

# Alcohol & Beverage Options

\*All liquor/alcohol MUST be purchased from the restaurant\*

## OPEN BAR

Charges are accrued on actual consumption. A dollar limit may be set and/or limited selections may be made. Service gratuity will be added to the total beverage tab.

## DRINK TICKETS

Each guest receives a pre-determined number of tickets. As tickets are redeemed, charges are accrued based on actual consumption with service gratuity added. The organizer of the party decides what type of alcohol drink tickets can be redeemed for. No charge for unused tickets.

## CASH BAR

Guests are responsible for their own beverage service, which is provided through the server(s) handling the party.

# The Clubhouse

Banquet Menu

Great for:

Birthdays \* Graduations \* Showers \* Wakes  
Anniversaries \* Reunions \* Rehearsal Dinners  
Office Parties \* Communions \* Holiday Parties

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\*Specializing in affordable banquets and events\*

**Banquet Menus:**

All banquet menus, room arrangements and other details pertaining to your event should be submitted to the Banquet Manager at least 3 weeks prior to your event. This will ensure proper coordination of your event. Our facility must supply all food and beverages, with the exception of a pre-approved dessert. All food and beverage is subject to sales tax and a service gratuity.

**Minimums & Guarantees:**

An exact, final attendance must be supplied to the Banquet Department at least 7 days prior to your event. If the final guarantee is not received by the Banquet Department 7 days prior, the expected number of guests will serve as the guarantee. The guaranteed number will be reflected on the final bill unless counts increase after the guarantee has been made.

A minimum of 20 paying guests is required to reserve the banquet room. If your guest count falls lower than 20, your final bill will reflect 20 guests. A paying guest is any guest over the age of 4. Children 3 and under are free of the selected buffet. Children ages 4-10 are \$3.00 off of the chosen menu selection. Our rooms are free of charge for a 3 hour time period and with a buffet selection chosen from this menu. The room may be rented for longer. Please ask about charges pertaining to longer rental periods.

Our buffets are out and unlimited for 1 hour. Any remaining event food remains with the restaurant due to extended food temperatures and holding conditions.

**Decorations:**

In order to prevent damage to the property, decorations may not be affixed to the walls with any adhesives. If damage does occur, the booking party assumes liability. Decoration time is 30 minutes prior to the event.

**Liquor Liability:**

All alcohol must be purchased from the restaurant. We will request proof of age of any person who appears to be under 30 years of age. We reserve the right to refuse to serve any individual that appears to be intoxicated.

**Deposits / Payments:**

A \$100 deposit is required to secure a room. All deposits are non-refundable. Final payment is due the day of the event. We cannot provide separate checks in the banquet room for food. Cash or credit card is accepted. No personal checks can be accepted for final payment.

**All Buffets come with fountain soft drinks, coffee and tea.**

**\*\*All prices are subject to change\*\***

**The Rise and Shine Buffet \$13.99 per person**

**Scrambled Eggs, Bacon, Sausage, Home Fries, French Toast Sticks, English Muffins,  
Fresh Seasonal Fruit and Danish.**

**Includes Coffee, Tea, Orange Juice & Soft drinks**

**Specialty Italian Pasta Bar \$22.99 per person**

Pick 1 of the following:

Chicken Parmesan, Lemon Chicken Romano, Chicken Marsala or Greg's Tuscan Chicken

Pick 4 of the following:

Italian Meatballs / Italian Hot Sausage with Peppers and Onions

Cajun Chicken Penne Pasta / Shrimp Scampi / Vegetarian Pasta Primavera /

Tortellini Alfredo / Stuffed Shells (Marinara or Florentine)

Also includes a Tossed Salad and Fresh Rolls with Butter

**Picnic Style Buffet \$20.99 per person**

**BBQ Pulled Pork, Hot Dogs and Hamburgers**

Served with 2 of the following-

A tossed salad, macaroni and cheese, pasta salad, potato salad,  
coleslaw, or fries.

**Pizza, Wing & Salad Buffet \$16.99 per person**

**Our traditional cheese pizza and wings tossed in your favorite choice of sauce  
Choose 2 sauces~ hot, mild, ranch, Carolina BBQ, bourbon BBQ, lounge licker  
garlic parmesan, hot ranch, wet or dry rub cajun. Choice of tossed or Caesar salad.**

**Add pepperoni for an additional \$1 per person**

# Hot Buffet Options

Two Entrées \$20.99 per person - Your Choice of 1 Entrée from Tier 1 & 1 Entrée From Tier 2

Three Entrées \$22.99 per person - Your Choice of 1 Entrée from Tier 1 & 2 Entrée's From Tier 2

Four Entrées \$24.99 per person - Your Choice of 2 Entrée's from Tier 1 & 2 Entrée's From Tier 2

## Main Entrées For Tier One:

- \*Lemon Chicken Romano
- \*Homestyle Boneless Fried Chicken
- \*Beef Tips Burgundy with Noodles
- \*Roast Beef (Au Jus or Mushroom Gravy)
- \*Chicken Parmesan
- \*Chicken Marsala
- \*Baked English Cod
- \*Breaded Fried Cod
- \*Greg's Tuscan Chicken
- \*Roasted Turkey with Gravy over Stuffing

