

*Thank you for considering
The Country Club of York
for your special day*

The Country Club of York Wedding Packages are designed to assist you in menu planning and selection, while allowing the freedom to create an affair that suits your personal tastes.

*A Country Club of York
Wedding*

Our Package Offers:

- ★ *Wedding Tasting for up to 4 people*
- ★ *Room Rental*
- ★ *Five Hour Reception*
- ★ *Crudités Display with Dipping Sauces*
- ★ *Domestic and Imported Cheese Board with Sliced Baguette*
- ★ *A Choice of Hot and Cold Hors d'oeuvres*
- ★ *Buffet or Sit Down Dinner*
- ★ *Bridal Floor Length Linens*
- ★ *Champagne Toast*
- ★ *Silver Chargers*
- ★ *Wedding Cake*



The York Buffet



Hors D'oeuvres (Select Four)

Hot

Florentine Stuffed Mushrooms
Rumaki
Assorted Mini Quiches
Frankfurters en Croute
Swedish Meat Balls

Cold

Melon Wrapped in Prosciutto
Bruschetta
Smoked Salmon Pinwheels with Herb Cheese
Sliced Filet Mignon with Horseradish Sauce

Displays (Select Two)

Fresh Fruits, Melon and Seasonal Berries
Smoked Salmon with Sliced Cucumbers and Dill Sauce
Mediterranean Grilled Vegetable Display
Caesar Salad
Salad Bar – Mixed Greens with Assorted Toppings

Stations (Select Two)

Self-Serve Pasta Station

Vodka Sauce, Marinara Sauce, Bolognese Sauce and Alfredo Sauce with Garlic Bread

Chef-Attended Carving Station (select 1 meat)

Choice Of: Mustard and Rosemary Crusted Pork Loin, Honey Baked Ham,
Roast Turkey or Roast Sirloin of Beef
Served with Appropriate Condiments

Pacific Stir Fry

Vegetarian Spring Rolls, Pot Stickers, Thai Marinated Chicken and Beef, Asian Vegetables

Chef's Selection of Seasonal Vegetable

Petit Pan Rolls and Butter

Wedding Cake

Freshly Brewed Coffee and Hot Tea
\$57.25 Per Person

Plus 21% Service Charge and 6% PA sales tax.
All prices are subject to change.



The Club Sit Down Dinner



Hors D'oeuvres (Select Four)

Hot

Florentine Stuffed Mushrooms
Rumaki
Assorted Mini Quiches
Frankfurters en Croute
Swedish Meat Balls

Cold

Melon Wrapped in Prosciutto
Bruschetta
Smoked Salmon Pinwheels with Herb Cheese
Sliced Filet Mignon with Horseradish Sauce

1st Course

Country Club Salad with Poppy Seed Dressing
Petit Pan Rolls and Butter

Entrée (select one)

Chicken with Chives

Boneless Chicken Breast Sautéed to a Golden Brown Sautéed with a Fresh Chive Butter Sauce

Chicken Swiss

Boneless Chicken Breast Topped with a Ripe Tomato Slice and Swiss Cheese

Chicken Amandine

Lightly Breaded Chicken Breast with Toasted Almonds

Chicken Stuffed with Apples and Brie, Calvados Sauce

A CCY Favorite!

Chef's Selection of Starch and Seasonal Vegetable

Dessert

Wedding Cake
Freshly Brewed Coffee and Hot Tea

\$ 57.25 Per Person

Plus 21% Service Charge and 6% PA sales tax.

All prices are subject to change.



The Fairway Sit Down Dinner



Hors D'oeuvres (Select Four)

Hot

Florentine Stuffed Mushrooms

Spanakopita

Assorted Mini Quiches

Asian BBQ Diver Scallops with Asian Coriander Pesto

Scallops Wrapped in Bacon

Spring Roll with Dipping Sauce

Coconut Shrimp with Orange Horseradish

Grilled Lollipop Lamb Chop with Mint Chutney

Figs and Mascarpone Cheese in Phyllo Purse

Chicken Satay with Coconut Curry Sauce

Beer Battered Chicken

Pecan Chicken with Honey Mustard

Sesame Beef Satay

Cold

Smoked Salmon Pinwheel with Herb Cheese

Sliced Filet Mignon with Horseradish-Gorgonzola Aioli

Melon Wrapped in Prosciutto

Fresh Mozzarella, Tomatoes and Pesto Crostini

Tuna Tartar in Ginger Nage served in Spoons

Smoked Salmon Wrapped Asparagus

Bruschetta



The Fairway Sit Down Dinner



First Course

*Mixed Seasonal Greens Salad with Grape Tomatoes, Carrots, Cucumbers and
Ginger-Shiitake Vinaigrette
Petit Pan Rolls with Butter*

