

*South Hills Country Club*

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*Wedding Packages*



Life's Highlights



Barbara Sachko - 412-668-3522 - [bsachko@southhillsc.org](mailto:bsachko@southhillsc.org)

# Wedding Package Facilities and Services

A non-refundable facilities fee of \$500.00 includes the following amenities:

**On-site Event Coordinator to assist in all stages of planning.**

**Use of Club Private Event Rooms**

**White or Ivory Linen**

**Menu Tasting for Four Guests**

**Table Numbers and Seating Charts**

**Table Skirting**

**Valet Service, Coat Check and Bartenders**

**Candle Centerpieces and Mirrors**

**Champagne Toast for Bridal Party**

**Cake Cutting**

**On-Course Photographs**



*Photo by: Elizabeth Vincent Photography*

# Wedding Buffet Dinner Menu

## Passed Hors d'oeuvres / Select Four

Hot Sausage Stuffed Mushroom Caps / Italian Meatballs / Swedish Meatballs / Spanakopitas  
Stuffed Banana Peppers / Petite Reuben Squares / Tomato Basil Bruschetta / Mini Quiche  
Spinach and Artichoke Crostini / Breaded Artichoke Hearts Parmesan / Water Chestnuts Wrapped in  
Applewood Bacon

\*One piece of each hors d'oeuvre per person

## Stationed Hors d'oeuvre / Select One

Garden Vegetable Tray with Ranch Dressing / Seasonal Fruit and Berry Platter with Yogurt  
Domestic Cheese and Cracker Display

## Salad / Select One

Mixed Field Greens / Iceberg Tossed / Baby Spinach  
Dressings available: Balsamic Vinaigrette-Paris-Ranch-French-Italian-Raspberry Vinaigrette

## Carving Station / Select One

Roast Sirloin of Beef with Burgundy Demi-Glace / Virginia Baked Ham / Oven Roasted Turkey Breast  
with Lemon Mornay Sauce / Tuscan Pork Tenderloin / Prime Rib of Beef, Au Jus (\$9.95 additional  
charge per person)

## Entrees / Select Two

### Chicken

Scaloppini Marsala / Corn Bread Cranberry Stuffed / Milanese Medallions / Asiago

### Seafood

Haddock English Style / Cod Florentine / Shrimp Barsac / Shrimp Stuffed Salmon / Scrod English Style

## Pasta / Select One

Bow Ties / Ziti / Gemelli / Fusilli / Penne

## Sauce / Select One

Bolognese / Marinara / Vodka / Alfredo

## Potato / Select One

Parsley Boiled Redskin Potatoes / Cheddar Cheese Au Gratin / Mashed Idaho / Potatoes with Pancetta  
and Shallots

## Vegetables / Select One

Green Beans Amandine / Fresh Garden Medley / Broccoli Au Gratin

**\$44.95 per person plus 7% Sales Tax and 22% Service Charge**

# Wedding Package I

## Passed Hors d'oeuvres / Select Four

Hot Sausage Stuffed Mushrooms / Italian Meatballs / Swedish Meatballs / Spanakopitas / Petite Reuben Squares / Stuffed Peppadew Peppers / Tomato Basil Bruschetta / Mini Quiche / BBQ Beef Filo Cup Spinach and Artichoke Crostini / Breaded Artichoke Hearts Parmesan / Mini Coconut Shrimp Water Chestnuts Wrapped in Apple Bacon / Prosciutto Wrapped Asparagus

\*One piece of each hors d'oeuvre per person

## Stationed Hors d'oeuvre / Select One

Garden Vegetable Tray with Ranch Dressing / Seasonal Fruit and Berry Platter with Yogurt Domestic Cheese and Cracker Display

## Salad / Select One

Mixed Field Greens / Iceberg Wedge with Bleu Cheese / Caesar Salad with Toasted Croutons and Shredded Parmesan Cheese / Dressings available: Balsamic Vinaigrette-Paris-Ranch-French-Italian-Raspberry Vinaigrette

## Entrees / Select Three

Grilled Atlantic Coast Salmon with Ginger Mandarin Glaze

Chicken Asiago

French Cut Pork Chop Stuffed with Goat Cheese and Spinach in Natural Pan Gravy

Eggplant Medallions Topped with Tomato Basil Sauce and Fontina Cheese

New York Strip Steak with Portobello Mushrooms and Fresh Herb Butter

## Vegetable Selections / Choice of One

Haricot Vert Green Beans / Seasonal Garden Medley / Broccoli Crowns / Baby Top Carrots

