



# *Wedding Package*



NVCC - 2024

# *Wedding Reception*

## YOUR WEDDING RECEPTION WILL INCLUDE:

Five Hours of Premium Open Bar Service  
Cocktail Hour with Unlimited Hors d'Oeuvres  
Champagne Toast  
Personal Bridal Server  
Delicious Three-Course Dinner  
Coffee & Tea Service  
3-Tiered Wedding Cake or Wedding Cupcake Tower  
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!*  
*Optional Gratuity Excluded*



# *Premium Bar* OUR PREMIUM BAR INCLUDES:

Tito's Vodka  
Stolichnaya Vodka  
Svedka Vodka  
Svedka Flavored Vodka:  
*Cherry/Citron/Clementine/Peach/Vanilla*  
Crown Royal  
Seagram's 7 Whiskey  
Jameson  
Tanqueray Gin  
Bombay Sapphire  
Dewar's White Label

Scotch  
Johnnie Walker Red  
Jack Daniel's  
Jim Beam Bourbon  
Captain Morgan Rum  
Bacardi Silver  
Flavored Rum:  
*Coconut/Mango/Myer's Dark*  
Jose Cuervo Gold  
Jose Cuervo Silver

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

DRAFT BEERS: Yuengling Lager / Choose one: Miller Lite or Michelob Ultra/  
Choose one: Yards Pale Ale, Fiddlehead IPA, Voodoo Ranger IPA, or Goose Island IPA

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

### CHARCUTERIE BOARD

***Artistic Display of Sliced Mortadella, Genoa Salami, Sopressata, Prosciutto, Roasted Vegetables***

***Imported and Domestic Cheeses to include: Brie, Goat Cheese, Mozzarella, Havarti,***

***Assorted Fresh and Dried Fruits, Olives, Nuts, Preserves, with Artisanal Crackers.***

### PASTA BAR

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

- \* Vodka Cream Sauce topped with Fresh Basil
- \* Lobster Sauce topped with sautéed Garlic Shrimp

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

### BUTLERED HORS D'OEUVRES

- \* Mini Cheesesteak Eggrolls
- \* Ahi Tuna Tartar with Wasabi Aioli on a Wonton
- \* Demitasse of Tomato & Basil Soup with Mini Grilled Cheese
- \* Scallops Wrapped in Bacon
- \* Crispy Sesame Chicken
- \* Homemade Bruschetta on Garlic Crostini
- \* Margarita Flatbread
- \* 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  
Northampton New England Chowder

*Served with Fresh Baked Rolls & Butter Rosettes*



# Served Menu

## MAIN COURSE

(Please Select TWO, Plus ONE Vegetarian)

*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.*

### **CHICKEN BRUSCHETTA (GF) - \$124**

Boneless Breast of Chicken with Tomato-Basil Concassé,  
Melted Mozzarella & Provolone, Drizzled with Pesto

### **CHICKEN FRANCAISE - \$124**

Sautéed Boneless Breast of Chicken, Traditional Lemon Butter & White Wine Sauce

### **CHICKEN MARSALA (GF) - \$124**

Boneless Breast of Chicken, Marsala Wine Sauce

### **CHICKEN CREOLE (GF) - \$124**

Blackened Chicken with a Creamy Creole Sauce

### **CHICKEN PROSCIUTTO ROLLATINI - \$124**

Boneless Breast of Chicken, Prosciutto, Spinach, Fontina,  
Parmesan Cheese & Sun-Dried Tomato Veloute

