



**RAMADA**<sup>®</sup>

*Ligonier*

**Where Happily  
Ever After Begins**

**WEDDING  
PACKAGES**

216 West Loyalhanna Street  
Ligonier, PA 15658  
(724) 238-9545

[www.ramadaligonier.com](http://www.ramadaligonier.com)



## INTRODUCTION

*We, the staff of the Ramada Ligonier hope that you will find this guide helpful when planning your wedding reception. We realize that this is a special time in your life and our experienced staff will work to provide you and your guests with a wonderful day to remember. These customized menus are just a sampling of the selections available for your special day.*

*As an additional service to you, a block of guest rooms may be reserved for your out of town guests. Room blocks are reserved based on availability and are held until three weeks prior to your wedding.*

*Guests cannot be guaranteed early check in or a late check out. We suggest mentioning this to your guests as it may assist them in making their travel plans.*

*If you have further questions, please do not hesitate to contact our Sales office at (724)238-9545 ext. 313*



## **EXTRA SERVICES INCLUDED IN YOUR RECEPTION PACKAGE**

- ~ Head table*
- ~ Champagne toast or Sparkling cider toast*
- ~ Draping for cake table, gift table, head table, buffet table, and hors d' oeuvre table*
- ~ Cut & serve wedding cake at no additional charge*
- ~ Hors d' oeuvres served to Bride, Groom and wedding party*
- ~ Centerpieces available to complement your floral arrangements*
- ~ Room rental/ set up fee*
- ~ White table linens*
- ~ White or color-coordinated napkins (colors based on availability)*
- ~ Table/ podium for guest book*

*\* Group room blocks are also available for out of town guests.*



*~Dinner~*

# **Cocktail Reception**

*\$54.95 plus 6% sales tax and 20% service charge*

## **Includes:**

*Two hours of continuous open bar with Champagne toast.*

*(Additional hour of open bar is available for \$5.00 per person per hour)*

## **Hors D'oeuvres**

*Choice of two:*

*Vegetable Crudité  
Cheese Ball with Cracker Assortment  
Cheese Display*

*Cheese & Pepperoni Display  
Fruit Display  
Spinach Dip served with cubes of rye bread*

## **Hors D'oeuvres**

*Choice of one:*

*Mini Crab Cakes with Creamy Dill Dip  
Crab Stuffed Mushrooms  
Sausage Stuffed Mushrooms  
Sweet & Sour Meatballs  
Mini Quiche*

*Mini Reuben Bites  
Mini Cheese Puffs  
Cocktail Franks in Puff Pastry  
Bruschetta*

## **Pasta Station**

*Choice of two:*

**Pastas:**  
*Fettuccini  
Penne  
Linguini  
Spaghetti*

**Sauces:**  
*Alfredo  
Traditional Red Sauce  
Aglio E Olio  
Guillaume*

## **Carving Station**

*Choice of two:*

*Prime Rib of Beef with Horseradish Sauce  
Winchester Pork Loin (Stuffed with apples and brown sugar)  
Roasted Turkey with Homemade Stuffing  
Slow Roasted Beef with Au Jus*

*Beverage Service of Coffee, Hot Tea, & Iced Tea.*

# ***An Affair to Remember***

*(Traditional Buffet Package)*

*\$59.95 plus 6% sales tax and 20% service charge*

## ***Includes:***

*Four hours of continuous open bar with Champagne toast.*

## ***Hors D'oeuvres***

### ***Choice of two:***

- |  |   |
|--|---|
| <i>Vegetable Crudité</i>                   | <i>Sweet &amp; Sour Meatballs</i>                 |
| <i>Cheese Ball with Cracker Assortment</i> | <i>Mini Quiche</i>                                |
| <i>Cheese Display</i>                      | <i>Mini Reuben Bites</i>                          |
| <i>Cheese &amp; Pepperoni Display</i>      | <i>Mini Cheese Puffs</i>                          |
| <i>Fruit Display</i>                       | <i>Cocktail Franks in Puff Pastry</i>             |
| <i>Crab Stuffed Mushrooms</i>              | <i>Bruschetta</i>                                 |
| <i>Sausage Stuffed Mushrooms</i>           | <i>Spinach Dip served with cubes of Rye Bread</i> |

## ***Starters***

### ***Choice of one:***

- |   |  |
|---|--|
| <i>Caesar Salad with fresh Parmesan</i> | <i>Spinach Salad with fresh Strawberries</i> |
| <i>Wedding Soup</i>                     | <i>Mixed Baby Greens Salad</i>               |

## ***Entrees:***

### ***Choice of two:***

- Roast Beef with Burgundy Mushroom Sauce*
- Italian Roast Beef*
- Sherry Chicken and Broccoli*
- Tuscany Chicken*
- (Char-grilled chicken with red peppers & spinach in a white wine garlic cream sauce)*
- Traditional Stuffed Chicken Breast*
- Breaded Baked Italian Chicken*
- Honey Almond Chicken*
- English Style Tilapia with a Butter Crumb Topping*
- Key West Tilapia*
- Roasted Breast of Turkey*

