

Ron Jaworski's



DOWNINGTOWN
Country Club

Signature Wedding Collection



Marry Us First

Imagine the Grandness of this historic club. With over 70 years of tradition, Downingtown Country Club is celebrated for its classic style and charm. **Modern touches and vintage romance** combine to make this property truly chic!

Say **"I Do"** underneath our grand pergola beside the calming sound of our beautiful waterfall. The pergola overlooks the lush and rolling hills of the golf course, creating a fabulous backdrop for your wedding.

Your guests will love the elegant and flowing cocktail hour from our renovated foyer to our outdoor covered patio. Our patio features a fire pit, specialty lighting and continuous breathtaking views of the prestigious golf course.

The "Icing on the Cake" is our **Chocolate Indulgence Room!** A private dessert room created exclusively for you and your guests, featuring a unique display of signature desserts.

To ensure **your day** is everything you've ever imagined, you will have a Personal Concierge that will be beside you every step of the day and bring you the wedding of your dreams!

Downingtown Country Club Weddings promises to deliver you a personalized **VIP experience** from the moment you say "I do".

We are honored to be a part of the biggest day of your life.

All Wedding Packages Include

Five Hour Reception

Full Open Bar for Signature Packages

The Chocolate Indulgence Room

Personally Designed Wedding Cake

Chiavari Chairs

Champagne Greeting & Toast for all of your Guests

Couples Inspired Signature Cocktail

Cocktail Hour Featuring Unlimited Hors D'oeuvres & Stations

Private Cocktail Hour for the Wedding Party

Sunset Cocktails on Our Patio Featuring Multiple Fire Pits

Astonishing Scenic Grounds for you to Capture the Moment

Golf Carts for the Perfect Pictures

Choice of Color Linens & Napkins

Customizable Centerpieces

Professional Wedding Team to Assist in Planning Details

Professional Wedding Concierge for you & your Wedding Party

Wedding Suite with Full Amenities

Complimentary Round of Golf for the Couple

Gentlemen's Locker Room & Lounge with Pool Table



Cocktail Hour

Downingtown signature cocktail hour offered for plated and stations packages

BUTLERED HORS D'OEUVRES

Choice of 5

- Artichoke & Goat Cheese Bite
- Asian Short Rib Pot Pie
- Assorted Deep Dish Pizzas
- Assorted Quiches- Bacon, Broccoli, Lobster, Spinach
- Beef Teriyaki Satay
- Buffalo Chicken Spring Roll
- Chicken Pecan Fingers
- Chicken Sesame Tenders
- Chicken Teriyaki Potsticker
- Chili Lime Chicken Kebob
- Chorizo Empanada
- Edamame Dumpling
- Goat Cheese & Roasted Red Pepper Quiche
- Malibu Coconut Shrimp
- Maui Shrimp Spring Roll
- Mini Cheesesteak Spring Roll
- Mini Franks in a Blanket
- Mini Grilled Cheese
- Pastrami & Whole Grain Mustard Spring Roll
- Pear, Almond & Brie
- Peking Duck Spring Roll
- Raspberry, Almond & Brie
- Scallop & Bacon, Horseradish Aioli
- Spanakopita
- Sriracha Chicken Meatball
- Steamed Pork Potsticker
- Vegetable Spring Rolls

WOW YOUR GUESTS

Lobster Puff

Beef Wellington

Asparagus Wrapped in Prosciutto

Beef Tenderloin with Gorgonzola
Wrapped in Bacon

Boursin Cheese & Sun-Dried
Tomato on Belgian Endive with Fennel
Sprig

Seared Filet of Beef Crostini & Onion
Confit

Skewered Watermelon & Feta with Balsamic
Glaze

Peppercorn Crusted Lamb Chop in
Cognac Demi

Grilled Cheese & Tomato Soup Shooters

Shrimp Cocktail Shooters with
Remoulade or Cocktail Sauce

Smoked Salmon & Cucumber

Shrimp Lejon

Mini Carnitas Taco



Cocktail Hour

...Continued

GRAND STATIONARY DISPLAY

Farm Fresh Crudite & Dips

A Tiered Display of Fresh Seasonal Garden Vegetables & Grapes,
Accompanied by Imported & Domestic Cheeses, Assorted Crackers & Dips

