

PineCrest

COUNTRY CLUB

Where the wedding
OF YOUR DREAMS
BECOMES REALITY



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,

PineCrest Country Club
215.855.4113 ext. 1





PineCrest

CLASSIC WEDDING PACKAGE INCLUDES

Choice of 8 Butlered Hors D'oeuvres
Assorted Fruit & Cheese Display & Vegetable Crudit 
5 Hour Premium Top Shelf Open Bar
Champagne Toast & Signature Cocktail
Salad Selection or Soup Course
Choice of 3 Entr e 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



All Pricing Includes 6% Sales Tax and 20% Service Charge



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Hot Butlered 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 (\$4 Per Person)

Lobster Bisque Shooters (\$4 Per Person)



FRESH FRUIT & CHEESE DISPLAY
VEGETABLE CRUDITÉS



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Cold Butlered
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 (\$4 Per Person)

Chilled Oyster Shooters, Cucumber Water, Shallot Vinegar (\$4 Per Person)

Antipasto Skewers (\$4 Per Person)

Shrimp Cocktail Shooters (\$4 Per Person)

Crab Claw Cocktail (\$4 Per Person)

Tuna Tartar on Ceramic Spoons (\$4 Per Person)

SOUP OR SALAD SELECTIONS (*Choose One*)

Wedding Soup | **Cream of Mushroom** | **Watercress Soup**

Chicken Noodle | **Potato Boursin** | **Cream of Tomato**



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
 (\$4 Per Person) Cheese served with Creamy Blue Cheese or Russian Dressing

Caprese Salad Tomato and Fresh Mozzarella with Basil and Olive Oil
 (\$4 Per Person)



Choice of THREE ENTRÉES & VEGETARIAN

SIGNATURE ENTRÉES CLASSIC WEDDING PACKAGE



PREMIUM ENTRÉES CLASSIC WEDDING PACKAGE

SLICED LONDON BROIL
with Shallot & Sherry Butter

SLICED SIRLOIN
Sautéed Onions, Mushrooms & Peppers

BRAISED SHORT RIB
with Asian BBQ Glaze

FRESH LEMON & SAGE CHICKEN
with White Wine Lemon Butter

CHICKEN STUFFED WITH ARTICHOKES & SPINACH
with Shallot Dill Cream Sauce

PAN SEARED SALMON
with Japanese Teriyaki Glaze

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*

SPINACH STUFFED SALMON
*with Boursin Cheese Artichokes
in a Shallot Dill Cream*

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 \$135 Per Person

Fridays & Sundays \$145 Per Person

Saturday Nights \$155 Per Person

Saturday Afternoon \$145 Per Person, Filet \$150

Fridays & Sundays \$155 Per Person, Filet \$160

Saturday Nights \$165 Per Person, Filet \$170

Entrée sides may be substituted.

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

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Side Selections

ENTRÉE SIDES MAY BE SUBSTITUTED



POULTRY SIDES

Crispy Risotto Cakes with Seasonal Vegetables

Confetti Rice with Seasonal Vegetables

Rosemary Roasted Potatoes & Seasonal Vegetable

Duchess Potato with Seasonal Vegetables

SEAFOOD/FISH SIDES

Crispy Risotto Cakes with Seasonal Vegetables

Confetti Rice with Seasonal Vegetables

Israeli Cous Cous with Seasonal Vegetables

BEEF SIDES

Garlic Mashed Potatoes & Seasonal Vegetables

Rosemary Potatoes with Seasonal Vegetables

Duchess Potato with Seasonal Vegetables

Asparagus (included with Filet, Sirloin or Prime Rib)

\$2 Per Person Upgrade





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

Saturday Afternoon (all year)	\$135 Per Person
Fridays & Sundays	\$145 Per Person
Saturday Nights	\$155 Per Person

*All Pricing Includes 6% Sales Tax and 20% Service Charge
Saturday Nights in January, February and March
\$10 Per Person Discount*



Buffet **SELECTIONS** (*Choose three*)

Braised Short Rib with Asian BBQ Glaze
Sliced Sirloin, 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 (*Market Price Per Person*)

SIDE SELECTIONS (*Choose three*)

Pasta Selection with Your Choice of Sauce
Rosemary Roasted Potatoes
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*)



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): \$1,200 includes tax/service

**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

You may start at any time you'd like

100 people @ \$145 pp with a ceremony,
 110 without

Saturday Afternoon

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

95 people @ \$135 pp with a ceremony,
 105 without

Saturday Evening

Any time after 5:00 pm

140 people @ \$155 pp with a ceremony,
 150 without

Sundays

You may start at any time you'd like

100 people @ \$145 pp with a ceremony,
 110 without

Saturday Evenings for Months Below | Pricing guaranteed until December 2025

**WHATEVER YOU WANT,
 WE MAKE HAPPEN**



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



All Pricing Includes 6% Sales Tax and 20% Service Charge



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Choice of THREE ENTRÉES & VEGETARIAN

