



Banquet Menus

SOUTH HILLS COUNTRY CLUB



PLATED BREAKFAST ENTREES

\$28 PER PERSON | 25 MINIMUM GUEST

ALL PLATED BREAKFAST ENTREES INCLUDE ASSORTED MUFFINS, DANISHES
COFFEE, DECAF COFFEE, TEA, AND ASSORTED JUICES

THE SOUTH HILLS SCRAMBLE

SCRAMBLED EGGS WITH
HAM, ONION, MUSHROOM
AND CHEESE WITH HASH
BROWNS OR HOME FRIES

SCRAMBLED EGGS AND CHIVES

CHOICE OF BACON, SAUSAGE
OR HAM WITH HASH BROWNS
OR HOME FRIES

HUEVOS RANCHEROS

SERVED ON FRIED
TORTILLAS WITH BEANS,
EGG, AND FRESH SALSA

EGGS BENEDICT

POACHED EGGS WITH CANADIAN
BACON ON AN ENGLISH MUFFIN
TOPPED WITH HOLLANDAISE
SAUCE WITH CHOICE OF HASH
BROWNS OR HOME FRIES

BREAKFAST BURRITO

EGGS, CHEESE, HASH BROWNS,
SALSA AND CHOICE OF BACON OR
SAUSAGE

CORNFLAKE CRUSTED FRENCH TOAST

TOPPED WITH MACERATED
BERRIES AND CHANTILLY
CREAM

*Restrictions Apply, All Prices are Subject to a 22% House Charge and Applicable Sales Tax

LUNCH SALADS

ALL PRICES ARE PER PERSON

ALL LUNCH SALADS ARE SERVED WITH ROLLS AND BUTTER, COFFEE, TEA AND YOUR CHOICE OF ICE CREAM OR SHERBET

SHCC CHOPPED COBB SALAD

SEASONAL GREENS WITH DICED CHICKEN BREAST, BACON, EGGS, ONIONS, TOMATOES, AND BLEU CHEESE CRUMBLES WITH CHOICE OF DRESSING

19

CHINESE CHICKEN SALAD

NAPA CABBAGE, SNOW PEAS, CARROTS, GREEN ONIONS, PEANUTS, FIVE SPICE CHICKEN, MANDARIN ORANGES WITH SESAME DRESSING

19

GRILLED CHICKEN CAESAR SALAD

SLICED, MARINATED CHICKEN BREAST TOSSED WITH CRISP ROMAINE LETTUCE, PARMESAN CHEESE, HOMEMADE CROUTONS WITH CAESAR DRESSING

19

GREEK CHICKEN SALAD

SLICED GRILLED CHICKEN BREAST, TOSSED WITH KALAMATA OLIVES, TOMATOES, RED ONIONS, ARTICHOKE HEARTS, SPINACH AND FETA CHEESE WITH A CREAMY HERB DRESSING

19

BLACKENED ATLANTIC SALMON

BLACKENED SALMON ATOP BOSTON BIBB LETTUCE, BEETS, ROASTED CORN, TOASTED SUNFLOWER SEEDS, GOAT CHEESE WITH TOMATO VINAIGRETTE

24



PLATED LUNCH ENTREES

ALL PRICES ARE PER PERSON

ALL PLATED LUNCH ENTREES INCLUDE STARTER SALAD, CHEF CHOICE OF A STARCH, VEGETABLES, ROLLS AND BUTTER, CHOICE OF ICE CREAM OR SHERBET, COFFEE AND ICED TEA

SAUSAGE AND PENNE MARINARA

FIRE ROASTED RED PEPPER, ITALIAN SAUSAGE, TOMATO & MARINARA SAUCE 22

CHICKEN MARSALA

BONELESS CHICKEN BREAST FINISHED WITH A MARSALA WINE AND FOREST MUSHROOM SAUCE 25.

