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 & Pasta Station ~

~ 5 Hour Premium Top Shelf Open Bar ~

~ Champagne Toast & Signature Cocktail ~

~ Salad Selection or Soup Course ~

~ Choice of 3 Entrée Selections & Vegetarian 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
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)

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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

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

~

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

Saturday Nights January, February, March & December $95 Per Person

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

~

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

Saturday Nights in January, February, March and December $105 Per Person

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 ~ Pasta Station ~ 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 & Chair Covers with Matching Sash ~

~ 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

~

Saturday Afternoon	**$110 Per Person**
Fridays & Sundays	**$120 Per Person**
Saturday Nights	**$130 Per Person**

Saturday Nights January, February, March & December $120 Per Person

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

~

Saturday Afternoon	**$120 Per Person**
Fridays & Sundays	**$130 Per Person**
Saturday Nights	**$140 Per Person**

Saturday Nights in January, February, March and December $130 Per Person

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.

***

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

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 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 2021

**January, February, March and December	$15,000.00

All Roads Leads To PineCrest…..

WHATEVER YOU WANT, WE MAKE HAPPEN

Our Florist Shannan Holland 215-760-7003

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 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.

Please note that weddings booked less than a year our will require an agreement between PineCrest and the couple that will be agreed upon.

Make your Room Sparkle With…….

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
****

Chivari Chairs $12 Per Person
****

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

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, Ketle One, Stoli, Stoli Vanilla, Stoli Orange, New Amsterdam

Gin: Bombay Sapphire, Tanqueray, Beefeater, New Amsterdam

Bourbon/Whiskey: Old Grandad, 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

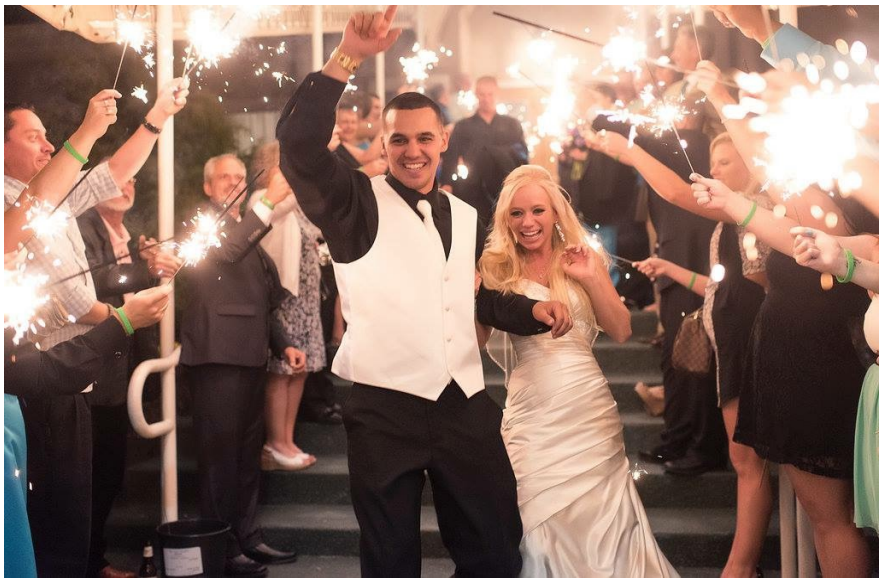
Cordials: Amaretto, Bailey's, Chambord, Frangelico, Kahlua, Midori, Gran Mariner, Godiva White and Dark Chocolate Liqueur, Cuervo Silver Tequila, Assorted Berry & Apple Liqueurs & Schnapps

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

Photographers

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

Video

AOV Productions	Moving Memories
215 677 9458	717 858 1188

Strings

Elegant String Quartet	Heart Strings
877 932 0082	215 345 8180

Limousines/Buses/Trolleys

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

Hotel Accommodations

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

Invitations	Balloons	Bag Pipes
The Wedding Studio	**Magnificent Balloons**	**Jim Rembisz**
215 348 1100	215 483 6880	215 234 8859