



WYNCOTE  
*Golf Club*



***Banquets***



# ***Wyncote Events***

## ***Additional Information***

*Wyncote offers a number of packages and price ranges for any event. Our professional staff will cater to your every need so that you may enjoy your function.*

*Onsite event coordinator to organize and guide you through your planning  
Your choice of plated or buffet gourmet dining  
Formal table linens and linen napkins in the Rose and Thistle Room  
Maximum capacity for events is 140 people,  
Maximum capacity for events with dance floor is 110 people*

### ***EVENT HOURS***

*Events may be held in the morning, afternoon or evening for up to 4 hours  
Wyncote also welcomes meetings or seminars which may last longer than 4 hours.*

### ***DEPOSITS AND GUARANTEES***

*A signed contract, credit card on file, and deposit of 25% of the total estimated cost of your event is required to secure your date.  
Notice of cancellation is required a minimum of 30 days prior to your event to avoid forfeiture of the deposit. After this, the deposit is non-refundable, but may be credited toward re-scheduling or another event. Balance of payment is due 2 weeks (14 days) prior to function.  
Payment may be made by credit card, cash or certified check. Guaranteed count of attendees must be given 2 weeks (14 days) prior to event date. Final billing is based on this guaranteed count.*

### ***PRICING***

*Prices stated do not include 6% PA Sales Tax and 20% Banquet Gratuity which will be added to final totals. Tax-exempt organizations will not be charged the PA Sales Tax.*



# ***B*reakfast**



## ***CONTINENTAL***

### ***Coffee, Tea and Assorted Fruit Juice Station***

Regular and decaf coffee, a selection of gourmet teas, and juices

### ***Chef selection of Breakfast Pastries***

### ***Seasonal selection of Fresh Fruit***

### ***Fresh Assorted Bagels with Cream Cheese***

***Per person price (not inclusive of tax & gratuity)***

***\$12.95***

## ***HOT BREAKFAST BUFFET (Minimum of 20 people required)***

### ***Coffee, Tea and Assorted Fruit Juice Station***

Regular and decaf coffee, a selection of gourmet hot teas, and juices

### ***Chef's selection of Breakfast Pastries***

### ***Seasonal Selection of Fresh Fruit***

### ***Belgian Waffles with Maple Syrup***

### ***Scrambled Eggs***

### ***Smoked Bacon or Country Sausage links***

### ***Hash Brown Potatoes***

***Omelet Station: (add \$4.00 per person)***

Chef-prepared omelets with cheese, mushrooms, ham, peppers, onions, and tomatoes

***Per person price (not inclusive of tax & gratuity)***

***\$18.95***



# ***Wyncote's Grand Brunch Buffet***



*(Minimum of 50 people required)*

*Chef's selection of Breakfast Pastries*

*Belgian Waffles*

*French Toast*

*Bacon or Sausage Links*

*Eggs Benedict*

## ***OMELET STATION***

*Chef-prepared Omelets to order with a selection of vegetables, ham, cheese, and mushrooms*

## ***SOUP & SALAD***

*Choice of Soup*

*Fresh Seasonal Fruit Salad*

*Mixed Spring Greens with assorted toppings*

*Classic Caesar Salad*

## ***ENTRÉES***

*Chef's Choice Stuffed or Roasted Chicken*

*Chef's Choice Seasonal Fresh Fish*

*Stuffed Shells*

*jumbo pasta shells stuffed with ricotta, fresh herbs, parmesan, smothered in an authentic red sauce, topped with mozzarella cheese*

*Chefs seasonal vegetable and starch*

## ***CARVING STATION***

*To include: Chef-carved Top Round of Beef*

***(Additional Options @ \$6.00 per person)***

*Roasted Breast of Turkey*

*Baked Black Oak Ham*

*All choices come with appropriate sauces and garnishes*

## ***ASSORTED DESSERT TABLE***

*Chef's assorted selections of cakes, cookies, etc.*

***Adults- \$35.00*** (not inclusive of tax and gratuity)

***Children under 12yrs. - \$10.00*** (not inclusive of tax and gratuity)



# ***Wyncote Lunch Buffet***

*(No Minimum Required)*



## ***SOUP*** (choice of one)

*Wild mushroom soup*

*Lobster Bisque*

## ***SALAD*** (choice of two)

*Classic Caesar Salad*

*Seasonal Mixed Greens Salad*

*Potato Salad*

*Pasta Salad*

*Fruit Salad*

## ***PASTA*** (Choice of one)

*Rigatoni Pasta a la Vodka*

*Rigatoni tossed with mushrooms and broccoli in a vodka tomato cream sauce*

*Chef's Pasta*

*Orecchiette pasta tossed with sun-dried tomatoes, spinach, and garlic in a parmesan white*

