



Thank you for considering PineCrest County Club for your wedding celebration.

Planning a wedding is a wonderful celebration. Here at PineCrest Country Club we host one wedding at a time, so you, your family and your guests are the only ones here.

Here at PineCrest we are military friendly! Just let us know if you, or your fiancé serves in any branch of the military, and we will offer special pricing to show you our appreciation for your service. We also offer special pricing for teachers and police officers.

Please know that our goal is to exceed your expectations, help save you money, and host the wedding of your dreams.



Planning your wedding is a wonderful celebration.

With wishes for a truly wonderful wedding,

Sincerely,

Kate Carlin,

Special Events Coordinator

215 855 4113 ext 19

PineCrest Country Club 101 Country Club Drive, Lansdale Pa 19446

www.pcrestcc.com



PineCrest Wedding Package Includes

- ~ Choice of 8 Butlered Hors D'oeuvres ~**
- ~ Assorted Fruit & Cheese Display & Vegetable Crudité ~**
- ~ 5 Hour Premium Top Shelf Open Bar ~**
- ~ Champagne Toast & Signature Cocktail ~**
- ~ Salad Selection or Soup Course ~**
- ~ Choice of 3 Entrée Selections, Vegetarian, Vegan & Gluten Free Option ~**
 - ~ Custom Wedding Cake ~**
 - ~ Fresh Floral Centerpieces ~**
 - ~ In-House LED Lights ~**
- ~ A Wide Selection of Floor Length Linens & Napkins ~**
- ~ Use of Our Private Bridal Suite ~**
- ~ Use of Covered Deck for Your Ceremony & Reception ~**
- ~ Event Supervisor / Personal Assistant & Banquet Staff ~**
 - ~ Use of Golf Cart for Your Photography Session ~**

~ Prices Subject to 6% Sales Tax & 20% Service Charge ~



**Fresh Fruit & Cheese Display
Vegetable Crudités**

Hot Butlered Hors d'oeuvres (Choose 4)

- Coconut Crusted Shrimp, Red Onion, Orange Marmalade**
- Scallops Wrapped in Bacon, Horseradish Cream**
- Bacon Wrapped Shrimp or Chicken, Chipotle Ranch**
- Mini Crab Cakes with Red Pepper Aioli**
- Ginger & Orange Glazed Shrimp on Crispy Wonton**
- Buffalo Chicken, Bleu Cheese Dressing & Celery Served in Shooter Glass**
- Sesame Crusted Chicken Tenders with Thai Peanut Sauce**
- Short Ribs Wrapped in Bacon with Horseradish Cream**
- Baked Brie with Raspberry**
- Red Bliss Potato with Bacon, Cheddar Cheese & Chives, Sour Cream Dot**
- Spinach & Feta Cheese Triangles**
- Mushrooms Stuffed with Spinach & Parmesan Cheese**
- Risotto Cakes, Roasted Garlic Aioli**
- Assorted Flatbreads Served on Mini Paddle Boards**
- Mini Philly Style Cheesesteak Rolls with Spicy Mayo**
- Pigs in the Blanket or Italian Sausage Wrapped in Puff Pastry**
- Mini Fried Chicken & Waffles with Bourbon Honey**
- BLT Skewers**
- Shrimp & Chorizo Skewers with Lime Crema**
- Kobe Meatballs, Porcini Mushroom Demi-Glace**
- Grilled Cheese Bite with Brandy Tomato Bisque**
- Fontina Cheese and Lump Crab Toasts**
- Lollipop Lamb Chops with Mint Pesto (\$3.00 Per Person)**



Cold Butlered Hors d'oeuvres (choose 4)

