BUTLER COUNTRY CLUB

BRONZE

SILVER

GOLD

- On Site Wedding Coordinator
- Private Bridal Party Suite
- Two Stationary Hors D' Oeuvres
- Champagne Toast for All Guests
- Bar Service to include House Spirits
- Freshly Ground Regular and Decaffeinated Coffee Station
- White, Ivory or Black Lap Length Table Cloth
- Choice of Cloth Napkin
- Butler Country Club China, Glassware and Silverware
- Complimentary Cake Cutting
- Complimentary Tasting for the Bride and Groom
- Photo Opportunity for the Bridal Party
- Private Balcony Overlooking the Course
- Customized Floor Planning

- On Site Wedding Coordinator
- Private Bridal Party Suite
- Two Stationary Hors D' Oeuvres
- Two Passed Hors D' Oeuvres
- Champagne Toast for All Guests
- Premium Bar Package
- Freshly Ground Regular and Decaffeinated Coffee Station
- Floor Length Linens, Cloth Napkin, Chair Covers and Sashes in your Choice of Color
- Gold, Silver or Wood Grain Acrylic Charger Plate
- Butler Country Club China, Glassware and Silverware
- Complimentary Cake Cutting
- Complimentary Tasting for the Bride and Groom
- Photo Opportunity for the Bridal Party
- Private Balcony Overlooking the Course
- Customized Floor Planning

- On Site Wedding Coordinator
- Private Bridal Party Suite
- Three Stationary Hors D' Oeuvres
- Three Passed Hors d' Oeuvres
- Champagne Toast for All Guests
- Premium Bar Package
- Signature Drink
- Freshly Ground Regular and Decaffeinated Coffee Station
- Floor Length Linens and Cloth Napkin in your Choice of Color
- Chivari Chairs in your choice of Gold, Silver, White, Black or Woodgrain
- Black, Gold, Silver or Clear Glass Charger Plate
- Butler Country Club China, Glassware and Silverware
- Complimentary Cake Cutting
- Complimentary Tasting for the Bride and Groom
- Photo Opportunity for the Bridal Party
- Private Balcony Overlooking the Course
- Customized Floor Planning

\$120 PER PERSON BUFFET \$125 PER PERSON SIT DOWN

5 HOUR WEDDING PACKAGE 4 HOURS OF OPEN BAR \$140 PER PERSON BUFFET \$145 PER PERSON SIT DOWN

5 HOUR WEDDING PACKAGE 4 HOURS OF OPEN BAR

\$100 PER PERSON BUFFET \$105 PER PERSON SIT DOWN

Bronze Package

STATIONARY HORS D'OEUVERES

Choice of Two

Assorted Sliced Domestic Cheeses assorted crackers and honey mustard sauce

> Fresh Crudité garden herb dip

Fresh Seasonal Fruit Platter mint strawberry dip

Roasted Corn Pico De Galo tortilla chips

Roasted Garlic Hummus baked pita chips

BEVERAGE PACKAGE

Coffee, Iced Tea, Lemonade
Sodas, Juices, Mixers
Champagne
House Wines: Merlot,
Cabernet, White Zinfandel,
Chardonnay, Moscato,
Pinot Noir, Pinot Grigio
House Spirits: Vodka, Rum,
Gin, Bourbon, Whiskey,
Scotch, Schnapps,
Amaretto, Tequila
Beers: Miller Lite,
Yuengling

SIT-DOWN DINNER

Mixed Greens Salad, rolls and butter

Choice of Two

Sirloin Steak eight-ounce sirloin grilled medium, caramelized demi sauce

Sautéed Breast of Chicken Piccata white wine, lemon & caper jus

English Style Fillets of Haddock olive oil and breadcrumbs, lemon cream sauce

Riviera Chicken sundried tomato, buffalo mozzarella, fresh basil, tomato cream sauce

> Baked Fillet of New England Cod spinach cream sauce

Choice of One

Grilled Cauliflower Steak roasted tomato faro, grilled asparagus, wild mushrooms, herbed olive oil

