

Social Gatherings & Lighter Fare



AT CRANBERRY HIGHLANDS



2023



**Cranberry
Highlands**
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 \$400 per event, up to 5 hours. The rental fee for the Cameron Room or Stewart Room (half room) is \$200 per event - up to 5 hours, accommodating up to 48 guests. The Audubon Pavilion rental fee is \$250, 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 (\$7.00 ea.) Colored floor length table linens are available at \$12.00 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 the 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 4.5 hours and cannot extend past 10:30pm. 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

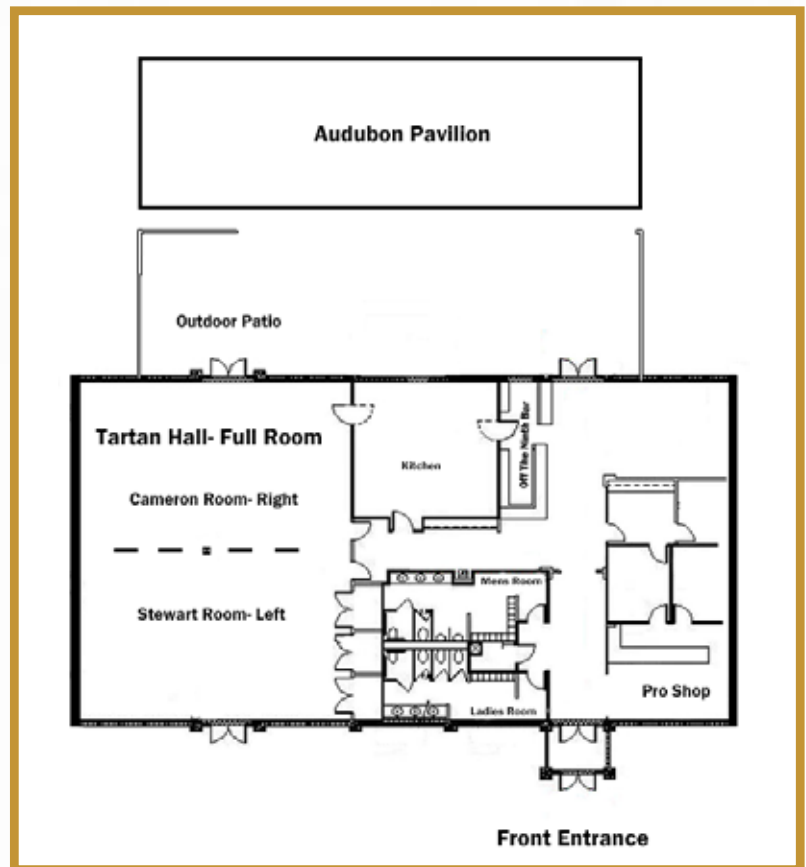
- Picturesque view of the golf course
- May seat up to 150 guests and accommodate 150+
- Flexible seating - reception, classroom and more
- Partition available- depending on the event size
- Wireless indoor PA system, microphone & podium
- Two projectors and screens available (\$25 fee each)
- Free Wi-Fi 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 Skewer
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 Thousand Island
Deviled Eggs topped with Shrimp
Assorted Fancy Mini Roll Sandwiches
Ham Rolls Stuffed with Asparagus
Roast Beef Rolls Stuffed w/ 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 or Fresh Vegetable Platter with Ranch Dip - \$2.50 per guest

Seasonal Fresh Fruit Platter - \$3.50 per guest

Shrimp Cocktail with Sauce and Lemon Wedges - \$19.00 per pound

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

**There will be a \$6.95 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

\$ 24.75 per person

THE PICNIC

Honey Dipped Fried Chicken

Baked Macaroni and Cheese

3 ft. Italian Hoagie or Turkey Club Hoagie

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

\$25.50 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

\$ 28.25 per person

CHILDREN'S MENU

Chicken Tenders with French Fries or Macaroni & Cheese

Pasta with Tomato Sauce and a Meatball

Eat from the Buffet

5-10 yrs. \$12.95 / 4yrs. and under: \$7.95 per person

Coffee served with Social Gathering and Lighter Fare menus

Buffets are displayed for up to one hour

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

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 guest minimum for all events

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 with Egg Noodles)*

Roasted Beef Pot Roast *(Served with Egg Noodles)*

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

Perogies with Sauteed Onions

Glazed Carrots

Seasonal Medley *(Butternut/Summer Squash, Zucchini and 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)*

Pasta Salad, Potato Salad or Cole Slaw

Includes Assorted Rolls and Coffee

\$32.50 per person

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

LUNCHEONS / SHOWERS

THE JASMINE

Grilled Paninis (*Select 2*)

