

*Phoenixville Country Club*

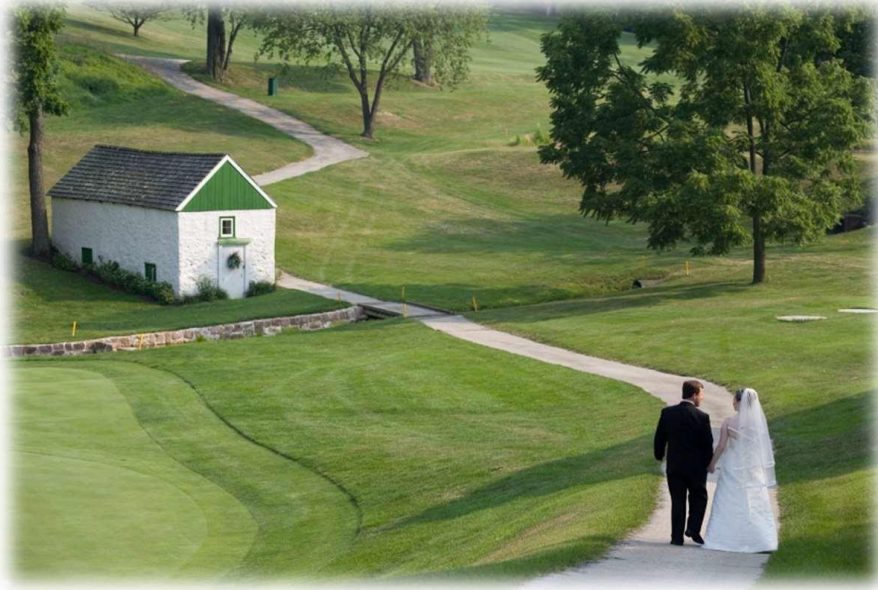
*Wedding Package*







## Phoenixville Country Club Wedding Package



**Congratulations on your engagement!**

The Phoenixville Country Club would like to thank you for considering us to host your once in a lifetime event.

This is an exciting time for you! We would be thrilled to be a part of making your wedding day one to remember!

Phoenixville Country Club is a venue located on the edge of Valley Forge National Historic Park.  
Our Property is near most major highways making it a convenient location.

Having your wedding with us provides you with the opportunity to have the entire clubhouse to yourself  
which includes the Pre-Function Area, Main Dining Room, Veranda,  
and Ballroom with Panoramic views of the Course.

Your Event Manager and the entire staff of Phoenixville Country Club will be dedicated to helping you create the  
perfect wedding experience every step of the way.

Our Ballroom seats approximately 150 guests comfortably with full use of the Dance Floor Space,  
although we have held Receptions for up to 175 people.



*Your Wedding Package Includes:*

- Detailed guidance from our experienced staff in the arrangement and fine tuning of your special event
- A cocktail hour with both stationary and butlered hors d'oeuvres
- Four-hour deluxe open bar with Signature Drink of choice
- Champagne Toast
- Floor length white underlays topped with your choice of Multi-Colored Napkins and Tablecloths
- Private bridal Suite with Stationary hors d'oeuvres and cocktails
- Menu tasting for bride and groom
- Indoor and outdoor options for ceremonies available at an additional fee

All prices are per person and subject to a 20% gratuity and 6% sales tax



*Wedding Menu Options*



## Served Wedding Options:

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All Packages Include one hour of elegant stationary and butlered hors d'oeuvres

- Fresh Vegetables & Dips

~Upgrades available~

### **Platinum Wedding Package:**

#### **Cocktail Hour:**

- 2 Cold & 2 Hot Passed Hors D'oeuvres
- 1 Stationary Fresh Vegetables & Dips Display

#### **Two Course Dinner:**

- Champagne Toast
- Freshly Baked Rolls & Butter
- Soup or Salad
- Choice of 3 Entrees
- Tableside Coffee & Tea Service

**\$105.00 per person**

### **Gold Wedding Package:**

#### **Cocktail Hour:**

- 1 Cold & 1 Hot Passed Hors D'oeuvres
- 1 Stationary Fresh Vegetables & Dips Display

