

BUTLER COUNTRY CLUB



WEDDING PACKAGES

310 Country Club Road Butler, PA 16002



PLATINUM PACKAGE

- ◆ *Choice of 5 Butler Passed Hors d'Oeuvres*
- ◆ *Two Stationary Hors d'Oeuvres*
- ◆ *Three Course Meal*
- ◆ *Hors d'Oeuvres for the Bridal Party in Private Room*
- ◆ *Champagne Toast for All Guests*
- ◆ *Four Hours of Open Bar to include House, Call, and Top Shelf Spirits*
- ◆ *Signature Drink*
- ◆ *Wine Service with Dinner*
- ◆ *Floor Length Polyester Linens for Guest and Bridal Tables*
- ◆ *Decorative Hors d'Oeuvres Plates and Cake Plates*
- ◆ *Choice of Chameleon Chair*
- ◆ *Choice of Premium Charger Plate*

GOLD PACKAGE

- ◆ *Choice of 4 Butler Passed Hors d'Oeuvres*
- ◆ *Two Stationary Hors d'Oeuvres*
- ◆ *Three Course Meal*
- ◆ *Hors d'Oeuvres for the Bridal Party in Private Room*
- ◆ *Champagne Toast for All Guests*
- ◆ *Four Hours of Open Bar to include House and Call Spirits*
- ◆ *Signature Drink*
- ◆ *Floor Length Polyester Linens for all Guest and Bridal Tables*
- ◆ *Chivari Chairs*
- ◆ *Charger Plates*



SILVER PACKAGE

- ◆ *Choice of 3 Butler Passed Hors d'Oeuvres*
- ◆ *Two Stationary Hors d'Oeuvres*
- ◆ *Three Course Meal*
- ◆ *Hors d'Oeuvres for the Bridal Party in Private Room*
- ◆ *Champagne Toast for All Guests*
- ◆ *Four Hours of Open Bar to include House and Call Spirits*
- ◆ *Floor Length Polyester Linens for Guest and Bridal Tables*
- ◆ *Polyester Fitted Chair Covers with Sash for all Chairs*

BRONZE PACKAGE

- ◆ *Choice of 2 Butler Passed Hors d'Oeuvres*
- ◆ *Two Stationary Hors d'Oeuvres*
- ◆ *Three Course Meal*
- ◆ *Hors d'Oeuvres for the Bridal Party in Private Room*
- ◆ *Champagne Toast for All Guests*
- ◆ *Four Hours of Open Bar to include House Spirits*
- ◆ *Standard Lap Length Linens in Ivory or White with choice of colored napkin*

All of our packages also include the following services:

- ◆ *Five Hour Wedding Reception*
- ◆ *On Site Wedding Coordinator to Assist with Every Detail on your Wedding Day and Planning your Reception*
- ◆ *Floral Centerpieces through The Butler Florist*
- ◆ *Complimentary Cake Cutting*
- ◆ *Freshly Ground Regular and Decaffeinated Coffee Station*
- ◆ *Choice of Vegetable and Starch Selections*
- ◆ *Children's Menu Options*
- ◆ *Valet Parking*
- ◆ *Private Bridal Party Suite*
- ◆ *Complimentary Tasting for the Bride and Groom*
- ◆ *Photo Opportunity for the Bridal Party on the Golf Course*
- ◆ *Private Balcony Overlooking the course*
- ◆ *Customized Floor Planning*
- ◆ *Beautiful Ivory China, Stemware and Silverware*
- ◆ *Wireless Internet access*

ENTRÉES

Choice of Two Entrées plus a Vegetarian Option

B = BRONZE PACKAGE, S = SILVER PACKAGE, G = GOLD PACKAGE, P = PLATINUM PACKAGE

MARYLAND STYLE JUMBO CRABMEAT CAKES

Our Maryland style crab mixture baked
until golden brown, served with lobster sauce.

FILET MIGNON

Eight ounce center cut char grilled
medium, served with demi glace.

FILLET OF LEMON SOLE

Stuffed with lump crab mixture and served
with lobster sauce.

RIVIERA CHICKEN

Sundried tomato, buffalo mozzarella, fresh basil,
Served with lemon butter sauce.

SCOTTISH SALMON

Pan seared fillet of Scottish salmon, mustard cream.

