Country Club of Harrisburg | 401 Fishing Creek Valley Rd | Harrisburg, PA 17112 | www.ccharrisburg.com













Allow the Country Club of Harrisburg to set the stage for your perfect day. The Country Club of Harrisburg will cater to your every need and desire for your special day. Our mouth-watering cuisine created by our culinary team will enhance your experience at our exclusive private club. Scenic vistas of the Susquehanna River from our manor-style Clubhouse will awe your guests any time of year. Ceremonies and receptions can be held outdoors overlooking the valley and the river, or inside our newly renovated Clubhouse.

The Country Club of Harrisburg features a variety of indoor and outdoor wedding and reception options. From an intimate ceremony and reception for 50 guests to an elaborate outdoor wedding ceremony of 200 guests, we have the perfect setting for you.

Our wedding packages are designed to assist you in menu planning and selection, while allowing the freedom to create an affair that suits your personal tastes.

Room Rental Fees ~

- ∂ Friday & Sunday~ \$1,000
- ∂ Saturday ~ \$2,000
- ∂ On-site Ceremony ~ \$1,000

All Packages Include ~

- ∂ Five Hour Reception
- ∂ One Hour Passed Hors d' Oeuvres
- ∂ Two Course Served Dinner (complimentary cake cutting)
- ∂ Complimentary Champagne Toast (with all 4-hour bar packages)
- ∂ Bridal Floor-Length Linens
- ∂ Bridal Suite with Private Attendant
- ∂ Tables and Chairs for Reception

Outdoor Ceremony Includes ~

- ∂ Garden White Chairs
- ∂ Lemonade. Iced Tea and Water Station for Guests
- ∂ Elegant Locker Rooms for Bridal Party (locker room policy in effect)
- ∂ Sound System and Standing Microphone

Butlered Hors d'Oeuvres

choose four (4) from combined hot & cold selections

Cold Selections:

Roma Tomato & Sweet Basil Bruschetta – with asiago cheese
Yukon Gold Potato Pancake – sour cream Applewood-smoked bacon,
Chevre Cheese Crostini – red pepper relish, basil pesto
Stuffed-Cherry Tomato – with garlic-herb cheese
Artichoke, Grilled Eggplant, & Herbs – on lavish bread triangle
Shredded Smoke Ham on Crostini – Pommery mustard, sweet pickle
Crisp Pancetta and Feta Cheese – on garlic bread crouton
Smoked Chicken Salad – on crisp cucumber with avocado, black bean salsa
California Roll – crab, cucumber, avocado, soy dipping sauce
Shaved Beef Crostini – rare beef on salt & pepper crostini, horseradish cream
Grilled Shrimp Gazpacho in Shot Glass
Grilled Asparagus – wrapped with prosciutto
Peking Duck – pickled ginger & cucumber salad with hoisin sauce
Rare Tuna & Mango on Belgian Endive – wasabi mayonnaise
Lobster Roll - with sticky rice and soy sauce

Hot Selections:

Stuffed Mushrooms – with sweet Italian sausage
Puff Pastry Pita Roulade – tomato, mozzarella, basil
Stuffed Red Bliss Potato – with Asiago cheese soufflé
Petite Spring Roll – teriyaki dipping sauce
Quiche Lorraine – Swiss cheese and bacon
Tandoori Chicken Skewer – cucumber-Ranch dipping sauce
Chicken or Beef Satay – with spicy peanut-coconut sauce
Bacon-Wrapped Scallop – brown sugar, Grey Poupon mustard glaze
Brie and Raspberry Cups – oven baked and served warm
Flash-Fried Coconut Shrimp – light curry-mango dipping sauce
Beef Tip Tartlet – seared tips of beef with béarnaise sauce in crisp phyllo
Bacon-Wrapped Jumbo Shrimp – apple-wood smoked bacon, honey bbq glaze
Bacon-Wrapped Long Island Oysters – horseradish Chantilly

Stationary Hors d'Oeuvre Enhancements

priced per person, per hour

Traditional Display

\$13 per person

Tapas of Seasonal Fruits & Berries – vanilla bean mascarpone dipping sauce Marinated & Raw Vegetables – choice of dipping sauce

- *∂* peppercorn-ranch
- ∂ green onion with bacon & sour cream

Imported & Domestic Cheeses

two mustards, assorted crackers, toasted French baguette, red grapes, & strawberries

In addition to the Traditional Display

\$7 per person

\$8 per person

Wheel of Warm Brie Cheese Baked in Puff Pastry

 ∂ caramelized-spiced pecans, sliced French baguette

Crab & Artichoke Au Gratin

 \hat{o} lump crab, herbed cheese, Boursin, fresh chives, lemon, served with brioche toast

