



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 Crudit  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

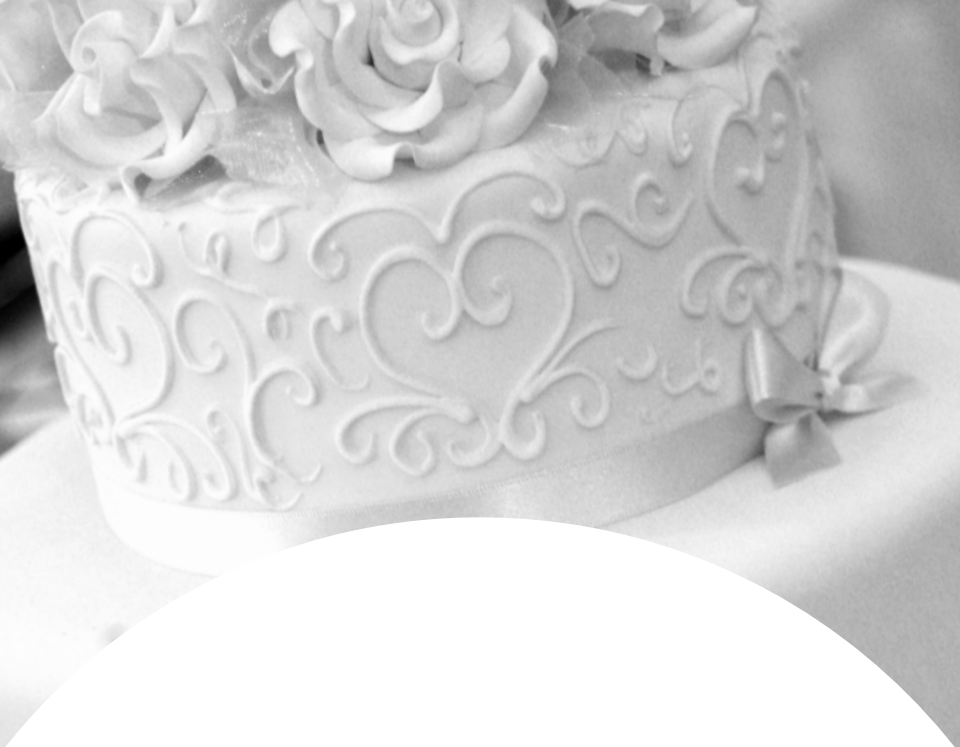
Creamy Scrambled Eggs with Toppings to Include
Shredded Cheddar, Chives,
Salsa, Creamed Spinach
Sautéed Mushrooms, Hot Sauce
Home Fried Potatoes



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





Wedding

GUIDE

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