



# *Wedding Package*



NVCC - 2022

# Wedding Reception

## YOUR WEDDING RECEPTION WILL INCLUDE:

Five Hours of Premium Open Bar Service  
Cocktail Hour with Unlimited Hors d'Oeuvres  
Champagne Toast  
White Glove Service  
Personal Bridal Server  
Delicious Three-Course Dinner  
Coffee & Tea Service  
Elegantly Decorated Multi-Tiered Wedding Cake  
Stylish Black or Ivory Table Linens  
Fresh Floral Centerpieces  
Fashionable Chiavari Chairs  
Sweetheart or Traditional Head Table  
Flavorful Signature Drink  
Private Outdoor Patio Overlooking Our Golf Course  
Use of Golf Course for Pictures  
Private Bridal Suite

WE WILL BE HAPPY TO CUSTOMIZE A MENU TO SUIT YOUR NEEDS

*Service Fee & Sales Tax Included!*



# Premium Bar

## OUR PREMIUM BAR INCLUDES:

Tito's Vodka	Scotch
Stolichnaya Vodka	Johnnie Walker Red
Svedka Vodka	Jack Daniel's
Svedka Flavored Vodka: <i>Cherry/Citron/Clementine/Peach/Vanilla</i>	Jim Beam Bourbon
VO Canadian Whiskey	Captain Morgan Rum
Seagram's 7 Whiskey	Bacardi Silver
Irish Whiskey	Flavored Rum: <i>Coconut/Mango/Myer's Dark</i>
Tanqueray Gin	Jose Cuervo Gold
Jacquin's Gin	Jose Cuervo Silver
Dewar's White Label	

LIQUEURS: Irish Cream / Sambuca / Hazelnut / Amaretto / Peach Schnapps / Coffee / Apple Pucker / Melon / Southern Comfort

BEERS: Yuengling Lager / Miller Lite / Yards (*ON DRAFT*)

WINE: Cabernet Sauvignon / Merlot / Chardonnay / White Zinfandel / Pinot Grigio

*We also Include a Signature Drink to be Served at the Bar!*



### *Wedding Cake Martini*

*"A Sweet & Fruity Slice of Wedding Cake"*

Vanilla Vodka  
Pineapple Juice  
Sweet & Sour  
Rimmed with Sugar

*If Selected, NVCC Will Provide a Drink Frame for the Bar!*

Feel Free to Create Your Own Signature Instead!  
As long as the ingredients are included on our Premium Bar  
You Would Provide Your Own Creative Drink Frame.

# Cocktail Hour

## COCKTAIL HOUR

### THE FARMER'S TABLE

#### **Hand-Selected Variety of Fresh Vegetables**

Including Broccoli Florets, Crunchy Bell Peppers, Celery, Baby Carrots, Crispy Cucumbers & Sweet Grape Tomatoes, accompanied by our Chef's Favorite Dips

#### **Artistic Display of Imported & Domestic Cheeses**

Accompanied by Fresh Fruit, Marinated Gourmet Olives, Mozzarella in Olive Oil, Garlic & Fresh Basil

#### **Homemade Seasonal Hummus Display**

Featuring 3 Varieties: Roasted Garlic & Red Pepper, Spicy Chipotle, Pumpkin, Roasted Cauliflower, Zesty Citrus, Edamame, & Roasted Tomato

*Served with Olive Bread, Herbed Flatbread & Fresh Pita Triangles*

### PASTA BAR

#### **Your Guests will Enjoy an Elegant Display of Pasta in the Following Sauces:**

- \* Vodka Cream Sauce topped with Fresh Basil
- \* Wild Mushroom Cream Sauce with Portobello Wedges
- \* Lobster Sauce topped with sautéed Garlic Shrimp

*Accompanied With: Aged Italian Grated Cheese, Crushed Red Pepper & Cracked Black Pepper*

