



*Old York*

COUNTRY CLUB

AT CHESTERFIELD



*Brunch*

» WEDDING MENU «

Butler Style Mimosas, Champagne, and Mineral Water  
Upon Arrival - With Ceremony on Site

## » FIVE HOUR BEVERAGE SERVICE «

### Champagne Toast

### Fine Wines

Chardonnay, Pinot Grigio, White Zinfandel, Merlot, & Cabernet Sauvignon

### Six Domestic & Imported Draft Beers

### Premium Liquors

Absolut, Jack Daniels, Bacardi, Malibu, Captain Morgan, Tanqueray, Jameson, Southern Comfort, Jose Cuervo Gold, Johnny Walker Red, Ketel One, Jim Beam

\$8.00 Per Person Per Additional Hour



## COMPLIMENTARY ENHANCEMENTS

Private Bridal & Grooms Suites Available Three Hours Prior to Your Ceremony

Wedding Director & Event Manager to Oversee Your Entire Wedding

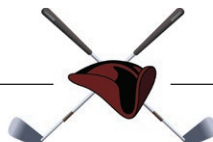
Crisp Floor Length White Table Linens with a White or Ivory Overlay

White Chair Covers with Coordinating Sash

Private Wedding Tasting for up to Six People

Four Rounds of Golf

Complimentary First Anniversary Dinner for Two



→ **COCKTAIL HOUR** ←  
Hosted on Adjoining Patio

**Butler Style Hors d'Oeuvres**

Select Five

**Hot Hors d'Oeuvres**

**Sweet Potato Puffs**

**Smoked Duck Breast**

Thinly Sliced on Toast Points with Raspberry Jam

**Vegetable Caponata with Eggplant Caviar**

Served on Flat Bread Squares with Olive Oil

**Beef Wellington**

With Mushroom Duxelles in Puff Pastry, Béarnaise Sauce

**Maryland Crab Cakes**

Garlic Aioli Slaw

**Spanakopita**

Spinach & Feta Cheese in Phyllo Dough

**Rice Balls**

Traditional Arborio Rice blended with Basil,  
Asiago & Grana Padano

**Chicken Sesame**

With Toasted Sesame Seeds and Asian Dip

**Artichoke & Asiago Bites**

Breaded and Lightly Sautéed

**Mini Meatball Parmigiana**

With Melted Asiago Cheese & Grated Parmesan

**Candied Bacon**

**Crispy Smoked Mozzarella**

Orange Blossom Honey & Roasted Apple

**Beef n Pastry**

Angus all Beef Hot Dog wrapped in Pastry Dough

**Chicken Cacciatore Bites**

Traditional with Rosemary Wine Sauce

**Steamed Asian Pot Stickers**

Sesame Soy Glaze

**Chilled Hors d'Oeuvres**

**Melon with Prosciutto**

**Goat Cheese & Grape**

On Crostini with Balsamic Glaze

**Assorted Mini Frittata**

Classic Bacon, Spinach & Cheese, Mushroom

**Parmesan Cannoli**

Stuffed with Roasted Garlic & Fresh Herb Mascarpone

**BLT Crostini**

Thick Cut Bacon, Romaine & Grape Tomato  
with Sweet Cipollini Onion Dressing

**Peppered Beef on Peasant Crostini**

With Mustard and Arugula

**Lemon Chicken Orzo Cup**

Light Creamy Lemon Chicken Orzo Salad in Phyllo Cup

**Caprese Skewer**

Drizzled with Pesto

**Scottish Smoked Salmon**

Citrus Cream Cheese & Chive on Cucumber Canapé

**Asian Ahi Tuna Tartare**

Wonton Crisp

**Crab & Avocado**

On Toasted Tortilla Chips with Citrus & Chive

**Grilled Bombay Chicken**

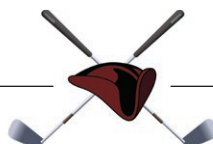
Lime Dressing with Toasted Coconut in Phyllo Tart

**French Toast Bites**

Maple Syrup

**Tomato Soup Shooters**

Garnished with a Grilled Cheese Bite



# COCKTAIL HOUR

Hosted on Adjoining Patio

## Stations

Select Two

### Harvest Display

Medley of Fresh Garden Vegetables, Spinach & Artichoke dip served with toasted herb pita triangles and Naan Bread

### Bruschetta Display

Chopped Tomatoes with Garlic and Basil, White Bean & Roasted Red Pepper, Marinated Mushrooms and Artichokes Accompanied by Garlic Toast Points

### International Cheese Board

Assortment of International Cheeses, Fruits, Nuts, Honey, and Assorted Berries, Specialty Breads, Lavosh & Bread Sticks

### Sliced Salumi Board

A Selection of Cured Meats, Prosciutto Ham, Dried Salami & Mortadella Served with Mixed Warm Olives and Pecorino Romano Wedge

### Yogurt Parfait Bar

Greek Yogurt with Granola, Nuts, and Fresh Berries

### Gourmet Mac & Cheese

Delicious Classic Mac & Cheese Blended with your favorite toppings, Buffalo Chicken, Broccoli, Tomatoes, Bacon, Lobster

### Risotto Station

Delicious Assortment of Three Seasonally Created Creamy Risottos

### Stir Fry Station

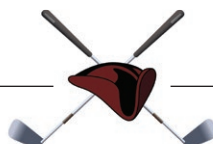
Chicken & Shrimp Delicately Sautéed with Asian Vegetables served over Jasmine Rice

### Whipped Potato Bar

Creamy Mashed Potatoes with delicious Toppings Including Gravy, Sour Cream, Shredded Cheese, Smoked Bacon, and Chives

### Hash Brown Station

Home-style Hash Browns with Toppings Including Peppers, Onions, Mushrooms, Salsa, Sour Cream, and Cheese