HERB CHICKEN WITH LEMON SAUCE

CHICKEN BREAST MARINATED IN FRESH HERBS AND FINISHED WITH A LEMON HERB SAUCE 25

CHICKEN PARMESAN

CHICKEN BREAST BAKED WITH A MARINARA SAUCE, SERVED OVER SPAGHETTI AND TOPPED WITH MOZZARELLA AND PARMESAN CHEESE 25

PAN-SEARED ATLANTIC SALMON

SERVED WITH A CUCUMBER-AVOCADO RELISH 27

ANGUS TOP SIRLOIN

BROILED AND TOPPED WITH A FOREST MUSHROOM DEMI GLAZE 29

NEW YORK STEAK SANDWICH

OPEN-FACED CHARBROILED STEAK ON GRILLED SOURDOUGH BREAD TOPPED WITH FRIED ONIONS 29.

ENGLISH CUT PRIME RIB

OVEN-ROASTED AND SERVED WITH AU JUS AND CREAMED HORSERADISH 36

HAND PASSED HORS D' OEUVRES

100 PIECE SERVINGS

CHILLED

- STUFFED CHERRY TOMATOES WITH RATATOUILLE 150.
- SEASONAL MELON WRAPPED WITH PROSCIUTTO 175.
- BRUSCHETTA OF PORTOBELLO MUSHROOM, GARLIC, TOMATO AND PESTO 200.
- OYSTERS ROCKEFELLER 200.
- HOT HOUSE CUCUMBER WITH BLACKENED TUNA AND MANGO 275.
- SEARED AHI TUNA ON A WONTON TOPPED WITH A WASABI CREAM 300.
- CRAB CLAWS ON ICE MARKET PRICE
- JUMBO SHRIMP COCKTAIL ON ICE MARKET PRICE

HOT

- SPRING ROLLS (VEGETARIAN) WITH SWEET AND SOUR SAUCE \$150
- WILD MUSHROOM PARMESAN RISOTTO CAKES WITH HERBED AIOLI \$150
- CHICKEN SATE WITH PEANUT SAUCE \$175
- CHICKEN WONTONS WITH ORANGE SOY SAUCE \$175
- MINI CHICKEN TOSTADAS WITH SALSA VERDE \$175
- SPANAKOPITA (PHYLLO TRIANGLE FILLED WITH SPINACH AND FETA CHEESE) \$175
- COCONUT SHRIMP WITH PLUM SAUCE \$250
- NEW YORK STRIP LOIN PINWHEELS WITH BÉARNAISE SAUCE \$250
- MINI CRAB CAKES WITH MANGO CAPER REMALOUE \$275
- LOBSTER MEDALLIONS WITH CRÈME FRAICHE AND SEVRUGA CAVIAR MARKET PRICE

DISPLAYED HORS D' OEUVRES

SERVES 75 GUEST

- VEGETABLE CRUDITÉ WITH DIP 150
- SLICED SEASONAL FRUIT 175
- IMPORTED AND DOMESTIC CHEESE AND CRACKERS 250
- IMPORTED BRIE CHEESE BAKED IN PUFF PASTRY 275
- SMOKED SALMON WITH CAPERS, ONIONS AND EGGS 275

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STARTER SALAD SELECTIONS

ALL PRICES PER PERSON

CALIFORNIA FIELD GREENS

MIXED FIELD GREENS WITH ROMA TOMATOES, ROASTED SUNFLOWER SEEDS, SLICED CUCUMBERS AND BEET CURLS WITH BALSAMIC VINAIGRETTE 8

TRADITIONAL CAESAR

TOSSED ROMAINE HEARTS WITH HOMEMADE GARLIC CROUTONS AND SHAVED PARMESAN CHEESE WITH A TRADITIONAL CAESAR DRESSING 10

CITRUS FIELD GREENS

MIXED GREENS, MANDARIN ORANGES, CANDIED PECANS, BLEU CHEESE CRUMBLES AND A YOGURT MARMALADE DRESSING 11

PLATED VEGETARIAN & VEGAN ENTREES

HONEY GINGER TOFU STIR FRY 25

Carrots, Onions, Bok Choy, Asparagus, Broccoli, and Bell Peppers Served Over Rice

STUFFED PORTOBELLO MUSHROOM 25

Tomatoes, Quinoa, Onions, Spinach, Bell Peppers, Artichoke, and Marinara Sauce Served Over Orzo Pasta