SIGNATURE ENTRÉES

PLATINUM WEDDING PACKAGE



PREMIUM ENTRÉES

PLATINUM WEDDING PACKAGE

SLICED LONDON BROIL

with Shallot & Sherry Butter

BRAISED SHORT RIB

with Asian BBQ Glaze

CENTER CUT PORK LOIN

with Burgundy Wine Demi Glaze

FRESH LEMON & SAGE CHICKEN

with White Wine Lemon Butter

CHICKEN STUFFED WITH ARTICHOKE & 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*

Saturday Afternoon \$160 Per Person

Guarantee 70 people with a
ceremony, 80 without

Fridays & Sundays \$175 Per Person

Guarantee 80 people with a
ceremony, 90 without

Saturday Nights \$188 Per Person

Guarantee 115 people with a
ceremony, 120 without

Saturday Afternoon \$170 Per Person

Guarantee 70 people with a
ceremony, 80 without

Fridays & Sundays \$185 Per Person

Guarantee 80 people with a
ceremony, 90 without

Saturday Nights \$198 Per Person

Guarantee 115 people with a
ceremony, 120 without

Entrée sides may be substituted.

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

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Payment INFORMATION



Payment 1

An initial deposit of \$2,000* 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
\$10 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

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

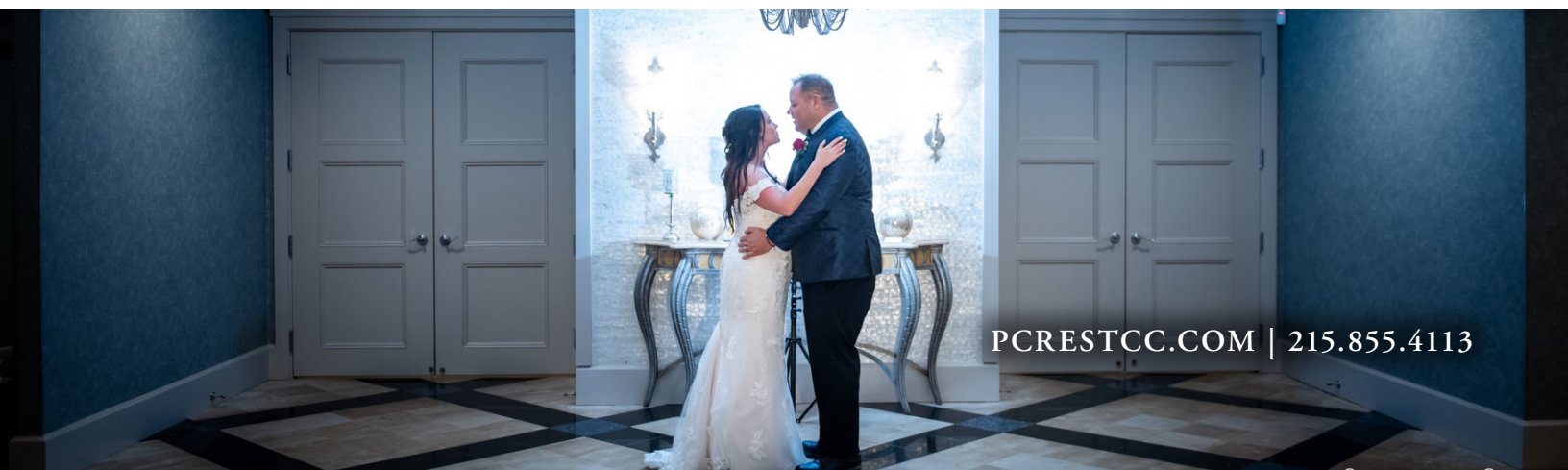
\$12 Per Person

Assorted Raw Bar

\$16 Per Person

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

All Pricing Includes 6% Sales Tax and 20% Service Charge



Additional Dessert
SELECTIONS

Assorted Mini Desserts

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

\$10 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

\$15 Per Person

Assorted Ice Cream Novelties

Assorted Mini Ice Cream Sandwiches
Popsicles | Ice Cream Bonbons

\$10 Per Person

Butlered Mini Ice Cream Cones

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

\$10 Per Person

Butlered Mini Ice Cream Parfaits

Amaretto | Crème De Menthe | Baileys
Chambord | Kahlua (Choose 2)

\$10 Per Person

Crème Brulee Station

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

\$10 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

\$10 Per Person

Served with The Wedding Cake...