### BUTLERED HORS D'OEUVRES

- \* Slow-Roasted Short Rib & Caramelized Onion Flatbread
- \* Ahi Tuna Tartar with Wasabi Aioli on a Potato Gaufrette
- \* Demitasse of Tomato & Basil Soup with Mini Grilled Cheese
- \* Scallops Wrapped in Bacon
- \* Crispy Sesame Chicken
- \* Homemade Bruschetta on Garlic Crostini
- \* Smoked Salmon with Chive Crème Fraiche served on a Pita Crisp
- \* Chicago Style Beef Franks en Croute
- \* Fried Bocconcini in Salsa Cruda
- \* Fantail Fried Shrimp
- \* Chicken Potsticker with Citrus Soy Dip

*Each Item is Served with Appropriate Condiments & Dipping Sauces*

# Served Menu

## FIRST COURSE

*(Please Select ONE of the Following)*

### NORTHAMPTON SIGNATURE

Baby Field Greens, Mandarin Oranges, Sun-Dried Tomatoes, Feta & Sesame Vinaigrette

### COLORFUL GARDEN

Baby Greens, Julienned Carrots, Diced Cucumber, Grape Tomatoes & Balsamic Vinaigrette

### MIXED FIELD GREENS

Seasonal Greens, Baby Spinach, Red Leaf Lettuce, Dried Cranberries\*, Candied Walnuts, Carrots, Blue Cheese Crumbles & Raspberry Vinaigrette  
\*Dried Cranberries can be substituted with Tri-Colored Beets

### TRADITIONAL CAESAR

Romaine Lettuce, Grated Parmesan, Croutons & Caesar Dressing

### STRAWBERRY FIELDS

Baby Spinach, Seasonal Field Greens, Sliced Strawberries, Toasted Almonds, Feta & White Balsamic Vinaigrette

*... Or ...*

### CHEF'S HOUSE-MADE SOUPS

Chicken Corn Chowder  
Italian Wedding Soup  
Butternut Squash Soup  
Chester County Mushroom Bisque  
Northampton New England Chowder  
Pumpkin-Jalapeño Bisque

*Served with Fresh Baked Rolls & Butter Rosettes*

# Served Menu

## MAIN COURSE

(Please Select TWO, Plus ONE Vegetarian)

CHICKEN BRUSCHETTA	Boneless Breast of Chicken with Tomato-Basil Concassé, Melted Mozzarella & Provolone & drizzled with Balsamic Reduction
CHICKEN FRANCAISE	Sautéed Boneless Breast of Chicken, served with Traditional Lemon Butter & White Wine Sauce
CHICKEN WITH WILD MUSHROOMS	Boneless Breast of Chicken topped with Shiitake, Portobello & Crimini Mushrooms, finished with a Demi-Glacé
APPLE WALNUT STUFFED CHICKEN	Boneless Breast of Chicken with Savory Bread Stuffing, Roasted Walnuts & Granny Smith Apples
CHICKEN TUSCANY	Boneless Breast of Chicken topped with Fire Roasted Red Peppers, Onions, Portobello Mushrooms & Sweet Italian Sausage, with the Chef's Homemade Marinara Sauce
CHICKEN ROULADE FLORENTINE	Boneless Breast of Chicken rolled with a blend of Five Cheeses & Spinach, & Sun-Dried Tomato Velouté Sauce
BRAISED SHORT RIB	Cabernet Braised served with Mashed Red Bliss Potatoes
SLOW-ROASTED PRIME RIB OF BEEF	Hand-Dipped in your choice of Au Jus or Shallot Port-Wine Demi Glacé served with Creamy Horseradish Sauce
FILET MIGNON AUX CHAMPIGNON	Atop Merlot Wine Demi-Glacé & garnished with Sautéed Mushrooms
HERB-INFUSED FILET MIGNON	Atop Bourbon Demi-Glacé & garnished with Crispy Vidalia Onions
BROILED FILET OF SALMON	Served with Fire Roasted Red Pepper Sauce
SESAME TERIYAKI SALMON	Glazed with Sweet & Tangy Teriyaki Sauce & topped with Black Sesame Seeds
FILET OF TILAPIA PICCATA	Sauteed & Served with Traditional Lemon Butter & Caper Sauce
GRILLED MAHI MAHI	Mango-Papaya Salsa topping with a Hint of Lime & Tequila

