

ABOUT US

WHAT SETS US APART FROM OTHER VENUES?
WE ARE THE BEST KEPT SECRET IN THE NORTH HILLS THANKS TO OUR
BREATHTAKING VIEWS, EXCELLENT FOOD AND SERVICE, AND ELEGANT
VENUE!

OUR CHEF HAS CREATED SOME AMAZING PACKAGES! WE CAN ALSO CUSTOMIZE ANY MENU TO FIT YOUR TASTES!

OUR BALLROOM CAN HOLD BETWEEN 60-225 PEOPLE! WE HAVE A VERY LARGE DANCE FLOOR TO ACCOMMODATE ENTERTAINMENT AND GUESTS.

THE BALLROOM WINDOWS ARE FLOOR-TO-CEILING AND DISPLAY OUR SCENIC GOLF COURSE. THERE IS AN OUTDOOR PATIO AREA WHERE WE CAN HOLD WEDDING CEREMONIES AND RECEPTIONS.

IT FEATURES A BEAUTIFUL VIEW OF THE GOLF COURSE AND THE PITTSBURGH CITY SKYLINE IN THE DISTANCE!



IF YOU WOULD LIKE TO MAKE AN APPOINTMENT TO COME TOUR OUR FACILITIES, PLEASE CONTACT OUR BANQUET SALES MANAGER, BREANNA CRONE BY EMAIL AT BREANNA.CRONE@SHANNOPINCC.COM, OR CALL (412) 761-2900.





THE 1920 **PACKAGE**

\$85 PER PERSON

COCKTAIL HOUR

CRUDITÉ DISPLAY

FRESH HUMMUS & BABA GHANOUSH ASSORTED VEGETABLES

IMPORTED CHEESE & FRUIT DISPLAY

CHEF'S SELECTION OF IMPORTED CHEESE & FRESH FRUIT

PLATED SALAD

CHOICE OF ONE

MIXED GREENS SALAD TRADITIONAL CAESAR PRESIDENT'S SALAD

PLATED DINNER

CHOICE OF THREE

10 OZ STRIP STEAK

MUSHROOM ONION DEMI

ROASTED CHICKEN BREAST

WILD MUSHROOMS & GARLIC CREAM

PASTA PRIMAVERA

PESTO, SEASONAL VEGETABLES

STARCH

CHOICE OF ONE

CHIVE WHIPPED POTATOES HERB ROASTED POTATOES

HERB CRUSTED COD

BROWN BUTTER & LEMON

PAN SEARED MAHI MAHI

MANGO TOMATO SALSA

SEARED PORK TENDERLOIN

SPICED MAPLE GLAZE

VEGETABLE

CHOICE OF ONE

SEASONAL VEGETABLE MEDLEY GREEN BEAN ALMANDINE ROASTED GARLIC RISOTTO HOT HONEY GLAZED CARROTS

DESSERT

LAYER CAKE

CHOICE OF FLAVOR, FILLING AND





THE CHIEF'S PACKAGE

\$95 PER PERSON

COCKTAIL HOUR

CRUDITÉ DISPLAY

IMPORTED CHEESE & FRUIT DISPLAY

CHOICE OF THREE BUTLER PASSED HORS D'OEUVRES

HOT:

ARANCINI

PETITE BEEF WELLINGTON

PETITE CRAB CAKES

BACON WRAPPED SCALLOP

COLD:

ASSORTED BRUSCHETTA

GOAT CHEESE STUFFED DATES

SMOKED SALMON BLINI

PROSCIUTTO PIMIENTO DEVILED EGG

PLATED SALAD

CHOICE OF ONE

MIXED GREENS SALAD

TRADITIONAL CAESAR

PRESIDENT'S SALAD

PLATED DINNER

CHOICE OF THREE

PAN SEARED SALMON

CHIVE BEURRE BLANC

10 OZ RIBEYE

ARGENTINIAN CHIMICHURRI

CIDER BRINED PORK CHOP

PEAR JAM. GOAT CHEESE, TOASTED

WALNUTS

LIGHTLY BRONZED SNAPPER

CITRUS CILANTRO SALSA

STUFFED CHICKEN BREAST

RUSTIC RYE STUFFING, CHICKEN JUS & FRESH HERBS

MAPO TOFU

CHILI STEW, CABBAGE, MUSHROOMS

CHOICE OF ONE STARCH AND ONE VEGETABLE

DESSERT

LAYER CAKE

CHOICE OF FLAVOR, FILLING AND ICING

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE & APPLICABLE SALES TAX

THE PRESIDENT'S

PACKAGE

\$115 PER PERSON

COCKTAIL HOUR

ANTIPASTI DISPLAY

CHEF'S SELECTION OF DOMESTIC CHEESES, MEATS, AND ACCOMPANIMENTS

CRUDITÉ & SEASONAL SLICED FRUIT DISPLAY CHOICE OF FOUR BUTLER PASSED HORS D'OEUVRES

HOT:

COLD:

ARANCINI

ASSORTED BRUSCHETTA

PETITE BEEF WELLINGTON

GOAT CHEESE STUFFED DATES

PETITE CRAB CAKES

SMOKED SALMON BLINI

BACON WRAPPED SCALLOP

PROSCIUTTO PIMIENTO DEVILED EGG

PLATED SALAD

CHOICE OF ONE

MIXED GREENS SALAD

TRADITIONAL CAESAR

PRESIDENT'S SALAD

PLATED DINNER

CHOICE OF THREE

PAN ROASTED DUCK BREAST

BLUEBERRY SHERRY GASTRIQUE

PAN SEARED CRAB CAKES

CITRUS BROWN BUTTER

HERITAGE BERKSHIRE PORK

CHILEAN SEABASS

BOURBON APPLE BBQ

AU POIVRE

ROASTED CHICKEN PICCATA

6 OZ FILET

LEMON, CAPERS, WHITE WINE, FRESH HERBS

BORDELAISE, ,CONFIT PEARL ONION

STUFFED PORTOBELLO MUSHROOM

CREAMED SPINACH, ARTICHOKE, HERB CRUST

CHOICE OF ONE STARCH AND ONE VEGETABLE

DESSERT

LAYER CAKE

CHOICE OF FLAVOR, FILLING AND ICING





4 HOUR OPEN BAR

PACKAGES

SHANNOPIN COUNTRY CLUB HAS A STRICT NO SHOT POLICY

BEER & WINE PACKAGE

\$35 PER PERSON

CHOICE OF 5 BEER & 5 WINES

HOUSE WINE

CHARDONAY, PINOT GRIGIO,
SAUVIGNON BLANC, MOSCATO,
WHITE ZINFANDEL,
CABERNET. MERLOT. PINOT NOIR

BEER

COORS LIGHT, MILLER LIGHT, IC LIGHT
YUENGLING LAGER, CORONA,
MICHELOB ULTRA, SIERRA NEVADA IPA,
ALL DAY IPA, CORONA SELTZERS

SILVER PACKAGE GOLD PACKAGE PLATINUM PACKAGE

SILVER PACKAGE	GOLD PACKAGE	PLATINUM PACKAGE
\$40 PER PERSON	\$48 PER PERSON	\$60 PER PERSON
SMIRNOFF	TITO'S & KETTLE ONE	GREY GOOSE & TITO'S
JIM BEAM	BULLIET & BULLIET RYE	WOODFORD RESERVE
JACK DANIELS	JACK DANIELS	WOODFORD RYE
BEEFEATER	TANQUERAY	MAKERS MARK
JAMESON	JAMESON	BOMBAY SAPHIRE
BACARDI	MAKERS MARK	CROWN ROYAL
DEWAR'S	BACARDI	JAMESON
JOSE CUERVO SILVER	CAPTAIN MORGAN	BACARDI
DISARONNO AMARETTO	JOHNNIE WALKER BLACK	CAPTAIN MORGAN
CHOICE OF:	JOSE CUERVO GOLD	GLENLIVET 12
3 BEERS & 4 WINES	JOSE CUERVO SILVER	1800 REPOSADO & SILVER
	MALIBU	APEROL
	BAILEY'S & KAHLUA	MALIBU
	DISARONNO AMARETTO	BAILEYS & KAHLUA
	CHOICE OF:	DISARONNO AMARETTO
	3 BEERS & 4 WINES	CHOICE OF:
		= p==p 0 0 = 11 m 1= 0

