

PHILMONT COUNTRY CLUB WEDDING PACKAGES



LET YOUR STORY BEGIN HERE

WELCOME TO PHILMONT COUNTRY CLUB

BEGIN YOUR MARRIAGE AT THE PHILMONT COUNTRY CLUB IN OUR PICTURESQUE SURROUNDINGS CELEBRATING YOUR WEDDED BLISS. OUR WEDDING CONNOISSEUR AND EXECUTIVE CHEF WILL PERSONALLY CUSTOMIZE YOUR EVENT TO FULFILL ALL YOUR REQUESTS TO EXCEED EXPECTATIONS FOR SUCH AN AUSPICIOUS OCCASION.

FROM THE ARRIVAL TO OUR VENUE, UNTIL THE LAST DANCE, OUR DIRECTOR OF CATERING AND BANQUET MANAGER WILL COORDINATE YOUR RECEPTION, ATTENDING TO EVERY DETAIL ASSURING YOUR WEDDING DAY IS WHAT DREAMS ARE MADE OF FOR YOU, YOUR FAMILY AND FRIENDS.

THE WEDDING PACKAGES ARE CREATED SPECIFICALLY TO MEET YOUR NEEDS FROM THE REHEARSAL, RECEPTION, AND ELEGANT PLATED DINNER OR STATIONS.

**WE ARE HERE TO OFFER THAT
"HOME AWAY FROM HOME FEELING!"**

OUR PACKAGES

CEREMONY FEE \$900.00

REHEARSAL THURSDAY OR FRIDAY PRIOR TO WEDDING
SET UP OF CHAIRS WITH CENTER AISLE
MICROPHONE

IVORY, BLACK OR WHITE LINEN TO THE FLOOR WITH CHOICE
OF COLORED LINENS FOR TABLE RUNNERS OR OVERLAYS
FOUR VOTIVE CANDLES PER TABLE

PRIVATE CHANGING ROOMS FOR BRIDE AND GROOM

OPEN BAR

ELEGANT COCKTAIL RECEPTION WITH COPIOUS
HORS D'OEUVES AND DISPLAY STATIONS

CHAMPAGNE TOAST

SIGNATURE DRINK

PLATED THREE COURSES TO INCLUDE SALAD ENTREE AND
CUSTOMIZED WEDDING CAKE

OR

BUFFET STYLE STATIONS

COMPLIMENTARY TASTING FOR UP TO 6 GUESTS

DELUXE PACKAGE

FIVE HOUR OPEN BAR

TITO'S VODKA, DARK AND LIGHT BACARDI RUM,
CAPTAIN MORGAN RUM, SAUZA BLUE TEQUILA,
BEEFEATER GIN, BULLIET BOURBON, DEWARS
SCOTCH

HOUSE PINOT GRIGIO, WHITE ZINFANDEL,
CHARDONNAY, CABERNET, MERLOT
BUD LIGHT, MILLER LITE, COORS LIGHT, CORONA,
HEINEKEN, YUENGLING

FIVE HORS D'OEUVRES

TWO DISPLAY STATIONS AND ONE ACTION
STATION

CHAMPAGNE TOAST

THREE COURSE MEAL TO INCLUDE SALAD,
ENTRÉE, AND WEDDING CAKE FOR DESSERT

**\$95.00 INCLUSIVE OF TAX
AND SERVICE CHARGE**

PREMIUM PACKAGE

FIVE HOUR OPEN BAR

GREY GOOSE VODKA, BELVEDERE VODKA, DARK
AND LIGHT BACARDI RUM, CAPTAIN MORGANS
SPICED RUM, PATRON SILVER TEQUILA,
TANQUERAY GIN, MAKERS MARK BOURBON,
JOHNNY WALKER BLACK

PREMIUM PINOT GRIGIO, ROSE ZINFANDEL,
CHARDONNAY, CABERNET, MERLOT
BUD LIGHT, MILLER LITE, COORS LIGHT,
CORONA, HEINEKEN, YUENGLING