## ***Sides and Accompaniments***

### ***Choice of three:***

- |                                  |   |
|----------------------------------|---|
| <i>Roasted Red Skin Potatoes</i> | <i>Fettuccini Alfredo</i>               |
| <i>Cheddar Mashed Potatoes</i>   | <i>Penne with Traditional Red Sauce</i> |
| <i>Au Gratin Potatoes</i>        | <i>Honey Glazed Carrots</i>             |
| <i>Scalloped Potatoes</i>        | <i>Green Beans Amandine</i>             |
| <i>Rice Pilaf</i>                | <i>Seasonal Vegetable Medley</i>        |
| <i>Pasta Guillaume</i>           |   |

*Beverage Service of Coffee, Hot Tea, & Iced Tea*

# *The Classic Ligonier Wedding*

*(Plated Dinner)*

*Pricing subject to 6% sales tax and 20% service charge*

## **Includes:**

*Four hours of continuous open bar with Champagne toast.*

## **Hors D'oeuvres**

### **Choice of two:**

<i>Vegetable Crudité</i>	<i>Sweet &amp; Sour Meatballs</i>
<i>Cheese Ball with Cracker Assortment</i>	<i>Mini Quiche</i>
<i>Cheese Display</i>	<i>Mini Reuben Bites</i>
<i>Cheese &amp; Pepperoni Display</i>	<i>Mini Cheese Puffs</i>
<i>Fruit Display</i>	<i>Cocktail Franks in Puff Pastry</i>
<i>Crab Stuffed Mushrooms</i>	<i>Bruschetta</i>
<i>Sausage Stuffed Mushrooms</i>	<i>Spinach Dip served with cubes of Rye Bread</i>

## **Starters**

### **Choice of one:**

<i>Caesar Salad with fresh Parmesan</i>	<i>Spinach Salad with fresh Strawberries</i>
<i>Wedding Soup</i>	<i>Mixed Baby Greens Salad</i>

## **Entrees**

### **Choice of two:**

*(All entrees include Fresh Baked Rolls, Chefs choice of Potato and Vegetable.)*

## **Chicken & Pork**

*Chicken Du Marco-\$49.95*

*(Smothered with melted Swiss, sautéed mushrooms, peppers & onions)*

*Chicken Marsala-\$49.95*

*Tuscany Chicken - \$49.95*

*(Char-grilled with red peppers & spinach in a white wine garlic cream sauce)*

*Honey Almond Chicken-\$49.95*

*Traditional Stuffed Chicken Breast- \$49.95*

*Winchester Pork Loin-\$51.95*

*(Stuffed with apples & brown sugar)*

## **Beef**

*8 oz. Petit Filet-\$62.95*

*12 oz. Prime Rib of Beef Au Jus-\$57.95*

*12 oz. New York Strip Steak- \$57.95*

*8 oz. Roast Beef with Burgundy Mushroom  
Sauce-\$49.95*

## **Seafood**

*Homemade Lump Crab Cakes-\$54.95*

*Crab Stuffed Shrimp-\$54.95*

*Grilled Salmon with a Dill Sauce- \$54.95*

*Key West Tilapia-\$49.95*

## **Combined Platters**

*6oz. Petit Filet & Italian Chicken- \$59.95*

*6oz. Petit Filet & Crab Stuffed Shrimp- \$69.95*

*6oz. Petit Filet & Crab Cake- \$62.95*

*Beverage Service of Coffee, Hot Tea, & Iced Tea*



*~Breakfast~*

# *Send-off Breakfast Buffet*

*A great way to end a great weekend!*

*Scrambled Eggs  
Home fried Potatoes  
Bacon  
Sausage  
Assorted Breakfast Pastries  
(Fresh cinnamon rolls, muffins, and buttermilk biscuits.)  
Beverage Service of Coffee, Hot Tea, & Iced Tea*

*French Toast Sticks  
Assorted Cold Cereals  
Fresh Fruit  
Assorted Chilled Juices*

*\$10.95 per person (adults) \$5.95 per person (children 10 & under)  
Plus 6% sales tax and 20% service charge  
(Available for groups of 25 and up)*

## *An Elegant Mimosa Brunch*

### *Mimosa Toast*

### *Breakfast Items:*

*Scrambled Eggs  
Home fried Potatoes*

*Bacon or Sausage  
French toast and Syrup*

### *Entrees:*

#### *Choice of two:*

*Baked Ham with Honey Dijon Mustard  
Roast Turkey Breast*

*Traditional Stuffed Chicken Breast  
Roast Beef with Horseradish Sauce*

### *Accompaniments:*

#### *Choice of two:*

*Roasted Red Skin Potatoes  
Penne Pasta with Red Sauce  
Fettuccini Alfredo  
Au Gratin Potatoes  
Seasonal Vegetable Medley*

*Scalloped Potatoes  
Cheddar Mashed Potatoes  
Honey Glazed Carrots  
Rice Pilaf  
Green Beans Amandine*

#### *Pasta Guillaume*

*Our House Specialty, Fettuccine Pasta Tossed with Fresh Tomatoes, Spinach, Sun Dried Tomatoes, and Feta Cheese Sautéed in Extra Virgin Olive Oil and Garlic.*

### *Salads:*

*Garden Tossed Salad      Fresh Fruit Display*

### *Pastries:*

*Fresh Baked Rolls, Muffins, Cinnamon Rolls and Chefs choice Dessert*

*Beverage Service of Coffee, Hot Tea, Iced Tea, and Assorted Juices*

*\$18.95 per person plus 6% sales tax and 20% service charge  
(Available for groups of 25 and up)*