



West Chester Golf and Country Club

Wedding Package

Includes:

5 Hour Reception

4 Butlered Hors Du Oeuvres

Tabled Crudites & Cheese Display

*4 Hour Standard Open Bar
(Bar will close during Dinner Service)*

Three Course Served Dinner

Champagne Toast

Maitre'd Service

Room Rental

Complete skirting and linen of all Stations and Tables

Votive Candels, Decorative Trees, White or Black Chair Covers

Lori Lesyk - Clubhouse Manager

[*llesyk@westchestercc.net*](mailto:llesyk@westchestercc.net)

610-696-0150 Ext. 19

Hors Du Oeuvres

*International Cheese, Fruit, and Cracker Display
with Roasted & Fresh Vegetables and Hummus*

Butlered Hors Du Oeuvres (choice of 4)

Hot Selections

*Chicken Cordon Bleu Bites
Scallops wrapped in Bacon
Spinach and Bleu Cheese Stuffed Mushrooms
Mushrooms stuffed with Crabmeat
Duck Potstickers
Cocktail Franks in Puff Pastry
Petit Crab Cakes
Brie and Raspberry Tartlets
Shrimp Spring Rolls
Vegetable Spring Rolls
Ale Battered Shrimp
Swedish Meatballs
Concannon Balls*

Cold Selections

*Tomato Bruschetta
Smoked Salmon Canapes with Herb Cream Cheese
Shaved Beef Crostini with Garlic Horseradish Aioli
Proscuitto wrapped Asparagus
Caprese Skewers with a Balsamic Glaze
Melon wrapped in Proscuitto
Fig, Walnut & Goat Cheese Crostini*

Dinner Selections

Sit Down
(35 Guest Minimum)

Choice of one:

Mixed Greens Salad
Classic Caesar Salad
Signature Wedge Salad
Fresh Fruit Cup
Italian Wedding Soup
Cream of Broccoli and Cheddar
Wild Mushroom Bisque

Entrée Selections ***(Choice of Two)***

**** \$100.00pp Inclusive of Tax and Gratuity ****

Pork Medallions

Grilled Pork Medallions with Caramelized Apples and a Dijon Cream Sauce.

Tuscan Chicken

Stuffed Breast of Chicken with Sun-Dried Tomatoes, Basil, and Prosciutto, lightly breaded and finished in Marsala Cream.

Chicken Bruschetta

Grilled Marinated Chicken Breast topped with Fresh Tomato Bruschetta and Melted Mozzarella Cheese.

Roasted Atlantic Salmon Imperial

Atlantic Filet of Salmon topped with Crab Imperial and finished with a Lemon Caper Butter.

Grilled Vegetable Napoleon

Grilled Zucchini, Yellow Squash, Peppers, Red Onion, Fresh Mozzarella all drizzled with Balsamic glaze and Fresh Herb Olive Oil.

*** \$110.00pp Inclusive of Tax and Gratuity ***

Filet of Flounder Stuffed with Crabmeat

Fresh Atlantic Flounder Stuffed with Crab Imperial, Baked and topped with a White Wine Butter Sauce.

Veal Marsala

Tender Veal Medallions Sauteed with Mushrooms in a Marsala Wine Sauce.

Roasted 8oz. Filet Mignon

Sliced and served in a Cabernet Demi-Glace and Roasted Mushroom Blend.

Jumbo Lump Crab Cakes

Two Maryland Style Crab Cakes Baked and topped with Beurre Blanc Sauce.

NY Strip Steak

10oz. NY Strip Steak topped with Red Wine Demi-Glace.

Surf and Turf

Petit Filet (5oz.) topped with a Red Wine Demi-Glace paired with Cold Water South African Lobster Tail.