*Wine cream sauce*

*Stuffed Shells*

*Jumbo pasta shells stuffed with Chef's seasoned ricotta, smothered in an authentic*

*red sauce, topped with mozzarella cheese*

## ***ENTRÉES*** (Choice of One)

*Deli-style tray of sliced Ham, Roast Beef and Roast Turkey Breast, American, Cheddar and Swiss cheese, fresh lettuce and sliced tomatoes.*

*Selection of breads, rolls, and appropriate condiments*

*Assorted Wraps of Ham, Turkey, Roast Beef, Cheddar, Provolone, American, Swiss Cheeses, fresh lettuce and tomatoes prepared in flour, tomato, and spinach wraps*

## ***DESSERT***

*Assorted Dessert Bars*

*Coffee, Tea, Iced Tea and Soft Drinks*

*Per Person Price (not inclusive of tax & gratuity)*

***\$21.95***



# ***Wyncote Plated Lunch***

## ***Pg. 1***



### ***FIRST COURSE*** (choice of one)

#### ***Rigatoni Pasta a la Vodka***

Rigatoni tossed with mushrooms and broccoli in a vodka tomato cream sauce

#### ***Penne Pasta Kinsale***

Penne pasta with cherry tomatoes, garlic and basil sautéed in olive oil, topped with mozzarella

#### ***Stuffed Shells***

Jumbo pasta shells stuffed with Chef's seasoned ricotta, smothered in authentic red sauce, and topped with shredded mozzarella

### ***SECOND COURSE*** (choice of one)

#### ***Petit Wedge***

Small iceberg wedge topped with bacon, tomatoes, bleu cheese crumbles, drizzled with bleu cheese dressing

#### ***Seasonal Mixed Greens Salad with choice of dressing***

#### ***Classic Caesar Salad***

#### ***Wild Mushroom Soup***

#### ***Lobster Bisque***

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# *Wyncote Plated Lunch*

## *Pg. 2*



*ENTRÉES* (Choice of one)  
*Chef's choice Seasonal Fish*

*Chef's Choice Roasted or Stuffed Chicken, with Seasonal Garnishes*

*New York Strip Steak*

*8oz center cut steak grilled to perfection topped with brandy peppercorn sauce*

*Shrimp Scampi*

*Jumbo shrimp, garlic, butter over linguini, served with garlic bread*

*Lunch served with chef's seasonal vegetable, starch, baked rolls, and butter*

*DESSERT* (choice of one)  
*Assorted Cake Selection*

*Coffee, Tea, Iced Tea, Soft Drinks*

*Per Person Price (not inclusive of tax & gratuity)*  
*\$34.95*





# ***Plated Dinner Pg 1***

*(No Minimum Required)*

## ***FRESH SEASONAL FRUIT AND CHEESE DISPLAY***

### ***FIRST COURSE*** (Choice of one)

*Wild mushroom soup*

*Lobster Bisque*

### ***SECOND COURSE*** (Choice of One)

*Classic Caesar Salad*

*Mixed Greens Salad*

*Strawberry and Spinach Salad*

*Fresh spinach, strawberries, red onion, feta cheese, raspberry vinaigrette*

*Wedge Salad*

*Crisp iceberg wedge topped with bacon, tomatoes, bleu cheese crumbles,  
and bleu cheese dressing*





# ***Plated Dinner Pg 2***



***ENTRÉES*** (Choice of two)

***Chef's Seasonal Choice Fish***

***Roast Stuffed Breast of Chicken***

Breast of chicken stuffed with provolone cheese, spinach and proscuitto, topped with olive oil and light bread crumbs, baked and finished with a beurre blanc

***New Strip Steak***

9 oz center cut steak grilled to perfection topped with garlic butter and crispy onions

