



2023

2024

Conservatory Mitzvah Package

• YOUR FORMAL MITZVAH 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 for Adults
- Celebration Cake
- Donut Wall

Open Bar

- 5 Hour Premium Brand Open Bar

Special Services

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

The Conservatory Ballroom and the Monet Garden Room are the Perfect Venue for 100 – 325 Guests

COCKTAIL Hour

Butlered HORS D'OEUVRES

OUR CHEF SELECTION OF 12 HORS D'OEUVRES

INCLUDED WITH YOUR FORMAL MITZVAH

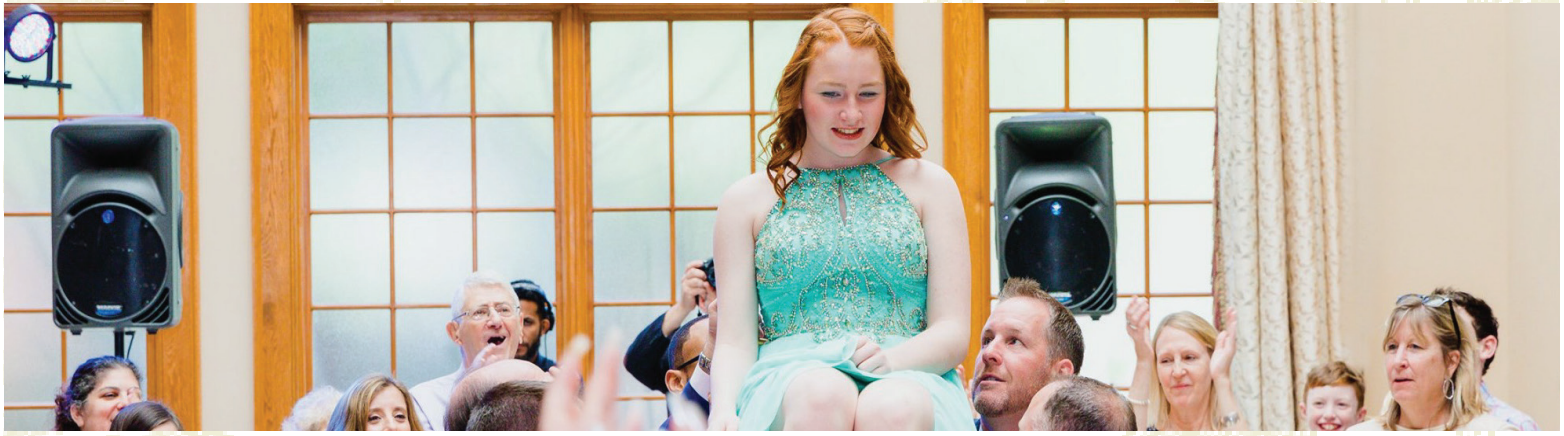
• BUTLERED HORS D'OEUVRES •

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

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*



COCKTAIL Hour

Stations

• 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

• DISPLAY STATIONS •

PASTA

- Shrimp Alfredo, with homemade Alfredo Sauce and Sautéed Shrimp*
- Rigatoni, Italian Sausage, Peppers Onion, Marinara*
- Tortellini, Spinich, Asiago, Wild Mushroom Cream*

ASIAN STIRFRY

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 ADULT UPGRADES

All Masterpiece Items are Priced 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 \$175 Per Chef •



Dinner Selection

INCLUDED WITH YOUR FORMAL MITZVAH

• 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 Mitzvah 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 Glace*

BRAISED SHORT RIBS, *Chive Whipped Potato, Asparagus*

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

PARMESAN CRUSTED VEAL CHOP *with Roasted Lemon Garlic Sauce*

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

• 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*

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*

• DUETS •

ROASTED LOBSTER STUFFED *with Crab, Baby Vegetables*
PETITE FILET & SEA BASS, *Peppercorn Sauce*
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*
SURF AND TURF, *Grilled Filet, Maryland Crab Cake, Mustard Sauce*
FILET OSCAR, *Seared Filet, Maryland Jumbo Lump Crab Meat, Sauce Béarnaise*

