

# Social Gatherings & Lighter Fare



AT CRANBERRY HIGHLANDS



# 2022



**Cranberry  
Highlands**<sup>™</sup>  
GOLF COURSE EST. 2002

## THE PERFECT PLACE FOR SOCIAL GATHERINGS

Thank you for your interest in Cranberry Highlands Golf Course banquet venue. Cranberry Highlands is the ideal location for wedding receptions, rehearsal dinners, anniversary parties, class reunions, graduation parties, bridal showers, baby showers and all types of special events. Our clubhouse features spacious banquet rooms with seating for 30-150 guests and a picturesque view of the award-winning golf course. Our Social Gathering packages include complete table settings, china dinnerware (acrylic plates to be used for Audubon Pavilion events), linen tablecloths and cake-cutting service. We offer 60-inch round tables that typically seat eight (8) per table.

### **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.

### **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 \$300 per event, up to 5 hours. The rental fee for the Cameron Room or Stewart Room (half room) is \$150 per event - up to 5 hours, accommodating up to 48 guests. Our Grill Room is also available for an additional fee of \$150, based upon availability, the type of beverage package selected, and final guest count. The Audubon Pavilion rental fee is \$200, 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 an event. Fake rose petals, glitter and confetti are not permitted in the banquet room or pavilion.

### **Linens and Additional Services**

White linen napkins, white linen guest table linens and (5) 8' rectangle white linens included with our menu packages (food bar menus do not include linens). Additional white linens are available with a fee. 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 to be placed on your dessert table. Cake serving available upon request with a \$50 fee. Guests are required to bring their own disposable dessert plates/forks.

### **Beverage Service**

Beverage service is available up to 4 hours and cannot extend past 10:30 PM. 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.

### **Deposits & Reservations**

All reservations are considered tentative until a non-refundable deposit and a signed agreement have been received. We accept cash, checks, and credit cards. All events are subject to event year pricing. Saturday events require a \$3,000 minimum when reserving more than 6 months in advance.

*All prices in this publication are subject to change.*

*Call 724-776-7372 x1214 for more information.*



## OUR FACILITIES

### CLUBHOUSE

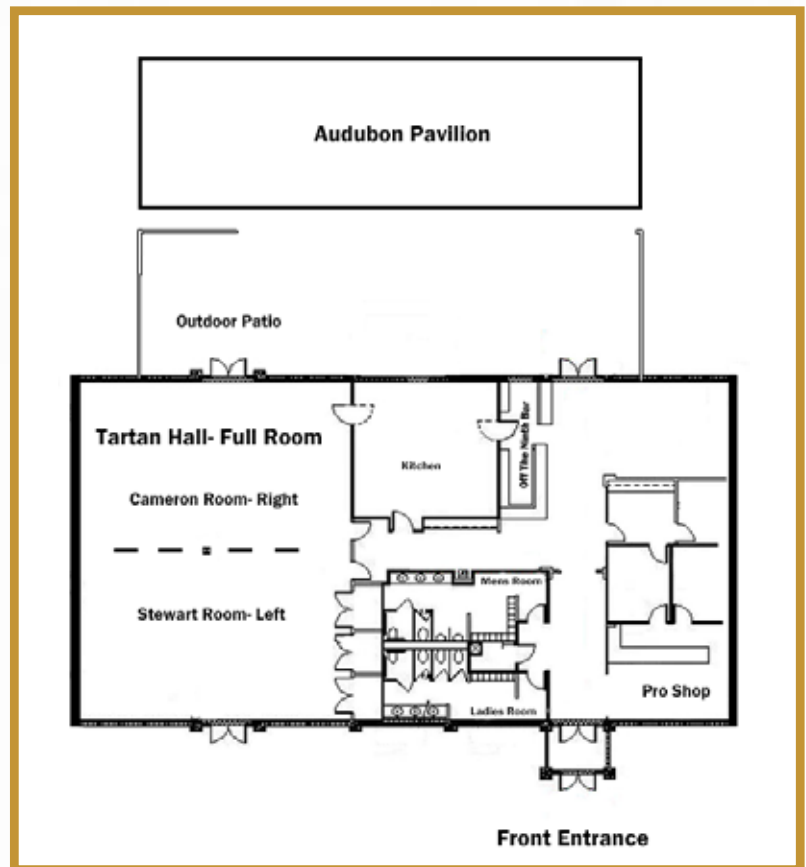
- Picturesque view of the golf course
- May seat up to 150 guests and accommodate 150+
- Flexible seating - reception, classroom and more
- Partition available- depending on the event size
- Wireless indoor PA system, microphone & podium
- Two projectors and screens available (\$25 fee each)
- Free Wi-Fi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



