

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 thru the server(s) handling the party.

MIMOSA BAR

Add on pitchers of Mimosa for any event.

The Clubhouse

Banquet Menu

Great for:

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

5301 Ranalli Drive

Gibsonia, PA 15044

724-449-9090

www.theclubhousegibsonia.com

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 .07 sales tax and a 18% service gratuity.

If paying with a debit or credit card there is a processing fee.

Minimums & Guarantees:

An exact, final attendance must be supplied to the Banquet Manager at least 7 days prior to your event. If the final guarantee is not received by the Banquet Manager 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 adult paying guests is required to reserve the banquet room. If your guest count falls lower, your final bill will still reflect 20 adult guests. Children 3 and under are free off of the selected buffet. A paying guest is any guest over the age of 4. 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 for an extra charge of \$50 per hour.

****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 1 hour 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 non-refundable deposit is required to secure a room. 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.

Buffets:

All buffets come with unlimited soft drinks. This includes Pepsi products, coffee, tea and juices.

Taco Bar ~ \$20.99 per person

Seasoned Taco Beef, seasoned Chicken, and Carne Asada Flank Steak
Warm hard and soft shells, Tortilla Chips, Nacho Cheese, Black Beans and Mexican Rice
Lettuce, Tomatoes, Jalapenos, Olives, Shredded Cheese, Pico de Gallo
Salsa, Sour Cream, and Guacamole

Picnic Style ~ \$20.99 per person

Hot Dogs, Hamburgers, and Fried Bone in Chicken
Served with 2 of the following:
Tossed Salad, Macaroni and Cheese, Pasta Salad, Potato Salad, Coleslaw, or Fries

Pizza, Wings & Salad ~ \$18.99 per person

Our traditional cheese and pepperoni pizza and wings tossed in your favorite choice of sauces
Choose 2 sauces ~ Hot, Mild, Ranch, Bourbon BBQ, Lounge Licker, Garlic Parmesan,
Hot Ranch, Wet or Dry Rub Cajun.
Served with a Tossed Salad

Italian Feast ~ \$24.99 per person

Pick 1 of the following:
Chicken Parmesan, Lemon Chicken Romano, Chicken Marsala
Greg's Tuscan Chicken or Chicken Picatta
Pick 4 of the following
Italian Meatballs / Italian Hot Sausage with peppers and onions / Lasagna / Tortellini Alfredo
Cajun Chicken Penne Pasta / Vegetarian Pasta Primavera / Bolognese Pasta / Penne Ala Vodka
Marinara Cheese Stuffed Shells / Penne Leek Sauce / Manicotti al Forno
Also includes Homemade Italian Wedding Soup / Tossed Salad / Fresh Rolls with butter

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 from Tier 2

Four Entrées **\$24.99 per person** ~ Your choice of 2 Entrée from Tier 1 & 2 Entrée from Tier 2

Main Entrées for Tier 1:

Lemon Chicken Romano
Chicken Parmesan
Chicken Marsala
Greg's Tuscan Chicken
Roasted Turkey with gravy over stuffing
Roast Beef (Au Jus or Mushroom gravy)
Beef Tips Burgundy with noodles
Baked English Cod
Chicken Piccata
Crusted Parmesan Chicken

Main Entrée's from Tier 2:

Stuffed Chicken Breast with Gravy
Italian Hot Sausage w/ onions and peppers
Italian Meatballs
Swedish Meatballs with Noodles
Fried or Grilled Chicken Tenders
Cheese Stuffed Shells with Marinara
Baked Penne
Pasta Primavera
Cod Florentine

Starches & Vegetables:

Includes your choice of 2

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

Macaroni & Cheese

Twice Baked Potatoes

Mashed Potatoes with Beef or Chicken Gravy

Honey Glazed Roasted Red Potatoes

Roasted Red Potatoes

Parsley Buttered Red Potatoes

Broccoli (Buttered or Au Gratin)

Honey Glazed Carrots

Green Beans (Buttered or Almondine)

Buttered Corn

Vegetable Medley

Breakfast Options

The Rise and Shine Buffet ~ \$18.99 per person

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

A la Carte Breakfast Options

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

\$3.50 per person

Bagel with cream cheese ~ \$16.99 per dozen

Assorted Donuts or Danishes ~ \$16.00 per dozen

Assorted muffins ~ \$13.99 per dozen

English muffins ~ \$13.99 per dozen

Fresh Fruit Bowl ~ \$64.99

Cold Buffet Options

Mini Wrap Buffet ~ \$18.99 per person

Assorted mini wraps filled with Ham, Turkey, American cheese, lettuce and tomatoes

Pepperoni and Salami, Provolone cheese, lettuce and tomatoes

Chicken Salad with lettuce and tomatoes

Accompanied with our Homemade Italian Wedding Soup

Tossed Salad with Ranch and Italian Dressings

Deluxe Deli Buffet ~ \$18.99 per person

Ham, Roast Beef, Turkey, Salami, American, Provolone and Swiss Cheese

Accompanied with assorted breads and condiments

Served with our Homemade Italian Wedding Soup and Tossed Salad with Ranch and Italian Dressings

Build-Your-Own Salad Buffet ~ \$18.99 per person

Lettuce, Tomato, Cucumber, Broccoli, Croutons, Bacon, Onions, Colby Jack Cheese, Grilled Chicken, Diced Ham and French Fries. Served with Ranch and Italian Dressing

Accompanied with our Homemade Italian Wedding Soup and Fresh Rolls with Butter

****Add an additional salad selection for \$2.00 per person****

Pasta Salad, Potato Salad, Coleslaw, Macaroni Salad or Fresh Fruit

Cold A la Carte Appetizers

Price is per tray unless otherwise noted. Each tray serves approximately

Vegetable Tray served with ranch dressing	\$50.00
Cheese Tray served with honey mustard	\$60.00
Cheese and Meat Tray served with honey mustard	\$65.00
Fresh Fruit Tray	\$65.00
House made Potato Chips	\$4.00 per basket
Tortilla Chips with Salsa, Sour Cream and Guacamole	\$6.00 per basket

Hot A la Carte Appetizers

50 Fried Mozzarella with Marinara	\$55.00
50 Pierogies with Onions	\$50.00
50 Wings (choice of 1 sauce) with ranch and celery	\$90.00
50 Chicken Tenders	\$80.00
50 Meatballs (Italian / Sweet & Sour / Swedish)	\$45.00
Full pan of Lounge Fries	\$58.00
Full pan of Fried Mushrooms	\$55.00
Full Pan of Buffalo OR BBQ Chicken Ranch Dip	\$60.00
Full Pan of Spinach and Artichoke Dip	\$60.00

Appetizer Buffet

\$18.99 per person

****Choose 4 of the following options****

Lounge Fries

Pierogies with onions

Franks in a Blanket

Fried Provolone

Jalapeno Poppers

Fried Zucchini

Chicken Tenders

Meatballs (Italian / Sweet & Sour / Swedish)

Wings (Choice of 1 flavor)

Breaded Mushrooms

Add an additional appetizer for \$3.00 per person per appetizer.