***Chef's Crab Cakes***

Chef's recipe super lump prepared in house herbs and seasonings broiled to Perfection

***Stuffed Shrimp***

Jumbo shrimp stuffed with a creamy crab imperial

***Dinner served with chef's seasonal vegetable, starch, baked rolls, and butter***

***DESSERT*** (choice of one)

***Choice of Assorted Gourmet Cakes***

***Coffee , Tea, Iced Tea and Soft Drinks***

***Per Person Price (not inclusive of tax & gratuity)***

***\$51.95***



# ***Buffet Dinner Pg 1***

*(No Minimum Required)*

## ***FRESH SEASONAL FRUIT AND CHEESE DISPLAY***

***SOUP*** (Choice of one)

***Wild mushroom soup***

***Lobster Bisque***

***SALAD*** (Choice of one)

***Classic Caesar Salad***

***Seasonal Mixed Greens Salad***

***Petit Wedge***

***PASTA*** (Choice of one)

***Stuffed Shells***

*Jumbo pasta shells stuffed with chef's seasoned ricotta, smothered in an authentic red sauce, topped with mozzarella cheese*

***Rigatoni Pasta a la Vodka***

*Rigatoni tossed with seasonal vegetables in a vodka tomato cream sauce*

***Penne Pasta Kinsale***

*Penne pasta with cherry tomatoes, garlic and basil sautéed in olive oil, topped with mozzarella*



# ***Buffet Dinner***

***Pg 2***



***ENTRÉES*** (Choice of two)

***Roast Top Sirloin***

*Roasted top sirloin of beef prepared medium rare to medium (unless requested otherwise) finished with au jus and horseradish sauce*

***Roasted Pork Loin***

*Tender pork loin slow cooked, and finished in an apple-brandy sauce*

***Chef's Seasonal Choice Fish (additional \$4 per person)***

*served with rice and citrus beurre blanc sauce*

***Roast Stuffed Breast of Chicken***

*Breast of chicken stuffed with roasted red peppers, provolone cheese, spinach and prosciutto, topped with olive oil, baked and finished with a balsamic glaze*

***Served with Chef's selection of seasonal vegetable and starch rolls, and butter***

***DESSERT***

*Viennese Table*

*Chef selection of gourmet pastries, petite fours, cakes and other house desserts*

***Coffee, Tea, Iced Tea, and Soft Drinks***

***Per Person Price (not inclusive of tax & gratuity)***

***\$39.95***



# ***Wyncote Butlered Hors d'oeuvres***



*(Minimum of 30 people required)*

## ***COLD***

*Curried Chicken Salad*, red grapes, mango chutney, arugula, flatbread

*Shrimp Cocktail*, chilled shrimp, spicy remoulade, citrus cocktail sauce

*Caprese Bruschetta*, fresh mozzarella, tomato, basil, olive oil, vinegar, sea salt, grilled bread

## ***HOT***

*Malibu Coconut Shrimp*, jumbo shrimp, funnel cake batter, fresh coconut, pineapple rum sauce

*Bacon wrapped Scallops*, sea scallops, pecan smoked bacon, red pepper aioli

*Brie Chambord*, Danish Brie, raspberry, puff pastry, balsamic berry gastrique

*Beef or Chicken Satay*, Asian style marinade, spicy apricot dipping sauce

*Vegetable Spring Rolls*, Oriental shredded vegetables, crispy rice paper wraps, sesame ginger sauce

*Stuffed Mushrooms*, local mushrooms stuffed with Chef's crab imperial

*Mini Crab Cakes*, super lump crab, old bay aioli, lemon, panko bread crumbs, remoulade sauce

*Spanakopita*, baby spinach, feta cheese, nutmeg, phyllo pastry

*Filet en croute*, beef tenderloin tips, duxelle, aged goat cheese, puff pastry, rosemary demi

