

An aerial photograph of a golf course clubhouse and surrounding greenery. The clubhouse is a large, white, two-story building with a dark roof, situated in the lower right quadrant. The golf course is lush green with several sand traps and a winding path. The background shows a line of trees and a clear sky with some clouds. The text is overlaid on the upper half of the image.

The Philadelphia Cricket Club
2023 Golf Outing Information

Philadelphia is one of the great golf centers in the United States and at its heart is [The Philadelphia Cricket Club](#), the only club in the United States with a different golf course constructed in each of the last three centuries.

[Read more about the club's history here.](#)



Wissahickon

In 1920, the Club commissioned one of its members, the renowned A.W. Tillinghast, to create a golf course in Flourtown. Now known as Wissahickon, this Tillinghast course shows the work of a design genius at the height of his abilities. The course opened for play in 1922 and underwent a complete [restoration](#) in 2013-14. Playing Wissahickon as Tillinghast envisioned it is sure to provide a world class experience.

In 2017, [Golf.com](#) moved Wissahickon inside of its Top 100 U.S. rankings at #86; in 2018, GolfWeek ranked Wissahickon as the [#29 Classic Course in the country](#); and in 2019, [Golf-Week](#) ranked Wissahickon as the 3rd “Best Course in Pennsylvania.”

If you’d like to read more about Wissahickon, LINKS Magazine columnist [Graylyn Loomis](#) published an incredible review of the course in 2015; in 2019, The Fried Egg’s Andy Johnson published an [in-depth look at Wissahickon](#) along with the entire club which exemplified his experience at the facility.

Following the restoration, the PGA of America selected Wissahickon to host the 48th PGA Professional National Championship in 2015 and the PGA Tour selected Wissahickon to host the [2016 Constellation Senior Players Championship](#), won by World Golf Hall of Fame member, Bernhard Langer. Wissahickon also played host to the 2016 Philadelphia PGA Championship, the 2017 Golf Association of Philadelphia Amateur Championship, and the [2019 Men’s BIG 10 Championship](#).



Militia Hill

The Club was proud to open a second championship eighteen-hole course in 2002 designed by Dr. Michael Hurdzan and Dana Fry. Adjacent to the Wissahickon course, it is named Militia Hill as it overlooks an area steeped in Revolutionary War history. The golf course hosted the 2003 and 2004 Philadelphia Section PGA Championship and the 2004 Philadelphia Amateur Championship. The golf course was meant to distinguish the new eighteen holes in a way that would complement the older course, but not clash with it.

Militia Hill has been ranked as high as #21 in Pennsylvania by Golfweek Magazine.



2023 Outing Pricing

	Wissahickon	Militia Hill	Both
Monday, April 3, 2023	\$325	\$225	\$275
Monday, April 10, 2023	\$325	\$225	\$275
Monday, April 17, 2023	\$325	\$225	\$275
Monday, April 24, 2023	\$425	\$325	\$375
Monday, May 1, 2023	\$425	\$325	\$375
Monday, May 8, 2023	\$425	\$325	\$375
Monday, May 15, 2023	\$425	\$325	\$375
Monday, May 22, 2023	\$425	\$325	\$375
Tuesday, May 30, 2023	\$375	\$275	\$325
Monday, June 5, 2023	\$345	\$245	\$295
Monday, June 12, 2023	\$345	\$245	\$295
Monday, June 19, 2023	\$425	\$325	\$375
Monday, June 26, 2023	\$425	\$325	\$375
Monday, July 10, 2023	\$375	\$275	\$325
Monday, July 17, 2023	\$375	\$275	\$325
Monday, July 24, 2023	\$375	\$275	\$325
Monday, July 31, 2023	\$375	\$275	\$325
Monday, August 7, 2023	\$375	\$275	\$325
Monday, August 14, 2023	\$375	\$275	\$325
Monday, August 21, 2023	\$325	\$225	\$275
Monday, August 28, 2023	\$345	\$245	\$295
Tuesday, September 5, 2023	\$345	\$245	\$295

	Wissahickon	Militia Hill	Both
Monday, September 11, 2023	\$425	\$325	\$375
Monday, September 18, 2023	\$425	\$325	\$375
Monday, September 25, 2023	\$425	\$325	\$375
Monday, October 2, 2023	\$425	\$325	\$375
Monday, October 9, 2023	\$425	\$325	\$375
Monday, October 16, 2023	\$425	\$325	\$375
Monday, October 23, 2023	\$425	\$325	\$375
Monday, October 30, 2023	\$375	\$275	\$325
Monday, November 6, 2023	\$375	\$275	\$325

Course Aerations: The Wissahickon Course will undergo aeration on May 30th and August 15th. The Militia Hill Course will undergo aeration on June 6th and August 22nd.

