



MONTOUR HEIGHTS
COUNTRY CLUB

Wedding Package





The Package

Montour Heights Country Club can help you plan the wedding of your dreams. Our detail-oriented, friendly and attentive wedding planners will work with you to make your Wedding day exquisite and uniquely your own.

TO INQUIRE ABOUT AVAILABLE DATES,
OR TO SCHEDULE AN APPOINTMENT, PLEASE CONTACT:

Beth Gajewski, Food & Beverage Manager, bgajewski@montourheightscc.com

Maria White, Banquet Manager, mwhite@montourheightscc.com

1491 Coraopolis Heights Road, Moon Township, PA 15108 • (412) 264-5950



AMENITIES

Use of the Clubhouse

Five-Hour Event with Four Hours Open Call Bar – Begins with Cocktail Hour

Three Course Plated Dinner or Buffet Dinner with Carving Station Menu Options

Cold-Stationed Appetizers and Butler-Passed Hot Hors d'oeuvres

White Satin Chair Covers

Custom-Designed Wedding Cake of your Choice

Champagne Toast for all Guests ages 21 & up

Glass Hurricane Centerpieces for all your Guest Tables

White Floor-Length Table Linens with White Toppers and White Linen Napkins

Decorated Cookie Display and Cake Table, Coffee Station

Additional Tables, Draped (gift, name card, memory, etc.)

Choice of Head Table or Sweetheart Table

Complimentary Bridal Suite to include Champagne, Breakfast and Lunch

Complimentary Groomsmen Suite to include Beer and Lunch

Picturesque Photo Opportunities Inside and Outside with Complimentary Golf Carts

Event Planning and Event Coordination

VIP Treatment with a FREE Foursome of Golf with Lunch or Dinner,
and Drinks *(\$800.00 Value)*

\$130.00++/per guest

All food and beverage prices are subject to 7% Sales Tax and 22% Service Fee. Gratuity is not included.



MENU OPTIONS

PLATED ENTREE CHOICES — SELECT 2

6 oz. Filet Paired with Prawns

6 oz. Filet Paired with Chicken Romano

6 oz. Filet Paired with Crab Cake

8 oz. Filet

Chicken Romano *Boneless Chicken Breast in an Egg and Romano Batter grilled to Golden Brown served with Lemon Butter Sauce*

Chicken Marsala *Boneless Chicken Breast served in a Rich Marsala Wine Sauce served with Sautéed Mushrooms*

Chicken Picatta *Boneless Chicken Breast served with Capers, Shallots, and Mushrooms in White Wine and Lemon Sauce*

Maryland Crab Cakes *House Made Lump Crab Cakes served with a Red Pepper Rouille*

Grilled Filet of Salmon *Served with an Asian Mustard Marinade and Three Prawns*

Vegetable En Croute *Portabella Mushroom, Spinach, Artichokes, Red Peppers, and Light Cream Sauce baked in a Golden Puff Pastry*

Tuscan Stuffed Chicken Breast *With Fresh Mozzarella, Sun-Dried Tomatoes and Pesto*

VEGETABLE ACCOMPANIMENT — SELECT 1

Sauté of Fresh Seasonal Vegetables

Sauté of Green and Wax Beans with
Carrots and Onion

Maple Glazed Carrots

Green Beans Sautéed or Almondine

Grilled or Steamed Asparagus with
Olive Oil and Lemon

STARCH ACCOMPANIMENT — SELECT 1

Roasted or Mashed Red Skin Potatoes
with Garlic

Mashed Yukon Gold Potatoes with
Sour Cream and Chives

Duchess Potato

Rice Pilaf

Brie Whipped Potatoes

BUFFET DINNER ENTREE CHOICES — SELECT 3

Chef Carved Entrée (select one) Turkey Breast, Roasted Pork Loin, Prime Rib, Filet

Chicken Romano

Chicken Marsala

Baked Basa Fish Prepared English Style or in a Tomato Basil Sauce

Roasted Salmon Served in a Basil Cream Reduction

Cheese Tortellini Served in Marinara or Meat Sauce

*Buffet Includes
One Vegetable Selection
One Starch Selection
Maryland Crab Cakes —
Add \$5.00/pp*



MENU OPTIONS

FOUR-HOUR CALL BRAND BAR

Four Hours of Open Call Bar Service,
Bar Service will be closed during Dinner Service.

