



*Your Wedding*

at

*Cedarbrook Country Club*

*Congratulations on your Engagement.*

*You've dreamed of this day,  
now allow us to make it a reality.*

180 Penllyn Pike  
Blue Bell, PA, 19422  
215-646-9410 x 115



# *Your Five Hour Reception Includes*

## *Cocktail Hour*

*Featuring Stationary Cheese & Vegetable Crudité  
and Six Butlered Hors d'oeuvres*



## *Four Hour Premium Open Bar*

*(Closed half hour during introductions and half hour before end of event)*



## *Champagne Toast*



## *Three Course Served Dinner*



## *Custom Designed Wedding Cake*



## *White Linens & Napkins*



## *Private Wedding Tasting*

*After Event Booking*

*(6 people total)*



## *On-Site Event Coordinators*



## *2 Hour Prior Access to Bridal Suite & Men's Locker Room*



## *Round of Golf & Lunch For Groom & Groomsmen*

*(4 people total)*



## *Bridal Luncheon For Bride & Bridesmaids*

*(8 people total)*



## Stationary Hors d' oeuvres

### *Cheese & Vegetable Crudité Display*

An assortment of domestic & imported cheeses, hummus & pita, freshly cut seasonal vegetables, gourmet crackers, dipping sauces

### Enhancements

☉ *Antipasto Display* \$10.95

Assorted Italian meats and cheeses, pepperoncini

☉ *Raw Bar* \$MP

Jumbo Shrimp, Snow Crab Claws, Oysters on the Half Shell,  
Top Neck Clams on the Half Shell  
Served over crushed ice with lemon and cocktail sauce

## Butlered Hors d' oeuvres

(Please Select Six)

### *Vegetarian*

Wild Mushroom Arancini  
Brie & Raspberry En Phyllo w/ Melba Sauce  
Tomato-Basil Bruschetta on Crostini  
Vegetable Spring Rolls w/ Soy Ginger Sauce  
Spanakopita w/Mint Yogurt Sauce  
Grilled Cheese & Tomato Soup Shooter

### *Beef*

Mini Meatballs w/Marinara  
Franks En Croute w/ Spicy Mustard  
Cheesesteak Spring Rolls w/ Marinara Sauce  
Mini Beef Wellington w/ Demi Glace  
☉ Braised Short Rib wrapped in Applewood Bacon  
Beef Barbacoa Taquitos w/ Cilantro-Lime Sour Cream

### *Poultry*

Chicken Cordon Bleu Bites  
Chicken-Lemongrass Pot Stickers w/ Thai Chili Sauce  
☉ Chicken Satay w/ Peanut Sauce  
Duck Spring Rolls w/ Thai Chili Sauce

### *Seafood*

Crab Rangoon w/ Soy Ginger Sauce  
Lobster Spring Rolls w/ Tarragon Aioli  
Lobster Newberg Puff Pastry  
Shrimp & Vegetable Shumai w/ Soy Sauce  
☉ Bacon Wrapped Scallops w/ Creamy Horseradish

### Enhancements

(Priced Per Piece)

☉ Jumbo Shrimp Cocktail \$2.50

☉ Oysters on the Half Shell \$MP

Mini Crab Cakes \$5.00

☉ Lollipop Lamb Chops \$MP



 *Soups*  
Add On: \$4.50

*Fall / Winter*

(October - March)

Butternut Squash Bisque with Cinnamon Crouton  
Truffle Scented Cream of Mushroom  
Tomato Bisque with Basil Oil

*Spring / Summer*

(April - September)

Gazpacho with Cilantro Crème Fraiche  
Lemon Chicken Orzo  
Sweet Corn Bisque with Red Pepper Oil

 *Salads*  
(Please Select One)

*House Salad*

Field Greens, Cucumber, Grape Tomatoes, Shaved Carrot, Red Onion,  
Choice of two Dressings

*Caesar Salad*

Hearts of Romaine, Parmesan Cheese, Herbed Croutons, Traditional Dressing

 *Enhanced Salad Options*  
Add On: \$5.00

*Fall / Winter*  
(October - March)

