

2014

**Edgewood Country Club
Wedding Reception Guide**



Edgewood Country Club

Wedding Reception Packages

All Wedding Packages Include

Valet Service
Coat Check
Bartender Services

Ivory or White Tablecloths
Ivory or White Chair Covers With Matching Sash and Napkin
Skirting for Stationary Tables

Candle Centerpieces

Octagon Mirror, Hurricane with Taper Candle and Four Votive Candles

Wedding Cake by Fenoglietto's

Champagne Toast for the Head table

Displaying of Family Wedding Cookies

End of the Evening Coffee Station

Other Services

Please see our Preferred Vendor list for more information
on DJ's and Entertainment, Florists, AND MORE!

Talk to us today about our Up-lighting Packages!



Edgewood Country Club

Dinner Menu Packages

Package 1 ~ \$80.00 per person

inclusive of tax and service charge

Hors D'oeuvres

Choice of 2 Cold Display Selections

Choice of 2 Passed Selections

Dinner

Choice of Soup or Salad

Choice of Two Entrée's (Package 1 Entrée Menu)

Vegetarian Entrée As Third Entrée Selection

Starch and Vegetable

Rolls and Butter

Package 2 ~ \$95.00 per person

inclusive of tax and service charge

Hors D'oeuvres

Choice of 2 Cold Display Selections

Choice of 3 Passed Selections

Dinner

Choice of Soup or Salad

Choice of Two Entrée's (Package 1 & 2 Entrée Menus)

Vegetarian Entrée As Third Entrée Selection

Starch and Vegetable

Rolls and Butter

Package 3 ~ \$110.00 per person

inclusive of tax and service charge

Hors D'oeuvres

Choice of 2 Cold Display Selections, Choice of 2 Passed Selections

AND

Choice of 1 Gourmet Cold Display OR 2 Gourmet Passed Selections

Dinner

Choice of Soup or Salad

Choice of Two Entrée's (Package 1, 2 & 3 Entrée Menus)

Vegetarian Entrée As Third Entrée Selection

Starch and Vegetable

Rolls and Butter

Dual Plate Entrée Selections \$5.00 per person discount

Gourmet Selections on the Menu are an Up Charge to Your Package

Buffet Weddings Available for an additional \$5.00 per person

Beverage Packages

All Bars are **FOUR HOURS** and are **CLOSED** for one hour during dinner.
A Fifth Hour is permitted for a per person fee based on 75% of your final guest count.

For the safety of your guests, no shots are served over the bar.

During the last hour of the bar service, **ON THE ROCKS** and **UP** drinks are limited.

No guest will be served more than two drinks at one time.

Edgewood Country Club Reserves the right to request Identification at any time
Soda, Coffee, Lemonade and Iced Tea Are Included In All Packages

Package 1 ~ \$30.00 per person/\$7.50 per person additional hour

inclusive of tax and service charge

House Liquors to include Vodka, Gin, Rum, Bourbon, Scotch, Whiskey and Tequila

Domestic Beer to include Budweiser, Coors Light, Miller Lite, Yuengling and O'douls

House Wines to include Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot

Package 2 ~ \$40.00 per person/\$10.00 per person additional hour

inclusive of tax and service charge

Liquors to include Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Seagram VO Whiskey, Jim Beam Bourbon, Grants Scotch, Sauza Gold Tequila, Kahlua

Beers to include Corona, Penn Pilsner, Sam Adams, Heinekin, O'douls

House Wines to include Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot

Substitute Wines include Shiraz, Pinot Noir, Riesling and Sauvignon Blanc

Package 3 ~ \$48.00 per person/\$12.00 per person additional hour

inclusive of tax and service charge

Liquors to include Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Crown Royal, Jack Daniels Whiskey, Dewars Scotch, Makers Mark Bourbon, Jose Cuervo Tequila

Beers to include Corona, Penn Pilsner, Sam Adams, Heinekin, O'douls

House Wines to include Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot

Substitute Wines include Shiraz, Pinot Noir, Riesling and Sauvignon Blanc

Package Upgrades

Specialty Upgraded Liquors, Beers and Wines not listed in our packages are available upon request and are billed on consumption.