TOMATO BASIL PENNE PASTA 25

Onions and Spinach in a Creamy Cashew Sauce

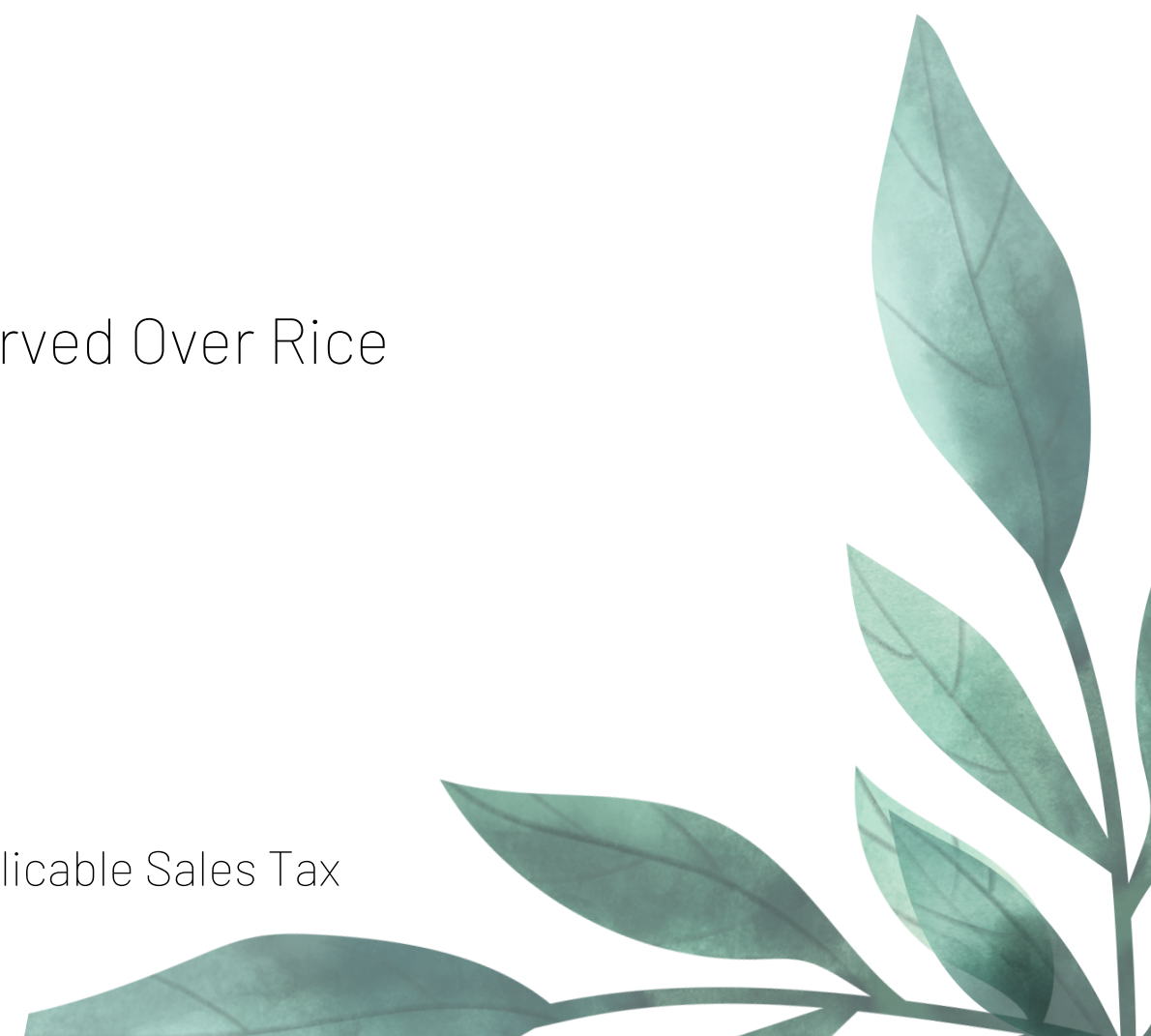
VEGAN JAMBALAYA 25

Onions, Garlic, Bell Peppers, Carrots, Chick Peas, and Kidney Beans Served Over Rice

