



### Congratulations!

Congratulations on your engagement and thank you for considering Huntingdon Valley Country Club! Believing that every wedding is a special event, our mission is to provide you with a dedicated Wedding Day experience with services that will enable you to enjoy the happiness of your new beginning. It would be our pleasure to host your Wedding!

Huntingdon Valley Country Club is a private 27-hole club with a beautiful Clubhouse and a Ballroom like no other. We provide an amazing atmosphere, delectable cuisine prepared by our Executive Chef, and exceptional service.

On the following pages you will find our catering menu with a variety of choices and styles. Our knowledgeable and attentive Catering Staff are here to guide you along the way. We are committed to creating the day of your dreams for you and your loved ones.

If you have any questions, please do not hesitate to contact us. We look forward to working with you!

All the best,

The Catering Staff at Huntingdon Valley Country Club

COUNTRYCLUB



### Wedding Packages Include:

Choice of Five Passed Hors D'oeuvres

Choice of One Stationary Hors D'oeuvre

Choice of One Salad

Choice of Entrées

Choice of One Starch and One Vegetable

Choice of One Dessert

Signature Drink

Five Hour Deluxe Open Bar with Champagne Toast in Ballroom

Tier One

Choice of Two Entrées \$155 per person

Tier Two

Choice of Three Entrées \$170 per person

Sales Tax and Service Charge are included in the above quoted price

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### Wedding Ceremonies at HVCC

In addition to our Wedding Reception Packages, you also have the option to choose HVCC to host your ceremony. You can take advantage of the comfort and convenience of having both your ceremony and reception at the same location. An additional fee of \$1000 includes as many white padded folding chairs as you may need, any tables you may need, the use of our podium, microphone and speakers, as well as all set-up and break-down.

#### **Primary Wedding Ceremony Site**

Our Primary Wedding Ceremony Site is right out front of the Clubhouse in our Courtyard. The stone walls, gated entrance, and surrounding greenery provide a beautiful backdrop for the perfect outdoor ceremony.

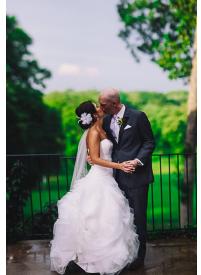
#### **Ceremony Option B**

Our Terrace is our secondary Wedding Ceremony Site. Under the awning, you can still enjoy an outdoor ceremony while also protected from the elements.

#### **Ceremony Option C**

In the case of inclement weather, we will host your ceremony indoors. The Ballroom will be the site for both your Wedding Ceremony and Reception.

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### Love Notes

"We were so lucky to find HVCC. The view was spectacular, both we and our guests had fantastic photo opportunities inside the ballroom, the fireplace, large windows, and beautiful ceiling made for an elegant and unique venue that was definitely a cut above the rest! We also thought that the price was very fair. We honestly could not believe our luck at finding HVCC. I cannot say enough nice things about their staff.

It was a dream come true!" - Gabby

"I've always had a vision of my dream wedding since I was a little girl. But honestly, the entire staff blew my dreams out of the water! Our HVCC wedding was absolutely perfect in every way! From planning to full execution, there was zero issues or complications. People are still talking about how great the cocktail hour and food was! I wish I could give more than 5 stars! It was the best day of our lives! Thank you to everyone at HVCC for surpassing my wedding dreams and making our special day the most memorable!" - Noreen

"Our experience at HVCC was nothing short of amazing. HVCC went above and beyond! They helped turn our wedding dreams into reality and even beyond what we ever could have imagined. Our wedding was on December 16th and the amazing decor was just breathtaking! The service was amazing, the staff was so friendly and welcoming and so willing to meet our needs! It was the most magical day ever!" - Susie

"We had a budget to adhere to and the event coordinator worked with us to accommodate a beautiful event around our budget. If you come out to see this hidden gem, you will see what an amazing venue this is! The views are breathtaking, the ballroom has a rustic feel with a gorgeous ceiling, and the bridal suite is an amazing perk. Also, the food is incredible! We highly recommend HVCC to anyone looking to plan their upcoming nuptials. We were extremely pleased with the outcome of our wedding day and highly endorse this venue for anyone looking for an amazing wedding celebration experience!!!" - Sarah

Find more "love notes" on our Knot & Facebook pages!