Entrees (Select One)

Chicken Saltimbocca

Chicken Breast Stuffed with Prosciutto and Mozzarella Cheese, Madeira Sauce

Chicken Marsala

Boneless chicken Breast Sautéed with Mushrooms, Rich Marsala Sauce

Pork Tenderloin with Ginger-Pear Sauce

Sliced Grilled Pork Tenderloin with a Port Wine, Fresh Ginger and Pear Demi-Glace

London Broil

8oz. Sirloin Steak with Sauce Robert (a rich sauce enhanced with sweet onions and white wine)

Chef's Selection of Starch and Seasonal Vegetable

Wedding Cake

Freshly Brewed Coffee and Hot Tea

\$62.95 Per Person

All prices are subject to change. Plus 21% service charge and 6% PA sales tax.



The White Rose Buffet



Hors D'œuvres (Select Four)

Hot

Florentine Stuffed Mushrooms
Spanakopita
Assorted Mini Quiches
Fig and Mascarpone Purses
Scallops Wrapped in Bacon
Vegetable Spring Rolls with Soy Dipping Sauce
Rumaki

Cold

Smoked Salmon Pinwheels with Herb Cheese
Melon Wrapped in Prosciutto
Bruschetta
Tuna Tartar in Ginger Nage
served in Spoons
Sliced Filet with Horseradish Sauce

Display of Fresh Salads (Select Four)

Spring Mix with Tomatoes, Julienne Carrots and
Assorted Dressings
Chilled Tortellini and Grilled Vegetables with Pesto
Cobb Salad
Greek Salad
Chicken Caesar Salad
Thai Chicken Salad

Chopped Club Salad
Seven-Grain Salad with Vegetables and
Balsamic Vinaigrette
Waldorf Salad
English Cucumbers and Tomato Salad
Sliced Tomatoes and Mozzarella Cheese
Caesar Salad

Stations (Select Two)

Pasta Station

Attendant to Prepare Penne or Orriechietti Pasta with Vodka, Marinara, Bolognese or
Alfredo Sauce. Accompanied with Garlic Bread and Parmesan Cheese

Carving Station (Select One)

Choice Of: Mustard and Rosemary Crusted Pork Loin, Honey Baked Ham,
Roasted Turkey or Roasted New York Sirloin
All Selections Include: Rolls, Appropriate Sauce and Condiments

Pacific Stir Fry

Vegetarian Spring Rolls, Pot Stickers, Thai Marinated Chicken and Beef, Asian Vegetables



The White Rose Buffet



Entrées (Select one)

Crab Stuffed Flounder with Dill Hollandaise Sauce
Grilled Salmon with Mango Relish
Stuffed Chicken Breast with Apple and Brie, Raspberry Sauce
Chicken Breast Marsala, Parmigiana or Française
Chicken Roulade with Parma Ham and Gruyère

Potatoes and Grains (Select One)

Mashed Twice Baked Potato
Chive and Buttermilk Mashed Potatoes
Roasted Garlic Mashed Potatoes
Herb Roasted Red Bliss Potatoes
Asparagus and Sun Dried Risotto
Rice Pilaf
Couscous

Vegetables (Select One)

Ratatouille
Buttered Green Beans
Fresh Asparagus
Julienne Stir Fry Vegetables
Zucchini Ribbons
Carrot Ribbons
Broccoli and Cauliflower

Wedding Cake

Freshly Brewed Coffee and Hot Tea

\$ 68.75 Per Person
Plus 21% service charge and 6% PA sales tax.
All prices are subject to change.



The Peacock Alley Sit Down Dinner



Hors D'oeuvres (Select Four)

Hot

Florentine Stuffed Mushrooms
Spanakopita
Assorted Mini Quiches
Poached Pears and Brie Purses
Asian BBQ Diver Scallops on with Asian Coriander Pesto
Scallops Wrapped in Bacon
Spring Roll with Dipping Sauce
Coconut Shrimp with Orange Horseradish
Grilled Lollipop Lamb Chop with Mint Chutney
Figs and Mascarpone Cheese in Phyllo Purse
Chicken Satay with Coconut Curry Sauce
Beer Battered Chicken
Pecan Chicken with Honey Mustard
Sesame Beef Satay

