

THE Warrington



Modern Love Affairs

1360 Almshouse Road
Warrington, PA 18976

215-343-1630

info@warringtoncountryclub.com

Welcome



Our Premier Wedding Package is a five-hour celebration with an open bar.

Raised or table level fresh color-coordinated seasonal floral centerpieces for each guest table and sweet heart table are included.

We offer the choice of a sit-down, buffet, stations or a dual-plated dinner.

Each of your guest tables are elegantly set with china, silverware and stemware.

Floor length linens with your choice of napkin and overlay color from our extensive selection.

Lighting is included in each of our rooms.

A personal Wedding Coordinator will assure you a worry-free and memorable experience.

Enjoy a sparkling toast for all.

Included in your package is a beautifully decorated wedding cake from one of our partners.

Our landscaped grounds provide the perfect setting for your photographs.

A private bridal suite will be available to you and your special guests.





PACKAGE

Premier Wedding

- Five Hour Open Bar
- 10 Freshly Prepared Butlered Hors d'oeuvres
- Wedding Cake for dessert
- Sit-Down, Buffet or Stations Dinner
- Fresh flower centerpieces for each table
- Sparkling toast for all guests
- Private bridal suite
- Formal glove dinner service
- Formal linens with choice of color
- Choice of beautifully decorated wedding cake
- Personal Wedding Coordinator
- Beautiful landscaped garden area
- Freshly brewed regular & decaffeinated coffee and hot tea

Pricing Per Guest

Inquire for Pricing





ARBOR GARDENS

Accommodates up to 300 of your guests with a spacious ceremony area

ARBOR ROOM

Window filled cocktail space overlooking the Arbor gardens



WEDGEWOOD ROOM

Accommodates up to 300 of your guests with a spacious 30 x 40 dance floor





FIVE HOUR OPEN BAR

A SAMPLING OF OUR BAR SPIRITS

Featuring: Maker's Mark, Jameson, Tito's & Ketel One Stateside, Bacardi, Malibu, Captain Morgan, Beefeater, Tanqueray, Jose Cuervo Gold, Jose Cuervo Silver, Dewars White Label, Seagrams VO, Jack Daniels, Southern Comfort, Kahlua, Amaretto, Dekuyper Peach Schnapps, Dekuyper Apple Pucker, Sloe Gin, Creme De Menthe, Christian Brothers Brandy, Apricot Brandy, Blackberry Brandy, Triple Sec, Martini & Rossi Dry Vermouth, Martini & Rossi Sweet Vermouth
Flavored Vodkas: Smirnoff Orange, Smirnoff Raspberry, Smirnoff Vanilla



WINE AND BEER

Your Choice of 4 Wines and 4 Beers

Wine

White

White Zinfandel
 Pinot Grigio
 Chardonnay

Red

Cabernet
 Merlot
 Pinot Noir

Beer

Miller Lite
 Yuengling
 Stella Artois

Corona
 Goose Island IPA
 O'douls (N/A)



Raising The Bar

SEASONAL SANGRIA

Winter

Cabernet infused with Rosemary and Cranberry and a splash of Ginger Ale

Summer

Pinot Grigio infused with pineapples and oranges, with a splash of club soda

Spring

Pinot Grigio infused with Fresh Lavender Syrup, Orange, and a splash of Ginger Ale

Fall

Moscato infused with apples, Apple Cider, Christian Brothers Brandy, garnished with cinnamon dusted apples

SIGNATURE DRINK

Ask your Event Manager about our list of included signature cocktails for customized drinks your guests will love



PETITE PLATES

COCKTAIL HOUR

THE WARRINGTON ARTISANAL MARKET

Assortment of Domestic and Imported Cheeses, Cured Meats & Salami, Roasted Seasonal Vegetables, Bread & Cracker Varietals, Marinated Olive Oils and Vinegar, Fruit Jam, Marinated Olives, Bruschetta and Hummus filled Martini Glasses with Pita & Crostini



