



FLOURTOWN COUNTRY CLUB



Where your event will always be "an event to remember"





Welcome

Thank you for considering Flourtown Country Club for your special day! It would be our pleasure to host your event.

Flourtown Country Club is nestled in the heart of Flourtown, Pennsylvania, just minutes from the charming historic town of Chestnut Hill. The beautiful stone building overlooks a spectacular 9 hole golf course. Our lush course and beautifully manicured grounds is the perfect venue for any occasion.



The ballroom is surrounded by floor to ceiling windows that will give your guests a majestic view of our beautiful landscape. Just off the ballroom is a large veranda perfect for your cocktail hour. We comfortably handle events from 50 to 325 guests.

Our professional staff will personally oversee every detail of your event. It is our goal to always exceed your expectations. We are happy to customize menus, and design the perfect package so that your day is nothing short of magnificent.

We are proud to be considered a premier venue in the Philadelphia suburbs. Once you meet our extraordinary team...you will know why!

Please contact our Banquet Sales Office with any additional questions. We look forward to meeting you and assuring that you have a first-class event.

Warm Regards,
Brian Halligan
General Manager



Wedding & Special Event Packages

**Your five hour dinner event includes
the below amenities.
Lunch events are four hours.**

Signature Drink Greeting

A glass of wine or a signature drink of your choice from our bar will be offered to your guests as they enter your reception

Premium Open Bar

Selection of five premium wines, domestic & import beers, premium liquors, and soft drinks for five hours

Stationed and Butlered Hors D' Oeuvres

Selection of six butlered hors d'oeuvres, and two elaborate stationary displays

Champagne / Wine Toast

Selection of wine or a champagne toast to celebrate the new Mr. & Mrs.!

Three Course Served Dinner

Choice of two entrees using fresh, seasonal ingredients

Custom Wedding Cake

Select from a variety of our hand-crafted elegant cake styles, flavors & accent colors served on a painted plate with chocolate swirls

Tasteful Décor & First-Rate Service

Floor length linens and coordinating napkins, professional & courteous service, elegant Chivari Chairs

Fresh Floral Centerpieces

Our floral designer will artfully arrange your centerpieces to enhance your wedding theme

Private Bridal Party Suite

The bride and groom receive complimentary wine and champagne, and an international cheese display for one hour prior to their reception as your bridal party prepares for the cocktail hour or ceremony.

A bridal suite attendant caters to your every need.

Ceremony

Elegant indoor and outdoor dedicated ceremony areas.
Ceremony fees apply.



Hors d'oeuvres

Selection of six gourmet Hors d'oeuvres included in your package

Scallops Wrapped in Bacon
Shrimp Shumai
Crab Stuffed Mushrooms
Crab Rangoon
Sesame Chicken
Tuscan Chicken Fontina Bites
Provolone Chicken Cordon Bleu Bites
Cocktail Franks in Puff Pastry
Mini Cheese Steak Egg Rolls
Beef Satay
Asparagus Wrapped in Prosciutto and Provolone
Vegetable Spring Rolls
Tomato Basil Bruschetta
Mac and Cheese Croquettes
Spanikopita
Brie and Raspberry Bites
Beef Tenderloin on Baguette with Horseradish Cream
Belgian Endive with Blue Cheese Mousse
Walnuts and Candied Pear
Peppered Tuna with Wasabi on Wonton
Stuffed Figs with Bleu Cheese and Toasted Almonds

Also Includes

Chef's Signature Displays

International Cheese Display
Chef's Selection of
International and Domestic Cheeses
Seasonal Fresh Fruit
Assorted Breads and Chips

Elaborate Bruschetta & Crostini Bar

Garlic Breads, Crostini, Flatbreads
and Toast Points served with
Chef's Signature Tomato and Basil Bruschetta,
Eggplant Tapenade,
Hummus, Kalamata Olive Tapenade

These premium
Hors d'oeuvre
Enhancements can be
added to your package

Hot Hors D'oeuvres

Beef Sliders with Amish Cheddar
and Smoked Bacon
Petite Crab Cakes
Coconut Shrimp
Crispy Tempura Shrimp with
Mirin Sesame Sauce
Diver Scallops Wrapped in Bacon
with Horseradish Sauce
Lobster Fritter with Lemon Aioli
Seasonal Soup Shooter
Baby Lamb Chops with
Mint Pesto (Market Price)

Chilled Hors d'oeuvres

Yellow Gazpacho
& Baby Shrimp Shooter

Duck Prosciutto with
Black Pepper Gourgeres
on Challah Bread
Bloody Mary Shrimp Shooters
Duck Lettuce Wraps

\$2.50 per person per item
Per person price for enhancements
includes two pieces per person.