Add any of the following to be served
with the wedding cake
Ice Cream & Berries or
Chocolate Mousse & Berries

\$10 Per Person

Donut Stations

Assorted Donuts & Holes with
Chocolate Fondue & Assorted Toppings

\$10 Per Person

Smores Stations (Chef Attended)

Graham Crackers | Marshmallows
Melted Chocolate

\$10 Per Person

All Pricing Includes 6% Sales Tax and 20% Service Charge



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

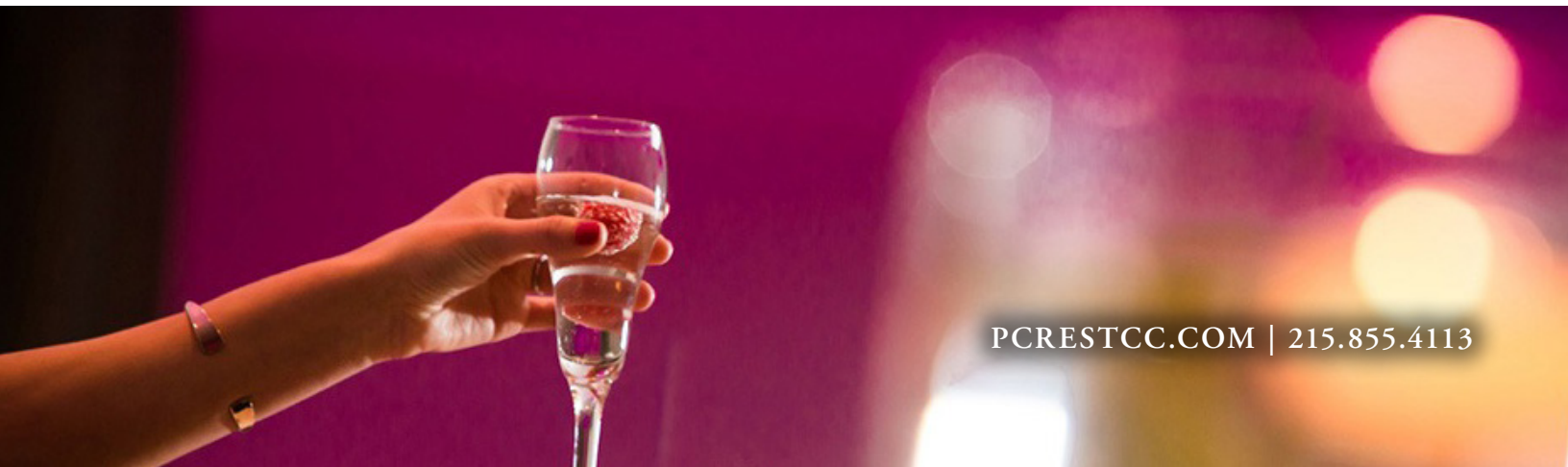
*Wine Poured with Dinner
\$4 per Person*

BEER

Miller Lite
Yuengling Lager
Corona
Goose Island IPA
Guinness

CORDIALS

Amaretto | Bailey's | Chambord | Frangelico
Kahlua | Midori | Gran Mariner
Cuervo Silver Tequila
Assorted Berry & Apple Liqueurs & Schnapps





MAKE YOUR ROOM
Sparkle with...

Custom Designed Ice Bar for Your Event
\$2500

Custom Designed Ice Sculpture
\$350 Per Block

Colored Tulle in Ladies Room
\$150

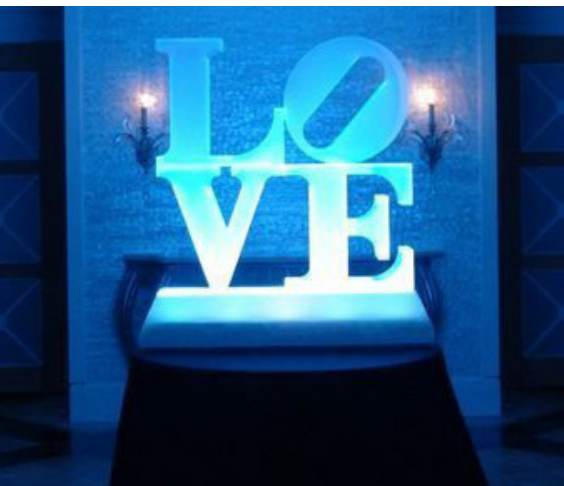
Place Card Service
(PineCrest will do your place cards)
\$3 Per Person

Premium Linen Overlays
\$10 Per Table

Sparkler Send Off
\$3 Per Person

Silver Chargers
\$2 Per Person

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





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
610.222.6225

Tropiano
215.616.5370

Bucks County Limo
215.608.0754

First Student
215.997.7982

Best of Times Limo
215.361.9577





Pincrest
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)

