



WEST CHESTER GOLF AND COUNTRY CLUB

BANQUET PACKAGE

Our package includes...

WELCOME TO WEST CHESTER GOLF AND COUNTRY CLUB

West Chester Golf and Country Club's stately surroundings, exquisite cuisine, and exceptional service are the foundation you have envisioned. WCG&CC provides natural, scenic beauty that affords a wonderful backdrop for a truly memorable experience.

From the first visit to the culmination of your perfect occasion, Event Coordinator, Amanda Hanuschek, will guide you through your special affair. We help you create flawless events that represent your own personal style- no request is too big, and no detail is too small.

Our elegantly appointed facilities and our meticulously landscaped grounds are the perfect canvas for your special event.

Thank you for considering our amenities and services. We assure you that every detail and desire will exceed your every expectation.

Banquets@westchestercc.net
or
610-696-0150, 121

GENERAL PRICING

Deposit

If and when you're ready to book with us, we require a \$250.00 deposit for our Ballroom and a \$350.00 deposit for our Grille Room. This will come off of your final invoice.

Room Fee

You have your event space for 3 hours for a charge of \$100.00. You may go over our 3-hour limit with an additional \$100.00 per hour.

Tax and Gratuity

20% gratuity and 6% sales tax are added onto your final invoice.

Breakfast and brunch Buffets

CONTINENTAL

Assorted Fresh Baked Muffins
Danish & Sweet Rolls
Bagels with Cream Cheese
Fresh Fruit of the Season (GF)
Assorted Fruit Juices
Coffee & Tea Service

\$15.00 Per Person

THE ASHBRIDGE BREAKFAST BUFFET

Assorted Fresh Baked Muffins
Danish & Sweet Rolls
Bagels with Cream Cheese
Fresh Fruits of the Season (GF)
Scrambled Eggs (GF)
French Toast with Warm Syrup
Home Fried Potatoes
Sausage and Bacon (GF)
Assorted Fruit Juices
Coffee & Tea Service

\$25.00 Per Person

GF = Gluten Free

WEST CHESTER BRUNCH

Choice of Caesar or House Salad (GF)
with 2 Dressings

Choice of Seasonal Vegetable Medley (GF)
or Rice Pilaf

Choice of Chicken Bruschetta with Goat Cheese (GF)
or fish & Steak

\$34.00 Per Person

Omelet Station \$10.00 pp

Carving Station \$14.00 pp

Plus a \$125.00 Attendant Fee

GF = Gluten Free

All items subject to a 20% service charge & 6% PA sales tax.

PLATED LUNCH

Served Until 4:00pm

These luncheon items include your choice of:
Homemade Soup or House Salad or Caesar Salad
French fries or potato chips
Warm Rolls and Butter,
Coffee, Hot Tea, Iced Tea, Lemonade, and Water

Soup

Seasonal Soup Du Jour

Salads

House Salad (GF)

Tomatoes, Cucumbers, Shredded Carrots, & Assorted Dressing

Traditional Caesar

Romaine Hearts, Croutons, Parmesan Cheese, tossed with Caesar Dressing

Sandwiches

Choose 2:

New York Special

Layers of Peppered Pastrami, Russian Dressing, Swiss Cheese and Coleslaw on
Grilled Rye Bread.

\$18.00

Crispy Chicken Wrap

Breaded Chicken, Lettuce, Tomatoes, Cheddar Cheese, Honey Mustard Dressing
on The Side.

\$18.00

Chicken Caesar Wrap

Grilled Marinated Chicken Breast set atop Fresh Crisp Romaine Lettuce tossed
with Caesar Dressing and finished with Fresh Grated Parmesan Cheese in a warm
Flour Tortilla.

\$18.00

Cobb Salad

Iceberg, Lettuce, Cucumbers, Cherry Tomatoes, Hard Boiled Egg, Crumbled Bleu
Cheese, Bacon, Avocado.

\$18.00

GF = Gluten Free

Lunch Entrée Selections

These luncheon items include your choice of:

Homemade Soup or House Salad

Chef's Choice of Starch & Vegetable

Warm Rolls and Butter

Coffee, Hot Tea, Iced Tea, Lemonade, and Water

Choose 2:

Panko Breaded Shrimp

Jumbo Shrimp with Citrus Aioli served over Bell Pepper Rice Pilaf.

