



Banquet Package

West Chester Golf and Country Club

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Visit us on the web at www.westchestercc.net

Welcome to West Chester Golf and Country Club

West Chester Golf and Country Club's stately surroundings, exquisite cuisine and exceptional service are the foundation you have envisioned. WCGCC provides natural, scenic beauty that affords a wonderful backdrop for a truly memorable experience.

From the first visit to the culmination of your perfect occasion, expert Event Coordinators will guide you through your special affair. We help you create flawless events that represent your own personal style- no request is too big, no detail is too small.

Our elegantly appointed facilities and our meticulously landscaped grounds are the perfect canvas for your special event.

Thank you for considering our amenities and services. We assure you that every detail and desire will exceed your every expectation.

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Breakfast

Continental

*Assorted Fresh Baked Muffins, Bagels with Cream Cheese, Danish and Sweet rolls
Fresh Fruits of the Season
Assorted Fruit Juices
Coffee and Tea Service*

The Ashbridge Breakfast Buffet

*Assorted Fresh Baked Muffins, Bagels with Cream Cheese, Danish and Sweet Rolls
Fresh Fruits of the Season
Assorted Fruit Juices
Scrambled Eggs
French Toast with Warm Syrup
Home Fried Potatoes
Sausage and Bacon
Coffee and Tea Service*

West Chester Brunch

*Assorted Fresh Baked Muffins, Bagels with Cream Cheese, Danish
Fresh Fruits of the Season
Assorted Fruit Juices
Scrambled Eggs
Bacon and Sausage
French Toast with Warm Syrup
Home Fried Potatoes
(Choice of)
Sliced Ham with a Pineapple Glaze
Chicken Bruschetta with Goat Cheese*

*Seasonal Vegetable Medley
Caesar and House Salads with 2 Dressings*

*Omelet and Carving Stations add \$5.00 per person and \$100.00 Attendant fee
(All items subject to 20% service charge and 6% PA sales tax)*

Lunch

Served until 4:00pm

Sit Down

These luncheon items include your choice of homemade soup or house salad, french fries or potato chips, warm rolls and butter, coffee, tea, iced tea & lemonade.

Homemade Soup Selections:

*Chicken Corn Chowder
Mushroom Bisque with Truffle Compound Butter
Steak and Potato
Vegetarian Chili
Crab Tomato Bisque
Broccoli Beer and Cheddar*

New York Special

Layers of Peppered Pastrami, Russian Dressing, Swiss Cheese and Coleslaw on Grilled Rye Bread.

Curry Chicken Salad Pita

Shredded Chicken Salad made with Walnuts and Crispy Veggies served on a toasted Pita Bread with Lettuce and Tomato.

Chef Salad

Crisp Mixed Greens topped with Roasted Turkey, Ham, Cherry Tomatoes, Crisp Cucumbers, Shredded Cheddar Cheese, and Hardboiled Egg.

Grilled Vegetable Napoleon

Grilled Zucchini, Yellow Squash, Peppers, Red Onion, Fresh Mozzarella all drizzled with Balsamic glaze and Fresh Herb Olive Oil.

Chicken Caesar Wrap

Grilled Marinated Chicken Breast set atop Fresh Crisp Romaine Lettuce tossed with Caesar Dressing and finished with Fresh Grated Parmesan Cheese in a warm Flour Tortilla.

These luncheon items include your choice of homemade soup or house salad, chef's choice of starch and vegetable, warm rolls and butter, coffee, tea, iced tea & lemonade.

Montego Bay Shrimp

Caribbean Spiced Jumbo Shrimp glazed with Pineapple Puree and served over Bell Pepper Rice Pilaf.

Chicken Caprese

Sautéed Breast of Chicken finished with Sliced Ripe Tomatoes, Fresh Basil and Garlic Oil.

Pork Medallions

Char Grilled and served with Caramelized Apple Sauce.

Petite Sirloin Steak

Grilled 8 oz. Iowa raised Beef and topped with Creamy Horseradish Butter and Onion Straws.

Grecian Salmon

Baked Atlantis Salmon served over a Kalamata Olive, Sundried Tomato and Feta Cheese.

WCGCC Crab Cakes

Two Maryland Style Jumbo Lump Crab Cakes Sautéed to a Golden Brown finished with Whole Grain Mustard Cream Sauce.

Root Vegetable Salad

Mixed Field Greens tossed with Fat Free Raspberry Vinaigrette layered with Roasted Beets, Radishes, and Fingerling Potatoes.

Flounder Florentine

Spinach, Roasted Red Peppers and Ricotta Cheese stuffed Flounder Filet drizzled with creamy Béchamel Sauce.