### **PORK OSSO BUCCO - \$130**

Braised Pork Shank with Nautural Pan Sauce & Sour Cream Mashed Potatoes

### **PRIME RESERVE PORK CHOPS - \$130**

Honey Crisp Apple Gravy

### **BRIASED SHORT RIB (GF) - \$139**

Stout Briased, Served with Mashed Potatoes

### **SLOW ROASTED PRIME RIB OF BEEF (GF) - \$140**

Hand-Dipped in Au Jus served with Creamy Horseradish Sauce

### **FILET MIGNON AUX CHAMPIGNON (GF)- \$150**

Merlot Wine Demi-Glacé, Sautéed Mushrooms

### **HERB-INFUSED FILET MIGNON (GF WITHOUT ONIONS) - \$150**

Bourbon Demi-Glace, Crispy Vidalia Onions

# Served Menu

## MAIN COURSE

### **FILET MIGNON DUET WITH CRAB CAKE - \$140**

Merlot Demi Glace

*Substitute Crab Cake for Lobster Tail - \$MP*

### **GRILLED SHRIMP PENNE ALLA VODKA - \$126**

Creamy Vodka Sauce

### **LOBSTER RAVIOLI - \$126**

Plum Tomato Sauce with Fresh Asparagus

### **RED PEPPER SALMON (GF) - \$124**

Fire Roasted Red Pepper Sauce

### **SESAME TERIYAKI SALMON - \$124**

Glazed with Sweet & Tangy Teriyaki Sauce, Black Sesame Seeds

### **GRILLED MAHI MAHI (GF)- \$126**

Fennel Butter Sauce, Wild Rice Pilaf

### **TWIN CRAB CAKES - \$140**

Lemon Dill Remoulade, Wild Rice Pilaf

### **RISOTTO PARMIGIANO (V) - \$124**

Creamy Parmesan Risotto topped with Seasonal Squash

### **BEYOND VEGAN BOLOGNESE (VG) - \$124**

Beyond Sausage, Robust Tomato Bolognese Sauce

### **VEGETABLE NAPOLEON (V) - \$124**

Spinach Stuffed Portobella Mushroom, Steamed Vegetables, Mozzarella Cheese

### **VEGETABLE LASAGNA (V) - \$124**

Blend of Vegetables, Cheese & Cream Sauce

### **EGGPLANT PARMESAN (V)- \$124**

Lightly Breaded Eggplant, Marinara, Blend of Mozzarella & Provolone Cheeses

# Station Menu

## FIRST COURSE

(Please Select ONE of the Following)

### **Station Menu - \$145 per person**

#### **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  
Northampton New England Chowder

*Served with Fresh Baked Rolls & Butter Rosettes*



# Station Menu

## MAIN COURSE

### CHOICE OF TWO

- \* **NEW YORK STRIP STEAK**  
Carmelized Glazed Onions
- \* **HAND CARVED PRIME RIB OF BEEF**  
Creamy Horseradish Sauce
- \* **HAND CARVED FILET MIGNON**  
**+\$8 per person**
- \* **TURKEY BREAST**  
Gravy, Cranberry Sauce, Herbed Bread Stuffing
- \* **CHICKEN BRUSCHETTA (GF)**  
Boneless Breast of Chicken with Tomato-Basil Concassé,  
Melted Mozzarella & Provolone, Drizzled with Pesto
- \* **CHICKEN FRANCAISE**  
Sautéed Boneless Breast of Chicken,  
Traditional Lemon Butter & White Wine Sauce
- \* **CHICKEN MARSALA (GF)**  
Boneless Breast of Chicken, Marsala Wine Sauce
- \* **CHICKEN CREOLE (GF)**  
Blackened Chicken with a Creamy Creole Sauce
- \* **GRILLED MAHI MAHI (GF)**  
Fennel Butter Sauce
- \* **RED PEPPER SALMON (GF)**  
Fire Roasted Red Pepper Sauce
- \* **SESAME TERIYAKI SALMON**  
Glazed with Sweet & Tangy Teriyaki Sauce, Black Sesame Seeds

### CHOOSE ONE STARCH & ONE VEGETABLE

- \* Smashed Red Bliss Potatoes
- \* Fingerling Potatoes
- \* Herb Roasted Potatoes
- \* Vegetable Rice Pilaf
- \* Roasted Garlic Parmesan Potatoes
- \* Fresh Green Beans with Julienned Red Peppers & Matchstick Carrots
- \* Green Beans Almondine
- \* Balsamic Grilled Vegetables
- \* Garlic Roasted Medley of Vegetables
- \* California Medley

