



WELCOME TO YOUR

Happily Ever After



Weddings

One Leo Fraser Drive Northfield, NJ 08225 | 609-236-4400 | accountryclub.com/weddings



2022

Price Breakdown

Jan, Feb & Dec	Friday	Saturday	Sunday
Minimum Adults	100	100	100
Diamond	\$130	\$135	\$125
Platinum	\$140	\$145	\$135
Stations	\$150	\$155	\$145

Mar, Apr & Nov	Friday	Saturday	Sunday
Minimum Adults	115	150	100
Diamond	\$145	\$155	\$135
Platinum	\$155	\$165	\$145
Stations	\$165	\$175	\$155

May – Oct	Friday	Saturday	Sunday
Minimum Adults	125	150	100
Diamond	\$150	\$160	\$140
Platinum	\$160	\$170	\$150
Stations	\$170	\$180	\$160

Additional Pricing		Ceremony Fee	Per Person
Children \$50		Friday	\$7
Site Fee	Vendors	Saturday	\$9
\$1,000	½ OFF	Sunday	\$5

All prices are per Person excluding NJ sales tax & gratuity. Valid on weddings booked thru 2022.

Package Features

DIAMOND PACKAGE

- 5 Butlered Hors D'oeuvres
- Chef's Selection of Cold Table Displays
- 1 Chef-Attended Station
- Champagne Toast
- Plated Dinner with Choice of 4 Entrees Including 1 Vegetarian Entrée
- Custom Wedding Cake by Stella! Baking Company
- Viennese Dessert Table Display
- Freshly Brewed Coffee, Decaf Coffee and Hot Tea
- Five Hour Premium Open Bar

PLATINUM PACKAGE

- 7 Butlered Hors D'oeuvres
- Chef's Selection of Cold Table Displays
- 2 Chef-Attended Stations
- Butlered Champagne
- Champagne Toast
- Plated Dinner with Choice of 4 Entrees Including 1 Vegetarian Entrée
- Custom Wedding Cake by Stella! Baking Company
- Viennese Dessert Table Display
- Freshly Brewed Coffee, Decaf Coffee and Hot Tea
- Five Hour Premium Open Bar

STATIONS PACKAGE

- 8 Butlered Hors D'oeuvres
- Chef's Selection of Cold Table Displays
- 2 Chef-Attended Stations
- Butlered Champagne During Cocktail Hour
- Champagne Toast
- 4 Dinner Stations Attended by Uniformed Chefs
- Custom Wedding Cake by Stella! Baking Company
- Viennese Dessert Table Display
- 1 Dessert Station
- Freshly Brewed Coffee, Decaf Coffee and Hot Tea
- Five Hour Premium Open Bar

EVENING WEDDING PACKAGE

Services & Amenities

Grand Ballroom Tasting

- Complimentary for Bride & Groom with Open Bar Prior to Wedding Day, Please Schedule with Your Wedding Coordinator

Wedding Coordinator

- To Assist with Your On-Site Arrangements

Personal Wedding Attendant

- To Assist with your Entire Wedding Day from 9am

Bridal Suite (See Page 7)

- Available for the Bridal Party from 9am

Men's Locker Room & Sports Bar (See Page 8)

- Available for the Groomsmen from 9am

Club 1897 Simulator Room (Platinum Package Only)

- Enjoy Three Complimentary Hours of Playing Time for Groomsmen on Your Wedding Day

Perfectly Manicured Grounds

- 140 Acre Golf Course with Bay and Skyline Views with endless photo opportunities

Elevated, Open-Air Skydeck

- Overlooking our Golf Course with breathtaking views of the A.C. Skyline

Gorgeous Covered Patio

- Ideal for Your Ceremony for Cocktail Hour

Linen Package

- White or Ivory Overlays with Choice of Color Napkins

Table Decor

- Elegant Silk Floral Centerpieces, Votive Candles for Cocktail Hour, and Dinner Tables