> Eggplant Vegetable Ratatouille herbed cous cous

> > \$105 PER PERSON

5 HOUR WEDDING PACKAGE 4 HOURS OF OPEN BAR

BUFFET

Mixed Greens Salad, rolls and butter

Choice of One Carved Item

Prime Rib of Aged Beef Roasted Breast of Turkey Baked Old Fashioned Ham

Choice of One

Perch Casino Cod Bruschetta Haddock Veracruz

Choice of One

Chicken Piccata Chicken Romano Chicken Marsala

Choice of One

Green Beans with Julienne of Vegetables Seasonal Vegetable Medley Honey Glazed Carrots & Sugar Snap Peas

Choice of One

Roasted Rosemary Garlic Red Bliss Potatoes Farfalle Pasta with choice of Marinara or Alfredo Sauce Wild and White Rice Pilaf with Herbed Butter

\$ 100 PER PERSON

Silven Package

STATIONARY HORS D' OEUVERES

Choice of Two

Assorted Sliced Domestic Cheeses assorted crackers and mustard sauce

> Fresh Crudité garden herb dip

Fresh Seasonal Fruit Platter mint strawberry dip

Roasted Corn Pico De Galo tortilla chips

Roasted Garlic Hummus baked pita chips PASSED HORS D' OEUVERS

Choice of Two

Swedish Meatballs

Pork and Vegetable Egg Roll

Coconut Shrimp zesty orange sauce

Blackened Chicken Skewer Chipotle Mayonnaise

Smoked Chicken Quesadillas

Smoked Gouda Macaroni and Cheese Bites

Brie with Raspberry in Phyllo

Spanakopita

BEVERAGE PACKAGE

Coffee, Iced Tea, Lemonade Sodas, Juices, Mixers

Champagne

House Wines:
Merlot, Cabernet, White
Zinfandel, Chardonnay,
Moscato,
Pinot Noir, Pinot Grigio

Premium Spirits:
Stolichnaya, Titos,
Captain Morgan,
Malibu Rum, Bacardi
Rum, Beefeater Gin,
Jose Quervo Gold,
Seagram's VO,
Canadian Club, Jim
Beam, Johnnie Walker
Red Label, Jack Daniels,
Grants, Southern
Comfort

Beers: Miller Lite, Yuengling Silven Package

SIT-DOWN DINNER

Mixed Greens Salad rolls and butter

Choice of Two

Filet Mignon eight-ounce center cut char grilled medium, demi-glace

Sirloin Steak eight-ounce sirloin grilled medium, caramelized demi sauce

Sautéed Breast of Chicken Piccata white wine, lemon and caper jus

Fillet of Lemon Sole stuffed with lump crab mixture, lobster sauce

Riviera Chicken sundried tomato, buffalo mozzarella, fresh basil, tomato cream sauce

Scottish Salmon pan seared fillet of Scottish salmon, mustard cream

Choice of One

Grilled Cauliflower Steak roasted tomato faro, grilled asparagus, wild mushrooms, herbed olive oil

Eggplant Vegetable Ratatouille herbed cous cous.

\$125 PER PERSON

5 HOUR WEDDING PACKAGE 4 HOURS OF OPEN BAR BUFFET

Mixed Greens Salad rolls and butter

Choice of One Carved Item

Prime Rib of Aged Beef Roasted Breast of Turkey Baked Old Fashioned Ham

Choice of One

Broiled Scottish Salmon Cod Bruschetta English Style Fillets of Haddock

Choice of One

Chicken Piccata Chicken Romano Chicken Marsala

Choice of One

Green Beans with Julienne of Vegetables Seasonal Vegetable Medley Honey Glazed Carrots & Sugar Snap Peas

Choice of One

Roasted Rosemary Garlic Red Bliss Potatoes Farfalle Pasta with choice of Marinara or Alfredo Sauce Wild and White Rice Pilaf with Herbed Butter

