



The Allegheny Grille Banquet & Special Events Booklet

40 Main Street Foxburg, Pennsylvania 724.659.5701

Ritchie Rhinehardt Event Coordinator ritchie@ alleghenygrille.com

www.alleghenygrille.com









1901

Thank you for considering the Allegheny Grille as you plan your very important function. The Allegheny Grille is dedicated to providing our customers with food and service of the highest quality while enjoying the natural beauty of the Allegheny River. From meetings and seminars to receptions and reunions, our staff is dedicated to creating the perfect setting and ambiance for your special event!

Need Overnight Accomodations?

A round of golf? We can arrange your complete event in addition to providing our guests with our beautiful banquet facilities and professional staff, the Allegheny Grille is neighbors with a state-of-the-art, 24 room Inn and the oldest golf course in the continental United States in continuous use! Keep the following facilities and services in mind when planning your function.

The Foxburg Inn

If your event involves out-of-town guests, The Foxburg Inn offers 21 well-appointed rooms as well as 3 suites. The Foxburg Inn has a breath-taking view of the Allegheny River from its cantilevered deck and shares an outdoor court yard with The Allegheny Grille which houses a beautiful waterfall flowing under the bridge and out towards the

+ 724.659.3116 www.foxburginn.com +

The Foxburg Country Club

No golf course with American roots established before 1888 has survived to the present day. Except one. The first tee at the oldest golf course in the country is right around the corner from the Allegheny Grille. Carved into the foothills of Pennsylvania, this course is rich with history and is home to the golf hall of fame!

+ 724.659.3196 www.foxburggolf.com +

The Foxburg Wine Cellars

The Foxburg Wine Cellar is a beautiful facility where 35 varieties of home-made wines are available for tasting and purchase. Entertainment during the summer months can be found here weekly while enjoying your favorite wine, smoked meats and cheeses on the outdoor, grape-arbor covered patio for an experience of pure wine enjoyment.

+ 754.659.0021 www.foxburgwine.com +









Foxburg Tours

Enjoy customized tours for those who have different tastes for adventure. You can choose a fun-filled ride on your own personal Segway zipping throughout the hundreds of acres of the historical Riverstone Estate, a smooth and peaceful pontoon boat ride up and down the Allegheny, a refreshing bicycle ride for two along our scenic paved river trail, or a heart-pounding, jet-boat trip to the Indian Petroglyphs.

+ 724.659.0033 www.foxburgtours.com +

Allegheny Riverstone Center for the Arts

ARCA provides an annual series of concerts and events in various idioms, including classical music recitals, chamber music, jazz, popular and Celtic music; Wurlitzer Theatre Organ concerts; cabaret; dance; drama; literature; film and visual arts. The Center's Lincoln Hall is home to a 1929 Wurlitzer Theatre Organ-The McKissick Mighty Wurlitzer-which was originally installed in Cleveland's Uptown Theatre and is one of twenty-four built in this style and size.

+ 724.659.3153 www.alleghenyriverstone.org +

Divani Chocolatier

Located in the historic building constructed in 1934 as the Foxburg Bank, Divani Chocolatier is a European style chocolatier specializing in a unique variety of handmade confections ranging from a spin on traditional to bold and sumptuous unique varieties. Also serving espresso coffees, teas, chai lattes, hot cocoa, ice cream, milk shakes, soda, floats and real fruit smoothies!

+ 844.4.Divani www.divanichocolate.com +









DIRECTIONS TO THE ALLEGHENY GRILLE

Akron

Take I-76 East toward Youngstown. Merge onto I-80 East towards Youngstown/New York City. Get off at exit 42 Emlenton and turn left at the stop sign. Go ½ mile to Rt. 208 and turn right. After 3 miles past the Emlenton bridge, turn left on Rt. 58. Turn right after crossing the bridge into Foxburg. The Allegheny Grille is on your right.

Butler

Take Rt. 38 towards Eau Claire. In Eau Claire, turn right on to Rt. 58. Follow Rt. 58 to the Allegheny River and turn right after crossing the bridge into Foxburg. The Allegheny Grille is on your right.

