

*Talamore*  
MEMORABLE MOMENTS

*Formal*  
WEDDING  
PACKAGE

2020-2021

**INCLUDES:**

**COCKTAIL HOUR**

- Signature Drink*
- Vegetable, Antipasto & Cheese Display*
- Selection of 10 Butlered Hors d'oeuvres*
- Selection of 3 Stations*

**DINNER SELECTIONS**

- Selection of Appetizer*
- Selection of 3 Entrées*
- Wedding Cake*
- 2 Dessert Stations*

**OPEN BAR**

- 5 Hour Premium Brand Open Bar*



Laura Caporizzo Photography



## BUTLERED

### HORS D'OEUVRES

Select a Total of 10 Hors d'oeuvres to be Butler-Passed

#### CHILLED

Maryland Crab Salad on a Chip  
Tuna Tartar, Cilantro and Citrus Crème Fraîche on a Crostini  
Traditional Tomato Bruschetta  
Asparagus and Goat Cheese on a Crostini  
\*Marinated Bocconcini Mozzarella  
Grilled Salmon Bruschetta with Cilantro Cream  
Grilled Filet and Horseradish Cream on a Crostini  
\*Chilled Tomato Gazpacho Shooter  
\*Truffled Deviled Eggs  
\*Chilled Marinated Shrimp with Avocado and Prosciutto  
Salmon Tartar Spoon with Radish and Pickled Cauliflower  
\*Steak Tartar Spoon with Chopped Egg and Onion

#### UPGRADE YOUR HORS D'OEUVRES *Price per Piece*

Porcini Dusted Lollipop Lamb Chops with Aged Balsamic • \$4  
Applewood Bacon Wrapped Scallops with Apricot and Black Pepper Chutney • \$3  
Panko Crusted Jumbo Shrimp with Ginger-Soy Glaze • \$3  
Crispy Duck Spring Roll with Orange-Ginger Sauce • \$2  
Mini Crab Cakes with Tartar • \$3  
Kobe Beef Slider, Caramelized Onions and Havarti • \$3  
Sesame Crusted Salmon Skewer • \$2

#### HOT

Philly Cheese Steak Tarts  
Assorted Flatbreads  
Pigs in a Blanket  
Sesame Fried Chicken with Ginger Remoulade  
Vegetarian Egg Roll with Ponzu Sauce  
BBQ Pulled Pork on a Mini Biscuit  
Crispy Mac and Cheese with Chive Sour Cream  
\*Grilled Filet and Asparagus Scoops  
Grilled Chicken Satay with Teriyaki Glaze  
Tempura Zucchini Fries with Wasabi Mayo  
Shrimp Casino  
Crab and Shitake Mushroom Galette on a Crostini  
with Wasabi Mayo  
Filet Basil Grilled Cheese with Tomato Soup Shooter  
Classic Spanakopita with Spinach and Feta  
Chicken and Fontina Bites  
Prosciutto Risotto Ball with Herbed Remoulade  
Grilled Sirloin Satay with Teriyaki Glaze  
Roasted Butternut Squash Soup Shooter (Seasonal)

\* = *Gluten Free Selection*



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## VEGETABLE, ANTIPASTO & CHEESE DISPLAY

### GRILLED VEGETABLES

Asparagus, Red Bell Peppers, Eggplant, Portobello Mushrooms, Zucchini and Squash

### ANTIPASTO SPECIALTIES

Roasted Peppers, Assorted Mediterranean Olives, Roasted Cauliflower Salad, Stuffed Peppers and Hummus

### ARTISAN CHEESES & CHARCUTERIE

Sharp Provolone, Smoked Gouda, Horseradish Havarti, Manchego, Parmigiano-Reggiano, Thinly-sliced Prosciutto, Pepperoni, Genoa Salami and Mild Coppa



## DISPLAY STATIONS • *Select 3* \* *Chef Attendant Included*

### \* PASTA *select 2*

• Penne, Rose Sauce, Ricotta Salata, Fresh Basil  
• Rigatoni, Italian Sausage, Peppers, Onion, Marinara  
• Tortellini, Spinach, Asiago, Wild Mushroom Cream

• Fusilli, Grilled Chicken, Spinach, Roasted Tomato, Basil  
• Potato Gnocci, Wild Mushroom, Parmesan Cream

