2012 Wedding Package Includes:

Reception Hors d'oeuvres and Four Hour Bar Package
Call Brands, Domestic and Imported Beers,
House Wine and Soft Drinks

Champagne Toast for you and all of your guests
Freixenet Champagne
A light sparkling wine with
lush fruit flavors and a clean, long lasting finish

Dinner
Choice of Salad and Entrée served with
Chef's selected Vegetable and Starch,
Fresh Rolls and Coffee Service

Selection of Ivory or White Floor Length Linens/Napkins

Cake Cutting and Bartender Fees

On-Site Event Coordinator

Private Club Atmosphere

Diamond Run Golf Club 132 Laurel Oak Drive Sewickley, Pa 15143 (412) 741.2020

Reception Hors d'oeuvres

Your reception will include the following displays:

**Seasonal Garden Vegetable Crudite with Herbed Buttermilk Dip*

** Imported and Domestic Cheese Presentation with Wholegrain Mustard & Assorted Crackers*

** Seasonal Melon, Berries and Exotic Fruit Display with Yogurt Dip*

In addition, please choose (3) passed items from the following selections:

Chilled Hors d 'oeuvres

Raspberry Brie Canapés
Smoked Salmon & Dill Cream Cheese on Pumpernickel
Bleu Cheese, Walnut & Endive Canapes
Tomato & Basil Bruschetta

Hot Hors d' oeuvres

Mini Beef Wellington
Stuffed Mushrooms with Crabmeat or Savory Sausage
Miniature Crab Cakes with Red Pepper Chipolte Aioli
Feta Cheese and Spinach Wrapped in Phyllo
Scallops Wrapped in Bacon

Dinner Selections

Salads
Please select one

Diamond Run Signature Chopped Salad
Raspberry Champagne Vinaigrette

Romaine Lettuce with Toasted Walnuts, Pears, Bleu Cheese
Champagne Vinaigrette

Traditional Caesar Salad with Shaved Parmesan, Homemade Croutons
Classic Caesar Dressing

Entrées

Select up to 2 Entrée Choices – Vegetarian Entrees Available

$89.00 package price includes:

Grilled Atlantic Salmon
Dill Cream Sauce

Cranberry & Almond Crusted Chicken
Maple Bourbon Sauce

Herb Crusted Porkloin
Apple Raisin Chutney Stuffing

Parmesan Grouper
Smoked Tomato Buerre Blanc

Balsamic & Mushroom Chicken Breast
Dijon Mustard Sauce

$99.00 package price includes:

Rosemary Garlic Crusted Prime Rib of Beef
With Horseradish Sauce

Crabmeat Stuffed Pauppiette of Sole
Lobster Truffle Cream Sauce

Grilled Filet Mignon
Caramelized Shallot and Port Wine Demi-Glace

Jumbo Lump Crab Cakes
Roasted Corn Salsa and Whole Grain Mustard-Leek Cream

$109.00 package price includes:

Beef Wellington
Mushroom Duxelle Puff Pastry

Grilled Atlantic Salmon & Chicken Breast
Lemon Beurre Blanc Sauce

Grilled Petite Filet & Jumbo Lump Crab Cakes
Port Wine Demi-Glace and Lobster Sauce

Wedding Package Enhancements

Hors d'oeuvres
~ Additional reception display
$3.95/person

Soup Course
$3.55/person
~ She Crab Bisque
~ Italian Wedding Soup with Veal Meatballs
~ Tomato Florentine

Wedding Package includes the following Call Brands:
~ Smirnoff Vodka, Beefeater's Gin, Bacardi Silver Rum,
Jim Beam Bourbon, Grants Scotch, Seagram's Windsor Whiskey, Cuervo Gold Tequila,
~ Domestic and Imported Beer
~ La Terre White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon

Bar Upgrades

Premium Liquor Brands
additional $7.75/person
~ Stolichnaya Vodka, Tanqueray Gin, Captain Morgan Rum
Jack Daniels Bourbon, Dewar's Scotch, Johnnie Walter Red Whiskey, Cuervo 1800 Tequila,
~ Domestic and Imported Beer
~ Beringer Meridian Chardonnay, Merlot, Cabernet Sauvignon, Beringer White Zinfandel

Super-Premium Liquor Brands
additional $8.75/person
~ Ketel One Vodka, Bombay Sapphire Gin, 10 Cane Rum,
Makers Mark Bourbon, Chivas Scotch, Crown Royal Whiskey, Tres Generaciones Tequila
~ Domestic and Imported Beer
~ Beringer "Founder Reserve" White Zinfandel, Chardonnay, Cabernet Sauvignon, Merlot

Additional One Hour Bar
Call Brands
$4.50/person
Premium Brands
$5.50/person
Super-Premium Brands
$6.50/person

Wine Service During Dinner
House - $27.00/bottle
Premium -$30.00/bottle
Super Premium - $35.00/bottle

If you have a special request...just ask!

May we suggest unique ways to create lasting impressions
Preferred pricing available through our exclusive vendors...

Award Winning Ice Sculptures
Custom priced according to design

Chocolate Fountain
Accompanied by an array of delicious dipping items
$9.95 per guest
(50 guest minimum)

Chocolate Monogrammed Cake Plates
$1.25/guest

Chocolate Dipped Strawberries
$3.50/guest

Wine Tasting Bar
Just like the wineries…..allow our sommelier to charm your guests with their knowledge of wines
Priced according to wine choice

Martini Bar
Liquors frozen in blocks of ice with flowers
Custom Martini's made from your names or initials
Priced according to liquor choice

Specialty Linens
priced according to choice

Chair Covers
Priced according to choice

Florist
Custom priced per event

Valet Parking
$150.00 + gratuity

Cappuccino & Espresso Bar
$7.95 per person

After-Dinner Drink Station
Priced per level of liquor

Flambé Station
Choice: Banana's Foster, Raspberry Flambé, Cherries Jubilee
$8.95 per guest + Chef Fee of $70.00

Rental Fee for Tent, including White Chairs
$750.00

Prices are subject to 20% Service Charge, 7% PA Sales Tax & 7% Allegheny County Alcohol Tax