Clarion

Take I-80 West and get off at exit 45, Emlenton/St. Petersburg. At the stop sign turn left. Take the next left to St. Petersburg on Rt. 478. At the stop sign in St. Petersburg, turn right on to Rt. 58. Follow Rt. 58 to the bottom of the hill and turn left in to Foxburg before crossing the Allegheny River bridge. The Allegheny Grille is on your right.

Cleveland

Take I-77 South towards Akron. Merge onto I-480 East towards Youngstown. Merge onto I-80 East in to PA and get off at exit 42 Emlenton. Turn left at the stop sign. Go ½ mile to Rt. 208 and turn right. After 3 miles past the Emlenton bridge, turn left on Rt. 58. Turn right after crossing the bridge into Foxburg. The Allegheny Grille is on your right.

Franklin

Take Rt. 322 east towards Clarion. Turn right onto Rt. 38 South towards Emlenton. Turn right onto Rt. 478 towards St. Petersburg. At the stop sign in St. Petersburg, turn right on to Rt. 58. Follow Rt. 58 to the bottom of the hill and turn left in to Foxburg before crossing the Allegheny River bridge. The Allegheny Grille is on your right.

Grove City

Take I-80 East towards Clarion. Get off at exit 42 Emlenton and turn left at the stop sign. Go ½ mile to Rt. 208 and turn right. After 3 miles past the Emlenton bridge, turn left on Rt. 58. Turn right after crossing the bridge into Foxburg. The Allegheny Grille is on your right.







DIRECTIONS TO THE ALLEGHENY GRILLE



Kittaning

Go Northwest on PA-268 towards Parker (est. 29 miles). When you see the river on your right, you're 3 miles from The Allegheny Grille. Turn right on Rt. 58 and turn right after crossing the bridge into Foxburg. The Allegheny Grille is on your right.

New Castle

Take Rt. 422 East to Rt. 38 North towards Emlenton (est. 20 miles). In Eau Claire, turn right onto Rt. 58 to Foxburg. Follow Rt. 58 to the Allegheny River and trun right after crossing the bridge into Foxburg. The Allegheny Grille is on your right.

Pittsburgh

Take I-279 North. Merge onto I-79 North towards Erie. Merge onto I-80 East towards Clarion. Get off at exit 42 Emlenton. Turn left at the stop sign. Go ½ mile to Rt. 208 and turn right. After 3 miles past the Emlenton bridge, turn left on Rt. 58. Turn right after crossing the bridge into Foxburg. The Allegheny Grille is on your right.

_ Contact Information

The Allegheny Grille 40 Main Street Foxburg, Pennsylvania 16036 724.659.5701

www.alleghenygrille.com facebook.com/thealleghenygrille ritchie@alleghenygrille.com







Deposit

The Allegheny Grille requires a deposit to secure the date for an event. The deposit for the Banquet room is \$75 for events scheduled Monday through Thursday and \$150 for events scheduled Friday through Sunday. The deposit for the Outdoor Canopy is \$250 for events scheduled Monday through Thursday and \$500 for events scheduled Friday through Sunday. The deposit can be made by check, credit card or cash. Without this deposit, there is no guarantee that a space will be held for your event.

Payment

All final Event Payments are to be paid NO LATER THAN SEVEN DAYS prior to the event and can be paid by cash, credit card or check. In the event the Allegheny Grille allows a house charge, all bills will be mailed the next day and payment is due within FIVE business days from the time of the Event. Any bill that is past FIVE business days is subject to a 1.5% finance charge.

Booking Procedure

To ensure the accurate communication of information necessary in making your function as successful as possible, the Banquet Manager prefers working with a point person when planning the event.

Price Ouotations

Price quotations, verbal or written are subject to change due to the fluctuation in food costs or increased costs of operation. All food and beverages are subject to a 20% service charge and 6% Pennsylvania sales tax.

Guarantee Policy

Once a deposit has been received and a specific date and time for a function have been guaranteed, our banquet coordinator will work with you to outline the details of your function. As soon as this is completed, the Allegheny Grille will deliver a confirmation letter via email, Fax or post. The confirmation will outline the time and place, food and beverage and number of guests attending the function. The number of guests attending must be finalized at least two weeks prior to the scheduled date. If fewer guests attend than the guaranteed number, you will be charged 100% of the guaranteed number.