*Each Entrée is Served with Fresh Green Beans garnished with Julienned Red Peppers & Matchstick Carrots, paired with Herb Roasted Potatoes.*

*Seafood & Chicken Entrées may be accompanied with Long Grain Wild Rice or Vegetable Rice Pilaf.*

# Served Menu

## VEGETARIAN ENTRÉES

VEGETABLE NAPOLEON (V/VG)	Spinach Stuffed Portobello Mushroom, Stacked with a Tower of Steamed Vegetables, Mozzarella
VEGETABLE LASAGNA (V)	Blend of Vegetables, Cheese & Cream Sauce
EGGPLANT PARMESAN (V)	Lightly Breaded, Marinara, Blend of Mozzarella & Provolone Cheese
GRILLED VEGETABLE PLATTER (VG)	Arparagus, Carrot, Portobello Mushroom, Zucchini, Squah & Tomato
PASTA PRIMAVERA (V/VG)	Penne, Garden Vegetables & Homemade Tomato or Alfredo Sauce

## DUET PAIRING *(Please Select ONE Duet, Plus ONE Vegetarian)*

### CHICKEN ENTREE

Served with ONE of the Following:

JUMBO SHRIMP - Accented with Shallots, Garlic, Scallions, Tomatoes & White Wine

FILLET OF SALMON - Complemented with Lemon Butter Dill Beurre Blanc

JUMBO LUMP CRAB - Paired with Steamed Arparagus Spears & topped with Hollandaise

### FILET MIGNON WITH MERLOT DEMI-GLACE

Served with ONE of the Following:

JUMBO LUMP CRAB CAKE - With Roasted Red Pepper Sauce

TWO JUMBO CRAB STUFFED SHRIMP

SAVORY LOBSTER TAIL - with Drawn Butter (Market Price)

## DESSERT

### GOURMET WEDDING CAKE

*Complemented with...*

*Milk or White Chocolate Mousse in a Chocolate Shell*

### COFFEE & TEA SERVICE



# Station Menu

## FIRST COURSE

(Please Select ONE of the Following)

### NORTHAMPTON SIGNATURE

Baby Field Greens, Mandarin Oranges, Sun-Dried Tomatoes, Feta & Sesame Vinaigrette

### COLORFUL GARDEN

Baby Greens, Julienned Carrots, Diced Cucumber, Grape Tomatoes & Balsamic Vinaigrette

### MIXED FIELD GREENS

Seasonal Greens, Baby Spinach, Red Leaf Lettuce, Dried Cranberries\*, Candied Walnuts, Carrots, Blue Cheese Crumbles & Raspberry Vinaigrette  
\*Dried Cranberries can be substituted with Tri-Colored Beets

### TRADITIONAL CAESAR

Romaine Lettuce, Grated Parmesan, Croutons & Caesar Dressing

### STRAWBERRY FIELDS

Baby Spinach, Seasonal Field Greens, Sliced Strawberries, Toasted Almonds, Feta & White Balsamic Vinaigrette

... or ...

### CHEF'S HOUSE-MADE SOUPS

Chicken Corn Chowder  
Italian Wedding Soup  
Butternut Squash Soup  
Chester County Mushroom Bisque  
Northampton New England Chowder  
Pumpkin-Jalapeño Bisque

