

Edgewood Country Club



2022 Wedding Ceremony
& Reception Package

Welcome to
Edgewood Country Club

CONGRATULATIONS ON YOUR ENGAGEMENT!

What an incredibly exciting time for you and your fiancé !
I 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.

I 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. 12

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)
Wedding Party Champagne Toast
Chair Covers in White or Ivory with your Choice of Sash Color and Coordinating Napkin
8 Point White 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
Complimentary Valet Parking, Bartender Services and Coat Check Service (if applicable)
Customized Displaying of your Homemade Wedding Cookies
End of Evening Gourmet Coffee Station

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

Bar Packages

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

SILVER

\$36 PER PERSON

\$9 PER PERSON
ADDITIONAL HOUR

House Liquors to Include:

Vodka, Gin, Rum, Bourbon,
Scotch, Whiskey and 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, and Pinot Noir

GOLD

\$43 PER PERSON

\$11 PER PERSON
ADDITIONAL HOUR

Liquors to Include:

New Amsterdam Vodka, New
Amsterdam Gin, Bacardi Rum,
Captain Morgan Rum, Seagram VO Whiskey,
Jim Beam Bourbon, Grant's Scotch,
Jose Cuervo Tequila, Assorted Cordials

Draft Beer to Include:

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

Bottle Beers to Include:

Bud Light, Mic Ultra, Heineken, Corona,
Corona Light, Sam Adams Lager

House Wines to Include:

Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Pinot Noir, White
Zinfandel, Sauvignon Blanc, Merlot

PLATINUM

\$51 PER PERSON

\$13 PER PERSON
ADDITIONAL HOUR

Liquors to Include:

Stolichnaya Vodka, Tanqueray Gin,
Bacardi Rum, Captain Morgan Rum,
Jack Daniels Whiskey, Dewars Scotch,
Makers Mark Bourbon, Jose Cuervo Tequila
Assorted Cordials

Draft Beer to Include:

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

Bottle Beers to Include:

Bud Light, Mic Ultra, Heineken, Corona,
Corona Light, Sam Adams Lager,
Stella Artois, Assorted White Claws

Wines to Include:

Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Pinot Noir, White
Zinfandel, Sauvignon Blanc, Merlot
Substitute Wines are Available

PACKAGE UPGRADES

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

Upgrade platinum bar package to top shelf for \$2.00 more per person.
Champagne toasts \$45.00 per bottle (each bottle serves apx. 6 guests).
Wine pour \$45.00 per carafe (each carafe serves apx. 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 one hour during 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 limited.



Dinner Packages

SILVER DINNER PACKAGE

\$95.00 PER PERSON

Artisan Cheese & Vegetable Display
Choice of Two (2) Butler Passed Hors D'ouerves
Choice or Soup or Salad Service
Choice of Two (2) Entrees for your Guests
(Third Selection is a Vegetarian Entree)
Starch & Vegetable
Rolls & Butter

GOLD DINNER PACKAGE

\$105.00 PER PERSON

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

PLATINUM DINNER PACKAGE

\$115.00 PER PERSON

Specialty Menu Items are Available and Unique to this Package!

Choice of Two (2) Displayed Hors D'oeuvres
Choice of Four (4) Butler Passed Hors D'oeuvres
Choice of Soup or Salad Service
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 Mustard

SLICED FRUIT DISPLAY

Seasonal Sliced Melons, Garnished with
Seasonal Berries and served with Fruit Dip

ROASTED VEGETABLE PLATTER

An Assortment of Seasonal Grilled
and Roasted Vegetables

VEGETABLE CRUDITE

An Assortment of Seasonal French
Vegetables Served with Ranch Dip

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, and a choice of Warm
Caprese Dip or Warm Spinach and Artichoke Dip

\$15 PER PERSON





BUTLER PASSED HORS D'OEUVRES

VEGETABLE SPRING ROLLS
with Sweet Thai Chili Sauce

SPANAKOPITA

ASIAGO CHICKEN BITES

ARANCINI
with Roasted Red Peper Marinara

MUSHROOM DUXELLES PURSE

CHEVRE MAPLE WALNUT CROSTINI

AVOCADO FATTOUSH CROSTINI

**ROASTED BEET, SAFFRON HONEY,
AND GREEK YOGURT CROSTINI**

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

SAUSAGE STUFFED MUSHROOMS

SCALLOPS WRAPPED IN BACON WITH HONEY GLAZE

PETIT BEEF WELLINGTON

ROASTED TENDERLOIN CROSTINI
with Mustard Remoulade, Moody Blue, and Fried Onion

FIRST COURSE SELECTIONS

CHOICE OF ONE (1)

ADD \$3.00 PER PERSON FOR BOTH SOUP & SALAD

STARTER SOUP

EDGEWOOD WEDDING SOUP
EDGEWOOD TUSCAN VEGETABLE SOUP
CHEF'S CHOICE SEASONAL SOUP

SALAD SELECTIONS

EDGEWOOD FIELD SALAD

Fresh Field Greens, Tomato,
Cucumber & Carrots

SPINACH AND ARUGULA SALAD

Fresh Spinach and Arugula,
Red Pepper, Kalamata Olive, and
Shredded Asiago Cheese

DRESSING CHOICES:

Ranch, Balsamic Vinaigrette, Italian, Fat Free Raspberry Vinaigrette or Creamy Bleu Cheese
Bleu Cheese Crumbles or Crispy Bacon Additional \$2.00 Per Person