# *Dessert* DESSERT

## *Gourmet Wedding Cake*

***Vanilla Cake with your Choice of Vanilla or Buttercream Icing***  
*Complimented with your Choice of Wild Berry or Chocolate Sauce*

\* Station Menu includes an Assortment of Gourmet Cakes

COFFEE & TEA SERVICE



**FRIDAY & SUNDAY DISCOUNT: \$10 OFF ADULT PRICING**

***All Events Are Subject to the Following Fees:***

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

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

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

Children's Chicken Tenders, Fries, Applesauce - \$60

Professional Entrees - \$60

# *Full Day Package*

## FULL DAY PACKAGE

*Access to your Bridal Suite at 10am  
Up To 14 guests*

- \* Personal Morning Attendant
- \* Unlimited Mimosas and Bottles of Water
- \* Continental Breakfast to include: Bagels, Muffins, Danish, Fresh Fruit, Cream Cheese, Butter, and Fruit Jellies
- \* Snack to include: Assorted Chips, Pretzels, Cookies, and Brownies
- \* Lunch to include: Assorted Wraps, Caesar Salad, Rolls and Butter

**\$1,750.00**

EACH ADDITIONAL GUEST + \$35.00 EA  
SALES TAX AND SERVICE FEE INCLUDED  
GRATUITY EXCLUDED

# *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)

### SANDWICH BOARD

Variety of Sandwiches on Focaccia Bread: Turkey Pesto, Fried Eggplant & Mozzarella, Prosciutto with Arugula, Havarti & Fig  
\$90.00 (Serves 5-10)   \$100.00 (Serves 10-15)   \$110.00 (Serves 15-20)

### WRAPS

A variety to include Grilled Honey Mustard Chicken, Crispy Buffalo Ranch Chicken, Mozzarella Caprese  
\$90.00 (Serves 5-10)   \$100.00 (Serves 10-15)   \$110.00 (Serves 15-20)

# *Late Night Bites*

## LATE NIGHT BITES

### BREAKFAST SANDWICH STATION

Variety of Bacon Egg & Cheese, Sausage Egg & Cheese, Pork Roll Egg & Cheese Sandwiches, Served on Kaiser Rolls.  
\$7 per person

### PIZZA STATION

*Love with Every Pizza your Heart!*  
Flatbread Pizzas to include:  
Neapolitan, Buffalo Chicken, Hawaiian, Philly Cheesesteak, & White Pizza  
\$7 per person

### CHICKEN TENDER STATION

Classic Tenders, Buffalo Tenders, & Grilled Chicken  
Accompaniments to include: Ranch, BBQ, Honey Mustard, & Ketchup  
\$8 per person

### BOARDWALK FRENCH FRY STATION

*All You Need is Love...And Fries*  
Waffle Fries, Old Bay Fries, & Sweet Potato Fries  
Melted White Cheddar Cheese, Beef Chili,  
Smoked Applewood Bacon, Ketchup, Scallions  
\$6 per person

### MAKE-YOUR-OWN PHILLY CHEESESTEAKS

*L-O-V-E*  
Accompanied by Cheese Sauce, Sautéed Peppers & Onions  
\$7.00 Per Person

\*Add Old Bay 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  
\$8.00 Per Person

### PHILLY STATION

*Touch of Philly!*  
Soft Pretzels, Bottled Water, & Tastykakes  
\$6.00 Per Person

# 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*)

### 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

## **\*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

## **\*CHILLED RAW BAR**

Jumbo Shrimp, Cherry Stone Clams, Black Pepper Seared Ahi Tuna, Oysters on the Half Shell

