

2025 *Special Events*



3411 Leechburg Road
Lower Burrell, PA 15068

www.hillcrestcountryclub.net

General Manager 724.337.6361, option 1

GENERAL BANQUET INFORMATION

Thank you for considering Hill Crest Country Club for your event. We appreciate you thinking of us!
 We are always happy to plan and execute parties for our party hosts and their guests.
 The following is some information to consider when planning your event.

Deposit: A deposit may be required at the time of your booking. Typically, a group requesting a date for a wedding or dinner party of 50 people, or more is asked to place a deposit to secure a date. A \$750.00 deposit will be required for the Ballroom. A minimum of 100 guests is required to open for a private event on a Sunday.

Billing: The party host must pre-pay 100% of the estimated charges, five business days prior to the event. Hill Crest Country Club accepts checks, cash and money order. Party host may pay via VISA/MASTERCARD/DISCOVER OR AMEX, however a convenience fee applies. If you have a question regarding your billing statement, please call our Business Office Wednesday-Friday 9:00AM-3:00PM. **A 3% convenience fee will apply to all credit card payments.**

Party Count: We would like to properly prepare for your event and to do so, we will need an accurate number of guests that will be attending. Please provide a preliminary count one week prior to the event and a final count five business days before the event. The final count will be the number of people you will be billed for and is not subject to reduction. If more people attend, increases and/or changes are subject to availability at additional charges.

Room Charge: Rooms are generally made available for a five-hour event. An overtime fee of \$125 per hour will apply to an event lasting longer than five hours if approved by the General Manager. A room charge may apply to your event. Ask the General Manager for details.

| Room | Charge |
|--------------------------------------|---------------|
| <i>Entire Main Floor</i> | \$500 |
| <i>Ballroom, Terrace & Crest</i> | \$400 |
| <i>Terrace & Crest</i> | \$250 |
| <i>Oak Room</i> | \$200 |
| <i>Crest Room</i> | \$200 |

Decorations and Entertainment: Hill Crest Country Club is associated with a large network of florists and entertainers. These entertainers vary from bands and disc-jockeys, pianists and trios to mimes and clowns. If you are looking for a special touch for your guests, we can book these services for you or put you in touch with someone. Please feel free to ask. No Hill Crest Country Club decoration may be removed and/or re-purposed without prior approval of the General Manager. Decorating the common areas of the Club such as hallways and entry ways must be discussed during the planning process to ensure no impact on members and other events happening at the Club. All balloon arches and like decorations must be disposed of by the party host or their vendor.

Dress Code: We suggest that denim is not appropriate for formal banquet events at Hill Crest Country Club. We kindly ask that you advise your guests accordingly.

Media: The management of Hill Crest Country Club requires notification if media will be present at your event. This means television crews, press or publishing of photographs on the Internet and so on. Please be conscientious of this when planning your event.

Special Dessert Requests: All food and beverage services must be provided by Hill Crest Country Club with the exception of wedding cookies and specialty cakes.

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Access to Room Prior to Event: Your room rental fee applies to the day of your event and does not obligate Hill Crest Country Club to make your room available day or days before your event for set-up. Unless specific, prior arrangements have been made with the General Manager, your room will be available for vendors and the like to set up 2.5 hours before the event start time. **Party hosts, vendors, decorators, and the like may not remove or alter club furnishes nor unplug and move extension cords and communication links.**

Menu: The menus provided are designed to satisfy a wide variety of tastes and diets. If you would like to choose something for your guests not on these menus, *we will happily tailor a dinner ensemble* that you will be pleased with and remember for some time.

Bar Service: Hill Crest Country Club provides bar service in compliance with the regulations imposed by the Pennsylvania Liquor Control Board. The bar service is charged for on a consumption basis. If your party is smaller than 40 guests and you desire a separate bartender, there is an additional charge of \$60.00.

Club policy requires that "Last Call" must be made by 10:30pm and the party conclude by 11:00pm unless prior arrangements have been made between the General Manager and the private party host. Hired Contractors such as Band Members, Photographers and the like are not permitted to be served alcohol without a prior agreement between the General Manager and the private party host.

Pennsylvania Liquor Control Board rules require that all alcoholic beverages consumed upon our property be served by an employee of Hill Crest Country Club. **We take this obligation very seriously. AT NO TIME may guests may bring in and consume their own beer, wine or liquor.** If our staff sees this happening, they are trained to mitigate the situation. If repeated attempts to mitigate the situation fail, we will alert the party host and request the individual leaves the Club.

