



SPRINGfield  
COUNTRY CLUB

## WEDDING RECEPTION PACKAGE OVERVIEW

### WEDDING PACKAGE INCLUDES:

Complimentary Overnight Stay for the Newlyweds  
*at the Springfield Courtyard Marriott Hotel on the  
Evening of the Wedding*

Five-Hour Premium Open Bar Service

Hot and Cold Hors D'Oeuvres

Plated, Buffet or Stations Style Dinner

Champagne Toast

Wedding Cake

Complimentary Room Uplighting

Ivory or White Floor Length Table Linens

Our Fresh Flowers  
*for Crudités & Cocktail Tables*

Tea Lights  
*for Cocktail & Dining Room Tables*

On-Site Event Coordinator

Maitre D' Service

Private Food Tasting

Complimentary Coat Check (Seasonal)



# COCKTAIL HOUR

## HOT BUTLERED HORS D'OEUVRES

Coconut Shrimp  
Scallops Wrapped in Bacon  
Crab Stuffed Mushrooms  
Clams Casino  
Beef Wellington  
Maui Spring Rolls  
Coney Island Franks  
Salmon Satay  
Chicken Quesadillas  
Sesame Chicken Skewers  
Mini Cheesesteaks  
Mini Stuffed Potato Skins  
Spanakopita  
Macaroni & Cheese with Smoked Ham Bites  
Roasted Pork Broccoli Rabe Spring Rolls  
Soup Boule



## COLD HORS D'OEUVRES

Ahi Tuna  
Fresh Tomato & Mozzarella  
Fresh Garden Vegetables  
Domestic & Imported Cheeses  
*Served with assorted fruit, crackers and dips*  
Whole Poached Salmon  
Bruschetta  
Jumbo Shrimp and Mussels Italiano Salad  
Grilled Chicken Roma Penne Salad  
Asparagus Wrapped with Prosciutto  
Grilled Vegetables





# COCKTAIL HOUR ENHANCEMENTS

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<b>MINI CHEESE STEAK STATION</b> <i>\$10 per person</i>	Beef and chicken served on Amoroso 3” rolls with your choice of American cheese or whiz accompanied by chopped lettuce, tomatoes, pickles, fried onions, mayonnaise, ketchup, mustard and chipotle sauce <i>(Great end of the night station)</i>
<b>SLIDER STATION</b> <i>\$10 per person</i>	Beef & chicken sliders displayed in chafing dishes with condiments
<b>ITALIAN PASTA STATION</b> <i>\$11 per person</i>	<i>(Choose two pastas and two sauces):</i> tri-colored tortellini, fettuccine, linguini or penne pasta served with your choice of marinara, alfredo, pesto pignoli or vodka blush sauce, grated cheese and garlic bread
<b>FAJITA STATION</b> <i>\$11 per person</i>	Choice of chicken or beef accompanied by salsa, guacamole, sour cream, cheddar and Monterey Jack cheeses
<b>MAC &amp; CHEESE STATION</b> <i>\$11 per person</i>	Our homemade truffle mac & cheese with your choice of add-ins: crab meat, lobster, tomatoes, mushrooms, caramelized onions and grilled eggplant served in martini glasses
<b>SEAFOOD EXTRAVAGANZA</b> <i>\$28 per person</i>	Jumbo shrimp cocktail, fresh clams and oysters on the half shell and crab claws surrounding a carved ice masterpiece garnished with lemons and cocktail sauce <i>(Price based on minimum of 180 guests)</i>
<b>AUTHENTIC SUSHI STATION</b> <i>\$22 per person</i>	Maguro, salmon and fluke prepared by an authentic Sushi Chef, plus a colorful assortment of crazy rolls, spicy tuna rolls, vegetable rolls and our own Springfield rolls <i>(Price based on minimum of 180 guests)</i>
<b>DIM SUM &amp; SUSHI STATION</b> <i>\$13 per person</i>	An assortment of shrimp, steamed wonton, pot stickers, white rice, sushi rolls, egg and vegetable rolls
<b>GRILLED SCALLOP STATION</b> <i>\$17 per person</i>	Blackened or grilled jumbo scallops served on a bed of spinach
<b>SOUP STATION</b> <i>\$10 per person</i>	<i>(Choice of three soups):</i> chilled potato and leek, avocado, cucumber, tomato basil, escarole, wild mushroom, seafood bisque, ham and bean, corn chowder, chicken pastina, broccoli and cheddar, cream of asparagus or Maryland crab served in mini espresso cups with crackers, bread and crostini assortment
<b>MARTINI MASHED POTATO BAR</b> <i>\$11 per person</i>	Yukon gold and red bliss mashed served with the following toppings: shrimp, lobster pieces, broccoli, wild mushrooms, scallions, bacon bits, shredded Vermont cheddar cheese, sour cream, seafood and bordelaise sauces

