

*Wedding Packages*

*at*

*The Philadelphia Cricket Club*

*2023*

## *Our 5 Hour Package Includes*

Champagne Toast or Signature Drink  
4 and 1/2 Hour Open Bar  
Selection of Assorted Butlered Hors d'oeuvres  
Stationary Hors d'oeuvres  
Choice of Appetizer served with Rolls & Butter  
Choice of Entrée served with Starch & Vegetables  
Family Style Mini Desserts for Each Table  
Coffee & Hot Tea Station  
Votive Candles for Cocktail & Reception Tables

Our standard wedding packages start at \$165, with a food and beverage minimum of \$26,000.

Prices include all taxes and service fees. There is no additional facility rental charge for your reception.

## *Cocktail Hour*

**Passed Hors d'oeuvres**  
(included in package)

**Mini Tuna Tacos**, scallions, sweet chili mayo

**Beef Carpaccio**, parmesan, mushrooms, roasted garlic aioli

**Quinoa and Zucchini Fritter**, roasted tomato sauce

**PCC Mini Crab Cake**, old bay aioli

**Pigs in a Blanket**, sauerkraut, whole grain mustard

**Mini Philly Cheesesteak**, truffle cheddar sauce, crispy onion

**Smoked Salmon Toast**, avocado, radish, red pepper jelly

**Lamb Merguez**, herb puff pastry, roasted red pepper aioli

**Pork Carnitas Taquito**, cilantro crème fraiche

**Cherry Blossom Tart**, puff pastry, goat cheese, cherry puree

## *Stationary Hors d'oeuvres*

(included in package)

**Antipasto Station**, local and international cheeses, Italian cured meats, fresh vegetables, seasonal dips, crackers, bread, charcuterie accompaniments

# *Additional Passed Hors d'oeuvres*

~\$4 per person, per item~

~\$7 per person, per item as a stationary item~

**PCC Patty Melt Sliders**, brisket and short rib blend,  
caramelized onions, Swiss, provolone, toasted sourdough

**Fried Calamari**, fried artichokes, pickled peppers,  
lemon-pepper aioli, spicy marinara

**Traditional Meatballs**, whipped ricotta, parmesan cheese,  
focaccia bread

**Port Richmond Polish Cheesesteak Pierogies**, caramelized onions, cheese  
wiz, horseradish truffle aioli

**Short Rib Mac and Cheese**, rigatoni pasta, five-cheese sauce,  
bacon breadcrumbs

**PCC Fried Chicken Sliders**, bacon mayo, bread and butter pickles, potato roll

**Seasonal Flatbreads**, seasonal toppings

**Buffalo Chicken Empanadas**, blue cheese and ranch  
dipping sauce

# *Cocktail Hour Enhancements*

## **Bacon Clothesline**

~\$14 per person~

**Candied Bacon**, Nueskies bacon, tossed with brown sugar,  
smoked paprika, chipotle

**Apple Cider Glazed Pork Belly Sliders**, coleslaw, crispy onions

## **Slider Station**

~\$20 per person~

**Burger**, cheddar, bacon-jam, cricket sauce, potato roll

**Fried Chicken**, bacon mayo, potato roll

**Jumbo Lump Crab Cake**, old bay aioli, potato roll

**House Made Chips**, French onion dip

## **Dim Sum Station**

~\$18 per person~

**Chicken-Lemongrass Pot Stickers**

**Shrimp Shu-Mai,**

**Edamame Dumplings**

**Pork Buns**

sweet chili sauce, ponzu sauce, cilantro-ginger aioli

## **Ceviche Station**

~\$20 per person~

*(optional ice carving upgrade)*

**Tuna Tartar**, avocado puree, Thai dressing, wonton

**Shrimp Ceviche**, corn, tomatoes, red onions, cilantro, lime

### **Jersey Shore Bake**

~\$24 per person~

**Steamed Little Neck Clams, Shrimp, Kielbasa, Corn, New Potatoes**

garlic French bread, grilled lemons

### **Raw Bar**

~\$29 per person~

*(optional ice carving upgrade)*

**East Coast and West Coast Oysters**

### **Jumbo Shrimp**

cocktail sauce, Mexican sauce, mignonette, lemons,

horseradish, tabasco

### **Pasta Station**

~\$18 per person~

**Rigatoni Pasta**, braised chicken, oven-dried tomatoes,

wild mushrooms, spinach, blush sauce, parmesan

**Cavatelli Pasta**, red shrimp, garlic, roasted pepper flake, pesto,

parmesan cheese

**Focaccia Bread**, butter, ricotta, olive oil, balsamic

### **Taco Station**

~\$19 per person~

**Pork Al Pastor**, traditional slow-roasted pork, adobo marinade

**Chicken Tinga**, traditional stewed pulled chicken, chipotle sauce

**Beef Barbacoa**, chili braised beef

Topping Bar: cabbage, limes, queso fresco, pickled jalapenos,

salsa roja, salsa verde, pickled red onions, pico de gallo,

charred pineapple salsa, guacamole

# *Appetizers*

(choice of one soup or salad)

## **Soups**

**Italian Wedding Soup**, meatballs, pesto, parmesan

## **Seasonal Soup**

Chef created soup based on seasonal ingredients

## **Salads**

### **PCC Spring Mix,**

dried cherries, toasted pecans, gorgonzola cheese,  
balsamic vinaigrette

### **Strawberry Salad,**

artisan lettuce, strawberries, pickled strawberries, pistachios,  
ricotta salata, lemon poppy seed yogurt dressing

### **Caesar Salad,**

parmesan cheese, croutons, Caesar dressing

### **Tomato & Buffalo Mozzarella Salad,**

sliced tomatoes, pesto, balsamic, olive oil, seasoned crostini,  
micro arugula, roasted roma tomato

## **Seasonal Salad**

Chef created salad based on seasonal ingredients

# *Entrees*

(choice of two or a duo plate)

In addition to these entrée selections, gluten free, vegetarian, and vegan options are included.