*Served with Fresh Baked Rolls & Butter Rosettes*

# Station Menu

## MAIN COURSE

### CHOICE OF TWO

- \* Braised Ribs with Spicy Apricot Sauce
- \* New York Strip Steak with Carmelized Glazed Onions
- \* Hand Carved Prime Rib of Beef served with Creamy Horseradish Sauce
- \* Turkey Breast served with Gravy, Cranberry Sauce, Herbed Bread Stuffing
- \* Grilled Chicken Bruschetta with Balsamic Reduction
- \* Chicken with Wild Mushroom
- \* Chicken Tuscany
- \* Grilled Mahi Mahi with Mango-Papaya Salsa with a Hint of Lime & Tequila
- \* Coconut Shrimp in a Red Chili Sauce
- \* Seared Jumbo Scallops with Champagne Butter Sauce
- \* Sesame Teriyaki Salmon topped with Black Sesame Seeds
- \* Broiled Filet of Salmon with Fire Roasted Red Pepper Sauce

### CHOOSE ONE STARCH & ONE VEGETABLE

Smashed Red Bliss Potatoes  
Fingerling Potatoes  
Herbed New Potatoes  
Vegetable Rice Pilaf  
Roasted Garlic Parmesan Potatoes

Grilled Asparagus  
Green Beans Almondine  
Balsamic Grilled Vegetables  
Garlic Roasted Medley of Vegetables  
Broccoli & Cauliflower Florets

## DESSERT

GOURMET WEDDING CAKE

GOURMET CAKE DISPLAY

*Accompanied by Slices of Your Wedding Cake*

COFFEE & TEA SERVICE



# Late Night Bites

## LATE NIGHT BITES

MAKE-YOUR-OWN  
PHILLY CHEESESTEAKS

*The Perfect End to a Fun Evening!*

Accompanied by Cheese Sauce, Sautéed Peppers & Onions  
\$6.00 Per Person

*\*Add Crab Fries with Melted White Cheddar Cheese*

*\$3.00 Per Person*

"ISN'T LOVE SWEET"  
CANDY STATION

*Candy Heaven!*

Let Your Guests Fill Their Candy Bags with All of Their Favorite Treats  
\$6.00 Per Person

"END OF THE NIGHT"  
PHILLY STATION

*Touch of Philly!*

Soft Pretzels, Bottled Water, & Tastykakes  
\$6.00 Per Person

"RUSTIC" MINIATURE PIE

*A Farewell Treat with Character & Style!*

Delicious Miniature Fruit Pies  
\$8.00 Per Person

# Early Treats

## EARLY TREATS

FRESH CARVED FRUIT &  
CHEESE DISPLAY

Seasonal Fresh Fruits and Imported & Domestic Cheeses

\$65.00 (Serves 5-10)   \$75.00 (Serves 10-15)   \$90.00 (Serves 15-20)

MEDITERRANEAN  
DISPLAY

Seasonal Fresh Vegetables, Homemade Hummus & Pita Triangles

\$60.00 (Serves 5-10)   \$70.00 (Serves 10-15)   \$80.00 (Serves 15-20)

SOFT PRETZEL BITES

Hot Soft Pretzel Bites with Melted Cheese & Mustard Dips

\$55.00 (Serves 5-10)   \$70.00 (Serves 10-15)   \$80.00 (Serves 15-20)

ASSORTED HOAGIE TRAY

Assorted Miniature Hoagies (*The Perfect Bite Every Time!*)

\$90.00 (Serves 5-10)   \$100.00 (Serves 10-15)   \$110.00 (Serves 15-20)

# Reception Upgrades

## RECEPTION UPGRADES

**SPECIALTY LINENS**

- \* Napkins in Your Choice of Color  
\$2.00 Per Napkin
- \* Chair Sashes in Your Choice of Color  
\$6.00 Per Linen
- \* 90 X 90 Colored Solid Overlay  
\$12.50 Per Linen
- \* 90 X 90 Colored Organza, Damask, Tuxedo, or Satin Overlay  
\$32.50 Per Linen
- \* Black or Ivory Patio Table Linen  
\$15.00 Per Linen

**UPLIGHTING** Colored Illumination! *Light Up Your Ballroom!*  
Northampton Ballroom - \$350.00  
Crystal Ballroom - \$450.00