Pricing Based on a Minimum of 150 Adult Guests With Wedding Package Only

*\*All Prices Include Sales Tax & Service Charge\**  
*Prices Valid for Reception Dates through 2023*

# WEDDING RECEPTION SIT-DOWN DINNER MENU

Your person package price is based on entrée selection.

## CHOICE OF SALAD

Marinated Pears with baby arugula and field greens, roasted almonds, raspberry vinaigrette dressing

Fresh Baby Spinach with feta, heirloom tomatoes, candied walnuts, caramelized onions, balsamic vinaigrette

Caesar with chopped romaine, shaved parmesan, freshly baked croutons, cream caesar dressing

Field Greens with mandarin oranges, pistachio dust, pomegranate blueberry dressing

Strawberry and Pecans with Boston Bibb lettuce, bleu cheese, apple cider vinaigrette

## ENTRÉE SELECTIONS

Broiled Filet Mignon ... \$161.00

Accompanied by duxelle mushroom, cognac-laced green peppercorn demi-glacé

Filet & Stuffed Shrimp Combo ... \$163.00

Mixed Grill: A Trio of Filet Mignon, Chicken & Norwegian Salmon ... \$163.00

Sliced or Whole Filet Mignon & Crab Cake Combo ... \$163.00

Sliced Roast Tenderloin of Beef ... \$159.00

With bordelaise sauce

Slow Roasted Prime Rib of Beef ... \$157.00

Served Au Jus

Braised Beef Short Ribs ... \$157.00

With an herb demi-glacé

Veal Chop ... \$161.00

With onion madeira demi-glacé

Jumbo Lump Baked Crab Cakes ... \$159.00

Baked Flounder Stuffed with Jumbo Lump Crab Imperial ... \$157.00

Herb Baked Tilapia ... \$153.00

With black olives, artichoke and crab ragout

Baked Salmon ... \$153.00

With citrus glaze

Mahi - Mahi ... \$157.00

Broiled with asparagus, tomato and crab salsa

Chicken Francaise ... \$150.00

Lightly egg battered chicken breast in a white wine, lemon and caper sauce

Chicken Florentine Roulade ... \$152.00

Boneless breast of chicken stuffed with spinach, roasted peppers and Monterey Jack cheese topped with a sherry cream sauce

Chicken Tutto ... \$157.00

Boneless breast of roasted chicken with shrimp and crab meat in a lobster cream sauce

All Natural Herbed Bone-in Chicken ... \$150.00

Cooked with natural juices and fresh herbs

Chicken Saltimbocca ... \$152.00

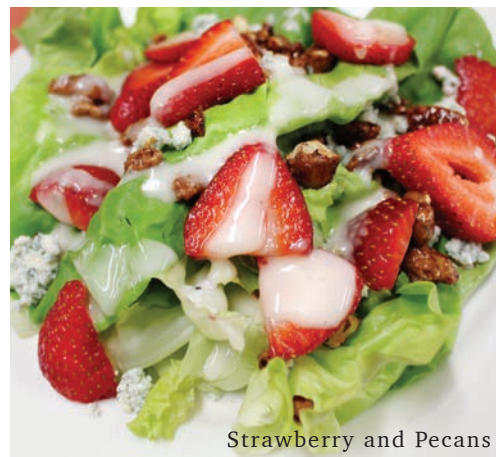
Pan seared chicken breast topped with imported prosciutto and mozzarella cheese served with a marsala sage sauce

Chicken Italiano ... \$152.00

Pan seared topped with spinach, roasted red peppers, provolone cheese and white wine garlic sauce

Eggplant Napoleon ... \$150.00

Breaded eggplant, roasted tomato, fresh mozzarella and basil over a bed of linguine marinara



Strawberry and Pecans



Slow Roasted Prime Rib of Beef

## DESSERT

Your Wedding Cake Sliced and Served  
With your choice of chocolate or raspberry under sauce

Hot Coffee & Tea Service

No additional charge for a choice of two pre-selected entrées. \$3 per person additional charge for choice of 3 pre-selected entrées. When choosing two entrées, the higher priced entrée will constitute the per person cost. Please select only 1 entrée when choosing a combo or trio plate.