Special Requests: We will do whatever we can to make your event most memorable. If you have something special in mind for your event, we will happily tailor our service. Just let us know.

GUIDE TO THE MENUS

All prices subject to change without notice and do not include 22% service charge and 6% sales tax.

| | |
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SIT-DOWN DINNER

All entrees include Salad, Entrée, Starch and Vegetable, Rolls & Butter, Coffee, Tea

Appetizers

Gulf Shrimp \$10.50
Creole Horseradish Sauce

Jumbo Lump Petite Crab Cake *Market Price*
Cajun Remoulade

Soups \$5.00 per person

Cream of Asparagus

Fire Roasted Tomato Bisque
Pesto Crouton

Traditional Wedding Soup

Chicken Roma

Minestrone

Beef & Barley

New England Clam Chowder

Cream of Wild Mushroom

Lobster Bisque * \$8.00

*If you have a special soup in mind not
listed here, please simply ask.*

Salads

Tossed Garden Greens
Crisp Baby Field Greens, Tomatoes,
Black Olive and Cucumber

Classic Caesar Salad *\$1.75 additional*
Romaine Lettuce, Garlic Crouton
Caesar Dressing

Baby Spinach and Mushroom
Baby Spinach, Forest Mushrooms,
Egg, Red Onion
Hot Bacon Dressing

Caprese Salad *\$3.00 additional*
Fresh Mozzarella, Roma Tomatoes
Cucumber, Red Onion

Summer Solstice Salad *\$2.00*
Baby Spinach, Diced Cranberries,
Pecans and Segments of Mandarin Orange
Honey Citrus Dressing

Dressing Choices:

Balsamic Vinaigrette, Ranch

Golden Italian, Raspberry Vinaigrette, 1000 Island

Intermezzo

*May we suggest a sorbet intermezzo
to cleanse the palate. \$6.50 per person*

Lemon,
Black Berry Cabernet Sorbet
Raspberry
Mango

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Fish and Seafood Entrees

Lemon Pepper Haddock \$24.50
Dilled Lemon Garni

English Style Cod \$24.50
Lemon Caper Butter

Grilled Atlantic Salmon \$31
6oz. Fillet, Roasted Corn Cream Sauce

Searred Ahi Tuna \$41
6oz Fillet, Wasabi & Soy

Hill Crest Country Club Crab Cakes *Market Price*
Specialty Crab Cakes
Two 4oz Cakes Sauce Remoulade

Poultry Entrees

Pan-Seared Chicken Marsala \$26
Buttermilk Ranch Supreme Sauce

Breast of Chicken Charlemagne \$26
Rich, Champagne-based Demi Glace

Breast of Chicken Romano \$27.75
Romano crust
Lemon Caper Cream

Beef Entrees

Sirloin Bordelaise \$34.50
8oz Sirloin

New York Strip Steak \$41.00

Grilled 6 oz Filet \$42.00
Grilled 8 oz Filet \$48.00

Roasted Prime Rib of Beef* \$36.75
Horseradish Jus Lie

*(minimum of 12 people required)

Combination Entrees

Combination entrees have become very fashionable, may we suggest:

Petite Filet *and* Lobster Tail
Syrah Reduction & Maitre d' hotel
Market Price

6oz Filet *and* Jumbo Lump Crab Stuffed Shrimp
Market Price

Petite Filet *and* Garlic Roast Shrimp Scampi \$47.50

Pan-Seared Breast of Chicken
and Fillet of Salmon \$36.85
Lemon- Caper Butter

We will happily assist you in creating a combination entrée not mentioned here. If you wish to offer a choice of entrees to your guests, a \$4.00 per person up-charge will apply. As host you must also supply place cards with entrée selections indicated to aide efficient service.

Our Culinary Team will happily tailor menu items to satisfy dietary restrictions. Please provide as much advance notice as possible to insure smooth service.

