



EVENTS

PRICING / MENU / ENHANCEMENTS

EVENTS

PRICING

1

SELECT YOUR LOCATION AND DATE/TIME

EVENTS INCLUDE:

- 4 Hour Facility
- Menu Selection from our Event Catering Options
- Bottomless Soda, Iced Tea, and Water
- Chairs, Tables, and Event Supplies
- Dedicated Event Host(s)

Offseason (Nov-March)

\$4 | Sunday - Thursday

\$5 | Friday

\$6 | Saturday

Peak Season (Apr-Oct)

\$7 | Sunday - Thursday

\$8 | Friday

\$9 | Saturday

*Prices are per person and are based on a 100 person event. Room fees will be charged as a separate, flat rate on the final invoice. Above pricing is for the ballroom only. Full facility rental (including pub) is \$1200 November-March or \$1500 April-October.

2

CHOOSE YOUR MENU

\$36 | Premium

\$27 | Barbecue

\$24 | Southwest

\$24 | Mediterranean

\$18 | All-American

*Prices are per person and are based on a 100 person event. Shareable apps, breakfast and lunch options are available. See complete Catering Menu for details.

3

ENHANCE YOUR EXPERIENCE

- Served Meal Option
- Champagne Toast
- Cake Cutting
- Upgraded Beverages
- Additional Appetizers
- Gifts to Commemorate your Special Day

ALL-DAY OPTIONS

Price Per Guest, Buffet and/or Stations

PREMIUM | \$36

Herb-Roasted Prime Rib + Chicken Roulade (stuffed with prosciutto, asiago cheese and fresh sage) topped with smoked paprika and herb gravy + roasted red potatoes + Tuscan blend vegetables + seasonal house salad + freshly baked rolls with whipped herb butter + chocolate mousse

UPGRADE
Chef Carving Station | \$100

ENHANCEMENT
Bacon-wrapped Shrimp Skewers | \$6

VEGETARIAN OPTION
Vegetable Pasta | \$8

BARBECUE | \$27

1/2 Roasted chicken with sweet and zesty bbq glaze + pork ribs with honey mustard glaze + country style baked beans + three cheese baked macaroni + freshly baked corn bread with whipped honey butter + freshly baked cookies.

ENHANCEMENT
Chicken Tenders with Choice of Sauce | \$6

VEGETARIAN OPTION
Grilled Vegetable & Hummus Wrap | \$6





SOUTHWEST | \$24

Grilled flank steak and chicken tacos with flour and corn tortillas + Dirty rice + southwestern black beans + house-made chips and salsa + pico de gallo + cheese + sour cream + freshly baked cookies.

ENHANCEMENT

Sweet Italian Sausage | \$5
Queso Dip or Guacamole | \$5

VEGETARIAN OPTION

Vegetable Quesadilla | \$6

MEDITERRANEAN | \$24

Grilled chicken breast marinated in lemon, chilis and fresh oregano + shrimp skewers with lemon caper sauce + Greek salad + garlic and shallot sautéed broccolini + herb-roasted potatoes, lightly topped with feta cheese + tiramisu.

ENHANCEMENT

Veal Piccata | \$8
Artisan Cheese & Olive Board | \$8

VEGETARIAN OPTION

Stuffed Portabella with Marinara | \$8

ALL-AMERICAN | \$18

Chicken wings or tenders with choice of dipping sauces + pulled pork bbq served on a brioche roll + house-made poppy seed coleslaw + fried seasoned potato wedges + fresh baked cookie selection

ENHANCEMENT

Brisket Sliders | \$6
Grilled Hot Dog | \$4
Broccoli Salad | \$3

VEGETARIAN OPTION

Grilled Portabella Sandwich | \$8



SHAREABLE APPS

Apps can be added to our all-day & lunch menus.
Ask about our shareable apps only package.
Priced Per Guest. Quantities vary by item.

CHEESE & CRACKERS | \$6

FRESH FRUIT DISPLAY | \$6

BRUSCHETTA | \$6

SHRIMP COCKTAIL | \$6

CHIPS & SALSA | \$2

House-Made chips with salsa

**CHEESE & CHARCUTERIE
BOARD | \$10**

LAMB LOLLIPOPS | \$9

with Balsamic Reduction

CRAB DIP | \$8

CHICKEN WINGS | \$6

with Ranch, Bleu Cheese, and Celery

**HUMMUS WITH GRILLED
PITA | \$4**

Seasonal, house-made hummus with grilled pita

CHICKEN SATAY | \$5

Chicken skewers with house-made peanut sauce

VEGETABLE TRAY \$5

ENHANCEMENTS

Guacamole | \$12

Queso Dip | \$12

LUNCH

Priced Per Guest



SLIDERS | \$18

Caesar salad, sweet and zesty chicken sliders, mini turkey grinders, broccoli salad, kettle cooked chips and assorted cookies

BBQ | \$18

Pulled pork on brioche rolls, barbecue chicken thighs, poppy seed coleslaw, three cheese baked macaroni, kettle cooked chips and assorted cookies

