



TALAMORE
Masterpiece
WEDDING
PACKAGE

INCLUDES:

› **COCKTAIL HOUR (1.5 HOURS)**

The Ultimate Open Bar

Cocktail Station

Chilled Seafood

Composed Salads

Antipasta Display

Display Stations

Butlered Hors d'Oeuvres

› **SALAD**

› **ENTRÉE SELECTIONS**

› **WEDDING CAKE, DESSERT & COFFEE**

Hand Crafted Wedding Cake

Dessert Display Stations

International Coffee Bar



Afrik Armando

Cocktail Hour...and a half

1.5 Hours of Cocktails, Hors d'oeuvres & Stations

THE ULTIMATE OPEN BAR

A Selection of Premium Liquor, Beer, Wine, Champagne, Cordials, Assorted Mixers & Soft Drinks available throughout the Cocktail Hour & Reception



Absolut, Ketel One, Grey Goose, Johnny Walker Red & Black, Chivas Regal, Chopin Vodka, Bombay Sapphire Gin, Frangelico, Amaretto Disaronno, Apple Pucker, B & B, Bacardi Rum, Bailey's Irish Cream, Captain Morgan Rum, Courvoisier, Crème de Cassis, Crème de Menthe, Cruzan Rum, Dewars, Drambuie, Grand Marnier, J & B, Jack Daniels, Kahlua, Malibu Rum, Melon Liquor, Old Grand Dad, Peach Schnapps, Sambuca, Sauza Tequila, Seagrams 7, Seagrams VO, Sobieski, Southern Comfort, Stolichnaya, Tanqueray, Triple Sec, Domestic & Imported Beer, Champagne, Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, White Zinfandel, Talamore features Pepsi Mixers & Soft Drinks

5 1/2 Hour Open Bar

COCKTAIL STATION ▸ *Select 1*

MOJITO BAR

Up to 3 Flavors
Classic Lime, Strawberry, Mango, Raspberry, Pineapple

TALAMORE BELLINI BAR

Up to 3 Flavors
Peach, Raspberry, Strawberry, Blueberry, Mango

TALAMORE MARTINI BAR

Ketel One, Grey Goose, Chopin Vodka, Hendricks Gin, Tanguery 10, Sipsmiths
Served with all the traditional garnishes



BOUNTIFUL BUFFET ▸ *All Items Included*

CHILLED SEAFOOD

Jumbo Shrimp Cocktail, Crab Claws, Littlenecks, Chef Selected Oysters, Cocktail & Mignonette Sauce, Lemon, Tabasco

COMPOSED SALADS

Vegetable Quinoa, Authentic Greek Salad, Marinated Artichokes Salad, Asian Broccoli Salad, Grilled Corn and Chorizo, Seared Green Bean & Potato Salad

GRILLED VEGETABLES

Asparagus, Red Bell Peppers, Eggplant, Portabella Mushroom, Zucchini, Squash

ANTIPASTO SPECIALTIES

Roasted Peppers, Assorted Mediterranean Olives, Roasted Cauliflower Salad, Stuffed Peppers, Hummus

ARTISAN CHEESES & CHARCUTERIE

Sharp Provolone, Smoked Gouda, Horseradish Havarti, Manchego, Parmigiano-Reggiano, Thinly-sliced Prosciutto, Pepperoni, Genoa Salami, Mild Copa



* Accompanied by freshly baked artisanal breads and crackers

Cocktail Hour...and a half

DISPLAY STATIONS ▸ *Select 1* Chef Attended & 4 Un-Attended Stations*

- * CRAB CAKES** Jumbo Lump Crab Meat served with Homemade, Tartar & Cocktail Sauce, Roasted Red Pepper Aioli, Remoulade, Corn Salsa, Iceberg Slaw, Tabasco, Lemons & Limes

