



Banquet Menus

SOUTH HILLS COUNTRY CLUB





Breakfast Options



BREAKFAST BUFFETS

ALL PRICES ARE PER PERSON. ALL BUFFETS ARE HOSTED FOR 1.5 HOURS

CONTINENTAL BUFFET 23

-MIN OF 10 GUESTS-

ASSORTED BREAKFAST BREADS AND PASTRIES

ASSORTED FRUIT: WATERMELON, CANTALOUPE, HONEYDEW,
GRAPES, STRAWBERRIES, AND PINEAPPLE

CHILLED APPLE, ORANGE, AND CRANBERRY JUICE

COFFEE AND TEA

ADD SCRAMBLED EGGS, CHOICE OF HAM, BACON OR SAUSAGE,
HOME FRIES OR HASH BROWNS FOR \$6 PER PERSON

SH CONTINENTAL BUFFET 27

-MIN OF 10 GUESTS-

ASSORTED BREAKFAST BREADS AND PASTRIES

ASSORTED FRUIT: WATERMELON, CANTALOUPE, HONEYDEW,
GRAPES, STRAWBERRIES, PINEAPPLE, BANANAS, AND SEASONAL
BERRIES

YOGURT AND COTTAGE CHEESE

GRANOLA AND HOT OATMEAL

BAGELS AND CROISSANTS

APPLE, ORANGE, AND CRANBERRY JUICE

COFFEE AND TEA

All Prices are Subject to a 22% House Charge and Applicable Sales Tax



BREAKFAST BUFFETS

ALL PRICES ARE PER PERSON. ALL BUFFETS ARE HOSTED FOR 1.5 HOURS

SUPREME BREAKFAST BUFFET 43

-MINIMUM OF 25 GUEST-

ASSORTED BREAKFAST BREADS AND PASTRIES

ASSORTED FRUIT: WATERMELON, CANTALOUPE, HONEYDEW, GRAPES, STRAWBERRIES, PINEAPPLE, BANANAS, AND SEASONAL BERRIES

YOGURT AND GRANOLA AND HOT OATMEAL

CROISSANTS AND BAGELS

CHILLED APPLE, ORANGE, AND CRANBERRY JUICE

COFFEE AND TEA

CHOICE OF ONE OF THE FOLLOWING SELECTIONS:

EGGS BENEDICT

POACHED EGGS, GRILLED CANADIAN BACON, ENGLISH MUFFIN, HOLLANDAISE SAUCE.
CHOICE OF HAM, BACON, OR SAUSAGE, HOME FRIES OR HASH BROWNS

FRENCH TOAST

THICK-CUT CINNAMON BREAD, WARM SYRUP, SCRAMBLED EGGS, CHOICE OF HAM, BACON, OR SAUSAGE, HOME FRIES OR HASH BROWNS

CHILAQUILES

FRIED TORTILLAS, TOSSED IN SPANISH SALSA, TOPPED WITH CHEESE AND ONION, SCRAMBLED EGGS, CHOICE OF HAM, BACON, OR SAUSAGE, HOME FRIES OR HASH BROWNS
CHILLED JUICE: APPLE, ORANGE, CRANBERRY

