

SOUTH HILLS COUNTRY CLUB

# *Wedding Packages*



# Rose Garden Ceremony



## INCLUDES THE FOLLOWING:

A CEREMONY IN OUR ROSE GARDEN OVERLOOKING OUR PRISTINE GOLF COURSE

WHITE CEREMONY CHAIRS

COMPLIMENTARY FLAVORED WATER STATION

SCHEDULED CEREMONY REHEARSAL

\$10 PER PERSON  
with reception

\$1500  
ceremony only

# Reception



## INCLUDES THE FOLLOWING

- TRAY PASSED HORS D'OEUVRES
- 
- CHAMPAGNE & SPARKLING CIDER TOAST
- 
- HOUSE LINEN (IVORY TABLECLOTHS & BURGUNDY NAPKINS)
- 
- GOURMET COFFEE STATION
- 
- HOUSE CHAIRS AND DANCE FLOOR
- 
- CUSTOM SPECIALTY WEDDING CAKE\*

*Call or Email for Pricing*

626.339.1231 | [AMCKISSOCK@SOUTHILLSCOUNTRYCLUB.ORG](mailto:AMCKISSOCK@SOUTHILLSCOUNTRYCLUB.ORG)

\*Restrictions Apply, All Prices are Subject to a 22% House Charge and Applicable Sales Tax

# Wedding Packages



## BELOVED

SELECTION OF TWO TRAY PASSED HORS D'OEUVRES  
TWO-COURSE DINNER OR BUFFET  
CHAMPAGNE/CIDER TOAST  
GOURMET COFFEE STATION  
CUSTOM SPECIALTY WEDDING CAKE\*  
HOUSE LINENS AND NAPKINS

## ADORE

SELECTION OF THREE TRAY PASSED HORS D'OEUVRES  
DISPLAYED IMPORTED AND DOMESTIC CHEESE WITH CRACKERS AND A FRESH FRUIT GARNISH  
TWO-COURSE DINNER OR BUFFET  
CHAMPAGNE CIDER/TOAST  
GOURMET COFFEE STATION  
CUSTOM SPECIALTY WEDDING CAKE\*  
HOUSE LINENS AND NAPKINS  
ONE HOUR HOSTED SOFT BAR; SODA, BEER, AND WINE

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# Wedding Packages Cont'd



## TIMELESS

SELECTION OF FOUR TRAY PASSED HORS D OEUVRES  
DISPLAYED IMPORTED AND DOMESTIC CHEESE WITH CRACKERS AND A FRESH FRUIT GARNISH  
TWO-COURSE DINNER OR BUFFET  
CHAMPAGNE CIDER/TOAST  
GOURMET COFFEE STATION  
CUSTOM SPECIALTY WEDDING CAKE\*  
HOUSE LINENS AND NAPKINS  
WINE SERVICE WITH DINNER  
ONE HOUR HOSTED PREMIUM BAR; SODA, BEER, WINE, AND PREMIUM SPIRITS

## UNFORGETTABLE

SELECTION OF FIVE TRAY PASSED HORS D OEUVRES  
DISPLAYED IMPORTED AND DOMESTIC CHEESE WITH CRACKERS AND A FRESH FRUIT GARNISH  
TWO-COURSE DINNER OR BUFFET  
CHAMPAGNE CIDER/TOAST  
GOURMET COFFEE STATION  
CUSTOM SPECIALTY WEDDING CAKE\*  
HOUSE LINENS AND NAPKINS  
WINE SERVICE WITH DINNER  
FOUR HOUR HOSTED PREMIUM BAR ; SODA, BEER, WINE, AND PREMIUM SPIRITS

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# PLATED DINNER ENTREES

BELOVED – ADORE – TIMELESS – UNFORGETTABLE

PRICES ARE PER PERSON

## CHICKEN BREAST

Marinated in Lemon and Herbs,  
Sautéed, and Finished with  
Chardonnay Cream Sauce