Cold

Smoked Salmon Pinwheel with Herb Cheese
Sliced Filet Mignon with Horseradish-Gorgonzola Aioli
Melon Wrapped in Prosciutto
Fresh Mozzarella, Tomatoes and Pesto Crostini
Tuna Tartar in Ginger Nage served in Spoons
Smoked Salmon Wrapped Asparagus
Bruschetta



The Peacock Alley Sit Down Dinner



Salads (Select One)

*Mixed Seasonal Greens, Grape Tomatoes, Carrots, Cucumbers, Ginger Shitake Vinaigrette
Or*

Caesar Salad, Croutons, Parmesan Regianno

Served with Petit Pan Rolls and Butter

Entrees (Select One)

Roasted Prime Ribs of Beef Au Jus

Grilled Filet Mignon with Merlot Bordelaise

Chicken Breast Stuffed with Brie and Apple, Calvados Cream

Grilled Jail Island Salmon Filet with Watercress Beurre Blanc

Crab Stuffed Jumbo Shrimp

Herb Roasted Flounder with Saffron and Basil Cream

Potatoes and Grains (Select One)

Mashed Twice Baked Potato

Chive and Buttermilk Mashed Potatoes

Roasted Garlic and Pesto Mashed Potatoes

Herb Roasted Red Bliss Potatoes

Saffron Risotto

Blended Rice Pilaf

Vegetables (Select One)

Ratatouille

Buttered Green Bean Bundles

Fresh Asparagus Bundles

Julienne Vegetable Bundles

Roasted Tomato Provençale

Fresh Vegetable Medley

Vegetable Bundle

Wedding Cake

After Dinner Cookies, Lemon Bars and Brownies.

Freshly Brewed Coffee and Hot Tea.

\$ 80.25 Per Person

All prices are subject to change. Plus 21% service charge and 6% PA sales tax.



The Wyndham Sit Down Dinner



CCY Sushi and Raw Bar

Oysters, Clams, Shrimp, Crab and Assorted Sushi

Hors D'oeuvres (Select Four)

Hot

Florentine Stuffed Mushrooms

Spanakopita

Assorted Mini Quiches

Asian BBQ Diver Scallops with Asian Coriander Pesto

Scallops Wrapped in Bacon

Crab Stuffed Mushroom Caps

Crab Toast

Cajun Seared Tenderloin Tips

Spring Roll Dipping Sauce

Chicken Satay with Coconut Curry

Pecan Chicken with Honey Mustard

Coconut Shrimp with Orange Horseradish Marmalade

Maryland Style Mini Crab Cake with Remoulade

Grilled Lollipop Lamb Chop with Mint Chutney

Figs and Mascarpone Cheese in Phyllo Purse

Cold

Smoked Salmon Pinwheels with Herb Cheese

Sliced Filet Mignon with Horseradish-Gorgonzola Aioli

Melon Wrapped in Prosciutto

Fresh Mozzarella Cheese, Tomatoes and Pesto Crostini

Tuna Tartar in Ginger Nage served on Crispy Wonton

Smoked Salmon Wrapped Asparagus

Grilled Shrimp Bruschetta





The Wyndham Sit Down Dinner



Dinner

Salads (Select One)

*Mixed Seasonal Greens-Grape Tomatoes, Carrots, Cucumbers, Ginger Shitake Vinaigrette
Caesar Salad, Croutons, Parmesan Regianno
Arrow Leaf Spinach Salad and Cucumber Wasabi Dressing*

Entrees (Select One)

*Roasted Prime Ribs of Beef au Jus
Grilled Filet Mignon with Merlot Bordelaise
Seared Veal Sirloin with Porcini Cream
Roasted Chicken Provençale
Chicken Breast Stuffed with Tomatoes, Artichoke, Spinach and Basil, Red Pepper Coulis
Chicken Breast Stuffed with Brie and Apple, Calvados Cream
Grilled Jail Island Salmon Filet with Watercress Beurre Blanc
Crab Stuffed Colossal Shrimp
Herb Roasted Flounder with Saffron and Basil Cream*

Potatoes and Grains (Select One)

*Mashed Twice Baked Potatoes
Wild Mushroom and Leek Mashed Potatoes
Chive and Buttermilk Mashed Potatoes
Roasted Garlic Mashed Potatoes
Herb Roasted Red Bliss Potatoes
Saffron Risotto
Blended Rice Pilaf*

Vegetables (Select One)

*Ratatouille
Buttered Green Bean Bundles
Fresh Asparagus Bundles (in season)
Julienne Vegetable Bundles
Zucchini Ribbons
Roasted Tomato Provençale*

Wedding Cake

*After Dinner Cookies, Lemon Bars and Brownies.
Freshly Brewed Coffee and Hot Tea.
\$ 89.45 Per Person*

All prices are subject to change. Plus 21% service charge and 6% PA sales tax.