5 BEERS & 5 WINES

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE & APPLICABLE SALES TAX

WEDDING ADDITIONS

BAR

WINE SERVICE

\$32 PER BOTTLE

HOUSE WINE SERVED TABLE SIDE DURING DINNER

UPGRADED BOTTLES AVAILABLE

WEDDING COOKIES

\$70 PER DOZEN

LADY LOCKS

PECAN ROLLS

THUMBPRINTS

CANNOLI'S

RED VELVET OR CHOCOLATE GOBS

CHAMPAGNE TOAST

\$6 PER PERSON

SERVED AT THE TABLE

OR

AS A DISPLAY

SIGNATURE DRINKS

PRICING UPON REQUEST

FOOD

CARVING STATION

PRICED PER PERSON

HERB ROASTED TURKEY- \$ 12

HONEY GLAZED HAM- \$12

PRIME RIB -\$18

HERB ROASTED LEG OF LAMB- \$18

PEPPER CRUSTED BEEF TENDERLOIN- \$ 20

\$115 PER CHEF ATTENDANT

LATE NIGHT BITES

PITTSBURGH PEROGIES

\$12 PER PERSON

BACON, CARAMELIZED ONIONS

FRENCH FRY BAR

\$9 PER PERSON

HAND CUT FRIES, ASSORTED DIPPING SAUCES

PRETZEL BITES

\$9 PER PERSON

BEER CHEESE DIP

MEATBALL SLIDERS

\$15 PER PERSON

MARINARA, MOZZARELLA



WEDDING GUIDELINES

FOOD & BEVERAGE MINIMUM REQUIREMENTS

Each banquet room has an applicable room Food and Beverage Minimum. Please consult with our Wedding Specialist on minimums for each function space. Minimums are exclusive of the 22% Service Charge and applicable tax. There is a \$10,000 food and beverage minimum requirement for Saturdays between the months of May-October.

FOOD & BEVERAGE PROVISIONS:

Due to health and quality control issues, all food (exception: Wedding cakes and cookies) and beverages (including liquor, beer, wine, champagne and soda) must be provided by Shannopin Country Club unless otherwise agreed upon or pre-arranged with your Wedding Specialist. Additional menu selections and customized proposals are available through your Wedding Specialist. We will be glad to custom design your menu and special order any food and beverage item that is not currently on our printed menus.

Upon conclusion of an event, any food or beverage not consumed prior to that time becomes the property of the Club (wedding cakes and cookies not included) and cannot be taken from the event room. Pennsylvania law prohibits alcoholic beverages from being consumed in public areas or by individuals under the age of 21. Pennsylvania law also requires a bartender to be present whenever alcohol is being served. All food and beverage must be consumed on property. **Shannopin Country Club has a strict no shot policy.**

CONFIRMATION OF SPACE AND DEPOSIT SCHEDULE:

Space may be conformed on a definite basis as early as 2 years in advance. All dates are considered definite upon receipt of deposit and signed catering agreement. To secure your date, an advance nonrefundable initial deposit of \$2,000 is due upon signing of contract: a payment plan is provided for additional deposits. The estimated final balance for your event, based on your actual food and beverage selections and all related costs is due 7 business days prior to your event in the form of credit card or check. There is a 3% fee on all credit card charges.

COOKIE TABLE SETUP

You are welcome to bring in your own family's cookies for your cookie table. Shannopin Country Club will provide platters, risers and assembly. All cookies must be delivered to Shannopin Country Club by 5:00pm the night prior to you wedding or by 10:00am the morning of your wedding.

GUARANTEE AGREEMENT

The catering department must be notified of the exact number of guests attending a function (10 business days prior to event. This will be considered a guarantee, for which you will be charged, even if few guests attend the event. In the event additional guests attend, your Wedding Specialist will charge accordingly.

WEDDING GUIDELINES CONTINUED...

BANQUET EVENT ORDERS:

Your menu selections, room set-up, beverage service, fees, taxes and other details relating to your event will be specified in a Banquet Event Order (BEO), which the Club will prepare and send to you for your approval thirty (30) days prior to the event. You may modify and submit your changes fifteen (15) days prior to the event. The Club will prepare and send a corrected BEO for your signature. Once you have signed the BEO, it will be an addendum to the original wedding contract and binding on both parties.

ROOM SETUP

Any Outside Vendors (Florist, Linen Rental, Entertainment, etc.) hired for your function are fully responsible for the set up and breakdown of items ordered for your event, Shannopin Country Club does not assume responsibility for damages to or loss of any items including decoration/gifts/apparel, etc. prior to or following your function. Each banquet room is set with the required number of tables, draped in your choice of white, ivory or black linen and banquet chairs. We also provide a dance floor, cake table, place card table and guest book table, gift table, bars, staff service, management and clean-up. The ballroom will be available by 10:00am the morning of your wedding. The additional rooms will be available TWO hours before your event for setup. Any additional time will be requested by the vendor/client to the Wedding Specialist at least 30 days before the event and will be based on availability. No Open Flamed Candles Are Permitted in Any Space of the Club. Once room is set, if you request any changes to set up the day of the event, a \$500 reset fee will be added to the master bill.

CHILDREN:

Children attending special events at Shannopin Country Club are required to be under adult supervision at all times. Options are available for children between the ages of 3 and 12 years of age. Children's plated dinner packages with kid-friendly food can be arranged for \$22.00++ per child.

DAMAGES:

The host is responsible for any damages to the function space as well as for any items, equipment, decorations or fixtures belonging to Shannopin Country Club that may be lost or damaged due to the activities of the host's guests maybe charged a damage fee.