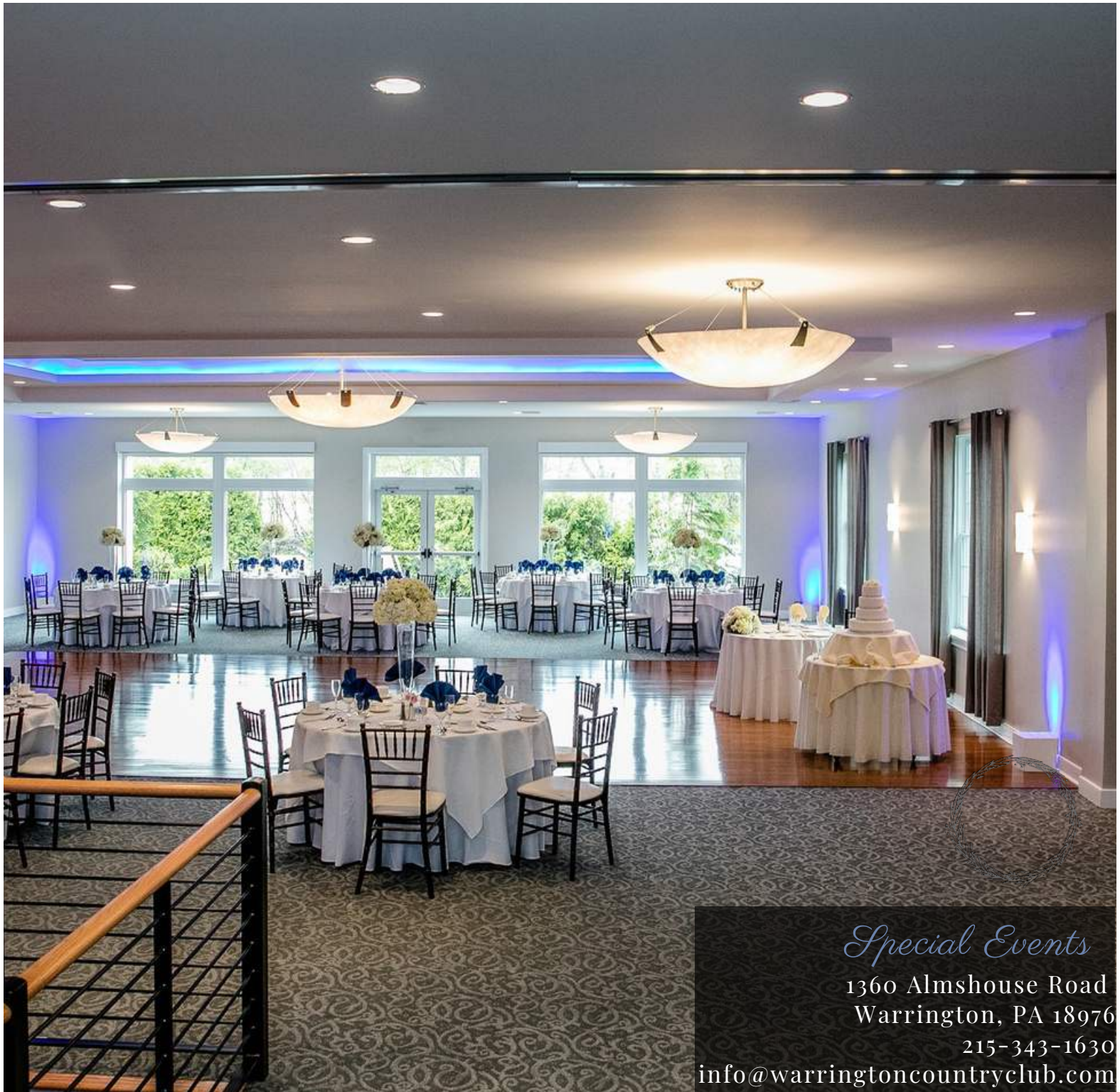


THE Warrington



Special Events

1360 Almshouse Road
Warrington, PA 18976

215-343-1630

info@warringtoncountryclub.com



PACKAGE

Special Events

- Sit-Down or Buffet Dinner
- 3 hour room rental
- Private suite
- Formal linens with choice of color-coordinated overlay & napkins
- Personal Coordinator to conduct the evening's events
- Beautiful landscaped garden area for your photographs
- Freshly brewed regular & decaffeinated coffee and hot tea