10 BUTLERED HOT HORS D' OEUVRES

PLEASE CHOOSE EIGHT IN ADDITION TO TWO OF CHEFS CHOICE

1. Southern Fried Chicken & Waffle Sliders
2. Grilled Cheese & Tomato Bisque Shooter
3. Bacon Wrapped Sea Scallops, Apricot Horseradish Chutney
4. Goat Cheese, Caramelized Onion & Fig Crostini - V
5. Philadelphia Cheese Steak Spring Rolls
6. Chilled Blackened Sirloin, Roquefort Crust & Garlic Crostini
7. Micro Burgers on Brioche Buns
8. Nonna's Meatball & Spaghetti Nest
9. Lime Cilantro Shrimp
10. Grilled Salmon, Creme Fraiche on a Cucumber Rondelle

11. Seared Tuna on a Rice Cracker
12. Crab & Avocado Toast
13. Island Coconut Shrimp; Sweet Chili Glaze
14. House Rolled all Beef Cocktail Franks in Puff Pastry, Dijon
15. Mesquite Quesadillas with Sour Cream & Scallions
16. Cocktail Chicken Meatball Marsala Style
17. Lobster Gazpacho Shooter
18. Crispy Vegetable Spring Rolls
19. Seared Maryland Crab Cake; Lemon Caper Aioli
20. Mini Grilled Reubens

Cocktail Hour Enhancements

Jumbo Shrimp Cocktail - \$4 per Piece
 Grilled Lamb Lollipop's - \$4 per Piece
 Alaskan Snow Crab Claws - \$6 per Piece

Mini Lobster Roll - \$6 per Roll
 Ahi Tuna Tartar Spoons - \$4 per Piece
 Mini Filet Sandwich - \$5 per Sandwich

PEI Mussels, White Wine Butter in Flaky Pastry Shell - \$5 per Piece
 Colorful Mini Tacos (Fish, Adobe Rubbed Chicken, Vegetable) Pico, Spicy Mayo - \$5 Per Person



WEDDING FIRST COURSE

1. Choose One Salad Or Soup

Homemade Italian bread and fresh whipped butter are served on each table

Champagne Salad - Mixed Gem Lettuce, Goat Cheese, Candied Walnuts, Diced Pears, Champagne Emulsion

Garden Salad - Mixed Lettuce, European Cucumber, Cherry Tomatoes, Shaved Carrots, Balsamic Emulsion

Caesar Salad - California Hearts of Romaine, Parmesan Curls, Garlic Butter Croutons & Black Pepper

Wedge Salad - Iceberg Wedge, Bacon, Diced Tomatoes, Red Onions & Buttermilk Blue Cheese Emulsion

Butternut Squash with crème fraiche

Italian Wedding Soup

Potato Leek Soup

Salad Or Soup Enhancements

Additional \$4 per guest.

Caprese Salad - Beef Steak Tomato & Fresh Mozzarella, Basil, Extra Virgin Oil

Grilled Asparagus Salad - Tomato, Radish, Corn, Haricot Verts, Gorgonzola Vinaigrette

New England Clam Chowder

Maryland Corn & Crab Chowder

Lobster Bisque

Amuse Bouche

Additional \$6 per guest.

Filet of Beef Carpaccio - Horseradish breadstick, EVOO, pink salt

Butter Poached PEI Mussels - Flaky Pastry Cup, Chives

Tuna Tartar - Tomato, Avocado Oil, Sesame Crisp

Intermezzo

Additional \$3 per guest.

Fruit Sorbet Served in a Frozen Martini Glass, Fresh Mint

Pasta

Additional \$5 per guest.

Basil Agnolotti - 4 Cheese Filled Pasta, Tomato Basil Sauce

Prosciutto & Fontina Sachetti - Tomato Basil Sauce

Butternut Squash Ravioli - Sage Cream & Shaved Reggiano





WEDDING SIT DOWN

2. Choose Three Protein Entrees

2 Hot Seasonal Vegetables Du Jour Included

Cooked to perfection with our Rationale oven and depth of flavor added through sous vide method

Brazilian Charcoal Steak - Brazilian Steak Sauce, Chimichurri & Char-Grilled Onions

Warrington Bistro Steak - Braised Scallions & Port Wine Reduction

San Marzano Short Rib - Tomato Braised, Roasted Cipollini Onion & Carrots, Aged Balsamic Drizzle

Pork Mignon - Whole Mustard Crust, Sweet Onion Jam & Hard Apple Cider Sauce

Bijou Pork Loin - Peach Moonshine Barbecue, and Creole Corn Relish

Salmon Sesame - Black plum & Sweet Chili Glaze, Sesame Seed Crust, Wonton Ribbons

