



Jericho National Golf Club

Elegant Wedding Reception Package

*Congratulations on your **Engagement** and thank you for considering Jericho National Golf Club for your Wedding Celebration! A hidden gem nestled on Jericho Mountain in the heart of historic Washington Crossing. The Ballroom possesses the most breathtaking panoramic view of the rolling Bucks County Countryside. When you host your Wedding at the **Ballroom at Jericho National**, you are the exclusive event during reception. We provide unparalleled service. Let our expert team plan the wedding of your dreams with memories to last a lifetime. Jericho National Golf Club is the perfect venue for your special day.*

\$150 Plated Dinner Package

inclusive of Tax and Service Charge

Five Hour Open Bar, Signature Drink, Champagne Toast

Cocktail Hour to include:

Choice of Eight (8) Passed Hors d'oeuvres

Pasta Station

Stationary Cold Display

Action or Carving Station of your choice

Dinner Service includes:

Three Course Meal

Custom Designed Wedding Cake

Plated Mini Pastries One per Table

Hot and Cold Beverage Station

PLUS

Floor Length Linen in White or Ivory

Outside Patio overlooking Jericho National Golf Club

Bridal Suite with Imported Cheese and Fruit Plate and a Bottle of Bubbly!

Personal Attendant for the Bride and Groom



“Bucks County’s Best Kept Secret”

Cocktail Hour

(Included with All Wedding Packages)

Butler Passed Hors d’ Oeuvres (Select Eight)

HOT

- **Philly Cheese Steak Egg Rolls**
with Sriracha Ketchup
- **Black Pepper Pastry Franks**
Wrapped Beef Dogs
- **Baked Brie & Raspberry**
in Filo
- **Mini Crab Cakes**
with Pickle Remoulade
- **Coconut Encrusted Shrimp**
with Sweet and Sour Sauce
- **Mini Beef Wellington**
Filet Mignon and Wild Mushrooms
- **Spanakopita**
With Spinach and Feta Cheese
- **Grilled Cheese Triangles**
with Tomato Bisque Shooter
- **Crispy Mac and Cheese Bites**
with Sweet Tomato Concasse
- **Beef Slider Burger**
with Applewood Bacon Jam and Cheddar Cheese
- **Chicken Lemongrass Potstickers** With
Ginger Soy Sauce
- **Sesame Crusted Chicken** with Sweet
Chili Thai Sauce
- **Potato Latkes**
with White Truffle Cream

*GLUTEN FREE

- GF***Scallops Wrapped in Bacon**
with Vanilla Bean Butter
- GF***Surf & Turf Satay** with Filet,
Shrimp Lemon Pepper Butter
- GF***Stuffed Mushrooms** with Crab
Imperial

COLD

- GF***Smoked Salmon Salad**
with cucumber coin GF
- ***Sesame Crusted Ahi Tuna** with
Wasabi Sweet Soy in a Wonton Cup
- GF***Prosciutto** wrapped melon and
wrapped asparagus
- GF***Gazpacho Shooter** garnished with
sour cream
- GF***Lobster Deviled Eggs** garnished
with fresh lobster
- GF***‘The Skewer’** with Mozzarella &
Cherry Tomato, Extra Virgin Olive Oil &
Balsamic Drizzle
- GF***Shrimp Cocktail Shooters**
Jumbo Shrimp with Cocktail Sauce
- **Mini Portabella Tart** with Goat
Cheese, Caramelized Mushrooms,
Balsamic Syrup
- **Filet Mignon Crostini** with Truffle
Aioli, Pickled Red Onion



Pasta Station Select 2

Penne ala Pollo- Tossed with blush Alfredo and grilled chicken

Fusilli Primavera- Assorted garden vegetables tossed with pesto cream sauce

Rigatoni Carbonara- Rigatoni with baby peas, crispy prosciutto, and Alfredo sauce

Penne ala Vodka- Tossed with garlic chicken and vodka blush sauce

Gemelli Bolognese- Topped with tomato meat sauce and a dollop of ricotta cheese

****All accompanied with garlic cheese bread, grated Parmesan cheese, shaved Parmesan cheese, and pepper flakes*

Stationary Displays (Select Two)

Imported Cheese & Fruit Station

Selection of Fresh Seasonal Fruit, including Honey Dew, Cantaloupe, Pineapple and fresh Strawberries.