AVOCADO PESTO ZOODLES 25

Spiralized Zucchini "Noodles" with Spinach and Sundried Tomatoes

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PLATED DINNER ENTREES

ALL PRICES ARE PER PERSON

ALL PLATED DINNER ENTREES INCLUDE YOUR CHOICE OF STARTER SALAD, YOUR CHOICE OF A STARCH AND SEASONAL VEGETABLES, CHOICE OF ICE CREAM OR SHERBET, ROLLS AND BUTTER, COFFEE AND TEA

CHICKEN MARSALA

AIRLINE CHICKEN BREAST, SAUTÉED AND FINISHED WITH A MARSALA WINE AND FOREST MUSHROOM SAUCE

33

CHICKEN CORDON BLEU

BONELESS CHICKEN BREAST STUFFED WITH BLACK FOREST HAM AND SWISS CHEESE, TOPPED WITH MORNAY SAUCE

34

TEQUILA SALMON

SALMON DRIZZLED WITH TEQUILA SAUCE SERVED WITH WHITE RICE AND ASPARAGUS

38

PRIME RIB OF BEEF AU JUS

SLOW ROASTED AND SERVED WITH CREAMED HORSERADISH

48

PACIFIC SWORDFISH

BLACKENED AND SERVED WITH A CAPER REMALOUDE

36

CHICKEN FLORENTINE

BONELESS CHICKEN BREAST STUFFED WITH GOAT CHEESE AND FRESH SPINACH, TOPPED WITH LEMON BUTTER SAUCE AND SERVED ON A BED OF ANGEL HAIR PASTA

34

BLACK ANGUS FILET MIGNON

CHARBROILED TO PERFECTION AND FINISHED WITH A CLASSIC FOREST MUSHROOM DEMI-GLACE

44

NEW YORK STEAK

PAN SEARED AND SERVED WITH A GREEN PEPPERCORN PORT WINE REDUCTION

41

FILET MIGNON AND SHRIMP BAYONET

PETIT FILET WITH CARAMELIZED ONIONS AND MUSHROOMS IN A PORT WINE DEMI-GLACE, TWO JUMBO PRAWNS WITH HONEY MUSTARD GLAZE

54

*Please contact the Banquet & Catering Manager for any other dietary accommodations

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SPECIALTY DESSERT STATION

ALL PRICES ARE PER PERSON | MINIMUM OF 75 GUEST

ASSORTED COOKIES AND BROWNIE BITES 6

Chocolate Chip, Peanut Butter, White Chocolate Macadamia Nut, Oatmeal Raisin And Chocolate Brownie Bites

CHOCOLATE STRAWBERRY STATION 9

Dipped in Dark Chocolate and White Chocolate Decoration

SEASONAL FRUIT COBBLER STATION 9

Served with Vanilla Ice Cream

ICE CREAM SUNDAE STATION 10

Chocolate and Vanilla Ice Cream, Accompanied by Caramel and Chocolate Sauce, Chopped Nuts, Strawberries, Chocolate Shavings, Chopped Nuts, Whipped Cream and Cherries