Salmon Dijon - Pan Seared, Wilted Spinach, Grain Mustard Sauce

Bourbon Street Chicken - Aromatic Pecan Waffle Stuffing & Bourbon Voodoo Glaze

Chicken Warrington - Organic Spinach, Boursin Cheese & Sundried Tomatoes, Champagne Chive Butter Sauce

Key West Chicken - Soy & Ginger Marinate, Key Lime Beurre Blanc' & Mango Cherry Salsa

Almshouse Chicken - Seared Airline Chicken Breast, Grilled Lemon Thyme Sauce, Fried Capers

Orchard Chicken - Roasted Apples & Cranberry Artisan Bread Stuffing, Cinnamon Scented Cranberry Jus

*The Warrington also offers a variety of substitutions such as Vegan or ethnic entrees' *





WEDDING SIT DOWN

Choose One Vegetarian Entree

Grilled Cauliflower Mignon - Black Rice, Avocado Salsa

Vegan Thai Hot Pot - Vegetable Coconut Curry, Basmati Rice

Roasted Vegetable Risotto - Seasonal Vegetables

Almshouse Pasta - Campanelle, Seasonal Vegetables, Tomato-Basil Cream, Parmesan

Entree Enhancements

New York Strip Steak - 10 oz. Center Cut Strip Steak, Gorgonzola Fondue & French-Fried Onions - MP

Porcini Rubbed Ribeye - 12 oz. Aged Balsamic & Extra Virgin Oil - MP

Filet Mignon - Char-Grilled Center Cut 8 oz. Filet, Beurre Rouge & Roasted Shallots - MP

Cedar Plank Salmon - Plank Roasted, Bourbon Barbecue & Intoxicated Southern Comfort Peach Chutney - MP

Warrington Twin Crab Cakes - Roasted Red Pepper Sauce, Lemon & Old Bay Emulsion - MP

Seared Ahi Tuna - Sesame Crust, Micro Seaweed Salad & Honey Sriracha Glaze - MP

Potato Encrusted Chilean Sea Bass - Lobster Cream Sauce - MP

Red Snapper - Tomato, Scallions & a Garlic Butter Sauce - MP

WEDDING BUFFET

Additional \$3 per guest.

2. Choose The Wedding Buffet

2 Hot Seasonal Vegetables Du Jour Included

BUFFETS ARE PER HOUR

Please choose three.

Churrasco Beef -Brazilian BBQ & Chimichurri

San Marzano Short Rib - Tomato Braised, Roasted Cipollini Onion & Carrots, Aged Balsamic Drizzle

Sesame Salmon - Black Plum & Sweet Chili Glaze, Sesame Crusted, & Wonton Ribbons

Salmon Dijonnaise -Horseradish Crumb Crusted, Rosemary Scented Mustard Reduction

Chicken Caprese - Mozzarella, Tomato Basil & Balsamic Reduction

Key West Chicken - Soy & Ginger Marinate, Key Lime Beurre Blanc' & Mango Chutney

Chicken Warrington - Organic Spinach & Sundried Tomatoes, Roasted Garlic Fondue

Creole Pork loin - Peach Moonshine BBQ & Roasted Corn Salsa

Orchard Pork loin - Red Onion Jam, & Hard Apple Cider Sauc

Vegetarian Entree

Please choose one

Vegan Thai Hot Pot - Vegetable Coconut Curry, Basmati Rice

Almshouse Pasta - Campanelle, Seasonal Vegetables, Tomato-Basil Cream, Parmesan

Orecchiette - Orecchiette Pasta, candied butternut squash, fresh sage, brown butter



WEDDING STATION

Additional \$5 per guest.

2. Choose The Wedding Station

STATIONS ARE PER HOUR

Mashed Potato Bar

Whipped Idaho and Sweet Potatoes

Toppings - caramelized onions, brown gravy, whipped butter, chives, crispy bacon, sour cream, cheddar cheese, cinnamon whipped butter, & Mini Marshmallows

Carving Station

Please choose two.