SEVEN HORS D'OEUVRES

TWO DISPLAY STATIONS AND TWO ACTION
STATIONS

CHAMPAGNE TOAST

WINE WITH DINNER

THREE COURSE MEAL TO INCLUDE SALAD,
ENTREE AND WEDDING CAKE FOR DESSERT

BUTLER PASSED MINIATURE DESSERTS

**\$115.00 INCLUSIVE OF TAX
AND SERVICE CHARGE**

HORS D'OEURVES

HOT SELECTIONS

STEAMED SHU MAI WITH SOY DIPPING SAUCE
MINIATURE REUBENS
MINIATURE TURKEY REUBENS
CRISPY CALAMARI WITH REMOULADE SAUCE
SILVER DOLLAR MUSHROOMS STUFFED WITH RATATOUILLE
CHICKEN SATAY WITH PEANUT DIPPING SAUCE
MINI FRANKS IN A BLANKET
BEEF SATAY WITH THAI CHILI LIME SAUCE
SPINACH AND CHEESE IN PHYLLO
LUMP CRABMEAT, JACK CHEESE AND ROASTED RED PEPPER QUESADILLAS
VEGETABLE SPRING ROLLS WITH SWEET CHILI DIPPING SAUCE
PETIT POTATO LATKES WITH SOUR CREAM AND APPLESAUCE
SESAME CHICKEN WITH ORANGE GINGER SAUCE
MIXED BRUSCHETTA
VEGETABLE TEMPURA WITH SWEET CHILI DIPPING SAUCE

COLD SELECTIONS

BELGIAN ENDIVE LEAVES WITH GOAT CHEESE, FIGS AND PECANS
ASIAN CHICKEN SALAD IN WONTON CUP
SMOKED SALMON LAVOSH ROUNDS WITH LEMON – CHIVE CREAM CHEESE
STUFFED NEW POTATOES WITH SOUR CREAM, AMERICAN CAVIAR AND
FRESH CHERVIL
PETIT SHRIMP REMOULADE IN A PHYLLO CUP
MINI TUNA TACOS WITH ASIAN VEGETABLE SLAW, WASABI CREAM

UPGRADED HORS D'OEURVES

MINIATURE LOBSTER ROLL WITH MANGO SALSA
JUMBO SHRIMP COCKTAIL SHOOTER
GREEK STUFFED GRAPE LEAVES WITH RICE AND HERBS
SMOKED TROUT BLINIS WITH CRÈME FRAICHE AND DILL

ADDITIONAL \$4.00 PER PIECE; MINIMUM OF 50 PIECES

COCKTAIL RECEPTION

DISPLAY STATIONS

CRUDITÉ

CRISP CELERY, BABY CARROTS, SLICED PEPPERS, CUCUMBERS AND CHERRY TOMATOES WITH RANCH DRESSING

GRILLED VEGETABLE

PORTOBELLO MUSHROOMS, RED PEPPERS, EGGPLANT, CHERRY TOMATOES, RED ONIONS, AND ASPARAGUS DRIZZLED WITH AGED BALSAMIC

FRUIT & CHEESE DISPLAY

DISPLAYED, IMPORTED AND DOMESTIC CHEESES SERVED WITH SEASONAL SLICED FRUIT, DRIED FRUITS AND NUTS

MEDITERRANEAN TABLE

HUMMUS, BABA GHANOUSH, WHIPPED FETA, ROASTED PEPPERS, ISRAELI COUS COUS SALAD, OLIVES, TUNA NICOISE, MOROCCAN SPICED MEATBALLS, FLAVORED OLIVE OIL AND ASSORTED FLATBREADS

ANTIPASTO

FRESH MOZZARELLA, AGED PROVOLONE AND ROASTED RED PEPPERS, ITALIAN SALAMIS, MARINATED OLIVES, ROASTED MUSHROOMS, TOMATO BRUSCHETTA WITH CROSTINI AND ASSORTED ITALIAN BREADS