Bruschetta Crostini

Fresh Ripe Tomatoes, Diced Onions, Garlic, Fresh Basil,
Served with Olive Oil Toasted Crostinis

Grilled Vegetable & Mozzarella Station

Roasted Farm Vegetables alongside Fresh Mozzarella Served with Assorted
Artisan Bread, Extra Virgin Olive Oil & Balsamic Vinegar

WOW YOUR GUESTS

Antipasto Station

An array of Italian Meats, Cheeses, Olives,
Marinated Grilled Vegetables & Artisan breads

Mediterranean Station

An array of Pita Bread and Assorted Artisan Breads.
Served with Hummus, Baba Ghanoush, Assorted Olives,
Roasted Peppers & Feta Salad

"...Our guests couldn't stop telling us how
much they loved the food!"





Cocktail Hour

...Continued

ARTISAN TABLES

Choice of 1

Gourmet Dip Station

Spinach & Artichoke Dip and Buffalo Chicken Dip, Served Warm.
Accompanied by a Selection of Assorted Breads & Crostinis

Gourmet Mac & Cheese Station

Buffalo Chicken & Traditional Mac & Cheese served with Bacon, Seasoned Herb Bread
Crumbs, Chives, Sour Cream, Diced Tomato, Onions, Peppers & Assorted Sauces

Fiesta Station

Hard & Soft Shell Tacos with Chicken & Beef
Toppings Include Salsa, Sour Cream, Lettuce, Cheese, Guacamole, Tomato, Onion,
Cilantro & Jalapeño Peppers

New York Flatbread Station

Pesto Tomato Flatbread with Fresh Basil, Pesto, Roma Tomatoes & Fresh Mozzarella
Italian Flatbread with Our House Made Marinara Sauce
Italian Sausage and Fresh Mozzarella
Tuscan Flatbread with EVOO, Grilled Zucchini, Red Roasted Peppers, Shaved Parmesan & Fig
Balsamic Glaze

Taste of Tuscany Station

Choice of 2 Pastas

Penne Pasta with Peas in an Alfredo Sauce
Farfalle Pasta with Baby Spinach in a Vodka Blush Sauce
Cheese Tortellini with Oven Roasted Tomatoes in a Pesto Cream Sauce
Fusilli Pasta with Artichokes, Spinach, Sun-Dried Tomatoes, Kalamata
Olives in Garlic and Oil

WOW YOUR GUESTS

Add more to your cocktail hour
Slider Station

Slow-Cooked Pulled Pork Slider served , Carolina Slaw on a Grilled
Brioche Bun
Angus Beef Slider, Cheddar, Tomato, Thousand Island Dressing on
a Grilled Brioche Bun

ADDITIONS TO SLIDER STATION

Buttermilk Fried Chicken Slider, Pickles, Special Sauce on a
Hawaiian Roll
Short Rib Slider with Manchego Cheese, Garlic Aioli on a Grilled
Brioche Bun

Crab Cake Station

Chef Attended
Seared to Order House Made Crab Cakes served with Lemon
Mustard Aioli & Fresh Lemon Wedges

Raw Bar with Ice Carving

An array of Clams, Oysters, Shrimp
Served with Cocktail Remoulade & Mignonette Sauce & Fresh
Lemon Wedges



Signature Plated

FIRST COURSE

Choice of 1

Downingtown Signature Salad

Mixed Greens, Cucumbers, Cherry Tomatoes, Sliced Red Onion, Sun-Dried Cranberries, Sunflower Seeds & House Herb Vinaigrette