IF THE NUMBER OF GUESTS ATTENDING A FUNCTION EXCEEDS THE GUARANTEED NUMBER, THE ALLEGHENY GRILLE RESERVES THE RIGHT TO SUBSTITUTE OTHER AVAILABLE FOOD AND SERVICES IF NECESSARY









Cancellation Policy

Any function canceled within sixty days will forfeit the deposit automatically. Banquets that are cancelled within seven days of the scheduled event will result in 100% charge of the estimated or guaranteed number of guests.

Food & Beverages

All federal, state and local laws pertaining to food and beverages or consumption are strictly adhered to. All food and beverages must be purchased from the Allegheny Grille. No food or beverage of any kind, with the exception of wedding cakes & cookies may be brought into the Allegheny Grille by guests or any entertainment group that has been approved by the Allegheny Grille. The Allegheny Grille prepares the quantities of food and beverages based on the guaranteed number of guests in simple amounts to ensure that all guests at the event enjoy an attractive selection of food and drink.

Children under ten years of age can be accommodated with a select menu, however any child over the age of ten will be held to our normal adult menu. All alcoholic beverages MUST BE SERVED BY THE ALLEGHENY GRILLE EMPLOYEES AND CONSUMED ON THE PREMISES; OPEN BEVERAGE CONTAINERS OR GLASSES MAY NOT BE TAKEN OFF THE PREMISES. Leftover alcoholic beverages may not be taken from the premises. No alcoholic beverages will be served to guests under the age of 21.

THE ALLEGHENY GRILLE RESERVES THE RIGHT TO DISCONTINUE SERVICE OF ALCOHOLIC BEVERAGES TO ANY GROUP OR INDIVIDUAL GUEST SHOULD THE ALLEGHENY GRILLE PERSONNEL DETERMINE THAT TO CONTINUE SUCH SERVICE WOULD NOT BE IN THE B EST INTEREST OF THE GUEST-OR OF THE ALLEGHENY GRILLE

Personal Property

The Allegheny Grille does not have space available to store personal property, equipment or supplies belonging to or rented by the function host before or after scheduled functions. All such items must be removed from the Allegheny Grille immediately following the function. The Allegheny Grille will not assume or accept responsibility for damage to or loss of personal property or rented equipment left at the Allegheny Grille prior to, during, or following any function.

THE ALLEGHENY GRILLE'S HOURS OF OPERATION ARE AS POSTED. ANY DEVIATION FROM POSTED HOURS MUST BE SET FORTH IN WRITING PRIOR TO THE FUNCTION. FUNCTIONS ARE AVAILABLE AT THE ALLEGHENY GRILLE ON ALL DAYS IN WHICH THE FACILITIES ARE OPEN FOR BUSINESS. IF FUNCTIONS ARE DESIRED ON DAYS IN WHICH THE ALLEGHENY GRILLE IS CLOSED, IT IS POSSIBLE TO HOST PRIVATE FUNCTIONS IF AGREED UPON BY THE ALLEGHENY GRILLE.











Linen Services

The Allegheny Grille offers three colors for table cloths and napkins: White, Champagne or Black + These linens are included in the space rental. Additional colors and linens (Table runners) are available for an additional fee determined by current market pricing. Ask the Event Coordinator about other color options! +

Chair Covers

White, Champagne & Black \$2.50/per chair

+ Chair sashes available for an additional fee. Please ask the Event Coordinator for details! +

Risers

Elevate your bridal party above the room to command the center of attention. These risers are skirted for aesthetics and offer a wonderful touch to an already wonderful event!

\$100

Cocktailing Services

Interested in having our professional staff cocktail from the downstairs bar? We can set it up for you! \$25 per server per hour

In-House DJ Services

In-house DJ Services offered by Croakey Entertainment. Please ask the Event Coordinator for more details!

Officiating Services

The Allegheny Grille Event Coordinator is also an Officiant. Ask the Coordinator for more information to help make the planning process as streamlined and efficient as possible.





No.

