

# THE CONEWANGO CLUB

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## BANQUET INFORMATION

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*Voted #1 banquet facility in Warren County! For over 125 years, the historic Conewango Club has been serving our members and guests with personal attention, amazing and exceptional service.*



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**GENERAL MANAGER - JUSTIN CARLSON - (814)723-6250**

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**201 MARKET STREET - WARREN PA 16365**

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**WEDDING RECEPTIONS**

**BUSINESS MEETINGS**

**CLASS REUNIONS**

**BABY SHOWERS**

**ANNIVERSARY PARTIES**

**BIRTHDAYS**

**RETIREMENT PARTIES**

**BRIDAL SHOWERS**

**WEDDING CEREMONIES**

**REHEARSAL DINNERS**

**GRADUATION PARTIES**

**EXCLUSIVE MEMBER EVENTS**

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**[CONEWANGOCLUB@ATLANTICBBN.NET](mailto:CONEWANGOCLUB@ATLANTICBBN.NET) - [WWW.CONEWANGOCLUB.COM](http://WWW.CONEWANGOCLUB.COM)**

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**ACCOMMODATIONS FOR 10-240  
PERSONS**

**AIR CONDITIONING**

**TWO LANE BOWLING ALLEY**

**VARIETY OF LINENS AND COLOR  
NAPKINS**

**ELEVATOR AND HANDICAP ACCESS**

**THREE FULL SERVICE BARS**

**ROUND AND RECTANGLE BANQUET  
TABLES**

**OUTDOOR PATIOS**

**FULLY CUSTOMIZABLE SPACE**

## COCKTAIL PARTY AND HORS D'OEUVRES OPTIONS

Prices are based on per 50 pieces

### HOT

<b>Mini Maryland Style Crab Cakes</b> <i>Served with Remoulade sauce</i>	\$120
<b>Swedish Meatballs in Sour Cream Gravy</b>	\$80
<b>Bacon Wrapped Scallops</b>	\$150
<b>Fried Risotto Balls</b> <i>Served with Roasted red pepper aioli</i>	\$80
<b>Prosciutto Wrapped Grilled Asparagus</b> <i>drizzled with balsamic reduction</i>	\$110
<b>Bacon Wrapped Water Chestnuts</b> <i>Tossed in a Sweet Chili Glaze</i>	\$100
<b>Firecracker Bacon Wrapped Shrimp</b>	\$150
<b>Thai Chicken Satays</b> <i>Served with a sweet and Spicy chili sauce</i>	\$110
<b>Bavarian Pretzels and Beer Cheese</b> <i>House Made Beer Cheese served with Sofi Pretzels</i>	\$120
<b>Spinach and Artichoke Dip</b> <i>Served with grilled pita</i>	\$90
<b>Hot Italian Stuffed Mushrooms</b> <i>Can substitute Blue cheese or Spinach stuffing</i>	\$110
<b>Smoked Kielbasa in Barbecue Sauce</b>	\$80
<b>Boneless Wings</b> <i>Assorted Dipping sauces</i>	\$85
<b>Spanakopita</b>	\$110
<b>Sliders</b> <i>Choice of Beef on Weck, Pulled Pork, Shredded Chicken</i>	\$150
<b>Carved Beef Tenderloin</b> <i>Served with rolls, horseradish, au jus.</i>	\$225

### COLD

<b>Raw Vegetable Display</b>	1.50 per person
<b>Fresh Fruit Display</b>	2.00 per person
<b>Artisan Cheese Platter with Gourmet Crackers</b>	2.50 per person
<b>Jumbo Shrimp Cocktail</b> <i>served with lemon and cocktail sauce</i>	\$35 per pound
<b>Fresh Caprese Platter</b> <i>Fresh Mozzarella, Basil, Roma Tomato, Balsamic Glaze</i>	\$100
<b>Oysters/Clams</b> <i>Raw, Steamed, Casino style</i>	Market Price
<b>Sliders</b> <i>Choice of Turkey, Ham, Roast beef, or assorted</i>	\$125
<b>Smoked Salmon Display</b>	\$125
<b>Italian Bruschetta on Crostini</b>	\$80
<b>Layered Taco Dip</b> <i>served with fried Tortilla chips</i>	\$80

# Plated Sit Down Dinner

## STARTERS (CHOICE OF ONE)

Fresh Mixed Green Garden Salad with Dressing	Included
Tossed Caesar Salad	Add \$1 per guest
Spinach and Strawberry Salad with Toasted Almonds and Poppy-seed dressing	Add \$2 per guest
Soup Du Jour	Add \$3 per guest