## 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)**

# SOCIAL GATHERING BUFFETS

## THE ITALIAN

Chicken Parmesan

Penne Pasta or Cheese Filled Tortellini with Marinara Sauce

Roasted Rosemary Fingerling Potatoes

Italian Style Green Beans

Garden Salad or Caesar Salad

Rolls/Butter

**\$18.75 per person**

## THE PICNIC

Honey Dipped Fried Chicken

Jumbo Stuffed Shells

Italian Hoagie or Turkey Club Hoagie (3 Foot)

Tossed Salad, Cole Slaw, Pasta Salad, Potato Salad or Fresh Fruit Tray (Select 2)

**\$19.50 per person**

## THE TRADITIONAL

Roasted Sirloin Beef Served in Au Gus

Baked Stuffed Boneless Chicken (Stuffed with Sausage or Bread Stuffing)

Mashed Potatoes with Gravy or Parsley Red Skin Potatoes

Fresh Green Beans

Tossed Garden Salad

**\$ 22.25 per person**

*30 guests minimum for all events*

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

*White linens and coffee are Included*



## **THE HIGHLANDS**

### **ENTREES – Select 2**

Baked Stuffed Boneless 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 w/ Garlic Butter and Fresh Lemon)*

Baked Chicken Romano *(Boneless Chicken Breast Baked with Romano Cheese & Hint of Lemon)*

Tomato Bruschetta Chicken

Baked Sliced Ham *(with Pineapple or Raisin Sauce)*

Sirloin Beef Tips in Brown Sauce with Button Mushrooms *(Served over Noodles)*

Shredded Beef Pot Roast

Stuffed Cabbage in Tomato Sauce

Baked Italian Style Meatballs in Tomato Sauce

Hot Sausage with Sautéed Peppers & Onions in Tomato Sauce

### **SIDES – Select 3**

Italian Penne Pasta *(Choice of Marinara, Meat Sauce or Alfredo Sauce)*

Cheese-Filled Tortellini *(Choice of Marinara, Meat Sauce or Alfredo Sauce)*

Scalloped Potatoes

Au Gratin Potatoes

Parsley Buttered Red Skin Potatoes

Roasted Rosemary Fingerling Potatoes

Garlic Smashed Redskin Potatoes

Wild Rice Blend

Glazed Carrots

Buttered Peas & Pearl Onions

Buttered Green Beans *(with Mushrooms or Toasted Almonds)*

Buttered Mixed Vegetables *(Cauliflower, Broccoli and Carrots)*

### **SALADS – Select 1**

Tossed Garden Salad *(with 2 Dressings)*

Spinach Salad *(with 2 Dressings)*

Caesar Salad with Shaved Parmesan Cheese

***Includes Assorted Rolls and Coffee***

**\$26.95 per person**

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

# LUNCHEONS / SHOWERS

## THE GARDEN

(Buffet) Fresh Mixed Greens, Tomatoes, Cucumbers, Tri-colored Peppers,  
Red Onions, Black Olives, Shredded Carrots, Grilled Chicken,  
Hand Cut Seasoned Fries, Mixed Cheeses and Rolls

Add Soup for \$2.25 per person

**\$18.95 per person**

## THE TULIP

Tuna Salad, Chicken Salad, Ham Salad and Egg Salad Croissants (*Select 2*)  
Turkey Wraps with Romaine Lettuce, Cheese and Pesto Mayo  
Tossed Salad, Pasta Salad, Potato Salad, Cole Slaw and Broccoli Salad (*Select 2 Salads*)

Add Soup for \$2.25 per person

**\$19.45 per person**

## THE JASMINE

Grilled Bruschetta Chicken

Fettuccini in a Smooth Rich Alfredo Sauce

Mediterranean Salad - Dark Leafy Greens, Red Onions,  
Artichokes, Olives, Roasted Red Peppers and Feta  
Served with a Balsamic Vinaigrette or Paris Vinaigrette

Assorted Dinner Rolls & Butter

**\$20.25 per person**

## THE CACTUS

Seasoned Ground Meat, Fiesta Shredded Chicken,  
Hard Shells, Wraps, Nacho Chips, Cheese, Salsa, Sour Cream,  
Lettuce, Tomato, Jalapeno Peppers, Black Olives, Shredded Cheese,  
Cheese Sauce, Refried Beans and Spanish Rice

