



2024
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2025

Magnolia Wedding Package

• YOUR FORMAL WEDDING INCLUDES •

Cocktail Hour

- Signature Drink
- Vegetable, Antipasto & Cheese Station
- 12 Butlered Hors D'oeuvres

Dinner Selection

- Champagne Toast
- Salad Course
- Selection of 3 Entrées
- Wedding Cake
- Assorted Donut Display Wall

Open Bar

- 4 Hour Premium Brand Open Bar

Special Services

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

Magnolia Weddings are available in the Magnolia Ballroom

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



• 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



TAIL Hour

Stations

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*

MAY YOUR LOVE
STORY BE AS
*magical &
charming*
AS IT IS IN THE
*fairytale*s

Dinner Selection

INCLUDED WITH YOUR FORMAL WEDDING

• SALAD •

Select 1

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 •

Select 3 Entrées with Your Formal Wedding Package

Add a Fourth Entrée Selection for an Additional Fee Per Person

CHICKEN FLORENTINE, *Spinach & Fontina Stuffed Chicken Breast* 

CHICKEN SALTIMBOCCA, *Spinach, Roasted Peppers, Prosciutto, Thyme Jus* 

BEEF WELLINGTON, *Seared Filet, Mushroom Puree, Puff Pastry, Port Wine Reduction*

SESAME CRUSTED SALMON *with Asian Stir Fry Vegetables, Ginger Soy Glaze*

JUMBO LUMP MARYLAND CRAB CAKES, *Chive Butter*

GORGONZOLA CRUSTED FILET, *Port Demi Glac* 

BRAISED SHORT RIBS, *Chive Whipped Potato, Asparagus* 

NEW YORK STRIP, *Mashed Potatoes, Roasted Cipollini Onions* 

BARRAMUNDI, *Herb Crusted with Lemon Butter Sauce and Baby Vegetables* 

SALMON STUFFED WITH CRAB MEAT, *Lemon Caper Sauce and Baby Vegetables*

FRENCH CUT CHICKEN AND MARYLAND CRAB CAKE, *White Wine Cream Sauce*

SURF AND SURE, *Maryland Crab Stuffed Jumbo Shrimp, White Wine Leek Sauce*

FILET OSCAR, *Seared Filet, Maryland Jumbo Lump Crab Meat, Sauce Béarnaise*

CHICKEN MARSALA - *with Rich Marsala Wine Sauce*


• VEGETARIAN •

All Vegetarian Selections

POTATO GNOCCHI, *Wild Mushroom and Parmesan Cream*

VEGETABLE KORMA, *Mild Blend of Braised Vegetables, Ginger and Spices, Basmati Rice, Grilled Naan*

EGGPLANT GATEAU, *Mozzarella, Basil, Sliced Eggplant, Spinach, Gnocchi, San Marzano Tomato Sauce* 

PORTOBELLO MARSALA, *Roasted Portobello's, Spinach, Black Lentils, Classic Marsala Sauce* 

SPINACH AND BASIL SACCHETTI RICOTTA FILLED PASTA, *Spinach Tomato Basil Sauce and Shaved Parmesan*

 = Gluten Free



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* 

• CHEF'S PREMIUM SELECTIONS •

Chef's Premium Selections

ROASTED LOBSTER STUFFED *with Crab, Baby Vegetables*

PETITE FILET & SEA BASS, *Peppercorn Sauce* 

TALAMORE SURF AND TURF, *Grilled Filet, Maryland Crab Cake, Mustard Sauce*

PARMESAN CRUSTED VEAL CHOP *with Roasted Lemon Garlic Sauce*

COWBOY STEAK – *port demi-glace*

HALIBUT OSCAR – *Maryland crab meat, lemon cream*

TRADITIONAL SURF AND TURF - *Grilled Filet and Lobster Tail, Port demi-glace, herb butter*

BONE IN PORK CHOP – *Thyme jus*

 = *Gluten Free*





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 •

4 Hour Premium Brand Open Bar, Add 5th Hour Option at an Additional Fee Per Person

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 Granddad

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

*One Masterpiece Upgrade or
One Late Night Addition is
available to add on to your
Magnolia Wedding*

Wedding Cafe

DESSERT, COFFEE & LATE NIGHT

INCLUDED WITH YOUR FORMAL WEDDING

- WEDDING CAKE •

Hand-Crafted Wedding Cake, Sliced

- 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

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

Per person iscount plus complimentary onsite ceremony

APRIL, NOVEMBER, DECEMBER

Thursday, Saturday Afternoons, Sunday discount and Friday discount

MAY - OCTOBER

Thursday, Saturday Afternoons discount, Sunday \$8 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

TALAMORE COUNTRY CLUB

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