

*Wedding Packages at*



*The Philadelphia Cricket Club*

*2021*

# *Our 5 Hour Package Includes*

Champagne Toast or Signature Drink  
4 and 1/2 hour Open Bar  
Selection of Assorted Butlered Hors d'oeuvres  
Stationary Hors d'oeuvres  
Choice of Appetizer served with Rolls & Butter  
Choice of Entrée served with Starch & Vegetables  
Family Style Mini Desserts from our Pastry Chef for Each Table  
Coffee & Hot Tea Station  
Votive Candles for Cocktail & Reception Tables

Prices below include all taxes and service charges, and there is no additional facility rental charge for your reception.

	Saturdays	Fridays and Sundays
January	\$124	\$114
February	\$124	\$114
March	\$124	\$114
April	\$144	\$134
May	\$144	\$134
June	\$144	\$134
July	\$134	\$124
August	\$134	\$124
September	\$144	\$134
October	\$144	\$134
November	\$144	\$134
December	\$134	\$124

Chart reflects per person pricing with Tier 1 entrees.

The Sundays prior to Memorial Day and Labor Day are considered Saturdays for these purposes.

## *Cocktail Hour*

**Passed Hors d'oeuvres**  
(Included in package)

**Mini Tuna Tacos**, scallions, sweet chili mayo

**Beef Carpaccio**, parmesan, mushrooms, roasted garlic aioli

**Quinoa and Zucchini Fritter**, roasted tomato sauce

**PCC Mini Crab Cake**, old bay aioli

**Pigs in a Blanket**, sauerkraut, whole grain mustard

**Mini Philly Cheesesteak**, truffle cheddar sauce, crispy onion

**Smoked Salmon Toast**, avocado, radish, red pepper jelly

**Lamb Merguez** wrapped in herb puff pastry, roasted red pepper aioli

**Pork Carnitas Taquito**, cilantro crème fraiche

**Cherry Blossom Tart**, goat cheese, cherry puree, puff pastry

## *Stationary Hors d'oeuvres*

(Included in package)

**Antipasto Station**, cheeses, meats, vegetables, dips, crackers, bread, condiments

# *Additional Stationary Hors d'oeuvres*

~\$5 per person~  
(Not included in package)

**PCC Patty Melt Slider**, brisket and short rib blend,  
caramelized onions, swiss, provolone, toasted sourdough

**Fried Calamari**, fried artichokes, pickled peppers,  
lemon-pepper aioli, spicy marinara

**Traditional Meatballs**, whipped ricotta, parmesan cheese,  
focaccia bread

**Port Richmond Polish Cheesesteak Pierogis**, caramelized onions,  
cheese wiz, horseradish aioli

**Short Rib Mac and Cheese**, rigatoni pasta, five cheese sauce,  
bacon breadcrumbs

**Artichoke and Crab Dip**, tri-color tortilla chips, pita bread

**PCC Fried Chicken Sliders**, bacon mayo, bread and butter pickles,  
potato roll

**Seasonal Flat Bread**, seasonal toppings

**Buffalo Chicken Empanada**, blue cheese and ranch  
dipping sauce

**Chicken-Lemongrass Dumpling**, ponzu sauce

# *Action Stations*

(Not included in package)

## **Bacon Station**

~\$10 per person~

**Candied Bacon** (displayed on hanger) Nueskies bacon, tossed with brown sugar, smoked paprika, and chipotle

**Apple Cider Glaze Pork Belly Sliders**, slaw, crispy onions, potato roll

## **Slider Station**

~\$15 per person~

**PCC Burger**, cheddar, bacon-jam, cricket sauce, martin's roll

**Chef Ben's Fried Chicken**, bacon mayo, martin's roll

**PCC Jumbo Lump Crab Cake**, old bay aioli, martin's roll

**PCC Chips Served** with french onion dip

## **Taco Station**

~\$15 per person~

**Pork Al Pastor**, traditional slow-roasted pork in adobo marinade

**Chicken Tinga**, traditional stewed pulled chicken in sauce of chipotle, onions, garlic

**Beef Barbacoa**, braised beef, seasoned with chili and spices

cabbage, limes, queso fresco, pickled jalapenos, salsa roja, salsa verde, pickled red onions, pico de gallo, charred pineapple salsa, guacamole

