



NORTHAMPTON COUNTRY CLUB
SILVER WEDDING PACKAGE

Package Includes

FIVE HOUR RECEPTION

COCKTAIL HOUR OPEN BAR CLUB BRANDS

THREE HOUR BEER, WINE, AND SODA BAR

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 Crudité

*Assorted Fresh Vegetables
Savory Herb Dip*

Mediterranean Hummus

Served With Toasted Pita

PASSED HORS D' OEUVRES

~Choice of Six~

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

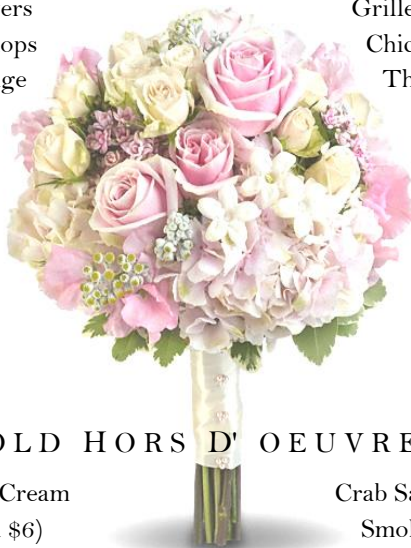
French Onion Soup Bowls

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 and
Menu & Prices Subject to Change Seasonally without Notice. 10/17*

SERVED DINNER

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*

INTERMEZZO

~Choice of One ~

Raspberry • Lavender Lemon • Strawberry Champagne • Strawberry Basil • Blueberry • Mango



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 & PORK

Grilled Chicken Napoleon

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

Cypress Chicken

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

Roast Cornish Game Hen

Braised Exotic Mushrooms, Sherry Cream Sauce

Chicken Francaise

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

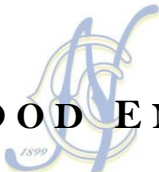
Bruschetta Chicken

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

Roast Loin of Pork

Orange Ginger Chardonnay Sauce

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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

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*



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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

Chocolate Covered Strawberries \$7

Fresh Berries L'Orange \$5

NCC Pastry Display \$10

Chocolate or Caramel Fondue \$10

Served with Assorted Fruits, Pretzels, and Crackers



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WEDDING PACKAGE OPEN BAR

One Hour Club Brand Open Bar Includes

BEER

Miller Lite
Coors Light
Yuengling Lager

Heineken
Amstel Light
O'Douls, non-alcoholic

LIQUOR

Svedka Vodka
Gordon's Gin
Jack Daniel's Whiskey
Seagram's V.O.
Windsor
Southern Comfort
Canadian Club
Jacquin's Amaretto
Kahlua

Captain Morgan Rum
Malibu Rum
Bacardi Rum
Dewar's Scotch
José Cuervo Gold
Jim Beam Bourbon
Bailey's Irish Cream
Peachtree Schnapps
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 Silver Wedding Package

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