*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*

## **\*SUSHI BAR**

Assortment of Maki Rolls & Nigiri Sushi

*Accompanied by Pickled Ginger & Wasabi*

Starting at \$16.00 Per Person



# Enhancements

## COCKTAIL HOUR & DINNER STATIONS

### \*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

### \*CHESAPEAKE BAY

Maryland Crab Cakes, Miniature Lobster Rolls, Fried Clams & Scallops

Wrapped in Bacon

*Accompanied by Lemon Caper Aioli, Cocktail & Tartar Sauce*

Starting at \$19.00 Per Person

### \*MASHED POTATO STATION

Smashed Red Bliss & Mashed Sweet Potatoes

*Accompanied 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

# 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 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)

\* **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** *cut into six pieces*  
\$12.00 Per Roll

\* **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, Chocolate Dipped Strawberries, Fresh Fruit, Assorted Cookies, French & Italian Miniature Pastries: Petit Fours, Cannolis, Cream Puffs, & 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



# *Enhancements* DESSERT ENHANCEMENTS

## MAKE-YOUR-OWN SUNDAE BAR

*Hand-Scooped Vanilla Bean & Chocolate Ice Cream!*  
with Cherry, Strawberry, Pineapple, 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

## FRESH FRUIT DISPLAY

*Fresh Carved Fruit Display!*  
Seasonal Fresh Fruit  
\$5.00 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 *\*Minimum of Three Bottles Per Table*



# Special Occasion Buffet

## REHEARSAL DINNER MENU

### CHILLED SALAD (choice of ONE)

- \* Colorful Garden Salad
- \* Traditional Caesar Salad
- \* Northampton Signature Salad  
*with Mandarin Oranges, Sun Dried Tomatoes, & Sesame Vinaigrette*
- \* Cherry Tomato Caprese Salad on a Bed of Mixed Field Greens  
*with Balsamic Vinaigrette*

### ENTRÉES (choice of TWO)

- \* Chicken Bruschetta
- \* Adobe Marinated Flank Steak  
*with Chimichurri Sauce*
- \* Chicken with Wild Mushrooms
- \* Apple Walnut Stuffed Chicken
- \* Korean Beef Tips  
*with Shitake Mushrooms*
- \* Chardonnay Chicken
- \* Pork Roast au Jus  
*with Roasted Peppers*
- \* Beef Filet Tips Diane
- \* Sesame Teriyaki Salmon
- \* Apple Brandy Pork Loin
- \* Salmon  
*with Roasted Red Pepper Sauce*
- \* Roasted Turkey Breast  
*with Herbed Stuffing*
- \* Seafood Newburg
- \* Stuffed Portobello Mushrooms  
*with Vegetables*

### PASTA (choice of ONE)

- \* Pasta with *Chunky Basil Marinara*
- \* Pasta with *Pesto Cream*
- \* Three Cheese Tortellini Alfredo with *Broccoli & Sundried Tomatoes*

### VEGETABLES & STARCH (choose ONE of EACH)

- \* Roasted Garlic Parmesan Potatoes
- \* Herbed New Potatoes
- \* Parsley Potatoes
- \* Mashed Red Bliss Potatoes
- \* Vegetable Rice Pilaf
- \* Garlic Roasted Medley of Vegetables
- \* California Medley
- \* Broccoli & Cauliflower Florets
- \* Green Beans Almondine
- \* Sugar Snap Peas & Carrots

### DESSERTS (choice of ONE)

- \* Chocolate Mousse Chantilly
- \* Ice Cream Sundae
- \* Peach Melba
- \* Cheesecake with Raspberry Puree
- \* Warm Apple Pie
- \* Triple Chocolate Cake

### ROLLS & BUTTER

FRESH BREWED COFFEE, DECAFFEINATED COFFEE & HERBAL TEA

**\$41.00 PER PERSON**

**SALES TAX & SERVICE FEE INCLUDED**

**MINIMUM OF 35 GUESTS REQUIRED**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

[illegible]

[illegible]



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