 - * PASTA**
choose 2
 - Penne, Rose Sauce, Ricotta Salata, Fresh Basil
 - Rigatoni, Italian Sausage, Peppers, Onion, Marinara
 - Tortellini, Spinach, Asiago, Wild Mushroom Cream
 - Fusilli, Grilled Chicken, Spinach, Roasted Tomato, Basil
 - Potato Gnocci, Wild Mushroom, Parmesan Cream

 - * ASIAN STIR FRY**
 - Choose Crispy Beef or Sesame Chicken
 - Wok Fried Asian Vegetables, Veggie Pot Stickers, Ponzu Teriyaki Sauce, Veggie Egg Rolls, Ginger Rice

 - * SLIDERS**
 - Mini Cheese Burgers, Sriracha Ketchup
 - Short Rib with Horseradish
 - Crab Cake with Tartar Sauce, Housemade Potato Chips

 - * NEW YORK DELI** Corned Beef, Pastrami, Cole Slaw, Mini-Rye Bread, Sauerkraut, Mustard

 - * SOUTHERN LOVE** Beef Brisket, Pulled Pork, Corn Bread, Grilled Wings, BBQ Ribs, Potato Rolls

 - * MAC & CHEESE** Shells & Elbows, Talamore Cheese Sauce, Buffalo Cheese Sauce, "Wit Wiz" Cheese Sauce, Chopped Tomatoes, Crispy Bacon, Baby Shrimp, Popcorn Chicken, Chives, Mushrooms, Sundried Tomatoes
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- SOUTH OF THE BORDER BAR** *Build Your Own Soft Tacos, Nachos & Burritos.* Spicy Beef & Chicken, Black Beans, Shredded Lettuce, Diced Tomatoes, Tomatilla Salsa, Guacamole, Pepper Jack Cheese, Sour Cream, Fresh Cilantro & Jalapenos

 - TASTE OF PHILLY** Chicken and Beef Cheesesteak, Crab Seasoned Fries, Philly Soft Pretzels, Brown Mustard, Cheese Whiz

 - WHIPPED POTATO BAR** *Creamy Whipped Potatoes served in a Martini Glass with a Selection of Condiments*
Maple Bacon, Sautéed Mushrooms, Steamed Broccoli, Cabot Cheddar Cheese, Imported Gorgonzola, Roasted Garlic, Horseradish, Roasted Peppers, Fresh Herbs, Caramelized Onions, Chive Sour Cream, Butter

 - FOOD TRUCK**
choose 3 Traditional Hotdog Cart • Grilled Beef or Chicken Cheesesteaks • Roasted Pork with Long Hots
BBQ Pulled Pork Sandwich • Hand Rolled Assorted Stromboli • Meatball Sandwiches • Sausage, Peppers & Onions

 - SMOKED FISH STATION** Sliced Smoked Salmon & Whitefish Salad • Poached Whole Salmon with Cold Dill Sauce
Mini Bagels, Chopped Onions, Whole Capers, Sliced Egg, Sliced Tomato, Cucumbers, Red Onions & Cream Cheese

 - TAILGATE STATION**
choose 3 Buffalo Wings • Jim Beam Fried Shrimp • Brats in Beer & Sauerkraut • Meatball Parmesan Sandwich
Roast Beef & Cheddar served on an Onion Roll • BBQ Ribs • Steamed Mussels

 - FLATBREAD STATION**
choose 1
 - Margherita, Fresh Mozzarella, Basil, San Marzano, EVOO
 - Short Rib, Carmelized Onions, Boursin Cheese, Bacon, Shaved Parmesan
 - Wild Mushroom, Gruyere Fondue, Wild Mushrooms, Truffle
 - Grilled Shrimp, Roasted Artichokes, Feta, Kalamata Olives, Garlic
 - Pistachio, Rosemary, Fontina, Prosciutto, Red Onion
 - Italian Sausage, Long Hot Pesto, Mozzarella, Roasted Red Pepper