### \* ASIAN STIR FRY

*select 1* Crispy Beef or Sesame Chicken  
• Wok Fried Asian Vegetables, Vegetable Pot Stickers, Ponzu Teriyaki Sauce, Vegetable Egg Rolls, Ginger Rice

### MAC & CHEESE

Shells and Elbows, Talamore Cheese Sauce, Buffalo Cheese Sauce, "Wit Wiz" Cheese Sauce, Chopped Tomatoes, Crispy Bacon, Baby Shrimp, Popcorn Chicken, Chives, Mushrooms, Sundried Tomatoes

### SOUTH OF THE BORDER BAR

*Build Your Own Soft Tacos, Nachos and Burritos.* Spicy Beef and Chicken, Black Beans, Shredded Lettuce, Diced Tomatoes, Tomatillo Salsa, Guacamole, Pepper Jack Cheese, Sour Cream, Fresh Cilantro and Jalapeños

### WHIPPED POTATO BAR

*Creamy Whipped Potatoes served in a Martini Glass with a Selection of Condiments*  
Maple Bacon, Sautéed Mushrooms, Steamed Broccoli, Cabot Cheddar Cheese, Imported Gorgonzola, Roasted Garlic, Horseradish, Roasted Peppers, Fresh Herbs, Caramelized Onions, Chives, Sour Cream, Butter

### FRENCH FRY BAR

*select 2* *Krinkle-Cut, Curly, Boardwalk, Sweet Potato or Tater-Tots*  
Bacon, Vinegar, Cheese Whiz, Shredded Cheddar, Sriracha, Sour Cream, Parmesan Cheese, Old Bay and Ketchup

### FLATBREAD STATION *select 1*

• Margherita, Fresh Mozzarella, Basil, San Marzano, EVOO  
• Short Rib, Carmelized Onions, Boursin Cheese, Bacon, Shaved Parmesan  
• Gruyère Fondue, Wild Mushrooms, Truffle Oil

• Grilled Shrimp, Roasted Artichokes, Feta, Kalamata Olives, Garlic  
• Pistachio, Rosemary, Fontina, Prosciutto, Red Onion  
• Italian Sausage, Long Hot Pesto, Mozzarella, Roasted Red Pepper

### WING STATION

Classic Buffalo • Honey BBQ • Teriyaki • General Tso's Chicken • Blue Cheese Dip, BBQ Sauce and Ranch

### SUSHI STATION *select 4*

**Cooked Rolls** - California • Shrimp Tempura • Spicy Shrimp • Philly Crab • Teriyaki King Salmon  
**Raw Rolls** - Spicy Tuna • Spicy Tuna Volcano • Philadelphia • Rainbow Skinny  
**Vegetable Roll** - Avocado Cucumber

Select 1 Appetizer, A Total of 3 Entrées  
(Chef Specialty or À la Carte) Along with  
1 Vegetable and 1 Starch

# Dinner

## Appetizer

- select 1**
- Italian Wedding Soup
  - Tomato Basil Soup with a Garlic Crostini
  - Rotisserie Chicken and Orzo Soup
  - Classic Caesar Salad with Sourdough Croutons
  - Wedge Salad, Tomato and Bacon with a Gorgonzola Vinaigrette
  - Baby Arugula, Candied Walnuts and Sun-dried Cherries with a Sherry Vinaigrette

## Chef Specialties

### Chef Selected Pairing of Entrée and Sauce

- Chicken Saltimbocca, *Spinach, Roasted Peppers, Prosciutto, Thyme Jus* • \$99 / \$126 inc.
- Fennel and Goat Cheese Stuffed Bone-In Rotisserie Chicken, *Lemon Jus* • \$102 / \$130 inc.
- Beef Wellington, *Seared Filet, Mushroom Puree, Puff Pastry, Port Wine Reduction* • \$110 / \$140 inc.
- Sesame Crusted Salmon with Asian Stir Fry Vegetables, *Ginger Soy Glaze* • \$105 / \$134 inc.
- Veal Chop Saltimbocca, *Grilled Veal Chop, Prosciutto, Provolone, Roasted Peppers* • \$130 / \$165 inc.
- Halibut Puttanesca, *Tomato, Capers, Olives, Shrimp* • \$125 / \$159 inc.
- Jumbo Lump Maryland Crab Cakes, *Chive Butter* • \$109 / \$139 inc.
- Gorgonzola Crusted Filet, *Port Demi Glace* • \$118 / \$150 inc.
- Porcini Crusted Filet, *Wild Mushroom-Port Demi Glace* • \$118 / \$150 inc.

