



Old York Road Country Club

Wedding Package

Old York Road Country Club offers everything from a private and intimate outdoor garden ceremony to a lavish fairy tale wedding reception that is everything you have ever dreamed and more...

Our Wedding Package Includes:

- Exclusive private banquet entrance
- A private Bride's Suite throughout the affair
- Cocktail hour with unlimited butlered hors d'oeuvres
- Five hour premium open bar
- Three course dinner menu
- Champagne Toast for All
- Exquisitely Decorated Wedding Cake
- Fresh floral centerpieces for all your tables
- Floor Length Tablecloths in White or Ivory with colored napkins
- A scenic picture taking area over looking our Golf Course, Fountain and Pond
- Golf Cart Transportation to and from the picture taking area and the reception site
- A banquet captain to escort the bridal party, serving cocktails and hors d'oeuvres





2016 Wedding Package

Dinner Menu

Your Three Course Meal Includes;
Choice of Mixed Seasonal Greens with Sherry Shallot Vinaigrette dressing or Caesar Salad
Choice of Two Entrees
Choice of Vegetable and Potato
Wedding Cake cut and served for Dessert
Warm Rolls and Whipped Butter
Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Teas

Cocktail Hour

Hors D'oeuvres

(Choice of six)

Sesame Breaded Chicken Tenderloins with Honey Mustard Dipping sauce
Coconut breaded Shrimp with Sweet and Hot Garlic Soy Sauce
Oriental Vegetable Spring Rolls with Sweet and Sour Sauce
Crispy Chicken Satay with sweet peanut sauce and spicy chili sauces
Franks in a Blanket with Dijon Mustard ❖ Raspberry and Brie Sliders
Sea Scallops Wrapped in Smoked Bacon
Buffalo Chicken Spring Roll with Bleu Cheese Dip
Mushrooms Stuffed with Crab Imperial ❖ Maryland Crab Cakes with Cocktail Sauce
Chicken or Beef Satay with Teriyaki Glaze ❖ Garden Vegetable Skewer with Pesto
Shrimp Wrapped in Wonton with Duck Sauce ❖ Philly Style Cheese Steak Spring Rolls
Clams Casino ❖ Spanakopita-Spinach and Cheese in Phyllo
Seared Ahi Tuna Canapé with Wasabi & Tomato Coulis ❖ Pot Stickers with Ginger Scallion Sauce
Roasted Red Pepper Crostini with fresh Mozzarella and Basil
Oriental Vegetable and Shrimp Wrapped in Rice Paper Pork
Cold Roast Tenderloin on Sourdough with Roasted Red Pepper, Garlic & Herb Alouette



Entrée Selection

(Choice of Two)

Boneless Breast of Chicken Marsala – \$89.50
with mushrooms, marsala wine and a rich demi-glace

Frenched Chicken Breast – \$92.50
Lightly herb dusted Frenched breast, with Dijonaise and raspberry sauce

Boneless Breast of Chicken Champagne Sauce – \$89.50
A light champagne and mushroom sauce

Chicken Saltimbocca – \$92.50
Roasted Frenched chicken breast, ham, aged provolone,
finished with a Mornay Demi Sauce

Grilled Salmon Provencal – \$92.00
Filet of Salmon with a Tomato and Leek Sauce

Baked Fresh Rainforest Tilapia Stuffed with Crab Meat – \$98.50
with a white wine and lemon sauce

Black Sesame Garlic Glazed Grilled Mahi Mahi Filet – \$92.00
with Hawaiian gold pineapple salsa

Pan Seared Chilean Sea Bass – \$101.00
with Herb, Lemon and Brandy Sauce

Grilled Filet Mignon – \$108.00
with choice of béarnaise or mushroom glace

Char-Grilled New York Sirloin – \$106.00
with green peppercorn sauce

Oven Roasted Prime Rib of Beef Au Jus – \$103.50
with fresh horseradish cream sauce

Saronno Filet Mignon – \$112.00
Center cut Filet Mignon Stuffed with Costello "black" cheese wrapped
with Saronno ham, pan seared and finished with a black truffle glace





Sautéed Veal Shiitake – \$89.00

Tender veal medallions sautéed with Pinot Noir and shiitake mushroom glaze

Grilled Veal Chop – Market Price

14 oz Rib Chop served with a Roasted Shallot and Shiraz glaze

Pan Seared Chilean Sea Bass and Boneless Breast of Chicken – \$100.50

Chilean Sea Bass with Herb, Lemon and Brandy Sauce and
Chicken with Champagne Mushroom Sauce

