



WEDDING RECEPTIONS



OVERBROOK GOLF CLUB



## ALL RECEPTION PACKAGES INCLUDE:

**BUTLERED HORS D'OEUVRES  
APPETIZER, SALAD, ENTRÉE(S) AND DESSERT  
PREMIUM OPEN BAR FOR FIVE HOURS  
CHAMPAGNE TOAST  
WINE SERVICE WITH DINNER  
ALL TAXES AND GRATUITIES  
VALET PARKING, COATROOM ATTENDANT AND MAID SERVICE**

Packages do not include music, flowers, or wedding cake.

The package price with a choice of entrées is based  
on the highest priced entrée chosen.

For Friday or Sunday receptions, deduct \$15.00 from the package price.

An estimated number of guests is required at least three weeks prior to your affair.  
A guaranteed number must be received two days before your reception  
along with a seating plan.

Receptions not hosted by an Overbrook member  
must have a club member sponsor.

On-site ceremonies are available for an additional fee.

A down payment of \$2,500.00 is required to confirm a reception date.  
In the event of a cancellation, this is non-refundable unless another reception is booked.  
For sponsored receptions, we cannot accept a deposit to confirm the date  
until twelve months in advance.

Mailing Address

P.O. BOX 140  
BRYN MAWR, PA 19010

Physical Address

799 GODFREY ROAD  
VILLANOVA, PA 19085

## BUTLERED HORS D'OEUVRES:

CHOOSE EIGHT

- Maryland Mini Crab Cakes
- Teriyaki Beef Tenderloin Tips
- Ahi Tuna on Wonton Crisp
- Marinated Flank Steak on Garlic Toast
- Scallops Wrapped in Bacon
- Steamed Oriental Dumpling with Duck Sauce
- Spinach and Feta Cheese in Filo Dough
- Cocktail Shrimp
- Brie and Raspberry Puffs
- Potato Pancakes with Apple Sauce
- Hoisin Seared Pork Belly in Steamed Buns
- Gruyere and Leek Tartlets
- Prosciutto Wrapped Melon
- Portobello Mushroom Strips with Ranch Dipping Sauce
- BBQ Pork Buns
- Ahi Tuna on Cucumber Round
- Thai Curry Chicken
- Batter Dipped Zucchini with Marinara
- Kosher Franks in Puff Pastry
- Mini Mushroom and Shallot en Croute
- Coconut Shrimp
- Lump Crabmeat Lamaze in Filo Cup
- Smoked Salmon Crostini with Herbed Cream Cheese
- Fresh Tomato Bruschetta

## STATION UPGRADES:

- Cheese and Crudité Display
- Sushi Station
- Antipasto Table
- Raw Bar with Ice Piece

