



Wedding Package Facilities and Services

A non-refundable facilities fee of \$750 includes the following:

- ♥ On-site Coordinator to Assist in All Stages of Planning
- ♥ Use of Club Private Rooms
- ♥ Covered Ballroom Balcony Overlooking Pool, Golf Course and Fire Pits
- ♥ White or Ivory Floor Length Table Linen
- ♥ Decorative Linen Overlays
- ♥ Menu Tasting for Four Guests
- ♥ Table Skirting
- ♥ Valet Service, Coat Check Attendants and Bartenders
- ♥ Candle Centerpieces and Mirrors
- ♥ Champagne Toast for Bridal Party
- ♥ Cookie Traying and Cake Cutting
- ♥ Professional, Customizable Up Lighting

*There is an additional \$500 Fee for all Wedding Ceremonies Held at South Hills Country Club



Classic Wedding Package

Hors d'Oeuvres Choices

STATIONARY

(Select One)

- ♥ Fresh Garden Vegetable Tray with Ranch Dressing
- ♥ Seasonal Fruit and Berry Platter with Yogurt Dressing
- ♥ Domestic Cheese and Assorted Cracker Display

PASSED

(Select Four)

- ♥ Tuscan Stuffed Mushroom Caps
- ♥ Italian Meatballs
- ♥ Swedish Meatballs
- ♥ Spanakopita
- ♥ Petite Reuben Squares
- ♥ Stuffed Peppadew Peppers
- ♥ Tomato Basil Bruschetta
- ♥ Mini Quiche
- ♥ BBQ Beef Filo Cups
- ♥ Spinach and Artichoke Crostini
- ♥ Breaded Artichoke Hearts Parmesan

SALAD

(Select One)

- ♥ Mixed Field Greens
- ♥ Iceberg Wedge
- ♥ Caesar

Dressings

Balsamic Vinaigrette	Ranch
Raspberry Vinaigrette	French
Paris	Italian

Main Course Selections

ENTREES

(Select Three)

- ♥ Grilled Atlantic Coast Salmon with Ginger Mandarin Glaze
- ♥ Chicken Asiago with Asparagus and Asiago Cheese Sauce
- ♥ 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 Portabella Mushrooms and Fresh Herb Butter

VEGETABLES

(Select One)

- ♥ Haricot Verts Green Beans
- ♥ Seasonal Garden Medley
- ♥ Broccoli Crowns
- ♥ Baby Top Carrots

ACCOMPANIMENTS

(Select One)

- ♥ Cracked Black Peppercorn and Asiago Cheese 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

Beverages

Silver Bar Package

\$110.00 per person, all inclusive

Premier Wedding Package

Hors d'Oeuvres Choices

STATIONARY

(Select One)

- ♥ Fresh Garden Vegetable Tray
- ♥ Seasonal Fruit and Berry Platter
- ♥ Domestic Cheese Display

PASSED

(Select Four)

- ♥ Tuscan Stuffed Mushroom Caps
- ♥ Italian Meatballs
- ♥ Swedish Meatballs
- ♥ Spanakopita
- ♥ Petite Reuben Squares
- ♥ Stuffed Peppadew Peppers
- ♥ Tomato Basil Bruschetta
- ♥ Mini Quiche
- ♥ BBQ Beef Filo Cups
- ♥ Spinach and Artichoke Crostini
- ♥ Breaded Artichoke Hearts Parmesan
- ♥ Mini Coconut Shrimp
- ♥ Water Chestnuts Wrapped in Apple Bacon
- ♥ Prosciutto Wrapped Asparagus

SALAD

(Select One)

- ♥ Mixed Field Greens
- ♥ Iceberg Wedge
- ♥ Caesar
- ♥ Baby Spinach

Dressings

- | | |
|-----------------------|---------|
| Balsamic Vinaigrette | Ranch |
| Raspberry Vinaigrette | French |
| Paris | Italian |

Buffet Dinner Selections

CARVING STATION

(Select One)

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

ENTREES

(Select Two)

Chicken

- ♥ Scallopini
- ♥ Marsala
- ♥ Corn Bread and Cranberry Stuffed
- ♥ Milanaise Medallions
- ♥ Asiago

Seafood

- ♥ Haddock English Style
- ♥ Cod Florentine
- ♥ Shrimp Barsac
- ♥ Shrimp Stuffed Salmon
- ♥ English Style Cod

PASTA

(Select One)

- ♥ Farfalle
- ♥ Ziti
- ♥ Gemelli
- ♥ Fusilli
- ♥ Penne

SAUCE

(Select One)

- ♥ Bolognese
- ♥ Marinara
- ♥ Vodka
- ♥ Alfredo
- ♥ Tomato Basil

Side Options

VEGETABLES

(Select One)

- ♥ Green Beans Almandine
- ♥ Fresh Garden Medley
- ♥ Broccoli Au Gratin

POTATOES

(Select One)

- ♥ Parsley Redskins
- ♥ Cheddar Cheese Au Gratin
- ♥ Mashed Idaho Potatoes with Pancetta & Shallots

Beverages

Silver Bar Package

\$110.00 per person, all inclusive



Diamond Wedding Package

Hors d'Oeuvres Choices

STATIONARY

(Select One)

