



NORTHAMPTON COUNTRY CLUB

GOLD WEDDING PACKAGE

Package Includes

FIVE HOUR RECEPTION

FOUR HOUR OPEN BAR CLUB BRANDS

COCKTAIL HOUR

CHAMPAGNE TOAST

SERVED FOUR COURSE DINNER

WEDDING CAKE CUTTING SERVICE

LINENS

White or Ivory

HOSPITALITY SUITE

Private area for bridal party during cocktail hour



COCKTAIL HOUR

DISPLAY

Cheese & Fruit

*Assorted Imported & Domestic Cheese
Fresh Seasonal Fruit*

Fresh Vegetable Crudit 

*Assorted Fresh Vegetables
Savory Herb Dip*

Mediterranean Hummus

Served With Toasted Pita

PASSED HORS D'OEUVRES

~Choice of Eight~

HOT HORS D'OEUVRES

House-Made Crispy Fried Coconut Shrimp (Add \$4)

Petite Franks in Puff Pastry with Spicy Mustard

Sesame Chicken Satay with Sweet Chili Sauce

Shrimp and Grilled Pineapple Skewers

Applewood Bacon Roasted Sea Scallops

Mushroom Caps with Italian Sausage

Chicken Andouille Phyllo Purse

Clams Casino Cobbler (Add \$3)

Brie Walnut & Fig Tartlets

Petite Crab Cakes (Add \$3)

Thai Curry Samosas

Chicken Hawaiian

Indian Vegetable Samosas with Mango Chutney

Balsamic Glazed Lamb Rib Chops (Add \$4)

Mushroom Caps with Crabmeat (Add \$3)

Grilled Cheese & Tomato Soup Shooters

Chicken and Lemongrass Pot Stickers

Thai Chicken Cashew Spring Rolls

Petite New York Reubens

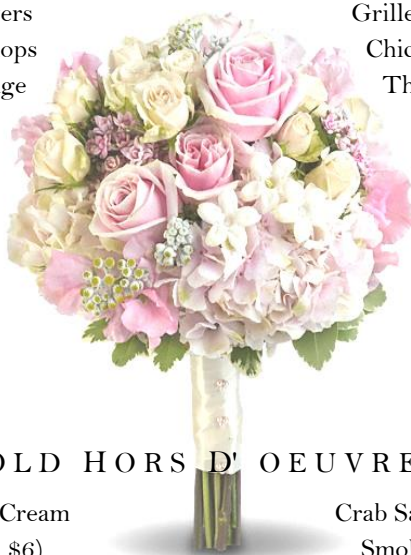
French Onion Soup Bowls

Wild Mushroom Tart

Edamame Dumplings

Assorted Bruschetta

Greek Spanakopita



COLD HORS D'OEUVRES

Beef Tenderloin Crostini, Horseradish Cream

Chilled Jumbo Shrimp Cocktail (Add \$6)

Pesto Tomato Mozzarella Skewers

Crab Salad Mango Red Pepper Phyllo Cups

Smoked Salmon & Cream Cheese Rolls

Coriander Chicken Salad Crostini

*All Selections Subject to 20% Club Charge and 6% Sales Tax.
Menu & Prices Subject to Change Seasonally without Notice. 10/17*

SERVED DINNER

~Choice of one Appetizer or one Salad~

APPETIZER

Butternut Squash Agnolotti

Toasted Hazelnut Herb Butter

Duck Confit Ragout

Served in a Savory Shell

Shrimp Cocktail

Mango Cocktail Sauce

Filled Roasted Tomato

Ratatouille and Herb Romano Bread Crumbs

SALAD

Tossed Garden Greens with Cucumber and Tomato

*Choice Dressing-Raspberry Vinaigrette, Honey Dijon, Creamy Ranch
Steakhouse Blue Cheese, Thousand Island, House Red Wine and Herb Vinaigrette*