Five Hour Premium Open Bar

- Liquors Include: Amaretto Disaronno, Jose Cuervo, Seagram's VO, Seagram's 7, Kahlúa, Malibu Rum, Peach Schnapps, Apple Pucker, Captain Morgan, Three Olives (Assorted Flavors), Bacardi, Jim Beam, Jack Daniel's, Tanqueray, Tito's Handmade Vodka, Triple Sec, Dewar's, & Southern Comfort
- Bottled Beers Include: Coors Light, Heineken, Yuengling, Miller Lite, Corona, & O'Doul's
- House Wines Include: Chardonnay, Cabernet, White Zinfandel, Moscato, & Pinot Grigio

Happily Ever After Party (See Page 10)

- Continue the Celebrations with Exclusive use of The Taproom Bar & Grille Restaurant

Rehearsal Dinner & Post-Wedding Brunch Options

- Ask your Wedding Coordinator for Details

First Anniversary Dinner

- Celebrate Where All of Your Memories Were Made with a Delicious Meal at the Taproom Bar & Grille, Excluding Alcohol and Gratuity

SIGNATURE COCKTAIL CUISINE

On the Skydeck

Cold Table Displays

- Chef's Selection Domestic & Imported Cheeses
 - Paired with Seasonal Fruit & Fresh Garden Vegetables
 - Accompanied with a Variety of Dips, Jams, Spreads, Gourmet Crackers, & Crostini

Butlered Hors D'oeuvres (Please Select Five)

- Steak & Cheese Spring Rolls
- Vegetable or Chicken Spring Rolls
- Portobello Mushroom Phyllo
- Mac & Cheese Popper with Ham
- Scallops Wrapped in Applewood Smoked Bacon
- Mini Grilled Cheese with Tomato Soup Shooters
- Spinach & Feta Cheese Triangles
- Chipotle Shrimp Empanadas
- Sesame Chicken Tenders
- Oriental Pork Dumpling
- Bacon-Wrapped Casino Shrimp
- Brie & Raspberry Phyllo
- Mini Chicken Cordon Bleu
- Assorted Mini Quiche
- Shrimp Maui
- Lobster Cobbler
- Crab Rangoon
- Cocktail Franks
- Chicken Quesadillas
- Sweet Potato Puff
- Sweet & Sour Meatballs
- Buffalo Chicken Flautas
- Lobster Newburg Puff
- Bang Bang Shrimp
- Chicken Satay

Action Station with Chef Attendant (Please Select One)

- Hot Pasta Station with Chef Attendant
 - Your Choice of Two Pastas: Cavatelli, Farfalle, Penne, or Tortellini
 - Your Choice of Two Sauces: Tomato Basil, Alla Vodka, Alfredo, Carbonara, Baby Shrimp Scampi, or Pesto
 - Presented with Crushed Red Pepper, Spinach, Roasted Red Peppers, Mushrooms, Parmesan Cheese, & Italian Bread
- Mashed Potato Bar with Chef Attendant
 - Freshly Whipped Mashed Potatoes with Choice of Toppings to Include: Baby Shrimp, Bacon, Cheese, Scallions, Chives, Prosciutto, Sour Cream, Caramelized Onions, & Assorted Sauces
- Macaroni & Cheese Station with Chef Attendant
 - Homemade Macaroni & Cheese with Choice of Toppings to Include: Baby Shrimp, Bacon, Cheddar Cheese, Parmesan Cheese, Tomatoes, Scallions, Caramelized Onions, Hot Peppers, & Pico de Gallo
- French Fry Station
 - Your Choice of Two: Golden Classic Russet Potato Fries, Seasoned French Fries, or Sweet Potato Fries
 - Accompanied with Dipping Sauces: Ketchup, Cheese Sauce, Malt Vinegar, Hot Sauce, Sun-Dried Tomato Mayonnaise, Old Bay, & Sriracha
- Chicken & Waffles
 - Crispy Fried Chicken & House-Made Waffles Topped with Your Choice of Sweet & Savory Seasonal Sauces

DIAMOND & PLATINUM PACKAGES

Dinner Menu Presentation

Choice of One Option from Each of the Following Categories. All Packages include a Vegetarian Entrée Option of Vegetable Lasagna. All Meals Served with a Medley of Fresh Seasonal Vegetables, Rolls, & Butter.

