



2016 Wedding Package Includes:

- ~ Reception Hors d'oeuvres*
- ~ (4) Hour Open Bar – Call Brands*
- ~ Champagne Toast for you and all of your guests*
- ~ (4) Course Sit Down Dinner*
- ~ Selection of Ivory or White Floor Length Linens/Napkins*
- ~ Cake Cutting and Bartender Fees*
- ~ On-Site Event Coordinator*
- ~ Private Club Atmosphere*

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 Whole Grain Mustard & Assorted Crackers
- ~ Seasonal Melon, Berries and Fruit Display with Yogurt Dip

In addition, please choose (4) passed items from the following selections:

Chilled Hors d'oeuvres

- ~ Maytag Bleu Cheese & Pear Tartlets
- ~ Classic Smoked Salmon & Dill Cream Cheese on Pumpernickel
- ~ Antipasto Mozzarella & Vegetable Skewer drizzled w/ Balsamic
 - ~ Tomato & Basil Bruschetta
 - ~ Goat Cheese & Wild Mushroom w/ Thyme Bruschetta
 - ~ Beef Tenderloin Canapes with Gorgonzola & Arugula
 - ~ Bacon wrapped Date w/ Manchego Cheese

Hot Hors d'oeuvres

- ~ Mini Beef Wellington
- ~ Stuffed Mushrooms with Crabmeat or Savory Sausage
- ~ Miniature Crab Cakes with Red Pepper Chipotle Aioli
 - ~ Feta Cheese and Spinach Wrapped in Phyllo
 - ~ Scallops Wrapped in Bacon
- ~ New Zealand Lamb Lollipops served with Rosemary Mint Sauce
 - ~ Thai Chicken Satay w/ Peanut & Cilantro Sauce
 - ~ Vegetable Spring Rolls w/ Sweet Soy Dipping Sauce
- ~ Mediterranean Chicken Satay w/ Oven Dried Tomato & Tzatziki Sauce

4-Hour Bar Package, includes the following

Call Brands

- ~ Absolut Vodka, Beefeater's Gin, Captain Morgan Spiced Rum, Jim Beam Bourbon, Dewars Scotch, Seagram's 7 Whiskey, Jose Cuervo Tequila,

Domestic & Imported Beers:

House Wine:

- ~ La Terre Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel

Dinner Selections

Salads

(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
- ~ Warm Rolls & Butter

Entrées

Select up to 2 Entrée
(Vegetarian Entrees Available)

**** Entrée Choices - \$114..00 per person ****

~ Grilled Atlantic Salmon
Dill Cream Sauce

~ Cranberry & Almond Crusted Chicken Breast
Maple Bourbon Sauce

~ Chicken Mediterranean
Spinach, Sundried Tomato, Pine Nuts, & Feta Cheese Stuffing

~ Parmesan-Crusted Grouper
Smoked Tomato Buerre Blanc

~ Honey Dijon Chicken Breast
Herbs, Honey, Dijon Mustard Sauce

~ NY Strip Steak
14oz Grilled to Perfection

**** Entrée Choices - \$124.00 per person ****

~ Rosemary Garlic Crusted Prime Rib of Beef
Horseradish Cream Sauce

~ Crabmeat Stuffed Paupiette of Sole
Lobster Truffle Cream Sauce

~ Grilled 8oz Filet Mignon
Maitre D' Butter

~ Grilled Petite Filet Mignon w/ Port Wine Demi-Glace
Paired with

Jumbo Lump Crab Cake w/ Roasted Corn Salsa and Whole Grain Mustard-Leek Cream

~ Grilled Atlantic Salmon & Crab-Stuffed Jumbo Shrimp
Lemon Beurre Blanc Sauce

Desserts

(select one)

~ French Vanilla Ice Cream

~ Fruit Sorbet

~ Chocolate Mousse

~ Fresh Seasonal Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Teas

Wedding Package Enhancements

Reception Displays

\$4.95/person

Hors D'oeuvres

Menu price

Soup Course

\$4.25/person

~ She Crab Bisque

~ Traditional Italian Wedding Soup

~ Tomato Florentine

~ French Onion

Bar Upgrades

Premium

~ Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum

Jack Daniels Bourbon, Dewar's Scotch, Canadian Club Whiskey, Saiza Blue Tequila,

~ Domestic and Imported Beer

~ Rex Goliath Chardonnay, Beringers Founders Estate Merlot, Cabernet Sauvignon

Woodbridge White Zinfandel

***** Additional \$8.95/person***

Super-Premium

~ Grey Goose Vodka, Bombay Sapphire Gin, 10 Cane Rum,

Knob Creek Bourbon, Chivas Scotch, Crown Royal Whiskey, Hornitos Reposado Tequila

~ Domestic and Imported Beer

~ Mark West Chardonnay, Beringers Founders Estate Cabernet Sauvignon, Chateau St. Jean Merlot Woodbridge White

Zinfandel

***** Additional \$9.95/person***

Additional One Hour Bar

Call

\$6.75/person

Premium

\$7.75/person

Super-Premium

\$8.75/person

Wine Service During Dinner

House - \$27.00/bottle

Premium - \$33.00/bottle

Super Premium - \$40.00/bottle

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

*All food and beverage purchases are subject to an automatic 20% Service Charge,
a portion of which may be distributed by the Club to certain food beverage service employees.*

The Service Charge is not a tip or gratuity.

Subject to all applicable sales tax

*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

\$10.95 per guest

(50 guest minimum)



Chocolate Monogrammed Cake Plates

\$2.00 per guest



Chocolate Dipped Strawberries

\$36.95 per dozen



Candy Bar

An assortment of your favorite sweet treats, displayed creatively, for all your guests to enjoy

\$7.95/guest



The Traditional "Pittsburgh" Cookie Table

Bring your own – Traying Fee \$150

OR

We can create an amazing table of your favorites

\$8.95 per person (4-5 cookies per person)



Specialty Linens

Priced according to choice



Chair Covers

Priced according to choice



Florist

Custom priced per event



Valet Parking

\$175.00 + gratuity



Cappuccino & Espresso Bar

\$8.95 per person



After-Dinner Drink Station

Priced per level of liquor



Flambé Station

Choice: Bananas Foster, Raspberry Flambé, Cherries Jubilee

\$9.95 per guest + Chef Fee of \$100.00



Rental Fee for Tent, including White Chairs

\$800.00