BRUNCH BUFFET 53

ALL BUFFETS ARE HOSTED FOR 1.5 HOURS
MINIMUM OF 25 PEOPLE

ASSORTED BREAKFAST BREADS AND PASTRIES

ASSORTED FRUIT: WATERMELON, CANTALOUPE, HONEYDEW, GRAPES, STRAWBERRIES, PINEAPPLE,
BANANAS, AND SEASONAL BERRIES

YOGURT AND GRANOLA

ANTIPASTO TRAY

SMOKED SALMON PLATTER WITH BAGELS, CREAM CHEESE, ONION, AND CAPERS

SCRAMBLED EGGS

BACON AND SAUSAGE

HOME FRIES OR HASH BROWNS

ROASTED CHICKEN WITH A DIJON CREAM SAUCE

PENNE PASTA WITH GARLIC, SUNDRIED TOMATO, BASIL, MUSHROOM, AND OLIVE OIL

CAESAR SALAD AND CARROT SALAD

ASSORTED DESSERTS

CHILLED APPLE, ORANGE, AND CRANBERRY JUICE

COFFEE, HOT TEA, AND ICED TEA

BREAKFAST ENHANCEMENTS

ADDITIONS FOR ANY BREAKFAST BUFFET, PRICE BASED PER PERSON
NOT AVAILABLE INDIVIDUALLY

OMELET BAR 19

prepared to order; diced ham, bacon, sausage, tomato,
onion, spinach, cheese, mushroom, bay shrimp, salsas

BREAKFAST BURRITO STATION 19

scrambled eggs, diced ham, bacon, sausage, tomato,
onion, spinach, cheese, sour cream, avocado, flour tortilla

ASSORTED COLD CEREALS 14

CLASSIC EGGS BENEDICT 19

CARVING ENHANCEMENTS

ADDITIONS FOR ANY BREAKFAST BUFFET, PRICE BASED PER PERSON
NOT AVAILABLE INDIVIDUALLY

PRIME RIB TENDERLOIN 29

HERB CRUSTED BEEF TENDERLOIN 24

All Prices are Subject to a 22% House Charge and Applicable Sales Tax



PLATED BREAKFAST ENTREES

37 PER PERSON | 25 MINIMUM GUEST

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

SOUTH HILLS SCRAMBLE

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

SCRAMBLED EGGS AND CHIVES

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

HUEVOS RANCHEROS

FRIED TORTILLA TOPPED
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



Lunch Options



PLATED 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
TURKEY, BACON, HARD BOILED EGG,
ONIONS, TOMATOES, AND BLEU CHEESE
CRUMBLES WITH CHOICE OF DRESSING

28

CHINESE CHICKEN SALAD

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

28

GRILLED CHICKEN CAESAR SALAD

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

28

GREEK CHICKEN SALAD

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

28

BLACKENED ATLANTIC SALMON

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

33

PLATED LUNCH ENTREES

ALL PRICES ARE PER PERSON

ALL PLATED LUNCH ENTREES INCLUDE STARTER SALAD, CHEF'S CHOICE OF STARCH & VEGETABLE, ROLLS AND BUTTER, CHOICE OF ICE CREAM OR SHERBET, COFFEE AND ICED TEA

SAUSAGE AND PENNE MARINARA 32

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

CHICKEN MARSALA 34

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

LEMON HERB CHICKEN 34

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

CHICKEN PARMESAN 34

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

PAN-SEARED ATLANTIC SALMON 36

SERVED WITH A CUCUMBER-AVOCADO RELISH

ANGUS TOP SIRLOIN 38

BROILED AND TOPPED WITH A FOREST MUSHROOM DEMI GLAZE

NEW YORK STEAK SANDWICH 38

OPEN-FACED CHARBROILED STEAK ON GRILLED SOURDOUGH BREAD TOPPED WITH ONION RINGS

ENGLISH CUT PRIME RIB 45

OVEN-ROASTED AND SERVED WITH AU JUS AND CREAMY HORSERADISH



Buffet Options



ALL AMERICAN BBQ BUFFET

39 PER PERSON | INCLUDES LEMONADE AND ICED TEA | 1.5 HOURS
ALL BUFFETS MAY BE CUSTOMIZED TO FIT YOUR NEEDS

OFF THE GRILL

HAMBURGERS, HOT DOGS, AND CHICKEN BREASTS

ACCOMPANIMENTS

CHEDDAR, AMERICAN, SWISS CHEESE, LETTUCE, TOMATO, PICKLE, RED ONION, MUSTARD, BBQ SAUCE, KETCHUP, AVOCADO, MAYONNAISE, PICO DE GALLO, BACON, FRIED ONION STRINGS, AND HOUSE CHIPS

