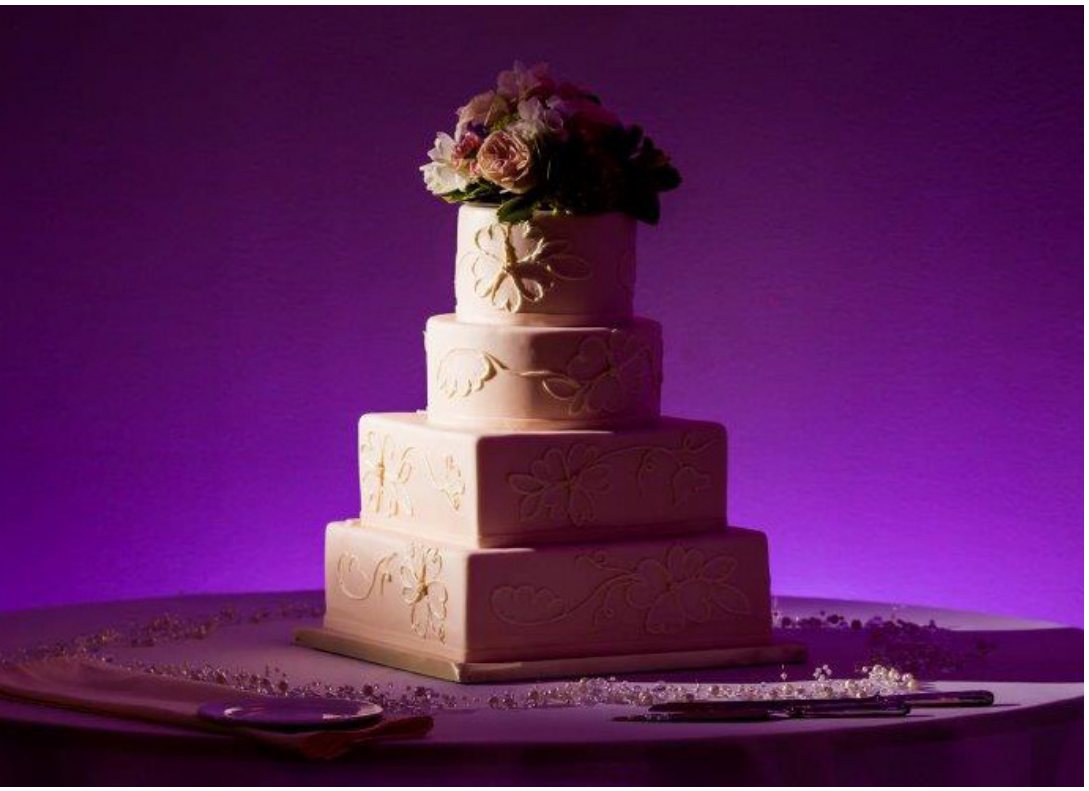


PCRESTCC.COM | 215.855.4113

PINECREST COUNTRY CLUB | 101 COUNTRY CLUB DRIVE | LANSDALE PA 19446

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,

Banquet Sales Team
215.855.4113 ext. 1

PineCrest

CLASSIC 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

Hot Buttered
HORS D'OEUVRES

Coconut Crusted Shrimp, Red Onion, Orange Marmalade

Scallops Wrapped in Bacon, Horseradish Cream

Bacon Wrapped Shrimp or Chicken, Chipotle Ranch

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

Mini Crab Cakes with Red Pepper Aioli

Lollipop Lamb Chops with Mint Pesto

Lobster Bisque Shooters

FRESH FRUIT & CHEESE DISPLAY
VEGETABLE CRUDITÉS

Cold Buttlered

HORS D'OEUVRES

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

Filet Tips on Crostini Bread with Caramelized Onion, Boursin Cheese

Fruit and Cheese Skewers

Chilled Oyster Shooters, Cucumber Water, Shallot Vinegar

Antipasto Skewers

Shrimp Cocktail Shooters

Crab Claw Cocktail

Tuna Tartar on Ceramic Spoons

SOUP OR SALAD SELECTIONS *(Choose One)*

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

OR

Garden Salad Garden Salad Fresh Greens, Cucumbers, Carrots & Tomato with Champagne Vinaigrette

Arugula Salad Arugula with Carrot, Cucumber, Cherry Tomato with White Balsamic Vinaigrette