## Accompaniments / Choice of One

Cracked Black Pepper and Asiago Risotto / Yukon Gold Potatoes with Fresh Dill Butter

Sour Cream and Chive Redskin Potatoes / Petite Red, Purple and White Idaho Potatoes

New Potatoes with Rosemary Butter

**\$44.95 per person plus 7% Sales Tax and 22% Service Charge**



# Wedding Package II

## Passed Hors d'oeuvres / Select Four

Hot Sausage Stuffed Mushrooms / Italian Meatballs / Swedish Meatballs / Spanakopitas / Petite Reuben Squares / Stuffed Peppadew Peppers / Tomato Basil Bruschetta / Mini Quiche / BBQ Beef Filo Cup Spinach and Artichoke Crostini / Breaded Artichoke Hearts Parmesan / Mini Coconut Shrimp Water Chestnuts Wrapped in Apple Bacon / Prosciutto Wrapped Asparagus

\*One piece of each hors d'oeuvre per person

## Stationed Hors d'oeuvre / Select One

Garden Vegetable Tray with Ranch Dressing / Seasonal Fruit and Berry Platter with Yogurt Domestic Cheese and Cracker Display

## Salad / Select One

Mixed Field Greens / Iceberg Wedge with Bleu Cheese / Caesar Salad with Toasted Croutons and Shredded Parmesan Cheese / Dressings available: Balsamic Vinaigrette-Paris-Ranch-French-Italian Raspberry Vinaigrette

## Entrees / Select Three

Nine Ounce Boursin Topped Filet Mignon with Shiitake Mushrooms and Port Wine Demi-Glace Jumbo Lump Crab Cake with Shallot Cream Reduction / Atlantic Salmon Stuffed with Lobster Claw Meat and Champagne Beurre Blanc/ Grilled Chicken with Crabmeat, Spinach, Artichokes, Fontina Cheese and Jumbo Lump Crab served with Drawn Butter / Grilled Vegetable Plate – Portobello Mushrooms, Artichokes, Red Bell Peppers, Asparagus and Sautéed Arugula with Balsamic Glaze

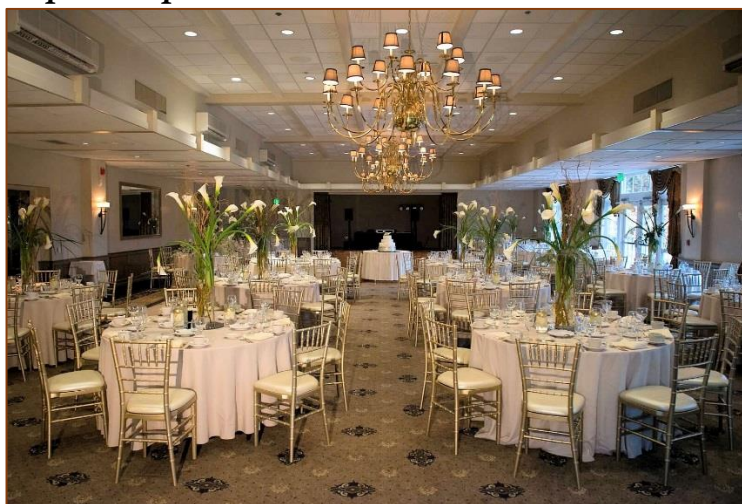
## Vegetable Selections / Select One

Haricot Vert Green Beans / Seasonal Garden Medley / Broccoli Crowns / Baby Top Carrots

## Accompaniments / Select One

Cracked Black Pepper and Asiago Risotto / Yukon Gold Potatoes with Fresh Dill Butter Sour Cream and Chive Red Skin Potatoes / Petite Red, Purple and White Idaho Potatoes New Potatoes with Rosemary Butter

**\$59.95 per person plus 7% Sales Tax and 22% Service Charge**



# Wedding Package III

## Passed Hors d'oeuvres / Select Four

Hot Sausage Stuffed Mushrooms / Italian Meatballs / Swedish Meatballs / Spanakopitas / Petite Reuben Squares / Stuffed Peppadew Peppers / Tomato Basil Bruschetta / Mini Quiche / BBQ Beef Filo Cup Spinach and Artichoke Crostini / Breaded Artichoke Hearts Parmesan / Mini Coconut Shrimp Water Chestnuts Wrapped in Apple Bacon / Prosciutto Wrapped Asparagus