**VOTIVE CANDLES** Cylinder Votive Candles  
\$1.00 Each

**PATIO & COCKTAIL TABLE FLOWERS** Cocktail Tables & Patio Tables  
\$6.00 Each (Custom Color - \$12.00 Each)

**PATIO LANTERNS** 10 Black Patio Lanterns with White Pillar Candles  
\$120.00

**PATIO HEATERS** \$250.00 (*Based on Availability*)

**COAT CHECK** \$1.00 Per Guest (*Required November through March*)

**PERSONALIZED SCROLLING MARQUEE** Complimentary

**ENVELOPE HOLDER** Complimentary

**TREE TRUNK OR SILVER CAKE STAND** Complimentary



# Enhancements

## COCKTAIL HOUR & DINNER STATIONS

### THE BACON BAR

#### *The Ultimate Bacon Bucket List!*

Thick Cut Bacon Slices Prepared Your Favorite Ways...  
Cherrywood Smoked, Jalapeno Honey Encrusted, Bacon Tempura with Sriracha Ranch Dipping Sauce, Chocolate Covered, Red Skin Potato Bites with Bacon & Cheddar Cheese  
\$9.00 Per Person

### ULTIMATE MAC & CHEESE STATION

#### *A New Twist on an Old Favorite!*

Corkscrew Pasta with Your Choice of TWO Gourmet Cheese Blends  
Four Cheese: Cheddar, Muenster, Gruyere & Pecorino  
Bacon: Cheddar & Thick Cherrywood Smoked Bacon  
Buffalo Chicken: Cheddar, American, Chicken Pieces & Buffalo Sauce  
Neapolitan: Fresh Mozzarella, Roasted Tomatoes, Roasted Garlic & Fresh Basil  
Garden: White Cheddar, Parmesan, Roasted Cauliflower, Portobello Mushroom, Broccoli & Scallions  
\$6.00 Per Person

### BOARDWALK FRENCH FRY STATION

Waffle Fries, Crab Fries & Sweet Potato Fries with toppings of Chunky Beef Chili, Melted White Cheddar Cheese, Smoked Applewood Bacon, Ketchup & Scallions  
\$6.00 Per Person

### TAPAS BAR

Shrimp & Artichoke Kebobs, Chicken, Chorizo & Roasted Pepper Kebobs, Spanish Cheese, Chick Pea/Olive Salad, Black Olive Bread  
\$6.00 Per Person

### CHESAPEAKE BAY

Maryland Crab Cakes, Miniature Lobster Rolls, Fried Clams & Scallops Wrapped in Bacon - Served with Lemon Caper Aioli, Cocktail & Tartar Sauce  
Starting at \$19.00 Per Person

### CHILLED RAW BAR

Jumbo Shrimp, Cherry Stone Clams, Black Pepper Seared Ahi Tuna, Oysters on the Half Shel - Displayed on a Bed of Crushed Ice with Cocktail, Louisiana Hot Sauce, Horseradish, & Lemon Wedges  
Starting at \$19.00 Per Person  
Add Custom Ice Sculpture - Starting at \$450.00

# Enhancements

## COCKTAIL HOUR & DINNER STATIONS

**ANTIPASTO DISPLAY** Display of Sliced Mortadella, Genoa, Prosciutto, Pepperoni & Extra Sharp Provolone accompanied by Fire Roasted Red Peppers, Olives, Marinated Artichokes & Mushrooms, and a Grilled Vegetable Display lightly drizzled with Balsamic Vinaigrette *served with Assorted Italian & Focaccia Breads*  
\$10.00 Per Person

**SLIDER STATION** Black Angus Cheeseburgers, Maryland Crab Cakes & BBQ Pulled Pork on Petit Brioche Rolls accompanied by Waffle Fries, Sautéed Mushrooms, Sautéed Onions, Bleu Cheese, Remoulade & Ketchup  
\$9.00 Per Person