Caesar Salad Caesar Salad Fresh Romaine Lettuce with House Made Croutons and Caesar Dressing

Wedge Salad Iceberg Lettuce topped with Applewood-Smoked Bacon, Diced Tomatoes and Crumbled Blue Cheese served with Creamy Blue Cheese or Russian Dressing

Caprese Salad Tomato and Fresh Mozzarella with Basil and Olive Oil

Choice of THREE ENTRÉES & VEGETARIAN

SIGNATURE ENTRÉES
CLASSIC WEDDING PACKAGE

OR

PREMIUM ENTRÉES
CLASSIC WEDDING PACKAGE

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

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

Entrée sides may be substituted.

Side Selections

ENTRÉE SIDES MAY BE SUBSTITUTED

POULTRY SIDES

Crispy Risotto Cakes with Seasonal Vegetables

Confetti Rice with Seasonal Vegetables

Rosemary Roasted Potato Coins & Seasonal Vegetable

Gratin Potatoes with Seasonal Vegetables

SEAFOOD/FISH SIDES

Crispy Risotto Cakes with Seasonal Vegetables

Confetti Rice with Seasonal Vegetables

Cous Cous with Seasonal Vegetables

BEEF SIDES

Garlic Mashed Potatoes & Seasonal Vegetables

Rosemary Potatoes with Seasonal Vegetables

Gratin Potatoes with Seasonal Vegetables

Asparagus (included with Filet, Sirloin or Prime Rib)

PineCrest

BUFFET WEDDING 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

PCRESTCC.COM | 215.855.4113

Buffet SELECTIONS *(Choose three)*

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

Filet Mignon

SIDE SELECTIONS *(Choose three)*

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

PineCrest

PLATINUM WEDDING PACKAGE INCLUDES

Choice of 8 Butlered Hors D'oeuvres

Fresh Fruit & Cheese Display | Vegetable Crudité

1 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 | LOVE Park

Premium LED Cake Table | Additional Dessert Selection | 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

Choice of THREE ENTRÉES & VEGETARIAN

SIGNATURE ENTRÉES
PLATINUM WEDDING PACKAGE

OR

PREMIUM ENTRÉES
PLATINUM WEDDING PACKAGE

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

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

Entrée sides may be substituted.

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. 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 2 Arrangements, 2 Pillars, 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

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.*
All Ceremonies Include two Fresh Floral Arrangements

Weddings Ceremony Fee (Outside or Inside) : Call for Pricing

**Decision to move your ceremony inside due to weather will be made 24 hours prior, outdoor ceremonies are permitted with a minimum temperature of 60 degrees.*

Guaranteed Minimums

PineCrest Country requires certain minimums to be met on certain days and time of the year. Please note that PineCrest can work with your menu and budget. Please ask about what minimums would work for you and your budget.

BANQUET TIMES & SCHEDULE

Fridays	**Saturday Afternoon**	**Saturday Evening**	**Sundays**
You may start at any time you'd like	11:00 am to 4:30 pm *(Five Hour Event)*	Any time after 5:00 pm	You may start at any time you'd like
Ask for *Guarantee Minimum*	Ask for *Guarantee Minimum*	Ask for *Guarantee Minimum*	Ask for *Guarantee Minimum*

Payment INFORMATION

Payment 1

An initial deposit* is due at the time of booking for all weddings. 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.

Special arrangements will be made for weddings booked less than a year out. This will require an agreement between PineCrest and the couple.

Elegant Additions

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
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 Sriracha 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

Assorted Raw Bar

Late Night of any of our stations
can be done after dinner.

Additional Dessert
SELECTIONS

Viennese Table
Assorted Mini Desserts
Lemon Squares | Walnut Bars,
Chocolate Brownies | Raspberry Crumb
Chocolate Covered Strawberries

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

Assorted Ice Cream Novelties
Assorted Mini Ice Cream Sandwiches
Popsicles | Ice Cream Bonbons

Butlered Mini Ice Cream Cones
Available in Vanilla, Chocolate or
Strawberry Ice Cream or
Chocolate Mousse

Butlered Mini Ice Cream Parfaits
Amaretto | Crème De Menthe | Baileys
Chambord | Kahlua *(Choose 2)*

