



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 *Four*

# *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  
*fairytales*

# 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 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



*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

Ask your Sales specialist for seasonal discounts.

## Contact Us

### TALAMORE COUNTRY CLUB

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

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*Talamore*  
MEMORABLE MOMENTS