



Edgewood Country Club

ECC Wedding Ceremony &
Reception Packages

100 CHURCHILL ROAD. PITTSBURGH, PA 15235

Welcome to
Edgewood Country Club

CONGRATULATIONS ON YOUR ENGAGEMENT!

What an incredibly exciting time for you and your fiancé!
We would love the opportunity to personally meet with you both
and show you what Edgewood has to offer you and your guests
on your special day.

Whether you are planning a small intimate affair or a larger
gathering of friends and family, our ballroom with attached
covered patio or other banquet rooms can comfortably
accommodate your guests.

We look forward to meeting with you to begin planning
one of the most memorable days of your life together!

SALES & CATERING
events@eccgolf.com
(412) 823-7300 ext. 28

Edgewood Wedding Packages

At Edgewood, we strive to offer a most memorable day for you and your guests!
We have designed our wedding packages to do just that.

ALL WEDDING PACKAGES INCLUDE:

On-Site Ceremony and/or Reception Coordinator
Gorgeous Grounds for Family and Wedding Party Pictures
Displayed and Butler passed Hors D'oeuvres
Wedding Cake from Tasty Bakery
Private Wedding Party Room with Cocktails and Hors D'oeuvres
Choice of Dinner Service (Choice of Package)
Four Hour Bar Service (Choice of Package)
Head Table Champagne Toast
Chair Covers in White or Ivory with your Choice of Sash Color and Coordinating Napkin
8 Point White, Black or Ivory Linens
Skirted Head Table, Cake Table, Gift Table, and Hors D'oeuvres Tables
Custom Color Up-Lighting
Glass Votive Candles for the Cocktail and Reception Areas
Bartender Services
Customized Displaying of your Homemade Wedding Cookies
Coffee Station

PLEASE NOTE THAT ALL QUOTED PACKAGE PRICING IS INCLUSIVE OF 20% SERVICE CHARGE AND 7% TAX

ALL ADDITIONAL PRICING IS SUBJECT TO 20% SERVICE CHARGE AND 7% TAX

Bar Packages

FOUNTAIN SODA, COFFEE, LEMONADE AND ICED TEA ARE INCLUDED IN ALL PACKAGES

TIER ONE

\$45 PER PERSON

\$10 PER PERSON
ADDITIONAL HOUR

Liquors to Include:

New Amsterdam Vodka, New Amsterdam Gin,
Calico Jack Rum, Benchmark
Whiskey/Bourbon, Pedro Morales Tequila,
Assorted Cordials

Draft Beer to Include:

Miller Lite, Yuengling

House Wines to Include:

Chardonnay, Cabernet Sauvignon

TIER TWO

\$50 PER PERSON

\$12 PER PERSON
ADDITIONAL HOUR

Liquors to Include:

Titos Vodka, Tanqueray Gin, Bacardi Rum,
Captain Morgan Rum, Jack Daniels Whiskey,
Jim Beam Bourbon, Dewar's White Label Scotch,
Mi Campo Tequila, Assorted Cordials

Draft Beer to Include:

Miller Lite, Yuengling,
Dogfish 60 Minute IPA,
Sam Adams Seasonal

House Wines to Include:

Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Pinot Noir

TIER THREE

\$55 PER PERSON

\$15 PER PERSON
ADDITIONAL HOUR

Liquors to Include:

Grey Goose Vodka, Bombay Sapphire Gin,
Bacardi Rum, Captain Morgan Rum,
Crown Royal Whiskey,
Johnnie Walker Black Label Scotch,
Makers Mark Bourbon, Casamigos Tequila
Assorted Cordials

Draft Beer to Include:

Miller Lite, Yuengling,
Dogfish 60 Minute IPA,
Sam Adams Seasonal, Stella Artois

Bottle Beers to Include:

Bud Light, Mic Ultra, Corona,
Assorted Statesides & Surfsides

Wines to Include:

Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Pinot Noir, Moscato,
Sauvignon Blanc, Champagne

PACKAGE UPGRADES

Specialty upgraded liquors, beers, and wines not listed in our packages
are available upon request and are billed on consumption.

Champagne toasts \$75.00 per carafe (each carafe serves approximately 8 guests.)

Wine pour \$80.00 per carafe (each carafe serves approximately 6 guests.)

