



THE BLAIRMONT CLUB



"A Beautiful Club House with a Million Dollar View"

Special Events Menu

*The Blairmont Club
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Special Enhancements for all Events at The Blairmont Club

At the Blairmont Club we pride ourselves on our outstanding cuisine, individualized service, and unique ambiance, which is reflected in the deep history of our club. We will provide you with the highest quality of service during your planning and execution of your event to ensure that exceed your expectations.

The Blairmont Provides:

- Service and Assistance Provided by our Professional Management Team and Friendly Wait Staff
- Choice of House Linens and Napkins (Other Specialty Linens are available to Rent)
- Votive Candles on Tables
- Floor Length Skirting for all Tables
- Set Up and Arrangement of Your Guest Favors, Place Cards, Guest Book and Simple Centerpieces
- A Children's Menu is Available
- Special Meals are Available for Vegetarians and those with Dietary Restrictions with Advanced Notice

Wedding Receptions:

- All the Above Enhancements
- A Full Five Hours for Your Reception
- Cutting, Plating and Serving Your Wedding Cake, as well as Packaging any Uncut Cake
- Cookie Table Display with Packaging and Unpackaging Cookies (\$50.00 fee)

Please Note Warning for All Food Related Items:

Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness, especially if you have a medical condition.

The Blairmont Club Policies & Contract

Thank you for considering The Blairmont Club for your special event. The following policies are in place for all private events held at The Blairmont Club. The policies are designed to provide the best service and quality food to all of our guests.

Deposits, Fees & Payments

All functions require a deposit within 14 days from booking an event to guarantee your room and proper preparation.

A non-refundable deposit equal to your room rental fee is required. The deposit may be in the form of cashier's check, personal check, Visa or Mastercard and will be applied to your final bill.

The room rental fee is \$250-\$1,000 depending on number of rooms selected. If you wish to close the club there is an additional fee of \$1,500 required and will be added to your final bill.

Payment is due in full upon completion of your event. This amount includes but not limited to total cost of food and beverages, 6% state sales tax and 22% service charge.

Guaranteed Guest Count

A preliminary guest count is required at the booking of your event.

Final guaranteed guest count is required 3 business days before event.

If the count should drop below the final guarantee, we will use the number stated on your contract as the guaranteed count unless the count is higher or increased. Food selections must be made 2 weeks before the event.

Decorating

In-house decorations may be used at no additional fee.

Outside decoration of the club is permitted; however, no items may be tacked, taped, or nailed to the walls.

It is the guest's responsibility to properly remove decorations at the conclusion of the event. The Blairmont assumes no responsibility for any decorations or equipment left behind following the event.

Any use of glitter, confetti, etc. will be charged a cleaning fee.

Alcoholic Beverage Service Policy

We adhere to the serving laws set by the Pennsylvania Control Board. Alcoholic beverages may not be dispensed to or consumed by anyone under the age of 21.

The Club reserves the right to require proof of age and to refuse service to anyone who appears visibly intoxicated.

The Blairmont does not serve shots or multiple drinks.

No beverages of any kind, unless purchased from the club may be consumed on the premises. Outside beverages will be confiscated and disposed of properly.

We reserve the right to close a bar if a violation occurs.

Policies

- Guests are prohibited from entering the kitchen and other restricted areas of the club and grounds.
- Persons in attendance must confine themselves to areas permitted for use. The Grill Room is reserved for member dining only unless the entire club is reserved.
- Menu prices are subject to change due to unforeseen changes in market conditions.
- Consuming raw and undercooked meats, poultry, shellfish, or eggs may increase the risk of food borne illness.
- In compliance with standards set by the Board of Health, prepared leftover food is disposed of properly. No leftover food will be permitted to be taken off the premises.
- We are a **smoke-free facility**. Smoking is permitted only in designated areas outside of the building,
- The customer is solely responsible for any damages that occur to the building, equipment, fixtures, or premises resulting from the activities of your guest.

By signing this you agree to these policies and understand that the Blairmont Club is not responsible for power failures, weather, or acts of God, etc. that prevent or cause disruption to your function.

