



Radnor Valley
COUNTRY CLUB

THE JEWEL OF THE MAIN LINE

• 2018-2019 •

Wedding Package



SOPHISTICATED ELEGANCE

Radnor Valley Country Club has a long-standing tradition
of the finest service & facilities in the area.

We are one of the Main Line's premier Country Clubs
offering fine cuisine & first class service all in a truly unique & elegant setting.

Highly rated on all areas of service on WeddingWire and The Knot.

MEET YOUR EVENT COORDINATOR

With years of event planning experience, I am thrilled to work with you and help make your dream wedding a reality. Our renowned catering department is noted throughout the region for delectable food and attentive service.

From inception to conclusion, your event will be our top priority. My team and I will help guide you to ensure your vision is the essence of your event. We hope to make it one you and your guests will remember for a lifetime!

Sincerely,

Barbara Cunningham

BARBARA CUNNINGHAM

RVCC BANQUET DIRECTOR OF CATERING

BCUNNINGHAM@RADNORVALLEYCC.COM · 484.654.2715





YOUR EXPERIENCE INCLUDES

ALL 2018 PRICING BASED ON ENTREE SELECTION

PROFESSIONAL STAFF

Radnor Valley Country Club's Event Staff are professionally trained, uniformed in formal service attire and are there to help you and your guests have an amazing event. Our Professional Wedding Coordinator will assist you through the entire planning process so no detail will go unattended!

COCKTAIL HOUR

ONE (1) HOUR OPEN BAR
CHOICE OF SEVEN (7) BUTLERED HORS D'OEUVRES
WITH TWO STATIONARY DISPLAYS

ELEGANT THREE COURSE DINNER

CHOICE OF SOUP OR SALAD
GOURMET ENTRÉE
CHOICE OF PLATED DESSERT
PROFESSIONAL WEDDING CAKE FROM ONE OF OUR PARTNERED BAKERIES
(BREDENBECK'S BAKERY & THE MASTER BAKER)

THE DETAILS

EXCLUSIVE USE OF: THE RADNOR BAR, SLATED PATIO & THE VILLANOVA BALLROOM
CHOICE OF IVORY OR WHITE SPUN FLOOR LENGTH LINENS & COLORED NAPKINS
VOTIVE CANDLES ON DINING TABLES
TABLE NUMBERS
EVENT PLANNING STAFF, SERVERS, BARTENDERS & VALET
PRIVATE BRIDAL SUITE - \$10.00 PER PERSON (STARTING AT 9AM)
ON SITE CEREMONY - \$4.00 PER PERSON

6% PA SALES TAX AND 20% SERVICE FEE INCLUDED IN ALL PRICES
DISCOUNTS AVAILABLE FOR EVENTS IN JANUARY - MARCH
FRIDAY AND SUNDAY DISCOUNTS OFFERED



RESERVING YOUR DATE

Deposits: To secure your date, we require an initial deposit of \$2,000.00. An additional deposit is required ninety (90) days prior to your event. Should you need to cancel your function, Radnor Valley Country Club will gladly refund your deposit if a similar event in size and value is booked on the canceled date.

Payments: All patrons shall pay one hundred percent (100%) of the estimated cost (minus the deposits) ten (10) days prior to the event. The balance of all charges incurred are payable at the conclusion of the event by check. All active RVCC members (not on leave of absence) who own a supplemental membership obligation (Bond) and are in good standing will receive a ten percent (10%) rebate on food charges when their bill is paid in full ten (10) days prior to event.

This rebate will be applied after the event and once final billing is determined. All room charges are waived for members of RVCC in good standing. Overdue payments will bear interest at the rate of one and one-half percent (1.5%) per month.

Guarantees: We ask that your guaranteed number guests be specified to us 7 days in advance of your event. Saturday and Sunday events must submit their guarantee by Wednesday at noon (12pm).

Event Hours: Afternoon events run up to four (4) hours in length. Evening events run up to five (5) hours in length. Events that run beyond five (5) hours have an additional charge of four hundred dollars (\$400) per hour. All afternoon events must conclude by 4:30pm unless otherwise noted in the contract.

