

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 yardleycaterers@gmail.com or call 215-493-4531 ext. 111

The Yardley Country Club Rustic Reception Buffet



- Dedicated Event Coordinator 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
 - Beautifully Landscaped Grounds for Photographs
 - An Elegantly Displayed Five Hour Reception
 - A Five Hour Open Bar
- A Cocktail Hour Awaiting the Bride & Groom's Arrival
 - Elegantly Displayed Hot & Cold Hors d'oeuvres
 - Crudité & Fruit Display
 - Seasonal Insalata
 - Hot Pasta Station with Choice of Sauces (2)
 - Chef's Hand Carved Select La Carne
 - Choice of Three Entrées from our Extensive Menu
 - Choice of Vegetable and Starch
- Freshly baked Dinner Rolls with Sweet Butter
 - Elaborate Dessert Display
 - Beverage Station

\$99.95 inclusive of tax & service charge

Yardley Country Club's Additional Enhancements



Martini Bar

Wedding Cake Martini

Tuxedo Martini

Chocolate Martini

\$10.00 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

\$4.75 per person

Chocolate Covered Strawberries

Chocolate Covered Strawberries Served with each Slice of Wedding Cake

\$6.50 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 \$125.00

Ceremony Site Fee: \$500.00

(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**

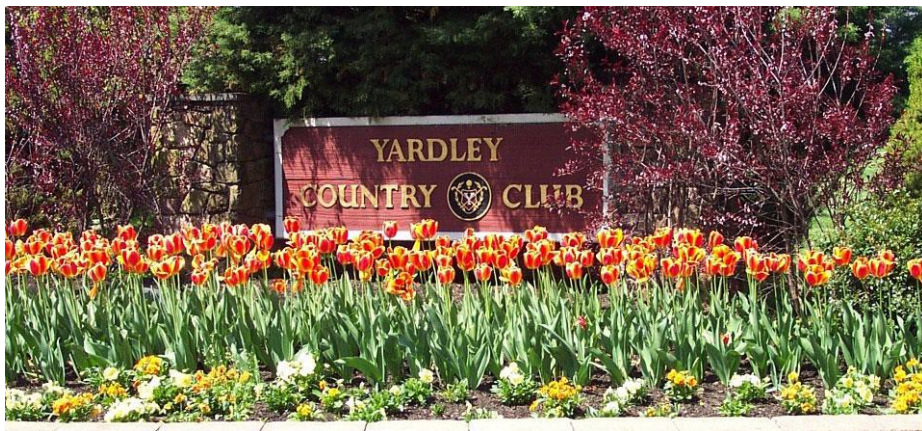
Deposits are Non Refundable

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

\$99.95 per person Tax Included

Your Five Hour Reception Shall Include:

An Elegant Table Display of Cloth Linen, Your Choice of Color Napkins, Chair Covers with Bows, Champagne Toast, Maître D' Service, China, Silver, Stemware, Centerpieces, Skirted Gift Table, Choice of Multi-Tiered Wedding Cake and a Delectable Sweet Table

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

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

Crudité' Station

Beautiful display of fresh vegetables, imported and domestic cheeses, assorted seasonal fruit.
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 Salad, romaine tossed with croutons and parmigiana

Field Greens tossed with gorgonzola cheese, strawberries, walnuts, red onion, crisp apples, in a
sweet balsamic dressing

Pasta Station

Penne and Bowtie Pasta in your choice of sauce

Marinara / Vodka / Bolognese / Alfredo

Carving Station

(choice of one)

Roast Loin of Pork

Roasted Turkey Breast

Glazed Baked Ham

Ship Roast of Beef

Pepper Crusted Prime Rib (+\$5.00)

Filet Mignon (+8.00)

Freshly Baked Dinner Rolls served with sweet butter

Amido & Vegetales

(choice of two)

Roasted Red Bliss Potatoes

Traditional mashed potatoe

Garlic mashed potaoe

Rice Pilaf

Cauliflower in a butter sauce

Green Beans Almondine

Broccoli in a butter sauce

Garden Mixed Vegetables

Glazed Baby Carrots

Entrees

(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 (mushrooms & shallots)

Braised Beef Tips
with mushrooms

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

Carved Filet Mignon (+\$8.00 Per Person)

Pollo

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
(sautéed, lemon butter & white wine sauce)

Chicken with Wild Mushrooms
(Shiitake, Portobello, and Cremini, finished with a demi- glace)
Chicken Marsala in a rich demi-glace with portabella mushrooms

Pasta

Fettucine Alfredo (white cream sauce, parmesan) Stuffed

Shells in a delicate red sauce

Pasta Primavera (white cream sauce, fresh vegetables)

Penne Ala Rosa (blush cream sauce)

Butternut Squash Tortellini (butternut squash and ricotta filled pasta, parmesan crema) Eggplant

Rollatini

Frutti Di Mare

Stuffed Flounder (lump crab, Lemon and white wine 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 Rigate w/ Lump Crabmeat in a Cream Sauce

Crab Imperial Stuffed Flounder

Maryland Style Crab Cakes

Dolce

Deluxe Dessert Station

Cafe' & Tea

Coffee, Decaf, and English Tea