

The Pittsburgh Golf Club

Elegant Events in a Historic Setting



Wedding Brochure

**5280 NORTHUMBERLAND STREET
PITTSBURGH, PA 15217**

412.621.4530

WWW.THEPITTSBURGHGOLFCLUB.COM

History of The Pittsburgh Golf Club

In August of 1896, a group of prominent citizens of Pittsburgh's East End formed the "Shady Side Golf Club", located at the edge of the brand-new Schenley Park. By October of 1897 its members had agreed to change the club's name to The Pittsburg (sic) Golf Club. Early records of the club are scant, but it is evident that the new club was founded for the purpose of promoting the then fledgling American game of golf. Photographs and charge slips, as well as Board of Governor's minutes, testify to the priority placed on the nine-hole course built in those early years and referred to as the "Schenley links". For a variety of reasons, some still lost in the mists of time, proprietorship over the golf course was ceded to the city, and the transition of the course's ownership and operation from the club's domain to that of the city was complete by May of 1912.

More detailed information about The Pittsburgh Golf Club's past is contained in *So Much to Remember*, written by Hax McCullough on the occasion of the Club's centennial celebration. The club's first hundred years are vividly captured therein. Suffice it now to say that, lacking a golf course, the members of The Pittsburgh Golf Club focused their attention and energy on the games of squash and tennis, as well as bowling, billiards, bridge, and backgammon. Our membership list by 1912 exceeded 500, necessitating the first instance of land acquisition and construction of additional facilities. Reshaped, restored, remodeled, and redecorated many times in the past century, The Pittsburgh Golf Club today is a club for racquet sports, summer swimming, and fine dining in a setting of simple elegance.

More significant than the changes both within and without the clubhouse is the continuity in the club's nature. Its character today is evocative of turn-of-the-century graciousness. The Pittsburgh Golf Club is referred to as a "family" club for three reasons. First, it is meant to be a "home away from home" for the families of its members. Second, its family feeling distinguishes it from any club that was founded to serve the business community as its primary purpose. Third, The Pittsburgh Golf Club has a membership list that, to a degree unusual in most urban clubs, consists of numerous progeny of its founders and early members.

Many of the current members grew up in these very rooms and racquet courts, learning from their parents and grandparents to value civility, decorum, and sportsmanship. As much as the walls and the furniture, these values are the essence of The Pittsburgh Golf Club. We see them as one of the many legacies that our ancestors left us, as they left us the clubhouse itself. These are our traditions, and we are proud of them.

Today's members are, as were those of yesteryear, leaders in their communities with many communities represented among them. They are men and women who know and enjoy the highest standards – both tangible and intangible – in all parts of their lives. The Pittsburgh Golf Club strives to reflect those standards, with consistent success, and welcomes newcomers who share them.

General Club Information

Thank you for considering The Pittsburgh Golf Club for your event.

We are always happy to hold parties for our members as well as their friends. The following is some general information that will be useful to you when planning your event at the club.

Menu

The menus provided are chosen by our Executive Chef and General Manager. These menus are designed to satisfy a wide variety of tastes and diets. If you would like to choose something for your guests that are not listed on these menus, we would be happy to tailor a dinner ensemble with which you will be pleased. Tax and service charge are not included in the menu price.

Decorations

For all events, we require a centerpiece to be placed on each dining table. You may arrange for this yourself or we would be happy to order something for you through our house florist. We can provide candles for your event as well if you desire. You may choose from votives or tapers for a charge \$0.50 each.

Entertainment

The Club is associated with a large network of entertainers. These vary from bands, disc jockeys, pianists and trios to mimes and clowns. If you are looking for special entertainment for your guests, we can book those services for you, or put you in touch with someone. Please feel free to ask.

Party Count

We would like to set your event up properly and to do so we will need an accurate number of guests that will be attending. Please provide a *preliminary count 10 days prior* to the event and a *final count 3 business days* (not including Mondays) before the event. This final count will be the number of persons you will be billed for, and is not subject to reduction. If no final count is received prior to the 3 business days the club will use your preliminary count as a guaranteed number. If more people attend, increases and/or changes are subject to availability at additional charges.

Cellular Telephone Use

The Pittsburgh Golf Club is a social club. Therefore, the use of cellular telephones in all general areas of the Club is **strictly prohibited**. If you or one of your guests uses a cellular telephone in the Club, they will be asked to end the call and turn the phone off. If a telephone call needs to be made guests are more than welcome to use the Club's phone line which is conveniently and privately in booths located near the men's and ladies' rooms.

Privacy

The members of The Pittsburgh Golf Club appreciate the privacy of their Club. Any considered or future publicity of your event needs to be approved by the management of the Club prior to publication. Please be conscientious of this when planning your event.

Deposit

A deposit may be required at the time of your booking. Typically, anyone requesting date for a wedding or a dinner group of 150 guests or more are asked to place a deposit to secure their date. If you are required to send a deposit, you will be notified at the time of the booking.