CHICKEN BRUSCHETTA

Fresh tomato, basil, red onion & garlic.

SLOW ROASTED PRIME RIB OF AGED BEEF

Slow roasted, served with au jus
and horseradish sauce.

CHICKEN OSCAR

Roasted breast of chicken accompanied by lump
crabmeat, asparagus spears and hollandaise sauce.

BROILED FILLETS OF PERCH CASINO

Herbed breadcrumbs, bell pepper butter
and crisp bacon.

SAUTÉED BREAST OF CHICKEN PICCATA

White wine, lemon and caper jus.

Vegetarian Options

GRILLED CAULIFLOWER STEAK

Roasted tomato faro, grilled asparagus,
wild mushrooms, herbed olive oil

or

EGGPLANT VEGETABLE RATATOUILLE

herbed cous cous.

All entrées are served with choice of salad, starch, fresh vegetable, and fresh baked rolls.

FEATURE PLATES

Choice of one plus a Vegetarian Option

Broiled petite filet of beef and Scottish salmon, dill hollandaise.

Maryland style jumbo lump crabmeat cake and grilled petite filet mignon, lobster sauce.

Roasted breast of chicken and crabmeat stuffed tiger prawn, lemon caper butter sauce.

All entrées are served with choice of salad, starch and fresh vegetable, and fresh baked rolls.

SIDE CHOICES

Choice of One Salad

Caesar-Style, Croutons, Olives, Asiago Cheese

Mesclun and Field Greens, Grape Tomatoes, Cucumbers

Spinach, Mushroom, Tomato, Hard Boiled Egg, Red Onion

Choice of One Potato or Rice

Steamed Red Bliss Potatoes, Whipped Potatoes, Roasted Potatoes,

Twice Baked Potato, Wild and White Rice Blend, Rice Pilaf, Seasonal Risotto

(Corn and Mushroom, Spring Pea and Tomato, or Roasted Garlic and Asiago Cheese)

Choice of One Fresh Vegetable

Green Beans Amandine with Julienne Vegetables

Seasonal Vegetable Medley

Broccoli, Cauliflower and Carrots

Grilled Asparagus, Wild Mushrooms and Tomato

WEDDING BUFFET

Choice of One Served Salad

Mesclun and Field Greens | Caesar-Style | Spinach, Mushroom and Tomato

Choice of One Carved Item

Roasted Tenderloin of Beef (+ \$4 per person) | Prime Rib of Aged Beef

Roasted Breast of Young Turkey | Brown Sugar and Honey Baked Old Fashioned Ham

Choice of One

Broiled Scottish Salmon, Mustard Cream | Baked Fillet of Boston Cod, Spinach Cream

Fillet of Perch Casino | Maryland Style Crab Cakes (+ \$4 per person)

Choice of One

Grilled Breast of Chicken, Mandarin Orange Sauce | Sautéed Breast of Chicken Piccata

Riviera Chicken, Lemon Butter Sauce | Chicken Romano, Tomato Basil Cream

Chicken with Mushroom Marsala

Choice of One

Cauliflower and Broccoli Au Gratin | Green Beans Amandine with Julienne of Vegetables

Seasonal Vegetable Medley | Honey Glazed Carrots |

Grilled Asparagus, Wild Mushrooms and Tomatoes (+ \$2 per person)

Choice of One

Roasted Rosemary Garlic Red Bliss Potatoes | Farfalle Pasta with Choice of Marinara Sauce or

Pesto Cream | Wild and White Rice Pilaf with Herbed Butter | White Rice Pilaf

HORS D'OEUVRES

Stationed Hors D'oeuvres

Assorted Sliced Domestic Cheeses, Assorted Crackers and Mustard Sauce

Fresh Crudit  with Garden Herb Dip

Passed Hors D'oeuvres

Choice of:

Beef Wellington, B arnaise Sauce

Sicilian Sausage Mushrooms

Swedish Meatballs

Pork and Vegetable Egg Roll

Coconut Shrimp

Maryland Crab filled Mushrooms

Chicken and Pineapple Brochette

Shaved Prime Rib, Arugula and Tomato Roulade

Blackened Chicken Skewer, Chipotle Mayonnaise

Smoked Chicken Quesadillas

Smoked Gouda Macaroni and Cheese Bites

Brie with Raspberry in Phyllo

Spanakopita

Tomato, Olive and Mozzarella, Basil Pesto

Oyster Shooters (add \$3 per piece)

