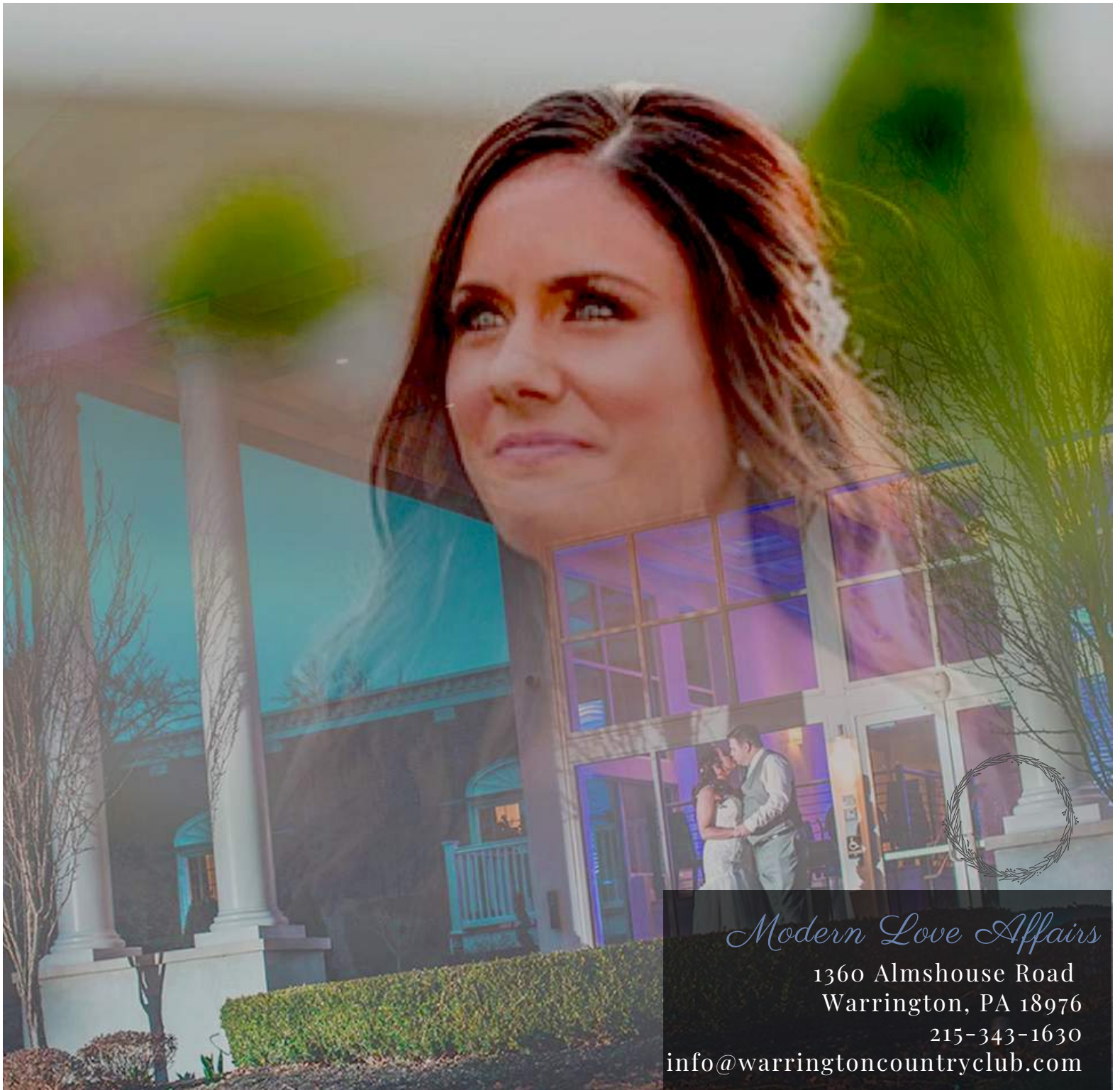


# THE Warrington



*Modern Love Affairs*

1360 Almshouse Road  
Warrington, PA 18976

215-343-1630

[info@warringtoncountryclub.com](mailto:info@warringtoncountryclub.com)



# Welcome



Our Premier Wedding Package is a five-hour celebration with an open bar.

Raised or table level fresh color-coordinated seasonal floral centerpieces for each guest table and sweetheart table are included.

We offer the choice of a sit-down, buffet, stations or a dual-plated dinner.

Each of your guest tables are elegantly set with china, silverware and stemware.