No guest will be served more than two drinks at one time.

Edgewood Country Club reserves the right to request identification at any time.

All bars are four hours and are closed for dinner.

A fifth hour is permitted for a per person fee based on 75% of your final guest count.

For the safety of your guests, no shots are served over the bar.

During the last hour of bar service, on the rocks and up drinks are not permitted.

Signature Drinks made with specialty ingredients are subject to a fee of \$4.00 per person, per drink selection.



Dinner Packages

SILVER DINNER PACKAGE

\$100.00 PER PERSON

Artisan Cheese & Vegetable Display
Choice of One (1) Butler Passed Hors D'oeuvre: Spring Rolls, Spanakopita, or Fried Ravioli
Choice of Salad
Choice of Two (2) Entrees for your Guests
(Third Selection is a Vegetarian Entree)
Starch & Vegetable
Rolls & Butter

GOLD DINNER PACKAGE

\$110.00 PER PERSON

Choice of Two (2) Displayed Hors D'oeuvres
Choice of Two (2) Butler Passed Hors D'oeuvres
Choice of Salad
Choice of Two (2) Entrees for your Guests
(Third Selection is a Vegetarian Entree)
Starch & Vegetable
Rolls & Butter

PLATINUM DINNER PACKAGE

\$120.00 PER PERSON

Specialty menu items are available and unique to this package!

Choice of Two (2) Displayed Hors D'oeuvres
Choice of Three (3) Butler Passed Hors D'oeuvres
Choice of Salad
Choice of Two (2) Entrees for your Guests
(Third Selection is a Vegetarian Entree)
Starch & Vegetable
Rolls & Butter

Additional Item Included in this Package:
Attended End of Evening Cappuccino & Espresso Station

DISPLAYED HORS D'OEUVRES

ARTISAN CHEESE BOARD

Chef's Choice Assorted Domestic Cheeses
Served with Crackers and Assorted Mustards

SEASONAL FRUIT DISPLAY

Seasonal Melons, Garnished with
Seasonal Berries
GF, DF

ROASTED VEGETABLE PLATTER

An Assortment of Seasonal Grilled
and Roasted Vegetables

VEGETABLE CRUDITE

An Assortment of Seasonal Fresh
Vegetables Served with Ranch Dip

Gluten Free Crackers are available upon request.

GOURMET DISPLAYED HORS D'OEUVRES

AVAILABLE IN THE PLATINUM PACKAGE
OR AS AN UPGRADE TO SILVER & GOLD PACKAGES

ANTIPASTO TABLE

Assorted Italian Meats and Cheeses, Marinated Olives,
Assorted Breads & Olive Oils

\$9 PER PERSON

COCKTAIL SHRIMP PLATTER

Ice Cold with Cocktail Sauce
and Fresh Lemons

\$10 PER PERSON AT 3 PCS PER PERSON

EDGEWOOD ARTISAN DISPLAY

Assorted Italian Meats and Cheeses, Marinated Olives,
Assorted Breads and Oils, Roasted Vegetable Platter,
Hummus, Baked Brie En Croute, Butter Boards with
Lavender Honey and Citrus Herb Butters, and a choice of
Warm Caprese Dip or Warm Spinach and Artichoke Dip
\$15 PER PERSON



Allergy Key:

Vegetarian  Vegan  Dairy Free  Gluten Free  Nut Allergy 



BUTLER PASSED HORS D'OEUVRES

VEGETABLE SPRING ROLLS 
with Sweet Thai Chili Sauce

SPANAKOPITA 

CHICKEN QUESADILLA CONES

FRIED RAVIOLI 
with Marinara

MUSHROOM DUXELLES PURSE 

CHEVRE MAPLE WALNUT NAAN  
FLATBREAD

GREEK NAAN FLATBREAD 
with Hummus and Greek Salsa

SAUSAGE STUFFED MUSHROOMS

GOURMET BUTLER PASSED HORS D'OEUVRES

AVAILABLE IN THE PLATINUM PACKAGE OR AS AN UPGRADE TO
SILVER & GOLD PACKAGES AT \$4.00 PER PIECE

CRAB AND AVOCADO PHYLLO CUP  

TEMPURA-BATTERED BRUSSEL SPROUTS   
with Balsamic Tahini

SCALLOPS WRAPPED IN BACON WITH HONEY GLAZE  

PETITE BEEF WELLINGTON

CRISPY MAPLE PORK BELLY FLATBREAD

Allergy Key:

Vegetarian  Vegan  Dairy Free  Gluten Free  Nut Allergy 

FIRST COURSE SELECTIONS

CHOICE OF ONE (1)

SALAD SELECTIONS

EDGEWOOD FIELD SALAD

Fresh Field Greens, Tomato,
Cucumber & Carrots

EDGEWOOD GREEK SALAD

Romaine and Spring Mix, Assorted
Peppers, Red Onion, Tomato,
Cucumber, Feta, Kalamata Olives,
Croutons, Rosemary Oregano Red Wine
Vinaigrette

DRESSING CHOICES:





Ranch, 
Balsamic Vinaigrette,   
Fat-Free Italian,   
Fat-Free Raspberry Vinaigrette   
Creamy Bleu Cheese

GOURMET SALAD SELECTIONS

INCLUDED IN PLATINUM DINNER PACKAGE

AVAILABLE AS AN UPGRADE TO SILVER AND GOLD DINNER PACKAGES AT
\$3.00 PER PERSON

CHEF'S CHOICE SEASONAL SALAD

SPRING -    

*Spinach and Arugula, Blueberries, Sliced Strawberries,
Toasted Almonds and Raspberry Vinaigrette*

SUMMER -   

*Mixed Greens, Peaches, Candied Almonds, Chevre Cheese,
and White Balsamic Vinaigrette*

FALL -

*Scarlett Kale Greens, Roasted Squash, Dried Cherries, Croutons, Chevre Cheese,
and Honey White Balsamic Vinaigrette*

WINTER -   

*Mixed Greens, Diced Beets, Shaved Fennel, Candied Pecans,
Shaved Romano Cheese, and Cider Vinaigrette*

Allergy Key:

Vegetarian  Vegan  Dairy Free  Gluten Free  Nut Allergy 

ENTREE SELECTIONS

CHICKEN PICCATA 🌿

Boneless Chicken Breast Served with Lemon Butter Sauce and Capers

CHICKEN MARSALA 🍷

Boneless Chicken Breast served with a Marsala Wine Mushroom Demi Glace

PORK LOIN MEDALLION 🌿

Seared Pork Loin Medallion with a Dijon Cream Sauce

BONELESS GLAZED BEEF SHORT RIB 🍷

Sous-vide Beef Short Rib with a Bordelaise Sauce

SLICED BEEF TENDERLOIN 🍷

Sliced Pink Peppercorn and Thyme seasoned Beef Tenderloin
with Bordelaise Sauce

HONEY ORANGE GLAZED SALMON 🌿 🍷

Seared Salmon with an Orange Thai Chili Tamari Sauce

Allergy Key:

Vegetarian 🥕 Vegan 🌿 Dairy Free 🍷 Gluten Free 🌿 Nut Allergy 🥜



GOURMET ENTREE SELECTIONS

AVAILABLE IN THE PLATINUM PACKAGE
OR AS AN UPGRADE TO SILVER & GOLD PACKAGES AT \$8.00 PER PERSON

PROSCIUTTO WRAPPED FONTINA CHICKEN 🌿
with Herb Beurre Blanc

ALMOND THYME CRUSTED CHICKEN 🌿
with Peach Demi Glace

BEEF TENDERLOIN FILET (MKT. PRICE) 🥛
Pink Peppercorn and Thyme seasoned Filet of Beef Tenderloin with
Mushroom and Green Peppercorn Sauce

POTATO CRUSTED HALIBUT 🌿 🥛
with Red Pepper Coulis

VEGETARIAN SELECTIONS

ITALIAN CHEESE RAVIOLI 🥕
Four Cheese Stuffed Ravioli with Rosa Cream Sauce & Garlic

PAN-SEARED CAULIFLOWER STEAK 🌿 🌿 🌿 🥛
with Smokey Chickpeas, Toasted Pinenuts, Lemon Tahini Sauce, and Red Pepper Hummus