Filet Mignon and Salmon – \$107.00

Grilled 5 oz. Filet with Choice of Béarnaise or Mushroom Demi and
4oz of Grilled Atlantic Salmon with Lemon and Dill Sauce

Grilled Filet Mignon and Two Jumbo Stuffed Shrimp – \$109.00

Served with Nantua and Béarnaise Sauces or a Mushroom Demi Glaze

Grilled Filet Mignon and 5oz Lobster Tail – Market Price

With drawn butter, lemon, and sauce Béarnaise

Vegetable and Potato

((Choice of Two))

Baked Potato ❖ Baked Duchess Potatoes ❖ Yukon Gold Mashed Potatoes ❖ Wild Rice Pilaf
Garlic Mashed Potatoes ❖ Roasted Red Bliss Potatoes with Rosemary ❖ Au Gratin Potato
Garden Vegetable Medley ❖ Fresh Green Beans with Julienne Carrots or Almondine
Steamed Broccoli with Garlic Butter ❖ Sautéed Squash and Zucchini Lyonnaise
Chefs Selection of Seasonal Vegetables

Dessert

Exquisitely decorated Wedding Cake served on a decorated plate



Premium Bar Package

Absolut Vodka ❖ Smirnoff Vodka ❖ Gordon's Gin ❖ Tanqueray Gin
Bacardi Rum ❖ Captain Morgan's Rum ❖ Malibu Rum ❖ Imperial Whiskey
Seagrams VO ❖ Jim Beam Whiskey ❖ Jack Daniels Whiskey ❖ Dewars Scotch
J & B Scotch ❖ Southern Comfort ❖ Kahlua ❖ Christian Brothers Brandy
Jose Cuervo Tequila ❖ Assorted Sodas and Juices
Chardonnay ❖ White Zinfandel ❖ Merlot ❖ Cabernet Sauvignon ❖ Pinot Grigio
Coors Light ❖ Miller Lite ❖ Yuengling ❖ Budweiser

Proper Identification must be presented as proof of age.
Old York Road Country Club reserves the right to refuse service.

On Site Ceremonies

Your ceremony will be hosted in our charming garden area
\$5.00 per guest inclusive

Your on site ceremony includes;
Rehearsal practice during the week of your wedding
Private Bridal Suite for your Bridal Party
Ceremony location for one hour prior to beginning your five hour reception start time
Ceremony style set up of white garden chairs





Cocktail Hour Enhancements

Cheese and Fresh Crudités

\$3.95 per person

An assortment of imported and domestic cheeses, Crackers, vegetables and dipping sauces

Jumbo Shrimp Cocktail

\$2.95 per shrimp

Lollipop New Zealand Lamb Chops

\$5.95 per piece

Tomato Basil Bruschetta

\$2.95 per person

Finely Diced Tomatoes and Fresh Mozzarella in a refreshing Basil and Balsamic Vinaigrette served with Sliced Bread Points

Upscale International Cheese Display

\$7.95 per person

Chef's Selection of Handpicked Cheeses and Accompaniments

Assorted Cheeses and Crudités with Tomato Basil Bruschetta

\$5.50 per person

Assorted Imported and domestic cheeses, crackers, Vegetables and dipping sauces with diced Tomatoes and Fresh Mozzarella in Basil & Balsamic Vinaigrette served with Sliced Bread Points

Antipasto

\$10.50 per person

Traditional Italian Antipasto with Meats, Cheese, Olives, Roasted Peppers, Grilled Mushrooms and Artichoke Hearts

Chef's Pasta Station

\$11.00 per person plus \$150.00 Chef's Fee

Two Pastas: Penne, Farfalle, Fusilli, or Orichiette

Two Sauces: Alfredo, Rosa, Pesto, Marinara, Bolognese, Garlic and Olive Oil





Dessert Enhancements

Ultimate Sweet Table

\$8.50 per person

An assortment of chocolate chip cannoli's, mini crème brulees, chocolate or raspberry mousse, fresh fruit, chocolate brownies, and chocolate covered strawberries and pretzels

Candy Bar

\$5.00 per person

Includes up to Six Different Types of Candy, Glass Display Jars, Scoops, Clear Cellophane Bags, and Corresponding Table Linens Color and Candy of Your Choice from the list below:

Rock Candy Sticks ❖ Jelly Beans ❖ Gummi Bears ❖ Licorice ❖ Salt Water Taffy
Jordan Almonds ❖ Old Fashioned Candy Sticks ❖ Foil Wrapped Chocolates
Chocolate Covered Pretzels ❖ Bubble Gum Balls ❖ Anything "Gummy"





Old York Road Country Club

Professional References

The Club has had the opportunity to work with some of the finest professionals in the selected industries listed below. We believe you will enjoy working with them as well.