Classic Caesar

*Crisp Romaine Lettuce Tossed with Dressing, Buttery Croutons
Freshly Ground Parmigiano-Reggiano Cheese*

INTERMEZZO

~Choice of One ~

Raspberry • Lavender Lemon • Strawberry Champagne

Strawberry Basil • Blueberry • Mango

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SERVED DINNER ENTRÉES

Price includes a choice of two entrees.
An Additional \$4.00 per person will be added for a third entrée selection

CHICKEN ENTRÉES

Chicken Francaise

Egg Battered Breast of Chicken, White Wine, Lemon, Capers

Roast Cornish Game Hen

Braised Exotic Mushrooms, Sherry Cream Sauce

Cypress Chicken

Spinach, Feta & Oregano Stuffed Breast of Chicken, Lemon Olive Tomato Coulis

Grilled Bruschetta Chicken

French Airline Chicken, Basil, Fresh Mozzarella, Sweet Tomato Compote

Grilled Chicken Napoleon

Sweet Roasted Pepper, Portobello Mushroom, Smoked Mozzarella, Madeira Pine Nut Essence

SEAFOOD ENTRÉES

Grilled Jail Island Salmon

Saffron Beurre Blanc, Sundried Tomato Roasted Shallot Chutney

Crab Meat Stuffed Lemon Sole

Dill Beurre Blanc

NCC Crab Cakes (Add \$6)

Citrus Cream, Red Peppers and Mangos

Broiled Hawaiian Mahi-Mahi

Pineapple Salsa, Rum Gastrique

Parmesan Crusted Cod

Smoked Tomato Coulis

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BEEF ENTRÉES

Sliced Black Peppercorn Crusted Beef Tenderloin
Sauce Bordelaise

Grilled 8 oz. Black Angus Filet Mignon (Add \$8)
Oak Tree Mushroom Essence

Roasted Sliced Tenderloin of Beef (Add \$5)
Gorgonzola Cream or Cabernet Reduction

VEGETARIAN ENTRÉES

Stuffed Portobello
Red Quinoa Stuffed Portobello, Toasted Pine Nuts, Sautéed Baby Arugula

Ribbon Pasta
Artichokes, Oven Dried Tomatoes, Spinach, Crimini Mushrooms, Vegetable Broth, Parmesan

Thai Curry
*Bell Peppers, Carrots, Baby Spinach, Hearts of Palm, Baby Corn
Coconut Curry over Jasmine Rice*

DUET ENTRÉE

6 oz. Filet Mignon & 4 oz. Crab Cake (Add \$9)
French Service Bordelaise and Tartar Sauce



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DESSERTS

Chocolate or Vanilla Ice Cream

Sorbet & Fresh Fruit

Chocolate or Vanilla Mousse

DESSERT ENHANCEMENTS

Gourmet Cookies \$7

Chocolate Truffles \$7

Fresh Berries L'Orange \$5

Chocolate Covered Strawberries \$7

NCC Pastry Display \$10

Chocolate or Caramel Fondue \$ 10

Served with Assorted Fruits, Pretzels, and Crackers



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WEDDING PACKAGE OPEN BAR

Four Hour Club Brands Open Bar Includes

BEER

Miller Lite	Heineken
Coors Light	Amstel Light
Yuengling Lager	O'Douls, non-alcoholic

LIQUOR

Svedka Vodka	Captain Morgan Rum
Gordon's Gin	Malibu Rum
Jack Daniel's Whiskey	Bacardi Rum
Seagram's V.O.	Dewar's Scotch
Windsor	José Cuervo Gold
Southern Comfort	Jim Beam Bourbon
Canadian Club	Bailey's Irish Cream
Jacquin's Amaretto	Peachtree Schnapps
Kahlua	Apricot Brandy

WINE

Woodbridge

Chardonnay
Cabernet Sauvignon
Merlot
Pinot Grigio

Beringer

White Zinfandel

~ Bar Will Be Closed During Dinner~

~Wine Pour Available Upon Request~

NCC Gold Wedding Package

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