6% PA SALES TAX AND 20% SERVICE FEE INCLUDED IN ALL PRICES
NOTE: ALL AVAILABLE UPGRADED OPTIONS ARE NOT INCLUDED
AND ARE SUBJECT TO 20% SERVICE CHARGE AND 6% SALES TAX.



HORS D'OEUVRES

YOUR CHOICE OF SEVEN (7) UNLIMITED FOR ONE (1) HOUR

HOT SELECTIONS

POTATO LATKES WITH SOUR CREAM & APPLESAUCE
FRANKS IN A BLANKET WITH MUSTARD
SPINACH & CHEESE PHYLLO
WILD MUSHROOM PURSES
VEGETABLE DUMPLING, STEAMED OR FRIED
SESAME CHICKEN
MINI REUBEN
BRAISED SHORT RIB AND MANCHEGO EMPANADAS
BUTTERNUT SQUASH SOUP SHOOTER
VEGETABLE SPRING ROLLS
CHICKEN SATAY WITH THAI DIPPING SAUCE*
CRAB RANGOONS
POPPY SEED WRAPPED HEBREW NATIONAL HOT DOGS WITH MUSTARD
BEEF TENDERLOIN WITH GORGONZOLA CHEESE WRAPPED IN BACON*

COLD SELECTIONS

SMOKED SALMON MOUSSE SERVED WITH CUCUMBERS*
TOMATO & PESTO CROSTINI
PROSCIUTTO WRAPPED MOZZARELLA*
RATATOUILLE TART WITH SHAVED LOCATELLI & MICRO BASIL
ROASTED RED PEPPER WITH PESTO, ROMANO & BALSAMIC DRIZZLE ON A TOASTED CROUTON

*GLUTEN FREE



COCKTAIL STATIONS

TWO OF THE FOLLOWING STATIONS ARE INCLUDED IN YOUR PACKAGE.
PRICES REFLECT ADDITIONAL COST TO ADD ADDITIONAL STATIONS.

FARMERS MARKET

ASSORTED FRESH, SEASONAL VEGETABLES ACCOMPANIED BY HERBED SOUR
CREAM, SUNDRIED TOMATO AIOLI & ROASTED RED PEPPER & GARLIC DIP

FRUIT & CHEESE BOARD

IMPORTED & DOMESTIC CHEESES, ACCOMPANIED BY CASCADING FLAT BREADS,
GOURMET CRACKERS, BAGEL CHIPS, GARNISHED WITH GRAPES & STRAWBERRIES

❧ UPGRADED STATIONS ❧

MEDITERRANEAN

ROASTED GARLIC HUMMUS, BABA GHANOUSH, GRILLED VEGETABLES,
IMPORTED CHEESES, OLIVES, PITA CRISPS & ASSORTED FLATBREADS

12

MASHED POTATO BAR

MASHED RED BLISS & MASHED SWEET POTATOES SERVED IN A MARTINI GLASS
ACCOMPANIED BY BACON, ONIONS, CHIVES, CHEESE, BROCCOLI, SOUR CREAM,
BROWN SUGAR, MINI MARSHMALLOWS, BUTTER & ROASTED RED PEPPERS

12



UPGRADED HORS D'OEUVRES

HOT SELECTIONS

CRAB STUFFED MUSHROOMS	4.25
SHRIMP STUFFED WITH HORSERADISH MUSTARD WRAPPED IN PROSCIUTTO*	4.25
MINI RVCC CRAB CAKES	5.25
COCONUT SHRIMP	3.25
SCALLOPS WRAPPED IN SMOKED BACON WITH A HORSERADISH AIOLI*	4.25
PAN ROASTED CHICKEN POTSTICKERS WITH GINGER SOY GLAZE	2.25
OYSTERS ROCKEFELLER*	3.25
CLAMS CASINO	3.25
RASPBERRY BAKED BRIE IN BUTTERY PASTRY	3.25
OVEN ROASTED LAMB CHOPS WITH A LEMON, HONEY, MINT DRIZZLE*	5.25
PEKING DUCK SPRING ROLL*	3.25
MINI GRILLED CHEESE & ROASTED TOMATO SOUP SHOOTER	2.25
BLEU CHEESE & CRANBERRIES IN PHYLLO	3.25
MINI PHILLY CHEESE STEAKS	3.25
MINI BEEF WELLINGTON	3.25
BEEF SLIDERS	3.25
ROASTED ROOT VEGETABLE KEBOB*	4.25