## ENTRÉES (SELECT UP TO THREE)

Cranberry and Cream cheese stuffed Chicken breast	\$24
Chicken Picatta with capers in a Lemon butter sauce	\$24
Chicken Marsala with a Mushroom Demi Sauce	\$24
Chicken Cordon Blue with Mornay Sauce	\$25
Cajun Shrimp and Penne Pasta in a Garlic Cream sauce	\$25
Crab Stuffed Filet of Sole	\$26
Herb and Dijon crusted Salmon	\$28
Shrimp Scampi over Linguine	\$25
6oz Lobster Tail with drawn butter	\$40
Duck Breast with Cran-Raspberry Port wine Demi	\$34
Montreal Pork Chop with Maple-Bacon and Apple Sauté	\$26
Bistro Steak with Demi Glace	\$26
12oz Prime Rib au jus	\$30
6oz Filet Mignon	\$36

## SIDES (CHOOSE TWO)

Garlic and Herb Roasted Red Potatoes	Scalloped Potatoes with Prosciutto
Wild Rice	Baked Potato with Sour cream
Parmesan and Herb Risotto	Mashed Yukon Gold Potatoes
Broccoli, Cauliflower, and Carrots	Sugar Snap Peas
Roasted Squash and Zucchini	Maple Glazed Carrots

PACKAGE INCLUDES FRESH BAKED BREAD AND BUTTER,  
AND NON-ALCOHOLIC BEVERAGES



# Silver Buffet Package

\$23.00 PER PERSON (PLUS TAX AND GRATUITY)

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## ENTRÉES (CHOOSE TWO)

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Apple Cider Braised Pork loin  
Panko Crusted Haddock  
Chicken Marsala  
Chicken Picatta  
Poulet a la Moutarde (Mustard Chicken)  
Braised Beef Au Jus  
Baked Virginia Ham  
Vegetable Lasagna  
Cheese Stuffed Shells with Marinara  
Colonial Stuffed Chicken Breast with Gravy  
Carved Top Round of Beef

## SIDES (CHOOSE TWO)

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Broccoli, Cauliflower, and Carrots  
Green Beans Amandine  
Maple Glazed Carrots  
Sugar Snap Peas  
Roasted Squash and Zucchini  
Baked Potato with Sour Cream  
Mashed Yukon Gold Potatoes  
Wild Rice

\*Tossed Garden Salad, Fresh bread and Butter, Non-Alcoholic beverages Included

\*Add and additional entrée for an extra \$3.00 per person

\*Add an additional side for \$1.50 per person



# Gold Buffet Package

\$26.50 PER PERSON (PLUS TAX AND GRATUITY)

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## ENTRÉES (CHOOSE TWO)

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Colonial Stuffed Chicken Breast with Gravy

Pasta Puttanesca

Cajun Shrimp and Penne Pasta in a Garlic Cream Sauce.

Greek Style Stuffed Chicken Breast with Sun Dried Tomato Cream Sauce

Apple and Almond Stuffed Roasted Pork Loin with Bourbon Sauce

Seafood Stuffed Filet of Sole

Bistro Steak with Stout Demi Glace

Herb and Dijon Crusted Atlantic Salmon

Maryland Crab Cake with Remoulade Sauce

Carved Slow Roasted Prime Rib au Jus

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## SIDES (CHOOSE TWO)

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Broccolini

Broccoli, Cauliflower, and Carrots

Sugar Snap Peas

Maple Glazed Carrots

Roasted Squash and Zucchini

Asparagus

Garlic and Herb Roasted Red Potatoes

Baked Potato with Sour Cream

Scalloped Potatoes with Prosciutto

Garlic Mashed Potatoes

Wild Rice

Parmesan and Herb Risotto

\*Tossed Garden Salad, Fresh bread and Butter, Non-Alcoholic beverages  
Included

\*Add and additional entrée for an extra \$3.00 per person

\*Add an additional side for \$1.50 per person



# Platinum Package

\$33 PER PERSON (PLUS TAX AND GRATUITY)

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## ENTRÉES (CHOOSE THREE)

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Carved Slow Roasted Prime Rib au Jus

Crab Stuffed Jumbo Shrimp with Lemon Beurre Blanc

Shrimp and Scallop Penne Alfredo

Carved Herb Roasted Leg of Lamb with Mint au Jus

Cajun Dusted Chicken Breast stuffed with Andouille Sausage

Chicken Cordon Blue with Mornay Sauce

Blackened Grilled Swordfish with Pineapple Mango Salsa

Crab Stuffed Salmon with lobster cream sauce

Bone In Frenched Pork Loin Chop with a Maple, Apple, and Bacon Sauté.

