

North Hills Country Club

Wedding
MENU



*99 Station Avenue
Glenside, PA 19038
484-450-8010*

General Information

Overview

*Fairway Ballroom - Our 5,000 square foot grand ballroom offers seating up to 200 guests with a dance floor. Featuring floor to ceiling windows and an outdoor balcony overlooking the pools and golf course.
1908 Room, Outdoor Patio & Deck Available for Cocktail Receptions*

Linen & Chairs

*White or Champagne Floor Length Linen Included in Your Order
Upgraded Specialty Linens Available for an Additional Charge
Chivari Chairs: Market Price - Available in Natural Wood and Gold,*

Valet

Valet Parking Available—Ask your Private Events Director for a Quote / Coat Room Attendant (Seasonally) \$100

Menus

*Menu prices will be quoted (60) days prior to the function date or after a tasting.
North Hills Country Club guarantees that the banquet menu pricing will not increase above ten percent (10%) from year to year unless unforeseen market changes occur.*

Deposit, Fees & Payments

*To secure a date, a signed contract and a non-refundable 25% deposit are required.
A full estimated pre-payment of the event is due 7 days prior to the event date.
All menu prices are subject to a 22% service charge and 6% state tax.
Payments can be made via credit card, check, or cash.
Please note, the service charge is not a tip or gratuity.*

Guarantees

*Final attendance must be submitted no less than 10 days prior to the event date.
At that time the detailed seating chart must be submitted to the Event Director along with all guest menu selections.
Guarantees are not Subject to Reduction*



*Included in
Wedding Package*

Five Hour Reception Time

Floor Length Linens

Five Hour Open Bar

Signature Drink

Ceremony on First Tee (Additional \$750)

Complimentary Champagne Toast

Selection of Six Butler Passed Hors D'oeuvres

Selection of One Stationary Hors D'oeuvre Display

Three Course Dinner

Custom Cake from Bredenbeck's Bakery

Coffee and Tea Service

*Private Wedding Menu Tasting
For Couple*

Complimentary One Year Anniversary Dinner

Golf Course Photo Opportunities

Hors D'oeuvres

BUTLER PASSED HORS D'OEUVRES

(Choice of Six Items)

Caprese Skewers with Balsamic Glaze

Bruschetta served on Toasted Baguette with Balsamic Glaze

Sesame Crusted Ahi Tuna Tacos with Soy Avocado Cream (+\$4)

Spinach & Feta Mushroom Caps

Arancini Bites with Marinara Sauce

Vegetable Potstickers with Sesame Soy Sauce

Chicken Potsticker with Sesame Soy Sauce

Buffalo Chicken Spring Rolls with Ranch

Chicken Satay with Thai Peanut Sauce

Mini Beef Wellingtons

Pigs in a Blanket with Yellow Mustard

Teriyaki Beef Skewer with Ginger Soy Glaze

Coconut Shrimp with Mango Chili Sauce

Crab Rangoon with Cajun Aioli

Bacon Wrapped Scallops with Honey Mustard Sauce

Mini Angus Beef Sliders with American Cheese (+\$2)

Lamb Chop Lollypop with Gemolata (+3)

Mini Lump Crab Cakes with Smoked Tomato Aioli (+\$3)

Crab Stuffed Mushroom Cap (+3)

STATIONARY HORS D'OEUVRE DISPLAY

(Choice of One Display)

CHEESE BOARD

Assorted Cheeses with Dried Fruit Garnish,

served with Whole Grain Mustard, Crackers and Baguettes

CHARCUTERIE UPGRADE | \$6 PER GUEST

Includes Cheese Board with Genoa Salami, Soppressata, Capicola, Shaved Prosciutto,

Focaccia and Garlic Bread

VEGETABLE CRUDITE

Sliced Vegetables displayed with Assorted Dips and Hummus

MEDITERRANEAN DISPLAY

Roasted Marinated Asparagus, Hummus, Cheese, Salami, Olives, Roasted Peppers,

Flatbreads and Pita Chips



*Additional
Stationary Displays*

FRUIT DISPLAY | \$6.50 PER GUEST

Assorted Seasonal Fruits

BRUSCHETTA STATION | \$8.50 PER GUEST

*Tomato, Basil, Balsamic Glaze, Cucumber Dill Relish, Lemon Crème Fraiche,
Roasted Corn Salsa, Aged Cheddar*

SUSHI BAR | Market Price

*Assortment of Sushi, Rolls, and Nigiri,
Wasabi, Pickled Ginger, Soy Sauce,
served with Chop Sticks*

CHILLED SEAFOOD DISPLAY | Market Price

*Fresh Shucked Oysters, Clams and Peeled Jumbo Shrimp
served with Lemon, Mignonette, Remoulade,
Cocktail and Horseradish Sauce*





Starter

Salads

(Choice of One)