- Filet Tips on Crostini Bread with Caramelized Onion, Boursin Cheese**
- Chilled Miso Glazed Filet of Beef, Ginger, Scallion Emulsion**
- Chilled Marinated Seafood Salad in Ceramic Spoon**
- Smoked Salmon on Russian Black Bread, Boursin Cheese, Capers**
- Chilled Ahi Tuna, Asian Slaw, Toasted Peanuts, Crispy Wonton**
- Red Pepper Hummus, Feta, Kalamata Olives, Cucumber Cup**
- Tomato, Fresh Mozzarella, Fresh Basil Skewers**
- Crab & Avocado Layered on Toast Point with Grape Tomatoes**
- Curried Chicken Salad, Almonds, Grapes, Phyllo Cup**
- Fresh Guacamole, Cucumber Cup**
- Smoked Salmon on Potato Pancake with Fresh Dill & Sour Cream Dot**
- Gazpacho Shooters**
- Vegetable Skewers, Garlic Ranch**
- Roasted Red Beets, Peppered Honey, Goat Cheese**
- Chilled Oyster Shooters, Cucumber Water, Shallot Vinegar (\$3 Per Person)**
- Antipasto Skewers (\$3 Per Person)**
- Shrimp Cocktail Shooters (\$4.00 Per Person)**
- Crab Claw Cocktail (\$4.00 Per Person)**

Soup or Salad Selections (Choose One)

- Wedding Soup ~Cream of Mushroom ~Watercress Soup**
- Chicken Noodle ~Potato Boursin~ Cream of Tomato**

OR

- Garden Salad** Fresh Greens, Cucumbers, Radishes & Tomato with Champagne Vinaigrette
- Arugula Salad** with Carrot, Cucumber, Cherry Tomato with White Balsamic Vinaigrette
- Caesar Salad** Fresh Romaine Lettuce with House Made Croutons and Caesar Dressing

CHOICE OF THREE ENTRÉE'S & VEGETARIAN

Sliced London Broil with Shallot & Sherry Butter
Slow Roasted Top Round with a Red Wine Reduction
Center Cut Pork Loin with Burgundy Wine Demi Glaze
Fresh Lemon & Sage Chicken with White Wine Lemon Butter
Chicken Stuffed with Artichokes & Spinach with Shallot Dill Cream Sauce
Spinach Stuffed Salmon with Boursin Cheese Artichokes in a Shallot Dill Cream
Romano Chicken Panko, Romano Cheese Crust, Fresh Tomato Coulis
Baked Salmon with Horseradish Crust with Pesto Cream
Poached Salmon with a Shrimp Cream
Spinach stuffed Salmon with Boursin Cheese Artichokes in a Shallot Dill
Grilled Seared Salmon Tomato, Fresh Basil Bruschetta
Vegetarian Napoleon Portabella, Eggplant, Red Peppers, Mozzarella, Fennel Cream

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Saturday Afternoon	\$85 Per Person
Fridays & Sundays	\$95 Per Person
Saturday Nights	\$105 Per Person

January, February, March & December \$10 Per Person Discount

OR

CHOICE OF THREE ENTRÉE'S & VEGETARIAN

Prime Rib of Beef in Natural Juices, Horseradish Cream
Grilled Sirloin Steak topped with Gorgonzola Cheese & Port Wine Reduction
Center-Cut Filet Mignon with Sauce Béarnaise or Red Wine Reduction
Pistachio Crusted Chilean Sea Bass Riesling, Lobster Broth
Pan Seared Halibut Artichoke Heart, Baby Spinach, Tomato, Warm Lemon Vinaigrette
Sautéed Crab Cakes with Lobster Cream
Tuscan Chicken, Provolone, Spinach, Roasted Peppers, Sausage, Red Wine Pan Sauce
Boursin Chicken, Boursin Cheese, Roasted Tomato Veloute
Chicken Perrone, Sautéed Chicken, Crab, Fresh Herbs, White Wine Citrus Butter
Vegetarian Roulade Rolled Pasta, Ricotta, Artichoke, Spinach, Garlic Cream

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Saturday Afternoon	\$95 Per Person
Fridays & Sundays	\$105 Per Person
Saturday Nights	\$115 Per Person