**\$22.50 per person**

## THE LILY

Pasta Bar - Italian Penne Pasta, Bow Tie Pasta and Fettuccini Pasta  
Toppings: Grilled Julienne Strips of Chicken, Sliced Sweet Sausage,  
Sautéed Shrimp and Seasonal Vegetables,  
Sauces: Marinara, Alfredo and Pink Vodka  
Tossed Garden Salad Bowl (served with 2 dressings)

**\$23.50 per person**

## BREAKFAST BUFFETS

### RISE & SHINE

Scrambled Eggs, Bacon, Sausage, Hash Browns  
Biscuits or Mini Danish, Seasonal Fresh Fruit, Orange Juice, Coffee, and Tea  
**\$17.75 per person**

### MORNING SUNRISE

Breakfast Quiche, Sausage, Hash Browns, Biscuit or Mini Danish  
Orange Juice, Coffee, and Tea  
**\$ 19.75 per person**

### START OF THE DAY

Chef Made Omelets served with Assorted Cheeses, Meats and Vegetables  
Hash Browns, Biscuits or Mini Danish, Orange Juice, Coffee, and Tea  
**\$ 21.75 per person**

\* Add Belgian Waffles with Assorted Berries and Whipped Cream **\$3.25 per person**

\*Add Fruit Salad with Berries (*in season*) **\$2.50 per person**

Champagne Punch \$90 / Non-Alcohol Punch \$50

*\*Approximately 25 servings per bowl*

Mimosa Bar is Available

## CHILDREN'S MENU

Chicken Tenders and French Fries  
Chicken Tenders and Macaroni & Cheese  
Pasta with Tomato Sauce and a Meatball  
Eat From the Buffet (*10 yrs. and under*)  
**\$9.95 per person**

*Coffee served with Social Gathering and Lighter Fare Menus*

*Buffets are displayed for up to one hour*

*Acrylic plates are used for events held in the Audubon Pavilion*

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

*Includes: white linen napkins, white linen guest table linens and (5) long white linens*

*30 guests minimum for all events*



# FUN FOOD BARS

## 3 FOOT HOAGIE AND HOT WINGS

Hot Wings (*6 wings per person*) Buffalo, BBQ, Garlic Butter and Hot Garlic Parmesan (*Select 2*)

Penne with Marinara Sauce and Potato Salad

Italian Hoagie - Roast Beef, Swiss cheese, Ham, American Cheese, Jumbo, Provolone Cheese

Hard Salami, Topped with Lettuce &, Tomatoes

Or

Turkey Club Hoagie – Roast Beef, Turkey Breast, Swiss Cheese, American Cheese

Topped with Lettuce, Tomatoes & Bacon

**\$17.50 per person**

## PORK, CHICKEN & CHEESE

Shredded Pulled Pork, Deep Fried Chicken Tenders and Homemade Baked Macaroni & Cheese

Served with: Fresh Cut Fries, Warm Tortilla Wraps, Crusty Rolls, Slider Rolls

Shredded Cheese, Cheese Sauce, Ranch Dressing, Buffalo Sauce, BBQ Sauce and Honey Mustard

**\$20.50 per person**

## MEXICAN FIESTA

Seasoned Ground Meat, Fiesta Shredded Chicken,

Hard Shells, Wraps, Nacho Chips, Cheese, Salsa, Sour Cream,

Lettuce, Tomato, Jalapeno Peppers, Black Olives,

Shredded Cheese, Cheese Sauce, Refried Beans and Spanish Rice

**\$20.50 per person**

*Food bars are displayed for one hour*

*Additional buffet time is available (\$30 per 30 mins)*

*The above food bars include vinyl table coverings and disposable tableware*

*Add white table linens and white linen napkins for \$2.50 per guest*

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

*30 guests minimum for all events*

## BEVERAGE SERVICE

Coffee is 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

### 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*

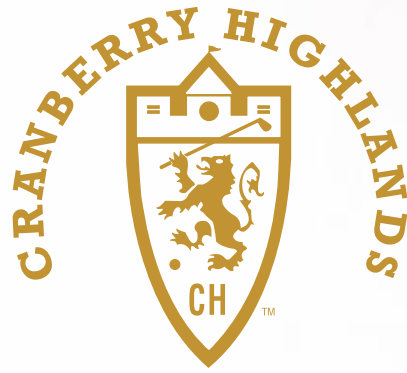
*Add Non-Alcohol Sparkling Wine Toast for \$2.50 per person*