Brie Cheese, Sharp Cheddar Cheese, Pepper Jack, Swiss Cheese, Sharp Provolone

Stationary Vegetable Crudité'

Selection of Fresh Seasonal Vegetables including Carrots, Celery, Cucumber, Cauliflower, Broccoli and Grape Tomatoes; Ranch and Balsamic Dipping Sauces

Mediterranean Station

Bruschetta and Kalamata Olive Salad, Traditional Hummus, Roasted Red Pepper Hummus, Herb Hummus, Marinated Sun Dried Tomatoes, Pita Chips & Crostini

Antipasto Station

Prosciutto Di Parma Imported , Sopressata Salami, Genoa Salami, Capicola, Pesto Tossed Fresh Mozzarella, Sharp Provolone, Pepperoncini, Assorted Olives, Sundried Tomatoes, and Roasted Red Peppers



Carving or Action Station (Select One)

Top Round of Beef
with horseradish sauce and
Soft Rolls

Whole Faroe Island Salmon
Cucumber Salad and
Green Goddess Dressing

Free-Range Turkey
with Cranberry Relish and
Candied Yams / Soft Rolls

Southwestern Station

Shredded BBQ chicken, picadillo beef, peppers, lettuce, hard and Soft shell tacos, veggie quesadillas, tri-color corn tortilla chips, guacamole, sour cream, pickled jalapenos, fresh salsa, flour tortilla wraps

Macaroni and Cheese Bar

*Macaroni, cheddar cheese, Alfredo cheese sauce with toppings:
Pulled beef short ribs, diced buffalo chicken, stewed tomatoes, chopped bacon, jalapeno peppers, cracker crumbs, chopped seafood and wild mushrooms*

Mashed Potato Bar and Potato Skins

Potato skins, mashed potatoes accompanied with sour cream, mushrooms, bacon, broccoli, cheddar cheese, and filet tips, Bourguignon and cheese sauce

Pan Asian Station

(Choose two) General Tso's chicken, Spicy orange crispy beef, Shrimp Szechuan, Chicken & broccoli, or Mongolian Beef Includes vegetable lo-mein, assorted dim sum, fried rice

Slider Station

(Choose two) Buffalo Chicken Sliders with a pickle and Bleu Cheese dressing, Hamburger Sliders with lettuce, tomato, onions or Pulled Pork with Cole slaw

French Fry Bar

*(Choose two) Tater Tots, Steak, Waffle, Crinkle-Cut Sweet Potato or Shoestring
Shredded Cheddar, Shredded Parmesan Cheese, Cheese Whiz, Sour Cream, Bacon, Frizzled onions, Sriracha, Old Bay and Ketchup*

Bacon Bar (Add \$5 per guest)

Mini BLT bites, bacon corn waffles, bacon maple strawberry, chocolate dipped bacon, BBQ double thick bacon strips, chicken wrapped in bacon stuffed with bacon and corn bread. Don't forget the bacon mac and cheese!



Plated Dinner Package

**Fresh Crisp Salad followed by choice of 2 superbly prepared Entrées*

Served with Seasonal Vegetable, Starch and Rolls with Butter.

