

THE *Warrington*

*Pricing Located
on Page 3*



Modern Love Affairs

1360 Almshouse Road
Warrington, PA 18976

215-343-1630

info@warringtoncountryclub.com



Welcome



Our Deluxe Wedding Package is a four-hour celebration with an open bar.

Raised or table level fresh color-coordinated seasonal floral centerpieces for each guest table and sweet heart table are included.

We offer a variety of gourmet dinner options.

Each of your guest tables are elegantly set with china, silverware and stemware.

Floor length table covers with your choice of napkin and overlay color from our extensive selection.

lighting is included in each of our rooms.

A personal Wedding Coordinator will assure you a worry-free and memorable experience.

Enjoy a sparkling toast for all.

Included in your package is a beautifully decorated wedding cake from one of our partners.

Our landscaped grounds provide the perfect setting for your photographs.

A private bridal suite will be available to you and your special guests.



PACKAGE

Deluxe Wedding

- Four Hour Open Bar
- 8 Freshly Prepared Butlered Hors d'oeuvres
- Wedding Cake for dessert
- Gourmet dinner options
- Fresh flower centerpieces for each table
- Sparkling toast for all guests
- Private bridal suite
- White glove dinner service
- Formal linens with choice of color
- Choice of beautifully decorated wedding cake
- Personal Wedding Coordinator
- Beautiful landscaped garden area
- Freshly brewed regular & decaffeinated coffee and hot tea

Pricing Per Guest

All taxes & service fees are included.

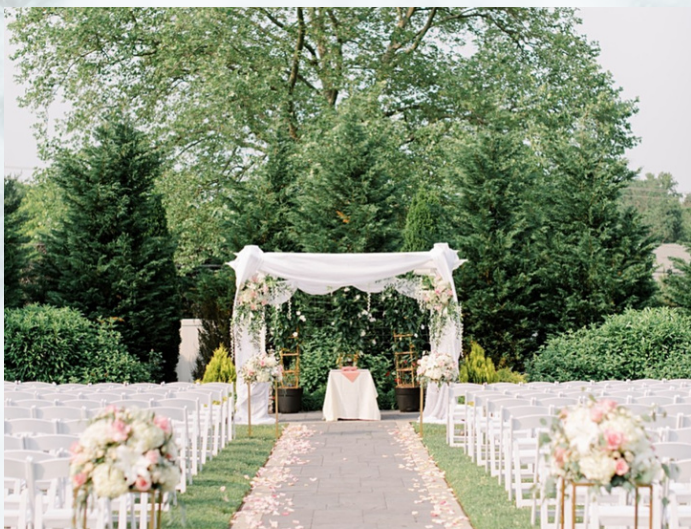
Plated Dinner | Saturday Evening:
\$99 **per person**

Plated Dinner | Friday Evening:
\$99 **per person**

Plated Dinner | Saturday Afternoon & Sunday:
\$99 **per person**

Plated Dinner | 5 Hour Celebration
\$105 **per person**





ARBOR GARDENS

Accommodates up to 300 of your guests
with a spacious ceremony area

ARBOR ROOM

Window filled cocktail space overlooking the Arbor
gardens



WEDGEWOOD ROOM

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



FIVE HOUR OPEN BAR

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)



Raising The Bar

SEASONAL SANGRIA

Winter

Cabernet infused with
 Rosemary and
 Cranberry and a
 splash of Ginger Ale

Summer

Pinot Grigio infused
 with pineapples and
 oranges, with a splash
 of club soda

Spring

Pinot Grigio infused
 with Fresh Lavender
 Syrup, Orange, and a
 splash of Ginger Ale

Fall

Moscato infused with
 apples, Apple Cider,
 Christian Brothers
 Brandy, garnished with
 cinnamon dusted apples

SIGNATURE DRINK

Ask your Event Manager about our list of
 included signature cocktails for customized
 drinks your guests will love



COCKTAIL HOUR

MARKET STATION

domestic & imported cheeses, seasonal roasted vegetables with various dipping sauces



PETITE PLATES

8 BUTLERED HOT HORS D'OEUVRES

6 HOT ITEMS BELOW IN ADDITION TO TWO OF CHEFS CHOICE

1. Island Coconut Shrimp; Sweet Chili Glaze

2. Philadelphia Cheese Steak Spring Rolls

3. Grilled Salmon, Creme Fraiche on a Cucumber Rondelle

4. House Rolled all Beef Cocktail Franks in Puff Pastry, Dijon

5. Crispy Vegetable Spring Rolls

6. Southern Fried Chicken & Waffle Sliders

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

PEI Mussels, White Wine Butter in Flaky Pastry Shell - \$5 per Piece

Colorful Mini Tacos (Fish, Adobe Rubbed Chicken, Vegetable) Pico, Spicy Mayo - \$5 Per Person



WEDDING FIRST COURSE

1. Choose One Salad Or Soup

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

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

Butternut Squash with crème fraiche

Italian Wedding Soup

Potato Leek Soup

Salad Or Soup Enhancements

Additional \$3 per guest.