YOUNG ADULT BUFFET

4 HOUR PACKAGE

• HORS D'OEUVRES •

All Included

Mac and Cheese Bites • Philly Cheese Steak Tarts • Hebrew National Pigs in a Blanket • Tomato and Mozzarella Crostini, Assorted Flatbreads • Chicken and Fontina Bites

• SALAD •

Select One

Classic Caesar Salad with Sourdough Croutons or Baby Arugula with Candied Walnuts, Sun-dried Cherries, Sherry Vinaigrette

• ENTRÉES •

Select Three

Chicken Fingers with BBQ Sauce & Honey Mustard • Penne Pasta, Marinara Sauce • Cheese & Pepperoni Pizza • Hamburger & Cheeseburger Sliders • Chicken & Beef Cheesesteaks • Cheese Tortellini, Grilled Chicken, Parmesan Cream Sauce

• SIDES •

Select Two

French Fries • Mozzarella Sticks • Tater Tots • Mac & Cheese

• DESSERTS •

Ice Cream Sundae Bar • Special Occasion Cake • Beverage Bar



Full Premium

BRAND OPEN BAR

INCLUDED WITH YOUR FORMAL MITZVAH

• PREMIUM LIQUOR •

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

VODKA - *Tito's, Lvov, Boardroom*

SPECIALTY - *Amaretto, Apple Pucker, Bailey's Irish Cream, Kahlua, Peach Schnapps, Southern Comfort, Triple Sec, Midori*

RUM - *Cruzan Silver, Captain Morgan Spiced, Malibu*

SCOTCH - *Dewars, Stamford, Johnnie Walker Red*

WHISKEY - *Jack Daniels, Seagrams 7, Seagrams VO, Canadian Club*

BOURBON - *Jim Beam, Old Grand Dad*

TEQUILA - *Corazon*

GIN - *Brookers, Western Son Craft and Gordon*

FEATURED BEER - *Miller Lite, Talamore Lager, Stella Artois, Featured Craft Draft*

WINE - *Cabernet Sauvignon, Malbec, Chardonnay, Pinot Grigio, Riesling, Champagne*

• SIGNATURE DRINK •

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

MASTERPIECE ADULT UPGRADES

Upgrade Your Bar Package with These Premium Liquors for Additional Fee Per Person

VODKA - *Stateside, Ketel One*

SPECIALTY - *Amaretto di Saronno, Sambuca*

BOURBON - *Bulleit*

GIN - *Hendrick's*

• SIGNATURE DRINK •

Each Specialty Bar Comes with Ice Carving

MARGARITA BAR - Up to 3 Flavors - Classic Lime, Raspberry, Mango, Peach

MANHATTAN BAR - Jim Bean, Jack Daniels, Old Grand Dad Talamore Knob Creek,

BELLINI BAR - Up to 3 Flavors - Peach, Raspberry, Strawberry, Blueberry, Mango

MARTINI BAR - Ketel One, Stateside Vodka, Hendrick's Gin,

Served with all Traditional Garnishes

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

Celebration Cake

DESSERT, COFFEE & LATE NIGHT

INCLUDED WITH YOUR FORMAL MITZVAH

- CELEBRATION CAKE •

Hand-Crafted Cake, Sliced

- DONUT WALL •

A Fun Alternative to Typical 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 wit 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



Contact Us

TALAMORE COUNTRY CLUB

723 Talamore Drive
Ambler, PA 19002

215.641.1300

www.TalamoreWeddings.com

www.facebook.com/TalamoreCountryClub

EVENT SPECIALISTS

Ross Wilner

215-641-1300 x125

rwilner@talamorefamily.com

Mark McCool

215.641.1300 x108

mark.mccool@talamorefamily.com

Karen Koch

215.641.1300 x126

kkoch@talamorefamily.com



All Fridays, Sundays and Saturday afternoons - \$5 discount per person
 \$7 Off Peak Discount Per Person - Events taking place in July; August, November & December.
 \$15 Winter Discount Per Person - Events taking place in January, February or March.

- Pricing Subject to 6% Sales Tax and 20% Service Charge •

Security: Talamore requires security for Events with guests under the age of 21. Typically (1) security guard is required for every (30) guests under age 21. Talamore will retain the security service and the fee for the service will be the responsibility of the client.