

Drem Country Club

Wedding Package 2012

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 (Cocktail/Hors d'oeuvres hour on the outdoor patio-weather permitting)

Butlered Passed Hors D'Oeuvres

(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) \$102.00 ++

Skewered Shrimp & Snow Peas (100 pieces) Market Price

Bite Size Crab Cakes with Roumalade Sauce (100 pieces) \$125.00 ++

Scallops Brochettes (100 pieces) \$159.00 ++

Hot Crab & Artichoke Dip with Crustine (served 100) \$125.00 ++

Petite Beef Wellington with Bordelaise Sauce (100 pieces) \$189.00 ++

Baked Brie with Granny Apple Topping (serves 100) \$125.00 ++

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 Francaise

Boneless battered breast of chicken sautéed in a light lemon butter sauce \$95.00

Chicken Marsala

Medallions of chicken finished with mushrooms, herbs and a Marsala wine sauce \$95.00

Chicken Oscar

L ayered breast of chicken topped with asparagus, crabmeat and hollandaise sauce \$100.00

Chicken L 'Orange

Boneless breast of chicken prepared with a hint of brandy, mushrooms and orange for enhancement \$95.00

Beef Chausser

*Medallions of tenderloin and served with scallions, mushrooms, a hint of tomato and red wine for added flavor
\$95.00*

Prime Rib A u Jus (cooked medium temp)

Slow roasted Prime Rib and served in a natural Au Jus \$100.00

Filet Mignon (cooked medium temp)

Tender 8 oz. Filet grilled to perfection with béarnaise sauce \$115.00

Surf & Turf

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

Stuffed Sole Supreme

Filet of sole stuffed with seafood dressing drizzled with dill butter \$102.00

Grilled Salmon

Atlantic finest salmon grilled and served with a bourbon sauce \$100.00

Shrimp Piccata

Eight succulent gulf shrimp served with capers, mushrooms and finished with a light white wine sauce \$105.00

Lobster Tail

10-12 oz. Brazilian Tail served with drawn butter Market Price

Pork Tenderloins

Tenderloin of pork with a Raspberry demi glaze \$95.00

Chicken & Shrimp Combination

Boneless chicken breast and skewered gulf shrimp grilled and served with a light garlic sauce \$102.00

Prime Rib and Crab Cake Combination

Slow roasted prime rib and Maryland Crab served with Au Jus and tangy horseradish sauce \$107.00

Vegetarian

Ratatouille- egg plant, zucchini, mushrooms, green peppers and tomatoes served over pasta \$95.00

*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/Napkins

Captain service during entire reception

Event Coordinator to orchestrate your special day

Bar Selections

Beefeater Gin

Smirnoff Vodka

Smirnoff Flavored Vodkas

Dewars Scotch

Windsor Canadian

Jim Beam

Barcardi Rum

Peach Schnapps

Malibu Rum

Captain Morgan's

Jacquin's Amaretto

(Substitutions may be required due to availability)

Wine

White Zinfandel

Chardonnay

Merlot

Beer

Two Domestic Draft Beers

A Iso includes Juices, Mixers & A ssorted Sodas

Customized services available upon request...

Bar service

During dinner additional \$5.50 person plus service charge.

Upgrade bar to top shelf

4 hours additional \$8.25 person plus service charge.

5 hours additional \$10.50 person plus service charge.

Other bar services...

Wine service during dinner

Specialty drink fountain including...

Champagne \$175.00+

Mimosa \$110.00+

Raspberry Champagne \$125.00+

Margarita (regular or Strawberry) \$135.00 +(silver) \$155.00+(gold)

Sweet Treat options...

Chocolate Fountain

Served with strawberries and other favorites

\$6.50 person++

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 or chocolates.*

\$7.50 person++

Additional Dessert options...

To Be Announced

\$/person

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

On site ceremony fee \$300.00

*We offer two convenient sites for your ceremony. Choose from our scenic
first tee area overlooking 1 rem's beautifully landscaped golf course or our
newly renovated patio adjoining the main clubhouse*