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DINNER BUFFET

Hill Crest Country Club Dinner Buffet (*minimum of 25 people required*)

\$26.00 – One Entrée, \$ 29.95 – Two Entrees, \$35.95 Three Entrees

Salad Course:

Mixed Garden Greens Salad, Dressing Selections
Additional Salad Options Available for a modest up-charge

Choice of Entrée:

Stuffed Flounder, Roasted Corn Salmon, Oven Roasted Salmon with Mango Coulis

Chicken Marsala, Chicken Cordon Bleu, Stuffed Chicken Breast
Parmesan and Herb Crusted Chicken, Chicken Francaise with Lemon White Wine Sauce

Sliced Slow-Roasted Beef, Braised Beef Tips Burgundy, Meatballs Marinara

With Either Buffet Option Please Choose Three Accompaniments:

Roasted Red Skin Potatoes, Roasted Sweet and White Potatoes, Scalloped Potatoes,
Garlic Parmesan Mashed Potatoes, Parsley Baby Potatoes, Ricotta Stuffed Shells, Chef's Selection of Pasta & Sauce,
Rice Pilaf, Almond Chive Basmati, Wild Mushroom Risotto

Garden Fresh Medley (Zucchini, Squash, Red Pepper), Honey Glazed Carrots, Oven Roasted Cauliflower, Sautéed
Corn with Clarified Butter, Kosher Salt and Black Pepper, Malibu Medley (Broccoli, Cauliflower, Hybrid Carrots)
Fresh Green Beans Almondine, Snow Peas with Red Peppers

Assorted Bread, Rolls and Butter Coffee, Decaffeinated Coffee, and Tea

May we suggest adding a Chef-Carved Feature to your buffet

The following selections will count as an entrée choice and carry a modest up-grade charge.

Country Club Sirloin of Beef \$6.50, Oven Roasted Breast of Tom Turkey \$4.50

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STROLLING RECEPTION STATIONS

Chef Attended Carving Stations

Chef's Attendant required - \$50.00

Country Club Sirloin of Beef \$13 per person
Sauce Béarnaise and Chicago-Style Horseradish, Petite Rolls

Citrus Herbed Breast of Tom Turkey \$10.00 per person
Cranberry Chutney, Herbed Mayonnaise, Petite Rolls

Honey Glazed Baked Ham \$8.00 per person
Sweet and Sour Glaze, Whole Grain Mustard, Petite Rolls

Asian Noodle Station \$14.00 per person

Sauteed Lo Mein Noodles

Toppings to include: Filet of Beef, Sesame Chicken and Mixed Vegetables

Taco and Fajita Station \$17.85 per person

Hard and Soft Tacos, Ground Taco Meat and Spiced Breast of Chicken, Filet of Beef

Toppings to include: Diced Tomato, Guacamole, Shredded Lettuce, Mexican Cheese, Sautéed Peppers and Onions,
Sour Cream and Salsa

Gourmet Macaroni & Cheese Bar \$10.75 per person

Our Famous Gourmet Macaroni & Cheese made with your choice of Traditional Cheddar or Smoked Gouda with an array of toppings including:
Diced Bacon, Diced Roasted Pit Ham, Tomatoes, Diced Green Onions, Pepperoncino and Salsa
Served in a Martini Glass

A Taste of Tuscany \$19.00 per person

Classic Caesar Salad tossed Tableside, Balsamic Glazed Grilled Vegetables,
Assorted Breads and Rolls, Herb-Infused Olive Oil

Pasta Station (*Choice of Three Pasta and Three Sauces*)

| <u>Pasta</u> | <u>Sauces</u> |
|-------------------------|------------------------|
| Tri-Color Tortellini | Marinara |
| Penne | Alfredo |
| Farfalle | Lobster Cream † |
| Gemelli | Primavera |
| Portabella Raviolotti † | Vodka |
| Lobster Ravioli † | Sun-dried Tomato Cream |
| | Olive Oil and Garlic |

†available for an up charge of \$3.50 per person

Pasta Station Additions* (Grilled Chicken, Italian Meatballs)

*available for an up charge of \$1.50 per person

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STROLLING RECEPTION STATIONS

Flatbread Pizza Station \$14.75 per person

Margherita Pizza with Beefsteak Tomato, Buffalo Mozzarella, Basil and Extra Virgin Olive Oil
Pulled Pork and Caramelized Onions topped with BBQ Sauce, Cheddar Cheese and Scallions
Buffalo Chicken Pizza with Blue Cheese and Pepper Jack Cheese
Pepperoni Pizza with Provolone and Mozzarella
Apple Crisp Pizza with Caramel Drizzle

A Summer Evening Along the Seine \$12.00 per person

Coffee Bar accompanied by Flavorings
Vanilla, Chocolate, Hazelnut
Assorted Biscotti and Cookies
Miniature French Pastries and Petit Fours
Seasonal Berries, Crème Fraîche and Powdered Sugar