Event Date: _____ Rooms Reserved: _____

Name: _____ Date: _____ Signature: _____

Manager: _____ Date: _____ Signature: _____

Cold Lunch Buffets

(All Require a Minimum of 20 Guests)

Includes: One Soup Option, Two Salad Options, Deli Lunch or Working Lunch, and One Dessert Option

All Lunch Buffets include a Beverage Station consisting of Water, Coffee, Decaf Coffee, Hot Tea, and Unsweetened Iced Tea. Individual Soda's and Pitchers of Soda's are priced at a per drink, per usage basis, plus 6% Sales Tax and 22% House Charge.

Soups: (Select One)

Italian Wedding, Chicken Noodle, Mushroom Lovers, Tomato Basil Bisque, Beef Barley and Vegetable

Salads: (Select Two)

Mixed Filed Greens with Choice of Two dressings

Cold Penne Pasta Salad

Grilled Vegetable Platter

Homestyle Potato Salad

Seasonal Fresh Fruit Salad

Blairmont Cole Slaw

Deli Lunch Buffet: \$24.95 ++

Platter of Medium Rare Roast Beef, Roasted Deli Turkey Breast, Genoa Salami, and Applewood Smoked Ham
Chicken or Tuna Salad

Platter of Swiss Cheese, Provolone Cheese and Cheddar Cheese

Tray of Leaf Lettuce, Sliced Tomatoes, Bermuda Onions and Kosher Dill Pickles

Assorted Breads and Rolls

Assorted Condiments

House Made Blairmont Chips

Working Lunch Buffet: \$21.95 ++

(Choice of Three Wraps)

Caesar Wrap:

Grilled Chicken, Romaine, Caesar Dressing and Sun-Dried Tomatoes

Marinated Grilled Chicken:

Fresh Spinach, Sweet Red Peppers, Red Onions, Jack Cheese and Ranch Dressing

Club Wrap:

Roasted Deli Turkey, Applewood Smoked Ham, Swiss Cheese, Bacon Tomatoes, Lettuce with Ranch Dressing

Grilled Vegetable Wrap:

Seasonal Vegetables, Zucchini, Peppers, Onions, Cheese, with Red Wine Vinaigrette

Tuna Wrap:

Albacore Tuna Salad, Cheese, Tomato and Lettuce with Red Wine Vinaigrette

Desserts: (Select One)

Assorted Baked Cookies and Rich Fudge Brownies

Chocolate Mousse

Cheesecake Mousse with Fresh Berries

All Prices are Subject to 6% State Sales Tax and 22% House Charge.

“If you are looking for something else you don't see above, our Chef will be happy to discuss an option with you”

Hot Lunch Buffets \$28.95++

(All Require a Minimum of 20 Guests)

Includes: One Salad Options, Two Entrée Options, Chef's Choice of Seasonal Vegetable, Starch, and Penne Pasta with Spinach, and Tomatoes in a Garlic Sauce, Rolls and Butter, and One Dessert Option

All Lunch Buffets include a Beverage Station consisting of Water, Coffee, Decaf Coffee, Hot Tea, and Unsweetened Iced Tea. Individual Soda's and Pitchers of Soda's are priced at a per drink, per usage basis, plus 6% Sales Tax and 22% House Charge.

Choice of Soup is available for an additional \$3.75 per person++

(Italian Wedding, Chicken Noodle, Mushroom Lovers, Tomato Basil Bisque, Beef Barley and Vegetable)

Salads: (Select One)

Mixed Filed Greens with Choice of Two dressings

Cold Penne Pasta Salad

Grilled Vegetable Platter

Caesar Salad

Strawberry Spinach Salad with Poppy Seed Dressing (Add \$2.00 per person++)

Entrees: (Select Two)

Sauteed Breast of Chicken Marsala or Piccata

Sauteed Breast of Chicken Francaise

Sauteed Breast of Chicken Tuscan with Artichokes, Mushrooms, Tomato and Red Wine Sauce

Roast Pork Loin with Brandy and Green Pepper Corn Sauce

Shrimp Primavera

Roast Top Round of Beef with Mushroom Wine Sauce

Seared Atlantic Salmon with Lemon Dill Butter Sauce

Cod Meuniere

Desserts: (Select One)

Assorted Baked Cookies and Rich Fudge Brownies

Chocolate Mousse

Cheesecake Mousse with Fresh Berries

Lemon Bars

Whipped Layered cake

All Prices are Subject to 6% State Sales Tax and 22% House Charge.