COLD-STATIONED HORS D'OEUVRES

Fresh Cut Crudit  displayed on a high tower,
served with sides of Ranch, Fresh Fruit, and an
array of Cheeses, served with Fancy Crackers
and Fresh Tomato and Basil Bruschetta with
Handmade Crostini

Cold Spinach Artichoke Dip or Roasted Red
Pepper Hummus with Fancy Crackers and
Pita Chips

BUTLER-PASSED, HOT HORS D'OEUVRES — SELECT 4

Pork Egg Rolls
Crab Stuffed Mushroom Caps
Sausage Stuffed Mushroom Caps
Coconut Prawns
Pork and Chicken Pot Stickers
Beef or Chicken Satays
Bacon Wrapped Scallops
Assorted Mini Quiche
Mini Vegetable Spring Rolls
Spinach and Feta Spanakopita
Sesame Chicken Bites
Mini Deep Dish Sausage Pizza

SOUP OR SALAD COURSE — SELECT 1

Homemade Italian Wedding Soup
Seafood Bisque
Montour House Salad
Classic Caesar Salad
Bibb Lettuce Salad with Berries, Feta and
Raspberry Vinaigrette
Romaine with Pear, Blue Cheese, Berries,
and Walnuts
Arugula with Tomato and Feta
Romaine with Mandarin Orange, Red Onion,
Almonds, Asian Dressing

SERVED WITH ALL DINNERS

Fresh Dinner Rolls served with
Sweet Cream Butter
Freshly Brewed Coffee, Decaf, Hot Tea, Iced Tea,
and Assorted Soft Drinks
Your Wedding Cake, cut and served

SPECIAL DIETARY CONSIDERATIONS WILL BE MADE AVAILABLE UPON REQUEST

VENDOR AND CHILDREN'S MEALS \$24.95++



Package Enhancements

RECEPTION

Add a Sushi Bar to your Cocktail Hour – \$12.00++/pp

Create the “Wow Factor” with a vegetable and seafood sushi station

Add a Pittsburgh Station to your reception – \$12.00++/pp

Create your own station to include 3 of the following choices,
served while the dancing is going on!

Primanti-style sandwiches

French fries with cheese

Flatbread pizzas

Various dips, etc.

FAREWELL BREAKFAST – \$21.95++/pp

You and your guests enjoy our breakfast bar open ended between 9 am and 12 pm.

Includes Omelet and Waffle Stations, Breakfast Meats, Breakfast Potatoes, Scrambled Eggs,
Breakfast Danish, Fresh Fruit, Coffee, Iced or Hot Tea.

REHEARSAL DINNER

We offer a wide variety of menus for your rehearsal dinner – anything from a relaxed cookout dinner to a plated meal. Ask us for details and room availability!



Suggested Additions

Additional Bar Hours (additional half hour) – \$5.00/pp

House Wine Service during Dinner – \$6.00++/pp

Linen Rentals, Chivari Chairs

Montour Heights Country Club Cookie Traying – \$300.00

Banquet Host Bar

VODKA	Tito's/Absolute/Stolichnaya
GIN	Beefeaters
SCOTCH	Dewar's
WHISKEY & BOURBON	Jack Daniels/Seagram's VO/Jim Beam
RUM	Bacardi/Captain Morgan
LIQUEUR	DiSaronno/Amaretto/Kahlua/Baileys
WINE	Chardonnay/Pinot Grigio/Cabernet/Merlot/Moscato/White Zinfandel
BEER	Miller Light/Yuengling/Black Cherry White Claw

Liquor selections are subject to change.



A Few More Details

Montour Heights Country Club is delighted to assist with recommendations for reputable, local, high-quality vendors for the following services: Florist, DJ, Photography, Hotel Blocks, Videography, Ice Sculptures, etc. Please inquire with the Events Office.

Our Ballroom seats a capacity of 240 plus a traditional head table.

For additional seating, the Dining Room and Parlor can be added for an additional \$850.00. (seats up to 365)

Receptions booked between May and October may engage the Grand Terrace for the Ceremony, Cocktail Hour or Dinner Reception for an additional \$400.00, weather dependent.

The Grove (outdoor site) is available for a Private Ceremony for \$500.00/Plan B – Dining Room.

A non-refundable \$2,000.00 deposit is due with signed contract in order to hold your date.

Montour Heights Country Club accepts checks, or money orders for payments. Credit cards are accepted with a processing fee of 4%. All published prices are subject to 7% sales tax and 22% service fees on food and beverage. Gratuity is not included.

Published prices are subject to change based on items out of our control.

Ask about our Rehearsal Dinners and Breakfast Package.

Final counts are due 3 days prior to your Wedding Day.



One Last Note

We understand that your wedding day will be one of the most important days of your life. With that in mind, our experienced events team strives to offer the highest-quality services to you, your family and guests. After all, a Country Club Wedding should be a first-class experience, full of elegance, hospitality, and wonderful memories to cherish for years to come. If you can share your vision with us for your special day, our commitment is to do everything within our power (and experience) to make it happen!