\$64- \$76 - \$88- \$107

## CHICKEN MARSALA

Finished with Rich Marsala Wine  
Sauce and Forest Mushrooms

\$64- \$76 - \$88- \$107

## STUFFED CHICKEN BREAST

With Goat Cheese and Spinach,  
Laced with Béchamel Sauce

\$64- \$76 - \$88- \$107

## ATLANTIC SALMON

Pan Seared with Honey Glaze and  
Topped with Papaya Salsa

\$69- \$81 - \$93- \$112

## NEW YORK STRIP LOIN

Char Broiled with Green Peppercorn  
Demi Glace and Onion Crisps

\$71- \$83 - \$95- \$114

## MAHI MAHI

Macadamia Nut Encrusted and  
Served with Pineapple Relish

\$78- \$90 - \$102- \$121

## SLICED GRILLED TRI-TIP

Santa Maria Style  
with a Light Cabernet Sauce

\$71- \$83 - \$95- \$114

## SUN DRIED TOMATO CRUSTED HALIBUT

With Basil Pesto and a  
Champagne Vin Blanc

\$71- \$83 - \$96- \$114

## FILET OF BEEF TENDERLOIN

With Caramelized Onions  
and Demi Glace

\$77- \$89 - \$101- \$120

## AIRLINE CHICKEN & SHRIMP BAYONET

Airline Chicken with an Herb Dijon  
Cream Sauce Paired with  
Prosciutto Wrapped Prawns

\$76- \$88 - \$100- \$119

## PETITE FILET MIGNON & SHRIMP BAYONET

Roasted Filet Mignon with  
Chantelle Demi Glace Paired with  
Prosciutto Wrapped Prawns

\$81- \$93 - \$105- \$124

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# VEGETABLES AND STARTCHES

## VEGETABLES

ASPARAGUS BUNDLES

GREEN BEANS ALMONDINE

SAUTÉED VEGETABLE MEDLEY

zucchini, yellow squash,  
carrots, broccoli and cauliflower

## STARTCHES

AU GRATIN POTATOES

HERB TOSSED PASTA

JASMINE RICE

TWICE BAKED POTATO

WHIPPED POTATO

WILD RICE PILAF

# PLATED VEGAN & VEGETARIAN ENTREES

AVOCADO PESTO ZOODLES 25.

spiralized zucchini "noodles" with spinach and sundried tomatoes

HONEY GINGER TOFU STIR FRY 25.

carrots, onions, bok choy, asparagus, broccoli, and bell peppers served over rice

STUFFED PORTOBELLO MUSHROOM 25.

tomatoes, quinoa, onions, spinach, bell peppers, artichoke, and marinara sauce served over orzo pasta

TOMATO BASIL PENNE PASTA 25.

onions and spinach in a creamy cashew sauce

VEGAN JAMBALAYA 25.

onions, garlic, bell peppers, carrots, chick peas, and kidney beans served over rice

\*Please contact the Banquet & Catering Manager for any other dietary accommodations

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# HAND PASSED HORS D'OUEVRES

## CHILLED

### BRUSHETTA

roasted peppers, pears and gorgonzola cheese

### HOT HOUSE CUCUMBER

WITH BLACKENED TUNA  
and mango

### TOMATO BASIL CANAPE

with mozzarella

## HOT

### CHICKEN SAUTE

with peanut sauce

### MINI CHICKEN TOSTADA

with chili verde

### NEW YORK STRIP PINWHEEL

with cilantro and bearnaise sauce

### SPANIKOPITA

filled with spinach and feta cheese

### VEGETARIAN SPRING ROLLS

with sweet and sour sauce

# SALAD SELECTIONS

PLEASE SELECT ONE

### TRADITIONAL CAESAR

tossed hearts of romaine, with homemade garlic croutons, shaved parmesan cheese with a traditional caesar dressing

### CALIFORNIA FIELD GREENS

mixed field greens, roma tomatoes, roasted sunflower seeds, sliced cucumbers, beet curls, and balsamic vinaigrette