Maryland Crab Cake with Remoulade Sauce

## SIDES (CHOOSE THREE)

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Broccolini

Steamed Broccolini

Sugar Snap Peas

Maple Glazed Carrots

Asparagus

Broccoli, Cauliflower, and Carrots

Garlic and Herb Roasted Red Potatoes

Twice Baked Bacon Cheddar Potatoes

Scalloped Potatoes with Prosciutto

\*Tossed Garden Salad, Fresh bread and Butter, Non-Alcoholic beverages Included

\*Add and additional entrée for an extra \$3.00 per person

\*Add an additional side for \$1.50 per person



# Conewango Club

## LUNCH BUFFETS

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Salad Bar with Ten Different Toppings, Two Soup Du Jours, Assorted Breads, and Rolls. 12.00 per person

Assorted Wraps, Assorted Sandwiches, Fresh Made Potato Chips, Pasta Salad, and Deviled Eggs. 13.00 per person

Assorted Wraps, Assorted Sandwiches, Tossed Garden Salad, Tossed Caesar Salad, Soup Du Jour, Pasta Salad, Potato Salad, Deviled Eggs, Cookie Tray, Fresh Made Chips and Pickles. 16.50 per person

Soup du Jour, Tossed Garden Salad, and Assorted Sandwiches or Wraps, Fresh Made Chips and Pickles. 14.00 per person

Swiss Chicken Casserole, Tossed Caesar Salad, Assorted Wraps or Sandwiches, and Potato Salad. 15.00 per person

Barbecue Chicken, Tossed Garden Salad, Potato Salad, Biscuits, Coleslaw. 16.50 per person

Boneless Wings with Assorted Dipping Sauces, Macaroni and Cheese, Beef on Weck with Horseradish Cream Sauce, and Potato Salad. 16.00 per person

Carved Ham, Biscuits, Fried Chicken, Biscuits, Coleslaw, Mashed Potatoes, and Gravy. 17.50 per person

Pasta Bar with Two Pastas, Marinara, Alfredo, Meatballs, Grilled Chicken, Vegetable Lasagna, Rolls, Butter, and Tossed Garden Salad. 16.00 per person

Stuffed Chicken Breast, Gravy, Mashed Potatoes, Sweet and Sour Roasted Pork Loin with Wild Rice, Seasonal Vegetables, Tossed Garden Salad. 18.00 per person

Braised Beef, Vegetable Lasagna, Herb Roasted Red Potatoes, Tossed Garden Salad, and Seasonal Vegetables. 19.50 per person



# Conewango Club

## BRUNCH (PLATED - CHOOSE UP TO THREE)

Quiche and Salad Plate with Melon	\$14.00
Soup and Salad Plate with Fresh Bread and Butter	\$12.00
Tuna Salad Stuffed Tomato with Mixed Greens Salad	\$13.00
Country Fried Chicken, Coleslaw, and Biscuits	\$15.00
Grape and Almond Chicken Salad Croissants and Potato Salad	\$13.00
Crab Cake Eggs Benedict and Homefries	\$18.00
Turkey Club Wrap with Honey Mustard and Fresh Made Potato Chips	\$13.00

## BRUNCH (BUFFET)

### *Sweet and Savory*

Seasonal Fruit Display, Cinnamon Rolls, Eggs Benedict, Prosciutto 16.50 per person  
 Wrapped Asparagus, and Spinach Salad with Fresh Strawberries and Toasted Almonds with  
 Raspberry Vinaigrette.

### *Country Living*

Buttermilk Biscuits, Carved Virginia Ham, Assorted Cheese and Crackers, 16.50 per person  
 Arugula Salad with Pears and Pecans, Fresh Fruit Display, and Vegetable Quiche.

### *Afternoon Tea*

Assorted Finger Sandwiches, Assorted Danishes, Yogurt Parfait Station, 16.50 per person  
 Seasonal Chef Inspired Soup, and Spring Salad.

### *European Brunch*

Caprese Salad of Fresh Tomato, Mozzarella, and Basil, Creme Brulee 17.50 per person  
 French Toast Casserole, Assorted Cheeses with Baguettes and Jam, and Charcuterie Board.