Floor length linens with your choice of napkin and overlay color from our extensive selection.

Lighting is included in each of our rooms .

A personal Wedding Coordinator will assure you a worry-free and memorable experience.

Enjoy a sparkling toast for the sweet heart & guest tables.

Included in your package is a beautifully decorated wedding cake from one of our bakery partners Bredenbeck's or Rillings Bakery.

Our landscaped grounds provide the perfect setting for your wedding photographs.

A private bridal suite available to you and your special guests.





# PACKAGE

## *Premier Wedding*

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- Five Hour Open Bar
- 10 Freshly Prepared Butlered Hors d'oeuvres
- Wedding Cake for dessert
- Sit-Down, Buffet or Stations Dinner
- Raised or table level seasonal fresh flower
- Centerpieces for each table
- Sparkling toast for all guests
- Private bridal suite
- White glove dinner service
- Formal linens with choice of color
- Choice of beautifully decorated wedding cake
- Personal Wedding Coordinator
- Beautiful landscaped garden area for your photographs (*seasonal*)
- Freshly brewed regular & decaffeinated coffee and hot tea

## *Pricing Per Guest*

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*All taxes & gratuity are included.*

Plated Dinner | Saturday Evening:  
\$130 per person

Plated Dinner | Friday Evening:  
\$120 per person

Plated Dinner | Saturday Afternoon & Sunday:  
\$115 per person

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## ARBOR GARDENS

Accommodates up to 300 of your guests with a spacious ceremony area

## ARBOR ROOM

Accommodates up to 75 of your guests with expansive windows overlooking the gardens



## WEDGEWOOD ROOM

Accommodates up to 300 of your guests with a spacious 30 x 40 dance floor





# FIVE HOUR OPEN BAR

A SAMPLING OF OUR BAR SPIRITS

Ketel One, Tito's, Stateside, Bacardi, Malibu, Captain Morgan, Beefeater, Tanqueray, Jose Cuervo Gold, Jose Cuervo Silver, Dewars White Label, Seagrams VO, Jack Daniels, Jim Beam, Southern Comfort, Kahlua, Amaretto, Dekuyper Peach Schnapps, Dekuyper Apple Pucker, Sloe Gin, Creme De Menthe, Christian Brothers Brandy, Apricot Brandy, Blackberry Brandy, Triple Sec, Martini & Rossi Dry Vermouth, Martini & Rossi Sweet Vermouth  
 Flavored Vodkas: Smirnoff Orange, Smirnoff Raspberry, Smirnoff Vanilla



## WINE AND BEER

Your Choice of 4 Wines and  
4 Beers

### Wine

#### White

White Zindinfel  
Pinot Grigio  
Chardonnay

#### Red

Cabernet  
Merlot  
Pinot Noir

### Beer

Miller Lite  
Yuengling  
Heineken

Corona  
Goose Island IPA  
O'douls (N/A)



## Raising The Bar

### SEASONAL SANGRIA

#### Winter

Cabernet infused with Rosemary and Cranberry and a splash of Ginger Ale

#### Summer

Pinot Grigio infused with pineapples and oranges, with a splash of club

#### Spring

Pinot Grigio infused with Fresh Lavender Syrup, Orange, and a splash of Ginger Ale

#### Fall

Moscato infused with apples, Apple Cider, Christian Brothers Brandy, garnished with cinnamon dusted apples

### HIS & HER DRINK

Ask your Event Manager about our list of included signature cocktails for customized "His & Her" drinks your guests will love



# COCKTAIL HOUR

THE WARRINGTON ARTISANAL MARKET

Extravagantly displayed assortment of bruschetta & flavored hummus, fresh seasonal fruit, domestic & imported cheeses, crackers, cured meats and seasonal roasted vegetables with various dipping sauces, assorted pita chips & toasted crostinis, tomato pie