***Choice of 4 selections at \$18.00 per person (first hour)***

***2 Hours— \$22 per person***

***3 Hours— \$28 person***

*For additional hours, please inquire*



# ***Premium Rehearsal Dinner Menu***

*(Minimum of 25 people required)*



## ***Complimentary Cheese, Fruit, Cracker Display***

### ***SOUP OR SALAD*** (choose one)

#### ***Soups***

Cream of mushroom soup  
Vegetable Minestrone  
Lobster Bisque

#### ***Salads***

Petit Wedge  
Caesar salad  
Spring mix salad

### ***APPETIZER*** (choose one)

#### ***Grilled Argentina prawns***

Sriracha Chili beurre blanc

#### ***Tuna Tostada***

Spicy tuna with sesame Miso dressing

#### ***Mai Tai Scallops***

Sea scallops broiled and skewered, served with Mai Tai glaze

#### ***Filet en croute***

Seasoned filet tips prepared in puff pastry

### ***ENTREES*** (choice of two)

#### ***New York Strip***

Grilled New York Strip topped with sliced baby Portobello mushrooms, drizzled in a rosemary demi-glaze

#### ***Stuffed Chicken Florentine***

Chicken breast, baby spinach, sun-dried tomatoes, shallots, lemon veloute

#### ***Shrimp Scampi***

Sautéed Jumbo shrimp, olive oil, garlic, lemon, fresh herbs, tomato, spaghetti, Asiago cheese

#### ***Mushroom Risotto***

Local mushrooms sautéed with shallots, white wine, and herbs, mixed with Arborio rice

### ***DESSERT***

***Cheesecake or Chocolate Cake***

***Price Per Person (not inclusive of tax or gratuity)***

***\$49.95***



# ***Bridal or Baby Shower Menus***



*(Minimum of 25 people required)*

## ***Buffet Option***

***SOUP*** (Choice of one)

*Vegetable Minestrone*

*Cream of Mushroom*

*Lobster Bisque*

***SALADS*** (Choice of two)

*Caesar Salad - Mixed Green Salad - Pasta Salad*

*Potato Salad - Fruit Salad - Asian Noodle Salad - Coleslaw*

***ASSORTED WRAPS*** (Choice of two)

*Chicken Salad - Tuna Fish Salad - Honey Ham*

*Roast Beef - Roast Turkey Breast*

***ASSORTED TEA SANDWICHES*** (Choice of two)

*Egg Salad - Chicken Salad - Tuna Salad - Cucumber & Herb Cream Cheese*

*Smoked Salmon - Seasonal Options*

***CHEF'S QUICHE*** (choice of one)

***DESSERT***

*Assorted Selections if needed*

***BEVERAGES***

*Coffee, Tea, Iced Tea, and Soft Drinks*

*Per Person Price (not inclusive of tax & gratuity)*

***\$24.95***



# Bar Services



Please note: CASH BAR Set up Fee = \$50.00  
(groups of 30ppl to 150ppl)

## Beer and Wine Selections

One Hour Open Bar --- Beer (domestic) and Wine	\$10.00 per person
Beer (premium) and Wine	\$12.00 " "
Two Hour Open Bar --- Beer (domestic) and Wine	\$14.00 per person
Beer (premium) and Wine	\$16.00 " "
Three Hour Open Bar --- Beer (domestic) and Wine	\$18.00 per person
Beer (premium) and Wine	\$20.00 " "
Four Hour Open Bar --- Beer (domestic) and Wine	\$20.00 per person
Beer (premium) and Wine	\$22.00 " "

Wines will be House selections of Chardonnay, Pinot Grigio, White Zinfandel,  
Merlot., Pinot Noir and Cabernet  
(Additional charges may apply for "Special Request Wines")

## FULL SERVICE BAR

Premium Bar Selections would include:

Liquor: Absolute Vodka, Stolli Vodka, Tangueray Gin, Seagrams Seven,  
Crown Royal Whiskey, Jim Beam Whiskey, Dewars Scotch,  
Captain Morgan's Rum, Jose Cuervo Tequila, Kahlua,  
Peachtree Schnapps, Amaretto

House Wine: Chardonnay, Pinot Grigio, White Zinfandel, Merlot,  
Pinot Noir, Cabernet

Bottled Beer: Domestic: Coors Light, Budweiser, Miller Lite, Yuengling Lager  
Premium: Heineken, Amstel Light, Corona

	<u>House</u>	<u>Premium</u>
One Hour Open Bar	\$14.00	\$18.00 per person
Two Hour Open Bar	\$18.00	\$20.00 per person
Three Hour Open Bar	\$20.00	\$22.00 per person
Four Hour Open Bar	\$22.00	\$25.00 per person

Note: Prices stated are subject to change at any time.

