



NORTHAMPTON COUNTRY CLUB PLATINUM WEDDING PACKAGE

Package Includes

FIVE HOUR RECEPTION

FOUR HOUR PREMIUM OPEN BAR

COCKTAIL HOUR

CHAMPAGNE TOAST

SERVED FIVE COURSE DINNER

WINE POUR WITH DINNER

WEDDING CAKE CUTTING SERVICE

LINENS

White or Ivory

HOSPITALITY SUITE

Private area for bridal party during cocktail hour



COCKTAIL HOUR

1899
DISPLAY
~Choice of Four~

Cheese & Fruit

*Assorted Imported & Domestic Cheese
Fresh Seasonal Fruit*

Fresh Vegetable Crudit 

*Assorted Fresh Vegetables
Savory Herb Dip*

Raw Bar

Oysters, Clams, Shrimp

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*Crab Claws, Lobster, King Crab Legs
Available upon Request (Add \$10)*

Mediterranean Hummus

Served With Toasted Pita

House Smoked Salmon

*Toasted Baguette, Capers, Chopped Egg
Sweet Red Onion, Cornichons, Dill Cream*

Italian Antipasto

*Savory Cured Meats, Grilled &
Marinated Vegetables
Italian Fresh Mozzarella, Marinated Olives*

Asian Bao Bun Display

~Choice of 3~

*Korean Pork BBQ
Braised Short Rib with Pickled Daikon
Chicken and Cashew*

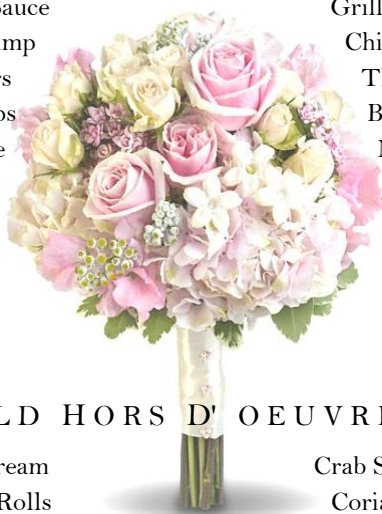
*Chicken Thai Curry
Thai Curry Vegetable
Teriyaki Vegetable*

PASSED HORS D'OEUVRES

~Choice of Ten~

HOT HORS D'OEUVRES

Petite Franks in Puff Pastry with Spicy Mustard
Sesame Chicken Satay with Sweet Chili Sauce
House-Made Crispy Fried Coconut Shrimp
Shrimp and Grilled Pineapple Skewers
Applewood Bacon Roasted Sea Scallops
Mushroom Caps with Italian Sausage
Chicken Andouille Phyllo Purse
Brie Walnut & Fig Tartlets
Clams Casino Cobbler
Thai Curry Samosas
Chicken Hawaiian
Petite Crab Cakes



Indian Vegetable Samosas with Mango Chutney
Grilled Cheese & Tomato Soup Shooters
Chicken and Lemongrass Pot Stickers
Thai Chicken Cashew Spring Rolls
Balsamic Glazed Lamb Rib Chops
Mushroom Caps with Crabmeat
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
Smoked Salmon & Cream Cheese Rolls
Pesto Tomato Mozzarella Skewers

Crab Salad Mango Red Pepper Phyllo Cups
Coriander Chicken Salad Crostini
Chilled Jumbo Shrimp Cocktail

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

SERVED DINNER

APPETIZER

~Choice of One~

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 COURSE

~Choice of One~

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*

Arugula Parmesan

Fresh Arugula, Shaved Parmesan, Grape Tomatoes, White Balsamic Vinaigrette

Spinach Salad

*Tender Spinach, Fresh Strawberries, Candied Walnuts,
Roquefort Cheese, with Tarragon-Champagne Vinaigrette*

INTERMEZZO

~Choice of One ~

Raspberry • Lavender Lemon • Strawberry Champagne

Strawberry Basil • Blueberry • Mango

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SERVED DINNER ENTRÉES

~Choice of Three~

CHICKEN & PORK

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

Bruschetta Chicken

French Cut Chicken Breast, Basil, Fresh Mozzarella, Sweet Tomato Compote

Grilled Chicken Napoleon

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

Roast Loin of Pork

Orange Ginger Chardonnay Sauce

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

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 & LAMB ENTRÉES

Sliced Black Peppercorn Crusted Beef Tenderloin

Sauce Bordelaise

Grilled 8 oz. Black Angus Filet Mignon

Oak Tree Mushroom Essence

Savory Slow Roasted Prime Rib of Beef au Jus

Horseradish Crème Fraîche

Roasted Sliced Tenderloin of Beef

Gorgonzola Cream or Cabernet Reduction

Fresh Mint Rubbed Leg of Lamb

Natural Pan Sauce

VEGETARIAN ENTRÉES

Stuffed Portabella

*Red Quinoa Stuffed Portabella, 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*

DUETS

Sliced Beef & Crab Cake

*Roast Tenderloin of Beef with Bordelaise
Fresh Jumbo Lump Crab Cake
Tartar Sauce and Lemon*

Filet & Lobster Tail

*Grilled 8oz Filet Mignon with Sautéed Mushroom Cap
6oz Cold Water Lobster Tail
Drawn Butter and Lemon*

Filet & Chicken

*Grilled Filet Mignon with Porcini Butter
Grilled Breast of Chicken with Roasted Shiitake
Mushroom Demi-Glace*

Pork & Chicken

*Sliced Roast Pork Loin with Grilled Breast of Chicken
with an Apricot Chardonnay Glaze or a Rosemary
Demi-Glace*

Chicken & Shrimp

*Roast French Chicken Breast with
Grilled Shrimp with Roasted Garlic Herb Butter*

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DESSERTS

Ice Cream

Sorbet & Fresh Fruit

Chocolate or Vanilla Mousse

NCC Assorted Pastry Table

DESSERT ENHANCEMENTS

Gourmet Cookies \$7

Chocolate Truffles \$7

Fresh Berries L'Orange \$5

Chocolate Covered Strawberries \$7

Chocolate or Caramel Fondue \$10

Served with Assorted Fruits, Pretzels, and Crackers



WEDDING PACKAGE OPEN BAR

Four Hour Premium Open Bar Includes

BEER

Miller Lite
Coors Light
Yuengling Lager

Heineken
Amstel Light
O'Douls, non-alcoholic

LIQUOR

Ketel One Vodka
Svedka Vodka
Tito's Vodka
Tanqueray Gin
Bombay Sapphire Gin
Gordon's Gin
Maker's Mark
Jim Beam Bourbon
Kahlua
Bailey's Irish Cream
Peachtree Schnapps

Bacardi Rum
Captain Morgan Rum
Malibu Rum
Crown Royal
Jack Daniel's Whiskey
Southern Comfort
Seagram's 7
Seagram's V.O.
José Cuervo Gold
DiSaronno Amaretto
Apricot Brandy

Dewar's Scotch

WINE

Woodbridge

Chardonnay
Cabernet Sauvignon
Merlot
Pinot Grigio

Beringer

White Zinfandel

~Bar Will Be Closed During Dinner~
NCC Platinum Wedding Package

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