\*All Prices Include PA Sales Tax & Service Charge\*  
Prices Valid for Reception Dates through 2023.

Entrée availability subject to market fluctuation/availability. All food must be consumed on premise. Outside food and beverage is not permitted.

Grand Ballroom Saturday evening minimum spending \$28,000 and 200 adult guests  
Golf View Ballroom Saturday evening minimum spending \$21,000 and 150 adult guests

# WEDDING RECEPTION

## BUFFET DINNER MENU

### SALAD

(Choose two)

- Marinated Pears with baby arugula and field greens, roasted almonds, raspberry vinaigrette dressing
- Fresh Baby Spinach with feta, heirloom tomatoes, candied walnuts, caramelized onions, balsamic vinaigrette
- Caesar with chopped romaine, shaved parmesan, freshly baked croutons, cream caesar dressing
- Field Greens with mandarin oranges, pistachio dust, pomegranate blueberry dressing
- Strawberry and Pecans with Boston Bibb lettuce, bleu cheese, apple cider vinaigrette

### CARVING STATION:

(Choose one meat)

- Hand Carved Tenderloin of Beef with a red wine demi-glacé
- Hand Carved Prime Rib Au Jus

(Choose of one meat)

- Hand Carved Virginia Baked Ham with pineapple glaze
- Hand Carved Turkey with sage gravy
- Sliced Pork Tenderloin with rosemary demi-glacé

### BUFFET SELECTIONS

(Choose one entrée from each category)

#### SEAFOOD:

- Broiled Flounder with lemon, butter and white wine
- Herb Baked Tilapia with black olives, artichoke and crab ragout
- Baked Salmon Filet with citrus glaze
- Mahi – Mahi Broiled with asparagus, tomato and crab salsa
- Jumbo Lump Baked Crab Cakes

#### CHICKEN:

- Chicken Francaise Lightly egg battered chicken breast in a white wine, lemon and caper sauce
- Chicken Marsala Pan seared boneless breast of chicken with a sweet marsala wine, mushroom demi-glacé
- Chicken Florentine Roulade Boneless breast of chicken stuffed with spinach, roasted peppers and Monterey Jack cheese topped with a sherry cream sauce
- Chicken Tutturo Boneless breast of roasted chicken topped with shrimp and crab meat in a lobster cream sauce
- Chicken Saltimbocca Pan seared chicken breast topped with imported prosciutto and mozzarella cheese served with a marsala sage sauce

#### PASTA:

- Stuffed Shells with homemade marinara
- Tortellini Alfredo
- Penne Carbonara with peas, spinach, prosciutto
- Cavatelli with pesto sauce
- Stuffed Rigatoni with vodka blush sauce
- Roasted Yellow Pepper Cavatappi with asparagus, artichokes, mushrooms, sundried tomatoes, roasted yellow pepper cream sauce

Hand Carved  
Tenderloin of Beef



### STARCH & VEGETABLE

(Choose one of each)

#### POTATO/RICE:

- Roasted Rosemary Red Skin Potatoes
- Garlic or Cheddar Mashed Potatoes
- Monterey Jack Cheddar Scalloped Potatoes
- Wild Rice Pilaf
- Fingerling Potatoes

#### VEGETABLES:

- Green Beans Almondine
- Green Beans & Shredded Carrots
- Sliced Seasonal Vegetables
- Broccoli E Olio
- Broccoli Rabe with Roasted Peppers
- Snow Peas & Carrots
- Glazed Baby Carrots
- Asparagus
- Roasted Brussels Sprouts

### DESSERT

Your Wedding Cake Sliced and Served  
With your choice of chocolate or raspberry under sauce

Hot Coffee & Tea Service

### \$165 Per Person

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Prices Valid for Reception Dates through 2023.

Entrée availability subject to market fluctuation/availability.  
All food must be consumed on premise. Outside food and beverage is not permitted.

