



**Thank you for considering PineCrest Country 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,**

***Sherry Levash***

**Special Events Coordinator**

**215 855 4113 ext 19**

**Here at PineCrest, “We are committed to you, as you are to each other”.**



### **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 ~**
- ~ Light Up Love Park or 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  
Pasta Station**

**Hot Butlered Hors d'oeuvres (Choose 4)**

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- Coconut Crusted Shrimp, Red Onion, Orange Marmalade**
- Scallops Wrapped In Prosciutto**
- Smoked Salmon on Potato Pancake with Fresh Dill & Sour Cream Dot**
- 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**
- Potato Puffs with Bacon, Cheddar Cheese & Chives, Sour Cream Dot**
- Artichoke & Feta Cheese Triangles**
- Mushrooms Stuffed with Spinach & Parmesan Cheese**
- Risotto Balls, Red Pepper Aioli**
- Phyllo with Asparagus, Brie & Candied Walnuts**
- 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 Sweet & Savory Sauce**
- BLT Skewers**
- Shrimp & Chorizo Skewers with Lime Crema**
- Kobe Meatballs, Porcini Mushroom Demi-Glace**
- Grilled Cheese Bite with Cream of Tomato Soup**
- Fontina Cheese and Lump Crab Toasts**
- Lollipop Lamb Chops with Mint Pesto (\$3.00 Per Person)**



### **Cold Butlered Hors d'oeuvres (choose 4)**

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- Filet Tips on Brioche Bread with Horseradish Cream**
- Chilled Miso Glazed Filet of Beef, Ginger, Scallion Emulsion**
- Chilled Marinated Seafood Salad in Ceramic Spoon**
- Smoked Salmon on Russian Black Bread, Fresh Dill, Cream Salmon Mousse, Savory Cone, Fresh Dill**
- 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, Walnuts, Grapes, Fresh Mint**
- White Bean & Avocado Salad, Cucumber Slice**
- Vegetable Gazpacho Shooters**
- 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
- Spinach Salad** with Hard Boiled Egg, Bacon, Cucumbers with Honey Mustard Dressing
- Caesar Salad** Fresh Romaine Lettuce with House Made Croutons and Caesar Dress

## **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)**

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## **Side Selections**

**(Choose 3)**

**Pasta Selection with Your Choice of Sauce**  
**Rosemary Roasted Potato Coins**  
**Fresh Vegetable & Ricotta Cheese Roulade with Garlic Cream (\$3 Per Person)**  
**Garlic Mashed Potatoes**  
**4 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**  
**Home Made German Potato Salad**  
**Fresh Home Made Cole Slaw**  
**Tomato & Fresh Mozzarella Salad with Fresh Basil**

## **General Information**

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

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## **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**

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

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## **Menu Selections and Other Details**

Your menu selection and other arrangements must be discussed and finalized with our catering representative no later than eight (8) 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.

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## **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

## **Guaranteed Minimums**

PineCrest Country requires certain minimums to be met on certain days and time of the year.

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

Saturday Evening	\$20,000
Saturday Daytime	\$10,000.00
Friday Evening	\$12,000.00
Sunday (anytime)	\$10,000.00

### **Saturday Evenings for Months Below**

#### **Pricing guaranteed till December 2020**

**January, February, March and December	\$15,000.00
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# WHATEVER YOU WANT, WE MAKE HAPPEN



**Our Florist Shannan Holland 215-760-7003**

## **Our Bakers**

**(Please Call Bakers to Set Up Your Private Tasting)**



**An Occasional Treat 484-714-9248**

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**The Night Kitchen Bakery 215 248 9235**

## **Payment Information**

**Payment 1:** An initial deposit is due at the time of booking. For an event less than 18 months from date of booking a \$1,000.00 deposit is required. For an event more than 18 months from date of booking 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. Menu selections should be made at this time. We accept cash or check only for payment #2. This payment is non-refundable.

**Payment 3:** Your final guaranteed count 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.

**Make your Room Sparkle With.....**

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**Light up Cake Table \$250**

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**Light Up Bar**

**Any Color, Outside on the Deck or in the Ballroom**

**\$400**

**\*\*\***

**Custom Designed Ice Sculpture**

**\$350.00 per Block**

**\*\*\***

**Colored Tulle in Ladies Room**

**\$150**

**\*\*\***



**Chair Covers**

**\$8.00 per chair includes sash and the overlay**

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**Linen Overlays**

**\$10 Per table**

**\*\*\***

**Sparkler Send Off**

**\$3 Per Person**

**\*\*\***

**Silver Chargers**

**\$2 Per Person**

**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

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**Stir Fry Station**

Assorted Fresh Vegetables with Choice of Chicken, beef or Shrimp

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**Mashed Potato Station**

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

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**PineCrest French Fry Station**

Sweet Potato & Traditional White Potato Fries  
Garlic Aioli, Beer Cheddar Cheese Sauce, Horseradish Cream and Homemade Gravy

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**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

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**Mediterranean Station**

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

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**Ceviche Station**

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

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**Panini Station**

House Made Panini's Sandwiches Grilled to Order By Chef

Choice of 2 sandwiches

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**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 Brûlée Station**

Choice of 3: Vanilla, Chocolate, Espresso, Bananas Foster, Pistachio, Orange, 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

## **WINE SERVED WITH DINNER**

### **Acrobat Pinot Gris, Oregon**

On the nose, green apple, grapefruit, lime zest, and pear. Flavors of tangerine, lemon, kiwi, pineapple.

### **Alamos Chardonnay, Argentina**

Exhibits flavors of ripe apple & tropical fruit flavor with a hint of spice & butterscotch.

### **Bodega Norton Moscato, Argentina**

It has floral aromas, with a touch of citrus notes. Sweet, creamy & fresh with hints of peach & apricot, and a crisp finish.

### **Mirassou Pinot Noir, California**

Displaying fresh fruit flavors of pomegranates, cherries and currants, balanced with fruit aromas, Mirassou California Pinot Noir is a bright reflection of our heritage as the pioneer of California.

### **Red Rock Merlot, California**

Soft, enjoyable with lush, plum-like flavors and notes of blueberry and cherry with a smooth and velvety finish

### **William Hill Cabernet Sauvignon, Central Coast California**

Dark and intense, with a dramatic fruit presence.

### **Two Selections \$4.00 per Person**



**It is all about having fun.**

**PINECREST COUNTRY CLUB**

Vendor Resource List

**DJ'S & Bands**

<b>East Coast</b> 800 229 1960	<b>Signature DJ'S</b> 610 825 6161	<b>Hot, Hot, Hot</b> 215 619 7746	<b>Adam Weitz</b> 215 938 7738	<b>EBE</b> 888 323 2263
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**Photographers**

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

**Strings**

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

<b>Secrets Limo</b> 215 540 9955	<b>Tropiano Limo</b> 215 616 5370	<b>Bucks County Trolley</b> 610 982 5200	<b>First Student Buses</b> 215 997 7982
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**Hotel Accommodations**

<b>Joseph Ambler Inn</b> 215 565 0149	<b>Courtyard Marriott</b> North Wales 215 699 7247 Lansdale Hotel at Turnpike Exit 484 637 3827	<b>StayBridge Suites</b> 215 393 8899	<b>Hampton Inn &amp; Suites</b> 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