- DUETS** French Cut Chicken and Maryland Crab Cake, *White Wine Cream Sauce* • \$118 / \$150 inc.
- Chicken Breast with Crab Stuffed Shrimp, *Lemon Thyme Sauce* • \$118 / \$150 inc..
- Pan Seared Chicken Oscar, *Maryland Blue Crab, Sauce Béarnaise* • \$120 / \$153 inc.
- Surf and Surf, *Maryland Crab Stuffed Jumbo Shrimp, White Wine Leek Sauce* • \$118 / \$150 inc.
- Surf and Turf, *Grilled Filet, Maryland Crab Cake, Mustard Sauce* • \$125 / \$159 inc.
- Filet Oscar, *Seared Filet, Maryland Jumbo Lump Crab Meat, Sauce Béarnaise* • \$125 / \$159 inc.
- Petite Filet & Sea Bass, *Peppercorn Sauce* • \$125 / \$159 inc.

- VEGETARIAN** Potato Gnocci, *Wild Mushroom and Parmesan Cream* • \$99 / \$126 inc.
- Vegetable Korma, *Mild Blend of Braised Vegetables, Ginger and Spices, Basmati Rice, Grilled Naan* • \$99 / \$126 inc.
- Eggplant Gateau, *Fresh Mozzarella and Basil, Sliced Eggplant, Spinach, Gnocci, San Marzano Tomato Sauce* • \$99 / \$126 inc.
- Portobello Marsala, *Roasted Portobello's, Spinach, Black Lentils, Classic Marsala Sauce* • \$99 / \$126 inc.
- Spinach and Basil Sacchetti Ricotta Filled Pasta, *Spinach Tomato Basil Sauce and Shaved Parmesan* • \$99 / \$126 inc.



# Selections

Select 1 Appetizer, A Total of 3 Entrées  
(Chef Specialty or À la Carte) Along with  
1 Vegetable and 1 Starch

## À la Carte

Mix and Match - Select Your Entrées • Select Your Sauce

**ENTRÉES** French Cut Chicken • \$102 / \$130 inc.  
Pork Chop • \$102 / \$130 inc.  
Atlantic Salmon • \$105 / \$134 inc.  
Sole • \$105 / \$134 inc.  
Barramundi • \$115 / \$147 inc.  
Branzino • \$115 / \$147 inc.  
Sea Bass • \$118 / \$150 inc.  
Tuna Steak • \$118 / \$150 inc.  
Crab Stuffed Flounder • \$130 / \$166 inc.

Slow Braised Short Rib • \$99 / \$126 inc.

Slow Roasted Prime Rib • \$110 / \$140 inc.

Veal Chop • \$130 / \$165 inc.

Duck Breast • \$130 / \$165 inc.

Rack of Lamb • \$130 / \$165 inc.

Filet Mignon • \$118 / \$150 inc.

New York Strip • \$118 / \$150 inc.

Cheese Tortellini • \$99 / \$126 inc.

Fusilli • \$99 / \$126 inc.

Penne • \$99 / \$126 inc.

Rigatoni • \$99 / \$126 inc.

Sacchetti • \$99 / \$126 inc.

**SAUCES** White Wine Cream  
Lemon Caper Butter  
Whole Grain Mustard Sauce  
Roasted Red Pepper Cream  
Wild Mushroom Cream  
Truffle Herb Sauce  
Soy Ginger Glaze  
Dilled Cream

Red Wine Sauce  
Béarnaise Sauce  
Au Poivre  
Herb Roasted Garlic Sauce  
Gorgonzola Sauce +\$2  
Truffle Mushroom Demi Glace +\$2  
Brandy Cherry +\$2

Red Sauce  
Marinara  
Puttanesca  
Vodka Blush Sauce  
Diablo Sauce

## Starch

- select 1**
- Mashed Potatoes
  - Fingerling Potatoes
  - Roasted Red Potatoes
  - Orzo Pasta
  - Wild Rice
  - Rice Pilaf
  - Ancient Grains

