



2024

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2025

Conservatory Wedding Buffet Package

• YOUR FORMAL WEDDING INCLUDES •

Cocktail Hour

- Signature Drink
- Vegetable, Antipasto & Cheese Station
- 12 Butlered Hors D'oeuvres
- 3 Themed Food Stations

Dinner Selection

- Champagne Toast
- Salad Course
- Orchid Buffet
- Wedding Cake
- Assorted Donut Display Wall

Open Bar

- 5 Hour Premium Brand Open Bar

Special Services

- White Glove Service
- Floor Length Tableclothes
- Event Specialists
- Bridal Attendant
- Private Bridal & Groom Suite
- Array of Colors for Overlays & Napkins

The Conservatory Ballroom and the Monet Garden Room are the Perfect Venue for 100 – 325 Guests

C O C K

Butlered HORS D'OEUVRES

OUR CHEF SELECTION OF 12 HORS D'OEUVRES

INCLUDED WITH YOUR FORMAL WEDDING

• BUTLERED HORS D'OEUVRES •

TRADITIONAL TOMATO BRUSCHETTA
GRILLED SALMON BRUSCHETTA *with Cilantro Cream*
GRILLED FILET *and Horseradish Cream on a Crostini*
PHILLY CHEESE STEAK TARTS
SESAME FRIED CHICKEN *with Ginger Remoulade*
BBQ PULLED PORK *on a Mini Biscuit*
GRILLED CHICKEN SATAY *with Teriyaki Glaze*
PIGS IN A BLANKET
SHRIMP CASINO
CLASSIC SPANAKOPITA *with Spinich & Feta*
TRUFFLED DEVEILED EGGS
MARINATED MOZZERALLA SKEWERS



MASTERPIECE UPGRADES

All Masterpiece Items are Priced Per Person

JUMBO SHRIMP COCKTAIL
PROSCIUTTO RISOTTO BALL, *Herb Remoulade*
GRILLED SIRLOIN SATAY *with Teriyaki Glaze*
MINI CRAB CAKES *with tartar*
PORCINI DUSTED LAMB CHOPS
APPLEWOOD BACON WRAPPED SCALLOPS, *apricot chutney*
TUNA TARTAR, CILANTRO, *Crème Fraiche, Crostini*



TAIL Hour

Stations

INCLUDED WITH YOUR FORMAL WEDDING

• VEGETABLE, ANTIPASTO & CHEESE STATION •

GRILLED VEGETABLES

Asparagus, Red Bell Pepper, Eggplant, Portobello Mushrooms, Zucchini & Squash

ANTIPASTO SPECIALTIES

Roasted Peppers, Assorted Mediterranean Olives, Stuffed Peppers & Hummus

ARTISAN CHEESES & CHARCUTERIE

Sharp Provolone, Smoked Gouda, Horseradish Havarti, Manchego, Parmigiano-Reggiano, Thinly-Sliced Prosciutto, Pepperoni, Genoa Salami & Mild Coppa

• DISPLAY STATIONS •

PASTA

- Shrimp Alfredo, with homemade Alfredo Sauce and Sautéed Shrimp*
- Rigatoni, Italian Sausage, Peppers Onion, Marinara*
- Tortellini, Spinich, Asiago, Wild Mushroom Cream*

ASIAN STIR FRY

Sesame Chicken

Lo Mein, Wok Fried Asian Vegetables, Vegetable Pot Stickers, Ponzu Teriyaki Sauce, Vegetable Egg Rolls,

SOUTH OF THE BORDER BAR

Build Your Own Soft Tacos, Nachos and Burritos. Spicy Beef and Chicken, Black Beans, Shredded Lettuce, Diced Tomatoes, Tomatillo Salsa, Guacamole, Pepper Jack Cheese, Sour Cream and Jalapeños

MASTERPIECE UPGRADES

All Masterpiece Items are Priced Per Person

SUSHI STATION

COOKED ROLLS: California • Shrimp Tempura

RAW ROLLS: Spicy Tuna • Philadelphia

VEGETABLE ROLL: Avocado Cucumber

RAW BAR

Oysters, Jumbo Shrimp Cocktail, Crab Claws, Littleneck Clams, Cocktail Sauce, Mignonette, Tobasco, Lemon