### *Breakfast Brunch*

Scrambled Eggs, Bacon, Cinnamon Rolls, Southwest Home Fries, French 14.00 per person  
 Toast Casserole, Fruit Salad, OJ, and Coffee.

### *Lunch Brunch*

Assorted Wraps, Tossed Garden Salad, Pasta Salad, Fruit Salad, Seasonal 15.00 per person  
 Chef Inspired Soup, and Rolls and Butter.

## ADD ONS

Omelet Station	8.50 per person
Bloody Mary Bar	8.50 per person





# Conewango Club

## BREAKFAST

Cinnamon Rolls, Danishes, Fresh Fruit and Coffee Station. \$7 per person

Scrambled Eggs, Bacon, Sausage, Home Fries, Fresh Fruit, and Coffee Station. \$12 per person

Waffles and Toppings \$6.00 per person

Smoked Salmon and Assorted Bagels and Cream Cheese. Market Price

Crepe Brulee French Toast Casserole \$55

## DESSERTS

Assorted Cookie and Brownie Tray \$2.50 per person

Chocolate Cake \$4.50 per person

Fluffy Vanilla Walnut Cream Pie \$4.00 per person

Cheesecake with Raspberry Sauce \$4.50 per person

Sorbet \$3.00 per person

Carrot Cake \$5.00 per person

Assorted Dessert Table \$4.00 per person

Assorted Cream Pies \$4.00 per person



# Conewango Club

## BANQUET BEVERAGE

### HOUSE WINES BY THE BOTTLE 1.5L

Pinot Grigio	\$45	Riesling	\$45	Merlot	\$45
Moscato	\$45	White Zinfandel	\$45	Malbec	\$50
Chardonnay	\$45	Shiraz	\$45	Cabernet Sauvignon	\$45
Sauvignon Blanc	\$45	Pinot Noir	\$45		

### KEG BEER

Imports $\frac{1}{2}$ keg	\$325	Domestic $\frac{1}{2}$ keg	\$300
Domestic $\frac{1}{4}$ keg	\$150	Craft Beer $\frac{1}{2}$ keg	TBD

### COFFEE SERVICE

Coffee Station	1.25 per person	Served Coffee	1.50 per person
Coffee Break with Cookies and Brownies	3.00 per person		

### TOAST

Champagne	3.50 per person	N/A Sparkling Cider	2.50 per person
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### NON-ALCOHOLIC BEVERAGES

Soda, Iced Tea, and Lemonade	Included with the purchase of banquet meals
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### PUNCH BOWLS (SERVES APPROX. 30 PEOPLE)

*Others available upon request*

Moscato-Strawberry Lemonade	\$80	N/A Punch Bowl	\$50
Pina Colada <i>Coconut, Rum, Pineapple</i>	\$65	Ocean Breeze <i>Vodka, OJ, Cranberry</i>	\$65

### OPEN BAR

<b>Four Hour Open Bar</b> <i>House Brand Liquors, Draft Beer, and House Wine.</i> — Additional Hour \$6 per person.	24 per person
<b>Four Hour Call Brand Open Bar</b> <i>Call Brand Liquors, House Wine, Keg Beer and Domestic Bottled Beer.</i> — Additional Hour \$6 per person	27 per person
<b>Four Hour Premium Open Bar</b> <i>Top Shelf Liquor, House Wine, Draft Beer (two kinds, Domestic and Craft Bottled Beer.)</i> — -Additional Hour \$6 per person	30 per person



# Reservation Details

ROOM RENTAL FEE: AS FOLLOWS, IF NOT MEMBER SPONSORED  
(SPONSORSHIP IS LIMITED TO ACTUAL MEMBERS' EVENTS THAT  
ARE CHARGED TO YOUR HOUSE ACCOUNT)

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*Ballroom - \$450*

*1st floor - \$350*

*Oak Room - \$250*

*Conference room - \$100*

*Card Room - \$50*

## **Setup/Teardown Fee**

*In the event no rental fee is charged for your event, the club charges a \$25 per hour for setup and teardown of your function. This is to cover the cost of labor.*

## **Special Request Fees**

*for requests that require additional unexpected labor, such as cookies and or desserts that need set up that were not purchased through the club, and/or additional decorating, you may be assessed fees to cover labor costs.*

## **Decorations**

*Decorating may be done the day of the event, unless other arrangements are made. All decorations provided by the client and vendors must be removed from the venue no later than 48 hours after the event. The Conewango Club is not responsible for removing, repacking, securing, or guaranteeing the safety of the decorations.*