COLD SELECTIONS

ICED BLUE POINT OYSTERS*	2.25
VEGETABLE SUSHI *	4.25
JUMBO SHRIMP COCKTAIL (U-12)*	7.25
PROSCIUTTO WRAPPED ASPARAGUS*	3.25
NOVA WRAPPED ASPARAGUS*	3.25
TOP NECK CLAMS*	2.25
SLICED BEEF TENDERLOIN WITH HORSERADISH AIOLI ON A CROSTINI	3.25

***GLUTEN FREE**



UPGRADED COCKTAIL STATIONS

SEARED SESAME CRUSTED AHI TUNA

ACCOMPANIED BY ASIAN STYLE LO-MEIN,
WASABI TERIYAKI & SPICY TOMATO CILANTRO

18

SMOKED SALMON

HAND-CARVED ATLANTIC SALMON CURED WITH SELECT SPICES
ACCOMPANIED BY BOURSIN, TOMATO, RED ONION , POACHED EGG & CAPERS

14

🍷 PERSONAL CHEF ATTENDED STATIONS 🍷

CRAB CAKE

SEARED MINI RVCC SIGNATURE CRAB CAKES WITH LEMON MUSTARD AIOLI

26

PASTA DELUXE

CHOOSE TWO (2) PASTAS: CHEESE RAVIOLI, CHEESE TORTELLINI, PENNE, FUSILLE
CHOOSE TWO (2) SAUCES: VODKA, PESTO, ALFREDO, MARINARA, LOBSTER CREAM,
POMODORO ACCOMPANIED BY JULIENNE CHICKEN

FRESHLY GRATED ROMANO CHEESE, CRUSHED RED PEPPER & GARLIC TOAST

21

DIM SUM

VEGETABLE POTSTICKERS, SHRIMP WONTONS & SPRING ROLLS, FRESH VEGETABLE
SUSHI DISPLAY, CHICKEN STIR-FRY WITH ASIAN BLACK BEAN SAUCE

23

SHRIMP SCAMPI

JUMBO SHRIMP SAUTÉED TO ORDER WITH FRESH SCAMPI SAUCE & PENNE PASTA

22



SERVED WEDDING MENU

PLEASE CHOOSE EITHER ONE SOUP OR ONE SALAD
TO ACCOMPANY YOUR ENTRÉE SELECTION.

SOUP

CREAM OF WILD MUSHROOM

TRADITIONAL WEDDING

TOMATO BISQUE

ROASTED BUTTERNUT SQUASH

VEGETABLE MINISTRONE

DINNER SALAD

TRADITIONAL CAESAR

CRISP ROMAINE, FRESHLY GRATED
PARMESAN CHEESE & CLASSIC CAESAR DRESSING
TOSSED WITH FRESH BAKED ITALIAN CROUTONS

BABY KALE SALAD

MIXED GREENS, PETITE CARROTS,
GREEN APPLE, CRUMBLLED BLEU CHEESE,
TOASTED WALNUTS
WITH AN APPLE CIDER VINAIGRETTE

RADNOR VALLEY SALAD

FIELD GREENS, CHERRY TOMATO,
CUCUMBER, HARICOT VERTS, CRUMBLLED GOAT
CHEESE, CRUNCHY GARBANZO BEANS,
CHAMPAGNE VINAIGRETTE

