

Meeting & Event Packet

DuBois Country Club

10 LAKESIDE AVENUE
DUBOIS, PA 15801

KYRA.GRAY@DUBOISRESORTS.COM
OFFICE: 814.503.8624
CELL: 814.661.9960



Hotel Group Blocks

GROUP BLOCKS CAN BE SET UP AT THE COMFORT
SUITES LOCATED NEXT DOOR
CONTACT KYRA GRAY 814.503.8624

Banquet Menu Information

IN ADDITION TO THE SET MENU, OUR CHEF IS HAPPY TO PLAN A SPECIAL MENU
TAILORED TO YOUR EVENT. ALL MENU PRICES ARE SUBJECT CHANGE BASED ON
SEASONAL AVAILABILITY AND MARKET PRICING. 20% GRATUITY AND 6% SALES TAX
WILL BE ADDED TO FOOD AND BEVERAGE ITEMS.

Special Requests & Dietary Needs

WE ARE ABLE TO ACCOMMODATE SPECIAL DIETARY REQUESTS. PLEASE SUBMIT
REQUESTS NO LATER THAN 7 DAYS PRIOR TO THE EVENT.

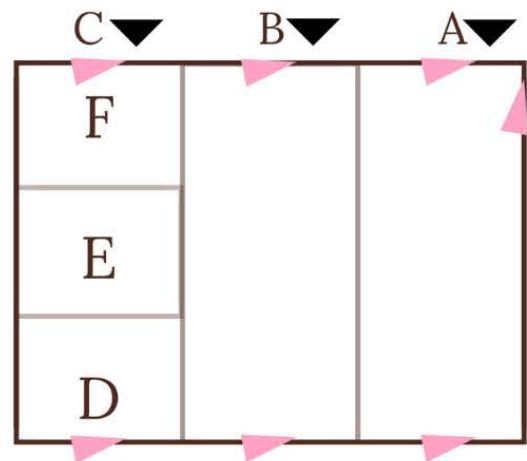
Guarantees

FINAL COUNT AND MENU SELECTIONS ARE DUE BY NOON 7 DAYS PRIOR TO YOUR
EVENT. IF NO FINAL COUNT IS GIVEN ESTIMATED NUMBER ON ORIGINAL BANQUET
EVENT ORDER WILL BE USED. LAST MINUTE CHANGES AFTER DEADLINE MAY RESULT
IN ADDITIONAL CHARGES.

Facility Charges

DAILY ROOM RENTALS

FULL BALLROOM.....	\$1000
SECTION A, B OR C.....	\$250
SECTION A&B OR B&C.....	\$500
SECTION D, E OR F.....	\$100
HOTEL BOARDROOM.....	\$150
PATIO.....	\$250
TANNERY.....	\$750



light pink triangles indicate doorways

Audio/Visual

PROJECTOR	\$75
LARGE PROJECTION SCREEN.....	\$100
SMALL PROJECTION SCREEN.....	\$50
WIRELESS HANDHELD MICROPHONE....	\$50
WIRELESS LAPEL MICROPHONE.....	\$75

