



COATESVILLE
COUNTRY CLUB
EST. 1921

*Wedding
Packages*

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Overview

What We Offer

The Coatesville Country Club Wedding Package allows for the opportunity to create your own ideas and desires in planning for your special day!

Our Five Hour Wedding Package Includes:

- Four Hour Open Bar
- Hors D'oeuvre Selections with Display & Butler Service
- Champagne Toast
- An Elegantly Plated or Buffet Dinner
- Custom Wedding Cake
- Complimentary 2 Year House Membership
- Personal Wedding Coordinator



Plus 20% Service Charge and 6% Sales Tax

**If there is something that you require but cannot find on a menu, please let us know.*



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Cocktail Wedding

Cold Display

Choice of Three

International Cheese Display
Bruschetta Bar
Hummus & Pita
Vegetable Display, Assorted Dips
Fresh Fruit Display, Honey Yogurt
Assorted Tapanade & Pita

Hors D'oeuvres

Choice of Five

Cold:

Melon with Prosciutto
Bilini with Bleu Cheese Mousse and Apple Slice
Salmon Coronets
Asparagus with Prosciutto
Shrimp and Alouette on Toast
Tuna Tartar on Crisp Wonton with Pickled Ginger Wasabi

Hot:

Mini Reuben
Vegetable Spring Rolls, Chinese Mustard
Stuffed Mushrooms (Sausage, Bleu Cheese or Crab)
Franks in a Blanket, Dijon Mustard
Sesame Chicken, Soya Glaze
Mini Quiche
Spanakopita
Chicken Sate', Peanut Sauce
Raspberry and Brie in Filo
Beef Tenderloin on Cheddar Almond Croutons
Beef Sate, Peanut Sauce
Coconut Shrimp, Thai Chili Sauce
Scallops with Bacon
Mini Beef Wellington
Cheese Steak Spring Rolls, Spicy Mustard

Plus 20% Service Charge and 6% Sales Tax

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Dinner Reception

First Course

Soup Du Jour

Seasonal Fruit Cocktail

Cheese Tortellini with Marinara

Garden Salad

Crisp Cucumbers, Cherry Tomato, Croutons

Caesar Salad

House Dressing, Locatelli Cheese, Homemade Croutons

Baby Spinach Salad

*Candied Walnuts, Goat Cheese, Red onion,
Dried Cranberry, Raspberry Vinaigrette*

Combination Entrees

**Crab Stuffed Shrimp &
Grilled Chicken with Red Pepper Coulis**
\$90.50 Per Person

**Chicken Moutarde with Mustard Sauce &
Tarragon Grilled Salmon**
\$92.50 Per Person

**Grilled Filet Mignon &
Roasted Salmon, Béarnaise Sauce**
\$102.00 Per Person

**Grilled Filet Mignon &
Single Crab Cake with Garlic Aioli**
\$108.50 Per Person

Dessert

Wedding Cake: \$1 Per Person Cake-Cutting Fee
*Served with Choice of Ice Cream or Chocolate Mousse,
in a Chocolate Cup on a Painted Plate*

**All Entrees Served with Rolls and Butter,
Seasonal Fresh Vegetables and Starch, Coffee, and Hot Tea**

Plus 20% Service Charge and 6% Sales Tax

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Dinner Reception

Chicken Entree

Chicken Moutarde: \$88.50 Per Person

Dijon Mustard Sauce

Chicken Florentine: \$88.50 Per Person

Topped with Sautéed spinach and sauce mornay

Grilled Herb Chicken Breast: \$88.50 Per Person

Roasted Red Peppers, Fresh Mozzarella

Grilled Chicken and Shrimp: \$96.00 Per Person

White Wine and Garlic Sauce

Beef Entree

Roast Prime Rib of Beef: \$96.50 Per Person

Creamy Horseradish Sauce and Au Jus

Veal Marsala: \$97.00 Per Person

Traditional Over Pasta

Roasted Tenderloin: \$98.50 Per Person

Red Wine Demi Glace

Grilled Filet Mignon: \$104.00 Per Person

Demi Glace and Béarnaise

Seafood Entree

Grilled Atlantic Salmon: \$88.50 Per Person

Tropical Citrus Relish

Provençal Stuffed Flounder: \$89.50 Per Person

Served with Beurre Blanc

Jumbo Stuffed Shrimp: \$100.50 Per Person

Crab Imperial, Beurre Blanc

**All Entrees Served with Rolls and Butter,
Seasonal Fresh Vegetables and Starch, Coffee, and Hot Tea**

Plus 20% Service Charge and 6% Sales Tax

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Buffet Reception

Salad

Choice of One:

Garden Salad

Caesar Salad

Baby Spinach Salad

Entrees

Choice of Three

Chicken Marsala

Honey Glazed Salmon

Stuffed Shells Marinara

Flounder Stuffed with Spinach

and Roasted Red Pepper

Penne Pasta Primavera in Olive Oil,

Julienne of Chicken and Vegetables

Seafood Newburg

Chicken Moutarde

Tenderloin Tips Diane

Accompaniments

Choice of Two

Green Beans with Red Pepper

Glazed Carrots with Dill

Steamed Broccoli and Hollandaise Sauce

Fresh Vegetable Medley

Rice Pilaf or Mushroom Risotto

Au Gratin Potatoes

Garlic Mashed Potatoes

Herb Roasted Red Bliss Potatoes

Dessert Table

Éclairs, Creampuffs, Napoleons,

Mousses, Fresh Fruit Salad

\$98.50 Per Person

Price Includes Salad, Dinner, Dessert and Open Bar

Plus 20% Service Charge and 6% Sales Tax

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Additions

Bar Service

Four Hour Open Bar

House Wines, Domestic Beer, House Liquor

Additional Hour: \$5.00 Per Person

House Wines, Domestic Beer, House Liquor

Call Brands Upgrade: \$6.00 Per Person

House Wines, Domestic Beer, Call Liquor

Premium Bar Upgrade: \$9.00 Per Person

House Wines, Domestic Beer, Premium Liquor

Selections

House Wines

*Chardonnay, White Zinfandel,
Merlot, Cabernet and Pinot Grigio*

Domestic Beer

Budweiser, Coors Light, Miller Lite, Yuengling Lager

House Liquor

*Bankers Club Vodka, Bankers Club Gin,
Old Smugglers Scotch, Bankers Club Bourbon,
Bankers Club Whiskey, Jacquins Amaretto,
LeRoux Peach Schnapps, Leroux Apricot Brandy,
Christian Brothers Brandy, Montezuma Tequila,
Kamora Coffee Liquor, Zapata Triple Sec.*

Call Liquor

*Absolute Vodka, Smirnoff Vodka, Beefeaters Gin,
Tanqueray Gin, Dewers Scotch, Jack Daniels,
Jim Bean Bourbon, Bacardi Rum, Seagram's VO, Seagram's 7,
Canadian Club, Captain Morgan's Rum, Southern Comfort*

Premium Bar

*Kettle One Vodka, Grey Goose Vodka,
Stoli Vodka, Bombay Sapphire Gin,
Johnnie Walker Black, Makers Mark, Jose Cuervo Especial,
Kahlua, Jameson, Di Saronna Amaretto,
Cointreau, Myers Rum*

Plus 20% Service Charge and 6% Sales Tax

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Additions

Enhancements

Sweet Fruit: \$3.00 Per Person

*Chocolate Dipped Strawberries or
Fresh Berries with Brown Sugar and Cream Fraiche*

Hors D'oeuvres Raw Seafood: Market Price

Raw Oysters, Clams and Crab Claws, Served with Lemon and Cocktail Sauce

Smoked Seafood Display: \$8.50 Per Person

*Chopped Red Onion, Eggs, Capers, Whitefish, Trout,
Peppered Mackerel and Pumpernickel Bread*

Ice Sculptures: \$250.00 Each

Many Options Available, Ask for Details

Wine Service: \$26.00 Per Bottle

Choose from Selection of House Wines

Intermezzo Course: \$4.00 Per Person

Sorbet Served to Cleanse the Palate

Viennese Sweet Table: \$8.00 Per Person

Variety of Cakes, Pies, and Miniature Pastries

**Please ask to see our Banquet Wine List
for upgrades in Wines and Champagnes**

Plus 20% Service Charge and 6% Sales Tax

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