Salads (Please Select One)

- Candied Walnuts & Dried Cherries Drizzled with Lemon Vinaigrette Served with Goat Cheese-Topped Crostini over Field Greens
- Vintage Port Wine Poached Pear Salad with Baby Greens & Strawberry Vinaigrette
- Simple Greens with Vine-Ripened Tomatoes, Cucumbers, & Red Onion with Your Choice of Dressings
- Beefsteak Tomatoes, Basil, Vidalia Onion, & Fresh Mozzarella with Balsamic Vinaigrette Over Field Greens
- Caesar Salad with Fresh Cut Romaine, Croutons, House-Made Dressing, & Parmesan Cheese

Chicken Entrées (Please Select One)

- Stuffed Chicken Breast with Spinach, Fontina Cheese, & Sun-Dried Tomatoes in a Rosa Sauce
- Chicken Wellington Wrapped in Prosciutto with Mushroom Duxelle in a Flaky Pastry Crust with Herbed Demi-Glace
- Pan-Seared Frenched Chicken with Creamy Crab & Leek Ragout Accompanied with Sun-Dried Tomatoes
- Chicken Marsala with Forest Mushrooms in a Rich Marsala Wine Sauce
- Chicken Saltimbocca with Prosciutto & Cheese in a Sage Brown Butter Sauce
- Chicken Piccata Sautéed with Artichokes, Tomatoes, & Capers Finished with Lemon Butter & White Wine

Beef Pork, Veal Entrées (Please Select One)

- Slow Roasted Prime Rib Served with Au Jus & Creamy Horseradish Sauce
- Bronzed Pork Chop Wrapped in Prosciutto with Aged Balsamic Demi-Glace
- Pork Tenderloin with Normandy Apple Brandy Sauce
- Grilled Veal Chop with Roasted Garlic & Portobello Mushroom Sauce (Additional \$6 per Person)
- Tender Filet Mignon Grill Finished with Wild Mushroom Demi-Glace (Additional \$5 per Person)
- NY Strip Steak 12 oz Sirloin with Roquefort Horseradish Butter (Additional \$5 per Person)

Seafood Entrées (Please Select One)

- Seared Salmon Fillet with Chive Butter Sauce
- Glazed Salmon Teriyaki with Mandarin Oranges & Chow Mein Noodles
- Grilled Mahi Mahi with Summer Fruit Salsa
- Ginger-Lime-Marinaded Mahi Mahi Topped with Citrus Pico de Gallo
- Tilapia or Flounder Topped with Savory Scampi Sauce & Baby Shrimp
- Tilapia Provençal with Mushrooms, Artichokes, Capers, & Sun-Dried Tomatoes with Mediterranean Spices
- Jumbo Lump Maryland Style Crab Cakes with Remoulade Sauce (Additional \$3 per Person)
- Shrimp Stuffed with Crab Imperial Baked to Perfection & Completed with Roasted Garlic Scampi Sauce (Additional \$3 per Person)

Sides (Please Select One)

Stuffed Twice-Baked Potato, Loaded Mashed Potatoes, Roasted Red Bliss Potatoes with Rosemary & Garlic, Roasted-Garlic Mashed Potatoes, Classic Whipped Mashed Potatoes, or Rice Pilaf

STATIONS PACKAGE

Chef Attended Action Stations

Please Select Four

New York Deli Station

Prosciutto, Pastrami, Corned Beef, Roast Beef, Roast Turkey or Roast Pork (Please Choose Two) Fresh Mozzarella, Swiss Cheese, American Cheese, Roasted Red Peppers, Spinach, Chopped Lettuce, Tomatoes, Sauteed Onions, Coleslaw, Pickles, Russian Dressing, & Assorted Rolls

B.B.Q. Station

St. Louis Style Ribs, Slow Cooked Beef Brisket, Pulled Chicken, or Pulled Pork (Please Choose Two) Baked Beans, Coleslaw, Onion Rings, & Several Different Regional BBQ Sauces

Risotto Station

Shrimp, Bacon, Prosciutto, Cheddar, Broccoli, Tomato, Sauteed Onions, Sauteed Mushrooms, Peas, Spinach, & Other Seasonal Options

Italian Station Ask about Available Vegan Options

Meatballs, Sausage, Onions & Peppers, Manicotti, Gnocchi, or Baked Ziti (Please Choose Two) Vodka Sauce, Pesto Cream Sauce, Provolone, Red Pepper Flakes, Shaved Parmesan, Oregano, Assorted Rolls, & Garlic Bread