## **Additional Rentals**

*In the event we are requested to have additional chairs and/or tables that we do not own and need to rent, we will charge equal to the amount of the rental.*

## **Outside Catering Fee**

*The club charged an additional fee for outside catering of functions to cover the cost of transportation and additional labor. The items brought to the catered event will also be considered rental and prone to being charged for usage. These costs are in addition to the listed banquet menu prices.*

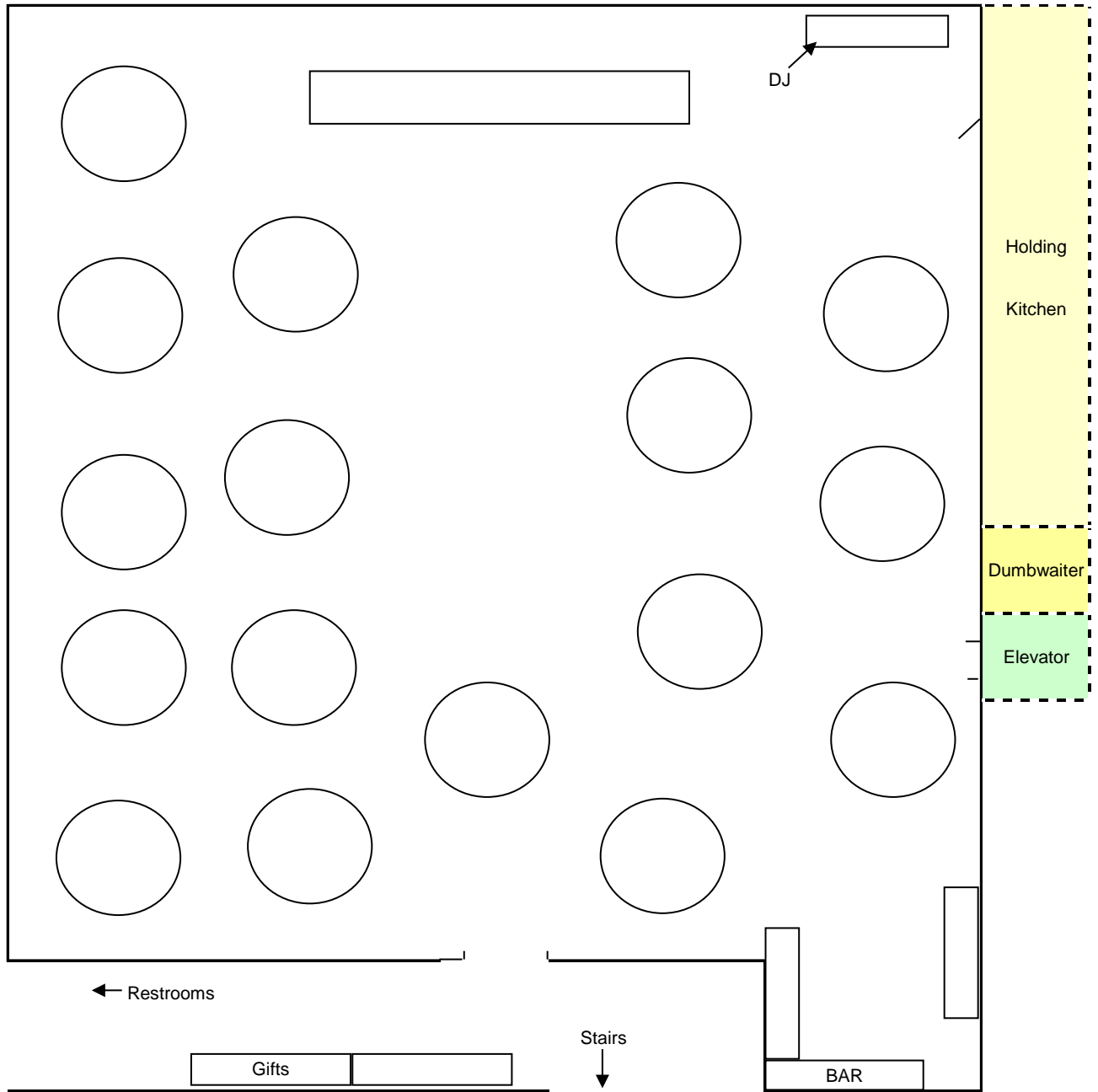
## **Sales Tax**

*6% Sales tax will be added for food purchases but not Alcohol*

## **Gratuity**

*20% gratuity is added for both food and bar purchases*

# BALLROOM DIAGRAM



**Room Dimensions:** 50' x 50'

**Seating Capacity:** 200 people maximum using round tables of 10 people each

**Seating Capacity:** 240 people maximum using combination of round and 8' long tables of 10 people each

**Table Numbering:** Can be numbered in any order customer wants (*club does provide numbers and number stands*)



The Conewango Club

201 Market Street

Warren, Pa. 16365

814.723.6250

[conewangoclub@atlanticbbn.net](mailto:conewangoclub@atlanticbbn.net)