SERVICE BEGINS NO EARLIER THAN 9:00 A.M.
20% SERVICE CHARGE AND 6% SALES TAX WILL AUTOMATICALLY BE ADDED TO THE BILL

Coffee Station
Includes Coffee, Hot Tea and Juice
\$3/Guest
+ Minimum of Ten Guests +

Continental Breakfast

Assorted Fresh Baked Breads, Pastries & Muffins, Selection of Fresh-Cut Seasonal Fruit, Chilled Cranberry & Orange Juices, Fresh Brewed Coffee and Tea \$10/Per Guest

+ Minimum of Ten Guests +

Breakfast Buffet

Scrambled Farm Eggs, Hickory Smoked Bacon & Sausage Links, Allegheny Grille Home Fries, Assorted Fresh Baked Breads, Pastries & Muffins, Selection of Fresh-Cut Seasonal Fruit, Chilled Cranberry & Orange Juices, Fresh Brewed Coffee and Tea \$15/Per Guest

+ Minimum of Thirty Guests +











20% SERVICE CHARGE AND 6% SALES TAX WILL AUTOMATICALLY BE ADDED TO THE BILL

Sandwiches

BLT, Cucumber Tea Sandwich, Chicken Salad, Ham Salad, Egg Salad ~Choose Two or Three~

+ Two Options \$2/Each Three Options \$2.25/Each +

Salad Bar

House Salad

\$3/Per Guest

+ Iceberg Lettuce, Red Onions, Cucumbers, Tomatoes, Cheese, Croutons Choice of Three Dressings

Spring Mix Salad

`\$4/Guest

+ Mescalin Greens, Dried Cranberries, Candied Walnuts, Blue Cheese Crumbles and served with our Strawberry Blush Dressing +

Soups

New England Clam Chowder, Italian Wedding Soup \$4/Guest

Side Dishes

Cole Slaw
Potato Salad
Sour Cream Potato Salad
Risotto
Brussel Sprouts
Macaroni Salad
Pasta Salad
\$17/Each

+ Serves 35 People +









HORS D'OEUVRES

20% SERVICE CHARGE AND 6% SALES TAX WILL BE AUTOMATICALLY ADDED TO THE BILL

Warm Spinach & Artichoke Dip

House made tortilla chips

\$2.25/Guest

+ Two dozen Minimum +

Mini Crab Cakes

Remoulade Sauce

\$2.50/Piece

+ Two Dozen Minimum ,+

Shrimp Cocktail

\$2.00/Piece

+ Two Dozen Minimum +

Swedish Meatballs

\$.75/Piece

+ Three Dozen Minimum +

Sausage Stuffed Mushroom Caps

Savory Sausage Stuffing

\$1.25/Piece

+ Three Dozen Minimum +

Lump Crabmeat Stuffed Mushroom Caps

\$2.50/Piece

+ Three Dozen Minimum +

Stuffed Fresh Banana Peppers

Spicy Italian sausage, marinara sauce & melted mozzarella \$3.50/Piece

Sweet & Sour Meatballs

\$.75/Piece

+ Three Dozen Minimum +









DISPLAY APPETIZERS

20% SERVICE CHARGE AND 6% SALES TAX WILL BE AUTOMATICALLY ADDED TO THE BILL.

THESE TRAYS WORK WELL EITHER WITH OTHER HORS D'OEUVRES OR AS A LIGHT APPETIZER COURSE

Fresh Fruit Tray

Selection of Seasonal Fresh Fruit including
Pineapple, Grapes, Melon, Orange slices (seasonal) and Strawberries (seasonal)
+ Small Tray Serves 25 Guests ~ \$40
Medium Tray Serves 55 Guests ~ \$60
Large Tray Serves 75 Guests ~ \$80 +

Cheese Tray

Assorted Domestic and Imported Cheeses with Fresh Grapes and Crackers

+ Small Tray Serves 25 Guests ~ \$40 Medium Tray Serves 55 Guests ~ \$60 Large Tray Serves 75 Guests ~ \$80 +

Fresh Garden Vegetable Tray

Bell Peppers, Carrots, Celery, Cherry Tomatoes and Dips + Small Tray Serves 25 Guests ~ \$40 Medium Tray Serves 55 Guests ~ \$60 Large Tray Serves 75 Guests ~ \$80 +

Bruschetta

Tomates, Cucumbers, Onions, Parmesan Cheese, Tossed with Basil Vinaigrette, a blend of basil garlic, honey, spices, red wine vinegar Toasted Baguette and Topped with Parmesan Cheese and Balsamic Syrup Drizzle