- ♥ Fresh Garden Vegetable Tray with Ranch Dressing
- ♥ Seasonal Fruit and Berry Platter with Yogurt Dressing
- ♥ Domestic Cheese and Assorted Cracker Display

PASSED

(Select Four)

- ♥ Tuscan Stuffed Mushroom Caps
- ♥ Swedish Meatballs
- ♥ Petite Reuben Squares
- ♥ Stuffed Peppadew Peppers
- ♥ Tomato Basil Bruschetta
- ♥ BBQ Beef Filo Cups
- ♥ Spinach & Artichoke Crostini
- ♥ Breaded Artichoke Hearts Parmesan
- ♥ Coconut Shrimp
- ♥ Water Chestnuts Wrapped in Apple Bacon
- ♥ Prosciutto Wrapped Asparagus

SALAD

(Select One)

- ♥ Mixed Field Greens
- ♥ Iceberg Wedge
- ♥ Caesar

Dressings

Balsamic Vinaigrette	Ranch
Raspberry Vinaigrette	French
Paris	Italian

Main Course Selections

ENTREES

(Select Three)

- ♥ Nine-Ounce Boursin Topped Filet Mignon with Shiitake Mushrooms and Port Wine Demi-Glace
- ♥ Jumbo Lump Crab Cake Served 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 with Portabella Mushrooms, Artichokes, Red Bell Peppers, Asparagus and Sautéed Arugula with Balsamic Glaze

VEGETABLES

(Select One)

- ♥ Haricot Verts Green Beans
- ♥ Seasonal Garden Medley
- ♥ Broccoli Crowns
- ♥ Baby Top Carrots

ACCOMPANIMENTS

(Select One)

- ♥ Cracked Black Peppercorn and Asiago Cheese 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

Beverages

Silver Bar Package

\$145.00 per person, all inclusive

Deluxe Wedding Package

Hors d'Oeuvres Choices

STATIONARY

(Select One)

- ♥ Fresh Garden Vegetable Tray with Ranch Dressing
- ♥ Seasonal Fruit and Berry Platter with Yogurt Dressing
- ♥ Domestic Cheese and Assorted Cracker Display

PASSED

(Select Four)

- ♥ Tuscan Stuffed Mushroom Caps
- ♥ Spanakopita
- ♥ Poached Shrimp with Wasabi Cream
- ♥ Petite Reuben Squares
- ♥ Stuffed Peppadew Peppers
- ♥ Tomato Basil Bruschetta
- ♥ Smoked Salmon Canape
- ♥ BBQ Beef Filo Cups
- ♥ Spinach and Artichoke Crostini
- ♥ Breaded Artichoke Hearts Parmesan
- ♥ Mini Coconut Shrimp
- ♥ Water Chestnuts Wrapped in Apple Bacon
- ♥ Prosciutto Wrapped Asparagus
- ♥ Shrimp Cocktail

SALAD

(Select One)

- ♥ Strawberry Mandarin Romaine with Creamy Balsamic Dressing
- ♥ Iceberg Wedge
- ♥ Caesar

Dressings

Balsamic Vinaigrette	Ranch
Raspberry Vinaigrette	French
Paris	Italian

Main Course Selections

ENTREES

(Select Two)

- ♥ **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
- ♥ Eight-Ounce South African Lobster Tail with Drawn Butter
- ♥ Grilled Free-Range Domestic Lamb Chops with Rosemary Demi-Glace

VEGETABLES

(Select One)

- ♥ Grilled Zucchini, Yellow Squash and Bell Peppers
- ♥ Asparagus Bundle Tied with Leek Ribbon

ACCOMPANIMENTS

(Select One)

- ♥ Risotto Cakes with Cracked Black Pepper, Asiago Cheese and Saffron Sauce
- ♥ Boursin Cheese Idaho Rosette
- ♥ Gruyere Potatoes
- ♥ Cracked Black Peppercorn and Asiago Cheese Risotto
- ♥ Yukon Gold Potatoes with Fresh Dill Butter
- ♥ Sour Cream and Chive Redskin Potatoes

Beverages

Gold Bar Package

\$160.00 per person, all inclusive

Wedding Beverage Packages

Silver Package

Svedka Vodka

Gordon's Gin

Bacardi Rum

Jim Beam Bourbon

Dewar's Scotch

Montezuma Tequilla

Windsor Canadian Whiskey

Peach Schnapps

Cabernet

Chardonnay

White Zinfandel

Draft Beer-

Coors Light and Yuengling

Gold Package

Tito's Vodka

Beefeater Gin

Bacardi Rum

Jack Daniel's Bourbon

Johnny Walker Black Scotch

Captain Morgan Spiced Rum

Jose Cuervo Gold Tequilla

Seagram's V.O. Whiskey

Peach Schnapps

Bailey's Irish Cream

Cabernet

Chardonnay

Pinot Noir

Reisling

Draft Beer-

Coors Light and Yuengling

Bottled Beer-

Heineken and Miller Lite

- ♥ Upgrade from Silver to Gold - \$7.00 per person
- ♥ Additional one-hour open bar - \$7.00 per person
- ♥ Wine Service during Dinner - \$4.95 per person
- ♥ Champagne Toast for All Guests - \$2.75 per person

All Beverage Packages include Mixers, Soft Drinks, Iced Tea and Coffee