### BABY SPINACH

mandarin oranges, candied pecans, bleu cheese crumbles with a raspberry vinaigrette

### BABY GREENS

grape tomatoes, carrot curls, cucumbers, homemade herb croutons with your choice of dressing

# ELABORATE DINNER BUFFET

ALL PRICES ARE PER PERSON MINIMUM OF 75 GUESTS  
ALL BUFFETS MAY BE CUSTOMIZED TO FIT YOUR NEEDS  
\$81-\$93-\$105-\$124

## CHOICE OF TWO SALADS

CALIFORNIA FIELD GREENS

ITALIAN PASTA SALAD

CLASSIC TOSSED CAESAR

PENNE PASTA & SHRIMP

HOUSE GARDEN SALAD

with chopped romaine and iceberg lettuce,  
carrots, cucumbers, mushrooms, and red  
onion

STRAWBERRY & SPINACH SALAD

with red onions and raspberry vinaigrette

## CHOICE OF TWO ACCOMPANIMENTS

AU GRATIN POTATOES

GARLIC MASHED POTATOES

HERB ROASTED POTATOES

JASMINE RICE

PESTO PASTA

ROASTED SEASONAL VEGETABLES

SAUTÉED SEASONAL VEGETABLE MEDLEY

WILD RICE PILAF

## CHOICE OF TWO ENTREES

HONEY GLAZED ATLANTIC SALMON

with papaya salsa

SLICED ROAST PORK

with apple chutney

GRILLED HALIBUT

with jalapeño beurre blanc

CHICKEN MARSALA

with a Marsala wine and forest mushrooms

STUFFED CHICKEN BREAST

with goat cheese and spinach topped with a béchamel  
sauce

## CHOICE CARVING STATION

CARVED BARON BEEF

creamed horseradish

OVEN ROASTED TURKEY

grand marnier cranberry sauce

HERB CRUSTED PORK LOIN

with dijon creme

## VENETIAN DESSERT STATION

ASSORTED CAKES, CHEESECAKES, CHOCOLATE  
MOUSSE, AND APPLE COBBLER

UPGRADE TO; HERB CRUSTED  
SIRLOIN OR PRIME RIB  
MARKET PRICE

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# Reception Extras



-  
PREMIUM WINE & CHAMPAGNE SELECTIONS

-  
CHOCOLATE COVERED STEMMED STRAWBERRIES

-  
SILVER CAKE RISER

-  
COFFEE STATION ATTENDANT

-  
INTERMEZZO SELECTIONS TO ACCOMPANY YOUR MEAL

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# Extras

ADDITIONAL BARTENDER/PORTABLE BAR	\$150 EACH
ADDITIONAL TIME	\$2,000 PER HOUR
BEVERAGE STATION (COFFEE & HOT TEA OR LEMONADE & ICED TEA)	\$3 PER PERSON
CAKE CUTTING FEE	\$2.50 PER PERSON
CARVER (NEEDED FOR ALL CARVING STATIONS)	\$75 EACH
CHAIR REMOVAL	\$600
CHIAVARI CHAIRS (WHITE)	\$5 EACH
COCKTAIL TABLES	\$10 EACH
DANCE FLOOR ( INCLUDED IN WEDDING PACKAGE)	\$150
LOUNGE ATTENDANT (MANDATORY FOR 100+ GUESTS)	\$150
MICROPHONE	\$10
MIMOSA STATION	\$12 PER PERSON
NON-HOUSE COLOR NAPKINS	\$0.50 EACH
NON-HOUSE COLOR TABLE CLOTHS	\$1 EACH
OUTSIDE DESSERT STATION	\$1.50 PER PERSON
PIANO	\$50
PODIUM	\$25
PROJECTOR	\$25
ROSE GARDEN WEDDING CEREMONY ON	\$1500
ROSE GARDEN WEDDING CEREMONY WITH RECEPTION	\$10 PER PERSON
SCREEN (7 FT X 5 FT)	\$25
STAGE (UP TO 3 PIECES)	\$150