Market Price

Combination Dinner Plates

***Let us design a menu with your favorites!
(Choice of One)***

*Choice of Chicken and Choice of Crab Cake or Stuffed Shrimp
Roasted Tenderloin and Choice of Crab Cake or Stuffed Shrimp
Petit Filet (5oz.) and Choice of Crab Cake or Stuffed Shrimp*

*All Entrees are served with Warm Rolls and Butter
Coffee, Tea, Iced Tea, and Lemonade are included*

Accompaniments

Vegetable Choices (Choose One)

*Steamed Broccoli
Roasted Asparagus
Ratatouille
Italian Green Beans with Roasted Red Peppers
Steamed Fresh Medley of Seasoned Vegetables*

Starch Choices (Choose One)

*Roasted Fingerling Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf
Scalloped Potatoes
Basil Cream Risotto*

Desserts (Choose One to be served with your Cake)

*Chocolate Mousse Cup
Chocolate Covered Strawberry
Fresh Assorted Berries*

Dessert Stations – Additions to Package

Flambe Station

*Your choice of Bananas Foster or Cherries Jubilee served over Vanilla Ice Cream
\$6pp*

Fondu Station

*White and Milk Chocolate Mini Fondu Fountains served with Strawberries, Bananas, Pretzels,
Pound Cake, & Marshmallows
\$7pp*

Viennese Dessert Table

*Assorted dessert minis and pastries
\$8pp*

Cocktail Reception Stations
(Additional Cost)
1 Hour During Cocktails

Sushi Presentation

An assortment including California, Tuna, Vegetable, Spicy Tuna, and Salmon
Served with Soy Sauce, Pickled Ginger, and Wasabi
Market Price

Raw Bar

Shucked Oysters, Little Neck Clams, & Shrimp Cocktail
Served with Cocktail Sauce and Lemon Wedges
\$12pp

Tuscan Antipasti

Assorted Bruschetta, Calamari Salad, Aged Provolone, Asiago, Fresh Mozzarella,
Grilled Vegetable Display, Hard Sausages, Pepperoni, Mixed Olives, Roasted Peppers
\$10pp

Enhancements

Ice Sculpture
Market Price

Chair Sashes/ Specialty Linens/ Chiavari Chairs
Market Price

General Information

Banquet Menu Selections

The West Chester Golf and Country Club staff is prepared to provide for your dining and entertainment needs. Our function rooms and outdoor spaces are versatile and are designed to fulfill the most discriminating tastes.

We would be happy to assist you in selecting menu items and arrangements or to plan a menu especially for you. Unfortunately, we cannot allow food or beverage of any type to be brought to the Club for service at a planned function. To ensure a successful function, we request that you provide us with your menu selections, room arrangements, and other details at least (4) weeks prior to your function date.

Guarantees, Deposits, and Minimums

A non-refundable \$500.00 deposit is required for all Weddings to reserve the facilities and confirm the date and time. The West Chester Golf and Country Club reserves the right to accept other inquiries that coincide with your date until the deposit is received. We require a final attendance guarantee no later than (3) business days (72 hours) prior to your function. If no final guarantee is received at this time, we will consider the number indicated on the function contract to be the correct and guaranteed number of guests, and charge accordingly. The guarantee is not subject to reduction after the three (3) day deadline. Billing will be for the final guarantee OR the total number of guests/meal served, whichever is higher.

It is always unfortunate when plans change and events must be cancelled. If the unexpected does happen and you must cancel less than four weeks from the scheduled event date, the customer is responsible for the planned charges less any deposit received.

Beverage Service

We offer a complete selection of beverages and wines to compliment your function. The Liquor Control Board regulates the sale of alcoholic beverages and we are required to abide by their regulations. Therefore, we must enforce the following policies: no alcoholic beverages may be brought onto the property from an outside source for consumption or raffeling purposes; all alcoholic beverages must be dispensed by Country Club employees; and no alcoholic beverages will be served to persons under the age of twenty-one (21). Two forms of identification are required for proof of age.

Credit Arrangements

The balance is due in full by cash, credit card (4% service fee for credit card), or check 1 week prior to your event. Please make checks payable to West Chester Golf and Country Club. West Chester Golf and Country Club will provide ALL food and beverage for your event with the exception of a specialty cake.