(*Turkey Pesto, Buffalo Chicken, Caprese, BLT with Cheese or Three Cheese*)

Red Skin Dill Potato Salad

(*Select 1 Salad*) Tossed Garden Salad, Caesar Salad with Shaved Parmesan Cheese or

Strawberry Spinach Salad with Feta Cheese and Caramelized Pecans (*add \$1.00*)

\$24.50 per person

THE TULIP

Chicken Caesar Wrap, Buffalo Chicken Wrap, Southwestern Chicken Wrap or Vegetarian Wrap (*Select 2*)

Tuna Salad and Egg Salad Croissants with Lettuce

(*Select 1 Salad*) Tossed Garden Salad, Caesar Salad with Shaved Parmesan Cheese or

Strawberry Spinach Salad with Feta Cheese and Caramelized Pecan (*add \$1.00*)

\$23.25 per person

THE CACTUS

Seasoned Ground Meat, Fiesta Shredded Chicken,

Hard Shells, Wraps, Nacho Chips, Salsa, Sour Cream, Lettuce, Tomato,

Jalapeno Peppers, Black Olives, Shredded Cheese, Cheese Sauce,

Refried Beans and Spanish Rice

\$24.75 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*)

\$24.50 per person

THE ROSE

Sit- Down Meal (Maximum 50 guests)

Cup of Soup (*Select 1*) Wedding, Broccoli Cheddar, Chicken Noodle, Potato Bacon (*additional types available*)

Salad (*Select 1*) Tossed Garden, Caesar, Strawberry Feta, Pear and Gorgonzola

Chicken Salad Croissant with a Fresh Fruit Cup

\$26.50 per person

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

BREAKFAST BUFFETS

RISE & SHINE

Scrambled Eggs with Cheese

Honey Glazed Ham and Bacon

Hash Browns, Mini Danish and Seasonal Fresh Fruit Platter

Orange Juice, Coffee, and Tea

\$20.50 per person

EARLY BIRD

Breakfast Strata: Eggs, Italian Sausage, Spinach, Mushrooms,

Tomatoes and White Cheddar Cheese

Strawberry Spinach Salad with Feta Cheese
served with Raspberry & Balsamic Vinaigrette Dressings

Yogurt Parfait: Vanilla Yogurt, Berries, and Granola Parfait

Mini Croissants with Cranberry Walnut Chicken Salad

\$26.50 per person

MORNING SUNRISE

Breakfast Quiche

Sausage or Honey Glazed Ham

Home Fries or Hash Browns

Biscuit or Mini Danish

Orange Juice, Coffee, and Tea

\$22.75 per person

FIRST TEE TIME

Build your own Breakfast Sandwich

Eggs with Cheese, Canadian Bacon, Sausage and Bacon

English Muffins, Bagels and Croissants (Select 2)

Hash Browns or Home Fries

Seasonal Fresh Fruit Platter

18.75 per person

* Add Belgian Waffles w/ Assorted Berries and Whipped Cream **\$4.00 per person**

*Add Fruit Salad with Berries (*in season*) **\$3.50 per person**

Champagne Punch \$90 / Non-Alcohol Punch \$50 (*approximately 25 servings per bowl*)

Mimosa Bar is Available

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

\$22.75 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

\$22.75 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

\$22.75 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 guest minimum for all events

BEVERAGE SERVICE

Coffee is served with all Food Packages

Add Unlimited Lemonade or Iced Tea for \$2.75 per person

Add Unlimited Lemonade and Iced Tea for \$3.25 per person

Non-Alcohol Package

Unlimited Fountain Soft Drinks, Lemonade, and Iced Tea

\$9.00 per person

Limited Bar Package

2 Hours \$14 per person

3 Hours \$16 per person

4 Hours \$18 per person

White, Red, and Blush Wine, Domestic Canned Beer & Soft Drinks

Full Bar Package

2 Hours \$17 per person

3 Hours \$22 per person

4 Hours \$27 per person

White, Red, and Blush Wine, Domestic Canned 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

Domestic Canned Beer Selection: Miller Lite, Yuengling and Coors Light

Add on to a Limited and Full Bar Package

Domestic Bottled Beer (*Yuengling, Coors Light and Miller Lite*) **\$2 per person**

Import and IPA Bottled Beer (*Heineken, Corona, Corona Light, /Dog Fish 60, Southern Tier 2X*) **\$4 per person**

Add on to a Full Bar Package

Top Shelf Liquor (*Ketel One, Crown Royal, Jack Daniels, Jameson, and Tanqueray Liquor*) **\$3 per person**

