



Events

Brochure

SEWICKLEY HEIGHTS GOLF CLUB





# BREAKFAST OPTIONS

## — ■ TRADITIONAL BREAKFAST BUFFET ■ —

Eggs and omelets made to order, home fried potatoes, crisp link sausage, bacon, French toast with maple syrup, assorted Danish, mini breakfast muffins, coffee cake, toast, bagels, whipped butter, cream cheese, jams & jellies, assorted chilled juices, coffee and teas. 22 pp

## — ■ QUICK BREAKFAST BUFFET ■ —

Scrambled eggs, crisp Pennsylvania Dutch bacon, link sausage, assorted Danish, mini breakfast muffins, coffee cake, toasted bagels, whipped butter, cream cheese, jams & jellies, coffee and teas. 14 pp

## — ■ TRADITIONAL CONTINENTAL BREAKFAST ■ —

Assorted Danish, mini breakfast muffins, coffee cake, assorted chilled juices, coffee and teas. 6 pp

## — ■ COFFEE STATION ■ —

Regular and Decaf coffees, an assortment of hot teas, cream and sugar. 3 pp

## — ■ MIMOSA BAR ■ —

Add a mimosa bar to any event. Prosecco accompanied by a variety of strawberries, mandarin oranges, pomegranate seeds, fresh peaches, peach puree, orange juice, blood orange juice, raspberry puree. – 4 pp plus \$30 per bottle for Prosecco

## — ■ COFFEE CORDIAL BAR ■ —

Add a coffee cordial bar to any event. Amaretto, Frangelico, Chambord, Kahlua, Bailey's Irish Cream, Jameson, Grand Marnier, Godiva Dark Chocolate – 10 pp

## — ■ DONUT BAR ■ —

Add a Donut Bar to your event: House made donuts with assorted toppings 4 pp

Donut bar with ice cream 6 pp

*\* A minimum of 25 guests are required for all breakfast buffets*



# BRUNCH OPTIONS

## — ■ ■ CREATE YOUR OWN BRUNCH PLATE ■ ■ —

Select three items, one option from each category - 20 pp

### SALADS

Fattoush  
Seasonal Salad  
Hearts of Palm + 2 pp  
Seasonal Fruit

### SOUPS

Seasonal Soup  
Wedding Soup  
Tomato Bisque  
Chili + 1 pp

### OTHER

Seasonal Tart  
Seasonal Quiche  
Salad Sandwich  
- Your choice of chicken, tuna or egg  
salad on croissant -

## — ■ ■ BRUNCH BUFFET ■ ■ —

Made to order omelet bar, choice of crisp link sausage or bacon, fruit salad, seasonal strata, roasted red potatoes, choice of house or Fattoush salad, choice of broiled cod or chicken scallopini  
24 pp

## — ■ ■ DONUT BAR ■ ■ —

Add a Donut Bar to your event: House made donuts with assorted toppings 4 pp

Donut bar with ice cream 6 pp

## — ■ ■ MIMOSA BAR ■ ■ —

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*All buffet options are priced per person and require a minimum of 25 people*



# LUNCHEON OPTIONS

## — ■ ■ PLATED LUNCHEON OPTIONS ■ ■ —

Chicken Scallopini sautéed with your choice of preparation – 16

- Piccata: Lemon caper and thyme in a white wine sauce | Marsala: Shiitake mushrooms and Marsala wine sauce -

Grilled chicken salad with seasonal greens, garnishes and dressings – 16

English-Style broiled cod – 16

Grilled Atlantic salmon with seasonal chutney – 18

London Broil with portabella pan gravy with O'Brien potatoes – 18

*All plated items are priced per person and served with salad, rolls and butter*

## — ■ ■ COOKOUT BUFFET ■ ■ —

Char-grilled hamburgers and beef hot dogs, coleslaw, potato salad, sliced tomato and onion platter, assorted breads and rolls, kosher and gherkin pickles. Sliced seasonal fruit and freshly baked cookies. Iced tea, coffee and teas. – 19