#### Passea oeuwes

#### SELECTION OF FIVE

#### VEGETARIAN

TOMATO & BASIL BRUSCHETTA on Baquette Crostini with Balsamic Reduction

VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE

BRIE & RASPBERRY PHYLLO EN CROUTE with Raspberry Sauce

SPANAKOPITA WITH MINT YOGURT SAUCE

WILD MUSHROOM ARANCINI with Basil and Parmesan Cheese

RED WINE POACHED FIGS STUFFED with Blue Cheese Mousse

TOMATO & MOZZARELLA SKEWER with Basil and Balsamic Reduction

> MINI EMPANADAS Vegetable

#### **SEAFOOD**

COLOSSAL CRAB MEAT

with Avocado, wasabi, sweet chili, and seaweed salad

MINI EMPANADAS Lobster or Shrimp

SHRIMP FRITTER WITH CAJUN REMOULADE

BACON WRAPPED SCALLOPS WITH OLD BAY

COCONUT SHRIMP

LOBSTER SPRING ROLL WITH TARRAGON AIOLI

LOBSTER & SHERRY IN PUFF PASTRY

CRAB RANGOON WITH SOY-GINGER SAUCE

#### **POULTRY**

PROSCIUTTO & MELON WITH MINT YOGURT

CHICKEN SATÉ

CHICKEN & PINEAPPLE KABOB

IERK CHICKEN SALAD WITH MANGO IN TARTLET

BUFFALO CHICKEN SPRING ROLL with Blue Cheese Dressina

MINI EMPANADAS

Pork Carnita or Southwest Chicken

CHICKEN & DIJON EN CROUTE

CHICKEN CORDON BLEU PUFF

DUCK SPRING ROLLS WITH SWEET CHILL SAUCE

#### BEEF

MINI ITALIAN MEATBALLS

with marinara sauce and parmesan cheese

BEEF SATÉ WITH TERIYAKI SAUCE

MINI PIGS IN A BLANKET

also available stuffed with mustard and saverkraut

BEEF CAPRICCIO

with Mushroom Salad Parmesan on a Baguette Crostini

PHILADELPHIA CHEESESTEAK SPRING ROLL

MINI EMPANADAS

Short Rib

BACON WRAPPED STEAK WITH BLUE CHEESE

MINI BEEF WELLINGTON

- UPGRADES -

SHRIMP COCKTAIL, MINI CRAB CAKE WITH OLD BAY AIOLI, MARKET OYSTERS



#### SELECTION OF ONE

#### FOREIGN & DOMESTIC CHEESE

Fresh Vegetable Crudité Display Assorted Dips, Crackers, and Crostini

#### GRILLED VEGETABLE DISPLAY

Portabella Mushrooms, Squash, Zucchini, Red Onions, Bell Peppers, and Asparagus with Balsamic Reduction

#### MEDITERRANEAN STATION

Assorted Humus, Bruschetta, Tapenade, Whipped Ricotta, Olives, With Grilled Breads, And Crackers

#### - UPGRADES -

#### CHARCUTERIE DISPLAY OF CURED MEATS

Assorted Condiments, Crackers and Dips

#### HOT PASTA STATION

Choice of Two Sauces: Marinara, Alfredo, Vodka, Pesto
Choice Of Two Pastas: Bowtie, Penne, Rigatoni,
Rotini, Orecchiette, Shells
Choice Of Two Meats: Chicken, Shrimp, Sausage, Meatballs,
or Bolognaise Sauce

#### RAW BAR

Jumbo Shrimp Cocktail, Oysters, Clams Cocktail Sauce, Mignonette Sauce, and Horseradish

#### SUSHI STATION

Assortment of Sushi, Sashimi and Rolls Served with Soy Sauce, Pickled Ginger, and Wasabi (Chef Attendant Required)

