



# Talamore

MEMORABLE MOMENTS



# Masterpiece

## WEDDING PACKAGE

2020-2021

### INCLUDES:

#### **COCKTAIL HOUR (1.5 HOURS)**

- The Ultimate Open Bar*
- Cocktail Station*
- Chilled Seafood*
- Composed Salads*
- Antipasto Display*
- Selection of 5 Display Stations*
- Selection of 10 Butlered Hors d'oeuvres*

#### **DINNER SELECTIONS**

- Selection of Salad*
- Selection of 3 Entrées*
- Hand Crafted Wedding Cake & Coffee*
- Selection of 2 Dessert Display Stations*
- International Coffee Bar*

#### **OPEN BAR (5.5 HOURS)**



Afrik Armando

# Cocktail Hour...and a half

1.5 Hours of Cocktails, Hors d'oeuvres & Stations

## THE ULTIMATE OPEN BAR

5 1/2 Hour Open Bar

A Selection of Premium Liquor, Beer, Wine, Champagne, Cordials, Assorted Pepsi Mixers & Soft Drinks available throughout the Cocktail Hour & Reception



**Vodka** - Absolut, Ketel One, Grey Goose, Stateside, Pinnacle Pure, Stolichnaya

**Specialty** - Frangelico, B & B, Amaretto di Saronno, Sambuca, Apple Pucker, Bailey's Irish Cream, Kahlua, Peach Schnapps, Southern Comfort, Triple Sec, Midori (Melon), Crème de Cassis, Drambuie

**Brandy** - Grand Marnier, Courvoisier

**Rum** - Bacardi, Cruzan Silver, Captain Morgan Spiced, Malibu

**Gin** - Bombay Sapphire, Tanqueray

**Scotch** - Dewars, J & B, Johnnie Walker Red & Black

**Whiskey** - Chivas Regal, Jack Daniels, Seagrams 7, Seagrams VO, Canadian Club

**Bourbon** - Bulleit, Old Grand Dad

**Tequila** - Sauza Silver

**Featured Beer** - Miller Lite, Talamore Lager, Stella Artois, Featured Craft Draft

**Wine** - Cabernet Sauvignon, Malbec, Chardonnay, Riesling, Pinot Grigio, Champagne

## COCKTAIL STATION ▸ *Select 1*

### MARGARITA BAR

*Up to 3 Flavors*  
Classic Lime, Raspberry, Mango, Peach

### MANHATTAN BAR

Jim Beam, Jack Daniels, Old Grand Dad, Talamore Knob Creek  
*Ice Luge Available.*

### BELLINI BAR

*Up to 3 Flavors*  
Peach, Raspberry, Strawberry, Blueberry, Mango

### MARTINI BAR

Ketel One, Grey Goose, Stateside Vodka, Hendrick's Gin, Tanguery 10  
*Served with all the traditional garnishes. Ice Luge Available.*



## BOUNTIFUL BUFFET ▸ *All Items Included*

### CHILLED SEAFOOD

Jumbo Shrimp Cocktail, Crab Claws, Littlenecks, Chef Selected Oysters, Cocktail & Mignonette Sauce, Lemon, Tabasco

### COMPOSED SALADS

Vegetable Quinoa, Authentic Greek Salad, Marinated Artichokes Salad, Asian Broccoli Salad, Grilled Corn and Chorizo, Seared Green Bean & Potato Salad

### GRILLED VEGETABLES

Asparagus, Red Bell Peppers, Eggplant, Portabella Mushroom, Zucchini, Squash

### ANTIPASTO SPECIALTIES

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

### ARTISAN CHEESES & CHARCUTERIE

Grand Cru Reserve, Buttermilk Blue Affinée, MezzaLuna Fontina, Red Spruce 4-Year Cheddar, VIntage Van Gogh, Thinly-sliced Prosciutto, Pepperoni, Genoa Salami, Mild Copa