 - TATER TOTS** Tater Tots with Buffalo Sauce, Bacon, Cheese Whiz, Shredded Cheddar, Guacamole, Sriracha, Salsa, Sour Cream

 - WING STATION** Classic Buffalo • Honey BBQ • Teriyaki • General Tso Chicken • Blue Cheese Dip, BBQ Sauce & Ranch

 - SEAFOOD STATION** PEI Mussels in Garlic Butter • Littleneck Clams with Garlic Butter

 - SAUSAGE STATION** Wild Boar Sausage & Caramelized Shallots • Whisky-Fennel Sausage • Cheddar-Bacon Brat
Kielbasi • Whole Grain Mustard

 - SOUTHWEST**
choose 1 *Chicken Fajitas • Beef Fajitas • Fish Tacos* Includes: Grilled Red & Green Bell peppers, Sautéed Onions, Diced Tomatoes, Jalapenos, Cheddar & Monterey Jack Cheeses, Salsa, Guacamole, Sour Cream & Flour Tortillas

Cocktail Hour...and a half

BUTLERED HOMEMADE HORS D'OEUVRES › *Select a Total of Seven*

CHILLED

Maryland Crab Salad on a Chip

Tuna Tartar, Cilantro, Citrus Creme Fraiche, Crostini

Traditional Tomato Bruschetta

Asparagus and Goat Cheese Crostini

*Marinated Bocconcini Mozzarella

Grilled Salmon Bruschetta, Cilantro Cream

Grilled Filet and Horseradish Cream Crostini

*Chilled Tomato Gazpacho Shot

*Truffled Deviled Eggs

*Chilled Marinated Shrimp with Avocado & Prosciutto

Salmon Tartar with Radish & Pickled Cauliflower

*Chilled Jumbo Shrimp Cocktail with Cocktail Sauce

Deconstructed Beef Tartar with Olive Oil Powder

*Steak Tartar Spoons, Chopped Egg and Onion

HOT

Philly Cheese Steak Tarts

Assorted Flatbreads

Sesame Fried Chicken with Ginger Remoulade

Vegetarian Egg Roll, Ponzu Sauce

BBQ Pulled Pork on Mini Bisquit

Crispy Mac and Cheese, Chive Sour Cream

*Grilled Filet and Asparagus Scoops

Grilled Chicken Satay

Tempura Asparagus Fries, Wasabi Mayo

Shrimp Casino

Crab & Shitake Mushroom Galette on Crostini, Wasabi Mayo

Filet Basil Grilled Cheese with Tomato Soup

Classic Spanikopita with Spinach and Feta

Chicken and Fontina Bites

Prosciutto Risotto Ball, Herbed Remoulade

Grilled Sirloin Satay with Teriyaki Glaze

*Roasted Butternut Squash Soup (*Winter Only*)

Mini Crab Cakes with Tartar

Kobe Beef Slider, Caramelized Onions, and Havarti

Sesame Crusted Salmon Skewer

Porcini Dusted Lollipop Lamb Chops, Aged Balsamic

*Applewood Wrapped Scallops, Apricot & Black Pepper Chutney

Panko Crusted Jumbo Shrimp, Ginger-Soy Glaze

Crispy Duck Spring Roll, Orange-Ginger Sauce

*Bacon Wrapped Shrimp

Duck Spring Roll

Fried Calamari

Pasta Chip with Crab Salad

Lobster Cake

Truffle Mac & Cheese

Grilled Salmon with Lemon Mascarpone

Hebrew National Pigs in a Blanket

Taleggio & Speck Grilled Cheese

Coconut Shrimp



Dinner

SALAD **choose 1**

Seasonal Chopped Vegetable Salad, Sherry Vinaigrette
Classic Wedge, Crumbled Bacon, Creamy Blue Cheese
Baby Arugula, Candied Walnuts, Sun-dried Cherries, Sherry Vinaigrette

