



BANQUET & SPECIAL EVENT BOOKLET

40 Main Street
Foxburg, Pennsylvania
724.659.5701

Email: ***EVENTS@AlleghenyGrille.com***

Event Coordinator: Amber
Event Coordinator: Christian

AlleghenyGrille.com

WELCOME

Thank you for considering the Allegheny Grille as you plan your very important function. The Allegheny Grille is dedicated to providing our customers with food and service of the highest quality while enjoying the natural beauty of the Allegheny River. From meetings and seminars to receptions and reunions; our staff is dedicated to creating the perfect setting and ambiance for your special event!

The Foxburg Inn

If your event involves out-of-town guests, The Foxburg Inn offers 21 well-appointed rooms as well as 3 suites. The Foxburg Inn has a breath-taking view of the Allegheny river from its cantilevered deck and shares an outdoor courtyard with the Allegheny Grille, which houses a beautiful waterfall flowing under the bridge and out toward the river.

FoxburgInn.com (724.659.3116)

The Foxburg Country Club

Foxburg is home to the only surviving golf course with American roots established before 1888. The first tee at the oldest golf course in the country is directly up the hill from the Allegheny Grille. Carved into the foothills of Pennsylvania, The Foxburg Country Club is rich with history and is home to the American Golf Hall of Fame.

FoxburgCountryClub.com (724.659.3196)

Foxburg Wine Cellar

Foxburg Wine Cellar offers 35 varieties of homemade wines for tasting and purchase. During the summer months you will find weekly entertainment that you can enjoy with your wine outside on the grape arbor covered patio.

FoxburgWine.com (724.659.0021)

WELCOME

Foxburg Tours

Enjoy customized tours for those who have different tastes for adventure. You can choose a smooth and peaceful pontoon boat ride up and down the Allegheny, a refreshing bicycle ride for two along our scenic paved river trail, or a heart-pounding, jet-boat trip to the Indian Petroglyphs.

FoxburgTours.com (724.659.0033)

Allegheny Riverstone Centers For The Arts

ARCA provides an annual series of concerts and events in various idioms including: classical music recitals, chamber music, jazz, popular, Celtic music, Wurlitzer Theatre Organ concerts, cabaret, dance, drama, literature, film, and visual arts. The Center's Lincoln Hall is home to a 1929 Wurlitzwe Theatre Organ - The McKissick Mighty Wurlitzer - which was originally installed in Cleveland's Uptown Theatre and is one twenty-four built in this style and size.

AlleghenyRiverStone.org (724.659.3153)

EVENT SPACES

River View Banquet Room – 80 Guest Occupancy

- Located in the upstairs area of The Allegheny Grille overlooking the scenic Allegheny River

SEE EVENT COORDINATOR FOR PRICING

Outside Timber Frame Venue – *Approximate 120 Guest Occupancy*



Dine al fresco with your guests in our timber frame venue. Nestled along the Allegheny River this space is perfect for guests that love the outdoors. Enjoy seasonal landscaping, koi pond & waterfall features.

SEE EVENT COORDINATOR FOR PRICING

Only With Outside Timber Frame Venue

- **Outdoor Patio For An Additional Charge -**
80 Guest Occupancy
- Complete with an outside bar, satellite radio, flat screen TV & a view of the Allegheny River.

**SEE EVENT COORDINATOR
FOR PRICING**



ADDITIONAL SERVICES

Linen Services

Your Choice For Tablecloths & Napkins: White, Champagne or Black are included with your space rental. Additional colors and linens are available for an additional fee determined by current market price. Ask the Event Coordinator about other color options for an additional fee.

Chair Covers

Your Choice: White, Champagne or Black *\$2.50 per seat*

***Chair sashes available for an additional fee.*

*Please ask the Event Coordinator for details***

Garden Ceremonies

The garden area courtyard may be utilized for outdoor ceremonies. With the outside timber frame venue, the garden ceremony is included. With the upstairs venue, a garden ceremony is an additional *\$750.00*

Private Event Bar

A private bar with a bartender may be set up in either the banquet room or the timber frame to accommodate guests. The fee for the setup is *\$50* for the banquet room or *\$75* for the outside timber frame venue.