CRAB CAKES

Lump Crab Meat served with Tartar, Cocktail, Roasted Red Pepper Aioli, Remoulade, Corn Salsa, Iceberg Slaw, Tobasco, Lemons & Limes

- Add Chef Attendant to Any Station for an Additional Fee Per Chef •*



Full Premium

BRAND OPEN BAR

INCLUDED WITH YOUR FORMAL WEDDING

• CHAMPAGNE TOAST •

All of your guests will enjoy a Champagne Toast at the Reception

• PREMIUM LIQUOR •

VODKA - Tito's, Ketel One, Haku, Irvine's, Sobeski

SPECIALTY - Amaretto, Apple Pucker, Bailey's Irish Cream, Kahlua, Peach Schnapps,
Southern Comfort, Triple Sec, Midori

RUM - Cruzan, Trader Vics, Rumwater Coconut, Admiral Nelson, Myers Dark

SCOTCH - Johnnie Walker Red, Dewars, Stamford

WHISKEY - Jack Daniels, Seagrams 7 & VO, Canadian Club

BOURBON - Jim Beam Black, Knob Creek, Old Grandad

TEQUILA - Corazon Blanco, Hornitos Reposado

GIN - Bombay, New Amsterdam, Irvine's, Bluecoat

FEATURED BEER - Miller Lite, Talamore Lager, Stella Artois, Featured Craft Draft

WINE - Cabernet Sauvignon, Malbec, Chardonnay, Pinot Grigio, Riesling, Champagne

STATESIDE CANNED - Iced Tea, Black Cherry, Orange

Talamore can make comparable substitutions and features Pepsi Mixers & Soft Drinks

• SIGNATURE DRINK - SELECT ONE •

SPARKLING PEACH - Vodka, Peach Syrup, Pineapple Juice, Lime Juice Sparkling Wine

MAPLE CINNAMON WHISKEY SOUR - Beach Bonfire Cinnamon Whiskey, Lemon Juice, Maple Syrup

SOUTHERN HARVEST - Organic Vodka, Grapefruit Juice, Grenadine, Lemon Twist

AMERICAN MULE - Organic Vodka, Lime Juice and Ginger Beer

STRAWBERRY BASIL PALOMA - Tequila, Grapefruit juice, Agave, Strawberries, Basil Leaves and Club Soda

CUCUMBER, LIME PROSECCO SPRITZER - Lime Juice Cucumber slices and Prosecco



Wedding Cake

DESSERT, COFFEE & LATE NIGHT

INCLUDED WITH YOUR FORMAL WEDDING

- WEDDING CAKE •

Hand-Crafted Wedding Cake Sliced and Served on Raspberry Coulis

- ASSORTED DONUT DISPLAY WALL •

A Fun Alternative to Typical Wedding Dessert Tables. Our 6 Foot Donut Wall Includes an Assortment of Flavors and Toppings

- COFFEE STATION •

Freshly Brewed Colombian Coffee, Decaffeinated Coffee and Tea To-Go Cups, for your guests to take home at the end of the evening

MASTERPIECE UPGRADES

All Masterpiece Items are Priced Per Person

- MINIVIENNESE SWEET TABLE •

Miniature Cannolis, Miniature Eclairs, Miniature Cream Puffs, Assorted Petit Fours, Seasonal Miniature Macaroons, Lemon Bars, Miniature Cupcakes, Dublin Chocolate Bites

- WAFFLE STATION •

Homemade Belgian waffles with Assorted Toppings: Powdered Sugar, Whipped Cream, Chopped Pralines, Fresh Berries, Caramel Sauce, Fudge Sauce, Nestle Toll House Morsels, Nutella (Attendant Included)

- GELATO •

A Selection of Five Different Types of Gelato, Served with an Array of Candies, Fresh Fruits, Warm Chocolate and Caramel. (Attendant Included)

- ICE CREAM SUNDAE BAR •

Hand-Dipped Vanilla and Chocolate Ice cream with Assorted Toppings, Caramel, Cherries, Chocolate Sprinkles, Chocolate Syrup, Gummy Bears, M&M's, Oreo Crunchies, Rainbow Sprinkles, Strawberry Sauce, Whipped Cream. (Attendant Included)