\$26.00

Chicken Caprese

Sautéed Breast of Chicken Finished with Tomatoes, Fresh Basil & Garlic oil.

\$24.00

Pork Medallions

Char Grilled & Served with au poivre.

\$28.00

Petite Sirloin Steak

Grilled 8 oz. Sirloin Steak Topped with Mushroom Demi.

\$32.00

Salmon

Baked Atlantic Salmon Served with Rice & Seasonal Vegetables.

\$28.00

GF = Gluten Free

Entrées Continued:

WCG&CC Signature Crab Cakes

Two Maryland Style Lump Crab Cakes Sautéed to a Golden Brown. Finished with Citrus Aioli.

\$34.00

Cobb Salad

Grilled Chicken, Iceberg, Lettuce, Cucumbers, Cherry Tomatoes, Hard Boiled Egg, Crumbled Bleu Cheese, Bacon, Avocado.

\$20.00

Dessert Station or Plated Dessert:

(Choose 1)

Fresh Baked Cookies & Brownies

Chocolate Cake

Cheesecake

Warm Apple or Peach Crisp

GF = Gluten Free

All items subject to a 20% service charge & 6% PA sales tax.

LUNCH BUFFETS

Served Until 4:00pm

Hot Lunch Buffet - Option 1

Choice of House Salad (GF) or Caesar Salad
Assorted Fresh Rolls & Butter

Main Courses:

(Choice of 1 or 2)

Pesto Chicken (GF)

Margarita Chicken with Goat Cheese (GF)

Mahi or Swordfish

Salmon

Sliced Top Round Au Jus (GF) Additional cost of \$5.00 per person

Beef Tips Dianne (GF) Additional cost of \$5.00 per person

Accompaniments:

(Choose 2)

Rice Pilaf

Roasted Red Bliss Potatoes (GF)

Sautéed Garden Vegetables (GF)

Steamed Broccoli (GF)

Baked Penne Pasta topped with Fresh Mozzarella Cheese

Green Beans & Roasted Red Peppers (GF)

Penne Pasta Primavera

Dessert Station:

(Choose 1)

Fresh Baked Cookies & Brownies

Chocolate Cake

Cheesecake

Warm Apple or Peach Crisp (GF)

Choice of 2 Main Courses - \$28.00

Choice of 3 Main Courses - \$32.00

GF = Gluten Free

Hot Day Lunch - Option 2

Main Course:

(Choice of 2 or 3)

Grilled Hot Dogs (GF)

Grilled Angus Burgers (Cheese)

Bratwurst & Caramelized Onions

Accompaniments:

(Choose 3)

Garden Salad (GF)

Caesar Salad

Potato Salad (GF)

Macaroni Salad

Coleslaw (GF)

Fresh Rolls

Potato Chips

Desserts Station:

(Choose 1)

Fresh Baked Cookies

Brownies

Strawberry Shortcake

Warm Apple or Peach Crisp (GF)

Coffee, Tea, Iced Tea & Lemonade

Choice of 2 Main Courses - \$31.00

Choice of 3 Main Courses - \$34.00

GF = Gluten Free

All items subject to a 20% service charge & 6% PA sales tax.

Deli Buffet Lunch - Option 3

Fresh Roasted Turkey Breast (GF)

Virginia Baked Ham (GF)

Roast Beef

Chicken & Tuna Salad (GF)

Assorted Deli Cheeses (GF)

Lettuce, Tomato, Onions (GF)

Condiments (GF)

Assorted Breads

Potato Chips

Salads:

(Choose 2)

Macaroni Salad, Potato Salad (GF), Coleslaw (GF), Fresh Fruit Display (GF),

House Salad (GF) or Traditional Caesar Salad

Soup of the Day add \$3.00 per person

Dessert Station:

(Choose 1)

Fresh Baked Cookies & Brownies

Strawberry Shortcake

Warm Apple or Peach Crisp (GF)

Coffee, Tea, Iced Tea & Lemonade

\$31.00 per person

DINNER

Sit Down Dinner

All Entrees are Served With Warm Rolls & Butter
Coffee, Tea, Iced Tea & Lemonade

Choose One:

Mixed Green Salad (GF)

Classic Caesar Salad

Iceberg Wedge Salad (GF)

Fresh Fruit Cup (GF)

Seasonal Soup

Entrée Selections

(Choice of 2 with pre-order)

(\$3.00 per person surcharge for 3 entrées)

Chicken Saltimbocca

Sage & Prosciutto Chicken Breast finished with Light Garlic Butter Sauce.