## — ■ ■ WRAP BUFFET ■ ■ —

California turkey wrap with roast turkey, avocado and tomato ginger jam; Roast beef wrap with smoked cheddar, horseradish sauce, and sweet red onions; potato salad; coleslaw; kosher dill and sweet gherkin pickles. Sliced seasonal fruit and freshly baked cookies. Iced tea, coffee and teas. –

16

## — ■ ■ TRADITIONAL DELI BUFFET ■ ■ —

Deli luncheon meats and cheeses, coleslaw, potato salad, sliced tomato and onion platter, assorted breads and rolls, kosher and gherkin pickles, sliced seasonal fruit, and freshly baked cookies. Iced tea, coffee and teas. – 14

*All buffet options are priced per person and require a minimum of 25 people*



# ELEGANT HORS D'OEUVRES

*All passed items are priced per piece. The minimum order for any hors d'oeuvre is twenty-five pieces. All displayed items are priced per person. Other options are available upon request.*

## PASSED ITEMS

Asparagus Canapés, Goats' Cheese and Prosciutto 2.5

Vegetable Street Crudite 2.5

Gazpacho Cordial 2.5

Potato Pancakes with Sour Cream or Homemade  
Raspberry Applesauce 2.5

Crab Artichoke Tart 2.5

Warm Brie and Seasonal Chutney Crostini 2.5

Tapas Style Meatballs, Almond Sauce 3

Lemongrass Chicken Satay with Peanut Sauce 3

Asian Ahi Tuna Tartar, Crisp Wonton 3.5

Deviled Jumbo Lump Crab Cakes 3.5

Goats' Cheese and Balsamic Strawberries Crostini 2.5

Fruit Crudite 2.5

Phyllo Strudel with Spinach and Feta 2.5

Caramelized Onion Gorgonzola Tart 2.5

Fresh Mozzarella and Sundried Tomato Crostini 2.5

Potato Pancake with Sour Cream & Smoked Salmon  
Lox 3

Wild Mushroom Cognac Tarts 3

Beef Tenderloin Crostini with Gorgonzola Cheese and  
Onion Marmalade 3.5

Chilled Jumbo Shrimp Cordial 3.5

Deconstructed Oyster Rockefeller 3.5

## — ■ ■ ANTIPASTI DISPLAY ■ ■ —

Assorted imported meats and cheeses, roasted peppers, rustic breads, marinated mushrooms, artichoke hearts, roasted tomatoes and a variety of olives. 9 pp

## — ■ ■ CHEESE DISPLAY ■ ■ —

Assorted imported and domestic cheeses served with various breads, crackers and mustards. 7 pp

Add fruit for 3 pp | Add vegetables for 3 pp

## — ■ ■ FRUIT DISPLAY ■ ■ —

Assorted seasonal fruits. 5 pp

Add cheese for 5 pp | Add vegetables for 3 pp

## — ■ ■ VEGETABLE CRUDITÉS DISPLAY ■ ■ —

Fresh seasonal vegetable display served with freshly prepared dips. 5 pp

Add cheese for 5 pp | Add fruit for 3 pp | Add hummus from 3 pp

## — ■ ■ TAPAS BAR ■ ■ —

Selection of traditional Spanish small bites, which includes olives, marinated and grilled vegetables, Dry Spanish Chorizo and Cheeses, warm meatballs in almond sauce and salt cod fritters accompanied by rustic breads and dipping sauces. 9 pp



# SALAD SELECTIONS

## HOUSE SALADS

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Entrées include a house salad. Seasonal gourmet salads can be substituted for an additional charge.

### —■ GARDEN SALAD ■—

Seasonal greens and garnishes with choice of dressings.

### —■ FATTOUSH SALAD ■—

Chopped salad with crisp romaine, garden vegetables and fresh herbs. Tossed with pita croutons and lemon vinaigrette, served in a radicchio cup over green lettuce leaves.