**MASHED POTATO STATION** Smashed Red Bliss & Mashed Sweet Potatoes with Toppings of Chopped Scallions, Crumbled Hickory Smoked Bacon, Parmesan Cheese, Cheddar Cheese, Whipped Butter, Sour Cream, Sun Dried Tomatoes, Marshmallows, Brown Sugar, Roasted Garlic, Horseradish, French Onion Crisps & Red Wine Bordelaise  
\$6.00 Per Person

**TACO STATION** Seasoned Ground Beef & Chicken served in a Soft Shell Taco accompanied by Salsa, Guacamole, Shredded Lettuce, Shredded Cheese & Sour Cream  
\$6.00 Per Person

**MIXED GRILL** Chipotle & Apricot Glazed Chicken Kabobs, Adobo Rubbed Flank Steak with Chimichurri & Baby Lamb Chops drizzled with a Mint Demi-Glace  
\$16.00 Per Person

**SUSHI BAR** Assortment of Maki Rolls & Nigiri Sushi - *served with Pickled Ginger & Wasabi*  
Starting at \$16.00 Per Person

# Enhancements

## CARVING STATIONS

### NEW YORK STRIP

\* **Garlic & Cracked Pepper Crusted Sirloin**

*Served with Merlot Demi-Glacé, Chipotle Mayonnaise, Chimichurri & Creamy Horseradish*

\$15.00 Per Person

### LOIN OF PORK

\* **Herb Roasted Pork Loin**

*Served with Roasted Shallot Au Jus, Three Peppercorn Sauce & Apricot Compote*

\$10.00 Per Person

### TURKEY

\* **Blackened, Herb Crusted, or Maple Glazed Turkey Breast**

*Served with Cranberry Sauce, Peppercorn Mayonnaise & Sundried Cherry Mustard*

\$12.00 Per Person

### FILET MIGNON

\* **Garlic Rubbed Tenderloin of Beef Served**

*Served with Bourbon Demi-Glacé & Crispy Vidalia Onions*

\$19.00 Per Person

### PRIME RIB

\* **Slow-Roasted Prime Rib of Beef**

*Served with Shallot Port Wine Demi-Glacé & Creamy Horseradish*

\$18.00 Per Person



*Enhancements*

## BUTLERED HORS D'OEUVRES

(50 PIECE MINIMUM)

- \* PHILLY CHEESESTEAK EGG ROLLS *with Spicy Chipolte Mayo*  
\$3.00 Per Piece
- \* BLACK ANGUS SLIDERS *with Lettuce, Tomatoes & Pickles*  
\$3.00 Per Piece
- \* JUMBO SHRIMP COCKTAIL *with Cocktail Sauce*  
\$3.00 Per Piece
- \* MINI MARYLAND CRAB CAKES  
\$3.00 Per Piece
- \* ASSORTED SUSHI ROLLS  
\$4.00 Per Piece
- \* AGAVE GRILLED PRAWN *in a Gazpacho Shooter*  
\$5.00 Per Piece
- \* SEASONED & ROASTED BABY LAMB CHOPS  
\$5.00 Per Piece



*Enhancements*

## BUTLERED HORS D'OEUVRES & COCKTAIL PAIRINGS

(50 PIECE MINIMUM)

- \* MINI BARBEQUE PORK SANDWICHES *paired with a Spicy Peach Margarita*  
\$4.00 Per Piece
- \* POTATO BITES *with Cheddar Cheese & Bacon paired with a Guinness Shooter*  
\$4.00 Per Piece
- \* CRISPY FISH TACOS *with Chipotle Crème & Pico de Gallo paired with a Margarita*  
\$4.00 Per Piece
- \* CRAB WONTONS *with Plum Dipping Sauce paired with a White Sangria Sparkler*  
\$4.00 Per Piece

# *Enhancements* DESSERT ENHANCEMENTS

## DOUGHNUT BAR

*Dough-Not Miss This Delightful Assortment of Favorites!*  
Original Glazed, Sugar, Chocolate Iced, Chocolate Thunder, White Lightning, Caramel Delight, French Apple, Salted Caramel  
\$6.00 Per Person