DELI BUFFET

33 PER PERSON | INCLUDES LEMONADE AND ICED TEA | 1.5 HOURS
ALL BUFFETS MAY BE CUSTOMIZED TO FIT YOUR NEEDS

PROTEINS

TURKEY, ROAST BEEF, HAM, SALAMI, TUNA SALAD

SALADS

GREEN SALAD, PASTA SALAD, AND FRUIT SALAD

CHEESE

AMERICAN, CHEDDAR, AND SWISS

SIDES

LETTUCE, TOMATO, PICKLES, AND RED ONIONS

MEXICAN BUFFET

33 PER PERSON | INCLUDES LEMONADE AND ICED TEA | 1.5 HOURS
ALL BUFFETS MAY BE CUSTOMIZED TO FIT YOUR NEEDS

SALAD

MIXED GREEN SALAD WITH CHOICE OF TWO DRESSINGS

PROTEIN

SEASONED GROUND BEEF AND SEASONED CHICKEN
WITH GRILLED PEPPERS OR ONIONS

ADD CARNITAS \$4 PER PERSON

ADD CARNE ASADA \$6 PER PERSON

SIDES:

REFRIED BEANS, SPANISH RICE, AND CHIPS

ACCOMPANIMENTS:

SALSA, SOUR CREAM, CHEESE, TORTILLAS;
FLOUR AND CORN, SHREDDED LETTUCE,
CILANTRO, AND PICO DE GALLO
ADD GUACAMOLE \$4 PER PERSON

DESSERT

CHURROS



PASTA BUFFET

39 PER PERSON | INCLUDES LEMONADE AND ICED TEA | 1.5 HOURS
ALL BUFFETS MAY BE CUSTOMIZED TO FIT YOUR NEEDS

SALAD

TOSSED CAESAR SALAD AND ANTIPASTO TRAY

PASTA

MEAT OR VEGETARIAN LASAGNA

PENNE PASTA WITH GARLIC, SUNDRIED TOMATO, BASIL, MUSHROOM, AND OLIVE OIL

LINGUINI WITH CHOICE OF ALFREDO, MARINARA OR BOLOGNESE

PROTEINS(CHOICE OF 2)

MEATBALLS

CHICKEN PARMESAN

ITALIAN SAUSAGE

SHRIMP

SIDES

VEGETABLE MEDLEY AND GARLIC BREAD

*ADD A LIVE STATION FOR AN EXTRA \$4 PER PERSON

SUMMER BBQ BUFFET

39 PER PERSON | INCLUDES LEMONADE AND ICED TEA | 1.5 HOURS
ALL BUFFETS MAY BE CUSTOMIZED TO FIT YOUR NEEDS

SALADS

MIXED GREEN SALAD WITH CHOICE OF TWO DRESSINGS AND POTATO SALAD

SIDES

MACARONI AND CHEESE, BAKED BEANS, AND GRILLED CORN

PROTEINS(CHOICE OF 2)

BBQ CHICKEN, BBQ RIBS, TRI TIP, OR BEEF BRISKET

DESSERT

BREAD PUDDING

EXTRAVAGANT BUFFET

71 PER PERSON | MINIMUM OF 25

INCLUDES COFFEE, HOT AND ICED TEA, SOURDOUGH ROLLS AND BUTTER

CHOICE OF TWO SALADS

TOSSED CAESAR SALAD
MIXED GREEN SALAD WITH TWO DRESSINGS
CAPRESE SALAD WITH MOZZARELLA, TOMATO,
BASIL AND OLIVE OIL, AND BALSAMIC DRESSING
POTATO SALAD
GREEK SALAD WITH FETA CHEESE, TOMATO,
CUCUMBER, AND OLIVES
SLICED SEASONAL FRUIT

