



# Wedding

GUIDE

TEMPLE UNIVERSITY



WEDDING RECEPTIONS AND CEREMONIES

ELEGANT SERVED DINNERS

CONTEMPORARY STATION BUFFETS

BRUNCH BUFFET

# Congratulations

ON YOUR ENGAGEMENT

At the Diamond Club we know that this is a very special time of your life and want to help in making your wedding day a cherished memory. We are proud to present our deluxe wedding package to assist in the planning of this special day.

Thank you for considering the Diamond Club for your upcoming wedding reception.



## ALL OF OUR WEDDING PACKAGES INCLUDE THE FOLLOWING

- Five Hour Wedding Gala Including  
One Hour Hors d'Oeuvre Reception
- Exclusive Use of the Diamond Club Facility
  - Private Bridal Suite
- Landscaped Grounds for Pictures or Ceremony
- Non-Alcoholic Beverage Bar
- Sparkling Cider Toast
- Tiered Wedding Cake Beautifully  
Decorated by our Pastry Chef
- Custom cake consultation available with our own Pastry Chef*
- Votive Candles on each Table
- Elegant Choice of White or Ivory Floor  
Length Table Linens and Napkins
- Dance Floor
- All Inclusive Pricing



# *Traditional* WEDDING PACKAGE

Hors d'Oeuvre Hour | Non-Alcoholic Beverage Bar | Served Three Course Dinner



## HORS D'OEUVRES FOR ONE HOUR

### **Stationary Hors d'Oeuvres**

Imported and Domestic Cheese Display Garnished with Grape Clusters  
Crackers and Flat Breads  
Vegetable Crudité and Chefs Assortment of Dips

### **Hot Butlered Hors d'Oeuvres**

*(choice of three with a total of four pieces per person)*

Vegetable Egg Rolls  
Crabmeat Rangoons  
Beef Empanadas  
Chicken Tenders with  
Honey Mustard Sauce

Assorted Mini Quiche  
Cocktail Franks in Puff Pastry  
Spanakopita  
Chicken Wellington  
Catfish Nuggets with Tarter Sauce

## COMPLETE THREE COURSE DINNER

### **Appetizer or Salad**

*(choice of one)*

Fresh Fruit Salad  
Italian Wedding Soup  
Tossed Garden Salad with Choice of Dressing  
Classic Caesar Salad with Garlic Crout

### **Entrée**

*(choice of one)*

#### **Chicken Marsala**

with Mushroom Demi Glace

#### **Chicken Francaise**

Parmesan and Egg Battered with a Lemon,  
Butter and White Wine Caper Sauce

#### **Stuffed Chicken Breast Florentine**

Stuffed with a Blend of Cheeses, Spinach and Roasted Peppers,  
Served with a Chardonnay Cream Sauce

#### **Baked Tilapia Puttanesca**

Tomato, Olive and Caper Sauce

#### **Sirloin Tips**

Port Wine, Mushroom Demi Glace

*Dinners Include Petite Dinner Rolls and Butter*

### **Starch**

*(choice of one)*

Oven Roasted Red Bliss Potatoes with Fresh Herbs  
Garlic Mashed Yukon Potatoes  
Rice Pilaf

### **Vegetables**

*(choice of one)*

Fresh Steamed Broccoli  
String Beans with Garlic Butter  
Oven Roasted Medley of Vegetables



### **Dessert and Coffee**

Wedding Cake Presented on a Painted Plate of Raspberry Sauce  
Freshly Brewed Coffee and Assorted Teas



# Elegant WEDDING PACKAGE

Hors d'Oeuvre Hour | Non-Alcoholic Beverage Bar | Served Four Course Dinner



## HORS D'OEUVRES FOR ONE HOUR

### **Stationary Hors d'Oeuvres**

Imported and Domestic Cheese Display Garnished  
with Grape Clusters Crackers and Flat Breads

Vegetable Crudite with Chef's Special Dips

### **Hot Butlered Hors d'Oeuvres**

*(choice of three with a total of four pieces per person)*

Vegetable Egg Rolls  
Assorted Mini Quiche  
Crabmeat Rangoons  
Cocktail Franks in  
Puff Pastry  
Beef Empanadas

Spanakopita  
Chicken Tenders with  
Honey Mustard Sauce  
Pan Seared Vegetable  
Dumplings  
Catfish Nuggets  
Chicken Wellington

