

Wedding Reception Amenities

The Ligonier Country Inn has been entertaining guests since 1983. Your wedding day is to be the most important day of your life. We want it to be carefree as well. Our goal is for brides, grooms, and their families to relax and have fun, and to make themselves at home. The Inn's staff has years of experience making your dreams come true, so leave the details to us. The following amenities are included in all of our wedding packages:

- Personalized Assistance by the Innkeeper and Wedding Coordinator
- Specialized menus from our chef
- Sumptuous Hors d'oeuvres
- Champagne toast for the head table
- Wine toast for all guests
- Hurricane globes with candles
- Linen tablecloths and napkins
- Round and banquet tables
- Ample free parking
- Cake cutting and serving

Our Complimentary Hors d'oeuvres Package

All dinner wedding packages include the following hors d'oeuvres

- Assorted cheeses with crackers
- Fresh Crisp Vegetables
- Seasonal Fruits

For an additional charge you can add swedish meatballs and chicken poupettes.

The Inn includes white or ivory linens with your meals. For an additional fee you can add colored napkins, overlay tablecloths, and chair covers.

Ligonier Country Inn



Wedding Packages and Menus 2010

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This is it! The day you have been dreaming about all your life. And you want it to be perfect. We would be honored to help fulfill your every dream.

Ligonier Country Inn is proud of our wedding packages, and we know that you will be thrilled with us too! All packages include a champagne toast for the bride and groom's table, a wine toast for all the other guests, plus one hour of sumptuous hors d'oeuvres. These packages are available for receptions of 50-300 guests. Always remember, if there is something special you want, but do not see on our menus, just ask.

Our General Forbes banquet room can accommodate up to 80 people, and is complete with a stone fireplace and all the romance you could ask for. The Inn's ambiance will have your guests remembering your wedding for a very long time.



In addition we also offer our Carriage House to you. The Carriage House, located poolside, will accommodate wedding receptions up to 300 guests, and will turn an ordinary wedding into a magical showcase. Our spacious pool area has an outside bar, gazebo, and umbrella tables for your special day. You can have your ceremony at our Gazebo for a \$100.00 rental fee.

Ligonier Country Inn has 24 sleeping rooms for you and your wedding guests. We will put a hold on up to 10 guest rooms in your name to help your guests have a chance to make the reservation. The block will be in effect until 1 month before the wedding date.

Here at the Inn, special is what we do best. We believe in giving personal service to every wedding. We turn your dreams into memories.

Maggie and PJ Nied
Innkeepers

Wedding Dinner Selections

Country Home Dinners

\$27.55

Grilled Breast of Chicken

Succulent boneless breast of chicken grilled to perfection and topped with a mild herb butter

Chicken Cordon Bleu

Tender breast of chicken stuffed with ham and Swiss cheese, lightly breaded and served on rich chicken sauce

Chicken en Poupelettes

Juicy breast of chicken with broccoli and a savory herb cheese. wrapped in puff pastry

Scrod English

Fresh Boston scrod broiled with lemon butter, finished with seasoned bread crumbs

Seafood Newburg

Seafood medley in a light white sauce served over a puff pastry

Swiss Steak

Tender Swiss steak with sautéed onions in a tasteful gravy and

Pork Chop

Tender pork chop stuffed with our very own stuffing

Vegetarian dinners are available as a special request. Choices include Pasta Primavera or a Stuffed Baked Tomato

Wedding Dinner Selections

County Delights

\$29.55

Chicken Ligonier

A favorite of guests of the Inn for 22 years, a generous boneless breast of chicken, stuffed with provolone cheese and herb garlic butter, hand breaded in our special seasoned bread crumbs, and baked to a golden hue.

Chicken Georgiana

Twin breasts of chicken sautéed with peach brandy and honey, garnished with peaches and pecans

Chicken Marsala

Tender, boneless chicken breast sautéed with onions and mushrooms in a Marsala wine sauce.

Poached or Broiled Salmon

Fresh salmon poached or broiled in lemon and wine, and served with a creamy dill sauce

Crab Cakes

Our famous crab cakes broiled to perfection

Italian Sirloin

A tender sirloin marinated in Italian seasonings and grilled over an open flame

Necessary Policies

Your guaranteed count must be provided one week prior to your function. After this time we can take an increase in the number of guests, but decreases will not be accepted. An estimated count will be needed two months before your event. Your final count will be based on your actual guests, or your guaranteed count, whichever is higher.

A \$250.00 deposit is required to guarantee your event. This non-refundable deposit will be applied to your final bill. A receipt will be mailed to you to confirm your date. A substantial deposit is due two months prior to the event. This deposit should be approximately half the expected balance. The balance is due by the Tuesday before your wedding. Any incidentals are due the day of your function. You can make your payments by cash, check, or credit card.