## PETITE PLATES

10 BUTLERED HOT HORS D'OEUVRES

PLEASE CHOOSE EIGHT IN ADDITION TO TWO OF CHEFS CHOICE

1. Southern Fried Chicken & Waffle Sliders
2. Grilled Cheese & Tomato Bisque Shooter
3. IPA Shrimp Po Boy Slider
4. Apple & Pear Tartlet with Caramelized Shallots and Goat Cheese
5. Philadelphia Cheese Steak Spring Rolls
6. Chilled Blackened Sirloin, Roquefort Crust & Garlic Crostini
7. Bacon Wrapped Sea Scallops
8. Homemade Meatball on Spaghetti Nest
9. Cumin-Scented Crab cakes & Mango Hot Pepper Jelly
10. Micro Hamburgers on Brioche Buns & Micro Fries
11. Seared Ahi Tuna, Seaweed Rice Cracker, Wasabi & Pickled Ginger
12. Phyllo Triangle of Spanakopita, Baby Spinach and Feta Cheese
13. BBQ Pork on Brioche Bun, Pickled Jalapenos
14. Mini Cocktail Franks in Puff Pastry
15. Island Coconut Shrimp with Sweet Chili Puree
16. Pistachio Encrusted Chicken w/ Sambuca Liquor
17. Assorted Flatbread Pizza Triangles
18. Crispy Vegetable Spring Rolls
19. Mesquite Chicken Quesadillas
20. Fresh Mozzarella with Red Roasted Peppers on a Basil Crostini

### *Cocktail Hour Enhancements*

Chilled Jumbo Gulf Shrimp per 100 pcs. Market Price  
 Alaskan Snow Crab Claws per 100 pcs. Market Price  
 Grilled Baby Lamb Chops per 100 pcs. Market Price





# WEDDING FIRST COURSE

## *1. Choose One Salad Or Soup*

*Homemade Italian bread and fresh whipped butter are served on each table*

**Watermelon Salad** - Watermelon Square, Tomato Confit, Goat Cheese, Pistachio Brittle, Balsamic Syrup (*seasonal*)

**Champagne Salad** - Boston Lettuce, Goat Cheese, Candied Walnuts, Diced Pears, Champagne Emulsion

**Garden Salad** - Mixed Lettuce, European Cucumber, Cherry Tomatoes, Shaved Carrots, Balsamic Emulsion

**Caesar Salad** - California Hearts of Romaine, Parmesan Curls, Garlic Butter Croutons & Black Pepper Dust



**Candied Butternut Squash Bisque**

**Italian Wedding Soup**

**Broccoli & White Cheddar Soup**

**Potato Leek Soup**

## *Salad Or Soup Enhancements*

*Additional \$3 per guest.*

**Strawberry Almond Salad** - Mixed Greens, Sliced Strawberries, Orange Segments, Roasted Almonds, Feta Cheeses & white Balsamic

**Wedge Salad** - Baby Iceberg Wedge, Red Onion, Diced Tomatoes & Buttermilk Blue Cheese Emulsion

**Spinach Salad** - Baby Spinach, Bermuda onion, Tomato Wedge, Hard Boiled Egg, Crouton with a Warm Bacon & Honey, Roasted Shallot Vinaigrette

**Caprese Salad** - Micro Arugula, Sun-Ripened Tomatoes, Buffalo Mozzarella, Black Pepper & aged Balsamic Basil Roasted Garlic Crouton

**Raspberry Micro-Greens Salad** - Cognac-Soaked Cherries, Crumbled Roquefort, Raspberry Honey Emulsion & Roasted Pistachio Dust

**French Onion Soup**

**Maryland Corn & Crab Chowder**

**Lobster Bisque**

## *Intermezzo*

*Additional \$3 per guest.*

Fruit sorbet Served in a frozen Martini Glass, Fresh Mint and Berry Puree, Lemon, Raspberry, Mango or Lime Sorbet







# WEDDING SIT DOWN

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## *2 Choose Three Protein Entrees*

HOT SEASONAL VEGETABLES & STARCH DU JOUR INCLUDED

Cooked to perfection through Rational Ovens or sous vide

**Brazilian Charcoal Steak** - Brazilian Steak Sauce, Chimichurri & Buttermilk Onion Rings

**Warrington Bistro Steak** - Braised Scallions & Chasseur Sauce

**Short Rib** - Caribbean Rum Barbecue, Jalapeno-Spiked Sweet Pepper Corn Relish

**Pork Mignon** - Whole Mustard Crust, Sweet Onion Jam & Hard Apple Cider Sauce

**Bijou Pork Loin** - Peach Moonshine Barbecue, and Creole Corn Relish

**Strawberry Salmon** - Almond Biscotti Crust, Orange infused Strawberry Gastrique, Baby Banana Salsa

**Salmon Sesame** - Black plum & Sweet Chili Glaze, Sesame Seed Crust, Wonton Ribbons

**Salmon Dijon** - Horseradish Root Gratin', Braised Spinach, Rosemary Scented Dijon Cream

**Bourbon Street Chicken** - Aromatic Pecan Waffle Stuffing & Bourbon Voodoo Glaze

**Chicken Warrington** - Organic Spinach & Boursin Cheese, Champagne Enriched Lobster Butter Sauce

**Key West Chicken** - Soy & Ginger Marinate, Key Lime Beurre Blanc' and Mango Sour Cherry Salsa

**Chicken Pomodoro** - Prosciutto Ham, Roma Tomatoes, Provolone & Vodka Spiked Tomato Cream

**Orchard Chicken** - Roasted Apples & Cranberry Artisan Bread Stuffing, Cinnamon Scented Cranberry Jus

\*The Warrington also offers a variety of substitutions such as Vegan or ethic entrees' \*