ACTION STATIONS

PASTA STATION

CHOOSE TWO PASTAS FROM OUR HOUSE FAVORITES LISTED BELOW:

PENNE WITH OLIVE OIL, WHITE WINE, GARLIC, LEMON AND FRESH BABY SPINACH

CHEESE TORTELLINI ALFREDO WITH SUN DRIED TOMATOES, PENNE WITH FRESH TOMATOES, BASIL AND GARLIC

ORECCHIETTE WITH BROCCOLI RABE AND MINIATURE MEATBALLS

FAJITA STATION

STEAMED FLOUR TORTILLAS FILLED WITH YOUR CHOICE OF GRILLED SKIRT STEAK OR CHICKEN, GRILLED BELL PEPPERS, SWEET RED ONIONS, SOUR CREAM, SHREDDED LETTUCE, CHEDDAR CHEESE, GUACAMOLE AND SALSA FRESCA

GRILLED CHEESE AND SOUP STATION

ASSORTED GRILLED CHEESE SANDWICHES AND CHOICE OF MUSHROOM OR TOMATO SOUP SHOOTERS

RENCH FRY STATION

FRENCH FRIES, SWEET POTATO FRIES, TATER TOTS AND ZESTY CURLY FRIES TOPPINGS MAYONNAISE, CIDER VINEGAR, MELTED CHEESE, KETCHUP, BARBECUE SAUCE, HOT SAUCE AND HONEY MUSTARD SAUCE

WOK STATION

CHOICE OF TWO: SHRIMP STIR FRY, SWEET AND SOUR CHICKEN OR BEEF AND BROCCOLI SERVED WITH WHITE OR BROWN FRIED RICE IN CHINESE BOX

SALADS

(PLEASE SELECT ONE)

TRADITIONAL CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED WITH CLASSIC CAESAR DRESSING AND REGGIANO PARMESAN CHEESE

PHILMONT GARDEN SALAD

FRESH GARDEN VEGETABLES WITH MIXED LETTUCES AND CITRUS VINAIGRETTE

MESCLUN FIELD GREEN SALAD

MESCLUN FIELD GREENS, CRUMBLED GOAT CHEESE, SUN DRIED CRANBERRIES, TOASTED ALMONDS AND RASPBERRY VINAIGRETTE

BABY GREENS SALAD

CUCUMBER CUP OF BABY GREENS, TEARDROP TOMATOES, GOAT CHEESE MOUSSE, TOASTED WALNUTS AND HONEY MUSTARD VINAIGRETTE

SPINACH AND STRAWBERRY SALAD

FRESH SPINACH, STRAWBERRIES, GOAT CHEESE, CAJUN WALNUTS AND WHITE WINE VINAIGRETTE

CAPRESE SALAD

FRESH MOZZARELLA, BASIL, AND VINE RIPE TOMATO WITH AGED BALSAMIC DRIZZLE

SALAD BOUQUET

BABY ARUGULA, RED OAK LETTUCE, SUN DRIED CRANBERRIES, TOASTED PINE NUTS AND RASPBERRY BRIE IN PHYLLO WITH RASPBERRY VINAIGRETTE UPGRADE- ADD \$3.00

ENTREES

CHICKEN FLORENTINE

BONELESS BREAST OF CHICKEN FILLED WITH SPINACH, WILD MUSHROOMS, AND SUN DRIED TOMATOES SERVED WITH CABERNET WINE REDUCTION

(D,P)

CHICKEN MARSALA

BONELESS BREAST OF CHICKEN WITH WILD MUSHROOM AND MARSALA WINE DEMI-GLACE

(D,P)

CHICKEN FRANCAISE

BONELESS BREAST OF CHICKEN IN A PARMESAN AND HERB CRUST SERVED WITH A LEMON CAPER WHITE WINE SAUCE

(D,P)