+ Small Tray Serves 25 Guests ~ \$40 Medium Tray Serves 55 Guests ~ \$60 Large Tray Serves 75 Guests ~ \$80 +

Cedar Planked Salmon \$80

Side of Atlantic Salmon, Oven Roasted on Cedar Boards, With Horseradish Mustard and Bread Crumb Crust and Served with a Cracker Variety + One Side Serves 25 +

Artisanal Charcuterie Tray

Rotating Cheeses & Cured Meat's with Green Apple, Honey & Home-made Jam Small Tray Serves 25 Guests ~ \$40 Medium Tray Serves 55 Guests ~ \$60 Large Tray Serves 75 Guests ~ \$80









DINNER BUFFET I

20% SERVICE CHARGE AND 6% SALES TAX WILL BE AUTOMATICALLY ADDED TO THE BILL AVAILABLE ALL DAY

Starter

Italian Wedding Soup New England Clam Chowder (add \$1)

Tossed Salad

+ Choose One Starter

Choose Three Dressing Selections (Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, Strawberry Blush, Raspberry Vinaigrette and French) +

Entrées

Creamy Chicken Marsala with mushrooms

Baked or Broiled Icelandic Haddock with lemon pepper wine and butter

Beef Bourguignon with sliced button mushrooms, onion & finished with Burgundy sauce

Cheesy Macaroni with Italian sausage, three cheeses & penne noodles with a fontinella crumb sauce
+ Choose two or three +

Side Dishes

Garlic Mashed Potatoes
Buttered Redskin Potatoes
Rice Medley
Basil Buttered Green Beans
Riverstone Maple Glazed Carrots
+ Choose Two +

Beverage Service Coffee, Tea & Soda

+ Minimum of 20 guests
Two Entrées Selected ~ \$24/Guest
Three Entrées Selected ~ \$27/Guest
Prices subject to change based on fair market value +









DINNER BUFFET II

20% SERVICE CHARGE AND 6% SALES TAX WILL BE AUTOMATICALLY ADDED TO THE BILL AVAILABLE ALL DAY

Starter

Italian Wedding Soup New England Clam Chowder (add \$1)

Tossed Salad

+ Choose One Starter
Choose Three Dressing Selections
(Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, Strawberry Blush,
Raspberry Vinaigrette and French) +

Entrées

Creamy Chicken Marsala with mushrooms

Sliced Filet Topped with wild mushroom Cabernet sauce

Seafood Mac & Cheese~lump crab meat, scallops and shrimp tossed in creamy Alfredo three cheese sauce with penne pasta

Riverstone Chicken grilled with house made barbecue sauce, bacon and jack cheese

Cedar Planked Salmon with a horseradish & mustard crust + Choose two or three +

Side Dishes

Three Cheese Au Gratin Potatoes
Garlic Mashed Potatoes
Wild Rice Blend
Basil Buttered Green Beans
Riverstone Maple Glazed Carrots
+ Choose Two +

+ Minimum of 20 Guests
Two Entrées Selected \$28/Guest
Three Entrées Selected \$31/Guest

Prices subject to change based on fair market value +









PLATED DINNER I

20% SERVICE CHARGE AND 6% SALES TAX WILL BE AUTOMATICALLY ADDED TO THE BILL AVAILABLE ALL DAY

Starter

Italian Wedding Soup New England Clam Chowder (add \$1)

Tossed Salad

+ Choose One Starter

Choose Three Dressing Selections

(Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, Strawberry Blush, Raspberry Vinaigrette and French) +

Entrées

Creamy Chicken Marsala with mushrooms

Chicken Parmesan

Rib eye Steak 12 oz Cut

Baked or Broiled Icelandic Haddock with lemon pepper, wine and butter + Choose two or three +

Lobster

Add fresh lobster tail from "Wholly's" Fish Market to any plated meal for market price!

