

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

Delicious Selection of Entrées

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

Raised Centerpieces with Floral Arrangement

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

Entrées

Select Three Gourmet Entrees

Chicken Warrington

Boursin Cheese and Spinach Stuffing, Champagne Lobster Butter Sauce

Key West Chicken

Roasted Red Pepper Beurre Blanc, Mango Salsa

Boursin Chicken

Roasted Garlic Fondu, Sun Dried Tomato Salsa

Chicken Francaise

Lemon-Caper Butter

Tuscan Chicken

Prosciutto, Provolone, Basil, Country Style Tomato Sauce

Orchard Chicken

Artisan Bread Stuffing, Sundried Cranberry Jus Lie'

Salmon Sesame

Black Plum Glaze, Wonton Ribbons

Salmon Dijonnaise

Horseradish Crumb Crust, Whole Grain Mustard Cream

North Atlantic Cod

Andouille Sausage and Caramelized Onion Jam, Boston Lager Emulsion

Pork Mignon

Walnut Crust, Sweet Onion Marmalade, Apple Cider Demi Glace

Ancho Chile Grilled Pork Filet

Chipotle-Maple Glaze, Roasted Corn Salsa

Entrées

The Warrington Bistro Steak

Roasted Garlic Butter, Wild Mushroom and Burgundy Jus

Beef Shortrib

Caramelized Mire Poix, Red Wine Natural Sauce

Cedar Plank Salmon

Bourbon BBQ, Caramelized Peach Chutney

3

New York Strip Steak

Stilton Blue Cheese, Wild Mushroom and Port Wine Demi Glace

5

Horseradish Crusted Ribeye

Caramelized Onion and Red Wine Jus

7

The Warrington Twin Crab Cakes

Cherry Pepper and Old Bay Emulsion

8

Center Cut Filet Mignon

Portabella Mushrooms, Roasted Garlic Herb Butter, Burgundy Wine Sauce

10

Chesapeake Filet

Crab Imperial, Center Cut Filet Mignon, Cave Aged Cheddar

14

Surf & Turf

Center Cut Filet Mignon, Coldwater Lobster Tail

MP

New Zealand Lamb

Meyer Lemon Gremolata, Rosemary Demi Glace

7

Vegetarian Entrées

Select One Entrée

Grilled Cauliflower Mignon

Roasted Red Pepper Orzo, Caramelized Onion, Balsamic Reduction, Crispy Shallots

Madras Vegetable Curry

Roasted Pistachio Rice, Grilled Naan

Butternut Squash Risotto

Sun Dried Cherries, IPA Pickled Onions

Almshouse Pasta

Roasted Vegetables, Penne Pasta, Tomato Blush Sauce

Ask Us About Our Custom Duet Entrée Options

Most of our Entrée Selections can be customized for Allergy/Gluten Free Guests

All Entrées are Served with Artisan Rolls & Butter

Chef's Choice of Seasonal Vegetables & Potatoes

We Will Be Happy To Customize the Menu to Suit Your Needs



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 90 and 175 guests

Three Bartenders required if over 175 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 (choice of 3):

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

White Wine List (choice of 2):

Pinot Grigio
Chardonnay
White Zinfandel

Red Wine List (choice of 2):

Cabernet
Merlot
Pinot Noir

Ask Your Event Director About Signature Drinks that are also Available

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 & specialty station	✓	<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 one of our three 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"/>