

Weddings

AT THE PITTSBURGH FIELD CLUB



Package Inclusions

- Valet Parking
- Coat Check, In Season
- 4 Hour Open Bar
- Toast for All Guests
- White Floor-length Linens with Colored Napkins
- Cocktail Hour Selections
- 3 Course Meal Including a Cake from Bella Christie & cake cutting fee
- Coffee Service



Included Bar

Included 4 Hour Open Bar Brands

Vodka:

Stoli
Absolut
Tito's

Gin:

Tanqueray
Beefeater

Rum:

Captain Morgan
Bacardi
Malibu Coconut

Bourbon/ Whiskey:

Jim Beam
Jack Daniels
Canadian Club
Jameson Irish
Crown Royal
Maker's Mark

Scotch:

Dewars
Johnnie Walker Red
Glenmorangie

Tequila/ Cordials:

Jose Cuervo
Baileys
Kahlua
Apple Pucker
Peach Schnapps
Triple Sec
Amaretto
Vermouth
Southern
Comfort

Beers:

Miller Lite
Yuengling
Iron City
Corona

Red Wine:

Cabernet
Merlot
Pinot Noir
Red Blend

White Wine:

Chardonnay
Pinot Grigio
Sauvignon Blanc
Rose
Champagne/Prosecco



Domaine Ste. Michelle Toast
with Dinner for all Guests

Bar Upgrades

Premium 4 Hour Open Bar Brands 12/person

Vodka:

Ketel One
Grey Goose
Tito's
Belvedere

Gin:

Tanqueray
Beefeater
Bombay Sapphire

Rum:

Captain Morgan
Bacardi

Mount Gay
Gosling

Bourbon:

Jim Beam
Maker's Mark
Woodford Reserve

Whiskey:

Jack Daniels
Bulliet
Jameson
Crown Reserve
V.O.

Scotch/Brandy:

Dewar's
Johnnie Walker Black
Chivas
Glenlivet

Tequila/ Cordons:

Patron
Vermouth
Baileys
Kahlua
Apple Pucker
Peach Schnapps
Disaronno
Grand Marnier
B&B
Cointreau

Beers:

Stella
Yuengling
Miller Lite
Heineken

Red Wine:

Cabernet
Merlot
Pinot Noir
Red Blend

White Wine:

Chardonnay
Pinot Grigio
Sauvignon Blanc
Rose
Champagne/
Prosecco

Domaine Ste. Michelle Toast
with Dinner for all Guests



Krystal Healy Photography

Bar Upgrades

Additional Bar Enhancements

Dinner Wine Pour Available on Consumption

Additional Hour of Bar Service 12/person

Signature Drinks

Seasonal Drinks



Cocktail Hour Inclusions

Stationary Items

Imported and Domestic Cheese Selection

Seasonal Fresh Fruit

Fresh & Grilled Vegetables with Dip

Assorted Crackers & Sliced Baguette



Angie Candell Photo

Cocktail Hour Inclusions

Choice of 4 Passed Items (Hot Options)

Tempura Shrimp with Honey Siracha Aioli

Shrimp & Grits on Spoon with Tomato-Bacon Jam & Fresh Chives

Mini Blackened Fish Tacos with Napa Slaw, Pico, & Cilantro Aioli

Raspberry Hoisin Duck on Goat Cheese Flatbread

Coconut Shrimp Bites with Orange Horseradish Sauce

Vegetable Spring Rolls; Ginger-Orange Sauce

Sweet Chili Pork on Won-Ton Crisp

Sausage or Crab Stuffed Mushrooms

Artichoke & Boursin Beignets

Bacon Cheddar Macaroni Blossoms

Tempura Chicken Lollipops, Sweet Chili Sauce

Spicy Beef Satay, Peanut Dipping Sauce

Mini Pierogies on Cocktail Fork



Cocktail Hour Inclusions

(Cold Options)

Vine Ripened Tomato Bruschetta with Pesto, Parmesan, & Basil
Mini BLT Stacks on Brioche with Brown Sugar Bacon & Aioli
Tenderloin Crostini with Spicy Aioli, Arugula, & Parmesan
Brie Crostini with Fig & Pear Relish
Shrimp & Mango Ceviche in Tasting Spoon
Assorted Sushi Rolls, Wasabi & Pickled Ginger
Cherry Tomato Stuffed with Boursin Cheese
Tomato, Basil & Fresh Mozzarella with Balsamic Pipette
Buffalo Chicken Bruschetta
Prosciutto Wrapped Asparagus, Lemon Aioli
Summer Melon Wrapped in Prosciutto
Crispy Potato Pancakes, Sour Cream & Chives
Seared Ahi Tuna on Crispy Won-Ton Crisp
Watermelon, Feta, & Mint Skewers



Upgrades

Stationed Items

Sushi *market price*

Raw Bar- shrimp, oysters,
smoked salmon, seared tuna
market price

Caviar *market price*

Passed Items

Shrimp Cocktail 4/piece

Baby Lamb Chops 5/piece

Mini Beef Wellington 3/piece

Mini Crab Cakes 4/piece



First Course

Included Soup or Salad

Soup Du Jour
Wedding Soup
Vegetable Minestrone

Caprese Salad

Fresh Mozzarella & Vine Ripened Tomatoes, Artisanal Lettuces, EVOO, & Aged Balsamic

