

The Warrington Country Club

Premier Package

Customized to Suit Your Every Need



1360 Almshouse Road
Warrington, PA 18976
215-343-1630
www.warringtoncountryclub.com

*Experience The
Warrington...*

Services & Amenities

Our All-Inclusive 2018 Premier Wedding Package starts at \$_____ per person
Fridays \$_____ per person, Saturday Afternoons, & Sundays at \$_____ per person
Some highlights of the services & amenities are as follows:

Includes 6% Pennsylvania Sales Tax & 20% Service Fee

A Fresh Color-Coordinated Seasonal Floral Centerpiece for Each Guest Table

Special Fresh Floral Arrangement for Bridal Table

White Glove Dinner Service For Your Affair

Formal Linens with Choice of Color-Coordinated Overlay & Napkins

Experienced Wedding Coordinator

Private Bridal Suite

Cocktail Hour with Butlered Hors D'oeuvres & Specialty Cocktail Station

Complete Premier Five-Hour Open Bar

Champagne Toast for All Guests

Selection of Custom Wedding Cake from One of our Three Bakeries (no cake cutting fee)

Raised Centerpieces with Floral Arrangement

Black Tie Banquet Staff

Recently Renovated Grounds for Photographs

Choice of Indoor or Outdoor Ceremony (\$5 per person up to a max of \$800.00)

Hors D'oeuvres

Choose ten from our delicious selection

Caribbean Beef Kabob, Sticky Rum BBQ
Philly Cheesesteak Spring Rolls, Sriracha Ketchup
Blackened Sirloin Steak, Garlic Crostini, House Made Bleu Cheese Sauce
Whipped Goat Cheese, Red Onion Marmalade, Pita Crisp
Bourbon BBQ Pulled Pork, Buttermilk Biscuit, Pepperjack Cheese
Tomato and Lump Crab Bruschetta
Lobster Mac and Cheese Bite
Prosciutto and Smoked Mozzarella Pinwheels
Individual Mushroom Strudel with Gorgonzola
Sesame-Teriyaki Chicken Skewer
Coney Island Franks in Pastry
Fresh Mozzarella Crostini, Basil, Roasted Red Peppers
Pork and Scallion Potstickers, Sweet Chili Sauce
Coconut Shrimp
Ranchero Chicken Quesadillas
Bacon Wrapped Sea Scallops
Margherita Pizza Flatbread
Cave Aged Cheddar and Beef Shortrib Slider
Phyllo Triangle of Baby Spinach & Feta Cheese
Seared Crab Cake w/ Old Bay Aioli
Ahi Tuna, Olive Oil Crostini, Seaweed Salad

Upgraded Hors D'oeuvres

+ 2.5. (Per selection)

Yellowfin Tuna Tar Tare on Asian Spoon
Virginia Oyster with Champagne Mignonette
New Zealand Lamb Lollipop Chop
Jumbo Shrimp Cocktail, Smoked Tequila Cocktail Sauce
Italian Spiced Filet Mignon Skewer with Gorgonzola Fonduta
Oyster Rockefeller

Included with your Customized Cocktail Hour:

Specialty Cocktail Station

Extravagantly Displayed Assortment of Bruschetta and Flavored Hummus, Fresh Seasonal Fruit Display, Domestic & Imported Cheeses and Seasonal Crudité' with various Dipping Sauces, Assorted Pita Breads & Toasted Crostini's

Salads

Choose One Salad or Soup

Warrington

Baby Kale, Feta Cheese, Toasted Pistachio, Roasted Pear, Pommeray Mustard Vinaigrette

Thai Chop

Romaine, Cilantro, Cashews, Basil, Red Onion, Edamame, Sweet Chili Dressing

Caesar

Romaine Lettuce, Shredded Parmesan Cheese, Classic Caesar Dressing

Garden

Field Greens, Tomato, Carrots, English Cucumber, Balsamic Vinaigrette

Almshouse

Seasonal Greens, Gorgonzola Cheese, Candied Pecans, Sundried Cherries, Maple-Cider Dressing

Upgraded Salads:

+ 2.

Wedge

Baby Iceberg Wedge, Applewood Bacon, Tomato, Bleu Cheese Dressing

Caprese

Baby Arugula, Tomato, Red Onion, Fresh Mozzarella, Reduced Balsamic Vinegar, Olive Oil

Baby Spinach

Red Onion Marmalade, Hard Boiled Egg, Bacon, Caramelized Onion Dressing

Soups and Courses

Seasonal Soups:

Roasted Butternut Squash, Pumpkin Seeds, Cinnamon Sugar Croutons

Cream of Mushroom Soup

Potato Leek Soup, Candied Bacon

Beef Barley

Italian Chicken Soup

3.

Upgraded Soups

+ 2.