Champagne Toast \$35.00 per bottle (each bottle serves 5 guests)

Wine Pour \$70.00 per bottle (each bottle serves 10 guests)

Alcoholic Punch \$60.00 per bowl (serves 30 guests)

Non-Alcoholic Punch \$35.00 per bowl (serves 30 guests)

Menu Selections ~ Hors D'oeuvres

Cold Displays

Fresh Seasonal Fruit Display
Chef's Choice Assortment of Fruit

Vegetable Crudité
*Chef's Choice Assortment of
Fresh Vegetables with Ranch Dip*

Artichoke Dip
*Made with California Artichokes,
fresh herbs and served with crostinis*

Domestic Cheese Board
*Chef's Choice of Assorted Cheeses
with Crackers and Mustard*

Gourmet Displays

Fresh Melon and Prosciutto Ham \$4.00
*Sliced Fresh Honey Dew and Cantaloupe
Paired With Thin Slices of Italian Style
Cured Ham and Flat Bread*

Baked Brie \$4.00
*Baguettes served with Brie En Croute Filled
with Your Choice of Fresh Berries or
Apple & Spiced Walnut*

Cocktail Shrimp Platter \$7.00
*Ice Cold with Homemade Cocktail Sauce
and Fresh Lemon Wedges
100 Pieces Serves 30 Guests*

Bruschetta Display \$3.00
*Italian Tomato, Spicy Shrimp, Olive Tapenade
and Red Pepper Hummus with
Baguettes and Pita Chips*

Antipasto Table \$6.00
*Italian Meats and Cheeses, Marinated and
Roasted Vegetables, Assorted Olives, Rolls
and Sliced Bread*

Shellfish Table \$market price\$
*Jumbo Shrimp, Oysters on the Half Shell and
Snow Crab Legs with Cocktail Sauce
and Fresh Lemon Wedges*

Passed Hors D'oeuvres

Parmesan Artichoke Hearts
Sesame Chicken
Spinach Stuffed Mushrooms
Assorted Petite Quiche
Vegetable Spring Roll
Gorgonzola and Berry Tart

Spinach and Cheese Spanikopita
Sausage Stuffed Mushrooms
Avocado Spring Roll
Chicken Satay Skewers
Crab Rangoon
Chicken Wellington

Gourmet Passed Hors D'oeuvres

Price will be quoted based on number of guests and number of Hors D'oeuvres selections

Beef Wellington en Croute
Raspberry and Brie en Phyllo
Seafood Stuffed Mushrooms
Asparagus and Asiago en Phyllo
Mini Crabcakes
Coconut Shrimp

Coconut Chicken
Scallops Wrapped in Bacon
Fig and Mascarpone en Phyllo
Beef & Horsey Tartlette (cold)
Tomato & Mozzarella Skewers (cold)
Assorted Canapés (cold)

Vegan Hors D'oeuvres Available Upon Request



Menu Selections ~ Soup & Salad



Starter Soup

Edgewood Wedding Soup
Roasted Red Pepper Bisque
Pasta Fagioli
French Onion with Asiago Crouton

Salad Selections

Edgewood Field Salad
Fresh Field Greens, Tomato, Cucumber, Carrots with Choice of Two Dressings on the Table

Caesar Salad
Crisp Romaine Lettuce, Asiago Cheese and Croutons Tossed in Caesar Dressing

Baby Spinach and Arugula Salad
Roasted Red Peppers, Kalamata Olives and Asiago Cheese Dressed with Warm Pancetta Vinaigrette

Dressing Choices
*Ranch, Balsamic Vinaigrette, Paris, Fat Free Raspberry Vinaigrette, Red Wine Vinaigrette
Creamy Bleu Cheese or Bleu Cheese Crumbles Additional \$1.00 per person*

Gourmet Salad Selections

Mediterranean Salad \$3.00
*Fresh Greens, Sliced Roma Tomatoes, Crumbled Feta Cheese and Kalamata Olives
Dressed with Balsamic Vinaigrette*

Traditional Chop Salad \$4.00
*Iceberg & Romaine Lettuce Tossed with Chopped Tomato, Cucumber, Bacon and Asiago Cheese
Served with Choice of Two Dressings on the Table*

Duo Berry Salad \$4.00
*Fresh Field Greens, Sliced Strawberries, Blueberries, Bleu Cheese Crumbles and Sugared Almonds
Dressed with Sweet Poppyseed Dressing*

Hearts Salad \$4.00
*Chopped Hearts of Romaine with Hearts of Palm and Artichoke Hearts
Topped with Shredded Asiago Cheese and Paris Dressing*



Menu Selections ~ Entrée



Talk to your Event Coordinator about Dual Plate Entrée Suggestions

Package 1 ~ Entrée Selections

Spinach and Asiago Stuffed Chicken Breast
Herbed Asiago Cheese and Spinach Stuffed Chicken Breast Finished with a Creamy Tomato Basil Sauce

Chicken Limonaie or Marsala
*Sautéed Chicken Breast Seared Golden Brown with
California Lemon and Chenin Blanc Sauce OR Mushroom Marsala Sauce*

Roasted Pork Loin
Slow Roasted Center Cut Loin, Sliced and Served With Apricot-Apple Demi glaze

Tilapia Fillet
Fresh Tilapia Fillet Sautéed Golden Brown Finished With Mango-Peach Chutney

Baked Barramundi
A Flaky Buttery White Fish Baked and Finished With a Lemon Buerre Blanc Sauce