# FAQ's

## **WHAT IS YOUR BOOKING POLICY?**

SOUTH HILLS COUNTRY CLUB WILL TAKE BANQUET RESERVATIONS UP TO ONE YEAR IN ADVANCE. THE CLUB WILL HOLD A DATE FOR A CLIENT FOR 3 DAYS ONLY. THE DATE WILL REOPEN IF A CONFIRMATION AGREEMENT HAS NOT BEEN CONTRACTED. A DATE WILL BE CONSIDERED CONFIRMED UPON RECEIPT OF A DEPOSIT AND SIGNED CATERING CONFIRMATION AGREEMENT.

## **HOW MUCH OF A DEPOSIT IS REQUIRED TO BOOK?**

DEPOSIT AMOUNTS WILL VARY DEPENDING ON THE DAY, DATE, TIME, AND ROOM(S) IN THE REQUEST. PLEASE CONTACT THE CATERING AND EVENTS MANAGER FOR ESTABLISHED DEPOSIT AMOUNTS. DEPOSITS CANNOT BE CHARGED TO A MEMBERSHIP ACCOUNT. DEBIT CARDS, CREDIT CARDS, PERSONAL CHECKS, CASHIER'S CHECKS, AND MONEY ORDERS ARE ACCEPTED, PAYABLE TO: SOUTH HILLS COUNTRY CLUB. A DATE WILL BE CONSIDERED CONFIRMED UPON RECEIPT OF A DEPOSIT AND SIGNED CATERING CONFIRMATION AGREEMENT. ALL DEPOSITS FOR DECEMBER EVENTS ARE NON-REFUNDABLE.

## **WHAT ARE THE FOOD & BEVERAGE MINIMUM REQUIREMENTS?**

FOOD & BEVERAGE MINIMUMS WILL VARY DEPENDING ON THE DAY, DATE, TIME, AND ROOM(S) IN REQUEST. PLEASE CONTACT THE CATERING AND EVENTS MANAGER FOR AN ESTABLISHED MINIMUM EXPENDITURE. ALL FOOD AND BEVERAGE MUST BE PROVIDED BY SOUTH HILLS COUNTRY CLUB AND CONSUMED ON THE PREMISES. NO FOOD OR BEVERAGE WILL BE ALLOWED TO LEAVE THE FACILITY WITH THE CLIENT OR GUESTS. NO OUTSIDE FOOD OR BEVERAGE OF ANY KIND WILL BE PERMITTED AT SOUTH HILLS COUNTRY CLUB BY THE CLIENT OR GUESTS UNLESS THE CATERING AND EVENT MANAGER HAS GIVEN PRIOR APPROVAL. FOOD & BEVERAGE TOTALS BEFORE HOUSE CHARGE AND TAX WILL COUNT TOWARDS YOUR MINIMUM EXPENDITURE. PLEASE NOTE: ALL FOOD & BEVERAGE SELECTIONS ARE SUBJECT TO A 22 PERCENT OF HOUSE CHARGE AND CURRENT SALES TAX. ALL MENU PRICES ARE SUBJECT TO CHANGE WITH THIRTY DAYS' NOTICE.



# FAQ's

## **WHEN DO WE MEET TO COORDINATE DETAILS?**

WE ARE MORE THAN HAPPY TO COORDINATE DETAILS VIA TELEPHONE AND/OR EMAIL. IF YOU WOULD LIKE TO SCHEDULE A FACE-TO-FACE MEETING, TOUR, OR FOOD TASTING, PLEASE CONTACT THE CATERING AND EVENTS MANAGER. FINAL GUEST COUNT AND MENU SELECTIONS ARE DUE NO LATER THAN SEVEN (7) DAYS BEFORE THE EVENT AND WILL NOT BE SUBJECT TO REDUCTION. THE CLUB WILL SET UP AND PREPARE FOR 5% OVER THE FINAL GUARANTEED NUMBER.