*\* Cheeses based on seasonal availability*

*\* Accompanied by freshly baked artisanal breads and crackers*

# Cocktail Hour...and a half

## DISPLAY STATIONS • Select 1 \* Chef Attended & 4 Un-Attended Stations

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- \* CRAB CAKES** Jumbo Lump Crab Meat served with Homemade Tartar & Cocktail Sauce, Roasted Red Pepper Aioli, Remoulade, Corn Salsa, Iceberg Slaw, Tabasco, Lemons & Limes
- \* PASTA choose 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 Gnocchi, Wild Mushroom, Parmesan Cream
- \* ASIAN STIR FRY select 1** Crispy Beef or Sesame Chicken  
Wok Fried Asian Vegetables, Veggie Pot Stickers, Ponzu Teriyaki Sauce, Veggie Egg Rolls, Ginger Rice
- \* SLIDERS**
- Mini Cheese Burgers, Sriracha Ketchup
  - Short Rib with Horseradish
  - Crab Cake with Tartar Sauce, Housemade Potato Chips
- \* NEW YORK DELI** Corned Beef, Pastrami, Cole Slaw, Mini-Rye Bread, Sauerkraut, Mustard
- \* SOUTHERN LOVE** Beef Brisket, Pulled Pork, Corn Bread, Grilled Wings, BBQ Ribs, Potato Rolls
- \* MAC & CHEESE** Shells & Elbows, Talamore Cheese Sauce, Buffalo Cheese Sauce, "Wit Wiz" Cheese Sauce, Chopped Tomatoes, Crispy Bacon, Baby Shrimp, Popcorn Chicken, Chives, Mushrooms, Sundried Tomatoes
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- SOUTH OF THE BORDER BAR** *Build Your Own Soft Tacos, Nachos & Burritos.* Spicy Beef & Chicken, Black Beans, Shredded Lettuce, Diced Tomatoes, Tomatilla Salsa, Guacamole, Pepper Jack Cheese, Sour Cream, Fresh Cilantro & Jalapenos
- TASTE OF PHILLY** Chicken and Beef Cheesesteak, Crab Seasoned Fries, Philly Soft Pretzels, Brown Mustard, Cheese Whiz
- 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, Chive Sour Cream, Butter
- FOOD TRUCK select 3**
- Hotdogs
  - Grilled Beef or Chicken Cheesesteaks
  - Roasted Pork with Long Hots
  - BBQ Pulled Pork Sandwich
  - Hand Rolled Assorted Stromboli
  - Meatball Sandwiches
  - Sausage, Peppers & Onions
- SMOKED FISH STATION**
- Sliced Smoked Salmon & Whitefish Salad
  - Poached Whole Salmon with Cold Dill Sauce
  - Mini Bagels, Chopped Onions, Whole Capers, Sliced Egg, Sliced Tomato, Cucumbers, Red Onions & Cream Cheese
- TAILGATE STATION select 3**
- Buffalo Wings
  - Jim Beam Fried Shrimp
  - Brats in Beer & Sauerkraut
  - Meatball Parmesan Sandwich
  - Roast Beef & Cheddar served on an Onion Roll
  - BBQ Ribs
  - Steamed Mussels
- FLATBREAD STATION select 1**
- Margherita, Fresh Mozzarella, Basil, San Marzano, EVOO
  - Short Rib, Caramelized Onions, Boursin Cheese, Bacon, Shaved Parmesan
  - Wild Mushroom, Gruyere Fondue, Wild Mushrooms, Truffle
  - Grilled Shrimp, Roasted Artichokes, Feta, Kalamata Olives, Garlic
  - Pistachio, Rosemary, Fontina, Prosciutto, Red Onion
  - Italian Sausage, Long Hot Pesto, Mozzarella, Roasted Red Pepper
- TATER TOTS** Tater Tots with Buffalo Sauce, Bacon, Cheese Whiz, Shredded Cheddar, Guacamole, Sriracha, Salsa, Sour Cream
- WING STATION** Classic Buffalo • Honey BBQ • Teriyaki • General Tso Chicken • Blue Cheese Dip, BBQ Sauce & Ranch
- SEAFOOD STATION** PEI Mussels in Garlic Butter • Littleneck Clams with Garlic Butter
- SAUSAGE STATION** Wild Boar Sausage & Caramelized Shallots • Whisky-Fennel Sausage • Cheddar-Bacon Brat  
Kielbasi • Whole Grain Mustard
- SOUTHWEST select 1** *Chicken Fajitas • Beef Fajitas • Fish Tacos*  
Includes: Grilled Red & Green Bell peppers, Sautéed Onions, Diced Tomatoes, Jalapenos, Cheddar & Monterey Jack Cheeses, Salsa, Guacamole, Sour Cream & Flour Tortillas