Mediterranean Salad

Seasonal Greens, Kalamata Olives, Feta Cheese, Red Onions, Cucumbers & Lemon EVOO Vinaigrette

Caesar Salad

Chilled Crisp Baby Romaine in a Classic Caesar Dressing Topped with Seasoned Croutons & Shaved Grana Padano

Grilled Pear & Arugula Salad

Candied Walnuts, Sun-Dried Cranberries, Crumbled Blue Cheese & Champagne Vinaigrette

ENTREES

Choice of 2, in addition to vegetarian entree

Chicken Caprese

Fresh Mozzarella & Heirloom Tomato Layered atop a Grilled Breast of Chicken with a Balsamic Reduction

Chicken Marsala

Delicately Seasoned & Grilled Breast of Chicken, Smothered in a Marsala Wine & Mushroom & Onion Demi Glace

Pan Seared Parmesan Panko Crusted Chicken

Served with a Garlic Herb Butter

Chicken Saltimbocca

Pan Seared Chicken Breast Wrapped in Prosciutto & Sharp Provolone Cheese with a Lemon Sage Poulet-Demi Glace

Tuscan Chicken

Pan Seared Euro Chicken Breast Stuffed with Artichoke Hearts, Roasted Red Peppers, & Fresh Mozzarella with Balsamic Demi Glace

Chicken Florentine

Pan Seared Euro Chicken Breast Stuffed with Roasted Garlic Herb Cheese, Baby Spinach Wrapped in Apple Smoked Bacon with Garlic Parmesan Cream

Garlic Parmesan Salmon

Pan Seared Parmesan Panko Crusted Salmon Served with Garlic Herb Butter



ENTREES CONTINUED

Grilled Basil Pesto Salmon
Served with Lemon

Broiled Pecan Crusted Tilapia Fillet
Vanilla Bourbon Beurre Blanc

New England Stuffed Flounder
Stuffed with Jumbo Crab Meat, Citrus Beurre Blanc

Baked Twin Maryland Crab Cakes
Sweet Jumbo Lump Crab Meat, Lemon Dijon Aioli

10oz New York Choice Strip Steak
Grilled & Topped with Caramelized Pearl Onions & Garlic Herb Butter

Grilled 8oz Filet Mignon
Grilled & Topped with Merlot Demi-Glace & Silver Dollar Mushroom Cap

Vegetarian Timbale
Layered Roasted Marinated Vegetables and Balsamic Reduction Drizzle

Dessert

CHOCOLATE INDULGENCE ROOM

An entire room created exclusively for you and your guests featuring a unique display of signature chocolates, desserts, ice cream station, freshly brewed caffeinated and decaffeinated coffee, tea and hot chocolate

WEDDING CAKE

Personally designed by one of our preferred bakers



Signature Stations

Salad Station

Featuring all of the following

Chilled Crisp Baby Romaine in a Classic Caesar Dressing Topped with Seasoned Croutons & Shaved Grana Padano

Mixed Greens, Cucumbers, Cherry Tomatoes, Sliced Red Onion, Sun-Dried Cranberries, Sunflower Seeds & House Herb Vinaigrette

Tomato Caprese with Grape Tomatoes, Fresh Baby Mozzarella, Basil, Garlic & EVOO

Entrees

Served with farm to table vegetables

Choice of 2

Grilled Chicken with Shiitake Mushrooms, Asparagus, Roasted Peppers and Lemon Peppercorn Demi

Pecan Crusted Chicken with Sweet Cranberry Mustard Compote

Baked Orange and Tarragon Salmon

Baked Tilapia with Roasted Tomato Fennel Bruchette

Grilled Chicken Breast with Balsamic Charred Cauliflower, Citrus Herb Drizzle

Lime and Cilantro Mahi Mahi, Roasted Tomato and Baby Arugula

Crab Cake Station

Chef Attended, Seared to Order: Signature Crab Cakes Served with Lemon Mustard Aioli & Fresh Lemon Wedges