January, February, March and December \$10 Per Person Discount



Wedding Buffet Package Includes

- ~ Choice of 8 Butlered Hors D'oeuvres ~
- ~ Assorted Fruit & Cheese Display ~
- ~ 5 Hour Premium Top Shelf Open Bar ~
- ~ Champagne Toast ~ Salad Selection or Soup ~
- ~ Choice of 3 Entrée Selections & 3 Sides ~
- ~ Custom Wedding Cake ~ Fresh Floral Centerpieces ~
- ~ In House LED Lights ~
- ~ A Wide Selection of Floor Length Linens & Napkins ~
- ~ Use of Our Private Bridal Suite ~
- ~ Use of Covered Deck for Your Ceremony & Reception ~
- ~ Event Supervisor / Personal Assistant & Banquet Staff ~
- ~ Use of Golf Cart for Your Photography Session ~

\$85 Saturday Afternoon (all year) \$95 Friday & Sunday

\$105 Saturday Night

~ Prices Subject to 6% Sales Tax & 20% Service Charge ~



Buffet Selections

(Choose 3)

Roasted Pork Loin with Au Jus

Slow Roasted Top Round, Sautéed Onions, Mushrooms & Peppers

Braised Beef Burgundy with a Red Wine Reduction

Grilled Salmon with Lemon Butter

Horseradish Crusted Salmon with Pesto Cream

Fresh Lemon & Sage Chicken with White, Wine Lemon Butter

Panko/Romano Crusted Chicken with Tomato Coulis

Home Made Meat Loaf with Mushroom Gravy

Shrimp Jambalaya

Italian Sausage with White Bean Ragu & Sautéed Spinach

***(Add Filet Mignon to Buffet \$5 Per Person)**

Side Selections

(Choose 3)

Pasta Selection with Your Choice of Sauce

Rosemary Roasted Potato Coins

Garlic Mashed Potatoes/ Four Cheese Gratin Potatoes

Crispy Risotto Cakes/ Warm Soba Noodle Salad with Asian Vegetables/ Cuban Red Rice with Beans & Cumin Scent/ Balsamic Marinated Roasted Seasonal Vegetables/ Sautéed Green Beans/ Sautéed Zucchini & Squash/ Sautéed Broccoli Rabe with Roasted Peppers, Sea Salt & Lemon / Tomato & Fresh Mozzarella Salad with Fresh Basil

Vegetable & Ricotta Cheese Roulade with Garlic Cream (\$3 Per Person)



PineCrest Platinum Wedding Package Includes

- ~ Choice of 8 Butlered Hors D'oeuvres ~
- ~ Fresh Fruit & Cheese Display ~ Vegetable Crudité ~
- ~ 2 Elegant Addition for Cocktail Hour ~
- ~ 5 ½ Hour Top Shelf Open Bar with Signature Cocktail ~
- ~ Champagne Toast with Raspberry Garnish & Wine Served with Dinner ~
- ~ Salad Selection or Soup Course ~
- ~ Choice of 3 Entrée Selections & Vegetarian, Vegan, Gluten Free Options ~
- ~ Custom Wedding Cake ~ Fresh Floral Centerpieces ~ Assorted Candy Buffet ~
- ~ In House LED Lights ~ Premium Overlays ~
- ~ Choice of 2 Dessert Selections ~ Coffee & Cordial Bar ~
- ~ Use of Our Private Bridal Suite, Covered Deck For Ceremony and or Reception ~
- ~ Event Supervisor ~ Personal Assistant & All Banquet Staff ~
- ~ Use of Golf Cart for Your Photography Session ~
- ~ Prices Subject to 6% Sales Tax & 20% Service Charge ~

