



PHILMONT COUNTRY CLUB

*Est. 1906*

***Philmont's Premium Wedding Package***

*Five Hour Premium Open Bar*

*Champagne Toast for all Guests*

*Cocktail Hour with Butlered & Buffet Style Hors d'ouerves*

*Signature Drink*

*Sumptuous Three Course Dinner*

*Elegant Wedding Cake*

*Professional Maitre'd*

*Well — Appointed Bridal Suite*

*Food Tasting for up to Six People*

*Private Outdoor Patio or Grand Foyer for Cocktails*

*Chiavari Chairs*

*Choice of Colored Floor Length Linens and Napkins to Coordinate with*

*Your Color Scheme*

*Votive Candles and Table Numbers*

*All Taxes and Service Charges Included in the Per Person Pricing*

## **Bar Packages**

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### *Premium Bar*

*Absolut Vodka, Absolute Citron, Smirnoff, Tito's, Kettle One Vodka, Grey Goose Vodka, Tanqueray Gin, Beefeater, Jose Cuervo Gold Tequila, Bombay Sapphire Gin, Patron Tequila, Johnny Walker Black Scotch, Chivas Regal, Makers Mark Bourbon, Crown Royal Whiskey, Mount Gay, Cointreau, Courvoisier V.S., Frangelico, Johnny Walker Red Scotch, Dewar's, J&B, Cutty Sark, Jack Daniel's Bourbon, Seagram's VO, Seagram's 7, Southern Comfort, Jim Beam Whisky, Old Granddad Bacardi Rum, Captain Morgan Rum, Malibu, Triple Sec, Sour Apple Pucker, Bailey's Irish Cream Sweet and Dry Vermouth, Amaretto Di Saronno, Apricot Brandy, Christian Brothers Brandy, Crème De Cacao, Crème de Menthe, Midori, Peach Schnapps, Romana Sambuca, Coors Light, Miller Light, Corona, Heineken, Yuengling, One Craft Beer of your Choice, Chardonnay, Pinot Grigio, Cabernet, Merlot, White Zinfandel Pinot Noir, Moscato, Riesling*

## **Cocktail Hour**

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### **Decorative Platters**

*Choice of Two*

#### *Mediterranean Table*

*Hummus, Whipped Feta, Roasted Vegetable Medley, Olive Tapenade, Tuna Niçoise, Moroccan Spiced Meatballs, Flavored Olive Oil and Flatbreads*

#### *Antipasto*

*Fresh Mozzarella, Aged Provolone and Roasted Red Peppers, Italian Salamis, Marinated Olives, Roasted Mushrooms, Tomato Bruschetta with Crostini and Assorted Italian Breads*

#### *Poached and Smoked Salmon Station*

*Scottish Smoked Salmon and Poached Salmon*

*with Traditional Accompaniments, to include Chopped Egg, Capers, Onion, Cucumber Dill Sauce and Crostini*

#### *Crudité Display*

*Fresh Garden Vegetables Displayed with Assorted Dips*

#### *Artisan Cheeses Display*

*A Selection of Domestic and Imported Cheeses  
with Grapes, Assorted Crackers and Flatbreads*

## **Reception Station**

*Choice of One*

### *Mu Shu Duck*

*Shredded Cantonese Roasted Duck wrapped by Hand in an Oriental Pancake  
With Shiitake Mushrooms, Hoisin Sauce and Scallions*

### *Risotto Station*

*Mushrooms Sautéed, Broccoli, Artichoke hearts, Peppers, Onions, Roasted Garlic, Slice Olives, Zucchini  
& Squash, Sundried Tomato, Spinach, Shallots, Parmesan Cheese, Goat Cheese,  
Butter White Wine and Fine Herbs accompanied by Saffron Risotto  
With Chef Attendant*

### *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  
Postage Stamp Cheese Ravioli with Brown Butter, Sage and Pine Nuts  
Orecchiette with Broccoli Rabe and Miniature Meatballs  
Gemelli with Spicy Puttanesca Sauce*

### *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 Chips and Salsa Fresca*

### *Wok Station*

*Choice of Two: Shrimp Stir Fry, sweet and sour chicken or beef and broccoli  
Served with White or Brown Fried Rice served in Chinese boxes*

### *Carving Station*

*Your Choice of Two: Corned Beef, Pastrami, Roasted Turkey  
or Marinated Flank or Top Round displayed with Petite Rolls, and Condiments  
With Chef Attendant*

***Butler Passed Hors D' Oeuvres Selections***

***Choice of Six***

*Passed for One Full Hour*

***Hot Selections***

*Steamed Shu Mai with Soy Dipping Sauce*

*Open Faced Reuben Sandwiches*

*Miniature Philly Cheese Steaks*

*Grilled Brie and Granny Smith Apple Sandwiches*

*Chicken Satay with Peanut Sauce*

*Sweet and Sour Meatballs*

*All Beef Franks in a Blanket*

*Beef Satay with Thai Chili Lime Sauce*

*Spinach and Grecian Feta in Phyllo*

*Vegetable Spring Rolls with Sweet Chili Sauce*

*Wagyu Beef Burger with American Cheese and Grilled Onions*

*Sesame Chicken with Orange Ginger Sauce*

*Boursin and Spinach Stuffed Mushrooms*

*Lobster Arancini*

***Cold Selections***

*Asian Chicken Salad in Wonton Cup*

*Petit Shrimp Remoulade in a Phyllo Cup*

*Petite Deviled Eggs with Poached Salmon Salad*

*Ahi Tuna Tacos with House Citrus and Sesame Seeds*

*Caprese Kabobs with Balsamic Glaze*

***Dinner Service***

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***Salads***

***Choice of 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 Champagne Vinaigrette*

*Mesclun Field Green Salad*

*Mesclun Field Greens, Crumbled Goat Cheese, Sun Dried Cranberries,  
Toasted Almonds and Raspberry Vinaigrette*