\$28.00

Pork Milanese

Crispy Breaded Pork Cutlets Topped with Cherry Tomatoes, Arugula & Balsamic Glaze.

\$28.00

Margarita Chicken

Grilled Marinated Chicken Breast Topped with Fresh Tomato-Basil Topping and Crumbled Goat Cheese.

\$27.00

GF = Gluten Free

All items subject to a 20% service charge & 6% PA sales tax.

Salmon
White Rice, Asian Vegetables, & Teriyaki Glaze.
\$33.00

Swordfish
Market Price

6oz. Filet Mignon (GF)
Grilled & Served with Demi.
\$38.00

Signature Jumbo Lump Crab Cakes
Two Maryland Style Crab Cakes Baked & Sauced with Citrus Aioli.
Market Price

NY Strip Steak (GF)
10oz. NY Strip Steak topped with Demi Glace.
\$33.00

Pasta Primavera
Penne pasta, Seasonal Vegetable, Marinara.
\$27.00

Surf & Turf (GF)
Petite Filet (5oz.) topped with Demi-Glace Paired with Cold Water South
African Lobster Tail.
\$42.00
Market Price

Accompaniments

Vegetable Choices

(Choose One)

Steamed Broccoli & Carrots (GF)

Roasted Asparagus (GF)

Green Beans with Roasted Red Peppers

Sautéed Garden Vegetables

Starch Choices

(Choose One)

Roasted Fingerling Potatoes (GF)

Garlic Mashed Potatoes

Rice Pilaf (GF)

Potatoes Au Gratin

Desserts Station

(Choose One)

Chocolate Cake

Pound Cake Topped With Fresh Berries & Whipped Cream

Cookies or Brownies

Warm Apple or Peach Crisp

NY Cheesecake

GF = Gluten Free

All items subject to a 20% service charge & 6% PA sales tax.

DINNER BUFFET

Choice of Tossed Garden Salad (GF) or Caesar Salad

Main Courses:

Pesto Chicken (GF)
Margarita Chicken with Goat Cheese (GF)
Grilled Salmon with Lemon Butter
Swordfish
Sliced Top Round Au Jus (GF)
Beef Tips Au Poivre (GF)

Accompaniments:

(Choose 2)

Herb Roasted Red Potatoes (GF)
Baked Penne Pasta Topped with Fresh Mozzarella Cheese
Vegetarian Orchiette Marinara with Garden Vegetables
Garden Vegetables (GF)
French Beans with Roasted Red Peppers
Steamed Broccoli

Dessert: (Choose 1)

Fresh Baked Cookies & Brownies
Chocolate Cake
Cheesecake
Warm Apple or Peach Crisp (GF)

Choice of 2 Main Courses - \$34.00

Choice of 3 Main Courses - \$38.00

GF = Gluten Free

BUILD A BUFFET

35 Guest Minimum

Please choose at least 3 of the options below to build your buffet

CHICKEN TENDERS & FRENCH FRIES

With Ketchup, Honey Mustard & Ranch for Dipping

\$9.95 per person

BONELESS WINGS

With Celery & Your Choice of Buffalo Sauce or BBQ Sauce, Served with Ranch & Bleu Cheese for Dipping

\$9.95 per person

MEATBALLS

Your Choice of Italian or Swedish Style

\$8.95 per person

WINGS

Your Choice of Buffalo Sauce or BBQ Sauce. Served with Celery, Ranch & Bleu Cheese, or Request Naked Wings & Assorted Sauces for Dipping.