- S'MORES BAR •

Graham Crackers, Marshmallows, Chocolate Bars on Display to Toast Your S'mores to Perfection

- INTERNATIONAL COFFEE STATION •

Fresh Brewed Coffee and Talacchino Specialties served with Whipped Cream, Chocolate Shavings, Cinnamon Sticks & Raw Sugar, Bailey's Irish Cream, Kahlua, Amaretto, Godiva, Grand Marnier, Sambuca

LATE NIGHT ADDITIONS

- TASTE OF PHILLY •

Chicken and Beef Cheesesteaks, Crab Seasoned Fries, Philly Soft Pretzels, Cheese Wiz

- FRENCH FRY BAR •

Krinkle-Cut, Sweet Potato, Bacon, Vinegar, Cheese Whiz, Cheddar, Sriracha, Sour Cream, Parmesan Cheese, Old Bay and Ketchup

- TATER TOT BAR •

Buffalo Sauce, Bacon, Cheese Whiz, Shredded Cheddar, Guacamole, Sriracha, Salsa, Sour Cream

Orchid Buffet

INCLUDED WITH YOUR FORMAL WEDDING

• SALAD •

Select 1 — Served Tableside

CLASSIC CAESAR SALAD *with Sourdough Croutons*

WEDGE SALAD, TOMATO AND BACON *with a Gorgonzola Vinaigrette*

BABY ARUGULA, CANDIED WALNUTS, GOAT CHEESE AND SUN-DRIED CHERRIES *with a Sherry Vinaigrette*



• CHEF SPECIALTIES •

All Chef Specialties Included on the Orchid Buffet

CHICKEN CHAMPIGNON - *Boneless Chicken Breast with White Wine Mushroom Sauce*

SLOW BRAISED SHORT RIB *with Natural Jus*

SALMON FRANCAISE, *Lemon Caper Butter*

CRAB CAKES *with Cocktail Sauce, Tartar Sauce, Chef's Remoulade and Grilled Lemons*

POTATO GNOCCHI *In Marinara Sauce and Roasted Vegetables*



• STARCH & VEGETABLES •

All Included with the Orchid Buffet

CHIVE WHIPPED POTATOES

WHITE AND WILD RICE PILAF

BROCCOLI AND CAULIFLOWER, ROASTED GARLIC, ROASTED PEPPERS

GREEN BEANS ALMONDINE



Masterpiece Upgrades

MASTERPIECE UPGRADES

All Masterpiece Items are Priced Per Person

• SALAD •

- GREEK SALAD, *Spring Mix, Roasted Peppers, Olives, Artichokes, Feta Cheese, Classic Dressing* •
- BABY SPINACH SALAD, *with Applewood Smoked Bacon, Goat Cheese, Dried Cherries, Sherry Vinaigrette* •
- SEASONAL CHOPPED VEGETABLE SALAD, *Sherry Vinaigrette* •

• CARVING STATIONS •

One Chef Attended Carving Stations is Available for an Additional fee Per Person

- CLASSIC PRIME RIB, *Horseradish Cream, Natural Jus*
- SEARED FILET ROAST, *Mustard Sauce, Horseradish*
- TOMAHAWK RIBEYE, *Horseradish Cream, Natural Jus*
- LEG OF LAMB, *Herb Mustard, Mint Jelly, Thyme Jus*
- SALMON WELLINGTON, *Puff Pastry, Mushroom and Spinach*



Value Date Offerings

The following discounts are available per person from our standard pricing and complimentary upgrades are included for all Value Dates.

JANUARY, FEBRUARY, MARCH

Discount plus complimentary onsite ceremony

APRIL, NOVEMBER, DECEMBER

Thursday, Saturday Afternoons, Sunday discount and Friday discount

MAY - OCTOBER

Thursday, Saturday Afternoons discount, Sunday \$15 pp discount and Friday discount

COMPLIMENTARY UPGRADES

Book any Value Date and Receive Our Champagne Wall & Specialty Uplighting Package

- *All Pricing and Masterpiece Upgrades subject to 6% Sales Tax and 20% Service Charge*

Contact Us

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