

Drem Country Club

Wedding Package

One hour cocktail reception plus three hours of open bar after dinner

One-Hour Cocktail Reception

International Cheese & Fruit Display complimented by Garden Crudités & Dip

Choice of Three Butler passed Hors d'oeuvres

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(please select three)

Cold Hors d'oeuvres

Cucumber & Feta with Pita Triangles and Hummus

Hot Hors d'oeuvres

Miniature Reubens

Stuffed Mushrooms with Sausage Duxelle

Mozzarella Sticks

Italian Style or Swedish Style Meatballs

White or Red Pizza

Spring Rolls

Teriyaki Chicken with Ginger Thai Sauce

Cocktail Franks

Miniature Potato Pancakes

Mini Quiche

Marinated Skewered Hoi Sun Beef

Mini Chicken Cordon Bleu

Spanikopia

Additional hors d'oeuvres available

Crab Stuffed Mushrooms (100 pieces)

Skewered Shrimp & Snow Peas (100 pieces)

Bite Size Crab Cakes with Roumalade Sauce (100 pieces)

Scallops Brochettes (100 pieces)

Hot Crab & Artichoke Dip with Crustine (served 100)

Petite Beef Wellington with Bordelaise Sauce (100 pieces)

Baked Brie with Granny Apple Topping (serves 100)

Champagne Toast

Asti Spumante or Non-alcoholic Sparkling Cider Toast served at your table

First Course

(please select one)

Caesar Salad

Spinach Salad with Mandarin Vinaigrette

Garden Greens

With your choice of two dressings

Second Course

Chicken Spumante

Boneless breast of chicken dipped in a light egg batter with a Sparkling Wine sauce

Chicken Francaise

Boneless battered breast of chicken sautéed in a light lemon butter sauce

Chicken Marsala

Medallions of chicken finished with mushrooms, herbs and a Marsala wine sauce

Chicken Oscar

Layered breast of chicken topped with asparagus, crabmeat and hollandaise sauce

Chicken Lorange

Boneless breast of chicken prepared with a hint of brandy, mushrooms and orange for enhancement

Beef Chausser

Medallions of tenderloin and served with scallions, mushrooms, a hint of tomato and red wine for added flavor

Prime Rib Au Jus

Slow roasted Prime Rib and served in a natural Au Jus

Filet Mignon

Tender 8 oz. Filet grilled to perfection with béarnaise sauce

Surf & Turf

6 oz. Grilled Filet and 6 oz. Brazilian Lobster Tail

Stuffed Sole Supreme

Filet of sole stuffed with seafood dressing drizzled with dill butter

Grilled Salmon

Atlantic finest salmon grilled and served with a bourbon sauce

Shrimp Piccata

Eight succulent gulf shrimp served with capers, mushrooms and finished with a light white wine sauce

Shrimp & Scallop Napoli

Four gulf shrimp and sea scallops served with a Pesto cream sauce

Lobster Tail

10-12 oz. Brazilian Tail served with drawn butter

Pork Tenderloins

Tenderloin of pork with a Raspberry demi glaze

Chicken & Shrimp Combination

Boneless chicken breast and skewered gulf shrimp grilled and served with a light garlic sauce

Prime Rib and Crab Cake Combination

Slow roasted prime rib and Maryland Crab served with Au Jus and tangy horseradish sauce

Vegetarian

Ratatouille- egg plant, zucchini, mushrooms, green peppers and tomatoes served over pasta

All entrees include choice of twice baked or seasoned red bliss potato,

Chef's choice of seasonal vegetables, bakery roll and whipped butter, along with brewed coffees and teas

Third Course

Wedding Cake served with Gourmet Vanilla Bean Ice Cream

Additional desserts available upon request

All wedding pricing is inclusive 6% Pennsylvania sales tax & 20% service charge

Included in the Wedding Package:

Fresh Floral Centerpieces with mirrors and votive candles

Linens

Captain service during entire reception

Banquet Coordinator to orchestrate your special day

Bar Selections

House Brands

Gordon's Gin

Smirnoff Vodka

Dewars Scotch

Windsor Canadian

Jim Bean

Barcardi Rum

Peach Schnapps

Malibu Rum

Captain Morgan's

Slow Gin

Jacquin's Amaretto

(Substitutions may be required due to availability)

Wine

White Zinfadel

Chardonnay

Merlot

Beer

Two Domestic Draft Beers

Also includes Juices, Mixers & Assorted Sodas

Customized services available upon request...

Bar service

During dinner

Upgrade bar to top shelf

4 hours & 5 hours

Other bar services...

Martini bar for the first hour

Wine service during dinner

Specialty drink fountain including...

Champagne

Mimosa

Raspberry Champagne

Margarita (regular or Strawberry)

Sweet Treat options...

Chocolate Fountain

Served with strawberries and other favorites

Viennese Table

Garnished with strawberries, coffee station and herbal flavored teas

Displayed the last hour of your reception

Choice of Four Pastries... Miniature Napoleons, Éclairs, Profiteroles, Fruit Tarts,

Petit Fours, Assorted Cheesecakes, Baklava or chocolates.

Additional Dessert options...

To Be Announced

(++ is a 20% service & 6% sales tax)