The General Forbes Room is a lovely setting for a smaller party. The Carriage House is great for larger groups. However, a count of 125 is needed to reserve the Carriage House. Wedding parties wishing to use the Carriage with under 125 guests will be subject to a \$250 room rental charge.

Final menu selections are required two months before the event, and all prices are guaranteed **90** days prior. Due to health regulations, any food not consumed remains the property of the Inn, and cannot be taken out. In order to maintain your safety, no food or liquor can be brought into your event.

Guests may be asked to provide proof of age for consuming alcohol. The Inn's policy is to limit open bars to a maximum of 4 hours. Limiting liquor consumption will be at the discretion of the Innkeepers to ensure your guests' safety.

The Inn welcomes DJ's and bands. The noise level must be kept under control. It is the right of the Inn to require the music be turned down. Music must be finished by 11:00 PM. The Carriage House and Pool area must be clear of guests by 11:30PM

Please discuss any questions with the Innkeepers prior to your event. We will be happy to answer any concerns you may have.

Maggie and PJ Nied
Innkeepers

Wedding Dinner Selections

Elegant Country Weddings

\$37.50

Roast Duck ala Orange

Succulent roasted duck topped with a Grand Marnier sauce

Stuffed Flounder

Tender sweet filets of flounder stuffed with crabmeat, baked in lemon butter and Chablis

Stuffed Shrimp

Plump, juicy shrimp stuffed with crabmeat, and baked with butter and white wine

Prime Rib

Juicy prime rib baked with our own special seasonings.

New York Strip Steak

Large choice strip steak served grilled to your liking.

Veal Marsala

Succulent veal medallions, breaded and sautéed in a garlic butter and Marsala wine.

Veal Oscar

Tender, young, milk-fed veal medallions sautéed with crabmeat and asparagus, served with a rich hollandaise sauce.

Filet Mignon

Center cut of filet mignon broiled to your liking and served with mushrooms.

market price

Wedding Buffet Selections

- Buffet dinners include a served tossed salad and rolls. Dressing includes Ranch, Raspberry Vinaigrette, and Italian.
- Buffet prices include tax and gratuity.
- Buffet dinners include your toast and one hour of hors d'oeuvres – see listing on Amenities page.
- Substitutions can be made on the buffets, but it may require an alteration in the price.
- The Ligonier Country Inn retains all unconsumed food.
- The Bridal Party may be served plated meals, family style or go to the buffet themselves.
- All buffets include coffee, tea, iced tea and lemonade.

Traditional Buffet \$26.95 per person
Slice Top Round of Beef or Ham
Baked Chicken
Vegetable
Parsley Potatoes or Rice
Seasoned Rigatoni, Fettuccini or Penne Pasta with fresh tomato marinara or alfredo

Country Inn Special \$30.95 per person
Select 3 of the following Main Entrees:
Sliced Baked Ham, Sliced Top Round, Sliced Turkey, Sliced Pork Tenderloin, Baked Chicken, Baked Tilapia

Select 3 of the following Side Dishes:
Parsley Potatoes, Wild Rice, Garlic Mashed Potatoes, Pasta of your choice, Vegetable(s) of your choice

Celebration Buffet \$34.95 per person
Carved Top Round of Beef or Ham
Chicken Marsala or Chicken Hunter
Parsley Red Skins or Garlic Mashed
Rice Pilaf or Wild Rice
Choice of a Vegetable

Buffet of Elegance \$42.95 per person
Carved Roast Tenderloin
Baked Tilapia in lemon wine sauce
Chicken Marsala or Chicken Hunter
Penne Pasta with a pink vodka sauce and mushrooms
Parley Redskin Potatoes, or Garlic Mashed
Choice of vegetable

Wedding Dinner notes

- All dinner selections include a house salad and rolls. Dressings included are Parmesan Peppercorn, Raspberry Vinaigrette, and House Vinaigrette
- In order to serve you better, we ask that you limit your choices to 2 main dinner selections. Vegetarian and children's meals can be added to the 2 main selections
- We ask that you have a marking system created to tell the servers what choice(s) the guests have made. For example, use your guest place cards with a sticker or ribbon to denote the particular choice. Be creative!
- All dinners include your toast and one hour of hors d'oeuvres – see listing on Amenities page.
- Prices for the dinners include tax and gratuity.

All dinners include coffee, tea, iced tea and lemonade.