Disc Jockeys

Signature DJ's
Scott J. Goldoor
610.825.6161
www.signaturedjs.com

East Coast Disc Jockeys
Mike Rossi
1.800.229.1960
www.eastcoastdjs.com

Synergetic Sounds
Jason Weldon
215.633.1200
www.synergetics.com

Floral Designer

Valley Green Flowers & Gifts
215.628.3550
www.valleygreenweddings.com

Photographers & Videographers

Rachel Beck Photography
215.237.1779
www.rachelbeckphotography.com

Hotels

Residence Inn Marriott
Montgomeryville
267.468.0111

Courtyard Marriott
Montgomeryville
215.699.7247

Hilton Garden Inn
Fort Washington
215.646.4637

Musicians & Bands

James Holton
215.237.1170

Hal Martin
610.279.1607

Donna Buckley
215.699.9315

The Heart Beats

Nick Casciano
215.901.6803
www.theheartbeats.com

Hot, Hot, Hot Entertainment

Marybeth Keyes
215.619.7746
www.hothothotent.com

Bakery

Bredenbeck's Bakery
215.247.7374
www.bredenbecks.com

Transportation

Tropiano Transportation
215.616.5370
www.tropianotransportation.com

Bakery

Lochel's Bakery
215.773.9779
www.lochelsbakery.com



Wedding Policies and Regulations

A non - refundable deposit of \$2,000.00 is required to hold the date of the affair
Final payment and guest count guarantees are due three (3) days prior to the affair.

Menu selections are required 90 days prior to the affair.

The club will provide floor length linens in Ivory or White.

Specialty linens are available at an additional cost.

A coat check may be provided by the club at a cost of \$75.00

A valet may be provided by the club at a cost of \$35.00 per hour per valet

A 6% PA sales tax and 20% service charge are included in the Special Package

Choice of 3 menu selections are included in the Special Package.

All menu selections must be preordered with approximate counts given at least fourteen (14) days prior to the affair and final guest counts are due three (3) days prior to the affair

Final Payment is due three (3) days prior to the affair

Wedding Tastings

After selecting Old York Road to host your Wedding Reception. We would like to invite you to enjoy dinner in our ala carte dining restaurant. You may select two dinner entrees off of our wedding package. This allows you the opportunity to taste the excellent dishes our chef prepares as well as view the presentation of his creations.

For the Bride and Groom, a two course meal will be complimentary. Any additional guests accompanying you will be billed according to our current menu pricing.

Old York Road Country Club is a private country club and has a strict dress code policy. No denim, cargo shorts or baseball hats are to be worn on premises. Tasting dinner reservations will be placed through the catering office.





General Information

- **Dress Code;** Old York Road Country Club strictly enforces a dress code at all times that must be adhered to by everyone on the premises. On your invitations, please state to your guests that there is a dress code with no baseball caps, jeans or cargo shorts permitted. Please inform all of your “professionals” that jackets must be worn at all times.
- **Deposit;** A non – refundable deposit of \$2,000.00 is required to hold the date of the affair. Dates will not be held until a contract is sent out.
- **Function Times;** Function times are based on the contracted guest arrival through the contracted guest departure. Hosts are guaranteed admittance two hours prior to event start time. Additional pre–function time is billed at \$150 per hour.
- **Decorations;** No items can be displayed directly on our banquet facility walls. The use of nails, staples, tape and decorating gum is not permitted inside the York or Grille Rooms. Consider the use of easels for all signage. Client is responsible to bring in any equipment necessary to complete decorating; i.e. ladders, tools, etc.
- **Wedding Rehearsals;** Wedding rehearsals are limited to 45 minutes and must be scheduled while there are no other events occurring. Rehearsals that exceed one hour will be billed \$150.00 per hour.
- **Wedding Ceremonies;** Your invitation must state the exact time the ceremony begins. Ceremony area is open to your guests 15 minutes prior to scheduled ceremony time. The Bridal Room is available three hours prior to ceremony time.
- **Photographs;** Photographs may be taken at designated outdoor locations on the property. Please inform your photographer of such. Please be considerate and adhere to using only these specified areas. There will more than likely be member’s golfing at the time you are looking to get photos so please, be courteous to them and not interfere with their play.
- **Final Payment;** Final Payment and guest count guarantees are due three days prior to the affair. An anticipated guest count is due two weeks prior to your affair.
- **Menu Selections;** Menu selections are required 30 days prior to the affair.
- **Old York Road Country Club** will not assume the responsibility for the loss or damage to any gifts, envelopes, camera’s, cake top, toasting glasses or any other merchandise left in the facility prior to, during or after the reception.