### **Dim Sum Station**

~\$15 per person~

**Chicken-Lemongrass Pot Stickers, Shrimp Shu-Mai, Edamame Dumplings, Pork Buns**

sweet chili sauce, ponzu sauce, cilantro-ginger aioli

### **Pasta Station**

~\$15 per person~

**Rigatoni Pasta**, braised chicken, oven-dried tomatoes, wild mushrooms, spinach, blush sauce, parmesan

**Cavatelli Pasta**, red shrimp, garlic, roasted pepper flake, pesto, parmesan cheese

**Focaccia Bread**, butter, ricotta, olive oil, balsamic

### **Jersey Shore Bake**

~\$20 per person~

**Steamed Little Neck Clams, Shrimp, Keilbasa, Corn, New Potatoes**

garlic french bread, grilled lemons

### **Ceviche Station**

~\$20 per person~

**Tuna Tartar**, avocado puree, thai dressing, wonton

**Shrimp Ceviche**, corn, tomatoes, red onions, cilantro, lime

### **Raw Bar**

~\$25 per person~

*Optional Ice Carving Upgrade*

**East Coast and West Coast Oyster, Jumbo Shrimp**

cocktail sauce, mexican sauce, mignonette, lemons, horseradish, tabasco

# *Appetizers*

(Choice of one soup or salad)

## **Soups**

**Italian Wedding Soup**, meatball, pesto, parmesan

**Seasonal Soup** chef's selection

## **Salads**

### **PCC Spring Mix**

dried cherries, toasted pecans, gorgonzola cheese,  
balsamic vinaigrette

### **Strawberry Salad**

artisan lettuce, strawberries, pickled strawberries, pistachios,  
ricotta salata, lemon poppy seed yogurt dressing

### **Caesar Salad**

parmesan cheese, croutons, caesar dressing

### **Tomato & Buffalo Mozzarella Salad**

sliced tomatoes, pesto, balsamic, olive oil, micro arugula  
garnished with a seasoned crostini and roasted roma tomato

**Seasonal Salad** chef's selection

# *Entrees*

(Choice of two or a Duo Plate)

In addition to these entrée selections, gluten free, vegetarian, and vegan options are available.

## **Tier One**

(Included in package)

**Chef Ben's Fried Chicken**, buttermilk marinated, crispy chicken breast, honey pecan drizzle

**Grilled 8 oz Top Sirloin Steak**, PCC steak sauce

**Seared French Cut Chicken Breast**, sauce chasseur

**Lemon-Herb Crusted Atlantic Salmon**, romesco sauce

**Braised Beef Short Rib**, mushroom ragout

**Duo of Braised Short Rib and Grilled Shrimp**, cognac-mustard cream

*For a selection of two entrees in different tiers, all guests will be charged for the higher priced entrée selection.*



## Tier Two

~\$8 per person~

**Italian Sausage Crusted Chicken Breast,**  
preserved lemon chicken jus

**Crab Crusted Branzino,**  
citrus beurre blanc

**Grilled 6 oz Beef Tenderloin,**  
sauce bordelaise

**Duo of Grilled 4 oz Beef Tenderloin and Crab Stuffed Shrimp,**  
cognac beef jus

**Duo of Grill 4 oz Beef Tenderloin and Jumbo Lump Crab Cake,**  
mustard beurre blanc

### 1854 Package

~\$24 per person~

Enjoy all of the delicious entrees offered  
from our Tier Two menu in addition to:

Champagne Toast and Signature Drink

12 Passed Hors d'oeuvres

2 Stationary Hors d'oeuvres

Chiavari Chairs

*Choice of color and cushion*

## *Sides*

### **Starches** (Choose one)

**Roasted Red Bliss Potatoes**,  
caramelized onions, rosemary  
**Whipped Potatoes**  
**Rice Pilaf**  
**Blue Cheese Dauphinoise Potatoes**  
**Boursin Cheese Potato Croquette**  
**Twice Baked Potato**  
smoked cheddar, bacon,  
horseradish