## SEASONAL GOURMET SALADS

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Seasonal gourmet salads can be substituted for 3 pp.

### —■ CAESAR ■—

Crisp romaine tossed with classic Caesar dressing, croutons and parmesan cheese.

### —■ SUMMER TOMATO MOZZARELLA ■—

Fresh local farm grown tomatoes sliced with fresh Mozzarella cheese, basil chiffonade and olives served with balsamic vinaigrette.

### —■ HEARTS OF PALM ■—

Hearts of palm, avocados, fresh tomatoes, feta cheese and chilies, served over crisp romaine hearts with lime vinaigrette.



# PLATED ENTRÉE SELECTIONS

All plated entrée items are priced per person and include a house salad, dinner rolls, butter, vegetable and starch.

## — ■ POULTRY SELECTIONS ■ —

**SALT CURED HERB ROASTED CHICKEN** . . . . . 32pp

Fresh semi-boneless chicken, sea salt cured and roasted with lemon herb rub, au jus.

**ROASTED LAVENDER CHICKEN** . . . . . 32 pp

Fresh semi-boneless quartered chicken roasted crisp with preserved lemon, lavender and thyme, finished with a balsamic glaze.

**CHICKEN WITH OLIVE SAUCE** . . . . . 32 pp

Boneless chicken breast sautéed with fresh ginger, preserved lemons and olives in a sherry wine sauce.

## — ■ MEAT SELECTIONS ■ —

**FILET MIGNON** . . . . . 45 pp

Roasted sliced beef tenderloin served with a red wine sauce.

**ROAST SIRLOIN OF BEEF** . . . . . 42 pp

Hand carved and served with a red wine sauce.

**ROASTED PORK LOIN** . . . . . 32 pp

Slow-roasted center cut pork loin, prepared seasonally.

## — ■ SEAFOOD SELECTIONS ■ —

**PAN FRIED WALLEYE** . . . . . 34 pp

Fresh lake walleye, lightly breaded and sautéed golden brown, served with a lemon wine butter sauce.

**JUMBO LUMP CRAB MEAT CAKES** . . . . . 42 pp

Twin baked cakes made with chunks of crab meat, served with a fresh tarragon, tomato brunoise vin blanc.

**GRILLED ALASKAN HALIBUT** . . . . . 36 pp

Fresh Alaskan halibut, char-grilled and finished with fresh herb tomato vinaigrette.

**CHAR-GRILLED SALMON** . . . . . 34 pp

Fresh Scottish salmon char-grilled and accompanied by a seasonal condiment.

## — ■ OTHER OPTIONS ■ —

Chef Nick will be happy to accommodate any dietary restrictions. He will create a delicious vegetarian, vegan, or gluten free entrée option for your event using the freshest seasonal vegetables.



# SPECIALTY BUFFET & STATIONS

As an alternative to a plated dinner, the following menu options consisting of buffet or food stations are also available. Vegetable, starch and salad are included when choosing two or more stations. When choosing one station those items may be added for a nominal fee. Minimum of 25 guests. All items are priced per person.

## — ■ TRADITIONAL DINNER BUFFET ■ —

The traditional dinner buffet comes with dinner rolls, butter, seasonal vegetable and your choice of the following options for \$36 pp

ONE OF THE FOLLOWING STARTERS: Garden Salad | Fattoush Salad | Caesar Salad add +2 | Soup du Jour add \$2

TWO OF THE FOLLOWING PROTEINS: Chicken Marsala | Chicken Picatta | Chicken Parmesan | Broiled Cod | Pork Loin with Seasonal Chutney | Salmon add \$4 | Walleye add \$4 | Halibut add \$6 | Crab Cakes add \$10