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Served Lunch

(All Require a Minimum of 20 Guests)

All Lunch Entrées include Fresh Rolls and Butter, Coffee, Decaf Coffee, Hot Tea, and Unsweetened Iced Tea,
and One Dessert Selection

Choice of Soup is available for an additional \$3.75 per person++

(Italian Wedding, Chicken Noodle, Mushroom Lovers, Tomato Basil Bisque, Beef Barley and Vegetable)

Cold Lunch Entrées

Grilled Salmon Salad with Dried Cranberries, Roasted Cashews & Pineapple, choice of dressing \$19.95++

Caesar Salad with Grilled Chicken, Romaine Lettuce, Sun-Dried Tomatoes, and Croutons, tossed with
Caesar Dressing, topped with Freshly Grated Parmesan Cheese \$17.50++

Blairmont Club Salad with Spring Greens, Marinated Grilled Chicken, Tomato, Cucumber,
Croutons and Choice of Dressing \$17.50++

Four Coconut Shrimp Salad Served atop Mesclun, Tossed with Honey Peanut Dressing,
Mandarin Oranges, Dried Cranberries and Peanuts \$19.95++

Hollywood Cobb Salad with Grilled Chicken, Bacon, Eggs, Tomatoes, Avocado and Gorgonzola
Cheese Layered on a Bed of Romaine Lettuce and Your Choice of Dressing \$19.00++

Hot Lunch Entrées

Hot Entrées includes House or Caesar Salad and Chef's Choice of Seasonal Vegetable and Starch

Penne Primavera in a Garlic and Olive Dill Sauce with Fresh Vegetables \$17.95++

Sauté Breast of Chicken Francaise with Lemon Brown Butter \$17.95++

Sauté Breast of Chicken Marsala or Piccata \$22.00++

Sauté Breast of Chicken Florentine with White Spinach Cheese Sauce \$22.00++

Tenderloin Tips Madeira \$24.95++

Grilled Salmon with Lemon Dill Butter Sauce and Capers \$26.00++

Blairmont Crab Cake with Creole Mayonnaise Sauce \$29.00++

Desserts (Select One)

Ice Cream (Chocolate or Vanilla), Raspberry Sorbet, Cheesecake or Chocolate Mousse

All Prices are Subject to 6% State Sales Tax and 22% House Charge.

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Dinner Buffet:

(All Require a Minimum of 20 Guests)

All Dinner Buffets include a Beverage Station consisting of Water, Coffee, Decaf Coffee, Hot Tea, and Unsweetened Iced Tea. Individual Soda's and Pitchers of Soda's are priced at a per drink, per usage basis, plus 6% Sales Tax and 22% House Charge.

Choice of Soup is available for an additional \$3.75 per person++

(Italian Wedding, Chicken Noodle, Mushroom Lovers, Tomato Basil Bisque, Beef Barley and Vegetable)

Hot Dinner Buffet: \$38.00++

Includes One Salad Options, Three Entrée Options , Fresh Vegetable and Potato, Rolls and Butter and One Dessert Option

Salads: (select one)

Mixed Field Greens with Choice of Two Dressings

Caesar: Romaine Lettuce with Croutons, Sun Dried Tomatoes, and Caesar Dressing

Strawberry Spinach Salad with Poppysseed Dressing (Add \$2.00 per person++)

Entrées: (select three)

Sauté Breast of Chicken Marsala or

Sauté Breast of Chicken Francaise

Sauté Breast of Chicken Tuscany with Artichokes, Mushrooms, Tomato and Red Wine Sauce

