



Rustic elegance at an affordable price...



Let our expertise bring your ideas to life...

Yardley Country Club has been a premier caterer in the Yardley, Bucks County area as well as, the surrounding New Jersey, Philadelphia & Montgomery Counties, for many decades. Offering superior service, fabulous cuisine, and professional detail oriented event planning in a picturesque setting. Yardley Country Club is committed to providing you with superior service and dedication to fulfill your expectations.

Conveniently located just minutes from Interstate 95 servicing the New York Corridor down through Delaware County. Our diversified clientele has given us the ability to fulfill events with all types of cuisine and creativity.

The size of your group need not be a factor. We can accommodate seating from a minimum of 50 guests up to a combined 225 in our rustic country club banquet location. Yardley Country Club offers an ideal venue for the simplest to the most elegant affairs; where consideration for our clients' finances come first. Our packages are both affordable and tailored to fit your needs in order to make your event memorable.

Our talented banquet manager works closely with you, customizing your details to ensure your reception is unforgettable.

We are confident that you'll find our personalized service sets us apart from other event venues. Please feel free to contact our banquet manager, Amy Reeves, directly for a private tour and information gathering session at our rustic country club location. Amy can be reached at banquets@yardleycc.com or call 215-493-4531 ext. 111



The Yardley Country Club Rustic Reception Buffet



- Dedicated Event Manager to Guide you Step by Step
 - An Experienced Maître D' to host your event
 - Attentive Black Tie Staff
 - Outdoor Ceremony and Cocktail Hour (optional)
 - Floor length Tablecloths
 - Choice of Napkin Color
 - Chair Covers and Sash
 - Customized Creative Menu Options
 - Bakery Select Custom Wedding Cake
 - Champagne Garnished with Fresh Strawberry Upon Arrival
 - Beautifully Landscaped Grounds for Photographs
 - Foursome of Golf (optional)
 - An Elegantly Displayed Five Hour Reception
 - A Five Hour Top Shelf Open Bar
 - A Cocktail Hour Awaiting the Bride & Groom's Arrival
 - Elegantly Displayed Hot & Cold Hors d'oeuvres
 - Crudit  & Fruit Display
 - Seasonal Insalata
 - Hot Pasta Station with Choice of Sauces (2)
 - Chef's Hand Carved Select La Carne
 - Choice of Three Entr es from our Extensive Menu
 - Chef's Choice of Vegetable and Starch
 - Freshly baked Dinner Rolls with Sweet Butter Rosettes
 - Elaborate Dessert Display
 - International Coffee Station

\$89.95 inclusive of tax & service charge



Yardley Country Club's Additional Enhancements



Martini Bar

Wedding Cake Martini

Tuxedo Martini

Chocolate Martini

\$8.00 per person

Chesapeake Bay Raw Bar

Clams and Oysters on the Half Shell, Chilled Cocktail Shrimp & Iced Crab Claws, Lemon Pepper Vinaigrette and Traditional Cocktail Sauce, Tabasco

(Based on 6 pieces per person)

Market Value

Intermezzo

Flavors: Lemon, Raspberry or Mango

\$3.75 per person

Chocolate Covered Strawberries

Chocolate Covered Strawberries Served with each Slice of Wedding Cake

\$2.50 per person



Chocolate Fountain

(minimum of 50 Guests)

Choice of : White Chocolate, Milk Chocolate, Dark Chocolate, Caramel,
Praline or Peanut Butter with Attendant

Chocolate Fountain Standard Dipping Items: Marshmallows, Pretzels, Shortbread
Cookies, Graham Crackers, Oreo Cookies, Rice Krispie Treats

\$10.00 per person

Chocolate Fountain Deluxe Dipping Items: Strawberries, Cheesecake Bites, Biscotti,
Cream Puffs, Brownies, Pineapple, Marshmallows, Pretzels, Rice Krispie Treats

\$15.00 per person

Cheesecake Madness

Display of Cheesecakes: NY Style Cheesecake, Rocky Road Cheesecake, Raspberry
Crumb Cheesecake, Peanut Butter Cheesecake, Caramel Apple Cheesecake
and Pecan Caramel Cheesecake

\$10.00 per person

Cupcake Chaos

Array of cupcakes to include: Red Velvet, Triple Chocolate, Raspberry Cream, Vanilla
Confetti, Lemon Cloud and Chocolate Cookie

\$8.00 per person

Midnight Snack

Coffee in To Go Cups with Assorted Cookies

\$6.00 per person

Ice Carvings

Starting Price \$450.00

20% Service Charge and 6% Sales Tax additional on all enhancement options.