# WEDDING SIT DOWN

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## *Choose One Vegetarian Entree*

**Cauliflower Mignon** - Char Grilled Cauliflower, Forbidden Black Rice & Strawberry Avocado Salsa

**Roasted Belgium Endive** - Stuffed with Roasted Apples & Scallions over a Lemon Balm Scented Couscous

**Portabella & Tomato Terrine** - Jumbo white Beans, Fire Roasted Peppers, Fresh Pesto and Aged Balsamic Reduction

**Almshouse Pasta** - Penne Pasta, Tomato & Vodka Cream Sauce, Roasted Seasonal Vegetables

**Roasted Vegetable Risotto** - Seasonal

## *Entree Enhancements*

**New York Strip Steak** - 10 oz. Center Cut Strip Steak, Gorgonzola Fondue & French-Fried Onions - \$5

**Rib Eye** - Red Wine Glace' & Roasted Exotic Mushrooms - \$7

**Filet Mignon** - Char-Grilled Center Cut 8 oz. Filet, Beurre Rouge & Roasted Shallots - \$10

**Cedar Plank Salmon** - Plank Roasted, Bourbon Barbecue & Southern Comfort Peach Chutney - \$3

**Warrington Twin Crab Cakes** - Cherry Pepper, Lemon, & Old Bay Emulsion - \$7

**Seared Ahi Tuna** - Sesame Crust, Micro Seaweed Salad & Honey Sriracha Glaze - \$5

**"Maryland Style" Cod** - Atlantic Cod, JL Crab, Mushrooms, Scallions & Lemon Infused Beurre Blanc' - \$5

# WEDDING BUFFET

Additional \$3 per guest.

## 2. Choose The Wedding Buffet

*Hot Seasonal Vegetables Du Jour Included*  
Please choose two.

**Beef Au Poive** - Peppercorn & Bourbon enriched Demi-Glace'

**Churrasco Beef** -Brazilian BBQ & Chimichurri

**Beef Stroganoff** - PA Dutch Egg Noodles, Chester County Mushrooms Crème Fraiche & Mushroom Gravy

**Sesame Salmon** - Black Plum & Sweet Chili Glaze, Sesame Crusted and Wonton Ribbons

**Strawberry Salmon** - Almond Biscotti Crust, Strawberry BBQ & Banana Salsa

**Salmon Dijionaise** -Horseradish Crumb Crusted, Rosemary Scented Mustard Reduction

**Key West Chicken** - Soy & Ginger Marinade, Key Lime Beurre Blanc' and Mango Sour Cherry Salsa

**Chicken Warrington** - Organic Spinach & Sundried Tomatoes, Roasted Garlic Fondue

**German-Style Pork loin** - Wine Braised Red Cabbage, Spaetzles and Pan Gravy

**Creole Pork loin** - Peach Moonshine BBQ & Roasted Corn Salsa

**Orchard Pork loin** - Red Onion Jam, & Hard Apple Cider Sauce

## *Vegetarian Entree*

*Please choose one*

**Orecchiette** - Orecchiette Pasta, candied butternut squash, fresh sage, brown butter

**Almshouse Pasta** -roasted vegetables, pasta, tomato vodka sauce

**Tortellini Alfredo** - cheese tortellini, parmesan, sweet butter & cream

**Fusilli** - sundried tomatoes, romano cheese & fresh basil, pistachio pesto





# WEDDING STATION

Additional \$5 per guest.