ENTRÉES **choose up to 3**

Beef, Chicken & Veal

Veal Saltimbocca, *Prosciutto, Fontina, Roasted Peppers*
Filet Oscar, Jumbo Lump Crab, *Lobster Mashed Potatoes, Asparagus, Sauce Béarnaise*
Braised Short Ribs, *Chive Whipped Potato, Asparagus*
Parmesan Crusted Veal Chop, *Prosciutto Wrapped Asparagus, Peppers*
Airline Breast of Chicken, *Chive Potato, Baby Vegetables*
New York Strip, *Lobster Mashed Potatoes, Roasted Cipollini Onions*

Seafood

Roasted Lobster Stuffed with Crab, *Baby Vegetables*
Jumbo Lump Maryland Crab Cakes, *White & Wild Rice, Baby Vegetables, Caper Remoulade*
Market White Fish, *Black Lentils, Asparagus, Champagne Butter*
Branzino Stuffed with Crab and Asparagus, *Champagne Butter*
Seared Scallops With Pumpkin Orzo, *Sage Butter*
Miso Black Cod, *Wasabi Mashed Potato, Wok Flashed Vegetables*

Duet

Petite Filet & Talamore Crab Cake, *Lobster Mashed Potatoes, Asparagus, Sauce Béarnaise*
Airline Breast of Chicken & Talamore Crab Cake, *Truffled Potato, Baby Vegetables*
Chicken Breast with Crab Stuffed Shrimp, *Chive Whipped Potato, Asparagus*
Petite Filet & Seabass, *Chive Whipped Potato, Asparagus, Peppercorn Sauces*



Wedding Cake, Dessert and Coffee

Hand-crafted Wedding Cake Sliced & Served on Raspberry Coulis

Freshly brewed Columbian Coffee, Decaffeinated Coffee & Tea

Choice of 2 Dessert Bars from below:

MINI VIENNESE TABLE Miniature Cannolis, Miniature Eclairs, Miniature Cream Puff, Assorted Petite Fours, Seasonal Miniature Macaroons, Lemon Bars, Miniature Cupcakes, Dublin Chocolate Bites

SMORES BAR Graham Crackers, Marshmallows, Chocolate Bars

WAFFLE BAR *Homemade Belgium Waffles with Assorted Toppings*
Powdered Sugar, Whipped Cream, Chopped Pralines, Fresh Berries, Caramel Sauce, Fudge Sauce, Nestle Toll House Morsels, Nutella

GELATO BAR A Selection Of Five Different Types Of Gelato served with an array of Candies, Fresh Fruits, Warm Chocolate and Caramel

ICE CREAM BAR *Hand-dipped Vanilla & Chocolate Ice Cream with Assorted Toppings*
Caramel, Cherries, Chocolate Sprinkles, Chocolate Syrup, Gummy Bears, M&M's, Oreo Crunchies, Rainbow Sprinkles, Reese's Peanut Butter Cups, Strawberry Sauce, Whipped Cream

MINI DONUT STATION Cinnamon & Sugar, Apple Cider Sugar or Salted Carmel Sugar all in a nice bag for your guests to take home at the end of the evening

END YOUR EVENING ON A WARM NOTE

INTERNATIONAL COFFEE BAR STATION Fresh Brewed Coffee, Cappuccino & Espresso served with Whipped Cream, Chocolate Shavings, Cinnamon Sticks & Raw Sugar
open for 1.5 hours Bailey's Irish Cream, Kahlua, Amaretto, Godiva, Grand Marnier, Sambuca

UPGRADES INCLUDED WITH PACKAGE

- Gold or Silver Charger Place Settings
- Ivory Pintuck Overlays
- White Glove Service
- Up-lighting for Reception Area
- Sculptured Ice Luge
- 5.5-hour Top Shelf Brand Open Bar



THE MASTERPIECE WEDDING PACKAGE IS ONLY AVAILABLE IN THE CONSERVATORY BALLROOM



Afrik Armando



Contact Us

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