorgonzola Salad - toasted almonds, dried cranberries, apples w/
a roasted shallot vinaigrette
Spinach Salad - red onion, egg and tomato with a warm bacon dressing
Mandarin Salad - mandarin oranges, toasted pecans, peppered bacon, and
dry blue cheese crumbles w/ a citrus vinaigrette
Seasonal Fruit Cup (*with availability*)

APPETIZERS

Seasonal Fruit Tray - \$5.08 per person

Includes strawberries, red seedless grapes, pineapple and seasonal melon.

Premium Fruit Tray - \$6.35 per person

Includes strawberries, red seedless grapes, mango, stone fruit, seasonal melon, pineapple and kiwi.

Fruit Trays are based on availability of fruit in season.

Prices are subject to change due to season.

Domestic Cheese Tray with Crackers - \$5.72 per person

Imported Cheese Tray with Crackers - \$7.62 per person

Specialty Cheeses available at \$24.00 a pound

Vegetable Crudité - \$4.45 per person

Includes peeled baby carrots, grape or baby heirloom tomatoes, green and red bell peppers, cucumbers, broccoli crowns and ranch dip.

Premium Vegetable Crudité - \$7.62 per person

Includes wild mushrooms, asparagus, roasted cauliflower, marinated artichoke hearts, roasted beet skewers, roasted red pepper hummus and spinach dip

HORS D'OEUVRES

(Prices below are if bought in conjunction with a buffet or dinner.)

\$3.00 per person/per item

Breaded Zucchini
Bruschetta
Franks-n-Blanket
Sausage Stuffed Mushrooms
Quiche
Fruit Kabobs (Seasonal Availability)

Coconut Chicken Fingers w/ Pina Colada Sauce
Pineapple Chicken Skewers
Peanut Chicken Satya
BBQ Meatballs
Swedish Meatballs

\$135.00 each (50 pieces per pan)

Bruschetta
BBQ Meatballs
Chicken Tenders
Coconut Chicken Fingers w/ Pina Colada Sauce
Franks in Blankets
Pineapple Chicken Skewers
Peanut Chicken Satay
Sausage Stuffed Mushrooms
Spinach Artichoke Dip
Quiche

\$4.00 per person/per item

House made Mini Crabcakes
Shrimp Cocktail
Tuna Tartar Spoons
Grilled Shrimp Skewers (2)
Coconut Shrimp w/ Pina Colada Sauce
Spanikopita (Phyllo Filled w/Spinach, Garlic,
and Feta Cheese)

\$150.00 (50 pieces per pan)

Almond Crusted Scallops
Coconut Shrimp w/ Pina Colada Sauce
Grilled Shrimp Skewers (2)
Shrimp Cocktail
Mini Crabcakes
Tuna Tartar Spoons
Pulled Pork Sliders
Spanikopita
Mini Chicken Cordon Bleu

Bar Packages

Bar is closed during dinner service

Price includes bartender, soft drinks and all standard mixes

Each bar includes : Vodka, Gin, Rum, Whiskey, Bourbon, Scotch, Tequila

Beer (choice of 3 or 4)

House Wines – Merlot, Cabernet, White Zinfandel, Chardonnay, Pinot Grigio

House Brands

\$15.95 per person for the first 2 hours

\$5.50 per person for each additional hour

New Amsterdam Vodka, New Amsterdam Gin, Bacardi Light Rum, Captain Morgan Spiced Rum,
Canadian Club Whiskey, Jim Beam Bourbon, J&B Scotch, Tortilla Gold Tequila

Call Brands

\$18.95 per person for the first 2 hours

\$6.50 per person for each additional hour

Stoli Vodka, Beefeaters Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Jim Beam Bourbon,
Jack Daniels Whiskey, Dewars Scotch, Jose Cuervo Gold Tequila

Premium Brands

\$21.95 per person for the first 2 hours

\$7.50 per person for each additional hour

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Crown
Royal Canadian Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch,
Jose Cuervo 1800 Tequila

Beer & Wine Package

\$15.95 per person for 3 hours

Includes house wines and choice of 3 domestic beers

Wine Slush Machine Wine

\$150.00 Slush Machine Rental

\$75.00 Per Gallon

Champagne Toast \$21.50 per bottle (6 servings per bottle)