ONE OF THE FOLLOWING STARCHES: Fingerling potatoes with rosemary and sea salt | Rice pilaf | Penne with marinara | Penne with olive oil, basil and garlic | Mashed potatoes add \$1 | Parmesan Potato Gratin add \$2 | Cavatelli or Gnocchi with choice of sauce add \$3 | Cheese ravioli with choice of sauce add \$4 | Spinach & ricotta ravioli with choice of sauce add \$4

\*ADD A CARVING STATION: hand carved turkey breast add \$8 | hand carved roasted sirloin add \$12 | hand carved filet of beef add \$16

## — ■ PASTA BUFFET ■ —

Choose two pastas and two sauces 18 pp

PASTAS: Angel hair, penne, Cavatelli, potato gnocchi, cornmeal gnocchi, spinach ricotta ravioli, cheese tortellini

SAUCES: Basil pesto, marinara, vodka sc, Bolognese, walnut ricotta cream, olive oil garlic Roma tomato with fresh basil

## — ■ CARVING STATION ■ —

All served with whole grain mustard, horseradish sauce and seasonal condiments.

Roasted and hand carved turkey breast and filet of beef 32 pp

Roasted and hand carved turkey breast and sirloin 28 pp

Roasted and hand carved turkey breast and ham 22 pp

## — ■ FAJITA BAR BUFFET ■ —

This station includes your choice of proteins and all of the following:

Warm Flour Tortillas, Fresh Tomato Salsa, Salsa Verde, Grilled Pineapple Salsa, Shredded Cabbage, Queso Fresco, Pickled Onions, Sour Cream, Guacamole  
Spanish Style Rice, Zucchini Crème

PROTEINS: Mahi Mahi, Pork Carnitas, Chicken Breast, Char-grilled hand carved London broil  
two proteins 28 pp | three proteins 32 pp | four proteins 35 pp



# BAR SERVICE

## — ■ ■ HOSTED BARS ■ ■ —

Sewickley Heights Golf Club allows a great deal of flexibility in tailoring beverage options to best fit your expectations and your budget. Mix and match from any of the options listed. All beverages are charged on a consumption basis. \*Other liquor options available upon request. Hosted bars require a 2-hour minimum. Hosted bars under 2 hours are subject to bartender fees.

	<b>HOUSE*</b> \$75/btl	<b>CALL</b> \$105/btl	<b>PREMIUM</b> \$125/btl	<b>SUPER PREMIUM</b> \$150/btl
<b>VODKA</b>	<i>Banker's Club</i>	<i>Tito's</i>	<i>Ketel One</i>	<i>Grey Goose</i>
<b>GIN</b>	<i>Banker's Club</i>	<i>Beefeater</i>	<i>Tanqueray</i>	<i>Hendrick's</i>
<b>RUM</b>	<i>Castillo Silver</i>	<i>Bacardi</i>	-	-
<b>SPICED RUM</b>	<i>Calico Jack</i>	<i>Captain Morgan</i>	-	-
<b>TEQUILA</b>	<i>Tortilla Silver</i>	<i>Jose Cuervo Gold</i>	<i>1800 Silver</i>	-
<b>BOURBON</b>	<i>Heaven Hill</i>	<i>Jim Beam</i>	<i>Maker's Mark</i>	<i>Woodford Reserve</i>
<b>AMERICAN WHISKEY</b>	<i>Banker's Club</i>	-	<i>Jack Daniels</i>	-
<b>IRISH WHISKEY</b>	-	-	<i>Jameson</i>	<i>Black Bush</i>
<b>CANADIAN WHISKEY</b>	<i>Canadian Club</i>	-	<i>Crown Royal</i>	-
<b>SCOTCH</b>	-	-	<i>Dewar's</i>	<i>Johnnie Walker Black</i>
<b>OTHER</b>	-	<i>Malibu</i>	-	-