ARCADIAN SALAD

MIXED GREENS, SUN-DRIED CRANBERRIES,
GLAZED PECANS, THIN RED ONION, CHERRY
TOMATO WITH BALSAMIC VINAIGRETTE

UPGRADED SALADS

ALL UPGRADED SALADS: ADDITIONAL \$5.00

CAPRESE SALAD

SLICED TOMATOES & FRESH MOZZARELLA, FIELD GREENS, FRESH BASIL,
BALSAMIC VINAIGRETTE

ROASTED PEAR & RASPBERRY SALAD

BABY ARUGULA, TOASTED WALNUTS, CRUMBLLED BLEU CHEESE,
WITH A CHAMPAGNE VINAIGRETTE

BOSTON BIBB LETTUCE

ARTICHOKE HEARTS, TOMATO, PINE NUTS, CRUMBLLED FETA
WITH AN HEIRLOOM TOMATO VINAIGRETTE



ENTREE SELECTION

PLEASE ADD \$5.00 PER PLATE FOR A PRE-SELECTED CHOICE OF THREE OR MORE ENTREES

POULTRY

CHICKEN PROVENCAL, 145 - FRESH HERB BREADCRUMB CRUST, FINISHED WITH A DIJON CHARDONNAY CREAM SAUCE TOPPED WITH TOMATO & FRESH BASIL

CHICKEN FRANCAISE, 145 - SEARED EGG DIPPED CHICKEN, ARTICHOKE, OLIVES, CHERRY TOMATOES, MUSHROOMS, CHARDONNAY BUTTER SAUCE

CHICKEN FLORENTINE, 145 - STATLER CHICKEN STUFFED WITH ROASTED GARLIC AND HERB CHEESE, BABY SPINACH, LOCATELLI CHEESE, CHICKEN JUS

PECAN CRUSTED CHICKEN, 145 - WILD MUSHROOM BRANDY SAUCE

CHICKEN ATLANTIS, 147 - SAUTÉED CHICKEN BREAST TOPPED WITH CRAB IMPERIAL, & SHERRY BEURRE BLANC

FISH

GRILLED PESTO CEDAR PLANK SALMON, 150

PISTACHIO CRUSTED SALMON, 150 - VANILLA BEAN VINAIGRETTE

BALSAMIC SEARED SALMON, 155 - GRILLED SHRIMP, BALSAMIC REDUCTION & SNOW PEA SHOOT GARNISH

PAN SEARED STRIPED BASS, 150 - OVEN ROASTED TOMATOES AND CRISPY LEEKS

NEW ENGLAND FLOUNDER STUFFED WITH CRAB IMPERIAL, 155 - CITRUS BEURRE BLANC

RVCC CRAB CAKES, 157 - OUR FAMOUS CRAB CAKES TOPPED WITH SHOESTRING ONIONS

BEEF

ANGUS STRIP STEAK, 160 - TEN-OUNCE, GRILLED, VIENNA ONIONS, CABERNET DEMI GLACE

FILET MIGNON, 160 - EIGHT-OUNCE, CHAR-BROILED, TOPPED WITH SHOESTRING ONIONS AND DEMI-GLACE

COMBINATION PLATES

TWIN GRILL, 165 - YOUR CHOICE OF SALMON PAIRED WITH A SIX-OUNCE FILET MIGNON

FILET AND SHRIMP, 165 - SIX-OUNCE FILET MIGNON AND TWO JUMBO SHRIMP STUFFED WITH CRAB IMPERIAL

FILET AND CRAB CAKE, 165 - SIX-OUNCE FILET MIGNON, CABERNET DEMI JUS AND AN RVCC CRAB CAKE WITH LEMON MUSTARD AIOLI

VEGETARIAN SELECTIONS

STUFFED PORTOBELLO MUSHROOM, 140 - STUFFED WITH RATATOUILLE OF SEASONAL VEGETABLES ON A BED OF FRESH HUMMUS

PASTA POMODORA, 140 - ROUGH CUT OF ROASTED TOMATO, BASIL, ONION, GARLIC & ASPARAGUS SERVED WITH PENNE PASTA IN AN OLIVE OIL SAUCE