Includes warm rolls and butter

Baby Spinach and Romaine Salad

Crumbled Goat Cheese, Dried Cranberries, Spicy Candied Pecans, Champagne Vinaigrette

Classic Caesar Salad

*Buttery Croutons, Crisp Romaine Lettuce, Parmesan Cheese,
House-made Caesar Dressing*

Petite Iceberg Wedge Salad

*Crispy Chopped Bacon, Chives, Baby Tomatoes, Crumbled Bleu Cheese,
Bleu Cheese Dressing*

House Salad

*Mixed Greens, Cucumbers, Tomato & Carrots
with choice of Balsamic Vinaigrette or Ranch Dressing*



Entrée Selections

(Choice of Three Entrées Accompanied by One Starch and Vegetable Selection)

Tier 1 ~ \$110 per guest

Pan Seared Chicken Breast

Mushroom Cream

Herbed Grilled Chicken Breast

Lemon Sauce

Stuffed Flounder

Tomato Cream Sauce

Pasta Primavera (Vegetarian)

Roasted Vegetables, Olive Oil, Lemon

Tier 2 ~ \$125 per guest

Braised Short Rib

Red Wine Reduction

Chilean Sea Bass

Carrot Sauce

Pan Roasted Salmon

Buerre Blanc

Stuffed Chicken Breast

Boursin Cheese and Roasted Shallot Cream Sauce

Cheese Mushroom Ravioli (Vegetarian)

Mushroom Ragout Sauce

When selecting entrées via RSVPs, the final count is required 10 days prior to the event.

Tableside ordering is available for an additional \$6 per guest.

Children's and vendor meals are available upon request.

Vegan and other dietary restrictions will be accommodated and customized in collaboration with the Executive Chef and Event Director.

Entrée Selections

Tier 3 ~ \$135 per guest

Crab Cakes

Smoked Tomato Mustard

Rack of Lamb

Honey Dijon Glaze

Petite Filet Mignon

Brandy Peppercorn Demi-Glace

N.Y. Strip

Crispy Onions & Red Wine Demi Glace

Duets ~ \$145 per guest

(Choice of Two)

Rack of Lamb

Braised Short Rib

Chilean Sea Bass

Petite Filet Mignon

Crab Cake

5oz Maine Lobster Tail~ MP

Starch

Chive and Garlic Mashed Potatoes

Herb Roasted Potatoes

Herb and Butter Rice Pilaf

Quinoa Rice Blend

Vegetable

Grilled Asparagus

Seasonal Vegetable Medley

Haricot Verts in Shallot Butter

Roasted Broccoli & Cauliflower

**Prices are subject to proportionate increases to meet increased cost of supplies for events reserved more than 120 days in advance, but any such increase shall not exceed 10%.*

Prices can be set 90 days in advance of the event.

Sweet Treats

Seasonal Mini Dessert

Petit Fours, Chocolate Mousse, Mini Cheesecakes, Assorted Cookies, Assorted Macaroons

Viennese Table: Includes Assortment of All Options | \$15 per guest
Served Family Style On Each Table Selection of Three Desserts | \$8 per guest

Late Night Snacks

Delight your guests with an extra treat, offered as a station or a thoughtful parting gift.

Build Your Own Mac & Cheese Bar | \$8 per guest

Pasta, Cheese Sauce, Assorted Toppings

A Taste of Philly "Pharewell" | \$6 per guest

*Pretzel Nuggets with yellow and spicy mustards, Tasty Kakes,
Cheesesteak Eggrolls with spicy ketchup*

The Dog House | \$5 per guest

Build your own dog with endless toppings

Donut Wall | \$4 per guest

Assorted Donut Display

Bar Packages

PREMIUM BAR INCLUDED IN WEDDING PACKAGING

PREMIUM LIQUOR

*Tito's Handmade Vodka, Maestro Dobel Tequila, Beefeater Gin, Bacardi Rum,
Maker's Mark Bourbon, Dewar's White Label Scotch*

WINES (Included)

Reds: Cabernet Sauvignon and Pinot Noir

Whites: Champagne, Chardonnay and Pinot Grigio



BEER SELECTIONS (Included)

*Budweiser, Bud Light, Michelob Ultra, Miller Lite, Miller High Life,
Rolling Rock, Yuengling, Coors Light, Corona, Corona Premier,
Heineken, White Claw*

BAR ENHANCEMENTS

SUPER PREMIUM LIQUORS & WINES ADDITIONAL 9PP

*Belvedere Vodka, Cincoro Blanco Tequila, Bombay Sapphire Gin, Appleton Rum,
Woodford Reserve Bourbon, Glenfiddich 12-yr Scotch*

*Mionetto Prosecco, Domaine Ste. Michele Champagne, Chandon Sparkling Rose,
Whispering Angel Rose, Twomey Sauvignon Blanc, Migration Chardonnay,
Louis Latour Pinot Noir, My Favorite Neighbor Cabernet Sauvignon*