Entrée Selections

Select two ~ Each accompanied with chef's selection
of seasonal vegetable and starch

Soup or Salad Selection

[Choice of One]

Italian Wedding ~ Chicken Pastina

Tomato Tortellini

New England Clam Chowder

Seafood Bisque (additional 2. per person)

OR

Seasonal Mixed Green Salad, Balsamic Vinaigrette Dressing

Spinach Salad, Bacon Dressing

Caesar Salad, Traditional Caesar Dressing, Homemade Croutons

Fresh Fruit Medley

Mandarin Salad, Citrus Vinaigrette

Poultry

Signature Sautéed Chicken Halligan, White Wine Mushroom Reduction 89.

Champagne Chicken, Spinach, Mushrooms, Prosciutto & Boursin Cheese 89.

Chicken Piccata, Sauteed with Lemon & Butter 89.

Fish & Seafood

Almond Crusted Tilapia, Lobster Cream Sauce 89.

Grilled Salmon, Lemon Dill 91.

Maryland Crab Cakes 95.

Colossal Shrimp (3) Stuffed With Lump Crabmeat 95.

Beef, Veal & Lamb

Grilled Filet (6 oz), Bernaise 97.

Veal Oscar, Lump Crab, Asparagus, Bernaise 97.

Herb-encrusted Lamb Chops, peppercorn sauce 97.

Vegetarian Options

Stuffed Portabella Mushroom, Provolone Cheese, Risotto 89.

Eggplant Rotini, Vodka Rosa Sauce 89.

Combination Plates

[Select one]

Champagne Chicken Breast & Grilled Salmon Duo Plate 95.

Grilled Angus Beef Filet & Broiled Crab Cake 99.

Angus Beef Filet & Grilled Shrimp (3) 105.



Specialty Stations

Specialty Stations

These Specialty Stations are designed as live action stations and require an attendant

Grilled Filet Mignon

Whole Roasted Filet of Beef, Herb Crust, Red Wine Demi-Glace
Horseradish, Chantilly & Mustard Herb Sauce, Miniature Rolls
\$10.95 Per Person

Mashtini Bar

Herbed Mashed Potatoes "Topped" To Order
Toppings to Include: Goat Cheese, Sour Cream, Frizzled Onions, Gorgonzola,
Shredded Cheddar Cheese, Bacon, Scallions, Sautéed Wild Mushroom,
Red Wine Gravy & Lobster Cream Sauce
Savory Sweet Potatoes "Topped" To Order
Toppings for Sweet Potatoes Include: Brown Sugar, Cinnamon, Roasted Diced Apples,
Mini Marshmallows. Served in Martini Glasses
\$6.95 Per Person

Martini Mac and Cheese

Spiral Pasta, Choice of Celebration Cheese Sauce or Creamy Gorgonzola
Prepared With Your Choice of Accompaniments
Fresh Chopped Tomatoes, Spinach, Bay Shrimp,
Applewood Smoked Bacon, Buffalo Chicken. Served in a Martini Glass
\$7.95 Per Person (add lobster \$9.95)

Cheeseburger in Paradise - Slider Bar



Your Choice of Two: Beef Burger, Salmon Burger,
Turkey Burger, Pulled Pork, Vegetable Burger
Accompaniments of Cheddar, Goat Cheese,
Bleu Cheese, Coleslaw, Avocado, Bacon, Lettuce,
Tomato, Onion, Ketchup, Mustard, Pickles,
French Fries, Sweet Potato Fries
\$8.95 Per Person



Pasta Station

Radiatore with Tomatoes, Basil, Olive Oil, Garlic & Parmesan
Farfalle with Shrimp, Prosciutto, Artichokes, & Basil
Wild Mushroom Ravioli With Tarragon Cream Sauce
\$7.95 Per Person



Philadelphia Block Party

Miniature Philadelphia Cheesesteaks ~ Miniature Pepperoni Calzones
Italian Hoagie Dip ~ Philly Pretzel Nuggets
\$9.95 Per Person

Try This Station as a Farewell Treat For Your Guests

These live action stations require a skilled Chef Attendant
Fee \$125 (one chef per 100 people) .