Maryland Crab & Corn Chowder

Manhattan Clam Chowder

Lobster Bisque, Tarragon Cream

Intermezzo:

Choice of Raspberry or Lemon Sorbet with Fresh Herb Chiffonade

2

Pasta Course:

Penne Rosa, Fresh Basil, Parmesan Cheese

Country Style Rigatoni, Sweet Italian Sausage, Fennel Blush Sauce

Cavatelli Puttanesca, Romano Cheese

Gnocchi Piemontese, Crispy Pancetta

3

Amuse Bouche

Tuna Tartare, Seaweed Salad, Pickled Ginger Foam

Beef Carpaccio, Arugula Salad, Truffle Oil

Smoked Salmon, Dill Crostini, Onion Jam, Crème Friache

Jumbo Lump Crab Deviled Egg, Tobiko Caviar

4

Four Included Stations

Carving Station

(Choose two)

Hawaiian Glazed Ham Pineapple Relish, Spicy Mustard, Sweet Chili Aioli
Roasted Breast of Turkey Cranberry Relish, Pan Gravy and Dijon Mustard
Cajun Pork Loin Maple-Bourbon Glaze, Buttermilk Biscuits, Creole Mustard
Lyonnais Pork Lavender Mustard, Caramelized Onion Glace
Churrasco Beef Chimichurri Sauce, Brazilian BBQ Glaze

Carving Station Upgrade

+ 6 per selection

Slow Roasted Prime Rib Au Jus, Horseradish, Bleu Cheese Mayonnaise
Seared Tenderloin of Beef Sauce Béarnaise, Wild Mushroom Demi Glace
Roasted Strip Loin Braised Cipollini Onions & Natural Gravy

Pasta Bar

(Choice of two)

Includes: Fresh Baked Garlic Bread, Shaved Parmesan, and Crushed Red Pepper

Penne a' la Rosa- Fresh Basil, Tomato Blush Sauce
Tortellini Alfredo-Cheese Tortellini, Parmesan, Sweet Butter & Cream
Fusilli with Pistachio Pesto-Sundried Tomatoes, Romano Cheese & Fresh Basil
Cavatappi Carbonara- Spring Peas, Pancetta, Caramelized Mushrooms

Stir Fry Station

Beef and Chicken Stir Fry with Asian Vegetables, Fried Rice
Vegetable Egg Rolls, Pork Pot Stickers, Duck Sauce, Teriyaki, Chop Sticks, Fortune Cookies

Mashed Potato Bar

Whipped Idaho & Sweet Potatoes, Caramelized Onions, Brown Gravy, Candied Walnuts
Whipped Butter, Chives, Crispy Bacon, Sour Cream, Cheddar Cheese, Scallions, Steamed Broccoli,
Brown Sugar, Mini Marshmallows

Specialty Station Options

Antipasto Station

Chef's Selection of Imported and Domestic Cheeses & Meats, Roasted Peppers, Roasted Seasonal Vegetables, Mixed Marinated Olives, Fig Spread, Sweet Onion Marmalade, Assorted Mustards, Gourmet Crackers, Italian Crostini

7

Mashed Potato Bar

Whipped Idaho & Sweet Potatoes, Caramelized Onions, Brown Gravy, Candied Walnuts Whipped Butter, Chives, Crispy Bacon, Sour Cream, Cheddar Cheese, Scallions, Steamed Broccoli, Brown Sugar, Mini Marshmallows

5

Slider Station

Bacon Cheese Burgers on Brioche, Pulled Pork on Buttermilk Biscuit
Maple-Red Hot Chicken on Mini Waffle,
Potato Wedges, Pickles, Hot and Sweet Peppers

6

Lobster Mac n Cheese Station

New England Lobster Mac with Orecchiette Pasta, Traditional Elbow Mac and Cheese, Cheddar Biscuits, Pancetta, Peas, Caramelized Onion Jam, Shredded Parmesan, Crispy Bread Crumbs

8

Chef's Signature Raw Bar

Old Bay Jumbo Shrimp Cocktail, Alaskan Snow Crab Claws, East Coast Oysters
Citrus Segments, Cocktail Sauce, Old Bay Remoulade, Tobasco

16

Additional Stations

The Drive Through

Breaded Chicken Fingers, Cheeseburger Sliders, Waffle Fries,
Mini Roast Beef and Cheddar Sandwiches, Chocolate Chip Cookies

6

Philly Cheesesteak

Beef and Chicken Steak Meat, Amoroso Rolls, Caramelized Onions, Wiz, Philly Soft Pretzel Sticks,
Tastykakes, Old Bay Fries, Ketchup, Hot and Sweet Peppers, Bottles Water

7

The Boardwalk

Curly Fries, Malt Vinegar, Funnel Cake Fries, Cheese and Pepperoni Pizza

5

I Need A Hoagie

Classic Philly Italian and Turkey Hoagies, Amoroso Rolls, Mayo, Oil, Red Wine Vinegar,
Hot and Sweet Peppers, Pickles, House Made Chips, Bottled Water

