



DuBois COUNTRY CLUB



COMFORT SUITES

“EVERYTHING YOU NEED
FOR YOUR SPECIAL DAY...
ALL IN ONE VENUE!”

10 LAKESIDE AVENUE

DUBOIS PA 15801

814-503-8624



WE LOOK FORWARD TO CREATING YOUR VISION
BY OFFERING A "BUILD YOUR OWN" STYLE MENU.

TO RESERVE YOUR SPECIAL DATE OR TO REQUEST
ADDITIONAL INFORMATION PLEASE CONTACT OUR
EVENT COORDINATOR KYRA GRAY AT 814.503.8624.
YOU CAN ALSO SCHEDULE A TOUR OF THE BALLROOM
AND HOTEL TO SEE FOR YOURSELF WHY THE DUBOIS
COUNTRY CLUB IS THE AREA'S PREMIERE LOCATION
TO CELEBRATE YOUR SPECIAL DAY!



Facility Charges

FULL BALLROOM - 5 HOUR RECEPTION.....	\$1500
ON SITE CEREMONY WITH RECEPTION.....	\$300
ON SITE CEREMONY WITHOUT RECEPTION.....	\$500
*IF OUTDOORS ADD CHAIR RENTAL FEE.....	\$1/EACH
TANNERY RENTAL.....	\$750
HOTEL BOARDROOM.....	\$150
PRIVATE DAY SPA.....	\$150
PATIO RENTAL (INCLUDED IF TANNERY IS RENTED).....	\$250
CHIVARI CHAIRS.....	\$5/CHAIR
PORTABLE FLAT SCREEN TV.....	\$100
GOLF CART RENTAL.....	\$10/CART
FLOOR LENGTH LINENS.....	\$10/EACH
LINEN NAPKINS.....	\$0.50/EACH
CHARGERS.....	\$1/EACH
SPECIAL ORDER LINENS.....	RATE VARIES
COOKIE PLATING.....	\$100
CAKE CUTTING/SERVING.....	\$100
MENU TASTING FOR UP TO 6 PEOPLE.....	\$375
EXTRA HOUR ADDED TO RECEPTION.....	\$250

(ALL RECEPTIONS MUST END AT 11PM)

Hotel Group Blocks

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

Wedding 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. 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 14 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. PLEASE REFERENCE CONTRACT FOR ADDITIONAL INFORMATION.

Payment

ALL WEDDINGS REQUIRE \$1000 DOWN PAYMENT AT TIME OF BOOKING. 75% OF FINAL BALANCE IS DUE 1 MONTH BEFORE THE EVENT DATE, WITH THE REMAINING BALANCE DUE 1 DAY BEFORE. THIS DOES NOT INCLUDE FINAL BAR CHARGES FOR LIMITED/PAY BY THE DRINK BAR SELECTION. A CREDIT CARD MUST BE ON FILE FOR THESE CHARGES AND ANY OUTSTANDING CHARGES AS AGREED UPON BY OUR SALES MANAGER.

On Site Catering

BUFFET STYLE

ONE ENTREE, ONE STARCH & ONE
VEGETABLE.....**\$45 /PERSON**

TWO ENTREES, TWO STARCHES &
ONE VEGETABLE.....**\$52 / PERSON**

OUR EXCEPTIONAL BUFFET SERVICE INCLUDES FRESH ROLLS WITH BEAVER MEADOW BUTTER, GARDEN SALAD WITH RANCH AND ITALIAN DRESSING, AND PITCHERS OF ICE WATER ON EACH TABLE. ALL ITEMS ON THE BUFFET WILL BE PROFESSIONALLY SERVED BY OUR BANQUET STAFF. WE ALSO OFFER PLATING FOR THE HEAD TABLE UPON REQUEST



Entrees



BEEF TENDERLOIN

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

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

CRAB CAKES

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

GARLIC PARMESAN ROASTED BRUSSEL SPROUTS

MAPLE ROASTED BRUSSEL SPROUTS WITH BACON

CINNAMON ROASTED BUTTERNUT SQUASH

MAPLE GINGER ROASTED VEGETABLES WITH PECANS

SWEET CORN

PEAS & CARROTS

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**

Beverages/Bar

COFFEE, HOT TEA, WATER STATION.....	\$50 SETUP
PEPSI PRODUCTS.....	\$1/CAN
BARTENDER SERVICE CHARGE.....	\$50/BARTENDER
COCKTAIL.....	\$9/DRINK
WINE.....	\$6/GLASS
BOTTLED BEER.....	\$4/BOTTLE
CHAMPAGNE TOAST.....	\$5/PERSON

OPEN BAR

SELECT ONE: PAY BY THE DRINK OR SET A LIMIT

*BAR SETUP INCLUDES ALL HOUSE LIQUORS,
2 DOMESTIC BEERS, AND 2 WINES.

ANY SPECIAL REQUESTS MAY BE SUBJECT TO ADDITIONAL FEES

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