## VIENNESE SWEETS TABLE

*Scrumptious Assortment!*  
Gourmet Cakes, Layered Mousse & Fruit Shooters, Chocolate Dipped Strawberries, Fresh Fruit, Assorted Cookies, Cake Pops, French & Italian Miniature Pastries: Petit Fours, Cannolis, & Eclairs  
\$12.00 Per Person

## CHEESECAKE STATION

*New York Style!*  
served with Cherry, Strawberry, Milk Chocolate & Caramel, Pecan Praline toppings & Whipped Cream  
\$8.00 Per Person

## CHOCOLATE FOUNTAIN

*A Beautiful Multi-Tiered Belgian Chocolate Fountain!*  
with Strawberries, Pineapple, Bananas, Marshmallows, Pretzels & Graham Crackers (*Minimum of 100 people*)  
\$12.00 Per Person

## FRESH FRUIT DISPLAY

*Fresh Carved Fruit Display!*  
Seasonal Fresh Fruit  
\$5.00 Per Person

## RUSTIC MINIATURES DISPLAY

*Oversized Apothecary Jars...*  
filled with Chocolate Drizzled Coconut Macarons, assorted Italian Biscotti, Pizzelles, Handmade Country Fruit Pies, Freshly Baked Oatmeal Raisin & Chocolate Chip Cookies, Miniature Cupcakes in various flavors such as Pink Champagne, S'mores, & Red Velvet  
\$12.00 Per Person



# *Enhancements* DESSERT ENHANCEMENTS

## MAKE-YOUR-OWN SUNDAE BAR

*Hand-Scooped Vanilla Bean & Chocolate Ice Cream!*  
with Cherry, Strawberry, Pineapple, Wet Walnuts, Chocolate & Caramel Sauce, Oreo Cookie Crumbles, Reese's Crumbles, M&M's, Rainbow Sprinkles & Whipped Cream  
\$8.00 Per Person

## CREPES STATION

*Heavenly Thin French Pancakes - \*Made-To-Order\*!*  
with a Choice of ONE of the Following Fillings:

- \* Drunken Bananas
- \* Strawberry Preserve
- \* Peach Melba
- \* Cherries Jubilee

Toppings of Cinnamon Sugar, Cocoa Powder, Powdered Sugar, Warm Milk Chocolate & Whipped Cream  
\$9.00 Per Person

## MINIATURE DESSERTS

*Classic Platters of...*

Cannolis, Chocolate Covered Strawberries, Brownies, Assorted Cookies, Petit Fours & Fruit Kabobs  
\$8.00 Per Person

## CORDIAL & COFFEE STATION

*To Complement Any Dessert Option!*

Freshly Brewed Columbian & Decaf Coffee  
displayed with Fresh Vanilla Bean Whipped Cream, Cinnamon Sticks, White & Dark Chocolate Shavings & Rock Candy Stirrers  
*Cordials:*

*Baileys Cream, Frangelico, Amaretto, Chambord & Sambuca*  
\$6.00 Per Person



# Enhancements

## BAR ENHANCEMENTS

### BUTLERED CHAMPAGNE FOR CEREMONY

Butlered Champagne as Your Guests Arrive for Your Ceremony  
\$3.00 Per Person

### LEMONADE & WATER INFUSION STAND

Invite Your Guests to Cool Off with a Choice of TWO Refreshing Beverages Upon Arrival to Your Ceremony

- \* Fresh Squeezed Lemonade
- \* Pink Lemonade
- \* Raspberry Lemonade
- \* Sweetened or Unsweetened Iced Tea
- \* Chilled Ice Water

*Infused with Watermelon, Strawberry, Cucumber or Citrus*  
\$3.00 Per Person

### SANGRIA STATION

House Red & White Sangria  
\$6.00 Per Person

### FROZEN BLENDER BAR

Select THREE of the Following, Served During Cocktail Hour:

- \* Strawberry Daiquiris
- \* Pina Coladas
- \* Margaritas
- \* Peachtree Smoothies
- \* Mudslides

\$6.00 Per Person

### ICE LUGE / MARTINI BAR

A Chilling Presentation for Your Signature Drinks!  
\* *Martini Bar is Included in Your Ordered Ice Carving!*  
Starts at \$600.00  
Additional \$50.00 Surcharge for Personalized Engraving

### BUTLERED SIGNATURE DRINK OR CHAMPAGNE

Butlered Signature Drink or Champagne During Cocktail Hour  
\$100.00 Per Server

### FRESH FRUIT IN CHAMPAGNE GLASS

Strawberry, Raspberry, or Blueberry  
\$1.00 Per Person

### WINE SERVICE

Per Bottle Price





# Wedding Package Pricing

## WEDDING PACKAGE PRICING

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### DATE:

CHICKEN & VEGETARIAN ENTREES: \$ \_\_\_\_\_

FISH, PRIME RIB, & CHICKEN DUET ENTREES: \$ \_\_\_\_\_

FILET MIGNON, FILET MIGNON DUET, SHORT RIB, & BUFFET STATIONS: \$ \_\_\_\_\_

FILET MIGNON WITH LOBSTER DUET ENTREE: \$ \_\_\_\_\_

CHILDREN & PROFESSIONALS: \$ \_\_\_\_\_

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### DATE:

CHICKEN & VEGETARIAN ENTREES: \$ \_\_\_\_\_

FISH, PRIME RIB, & CHICKEN DUET ENTREES: \$ \_\_\_\_\_

FILET MIGNON, FILET MIGNON DUET, SHORT RIB, & BUFFET STATIONS: \$ \_\_\_\_\_

FILET MIGNON WITH LOBSTER DUET ENTREE: \$ \_\_\_\_\_

CHILDREN & PROFESSIONALS: \$ \_\_\_\_\_

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### *ALL EVENTS ARE SUBJECT TO THE FOLLOWING FEES:*

Maître D' @ \$250.00

Bartender (1 Per 90 Guests) @ \$185.00 Each

Optional: On-Site Ceremony @ \$8.00 Per Person with a \$1000 Minimum

Coat Check Required November through March @ \$2.00 Per Person



**Northampton Valley Country Club**  
**299 Newtown-Richboro Road | Richboro, PA 18954**  
**215.355.2234**  
**events@nvgc.com**  
**northamptonvalleycountryclub.com**

# Northampton Valley Country Club Per Person Pricing

Year	Served - Chicken & Vegetarian Entrees	Served - Fish, Prime Rib, and Chicken Duet Entrees	Served – Filet Mignon, Filet Mignon Duet, and Short Rib Entrees	Buffet	Children and Professionals
2023	\$124	\$130	\$138	\$138	\$60
2024	\$128	\$134	\$142	\$142	\$60
2025	\$132	\$138	\$146	\$146	\$60

*\*Pricing includes sales tax and service fee*

**All events are subject to the following fees:**

Bartenders (1 per 90 guests) @ \$185 each

Optional: On Site Ceremony \$8 per guest, with a \$1,000 min.

Coat Check Required November through March \$2 Per Person

Saturday Evenings \*5-Hour Reception\* - Full Price

Friday \*5-Hour Reception\* - \$10pp Discount

Monday-Thursday, Saturday Afternoon, Sunday \*4-Hour Reception\* \$20pp Discount

*\*May add an additional (1) Hour to reception for +\$10pp \*Excludes Saturday Afternoon\**

*\*May add an additional (30) Minutes to reception for +\$5pp \*Excludes Saturday Afternoon\**

*Holiday Weekends – Full Price - \*Includes: Memorial and Labor Day Weekends\**

*Holiday Pricing – Full Price - \*Includes: 4<sup>th</sup> of July, Halloween, New Year's Eve\**