6

Breakfast Anytime

Hardwood Smoked Bacon. Scrambled Eggs with Cheddar, Scrapple
French Toast Casserole, Maple Syrup, Tater Tots, Fresh Fruit, Bottled Water

7

The Pomme Frite

Waffle Fries, Curly Fries, Crinkle Cut Crab Fries, and Sweet Potato Fries
Cheese Sauce, Applewood Bacon Pieces, Ketchup, Scallions, Sriracha, Gravy, Beef Chili Sauce

5

Bacon Bar

Maple Glazed Bacon, Jalapeño Cured Bacon, Pineapple-Rum Bacon, Chocolate Dipped Applewood Bacon,
Bacon and Cheddar Potato Skins, Bourbon Barrel Bacon, Cave Aged Cheddar Sauce

7

Plated Desserts

**(Elegantly Displayed Wedding Cake Served to Each Guest with
Chef's Seasonal Dessert Shooter - Included)**

Add a plated dessert for \$3 per person (Choose One)

Chocolate Mousse Martini

Seasonal Berries, Chambord Syrup

Warm Apple Crisp

Brown Sugar-Cinnamon Ice Cream

NY Cheesecake

Fresh Strawberries, Whipped Cream

Peach-Blueberry Cobbler

Sweet Biscuit Topping

Strawberry Short Cake

Vanilla Sponge Cake, Whipped Cream

Upgraded dessert options for \$5 per person (Choose one)

Southern Pecan Pie

Carolina Pecans, Kentucky Bourbon, Graham Crust

Crème Brulee

Vanilla Bean Custard, Seasonal Berries

Individual Fruit Tart

Sugar Pastry Shell, Glazed Berries

Brioche Bread Pudding

White Chocolate, Glazed Strawberries

Flourless Chocolate Torte

Grand Mariner Orange Compote

Premier Five-Hour Open Bar

Bartender Fee of \$100.00 per Bartender not included in Per Person Price

Two Bartenders required if between 100 and 200 guests

Three Bartenders required if over 200 guests

With Premium Brands, Domestic and Imported Cordials, Wine & Beer

Liqueurs/Liquors

Ketel One Vodka
Stolichnaya Vodka
Tito's Vodka
Smirnoff Raspberry
Smirnoff Vanilla
Smirnoff Orange
Bacardi Rum
Captain Morgan Spiced Rum
Malibu Rum
Beefeater Gin
Seagram's VO Whiskey
Jack Daniels Whiskey
Jim Beam Bourbon
Dewar's White Label Scotch

Liqueurs/Liquors

Jose Cuervo Gold Tequila
Southern Comfort
Apple Pucker
Peach schnapps
Amaretto
Kahlua
Triple Sec
Sloe Gin
Crème De Menthe
Green Crème De Menthe
Christian Brothers Brandy
Blackberry Brandy
Apricot Brandy

Beer List (option of 2):

Yuengling
Miller Lite
Coors Lite
Corona
Heineken
O'Doul's (non-alcoholic)

White Wine List:

Pinot Grigio
Chardonnay
White Zinfandel

Red Wine List:

Cabernet
Merlot
Pinot Noir

Ask Your Event Director About Signature Drinks that are also Available

Complimentary Bottle Included for Bride & Groom or Parents

All Other Beer Requests Will Be Charged Separately at our Cost Per Case

Services & Amenities

	WCC	others
Five hours of top shelf open bar with a variety of bottled beers	✓	<input type="checkbox"/>
Cocktail hour with butlered hors d'oeuvres	✓	<input type="checkbox"/>
Choice of indoor or outdoor ceremony and cocktail hour	✓	<input type="checkbox"/>
Champagne toast for head table and guests	✓	<input type="checkbox"/>
Abundant nearby hotel accommodations	✓	<input type="checkbox"/>
Choice of wedding cake from two of our bakeries	✓	<input type="checkbox"/>
Raised centerpieces with floral arrangement	✓	<input type="checkbox"/>
Floor length table linens	✓	<input type="checkbox"/>
Choice of colored napkins from selections available	✓	<input type="checkbox"/>
Glassware, china and silverware	✓	<input type="checkbox"/>
Private Bridal Suite	✓	<input type="checkbox"/>
Personal Wedding Coordinator for your reception	✓	<input type="checkbox"/>
No cake-cutting fee	✓	<input type="checkbox"/>
Black tie banquet staff	✓	<input type="checkbox"/>
Indoor and outdoor grounds for photographs	✓	<input type="checkbox"/>
Tax and service fee included	✓	<input type="checkbox"/>
No room rental fee	✓	<input type="checkbox"/>
Ample free parking	✓	<input type="checkbox"/>
Up lighting and holiday lights	✓	<input type="checkbox"/>
Discounts for Friday, Saturday Afternoon and Sunday receptions	✓	<input type="checkbox"/>