Assorted Cheesecakes \$10.25 per person

An Assortment of: Strawberry, Milk Chocolate Swirl, Blueberry, Caramel Swirl

Assorted Pies \$8.50 per person

Chef's Choice of Cream Pies or Fruit Pies

An Assortment of: Coconut Cream, Chocolate Cream, Cookies and Cream and Banana
An Assortment of: Apple, Peach, Blueberry, Cherry

Sundae Bar \$6.00 per person

Vanilla, Chocolate, Blackberry Cabernet Sorbet
Sundae Toppings and Sauces

Hill Crest Country Club "Candy" Bar \$7.50 per person

Your Selection of Six Different Favorites

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HORS D'OEUVRES

Chilled Seafood Bar

| | |
|----------------------------|---------------------|
| Oysters on the Half Shell* | <i>Market Price</i> |
| Colossal Shrimp (U15) | <i>Market Price</i> |
| Jumbo Shrimp (16/20) | \$4.00 per piece |

**a Minimum of 50 pieces must be ordered*

Chilled Calamari & Seafood Salad \$10.00 per person
 A Blend from the Sea consisting of:
 Calamari, Sea Scallops, Black Tiger Shrimp and Crab
 Citrus Vinaigrette

Premium Whole Loin of Sesame Seed Enrobed Seared Ahi Tuna *Market Price*
 Soy Sauce and Wasabi

Tabled Hors d'oeuvres

Domestic Cheese \$4.35 per person
 Assorted Crackers, Fruit Garni, Honey Dijon Mustard

Bouquet of Garden Fresh Vegetables \$3.25 per person
 Buttermilk Ranch

Roasted Garden Vegetable Array \$4.25 per person
 Garlic Hummus and Toasted Pita Wedges

Display of Tropical and Seasonal Fresh Fruit \$4.75 per person

Baked Brie \$4.25 per person
 Wheel of Brie enrobed in Puff Pastry
 Baguette and Melba Sauce

Charcuterie Board \$5.95 per person
 Ham, Various Salami, Pepperoni, Forest Berries, Pickles, Olives,
 Rustic Cheddar, Provolone and crackers served with Dijon Mustard

Artichoke and Crabmeat Dip \$5.95 person
Substitute Spinach and Artichoke Dip \$4.00 person
 Assorted Baguette and Crackers

Artichoke Asiago Cheese Dip \$2.25 per person
 Buffalo Chicken Dip \$2.25 per person
 Assorted Baguette and Crackers

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HORS D'OEUVRES

COLD SELECTIONS

\$71.00 per 50 pieces

Grilled Vegetable Lavash with Goat Cheese

Tomato Mozzarella Bruschetta

Cucumber Dill Bites

SPECIALTY COLD SELECTIONS

\$110.00 per 50 pieces

Caprese Skewer

Crabmeat Hoelzel on Toast Point **Subject to Availability and Price Adjustment**

Shrimp Cocktail on Dilled Cucumber

HOT SELECTIONS

\$ 76.00 per 50 pieces

Vegetable or Pork Spring Rolls with Chili-Mango Chutney

Mediterranean Sausage stuffed Mushroom

Spanakopita

Potstickers - *Chicken, Pork, Vegetable*

Bacon Wrapped Water Chestnut

Mini Quiche

SPECIALTY HOT SELECTIONS

\$147.00 per 50 pieces

Tomato Basil Mascarpone Arancini

Bacon Wrapped Scallop

Goat Cheese and Honey Phyllo

Chicken Satay

Manchego Quesadilla



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DESSERT

Premium Ice Cream \$4.00

Cold Brew Coffee, Birthday Cake, Cinnamon
Spumoni, Sweet & Salty Caramel, Moose Track
Vanilla Bean, Chocolate

Toasted Pecan Ball \$6.00

Old Fashion Pies

Countryside Apple Pie

Cherry High Pie \$4.50

Black Cherry Pie \$4.75

Peach Blueberry High Pie \$4.50

Strawberry Rhubarb \$4.75

Blackberry High Pie \$4.50

Black Out Torte \$5.95

A cake like brownie layer cradling milk chocolate ganache
mound covered with dense dark chocolate mousse.