#### **Two Course Dinner:**

- Champagne Toast
- Freshly Baked Rolls & Butter
- Soup or Salad
- Choice of 2 Entrees
- Tableside Coffee & Tea Service

**\$85.00 per person**

# Cocktail Hour Selections:

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## **Butlered Hors D'oeuvres Included:**

### **Cold**

Fig, Goat Cheese, Smoked Bacon Crostini  
Tomato, Basil, & Fresh Mozzarella Bruschetta on a Crostini  
Olive Tapenade on a Warm Pita  
French Brie and Strawberries on a warm Baguette  
Chicken Waldorf salad in a Phyllo Cup  
Shrimp Cocktail  
Shaved Beef Tenderloin, Watercress aioli, on a Crostini  
Fresh Melon, Prosciutto and Fig Skewer

### **Hot**

Lollipop Lambchops with Balsamic Reduction  
Bacon Wrapped Scallops with Horseradish Cream  
Wonton Wrapped Shrimp with a Sweet & Hot Dipping Sauce  
Beef Skewers with Sesame Garlic Dipping Sauce  
Cheesesteak Eggrolls with Grilled Onion Ketchup  
Mini Crab cake with Lemon Caper Aioli  
Turmeric Rubbed Chicken Skewers with Cucumber Tzatziki  
Vegetable Spring Rolls with Mango Hot Mustard

## **Stationary Display Upgrades:**

### **Cheeseboard**

Chef's Choice of Domestic & Imported Cheese Served with Dried Fruit & Nuts, Marmalade, Whole Grain Mustard & Artisanal Breads  
\$10.00 per person

### **Antipasti**

Marinated Mozzarella, Artichokes, Mushrooms, Asparagus, Roasted Peppers & Cippolinis  
Served with Grilled Breads & Assorted Olives  
\$9.00 per person

### **Bread Board**

Roasted garlic Hummus, Baba Ganouj, Boursin Cheese, Extra Virgin Olive Oil Served with Artisanal, Pita & Naan Breads  
\$8.00 per person

### **Charcuterie Board**

Prosciutto, Serrano Ham, & Genoa Salami served with Artisanal Breads & Assorted Olives  
\$12.00 per person

### **Seasonal Fresh Fruits & Berries**

Served with Honey Yogurt & Raspberry Coulis  
\$8.00 per person

### **Raw Bar**

Cocktail Shrimp, Crab Claws, Oysters on the Half Shell, Crawfish, & Oyster Shooters  
Served with Cocktail, Horseradish, Mustard Chive Sauce, & Fresh Lemon  
\$25.00 per person

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# Dinner Selections

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## **Dinner Soups Included:**

Roasted Butternut Squash  
Kennett Square Mushroom Bisque  
Tomato Florentine  
Italian Wedding  
Lobster Bisque +\$1.00 per person

## **Dinner Salads Included:**

### **Classic Caesar**

Romaine Hearts, Shredded Parmesan,  
Garlic Croutons & Creamy Caesar Dressing

### **Classic House**

English Cucumbers, Grape Tomatoes & Balsamic Dressing

### **Spinach**

Dried Cranberries, Toasted Almonds,  
Bleu Cheese Crumbles & Pomegranate Dressing

### **Arugula**

Grape Tomatoes, Fresh Mozzarella  
& White Balsamic Vinaigrette



## **Platinum Entrée Selections:**

### **Grilled Rack of Lamb**

Served with Red Bliss Mashed Potatoes, Seasonal vegetables, & Basted with Dijon Mustard Sauce

### **8oz. Beef Tenderloin Filet**

Served with Horseradish Mashed Potatoes, Seasonal Vegetables, & Red Wine Demi-Glace

### **Baked Mahi-Mahi**

Served with Rice Pilaf, Seasonal Vegetables, & Mango Beurre Blanc

### **Baked Atlantic Salmon**

Served with Rice Pilaf, Seasonal vegetables, & Lemon Beurre Blanc

### **European Chicken Marsala**

Served with Rice Pilaf, Seasonal Vegetables, & Wild Mushroom Marsala

### **Beef Short Rib**

Served with Caramelized Onion Mash & Natural Jus

### **PCC Crab cakes**

Served with Rice Pilaf, Seasonal Vegetables, Lemon, & Cocktail Sauce

### **Surf & Turf**

5oz. Filet of Beef and one 4oz. Crab cake served with Red Bliss Mashed Potatoes, Seasonal vegetables, Red Wine Demi-Glace, Lemon, & Cocktail Sauce