BRUSCHETTA CHICKEN

GRILLED CHICKEN BREAST TOPPED WITH CHOPPED FRESH BASIL, DICED TOMATO, AND SHALLOT RAGU

(D,P)

PAN SEARED ATLANTIC SALMON

BRUSHED WITH AN ORANGE HOISIN GLAZE

(D,P)

CRAB IMPERIAL STUFFED FLOUNDER

LEMON CHIVE BEURRE BLANC

(D,P)

PRIME RIB OF BEEF

SLOW ROASTED ENCRUSTED WITH GARLIC SERVED WITH THYME AU JUS

(D,P)

PANKO CRUSTED HALIBUT STUFFED WITH SHRIMP

CREAMY SHRIMP FILLING TOPPED WITH HERB REDUCTION SAUCE

(P)

PHILMONT'S FAMOUS CRAB CAKES

SAUTÉED AND SERVED WITH A POMMERY MUSTARD SAUCE

(P)

NY STRIP STEAK

SERVED WITH CARAMELIZED ONION CROUTE AND BURGUNDY DEMI GLACE

(P)

GRILLED FILET MIGNON

EIGHT OUNCE CENTER CUT FILET SERVED WITH CHOICE OF BÉARNAISE, HOLLANDAISE, OR BLACK PEPPERCORN SAUCE

(P)

COLLABORATION PLATES

CHICKEN FRANCAISE AND GRILLED SALMON WITH A LEMON CAPER AND CITRUS BURRE BLANC

(D,P)

FILET MIGNON AND GRILLED SALMON

SIX-OUNCE CENTER CUT FILET SERVED WITH PEPPERCORN-DIJON AND BEAUJOLAIS WINE SAUCES

(P)

SEARED SHRIMP AND NY STRIP STEAK

GRILLED NY STRIP STEAK TOPPED WITH HERB GARLIC SAUTÉED SHRIMP

(P)

GRILLED FILET MIGNON AND PHILMONT'S FAMOUS CRAB

SIX OUNCE CENTER CUT FILET WITH MERLOT SAUCE AND CRAB CAKE WITH MANGO AOILI

(P)

PHILMONT'S FAMOUS BUTLER PASSED MINIATURE DESSERTS

(PLEASE CHOOSE FIVE)

S'MORES

MINI CHIPWICH SANDWICHES

ASSORTED MINI CONES WITH EITHER

ICE CREAM OR SORBET

MINI MILKSHAKES

CARAMEL APPLE POPS

CRÈME BRULEE SPOONS

CHEESECAKE LOLLIPOPS

RICE PUDDING SHOOTERS

CHOCOLATE MOUSSE SHOOTERS

MINI BROWNIE SUNDAES

FRIED OREOS

MINI CHOCOLATE COVERED BANANAS

**DELUXE WEDDING PACKAGE ADD \$8.00 TO ENHANCE YOUR
SWEET TOOTH EXPERIENCE**

DELUXE PACKAGE BUFFET

BUFFET INCLUDE COCKTAIL RECEPTION, SALAD,
WEDDING CAKE FOR DESSERT

PASTA SELECTIONS (CHOOSE 1):

CHEESE TORTELLINI WITH TOMATO BLUSH
SAUCE

CHEESE TORTELLINI ALFREDO

PENNE PASTA WITH OLIVE OIL, GARLIC, FRESH
HERBS AND BABY SPINACH

PENNE PASTA MARINARA

PENNE PASTA WITH TOMATO BLUSH SAUCE

BAKED SHELLS WITH PESTO, FRESH MOZZARELLA
AND TOMATO MEAT SAUCE

SERVED WITH GARLIC CHEESE BREAD CROUTES

ENTRÉE SELECTIONS:

CARVED PRIME RIB OF BEEF SERVED WITH AU JUS
AND HORSE RADISH SAUCE

(YOU MAY UPGRADE TO BEEF TENDERLOIN FOR
AN ADDITIONAL \$5.00 PER PERSON)

SELECT 1:

CHICKEN MARSALA

CHICKEN FRANCAISE

CHICKEN FLORENTINE

CHICKEN SCHNITZEL

SELECT 1:

GRILLED SALMON - ORANGE HOISIN GLAZE

GRILLED SALMON – CUCUMBER DILL WHITE WINE
SAUCE

FLOUNDER FLORENTINE - LEMON CHIVE WHITE
WINE SAUCE

PRETZEL CRUSTED TILAPIA – DIJON MUSTARD
WHITE WINE SAUCE

SERVED WITH SEASONAL SAUTEED VEGETABLES
AND RED BLISS MASHED POTATOES

PREMIUM PACKAGE STATIONS

DINNER

STATION DINNER INCLUDE COCKTAIL
RECEPTION A PLATED SALAD, WEDDING CAKE
AND BUTLER PASSED DESSERTS

CHOICE OF THREE STATIONS

CARVING STATION

YOUR CHOICE OF TWO MEATS CARVED TO
ORDER PASTRAMI, CORNED BEEF, ROASTED TURKEY OR
TENDERLOIN SERVED WITH SEASONAL SAUTEED
VEGETABLES AND RED BLISS MASHED POTATOES
DISPLAYED WITH PETITE ROLLS

GOURMET RISOTTO STATION

SMOKED CHICKEN, SHIITAKE, BUTTON, OYSTER,
CREMINI AND PORTABELLO MUSHROOMS
SAUTÉED WITH SHALLOTS, WHITE WINE AND
FINE HERBS ACCOMPANIED BY SAFFRON
RISOTTO

SCAMPI BAR

TENDER JUMBO GULF SHRIMP, SCALLOPS OR
MARINATED SALMON SAUTÉED WITH CHERRY
TOMATOES, GARLIC, BUTTER, FRESH SQUEEZED
LEMON, AND WHITE WINE SERVED OVER
BASMATI RICE

GRILL STATION

GRILLED JUMBO SHRIMP, TENDERLOIN
MEDALLIONS, CAJUN GRILLED SALMON, AND
TERIYAKI MARINATED CHICKEN SERVED WITH
VEGETABLE KABOBS AND CORNBREAD

ENHANCEMENTS

INTERNATIONAL COFFEE BAR:

REGULAR AND DECAFFEINATED COFFEE, GOURMET TEAS, ASSORTED LIQUEURS TO INCLUDE: AMARETTO, BAILEY'S IRISH CREAM, CRÈME DE CACAO, FRANGELICO, KAHLUA, SAMBUCA, AND IRISH WHISKEY

ACCOMPANIED BY: WHIPPED CREAM, CINNAMON STICKS, SUGAR CUBES, CHOCOLATE DIPPED TEASPOONS AND SUGAR FLOWER STICKS

\$11.00 INCLUSIVE PER PERSON

PM SOFT PRETZEL STATION

SOFT PRETZELS WITH GOURMET WHOLE GRAIN MUSTARD, MELTED CHEESE, CHOCOLATE DIPPING SAUCE, CINNAMON

\$8.00 INCLUSIVE PER PERSON

VALET PARKING

(UP TO 99 GUESTS)	\$225
(100 – 150 GUESTS)	\$350
(151 – 249 GUESTS)	\$425
(250 GUESTS AND OVER)	\$550

COATROOM ATTENDANT \$125
PLUS 6% SALES TAX

ADDITIONAL STATION ATTENDANTS \$125
PLUS 6% SALES TAX EACH

UPGRADED LINEN CHAIR COVERS & SASHES
PRICE UPON REQUEST

SATURDAY AFTERNOON AFFAIRS ARE FOUR (4) HOURS IN LENGTH AND EVENING AFFAIRS ARE FIVE (5) HOURS.

DAY AFFAIRS MUST END BY 5:00 PM.

PLEASE INQUIRE ABOUT OUR FIRST RESPONDERS AND VETERAN'S DISCOUNTS



PHILMONT COUNTY CLUB
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