



Talamore 

2024

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2025

Conservatory Wedding 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
- Selection of 3 Entrées
- Wedding Cake
- Assorted Donut Display

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

Buttered

HORS D'OEUVRES

OUR CHEF SELECTION OF 12 HORS D'OEUVRES

INCLUDED WITH YOUR FORMAL WEDDING

• 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 DEVILED 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 Four

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

• TRADITIONAL 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 STATIONS

*You May Substitute Any Masterpiece Station for a Traditional Station for an Additional Fee Per Person
To Add a Masterpiece as an Additional Station is an Additional Fee 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 •*

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 •

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 Amersterdam, 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*

The menu is set against a background of a wedding scene with two women in floral dresses. The title 'Wedding Cake' is written in a large, elegant white cursive font. Below it, 'DESSERT, COFFEE & LATE NIGHT' is written in a smaller, white, all-caps sans-serif font. The menu items are organized into sections with dark brown headers. Each item is preceded by a bullet point and followed by a descriptive sentence. The background features a faint, light green floral pattern.

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 •

A Fun Alternative to Typical Wedding Dessert Tables. Our 6 Foot Donut Display 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

Ask your Sales specialist for seasonal discounts.

Contact Us

TALAMORE COUNTRY CLUB

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Talamore