Caprese Salad - Beef Steak Tomato & Fresh Mozzarella Salad-Basil, Extra Virgin Oil

Grilled Asparagus Salad - Tomato, Radish, Corn, Haricot Verts, Gorgonzola Vinaigrette

New England Clam Chowder

Maryland Corn & Crab Chowder

Lobster Bisque

Amuse Bouche

Additional \$4 per guest.

Filet of Beef Carpaccio - Horseradish breadstick, EVOO, pink salt

Butter Poached PEI Mussels - Flaky Pastry Cup, Chives

Tuna Tartar - Tomato, Avocado Oil, Sesame Crisp

Intermezzo

Additional \$3 per guest.

Fruit Sorbet Served in a Frozen Martini Glass, Fresh Mint & Berry Puree - Lemon, Raspberry, Mango or Lime Sorbet

Pasta

Additional \$5 per guest.

Basil Agnolotti - 4 Cheese Filled Pasta, Tomato Basil Sauce

Prosciutto & Fontina Sachetti - Tomato Basil Sauce

Butternut Squash Ravioli - Sage Cream & Shaved Reggiano



WEDDING SIT DOWN

2. Choose Two Protein Entrees *2 Hot Seasonal Vegetables Du Jour Included*

Please choose two

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

Pork Mignon - Whole Mustard Crust, Sweet Onion Jam & Hard Apple Cider Sauce

Bijou Pork Loin - Peach Moonshine Barbecue, and Creole Corn Relish

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

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

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

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

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

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

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

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

Adding a third protein entree, will be subject to a \$5 per person fee





WEDDING SIT DOWN

Choose One Vegetarian Entree

Grilled Cauliflower Mignon - Black Rice, Romesco Sauce

Vegan Thai Hot Pot - Vegetable Coconut Curry, Basmati Rice

Roasted Vegetable Risotto - Seasonal Vegetables

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

Entree Enhancements
Substitute 1 of the 2 protein entrees

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

Warrington Bistro Steak - Braised Scallions & Port Wine Reduction - MP

New York Strip Steak - 10 oz. Center Cut Strip Steak, Gorgonzola Fondue & French-Fried Onions - MP

Porcini Rubbed Ribeye - 12 oz. Aged Balsamic & Extra Virgin Oil - MP

Filet Mignon - Char-Grilled Center Cut 8 oz. Filet, Beurre Rouge & Roasted Shallots - MP

Cedar Plank Salmon - Plank Roasted, Bourbon Barbecue & Intoxicated Southern Comfort Peach Chutney - MP

Warrington Twin Crab Cakes - Roasted Red Pepper Sauce, Lemon & Old Bay Emulsion - MP

Red Snapper - Tomato, Scallions & a Garlic Butter Sauce - MP

END OF NIGHT

Stations

STATIONS ARE PER HOUR

Enhancements

PHILLY CHEESESTEAK

Additional \$8 per guest

Beef & Chicken Steak - Amoroso Rolls, Caramelized Onions, Hot & Sweet Peppers, Ketchup, & Wiz

Philly Soft Pretzel Sticks
Tastykakes
Old Bay Fries
Bottled Water

DOUGHNUT WALL

Additional \$5 per guest

An Assortment of Doughnuts on a Customized Wall - Plain, Chocolate Iced, Vanilla Iced, & Confetti Glazed

GELATO & ICE CREAM

Additional \$9 per guest

Gelato & Ice Cream - Chocolate, Vanilla, & Strawberry

Toppings - Crushed Oreo's, M&M's, Crushed Reese's, Chocolate Chips, Cherries, Jimmies, Chocolate Fudge, Caramel Sauce, & Whipped Cream

THE CANDY STORE

Additional \$10 per guest

An Assortment - Own the keys to a candy shop at the end of the night full of M&M's, Reese's Pieces, Swedish Fish, Mike & Ikes, Tootsie Rolls, Twizzlers Lollipops & Chefs Selection



ACCOMMODATIONS

On-Site Ceremony

A Ceremony can be performed in the gardens that accompany your reception room. The ceremony fee includes the setup of a special ceremony area, flavored water station and an additional half hour of rental time.

Ask about our pricing for on-site ceremonies

Attendants & Vendors

Bartenders | \$125 per Bartender
Chef Attendant | \$125 per Chef Attendant
Coat Room | \$75 Flat Rate
Vendor Meals | \$50 per Vendor Meal
Add on Shuttle | Warrington Discounted Rate



SERVICES & AMENITIES

Included at The Warrington



Four or five hour open bar

Cocktail hour with hors d'oeuvres

Gourmet dinner options

Sparkling toast for all guests

Choice of wedding cake from one of our preferred bakeries

Centerpieces; elevated or table level

Formal linens with choice of color coordinated overlay & napkins

Glassware, China and Stemware

Private Bridal Suite

Personal Wedding Coordinator

No Cake Cutting Fee

No Up-lighting Fee

Black tie banquet staff

Indoor & Outdoor Grounds for Photographs and ceremonies

Tax & Service Fee Included

No room fee

Free Parking