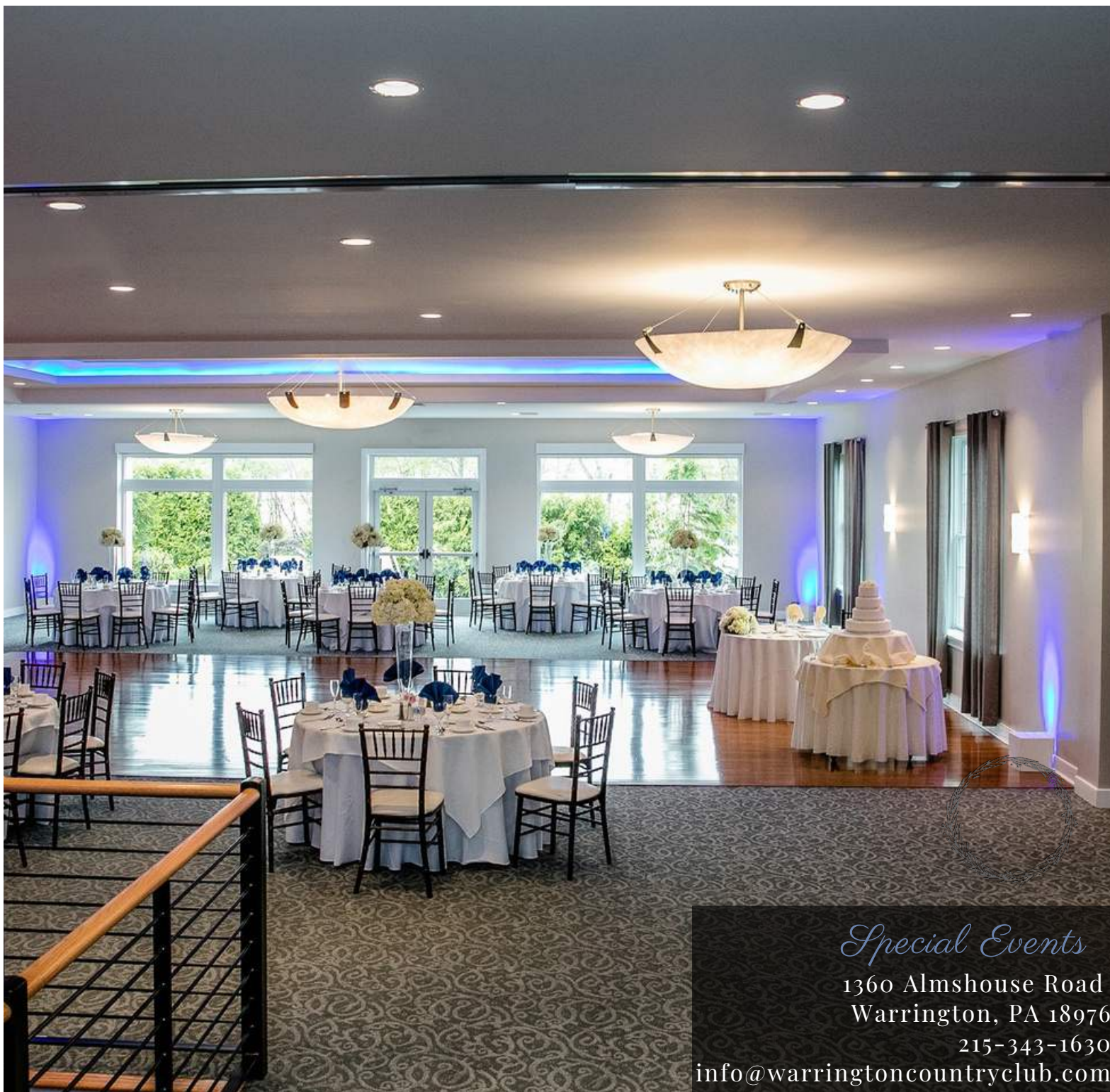


# THE Warrington



## *Special Events*

1360 Almshouse Road  
Warrington, PA 18976

215-343-1630

[info@warringtoncountryclub.com](mailto:info@warringtoncountryclub.com)



# PACKAGE

## *Deluxe Special Events*

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- 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*

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- Plated Dinner | \$44.95 per person  
(3 Proteins)
- Buffet Dinner | \$44.95 per person  
(3 Proteins)
- Plated Weekday Lunch | \$38.95 per person  
(2 Proteins)
- Buffet Weekday Lunch | \$38.95 per person  
(2 proteins)

BUFFETS ARE PER HOUR

BUFFETS ARE PER HOUR

- 4 hour function | \$49.95 per person
- 5 hour function | \$54.95 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)

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



## *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

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*

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**\$16 Additional per person**

10 BUTLERED HOT HORS D' OEUVRES  
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



## ACCOMODATIONS

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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

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## *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

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## *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

**Almshouse 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

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## *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

**Almshouse Pasta** - Campanelle, Seasonal Vegetables, Tomato-Basil Cream, Parmesan





# ACCOMMODATIONS

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- Private suite
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- Beautiful landscaped garden area for your photographs
- Freshly brewed regular & decaffeinated coffee and hot tea

## *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

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## *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