STARCH & VEGETABLE SIDE OPTIONS 🥕

BOURSIN CHIVE WHIPPED POTATOES 🌿

HONEY THYME ROASTED CARROTS 🌿 🥛

CARAMELIZED RED ONION WHIPPED POTATOES 🌿

ROASTED ASPARAGUS WITH GARLIC
AND SEA SALT 🌿 🥛

HERB ROASTED REDSKIN POTATOES 🌿

ROASTED BROCCOLINI WITH SHALLOTS
AND HIMALAYAN SEA SALT 🌿 🥛

RICE PILAF 🌿 🥛

HARICOT VERTS 🌿 🥛

Allergy Key:

Vegetarian 🥕 Vegan 🌿 Dairy Free 🥛 Gluten Free 🌿 Nut Allergy 🌿

CHILDREN'S MEALS (10 & UNDER)

\$20.00 per child

(CHOICE OF ONE)

Chicken Tenders with French Fries
or
Penne with Marinara or Butter

*One (1) selection for all children attending.
Subject to 20% service charge & 7% tax.*

VENDOR MEALS

It is required by Edgewood Country Club that any vendor contracted to perform service for the duration of the wedding reception are served a vendor meal. A hot entree selection (club choice) will be served at no additional cost for up to 5 vendors; with a \$45.00 charge (subject to 20% service charge & 7% tax) per vendor for any additional vendors.

PERFECT PAIRING

When planning your menu for your special day, consider offering your guests a dual entree. It is not only a great way to wow your family and friends but it will also relieve some of the stress of your planning!

For a discounted price of \$5.00 per guest, choosing a dual entree eliminates the hassle of tallying menu selections from your response cards, including your guest's entree selection on their place cards and also providing detailed floor plans to the club of how many of each selection are at each of your guest tables.

To make this decision making process even more simple, our executive chef and on-site coordinator will happily assist you in creating these memorable dishes!

BUFFET OPTIONS

If you would prefer a buffet option, as opposed to our traditional plated meals, we do offer this option! Buffet requires a 15% upcharge to the original cost of the plated package chosen.



CATERING POLICY & PROCEDURE

FACILITY RENTAL

Weddings in our Main Ballroom require a \$1,500.00 security deposit along with a signed catering contract to confirm the reception reservation. This deposit is non-refundable but does apply to the final invoice.

Main Ballroom receptions, (Saturdays) May through December, require a \$15,000.00 spending minimum inclusive of tax and service charge.

Main Ballroom receptions, (Fridays and Sundays) May through December, require a \$10,000.00 spending minimum inclusive of tax and service charge.

There are no spending minimums January-April.

Fifty percent (**50%**) payment of the minimum is required six (**6**) months from the date of the reception.

Personal checks/four major credit cards are permitted for all deposits leading up to the wedding.

The final balance is due fourteen (**14**) days prior to the reception must be paid by credit card or cashier's check. **NO PERSONAL CHECKS.**

Main Ballroom Receptions include the use of following rooms of our facility: Living Room, Cocktail Bar, Fireside Room, Reflections Room, and Main Ballroom. These rooms will be booked starting at 10:00am the day of the reception.

Upon the beginning of the cocktail hour start time, the facility can be used for a maximum of six hours. (6 hour use is available with the purchase of additional hour of bar only and must be paid in advance. Additional hour of bar is charged at 75% of guest count.)
All card payments are subject to a 3% processing fee.

CEREMONIES AT EDGEWOOD

Edgewood Country Club does provide the option to host your wedding ceremony at our facility.

Outdoor weddings require outdoor chair rental from your choice of:

White Padded Garden Folding Chairs - \$8.00 per chair
White Plastic Folding Chairs- \$6.00 per chair

\$150.00 delivery fee is applied to all chair rentals and is subject to 20% service charge and 7% tax.

We will reserve the Vista Lounge in case of inclement weather.

Any other desired set-up needs for the outdoor ceremony will be at the expense of the wedding party and must be rented through the Club with the exception of flowers, which should be arranged by the renting party.



CATERING POLICY & PROCEDURE

FOOD & BEVERAGE

All food and beverage must be supplied by Edgewood Country Club, with the exception of arrangements made for specialty desserts (wedding cake & cookies) and wine.

There are no additional fees to have wedding cake and wedding cookies brought in to our facility.

A corkage charge of \$25.00 per bottle will be assessed for wine brought into the facility.

No other outside alcohol is permitted to be brought into the Club. This includes Bridal Party beverages prior to ceremony and reception start times.