Spinach, Baby Field Greens & Roasted Beet Salad

Granny Smith Apples, Pickled Red Onion, Applewood Smoked Bacon, Artisanal Bleu Cheese
& Cider Vinaigrette

Leaves of Bibb Lettuce, Orange, and Ruby Red Grapefruit Salad

Chevre, Caramelized Walnuts, Shaved Bermuda Onion, & Lemon Poppyseed Dressing

Candied Watermelon Salad

Grape Tomatoes, Blueberries, Bermuda Onion, Feta Cheese, Artisan Greens, &
Minted Citrus Vinaigrette

Julienne Apple Salad

Bibb and Baby Greens, Sun-Dried Cranberries, Toasted Walnuts, Feta, Sherry Vinaigrette

Mixed Greens Salad

Raspberries or Poached Pear, Almonds, Dried Gorgonzola, & Raspberry Vinaigrette



Caitlin Thomas Photography

Optional Upgrades

Offer Both Soup and Salad 5/person
Pasta Course 7/person

Main Course

Selections (Prices are for entire package)



Hot Metal Studios

Chicken Oscar- Béarnaise 161/ 174 *Nonmember*
Medallions of chicken topped with lump crabmeat

Pierre Breast of Chicken- Veloute 158/171 *Nonmember*
Stuffed with Basil Pesto or Wild Mushrooms

Herb Rubbed Salmon- Lemon Beurre Blanc 156/168 *Nonmember*

Chilean Seabass- Sweet Chili Soy Sauce 168/179 *Nonmember*

Halibut- Mediterranean Sauce 164/177 *Nonmember*

PFC Virginia Spots 161/174 *Nonmember*

Jumbo Lump Crab Cakes- Chive Dijon Aioli 169/182 *Nonmember*

Double Lobster Tail- Herb Butter 173/187 *Nonmember*

Filet Mignon- Cabernet Demi-Glace 169/183 *Nonmember*

Filet "Rooney" with Lobster Claw 173/187 *Nonmember*
Asparagus, Mushroom Cap, Sauce Béarnaise

New York Strip Steak- Cabernet Demi 168/179 *Nonmember*

Veal Scallopini- Piccata 166/178 *Nonmember*

Beef Short Ribs 168/179 *Nonmember*

Add a 5 Ounce Lobster Tail to Any Meal *market price*



Steven Dray

Entrées can be combined as a duo plate for 12/person

All Entrees Include Rolls with Butter as well as a Starch & a Vegetable

All prices are subject to 22% house charge & 7% Sales Tax.

All menus and pricing are subject to change.

Wedding Cake

Work Directly with Bella Christie's to Taste & Design a Beautiful, Included Wedding Cake



Randi Voss



Angie Candell Photo



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Dessert Upgrades

Dessert Stations

Cookies Baked by our Pastry Chef (20/dozen)
We will gladly tray your cookies (3/dozen)
Add Ice cream (3/person)

Randi Voss



Angie Candell Photo



Ceremonies

Host your Ceremony at the PFC

Options available up to 250 guests
2 per person on-site ceremony setup fee

Steven Dray

Caitlin Thomas Photography



Things to Know

Tasting

We would invite up to 4 guests to sample potential food choices. Additional tastings or guests will be charged at *45 per person*. Tastings are recommended 4 months prior to wedding.

Ceremony

PFC requires that a backup space is designated within the clubhouse for outdoor ceremonies in case of inclement weather. A final decision on location needs to be made at least 6 hours prior to the wedding. PFC reserves the right to make the final decision on ceremony location. If additional chairs are needed in order to accommodate the ceremony (depends on location and guest count), the client would be responsible for the chair rental.

Count

A final entrée count is due to PFC 5 business days prior to the wedding. At this point, entrée counts can go up based on availability, but are not able to decrease. You will be charged for the full count that is given at the 5 day mark. Indications of meal choice are required on placecards when a choice of entrees has been given.

Staffing

PFC typically schedules 1 server per 2 tables, depending on size. If you would like additional staff, they can be scheduled at an additional fee. Additional staff and fees may be required to complete certain requested tasks. Your Event Manager will make you aware of any additional staffing needs (i.e. installing chair covers).

Bar

PFC reserves the right to card any individual as well as refuse service to any individual who appears intoxicated. All liquor must be provided by PFC. No alcohol can be taken off of the premises. No vendors will be able to consume alcohol without client consent.

Payment

Payment will be directly billed to your account after the wedding occurs. PFC does not accept credit card payments. Applicable tax and a 22% house charge is added to all bills. The service charge includes the use of flatware, china, glassware, room setup, etc.

Dress

Please make sure guests and vendors are aware that PFC strictly adheres to a no denim policy.





Happily Ever After

STARTS AT THE PITTSBURGH FIELD CLUB