## **Tier One**

(included in package)

### **PCC Boneless Fried Chicken**

buttermilk marinated, honey pecan drizzle

### **Grilled 8 oz Top Sirloin Steak**

chimichurri

### **Seared French Cut Chicken Breast**

sauce chasseur

### **Lemon-Herb Crusted Atlantic Salmon**

tomato-fennel relish, citrus beurre blanc

### **Braised Beef Short Rib**

mushroom ragout

### **Duo of Braised Short Rib and Grilled Shrimp**

cognac-mustard cream

For a selection of two entrees in different tiers, all guests will be charged for the higher priced entrée selection.

## **Tier Two**

~\$12 per person~

### **Italian Sausage Crusted Chicken Breast**

preserved lemon chicken jus

### **Jumbo Lump Crab Cake**

whole grain mustard beurre blanc

### **Grilled 6 oz Beef Tenderloin**

sauce bordelaise

### **Duo of Grilled 4 oz Beef Tenderloin and Crab Stuffed Shrimp**

cognac beef jus

### **Duo of Grilled 4 oz Beef Tenderloin and Jumbo Lump Crab Cake**

mustard beurre blanc

## **1854 Package**

~\$27 per person~

Enjoy your choice of 2 entrees offered  
in our Tier Two menu in addition to:

Champagne Toast and Signature Drink

2 Additional Passed Hors d'oeuvres

1 Late Night Snack

## *Sides*

### **Starches** (choose one)

**Roasted Red Bliss Potatoes**,  
caramelized onions, rosemary

**Whipped Potatoes**

**Rice Pilaf**

**Blue Cheese Dauphinoise Potatoes**

**Boursin Cheese Potato Croquette**

**Twice Baked Potato**,  
smoked cheddar, bacon,  
horseradish

### **Vegetables** (choose one)

**Seasonal Vegetables**

**Haricot Verts**, almandine

**Asparagus**

**Roasted Broccolini**,  
roasted pepper flakes,  
lemon, parmesan cheese

**Roasted Baby Carrots**,  
honey drizzle

## *Dessert*

(included in package)

**Family-Style Miniature Pastries**, chocolate covered strawberries,  
crème brulee tarts, fruit tarts, and more

### **Coffee Station**

## *Late Night Snacks*

~\$8 per person~

**PCC Fried Chicken Sandwich**, bacon-mayo,  
bread and butter pickles, potato roll

**Traditional Philly Cheesesteak**, caramelized onions,  
American cheese

**Philly Pretzel Display**, chocolate covered pretzels, hard pretzel sticks, soft  
pretzel bites, cheese sauce, spicy mustard

**PCC Breakfast Sandwich**, fried chicken, egg,  
smoked gouda cheese, cricket sauce, potato roll

**PCC Cheeseburger** American cheese, pickles, cricket sauce,  
potato roll

**Cookie Bar** chocolate chip, mudslide, oatmeal raisin cookies

# *Wedding Bar Selections*

## **Base Bar**

(included in package)

Tito's Vodka  
Bacardi Rum  
Captain Morgan Spiced Rum  
Beefeater Gin  
Dewar's Scotch  
Jim Beam Bourbon  
Seagram's 7 Whiskey  
Jose Cuervo Tequila Silver  
House White & Red Wines  
Coors Light  
Yuengling  
Heineken  
Assorted Sodas

## **Premium Bar**

~\$15 per person~

Grey Goose Vodka  
Mount Gay Rum  
Bombay Sapphire Gin  
Glenlivet Scotch  
Maker's Mark Bourbon  
Jameson Whiskey  
1800 Tequila  
Premium Red & White Wines  
Yuengling  
Stella Artois  
Yards IPA  
Michelob Ultra  
Assorted Sodas

Base and premium bar packages can be customized to your liking. Add specialty cases of craft beer, international wines, or your favorite spirits to your open bar. Pricing varies by request.

## *Wine Service with Dinner*

House Wines ~\$9 per person~

Premium Wines ~\$12 per person~



# *What You Need to Know*

## **Ceremony Information**

For weddings of less than 200 guests, a \$1,000 wedding ceremony setup fee is applied to all indoor and outdoor ceremonies. For weddings of 200 guests or more, a \$1,500 ceremony setup fee will be applied. The Ballroom is always available as a rain plan for outdoor ceremonies.

## **Reception Extensions**

Extend the open bar during your cocktail hour or reception for an additional \$6 per person per half hour; you can also extend the butlered hors d'oeuvres for cocktail hour for an additional \$6 per person per half hour.

## **Children and Young Adult Pricing**

Specially prepared meals for children 12 years and under are \$30; meals for individuals 13-20 years old are 35% off of the per person entrée price. The Club also provides vendor meals for \$40.

## **The Fine Print**

There is a Food & Beverage minimum of \$26,000. A \$2,500 Initial deposit is due at time of booking. Subsequent payments will be made at 6 months prior, 3 months prior and 2 weeks prior to wedding date. A schedule of payments will be provided to you with your contract.