# COMPLETE FOUR COURSE DINNER

## **Appetizer**

*(choice of one)*

Fresh Fruit Salad  
Italian Wedding Soup  
Roasted Tomato Basil Bisque  
Penne Pasta with Gorgonzola Cream Sauce

## **Salad**

*(choice of one)*

Mixed Baby Greens with Cranberries, Bleu Cheese and Pine Nuts  
Fresh Baby Spinach Salad with Strawberries,  
Toasted Almonds and Red Onions  
Classic Caesar Salad with Garlic Croutons

## **Entrée**

*(choice of one)*

### **Chicken Sorrento**

Boneless Breasts Topped with Provolone and Tomato Madeira Sauce

### **Cornish Game Hen**

Stuffed with Wild Rice, Golden Raisins, and a White Wine Butter Au Jus

### **Fillet of Salmon**

Broiled Fillet of Salmon with Sundried Tomato Cream Sauce

### **Fillet of Tilapia**

Pan Seared and Served with a Lemon Brown Butter Sauce  
with Lightly Toasted Almond

### **Sliced Sirloin of Beef**

Port Wine, Mushroom Demi Glace

*Dinners Include Petite Dinner Rolls and Butter*

## **Starch**

*(choice of one)*

Oven Roasted Red Bliss Potatoes with Fresh Herbs  
Garlic Mashed Yukon Potatoes  
Rice Pilaf

## **Vegetables**

*(choice of one)*

Fresh Steamed Broccoli  
String Beans with Lemon Butter  
Oven Roasted Medley of Vegetables



## **Dessert and Coffee**

Wedding Cake Presented on Painted Plate of Raspberry Sauce  
Freshly Brewed Coffee and Assorted Teas



# Premier WEDDING PACKAGE

Hors d'Oeuvre Hour | Non-Alcoholic Beverage Bar | Served Four Course Dinner



## HORS D'OEUVRES FOR ONE HOUR

### **Stationary Hors d'Oeuvres**

Imported and Domestic Cheese Display with Crackers and Flat Breads

Antipasti Display of Assorted Italian Meats, Marinated Mozzarella with Fresh Basil, Grilled Vegetables Drizzled with Balsamic Vinaigrette, Olives and Marinated Artichokes

Sliced Artisan Breads

### **Hot Butlered Hors d'Oeuvres**

*(choice of four with a total of six pieces per person)*

Vegetable Egg Rolls  
Assorted Mini Quiche  
Crabmeat Rangoon  
Cocktail Franks in Puff Pastry  
Beef Empanadas  
Spanakopita  
Chicken Tenders with Honey Mustard Sauce

Pan Seared Vegetables Dumplings  
Spinach and Artichoke Purses  
Buffalo Chicken Spring Rolls with Blue Cheese Sauce  
Coconut Shrimp  
Chicken Wellington  
Petite Crabcakes with Remoulade  
Catfish Nuggets with Tarter Sauce

## COMPLETE FOUR COURSE DINNER

### **Appetizer**

*(choice of one)*

Italian Wedding Soup  
Seafood Bisque  
Minestrone with Basil Oil Drizzle  
Cheese Ravioli with Fresh Tomato, Basil and Olive Oil  
Asparagus and Fresh Lemon Risotto

### **Salad**

*(choice of one)*

Fresh Fruit Salad  
Baby Spinach with Cranberries, Bleu Cheese and Pine Nuts  
Mixed Baby Greens, Sliced Apples, Maple Pecans, and Apple Cider Vinaigrette  
Classic Caesar Salad with Garlic Croutons

### **Entrée**

*(choice of one)*

#### **Stuffed Chicken Tuscany**

Breast of Chicken filled with Italian Sweet Sausage and Cheese Stuffing,  
Served with a Fresh Tomato Olive Oil Concasse

#### **Cornish Game Hen**

Stuffed with Crab Imperial, Served with a White Wine Butter

#### **Baked Chicken**

French Cut Chicken Breast over Cajun Spiced  
Bread Pudding and Honey Sage Jus

#### **Baked Stuffed Tilapia**

Chesapeake Seafood Blend and Old Bay Cream Sauce

#### **Red Wine and Herb Marinated London Broil**

Caramelized Onions and Mushrooms

*Dinners Include Petite Dinner Rolls and Butter*

### **Starch**

*(choice of one)*

Oven Roasted Red Bliss Potatoes with Fresh Herbs  
Garlic Mashed Yukon Potatoes  
Sweet Potato Soufflé  
Rice Pilaf