\* house brands are 1 liter bottles; all other categories are 750mL bottles

## — ■ ■ BEER & WINE ■ ■ —

DOMESTIC BOTTLED BEER ..... 5 btl

IMPORT, IPA, ETC BOTTLED BEER ..... varies

HOUSE WINE ..... 30 btl

## — ■ ■ MIMOSA BAR ■ ■ —

Add a mimosa bar to any event. Prosecco accompanied by a variety of strawberries, mandarin oranges, pomegranate seeds, fresh peaches, peach puree, orange juice, blood orange juice, raspberry puree. - 4 pp plus Prosecco

## — ■ ■ COFFEE CORDIAL BAR ■ ■ —

Add a coffee cordial bar to any event. Amaretto, Frangelico, Chambord, Kahlua, Bailey's Irish Cream, Jameson, Grand Marnier, Godiva Dark Chocolate - 10 pp

*The sale of alcoholic beverages is prohibited by law to any person under the age of 21.*

*Per Person Per Hour Rates + 20% Gratuity & 7% Alcohol Tax Apply*



# REFRESHMENTS AND SNACKS

## DRINK BREAK . . . . . 4 pp

Assorted soft drinks, bottled spring water, iced tea and coffee

## COOKIE OVERLOAD . . . . . 7 pp

Assortment of fresh baked gourmet cookies, assorted soft drinks, bottled spring water, iced tea and coffee

## AFTERNOON SNACK . . . . . 12 pp

Choose three of the following:

- Assorted cheeses & crackers | Pretzel bread with mustards | Fresh baked cookies or brownies | Whole fruit |
- Trail mix & assorted nuts | House made potato chips with French onion dip

## SEWICKLEY WINGS . . . . . 14 dz

Your choice of Cajun, Hot, Ranch, Honey Hot, BBQ, Garlic Parmesan

## SLIDERS . . . . . 3 each

Choose from: Beef with aged cheddar | Buffalo chicken with bleu cheese | Breaded cod with tartar | Kielbasa with sauerkraut slaw

## FRIED ZUCCHINI . . . . . 4 pp

Hand breaded zucchini fried and served with house made marinara

## FRENCH FRIES . . . . . 2 pp

## ONION RINGS . . . . . 3 pp

## HOUSE MADE CHIPS . . . . . 2 pp

House made potato chips served with French onion dip

## TORTILLA CHIPS . . . . . 3 pp

House made tortilla chips served with house made salsa, guacamole and sour cream

## QUESADILLA

A crisp flour tortilla filled with peppers, onions, and cheese

- add chicken 13 | sirloin 15 | shrimp 17

*There is a \$1 per person fee to bring in your own dessert. We can also provide customized dessert options for your event.*



# OTHER EVENT SERVICES

## — ■ CEREMONY SERVICES ■ —

We would love to help out with your ceremony. Ceremonies are available in the dining room or outside on our patio. Ceremony fee includes the space, chairs, setup, cleanup, any tables or AV needs, space for bride and groom to get dressed, use of facility and course for photos, rehearsal ceremony and coordination of ceremony day of. To see samples of what we can provide, please inquire to see a book of photos and examples or visit our Pinterest page or [www.shgc.org](http://www.shgc.org)

Indoor Ceremony \$1000 | Patio Ceremony \$2000

- Outdoor ceremony includes backup indoor location in case of inclement weather. -

## — ■ ROOM OPTIONS ■ —

We have several rooms to choose from for your event. Sewickley Heights Golf Club charges a setup fee for the use of the private club facilities. All events are subject to a setup/labor/decor fee of \$10 per person. Additional rooms are available for a fee.

## — ■ FLORAL ARRANGEMENTS & CENTERPIECES ■ —

We will work with your florist or we can take care of all the arrangements in conjunction with one of the several florists that the Club works with. Either way, your event will look wonderful. We can provide any centerpiece for an additional fee or you are welcome to bring in your own items.

## — ■ LINEN OPTIONS ■ —

From a simple classic table presentation to multiple layers of fine linens, we can deliver a beautiful room for your special event. To see samples of what we can provide, please inquire to see a book of photos and examples.