*Poached Pear Salad*

Mixed Greens, Candied Walnuts, Bleu Cheese  
Crumbles, Maple Vinaigrette

*Apple & Fennel Salad*

Baby Kale, Sliced Apple, Toasted Almonds,  
Goat Cheese, Citrus Vinaigrette

*Spring / Summer*  
(April - September)

*Caprese Salad*

Sliced Roma Tomatoes, Fresh Mozzarella,  
Basil Pesto, Balsamic Reduction Drizzle

*Strawberry Salad*

Arugula, Granola, Fresh Strawberries,  
Smoked Gouda, Lemon Yogurt Vinaigrette



## Entrees

**Fish, Poultry, Vegetarian, \*Pork \$120.00 | Meat & Duo Plates \$131.00**

(Please Select Two Protein Entrées and One Vegetarian Entrée)

### *Fish*

Lemon-Herb Crusted Salmon

☞ Crab Crusted Tilapia

Jumbo Lump Crab Cakes

☞ Lemon-Butter Broiled Cod

☞ *Sauce Options: Lemon Beurre Blanc,  
Whole Grain Mustard Velouté, Salsa Verde*

### *Poultry*

Chicken Piccata

*(White Wine, Lemon, Capers)*

Chicken Marsala

*(Mushroom & Marsala Wine Demi)*

☞ French Cut Chicken

*(Lemon-Chicken Au Jus)*

☞ Grilled Mediterranean Chicken

*(Olives, Roasted Tomatoes, Artichoke Hearts)*

### ☞ *Meat*

8oz Beef Tenderloin

Carved Beef Striploin

Herb Marinated Hanger Steak

Braised Beef Short Rib

\*Roast Pork Loin with Apple Cider Gastric

☞ *Sauce Options: Bearnaise, Bordelaise,  
Chimichurri Sauce, Horseradish Cream*

### *Vegetarian*

☞ Grilled Vegetable Napoleon

☞ Seasonal Vegetable Risotto

Pasta Primavera - available ☞

### *Duo Plates*

Petite Beef Tenderloin & Crab Cake

☞ Petite Beef Tenderloin & Broiled Lobster Tail

### ☞ *Sides*

(Please Select One From Each Category)

### *Starch*

Whipped Yukon Potatoes, Smashed Potatoes,  
Roasted Red Bliss Potatoes, Rice Pilaf,  
Baked Potato, Baked Sweet Potato

### *Vegetables*

Haricot Vert, Roasted Baby Carrots, Broccoli,  
Julienne Vegetable Medley,  
Grilled Asparagus (Spring & Summer only)



## Desserts

### *Customized Wedding Cake*

Provided By Bredenbeck's Bakery

### *Enhancements*

*Assorted Mini Pastries \$7.50*

*Assorted Cookies & Brownies \$3.50*

*Ice Cream Sundae Bar \$5.50*

Vanilla & Chocolate Ice Cream w/Assorted Toppings

*Chocolate Fountain \$MP*

Warm Belgian Chocolate with Assorted Dippers

*S'mores Station \$5.50*

Graham Crackers, Marshmallows, and Chocolate Bars



## Bar

Four Hour Premium Open Bar to Include:

### *Liquor*

Smirnoff, Absolut, Tito's, Stoli, Stoli Orange, Tanqueray, Beefeater, Seagram's 7, Seagram's VO, Jameson, Dewar's, Johnny Walker Red, Southern Comfort, Jim Beam, Jack Daniels, Maker's Mark, Bacardi, Captain Morgan, Malibu, Jose Cuervo, Kahlua, Bailey's, Christian Brothers Brandy, Sambuca, Frangelico, Apple Pucker, Peach Schnapps, Triple Sec, Sweet and Dry Vermouth

### *Beer*

Miller Lite, Yuengling Lager, Heineken, Corona

### *Wine*

(Please Select Two Red and Two White)

Chardonnay, Pinot Grigio, Moscato, Rose, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Merlot

\*\*A 10% food subtotal discount applies for weddings held in the off season months of January, February, March

\*\*Wedding Package prices listed will have a 20% Service Charge and 6% PA Sales Tax added

\*\*Gratuuity not included