## **IS THERE A REQUIRED DRESS CODE TO FOLLOW?**

HOSTS ARE RESPONSIBLE FOR SEEING THAT THEIR GUESTS ADHERE TO THE CLUB DRESS CODE. THE FOLLOWING TYPES OF CLOTHING ARE PROHIBITED IN THE CLUBHOUSE: T-SHIRTS, TANK TOPS, HALTER OR EXTREME TOPS, SHORTS, SCRUBS, WARM-UP SUITS, BATHING SUITS, AND HATS. VISIBLE UNDERGARMENTS AND EXPOSED MIDRIFTS ARE NOT ALLOWED. DENIM MAY BE WORN IN THE CLUBHOUSE; HOWEVER, IT MUST BE IN GOOD CONDITION, WITHOUT HOLES, RIPS, FRAYS, OR ACID WASH. HOSTS ARE RESPONSIBLE, BUT NOT LIMITED TO, SEEING THAT THEIR GUESTS CONFORM TO THE CLUB DRESS CODE AND STAY IN APPROPRIATE BANQUET AREAS.

## **DOES SHCC HAVE SPECIFIC VENDORS WE ARE REQUIRED TO WORK WITH?**

ALL FOOD AND BEVERAGE MUST BE PROVIDED BY SOUTH HILLS COUNTRY CLUB. WE ARE OPEN TO WORKING WITH OTHER VENDORS REGARDING LINEN, FLOWERS, DECOR, MUSIC ETC. PLEASE CONTACT THE CATERING AND EVENTS MANAGER FOR OUR LIST OF VENDORS.

## **WHEN CAN I DROP-OFF ITEMS & SETUP?**

FAMILY AND/OR FRIENDS CAN ARRIVE ONE (1) HOUR PRIOR TO THE START OF THE EVENT TO ASSIST WITH SETUP. PLEASE CONTACT THE CATERING AND EVENT MANAGER TO ESTABLISH A DATE AND TIME TO DROP-OFF ANY ITEMS THAT WILL NEED TO BE STORED IN OUR CLUBHOUSE UNTIL THE START OF YOUR EVENT.



# FAQ's

## **AS THE EVENT HOST, WHAT AM I LIABLE FOR?**

THE HOST IS RESPONSIBLE FOR ALL MERCHANDISE, ARTICLES, OR VALUABLES BY THE CONCLUSION OF THE EVENT. SOUTH HILLS COUNTRY CLUB IS NOT RESPONSIBLE FOR ANY DAMAGE OR LOSS TO ANY MERCHANDISE, ARTICLES, OR VALUABLES BELONGING TO THE HOST OR THEIR GUESTS LOCATED ON CLUB PROPERTY PRIOR TO, DURING, OR SUBSEQUENT TO ANY FUNCTION. THE HOST IS RESPONSIBLE FOR ANY DAMAGES INCURRED BY THE CLUB BY THEM OR THEIR GUESTS, INCLUDING ANY DAMAGES INVOLVING THE USE OF AN INDEPENDENT CONTRACTOR ARRANGED BY THE HOST OR THEIR REPRESENTATIVES.

## **WHAT IS YOUR CANCELLATION POLICY?**

IN CASE OF CANCELLATION OF AN EVENT AFTER THE DEPOSIT IS GIVEN, SAID DEPOSIT IS NON-REFUNDABLE AND THEREFORE IS FORFEITED. DEPOSITS MAY BE TRANSFERRABLE ONLY AT THE DISCRETION OF THE GENERAL MANAGER. CANCELLATIONS MUST BE MADE DIRECTLY WITH THE CLUB IN WRITING. ALL DEPOSITS FOR DECEMBER EVENTS ARE NON-REFUNDABLE.



626-339-1231 EXT. 119  
ARIANA MCKISSOCK- BANQUET CAPTAIN  
AMKCISSOCK@SOUTHHILLSCOUNTRYCLUB.ORG  
2655 S CITRUS ST WEST COVINA CA 91791

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