

Plymouth Country Club

888 Plymouth Road
Plymouth Meeting, PA 19462

Buffet Wedding Package



*You are cordially invited to host
Your elegant affair at
Plymouth Country Club*

*Your Wedding will be a
Five Hour function that includes*

- ♥ *Five Hour Premium Open Bar*
- ♥ *Cocktail Hour with Pasta Station, Hot and Cold Hors D'Oeuvres*
- ♥ *Food Stations with Coffee and Tea Service*
- ♥ *Sweetheart or Traditional Head Table*
- ♥ *Champagne Toast for All of your Guests*
- ♥ *Magnificently Decorated Cake*
- ♥ *Fresh Floral Centerpieces*
- ♥ *Outside Patio Overlooking Golf Course*
- ♥ *Private Bridal Space with Restroom*
- ♥ *Sales Tax and Service Charge Included*

We will be happy to design a custom package to suit your needs.

Any alterations of this package may be discussed with our catering department.

Your Wedding Ceremony can be hosted outdoors on our terrace or indoors. A Ceremony fee of \$700.00 will apply.

*Incentive Pricing for Fridays, Saturday afternoon,
Sundays and off-season receptions is available.*

Cocktail Hour

Our Chef's Selection of Displays Including:

Fresh Garden Vegetables include

*Brimming Baskets of Broccoli, Cauliflower, Red Peppers, Cherry Tomatoes,
Carrots, Cucumbers, Zucchini, Yellow Squash, and Jumbo Black and Green Olives
Accompanied by Assorted Fresh Dips.*

*International Cheese Display: Mirror Display of Assorted Wedges and Slices of Cheese
Served with a Variety of Crackers and Dijon Mustard*

Butlered Hors D'Oeuvres

(Choice of six)

*Bruschetta on Garlic Crostini
Beef Teriyaki Kabobs
Chicken Quesadillas with Sour Cream
Breaded Sesame Chicken
Fan Tail Fried Shrimp
Mini Beef Wellington
Assorted Bite Size Quiche
Scallops wrapped in Bacon
Petite Beef Franks en Croute
Stuffed Chinese Vegetable Egg roll
Spinach Wrapped in Phyllo Dough
Stuffed Mushroom Caps with Baked Crabmeat*

First Course

These courses can be served to your guests or placed at a station.

- *Medley of Fresh Fruit*
- *Italian Wedding Soup*
- *Chilled Strawberry Soup with Fresh Strawberry Garnish (in season)*
- *Traditional Garden Salad with Julienne of Carrot, Cucumber Wheels, Fresh Tomato Wedges with Your Choice of Dressing*
 - *Traditional Caesar Salad*
 - *Italian Salad*

Station Selections

(Choice of two entrees from the following selections)

Carving Station

- *Hand Carved Top Rounds of Beef, au jus with creamy horseradish sauce.*
- *Whole Breast of Roasted Turkey Served with Mango/Papaya Chutney*
- *Maple Cured Virginia Ham with Honey Dijon Mustard and Pineapple Sauce.*
- *Roasted Loin of Pork served with Peach Chutney and Rosemary Demi Glaze*
- *Seared Filet Mignon with Sauce Bearnaise or Smoked Portabella Mushroom Merlot (add \$5.50 pp)*
- *Prime Rib with Creamy Horseradish Sauce (add \$3.50 pp)*

Pasta Station

(Please select two pastas and two sauces)

Pasta Selections

Tri Colored Stuffed Tortellini

Bow Tie Pasta

Ricotta Filled Ravioli

Penne Pasta

Shrimp & Roasted Garlic Ravioli

Sauces

Wild Mushroom Cream Sauce

Fire Roasted Tomato & Pesto Cream

Chunky Tomato Basil Marinara

Five Cheese Alfredo with Roasted Garlic

Pepperoni, Roasted Onion & Bell Pepper Marinara

Fresh Sauteed Vegetable Medley

Roasted New Potatoes

Dessert

Gourmet Wedding Cake

Select from our variety of Beautifully Decorated Cakes

Viennese Table

Our Chef's Signature Dessert Table Includes:

Chocolate Mousse, New York Style Cheesecake with Fruit Toppings, Black Forest Cake, German Chocolate Cake, Carrot Cake, Strawberry Shortcake, Italian Miniature Pastries

Coffee and Tea Service

(Included in menu price)

Enhancements

Cocktail Hour

Frozen Blender Bar

(Choice of 3)

*Strawberry Daiquiris, Pina Coladas, Margaritas,
Peachtree Smoothies, Coffee Hazelnut Mudslide*

\$3.25 per person

Antipasto Display

*Display of Sliced Suprasatta, Pepperoni, Mortadella, Genoa Salami, and Prosciutto with
Fresh Mozzarella, Smoked Provolone, Tri-Colored Roasted Peppers, Olives,
Marinated Artichokes and Button Mushrooms*

*Accompanied by Grilled Vegetables Lightly Drizzled with Balsamic Vinaigrette and
Complemented with Crumbled Feta Cheese*

\$5.00 per person

Chilled Raw Bar

Cherry Stone Clams, Snow Crab Claws, Oysters on the Half Shell

*Served with Cocktail Sauce, Tabasco Sauce,
Lemon Wedges and Tarragon Caper Remoulade*