Carving Station

Choice of 1

Prime Rib accompanied with Au Jus and Creamy Horseradish Sauce

Carved Roast Turkey with Pan Gravy and Cranberry Sauce

Dry Rub Crusted Pork Loin with Pommery Mustard

Grilled Flank Steak with a Balsamic Shallot Glace

Salmon En Croute with Tzatziki Dijon Mustard

Upgraded Options

Carved Roast Beef Tenderloin

".....Thank you DOWNTOWN
for going above and beyond"



Signature Stations

Classic Carbs

Choice of 1

Mashtini Bar

Mashed White & Sweet Potatoes served in Martini glasses
Toppings include Bacon, Sour Cream, Cheddar, Cheese, Chili, Scallions,
Peas, Jalapeños, Honey, Brown Sugar & Cinnamon

Live Pasta Station

Featuring all of the following

Chef Attended Station Featuring Chef's Selections of Two Hot Pastas to
Compliment your Menu.
Pasta Tossed with Alfredo or Pesto Marinara Sauce along with your choice
of Assorted Toppings Parmesan Cheese, Grilled Chicken, and Broccoli
Accompanied with a Variety of Fresh Artisan Breads and Butter

Gourmet Mac & Cheese Station

Featuring all of the following

Buffalo Chicken & Traditional Mac & Cheese served with
Bacon, Seasoned Herb Bread Crumbs, Chives, Sour Cream,
Diced Tomato, Onions, Peppers & Assorted Sauces

Dessert

CHOCOLATE INDULGENCE ROOM

An entire room created exclusively for you and your guests featuring a
unique display of signature chocolates, desserts, ice cream station,
freshly brewed caffeinated and decaffeinated coffee, tea and hot
chocolate

WEDDING CAKE

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Brunch Package

COCKTAIL HOUR

Mimosa Bar Champagne, Fresh Fruit Juices & Garnishes

Fresh Fruit Juices
Orange, Cranberry, Pomegranate,
Mango & Strawberry Lemonade

Farm Fresh Fruit Garnishes
Strawberries, Oranges, Raspberries,
Blueberries, Blackberries

Stationary Hors D'oeuvres

Fresh Vegetable Crudite & Dips, Domestic & Imported Cheeses
with Fresh Berries, Grapes & Assorted Crackers

Fruit & Yogurt Parfait Bar

Vanilla Yogurt Pre-Portioned in Martini Glasses
Granola, Almonds, Candied Walnuts, Cinnamon, Dark Chocolate Shavings, Honey,
Bananas, Blueberries, Strawberries, Raspberries & Blackberries

Butlered Hors D'Ouevres

Choice of 5

French Toast Shooters
Chicken & Waffle Mini Bites
Cranberry, Orange, Walnut & Brie
Pear, Almond & Brie
Raspberry, Almond & Brie
Blueberry Oat Croquette
Spinach & Swiss Quiche
Apple Empanadas
Assorted Quiches-
Bacon, Broccoli, Lobster, Spinach

Buffalo Chicken Spring Roll
Chicken Pecan Fingers
Chicken Sesame Tenders
Sriracha Chicken Meatball
Chorizo Empanadas
Pastrami Whole Grain Mustard Spring Roll
Chicken & Lemongrass Potstickers
Steamed Pork Dumplings
Gruyere & Summer Leek Tart
Vegetable Spring Rolls

Brunch Package

WEDDING RECEPTION

Fresh Fruit Salad

Honey Dew Melon, Cantaloupe,
Pineapple, Oranges,
Blueberries & Strawberries

Downingtown House Salad

Field Greens, Tomatoes, Cucumbers,
Red Onion, Sun Flower Seeds,
Craisins, House Herb Vinaigrette

Pastries

Mini Gourmet Danish & Muffins, Bread, Bagels, Cinnamon Buns
Served with Cream Cheese, Butter & Jam