Side Dishes

Garlic Mashed Potatoes
Wild Rice blend
Basil Buttered Green beans
Riverstone Maple Glazed Carrots
Seasonal Fresh Vegetables
+ Choose Two +

+ Minimum of 20 Guests
Two Entrées Selected \$29/Guest
Three Entrées Selected \$32/Guest
Prices subject to change based on fair market value +









PLATED DINNER II

20% SERVICE CHARGE AND 6% SALES TAX WILL BE AUTOMATICALLY ADDED TO THE BILL AVAILABLE ALL DAY

Starter

Italian Wedding Soup New England Clam Chowder (add \$1)

Tossed Salad

+ Choose One Starter

Choose Three Dressing Selections (Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, Strawberry Blush, Raspberry Vinaigrette and French) +

Entrées

Creamy Chicken Marsala with mushrooms

Dill Salmon

Filet Mignon~two 4oz medallions fired grilled

11 oz Strip Steak

Penne Pasta

+ Choose two or three +

Lobster

Add fresh lobster tail from "Wholly's" Fish Market to any plated meal for market price!

Side Dishes

Garlic Mashed Potatoes
Wild Rice blend
Basil Buttered Green beans
Riverstone Maple Glazed Carrots
Seasonal Fresh Vegetables
+ Choose Two +

Beverages

Coffee, Tea & Soda

+ Minimum of 20 Guests
Two Entrées Selected \$31/Guest
Three Entrées Selected \$33/Guest

Prices subject to change based on fair market value +









FOOD STATIONS

20% SERVICE CHARGE AND 6% SALES TAX WILL BE AUTOMATICALLY ADDED TO THE BILL

Station One

Pineapple

Eggplant

Zucchini

Peppers

Seasonal/Please Inquire

+ Grilled Items ~ Kabob Style Service +

Station Two

Ham ~ \$11 per guest

Pork Loin ~ \$11 per guest

Turkey Breast ~ \$11 per guest

Sirloin Roast ~ \$13 per guest

Sliced Beef Tenderloin ~ \$16 per guest

(Dry-aged upon request ~ \$1 additional per guest)

+ Carving Station +

Station Three

Queso Dip ~ \$2.50 per guest
Salsa with Corn Chips ~ \$2.00 per guest
Spinach and Artichoke with Corn Chips ~ \$2.25 per guest
+ Chips and Dip +

Station Four

Aged Meat & Cheese Charcuterie + Details TBD +

Station Five

Shrimp Cocktail ~ \$2 per piece Cedar Plank Salmon ~ \$80 (serves 25 guests) Steamed Mussels ~ \$4.50 per guest









FOR OUR GUESTS AGES 10 & UNDER

20% SERVICE CHARGE AND 6% SALES TAX WILL BE AUTOMATICALLY ADDED TO THE BILL

Chicken Tenders

Served with French Fries \$6.00 per child

Penne Pasta

Served with Marinara & Meatballs \$6.00 per child

PB&I

Served with French Fries

\$6.00 per child

Grilled Cheese

Served with French Fries \$6.00 per child

Pita Pepperoni Pizza

Served with applesauce \$6.00 per child

Burger Sliders

Served with French Fries \$6.00 per child

Beverage Service

Milk, Chocolate milk, juice or soft drink \$1.50 per child + Bottomless +

Desserts

Scoop of Ice Cream (Vanilla or Chocolate)
Topped with syrup, whipped cream & a cherry!
\$2.75 per child









DESSERTS

20% SERVICE CHARGE AND 6% SALES TAX WILL BE AUTOMATICALLY ADDED TO THE BILL

Display Desserts Dessert Bar Display

\$6 per guest + An assortment of Bars and Mini Cheesecakes +

Display Desserts 'Assorted Cookie Display

\$5 per guest + Oatmeal Cranberry, Carnival Cookies, Peanut Butter and M&M Cookies +

Desserts Ala Carte

Warm Fudge Brownie Sundae

\$6 per guest + Vanilla ice cream, fudge sauce and whipped cream +

Desserts Ala Carte

New York Style Cheesecake

\$7 per guest

+ Raspberry sauce and whipped cream +

Desserts Ala Carte

Chocolate Addiction

\$7 per guest

+ Flourless chocolate cake, vanilla ice cream, raspberry puree, fudge drizzled and whipped cream +