#### **DIM SUM STATION**

Assorted Dim Sums in Steamer Baskets with Assorted Sauces

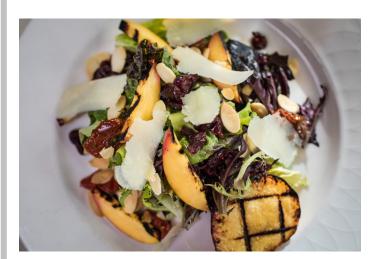














## SELECTION OF ONE

#### **SIGNATURE**

#### HOUSE SALAD

Cucumber, Grape Tomato, Shaved Carrot, and Red Onion. Choice of Dressing: Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch

#### CAESAR SALAD

Romaine, Parmesan and Caesar Dressing

#### BABY WEDGE SALAD

Smoked Bacon, Grape Tomatoes, Red Onion, Blue Cheese Crumbles, and Choice of Dressing

#### **SPRING & SUMMER**

#### STRAWBERRY SALAD

Arugula Mix, Spiced Pecans, Pecorino Cheese, Fresh and Olive Oil Marinated Strawberries with Meyer Lemon Vinaigrette

#### GRILLED PEACH SALAD

Artisan Greens, Dried Cherries, Sun Dried Tomatoes, Almonds, Orange Basil Vinaigrette

#### FALL & WINTER

#### POACHED PEAR SALAD

Mixed Greens, Baby Kale, Candy Walnuts, and Blue Cheese with Apple Cider Dressing

#### APPLE & FENNEL SALAD

Baby Kale, Arugula, Slivered Almonds, and Goat Cheese with Citrus-Herb Vinaigrette



#### CHICKEN ENTRÉES

#### STUFFED CHICKEN CORDON BLEU

Tomato Pomodoro Sauce

#### FALL STUFFED CHICKEN

Brussel Sprouts, Butternut Squash, and Cranberries Apple Cider Chicken Jus

#### SEARED FRENCH CUT CHICKEN BREAST

Roasted Tomato and Mushroom Chicken Sauce

#### MEDITERRANEAN GRILLED CHICKEN PAILLARD

Arugula, Tomatoes, Olives, Red Onions Balsamic Reduction

#### BEEF ENTRÉES

GRILLED BEFF TENDERLOIN

GRILLED BEEF TENDERLOIN

Red Onion Marmalade

#### SEARED BEEF TENDERLOIN

Poached Cipollini Onion

#### PEPPERCORN CRUSTED BEEF TENDERLOIN

PETIT PRIME RIB

#### **SAUCES**

Red Wine Demi-Glace, Pinot Beef Jus, Rosemary Demi-Glace, Au Poiuvre, Crimini Mushroom Sauce, Natural Au Jus

#### FISH ENTRÉES

SFARED SALMON

GRILLED SALMON

CRAB MEAT TOPPED ATLANTIC COD

SEARED CRAB CAKE

CRAB TOPPED FLOUNDER

#### MARKET FISH BASED ON SEASON

\*inquire with the Chef

#### SAUCES

Sundried Tomato-Basil Pesto, Lemon Beurre Blanc, Dill Salsa Verde, Mustard Emulsion, Lemon Emulsion, Citrus-Tomatillo Salsa

#### VEGETARIAN ENTRÉES

#### VEGETABLE STRUDEL

Red Pepper Coulis

#### GRILLED VEGETABLE STACK

Portabella Mushroom and Balsamic Reduction

#### VEGETARIAN PASTA PRIMAVERA

or with Marinara

#### STUFFED PORTABELLA MUSHROOM

Quinoa, Butternut Squash, Cranberries, and Goat Cheese (Also Available Prepared Stuffed In Roasted Acorn Squash)