Chair Set Up Fee

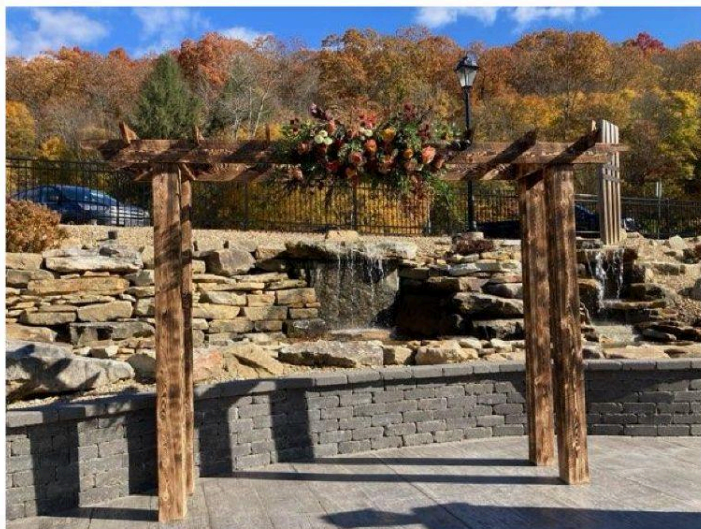
\$2.00 per chair in the garden area for wedding ceremonies, etc..



TWO WHISKEY BARRELS \$100



MIRROR \$25



PERGOLA \$225



**CUSTOM MADE NEON SIGN
YOU KEEP (PRICE VARIES ON SIZE)**



COOKIE TRAYS AND STANDS \$25

BREAKFAST

Serving Starts At 9am

Beverage Station

Coffee, Orange & Cranberry Juice

Continental Breakfast

Assorted Pastries & Muffins, Selection of Fresh Cut Seasonal Fruits, Orange & Cranberry Juice, Fresh Brewed Coffee

\$12 per guest

Breakfast Buffet

Scrambled Eggs, Hickory Smoked Bacon & Sausage Links, Allegheny Grille Home Fries, Assorted Pastries & Muffins, Selection of Fresh Cut Seasonal Fruits, Cranberry & Orange Juice, Fresh Brewed Coffee

\$18 per guest

20% service charge & 6% sales tax will be applied to the final bill. Prices are subject to change based on fair market value.

BRUNCH BUFFET

Sandwiches

Your Choice: BLT, Chicken Salad, Ham Salad, Pulled Pork, Ham BBQ,
Ham (Lettuce, Tomato, American)
Turkey (Lettuce, Tomato, Swiss)

Two: \$2.50 per sandwich

Three: \$2.75 per sandwich

Salad Bar

House Salad

Mixed Greens, Red Onion, Cucumbers, Tomatoes, Cheddar - Jack Cheese, Croutons,
& Choice of Three Dressings

\$8 per guest

Spring Mix Salad

Spring Mix, Dried Cranberries, Candied Walnuts, Bleu Cheese Crumbles, Served with
our Raspberry Vinaigrette Dressing

\$9 per guest

Soups

New England Clam Chowder or Italian Wedding Soup

\$5 per guest

Side Dishes

Cole Slaw

Potato Salad

Sour Cream Potato Salad

Greek Pasta Salad

Macaroni Salad

Pasta Salad

\$35 each side

(Serves 35 People)

20% service charge & 6% sales tax will be applied to the final bill. Prices are subject to change based on fair market value.