These stations are designed as enhancements to your cocktail hour.

If you would like to offer stations in place of a seated dinner,
our catering specialists are happy to design a custom menu for your special event.



These cocktail hour enhancements are designed for one hour of service

Italian Market

Aged Sharp Provolone, Marinated Mozzarella Rounds Genoa Salami, Sopressata, Capicola, Shaved Prosciutto, Pepperoni, Roasted Peppers, Artichoke Hearts, Italian Olives, Grilled Portobella, Asparagus, Sundried Tomatoes, Herb Infused Oil
Focaccia, Olive Bread & Garlic Bread Sticks
\$7.95 Per Person

Grilled Vegetables Station

Fresh Seasonal Grilled Vegetables Dressed with Extra Virgin Olive Oil
\$4.95 Per Person

Crudité Station

Fresh Seasonal Vegetables with Chef's Dipping Sauces
\$4.95 Per Person

I Do~Fondue

A great conversation starter!
Gorgonzola Cheese, Spinach and Cheese, Gruyere Cheese
Seasonal Fruits & Vegetables, Assorted Breads
\$5.95 Per Person

Signature Seafood Bar

Our signature raw bar is elegantly displayed and overflows with Jumbo Shrimp, Blue Crab Cocktail Claws, Little Neck Clams, and Oysters. This seafood extravaganza is served with cocktail and remoulade sauce, lemon wedges and oyster crackers.

Ice Sculpture included.

\$ Market Price



Dessert

Dessert

Custom Designed Cake

Your wedding cake will be served on a plate painted with chocolate swirls.

Coffee and a Variety of Teas



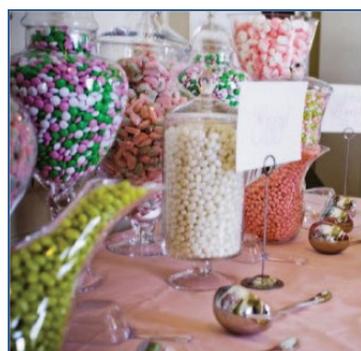
Dessert Enhancements

Compliment Your Wedding Cake With An Enhancement

Chocolate Fountain

Your choice of Dark, Milk or White Chocolate

Includes: Graham Crackers, Marshmallows, Pretzel Rods, Rice Crispy Treats & Fresh Fruit Including Strawberries, Pineapples and Melons
\$6.95 Per Person



Mixed Candy Station

Choose from an assortment of 5 Candies displayed in a variety of glass containers at the end of your reception.

Love is like candy -

it's so much sweeter when it's shared!

Guests fill their bag in honor of our 'sweet' day!

Looks great in your event's special colors!

\$6.95 Per Person (4 oz. ea.)

Sundae Bar

Ice Cream Sundae Bar
Chocolate Brownies,
M & M's,
Reese's Pieces,
Crumbled Oreo Cookies,
Rainbow Sprinkles, Cherries,
Chocolate Sauce,
Whipped Cream
\$6.95
Add a Waffle Station
\$2.95

Mini-Sweet Table

Includes the following assorted Mini Sweets:
Carrot Cakes
Cheesecakes
Cream Puffs
Fruit Tarts
Cannolis
Lemon Meringue Tarts
Key Lime Tarts
Chocolate Mousse
Assorted Fresh Baked Cookies
\$8.95 Per Person

Beverages

Wine, Beer, and Premium Liquors For Five Hours

Wine

Chardonnay, Pinot Grigio, Merlot, Cabernet, & White Zinfandel

Draft & Bottle Beer

Miller Lite, Coors Lite, Yuengling, Corona

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger-Ale, Tonic Water, Club Soda, Juices & Mixers

Coffee Station

Selection of Freshly Brewed Regular & Decaffeinated Coffees and Teas

Cocktail Hour Enhancements

Vodka Martini Bar

Ornately Decorated & Professionally Staffed

Vodka Martini Bar

WOW your guests with flavored Spirits & Assorted Mixers to create a flavorful mix of new wave cocktails.

