



RAMADA[®]

Ligonier

**Where Happily
Ever After Begins**

**WEDDING
PACKAGES**

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

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

\$49.95 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)

\$54.95 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 & 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 & 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 & 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 & 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-\$46.95

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

Chicken Marsala-\$46.95

Tuscany Chicken - \$46.95

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

Honey Almond Chicken-\$45.95

Traditional Stuffed Chicken Breast- \$45.95

Winchester Pork Loin-\$47.95

(Stuffed with apples & brown sugar)

Beef

8 oz. Petit Filet-\$52.95

12 oz. Prime Rib of Beef Au Jus-\$52.95

12 oz. New York Strip Steak- \$52.95

*8 oz. Roast Beef with Burgundy Mushroom
Sauce-\$46.95*

Seafood

Homemade Lump Crab Cakes-\$48.95

Crab Stuffed Shrimp-\$48.95

Grilled Salmon with a Dill Sauce- \$47.95

Key West Tilapia-\$45.95

Combined Platters

6oz. Petit Filet & Italian Chicken- \$53.95

6oz. Petit Filet & Crab Stuffed Shrimp- \$53.95

6oz. Petit Filet & Crab Cake- \$53.95

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
French Toast Sticks
Assorted Cold Cereals
Fresh Fruit
Assorted Chilled Juices
Assorted Breakfast Pastries
(Fresh cinnamon rolls, muffins, and buttermilk biscuits.)

Beverage Service of Coffee, Hot Tea, & Iced Tea

\$9.95 per person (adults) \$4.95 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

\$16.95 per person plus 6% sales tax and 20% service charge

(Available for groups of 25 and up)