CHOICE OF THREE ENTRÉE'S & VEGETARIAN

Sliced London Broil with Shallot & Sherry Butter
Slow Roasted Top Round with a Red Wine Reduction
Center Cut Pork Loin with Burgundy Wine Demi Glaze
Fresh Lemon & Sage Chicken with White Wine Lemon Butter
Chicken Stuffed with Artichokes & Spinach with Shallot Dill Cream Sauce
Spinach Stuffed Salmon with Boursin Cheese Artichokes in a Shallot Dill Cream
Romano Chicken Panko, Romano Cheese Crust, Fresh Tomato Coulis
Baked Salmon with Horseradish Crust with Pesto Cream
Poached Salmon with a Shrimp Cream
Spinach stuffed Salmon with Boursin Cheese Artichokes in a Shallot Dill
Grilled Seared Salmon Tomato, Fresh Basil Bruschetta
Vegetarian Napoleon Portabella, Eggplant, Red Peppers, Mozzarella, Fennel Cream

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Saturday Afternoon	\$115 Per Person
Fridays & Sundays	\$125 Per Person
Saturday Nights	\$135 Per Person

Saturday Nights January, February, March & December \$10 Per Person Discount

OR

CHOICE OF THREE ENTRÉE'S & VEGETARIAN

Prime Rib of Beef in Natural Juices, Horseradish Cream
Grilled Sirloin Steak topped with Gorgonzola Cheese & Port Wine Reduction
Center-Cut Filet Mignon with Sauce Béarnaise or Red Wine Reduction
Pistachio Crusted Chilean Sea Bass Riesling, Lobster Broth
Pan Seared Halibut Artichoke Heart, Baby Spinach, Tomato, Warm Lemon Vinaigrette
Sautéed Crab Cakes with Lobster Cream
Tuscan Chicken, Provolone, Spinach, Roasted Peppers, Sausage, Red Wine Pan Sauce
Boursin Chicken, Boursin Cheese, Roasted Tomato Veloute
Chicken Perrone, Sautéed Chicken, Crab, Fresh Herbs, White Wine Citrus Butter
Vegetarian Roulade Rolled Pasta, Ricotta, Artichoke, Spinach, Garlic Cream

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Saturday Afternoon	\$125 Per Person
Fridays & Sundays	\$135 Per Person
Saturday Nights	\$145 Per Person

Saturday Nights in January, February, March and December \$10 Per Person Discount

General Information

We provide for your special photos a romantic picturesque deck overlooking the golf course and our enchanting gazebo.

Ceremonies at PineCrest

Wedding ceremonies are unique at our facility inside or outside on our spacious terrace overlooking our 9th and 18th greens. The ceremony includes an arbor or chuppa beautifully decorated with flowers and floral pedestals to complement the arbor. This includes all labor, materials, consultation, your own personal assistant and rehearsal. All rehearsals are limited to a half-hour and must be scheduled through PineCrest's availability.

Please Consult the Special Events Coordinator for Ceremony Fee Ceremony Fee Includes Decorated Arch, Set Up & Removal of Chairs & Rehearsal

Please note your invitation must state the time of the ceremony. The reception room will be open fifteen minutes before the ceremony.

Menu Selections and Other Details

Your menu selection and other arrangements must be discussed and finalized with our catering representative no later than four(4) weeks prior to your reception. Any changes or alterations to your menu must be made ten (10) working days prior to the date of your affair.

Guaranteed Attendance Count

To allow proper time for purchasing and scheduling, your guaranteed number of guests is required ten (10) days prior to the date of your reception. Planning to assure a successful event does not allow a reduction to this guaranteed count.



ALL ROADS LEAD TO PINECREST

Banquet Times & Schedule

Fridays- You may start any time you'd like

Saturday Afternoon – 11:00 am to 4:30 pm (Five Hour Event)

Saturday Evening – Any time after 5:00

Sundays – You may start at any time you'd like

PineCrest would be honored to host your wedding, as well as your ceremony which we would do outside on our covered deck. *Inside options available.**

Weddings of 120 and under there is a \$500 Ceremony Fee

Weddings over 120, our Ceremony Fee is \$1000

All Ceremony Include 2 Fresh Floral Arrangements For Your Ceremony

Guaranteed Minimums

PineCrest Country requires certain minimums to be met on certain days and time of the year. **Please note that PineCrest can work within your menu and budget.**

Please ask about what minimums would work for you and your budget.