# Cocktail Hour...and a half

## BUTLERED HORS D'OEUVRES › *Select a Total of Ten*

### CHILLED

Maryland Crab Salad on a Chip

Tuna Tartar, Cilantro, Citrus Creme Fraiche, Crostini

Traditional Tomato Bruschetta

Asparagus and Goat Cheese Crostini

\*Marinated Bocconcini Mozzarella

Grilled Salmon Bruschetta, Cilantro Cream

Grilled Filet and Horseradish Cream Crostini

\*Chilled Tomato Gazpacho Shooter

\*Truffled Deviled Eggs

\*Chilled Marinated Shrimp with Avocado & Prosciutto

Salmon Tartar with Radish & Pickled Cauliflower

\*Chilled Jumbo Shrimp Cocktail with Cocktail Sauce

Deconstructed Beef Tartar with Olive Oil Powder

\*Steak Tartar Spoons, Chopped Egg and Onion

### HOT

Philly Cheese Steak Tarts

Assorted Flatbreads

Sesame Fried Chicken with Ginger Remoulade

Vegetarian Egg Roll, Ponzu Sauce

BBQ Pulled Pork on Mini Bisquit

Crispy Mac and Cheese, Chive Sour Cream

\*Grilled Filet and Asparagus Scoops

Grilled Chicken Satay

Tempura Zucchini Fries, Wasabi Mayo

Shrimp Casino

Crab & Shitake Mushroom Galette on Crostini, Wasabi Mayo

Filet Basil Grilled Cheese with Tomato Soup Shooter

Classic Spanakopita with Spinach and Feta

Chicken and Fontina Bites

Prosciutto Risotto Ball, Herbed Remoulade

Grilled Sirloin Satay with Teriyaki Glaze

\*Roasted Butternut Squash Soup Shooter (Seasonal)

Mini Crab Cakes with Tartar

Kobe Beef Slider, Caramelized Onions, and Havarti

Sesame Crusted Salmon Skewer

Porcini Dusted Lollipop Lamb Chops, Aged Balsamic

\*Applewood Bacon Wrapped Scallops, Apricot &

Black Pepper Chutney

Panko Crusted Jumbo Shrimp, Ginger-Soy Glaze

Crispy Duck Spring Roll, Orange-Ginger Sauce

\*Bacon Wrapped Shrimp

Duck Spring Roll

Fried Calamari

Pasta Chip with Crab Salad

Lobster Cake

Truffle Mac & Cheese

Grilled Salmon with Lemon Mascarpone

Hebrew National Pigs in a Blanket

Taleggio & Speck Grilled Cheese

Coconut Shrimp

*\* = Gluten Free Selection*



# Champagne Toast

# Dinner

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

## **SALAD** **select 1**

Seasonal Chopped Vegetable Salad, Sherry Vinaigrette  
Classic Wedge, Crumbled Bacon, Creamy Blue Cheese  
Baby Arugula, Candied Walnuts, Sun-dried Cherries, Sherry Vinaigrette

## **ENTRÉES** **select up to 3**

### **Beef, Chicken & Veal**

Veal Saltimbocca, *Prosciutto, Fontina, Roasted Peppers*  
Filet Oscar, Jumbo Lump Crab, *Lobster Mashed Potatoes, Asparagus, Sauce Béarnaise*  
Braised Short Ribs, *Chive Whipped Potato, Asparagus*  
Parmesan Crusted Veal Chop, *Prosciutto Wrapped Asparagus, Peppers*  
Airline Breast of Chicken, *Chive Potato, Baby Vegetables*  
New York Strip, *Lobster Mashed Potatoes, Roasted Cipollini Onions*