## Vegetable

- select 1**
- Green Beans, Carrots and Parsnips
  - Asian Stir Fry Vegetables
  - Mixed Seasonal Vegetables
  - Asparagus
  - Haricot Verts and Roasted Red Peppers



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# Full Premium Brand Open Bar

<b>VODKA</b>	Stateside, Absolut, Pinnacle Pure
<b>SPECIALTY</b>	Amaretto, Apple Pucker, Bailey's Irish Cream, Kahlua, Peach Schnapps, Southern Comfort, Triple Sec, Midori
<b>RUM</b>	Cruzan Silver, Captain Morgan Spiced, Malibu
<b>SCOTCH</b>	Dewars, J & B, Johnnie Walker Red
<b>WHISKEY</b>	Jack Daniels, Seagrams 7, Seagrams VO, Canadian Club
<b>BOURBON</b>	Jim Beam, Old Grand Dad
<b>TEQUILA</b>	Sauza Silver
<b>GIN</b>	Tanqueray, Beefeater, Bombay
<b>FEATURED BEER</b>	Miller Lite, Talamore Lager, Stella Artois, Featured Craft Draft
<b>WINE</b>	Cabernet Sauvignon, Malbec, Chardonnay, Pinot Grigio, Riesling, Champagne

*Talamore features Pepsi Mixers & Soft Drinks*

*Upgrade your Bar Package for \$5 per person*

<b>VODKA</b>	Tito's, Stolichnaya
<b>SPECIALTY</b>	Amaretto di Saronno, Sambuca
<b>BOURBON</b>	Bulleit
<b>GIN</b>	Hendrick's



## Champagne Toast

All of your guests will enjoy a Champagne Toast at the Reception

## Signature Drinks

*Select One*

<b>BLUSHING BRIDE</b>	Champagne, Pomegranate Liquor and Crème de Cassis
<b>MALIBU BAY BREEZE</b>	Malibu Rum, Cranberry and Pineapple Juice
<b>BELLINI</b>	Peach Schnapps and Champagne
<b>TROPICAL HONEYMOON</b>	Blue Curaçao, Vanilla Rum, Banana Liquor and White Cranberry
<b>MOJITO</b>	Rum, Lime, Mint Syrup and Club Soda





# Wedding Cake, Dessert and Coffee

**WEDDING CAKE** Hand-Crafted Wedding Cake Sliced and Served on Raspberry Coulis

**ICE CREAM BAR** Hand-Dipped Vanilla and Chocolate Ice Cream with Caramel, Cherries, Chocolate Sprinkles, Chocolate Syrup, Gummy Bears, M&M's, Oreo Crunchies, Rainbow Sprinkles, Strawberry Sauce, Whipped Cream

**MINI DONUT STATION** Cinnamon Sugar, Apple Cider Sugar or Salted Carmel Sugar  
*All in a nice bag for your guests to take home at the end of the evening*

*Upgrade your Dessert for \$5 per person, per station*

**MINI VIENNESE TABLE** Miniature Cannolis, Miniature Eclairs, Miniature Cream Puffs, Assorted Petit Fours, Seasonal Miniature Macarons, Lemon Bars, Miniature Cupcakes, Dublin Chocolate Bites

**WAFFLE BAR** Homemade Belgian Waffles with Assorted Toppings:  
Powdered Sugar, Whipped Cream, Chopped Pralines, Fresh Berries, Caramel Sauce, Fudge Sauce, Nestle Toll House Morsels, Nutella

## END YOUR EVENING ON A WARM NOTE

**COFFEE BAR** Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Tea with Whipped Cream and Flavor Pumps  
*To-Go Cups for your guests to take home at the end of the evening*

*Upgrade to an International Coffee Bar for \$12 per person*



Friday & Sunday evening weddings will receive a **\$10 discount inclusive per person.**

Saturday daytime weddings (start time between 10am-12pm, four hour event) will receive a **\$20 discount inclusive per person.**

**\$7 Off-Peak Discount inclusive per person** for events taking place in Mar, Jul, Aug, Nov and Dec utilizing the Formal Wedding Package.

**\$15 Winter Discount inclusive per person** for events taking place in Jan and Feb utilizing the Formal Wedding Package.

**Pricing Subject to 6% Sales Tax and 20% Service Charge**



# Contact Us

## TALAMORE COUNTRY CLUB

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Zachary Gallery