BAR MENU

House Brands

Vodka, Gin, Rum, Bourbon, Whiskey, Scotch,
Schnapps, Amaretto, Tequila, Brandy

Call Brands

Absolute, Smirnoff, Captain Morgan, Malibu
Rum, Bacardi Rum, Beefeater Gin, Jose Quervo
Gold, Seagram's VO, Canadian Club, Jim Beam,
Johnnie Walker Red Label, Jack Daniels,
Southern Comfort

Top Shelf Brands

Titos, Stolichnaya, Ketel One, Tanqueray, Bom-
bay, Dewars, Johnnie Walker Black Label, Jame-
son Irish Whiskey, Crown Royal, Makers Mark

House Wines

Merlot, Cabernet, White Zinfandel, Chardonnay,
Moscato, Pinot Noir, Pinot Grigio

Beers

Choice of 2 Domestic Draft Beers
Budweiser, Bud Light, Coors, Coors Light
Iron City, I.C. Light, Miller High Life, Miller Lite,
MGD, Michelob Ultra, Michelob Lite, Michelob
Lager, Rolling Rock, Straubs, Straub Lite,
Yuengling

Premium brands and Cordials
are available for an additional charge
by the bottle on a consumption basis.



SIGNATURE DRINKS

Choice of one drink for the Gold and Platinum Packages

Cranberry Kiss

Captain Morgan Spiced Rum, Collins Mix, and Cranberry Juice. Garnish with a lemon wedge.

Something Blue

Blueberry Schnapps, Blue Curacao, Raspberry Vodka, Sours, Lemonade, and Sprite. Sugar rimmed glass.

Orange Crush

Vodka, Triple Sec, Orange Juice, and Sprite. Garnish with a slice of orange.

Malibu Summer Rose

Malibu Rum, Peach Schnapps, Pineapple Juice, Orange Juice, and a Slash of Grenadine. Garnish with a Maraschino Cherry.

Purple Passion

Vodka, Triple Sec, Grape Juice, and Cranberry Juice. Garnish with a Maraschino Cherry.

Raspberry Lemonade

Smirnoff Raspberry flavored Vodka, Lemonade, Club Soda. Garnish with a Lemon wedge.

Blushing Bride

Peach Schnapps, Grenadine, Champagne, and Ginger Ale. Garnish with a Red Raspberry.

Sparkling Apple Sangria

Pinot Grigio, Red Delicious Apples, Granny Smith Apples and Champagne. Garnish with a wedge of apple.

Sweet Tea

Vodka, Iced Tea and Lemonade. Garnish with a Lemon Wedge.

Caramel Apple Martini

Vodka, Apple Cider, Butterscotch Schnapps. Garnish with an apple slice. Caramel and Cinnamon Sugar rimmed glass.



CEREMONY PACKAGE

- ◆ Use of Patio or Grass area off of Patio
(must be finished by 6pm)
- ◆ Wedding Coordinator on site to assist you with your ceremony
- ◆ White Padded Folding Chairs
- ◆ Bride & Bridesmaids have use of the Ladies' Locker Room to get ready day of the Ceremony
- ◆ Rehearsal the day before





BUTLER COUNTRY CLUB POLICIES

MEMBER WEDDINGS DEPOSIT

To secure a date and time for your special day the Butler Country Club requires a non-refundable deposit. A member wedding requires a \$1,000 deposit that will be credited towards your wedding invoice.

NON-MEMBER WEDDINGS

All non-member weddings will be charged a non-member room charge of \$2,000. To secure a date and time for your special day the Butler Country Club requires a non-refundable deposit. A non-member wedding requires a \$2,000 deposit that will be credited towards your wedding invoice.

FINALIZATION APPOINTMENT AND PAYMENT

A finalization appointment will be scheduled with the Sales Coordinator the week of the wedding to review all events of the wedding reception. Final payment is due at this appointment by cash check..

Please note we do not accept credit cards.

PRICE GUARANTEE

All prices quoted herein are firm through December 31st, 2022. Commitments beyond this time period are subject to change to meet the increased costs of food and beverage and other operational costs at the time of function.

Prices quoted are for receptions of 100 or more guests. All package prices are subject to a 20% Gratuity and 6% Sales Tax.