\$120 PER PERSON

Jold Package

STATIONARY HORS D'OEUVERES

Choice of Three

Assorted Sliced Domestic Cheeses assorted crackers and mustard sauce

Fresh Crudité garden herb dip

Fresh Seasonal Fruit
Platter
mint strawberry dip

Roasted Corn Pico De Galo tortilla chips

Roasted Garlic Hummus baked pita chips

Shaved Prime Rib, Arugula and Tomato Roulade

Asparagus Wrapped with Prosciutto

Tomato and Basil Bruschetta

PASSED HORS D' OEUVERS

Choice of Three

Beef Wellington béarnaise sauce

Sicilian Sausage Mushrooms

Swedish Meatballs

Pork and Vegetable Egg Roll

Coconut Shrimp zesty orange sauce

Maryland Crab filled Mushrooms

Chicken and Pineapple Brochette

Smoked Gouda Macaroni and Cheese Bites

Brie with Raspberry in Phyllo

Spanakopita

Tomato, Olive and Mozzarella, Basil Pesto Skewer

BEVERAGE PACKAGE

Coffee, Iced Tea, Lemonade Sodas, Juices, Mixers

Signature Drink

Champagne

House Wines: Merlot, Cabernet, White Zinfandel, Chardonnay, Moscato, Pinot Noir, Pinot Grigio

Premium Spirits:
Stolichnaya, Titos,
Captain Morgan,
Malibu Rum, Bacardi
Rum, Beefeater Gin,
Jose Quervo Gold,
Seagram's VO,
Canadian Club, Jim
Beam, Johnnie Walker
Red Label, Jack
Daniels, Grants,
Southern Comfort

Beers: Miller Lite, Yuengling Gold Package

SIT-DOWN DINNER

Mixed Greens Salad rolls and butter Choice of Two

Filet Mignon eight-ounce center cut char grilled medium, demi-glace

Sirloin Steak
eight-ounce sirloin grilled medium,
caramelized demi sauce

Chicken Piccata white wine, lemon and caper jus

Fillet of Lemon Sole stuffed with lump crab mixture, lobster sauce

Riviera Chicken sundried tomato, buffalo mozzarella, fresh basil, tomato cream sauce

Scottish Salmon pan seared fillet of Scottish salmon, mustard cream

> Maryland Style Jumbo Crabmeat Cakes Maryland style crab mixture, lobster sauce.

Choice of One

Grilled Cauliflower Steak roasted tomato faro, grilled asparagus, wild mushrooms, herbed olive oil

Eggplant Vegetable Ratatouille herbed cous cous.

\$145 PER PERSON

5 HOUR WEDDING PACKAGE 4 HOURS OF OPEN BAR BUFFET

Mixed Greens Salad rolls and butter

Choice of One Carved Item

Roasted Tenderloin of Beef
Prime Rib of Aged Beef
Roasted Breast of Turkey
Brown Sugar and Honey Baked
Old Fashioned Ham

Choice of One

Broiled Scottish Salmon Cod Bruschetta English Style Fillets of Haddock

Choice of One

Chicken Piccata Chicken Romano Chicken Marsala

Choice of One

Green Beans with Julienne of Vegetables Seasonal Vegetable Medley Honey Glazed Carrots & Sugar Snap Peas

Choice of One

Roasted Rosemary Garlic Red Bliss Potatoes Farfalle Pasta with Choice of Marinara or Alfredo Sauce Wild and White Rice Pilaf with Herbed Butter

\$140 PER PERSON



Use of our beautiful covered patio for your cocktail hour includes high cocktail rounds in grass, bar set up, and bartender (s). Must be finished by 6pm.