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# Entrée Selections

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## **Gold Entrée Selections:**

### **Roasted Prime Rib of Beef**

Served with Horseradish Mashed Potatoes, Seasonal Vegetables, & Natural Au Jus

### **Roasted New York Strip of Beef**

Served with Horseradish Mashed Potatoes, Garden Vegetables, & Red Wine Demi-Glace

### **Baked Atlantic Cod**

Served with Rice Pilaf, Seasonal Vegetables, & Lemon Beurre Blanc

### **Baked Atlantic Salmon**

Served with Rice Pilaf, Seasonal Vegetables, & Lemon Beurre Blanc

### **Roasted Chicken Marsala**

Served with Red Bliss Mashed Potatoes, Seasonal Vegetables, & Mushroom Marsala

### **Roasted Chicken**

Served with Rice Pilaf, Seasonal Vegetables, & Whole Grain Mustard Cream

### **Grilled Garlic Shrimp Skewers**

Served with Rice Pilaf, Seasonal Vegetables, and Basted with Garlic & Fresh Herbs

### **Roasted Pork Loin**

Served with Red Bliss Mashed Potatoes, Seasonal Vegetables, & Apple Brandy Jus

### **Mushroom Ravioli**

Kennett Square Mushrooms, Fresh herbs, Garlic, Sherry & Cream

### **Pasta Primavera**

Penne, Broccoli, Peppers, Mushrooms, & Tomatoes with Parmesan Cream

## **Appetizer Course Upgrades:**

### **Lemon Ravioli (3)**

Arugula, Prosciutto, Toasted Pine Nuts, Roasted Lemon Oil  
\$5.00 per person

### **Mushroom Ravioli (3)**

Kennett Mushrooms, Fresh Herbs, Garlic, Sherry & Cream  
\$5.00 per person

### **Lobster Ravioli (3)**

Roasted Corn & Jalapenos, Cajun Cream  
\$5.00 per person

### **Chilled Jumbo Shrimp (4)**

Served with Homemade Cocktail Sauce  
\$5.00 per person

### **Beef Short Rib**

Served with Caramelized Onion Mash & Natural Jus  
\$8.00 per person

## **Intermezzo Course Upgrade:**

One scoop of Fresh Lemon Sorbet  
\$1.00 per person

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# Buffet Wedding Options

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## **Platinum Dinner Buffet**