MENU SELECTIONS

Selections should be made 90 days in advance of the event and confirmed with the Sales Coordinator prior to printing invitations.

Final counts are required no less than fourteen days prior to the event. Place cards with menu selection are required for all weddings.



PACKAGE CONTACTS

BUTLER COUNTRY CLUB

LISA BUREK, SALES COORDINATOR

724.586.7704

lisab@butlercc.org

www.butlercc.org

THE BUTLER FLORIST

123 East Wayne Street, Butler, PA 16001

724.282.2709

www.thebutlerflorist.com

MIX AND MATCH PLATINUM PACKAGE

TO CREATE YOUR CUSTOM PACKAGE

*Choice of
Chameleon
Chair*



TWO TONE GOLD



SILVER

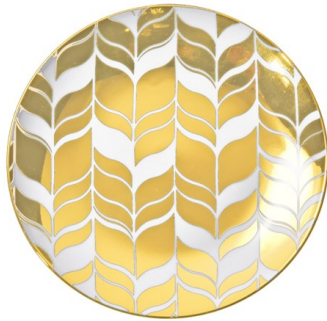


GOLD



WHITE SIMPLY X

*Choice of
one
Hors d'oeuvre-
Cake Plate*



FARRAH



JACKIE



JASMINE COUPE



WHITE WITH
PLATINUM BAND



VENESSA PLATINUM



NANTUCKET STRIPE



GARDEN BLUE



CLEAR GLASS



BUBBLE BOTTOM



WHITE SQUARE



WHITE PETAL

MIX AND MATCH PLATINUM PACKAGE

TO CREATE YOUR CUSTOM PACKAGE

*Choice of
Premium
Charger
Plate*



GOLD ORIZZONTE



IRIANA GOLD



GOLD BEAD



ALPINE GOLD



SILVER ARISTOCRAT



ISTANBUL



SILVER BEAD



SILVER ALLURA



DIAMOND FIRE



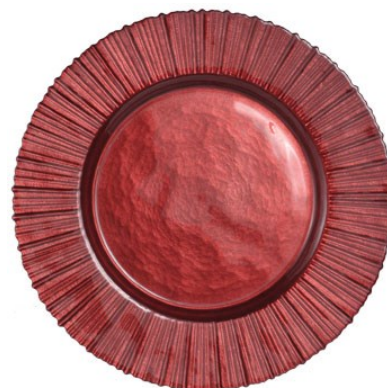
BLUSH BEADED



CITRON GREEN
MARBELLA



DRIFTWOOD



DEEP RED RIM

MIX AND MATCH GOLD PACKAGE

TO CREATE YOUR CUSTOM PACKAGE

Choice of Chivari Chair



SILVER



GOLD



NATURAL



FRUITWOOD

Choice of Charger Plate



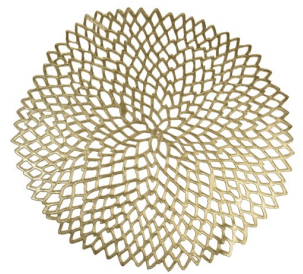
GOLD SPONGE



GOLD SATURN



GOLD WITH DEEP
RED MAGENTA



GOLD DAHLIA
PLACEMAT



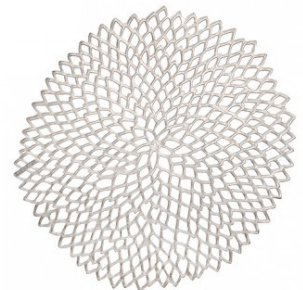
SILVER SPONGE



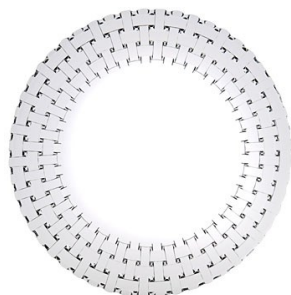
SILVER ACRYLIC



SILVER HALO



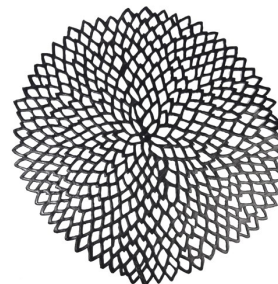
SILVER DAHLIA
PLACEMAT



BOSSA NOVA
GLASS



CONTESSA



BLACK DAHLIA
PLACEMAT