Dessert:
(Choose 1)

Fresh Baked Cookies, Brownies
Strawberry Shortcake
Warm Apple or Peach Crisp

Note:

There will be a \$2.50 per person surcharge for more than two entrées
(All items subject to 20% service charge and 6% PA sales tax)

Hot Lunch Buffet

Served until 4:00pm

Choice of:

Tossed Garden Salad or Caesar Salad

Assorted Fresh Rolls

Main Courses:

Pesto Crusted Chicken

Garlic Parmesan Chicken with Mustard Sauce

Margarita Chicken with Goat Cheese

Grilled Salmon with Garden Gazpacho

Broiled Flounder and Chive Beurre Blanc

Sliced Top Round Au Jus

Beef Tips Dianne over Egg Noodles

Vegetarian Orecchiette and Spinach Primavera

Choice of 2 main courses

Choice of 3

Accompaniments:

(Choose 2)

Rice Pilaf

Roasted Red Bliss Potatoes

Roasted Garlic and Chive Mashed Potatoes

Sautéed Garden Vegetables

Steamed Broccoli

Baked Penne Pasta topped with Fresh Mozzarella Cheese

Green Beans and Roasted Red Peppers

Dessert:

(Choose 1)

Fresh Baked Cookies, Brownies

Strawberry Shortcake

Warm Apple or Peach Crisp

Coffee, Tea, Iced Tea and Lemonade

(All items subject to 20% service charge and 6% PA sales tax)

Summer Buffet

After 4pm spend minimum in place

Main Course:

*Bone-In BBQ Chicken
Chipotle Lime Chicken Breast
Grilled Hot Dogs
Pulled BBQ Pork
Grilled Angus Burgers
Bratwurst and Caramelized Onions
Grilled Seasonal Fish*

Choice of 2 main courses

Choice of 3

Accompaniments:

(Choose 3)

*Tossed Garden Salad
Caesar Salad
Sautéed Garden Vegetables
Vegetarian Pasta Salad
Mozzarella Tomato and Basil Salad
PA Dutch Potato Salad
Macaroni Salad
Coleslaw*

Assorted Fresh Rolls

Potato Chips

Desserts:

(Choose 1)

*Fresh Baked Cookies and Brownies
Strawberry Shortcake
Warm Apple or Peach Crisp*

Coffee, Tea, Iced Tea and Lemonade

(All items subject to 20% service charge and 6% PA sales tax)

Deli Buffet

Served until 4:00pm

The Ashbridge Deli Platter

Fresh Roasted Turkey Breast

Virginia Baked Ham

Roast Beef

Chicken and Tuna Salad

Assorted Deli Cheeses

Relish Tray

Condiments

Assorted Rolls

Potato Chips

Choose Two Salads:

Pasta Salad

Macaroni Salad

Pa Dutch Potato Salad

Coleslaw

Fresh Fruit Display

Tossed House Salad

Traditional Caesar Salad

Soup of the Day add \$3 per person

Dessert (Choice of one)

Fresh Baked Cookies and Brownies

Strawberry Shortcake

Warm Apple or Peach Crisp

Coffee, Tea, Iced Tea & Lemonade

(All items subject to 20% service charge and 6% PA sales tax)

Dinner

Sit Down

*All Entrees are served with Warm Rolls and Butter
Coffee and Tea, Iced Tea & Lemonade*

Choose one:

*Mixed Green Salad
Classic Caesar Salad
Iceberg Wedge Salad
Fresh Fruit Cup
Vegetarian Chili
Steak and Potato Soup
Mushroom Bisque with truffle compound butter*

Entrée Selections

(Choice of two)

Chicken Saltimbocca

Sage and Prosciutto stuffed Chicken Breast finished with light Garlic Butter Sauce.

Pork Milanese

Crispy Breaded Pork Cutlets topped with Cherry Tomatoes, Arugula and Balsamic Glaze.

Margarita Chicken

Grilled Marinated Chicken Breast topped with Fresh Tomato-Basil Topping and Crumbled Goat Cheese.

Salmon Oscar

Atlantic Filet of Salmon topped with Crab Meat and finished with Hollandaise Sauce.

Flounder Florentine

Spinach, Roasted Red Peppers and Ricotta Cheese stuffed Flounder Filet drizzled with creamy Béchamel Sauce.

(All items subject to 20% service charge and 6% PA sales tax)

6oz. Filet Mignon

Grilled and Served with Merlot Au Jus.

Jumbo Lump Crab Cakes

Two Maryland Style Crab Cakes Baked and sauced with Mustard Cream.

NY Strip Steak

10 oz. NY Strip Steak topped with Creamy Horseradish Butter and Crispy Onion Straws.

Grilled Vegetable Napoleon

Grilled Zucchini, Yellow Squash, Peppers, Red Onion, Fresh Mozzarella all drizzled with Balsamic glaze and Fresh Herb Olive Oil.

Surf and Turf

Petite Filet (5oz) topped with a Red Wine Demi-Glace paired with Cold Water South African Lobster Tail.