Key Lime Cheesecake \$6.05

Crème Brulee Cheesecake \$6.05

NY Style Grand Cheesecake \$5.50

Cinnamon Bun Cheesecake \$6.05

Chocolate Flourless Cake \$6.00

Upside-Down Pear Gingerbread Cake \$6.00

Berry Burst Cake \$5.50

Vanilla Cake, Raspberry and Blueberry Garni

Ultimate Utopia Chocolate Cake \$5.50

Six Layers of moist chocolate cake wrapped in fudge icing

Italian Almond Cream Cake \$5.50

Limoncello Mascarpone Cake \$5.50

Sangria Cake \$4.50

Vanilla Cake filled with berries and infused with a sweet red wine

Deep Caramel Pecan Flan \$5.50

Tiramisu \$5.50

Chocolate Zabaglione with Mixed Seasonal Berries \$4.95



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LUNCHEON

All entrees include an Entrée, Chef's Choice of Vegetable, Rolls and Butter,
Coffee, Decaf, Tea and Iced Tea *Available until 1:00 pm*

All Hot Luncheon Items Are Served with Garden Greens House Salad
Ask the General Manager about turning a dinner entrée in luncheon entrée for additional options

Fish and Seafood Entrees

Fillet of English Style Cod \$18.95
Bread Crumb, Beurre Blanc

Grilled Fillet of Salmon \$28.00
Sweet and Spicy Chili-Mango Salsa

Grilled Shrimp & Crab Cake *Market Price*
Mango Salsa and Tomato Coulis

Poultry Entrees

Breast of Chicken \$17.25
Traditional Bread Stuffing
House Velouté

Chicken Crepes \$19.00
Sauce Supreme

Greek Breast of Chicken \$18.25
Mediterranean Chutney

Beef, Lamb and Pork

6oz Marinated Sirloin Steak \$29
Sautéed Mushrooms

Grilled 6 oz Filet \$39
Jameson Whiskey Demi-Glace

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LUNCHEON BUFFET

Hill Crest Country Club's Golfers Luncheon Buffet with Deli Board \$ 22.50 per person

(minimum of 20 people) Available until 3:00pm

Mixed Garden Greens Salad, Dressing Selection
Creamy Potato Salad

Pasta Marinara with Mini Meatballs

Chilled Deli Platter:

Sliced Assorted Deli Meats:

*Breast of Turkey, Genoa Salami, Baked Ham
Provolone, American and Swiss*

Assorted Bread, Sandwich Rolls
Coffee, Decaffeinated Coffee, and Tea

Substituted the Pasta Marinara with one of these items ~ Modest Up-charge of \$2.50 per person applies

Grilled Chicken Sliders | Angus Burger Sliders | Baked White Fish

Hill Crest Country Club's Luncheon Buffet \$ 21.00 per person

Chef Selection of Soup
Garden Greens House Salad

Choice of One Entrees:

Oven Roasted Salmon, Mango Coulis
Traditional Stuffed Chicken Breast

Sliced Slow-Roasted Beef, Braised Beef Tips Burgundy, Meatballs Marinara

Choice of Starch, Vegetable and Pasta

Rolls and Butter

Coffee, Decaf, Tea and Iced Tea

Hill Crest Country Club's Salad Bar \$ 19.95 per person

(minimum of 20 people) Available until 3:00pm

Host's Selection of Soup,

Mixed Garden Greens Salad, Assorted Toppings,

Grilled Chicken Strips, Petite Grilled Salmon,

Assorted Dressings, Chef's Choice of Accompanying Salad, Rolls & Butter

Hill Crest Country Club's Light Luncheon Buffet \$ 17.50 per person

(minimum of 20 people) Available until 3:00pm

Host's Selection of Soup and Two Salads,

Chef's Salad Board: Chicken Salad, Tuna Salad & Egg Salad,

Assorted Breads and Sandwich Rolls

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BREAKFAST

Hill Crest Country Club's Breakfast Buffet \$16.95 per person

Assorted Breakfast Breads,
Fresh Fruit
Scrambled Eggs
Sausage ~or~ Bacon
Home Fried Potatoes
Orange Juice and Coffee

Hill Crest Country Club's Deluxe Brunch \$22.75 per person

Assorted Breakfast Breads, Fresh Fruit
Scrambled Eggs
Sausage
Bacon
Home Fried Potatoes
Waffles
Chef Made Omelets to Order
Silver Star Ham
Orange Juice and Coffee

The Executive Continental \$ 7.50 per person

Assorted Danish, Mini Muffins & Pastries
Orange Juice and Coffee

MEETINGS

All-Day Meeting "Break" \$ 6.95 per person

Fresh Hand Fruit
Pretzels and Fresh House Made Chips
Sodas

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BANQUET BEVERAGES

House Brands

Banker's Club Vodka, Banker's Club Gin, Barrister's Scotch, Banker's Club Light Rum, Admiral Nelson Spiced Rum, Banker's Club Whiskey, Banker's Club Bourbon