## Main Entrées For Tier Two:

- \*Sausage and Peppers with Italian Rolls
- \*Cheese Stuffed Shells with Marinara
- \*Stuffed Chicken Breast with Gravy
- \*Parmesan Crusted Grouper
- \*Baked Penne
- \*Italian Meatballs with Rolls
- \*Swedish Meatballs with Noodles
- \*Fried or Grilled Chicken Tenders
- \*Pasta Primevera
- \*Pulled Pork with Rolls

## Starches & Vegetables:

Includes your choice of 2

(Add an additional starch OR vegetable for \$2.00 per person)

- \*Twice Baked Potatoes
- \*Mashed Potatoes with Beef or Chicken Gravy
- \*Mac 'N' Cheese
- \*Parsley Buttered Red Potatoes
- \*Honey Glazed Roasted Red Potatoes
- \*Broccoli (Buttered or Au Gratin)
- \*Honey Glazed Carrots
- \*Green Beans (Buttered or Almondine)
- \*Buttered Corn
- \*Vegetable Medley

**\*\*All hot buffets include your choice of tossed salad or caesar salad, fresh rolls with butter, condiments, dressings, coffee, tea & soft drinks\*\***

# Breakfast Options

## Corporate Morning Meeting Options

Rooms are available Wednesday through Friday starting at 9:00am with a maximum use of 6 hours.

Anything over 6 hours will incur a \$50 per hour room fee.

Buffet style menu or off menu lunch is required for each guest in attendance or room fee will apply.

## Grab-N Go Continental Breakfast - 10.99 per person

Coffee, Tea, Orange Juice, Fresh Seasonal Fruit, Bagels with Cream Cheese, Assorted Pastries & Donuts

# A la Carte Breakfast Options

Coffee, Tea, Soft Drink Station Set-Up in the morning for a meeting

\$2.50 per person

Bagels with Cream Cheese ~ \$15.99 per dozen

Assorted Donuts or Danish ~ \$13.99 per dozen

Assorted Muffins ~ \$13.99 per dozen

English Muffins ~ \$13.99 per dozen

Fresh Fruit Bowl (Serves 10-12) ~ Seasonal Market Price

# Cold Buffet Options

## Mini Wrap Buffet

Assorted mini wraps filled with ham, turkey, american cheese, lettuce and tomatoes.

Pepperoni and salami, provolone cheese, lettuce and tomatoes AND chicken salad with lettuce and tomatoes.

Accompanied with our homemade Italian Wedding Soup and Tossed Salad with Ranch & Italian Dressings. \$14.99 per person

## Deluxe Deli Buffet

Ham, Roast Beef, Turkey, Salami, American, Provolone and Swiss Cheese. Accompanied with assorted breads and condiments. Served with our Homemade Italian Wedding Soup and a Tossed Salad.

\$16.99 per person. Add an additional salad selection for \$1.50 per person.

Choose 1 of the following: pasta salad, potato salad, coleslaw, macaroni salad or fresh fruit.

## Build-Your-Own Salad Buffet

Lettuce, Tomato, Cucumber, Broccoli, Croutons, Bacon, Onions, Colby Jack Cheese, Grilled Chicken, Diced Ham and French Fries. Served with your choice of 3 dressings. Accompanied with our Home-made Italian Wedding Soup and Fresh Rolls with Butter. \$14.99 per person

# Cold A la Carte Appetizers

Price is per tray unless otherwise noted. Each tray serves approximately 20-25.

<b>Vegetable Tray with Dip</b>	<b>\$49.99</b>
<b>Cheese Tray with Crackers and Dip</b>	\$59.99
<b>Cheese and Meat Tray with Crackers and Dip</b>	\$64.99
<b>Fresh Fruit Tray with Dip</b>	Seasonal Market Price
<b>Chips and Pretzels</b>	\$3.99/basket
<b>Tortilla Chips with Salsa, Sour Cream and Guacamole</b>	\$5.99/basket

# Hot A la Carte Appetizers

50 Fried Mozzarella with Marinara	\$49.99
50 Pierogies with Onions	\$49.99
50 Wings (Choice of One Sauce) with ranch & celery	\$84.99
50 Chicken Tenders	\$79.99
50 Meatballs (Italian or Swedish)	\$44.99
Full Pan of Lounge Fries (Serves approximately 12-15)	\$54.99
Full Pan of Fried Mushrooms with Marinara	\$49.99
Full Pan of Spicy Fried Cauliflower with Ranch	\$49.99
40 Loaded Potato Skins with Sour Cream	\$64.99
Full Pan of BBQ Chicken Ranch Dip (Serves approximately 12-15)	\$59.99
Full Pan of Taco Dip (Serves approximately 12-15)	\$59.99
Full Pan of Spinach and Artichoke Dip (Serves approximately 12-15)	\$59.99

# Appetizer Buffet

Choose 4 of the following options:

(2 from tier One and 2 from tier Two)

<b>Tier One:</b>	<b>Tier Two:</b>
Lounge Fries	Pierogies with onions
French Bread Pizza	Fried Provolone
Potato Skins	Quesadillas (Vegetable or Chicken)
Wings (Choice of 1 sauce)	Fried Zucchini
Chicken Tenders	Meatballs (Italian or Swedish)
Jalapeno Poppers	Breaded Mushrooms

\$16.99 per person

Add an additional appetizer for \$2.50 per person per appetizer from tier one

\$1.50 per person per appetizer from tier two.