CHOICE OF TWO ENTREES

ATLANTIC SALMON WITH FINE HERB CREAM SAUCE
LEMON HERB CHICKEN
TRI-TIP WITH A DEMI-GLACE
QUINOA VEGETABLE STIR FRY
BRAISED SHORT RIBS
CHICKEN PICCATA
STUFFED PORK LOIN WHEELS WITH GOAT CHEESE,
SPINACH, AND CRANBERRY
GARLIC SAUTEED SHRIMP

CHOICE OF ONE VEGETABLE

VEGETABLE MEDLEY OF CARROTS, BROCCOLI, AND
CAULIFLOWER
SAUTEED ASPARAGUS
GREEN BEAN ALMONDINE OR PROVENÇALE
GRILLED VEGETABLES

CHOICE OF ONE STARCH

MASHED POTATO
AU GRATIN POTATO
ROASTED NEW POTATO WITH HERBS
RICE PILAF
ORZO PASTA WITH GARLIC, SUNDRIED TOMATO,
BASIL, ASPARAGUS, AND OLIVE OIL

CHOICE OF ONE DESSERT

NEW YORK CHEESECAKE
SEASONAL BREAD PUDDING
COOKIES AND BROWNIES
ICE CREAM WITH SEASONAL BERRIES
CHOCOLATE MOUSSE CAKE

All Prices are Subject to a 22% House Charge and Applicable Sales Tax





Dinner



HAND PASSED HORS D'OEUVRES

100 PIECE SERVINGS

CHILLED

STUFFED CHERRY TOMATOES WITH RATATOUILLE	159
SEASONAL MELON WRAPPED WITH PROSCIUTTO	184
BRUSCHETTA OF PORTOBELLO MUSHROOM, GARLIC, TOMATO AND PESTO	209
OYSTERS ROCKEFELLER	209
HOT HOUSE CUCUMBER WITH BLACKENED TUNA AND MANGO	284
SEARED AHI TUNA ON A WONTON TOPPED WITH A WASABI CREAM	309
CRAB CLAWS ON ICE	MARKET PRICE
JUMBO SHRIMP COCKTAIL ON ICE	MARKET PRICE

HOT

SPRING ROLLS (VEGETARIAN) WITH SWEET AND SOUR SAUCE	159
WILD MUSHROOM PARMESAN RISOTTO CAKES WITH HERBED AIOLI	159
CHICKEN SATE WITH PEANUT SAUCE	184
CHICKEN WONTONS WITH ORANGE SOY SAUCE	184
MINI CHICKEN TOSTADAS WITH SALSA VERDE	184
SPANAKOPITA (PHYLLO TRIANGLE FILLED WITH SPINACH AND FETA CHEESE)	184
COCONUT SHRIMP WITH PLUM SAUCE	259
NEW YORK STRIP LOIN PINWHEELS WITH BÉARNAISE SAUCE	259
MINI CRAB CAKES WITH MANGO CAPER REMALOUDE	284
LOBSTER MEDALLIONS WITH CRÈME FRAICHE AND SEVRUGA CAVIAR	MARKET PRICE

DISPLAYED HORS D'OEUVRES

SERVES 75 GUEST

VEGETABLE CRUDITÉ WITH DIP	159
SLICED SEASONAL FRUIT	184
IMPORTED AND DOMESTIC CHEESE AND CRACKERS	259
IMPORTED BRIE CHEESE BAKED IN PUFF PASTRY	284
SMOKED SALMON WITH CAPERS, ONIONS AND EGGS	284
CHARCUTERIE DISPLAY	\$25 PER PERSON