Crème Brulee Station
Choice of Three:
Vanilla, Chocolate | Espresso | Bananas Foster
Pistachio | Hazelnut | Raspberry

Berries Romanoff Station
Strawberries, Blackberries, Blueberries &
Raspberries Tossed In Cointreau and
Sugar Served in Martini Glass with
Whipped Cream and Fresh Mint Sprig

Served with The Wedding Cake...
Add any of the following to be served
with the wedding cake
Chocolate Mousse | Ice Cream
Fresh Berries | Gelato

Donut Stations
Assorted Donuts & Holes with
Chocolate Fondue & Assorted Toppings

Smores Stations *(Chef Attended)*
Graham Crackers | Marshmallows
Melted Chocolate

Bar SERVICE

LIQUOR

Vodka
Tito's
Ketel One
Stoli
Stoli Vanilla
Stoli Orange
Absolut Citron
Boardroom Spirits

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
Myer's Dark Rum

Scotch
Dewar's
J&B
Johnny Walker Black
Glenfiddich

WINE

Canyon Road
Chardonnay
Malbec
Cabernet
Merlot
Pinot Noir
Moscato
Pinot Grigio
White Zinfandel
Graham's Port Wine

Great Western Champagne

BEER

Miller Lite
Yuengling Lager
Corona
Heineken
Guinness

CORDIALS

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

MAKE YOUR ROOM
Sparkle with...

Custom Designed Ice Bar for Your Event

Custom Designed Ice Sculpture

Colored Tulle in Ladies Room

Place Card Service
(PineCrest will do your place cards)

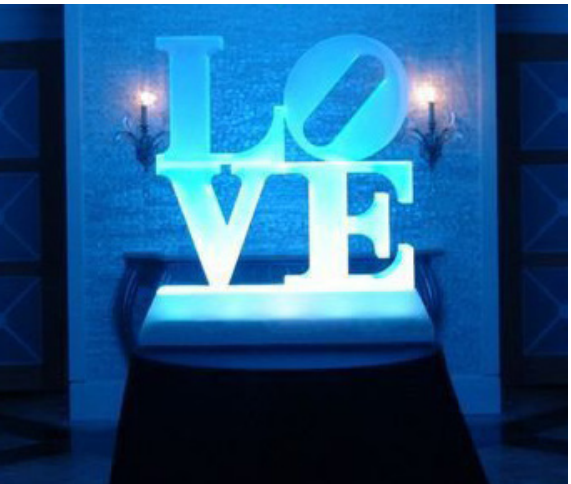
Premium Linen Overlays

Sparkler Send Off

Silver Chargers

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

Light Up LOVE Park & LED Cake Table



Pinecrest
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

VIDEO

AOV Productions
215 677 9458

Moving Memories
717.858.1188

STRINGS

Elegant String Quartet
877.932.0082

Heart Strings
215.345.8180

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

LIMOUSINES
BUSES | TROLLEYS

Kevin Smith
484.991.7895

Tropiano
215.616.5370

Bucks County
610.982.5200

First Student
215.997.7982

Best of Times Limo
215.361.9577

Pinecrest

VENDOR RESOURCE LIST *(continued)*

HOTEL ACCOMMODATIONS

Joseph Ambler Inn
215.565.0149

Courtyard Marriott (North Wales)
215.699.7247

StayBridge Suites
215.393.8899

Hampton Inn & Suites
215.412.8255

Lansdale Hotel at Turnpike Exit
484.637.3827

INVITATIONS

The Wedding Studio
215.348.1100

BALLOONS

Magnificent Balloons
215.483.6880

BAGPIPES

Jim Rembisz
215.234.8859

OUR FLORIST

Gordons Florist
215.716.3332

OUR BAKERS

The Night Kitchen Bakery
215.248.9235

Ann's Cake Pan
215.675.7491

(Please Call Baker to Set Up Your Private Tasting)

Pinecrest

VIRTUAL TOUR

PineCrest is a top-notch country club wedding venue in the Philadelphia area and offers all the services and spectacular facilities that you need to make special moments last a lifetime.

Call 215.855.4113 and schedule a tour of PineCrest Country Club's luxurious event space or **click the play button to view our virtual tour**.

PCRESTCC.COM | 215.855.4113

PINECREST COUNTRY CLUB | 101 COUNTRY CLUB DRIVE | LANSDALE, PA 19446