First Course (Select One)

Jericho Salad

*Mixed Greens, Dried Cranberries,
Sunflower Seeds, tossed with Champagne Vinaigrette.*

Garden Salad

*Fresh Field Greens, Cucumber, Grape Tomatoes, Carrots,
Balsamic Vinaigrette*

Traditional Caesar Salad

*Crisp Romaine, Shaved Romano,
House made Garlic Croutons, Caesar Dressing*

Entrée Course (Select Two)

Chef Recommends Jericho Mashed Potatoes

Poultry

GF Chicken Marsala - *French cut chicken breast served with an exotic blend of mushrooms. Sautéed in Marsala wine and finished with demi glaze and European butter*

GF Chicken Margherita - *French cut chicken breast stuffed with homemade mozzarella cheese, plum tomatoes and fresh basil, with Blush Rosa sauce*

GF Chicken Francaise - *Egg battered chicken breast, sautéed in fresh garlic, fresh lemon, and white wine. Topped with Gruyere cheese and finished with a pan sauce.*

GF Stuffed Chicken Breast- *With spinach, gorgonzola cheese, sundried tomatoes, and Prosciutto, finished with a tomato cream sauce*



From the Sea

Chef Recommends Jericho Mashed Potatoes

GF Faroe Island Salmon Bruschetta - *diced tomato, onion, garlic, and basil with balsamic glaze*

GF Stuffed Flounder - *stuffed with crab imperial, finished with Hollandaise sauce*

GF Salmon Piccata - *with a white wine, lemon-caper butter sauce*

GF Caramelized BBQ Salmon - *with a whole-grain mustard sauce*

Meat Entrée

Chef Recommends Jericho Mashed Potatoes

GF Chateaubriand - *the classic sliced beef tenderloin with a port wine reduction sauce*

GF Slow Braised Beef Short Ribs - *Karamoor Estate Wine Braised, Slow Roasted Short Ribs*

GF London Broil - *Marinated Beef Sirloin, Broiled until Med-Rare, Served with Onion and Mushroom Sauce*

GF Pan Seared Filet Mignon - *served with sautéed exotic blend of mushrooms, Finished with a demi-glace*
\$16 per person additional

Vegetarian Selections (Select One)

Vegetable Napoleon

Grilled Bell Pepper, Onion, Portabella Mushroom, Zucchini, Yellow Squash, Sautéed Spinach and Roasted Potatoes

Ratatouille Polenta Stack's

Sliced Polenta and Eggplant surrounded by a Ratatouille of Zucchini, Yellow Squash, Orange Bell Pepper, Fire-Roasted Diced Tomatoes

Quinoa & Spinach

Stuffed Tomato, Olives, Quinoa, and Spinach with Feta Cheese



Vegetable Selection (Select One)

Haricots Verts and Roasted Red Pepper

Steamed Haricots Verts, Tossed in Olive Oil Kosher Salt, and Fresh Black Pepper and Roasted Red Peppers

Seasonal Mixed Vegetables

Sautéed Julienned Yellow and Green Squash, Red Pepper, Carrots & Edamame

****Fresh Asparagus & Baby Carrots**

*Steamed Asparagus and Carrots
Seasoned with Olive Oil, Kosher Salt, and Fresh Black Pepper
\$2 per person*

Starch Selections (Select One)

Wild Rice Pilaf

Slow Cooked Long Grain and Wild Rice with Fresh Herbs and Aromatics

Scallop Potatoes Au Gratin

*Thinly sliced Potatoes simmered in Cream,
Garlic and Fresh Herbs with Gruyere Cheese*

Roasted Fingerling Potatoes

Tossed in Olive Oil and Fresh Herbs

Jericho Mashed Potatoes

Made with Cream and Butter

After Dinner Display

Custom Wedding Cake - Coffee, Decaf, Teas, Iced Tea and Water.

A Plate of Assorted Mini Pastries, Cookies, Brownies & Lemon Squares One per Table

**Buffet Dinner Package also available at
\$155 per person, inclusive of tax & Service Charge***



Bar Package

Wedding Bar Package

Vodka: Tito's, Absolut, Buddy's Vodka

Gin: Beefeaters, Tanqueray

Tequila: Jose Cuervo Gold, Margaritaville Tequila

Scotch: Johnny Walker Red, Dewars

Rum: Bacardi Superior, Captain Morgan, Malibu

Whiskey: Seagram's 7, V/O, Jack Daniels

Bourbon: Jim Beam, Southern Comfort

Misc. Liquors: Sweet Vermouth, Dry Vermouth, Peach Schnapps,
Triple Sec, Baileys, Kahlua, Sambuca, Amaretto