Pricing Per Guest

- Plated Dinner | \$39.95 per person
(3 Proteins)

- Buffet Dinner | \$39.95 per person
(3 Proteins)

BUFFETS ARE PER HOUR

- Plated Weekday Lunch | \$34.95 per person
(2 Proteins)

- Buffet Weekday Lunch | \$34.95 per person
(2 proteins)

BUFFETS ARE PER HOUR

4 hour function | \$44.95 per person

5 hour function | \$49.95 per person

*Prices are subject to a 6% sales tax
and 18% service fee*



CRYSTAL ROOM

Accommodates up to 150 of your guests
with a spacious 24 x 36 dance floor

ARBOR ROOM

Accommodates up to 75 of your guests
with expansive windows overlooking the gardens



WEDGEWOOD ROOM

Accommodates up to 300 of your guests
with a spacious 30 x 40 dance floor



PREMIUM BAR OPTIONS

A SAMPLING OF OUR BAR SPIRITS

Featuring: Maker's Mark, Jameson, Tito's & Ketel One
 Stateside, Bacardi, Malibu, Captain Morgan, Beefeater,
 Tanqueray, Jose Cuervo Gold, Jose Cuervo Silver,
 Dewars White Label, Seagrams VO, Jack Daniels,
 Southern Comfort, Kahlua, Amaretto, Dekuyper Peach
 Schnapps, Dekuyper Apple Pucker, Sloe Gin, Creme De
 Menthe, Christian Brothers Brandy, Apricot Brandy,
 Blackberry Brandy, Triple Sec, Martini & Rossi Dry
 Vermouth, Martini & Rossi Sweet Vermouth
 Flavored Vodkas: Smirnoff Orange, Smirnoff
 Raspberry, Smirnoff Vanilla



WINE AND BEER

Your Choice of 4 Wines and
 4 Beers

Wine

White

White Zinfandel
 Pinot Grigio
 Chardonnay

Red

Cabernet
 Merlot
 Pinot Noir

Beer

Miller Lite
 Yuengling
 Stella Artois

Corona
 Goose Island IPA
 O'douls (N/A)



Bloody Mary & Mimosa Bar

In lieu of the open bar, choose our
 Customized Bloody Mary and Mimosa Bar
 to compliment your brunch.

THREE HOURS ~ \$12

CASH BAR OR CONSUMPTION BAR OPTIONS ARE AVAILABLE

WINE & BEER OPEN BAR (PER PERSON)

ONE HOUR - \$12.00 ~ TWO HOUR - \$16.00

THREE HOUR - \$20.00 ~ FOUR HOUR - \$24.00

FIVE HOUR - \$28.00

FULL PREMIUM OPEN BAR (PER PERSON)

ONE HOUR - \$15.00 ~ TWO HOUR - \$19.00

THREE HOUR - \$23.00 ~ FOUR HOUR - \$27.00

FIVE HOUR - \$31.00

COCKTAIL HOUR

Petite Plates

\$16 Additional per person

10 BUTLERED HOT HORS D' OEUUVRES
PLEASE CHOOSE EIGHT IN ADDITION
TO TWO OF CHEFS CHOICE

1. Southern Fried Chicken & Waffle Sliders
2. Grilled Cheese & Tomato Bisque Shooter
3. Bacon Wrapped Sea Scallops, Apricot Horseradish Chutney
4. Goat Cheese, Caramelized Onion & Fig Crostini - V
5. Philadelphia Cheese Steak Spring Rolls
6. Chilled Blackened Sirloin, Roquefort Crust & Garlic Crostini
7. Micro Burgers on Brioche Buns
8. Nonna's Meatball & Spaghetti Nest
9. Lime Cilantro Shrimp
10. Grilled Salmon, Creme Fraiche on a Cucumber Rondelle
11. Seared Tuna on a Rice Cracker
12. Crab & Avocado Toast
13. Island Coconut Shrimp; Sweet Chili Glaze
14. House Rolled all Beef Cocktail Franks in Puff Pastry, Dijon
15. Mesquite Quesadillas with Sour Cream & Scallions
16. Cocktail Chicken Meatball Marsala Style
17. Lobster Gazpacho Shooter
18. Crispy Vegetable Spring Rolls
19. Seared Maryland Crab Cake; Lemon Caper Aioli
20. Mini Grilled Reubens