If caught, any/all alcohol will be confiscated and will become property of the Club.

MENU TASTINGS

Once a deposit and signed contract have been received, the Bride and Groom are invited for a menu tasting, which is included in any wedding package.

Group tastings are offered by Edgewood Country Club once a year and are free of charge for the Bride and Groom and up to four (4) additional guests.

Up to four (4) additional guests may join the tasting at a rate of \$35.00 per guest.

Individual tastings are permitted if you are unable to participate in the group tasting.

Individual menu tastings include up to two (2) salads, four (4) sides, and five (5) entrees.

OUTSIDE VENDORS

When utilizing service from vendors outside of our preferred vendor listing, those vendors must provide proof of liability insurance to Edgewood Country Club. They must also coordinate and review their services with the Director of Sales and Catering at Edgewood Country Club to ensure their service abides by our facility rules and regulations. Outside vendors must exit the premises no later than one hour after the conclusion of the reception.

Please contact your Wedding Coordinator for Edgewood's Preferred Vendor List

GUARANTEE OF ATTENDANCE

Guest counts must be supplied to the Club on the following schedule:

Thirty **(30)** days first preliminary count and fourteen **(14)** days final count.

At this time, the count for the event cannot decrease, but may increase by no more than 5%, if necessary.

A breakdown of entree selections must be provided with the final required guest count.

FREQUENTLY ASKED QUESTIONS

Do you have to be a member of Edgewood to host a Wedding?

No! You do not need to be a member of Edgewood Country Club to host an event with us.

Is there a room rental fee?

No, we do not have a room rental fee for use of cocktail hour and reception spaces. There is a \$1000 rental fee for use of ceremony space.

Can I bring my own cookies?

Yes! We do allow you to bring in your own cookies, our staff will plate and display as well, up to 1 dozen cookies per guest. We ask all cookies to arrive at the club by 10am the day before your event.

Am I required to use your preferred vendors?

No, you can bring in your own vendors, but we have plenty of suggestions to help you!

Can I host my Bridal Shower or Rehearsal dinner at Edgewood too?

Yes! We would love to be a part of all your wedding celebrations. A 10% discount will be applied to the final bill of all wedding-related events hosted with Edgewood, with the exception of the wedding itself.

Do you have a bridal suite?

Yes! We have a room that can be reserved for your Bridal Party if you are having your ceremony on property.

What happens if it rains?

If you are looking to host your ceremony on our beautiful grounds, we always have a rain contingency plan for an indoor location that is separate from the reception space.

Is a food tasting included?

Yes! We provide a menu tasting before you make your final selections. We host a group tasting for the two of you and up to 4 guests at no additional cost. Private Tastings can be scheduled, but are subject to an additional cost for attendance of guests.



MEET THE
Edgewood Country Club
TEAM!

Experience Edgewood Country Club, where our all inclusive wedding package covers all the little details of your big day.



Tiffany Lathan
Director of Catering and Events

email: tiffanyl@eccgolf.com
office: 412.829.2776 x28

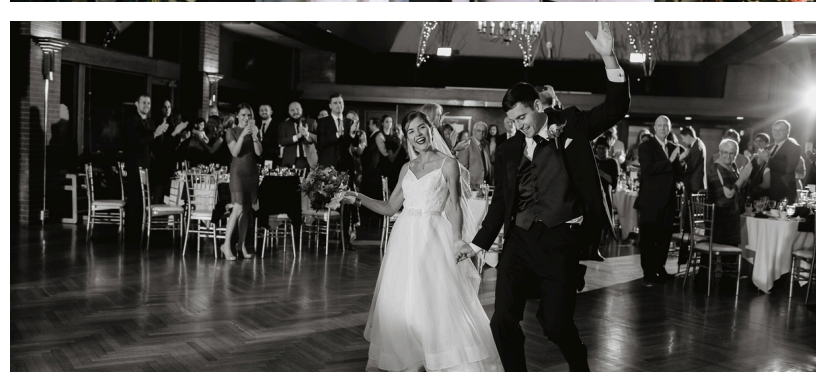


Adam Mika
Executive Chef

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We look forward to taking part in your most special day!





CHECK OUT OUR SOCIALS!



Edgewood Country Club

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www.eccgolf.com

(412) 823-7300 x28