Billing

A final bill will be sent to you for direct payment to the Club. A 7% PA sales tax and 23% service charge will be applied to all food and beverages. Acceptable forms of payment are check, cash or money order ONLY. No credit card payments are accepted. If you have questions regarding your bill, you may contact our Accounting Department Monday - Friday 8:00AM - 4:00 PM via emailing billing@thepittsburghgolfclub.com.

For further questions or inquiries, please contact Karen Bertram, Director of Events,
by phone at 412.621.4530 or via email at kbertram@thepittsburghgolfclub.com

The Pittsburgh Golf Club Inclusive Wedding Package

Package includes the following:

Six Butler Passed Hors D'oeuvres
Four Course Plated Dinner
Four Hour Premium Bar
Custom Wedding Cake
Valet Parking
Coat Room Attendant (*when applicable*)
Chivari Chairs
Floor Length White Linens with an Array of Colored Napkins
Coffee, Decaffeinated Coffee & an assortment of teas
Complimentary Menu Tasting for Four Guests

23% Service Charge & 7% Sales/Liquor Tax

Additional Fees

Reception Room Rental Fee
Ceremony Fee
(Fee includes Coordinator, 1-Hour site access during rehearsal,
bridal room prior to ceremony & set up/configuration of ceremony space)

Optional

Dinner Wine Service
Champagne Toast

*A deposit is due with the signed contract.
This deposit will be applied to the final invoice.*

Additional Information

Our Menus can be personalized to suit your vision.

Children's food options are available.

We can accommodate most special dietary requests.

All food and beverage ordered for the event must be consumed on the premises.
Additional meals *cannot* be packaged and sent out.

Butler Passed Hors D'oeuvres

Please choose six hors d'oeuvres from the list provided.

Cold Selections

Prosciutto & Romano Wrapped Asparagus
Bay Shrimp & Avocado Profiterole
Feta, Melon, Mint Skewer
Green Pea Cake, Spiced Chicken, Chipotle Aioli
Crab, Mango, Cilantro Phyllo Cup
Duck Confit, Raspberry Jam on a Potato Pancake
Endive Leaves, Toasted Walnut Chevre
Grilled Vegetable Lavash, Herb Goat Cheese
Smoked Salmon & Dill Cream on Pumpernickel
Fig & Goat Cheese Crostini
Bruschetta Skewer, Pesto Marinade
Tomato Basil Crostini
Jumbo Crabmeat & Granny Smith Apple Spoons
Caviar, Corn Blini, Lemon Crème
Scallop Crudo, Orange, Soy, Mint
Beef Tenderloin Crostini, Romano, Pesto Mayonnaise
Seared Ahi Tuna, Wakame Salad, Wasabi, Wonton

Hot Selections

Brie Cheese & Pear Phyllo Cup
Chicken Satay, Sesame Soy
Bacon Wrapped Maine Sea Scallops
Bacon Wrapped Water Chestnut
Maryland Crab Cakes, Sherry Cayenne Mayonnaise
Spinach & Feta Cheese Spanakopita
Prosciutto Wrapped Figs, Balsamic
Petite Quiche Lorraine
Teriyaki Beef Satay
Tomato Mozzarella Risotto
Herbed Cheese Gougere
Manchego Quesadilla, Onion Confit, Lime Cream
Bacon Wrapped Tenderloin, Brown Sugar Dijon Glaze
Black Bean Cake, Cilantro Cream
Buffalo Chicken & Blue Cheese Tartlet
Petite Beef Tenderloin Wellingtons
St. Andre & Raspberry Phyllo
Horseradish Crusted Prawn, Sun Dried Tomato Dip

Stationed Hors D'oeuvres

Stationed hors d'oeuvres can be added to any reception for an additional fee.

Domestic & Imported Cheeses

Carr's Water Biscuit, French Bread & Fresh Fruit Garni

Roasted Pepper Hummus

Served with Pita Bread

Bouquet of Garden Vegetables

Herb Buttermilk, Dijon Bleu Cheese

Tuscan Antipasto Display

*Imported Salamis, Olives, Roasted Peppers, Mozzarella,
Portabellas, Artichokes, Anchovies, Italian Bread*

Dinner Menu Selections

First Course - Soup

Please select ONE of the following:

*** Available En Croûte*

Wedding Soup

***Velouté of Butternut Squash*

***Wild Mushroom Bisque*

***Corn Chowder with Bay Shrimp*

***Lobster Bisque with Cognac*

Second Course - Salad

Please select ONE of the following:

TPGC House Salad

Mixed Greens, Tomato, Cucumber, Carrot, Balsamic Vinaigrette

Classic Caesar Salad

Bacon Anchovy Dressing

Vintner's Salad

Mesclun Greens, Chèvre Croutons, Pine Nuts, Cabernet Dressing

Artisanal Greens Salad

Caramelized Pears, Gorgonzola, Walnuts, Balsamic Vinaigrette

Harvest Salad

Mixed Greens, Apples, Sugared Walnuts, Cranberries, Walnut Vinaigrette

Third Course - Entrées

Single Entrees

***Vegetarian*

Seared Breast of Natural Chicken, Wild Mushroom Jus

Pesto Crusted Chicken, Tomato Coulis

Sundried Tomato Risotto Stuffed Chicken, Roasted Pepper Coulis

Roast Sliced Beef Strip Loin, Brandy Peppercorn Sauce

Pan Seared Duck Breast, Merlot Reduction

Roasted Faroe Island Salmon, Balsamic, Red Onion, Tomato Jam

Pan Seared Sea Bass, Blood Orange Gastrique

Lemon Herb Crusted Alaskan Halibut, Chive Cream (May - August)