The Elite Sit Down Dinner



Hors D'oeuvres (Select Four)

Hot

Florentine Stuffed Mushrooms
Spanakopita
Assorted Mini Quiches
Asian BBQ Diver Scallops with Asian Coriander Pesto
Scallops Wrapped in Bacon
Crab Stuffed Mushroom Caps
Crab Toast
Cajun Seared Tenderloin Tips
Spring Roll Dipping Sauce
Chicken Satay with Coconut Curry
Pecan Chicken with Honey Mustard
Coconut Shrimp with Orange Horseradish Marmalade
Maryland Style Mini Crab Cake with Remoulade
Grilled Lollipop Lamb Chop with Mint Chutney
Figs and Mascarpone Cheese in Phyllo Purse

Cold

Smoked Salmon Pinwheels with Herb Cheese
Sliced Filet Mignon with Horseradish-Gorgonzola Aioli
Melon Wrapped in Prosciutto
Fresh Mozzarella Cheese, Tomatoes and Pesto Crostini
Tuna Tartar in Ginger Nage served on Crispy Wonton
Smoked Salmon Wrapped Asparagus
Grilled Shrimp Bruschetta





The Elite Sit Down Dinner



Dinner

Salads (Select One)

*Mixed Seasonal Greens-Grape Tomatoes, Carrots, Cucumbers, Ginger-Shiitake Vinaigrette
Caesar Salad, Croutons, Parmesan Regianno
Arrow Leaf Spinach Salad and Cucumber Wasabi Dressing
Served with Petit Pan Rolls and Butter*

Signature Entrees

(Select One)

Filet Mignon and Crab Cake

Steak Diane and Crab Cake

Chicken Oscar

Steak Diane and Colossal Stuffed Shrimp (\$5.00 surcharge)

Potatoes and Grains (Select One)

*Mashed Twice Baked Potatoes
Chive and Buttermilk Mashed Potatoes
Roasted Garlic Mashed Potatoes
Herb Roasted Red Bliss Potatoes
Saffron Risotto
Blended Rice Pilaf*

Vegetables (Select One)

*Ratatouille
Buttered Green Bean Bundles
Fresh Asparagus Bundles
Julienne Vegetable Bundles
Zucchini Ribbons
Roasted Tomato Provençale*

Wedding Cake

*After Dinner Cookies, Lemon Bars and Brownies.
Freshly Brewed Coffee and Hot Tea.
\$ 89.45 Per Person*

All prices are subject to change. Plus 21% service charge and 6% PA sales tax.



Reception Enhancements



Smoked Salmon Platter

A side of sliced Scottish smoked salmon with diced red onion, hard boiled egg whites and yolks, capers, crème fraiche, mini bagels and toast points. \$225.00 per side

Seafood Martini Bar

Our Chef will mix your favorite "seafood martini" with your choice of shrimp, lobster, crabmeat, salmon, mussels, bay shrimp. With traditional cocktail sauce, English cocktail sauce and/or cucumber wasabi sauce. \$14.25 per person

Fresh Seafood Display

*Shrimp, clams on the half shell, oysters on the half shell or Jonas crab claws.
Price per 100 pieces: \$350.00*

Sushi Display

Assorted rolled Sushi to include spicy tuna rolls, California rolls, salmon rolls, vegetable rolls, served with pickle ginger wasabi and soy dipping sauces.

Price per 100 pieces: \$325.00

Optional Sushi Chef can roll sushi to order for an additional fee.

Bruschetta Table

Focaccia, Ciabatta, Pugliese bread with an election of toppings. Tuscan white bean dip, tomato and basil chutney, roasted red pepper hummus, babaganush, pesto roasted garlic, marinated mushrooms goat cheese torta, parmesan cheese and extra virgin olive oil.

\$9.95 per person

Mediterranean Display

Whole poached salmon, antipasti of assorted olives, peppers, white anchovies, cured meats such as prosciutto, sopresotta, cippoline onions, grilled vegetables, marinated fresh mozzarella, asiago, gorgonzola cheese and grilled flat bread.