ACCOMMODATIONS

Additional hour included with selection
of hors d'oeuvres

Cocktail Hour Enhancements

Jumbo Shrimp Cocktail - \$4 per Piece

Grilled Lamb Lollipop's - \$4 per Piece

Alaskan Snow Crab Claws - \$6 per Piece

Mini Lobster Roll - \$6 per Roll

Ahi Tuna Tartar Spoons - \$4 per Piece

Mini Filet Sandwich - \$5 per Sandwich





FIRST COURSE

1. Choose One Salad Or Soup

Homemade Italian bread and fresh whipped butter are served on each table

Salad

Champagne Salad - Mixed Gem Lettuce, Goat Cheese, Candied Walnuts, Diced Pears, Champagne Emulsion

Garden Salad - Mixed Lettuce, European Cucumber, Cherry Tomatoes, Shaved Carrots, Balsamic Emulsion

Caesar Salad - California Hearts of Romaine, Parmesan Curls, Garlic Butter Croutons & Black Pepper

Wedge Salad - Iceberg Wedge, Bacon, Diced Tomatoes, Red Onions & Buttermilk Blue Cheese Emulsion

Soup

Butternut Squash with crème fraiche

Italian Wedding Soup

Potato Leek Soup



SIT DOWN OR BUFFET

2. Choose Your Protein Entrees

Hot Seasonal Vegetables Du Jour Included

Cooked to perfection with our Rationale oven and depth of flavor added through sous vide method

Churrasco Beef - Chimichurri & Brazilian Barbecue Sauce

San Marzano Short Rib - Tomato Braised, Roasted Cipollini Onion & Carrots, Aged Balsamic Drizzle

Orchard Pork loin - Red Onion Jam, & Hard Apple Cider Sauce

Creole Pork Loin - Peach Moonshine BBQ, and Creole Corn Relish.

Salmon Sesame - Black plum & Sweet Chili Glaze, Sesame Seed Crust, Wonton Ribbons

Salmon Florentine - Braised Baby Spinach & Gratine' Crust & Lemon Beurre Blanc

Salmon Dijon - Pan Seared, Wilted Spinach, Grain Mustard Sauce

Bourbon Street Chicken - Aromatic Pecan Waffle Stuffing & Bourbon Voodoo Glaze

Key West Chicken - Soy & Ginger Marinade, Key Lime Beurre Blanc' & Mango Cherry Salsa

Chicken Warrington - Organic Spinach, Boursin Cheese & Sundried Tomatoes, Champagne Chive Butter Sauce

Almsouse Chicken - Seared Airline Chicken Breast, Grilled Lemon Thyme Sauce, Fried Capers

Chicken Piccata - Lemon Caper White Wine Sauce

Orchard Chicken - Roasted Apples & Cranberry Artisan Bread Stuffing, Cinnamon Scented Cranberry Jus

*The Warrington also offers a variety of substitutions such as Vegan or ethic entrees' *



SIT DOWN OR BUFFET

Pasta Choices to Substitute a Protein

Rigatoni ala Vodka - Pancetta Cracklings, Green Peas & Vodka-Spiked Tomato Cream

Penne Pesto - Sundried Tomato Pesto, Romano Cheese & Italian Parsley

Baked Ziti - Tomato Basil Puree, Ricotta & Mozzarella Cheeses and Panko Gratin



Vegetarian/Vegan Options

Grilled Cauliflower Mignon - Black Rice, Avocado Salsa

Vegan Thai Hot Pot - Vegetable Coconut Curry, Basmati Rice

Roasted Vegetable Risotto - Seasonal Vegetables

Almsouse Pasta - Campanelle, Seasonal Vegetables, Tomato-Basil Cream, Parmesan



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- Beautiful landscaped garden area for your photographs
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Attendants & Fees

If Applicable

Bartenders | \$125 per Bartender
Chef Attendant | \$125 per Attendant
Coat Room | \$75 Flat Rate
Technology Package | \$75 - \$250
Extra Setup/Support | \$75 - \$250



DESSERTS

Served or Stationed

Sheet Cake - Pound Cake with Icing

Enhancements

New York Cheesecake - Fresh Strawberries & Whipped Cream - \$2 per person

Chocolate Mousse Martini - Raspberry Puree & Chocolate Curls - \$2 per person

Chocolate Espresso Torte - Whipped Cream - \$2 per person

Seasonal Pies - Key Lime, Apple, Blueberry (Choose One) - \$2 per person