Grand Ballroom Saturday evening minimum spending

**\$28,000 and 200 adult guests**

Golf View Ballroom Saturday evening minimum spending

**\$21,000 and 150 adult guests**

# WEDDING RECEPTION STATIONS DINNER MENU



(Salads, Pasta, Seafood + Meat Stations Presented for Two Hours)

## GOURMET SALAD STATION or SELECT ONE PLATED SALAD TO BE SERVED TO YOUR GUESTS

(Choose three salads)

Marinated Pears with baby arugula and field greens, roasted almonds, raspberry vinaigrette dressing  
Fresh Baby Spinach with feta, heirloom tomatoes, candied walnuts, caramelized onions, balsamic vinaigrette  
Caesar with chopped romaine, shaved parmesan, freshly baked croutons, creamy caesar dressing  
Field Greens with mandarin oranges, pistachio dust, pomegranate blueberry dressing  
Strawberry and Pecans with Boston Bibb lettuce, bleu cheese, apple cider vinaigrette

## HEARTY EATERS CARVING STATION

(Choose one meat)

Hand Carved Tenderloin of Beef with a red wine demi-glacé  
Hand Carved Prime Rib Au Jus

(Choose one meat)

Hand Carved Virginia Baked Ham with pineapple glaze  
Hand Carved Turkey with sage gravy  
Sliced Pork Tenderloin with rosemary demi-glacé

Served with Chef selection of a vegetable and potato  
Assorted dips and cocktail rolls

## FROM THE SEA STATION

(Choose three selections)

Mussels with Diablo pomodoro  
Steamed Clams with aioli  
Miniature Crab Cakes  
Poached Salmon with a lemon dill sauce or sweet chili glaze sauce  
Seafood Casserole Au Gratin  
Mini Stuffed Flounder with spinach, cheese, beurre-blanc sauce  
Herb Baked Tilapia with black olives, artichoke and crab ragout  
Mahi-Mahi Broiled with asparagus, tomato and crab salsa

## ITALIAN PASTA STATION

Served with grated cheeses and garlic bread  
(Choice of two pastas and two sauces)

### PASTAS:

Tri-Colored Tortellini  
Fettuccine  
Linguini  
Penne  
Wild Mushroom Ravioli

### SAUCES:

Marinara  
Alfredo  
Pesto Pignoli  
Vodka Blush

### CONDIMENTS:

Red Peppers  
Green Peppers  
Onions  
Peas  
Spinach  
Diced Mushrooms  
Diced Tomatoes  
Sliced Italian Sausage

## STARCH & VEGETABLE

(Choose one of each)

### POTATO/RICE:

Roasted Rosemary Red Skin Potatoes  
Garlic or Cheddar Mashed Potatoes  
Monterey Jack Cheddar Scalloped Potatoes  
Wild Rice Pilaf  
Fingerling Potatoes

### VEGETABLES:

Green Beans Almondine  
Green Beans & Shredded Carrots  
Sliced Seasonal Vegetables  
Broccoli E Olio  
Broccoli Rabe with Roasted Peppers  
Snow Peas & Carrots  
Glazed Baby Carrots  
Asparagus  
Roasted Brussels Sprouts

## DESSERT

Your Wedding Cake Sliced and Served  
With your choice of chocolate or raspberry under sauce

Hot Coffee & Tea Service

### \$170 Per Person

\*All Prices Include PA Sales Tax & Service Charge\*  
Prices Valid for Reception Dates through 2023.

Entrée availability subject to market fluctuation/availability.  
Station will be displayed for 1.5 hours and all food must be consumed on premise. Outside food and beverage is not permitted.

Grand Ballroom Saturday evening minimum spending

**\$28,000 and 200 adult guests**

Golf View Ballroom Saturday evening minimum spending

**\$21,000 and 150 adult guests**



# WEDDING RECEPTION

## ADDITIONAL DESSERT AMENITIES

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**DONUT WALL** Vibrant assortment of fresh baked donuts  
\$6 per person *(Minimum Charge \$200. Based upon availability.)*

**GOURMET CREPE STATION** Our homemade crepes made-to-order with your choice of fillings and toppings: brownies, bananas, raspberries, strawberries, pineapples, peanut butter chips, whipped cream, fresh purée fruit sauce, hot fudge and salted caramel  
\$12 per person *(Based on a minimum of 150 guests)*

**BASSETS ICE CREAM STATION** Your choice of 4 Bassets ice cream flavors hand scooped from our Bassets ice cream freezer served with sugar cones, waffle bowls, whipped cream, strawberries, hot fudge, caramel toppings, wet nuts and pretzel pieces  
\$12 per person

**Add on a Belgium Waffle Station** Homemade Belgium waffles made-to-order. Your choice of fillings: pineapples, strawberries, chocolate and peanut butter chips, whipped cream, caramel, chocolate and fruit toppings  
\$7 per person  
*when accompanied by Bassets Ice Cream Station*

**SWEET TREATS CANDY BUFFET** A vibrant display of your favorite candies complete with customizable take home containers  
\$12 per person *(Based on a minimum of 150 guests)*