### **Vegetables**

*(choice of one)*

Broccolini with Sweet Roasted Garlic  
Green Beans with Sauté of Diced Tomatoes  
Oven Roasted Medley of Vegetables



### **Dessert and Coffee**

Wedding Cake Presented on a Painted Plate of Raspberry Sauce  
Freshly Brewed Coffee and Assorted Teas



# Station Buffet

## WEDDING PACKAGE

Hors d'Oeuvre Hour | Non-Alcoholic Beverage Bar | Complete Four Station Dinner Buffet



### HORS D'OEUVRES FOR ONE HOUR

#### **Stationary Hors d'Oeuvres**

Imported and Domestic Cheese Display Garnished with Grape Clusters  
Crackers and Flatbreads  
Vegetable Crudite with Chef's Dip Assortment

#### **Hot Butlered Hors d'Oeuvres**

*(choice of four with a total of four pieces per person)*

Pan Seared Vegetable  
Dumplings with Ginger  
Plum Sauce  
Crabmeat Rangoon  
Cocktail Franks in  
Puff Pastry  
Beef Wellington

Spanikopita  
Brie and Raspberry Tartlets  
Chicken Wellington  
Chicken Tenders with  
Honey Mustard  
Vegetable Egg Rolls  
Beef Empanadas

## DINNER STATIONS

*A Choice of One Salad or Vegetable Station  
One Carving Station with Two Options  
One Pasta or Potato Station  
Includes our Premier Pastry and Dessert Table*

### **Salad Station**

Caesar Salad with Garlic Croutons  
Chopped Vegetable and Mixed Green Tossed Salad  
Choice of Two Dressings  
Sweet and Spicy Broccoli with Slivers of Red Pepper  
Couscous with Chopped Grilled Vegetables and Lemon Mint Vinaigrette  
Dinner Rolls, Sliced Artisanal Bread and Butter

### **Grilled Vegetable Station**

Olive Oil Marinated Vegetables to Include  
Zucchini, Red and Green Peppers, Eggplant  
Drizzled with a Sundried Tomato and Fresh Basil Balsamic Vinaigrette  
Dinner Rolls, Sliced Artisanal Bread and Butter

### **Carving Station**

*(choice of two entrees)*

Roasted Turkey Breast with Creamy Gravy and Cranberry Relish  
Top Round of Beef with Au Jus and Creamy Horseradish Sauce  
Mustard and Brown Sugar Glazed Ham with Orange Aioli  
Chilled Poached Salmon with Mustard Dill Sauce  
Petite Dinner Rolls and Butter

### **Pasta Station**

Spinach and Cheese Ravioli with Marinara  
Penne with Roasted Tomatoes, Peas, Basil and EVOO White Wine Sauce  
Tri Color Tortellini with Roasted Red Peppers and A Florentine Cream Sauce

### **Mashed Potato Bar**

Yukon Gold Mashed and Whipped Sweet Potatoes  
Shredded Sharp Cheddar Cheese, Sour Cream, Bacon Pieces,  
Sautéed Mushrooms, Crispy Onions,  
Candied Pecans and Cinnamon Sugar Spice



### **Pastry Chefs Table**

*Our Own Pastry Chef will Select an Assortment of Delightful Sweets for Your Guests to Enjoy*

Assortment of Layer Cakes to Include  
Coconut Lemon, Triple Chocolate, Carrot Walnut  
Viennese Cookies  
Slices of Wedding Cake  
Mini Pastries and Cannolis  
Custards and Mousse  
Sliced Seasonal Fruit and Berry Presentation with Freshly Whipped Cream  
*Brewed Coffee and Assorted Teas Served to Guests*