Custom Signature Drink

Champagne Toast

### **Cocktail Hour**

Choice of four Passed Hors D'oeuvres

One Stationary Fresh Vegetables & Dips Display

### **Four Course Dinner**

Warm Rolls & Butter

Wild Greens with House Dressing

Classic Caesar Salad

Cheese Tortellini with a Roasted Tomato Sauce

### **(Choice of Three Entrees)**

Roasted New York Strip with Wild Mushrooms and Demi-Glace

Roasted Beef Tenderloin Filet with Red Wine Demi-Glace

Beef Filet Tips with Pearl Onions and Red Wine Demi-Glace

Baked Mahi-Mahi with Mango Beurre Blanc

Baked Atlantic Salmon with Lemon Beurre Blanc

PCC Crab cakes with Lemon & Cocktail Sauce

Roasted Chicken Breast with Wild Mushrooms & Marsala

Includes Chef's Choice of Starch and Seasonal vegetables

Assorted Mini Desserts

Coffee & Hot tea Station

**\$95.00 per person**

## **Gold Dinner Buffet**

Champagne Toast

### **Cocktail Hour**

Choice of One Cold & One Hot Passed Hors D'oeuvres

One Stationary Fresh Vegetables & Dips Display

### **Three Course Dinner**

Warm Rolls & Butter

Choice of Wild Greens with House Dressing or Classic Caesar Salad

### **(Choice of Two Entrees)**

Roasted Sirloin in Natural Jus

Roasted Chicken Breast with Whole Grain Mustard & White Wine

Roasted Chicken Breast with Wild Mushrooms and Marsala

Baked Atlantic Cod with Lemon Beurre Blanc

Baked Atlantic Salmon with Lemon Beurre Blanc

Roasted Pork Loin with Apple Brandy Au Jus

Stuffed Pork Loin with Roasted Red Peppers, Spinach, & Provolone

Cheese Tortellini with Roasted Tomato Sauce

Penne Pasta with Roasted Tomato Sauce and Fresh Parmesan

Includes Chef's Choice of Starch and Seasonal vegetables

Assorted Mini Desserts

Coffee & Hot tea Station

**\$80.00 per person**

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# Hors d'oeuvres and Enhancements

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## **Butlered Hors D'oeuvres Included:**

### **Cold**

Fig, Goat Cheese, Smoked Bacon Crostini  
Tomato, Basil, & Fresh Mozzarella Bruschetta on a Crostini  
Olive Tapenade on a Warm Pita  
French Brie and Strawberries on a warm Baguette  
Chicken Waldorf salad in a Phyllo Cup  
Shrimp Cocktail  
Shaved Beef Tenderloin, Watercress aioli on a Crostini  
Fresh Melon, Prosciutto and Fig Skewer

### **Hot**

Lollipop Lambchops with Balsamic Reduction  
Bacon Wrapped Scallops with Horseradish Cream  
Wonton Wrapped Shrimp with a Sweet & Hot Dipping Sauce  
Beef Skewers with Sesame Garlic Dipping Sauce  
Cheesesteak Eggrolls with Grilled Onion Ketchup  
Mini Crab cake with Lemon Caper Aioli  
Turmeric Rubbed Chicken Skewers with Cucumber Tzatziki  
Vegetable Spring Rolls with Mango Hot Mustard

## **Stationary Display Upgrades:**

### **Cheeseboard**

Chef's Choice of Domestic & Imported Cheese Served with Dried Fruit & Nuts, Marmalade, Whole Grain Mustard & Artisanal Breads  
\$10.00 per person

### **Antipasti**

Marinated Mozzarella, Artichokes, Mushrooms, Asparagus, Roasted Peppers & Cippolinis  
Served with Grilled Breads & Assorted Olives  
\$9.00 per person

### **Bread Board**

Roasted garlic Hummus, Baba Ganouj, Boursin Cheese, Extra Virgin Olive Oil Served with Artisanal, Pita & Naan Breads  
\$8.00 per person

### **Charcuterie Board**

Prosciutto, Serrano Ham, & Genoa Salami served with Artisanal Breads & Assorted Olives  
\$12.00 per person

### **Seasonal Fresh Fruits & Berries**

Served with Honey Yogurt & Raspberry Coulis  
\$8.00 per person

### **Raw Bar**

Cocktail Shrimp, Crab Claws, Oysters on the Half Shell, Crawfish, & Oyster Shooters  
Served with Cocktail, Horseradish, Mustard Chive Sauce, & Fresh Lemon  
\$25.00 per person

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# Hors d'oeuvres and Enhancements Continued

## Action Station Upgrades:

### **Cheesesteak Station**

Philly Rolls  
Sliced American Cheese  
Beef or Chicken Steak Meat  
Caramelized Onions  
Cheese Whiz  
Accompaniments including Hot & Sweet Peppers, Mushrooms, and Ketchup  
\$16.00 per person

### **Fajita Station**

Warm Tortillas  
Beef or Chicken  
Bell Peppers & Onions  
Accompaniments including Shredded Cheddar & Jack Cheeses  
Salsa, Sour Cream & Guacamole  
\$18.00 per person

### **Pasta or Risotto Station**

(Attendant Required)  
Creamy Risotto OR  
Cheese Tortellini with Pesto Cream  
Penne with Fresh Roasted Marinara  
Chicken, Shrimp, Sausage, Mushrooms, Onions, Peppers, & Tomatoes  
Grated Parmesan, Crushed Red Peppers, & Fresh Focaccia  
\$18.00 per person

### **Carving Station**

(Attendant Required)

#### **Roasted Filet of Beef**

Served with Roasted Garlic Aioli, Dijon-Chive Mustard, & Warm Dinner Rolls  
\$25.00 per person