Fish Station

Tilapia, Flounder, or Cod (Please Choose One) Scampi Sauce, Teriyaki Sauce, Sicilian Sauce, Baby Shrimp, Tartar Sauce, Cocktail Sauce, Broccoli, Mandarin Oranges, Pineapple Salsa, & Other Seasonal Options

Fondue Station

Warm Mixed Cheese Sauce, Olives, Crostinis, Assorted Breads, Mushrooms, Red Pepper, Green Pepper, Cherry Tomatoes, Deli Meats, & Other Assorted Seasonal Vegetables & Fruit

Cajun Station

Baby Shrimp Creole & Jambalaya with Chicken & Sausage Served with Louisiana Dirty Rice & Beans, Accompanied with Various Hot Sauces, & Cornbread

Tempura Station

Shrimp, Chicken, Broccoli, Carrots, Asparagus, Mushrooms, Green Beans, House-Made Dipping Sauces, & Other Seasonal Options

Seafood Station

Oysters, Clams Casino, Snow Crab Legs, Shrimp Cocktail, Lobster Mac & Cheese, Sushi Rolls, Sauces, & Other Condiments (Additional \$19.95 per Person or Adjusted to Reflect Market Price)

Hot Pasta Station

Cavatelli, Farfalle, Penne, or Tortellini (Please Choose Two) Tomato Basil, Alla Vodka, Alfredo, Carbonara, Baby Shrimp Scampi, or Pesto (Please Choose Two) Presented with Crushed Red Pepper, Spinach, Roasted Red Peppers, Mushrooms, Parmesan Cheese, & Italian Bread

Santa Fe Station

Chicken Fajitas Served with Bell Peppers, Sautéed Onions, Diced Tomatoes, Jalapeños, Cheddar Jack Cheese, Salsa, Sour Cream, & Soft Flour Tortillas, Accompanied with Rice & Beans

Pan Asian Station

Teriyaki Chicken, Stir-Fried Vegetables, & White Rice, Accompanied with Asian Noodle Salad & Soy Dipping Sauce

Philly Cheesesteak Station

Mini Beef & Chicken Cheesesteaks Topped with Choice of Peppers, Onions, Mushrooms, & Variety of Cheeses, Including Wiz, American, & Provolone, Served with French Fries

TASTEFULLY APPOINTED

Bridal Suite

Special Services & Amenities

- Personal Maître D' Will Greet You at the Door and Attend to All Your Wedding Day Needs
- Complimentary Champagne
- Delightful Assorted Bagels & Fruit Spread

Highlights

- Luxurious Suite includes Private Bathroom, Kitchenette, and Spacious Seating Area
- Beauty Bar with Three Stations for Hair and Makeup



Weddings

ATLANTIC CITY COUNTRY CLUB



accountryclub.com/weddings

THE HISTORIC

Men's Locker Room & Bar

Special Services and Amenities

- Bar Attendant Ready to Serve
- Complimentary Hour of Golf in our Simulator Room

Highlights

- Filled with Over 100 Years of Golf Memorabilia
- Comfortable Lounge Seating & TV



Weddings
ATLANTIC CITY COUNTRY CLUB



accountryclub.com/weddings

ACTION STATION ENHANCEMENTS

Additions to Any Package

Hot Pasta Station* \$8.00 per Person

Cavatelli, Farfalle, Penne, or Tortellini (PLEASE SELECT TWO)
Tomato Basil, Carbonara, Rosa, Alfredo, Marinara,
or Pesto (PLEASE SELECT TWO)

French Fry Station \$7.00 per Person

Golden Classic Russet Potato Fries, Seasoned French Fries,
or Sweet Potato Fries, Accompanied with Dipping Sauces:
Ketchup, Cheese Sauce, Malt Vinegar, Hot Sauce &
Sun-Dried Tomato Mayonnaise (PLEASE SELECT TWO)

Coffee Cordial Display \$7.00 per Person

Premium Coffee Blend Served with an Assortment
of Cordials & Toppings

Grilled Antipasto Display \$9.00 per Person

Marinated Artichoke Hearts, Eggplant, Zucchini, Yellow
Squash, Black Olives, Roasted Peppers, Plum Tomatoes,
Pepperoncinis, Provolone & Mozzarella Cheese, and Italian
Meats, Accompanied with Fresh Rolls & Breadsticks