HORS D'OEUVRES

Warm Spinach & Artichoke Dip

Topped With Shredded Parmesan Cheese & Diced Tomatoes

Served With House Made Tortilla Chips or Naan Bread

\$3.50 per guest

Tortilla Chips With Queso & Salsa - Jalapenos On The Side

\$3.00 per guest

Mini Crab Cakes

Remoulade Sauce

(Two Dozen Minimum)

\$3.50 piece

Shrimp Cocktail Served With Cocktail Sauce & Lemon Wedges

\$3.00 per piece

Swedish Meatballs

\$2 piece

Buffalo Chicken Dip Served With House Made Tortilla Chips or Naan Bread

\$3.50 per guest

Hot Sausage Stuffed Mushroom Caps

(Two Dozen Minimum)

\$3.00 piece

Lump Crabmeat Stuffed Mushroom Caps

(Two Dozen Minimum)

\$3.50 piece

Stuffed Fresh Banana Peppers

Spicy Italian Sausage, Marinara Sauce & Melted Mozzarella

\$3.50 piece

Sweet & Sour Meatballs

\$2 piece

20% service charge & 6% sales tax will be applied to the final bill. Prices are subject to change based on fair market value.

DISPLAY APPETIZERS

Fresh Fruit Tray

Selection of Seasonal Fresh Fruits With Fruit Dip

Small Tray Serves 25 guests - \$50

Medium Tray Serves 50 guests - \$75

Large Tray Serves 100 guests - \$100

Cheese Tray

Assorted Domestic & Imported Cheeses with Fresh Grapes, & Crackers

Small Tray Serves 25 guests - \$50

Medium Tray Serves 50 guests - \$85

Large Tray Serves 100 guests - \$110

Fresh Garden Vegetable Tray

Cucumbers, Bell Peppers, Carrots, Celery, Cucumbers, Cherry Tomatoes, & Ranch

Small Tray Serves 25 guests - \$50

Medium Tray Serves 50 guests - \$75

Large Tray Serves 75 guests - \$100

Cedar Plank Salmon

Whole Filet Of Atlantic Salmon, Grilled And Oven Roasted On Cedar Boards, With Horseradish Mustard & Lemons. Served With Cracker Variety

(Serves 25 Guests)

\$110

Bruschetta & Housemade Crostinis

Diced Tomatoes, Cucumbers, Onions, Tossed With Housemade Basil Vinaigrette, Topped with Parmesan Cheese

Small Tray Serves 25 guests - \$50

Medium Tray Serves 50 guests - \$75

Large Tray Serves 75 guests - \$100

Artisanal Charcuterie Board

Rotating Cheese & Cured Meats With A Variety Of Sweet & Savory Bites

Small Tray Serves 25 guests - \$90

Medium Tray Serves 50 guests - \$180

Large Tray Serves 75 guests - \$270

20% service charge & 6% sales tax will be applied to the final bill. Prices are subject to change based on fair market value.

DINNER BUFFET I

Starter (Choice Of Soup or Salad)

Add \$1 per guest

Tossed Salad (Add \$1 per guest)

Spring Mix (Add \$2 per guest)

Your Choice of Three Dressings:

Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, Raspberry Vinaigrette, or French

Your Choice Of Soups:

Italian Wedding Soup

New England Clam Chowder

Entrées

Your Choice of Two or Three:

Creamy Chicken Marsala with Mushrooms & Onions

Baked Icelandic Haddock with White Wine & Lemon Pepper Seasoning

Beef Bourguignon With Sliced Button Mushrooms

Onions & Finished with Burgundy Wine Sauce

Lobster

Add Fresh Lobster Tail To Any Plated Meal For Market Price

Side Dishes

Your Choice of Two:

Redskin Mashed Potatoes

Roasted Redskin Wedged Potatoes

Wild Rice Blend

Basil Buttered Green Beans

Riverstone Maple Glazed Carrots

Penne Or Spaghetti With Alfredo Or Marinara

Beverages

Coffee, Iced Tea, Lemonade, or Soda

Two Entrees - \$30 per guest

Three Entrees - \$34 per guest

20% service charge & 6% sales tax will be applied to the final bill. Prices are subject to change based on fair market value.