BANQUET BEVERAGE SERVICES

BEVERAGE SERVICE INCLUDES LIQUOR, BEER & WINE SELECTIONS, ICE & GLASSWARE, GARNISHES AND APPROPRIATE MIXERS. 20% SERVICE CHARGE AND WILL BE AUTOMATICALLY ADDED TO THE FINAL BILL. PLEASE CHOOSE FROM ONE OF THE THREE LIQUOR CATEGORIES

Domestic Beer Selections

Budweiser, Bud Light, Coors Light, Miller Light, Michelob Ultra Iron City, Iron City Light and Yuengling \$4 per beverage

Imported Beer Selection

Heineken, Corona, Labatt blue, Sam Adams and Amstel Light \$6 per beverage

Keg Selections

Coors Light ~ \$375

Bud Light ~ \$375

Miller Light ~ \$375

Allegheny Amber ~ \$400 (Craft Beer)

Yuengling ~ \$350

+ U.S. ½ Barrel (standard keg) +

Wine Selections (Woodbridge)

Chardonnay, Sauvignon Blanc, White Zinfandel, Pino Noir, Merlot and Cabernet

\$6 per glass

+ Premium Quality Wines are available upon request. Please place order two weeks prior to your event. +

Champgagne

Verdi Champagne \$26 per bottle









LIQUOR SELECTIONS

BEVERAGE SERVICE INCLUDES LIQUOR, BEER & WINE SELECTIONS, ICE & GLASSWARE, GARNISHES AND APPROPRIATE MIXERS. 20% SERVICE CHARGE AND WILL BE AUTOMATICALLY ADDED TO THE FINAL BILL. PLEASE CHOOSE FROM ONE OF THE THREE LIQUOR CATEGORIES

Well Tier

Nikolai Vodka, Castillo Silver Rum, Ten High Whiskey, London Tower Gin & Inver House Scotch \$4 per beverage

Call Tier

Absolut Vodka, Captain Morgan Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Beefeater Gin & Dewars Scotch

\$6 per beverage

Premium Tier

Grey Goose Vodka, Bacardi Superior Rum, Crown Royal Whiskey, Bombay Sapphire Gin, The Glenlivet (12 year Scotch) & Makers Mark Bourbon \$8 per beverage

+ We are happy to accommodate special orders for wine, liquor and beer. Please allow two weeks advance notice for us to stock that item. SHOTS WILL NOT BE SERVED AT ANY BANQUET ON THE ALLEGHENY GRILLE PREMISES. Guests that are offering off-site alcohol for gifts and/or favors, please note that guests are NOT permitted to consume these spirits on site by law and by Allegheny Grille Policy. There is a corking fee of \$10 per 750ML of wine brought in by guests.

Please see the Coordinator for more information. +









BEVERAGE HOURLY PACKAGES

20% SERVICE CHARGE AND WILL BE AUTOMATICALLY ADDED TO THE FINAL BILL

Call Bar Package

Imported & Domestic Beer, House Wine, Soft Drinks & Juices

+ Two Hours ~ \$18/Guest Three Hours ~ \$28/Guest

Four Hours ~ \$32/Guest +

Premium Bar Package

Imported & Domestic Beer, House Wine, Soft Drinks & Juice

+ Two Hours ~ \$22/Guest Three Hours ~ \$32/Guest Four Hours ~ \$36/Guest +

Beer & Wine Package

Imported & Domestic Beer, House WIne, Soft Drinks & Juices

+ Two Hours ~ \$16/Guest Three Hours ~ \$22/Guest Four Hours ~ \$26/Guest +







River Grille Room

Located in the upstairs area of the Allegheny Grille, overlooking the scenic Allegheny River! 80 Guest Occupancy

+ Monday through Thursday \$75.00 Frie

\$75.00 Friday through Saturday

\$200.00 +

Outside Canopy

Dine alfresco with your guests in our heavy duty tented area. Nestled along the mighty Allegheny River, this space is perfect for guests who love the great outdoors! Enjoy seasonal landscaping, a coy pond and waterfall!

120 Guest Occupancy

+ Monday through Thursday

\$500.000 Friday through Sunday

\$1200.00 +

Upper Patio at the Grille

Complete with an outside bar, satellite radio, flat screen televisions and a view like no other! 80 Guest Occupancy

+ \$1500.00 with a six month reservation +

Disclosure

All event spaces include basic linen service, cutlery, chairs, tables and electricity.