Hors d'oeuvres

The following selections can be added to your included package

Cold Selections

	Per dozen
Cherry Tomatoes with a cream cheese filling	\$ 10.00
Cherry Tomatoes with a crab filling	\$19.00
Fresh Melons Wrapped with Prosciutto	\$ 10.00
Fresh Snap Peas with a cream cheese filling	\$ 9.00
Mixed Seafood Kabobs	\$18.00
Shrimp Cocktail	Large \$19.50 Small \$17.50
	Flat Fee
Cheddar Cheese Fondue	\$75.00
Pineapple Cheese Spread	\$25.00
Blue Cheese Ball	\$55.00
Creamy Cheddar Cheese Ball	\$25.00

Hot Selections

	Per dozen
Olives Wrapped with Bacon	\$ 7.50
Swedish Meatballs	\$ 7.50
Ramaki	\$ 9.00
Ham and Pineapple Kabobs	\$ 7.00
Spicy Chicken Wings	\$ 9.00
Filet Kabobs	\$22.00
Chicken Poupelettes	\$ 9.00
Fried Lump Crab Nuggets	\$20.00
Mini Reubens	\$ 10.00
Assorted Quiches	\$18.00
Salmon Puffs (Salmon Mousse in Puff Pastry)	\$16.00
Stuffed Mushrooms with Crab	\$17.00
with Veal	\$15.00
with Sausage	\$ 8.00
Fried Mozzarella Cheese	\$ 8.00
	Flat Fee
Crab Hotzel-for 50 guests	\$105.00

Bar Choices

Open Bar Options

Please add a 20% gratuity to all prices

1- 3 Hours only Liquor, beer, and wine

House Brands	\$8.50 per person, per hour
Premium Brands	\$10.00 per person, per hour
Top Shelf Brands	\$12.00 per person, per hour

4 hour Packages

Includes liquors as listed, 2 beers, 3 wines, pop and a bartender

Beer, Wine and Soda \$11.00 per person

House Brands \$16.00 per person

Jaquins Rum, Burdett's Gin, Gordons Vodka, Early Times Whiskey, Peach Schnapps, Barristers Scotch, Heaven Hill Bourbon

Premium Brands \$18.00 per person

Basic liquors plus Captain Morgan Rum, Beefeaters Gin, Smirnoff Vodka, Jim Beam, VO, Seagram's 7

Top Shelf \$22.00 per person

Basic and Premium liquors plus Bacardi Rum, Tanqueray Gin, Absolute Vodka, Wild Turkey, Chivas Regal, Kahlua, Bailey's Irish Cream

Draft Beers used for the house package are Light and Regular. Premium or Top Shelf bars can substitute Yuengling with no extra charge. Other brands of beer can be substituted for the kegs. A fee of \$60 is charged to have brands such as Budweiser or Miller. If you would like to upgrade your beer to Yuengling, a \$95 fee is charged

Wine selections for the bars include Chardonnay, Cabernet, and White Zinfandel.

Times for the bar are established prior to the night of the function. You can choose to have the bar open or closed during dinner. All wedding bars must close by **11:00 pm**.

Underage guests can enjoy pop and juice for **\$6.00** per person

Bar Choices

Limited Bar

Liquor –Per Bottle

House Brands	\$49.00 per bottle
Premium Brands	\$55.00 per bottle
Top Shelf Brands	\$63.00 per bottle

Bottle prices include all mixers such as juice or soda

Wine

Per carafe	\$21.50	(approximately six glasses)
Per Magnum	\$49.00	(approximately 15 glasses)

Beer

Local Half Keg	\$200.00
Premium Half Keg	\$250.00

Bar Tab Per Drink - Estimated

House Brands	\$4.50 per drink
Premium	\$5.00 per drink
Top Shelf	\$5.50 per drink

Totals for bar tabs depend on the specific drinks ordered.

Punch Bowls

Non-alcoholic Punches	\$25.00 per 2 gallon punch bowl
Alcoholic Punches	\$75.00 per 2 gallon punch bowl

Bartender Fee

For limited bar selections, a bartender, employed and trained by the Ligonier Country Inn must be used at a cost of \$18.00 per hour. The time begins 1 hour before the function and runs through 1 hour after the function.

Special Liquor Options

Wines

Allow the Inn staff to serve your guests tableside some of the following wines during dinner. The number of bottles used will determine the bill

Wine(House Brands)

Undurraga Cabernet, Sauvignon Blanc,
Almaden Burgandy, Riunite Burgandy
Sebastiani Chardonnay, William Wycliff Chablis
Los Hermanos White Zinfandel

Carafes (six glasses)	\$22.00
Magnums (fifteen glasses)	\$50.00
Service Charge for table service wine	\$75.00

Champagne

Allow all of your guests to enjoy a champagne toast. A wine toast for all the guests is provided with the meal packages. The bill will be determined by the number of bottles needed to serve your guests.

Bottles – Serves 10 toasts

Freixenet Cordon Negro Brut	\$28.00
Asti Spumante	\$35.00
Korbel Brut	\$35.00
Moet-Chandon White Star	\$75.00

Magnums- Serve 20 toasts

J. Roget	\$45.00
Korbel	\$85.00

Bridal Dance

Shots for the traditional Bridal or “Money” dance can be provided for your guests. Please limit your choices to 2 drinks.

Mixed drink or basic liquors	\$1.25 per person
Upper level liquors	\$1.00 per person