Deposits & Service Information

Optional Rehearsal (1 hour ceremony practice) Tues. or Thur. Only \$250.00

Ceremony Site Fee: \$500.00

Vallet Parking: \$500 (minimum)

(tent, chairs, arch, florals, officiant are financial responsibilities of the customer)

Wedding Deposits are \$2,000.00

Any additional options are subject to Sales tax of 6% & Service Charge of 20%

All Deposits are Non Refundable

Final Guest count and menu selection is due 15 days prior to your event. Balance must be paid in full

We would be happy to create or customize a menu to suit any cultural, religious or dietary needs. Please speak to a representative to assist you in your event and menu planning.

Adult minimum must be reached or paid before any children are discounted. Children between the ages of 4 through 12 are half price and children ages 3 and under are free.





The Yardley Elegant Buffet

\$89.95 per person Tax Included

Your Five Hour Reception Shall Include:

House Select Open Bar

The Elegant Menu

“Cocktail Hour”

(as your guests await the arrival of the bride and groom)

Butlered Hot & Cold Hors d'oeuvres

Antipasto Skewer

Spinach Turnovers

Breaded Buffalo Mozzarella with Marinara

SpiCy Beef Pockets

Grilled Bruschetta on Toasted Crostini

Hawaiian Style Chicken Kabobs

Cocktail Franks in Puff Pastry with Honey Mustard

Potato Puffs

Miniature Italian Meatballs with Marinara

Assorted Miniature Quiche

Beef & Mushroom Crowns

Fresh Sea Scallops Wrapped in Bacon

Molasses Glazed Shrimp Skewers

Spring Rolls with Oriental Duck Sauce



Cruditè Station

Beautiful display of fresh vegetables, imported and domestic cheeses, assorted seasonal fruit, cucumber & tomato salad, and tomato & mozzarella. Served along with an assortment of dips, crackers, and breads.

Seasonal Salad Display

Crisp lettuce, ripe tomatoes, cucumbers, carrots, red cabbage, topped with croutons.
Assorted dressings.

Traditional Caesar Romaine Salad, tossed with croutons and parmigiana

Field Greens tossed with gorgonzola cheese, strawberries, walnuts, red onion, sweet balsamic dressing

Pasta Station

Penne or Bowtie Pasta in your choice of sauce

Marinara / Vodka / Bolognese / Alfredo

Carving Station

(choice of one)

Roast Loin of Pork dressed with a spiced apple chutney

Roasted Turkey with cranberry compote

Hawaiian Style Baked Ham

Ship Roast of Beef with a savory beef brown gravy

Atlantic Salmon Baked on an Alder Wood Plank (+\$5.00)

Pepper Crusted Prime Club Cut Sirloin w/ horseradish cream (+\$5.00)

Filet Mignon (+6.00)

Freshly Baked Dinner Rolls served w/ sweet butter



Amido & Vegetales

(choice of two)

Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Cauliflower in a butter sauce

Broccoli in a butter sauce

Garden Mixed Vegetables

Grilled Asparagus

Glazed Baby Carrots

Entrées

(choice of three)

Manzo

Marinated Pepper Steak served over white rice

Oven Roasted Sirloin in a wild mushroom & burgundy wine sauce

Marinated Flank Steak in bourguignon sauce with mushrooms & shallots

Braised Beef Tips with mushrooms

Slow Roasted Prime Rib in au jus (+\$5.00)

Pollo

Grilled Chicken with Lemon and Fresh Herbs w/ roasted veggies

Chicken Parmesan

Roasted Rosemary Chicken

Chicken Sorrento (grilled, prosciutto, mozzarella, white wine sauce)

Chicken Pomodoro (crispy breaded, prosciutto, roma tomatoes, provolone, tomato cream)

Chicken Florentine (spinach & fontina stuffed chicken breast)

Chicken Saltimbocca (spinach, roasted peppers, prosciutto)



Chicken Bruschetta (tomato-basil concasse', mozzarella & provolone, balsamic port wine demi-glace)

Chicken Francaise (egg washed and sauteed, lemon butter & white wine sauce)

Chicken with Wild Mushrooms (shiitake, portobello, and crimini, finished with a demi-glace)

Chicken Marsala in a demi-glace with portabella mushrooms

Pasta

Fettucine Alfredo (white cream sauce, parmigiano)

Stuffed Shells in a delicate red sauce

Pasta Primavera (white cream sauce, fresh vegetables)

Penne Alla Rosa (blush cream sauce)

Butternut Squash Tortelloni (butternut squash and ricotta filled pasta, parmesan cream)

Eggplant Rollatini

Frutti Di Mare

Stuffed Flounder (lump crab, lemon and white wine butter sauce)

Broiled Flounder (lemon butter caper sauce)

Broiled Fillet of Salmon (fire roasted red pepper sauce)

Baked Atlantic Salmon

Atlantic Salmon (venetian style sweet glaze)

Shrimp Scampi

Penne Rigati w/ Lump Crabmeat in a Cream Sauce

Dolce

Elaborate dessert display of assorted cakes, pastries, petit fours, cookies, brownies.

Assorted Pudding

Caffe' & Tea

Freshly Brewed International Coffee, Decaf, and English Tea