Antipasto Display

\$13.5 per person

Char-Grilled-Marinated & Raw Vegetables Assorted Olives, Bresaola, Salami, Prosciutto, & Capicola Gorgonzola, Provolone, & Buffalo Mozzarella Crostini, Cracker Assortment, & Bread Sticks

Carving Station

Chef carving fee	\$100 per chef
Roast Tenderloin of Beef	\$9.75 per person
∂ wild mushroom jus, horseradish sauce	
Roast Sirloin of Beef	\$7.75 per person
∂ Bordelaise, horseradish sauce	
Roast Tenderloin of Pork	\$5.75 per person
∂ apricot-brandy sauce, Pommery mustard-butter	
Brown Sugar & Honey Baked Smoked Ham	\$6.25 per person
∂ orange marmalade	
Roast, Honey-Mustard Glazed Turkey Breast	\$5.25 per person
∂ cranberry chutney, spiced butter	

All carving stations include hinged brioche slider rolls

Stationary Hors d'Oeuvre Enhancements

Stationary Enhancements

stations and enhancements priced accordingly

Raw Bar

priced per 50 pieces

~ served with cocktail sauce, Worcestershire sauce, Tabasco, mignonette sauce horseradish and lemon wedges

Middle Neck Clams on the Half Shell	\$45
Oysters on the Half Shell	\$125
Jumbo Shrimp Cocktail	\$100

Selection of Assorted Sushi Rolls
~ priced per roll, 1 roll yields approx. 7 pieces \$15/roll

Spicy Tuna, Salmon, Shrimp, Crab, and California Roll ∂ served with pickled ginger, wasabi, soy sauce

Additional Station Options

priced per person, per hour culinary fee, \$100 per chef

Mashed Potato Bar	\$6.75
Popcorn Bar	\$4.25
Gourmet Mac n' Cheese Bar	\$7.50
Taco Bar	\$7.25

Specialty Ice Sculptures

Designs & pricing available upon request

Cynthia McComsey | cmccomsey@ccharrisburg.com

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Soups & Salads Choose one (1)

Soups

Old Fashioned Tomato Soup – flavored with bacon & cheese

Maryland Crab Soup – tomato broth, crab, corn, lima beans

Sweet Corn & Smoked Chicken Chowder – hint of paprika

Beef & Barley – aromatic vegetables, rich beef broth, thyme

New England Clam Chowder – Old Bay, thyme, lemon

Vegetarian Vegetable – in tomato broth

Cream of Mushroom – topped with herb crostini

Old Fashioned Potato Soup – parsley, hard-cooked egg

Ham & Bean – Lancaster Co. ham and white beans

Salads

CCH House-Salad

mesculn greens of crisp lettuces, matchstick of carrot, cucumber, tomato wedges, and herb vinaigrette

CCH Caesar Salad

- ∂ crisp romaine, Asiago Cheese, classic Caesar dressing, herb croutons Strawberry & Spinach Salad
 - ∂ goat cheese, walnuts, red onions, lemon poppy seed dressing **Pear & Cherry Salad**
- medley of greens, Anjou pears, dried cherries, blue cheese, toasted pecan,
 port wine vinaigrette

Heirloom Tomato & Burrata Mozzarella Salad

(available June through October)

 local tomatoes layered with fresh buffalo mozzarella cheese, basil chiffonade, cracked pepper, olive oil, balsamic reduction

Combination Entrees

Priced per person

Includes dinner rolls, seasonal vegetables, potato or rice

Combination Entrees:

\$55
\$60
\$65
\$48
\$55
\$51

Includes dinner rolls, seasonal vegetables, potato or rice Freshly brewed coffee, decafe, hot and iced tea

Beef, Pork, Lamb, Seafood & Poultry Entrees

Priced per person
Includes dinner rolls, seasonal vegetable, and starch or grain
+\$2/person for "choice of" two entrees
+\$3/person for "choice of" three entrees

Beef Entrees:

	Grilled Filet Mignon of Beef ∂ 6oz. choice center-cut filet, béarnaise sauce	\$55
Sea	afood Entrees:	
	Sautéed Shrimp Scampi ∂ garlic-herb butter sauce, brunoise vegetables	\$45
	Baked Maryland Crab Cakes ∂ red pepper sauce, lemon wedge	\$55
	Crab-Crusted North Atlantic Cod ∂ blue crab & parmesan crust, lemon butter sauce, chive-whipped potatoes	\$43
	Pan-Seared Salmon ∂ roasted tomato compote	\$45
Pou	ultry Entrees:	
	Tomato and Basil Chicken ∂ breast of chicken, mozzarella, balsamic reduction	\$45
	Sautéed Chicken Marsala ∂ boneless breast, mushrooms, Marsala wine sauce	\$38
	 Chicken Saltimbocca ∂ boneless breast, prosciutto ham, fresh sage, roasted chicken reduction 	\$45
	Chicken Piccata ∂ lemon capper butter sauce	\$38

