



Talamore 

2024

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2025

# Conservatory Wedding Formal Lilac Buffet

• YOUR FORMAL WEDDING INCLUDES •

## Cocktail Hour

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

## Dinner Selection

- Champagne Toast
- Salad Course
- Lilac Buffet
- 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 & 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 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 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*

### • MASTERPIECE COCKTAIL HOUR STATION UPGRADES •

*All Masterpiece Items are Priced Per Person*

#### 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*

#### 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 a Fee •*

# Lilac 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 DINNER SPECIALTIES •

*All Chef Dinner Specialties Included on the Lilac Buffet.*

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

SLOW BRAISED SHORT RIB *with Natural Jus*

SALMON FRANCAISE, *Lemon Caper Butter*

POTATO GNOCCHI *In Marinara Sauce and Roasted Vegetables*



### • STARCH & VEGETABLES •

*All Included with the Lilac Buffet*

CHIVE WHIPPED POTATOES

WHITE AND WILD RICE PILAF

BROCCOLI AND CAULIFLOWER, ROASTED GARLIC, ROASTED PEPPERS

# Masterpiece Dinner Upgrades

## MASTERPIECE UPGRADES

*All Masterpiece Items are Priced Per Person*

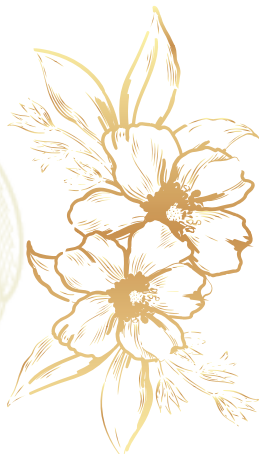
### • SALAD •

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-SERVED STATIONS •

*One Chef Attended Stations are 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*  
CRAB CAKES *with Cocktail Sauce, Tartar Sauce, Chef's Remoulade and Grilled Lemons*  
SEAFOOD RISOTTO, *Lump Crab meat, Sautéed Shrimp, Roasted Tomatoes*



# 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*

# 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*

# Lilac Formal Buffet Discounts

Ask your Sales specialist for seasonal discounts.

## Contact Us

### TALAMORE COUNTRY CLUB

723 Talamore Drive - Ambler, PA 19002

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[www.TalamoreWeddings.com](http://www.TalamoreWeddings.com)

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