Frittata & Biscuit Station

Choice of 2 Frittatas

Spinach & Feta Cheese
Asparagus & Gruyere
Onion & Bacon
Mushroom & Sausage

Griddled Buttered Biscuits

Assorted Jams & Jellies
Strawberry Jam, Coffee Bacon Jam,
Red Pepper Jelly, Orange Marmalade,
Sea Salt Butter, Clover Honey Butter

Entrees

Choice of 1 Chicken Entree

Grilled Chicken, Herb Citrus Sauce
Pecan Crusted Chicken with Sweet Cranberry Mustard
Grilled Chicken, Shiitake Mushrooms, Asparagus,
Roasted Peppers & Pesto Cream

Choice of 1 Pasta Entree

Gnocchi Carbonara
Fusilli Pasta with Zucchini & Squash in a Tomato Basil Sauce
Cheese Tortellini with Oven Roasted Tomatoes
in a Pesto Cream Sauce

Farm Fresh Seasonal Vegetable & Starch

Chef Attended Carving Station

Choice of 1

Brown Sugar Glazed Ham | Dijon Herb Crusted Pork Loin | Salmon En Crouete

Dessert

CHOCOLATE INDULGENCE ROOM

An entire room created exclusively for you and your guests featuring a unique display of signature chocolates, desserts, ice cream station, freshly brewed caffeinated and decaffeinated coffee, tea and hot chocolate

WEDDING CAKE

Personally designed by one of our preferred bakers

Enhancements

ALL ENHANCEMENT STATIONS ARE AVAILABLE FOR ONE HOUR

LATE NIGHT STATIONS

Tied The Knot Pretzel Station

Warm Soft Pretzels with a Variety of Toppings and Sauces,
Presented on our Copper Pipe Display

Late Night Tailgate Station

Beef or Chicken Philly Cheese Steaks
Served with Onions, Mushrooms, Jalapeños, Ketchup,
Mustard & Assorted Cheeses

Stadium Fry Station

Choice of 3
Steak Cut, Waffle, Curly, Shoe String & Sweet Potato Fries
Served with Garlic Aioli, Spicy Aioli, Malt Vinegar, Cheese & Ketchup

ARTISAN TABLES

Taste of Tuscany Station

Choice of 2 Pastas
Penne Pasta with Peas in an Alfredo Sauce
Farfalle Pasta with Grilled Chicken & Baby Spinach in a Vodka Blush Sauce
Cheese Tortellini with Oven Roasted Tomatoes in a Pesto Cream Sauce
Fusilli Pasta with Zucchini & Squash in a Tomato Basil Sauce

Mashtini Station

Mashed White & Sweet Potatoes served In Martini Glasses, Toppings
Include: Bacon, Sour Cream, Cheddar Cheese, Chili, Scallions, Peas,
Jalapeños, Honey, Brown Sugar & Cinnamon

Gourmet Dip Station

Spinach & Artichoke Dip, Buffalo Chicken Dip, Served Warm, Accompanied by a
Selection of Assorted Breads & Crostinis

Fiesta Station

Hard & Soft Shell Tacos with Chicken & Beef
Toppings Include- Salsa, Sour Cream, Lettuce, Cheese, Guacamole, Tomato,
Onion, Cilantro & Jalapeño Peppers

New York Flatbread Station

Pesto Tomato Flatbread with Fresh Basil, Pesto, Roma Tomatoes & Fresh Mozzarella
Italian Flatbread with Our House Made Marinara Sauce
Italian Sausage and Fresh Mozzarella
Tuscan Flatbread with EVOO, Grilled Zucchini, Red Roasted Peppers, Shaved Parmesan & Fig Balsamic Glaze

Enhancements

ALL ENHANCEMENT STATIONS ARE AVAILABLE FOR ONE HOUR

DESSERT STATIONS

SMORES STATION

Help yourself to a Classic Treat
Toast your Marshmallow over our Outdoor Fire Pits
Accompanied with Graham Crackers & Hershey's Chocolate Bars