Seared 6 oz. Filet Mignon, Bordelaise Sauce

***Vegetable Stuffed Portobello, Balsamic Fig Reduction, Pesto Oil*

***Roasted Vegetable Strudel, Red Pepper Fondue*

***Tian of Grilled Eggplant and Tomato, Fresh Mozzarella & Yellow Squash Coulis*

***Truffled Vegetable Ragout Polenta Cake, Shaved Parmesan*

Combination Entrees

Herb Crusted Chicken & Lump Crab Cake, Roast Pepper Coulis, Herb Oil

Seared Chicken Breast & Salmon, Mushroom Merlot Jus

Sirloin Steak & Scampi, Brandy Peppercorn, Garlic Butter

Petite Filet & Lobster Crusted Cod, Red Wine Demi Glace

– Consumption of raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. –

Starches & Vegetables
Please select ONE from each category.

Starches

Oven Roasted Fingerling Potatoes
Garlic Mashed Potatoes
Whipped Sweet Potatoes
Herb Roasted Redskin Potatoes
Scalloped Potatoes
Bacon Potato Hash
Lyonnaise Potatoes
Sundried Tomato Risotto
Multigrain Pilaf
Cranberry Almond Wild Rice Blend
Lemon Tarragon Couscous

Vegetables

Baby Carrots
Haricot Vert, Almond Butter
Asparagus
Roasted Seasonal Vegetables
Julienne Vegetable Medley
Root Vegetable Puree
Pancetta Brussel Sprouts

Fourth Course - Wedding Cake

Wedding Cakes by Amanda Lowery

The Pittsburgh Golf Club Pastry Chef, Amanda Lowery, creates one-of-a-kind custom cakes to meet your individual desires, and creative expressions. Bring in your ideas, and let us offer some suggestions that will represent your unique taste and style.

Pair Your Own Wedding Cake

Batter

Any Season: Chocolate, Yellow, White, Red Velvet, Spice, Marble, Almond

Spring: Lemon, Strawberry

Autumn: Pumpkin, Apple-Cinnamon

Filling

Buttercream, Pastry Cream, Milk Chocolate Ganache, Dark Chocolate Mousse, Mint Chocolate Mousse Strawberry or Raspberry Jam, Lemon Curd, Cream Cheese, Caramel, Cookies 'n Cream, Peanut Butter

Frosting

Butter Cream, Cream Cheese, *Rolled Fondant

The Pittsburgh Golf Club's Favorite Combinations

Chocolate Cake & Chocolate Mint Mousse

Spice Cake & Cream Cheese

Yellow Cake, Pastry Cream & Fresh Strawberries

Almond Cake, Raspberry Jam

White Cake, Salted Caramel

Additions: *Rolled Fondant
 Fresh Berry Compote
 Elaborate Piping
 Handmade Flowers & Decorations Available



– Appointments with Amanda can be made via phone at 412.621.4530,
or by email at pastry@thepittsburghgolfclub.com. –

Premium Brand Bar

Included in Wedding Package

Vodka:	Absolut, Absolut Citron, Smirnoff, Tito's
Rum:	Bacardi, Captain Morgan, Malibu Coconut, Myer's Dark
Gin:	Beefeaters, Bombay
Whiskey:	Canadian Club, Seagram's VO
Scotch:	Cutty Sark, Grant's
Bourbon:	Old Grand-dad, Jim Beam
Cordials:	Cuervo Gold Tequila, E&J Brandy, Lillet, Peach Schnapps, Pimm's Cup, Red Dubonnet

*Premium Brand Bar also includes House Liquor, a selection of House Wines,
Domestic Beers, Sparkling Water, Sodas, Juices & Mixers*

Deluxe Brand Bar

Additional charge per guest

Vodka:	Chopin, Stoli, Ketel One
Rum:	Mount Gay
Gin:	Tanqueray
Whiskey:	Crown Royal, Jack Daniels, Jameson Irish
Scotch:	Johnny Walker Red, Dewars, J&B
Bourbon:	Maker's Mark, Woodford Reserve
Cordials:	Amaretto Di Saronno, Bailey's Irish Cream, Campari, Courvoisier Cognac, Frangelico, Kahlua

*Deluxe Brand Bar also includes House Liquor, Premium Brand Liquor, a selection of House Wines,
Domestic & Imported Beers, Sparkling Water, Sodas, Juices & Mixers*

The host is responsible for the behavior of their guests.

The Pittsburgh Golf Club staff reserves the right to limit beverages to persons appearing intoxicated. All persons must be of legal drinking age to be served alcohol, and positive ID will be required. No alcoholic beverages may be brought in or removed from the building.