## — ■ TABLE AND CHAIR RENTAL ■ —

Sewickley Heights provides tables and chairs at no additional cost to our guests. Specialty chairs, chair covers and sashes are available for additional fees.

## — ■ VALET SERVICE ■ —

A great way to show your guests you have thought of every detail. The Club can provide valet parking services to ensure your guests will not have to endure the elements to enjoy your event. Fees based on the number of guests and the length of the event. Please inquire for more details.

## — ■ COAT CHECK ■ —

We offer coat check service for those that desire. Fees dependent upon number of guests and length of service. Please inquire for more details.

## — ■ HOTEL & SHUTTLE SERVICES ■ —

If you are in need of overnight accommodations for your guests, Sewickley Heights Golf Club is proudly partnered with several hotels in the area to help with your event needs. Shuttle services are also available through our partners at Pittsburgh Transportation. Please inquire for more details.

## — ■ ENTERTAINMENT ■ —

Whether you're looking for a DJ, a magician, a jazz trio or a high energy band, we can help you find the best entertainment option for your event. We also have on-site speakers to plug your own playlist into.



# SEWICKLEY HEIGHTS GOLF CLUB

Thank you for your interest in Sewickley Heights Golf Club. Sewickley Heights Golf Club is proud to offer our customers the ultimate private club event experience. Our Executive Chef, Nick Geis, heads a staff committed to providing a cuisine suitable for any type of function or ethnicity. Chef Nick and his staff focus on procuring local, seasonal cuisine and are dedicated to creating a customized menu that feeds your wants and needs. Our Food & Beverage Director, Megan Wine, and Events Manager, Rachel Galish, will do whatever it takes to ensure your event will be memorable down to the last detail. Our servers are professionally trained to accommodate your every need with courteous and impeccable service. We invite you to come and see for yourself what sets Sewickley Heights Golf Club apart from all others.

## — ■ ■ EVENTS ■ ■ —

Sewickley Heights Golf Club is available for meetings, dinners, banquets, luncheons, retreats, weddings, showers, rehearsal dinners, receptions and other events beginning at 7:30 a.m. Since we are a private club, you won't find any time constraints here. We are fully dedicated to your event.

## — ■ ■ EVENT BOOKING & BILLING PROCEDURES ■ ■ —

All non-member events require a \$1,000.00 non-refundable deposit. No date is guaranteed until the deposit is paid. Please refer to your contract for the specific payment requirements of your event.

## — ■ ■ FOOD & BEVERAGE SERVICES ■ ■ —

Please refer to the menus for pricing. A 20% service charge, 7% sales tax and 7% alcohol tax will be added to the prices listed. Sewickley Heights Golf Club is responsible for the quality and freshness of food and beverages served to its guest. Therefore, no food or beverage of any kind may be brought into the club. One exception to this policy are celebration cakes.

## — ■ ■ GUARANTEE & MENU PLANNING ■ ■ —

A final attendance number is needed seven days prior to your event so that we may make timely arrangements. If no guarantee is received, we will consider the number indicated on the function sheet to be correct and that number will serve as the guarantee. The guarantee is not subject to reduction after the seven-day deadline.

## — ■ ■ CANCELLATIONS ■ ■ —

Should it be necessary to cancel your event please inform us immediately. If we can rebook the date, the patron is responsible for a processing fee in the amount of the deposit. If Sewickley Heights Golf Club cannot rebook the date within 90 days, no refunds will be issued and the patron will be responsible for 100% of the bill.

## — ■ ■ CONTACT INFORMATION ■ ■ —

Megan Wine- Food & Beverage Director 412-504-7039 – Megan.Wine@shgc.org  
Rachel Galish - Events Manager 412-741-6450 ext. 250 – Rachel.Galish@shgc.org  
Nick Geis – Executive Chef 412-837-8031 - Nick.Geis@shgc.org

*\* Sewickley Heights Golf Club shall not assume responsibility for damage or loss of any articles brought onto the Club property.*