



Wedding Package Plan

48 Country Club Road Royersford, Pa 19468 610-948-0580 www.springfordcc.org

Memories begin at Spring Ford...

- Five hour premium open bar
- Station and Butler Hors D'oeuvres
- Three Course Served Dinner
- Champagne Toast
- Wedding Cake
- Fresh Floral Centerpiece for each guest table
- Votive Candles
- Floor Length Ivory, White or Black Table Linens
- Wide selection of Napkin Colors
- Ivory or White **Chair Covers** with a Variety of Color Sashes
- Oversize Patio overlooking our championship golf course
- Round of Golf for Four

All Gratuities and Taxes are included

*We do only **ONE WEDDING** per day providing flexibility for your choice of time.

The following menu is offered as a guide to assist you in your decision on the culinary items to highlight your unique event.

We are very happy to customize your menu with additional menu choices.

Please contact us, at your convenience to discuss every option.

Wedding Ceremony Services: \$5.00 per person Outdoor Patio (weather permitting) or Main Ballroom

Hors d'oeuvres

Station Display Imported and Domestic Cheese, Fresh Fruit, Garden Vegetables

with assorted dips, crackers and breads

Please select six items to be butlered for one hour

Raspberry Brie Tartlets

Tomato Bruschetta with Feta

Southwest Chicken Egg Rolls

Buffalo Chicken Egg Rolls

Assorted Mini Quiche

Vegetarian Thai or Cheesesteak Spring Rolls

Panko Crusted Shrimp

Bacon Wrapped Scallops

Mini Crab Cakes

Sweet and Sour Chicken Tempura

Sausage Stuffed Mushrooms with Horseradish Chive Cream

Mini Franks in a Blanket

Petite Beef or Chicken Eggrolls

Mini Cheesesteaks or Chicken Cheesesteaks

Tender Flank Steak on Crustini with Blue Cheese Mousse

Chicken Sesame

Smoked Gouda Arancini

Spanakopita

Chicken Satay

Mini Reuben

Mini Beef Wellingtons

Clams Casino

Dinner is served...

Choice of One

Spring Ford Garden Salad with choice of dressing

Traditional Caesar Salad

Assorted Dinner Rolls & Butter

Choose one to three entree selections

Lemon Chicken Frite - \$95

Parmesan Breaded Chicken Breast, Pan Fried and served with a Citrus Butter Sauce

Chicken Breast Madeira or Marsala - \$95

Breast of Chicken, Seared and served with a Madeira Demi Glace or Marsala Wine and Mushroom Sauce

Oven Roasted Airline Chicken - \$95

Bone in Chicken Breast, Roasted and topped with a Caramelized Onion and Port Wine Reduction

Fillet of Salmon - \$99

Fresh Atlantic salmon prepared in your choice of a variety of applications: Seared or Grilled, with Lemon Caper, Orange Buerre Blanc or Dill Cream Sauce

Pesto Seared Salmon - \$99

Fresh Salmon Fillet, Seared and served with a Ala Minute Chive Mustard White Wine Butter Sauce

Crab Stuffed Flounder -\$101

with Lemon, White Wine and Butter

Grouper Francaise -\$101

with Lemon Beurre Blanc

Berkshire Pork Chop -\$99

The Angus of Pork, seared and served with a Whole Grain Mustard Sauce

Grilled Flat Iron Steak -\$102

Lightly Marinated and Char-Grilled, served Medium Rare with a Fresh Scallion Horseradish Cream

Slow Roasted Prime Rib - \$105

with a Fresh Scallion Horseradish Cream

Filet Mignon - \$110

8oz center cut filet, grilled to perfection, served with a Mushroom Demi

Filet & Crab Cake - \$110

Petite center cup filet, grilled to perfection, topped with Herb Compound Butter paired with our Signature Crab Cake with Cajun Remoulade

All Entrees Served with Seasonal Fresh Vegetables & Potato

Duet of your wedding cake and vanilla bean ice cream Coffee & Tea

PREMIUM OPEN BAR

Seagrams V.O., Jack Daniels, Jim Beam, Dewars,
Beefeater, Tanqueray, Bacardi, Captain Morgan, Malibu
Absolut, Absolut Citron, Stolinachya Ohranj
Wines: Cabernet, White Zinfandel, Pinot Grigio Chardonnay & Merlot
Beer: Miller Light, Corona, Heineken, Yuengling Lager