Package 2 ~ Entrée Selections

Chicken Saltimbocca
Chicken Cutlet Stuffed with Prosciutto Ham & White Cheese and Finished with a Cabernet Demi glaze

Stuffed Pork Loin
Pork with a Bread Stuffing, Cranberries and Walnuts with a Garlic Shallot Cream Sauce

Steak Diane
Medallions of Pan Seared Beef With Garlic and Black Pepper in a Brandy Cream Sauce

House Prime Sirloin Steak
Grilled To Medium and Finished With a Cabernet Demi Glace

Honey Pecan Crusted Salmon
Fresh Atlantic Salmon Fillet Topped With Toasted Pecans with a Mustard and Honey Sauce

Crab Stuffed Sole
Fresh Blue Crab Meat Stuffed Sole Fillet Finished With a Lemon-Caper Butter Cream Sauce

Menu Selections ~ Entrée

Package 3 ~ Entrée Selections

Herb Roasted Tenderloin of Beef
Slow Roasted Filet, Thick Sliced
Served With a Cabernet Demi Glace OR Shallot Boursin Cream Sauce

New York Strip Steak
Thick Cut Certified Angus Beef Grilled and Served With a Cabernet Demi Glace

Veal Oscar
Sautéed Veal Cutlet Seared Golden Brown
Topped with Lump Crabmeat, Asparagus Tips and Hollandaise Sauce

Chilean Sea Bass
Wild Caught Sea Bass Finished with a Red Wine Compote Butter

Edgewood Crab Cake
Fresh Crabmeat Mixed With a Homemade Old Bay and Egg Mixture
Baked Golden Brown and Finished With a Whole Grain Mustard Cream Sauce

Crab Stuffed Shrimp
Blue Crabmeat Stuffed Jumbo Shrimp with a Lemon-Caper Butter Sauce

Vegetarian Selections

Vegetable Lasagna
Layers of Noodles and
Roasted Vegetables Topped
With a Vodka Cream Sauce

Risotto Cake
Parmesan Infused Risotto
with a Rosa Cream Sauce and
Marinated Grilled Vegetables

Eggplant Roulade
Thinly Sliced Eggplant with
Ricotta Cheese Baked With
Marinara and Asiago Cheese

Starch and Vegetables

Herb Roasted Redskin Potatoes
Roasted Garlic Mashed Potatoes
Boursin and Chive Mashed Potatoes
Herbed Whole Grain Rice Pilaf
Dauphanoise Potatoes
Tri Colored Fingerling Potatoes (Seasonal)

Haricot Verts
Sautéed Zucchini and Squash
Broccolini
Prince Edward Island Vegetable Medley
Asparagus
Tri Colored Carrots (Seasonal)

Children's Meals (12 and under)

Chicken Tenders, Hot Dog, Hamburger/Cheeseburger or Grilled Cheese
served with French Fries or Fresh Fruit



Menu Selections ~ Dual Entrée



When planning your menu for your special day, consider offering your guests a dual entrée. It is not only a great way to wow your family and friends but it also will relieve some of the stress in your planning!

For a *discounted price of \$5.00 per guest*, choosing a dual entrée eliminates the hassle of tallying menu selections from your response cards, including your guests entrée selection on their place cards and also providing detailed floor plans to the club of how many of each selection are at each of your guest tables.

To make this decision making process even more simple, we have provided our Executive Chef's suggestions of perfect pairings for each package!

Package 1

Chicken Limonai or Marsala
PAIRED WITH
Tilapia Fillet or Baked Barramundi

Package 2

Chicken Saltimbocca or Steak Diane
PAIRED WITH
Honey Pecan Crusted Salmon or Crab Stuffed Sole

Package 3

Herb Roasted Tenderloin of Beef or New York Strip Steak
PAIRED WITH
Chilean Sea Bass or Crab Stuffed Shrimp

Catering Policy and Procedure

Facility Rental

Weddings in our Main Ballroom require a \$1000.00 security deposit along with a signed catering contract to confirm the reception reservation. This deposit is non-refundable but does apply to the final invoice. Main Ballroom receptions, May through December, require a \$13,500.00 spending minimum inclusive of tax and service charge. 50% payment is required six (6) months from the date of the reception. The reception must be paid in full the day of the reception before commencement of the event. Main Ballroom Receptions include the use of the following rooms of our facility: Living Room, Cocktail Bar, Fireside Room, Reflections Room and Main Ballroom. These rooms will be booked starting at 10:00am the day of the reception. Upon the beginning reception starting time, the facility can be used for a maximum of six hours.