### **Banquet / Function Agreement and Terms**

The following represents an agreement between the below listed CLIENT and The Conewango Club, and outlines specific conditions and services to be provided. Please refer to policies and terms of agreement.

#### **CLIENT NAME AND CONTACT INFORMATION**

**NAME** \_\_\_\_\_

**ADDRESS** \_\_\_\_\_

**E-MAIL** \_\_\_\_\_

**PHONE** \_\_\_\_\_

**FUNCTION DATE:** \_\_\_\_\_

**FUNCTION TIME: ARRIVAL:** \_\_\_\_\_ **COCKTAILS & APPETIZERS:** \_\_\_\_\_ **DINNER:** \_\_\_\_\_

**MINIMUM NUMBER ATTENDING:** \_\_\_\_\_

**ROOM LOCATION:** \_\_\_\_\_ **ROOM FEE (DEPOSIT):** \_\_\_\_\_ **DATE:** \_\_\_\_\_

**AV ITEMS NEEDED:** \_\_\_\_\_ **FEE:** \_\_\_\_\_

**STANDARD ROOM SET UP UNLESS OTHERWISE EXPRESSED HERE:**

## POLICIES AND TERMS OF AGREEMENT

**DEPOSIT:** The deposit is due upon confirmation of this agreement to secure the function space and date for the event, and will be applied to any Room Fees incurred. Room fees will include the cost of linens, napkins, silverware, plates, glassware, screens, speakers, microphone, tables, chairs, and set up. Final payments and remaining balances will be due the day of the event. Deposits and final payments may be in the form of cash, credit card, or check. All deposits are non-refundable.

**Function Space:** The client agrees to promptly notify the Conewango Club of any changes in function space requirements within three days advance notice. Any request for accommodating an event other than standard set up may require additional fees at the rate of \$40 an hour. All efforts will be made to accommodate the request changes. **Decorating** the event space can be done on the same day as the event. Reserving the space one day in advance may be an option, based on availability and may include additional fees. Items left at the club must be picked up within 48 hours.

**Consumption:** All food and beverage consumption will be provided by The Conewango Club. No out sourced catering is allowed. Our policy prohibits the carryout of any food items not consumed at the conclusion of the event. Alcohol may not be brought into the event, nor will it be allowed to be taken off premise during or at the conclusion of the event. We reserve the right to refuse service of beverages to any person at any time. We will only serve alcoholic beverages to persons twenty one years of age and older. This policy must be strictly adhered to.

**Guarantee:** A final guarantee of attendance is required at least **ten** days prior to the event. This guarantee may not be reduced, however, may be increased up to 20% forty eight hours before the event date. If a final guarantee is not received, the original minimum number will be used as the guarantee.

**Cancellation:** May be submitted in writing two weeks prior to the event. Should the client rebook such an event within twenty four hours prior to the event, all deposits will be applied to the future booking. Cancellation or rebooking of the event can be a onetime occurrence.

**Tax:** All parties are subject to 6% Pennsylvania sales tax unless otherwise tax exempt. A tax exempt form must be received along with signed confirmation of this agreement.

**Gratuities and Fees:** There will be a twenty percent (20%) gratuity charge. There may be additional fees if the client requires the entire club be closed to other customers. There may be additional fees for wait staff / bartender labor if the event does not exceed \$500. Any event requiring excessive staffing may incur additional labor charges. The client may be responsible for any guests that cause damage to the Conewango Club, fixtures, or furniture.

**Parking:** Parking on the street or nearby parking lots are not owned or operated by the Conewango Club. Separate arrangements must be made through the city of Warren.

Once signed by both representatives this agreement shall be considered binding and the event will become definite upon securing a deposit.

CLIENT NAME: \_\_\_\_\_ SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_

THE CONEWANGO CLUB: \_\_\_\_\_ DATE: \_\_\_\_\_