Linens

WHITE & BLACK

FLOOR LENGTH ROUND.....	\$10/TABLE
6 OR 8 FOOT RECTANGLE.....	\$6/TABLE
CLOTH NAPKIN.....	\$.50/NAPKIN

EXTRAS

GOLD CHIAVARI CHAIR.....	\$5 / CHAIR
GOLD SEQUIN TABLE COVER...	\$15.00/TABLE
SPECIAL ORDER ITEMS - PRICE VARIES	

Build Your Own Breakfast

PRICES ARE PER PERSON

SEASONAL FRUIT DISPLAY **\$3.50**

ASSORTED PASTRIES **\$3.00**

YOGURT & GRANOLA **\$1.50**

SCRAMBLED EGGS **\$1.00+ ADD ONS**

*ADD ONION, GREEN PEPPERS, SPINACH, FETA, CHEESE,
TOMATOES, MUSHROOMS **\$0.75/EACH**

*ADD BACON, HAM, OR SAUSAGE **\$1/EACH**

BREAKFAST POTATOES **\$2.00**

HOMEMADE HASHBROWNS **\$2.00**

BACON **\$3.00**

SAUSAGE **\$3.00**

HAM **\$3.00**

PANCAKES **\$2.00**

FRENCH TOAST **\$2.00**

PRE MADE BREAKFAST SANDWICHES **\$5.00**

BREAKFAST STUFFED BAGEL BITES **\$4.00**

Morning/Afternoon Breaks

SEASONAL FRUIT DISPLAY **\$3.50**

ASSORTED VEGETABLES **\$3.00**

FRESH BAKED COOKIES (2 PER PERSON) **\$4.00**

FRESH BAKED BROWNIES **\$2.00**

TRAIL MIX **\$2.00**

HOMEMADE GRANOLA BARS **\$3.00**

TANNERY CHIPS AND DIP **\$6.00**

*CHOICE OF 2 DIPS

WHITE QUESO, BUFFALO CHICKEN, SPINACH ARTICHOKE, HOUSE FRENCH
ONION

Build Your Own Sandwich

BUFFET STYLE \$17/PERSON

CHOOSE 2

HAMBURGER
HOT DOG
BBQ PULLED PORK
CRISPY CHICKEN
HOT SAUSAGE
MEATBALL
HAM AND CHEESE
TURKEY AND CHEESE
ROAST BEEF AND CHEDDAR
VEGGIE WRAP

CHOOSE 1

MACARONI SALAD
PASTA SALAD
COLE SLAW
GARDEN SALAD
CAESAR SALAD
SPINACH SALAD WITH BACON DRESSING
HOUSE MACARONI AND CHEESE

**** SERVED WITH LETTUCE, TOMATO, ONION,
MAYO, MUSTARD, KETCHUP, AND TANNERY CHIPS****

Displays

PRICED PER 50 GUESTS

SEASONAL FRUIT, VEGETABLE, CHEESE & ANTI-PASTA DISPLAY

\$175

AN ARRANGEMENT OF SEASONAL FRUITS
& VEGETABLES DISPLAYED FOR
YOUR GUESTS WITH AN ASSORTMENT OF
NUTS, OLIVES, ARTICHOKE HEARTS,
PEPPERONCINI, SALAMI,
PROSCIUTTO, & A SELECTION
OF CHEESE AND CRACKERS

SHRIMP COCKTAIL DISPLAY

\$150

SERVED WITH COCKTAIL SAUCE AND LEMONS

CRAB CLAW DISPLAY (MARKET PRICE)

PRE-SCORED CLAWS SERVED WITH LEMON, STEAMED WITH BUTTER, OR
CHILLED WITH COCKTAIL SAUCE

Appetizers

PRICED PER 50 PIECES

RECOMMEND 3-5 PIECES PER GUEST;
7-10 PIECES IF NOT FOLLOWED BY A MEAL



FRENCH ONION SOUP BITES **60**

BRIE & PEAR TARTLETS **75**

CROSTINI WITH PEAR, PARMESAN & CARAMELIZED SHALLOTS **60**

SMOKED SALMON WITH DILL ON SLICED CUCUMBER **100**

FLATBREAD WITH GOAT CHEESE & CARAMELIZED ONION **55**

CAPRESE SKEWERS **65**

MINI SEARED BEEF TENDERLOIN SANDWICHES WITH
MUSTARD-HORSERADISH SAUCE **150**

BLACKBERRY & SHARP WHITE CHEDDAR SKEWERS **65**

PROSCUITTO WRAPPED MELON BALLS **125**

RAMAKI **100**

BACON WRAPPED SCALLOPS **150**

BRUSCHETTA **65**

ASSORTED MINI QUICHE **75**

WILD MUSHROOM IN PHYLLO PURSE **150**

MEATBALLS (BBQ OR MARINARA) **65**

SAUSAGE & CHEDDAR STUFFED MUSHROOM CAPS **125**

CRAB & GOUDA STUFFED MUSHROOM CAPS **150**

COCONUT SHRIMP **125**

MINI CRAB CAKES **150**

SPANAKOPITA **80**

CRAB RANGOONS **140**

ANTIPASTA SKEWERS **150**

CHILI-LIME CHICKEN & PINEAPPLE SKEWERS **150**

ASSORTED PINWHEELS: TRADITIONAL, VEGETABLE, BACON & RANCH,
RUEBEN, POMEGRANATE WITH BRIE, CRANBERRY FETA (CHOOSE 2) **60**
POTSTICKERS; PORK, VEGETABLE, SHRIMP, TERIYAKI CHICKEN, OR
LEMONGRASS CHICKEN **60**