WRAPS | \$14

Turkey wrap, grilled chicken wrap, Italian pasta salad, kettle cooked potato chips and assorted cookies

BURGERS & DOGS | \$14

Cheeseburgers, all-beef hot dogs, kettle cooked chips, pasta salad, baked beans, and assorted cookies

ENHANCEMENTS

Bacon-Wrapped Shrimp Skewers | \$6
Bacon & Smoked Gouda Burger Sliders | \$5
Soup du Jour | \$3

VEGETARIAN OPTIONS

Grilled Portabella Sandwich | \$8
Grilled Vegetable & Hummus Wrap | \$6

BREAKFAST

Available Until 11 AM

Priced Per Guest

Requires a Minimum of 25 Guests

WAKE UP, BE AWESOME | \$14

Scrambled eggs, fried potatoes, bacon, sausage, toast, fresh fruit, assorted danishes, coffee, tea and juice

UPGRADE

Belgian Waffle | \$3

WAKE UP, BE GREAT | \$10

Ham, egg and cheese sliders, fried potatoes, fresh fruit, assorted muffins, coffee, tea and juice

CONTINENTAL | \$8

French toast, assorted muffins, fresh fruit, coffee, tea and juice



A minimum group size may be required. Applicable taxes and service charges not included. Additional restrictions may apply. Please note that buffets are portioned per Guest, and quantities are placed out based on the number of Guests contracted. Buffet portions are finite and will not be replenished. Additional charges will apply if more food is requested, and extra portions are subject to availability. *Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Please inform your associate if a person in your party has a food allergy.

SWEET TREATS

Priced Per Guest

Cake cutting available for \$2 pp

CHEESECAKE | \$7

New York style cheesecake with port blueberry sauce

SALTED CARAMEL CAKE | \$7

PEANUT BUTTER THUNDER CAKE | \$7

TIRAMISU | \$6

BELGIAN WAFFLE | \$5

with Vanilla Ice Cream and Chocolate Sauce

CHOCOLATE MOUSSE | \$4

ASSORTED COOKIES | \$3



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BEVERAGE PACKAGES

Drink Tickets, Hosted and Cash Bars Available Upon Request

Beverage Package Prices are Based On Three-Hour Event and Do Not Include Shots, Doubles, Rocks, or Neat Pours

BOTTOMLESS

Price is per guest

SODA + ICED TEA + WATER

Included in all-day, lunch, and
breakfast menus

ASSORTED GATORADES, PREMIUM BOTTLED WATER \$3

PREMIUM

\$29 per guest/\$10 per ticket

SPIRITS

Grey Goose Vodka
Maker's Mark Whiskey
Crown Royal Whiskey
Johnnie Walker Scotch
Bombay Sapphire Gin
Glenlivet Scotch Whiskey

WINES

Kendall Jackson Cabernet
William Hill Chardonnay

BEER

Includes all offerings listed in
Beer & Wine package

CALL

\$24 per guest/\$8 per ticket

SPIRITS

Absolut Vodka
Tito's Vodka
Captain Morgan Rum
Bacardi White Rum
Ezra Brooks Whiskey
Dewar's Scotch Whiskey
Jim Beam Bourbon

WINES

Mirassou Pinot Noir
Robert Mondavi Pinot Grigio
Lambrusco

BEER

Includes all offerings listed in
Beer & Wine package

BEER & WINE

\$19 per guest/\$6 per ticket

DRAFTS

Upon Request

12 OZ. BOTTLES

Budweiser
Bud Light
Coors Light
Miller Light
Michelob Ultra
Yuengling

12 OZ. PREMIUM BOTTLES

Stella Artois
Heineken
Corona
Sam Adams
Guinness

WINES

Woodbridge Merlot
Woodbridge Chardonnay
Woodbridge Cabernet
Woodbridge Pinot Grigio
Woodbridge Moscato



EVENT SPACE

RENTAL OPTIONS

BALLROOM

Full

Size | 4,500 Sq. Feet
Capacity | 240 Guests

Partial

Size | 1,500 Sq. Feet
Capacity | 80 Guests

VERANDA

Outdoor Space
Overlooking Golf Course

Size | 1,000 Sq. Feet
Capacity | 60 Guests

LOWER LOUNGE

Relaxed Lounge Area

Size | 500 Sq. Feet
Capacity | 30 Guests

VENUE BUYOUT

Full Club

Size | 25,500 Sq. Feet
Capacity | 200+ Guests

Elevate your event with a private rental of the entire Clubhouse. With over 25,500 square feet at your disposal, you can truly customize your guests' experience. Have a large crowd? This is the right option for you; the Clubhouse can hold 200+ guests.





**NEWPORT
FLASK**
\$35



**MOSCOW
MULE**
\$35



**FAIRWAY
SHOT GLASS**
\$18



**ALL-PURPOSE
WINE**
\$16



**CHAMPAGNE
FLUTE**
\$16



BROADWAY FRAME | \$65
(4X6 HORIZONTAL)

Enhance your event with Chambersburg Country Club merchandise. All items can be customized with your logo or event date and are priced per piece. Items are subject to availability; minimum orders may apply. See associate for details.

EVENT MEMENTOS