\*One piece of each hors d'oeuvre per person

## Stationed Hors d'oeuvre / Select One

Garden Vegetable Tray with Ranch Dressing / Seasonal Fruit and Berry Platter with Yogurt Domestic Cheese and Cracker Display

## Stationed Hors d'oeuvres / Select One

Oysters on the Half Shell / Shrimp Cocktail / Smoked Salmon

## Salad / Select One

Strawberry Mandarin Romaine with Creamy Balsamic Dressing / Iceberg Wedge with Bleu Cheese Caesar Salad with Toasted Croutons and Shredded Parmesan Cheese

## Entrees

Surf & Turf – Eight Ounce Filet Mignon and Four Ounce South African Lobster Tail served with Drawn Butter

Land & Sea – Jumbo Lump Crab Cake served with Grilled Chicken Florentine

Grilled Free Range Domestic Lamb Chops with Rosemary Demi-Glace

## Vegetable Selections / Select One

Grilled Vegetables – Zucchini, Yellow Squash and Bell Peppers  
Asparagus Bundle – Bundled and Tied with a Leek Ribbon

## Starch Selections / Select One

Gruyere Potatoes

Risotto Cakes – Cracked Black Pepper and Asiago Cheese with Saffron Cream

**\$69.95 per person plus 7% Sales Tax and 22% Service Charge**



# Wedding Beverage Packages

## Gold Package

Titos  
Beefeater Gin  
Bacardi Rum  
Jack Daniel's Bourbon  
Johnnie Walker Black Scotch  
Captain Morgan Spiced Rum  
Jose Cuervo Tequila  
Seagrams V.O. Whiskey  
Peach Schnapps  
Bailey's Irish Cream

## Silver Package

Smirnoff Vodka  
Gordons Gin  
Bacardi Rum  
Jim Beam Bourbon  
Dewar's Scotch  
Montezuma Tequila  
Windsor Canadian Whiskey  
Peach Schnapps

## Wine ~ Woodridge

Cabernet  
Chardonnay  
Pinot Noir  
Riesling

## Wine ~ Woodridge

Cabernet  
Chardonnay  
White Zinfandel

## Draft Beer

Coors Light and Yuengling

## Draft Beer

Coors Light and Yuengling

## Bottled Beer

Heineken and Miller Light

\$31.95 per adult plus 7% Alcohol Tax  
and 22 % Service Charge

\*Additional one hour \$6.50  
per adult

\$27.95 per adult plus 7% Alcohol Tax  
and 22% Service Charge

\*Additional one hour \$5.50 per adult

All Packages include Four Hour Open Bar, Mixers and Soft Drinks

# Room Charges & Deposits

## Non-Member Room Charges

\*All non-member functions are required to pay a room rental fee. This fee is a room charge and is not applied toward the cost of the individual function.

Ballroom	\$500.00 + tax = \$535.00
Dining Room	\$250.00 + tax = \$267.50
Whitehall Room	\$100.00 + tax = \$107.00
Member's Lounge	\$100.00 + tax = \$107.00
President's Room	\$ 50.00 + tax = \$ 53.50
Ceremony Fee	\$350.00 + tax = \$374.50
Ceremony Fee + Reset	\$500.00 + tax = \$535.00

**Deposits** – All non-member functions are required to secure the room of their choice with a deposit. This fee will be applied toward the cost of the individual function.

Ballroom	\$1000.00
Dining Room	\$ 500.00
Whitehall Room	\$ 500.00
Member's Lounge	\$ 250.00
President's Room	\$ 250.00

Chef / Carver Attendant - \$ 75.00 per attendant.

Bartender Fee - \$ 50.00 per bartender for all cash bars and open bars under 35 guests.

Valet Parker - \$ 75.00 flat fee, mandatory for all Friday and Saturday events and as requested.

Coat Check - \$ 35.00 Fee

Cookie Display Setup - \$ 1.00 per guest

Cake Cutting Fee - \$ 1.00 per guest

## Miscellaneous Rental Items:

Mirrors / Hurricane Centerpieces	\$ 5.00 per centerpiece
Chair Covers	\$ 5.00 per cover
Podium and Microphone	\$25.00
Flip Chart	\$25.00
Television	\$25.00
LCD Projector and Screen	\$50.00

Professional Up-Lighting is available through South Hills Country Club - \$250.00 for up to 20 programmable LCD lights.