**GOURMET CHOCOLATE FOUNTAIN** A cascade of warm imported chocolate flowing from a tiered fountain served with skewers for dipping your choice of pound cake, marshmallows, soft pretzels, strawberries, pineapple and bananas  
\$13 per person

**VIENNESE SWEET TABLE** Gourmet selection of cakes, assorted mousse and a mouthwatering display of deluxe miniature pastries such as, éclairs, cream puffs, cannolis, napoleons and petits fours  
\$18 per person  
**Accompanied by Bananas Foster Flambé Station**  
sautéed bananas in a cinnamon butter sauce served warm over vanilla bean ice cream

**MILK, HOT CHOCOLATE & COOKIE BAR** Regular milk, chocolate milk and hot chocolate served with whipped cream and assorted fresh baked cookies including chocolate chip, peanut butter, sugar, M&M, triple chocolate, oatmeal raisin and Heath bar  
\$11 per person

**CUPCAKE BAR** Assorted gourmet cupcakes in a variety of flavors including: chocolate, vanilla, strawberry, carrot, red velvet, German chocolate and lemon  
\$6 per person

**ASSORTED PASTRY CART** Your personal pastry cart filled with blueberry and cranberry scones, banana, blueberry, whole grain, chocolate and chocolate chip muffins, cheese and assorted fruit danishes, croissants and tea biscuits displayed along with bags for guests to take home  
\$9 per person  
*(Based on a minimum of 100 guests)*

**MINI ASSORTED SHOOTERS** Delectable strawberry shortcake, carrot cake, triple chocolate mousse and vanilla shooters with mini spoons  
\$6 each based on your guest count

Pricing Based on a Minimum of 150 Adult Guests With Wedding Package Only

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Prices Valid for Reception Dates through 2023*



# WEDDING RECEPTION BAR MENU

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## FIVE HOUR PREMIUM OPEN BAR

*Your five hour premium open bar may include the following liquors, beers and wines:*

### Liquors

Stoli Regular and Flavored Vodkas, Boardroom Spirits Vodka, Tito's Vodka, Bombay Sapphire Gin, Seagram's 7, Seagram's V.O., Canadian Club, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Rum, Jim Beam Black, Dewar's Scotch, Triple Sec, Amaretto, Jack Daniels, Southern Comfort, Sauza Gold Tequila, Peach Schnapps, Kahlua, Sour Apple Pucker, Christian Brothers Brandy, Sweet Vermouth, Dry Vermouth

*(Subject to availability)*

### Bottled Beers

Miller Lite, Yuengling Lager, Stella Artois, Corona, Bud Light

### Wines by the Glass

Merlot, Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, Moscato, White Zinfandel, House Champagne

## Top Shelf Open Bar

*Upgrade your five hour premium open bar to include the following brand additions:*

Chivas Regal, Crown Royal, Ketel One, Grey Goose, Knob Creek, Hennessy, Johnny Walker Black

*Additional \$15.00 Per Person*

*No shots of any kind at banquet bar.*

## ADDITIONAL BEVERAGE AMENITIES

*(Served for 1 Hour)*

**MARTINI BAR**  
\$11 per person

Made-to-Order martinis featuring an assortment of Stoli Regular and Flavored Vodkas, rimmers and fruit, served chilled through a spectacular ice luge martini glass

**SMOKED BOURBON BAR**  
\$13 per person

Excite your senses with our Smoked Bourbon Bar. Made-to-order bourbons enhanced with a smoking gun to bring out their natural smoky aromas and flavors. Served with a variety of bourbons such as Knob Creek Single Barrel, Bulleit Bourbon, Bookers, Blanton's, Maker's 46, Maker's Mark, Woodford Reserve, Basil Hayden

**INTERNATIONAL COFFEE BAR**  
\$12 per person

Freshly brewed coffee, cappuccino and espresso served with Bailey's Irish Cream, Kahlúa, Amaretto and flavored syrups, whipped cream, chocolate chips, chocolate covered espresso beans, cherries, blueberries, rock candy sticks, cinnamon sticks and shaved chocolates

*(\$6 per person if accompanied by Viennese Sweet Table)*

**DESSERT MARTINI BAR**  
\$12 per person

Your choice of four signature dessert martinis chilled through a spectacular ice luge martini glass

# WEDDING CEREMONY PACKAGES



## WEDDING CEREMONY PACKAGE INCLUDES:

Ceremony Rehearsal *with your event coordinator or maitre d'*  
White Garden Chairs for Outside Ceremony  
Gold or Silver Chairs for Inside Ceremony

## INDOOR CEREMONIES

Springfield Country Club's versatile and tastefully appointed interior banquet rooms offer a classic canvas to accommodate all ceremony styles.