Buffet

ONE ENTREE,
ONE STARCH &
ONE VEGETABLE.....**\$30 /PERSON**

TWO ENTREES,
TWO STARCHES &
ONE VEGETABLE.....**\$37 / PERSON**



ALL DINNERS INCLUDE: PITCHERS OF ICE WATER
ROLLS W/ BEAVER MEADOW BUTTER
HOUSE SALAD W/RANCH & ITALIAN



Entrees



BEEF TENDERLOIN

WITH CHOICE OF MUSHROOM ONION DEMI-GLACE,
PEPPERCORN SAUCE, OR BÉARNAISE SAUCE

HOMEMADE MEATLOAF

COUNTRY CLUB POT ROAST

CHICKEN MARSALA FLORENTINE

BAKED CHICKEN MARIA

GRILLED BRUSCHETTA CHICKEN

CHICKEN PARMESAN

GRILLED CHICKEN WITH ROASTED

RED PEPPER CREAM SAUCE

FETA & BACON STUFFED CHICKEN

GARLIC & HERB RUBBED PORK LOIN

BAKED HONEY GLAZED HAM

MAPLE-BOURBON GLAZED SALMON

WITH CANDIED PECANS

CRAB STUFFED FLOUNDER

BROILED LEMON-PEPPER HADDOCK





Vegetarian Entrees



EGGPLANT PARMESAN
PASTA PRIMAVERA
PORTOBELLA MUSHROOM RAVIOLI
WITH MARINARA OR ALFREDO SAUCE
BUTTERNUT SQUASH RAVIOLI
WITH CREAMY BROWN BUTTER & SAGE SAUCE
SPINACH & RICOTTA STUFFED MANICOTTI
PENNE PASTA WITH SWEET PEPPERS, SPINACH, GARLIC & PINE
NUTS IN A SUNDRIED TOMATO CREAM SAUCE

Starches



MASHED POTATOES
CHOOSE FROM GARLIC, GOUDA, ONION
OR HORSERADISH
POTATOES AU GRATIN
SALT CRUSTED BAKED POTATO
ROASTED ROSEMARY POTATOES
GARLIC BUTTER REDSKIN POTATOES
HASSELBACK POTATOES
CHEESY POLENTA
WILD RICE PILAF
CRANBERRY ALMOND RICE
PENNE PASTA WITH ALFREDO SAUCE
BAKED MACARONI & CHEESE
ZOODLES WITH ALFREDO SAUCE
RICED CAULIFLOWER





Vegetables



STEAMED BROCCOLI
GRILLED ZUCCHINI & SQUASH
GARLIC BUTTER GREEN BEANS
GREEN BEANS ALMONDINE
HONEY GLAZED CARROTS
MAPLE BOURBON GLAZED CARROTS
GARLIC PARMESAN ROASTED
BRUSSELL SPROUTS
MAPLE ROASTED BRUSSELL
SPROUTS WITH BACON
CINNAMON ROASTED BUTTERNUT SQUASH
MAPLE GINGER ROASTED
VEGETABLES WITH PECANS
SWEET CORN
PEAS & CARROTS



Desserts

CHOOSE 1: \$4.00/PERSON CHOOSE 2: \$6.50/PERSON

TURTLE CHEESECAKE

CARAMEL CHEESECAKE

IRISH DREAM CHEESECAKE

HOMEMADE STRAWBERRY SHORTCAKE

GOURMET BROWNIES

FRESH BAKED COOKIES

CHOCOLATE STRAWBERRY SKEWERS

MINI CREAM PUFFS

ULTIMATE CHOCOLATE TRIPLE LAYERED CAKE

FRESH APPLE CRISP

ASSORTED CUPCAKES

PETIT FOURS

TIRAMISU

SWEET CORNBREAD CAKE

PUMPKIN MARBLED CHEESECAKE BARS (SEASONAL)



Beverages/Bar

COFFEE, HOT TEA, WATER STATION.....	\$3/PERSON
PEPSI PRODUCTS.....	\$1/CAN
BARTENDER SERVICE CHARGE.....	\$50/BARTENDER
COCKTAIL.....	\$9/DRINK
WINE.....	\$6/GLASS
BOTTLED BEER.....	\$4/BOTTLE

HOUSE LIQUORS

TITO'S VODKA, JACK DANIELS, JIM BEAM,
TANQUERAY GIN, DEWARS SCOTCH, BACARDI,
CAPTAIN MORGAN, JOSE CUERVO GOLD, SEAGRAMS 7

HOUSE WINES

BAREFOOT BRAND; MERLOT, PINOT GRIGIO,
CHARDONNAY, CABERNET SAUVIGNON, WHITE ZINFANDEL,
MOSCATO, PINOT NOIR,
SAUVIGNON BLANC

DOMESTIC BOTTLED BEER

BUDWEISER, BUD LIGHT, MILLER LITE,
COORS LIGHT, YUENGLING, MICHELOB ULTRA,
STRAUB AND STRAUB LIGHT

*ALL HOUSE LIQUORS, 2 DOMESTIC BOTTLES, AND 2 WINES ARE
INCLUDED IN TYPICAL BAR PACKAGE AND CHARGED BY THE POUR*