### Side Selections

#### SELECTION OF ONE STARCH & ONE VEGETABLE

#### STARTCH SELECTIONS

#### **BEEF SUGGESTIONS**

WHIPPED POTATOES

WHIPPED SWEET POTATOES

POTATO DAUPHINOISE

SWEET POTATO DAUPHINOISE

GARLIC & HERB TWICE BAKED POTATO

ROASTED RED BLISS POTATOES
with Caramelized Onions and Rosemary

#### FISH SUGGESTIONS

Mushroom Risotto Croquet

HERB RISOTTO CAKE

SEARED POLENTA CAKE

#### **VEGETABLE SELECTIONS**

**GLAZED CARROTS** 

STEAMED GREEN BEANS

VEGETABLE BUNDLE

ROASTED ASPARAGUS

ROASTED OR STEAMED BROCCOLI

SAUTÉED JULIENNED MIXED VEGETABLES

ROASTED ROOT VEGETABLE MEDLEY

GRILLED VEGETABLE BLEND

ROASTED BRUSSEL SPROUTS with Apple Cider Glaze

All Starches Pair Well with any Chicken or Duo Dish





#### ICE CREAM OR SORBET

Vanilla, Chocolate, Coffee, Mint Chip, Peanut Butter, Raspberry Sorbet, Lemon Sorbet Served with your Wedding Cake

#### ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream with Toppings Oreo Crumbles, Rainbow Sprinkles, Chocolate Jimmies, Merischino Cherries, Wet Walnuts, Chocolate Sauce



DISPLAY OF MINI PASTRIES, COOKIES, & BROWNIES



## Hourly Open Bar

Unlimited consumption of Liquor, Beer, Wine and Soft Drinks available from our Fully Stocked Bar

#### **DELUXE**

- Beefeater Gin
- Titos Vodka
- Bacardi Light Rum
- Four Roses Bourbon
  - Dewars Scotch
  - Jack Daniels
- El Jimador Tequila
  - Courvoisier VS

#### **DELUXE OPEN BAR**

Each Add'l Hour \$18.00 per person

#### **PREMIUM**

- Tangueray Gin
- Kettle One Vodka
- Blue Bird Distilling Rum
- Maker's Mark Bourbon
- Johnny Walker Black Scotch
  - Crown Royal Whiskey
- Casamigos Balnco Tequila

#### PREMIUM OPEN BAR

Each Add'l Hour \$21.00 per person

#### **BEERS**

(Please Select Four)

#### Imported & Micro

Amstel Lite, Guinness, Lagunita IPA, Stella Artois, Corona, Corona Light

#### Domestic

Bud Light, Coors Light, Miller Lite. Yuengling, Heineken, Michelob Ultra

#### **WINES**

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Noir/Grigio, White Zinfandel, Sauvignon Blanc

#### TABLESIDE WINE SERVICE

House wines and extensive wine list available at additional costs. Clients must pay for any/all opened bottles. There will also be an additional server fee. Selections from our wine list or special orders must be made 5 weeks prior to the event.

#### **CONSUMPTION BAR**

In lieu of an Open Bar Package you can choose either a Deluxe or Premium bar charged per drink







## Signature Drink Menu

Please choose one of our signature drinks to be included in your package

#### Apple of My Eye

Canadian Whiskey, Sour Apple Schnapps, Cranberry Juice

#### Honeymoon Hooch

Sweet Tea Vodka, Iced Tea, Lemonade

#### Peaches & Cream

Peach Vodka, Peach Schnapps, Half&Half

#### Midnight in Paris

Raspberry Vodka, Pineapple Rum, Chambord, Pineapple Juice

#### Lovers Lemonade

Jack Daniel's, Lemonade, Lemon-Lime Soda





























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### Bridal Suite







Our inviting bridal suite is perfect for all your preparation needs. It is newly renovated with lots of natural light which makes for beautiful photographs.

Features include: Half Bath, Full Length Mirror, Vanity Mirrors, Wet Bar, Sitting Area

## Wedding Pricing Chart

	\$155 per person			\$170 per person		
	Friday	Saturday	Sunday	Friday	Saturday	Sunday
May, June, September &	\$148	\$155	\$133	\$162	\$170	\$146
April & November	\$143	\$150	\$129	\$157	\$165	\$142
July & August	\$138	\$145	\$125	\$152	\$160	\$138
January, February & March	\$133	\$140	\$120	\$148	\$155	\$133