\$9.95 per person

Chocolate Fountain

*Strawberries, marshmallow, peanut butter pound cake, pretzel rods and shortbread cookies
\$7.75 per person (includes fountain rental)*

Viennese Dessert Station

Includes five of the following selections:

Lemon tart, chocolate dipped strawberries, assorted petit fours, mini cream puffs, mini éclair, miniature fruit tarts, chocolate truffle cakes, pecan squares, tea cookie assortment, individual carrot cake, key lime tarts. \$10.85 per person



CCY Wedding Cakes



Standard Cake with Butter Cream Frosting

Included

Customized Rolled Fondant Hand Crafted Cake

From \$ 2.75 per person plus Tax & Service Charge

Cake Flavors

<i>White</i>	<i>Golden Almond</i>
<i>Yellow</i>	<i>Red Velvet</i>
<i>Chocolate</i>	<i>Lemon</i>
<i>Banana</i>	<i>Marble</i>
<i>Spice</i>	<i>Carrot</i>
<i>Vanilla Pound</i>	

Fillings

<i>Tahitian Vanilla Butter Cream</i>	<i>Apricot</i>
<i>Chocolate Butter Cream</i>	<i>Raspberry</i>
<i>Peanut Butter Cream</i>	<i>Pastry Crème</i>
<i>White Chocolate Mousse</i>	<i>Lemon Curd</i>
<i>Peanut Butter Mousse</i>	<i>Coconut Custard</i>
<i>Dark Chocolate Mousse</i>	<i>Cream Cheese</i>
<i>Chocolate Ganache</i>	

Icings

Rolled Fondant (from \$2.75)

*Tahitian Vanilla Butter Cream,
Chocolate Butter Cream, White Chocolate Butter Cream,
Marzipan*

Design

The tiers may be stacked or separated by columns. The frosting may resemble a basket weave; have a swag design, or Swiss dots. Specialty designs may carry an additional charge

Country Club of York

Additional Information & Guidelines

The Country Club of York enforces a strong dress policy. We do not permit jeans.

A deposit of \$20.00 per person is required to confirm a date. The deposit is non-refundable.

All prices are subject to 6% sales tax and 21% service charge.

Payment is due two weeks prior to the event. Payment will be based on an estimate of food and beverage service requested. Additional costs will be billed at the end of the event or a refund check will be sent within 30 days. The Country Club of York does not except credit cards for payment.

The Chef would like a preliminary count of guests attending 14 days prior to the event. The final guaranteed count is due 3 days prior. No allowance or credit will be extended if any less than the guaranteed number is in attendance. Any additional guests in attendance will be charged appropriately.

Split entrée choices will incur a per person surcharge of \$2.00 for two main courses and \$3.00 for 3 main courses. Member/Client shall be responsible for providing each guest with a color coded place card corresponding to entrée selection.

All prices are subject to change. Prices will be guaranteed upon request 30 days prior to the event.

All affairs are five hours from the start of the cocktail hour. The bar will close briefly while your guests are escorted to the dining room and will reopen during dinner.

Should you choose to extend your event beyond the five hours; each additional hour will be charged at \$350.00 for extended labor plus any additional food and beverage costs.

We provide the space needed to comfortably accommodate the number of guests expected. Additional space requested will be charged accordingly. A minimum guarantee may be required on Saturdays during the peak season.

Additional set up, breakdown or cleanup will be charged accordingly.

The Country Club of York does not furnish flowers, entertainment or photographers. You are welcome to use any vendor you feel is appropriate. Our Director of Catering will gladly offer you suggestions.

Additional Information & Guidelines

Items Available for Rent Through the Country Club of York



Room Rental Fees:	
Elmer Smith Room	\$200.00
Main Lounge	\$400.00
Wyndham Room	\$300.00
Old Lounge	\$200.00
Ballroom	\$750.00
19th Hole (when available)	\$200.00
Outdoor Event Set Up Fee	\$400.00
Extra Hour Fee	\$375.00
Piano	\$75.00
Coat Check	\$50.00
Locker Room Attendant	\$75.00
Table Mirrors	\$2.00 Per
Hurricane Globe with Votive Candle	\$8.00 Per Set
Television with VCR or DVD Player	\$50.00
LCD Projector	\$185.00
Bartender Fee (groups less than 50)	\$100.00
Chair Covers	\$3.00 Per
Fax Services	\$0.75 Per Page
Flip Chart with Markers	\$15.00
Photocopier Services	\$0.35 Per Page
Screen	\$10.00
Formal Linens (gold stripe, ivory or pageantry)	\$10.00 Per
Silver Chargers	\$1.00 Per
Votive Candles	\$1.00 Per
Lighting Package	\$550.00
Specialty Custom Linens	Varies