All Prices are Subject to a 22% House Charge and Applicable Sales Tax

PLATED DINNER ENTREES

ALL PRICES ARE PER PERSON

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

CHICKEN MARSALA

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

42

CHICKEN CORDON BLEU

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

43

TEQUILA SALMON

SALMON DRIZZLED WITH TEQUILA SAUCE

38

PRIME RIB OF BEEF AU JUS

SLOW ROASTED AND SERVED WITH
CREAMED HORSERADISH

57

PACIFIC SWORDFISH

BLACKENED AND SERVED WITH A CAPER
REMOULADE

45

CHICKEN FLORENTINE

BONELESS CHICKEN BREAST STUFFED
WITH GOAT CHEESE AND FRESH
SPINACH, TOPPED WITH LEMON
BUTTER SAUCE

43

BLACK ANGUS FILET MIGNON

CHARBROILED AND
FINISHED WITH A CLASSIC FOREST
MUSHROOM DEMI-GLACE

53

NEW YORK STEAK

PAN SEARED AND SERVED WITH A GREEN
PEPPERCORN PORT WINE REDUCTION

50

FILET MIGNON AND SHRIMP BAYONET

PETITE FILET WITH CARAMELIZED ONIONS
AND MUSHROOMS IN A PORT WINE DEMI-
GLACE SERVED ALONGSIDE TWO JUMBO
PRAWNS WITH HONEY MUSTARD GLAZE

63

STARTER SALAD SELECTIONS

CHOICE OF ONE STARTED SALAD INCLUDED FOR PLATED DINNER OPTION

CALIFORNIA FIELD GREENS 18

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

TRADITIONAL CAESAR 18

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

CITRUS FIELD GREENS 19

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

PLATED VEGAN ENTREES

ALL PRICES ARE PER PERSON

HONEY GINGER TOFU STIR FRY

carrots, onions, bok choy, asparagus, broccoli, and bell peppers served over rice 34

TOMATO BASIL PENNE PASTA

with onions and spinach in a creamy cashew sauce 34

AVOCADO PESTO ZOODLES

spiralized zucchini "noodles" with spinach and sundried tomatoes 34

*Please contact the Banquet & Catering Manager for any other dietary accommodations
All Prices are Subject to a 22% House Charge and Applicable Sales Tax





Dessert and More



SPECIALTY DESSERT STATION

ALL PRICES ARE PER PERSON | MINIMUM OF 75 GUEST

ASSORTED COOKIES AND BROWNIE BITES 10

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

CHOCOLATE STRAWBERRY STATION 10

Dipped in Dark Chocolate with White Chocolate Decoration

SEASONAL FRUIT COBBLER STATION 10

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, Whipped Cream, and Cherries

PLATED DESSERT

10 PER PERSON

LEMON TART

SEASONAL BREAD PUDDING

served with vanilla bean ice cream

CHOCOLATE GANACHE MOUSSE PIE

MOLTEN LAVA CAKE

served with vanilla bean ice cream

NEW YORK CHEESECAKE

with raspberry sauce

TIRAMISU TORTE

with grand marnier

KIDS MENU

\$17 PER PERSON

GRILLED CHEESE SANDWICH WITH FRIES

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	\$5 PER PERSON
coffee & hot tea or lemonade & iced tea	
CAKE CUTTING FEE	\$3.50 PER PERSON
CARVER(NEEDED FOR ALL CARVING STATIONS)	\$75 EACH
CHAIR REMOVAL	\$600
CHIAVARI CHAIRS(WHITE)	\$8 EACH
COCKTAIL TABLES	\$15 EACH
DANCE FLOOR(INCLUDED IN WEDDING PACKAGE)	\$150
LOUNGE ATTENDANT(MANDATORY FOR 100+ GUESTS)	\$150
MICROPHONE	\$10
MIMOSA STATION	\$15 PER PERSON
NON-HOUSE COLOR NAPKINS	\$1.50 EACH
NON-HOUSE COLOR TABLE CLOTHS	\$2 EACH
OUTSIDE DESSERT FEE	\$2 PER PERSON
PIANO	\$50
PODIUM	\$25
PRIME RIB UPGRADE	MARKET PRICE
PROJECTOR	\$25
ROSE GARDEN WEDDING CEREMONY ONLY	\$1500
ROSE GARDEN WEDDING CEREMONY WITH RECEPTION	\$10 PER PERSON
SCREEN(7 FT X 5 FT)	\$25
STAGE(UP TO 3 PIECES)	\$150

FAQs

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.

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.

FAQs

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.

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.