GOURMET SALAD SELECTIONS

AVAILABLE AS AN UPGRADE ONLY TO ALL DINNER PACKAGES

CHEF'S CHOICE SEASONAL SALAD \$3.00 PER PERSON

SPRING - Spinach and Arugula, Blueberries, Sliced Strawberries,
Toasted Almonds and Raspberry Vinaigrette

SUMMER - Mixed Greens, Grilled Peaches, Candied Almonds, Chevre Cheese,
and White Balsamic Vinaigrette

FALL - Kale, Roasted Squash, Cherries, Sourdough Crouton, Chevre Cheese,
and Honey Balsamic Vinaigrette

WINTER - Mixed Greens, Roasted Beets, Fennel, Candied Pecans,
Crumbled Manchego Cheese, and Cider Vinaigrette

ENTREE SELECTIONS

CHICKEN PICCATA

Boneless Chicken Breast Served with Lemon Butter Sauce and Capers

BAKED ALMOND THYME CRUSTED CHICKEN

Almond Thyme Crusted Boneless Breast of Chicken Finished with a Peach Demi-Glace

MAPLE BRINED PORK CHOP

Finished with Apple Balsamic Glaze

ESPRESSO CABERNET GLAZED BEEF SHORT RIB

Sous Vide Beef Short Rib with a Cabernet Espresso Glaze

SLICED BEEF TENDERLOIN

Sliced Pink Peppercorn and Thyme seasoned Beef Tenderloin
with Bordelaise Sauce

CORIANDER AND THYME BRINED SALMON

with Dill Vermouth Sauce

SEARED GROUPER

with Sundried Tomato Pesto



GOURMET ENTREE SELECTIONS

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

STUFFED CHICKEN BREAST

Apple, Chevre, and Prosciutto Stuffed Chicken Breast with Beurre Noisette Sauce

SLICED DUXELLES STUFFED PORK LOIN

with Fine Herbs Sauce

SEARED SEA BASS

with Sundried Tomato Pesto

BEEF TENDERLOIN FILET

Pink Peppercorn and Thyme seasoned Filet of Beef Tenderloin with
Mushroom and Green Peppercorn Sauce

SEARED HALIBUT

with Walnut Rosemary Crust and Chablis Beurre Blanc Sauce

VEGETARIAN SELECTIONS

STUFFED ZUCCHINI

with Red Pepper Marinara Cream Sauce

ITALIAN CHEESE RAVIOLI

Four Cheese Stuffed Ravioli with Rosa Cream Sauce & Garlic

VEGAN SELECTION

SMOKEY MAPLE TOFU

with Balsamic Apple Glaze

STARCH & VEGETABLE SIDE OPTIONS

BOURSIN CHIVE WHIPPED POTATO

CARAMELIZED RED ONION WHIPPED POTATO

HERB ROASTED REDSKIN POTATO

RICE PILAF

HONEY THYME ROASTED CARROTS

ROASTED ASPARAGUS WITH GARLIC
AND SEA SALT

ROASTED BROCCOLINI WITH SHALLOTS
AND HIMALAYAN SEA SALT

GREEN BEANS

CHEF'S CHOICE VEGETABLE MEDLEY

CHILDREN'S MEALS (10 & UNDER)

\$20.00

Edgewood Country Club will include up to 15 children's meals as part of any package.

(CHOICE OF ONE)

Chicken Tenders, Two Mini Hot Dogs or Grilled Cheese served with French fries

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 8 vendors. \$40.00 per vendor for any over 8.

OR

Choose to serve your vendors the same meal as your guests for a \$20.00 per vendor upgrade.

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 in 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!



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, May through December, require a \$13,500.00 spending minimum inclusive of tax and service charge.

There are no spending minimums January-April, or for Friday or Sunday weddings.

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

The reception must be paid in full fourteen (14) days prior to the event. Personal checks/four major credit cards are permitted for all deposits leading up to the wedding.

The final balance due fourteen days prior to the reception must be paid by credit card or cashiers 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 reception starting time, the facility can be used for a maximum of six hours.

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:

Fruitwood with Tan or White with White Padded Folding Chairs - \$6.00 per chair
White Plastic Folding Chairs - \$3.00 per chair

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.

Indoor ceremonies under 50 guests will be held in the Reflections Room, which is included in the rental agreement.



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 \$20.00 per bottle will be assessed for wine brought into the facility.

No other outside alcohol is permitted to be brought into the Club.

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.

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

Group tastings are offered by Edgewood Country Club throughout the year.

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

Individual menu tastings include up to two (2) soups, two (2) salads 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 Listing

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 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.
- Can I bring my own cookies?** Yes! A Pittsburgh cookie table wouldn't be tradition without them! We do allow you to bring in your own cookies, our staff will plate and display as well. We ask all cookies to arrive at our club by 10am the day before your event.
- Do I have to use your preferred vendors?** No, you can bring in your own vendors, but we have plenty of suggestions to help you also!
- 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.
- Do you have a bridal suite?** Yes! We have a room reserved for your Bridal Party all day. You are more than welcome to get ready here!
- What happens if it rains?** If you are looking to hosting 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. There is no additional cost we invite up to 6 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. Our experienced culinary and banquet staff provide a personalized service...



Dee Shilling
Director of Catering and Events



Jason Richardson
Chef de Partie



Laura Baker
Catering and Events Manager

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





CHECK OUT OUR SOCIALS!



Edgewood Country Club

100 Churchill Road. Pittsburgh, PA 15235.
www.eccgolf.com (412) 823-7300