Market Price

Accompaniments

**Vegetable Choices
(Choose one)**

*Steamed Broccoli and Carrots
Roasted Asparagus
Green Beans with Roasted Red Peppers
Sautéed Garden Vegetables*

**Starch Choices
(Choose one)**

*Roasted Fingerling Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Potatoes Au Gratin*

**Desserts
(Choose One)**

*Apple Lattice
Espresso Chocolate Mousse
Vanilla Crème Brulee
Pound Cake topped with Fresh Berries and Hazelnut Whipped Cream
Triple Chocolate Brownie with Vanilla Ice Cream
NY Cheesecake with Strawberry Coulis*

Note:

***There will be a \$3.00 surcharge for more than two entrées
(All items subjects to 20% service charge and 6% PA sales tax)***

Dinner Buffet

Choice of:

Mixed Green Salad, Classic Caesar Salad

Main Course:

*Pesto Crusted Chicken
Margarita Chicken with Goat Cheese
Grilled Salmon with Garden Gazpacho
Broiled Flounder and Chive Beurre Blanc
Sliced Top Round Au Jus
Beef Tips Au Poivre
Vegetarian Orecchiette and Spinach Primavera*

Choice of 2 main courses

Choice of 3

Accompaniments:

(Choose 2)

*Rice Pilaf
Herb Roasted Red Potatoes
Roasted Garlic Mashed Potatoes
Baked Penne Pasta topped with Fresh Mozzarella Cheese
Garden Vegetables
Greens with Roasted Red Peppers
Steamed Broccoli*

Dessert

(Choose 1)

*Brownies and Fresh Baked Cookies
Strawberry Shortcake
Warm Apple or Peach Crisp*

Coffee, Tea, Iced Tea & Lemonade

(All items subject to 20% service charge and 6% PA sales tax)

Hors d' Oeuvres

(All prices per 100 pieces)

Hot

*Chicken Cordon Bleu Bites
Scallops wrapped in Bacon
Spinach and Bleu Cheese Stuffed Mushrooms
Mushrooms Stuffed with Crab Meat
Petite Crab Cakes
Beef Wellington
Cocktail Franks in puffed pastry
Brie and Raspberry Tartlets
Coconut Shrimp
Vegetable Spring Rolls
Ale Battered Shrimp
Swedish Meatballs*

Cold

*Shrimp Cocktail
Tomato Bruschetta
Smoked Salmon Canapés with herb cream cheese
Shaved Beef Crostini with garlic horseradish aioli
Asparagus wrapped in Prosciutto

International Cheese, Fruit and Cracker Display
with roasted and fresh vegetables*

(All items subject to 20% service charge and 6% PA sales tax)

Specialty Stations
Attendant Fee per station

Pasta Station
Attendant Optional

Choice of two:

- *Farfalle Bolognese- ragu with ground beef, plum tomatoes, fresh basil, and onions*
- *Penne a la vodka- Penne Pasta with plum tomatoes and vodka in a creamy blush sauce*
- *Wild Mushroom Orecchiette - with exotic mushrooms finished in a basil cream sauce*
- *Tortellini - Cheese tortellini pasta in a sun-dried tomato pesto, pine nuts and a lemon, white wine sauce*

Add chicken to any pasta

Carving Station
(Choice of One)

Top Round of Beef

Roasted Sirloin

Fresh Roasted Turkey Breast

Honey Glazed Ham

Roasted Herb Encrusted Pork Tenderloin

Prime Rib

Filet Mignon

All served with appropriate sauce and assorted rolls

Oriental Stir-fry Station

Chicken or Pork stir-fry

Oriental Vegetables and Jasmine Rice

(All items subject to 20% service charge and 6% PA sales tax)

Bar Service

Bartender fee per bartender

Cash Bar

Consumption Bar

Standard or Premium

(Bartender runs tab: Host is charged per drink)

Standard open Bar

Based on a 2 hour minimum

Premium Open Bar

(All items subject to 20% service charge and 6% PA sales tax)

Our Bartenders are not allowed to pour "shots" at any time

(Included)

Vodka

Absolut, House Vodka, Stoli, Stoli Orange, Three Olives Grape

Gin

House Gin, Tanqueray, Beefeater

Rum

House Rum, Captain Morgan, Malibu Coconut, Bacardi

Whiskey

House Whiskey, Seagram's VO, Seagram's 7, Jack Daniels, Canadian Club

Bourbon

House Bourbon, Southern Comfort, Jim Beam

Scotch

House Scotch, Dewars, Johnny Walker Red

Cordial

Kahlua, Baileys, Amaretto, Crème de Menthe, Crème de Cocoa

Tequila

Jose Cuervo Gold

Wines by the Glass

Canyon Road Cabernet Sauvignon, White Zinfandel, Pinot Grigio, Merlot, Chardonnay

Beer

Miller Lite, Coors Light, Budweiser, Michelob Ultra, Yuengling Lager and Heineken

Upgraded Bar Selections

Ketel One, Belvedere, Grey Goose, Myers Rum, Mt. Gay, Maker's Mark, Crown Royal, Jameson, Johnny Walker Black, Bombay Sapphire