Tax and Service Charge – All food, personnel, and equipment charges are subject to a 22% Service Charge and 7% Sales Tax. Alcoholic beverage sales are subject to a 22% Service Charge and 7% State Sales Tax.



# Event Policies

All functions must be sponsored by a South Hills Country Club Member in good standing with the Club. Arrangements for all private parties must be made through the Club's Banquet Manager. Office hours will vary according to the seasonal schedule.

**Guarantees** – An approximate guest count is required at the time of booking. Event arrangements should be made at least 10 days prior to the scheduled function. Confirmation of the number of guests attending must be no later than 72 hours prior to the scheduled function. All charges will be based upon the guarantee or the actual number of guests if greater than the guarantee. The guarantee cannot be reduced within the 72 hour time period before the event. Event guest use of Club facilities will be limited to those private areas reserved and confirmed for that event. Use of other non-reserved areas of the Club is not permitted.

**Food and Beverages** – Minimum per person pricing for all Lunch and Dinner functions, Plated, Buffet or Stationed, will be determined based on current Banquet Menu minimum plated entrée pricing for each meal period. No food or beverage of any kind, unless purchased from the Club, may be consumed on the Club's premises at any time, with the exception of Wedding/Specialty Cakes and items approved by Club Management.

**Event Photography** – Photography will be limited to authorized areas, per the General Manager or Banquet Manager. Photography is not permitted on Tees, Greens or any part of the Golf Course without supervised permission from Club Management.

**Tax Exemption** – Groups, which are exempt from sales tax, must provide the Club with a copy of the organization's tax exempt certificate prior to the function. If the Club is held liable for taxes not paid, then the group or group sponsor will be required to pay the taxes.

**Décor** – The use of nails, staples, tape or confetti for decorations in any part of the Clubhouse is prohibited. Decoration plans for all events are to be approved in advance by Management and a coordinated set-up and removal time agreed upon. At Management's discretion there may be a \$100.00 surcharge to any function decorating with confetti due to potential cleaning equipment damage.

**Damage to the Club** – All repair work to the Club property will be done by persons or firms selected and supervised by Management. Members who damage the Club's property will be required to pay for the cost of repair or replacement. Members are at all times responsible for the actions of their guests and/or organizations which they have sponsored for use of the Club facilities.

**Liability** – The Club will not be responsible for damage or loss to any merchandise, decorations, or personal articles left in the Club prior to, during, or after a private function.

**Buffet Service Policy** – On all buffets, the Club will always prepare more than the anticipated need in order to assure guests of a well-stocked table. With this policy, along with food safety issues, we must decline containers during or after buffet type service.

**Music and Entertainment** – If a function involves any type of music or entertainment, the leader must coordinate the set-up and removal time of their equipment with Management.

# Payment Policy & Ancillary Charges

- ❖ **Payment Policy:** Billing arrangements for all events must be made in accordance with South Hills Country Club policies. Deposits are required to initiate function agreements and an additional deposit may be required prior to the event. When a major credit card is used for payment, a credit card authorization form must be completed prior to the event and a 2.5% surcharge will be added to the final bill. An estimated bill will be presented for pre-payment on all functions. Pre-payment is due three (3) business days prior to the event and a credit card is required as guarantee for any additional charges incurred during the function. An additional deposit equal to 50% of estimated F&B is required 30 days prior to function date.
- ❖ **Cancellation Policy:** Cancellations received at least two months prior to the function date will forfeit 50% of deposit. Cancellations received between one month and two months prior to function date will forfeit 80% of deposit. Cancellations with less than a one month notice will forfeit total estimate of charges for the function. Service charges, other fees and taxes: All food and beverage charges are subject to 22% service charge and 7% sales tax.

## Ancillary Charges

South Hills Country Club offers in-house professional “Up-Lighting” capabilities for all events. \$250.00 per event, includes up to 20 color programmable up-lights arranged throughout the event space to your liking. Add a touch of color to any event!!

Linen, Floral Arrangements, Equipment Rental and Musical Entertainment – South Hills Country Club is happy to arrange a variety of items and services for your special event. Any specialty linen, centerpieces, miscellaneous equipment or musical entertainment ordered through the Club will be subject to cost plus a 10% handling fee.