*Pacific Rim Salad*

*Baby Spinach and Asian Vegetables tossed with Char Lee's Vinaigrette,  
Topped with Toasted Almonds and Wonton Crisps*

*Spinach and Strawberry Salad*

*Fresh Spinach, Strawberries, Goat Cheese, Cajun Walnuts  
and White Wine Vinaigrette*

*Salad Bouquet*

*Baby Arugula, Red Oak Lettuce, Sun Dried Cranberries, Toasted Pine Nuts  
and Raspberry Brie in Phyllo with Raspberry Vinaigrette*

*Add \$3.00*

***Entrees***  
***Choice of Two***

*Chicken Florentine*  
*Boneless Breast of Chicken filled with Spinach, Wild Mushrooms,*  
*and Sun-Dried Tomatoes served with Cabernet Wine Reduction*  
*\$115.00 per person*

*Chicken Marsala*  
*Boneless Breast of Chicken with Wild Mushroom*  
*and Marsala Wine Demi-Glace*  
*\$115.00 per person*

*Bruschetta Chicken*  
*Grilled Chicken Breast topped with Chopped Fresh Basil,*  
*Diced Tomato, and Shallot Ragu*  
*\$115.00 per person*

*Pan Seared Atlantic Salmon*  
*Brushed with an Orange Hoisin Glaze*  
*\$115.00 per person*

*Crab Imperial Stuffed Flounder*  
*Lemon Chive Beurre Blanc*  
*\$119.00 per person*

*Philmont's Famous Crab Cakes*  
*Sautéed and served with a Pommery Mustard Sauce*  
*\$122.00 per person*

*Tenderloin Medallions*  
*Three Seared medallions with tarragon reductions sauce*  
*\$129.00 per person*

*Grilled Filet Mignon*  
*Eight Ounce Center Cut Filet Served with Caramelized Onion Croute*  
*and Burgundy Demi-Glace*  
*\$134.00 per person*

### ***Chef's Specialty Combination Plates***

*Chicken Francaise and Grilled Salmon  
with a Lemon Caper and Dill Sauce  
\$134.00*

*Chicken Francaise and Jumbo Lump Crab Cake  
with Lemon Caper and Pommery Mustard Sauces  
\$142.00*

*Filet Mignon and Grilled Salmon  
with Peppercorn-Dijon and Beaujolais Wine Sauces  
\$148.00*

*Filet Mignon and Chilean Sea Bass  
with Burgundy Demi-Glace and Orange Hoisin Glaze  
\$152.00*

*Filet Mignon with Jumbo Lump Crab Cake  
with Cabernet Demi-Glace and Pommery Mustard Sauces  
\$155.00*

*All Entrée Selections Served with  
Seasonal Fresh Vegetables and Potato Selections*

## ***Dessert***

*Cake Served with Fresh Berries and Raspberry Drizzle*

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## ***Dessert Enhancements***

### ***Philmont's Famous Butler Passed Desserts***

***(Choice of 4)***

*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*

*\$8.00 per person*

### ***Old Fashioned Sundae Bar***

*Chocolate, Vanilla and Strawberry Ice Cream*

*With all your favorite toppings – Hot Fudge, Chocolate Sauce,*

*Butterscotch, Raspberry Sauce, Chocolate Chips,*

*Oreo Cookie Crumbles, Mixed Sprinkles,*

*Cherries and Whipped Cream*

*\$6.00 per person*



### ***Late Night***

#### ***Philly Station***

*Soft Pretzels, Tastykake® and a Bottle of Water*

*\$6.00 per person*

#### ***Make-Your-Own Philly Cheesesteaks***

*Accompanied by Cheese Whiz, Sautéed Peppers & Onions*

*\$8.00 Per Person*

#### ***Breakfast to Go***

*Assorted Bagels, Cream Cheese and Jelly, Fresh Fruit, and Granola Bar*

*Served with Hot Coffee to Go*

*\$6.00 per person*

### ***International Coffee Bar:***

*Regular and Decaffeinated Coffee, Gourmet Teas,*

*Assorted Liqueurs to include: Amaretto, Bailey's Irish Cream,*

*Frangelico, Kahlua, Sambuca, and Irish Whiskey.*

*Accompanied by: Whipped Cream, Cinnamon Sticks, Sugar Cubes,*

*\$8.00 per person*

### ***ADDITIONAL CELEBRATION FEES:***

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#### ***Valet Parking (An Optional Service)***

*Up to 99 guests \$225*

*100 to 150 guests \$350*

*151 to 249 guests \$425*

*250 guests and over \$550*

*Coatroom Attendant \$125 + 6% Sales Tax*

*Ceremony \$1000 + 6% Sales Tax*

*Station Attendants \$125.00 + 6% Sales Tax Each*