### **Seafood**

Roasted Lobster Stuffed with Crab, *Baby Vegetables*  
Jumbo Lump Maryland Crab Cakes, *White & Wild Rice, Baby Vegetables, Caper Remoulade*  
Market White Fish, *Black Lentils, Asparagus, Champagne Butter*  
Branzino Stuffed with Crab and Asparagus, *Champagne Butter*  
Seared Scallops With Pumpkin Orzo, *Sage Butter*  
Miso Black Cod, *Wasabi Mashed Potato, Wok Flashed Vegetables*

### **Duet**

Petite Filet & Talamore Crab Cake, *Lobster Mashed Potatoes, Asparagus, Sauce Béarnaise*  
Airline Breast of Chicken & Maryland Crab Cake, *Truffled Potato, Baby Vegetables,*  
*White Wine Cream Sauce*  
Chicken Breast with Crab Stuffed Shrimp, *Chive Whipped Potato, Asparagus*  
Petite Filet & Seabass, *Chive Whipped Potato, Asparagus, Peppercorn Sauces*



# Wedding Cake, Dessert and Coffee

Hand-crafted Wedding Cake Sliced & Served on Raspberry Coulis

Freshly brewed Columbian Coffee, Decaffeinated Coffee & Tea

Choice of 2 Dessert Bars from below:

**MINI VIENNESE TABLE** Miniature Cannolis, Miniature Eclairs, Miniature Cream Puff, Assorted Petite Fours, Seasonal Miniature Macaroons, Lemon Bars, Miniature Cupcakes, Dublin Chocolate Bites

**SMORES BAR** Graham Crackers, Marshmallows, Chocolate Bars

**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

**GELATO BAR** A Selection Of Five Different Types Of Gelato served with an array of Candies, Fresh Fruits, Warm Chocolate and Caramel

**ICE CREAM BAR** *Hand-dipped Vanilla & Chocolate Ice Cream with Assorted Toppings*  
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

## END YOUR EVENING ON A WARM NOTE

**INTERNATIONAL COFFEE BAR STATION** Fresh Brewed Coffee, Cappuccino & Espresso served with Whipped Cream, Chocolate Shavings, Cinnamon Sticks & Raw Sugar  
*open for 1.5 hours* Bailey's Irish Cream, Kahlua, Amaretto, Godiva, Grand Marnier, Sambuca

## UPGRADES INCLUDED WITH PACKAGE

- Gold or Silver Charger Place Settings
- Ivory Pintuck Overlays
- White Glove Service
- Up-lighting for Reception Area
- Ice Sculpture
- 5.5-hour Ultimate Open Bar



**THE MASTERPIECE WEDDING PACKAGE IS ONLY AVAILABLE IN THE CONSERVATORY BALLROOM**

*(Minimum 100 Guests Required)*



Afrik Armando

## 2020 & 2021 PRIMARY SEASON APRIL-JUNE, SEPTEMBER & OCTOBER

Entrée Package	NON-PRIME		SATURDAY PM	
	without Tax & Service Charge	with Tax & Service Charge	without Tax & Service Charge	with Tax & Service Charge
* Masterpiece	\$141	\$180	\$150	\$190

## 2020 & 2021 SECONDARY SEASON JANUARY-MARCH, JULY, AUGUST, NOVEMBER & DECEMBER

Entrée Package	NON-PRIME		SATURDAY PM	
	without Tax & Service Charge	with Tax & Service Charge	without Tax & Service Charge	with Tax & Service Charge
* Masterpiece	\$140	\$175	\$147	\$185

Conservatory Ballroom Required Minimum: \$ \_\_\_\_\_ **Non-Prime** \$ \_\_\_\_\_ **Saturday PM**

Pricing Provided  
Valid Through: \_\_\_\_\_

Event Specialist Initials: \_\_\_\_\_

**Non-Prime:** Sunday-Thursday, Friday & Saturday Afternoon

**Saturday PM:** Saturday Evening

5 1/2 Hours for Masterpiece Packages



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

## TALAMORE COUNTRY CLUB

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[www.TalamorePA.com](http://www.TalamorePA.com)

[www.facebook.com/TalamoreCountryClub](https://www.facebook.com/TalamoreCountryClub)

## EVENT SPECIALISTS

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# Contact Us