# WEDDING RECEPTION

## Lavish Brunch

### Breakfast Stations (All Included)

Chef's Prepared Omelet Station

Assorted Muffins, Danish, & Bagels

Whipped Sweet Butter & Cream Cheese

Chef's Seasonal Grilled Vegetable Selection

Fresh Fruit Display

Cheddar Chive Scrambled Eggs

Monte Cristo Strata with Maple Syrup or  
French Toast with Maple Syrup

Country Potatoes

Crispy Bacon and Breakfast Sausage

### Salad (Select One)

Fairway Greens

Pears, Candies Pecans, and Gorgonzola Vinaigrette

Spinach and Goat Cheese Salad

Sliced Strawberries, Bacon Bits, and Sundried  
Tomato Oil Dressing

Classic Caesar Salad

Crisp Leave of Romaine Lettuce with Herbed Croutons  
and Shaved Parmesan Cheese

### Carving Station (Select One)

Roasted New York Strip Loin Carving

With Garlic Herb Crust

Rosemary Spiced Pork Loin Carving

Roasted Garlic Au Jus, Broccoli Rabe Sauté, and Shaved Provolone

Dr. Pepper Pit Roasted Ham

Buttermilk Biscuits, Dr. Pepper Glaze,  
Country Mustard

### Pasta (Select One)

Vodka Rigatoni

With Peas

Penne Pasta

Seasonal Vegetables in a Garlic Olive Oil Sauce

Cheese Tortelloni

Meat Tomato Sauce

Rigatoni

Pancetta Madeira Cream Sauce

Sesame Noodles

Asian Vegetables served in a Thai Peanut Sauce

### Entrée (Select Two)

Chicken Marsala

Chicken Cacciatore

Lemon Chicken

Steakhouse London Broil

Beef Burgundy

Beef Teriyaki

Roast Pork Loin

Natural Gravy

Pork Chops

Root Beer BBQ Sauce

Pork Pizzaiola

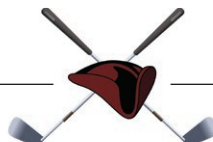
Broiled Flounder

Old Bay Lemon Sauce

Grilled Mahi Mahi

Citrus Soy Glaze

Baked Tilapia Seafood Newburg



# → DESSERT ←

## Custom Wedding Cake Included with a Chocolate Covered Strawberry

### Cake Flavors

Vanilla • Devil's Food Chocolate • Red Velvet • Vanilla & Chocolate • Marble • German Chocolate • Carrot • Italian Sponge Vanilla • Italian Sponge Chocolate • Eggless Vanilla • Eggless Chocolate • Sugar Free Vanilla • Sugar Free Chocolate

### Fillings

Amaretto • Blueberry • Boston Cream • Buttercream • Butterscotch • Cappuccino • Cannoli • Caramel • Cheesecake • Cherry Pie • Chocolate Bacci • Chocolate Butter cream • Chocolate Custard • Chocolate Fudge • Chocolate Peanut Butter • Chocolate Pudding • Coconut Cream • Dulce de Leche Mousse • French Cream • Fudge Brownie • Ganache • Hazelnut • Lemon • Lemon Mousse • Mocha • Oreo Cookie • Peaches & Cream • Pineapple • Raspberry Mousse • Strawberries & Cream • Tiramisu • Vanilla Custard • Vanilla Pudding • Whipped Cream • White Chocolate Mousse



## Dessert Enhancements

**Family Style Miniature Pastries & Cookies**  
\$3.00 Per Person

**Sweet Endings Display \$14.00 Per Person**  
Assorted Cakes, Italian & French Miniature Pastries, Petit Fours, Mini Cupcakes, Tiramisu, Vanilla & Chocolate Ice Cream, Fresh Berries and House Made Whipped Cream, and Melted Chocolate

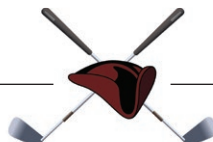
**Chocolate Fountain Station \$8.00 Per Person**  
Indulge in our Three Tier Fountain of Cascading Chocolate Accompanied with Strawberries, Lady Fingers, Fresh Fruit, & Pretzel Sticks

**Cappuccino Bar \$8.00 Per Person**

Espresso & Cappuccino with Flavored Syrups, Chocolate Shavings, Whipped Cream, After Dinner Cordials including Sambuca, Anisette, Bailey's, & Brandy

**Crème Brulee Station \$10.00 Per Person**

Whipped Cream with Seasonal Berries  
Chocolate Sauce, Warm Berry Sauce, Caramel, & Mint  
Sugar Caramelized to order before your guests.



# PRICING

## On Site Wedding Ceremony

A Half Hour Ceremony in our Wedding Gazebo

White Folding Chairs

\$400.00

Plus 20% Taxable Service Charge and 7% State Tax

## Brunch Wedding Menu

\$100.00 Per Person

Add \$5.00 Per Person for 2018 Wedding Dates

Prices Do Not Reflect 20% Taxable Service Charge and Applicable New Jersey Sales Tax

For a Friday Wedding Receive a 5% Discount

For a Sunday Wedding Receive a 10% Discount

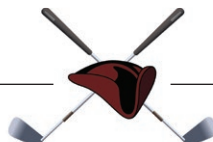
Winter Brides Receive a 10% Discount on any Date selected during November through March

110 Guest Guarantee for a Saturday Night – 80 Guest Guarantee on Friday or Sunday



## Deposits & Payments

A Non-Refundable \$3000.00 deposit is due at the signing of the contract. Two additional \$2000.00 non-refundable deposits will be required, due dates for other deposits based off of your wedding date; remaining balance is due the week of your wedding, minimum two days prior. Final Guest Count is due on the Tuesday the week prior to your wedding.





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