Saturday Evening	\$20,000.00
Saturday Afternoon (over by 4:30pm)	\$10,000.00
Friday Evening	\$12,000.00
Sunday (anytime)	\$10,000.00

Saturday Evenings for Months Below

Pricing guaranteed till December 2022

**January, February, March and December	\$15,000.00
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All Roads Leads To PineCrest.....

WHATEVER YOU WANT, WE MAKE HAPPEN



Our Florist: Gordons Florist 215-716-3332

Our Bakers

(Please Call Baker to Set Up Your Private Tasting)



The Night Kitchen Bakery 215 248 9235

An Occasional Treat 484 714 9248

Payment Information

Payment 1: An initial deposit is due at the time of booking. For an event less than 200 people a \$1,000.00 deposit is required. For an event more than 200 people a \$2,000.00 deposit is required. We accept cash, check, MasterCard, Visa and Discover for your deposit. This deposit is non-refundable.

Payment 2: Fifty percent (50%) of the total guaranteed bill is due 6 months prior to the date of your wedding celebration. We accept cash or check only for payment #2. This payment is non-refundable. Credit card payments are subject to a 4% credit card fee.

Payment 3: Your final guaranteed count as well as final payment is due ten (10) days prior to your event. Your final balance is based on your final guaranteed count. Your final guaranteed count cannot be reduced in number. We accept cash or certified check only for the final payment after ten days.

Please note that weddings booked within less than a year of the wedding date will require an agreement between PineCrest and the couple.

Make your Room Sparkle With.....

Custom Designed Ice Bar for Your Event \$2500

**Custom Designed Ice Sculpture
\$350.00 per Block**

Colored Tulle in Ladies Room

\$150



Place Card Service (PineCrest will do your place cards). \$3 Per Person

Premium Linen Overlays \$10 Per table

Sparkler Send Off \$3 Per Person

Silver Chargers \$2 Per Person

**Sweetheart Table Upgrade \$250
Premium Overlay, Chargers,
Rose Petals, Floral Arrangement, Candles**

Light Up LOVE Park \$250

Elegant Additions \$6 Per Person

Bruschetta Station

Roma Tomato, Basil, Garlic & Olive Oil
Sautéed Zucchini & Squash, White Balsamic, Lemon & Thyme
Grilled Eggplant, Fennel & Goat Cheese

Stir Fry Station

Assorted Fresh Vegetables with Choice of Chicken, Beef or Shrimp

Potato Station

Sweet & White Mashed Potatoes, Sweet & Traditional French Fries
Toppings include Whipped Butter, Bacon Bits, Chopped Chives,
Sour Cream, Shredded Cheddar Cheese, Crispy Shallots and Brown Gravy

Philly Station

Cheesesteaks, Assorted Tasty Cakes & Soft Pretzels
Assorted Condiments, Sauces & Dips

Slider Station

Mini Cheddar Cheese Burgers, Turkey Burgers with Swiss and Pulled Pork Sandwiches
Served with House Sirachia Ketchup, Assorted Mustards, Roasted Garlic Mayo, Lettuce,
Tomato, Pickles & Onions

Mediterranean Station

Classic Greek Salad, Tuscan White Bean Salad
Balsamic Marinated Seasonal Vegetables
Traditional Hummus & Assorted Flatbreads & Croutes

Ceviche Station

Citrus & Fresh Herb Marinated Diver Scallop & Fresh Fish
Grilled Corn, Cilantro Salsa, Shaved Cucumber, Crispy Shallot, Grilled Pineapple

Panini Station

House Made Panini's Sandwiches Grilled to Order By Chef
Choice of 2 sandwiches

Assorted Sushi Station \$12 Per Person

Assorted Raw Bar \$16 Per Person

Additional Dessert Selections



Viennese Table

Assorted Mini Desserts

Lemon Squares, Walnut Bars, Chocolate Brownies, Raspberry Crumb, Chocolate Covered Strawberries

