



*Love, Laughter, & Happily Ever After*



*Merchantville Country Club*  
**WEDDINGS**



# Wedding Packages

## FORE-EVER

**\$126.00\***

Complimentary Tasting for Four  
5-Hour Open Bar Package - House  
Cocktail Hour  
White Floor Length Table Linen  
Choice of Napkin Color  
One Chef's Display  
Five Passed Hors d'oeuvres  
3 Entree Buffet Dinner  
Champagne Toast with Seasonal Fruit Garnish  
Signature Drink  
Day of Coordinator

## PERFECT MATCH

**\$136.00\***

Complimentary Tasting for Four  
5-Hour Open Bar Package - House  
Cocktail Hour on the Patio  
White Floor Length Table Linen  
Choice of Napkin Color  
Two Chef's Display  
Five Passed Hors d'oeuvres  
3 Entree Plated Dinner  
Champagne Toast with Seasonal Fruit Garnish  
Signature Drink  
Day of Coordinator

**Pricing is Inclusive of Service Fees & Taxes.\***





# Add On Packages

## REHEARSAL DINNER

**\$60.00\***

One Hour of Dedicated Rehearsal Time with Coordinator  
3 Course Plated Dinner  
Plated Dessert Served with Coffee & Tea

## CEREMONY

**\$1,200.00\***

Bridal Lounge to Get Ready for the Day  
Bridal Attendant  
One Hour Ceremony Outside  
Champagne Welcome Station  
Lawn Chairs  
Reserved Seating Signs  
Ceremony Arch

{Hosting your Ceremony at a Country Club not only offers breathtaking views but also adds a touch of refined elegance to your special day.}



**Pricing is Inclusive of Service Fees & Taxes.\***





# Chef Displays

## RECEPTION

### Vegetable Crudité

Baby Carrots, Cucumbers, Broccoli, Celery  
Sticks, & Cauliflower Florets  
Served with Buttermilk Herb Dip

### Charcuterie Board

Assortment of Cured Italian Meats, Int. &  
Domestic Cheeses, Marinated Vegetables,  
Olives, Grilled Bread, Pita Chips, & Hummus

### Slider Station

Black Angus Beef & Pulled Pork  
Brioche Buns, House Pickles, Sliced Cheeses  
Tomatoes, Shaved Onions, Peppers, & Bacon

### Seafood Display (MP)

Choice of Two:  
Shrimp, Clams, Oysters, & Crab Claws  
Served with Cocktail Sauce & Lemons

## HORS D'OEUVRES

### Vegetarian

Vegetable Spring Rolls with Sweet Chili Sauce  
Mozzarella & Roasted Red Pepper Skewer  
Baked Raspberry Brie in Phyllo  
Tomato Bruschetta  
Spanakopita

### Fish

Coconut Shrimp  
Scallop Wrapped in Bacon  
Shrimp Tempura with Wasabi Soy Glaze  
Mini Crab Cakes with Old Bay Tartar Sauce

### Chicken

Sesame Chicken with Mango-Ginger Chutney  
Chicken Satay with Thai Peanut Sauce  
Chicken Quesadilla Triangles  
Chicken Pot Stickers

### Beef

Swedish Meatballs  
Chorizo Empanadas  
Franks in Puff Pastry with Dijon Mustard  
Philly Cheesesteak Spring Rolls with Spicy Ketchup

**Additional Displays Can be Added at Additional Cost\*\***





# Menu

## FIRST COURSE

### **Iceberg Wedge Salad**

Crumbled Blue Cheese & Bacon Bits with Blue Cheese Dressing

### **Spring Mix Salad**

Cherry Tomatoes, Cucumbers, & Red Onions with Balsamic Dressing

### **Romaine Hearts**

Ciabatta Croutons & Parmesan Cheese Shavings with Caesar Dressing

### **Baby Spinach**

Feta Cheese & Strawberries with Poppy Seed Dressing

## SECOND COURSE

### **Poultry**

#### **Chicken Florentine**

Creamy Parmesan Sauce with Spinach

#### **Chicken Marsala**

Mushroom Marsala Sauce

#### **Grilled Chicken**

Sundried Tomato & Garlic Basil Cream Sauce

#### **Apple & Maple Glazed Pork Tenderloin**

Spiced Apple Chutney

### **Beef**

#### **Braised Beef Short Ribs**

Red Wine Demi Sauce

#### **Grilled Flat Iron Steak**

Caramelized Onions with Chimichurri

#### **Pan-Seared Tavern Steak**

Brandy-Peppercorn Cream Sauce





# Menu

## SECOND COURSE

### Fish

#### **Whole Branzino**

Stuffed with Garlic, Lemon, & Thyme

#### **Pan-Seared Atlantic Salmon**

Light Dijon-Dill Cream Sauce

#### **Grilled Mahi Mahi**

Lemon, Caper, & Parsley Butter Sauce

#### **Panko Crusted Tilapia**

Red Pepper Coulis

### Vegetarian

#### **Cheese Tortellini**

Brown Butter & Sage Sauce

#### **Manicotti**

Basil Blush Sauce

#### **Pasta Primavera**

Creamy Parmesan Sauce

#### **Eggplant Parmesan**

Classic Mariana Sauce

#### **Polenta Tower (V) (GF)**

Roasted Vegetables

### Choice of Two Sides

Rosemary Garlic Roasted Fingerlings

Roasted Red Bliss Herb Potatoes

Whipped Potatoes

Rice Pilaf

Roasted Asparagus with Shaved Parmesan

Haricot Vert with Pickled Red Onions

Roasted Heirloom Baby Carrots

Seasonal Vegetables







# Banquet Policies

## MINIMUM REQUIREMENTS

Based upon the contracted event, a food & beverage minimum will be required. Should the food & beverage minimum not be achieved, the difference will be applied as a room rental charge.

## DEPOSITS & BILLING

All deposits are non-refundable. The initial deposit of \$1,000 will be taken at the time of signing the agreed contract. Halfway to the event date, another \$1,000 deposit will be taken. The balance is due in full (14) fourteen days prior to the event date. Any additional charges will be collected at the conclusion of the event.

## NJ STATE TAX & SERVICE FEE

All packages are inclusive of 6.625% NJ State Tax & 20% Service Fee.

## GUARANTEES

Final guarantee for all food & beverage services must be confirmed no later than (14) fourteen business days prior to the event. Once received by the FOH Manager, the number provided will be considered a guarantee and not subject to reduction. If you have additional guests after the confirmation, you will be charged at the conclusion of the event. If you are choosing a Plated Dinner; the predetermined entree selections will be due at the same time as the confirmed guarantee headcount.

## CERTIFICATE OF INSURANCE

A COI is required from each vendor that will be on the clubhouse's premises during the event. The COI's are due at least (14) fourteen business days prior to the event.