Glazed Applewood Smoked Ham

Oven Roasted Turkey Breast

Grilled Salmon with Lemon Dill Butter Sauce

Baked Cod Meuniere

Roast Pork Loin with Brandy and Green Pepper Corn Sauce

Top Round of Beef with a Mushroom Sauce

Beef Tenderloin Filet Tips in a Brandy Peppercorn Sauce

Blairmont Crab Cakes with a Creole Mayonnaise- +\$8.00++ per person

Desserts: (select one)

Assorted Baked Cookies & Rich Fudge Brownies

Chocolate Mousse

Cheesecake Mousse with Fresh Berries

Whipped Layer Cake

Lemon Bars

All Prices are Subject to 6% State Sales Tax and 22% House Charge.

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Served Dinner

All Dinners Served with a Choice of Salad, Entrée, Chefs Choice of Seasonal Vegetable and Potato, Fresh Baked Rolls and Butter, Coffee Decaf Coffee, Hot or Iced Tea and One Dessert Selection

Choice of Soup is available for an additional \$3.75 per person++

(Italian Wedding, Chicken Noodle, Mushroom Lovers, Tomato Basil Bisque, Beef Barley and Vegetable)

Salads

Mixed Field Greens with Choice of Two Dressings

Caesar: Romaine Lettuce with Croutons, Sun Dried Tomatoes and Caesar Dressing

Apple, Spinach, Gorgonzola, and Sugared Pecans (Add \$2.00 per person++)

Entrées

Roasted Pork Loin with Brandy and Green Peppercorn Sauce \$28.00++

Chicken Piccata or Marsala \$29.00++

Chicken Francaise \$29.00++

Stuffed Chicken Breast with Gravy \$29.00++

Chicken Tuscany with Mushrooms, Artichoke Hearts, and Sun-dried Tomatoes
in a Red Wine Sauce \$31.00++

Chicken Florentine with Spinach and a White Cheese Sauce \$29.00++

Grilled Salmon with Lemon Dill Butter Sauce \$32.00++

Baked Haddock with Breadcrumbs, Lemon Dill Butter Sauce \$32.00++

Tenderloin Tips Madeira \$32.00++

Grilled 6oz. Filet Mignon of Beef with Brown Sauce \$41.00++

Blairmont Crab Cakes \$42.00++

Desserts

Ice Cream (Chocolate or Vanilla), Raspberry Sorbet, Cheesecake Mousse, Chocolate Mousse

(Upscale Dessert Option Add \$5.00 per person)

Chocolate Lovers Cake, Tiramisu, Plain or Flavored Cheesecake, Carrot Cake, Italian Lemon Cream Cake

All Prices are Subject to 6% State Sales Tax and 22% House Charge.

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Hors' D Oeuvres

(Prices reflect serving 45 Minutes to One Hour Only)

Displayed Cold Hors D' Oeuvres

Domestic and Imported Cheeses with Assorted Crackers and Mustards \$5.95++ per person

Antipasto Display with Assorted Imported Meats and Cheeses, Kalamata Olives, Portobello Mushrooms, Roasted Red Peppers, and Marinated Artichoke \$10.95++ per person

Fresh Seasonal Vegetables Crudites with Chef's Selection of Two Dips \$3.95++ per person

Fresh Seasonal Fruit Platter \$4.95++ per person

Displayed or Passed Hors D' Oeuvres

Cocktail Meatballs \$3.50++ per person

Hot Spinach and Artichoke Dip \$4.50++ per person

Hot Crab and Artichoke Dip \$6.50++ per person

Boneless Chicken Bites with Blue Cheese \$3.75++ per person

Crab Stuffed Mushroom Caps \$8.50++ per person

Sausage Stuffed Mushroom Caps \$4.50++ per person

Pork Pot Stickers with Soy Sauce \$4.75++ per person

Coconut Chicken with Honey Peanut Sauce \$5.25++ per person

Coconut Shrimp with Honey Peanut Sauce \$9.50++ per person

Mini Crab Cakes with Creole Mayonnaise \$10.50++ per person

Jerked Chicken Tenders with Sweet Chili Sauce \$5.25++ per person

Asian Beef Satay \$6.50++ per person

Vegetable Spring Rolls with Soy or Sweet Chili Sauce \$4.50++ per person

Bruschetta Topped with Parmesan Cheese \$2.95 ++ per person

Smoked Salmon Crostini \$4.75 ++ per person

Jumbo Shrimp Cocktail MP (Served Per Bowl with Cocktail Sauce & Lemons)