*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*

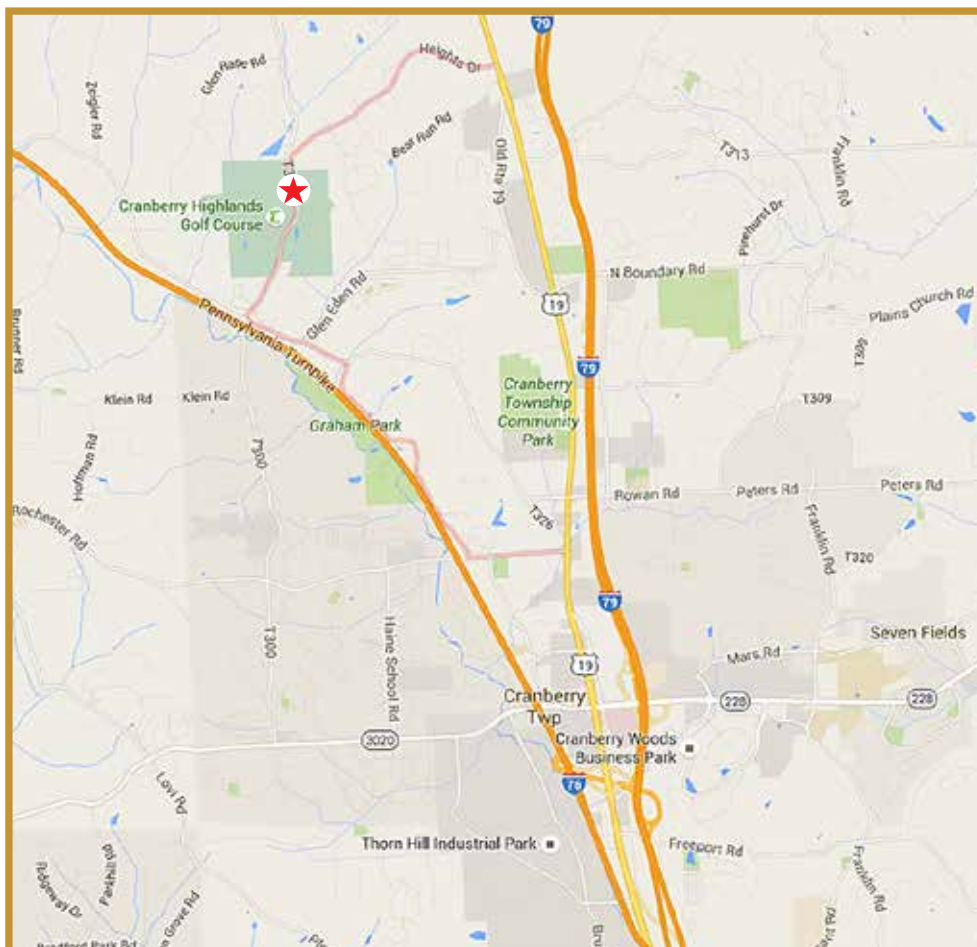
*Full Bar Package includes a 1.5 oz mixed drinks/ Shots are not permitted*

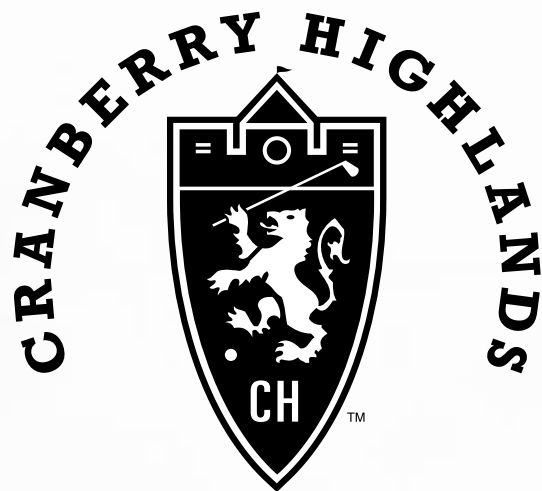


**GOLF COURSE**  
EST. 2002

## **CRANBERRY HIGHLANDS GOLF COURSE**

5601 Freshcorn Road  
Cranberry Township, PA 16066  
724-776-7372





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