## 2. Choose The Wedding Station

Please choose four total

### Salad Station

**Mixed baby lettuces** - offered with baby green beans, marinated chick peas, grilled vegetables, artichokes & nicoise olives,

### Traditional Caesar Salad Bowl

**Crumbled Stilton** - grilled bermuda onion and chopped tomatoes with aged balsamic oils, vinegar's, house dressings and condiments

### Carving Station

Please choose two

**Southern Style Beef Brisket** - black rum barbecue, white corn salsa, chimichurri sauce & mini cornbread muffins

**German Pork Loin**- rosemary & black walnut crust, homemade spatzle & red wine braised cabbage

**Boneless Steamship Round of Beef** - grated horseradish, grain mustard, green peppercorn mayo, cracked black pepper and sea salt

**Jamaican Jerk Pork Loin** - island spiced, black strap rum barbecue and mango hot pepper chutney

**Roasted Turkey Breast** - cornbread buttermilk stuffing and whole cranberry marmalade

**Pineapple Braised Boneless Ham** - pink mustard, sweet corn bread pudding & golden raisin puree

### Carving Station Enhancements

**Roasted Tenderloin of Beef** - pureed horseradish, lavender scented bernaise, demi-glace & garlic toasts - \$6

**Peppercorn Roasted Strip Loin of Beef** - crumbled stilton blue and burgundy enriched beef gravy - \$3

**Cuban Prime Rib of Beef** - chimichurri sauce & Miami onion rolls - \$5





# WEDDING STATION

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## *Pasta Bar*

Please choose two

**Penne Pasta Aioli** - Sundried Tomato Broth, Fresh Pesto & Olive Oil

**Tri-Colored Cheese Tortellini** - tomato basil puree and pecorino romano cheese

**Pasta Primavera** - rotini pasta, fresh vegetables, & alfredo sauce

**Baked Ziti** - ricotta, tomato, provolone and mozzarella cheeses

**Penne Arabbiata** - crushed red pepper, zesty tomato basil puree and pancetta

**Cheese Ravioli** - marinara sauce & fresh basil essence

**Sicilian Rigatoni** - prosciutto ham, roasted garlic, toasted pine nuts & browned butter

## *Asian Stir Fry Station*

**Hunan-Style Vegetable Stir Fry** - broccoli, peppers, snap peas, baby corn. soy glazed beef

**Wok Served Mongolian Chicken** - fresh ginger, soy sauce,

**Szechwan Fried Rice** - toasted sesame seeds, kikkoman soy.

Chop Sticks & Fortune Cookies

(Tofu or Beef available for additional cost)





# END OF NIGHT

## *Stations*

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### *Enhancements*

## PHILLY CHEESESTEAK

Additional \$7 per guest

Beef & Chicken Steak - Amoroso Rolls, Caramelized Onions, Hot & Sweet Peppers, Ketchup, & Wiz

Philly Soft Pretzel Sticks  
Tastykakes  
Old Bay Fries  
Bottled Water

## DOUGHNUT WALL

Additional \$6 per guest

An Assortment of Doughnuts on a Customized Wall - Plain, Chocolate Iced, Vanilla Iced, & Confetti Glazed

## GELATO/ICE CREAM BAR

Additional \$8 per guest

Gelato & Ice Cream - Chocolate, Vanilla, & Strawberry

Toppings - Crushed Oreo's, M&M's, Crushed Reese's, Chocolate Chips, Cherries, Jimmies, Chocolate Fudge, Carmel Sauce, & Whipped Cream

## THE CANDY STORE

Additional \$5 per guest

An Assortment - Mike & Ike, Orange Slices, Reese's Pieces, Swedish Fish, Gummy Bears, Tootsie Rolls, Jolly Ranchers, Twizzlers, Smarty's, M&M's, Whoppers, Kit Kats, & Lollipops



# ACCOMMODATIONS

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## *On-Site Ceremony*

A Ceremony can be performed in the gardens that accompany your reception room. The ceremony fee includes the setup of a special ceremony area, flavored water station and an additional half hour of rental time.

Ask about our pricing for on-site ceremonies

## *Attendants & Vendors*

Bartenders | \$100 per Bartender  
Chef Attendant | \$125 per Chef Attendant  
Coat Room | \$75 Flat Rate  
Vednors | \$50 per Vendor Meal





# SERVICES & AMENITIES

*included at The Warrington*



Five Hour Open Bar

Cocktail Hour with Hors D'oeuvres

Choice of Served, Buffet or Station Style dinner

Sparkling toast for all guests

Choice of wedding cake from one of our preferred bakeries

Centerpieces; elevated or table level

Formal linens with choice of color coordinated overlay & napkins

Glassware, China and Stemware

Private Bridal Suite

Personal Wedding Coordinator

No Cake Cutting Fee

No Up-lighting Fee

Black tie banquet staff

Indoor & Outdoor Grounds for Photographs and ceremonies

Tax & Gratuity Included

No room fee

Free Parking

Discounts for Friday, Saturday Afternoon and Sunday Receptions