



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”.



PineCrest Platinum Wedding Package Includes

- ~Choice of 8 Butlered Hors D'oeuvres~**
- ~Assorted Fruit & Cheese Display ~ Vegetable Crudité & Pasta Station ~**
- ~5 ½ Hour Premium 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 Option~**
- ~Custom Wedding Cake ~ Fresh Floral Centerpieces ~ Assorted Candy Buffet~**
- ~Light up Love Park, Light Up Cake Table & In House LED Lights~**
- ~ Assorted Ice Cream Novelties ~ Coffee & Cordial Bar~**
- ~Chair Covers with Sash and Matching Overlay~**
- ~ 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)

- 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)

- 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



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 with Wild Mushrooms** Madeira Wine Reduction
- Romano Chicken** Panko, Romano Cheese Crust, Fresh Tomato Coulis
- Baked Salmon** with Horseradish Crust with Pesto Cream
- Poached Salmon** with a Shrimp Cream
- Pan Seared Salmon** Tomato, Fresh Basil Bruschetta
- Vegetarian Napoleon** Portabella, Eggplant, Red Peppers, Mozzarella, Fennel Cream

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Saturday Afternoon CALL FOR PRICING
Fridays & Sundays CALL FOR PRICING
Saturday Nights CALL FOR PRICING

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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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 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.

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

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.....

Light up Cake Table \$250

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

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

Stir Fry Station

Assorted Fresh Vegetables with Choice of Chicken, beef or Shrimp

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

PineCrest French Fry Station

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

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, 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

East Coast 800 229 1960	Signature DJ'S 610 825 6161	Hot, Hot, Hot 215 619 7746	Adam Weitz 215 938 7738	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

Secrets Limo 215 540 9955	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