Call Brands

Absolute, Smirnoff, Beefeaters, Bacardi Light Rum, Captain Morgan, Jack Daniel, Canadian Club, Seagram's 7, Seagram's VO, Johnny Walker Red, Jim Beams, Old Granddad

Deluxe Brands

Tanqueray, Bombay, Chivas Regal, Crown Royal, Dewar's, Jameson, Johnny Walker Black, Maker's Mark

Super Deluxe Brands

Belvedere Vodka, Grey Goose Vodka, Ketel One, Glenlevett Scotch,

Open Bar *(Charged by consumption)*

(For larger banquets the consumption is charge per bottle, approximately 16 servings per bottle)

| House Brands | Premium Brands | Deluxe Brands | Super Deluxe Brands |
|------------------|------------------|------------------|---------------------|
| \$7.00 per drink | \$8.00 per drink | \$8.50 per drink | \$10.25 per drink |

Wine by the Glass \$8.00 per glass

Beer Service

Domestic Beer \$4.00

Imported Beer \$5.50

Packaged Open Bar

Four Hours of Premium Brand Bar with House Wines & One Domestic Draught Beer & One Domestic Bottle Selection

Absolute or Tito's Vodka, Tanqueray Gin, Captain Morgan, Bacardi Rum, Jim Bean, Jack Daniels, J&B Scotch, Jose Cuervo Gold, Disaronno Amaretto, Peach Schnapps

Your Choice of House Wines

Your Choice of One Domestic Draught Beer and One Domestic Bottle Selection

\$33.00 per person **All Inclusive – applicable charges and fees included*

Four Hours of House Brand Bar with House Wines & One Domestic Draught Beer

Banker's Club Vodka, Banker's Club Gin, Barrister's Scotch, Banker's Club Light Rum, Admiral Nelson Spiced Rum, Banker's Club Whiskey, Banker's Club Bourbon

Your Choice of House Wines

Your Choice of One Domestic Draught Beer

\$20.00 per person **All Inclusive – applicable charges and fees included*

Four Hours House Wines & One Domestic Draught Beer

Your Choice of House Wines and One Domestic Draught Beer

\$16.00 per person **All Inclusive – applicable charges and fees included*

Other Bar Services

Cash Bar – All Beverages are paid for on a cash/credit card basis by individual guest – No Additional Fees for the Party Host

Small Party Fee – If there are less than 40 people in your party & you desire a private bar, a fee of \$40 will apply.

Shots – Shots are not included with the bar service packages.

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DECORATIVE TOUCHES

Included with Your Food Purchase

Lap-Length Cloths in White and Ivory Available
Wide Variety of Napkin Colors Available

Hill Crest Country Club's Specialty Linen Options

Floor length Cloths, Chair Covers, Sash, and Premium Napkins
– Available in 62 different Colors
\$12.75 per person

Chair Covers
\$4.00 each, Sashes \$1.00 additional

Premium Satin, Lamour or Crushed Romance Chair Covers and Sashes
\$5.50 each

Ask About Our Centerpiece/Decoration Packages

Individual Consultation and Design of Your Table Centerpieces and Room Decorations

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PLANNING YOUR WEDDING/DINNER PARTY

The following is a list of things for you to keep in mind as you plan your event at Hill Crest Country Club. When we meet with you to go over the arrangements for your reception, we will need to know the following information.

- What time is the wedding ceremony?
- Where will it take place?
- What time should the Club begin serving cocktails & hors d'oeuvres?
- What time will the bride & groom arrive,
 - will you join your guests for cocktails?
- Would you like to keep the bar open during dinner?
- Will there be introductions of the bridal party? parents? bride & groom?
- From what spot in the room will you be introduced from?
- Will there be a toast before dinner is served? Given by?
- Should the Club pour champagne for everyone?
- Will there be a blessing before dinner is served? Given by?
- Will there be any vegetarians or other special dietary restrictions among your guests?
- Will the wedding cake be served for dessert?
- At what point in the evening would you like to cut the cake?
- Will the bride & groom open the dance floor with a first dance?
- When will this take place?
- Would you like the Club to provide a table for the gifts?
- Who will be responsible for taking the gifts at the end of the night?
- Will there be a band or a DJ playing at the reception?
- What is the name and phone number of the contact person?
- What is the time frame for which you hired them?
- Would you like to provide a meal for the entertainer/s?
- Will there be music played during the cocktail period?
- What is the name and phone number of the contact person?
- What is the time frame for which you hired them?

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RESERVED FOR YOUR NOTES

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