# *Dinner* BUFFET MENU

Hors d'Oeuvre Hour | Non-Alcoholic Beverage Bar | Buffet Dinner with Two Entrees



## HORS D'OEUVRES FOR ONE HOUR

### **Stationary Hors d'Oeuvres**

Imported and Domestic Cheese Display Garnished  
with Grape Clusters

Crackers and Flatbreads

Vegetable Crudite with Chefs Assorted Dips

### **Hot Butlered Hors d'Oeuvres**

*(choice of three with a total of five pieces per person)*

Vegetable Egg Rolls

Assorted Mini Quiche

Crabmeat Rangoon

Cocktail Franks in Puff Pastry

Beef Empanadas

Spanakopita

Chicken Tenders with  
Honey Mustard Sauce

Catfish Nuggets

Chicken Wellingtons

## DINNER BUFFET

*Pre-Set on Guest Tables*

*Classic Caesar Salad or Tossed Garden Salad*

*Basket of Dinner Rolls and Butter*

### **Entrée**

*(choice of two)*

Chicken Marsala with Mushroom Demi Glace  
Mediterranean Chicken with Peppers, Onions and Au Jus  
Herb Baked Chicken Pieces  
Baked Salmon with Florentine Cream Sauce  
Tilapia with Lemon Butter and Caper Sauce  
Sliced Sirloin of Beef with Natural Gravy  
Braised Boneless Beef Brisket with Onion Marmalade

### **Starch**

*(choice of one)*

Oven Roasted Red Bliss Potatoes with Fresh Herbs  
Garlic Mashed Yukon Potatoes  
Rice Pilaf

### **Vegetables**

*(choice of one)*

Spinach in a Creamy Mornay Sauce  
Green Beans with a Sauté of Diced Tomatoes  
Oven Roasted Medley of Vegetables

### **Pasta**

*(choice of one)*

Penne with a Blush Sauce  
Tortellini with a Roasted Tomato Marinara  
Five Cheese Macaroni Bake



### **Dessert**

Wedding Cake Slice Accompanied with Raspberry or Chocolate Sauce  
Sliced Seasonal Fruit Tray

*Brewed Coffee and Assorted Teas Served to Guests*



# *Brunch* BUFFET MENU

Hors d'Oeuvre Hour | Non-Alcoholic Beverage Bar | Buffet Brunch with Four Stations



## HORS D'OEUVRES FOR ONE HOUR

### **Stationary Hors d'Oeuvres**

Imported and Domestic Cheese Display Garnished with Grape Clusters  
Crackers and Flatbreads  
Sliced Fruit Tray with Vanilla Coconut Cream Dip  
Assorted Mini Quiche

## COMPLETE FOUR STATION BUFFET

### **Salad Station**

Mixed Green Chopped Salad  
With Choice of Two Dressings  
Celebration Pasta Salad  
Cucumber Salad with Creamy Dill Dressing  
Seafood Salad  
Pecan Chicken Salad  
Petie Egg Twist Rolls and Mini Croissants  
Relish Tray with Tomato and Lettuce

### **Carving and Pasta Station**

*(choose 1 entrée and 1 pasta)*

Roasted Turkey Breast, Creamy Gravy and Cranberry Relish  
Top Round of Beef, Au Jus and Horseradish Sauce  
Mustard and Brown Sugar Glazed Ham with Orange Aioli  
Chilled Poached Salmon with Mustard Dill Sauce  
Wild Mushroom Ravioli with Fresh Tomato, Olive Oil and Basil  
Penne Pasta with a Vodka Blush Sauce  
Tri Color Tortellini with a Florentine Cream Sauce

### **Breakfast & Egg Station**

Creamy Scrambled Eggs with Toppings to Include  
Shredded Cheddar, Chives,  
Salsa, Creamed Spinach  
Sautéed Mushrooms, Hot Sauce  
Home Fried Potatoes



### **Pastry & Fruit Station**

Danish, Sticky Buns, Muffins, Bagels,  
Whipped Strawberry Cream Cheese  
Traditional Cream Cheese  
Fresh Fruit and Pound Cake Trifle Bowl  
Viennese Cookies  
Wedding Cake

*Orange Juice, Brewed Coffee and Assorted Teas Served to Guests*



# *Dessert* ENHANCEMENTS

Dessert Enhancements for Your Wedding



## PACKAGES

If you would prefer our waitstaff to slice and bag your wedding cake for guests to take home, we offer these dessert upgrades.