PLATED DESSERT

ALL PRICES ARE PER PERSON

LEMON TART 9

SEASONAL BREAD PUDDING 9

served with vanilla bean ice cream

CHOCOLATE GANACHE MOUSSE PIE 9

MOLTEN LAVA CAKE 9

served with vanilla bean ice cream

NEW YORK CHEESECAKE 9

with raspberry sauce

TIRAMISU TORTE 9

with grand marnier

KIDS MENU

\$17 PER PERSON

GRILLED CHEESE SANDWICH

HAMBURGER WITH FRIES

CHEESEBURGER WITH FRIES

MACARONI AND CHEESE

HOT DOG WITH FRIES

SPAGHETTI WITH MARINARA SAUCE

CHICKEN BREAST WITH VEGETABLES

TWO CHICKEN TENDERS WITH RANCH

PEANUT BUTTER AND JELLY SANDWICH

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Extras

ADDITIONAL BARTENDER/PORTABLE BAR	\$150 EACH
ADDITIONAL TIME	\$2000 PER HOUR
BEVERAGE STATION	\$2 PER PERSON
coffee & hot tea or lemonade & iced tea	
CAKE CUTTING FEE	\$2.50 PER PERSON
CARVER(NEEDED FOR ALL CARVING STATIONS)	\$75 EACH
CHAIR REMOVAL	\$600
CHIAVARI CHAIRS(WHITE)	\$5 EACH
COCKTAIL TABLES	\$10 EACH
DANCE FLOOR(INCLUDED IN WEDDING PACKAGE)	\$150
LOUNGE ATTENDANT (MANDATORY FOR 100+ GUESTS)	\$150
MICROPHONE	\$10
MIMOSA STATION	\$12 PER PERSON
NON-HOUSE COLOR NAPKINS	\$0.50 EACH
NON-HOUSE COLOR TABLE CLOTHS	\$1 EACH
OUTSIDE DESSERT FEE	\$1.50 PER PERSON
PIANO	\$50
PODIUM	\$25
PRIME RIB UPGRADE	MARKET PRICE
PROJECTOR	\$25
ROSE GARDEN WEDDING CEREMONY	\$1500 OR \$10 PP
SCREEN(7 FT X 5 FT)	\$25



FAQ's

WHAT IS YOUR BOOKING POLICY?

SOUTH HILLS COUNTRY CLUB WILL TAKE BANQUET RESERVATIONS UP TO ONE YEAR IN ADVANCE. THE CLUB WILL HOLD A DATE FOR A CLIENT FOR 3 DAYS ONLY. THE DATE WILL REOPEN IF A CONFIRMATION AGREEMENT HAS NOT BEEN CONTRACTED. A DATE WILL BE CONSIDERED CONFIRMED UPON RECEIPT OF A DEPOSIT AND SIGNED CATERING CONFIRMATION AGREEMENT.

HOW MUCH OF A DEPOSIT IS REQUIRED TO BOOK?

DEPOSIT AMOUNTS WILL VARY DEPENDING ON THE DAY, DATE, TIME, AND ROOM(S) IN THE REQUEST. PLEASE CONTACT THE CATERING AND EVENTS MANAGER FOR ESTABLISHED DEPOSIT AMOUNTS. DEPOSITS CANNOT BE CHARGED TO A MEMBERSHIP ACCOUNT. DEBIT CARDS, CREDIT CARDS, PERSONAL CHECKS, CASHIER'S CHECKS, AND MONEY ORDERS ARE ACCEPTED, PAYABLE TO: SOUTH HILLS COUNTRY CLUB. A DATE WILL BE CONSIDERED CONFIRMED UPON RECEIPT OF A DEPOSIT AND SIGNED CATERING CONFIRMATION AGREEMENT. ALL DEPOSITS FOR DECEMBER EVENTS ARE NON-REFUNDABLE.

WHAT ARE THE FOOD & BEVERAGE MINIMUM REQUIREMENTS?

FOOD & BEVERAGE MINIMUMS WILL VARY DEPENDING ON THE DAY, DATE, TIME, AND ROOM(S) IN REQUEST. PLEASE CONTACT THE CATERING AND EVENTS MANAGER FOR AN ESTABLISHED MINIMUM EXPENDITURE. ALL FOOD AND BEVERAGE MUST BE PROVIDED BY SOUTH HILLS COUNTRY CLUB AND CONSUMED ON THE PREMISES. NO FOOD OR BEVERAGE WILL BE ALLOWED TO LEAVE THE FACILITY WITH THE CLIENT OR GUESTS. NO OUTSIDE FOOD OR BEVERAGE OF ANY KIND WILL BE PERMITTED AT SOUTH HILLS COUNTRY CLUB BY THE CLIENT OR GUESTS UNLESS THE CATERING AND EVENT MANAGER HAS GIVEN PRIOR APPROVAL. FOOD & BEVERAGE TOTALS BEFORE HOUSE CHARGE AND TAX WILL COUNT TOWARDS YOUR MINIMUM EXPENDITURE. PLEASE NOTE: ALL FOOD & BEVERAGE SELECTIONS ARE SUBJECT TO A 22 PERCENT OF HOUSE CHARGE AND CURRENT SALES TAX. ALL MENU PRICES ARE SUBJECT TO CHANGE WITH THIRTY DAYS' NOTICE.



FAQ's

WHEN DO WE MEET TO COORDINATE DETAILS?