\$12.95 per person

BURGER SLIDERS & FRENCH FRIES

Beef Slider Served on a Slider Bun with Cheese & Ketchup for Topping

\$9.95 per person

CHEESESTEAK DUMPLINGS

Served with Ketchup & Sriracha

\$8.95 per person

TATER TOT BAR

Tater Tots & a Selection of Ketchup, Scallions, Bacon, Cheese & Sour Cream for Topping

\$7.95

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HUMMUS BAR

Hummus Displayed with Pita, Celery, Carrot, Broccoli & Tomato
\$9.95 per person

TACO BAR

Taco Ground Beef, Pulled Seasoned Chicken, House-Made Refried Beans, Flour Soft
& Corn Crunchy Shells

Served with Tomatoes, Shredded Cheese, Lettuce, Onions, Pico de Gallo & Sour
Cream

\$15.95 per person

Add Chorizo - \$2

Add Seasoned Shrimp - \$4

Add Guacamole - \$3

SALADS

Caesar & House Salads with Condiments & Assorted Dressings, Served with Rolls &
Butter

\$8.95 per person

HORS D'OEUVRES

(All Prices Per 100 Pieces)

HOT

Scallops Wrapped in Bacon	\$425.00
1/2 oz. Mushrooms Stuffed with Crab Meat	\$245.25
1 oz. Petite Crab Cakes	\$419.82
Beef Wellington	\$349.22
Cocktail Franks in Puffed Pastry	\$145.97
Brie & Raspberry en croute	\$305.72
Vegetable Spring Rolls	\$113.33
Philly Cheese Steak Dumplings	\$219.61
Kobe Beef Sliders	\$356.72

COLD

Shrimp Cocktail (GF)	\$295
Tomato Bruschetta	\$125
Smoked Salmon Canapés with Herb Cream Cheese	\$130
Shaved Beef Crostini with Garlic Horseradish Aioli	\$200
Asparagus Wrapped in Prosciutto (GF)	\$135

International Cheese, Fruit and Cracker Display with Roasted and Fresh Vegetables.
\$6.00 per person

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SPECIALTY STATIONS

Chef Attendant Fee per Station

\$125

Pasta Station

Penne Pasta, Farfalle Pasta, Marinara, Bolognese Sauce, Garlic
Oil, Fresh Vegetables

\$12 pp

Carving Station

Top Round of Beef (GF)

Roasted Sirloin (additional \$2pp) (GF)

Fresh Roasted Turkey Breast (GF)

Honey Glazed Ham (GF)

Roasted Herb Encrusted Pork Tenderloin (GF)

Prime Rib (additional \$4 pp) (GF)

All served with appropriate sauce & assorted rolls

\$15 pp

Stir Fry Station

Chicken, Pork, Vegetable

Oriental Vegetables, Jasmine Rice & Asian Sauces (GF)

\$12 pp

GF = Gluten Free

BAR SERVICE

Bartender Fee per Bartender \$125

Cash Bar

Consumption Bar

Standard or Premium

(Bartender runs tab: Host is charged per drink)

Standard Open Bar

Based on a 2 Hour Minimum

(\$16 pp first hour, \$14 pp second hour, \$10 pp each additional)

Premium Open Bar

(\$20 pp first hour, \$18 pp second hour, \$12 pp each additional)

(Included)

Vodka

Absolut, House Vodka, Stoli, Stoli Orange, Three Olives Grape

Gin

House Gin, Tanqueray, Beefeater

Rum

House Rum, Captain Morgan, Malibu Coconut, Bacardi

Whiskey

House Whiskey, Seagram's VO, Seagram's 7, Jack Daniels, Canadian Club

Bourbon

House Bourbon, Southern Comfort, Jim Beam

Scotch

House Scotch, Dewars, Johnny Walker Red

Cordial

Kahlua, Baileys, Amaretto, Crème de Menthe, Crème de Cocoa

Tequila

Jose Cuervo Gold

Wines by the Glass

Canyon Road Cabernet Sauvignon, White Zinfandel, Pinot Grigio, Merlot, Chardonnay

Beer

Miller Lite, Coors Lite, Budweiser, Michelob Ultra, Yuengling Lager, Heineken