Chef Attendant Fee will Apply

Southern Style Beef Brisket - black rum barbecue, white corn salsa, chimichurri sauce & mini cornbread muffins

German Pork Loin - rosemary & black walnut crust, homemade spatzle & red wine braised cabbage

Boneless Top Round of Beef - grated horseradish, grain mustard, green peppercorn mayo, cracked black pepper and sea salt

Jamaican Jerk Pork Loin - island spiced, black strap rum barbecue and mango hot pepper chutney

Roasted Turkey Breast - cornbread buttermilk stuffing and whole cranberry marmalade

Pineapple Braised Boneless Ham - pink mustard, sweet corn bread pudding & golden raisin puree

Accompanied by Chef's Choice Vegetable

Carving Station Enhancements

Roasted Tenderloin of Beef - pureed horseradish, lavender scented bernaise, demi-glace & garlic toasts - MP

Peppercorn Roasted Strip Loin of Beef - crumbled stilton blue and burgundy enriched beef gravy - MP

Cuban Prime Rib of Beef - chimichurri sauce & miami onion rolls - MP





WEDDING STATION

Pasta Bar

Please choose two.

STATIONS ARE PER HOUR

Penne Pasta Aioli - Sundried Tomato Broth, Fresh Pesto & Olive Oil

Trio-Colored Cheese Tortellini - tomato basil puree and pecorino romano cheese

Pasta Primavera - rotini pasta, fresh vegetables, & alfredo sauce

Baked Ziti - ricotta, tomato, provolone and mozzarella cheeses

Penne Arrabiata - crushed red pepper, zesty tomato basil puree and pancetta

Cheese Ravioli - marinara sauce & fresh basil essence

Sicilian Rigatoni - prosciutto ham, roasted garlic, toasted pine nuts & browned butter

Asian Stir Fry Station

Hunan-Style Vegetable Stir Fry - broccoli, peppers, snap peas, baby corn, pureed horseradish, lavender scented bernaise, demi-glace & garlic toasts

Wok Served Mongolian Chicken - fresh ginger, soy sauce,

Szechwan Fried Rice - toasted sesame seeds, kikkoman soy.

Chop Sticks & Fortune Cookies

(Tofu or Beef available for additional cost)



END OF NIGHT

Stations

Enhancements

STATIONS ARE PER HOUR

PHILLY CHEESESTEAK

Additional \$8 per guest

Beef & Chicken Steak - Amoroso Rolls,
Caramelized Onions, Hot & Sweet
Peppers, Ketchup, & Wiz
Philly Soft Pretzel Sticks
Tastykakes
Old Bay Fries
Bottled Water

PIZZA LOVER

Additional \$8 per guest

An Assortment of Pizzas -
Accompanied with Chef Selection of
French Fries

GELATO & ICE CREAM

Additional \$9 per guest

Gelato & Ice Cream

Toppings - Crushed Oreo's, M&M's,
Crushed Reese's, Chocolate Chips,
Cherries, Jimmies, Chocolate Fudge,
Caramel Sauce, & Whipped Cream

VIENNESE SWEET TABLE

Additional \$9 per guest

An Assortment - Cannolis, Cream
Puffs, Chocolate Éclairs, Strawberry
Shortcake, Fruit Tarts, Carrot Cake,
Assorted Miniature Cheesecake,
Brownies, Chocolate Mousse, Gourmet
Cookies, & Chocolate Dipped
Strawberries



ACCOMMODATIONS

On-Site Ceremony

A Ceremony can be performed in the gardens that
accompany your reception room. The ceremony fee
includes the setup of a special ceremony area, flavored
water station and an additional half hour of rental time.

Ceremony Fee | \$1000

Attendants & Vendors

Bartenders | \$125 per Bartender
Chef Attendant | \$125 per Chef Attendant
Coat Room | \$100 Flat Rate
Vendor Meals | \$50 per Vendor Meal
Add on Shuttle | Warrington Discounted Rate



SERVICES & AMENITIES

Included at The Warrington



Five Hour Open Bar

Cocktail hour with hors d'oeuvres

Choice of served, buffet or station style dinner

Sparkling toast for all guests

Choice of wedding cake from one of our preferred bakeries

Centerpieces; elevated or table level

Formal linens with choice of color coordinated overlay & napkins

Glassware, China and Stemware

Private Bridal Suite

Personal Wedding Coordinator

No Cake Cutting Fee

No Up-lighting Fee

Black tie banquet staff

Indoor & Outdoor Grounds for Photographs and ceremonies

Tax & Service Fee Included

No Room Rental Fee

Free Parking