Includes dinner rolls, seasonal vegetables, potato or rice Freshly brewed coffee, decafe, hot and iced tea

Starch & Grain Selections

select a total of two menu items

Starch & Grains

Blended Rice Pilaf Risotto Milanese Parmesan Risotto

Potatoes

Buttermilk Mashed Potatoes Red Bliss Mashed Potatoes with Sweet Corn Boiled New Potatoes with Parsley & Butter Roasted Red Bliss Potatoes with Fresh Herbs

Vegetables

subject to seasonality

Roasted Root Vegetables Asparagus & Baby Carrots Medley of Seasonal Vegetables Steamed Broccoli & Carrots French Beans & Baby Carrots

BUFFET DINNER PACKAGE

\$64.95 per person

Served Plated Salad

Choice of One

Harrisburg Country Club Signature Classic Cobb with romaine lettuce, vine ripened tomatoes, blue cheese, red onion, olives, avocado, garlic herb croutons

served with buttermilk dressing

House Salad Greens topped with shredded carrots, cucumbers and cherry tomatoes served with buttermilk ranch and balsamic vinaigrette dressings

Field Green Salad with baby greens accented with feta cheese, Craisins, toasted walnuts and served with champagne shallot vinaigrette

Freshly Baked Rolls served warm with creamy whipped butter

Salad Selection

Choice of Two

Pasta Salad Broccoli Salad Redskin Potato Salad Seasonal Fresh Fruit Creamy Coleslaw

Entrée Selection

Choice of Two

Breast of Chicken Marsala

Roast Carved Prime Rib of Beef, au jus with Horseradish

Broiled Salmon with a Lemon Dill Butter Sauce

Seared Chicken with Sundried Tomato Cream

Roast Pork Loin with an Apple Brandy Sauce

Baked Garden Vegetable Penne in a Creamy Florentine Sauce

Roasted Sliced Top Sirloin of Beef with Brandy Peppercorn Sauce

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Bar Packages

The Country Club of Harrisburg recognizes and abides by all PLCB laws regarding the purchase, sale, and consumption of alcohol. Bar packages are priced per guest over the age of 21 and shall not exceed 5 hours. Shots are not permitted.

Prices are subject to a 20% service charge.

OPEN CALL BAR

\$31.00+ - four hours \$6.00+ per guest for additional hour

Call Liquors to Include

Absolut . Stolichnaya . Bacardi . Captain Morgan . Beefeater .

Tanqueray . Dewar's . Johnny Walker Red . Jack Daniel's . Jim Beam .

Canadian Club . VO . Jameson Irish Whiskey . Jose Cuervo .

Amaretto Di Saronno . Vermouth . Assorted Flavored Liquors .

A variety of Domestic and Imported Beer. Premium Red and White Wine .

Assorted Sodas

PREMIUM BAR

\$35.00+ - four hours \$5.00+ per guest for additional hour

Premium Liquors to Include

Grey Goose . Ketel One . Tito's . Bacardi . Captain Morgan .

Bombay Sapphire. Tanqueray . Dewar's . Johnny Walker Black . Chivas Regal .

Jack Daniels . Jim Beam . Crown Royal . Maker's Mark . Jameson Irish Whiskey .

Patron Silver . Vermouth . Cointreau . Bailey's . Kahlua . Amaretto Di Saronno .

Assorted Flavored Liquors . A variety of Domestic and Imported Beer .

Premium Red and White Wine . Assorted Sodas

PACKAGE PRICING BY THE HOUR

	1 Hour	2 Hours	3 Hours	4 Hours
CALL	\$18	\$21	\$26	\$29
PREMIUM	\$24	\$27	\$31	\$35

BEER, WINE & SODA BAR

Priced Per Person with Domestic Beer only add \$2 per person if Imported Beer is added

One Hour of Service \$10

Two Hours of Service \$14

Three Hours of Service \$18

Four Hours of Service \$22

SODA STATION

\$5 per person – unlimited Coca Cola, Diet Coke, Sprite, Ginger Ale

4 HOUR NON-ALCOHOLIC BEVERAGES

\$7.95 per person
Assorted Sodas
Iced Tea
Lemonade