



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
3-Tiered Wedding Cake with Choice of Desert Station
Stylish Black or Ivory Table Linens
Choice of Colored Napkins
Votive Candles
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 up to two Signature Drinks 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

Three Tiered Wedding Cake Your Chosen Flavor with Buttercream Icing

Paired with your choice of either a NVCC Waffle Station or Crepe Station

Waffle Station

Waffles, Vanilla Ice Cream, Chocolate Syrup, Caramel Sauce, Strawberries, Whipped Cream

Crepe Station

Crepes, Strawberry Compote, Blueberry Compote, Chocolate Syrup, Caramel Sauce, Whipped Cream

COFFEE & TEA STATION



Room Minimums:

CRYSTAL BALLROOM:

SATURDAY - \$18,000.00

FRIDAY - \$16,000.00

SUNDAY - \$14,000.00

NORTHAMPTON BALLROOM:

SATURDAY - \$12,000.00

FRIDAY - \$10,000.00

SUNDAY - \$8,000.00

All Events Are Subject to the Following Fees:

Additional Bartender (NVCC includes 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

Professional Entrees - \$60

Children's Chicken Tenders & French Fries - \$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)

ASSORTED HOAGIE TRAY

Assorted Miniature Hoagies
\$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

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*

Rehearsal Dinner Menu

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
- * Strawberry Fields Salad
*Baby Spinach, Seasonal Field Greens, Sliced Strawberries,
Toasted Almonds, Feta, White Balsamic Vinaigrette*

ENTRÉES (choice of TWO)

- * Chicken Bruschetta (GF)
- * Chicken Francaise
- * Chicken Marsala (GF)
- * Chicken Creole (GF)
- * Beef Filet Tips (GF)
- * Sesame Teriyaki Salmon
- * Red Pepper Salmon (GF)
- * Apple Brandy Pork Loin (GF)
- * Pork Roast au Jus (GF)
with Roasted Peppers
- * Roasted Turkey Breast
with Herbed Stuffing
- * Beyond Vegan Bolognese (VG)
- * Vegetable Lasagna (V)
- * Eggplant Parmesan (V)

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)

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

DESSERTS (choice of ONE)

- * Ice Cream Sundae
- * Carrot Cake
- * Cheesecake with Raspberry Puree
- * Cookies & Brownies on Display
- * Triple Chocolate Cake

ROLLS & BUTTER

FRESH BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA,
& ICED TEA

\$43.00 PER PERSON

CHILDREN'S SERVED ENTREE \$18 PER PERSON

CHICKEN TENDERS, FRENCH FRIES, APPLE SAUCE

SALES TAX & SERVICE FEE INCLUDED

OPTIONAL GRATUITY OPTIONAL

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

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