Beer: Coors Light, Corona, Goose Island
(Other options also available)

Wine: KARAMOOR Estate
Dio Chardonnay, Pinot Gris, Merlot, Cabernet Franc



***Enhancements to Any of Our
Wedding Packages/Cocktail Hour**

*There is a \$125.00 charge per chef attendant required**

Beef Sirloin Carving (Chef Assisted)

*Carved Beef Sirloin with Choice of Horseradish Cream or Roasted Garlic Aioli
\$8 per person*

Mac & Cheese (Chef Assisted)*

*Traditional Mac and Cheese with Creamy Cheddar Cheese Sauce
Lobster Mac and Cheese Boursin
Mac & Cheese with Herbed-Panko Bread Crumb Topping
\$7 per person*

Risotto (Chef Assisted)*

*Italian Arborio Rice and Selection of Ingredients;
Maryland Lump Crab, Asparagus, Mushrooms, Chives, Tomato
\$7 per person*

Beef Tenderloin Carving (Chef Assisted)*

*Carved Beef Tenderloin with Choice of Horseradish Cream or
Roasted Garlic Aioli Served with Sliced Baguettes
\$8 per person*

Cheese & Fruit Display

*A Selection of Assorted Imported and Domestic Cheeses
With Fresh Seasonal Fruits, Dried Fruits, Assorted Nuts, Assorted Artisanal Breads
and Flatbreads
\$4 per person*

Mediterranean Display

*Bruschetta and Kalamata Olive Salad, Traditional Hummus, Roasted Pepper
Hummus, Marinated
Fresh Mozzarella, Sun Dried Tomatoes, Assorted Pita Breads & Crostini
\$5 per person*

Antipasto Display

*Prosciutto, Soppressata, Capicola, Pesto Tossed Fresh Mozzarella, Pepperocini
Assorted Olives, Sundried Tomatoes, and Roasted Red Peppers
\$7 per person*

Raw Bar Display

*Oysters, Clams, Shrimp,
Oyster Crackers, Fresh Lemon Wedges,
With Cocktail and Mignonette Sauce
\$20 per person*

Assorted Sushi Rolls 100 Pieces \$450

Enhancements



****For An Extra Sweet Ending**

Ice Cream Sundae Bar

*Vanilla and Chocolate Ice Cream, M&Ms, Oreos, Sprinkles,
Cherries, Whip Cream, and Chocolate, Butterscotch and Caramel Sauces*
\$8 per person

Viennese Display

*Assorted Cookies, Brownies, Lemon Bars,
Chocolate Covered Strawberries, Profiteroles, Cannoli*
\$10 per person

Waffles & Ice Cream

*With Whipped Cream, Strawberries, Chocolate Sauce,
Butterscotch & Caramel*
\$8 per person

Ice Cream Sandwich Bar

*Assorted Cookies, Vanilla and Chocolate Ice Cream,
Sprinkles & Chocolate Chips*
\$6 per person

Philly Soft Pretzel and a Bottle of Spring Water

Assorted Mustards
\$3.50 per person

Additional Items

*remony Fee starting at \$1,000 plus tax for a 30 minutes service for up to 125
people and \$10 per person for over 125 people.*

*Chivari Chairs \$12.00 per chair plus 6% tax
(Subject to change based on current rates-minimum rental 125 chairs)*

Use of the Bridal Suite more than 2 hours prior to start time fee is \$125 per hour

*Make your event exclusive. Purchase the Saturday afternoon slot for an additional
\$25.00 Per Person plus tax.*

****All enhancements, upgrades and additions are subject to 6% Sales tax and 22%
service charge.**

***The Service Charge is a fee applied to food, beverage or other applicable goods or
services. The service charge is not a Gratuity or Tip. Jericho Service Staff is paid an
hourly wage and receives a portion of the Service Charge. The host or guest may
voluntarily add an addition gratuity for service staff employees.**



You Belong Here!



11

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