### **Vegetables** (Choose one)

**Seasonal Vegetables**  
**Haricot Verts**, almandine  
**Asparagus**  
**Roasted Broccolini**,  
roasted pepper flakes,  
lemon, parmesan cheese  
**Roasted Baby Carrots**,  
honey drizzle

## *Dessert*

(Included in Package)

**Family-Style Miniature Pastries**, chocolate covered strawberries,  
crème brulee tarts, fruit tarts, and more

### **Coffee Station**

## *Late Night Snacks*

~\$8 per person~

(Not included in package)

**PCC Fried Chicken Sandwich**, bacon-mayo, bread and butter  
Pickles, toasted potato roll

**Traditional Philly Cheesesteak** caramelized onions, american cheese  
**Philly Pretzel Display** chocolate covered pretzels, hard pretzel sticks,  
traditional soft pretzel bites, cheese sauce, spicy mustard

**PCC Breakfast Sandwich**, fried chicken, egg, smoked gouda cheese,  
cricket sauce, toasted potato roll

**PCC Cheeseburger**, american cheese, pickles, cricket sauce,  
potato roll

**Cookie Bar** chocolate chip, mudslide, and oatmeal raisin cookies

# *Wedding Bar Selections*

## **Base Bar**

(Included in package)

Tito's Vodka  
Bacardi Rum  
Beefeater Gin  
Dewar's Scotch  
Jim Beam Bourbon  
Seagram's Seven Whiskey  
Jose Cuervo Tequila  
House White & Red Wines  
Coors Light  
Yuengling  
Heineken  
Assorted Sodas

## **Premium Bar**

~\$15 per person~

Grey Goose Vodka  
Mount Gay Rum  
Bombay Sapphire Gin  
Glenlivet Scotch  
Maker's Mark Bourbon  
Jameson Whiskey  
1800 Tequila  
Premium Red & White Wines  
Yuengling  
Stella Artois  
Yards IPA  
Michelob Ultra  
Assorted Sodas

Base and premium bar packages can be customized to your liking. Add specialty cases of craft beer, international wines, or your favorite spirits to your open bar. Pricing varies by request.

## *Wine Service with Dinner*

(Not included in package)

House Wines - Additional \$9 per person  
Premium Wines - Additional \$12 per person



# *What You Need to Know*

## **Why Not Tie the Knot at PCC?**

For weddings of less than 200 guests, a \$1,000 wedding ceremony setup fee is applied to all indoor and outdoor ceremonies. For weddings of 200 guests or more, a \$1,500 ceremony setup fee will be applied. The Ballroom is always available as a rain plan for outdoor ceremonies.

## **The Best Party of Your Life Can (and Should!) Last All Night**

Extend the open bar during your cocktail hour or reception for an additional \$6 per person per half hour; you can also extend the butlered hors d'oeuvres for cocktail hour for an additional \$6 per person per half hour.

## **Your Family is Our Family**

Specially prepared meals for children 12 years and under are \$30; meals for individuals 13-20 years old are 35% of the per person entrée price. The Club also provides vendor meals for \$40.

## **The Fine Print**

There is a Food & Beverage minimum of \$22,000 for a Saturday wedding, April through June and September through December, and a Food & Beverage minimum of \$16,000 for all other wedding dates. The Sundays prior to Memorial Day and Labor Day are considered Saturdays for these purposes. \$2,500 Initial deposit is due at time of booking. Subsequent payments will be made at 6 months prior, 3 months prior and 2 weeks prior to wedding date. A schedule of payments will be provided to you with your contract.

## **Don't Wait to Set Your Date**

A non-refundable deposit of \$2,500 reserves all Philadelphia Cricket Club wedding spaces for your date. Contact Amy Wayland at 215-247-6001 ext. 210 or [awayland@philacricquet.com](mailto:awayland@philacricquet.com) to start planning your dream wedding!