## OUTDOOR CEREMONIES

Our beautifully landscaped outdoor Gazebo and Ceremony Garden are magical ceremony settings. Both outdoor ceremony spaces are complimented by stone walkways and seasonal foliage.

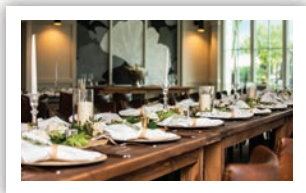


Wedding Ceremony Package Pricing  
Minimum Charge of \$1,000 for up to 200 guests  
(\$5 per person for each additional guest)

# ON-SITE AMENITIES



## ◆ RELAX & REHEARSE ◆

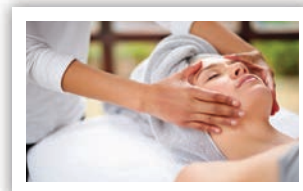


### INTIMATE BANQUET SPACE FOR YOUR REHEARSAL DINNER

Practice makes perfect! Wedding weekends begin a day or two in advance of the big day and tend to kick off with a personalized Rehearsal Dinner with customized food and drink menus. Springfield Country Club has a number of beautifully appointed banquet rooms to choose from to accommodate groups of all sizes.

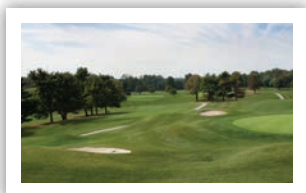
### GET PAMPERED BEFORE DINNER AT OUR ON-SITE SPA

Enjoy a day of relaxation and indulgence at the on-site Joseph Anthony Spa & Dry Bar before dinner or the big day. The talented team at Joseph Anthony can accommodate spa parties, couples retreats, and customize packages and services tailored to meet the needs of any guest.



### GET IN A ROUND OF GOLF AT OUR 18-HOLE PUBLIC GOLF COURSE

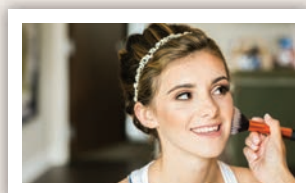
Ease into the wedding festivities with a day out on the links. Springfield Country Club's 18-hole public golf course is open daily and can accommodate groups and singles alike. The picturesque golf course sprawls across gently rolling hills accented with strands of mature trees.



## ◆ GET READY IN STYLE ◆

### OVERNIGHT ACCOMMODATIONS THE COURTYARD MARRIOTT

Overnight accommodations are just steps away at the modern and inviting Courtyard Marriott hotel. Guests can opt to upgrade to one of nine luxury suites, perfect for wedding parties to get ready for the big day. Group rates and room blocks are available. Plus, included in our wedding package, the bride and groom receive a complimentary overnight stay in a standard room the night of their wedding!



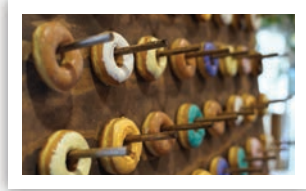
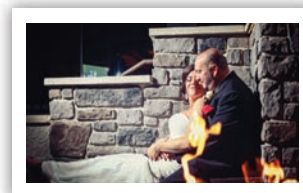
### CONVENIENT HAIR AND MAKE UP AT THE JOSEPH ANTHONY SPA + DRY BAR or YOUR GUEST ROOM OR SUITE

When the big day arrives, hair and make-up artists are available to come to guest suites or standard hotel rooms. Wedding parties can also visit the onsite spa and salon for group services.

## ◆ HAPPILY EVER AFTER PARTY ◆

### POST WEDDING FUN AT TAVOLA RESTAURANT + BAR

After the reception, guests can walk to their hotel rooms or continue the party at Tavola Restaurant + Bar featuring live music, fire pit lounge areas and scenic views of the golf course.



### WRAP UP YOUR WEEKEND WITH A DAY AFTER WEDDING BREAKFAST

Gather around the day after the wedding to reminisce about the weekend over breakfast featuring a delicious spread of sweet and savory breakfast dishes, a variety of action stations like made to order omelets and waffles, or a donut wall. *Ask Sales Associate for menu.*

See our full preferred vendor list at [springfieldcc.net](http://springfieldcc.net)