

# *South Hills Country Club*

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## *Wedding Packages*



*Life's Highlights*



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# W edding 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



# W edding Buffet Dinner Menus

## **Passed Hors d'Oeuvres** / Select Four

Hot Sausage Stuffed Mushrooms 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'Oeuvres** / 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

### **Dressing 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 )

## **Entrées** / Select Two

### **Chicken**

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

### **Seafood**

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

## **Pasta** / Select One

Bow Ties / Ziti / Gemelli / Fussili / 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 Almandine / Fresh Garden Medley / Broccoli Au Gratin

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

# W edding 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 hor d'oeuvre per person*

## **Stationed Hors d'Oeuvres** / 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

### **Dressing Available:**

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

## **Entrées** / 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 Portabella Mushrooms and Fresh Herb Butter

## **Vegetable Selections** / Choice of One

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

## **Accompaniments** / Choice of One

Cracked Black Pepper and Asiago Risotto

Sour Cream and Chive Redskins

New Potatoes with Rosemary Butter

Yukon Gold Potatoes with Fresh Dill Butter

Petite Red, Purple and White Idaho Potatoes

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



# W edding 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

### **Dressing Available:**

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

## **Entrées** / Select up to Three

Nine-Ounce Boursin Topped Filet Mignon with Shiitake Mushrooms & 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 Portabella Mushrooms, Artichokes, Red Bell Peppers, Asparagus, and Sau-  
téed 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

Sour Cream and Chive Redskins

New Potatoes with Rosemary Butter

Yukon Gold Potatoes with Fresh Dill Butter

Petite Red, Purple and White Idaho Potatoes

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

# W edding 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'Oeuvres** / Select Two

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  
Caesar Salad with Toasted Croutons and Shredded Parmesan Cheese  
Iceberg Wedge Salad with Bleu Cheese

## **Entrées**

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

## **Vegetable Selections** / Select One

*Grilled Vegetables* - Zucchini, Yellow Squash, 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**



# W edding Beverage Packages

## Gold Package

Tito's Vodka  
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

### ***WINE-Woodbridge***

Cabernet  
Chardonnay  
Pinot Noir  
Reisling

### ***Draft Beer***

Coors Light and Yuengling

### ***Bottled Beer***

Heineken and Miller Light

\$29.95 per adult plus a 7% Alcohol Tax  
and 22% Service Charge.

\*Additional one hour \$6.50 per adult

## Silver Package

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

### ***WINE-Woodbridge***

Cabernet  
Chardonnay  
White Zinfandel

### ***Draft Beer***

Coors Light and Yuengling

\$25.95 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