Bartender Fee - \$125.

Ice Luge \$250. (estimated)

One Hour - \$6.95 per person,

Each Additional Hour \$2.25 per person

Bellini Bar

Prosecco and Fresh Fruit Purees

Chose Two: Peach, Raspberry, Strawberry, Blueberry

\$7.95 Per Person

Coffee Station

Hazelnut, Almond & Vanilla Syrups, Shaved Chocolate, Cinnamon, Cinnamon Sticks, Crystal Sugar Swizzle Sticks,

Brown Sugar Cubes, Whipped Cream,

Chocolate Covered Spoons, Sugar

\$6.95 Per Person

International Cordial & Coffee Bar

Assorted Cordials Served with Whipped Cream & Topped

Off with Selection of Hazelnut, Almond & Vanilla Syrups,

Shaved Chocolate, Cinnamon, Cinnamon Sticks, Crystal Sugar Swizzle Sticks, Brown Sugar Cubes, Whipped Cream,

Chocolate Covered Spoons & Sugar

\$14.00 Per Person

Cordials Include:

Amaretto Di Soranno, Benedictine, Campari, Chambord, Drambuie, Frangelico, Grand Marnier, Sambuca Romana

Also Includes Cordials from Premium Open Bar

Premium Liquors

Absolut

Stolichnaya

Tanqueray

Bacardi

Malibu

Captain Morgan

Jose Cuervo

Dewar's

VO

Jack Daniels

Seagram's 7

Amaretto

Bailey's Irish Cream

Kahlua

Peach Schnapps

Apple Pucker

Assorted House
Liquors



Bar Options

Event Enhancements

Event Enhancements

There are endless possibilities to enhance your special day. Here are some of the most popular options at Flourtown Country Club.

Custom Ice Molds & Sculptures

Custom ice sculptures add a wonderful touch to your affair.

Please ask your event coordinator for details.

Chair Covers with Sashes

Your chairs will be draped with an ivory box pleated cover and tied with an organza sash
\$7 Per Chair

Sashes

Add a colorful sash woven through the top of your Chivari Chairs
\$4

Charger Plates

\$2

Coat Room Attendant

A personal coat room attendant adds an extra level of service & elegant touch to your affair.
\$100

On-Site Ceremonies

Allow us to host your ceremony on our beautifully manicured grounds
Package includes: set up and break down of white folding chairs and facility rental.
\$300

Prices listed within do not include applicable tax & gratuity



The Fine Print

Discounts

We are pleased to offer discounted rates for select Fridays, Saturday Afternoons and Sundays. If you are getting married within 8 months of your booking date, you may also be eligible for special consideration. Ask about our SWEETHEART Package today!

Meals

If severe market fluctuations occur with the menu items you have selected, pricing could increase by 3% or you will have the opportunity to select another item.

There is a \$3.95 per person surcharge for selecting a third entrée.

A \$3.95 surcharge per person will be added for tableside ordering. If you choose tableside ordering, the higher price entrée will apply.

Vegetarian options are always available and do not count as a third entrée with 10 orders or less.

Guests ages 2-13 can choose between spaghetti and meatballs or chicken tenders and French fries for \$20 per child. For guests ages 13-20, we offer the wedding entrée price without the open bar. The price is \$11 less than package price.

Vendor Meals are \$25 per vendor.

Private Bridal Party Area

The bride and groom receive complimentary wine and champagne, an international cheese display, and an assortment of soft drinks one hour prior to their reception in this exclusive area.

Vendors

Please be sure that your vendors understand that we cannot guarantee that they will be able to get into your room more than two hours prior to your start time. We will know 5-7 days prior to your event when the vendor can gain access to the room.

Other Notes To Review

All pricing is per person and does not include the 20% gratuity charge or 6% sales tax unless otherwise noted.

Menu pricing is seasonal and may increase if date is booked more than 18 months in advance.

Evening affairs are 5 hours, Afternoon affairs are 4 hours.

Payment

An initial non-refundable deposit of \$2,000 is required to book your event. 50% of your payment is due 6 months prior to your event date. Final counts are due 14 days prior to the event. After this time, your count may not decrease. It may only increase. All final payments are due in the form of a certified check and must be made 10 days prior to the event date.





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