
Set the stage for your 2022 Dream Wedding



Whitemarsh Valley Country Club

*Schedule a tour to experience a glimpse
of a dream wedding day
at an award winning venue ...*

Jennifer Zurick

Catering Sales & Events Manager

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Get ready with us!

- Access to our private bridal suite anytime after 10:00am
- Food & beverage catering package required to utilize space
- All food & beverage must be purchased through WVCC
 - \$1,000 room rental fee

Bridal Party Reception Experience

- Access to our private bridal suite up to 2 hours prior to cocktail hour
- Private Bridal Captain available to the bridal party the entire evening
 - Stationary hors d'oeuvres displayed
 - Assorted wine, beer, & soft drinks available

Your Reception Experience

- Cocktail hour in our Bloomfield room
- Scenic views from our elevated terrace all evening
 - Five hour premium opened bar
 - Complimentary champagne toast
 - Strolling and stationary hors d'oeuvres
- Four hour wedding reception to follow in our Grande Ballroom
 - Two course served dinner package with a variety of options
- Complimentary tasting for up to 6 guests scheduled with Catering Sales Manager
 - Complimentary cake cutting with coffee and tea service
 - Floor length linens in white
 - Gold chivari ballroom chairs
 - Mercury glass candle votives in silver or gold
- Professional event planning assistance from booking to day of coordination



Facility Rental Charges

Whitemarsh Wedding Reception \$1,000.00



On-Site Ceremony Fee \$2,500.00

Including a 45 minute rehearsal scheduled in coordination with WVCC

White garden chairs

Backdrop of our rolling greens

Inclement weather back up area with a capacity of 140 guests

Golf carts available to bride & groom upon season and availability for course pictures



Included Cocktail Reception Items

Selection of 6 Butlered Hors D'Oeuvres

- Margherita Flatbread
- Fig and Goat Cheese Flatbread
- Asiago Potatoes
- Grilled Cheese & Tomato Soup Shooter
- Spinach & Cheese Stuffed Mushrooms
- Spanakopita
- Vegetable Spring Roll
- Vegetable Pot Sticker
- Tomato Basil Pesto Mozzarella Skewer
- Buffalo Chicken Deviled Egg
- Buffalo Chicken Spring Roll
- Tandoori Chicken Skewer with a North Indian Spice Marinade
- Asian Sesame Chicken Skewer
- Chicken & Waffle Stack with Chipotle Aioli
- Wagyu Burger with American Cheese & Sautéed Onions
- Mini Short Rib Tacos
- Philadelphia Cheesesteak Spring Roll
- Cheddar Risotto Croquette with Braised Beef
- Pork Potsticker
- Franks in a Blanket
- Bacon and Bleu Cheese Tart
- Malibu Coconut Shrimp
- Seared Tuna on Wonton
- Scallop Wrapped in Applewood Smoked Bacon
- Maryland Miniature Crab Cakes with Red Pepper Aioli



Stationary Hors D'Oeuvres Display

Imported, Domestic Cheese & Crudités
Seasonal fruit garnish, assorted vegetables,
& dipping sauces such as
traditional hummus & cucumber ranch dip
Pita, crusty bread sticks, & assorted crackers

- Upgrade your cheese and crudité's with antipasto meats, cheeses, and assorted olives

\$12 per person



Stationary Enhancements

Mac & Cheese station

Smoked Gouda and a Traditional 4 cheese blend

Client selection of 3 vegetable and/or sauces:

broccoli / spinach / peppers / stewed tomatoes / blue cheese crumbles
truffle oil / hot sauce

Client selection of 2 proteins:

crispy chicken / buffalo chicken / pulled pork
seasoned shrimp / diced cracked pepper ham

\$18 per person

Subject to a \$150 culinary fee

Street Taco Station

Appetizer sized corn and flour tortillas with a variety of sides to include:

lettuce / chopped tomatoes / sour cream

salsa / pico de gallo / guacamole / lime crema

Client selection of 2 proteins:

Shredded beef / pulled chili lime pork / chipotle chicken / seasoned shrimp

\$15 per person

Slider Station

Client selection of 2:

Cheeseburger / Cheesesteak / Crispy Chicken / Fried Fish / Crab Cake

Toppings on the side to compliment client selected sliders

\$16 per person

Pasta Station

Client selection of 2 noodles:

orecchiette / Penne / Tortellini / Ravioli

Client selection of 2 sauces:

vodka blush / tomato basil marinara / pesto cream

garlic cream sauce / olive oil and cracked pepper

Client selection of 2 proteins:

seasoned shrimp / chopped breaded chicken

grilled chicken / pancetta

Chef's selected seasonal vegetable toppings

Red pepper flakes, fresh shaved parmesan cheese and warm garlic bread sticks

\$20 per person

Subject to a \$150 culinary fee

Upscale Hors D'Oeuvres Enhancements

Sushi Boat Station

To include soy sauce, wasabi, ginger, and stationery chop sticks

Client selection of 3 maki rolls:

California / Veggie / Philly / Shrimp tempura / Spicy salmon / Spicy tuna

*** Upgraded sushi, sashimi, and maki rolls can be added onto the display in coordination with the Catering Sales Director

\$24 per person

Live sushi rolling Chef subject to a \$150 culinary fee

Walking Raw Bar

To include lemon wedges, cocktail sauce, tartar sauce, oyster crackers

Colossal Shrimp Cocktail \$5.50 per piece

2-3 pieces per person recommended

Crab Claws \$5.50 per piece

2-3 pieces per person recommended

East Coast Oysters \$3.50 per piece

2 pieces per person recommended

Clams \$2.50 per piece

4-5 pieces per person recommended

Stationary Raw Bar

To include lemon wedges, cocktail sauce, tartar sauce, oyster crackers

Colossal Shrimp Cocktail \$5.50 per piece

4-5 pieces per person recommended

Crab Claws \$5.50 per piece

3-4 pieces per person recommended

East Coast Oysters \$3.50 per piece

3 pieces per person recommended

Clams \$2.50 per piece

5-6 pieces per person recommended



First Course Offerings

Choice of one of the following served with warm dinner rolls

Caesar Salad

Romaine lettuce, shaved parmesan, focaccia croutons, house made Caesar dressing

WVCC Signature Salad

Baby field green, goat cheese, tossed almonds, dried cranberries, teardrop tomatoes, champagne vinaigrette

Heirloom Tomato and Watermelon Salad

Feta cheese, basil, red onion, red wine vinaigrette

Caprese Salad

Fresh mozzarella slices, home grown tomatoes, sweet basil, red wine vinaigrette

Arugula Salad

Fresh mozzarella, shaved Romano, pine nuts, red onion, plum tomato, Kalamata olives, Caesar vinaigrette

Appetizer or Intermezzo Enhancements

Seasonal Sorbet \$6

in a variety of flavors such as but not limited to lemon, raspberry, mango

Seasonal Soup \$6

options such as but not limited to gazpacho, cream of mushroom, tomato bisque

Lobster Bisque \$11

Roasted cold water lobster stock, sherry, lite cream & lobster crouton

Shrimp Cocktail Trio \$15

Signature WVCC shrimp cocktail with cocktail sauce and a lemon wedge

Manicotti with a Garlic Cream Sauce \$8

Signature Marinara Ravioli \$8

Served Dinner Entrees

Served with a seasonal starch and vegetable

Vegan & Vegetarian Grilled Vegetable Risotto with a balsamic glaze \$150

Seared Chicken Breast with choice of sauce \$155

Spring/Summer recommendations

- Thyme & lemon garlic pan gravy
- Balsamic glaze, chopped basil, fresh tomatoes, shaved parmesan cheese

Fall/Winter recommendations

- Wild mushrooms & marsala wine sauce
- Oscar featuring lump crabmeat, asparagus, and tarragon vin blanc \$10 add on

Bronzed Salmon with choice of sauce \$165

Spring/Summer recommendations

- Lemon dill beurre blanc
- Grape tomato salsa

Fall/Winter recommendations

- Tomato leek sauce

Signature Pan Seared Double Crab Cake \$175

- Red pepper aioli
- Grain mustard vin blanc
- Cajun remoulade

Sez Grilled Filet Mignon with choice of sauce \$180

- Port Wine Demi-Glace
 - Brandy Cream
- Roast Shallot Demi-Glace
- Bourbon Peppercorn

Make it a Duet Entrée

- Trio of Seasoned Shrimp \$15
- Signature Style Crab Cake \$25
- Grilled Cold Water Maine Lobster Tail \$30

Five Hour Premium Opened Bar

*** Signature drinks available upon request

*** All guests under 21 will be deducted \$30 for the bar package

Vodka

Stateside / Tito's / Kettle One / Stoli O

Tequila

Espolon Blanco / Hornitos

Gin

Tanqueray

Rum

Bacardi / Captain Morgan

Scotch

Dewar's

Whiskey Bourbon

Maker's Mark / Jack Daniel's

Jameson / Canadian Club

Wine

Cabernet / Pinot Noir

Chardonnay / Pinot Grigio

Prosecco / Champagne

Draft Beer

Guinness / Miller Lite

4 additional Seasonal Options

Seltzers

High Noon / Stateside



Optional Rental Charges

- Ballroom up-lighting in a variety of color choices \$750.00
- Pipe & drape in black, white, or ivory to separate cocktail hour or provide as a backdrop to one of your highlighted areas \$750.00
- *** Discounted price for both up lighting and pipe and drape \$1,250.00
- Indoor firework non-pyrotechnic sparkler set of 2 for 30 seconds each \$1,600