WE ARE MORE THAN HAPPY TO COORDINATE DETAILS VIA TELEPHONE AND/OR EMAIL. IF YOU WOULD LIKE TO SCHEDULE A FACE-TO-FACE MEETING, TOUR, OR FOOD TASTING, PLEASE CONTACT THE CATERING AND EVENTS MANAGER. FINAL GUEST COUNT AND MENU SELECTIONS ARE DUE NO LATER THAN SEVEN (7) DAYS BEFORE THE EVENT AND WILL NOT BE SUBJECT TO REDUCTION. THE CLUB WILL SET UP AND PREPARE FOR 5% OVER THE FINAL GUARANTEED NUMBER.

IS THERE A REQUIRED DRESS CODE TO FOLLOW?

HOSTS ARE RESPONSIBLE FOR SEEING THAT THEIR GUESTS ADHERE TO THE CLUB DRESS CODE. THE FOLLOWING TYPES OF CLOTHING ARE PROHIBITED IN THE CLUBHOUSE: T-SHIRTS, TANK TOPS, HALTER OR EXTREME TOPS, SHORTS, SCRUBS, WARM-UP SUITS, BATHING SUITS, AND HATS. VISIBLE UNDERGARMENTS AND EXPOSED MIDRIFTS ARE NOT ALLOWED. DENIM MAY BE WORN IN THE CLUBHOUSE; HOWEVER, IT MUST BE IN GOOD CONDITION, WITHOUT HOLES, RIPS, FRAYS, OR ACID WASH. HOSTS ARE RESPONSIBLE, BUT NOT LIMITED TO, SEEING THAT THEIR GUESTS CONFORM TO THE CLUB DRESS CODE AND STAY IN APPROPRIATE BANQUET AREAS.

DOES SHCC HAVE SPECIFIC VENDORS WE ARE REQUIRED TO WORK WITH?

ALL FOOD AND BEVERAGE MUST BE PROVIDED BY SOUTH HILLS COUNTRY CLUB. WE ARE OPEN TO WORKING WITH OTHER VENDORS REGARDING LINEN, FLOWERS, DECOR, MUSIC ETC. PLEASE CONTACT THE CATERING AND EVENTS MANAGER FOR OUR LIST OF VENDORS.

WHEN CAN I DROP-OFF ITEMS & SETUP?

FAMILY AND/OR FRIENDS CAN ARRIVE ONE (1) HOUR PRIOR TO THE START OF THE EVENT TO ASSIST WITH SETUP. PLEASE CONTACT THE CATERING AND EVENT MANAGER TO ESTABLISH A DATE AND TIME TO DROP-OFF ANY ITEMS THAT WILL NEED TO BE STORED IN OUR CLUBHOUSE UNTIL THE START OF YOUR EVENT.



FAQ's

AS THE EVENT HOST, WHAT AM I LIABLE FOR?

THE HOST IS RESPONSIBLE FOR ALL MERCHANDISE, ARTICLES, OR VALUABLES BY THE CONCLUSION OF THE EVENT. SOUTH HILLS COUNTRY CLUB IS NOT RESPONSIBLE FOR ANY DAMAGE OR LOSS TO ANY MERCHANDISE, ARTICLES, OR VALUABLES BELONGING TO THE HOST OR THEIR GUESTS LOCATED ON CLUB PROPERTY PRIOR TO, DURING, OR SUBSEQUENT TO ANY FUNCTION. THE HOST IS RESPONSIBLE FOR ANY DAMAGES INCURRED BY THE CLUB BY THEM OR THEIR GUESTS, INCLUDING ANY DAMAGES INVOLVING THE USE OF AN INDEPENDENT CONTRACTOR ARRANGED BY THE HOST OR THEIR REPRESENTATIVES.

WHAT IS YOUR CANCELLATION POLICY?

IN CASE OF CANCELLATION OF AN EVENT AFTER THE DEPOSIT IS GIVEN, SAID DEPOSIT IS NON-REFUNDABLE AND THEREFORE IS FORFEITED. DEPOSITS MAY BE TRANSFERRABLE ONLY AT THE DISCRETION OF THE GENERAL MANAGER. CANCELLATIONS MUST BE MADE DIRECTLY WITH THE CLUB IN WRITING. ALL DEPOSITS FOR DECEMBER EVENTS ARE NON-REFUNDABLE.