Crepe Station \$8.00 per Person

Crepes Filled with Apple Compote Topped with
Caramel Sauce & Whipped Cream

Sundae Bar* \$8.00 per Person

Vanilla Ice Cream with Your Choice of Toppings to Include:
Chocolate, Strawberry & Butterscotch Sauces, Fresh Berries,
M&M's, Chocolate Chips, Assorted Jimmies, & Candy
Toppings, Served with Whipped Cream

Pan Asian Station* \$8.00 per Person

Teriyaki Chicken, Stir-Fried Vegetables, & White Rice
with Asian Noodle Salad & Soy Dipping Sauce

Santa Fe Station* \$8.00 per Person

Chicken Fajitas Served with Bell Peppers, Sautéed
Onions, Diced Tomatoes, Jalapeños, Cheddar Jack
Cheese, Salsa, Sour Cream, & Soft Flour Tortillas,
with Rice & Beans

Macaroni & Cheese Station* \$8.00 per Person

Homemade Macaroni & Cheese with Choice of
Toppings to Include: Baby Shrimp, Bacon, Cheddar Jack
Cheese, Parmesan Cheese, Tomatoes, Scallions,
Caramelized Onions, Hot Peppers, & Pico de Gallo

Cajun Station* \$9.00 per Person

Baby Shrimp Creole & Jambalaya with Chicken &
Sausage Served with Louisiana Dirty Rice & Beans,
Accompanied with Various Hot Sauces & Cornbread

Mashed Potato Bar* \$8.00 per Person

Whipped Mashed Potatoes with Choice of Toppings
to Include: Baby Shrimp, Bacon, Cheese, Scallions,
Chives, Prosciutto, Sour Cream, Caramelized Onions,
& Assorted Sauces

Raw Seafood Bar MP per Person

Jumbo Shrimp Cocktail, Choice Littleneck Clams,
Select Oysters, & Large Crab Fingers Presented on a Bed
of Crushed Ice with Cocktail Sauce & Lemon Wedges

Chicken & Waffles \$8.00 per Person

Crispy Fried Chicken & House-Made Waffles Topped
with Your Choice of Sweet & Savory Seasonal Sauces

UPGRADES AND ADD-ONS

For Any Package

Beverage Enhancements for Any Package

- Upgrade to Craft Beers **\$3.50 per Person**
 - Beers Include: (Please Choose Three) Sam Adams, New Belgium Fat Tire, Seasonal, Brooklyn Seasonal, Goose Island IPA, Victory Beers, & Dogfish Head IPA
- Upgrade Wine Selection **\$7.00 per Person**
 - Kendall-Jackson
- Wine by the Bottle (750ml) **\$20.00 per Bottle**
 - Wines Include: Chardonnay, Cabernet, White Zinfandel, Moscato, & Pinot Grigio
- Tableside Wine Service **\$4.00 per Person**
 - During Dinner Guests are offered Merlot, Cabernet, Pinot Grigio, Chardonnay, & Moscato
- Butlered Champagne **\$4.00 per Person**

One Bartender per Seventy-Five Guests. Required Cash & Consumption Bar Prices are Subject to Change. All Prices are Exclusive of NJ Sales Tax & 21% Gratuity. A Bartender Fee of \$100.00 will Apply to All Open, Consumption & Cash Bars.

Ice Carving

- Please Inquire for a Quote

Chiavari Chairs \$12.00 Each, Plus Tax & Delivery

Charger Plates \$4.00 Each

Linen Chair Covers \$7.50 Each, Plus Tax

- White or Ivory Imperial Stripe, & White, Black, or Ivory Solid Chair Covers with Your Choice of Bow Color

Table Runners & Specialty Linens

Please Inquire for a Quote

- Many Different Patterns & Color Combinations

Happily Ever After Party

Minimum of 25 Guests & Cash Bar \$25 per Person

After-Party Snacks (Please Select Two)