DINNER BUFFET II

Starter (Choice Of Soup or Salad)

Add \$1 per guest

Tossed Salad (Add \$1 per guest)

Spring Mix (Add \$2 per guest)

Your Choice of Three Dressings:

Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, Raspberry Vinaigrette, or French

Your Choice Of Soups:

Italian Wedding Soup

New England Clam Chowder

Entrées

Your Choice of Two or Three:

Creamy Chicken Marsala with Mushrooms & Onions

Sliced Filet Topped With A Wild Mushroom Cabernet Demi Glace

Cedar Plank Salmon with Dill Butter

Parmesan Crusted Chicken

Cheesy Penne With Hot Or Sweet Italian Sausage With A Bread Crumb Topping

Lobster

Add Fresh Lobster Tail To Any Plated Meal For Market Price

Side Dishes

Your Choice of Two:

Three Cheese Au Gratin Potatoes

Redskin Mashed Potatoes

Wild Rice Blend

Basil Buttered Green Beans

Riverstone Maple Glazed Carrots

Penne Or Spaghetti With Alfredo

Garlic & Bacon Green Beans

Beverage

Coffee, Iced Tea, Lemonade, and Soda

Two Entrees - \$34 per guest

Three Entrees - \$38 per guest

20% service charge & 6% sales tax will be applied to the final bill. Prices are subject to change based on fair market value.

PLATED DINNER I

Starter (Choice Of Soup or Salad)

Add \$1 per guest

Tossed Salad (Add \$1 per guest)

Spring Mix (Add \$2 per guest)

Your Choice of Three Dressings:

Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, Raspberry Vinaigrette, or French

Your Choice Of Soups:

Italian Wedding Soup

New England Clam Chowder

Entrées

Your Choice of Two or Three:

Creamy Chicken Marsala with Mushrooms & Onions

Ribeye Steak 14oz Cut

Baked Icelandic Haddock with White Wine & Lemon Pepper Seasoning

Roasted Red Pepper Penne

Lobster

Add Fresh Lobster Tail To Any Plated Meal For Market Price

Side Dishes

Your Choice of Two

Seasonal Fresh Vegetables

Redskin Mashed Potatoes

Wild Rice Blend

Basil Buttered Green Beans

Riverstone Maple Glazed Carrots

Penne Or Spaghetti With Alfredo Or Marinara

Beverage

Coffee, Iced Tea, Lemonade, and Soda

Two Entrees - \$38 per guest

Three Entrees - \$42 per guest

20% service charge & 6% sales tax will be applied to the final bill. Prices are subject to change based on fair market value.

PLATED DINNER II

Starter (Choice Of Soup or Salad)

Add \$1 per guest

Tossed Salad (Add \$1 per guest)

Spring Mix (Add \$2 per guest)

Your Choice of Three Dressings:

Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, Raspberry Vinaigrette, or French

Your Choice Of Soups:

Italian Wedding Soup

New England Clam Chowder

Entrées

Your Choice of Two or Three:

Creamy Chicken Marsala with Mushrooms & Onions

Fired Grilled Salmon with Dill Butter

Filet Mignon – Two 4oz Medallions Fire Grilled

Ribeye Steak 14oz Cut

Shrimp Scampi - 4 Jumbo Shrimp Cooked In A Butter Garlic Sauce, Topped With Parmesan Cheese

Chicken Parmesan

Lobster

Add Fresh Lobster Tail To Any Plated Meal For Market Price

Side Dishes

Your Choice of Two:

Seasonal Fresh Vegetables

Redskin Mashed Potatoes

Wild Rice Blend

Basil Buttered Green Beans

Riverstone Maple Glazed Carrots

Garlic & Bacon Green Beans

Penne Or Spaghetti With Alfredo Or Marinara

Beverage

Coffee, Iced Tea, Lemonade, and Soda

Two Entrees - \$42 per guest

Three Entrees - \$46 per guest

20% service charge & 6% sales tax will be applied to the final bill. Prices are subject to change based on fair market value.