Add a Champagne Toast for \$3.50 per person

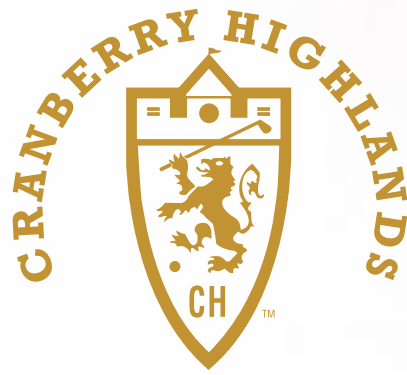
Add Non-Alcohol Sparkling Wine Toast for \$2.50 per person

Add 6% sales tax to Non-Alcohol Service

\$75.00 Bartending Fee added to all cash/tab bars

All Beverage Service is subject to an 20% service charge

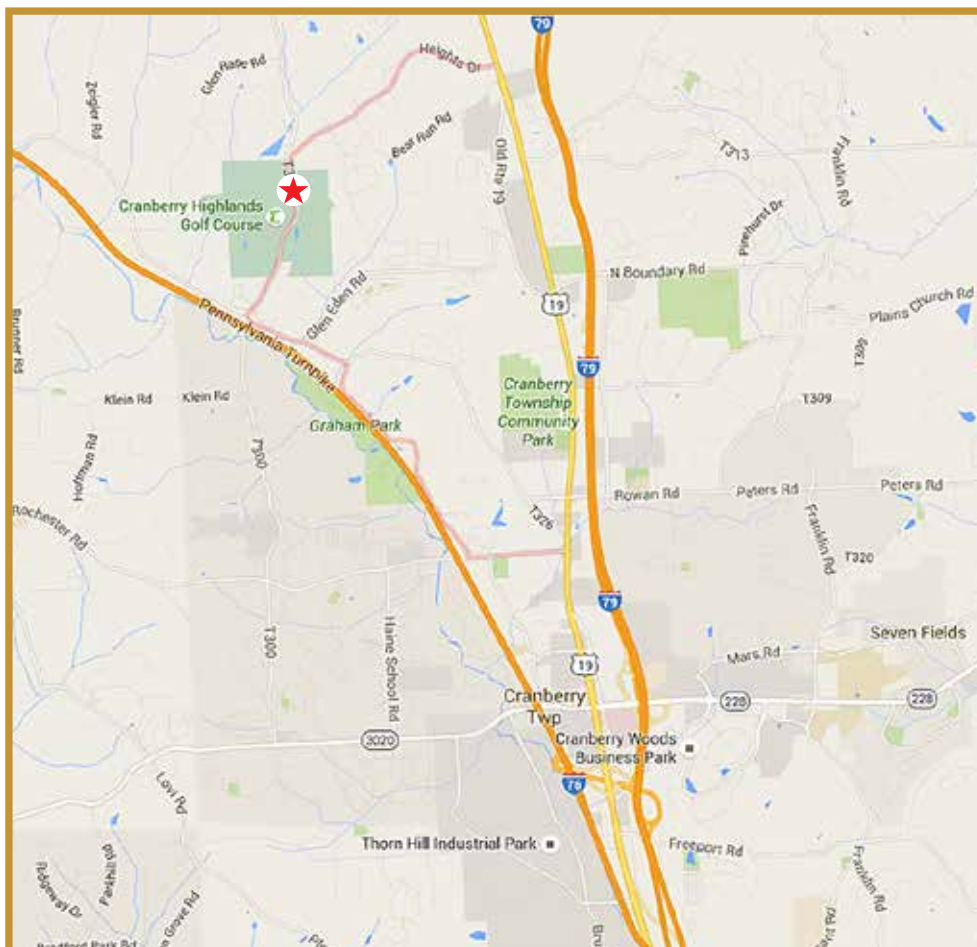
Full Bar Package includes a 1.5 oz mixed drinks/Shots are not permitted

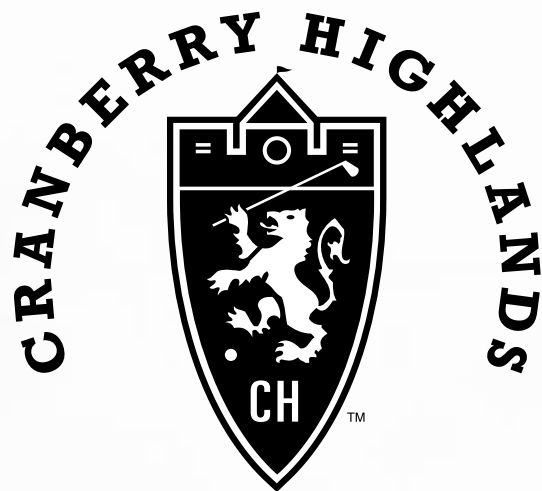


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