- Popcorn Bar Freshly Popped Popcorn with M&M's, Pretzels, Peanuts, Marshmallows, Caramel Sauce, Chocolate Sauce, Butter, & Assorted Seasonings
- Milk & Cookies Station Warm Cookies & Goopy Brownies Served with Ice Cold Milk
- Ice Cream Treats A Variety of Ice Cream Sandwiches & Assorted Cones
- Chicken Wings Bar Crispy Fried Chicken Wings with Traditional Buffalo, Belhaven BBQ, & Teriyaki Sauces with Celery Sticks & Ranch Dressing
- Nacho Bar Nachos with Grilled Chicken, Black Beans, Guacamole, Salsa, Nacho Cheese, & Sour Cream
- Hot Dog Station Ballpark-Style Hot Dogs with Ketchup, Mustard, Relish, Onions, Chili-Cheese, Sauerkraut, Pickles, & Cheese Sauce
- Soft Pretzels Freshly Baked Soft Pretzels with Assorted Mustards & Cheese Sauce
- Breakfast Hors D'oeuvres Breakfast Burritos with Ham, Egg, & Cheddar Cheese, Assorted Mini-Quiche, Mini Breakfast Sandwiches with Sausage, Egg, & Cheese

Golf Foursome \$300

Club 1897 Simulator Room \$300

- Three Hours of Playing Time for Groomsmen on your Wedding Day

GENERAL

Booking Information

Deposits & Payments

An initial deposit of \$1000.00 is required to book and confirm a wedding date. The initial deposit can be made with a personal check, certified check, credit card, debit card or cash. Initial deposit is non-refundable and non-transferable. Subsequent wedding payments will be billed as follows: \$2,000.00 every other month until 60 days prior to wedding or until subtotal amount based on minimum guest count is reached. Invoices are dated for the 11th of the month, due within 30 days of receipt. Payments* can be remitted using cash, personal check, cashier's check, certified check, or money order. Credit card are acceptable, but each payment made is subject to a 2% processing fee.

Cancellation Policy

For cancellation after execution, as aforementioned, the initial \$1,000.00 deposit is non-refundable and non-transferable. The initial deposit is non-refundable and non-transferable should you cancel your event. All additional payments are non-refundable and non-transferable unless Atlantic City Country Club is able to re-book the wedding date and room for the minimum number of guests and price range as indicated for that time of year. Non-interest bearing refunds will be provided within 10 days of the conclusion of the re-booked event. Should you wish to re-book a new wedding date, you will be subject to pricing and availability at the time of re-booking. Upon booking a new date, a new contract will be put in place, and Atlantic City Country Club will intake a new deposit and establish a new billing schedule.

Wedding Tasting

Tastings will be held twice a year and are complimentary for each couple. Dates and times are TBD based on schedule and availability but will be confirmed as the date gets closer. Each couple will receive an assigned time slot via email.

Cake Tasting

Cake tasting will be scheduled by the couple directly through Stella! Baking Company, please call 856-287-7110.

Details Appointment

Approximately 3-4 months prior to the wedding day, we will schedule an appointment to review all details of the wedding including menu, vendor information, timeline, and special requests to create a final contract based on all information.

Final Guest Count, Floor Plan & Seating Chart

Guest count is due three weeks prior to the wedding. Once given, it cannot be reduced. Additional guests may be added on up until one week prior to the wedding. Floor plan & seating chart are also due three weeks prior to the wedding.

Final Payment

Final payment* is due two weeks prior to the wedding. Again, payment can be made using cash, personal check, cashier's check, certified check, or money order. Credit card are acceptable, but each payment made is subject to a 2% processing fee.

Rehearsal & Drop-Off

Rehearsals are held on Wednesdays or Thursdays, between 12pm and 4pm, and must be pre-scheduled. A maximum of 30 minutes will be allotted for all rehearsals. Rehearsal dinners can take place on-site as well and must also be pre-scheduled. Wedding décor and other items can be dropped off prior to rehearsal, or the week of the wedding, any day between 11am-4pm.

Privacy Factor

As a golf club, guests should expect players on the golf course as well as individuals utilizing The Taproom Bar and Grille and Locker Room. Guests (especially children) are discouraged from utilizing other areas of the clubhouse and for safety purposes are not permitted on the golf course. Additionally, private events, including other weddings, may also be held on the same day as a wedding in any of the event spaces up until 2 hours prior to the wedding start time.