Ceremonies at Edgewood

Edgewood Country Club does provide the option to host your wedding ceremony at our facility. Outdoor weddings require outdoor chair rental of \$5.50 per chair and a non-refundable rental fee of \$650.00 for the Vista Lounge as an inclement weather backup ceremony room. Any other desired set-up needs for the outdoor ceremony will be at the expense of the wedding party and must be rented through the club with the exception of flowers which should be arranged by the renting party. Indoor or outdoor ceremonies under 100 guests will be held in the Reflections Room at no additional charge, as the Reflections Room is included in the rental agreement.

Food and Beverage

All food and beverage catering must be supplied by Edgewood Country Club, with the exception of arrangements made for specialty desserts (Wedding Cake and Cookies) and Wine. There are no additional fees to have Wedding Cake and Wedding Cookies brought in to our facility. A corkage charge of \$15.00 per bottle will be assessed for wine brought into the facility.

Children's Meals are available for guests under the age of 12 at a rate of \$20.00 inclusive of tax and service charge. Select meals for Vendors are available at a rate \$30.00 inclusive of tax and service.

Menu Tastings

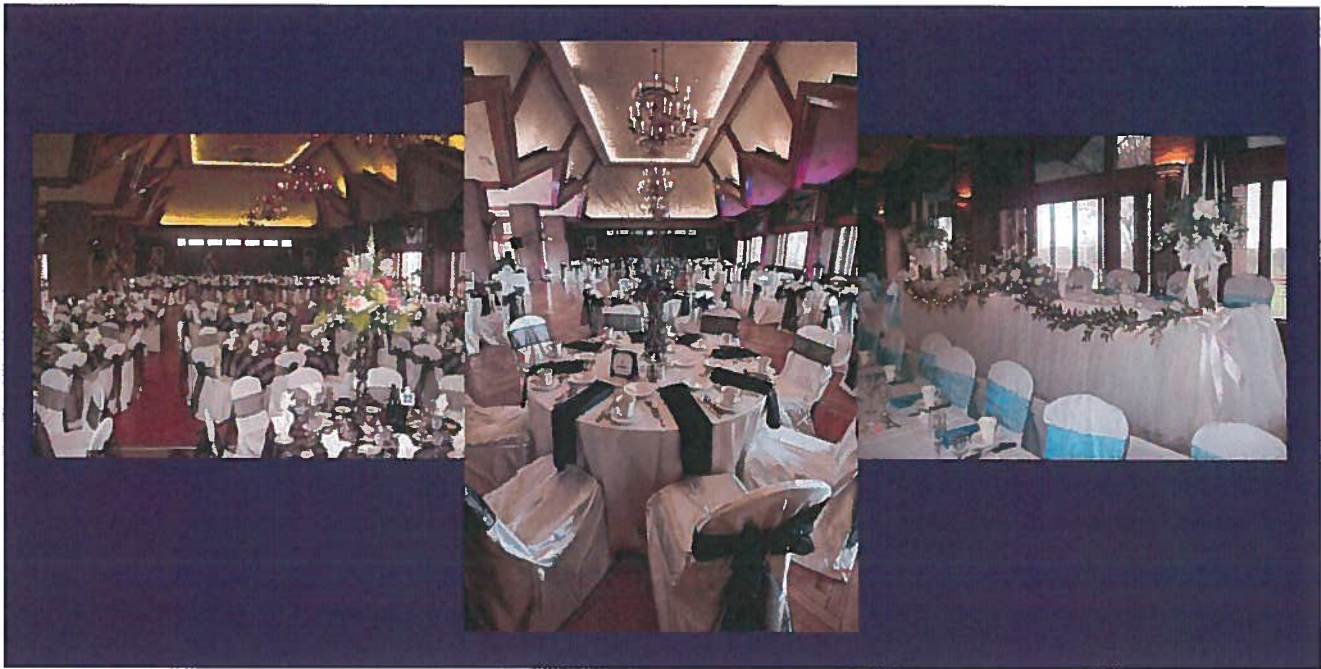
Once a deposit and signed contract have been received, the Bride and Groom are invited for a menu tasting, which is included in the wedding package. Additional guests may join the tasting at a rate of \$20.00 per guest. Menu tastings include up to two (2) soups, two (2) salads and three (3) entrées.

Outside Vendors

When utilizing service from vendors outside of our preferred vendor listing, those vendors must provide proof of liability insurance to Edgewood Country Club. They must also coordinate and review their services with the Director of Catering at Edgewood to ensure their services abide by our facility rules and regulations. Outside vendors must exit the premises no later than one hour after the conclusion of the reception.

Guarantee of Attendance

A preliminary guest count must be supplied to the Club as soon as possible, but not later than fourteen (14) days before the reception. A Final minimum guarantee must be provided to the club seven (7) business days before the reception. At this time, the count for the event may go up but cannot go down. A breakdown of entrée selections must be provided with both required guest counts.



**For More Information on
Wedding Receptions at Edgewood
or to schedule an appointment to tour the
facility please contact us:**

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