## APPETIZERS:

**California Melon Wedges with Berry Puree**

**Assortment of Seasonal Fresh Fruit Served in Martini Glass**

**Lobster Bisque with Sherry**

**Wild Mushroom Bisque**

**Cream of Asparagus Soup**

**Chicken Tortellini Soup with Spinach**

**Penne Pasta with Plum Tomato Marinara 5.00**

**Cheese Tortellini with Red Pepper Alfredo 5.00**

## SALADS:

**Classic Caesar Salad**

**Chinois Salad with Napa Cabbage, Raddichio, Carrots, Wonton Crisps,  
Ginger Sesame Dressing**

**Gourmet Mixed Greens Salad with Balsamic Vinaigrette**

**Spinach and Romaine Salad with Bleu Cheese, Pears,  
Pecans and Port Wine Vinaigrette 3.00**

**Boston Bibb Spring Mix with Goat Cheese, Mandarin Oranges,  
Candied Nuts and Vinaigrette 3.00**

**Milan Salad with Romaine, Iceberg, Shrimp, Chopped Egg,  
Chopped Tomato, Bacon, Milan Dressing 6.00**

## ENTREES:

**Grilled Center Cut Filet Mignon  
Topped with Mushrooms and Cabernet Wine Sauce 155.00**

**Chilean Sea Bass with Soy Honey Glaze 155.00**

**Roasted Chateaubriand with Mushroom Madeira 145.00**

**Fresh Norwegian Salmon Fillet  
Topped with Three Citrus Nage 140.00**

**Chesapeake Chicken Topped  
With Jumbo Lump Crabmeat, Tomato Concasse and Fresh Herbs 140.00**

**Chicken Cordon Bleu with Chardonnay Cream 135.00**

**Breast of Chicken with  
Mushrooms and Marsala Wine Sauce or  
Picatta Style with White Wine, Lemon and Herbs 130.00**

**Parmesan and Panko Crusted Chicken  
with Roasted Tomato Beurre Blanc 130.00**

**Roasted Vegetable Lasagna Pomodoro 125.00**

**Grilled Vegetable Napoleon with Quinoa 125.00**

## COMBINATION PLATES:

**Grilled Center Cut Filet Mignon and Broiled Lobster Tail 170.00**

**Grilled Center Cut Filet Mignon and Jumbo Lump Crab Saute 165.00**

**Grilled Center Cut Filet Mignon and Maryland Crab Cake 160.00**

**Roasted Chateaubriand and Two Jumbo Scampi 150.00**

**Roasted Chateaubriand and Fresh Norwegian Salmon Fillet 150.00**

**◇ All Entrées Served with Chef's Selection  
Of Seasonal Vegetable, Potato and Garnish**



## DESSERT:

Wedding Cake Served With:

**Chocolate Covered Strawberry**

**OR**

**Bassetts Vanilla Ice Cream**

**You are welcome to provide cookies, candy, or a sweet table in addition to the cake.**

**Children's meals are available at \$35.00 per child.**

**Additional meals for vendors are \$20.00 per meal.**

**Thank you for considering Overbrook and feel free to contact us if you have any questions or require additional information.**

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**Brittany Feuz—Catering & Special Events Manager 610.688.4000 ext. 301  
[bfeuz@overbrookgolfclub.com](mailto:bfeuz@overbrookgolfclub.com)**

**Stephen Pribish—Executive Chef**



### BANDS AND ORCHESTRAS

CTO - CARMEN TOMASSETTI 610.688.8886  
DON EATON BAND - DON EATON 610.942.7999  
CORNER BOYS & CO.—VINCE SCHNEIDER 215.287.5486  
RICH POSMONTIER ENSEMBLE 215.836.1616  
BRANDYWINE VALLEY TALENT - BILL MCCUE 610.496.0891  
VINCENT JAMES BAND - CHARLES INTERRANTE 215.643.9898  
CHICO'S VIBE - DENNIS CHICCINO 610.909.5305  
PHILADELPHIA FUNK AUTHORITY - GARY RIVERSON 1.800.805.7677  
SUNDAY JAMES BAND - CHARLES INTERRANTE 215.643.9898  
EBE EVENTS & ENTERTAINMENT - JOE NAPOLI 215.634.7700 ext. 122  
JON ARDITO ENTERTAINMENT 610.804.2960  
SILVER SOUND ENTERTAINMENT 610.640.0838  
JAMES GERARD ORCHESTRA 610.804.9702  
SOUL PATCH PHILLY - NATE KAHN 856.296.1695

### PHOTOGRAPHERS & FILMMAKERS

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ALLURE FILMS BY VIDEO ONE PRODUCTIONS 610.789.8433

### FLORISTS

TISH LONG 610.527.3193  
AFFAIRS TO BE REMEMBERED 610.328.3170  
ACCENTS BY MICHELE 610.356.5683  
NANCY SAAM 610.306.0924  
OFFSHOOTS FLORAL DÉCOR 215.475.3387  
PLAZA FLOWERS 610.272.2233  
LAMSBACK FLORAL DECORATORS 215.925.0253

### BAKERIES

CAKES & CANDIES BY MARYELLEN 484.266.0710  
SOPHISTICAKES 610.626.7900  
SWEET JAZMINES 610.644.1868  
ANN'S CAKE PAN 215.646.4558  
BREDENBECK'S BAKERY 215.247.7374  
CLAYS CREATIVE CORNER BAKERY 610.647.2119