Oyster Crackers

\$9.50 per person

Butler Passed Jumbo Shrimp Cocktail

\$250.00 per 100 pieces

Sushi Bar

Assortment of Fish Fillets on Flavored Rice

\$9.50 per person

Mashed Potato Bar

*Our servers will give your guests a martini glass filled with their selection of whipped
Mashed Potatoes, Wasabi Mashed Potatoes, Yukon Gold or Purple Mashed Potatoes, Sour
Cream, Chopped Scallions, Crumbled Hickory Bacon, Finely Shredded Cheese, Whipped
Butter, Artichoke Hearts, Freshly Grated Parmesan, Chopped Tomato Salsa with Capers,
Basil and Cilantro, Sun-dried Tomatoes, Horseradish Crème, French Onions*

\$4.75 per person

During the Dinner Hour

Fashionable Chair Covers

An Elegant Touch for Your Room

Available in a variety of colors, Accented with a bow in the color of your choice.

\$7.50 per chair

Fresh Strawberry in Champagne Toast

\$.75 per person

Table Top Amenities

Elegantly displayed bowls of Candied Mints and Mixed Nuts

\$1.25 per person

Intermezzo of Sorbet

(Choice of one)

Lemon Sorbet with Lemon & Lime Zest accented with a Splash of champagne

Wild Berry Sorbet served in champagne glass

\$2.50 per person

Following the Dinner Hour

Fresh Carved Fruit Display

Features Crenshaw, Cantaloupe and Honeydew Melons,

Hawaiian Pineapple Boat, Fresh Strawberries, Thompson Seedless Green and Red Grapes,

Oranges, Apples and Sliced Kiwi

\$5.50 per person

Cordial & Coffee Station

Fresh Whole Coffee Beans Surround the Three Urns

of Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Herbal Teas

Accompanied with Fresh Vanilla Bean Whipped Cream, Cinnamon Sticks,

Lemon Zest, White and Dark Chocolate Shavings, and Rock Candy Stirrers

All complemented with the following cordials:

Bailey's Irish Cream, Frangelica, Amaretto, Chambord, Triple Sec, Sambuca

\$4.25 per person

Upgraded Dessert Selections

Sumptuous Dessert Options

(Choice of One)

*White Chocolate Cheese Cake with Raspberry Coulis
Fresh Pastry Box filled with Vanilla Custard and Fresh Berries
Bananas Foster (with Flambé Attendant)
\$3.75 per person*

Viennese Table

*Our Chef's Signature Dessert Table includes
Chocolate Mousse Complemented with Vanilla Bean Whipped Cream,
New York Style Cheesecake with Fruited Toppings, Black Forest Cake,
German Chocolate Cake, Carrot Cake, Strawberry Shortcake
French and Italian Miniature Pastries and Petite Fours
\$7.25 per person*

Elegant Chocolate Fountain

*A dramatic presentation that will leave a lasting impression with your guests.
Includes a Beautiful Four-Tiered Chocolate Fountain with Unlimited Belgian Chocolate
(Your choice of Milk, Dark or White), Unlimited Wooden Dipping Skewers.*

Choice of six of the following fresh fruits and treats:

*Strawberries, Pineapple, Bananas, Orange Slices, Dried Apricots, Grapes, Apples, Kiwi,
Cantaloupe, Honeydew, Marshmallows, Pretzels, Biscotti, Graham Crackers, Assorted
Cookies*

\$7.95 per person (Min. 100 Guest)

With our Spectacular Viennese Table

\$14.95 per person

Additional Enhancements

Ice Carvings

*These elegant pieces of art will add character and sophistication
to your event. Each piece is displayed with lighting with optional color choices.
Pricing varies depending on design*

Premium Open Bar Includes:

Seagram's 7 Blended Whiskey, Jack Daniels Tennessee Whiskey, V.O. Canadian Whiskey, Dewar's White Label Scotch, JB Scotch, Tanqueray Gin, Absolut Vodka, Bacardi Light Rum, Myer's dark Rum, Malibu Coconut Rum, Captain Morgan Spiced Rum, Jose Cuevo Tequila, Sweet & Dry Vermouth, Southern Comfort, Amaretto, Apricot Brandy, Crème de Almond, Blackberry Brandy, Melon Liquor, Apple Pucker, Peach Schnapps, Triple Sec, Chardonnay, White Zinfandel, Merlot, Budweiser, Yuengling Lager & Miller Lite

Notes of Consideration

All Events are subject to a \$125 Bartender fee, per Bartender. Plymouth County Club will staff one Bartender per seventy-five guests.

Plymouth County Club permits a tentative hold on one chosen date for one week. At this conclusion of this week, a deposit is required to secure the date and go to contract, or the date will be released.

*A \$1500.00 non-refundable deposit is due to secure a date. A signed contract is required within ten business days of receipt. Nine Months prior to the wedding, a deposit equal to 30% of the estimated total will be due. Final payment and entrée breakdown are due 14 business days prior to the reception **All Deposits are Non-Refundable.***

A Ceremony fee of \$700.00 will apply for ceremonies on-site at Plymouth County Club.

Entrée prices per person are guaranteed through your event date. Enhancements and optional items are subject to change due to market changes.