

**Becky King**

Event Coordinator

717-829-9952

[bking@greystonepa.com](mailto:rangeendevents@gmail.com)

**General Information**

**Banquet Menus**

Banquet menus, room arrangements, and other details pertaining to your event should be submitted to Range End Golf Club at least three (3) weeks prior to your event. Our staff is happy to plan a menu especially for your event, please let us know if you have any special requests for menu items. Menu prices are subject to availability and are subject to change. All buffet pricing is for one hour and thirty minutes (1 hour 30 minutes).

**Guarantees**

The exact number of persons in attendance for all banquet meal functions must be given by 12:00 p.m. seven (7) days prior to the event. If the deadline passes and no guarantee has been given, we will consider the number indicated on the original banquet event order sheets (BEOs) to be the correct and guaranteed number of guests.

**Dietary Restrictions**

We understand there are certain dietary restrictions. Requests for gluten free, vegetarian, and special dietary restrictions can be accommodated. We require a one week (7 day) notice for those meals.

**Taxes**

Food prices quoted are subject to 6% PA Sales Tax. A service charge of 21% will be added to all food and beverage items.

**Room Rental**

Room rentals are available for four (4) hour increments. If you require more than four hours for your event, you may be subject to a $100 an hour surcharge.

**Room Charges**

Banquet Room: $450

Downstairs: $200

**Deposit**

To firmly book a date, a $200 non-refundable deposit is required. This deposit serves as a cancellation fee if the event is cancelled and Range End is unable to fill the space with another event.  If circumstances require you to cancel your event, please advise us immediately to allow us to attempt to fill the date.

**Set Up/Decorations**

Range End Golf Club allows rental spaces to be decorated for your event. You must coordinate with the Banquet Manager prior to the event for times in which you would like to be on site.

**Hors D’oeurves and Desserts**

Cheese Tray $2.25 per person

Vegetable Tray $2.25 per person

Fruit Tray $2.25 per person

Cheese and Meat Tray $4.50 per person

Spinach and Artichoke Dip (minimum 25 people) $3.50 per person

Buffalo Chicken Dip (minimum 25 people) $3.50 per person

Hoagie Dip (minimum 25 people) $4.50 per person

Crab Dip (minimum 25 people) $5.50 per person

Hors D’oeurves below are for 25 pieces:

Buffalo Chicken Bites $19.95

Meatballs (marinara, BBQ, stroganoff) $19.95

Cocktail Franks (with pineapple sauce) $19.95

Stuffed Mushrooms (sausage or ham and cheese) $19.95

Crab Stuffed Mushrooms $22.95

Coconut Shrimp $26.95

Crab Balls $28.95

Bacon Wrapped Scallops $45.95

Steamed Shrimp Market Price

Soup: $4.00 per person

Chicken Noodle

Tomato

Chili

Italian Wedding

Broccoli Cheddar

Desserts:

Assorted Bars and Cookies $3.95 per person

Assorted Cakes and Pies $3.95 per person

Assorted Cookie Tray $11.00 per dozen

Oreo Truffles $15.00 per dozen

**Luncheon Package**

*$10.95 per person*

Luncheon Package includes:

Assorted Wraps and Sandwiches

Potato Chips

Assorted Cookie Tray

*Choice of Salad:* Garden, Macaroni, Potato, or Pasta

Beverage Station (Lemonade and Iced Tea)

*White Linens and Silver Rollups included in price*

**Entrée Packages**

All entrée packages are served plated or buffet. Packages come with

Beverage Station (tea/lemonade/coffee), unlimited soda (if purchasing bar set up),

white or champagne table linens, linen napkin and table setting.

**Gold Package** Buffet $32.95 per person

Includes: 3 entrée choices, 2 sides, house salad and rolls Plated $34.95 per person

**Silver Package** Buffet $27.95 per person

Includes: 2 entrée choices, 2 sides, house salad and rolls Plated $29.95 per person

**Cocktail Hour Package:** $500

Includes: 1 hour for Cocktail Service in our downstairs bar area or outside on patio (weather permitting), high tops, linens and cheese tray for up to 100 people.

**Additional Services:**

Additional Entrée $4.50 per person

Additional Side Dish $2.00 per person

Champagne Toast (champagne at each setting) $2.00 per person

Colored Linen $15.00 per table

Colored Linen Napkin $2.00 per person

Prime Rib Carving Station $100

Butlered Hors D’oeurves $50

**Entrée Selections**

Prime Rib

NY Strip Steak

Roasted Turkey Breast

Roasted Pork Tenderloin

Honey Glazed Ham

Marinated Chicken Breast

Chicken Chesapeake

Stuffed Chicken Breast

Chicken Marsala

Chicken Fettuccine Alfredo

Cheese Lasagna

Baked Ziti

Vegetable Lasagna

Baked Salmon with Dill or Teriyaki

Baked Haddock with Cream Shrimp Sauce

**Sides**

Vegetable Blend

Green Bean Almondine

Glazed Carrots

Roasted Sweet Corn

Brussel Sprouts with Bacon

Roasted Red Potatoes

Au Gratin Potatoes

Baked Potato

Scalloped Potatoes

Garlic Mashed Potatoes

Wild Rice

Macaroni and Cheese

Stuffing

**Beverage Options**

Bartender Fee $100 per bar

Unlimited Soda $2.00 per person

Cash Bar Guests Pay

Open Bar Host Pays

½ Keg of Domestic $160

¼ Keg Domestic $125

½ Keg of Craft/Import $180

¼ Keg Craft/Import $140

Unlimited House Liquor, Wine and Beer $12 per person\*

Each additional hour $4 per person

Unlimited Premium Liquor, Wine and Beer $16 per person\*

Each additional hour $5 per person

Unlimited House Wine and Beer $8 per person\*

Each additional hour $4 per person

Unlimited Premium Wine and Beer $10 per person\*

Each additional hour $4 per person

Unlimited House Wine Only $4 per person\*

Each additional hour $3 per person

Unlimited Premium Wine Only $6 per person\*

Each additional hour $4 per person

*\*unlimited bar pricing for (1) one hour*

**House Wine: Sutter Home**

Cabernet, Merlot, Chardonnay, White Zinfandel, Pinot Grigio and Moscato

**House Beer: Domestic Bottles**

Miller Lite, Coors Light, Yuengling, Bud, Bud Light, Bud Light Lime and Michelob Ultra

**House Liquors: Well Brands**

Jacquin’s Vodka, Jacquin’s Clear Rum, Jacquin’s Gin, Heaven Hill Whiskey and Tortilla Silver Tequila

**Premium Wine: Kendall Jackson and Robert Mondavi**

Cabernet, Merlot, Chardonnay and Pinot Grigio

**Premium Beer: Craft and Import Bottles**

New Belgium Fat Tire, Smirnoff Ice, Heineken, Stella, Corona, Amstel Light, Guinness, Troegs Perpetual and Sam Adams Seasonal

**Premium Liquors: Top Shelf Brands**

Absolut, Bacardi, Captain Morgan, Tanqueray, Jose Cuervo, Jack Daniels, Jim Beam, Dewars and Kahlua

**Beverage Service**

*Range End Golf Club holds a license granted by the PA Liquor Control Board and is held responsible for complying with its regulations. Therefore, neither patrons nor their guests, shall be allowed to bring alcoholic beverages onto the property.*