#### **Roasted Prime Rib of Beef**

Served with Au Jus, Creamy Horseradish, & Warm Dinner Rolls  
\$20.00 per person

#### **Roasted Turkey**

Served with Dijon Honey Mustard, Cranberry Relish, Mayonnaise, & Warm Dinner Rolls  
\$12.00 per person

#### **Roasted Pork Loin**

Served with Maple Jus, Brown Mustard, & Warm Dinner Rolls  
\$10.00 per person

#### **Baked Atlantic Salmon**

Served with Fresh Lemon-Dill Aioli & Warm Dinner Rolls  
\$12.00 per person

## Gluten Free & Vegan Options:

### **Harvest Stuffed Acorn Squash**

Served with Wild Rice, Dried Fruit, & Maple Jus

### **Gluten Free Greek Penne**

Artichoke Hearts, Kalamata Olives, Tomatoes, Fresh Herbs, Garlic, & Lemon Oil

### **Roasted Portobella**

Served with Rice Pilaf, Seasonal Vegetables, & Smoked Tomato Smear

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# Beverage Menu

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## **Our Deluxe Package Features**

Absolut, Stolichnaya, Three Olives, Tito's Vodka,  
Beefeater, Bombay Gin, Bacardi, Captain Morgan, Mt. Gay Rum,  
Seagram's VO, Canadian Club, Famous Grouse, J&B, Dewar's, Jack Daniels, Jim Beam, Jose Cuervo  
Bailey's, Frangelico, Kahlua, Limoncello, Sambuca

### Wines

Chardonnay, Pinot Grigio, Moscato, White Zinfandel,  
Cabernet Sauvignon, Merlot  
Please ask our event coordinator about our wine upgrade options

### Standard Beer

Miller Lite, Bud Light, Budweiser, Corona, Heineken, Rolling Rock, Draft Coors Light, Yuengling

### Assorted Soda & Juices

Coke, Diet Coke, Sprite, Root Beer, Ginger ale, Tonic,  
Cranberry, Orange, Pineapple, Grape, Apple, and Grapefruit juices,  
Iced Tea and Lemonade

**\$27.00 per person for 4 hours**

## **Premium Liquor upgrade**

### **includes all of the Deluxe package and:**

Grey Goose, Ketel One, Bombay Sapphire, Chivas Regal, Maker's Mark,  
Crown Royal, Amaretto DiSaronno, B&B, Grand Marnier and Jameson

### **Premium Beer upgrade: Choice of 3**

Sam Adams Boston Lager or Seasonal Brew  
Victory Headwaters pale ale or Hop Devil  
Sly Fox Pale ale and IPA, Guinness Stout

**Additional \$4.00 per person**

*We reserve the right to make substitutions to the above selections  
Proper identification must be presented as proof of age.  
The Phoenixville Country Club reserves the right to refuse service.*

All prices are per person and subject to a 20% gratuity and 6% sales tax



# Guidelines

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A non-refundable deposit of \$500.00 is required to hold or book a date.

Balance of payment is due seven (7) days before the date of the event.

Cash or Personal Checks are accepted. Credit card payments will incur a 3% convenience fee.

A preliminary guest count is due three weeks prior to your event. The final guarantee is due seven (7) days prior to your event. No allowance for credit will be extended if guest count falls below the guaranteed count.

All surrounding land is used for golfing. Therefore, for your safety, pictures are permitted in designated areas only.  
Children must always be under adult supervision.

**Room Charge:** A room charge will not be applied to groups of 100 people or more. If that minimum is not met, then there will be a room charge of \$500 in order to use our facility.

**Reception Extension:** If you choose to extend your reception by an additional hour, there will be a charge of \$350.  
This charge does not include your bar fee.

**Ceremony charge:** If you would like to have your ceremony at our location, there will be a charge of \$500 dollars.  
Additional fees may apply if you choose to rent chairs, aisle runners, etc.

**Vendor meals:** There will be a charge of \$17.00 per vendor meal.







*Contact Us*

610-933-3727

[Events@Phoenixvillecc.com](mailto:Events@Phoenixvillecc.com)

[www.Phoenixvillecc.com](http://www.Phoenixvillecc.com)