GRILLED VEGETABLE TIMBALE, 140 - LAYERED GRILLED SEASONAL VEGETABLES, MASHED POTATOES & BALSAMIC GLAZE



ACCOMPANIMENTS

PLEASE SELECT ONE VEGETABLE
AND ONE STARCH TO ACCOMPANY YOUR ENTRÉE

STARCHES

MASHED IDAHO POTATOES
ROASTED IDAHO, HERBS AND OLIVE OIL
MASHED RED BLISS WITH SKINS ON
AU GRATIN POTATOES
WILD RICE

VEGETABLES

ZUCCHINI & YELLOW SQUASH
ASPARAGUS
BROCCOLINI
SNOW PEAS
HARICOT VERT

UPGRADED ACCOMPANIMENTS

ALL UPGRADED ACCOMPANIMENTS: ADDITIONAL \$3.00

STARCHES

ROASTED GARLIC & HERB RISOTTO
SOUR CREAM & CHIVE POTATO CAKE
ROASTED FINGERLING
DUTCHES POTATO
BROWN SUGAR SWEET POTATO MASH

VEGETABLES

BRUSSELS SPROUTS
BABY SPINACH, GARLIC BUTTER
SAUTÉED STEM-ON BABY CARROTS
ROASTED ROOT VEGETABLE BLEND



SWEET ENDINGS

COMPLIMENTARY GRAND PLATE SERVED DESERT

PLEASE CHOOSE ONE FROM THE LIST BELOW

DARK CHOCOLATE MOUSSE WITH FRESH BERRIES & WHIPPED CREAM
ASSORTED ICE CREAM OR SORBET WITH RASPBERRY COULIS OR CHOCOLATE DRIZZLE
CUT SEASONAL FRUIT WITH BERRIES
SERVED COFFEE & TEA WILL BE OFFERED FOR YOUR GUESTS AT THEIR TABLES.

STATIONARY

VIENNESE SWEET TABLE

ASSORTED TARTS, MACAROONS, MOUSSE CUPS,
MINI PASTRIES, FRESH BERRIES & PETIT FOURS

16

FLAMBE STATION

BANANAS FOSTER, CHERRIES JUBILEE,
STRAWBERRIES GRAND MARNIER FLAMBÉED

16

ICE CREAM SUNDAE BAR

CHOICE OF FOUR ICE CREAM FLAVORS
& DELUXE TOPPINGS

10



BAR SERVICE

FIVE HOUR OPEN BAR & INCLUDES A CHAMPAGNE TOAST

20% SERVICE FEE INCLUDED IN ALL PRICES

VODKA

KETEL ONE
STOLICHNAYA
ABSOLUT
ABSOLUT CITRON
JACQUIN'S

GIN

TANGUERAY
JACQUIN'S

RUM

CAPTAIN MORGAN
BACARDI

BOURBON

JACK DANIEL'S
JIM BEAM

SCOTCH

DEWAR'S
MCCLELAND

WHISKEY

SEAGRAM 7
V.O.

BRANDY

CHRISTIAN BROS.

SPECIALTIES

AMARETTO
KAHLUA
SAMBUCA
COFFEE LIQUEUR
TRIPLE SEC
VERMOUTH
TEQUILA
SOUTHERN COMFORT
PEACH SCHNAPPS
SOUR APPLE

BEER

COORS LIGHT
MILLER LITE
YUENGLING

WINE

CHARDONNAY
PINOT GRIGIO
CABERNET SAUVIGNON

PREMIUM BAR SELECTIONS

AN ADDITIONAL \$9.95 PER PERSON FOR SELECTION
OF 5 OF THE ITEMS BELOW

VODKA

GREY GOOSE
BELVEDERE
CHOPIN
VOX
CIROC
RUSSIAN STANDARD
TITO'S HANDMADE

GIN

BOMBAY SAPPHIRE
TANGUERAY NO. 10
HENDRICK'S
BLUECOAT

COGNAC

COURVOISIER VSOP
HENNESSY VS
REMY MARTIN VS
MARTELL VS

BOURBON

KNOB CREEK
MAKER'S MARK
GENTLMAN JACK
BASIL HAYDEN'S

SPECIALTY

CHAMBORD
COINTREAU
DRAMBUIE

SCOTCH

CHIVAS REGAL
JOHNNIE WALKER BLACK
GLENLIVET
GLENFIDDICH



NOTES