++ means 6% State Sales Tax and 22% House Charge will be added to the above

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Breakfast Options:

All Breakfast Buffets include a Beverage Station consisting of Water, Coffee, Decaf Coffee, Hot Tea, Orange Juice, Cranberry Juice, and Unsweetened Iced Tea

Continental Buffet Breakfast \$12.95++

(Minimum of 10 Guests)

Fresh Sliced Seasonal Fruits
Assorted Muffins and Danishes
Butter and Assorted Jams

Sunshine Breakfast Buffet \$21.50++

(Minimum of 25 Guests)

Fresh Sliced Seasonal Fruits
Assorted Muffins and Danish
Butter and Assorted Jams
French Toast and Warm Maple Syrup
Bacon and Sausage
Hash Brown Cakes
Scrambled Eggs (Plain, or with Cheese and or Ham)

Blairmont Brunch Classic \$32.00++

(Minimum of 25 Guests)

Fresh Sliced Seasonal Fruits
Mixed Field Greens with Choice of Dressing
Assorted Muffins, bagels and danishes
Butter, Assorted Jams and Cream Cheese
Scrambled Eggs (Plain, or with Cheese and or Ham)
Traditional Eggs Benedict with Hollandaise Sauce
French Toast and Warm Maple Syrup
Bacon and Sausage
Pan Seared Salmon with Lemon Dill Sauce
Sauteed Chicken Francaise
Fresh Vegetable Medley
Mashed Potatoes
Assorted Desserts Available (Additional \$5.00 ++ per person)

All Prices are Subject to 6% State Sales Tax and 20% House Charge.

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The Blairmont Club Bar Service

PAY ONE PRICE FEATURES

Bar Services include Spirits, Wine, Beer and Non-Alcoholic Beverages as well as All Mixers, Ice and Glassware
According to Package Selected

Bar Opens 10 minutes prior to your event start time and closes 30 minutes before event ends

Soda Service Available until the end of the Event

Professionally Attired and RAMP Certified Bartenders

House Complete Open Bar -- \$28.00 per person (up to 4 hours)

Premium Complete Open Bar -- \$34.00 per person (up to 4 hours)

Beer (Domestic and Import) and House Wines Service -- \$23.00 per person (up to 4 hours)

All One Pay Priced Bars are subject to 6% Sales Tax (where applicable) and 22% House Charge

Open Bar: Per Drink/ Per Usage Basis Bar Service:

House Brands:

Vodka, Gin, Rum, Tequila, Scotch, Bourbon
\$8.00 per drink

Premium Brands:

Absolute, Tito's, Beefeaters, Bacardi Light and Dark, Captain Morgan, Jack Daniels, Canadian Club, Dewar's
\$10.00 per Drink

Super Premium Brands:

Kettle One, Gray Goose, Bombay, Bulliet, Makers Mark, Knob Creek, Jameson, Crown Royal,
Jose Cuervo, Patron, Chivas Regal, Johnnie Walker
\$12.00 per drink

Cognac's and After Dinner Drinks:

Hennessey VS, Courvoisier VS, B&B, Cointreau, Frangelico, Drambuie, Kahlua, Gran Marnier, Baileys, Irish Mist
\$10.00 to \$14.00 per drink

House Wines: (Choice of Three)

Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Cabernet, Merlot and Pinot Noir
\$8.00 per wine

Beer:

Domestic -- \$5.00 per beer Import -- \$7.00 per beer

Soda and Non-Alcoholic Drinks: \$2.75 per drink **Pitchers of Soda:** \$11.00 per Pitcher

All Per Drink/Per Usage Basis Bars are subject to 6% Sales Tax (where applicable) and 22% House Charge

(Per Bottle Type Bars, Special Wines, Craft Beers are available upon request with different pricing)