## AVAILABLE FOR TRADITIONAL, ELEGANT, PREMIER OR BUFFET PACKAGES

*(This is already included in Station Buffet Package)*

### **Dessert**

Vanilla Ice-Cream with Chocolate Sauce

Glazed Fruit Tart with Vanilla Sauce

Triple Chocolate Tart

Raspberry Cheese Tart

Cheesecake Martini

Caramel Brownie with Banana Cheesecake

Blueberry Panna Cotta Parfait

Vanilla Bean Cream Brulee Bread Pudding



### **Pastry Chefs Table**

*Our Own Pastry Chef will Select an Assortment of  
Delightful Sweets for Your Guests to Enjoy*

Assortment of Layer Cakes to Include

Coconut Lemon, Triple Chocolate, Carrot Walnut

Viennese Cookies

Slices of Wedding Cakes

Mini Pastries and Cannoli

Custards and Mousse

Sliced Seasonal Fruit and Berry Presentation with Freshly Whipped Cream



# *Beverage* ENHANCEMENTS

Available for all packages



## **Non-Alcoholic Premier Beverage Bar**

Includes Silver Bowls of Punch Garnished  
with Fresh Fruit for Hors d'Oeuvre hour

"Mocktails" Served at the Bar for the Complete Five Hour Event

Cranberry Citrus Martini, with Lime Twist Served in Sugared Glasses

Sweet Tea and Lemon Spritzer on the Rocks with Fresh Mint

Iced Mocha Coffee, Whipped Cream, Sprinkling of Cocoa Powder

Assortment of Sodas and Iced Tea

## **Open Beer and Wine Bar for Cocktail Hour**

Includes Soda, Water and Iced Tea  
Merlot, Chardonnay and White Zinfandel  
Coors Light, Budweiser and Yuengling Lager

## **Open Full Bar for Cocktail Hour**

Includes Soda, Water, Iced Tea and Juice  
Merlot, Chardonnay and White Zinfandel  
Coors Light, Budweiser and Yuengling Lager  
Vodka: Bankers  
Gin: Bankers  
Rum: Bacardi Rum  
Scotch: Dewers  
Whiskey: Seagram's 7 and Jack Daniels  
Tequila: Cuervo  
Brandy: Christian Brothers

## **Four Hour Open Beer and Wine Bar**

Includes Soda, Water and Iced Tea  
Merlot, Chardonnay and White Zinfandel  
Coors Light, Budweiser and Yuengling Lager

## **Four Hour Open Full Bar**

Includes Soda, Water, Iced Tea and Juice  
Merlot, Chardonnay and White Zinfandel  
Coors Light, Budweiser and Yuengling Lager  
Vodka: Bankers  
Gin: Bankers  
Rum: Bacardi Rum  
Scotch: Dewers  
Whiskey: Seagram's 7 and Jack Daniels  
Tequila: Cuervo  
Brandy: Christian Brothers

## HOUSE RULES FOR WEDDING RECEPTIONS

1. Menus and guest count estimate (within 20% of final count) must be submitted three months prior to event
2. Final guarantees must be submitted 72 business hours prior to the event along with final payment
3. Parking reservations may be made directly with Temple University's Parking Services at (215) 204-1488 no later than one month prior to the event.
4. In accordance with the Diamond Club's House Rules and Regulations, no food may be brought in or taken out of the Diamond Club. We offer a complete selection of beverages to complement your function. Please note that alcoholic beverage sales and service are regulated by the State of Pennsylvania. Therefore, it is a policy so that no liquor, wine or beer be brought into or taken out of the Diamond Club by outside sources.
5. The cost of any rental equipment required will be charged to the client.
6. The Diamond Club reserves the right to make menu substitutions of a comparable selection.
7. In accordance to Temple University's policy. Smoking is not permitted on club premises.
8. Any additional time over the allotted time indicated for event will result in a charge of \$225.00 per hour.
9. Diamond Club is not responsible for acts of God for weather or any other terms of cancellations.
10. There is a \$250.00 set up and break down fee for ceremonies held in the Diamond Club and a fee of \$2.00 per chair rental for the ceremony

## PAYMENT POLICY

1. A \$500.00 deposit is required to secure your date. This Deposit is Non-Refundable and Non-Transferable to another date or event.
2. Fifty percent deposit is due eight months prior to your reception. An additional Twenty Five percent is due three months prior.
3. Payments must be made in the form of cash, money order, certified check or credit card.  
*(No business or personal checks will be accepted)*  
*(Money orders made payable to Sodexo)*



IF YOU HAVE FURTHER QUESTIONS,  
PLEASE CONTACT US AT

**215-204-4469**

**215-204-6622**

**[diamondc@temple.edu](mailto:diamondc@temple.edu)**





Wedding  
GUIDE

sodexo<sup>\*</sup>