BANANAS FOSTER STATION

Chef Attended
Sautéed Banana, Brown Sugar & Butter
Flambeed & Served over Vanilla Bean Ice Cream

CANDY BAR STATION

M&M's, Tootsie Rolls, Starburst, Hershey Kisses,
Peanut Butter Cups, Twizzlers, Gummi Bears
& other Assorted Candy

DRINK UP

CORDIAL STATION

Coffee, Tea & Hot Chocolate
Bailey's Irish Cream, Sambuca, Frangelico,
Godiva Chocolate Liquor, Disaronno, Kahlua, Jameson,
Whipped Cream, Mini Marshmallows, Cherries, Peppermint
Candies, Cinnamon Sticks & White Rock Candy

MARTINI BAR

Featuring a Custom Ice Luge
Flavors include Cherry, Espresso, Grape, Pineapple,
Orange, Peach, Blueberry, Whipped Cream, Vanilla,
Jacked Apple, Raspberry, Watermelon, Citrus,
Strawberry & Mango

ADDITIONAL SERVICES

Childrens Entree

Vendors Entree

Additional Hour with Open Bar

Ceremony Fee

Premium Open Bar

WINE

Chardonnay
Pinot Grigio
White Zinfandel
Cabernet
Merlot

COCKTAILS

Absolut
Smirnoff
Smirnoff Flavors
Titos
Tanqueray
Jack Daniels
Jim Beam
Southern Comfort
Canadian Club
Seagram's 7
Seagram's V.O.
Captain Morgan
Malibu Rum
Dewar's
Montezuma Tequila
Amaretto DiSarrano
Bailey's Irish Creme
Kahula

BOTTLED BEER

Miller Lite
Corona OR Heineken
Coors Light
Yuengling Lager



"....because no good story ever
started with eating a salad"

Suggested Services

BAKERY

Bredenbeck's Bakery (215) 247-7374 bredenbecks.com
The Master's Baker (610) 436-9888 themastersbaker.com
Bakers of Buffington (610) 873-8044 bakersofbuffington.net

DISC JOCKEY/BANDS

Silver Sound 1 (800)-TALENTS silversound.com
VIP DJ Entertainment (610) 384-3805 vipdjentertainment.com
Philly Event Group (215) 499-8580 phillyeventgroup.com
BVT Live (610) 358-9010 Bvtlive.com
Must Be The Music (302) 348-2507 mustbethemusicdjs.com

PHOTOGRAPHY

Fuller Photography (484) 540-5209 fuller-photography.com
New Leaf Photography (484) 639-9860 nleafphoto.com
Morby Photography (484) 351-6881 morbyphotography.com
Gino Guarneri Photography (610) 202-3719 ginoguarneri.com
Courtney Kattler Photography (302) 482-8816 courtneykattler.com
Vince Ha Photography (717) 977-9278 vinceha.com

VIDEOGRAPHY

Valley Creek Productions, Videography (215) 525-9904 valleycreekproductions.com
Tag Visual (215) 828-1522 tagvisual.com

FLORISTS

Blue Moon Florist (610) 873-0800 bluemoonflorist.com
Matlack Florist (610) 431-3077 matlackflorist.com
Colonial Gardens (610) 948-9755 colonialgardenspa.com

SPECIALTY

Karen Zaffarano (484) 432-0235 zaffarano11@gmail.com
Legacy Photo Booth (267) 990-4592 legacyphotobooth360.com
I Do! Invitations & Announcements (610) 804-2420 idoinvitations.net
Dynasty Limo (610) 363-0962 dynastylimopa.com
LEO Designs (484) 663-4649 leodesigngallery.com
The Mobile Cigar Lounge (973) 668-1884 TheMobileCigarLounge.com

ACCOMODATIONS

Sheraton, Great Valley (610) 280-2090 sheraton.com

OFFICIANT

Journey's of the Heart (877) 936-2779 journeysoftheheart.org

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