KIDS MENU

For Guest Under 10 Years of Age

Chicken Tenders Served with French Fries

\$9.00 per child

Filet Steak Bites & French Fries

\$11.00 per child

Grilled Cheese Served with French Fries

\$7.00 per child

Pita Pepperoni Pizza Served with Applesauce

\$7.00 per child

(2) Burger Sliders Served with French Fries

\$8.00 per child

Beverage Service - Bottomless

Milk, Chocolate Milk, Juice or Soda

\$2.00 per child

20% service charge & 6% sales tax will be applied to the final bill. Prices are subject to change based on fair market value.

DESSERTS

Display Desserts

Assortment of Cookies & Mini Cheesecakes

\$6.00 per guest

Assorted Cookie Display

Oatmeal Cranberry, Chocolate Chip, Peanut Butter, No Bake, Sugar

\$5.00 per guest

Apple Crisp

\$6.00 per guest

New York Style Cheesecake

With Strawberry Or Cherry Topping & Whipped Cream

\$9.00 per guest

Chocolate Addiction

Flourless Chocolate Cake, Vanilla Ice Cream, Raspberry Sauce, Fudge Drizzle & Whipped Cream

\$9.00 per guest

20% service charge & 6% sales tax will be applied to the final bill. Prices are subject to change based on fair market value.

BEVERAGE SERVICES

Domestic Beer

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Iron City, Iron City Light
& Yuengling
\$6.00 per beverage

Premium Beer

Heineken, Corona, Labatt Blue, Labatt Blue Light, Sam Adams, Corona Light, White
Claw, Truly, & Twisted Tea
\$7.00 per drink

Choice Of 3 Beers Total

Keg Selection

(US ½ Barrel)

Coors Light - \$375

Miller Lite - \$375

Yuengling - \$375

Allegheny Amber - \$450 (Craft Beer)

Blue Moon - \$450

* Ask About Other Brands*

Wine (Choice Of 3)

Chardonnay, Sauvignon Blanc, White Zinfandel, Pinot Noir, Merlot & Cabernet
\$9.00 per glass

Champagne - \$30 per bottle

20% service charge & 6% sales tax will be applied to the final bill. Prices are subject to change based on fair market value.

LIQUOR SELECTION

Well Tier

Nikolai Vodka, Castillo Silver Rum, Ten High Whiskey, &
London Tower
\$5.00 per beverage

Call Tier

Absolut Vodka, Captain Morgan Rum, Jack Daniels Whiskey, Jim Beam Bourbon, &
Beefeater Gin
\$7.00 per beverage

Premium Tier

Grey Goose Vodka, Bacardi Superior Rum, Crown Royal Whiskey, Bombay Sapphire
Gin, & Makers Mark Bourbon
\$9.00 per beverage

20% service charge & 6% sales tax will be applied to the final bill. Prices are subject to change based on fair market value.

BEVERAGE HOURLY

Call Bar Package

Domestic Beer, House Wine, Well OR Call Tier Liquor, Soda & Juice

- Two Hours - \$26 *per guest*
- Three Hours - \$33 *per guest*
- Four Hours - \$37 *per guest*
- Five Hours - \$42 *per guest*

Premium Bar Package

Import & Domestic Beer, House Wine, Premium Liquor, Soda & Juice

- Two Hours - \$31 *per guest*
- Three Hours - \$38 *per guest*
- Four Hours - \$42 *per guest*
- Five Hours - \$47 *per guest*

Beer & Wine Package

Domestic Beer, House Wine, Soda & Juice

- Two Hours - \$24 *per guest*
- Three Hours - \$31 *per guest*
- Four Hours - \$35 *per guest*
- Five Hours - \$40 *per guest*

20% service charge & 6% sales tax will be applied to the final bill. Prices are subject to change based on fair market value.

BEVERAGE MISC.

Mimosa Bar

Verdi Champagne With Orange, Cranberry, Pineapple Juice & Seasonal Fruits

Hot Chocolate Bar

- *Non Alcoholic*

Marshmallows, Whipped Cream, Peppermint Sticks, Chocolate Chips, & White Chocolate Chips

- *Alcoholic*

Baileys, Kahlua, Creme De Menthe, & Whipped Vodka

Monthly Speciality Drinks