\$1000

If purchased with the wedding ceremony package, patio rental is discounted to \$700

Cevernony Package

- Use of covered patio or grass area off of patio (must be finished by 6pm)
- Wedding coordinator on site to assist you with your ceremony
- Set up & tear down of chairs, up to 200 people
- Bride & bridesmaids have use of the ladies' locker room to get ready two hour prior to ceremony.
- Ceremony rehearsal

\$2000

Wedding Package Enhancements

LATE NIGHT SNACKS

Nacho Bar nacho chips, nacho cheese sauce, jalapenos, black olives, pico de gallo, sour cream & salsa \$10 per person

Chicken Fingers & French Fries assorted sauces \$12 per person

Slider Station cheeseburger & pulled pork sliders, French fries \$14 per person

> Pub Pretzels beer cheese, honey mustard \$7 per person

EXTRA HOUR OF RECEPTION

\$800 Room Rental Fee plus the cost of your bar package

BEVERAGE UPGRADES

Wine Service with Dinner \$14 per person

Top Shelf Liquor Package added to Silver or Gold Package Titos, Absolut, Ketel One, Tanqueray, Bombay, Dewars, Johnnie Walker Black Label, Jameson Irish Whiskey, Crown Royal, Makers Mark \$20 per person

Premium Liquor added to
Bronze Package
Stolichnaya, Titos,
Captain Morgan, Malibu
Rum, Bacardi Rum,
Beefeater Gin, Jose
Quervo Gold, Seagram's
VO, Canadian Club,
Jim Beam, Johnnie Walker
Red Label, Jack Daniels,
Grants, Southern Comfort
\$14 per person

Signature Drink Silver Package \$250

Extra hour of bar service
Bronze Package
\$14 per person
Silver and Gold Packages
\$18 per person

PITTSBURGH COOKIE TABLE DISPLAY

We would be happy to tray your wedding cookies. You supply your favorite sweets and we will tray them on our decorative plates and tiers.

\$700

Want to set up your own wedding cookie display but use our decorative plates and tiers?

\$150

DESIGN UPGRADES

Chair Covers & Sashes \$8 per chair

Chivari Chair Bronze package \$18 Silver Package \$10

Acrylic Charger Plate \$2 per plate

Glass Charger Plate per plate \$10

Specialty Linens priced per request

Frequently Asked Questions

MEMBER WEDDING DEPOSIT

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

GUARANTEE

All prices quoted herein are firm through December 31st, 2026. 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.

PAYMENT & FINALIZATION APPOINTMENT

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 or check. Please note we do not accept credit cards.

NON-MEMBER WEDDING DEPOSIT

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 of \$2,000.

MENU SELECTIONS

Selections should be made six months 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.

WEDDING COORDINATOR

Lisa Burek lisab@butlercc.org 724-586-7704 www.butlercc.org Frequently Asked Questions

BUTLER COUNTRY CLUB I DO'S & DON'TS

Ceremonies at Butler Country Club:

- Bride and bridal party may use ladies' locker room no more than two hours before ceremony.
- There is no access to the men's locker room unless accompanied by a golf member.
- Locker room must be cleaned of all personal belongings and moved to hospitality suite before ceremony.
- All ladies' locker room furniture must be put back to original locations.
- No male photographers are permitted in the lady's locker room for picture taking.
- Fresh flower petals in the grass or in flower girl baskets are permitted. No artificial flowers please.
- There is no entry to our Member Lounge unless you are a member of Butler Country Club.

Receptions at Butler Country Club

- No outside beverages are permitted on the grounds including the hospitality room. This includes coolers from limos and busses.
- No sparklers or fireworks are permitted on the grounds. This includes sparkler send offs.
- No lanterns are permitted to be released on the grounds.
- Nothing is permitted to be hung on any walls. Use of suction cups on windows is permitted.
- No command strips permitted on walls, windows or doors.
- No confetti is permitted in the club house. This includes balloons with confetti in them.
- Candles are permitted on the tables. Butler Country Club staff will light all candles.
- Butler Country Club staff will set up all place cards, table numbers, Mr./Mrs. signs, favors, photo frames of bride and groom, gift table, memory table and cake table.
- Butler Country Club will tray and set up cookie table for a fee.
- Butler Country Club will not set up any centerpieces on guest tables.
- Any lighting or drapery in the room must be set up by an approved wedding vendor.
- Butler Country Club does not pack up decorations and cookies at the end of the evening. This is the guest's responsibility.
- All items must be removed from Butler Country Club at the end of the evening.
- All vendors and guests must be finished packing up and exit premise one hour after reception ends.