\$ 8 Per Person

Old Fashion Ice Cream Cart

8 Flavors of Ice Cream served assorted sides, syrups, nuts, sprinkles and goodies

This cart has 2 attendant that will serve your guests **\$8 Per Person**

Assorted Ice Cream Novelties

Assorted Mini Ice Cream Sandwiches, Popsicles & Ice Cream Bonbons

\$7 Per Person

Butlered Mini Ice Cream Cones

Available in Vanilla, Chocolate or Strawberry Ice Cream or Chocolate Mousse

\$4 Per Person

Butlered Mini Ice Cream Parfaits

Amaretto, Crème De Menthe, Baileys, Chambord or Kahlua (Choose 2)

\$4 Person



Crème Brulee Station

Choice of 3: Vanilla, Chocolate, Espresso, Bananas Foster, Pistachio, Hazelnut,
Raspberry

\$6 Per Person

Berries Romanoff Station

Strawberries, Blackberries, Blueberries & Raspberries Tossed In Cointreau and
Sugar

Served in Martini Glass with Whipped Cream and Fresh Mint Sprig

\$6 Per Person

Served with The Wedding Cake.....

Add any of the following to be served with the wedding cake

Chocolate Mousse, Ice Cream, Fresh Berries, Gelato

\$3 Per Person

Donut Stations

Assorted Donuts & Holes with Chocolate Fondue & Assorted Toppings

\$6 Per Person

Smores Stations (Chef Attended)

Graham Crackers, Marshmallows, Melted Chocolate

\$6 Per Person

Liquor/Wine/Beers

Vodka: Tito's, Kettle One, Stoli, Stoli Vanilla, Stoli Orange, Boardroom Spirits

Gin: Bombay Sapphire, Tanqueray, Beefeater, New Amsterdam

Bourbon/Whiskey: Old Granddad, Wild Turkey, Seagram's VO, Seagram's 7, Jameson, Jack Daniels

Rum: Bacardi, Captain Morgan, Malibu, Costello

Scotch: Dewar's, J&B, Johnny Walker Black, Glenfiddich

Cordials: Amaretto, Bailey's, Chambord, Frangelico, Kahlua, Midori, Gran Mariner, Godiva White and Dark Chocolate Liqueur, Cuervo Silver Tequila, Assorted Berry & Apple Liqueurs & Schnapps

Wines: William Hill Chardonnay, Red Rock Malbec, Canyon Road Cabernet, Merlot, Pinot Noir, Moscato, Pinot Grigio and White Zinfandel, Taylor Port Wine

Beers: Miller Lite, Yuengling Lager, Corona, Heineken, Guinness, Strongbow Apple Cider

Verdi Champagne

Wine Poured with Dinner \$4 per Person



We are just as committed to you, as you are to each other....

PINECREST COUNTRY CLUB

Vendor Resource List

DJ'S & Bands

East Coast 800 229 1960	Signature DJ'S 610 825 6161	Hot, Hot, Hot 215 619 7746	A Sharp 877 347 4277	EBE 888 323 2263
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Photographers

Morby Photography 610 715 5462	John Costello 215 379 5200	Sarah Rachel 484 876 1837	Amish Thakkar 732 208 0704	Rick Blanco 610 495 9495
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Video

Strings

AOV Productions 215 677 9458	Moving Memories 717 858 1188	Elegant String Quartet 877 932 0082	Heart Strings 215 345 8180
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Limousines/Buses/Trolleys

Kevin Smith 484 991 7895	Tropiano Limo 215 616 5370	Bucks County Trolley 610 982 5200	First Student Buses 215 997 7982
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Hotel Accommodations

Joseph Ambler Inn 215 565 0149	Courtyard Marriott North Wales 215 699 7247 Lansdale Hotel at Turnpike Exit 484 637 3827	StayBridge Suites 215 393 8899	Hampton Inn & Suites 215 412 8255
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Invitations
The Wedding Studio
215 348 1100

Balloons
Magnificent Balloons
215 483 6880

Bag Pipes
Jim Rembisz
215 234 8859