Three-year partnership available. Locks pricing in and provides a 10% credit from years 1 & 2 to year 3.

Notes

- Outing must book both golf courses - minimum of 120 players required.
- Outing must split players evenly between course. If not, individual course pricing will be charged per player for Wissahickon above a 50% split
- Outings may be secured with a non-refundable deposit of \$5,000 – no date is secure until contractually signed and deposited.
- Starting times for outings can be customized.
- Adjustments to food allocation to accommodate different meals are available—please ask for more information.



2023 Golf Outing Package

All items included in base price (page 8)

Greens Fees

Cart Fees

One forecaddie per foursome for Militia Hill golfers

Two caddies per foursome for Wissahickon golfers

(Gratuity not included and optional)

Course Refreshments (includes kegs of domestic beer)

Golfer's Grill Buffet Lunch (page 12)

Dinner (page 16)

Two-Hour Open Base Bar served with Dinner

All Gratuities and Taxes

All upgrades include tax and gratuity and are listed based on per person pricing.



Golfer's Grill Lunch Buffet

GRILL ITEMS

Grilled Marinated Boneless Chicken Breast
Hebrew National All Beef Jumbo Hotdogs
Hamburgers, Cheeseburgers and "Beyond Meat" Burger

WRAPS

Chicken Caesar Salad Wrap

CONDIMENTS

Served with lettuce, tomato, onions, pickles, diced red onions,
ketchup, mustard, mayonnaise, relish, sauerkraut, bistro sauce
Gluten Free Buns available upon request

SALADS

Potato Salad
Mixed Green Salad, ranch and balsamic dressings served on side
Coleslaw
Potato Chips
Fruit Salad

DESSERT

Cookies & Brownies

BEVERAGES

Coffee and Tea Station
Iced Tea, Lemonade, and Soft Drinks

ADD A CLASSIC PHILADELPHIA SANDWICH + \$7 per person

Philly Cheesesteak or Chicken Cheesesteak
with American Cheese, On Side, Wiz, Onions

Roasted Italian Pork

Broccoli Rabe, Provolone Cheese



On Course Refreshment Stations

SNACKS

Lance Crackers
Hard Pretzel Snacks
Peanuts
Granola Bars
Herrs Chips
Popcorn

Additional Snacks *\$12 per person*

Trail Mix
Assorted Candy
Tastykakes
Soft Pretzels
Whole Fruit

BEVERAGES

Bottled Water
Gatorade
Domestic Beer

Additional Beverage and Snack Station \$10 per person

Signature Cocktails \$8 per person

PCC SIGNATURE HOT SANDWICHES:

Traditional Cheesesteak, Caramelized Onions, American Cheese, Long Roll \$7

Traditional Chicken Cheesesteak, Caramelized Onions, American Cheese, Long Roll \$7

Southern Style Pulled Pork, Vinegar Slaw
Kaiser Roll \$6

Sweet Italian Sausage, Roasted Peppers, Provolone, Club Roll \$6

Cold Fried Chicken, PCC Signature Fried Chicken Legs and Thighs \$6

PCC Smash Burgers, American Cheese, Bacon Jam, Cricket Sauce, Martins Roll \$8

All-Beef Hotdogs, Conshohocken Roll, Mustard, Ketchup \$5



Golf Outing Dinner Buffet

SALADS

Caesar Salad, croutons, parmesan cheese, Caesar dressing
Caprese Salad, heirloom tomatoes, mozzarella, balsamic, pesto

SIDES

Seasonal Vegetable Medley
Roasted Red Bliss Potatoes, caramelized onions, rosemary

PASTAS

Please choose one

Penne Pasta, Italian sausage and peppers, marinara, parmesan cheese
Rigatoni, grilled chicken, oven-dried tomatoes, wild mushrooms, spinach, blush sauce
Cavatelli Pasta, shrimp, garlic, pepper flake, pesto, parmesan cheese
Jumbo Cheese Ravioli, seasonal vegetables, roasted tomato sauce, parmesan cheese

PROTEINS

Fried Chicken, honey-pecan drizzle
Blackened Salmon, lemon butter sauce, grilled pineapple relish
Carved Beef Strip Steak, caramelized onions and mushrooms, horseradish cream sauce

DESSERT

Ice Cream Sundae Bar

includes Vanilla and Chocolate Ice Cream

Condiments: Sprinkles, M & M's, Oreo Cookies, Chocolate Sauce, Whipped Cream, Cherries

Dessert Upgrade +\$6

Seasonal Fruit Cobbler with Streusel Topping

TWO-HOUR OPEN BASE BAR

Tito's Vodka, Beefeaters Gin, Bacardi Rum, Captain Morgan Rum, Seagrams 7,
Dewars Scotch, Jim Beam Bourbon, Jose Cuervo Tequila
House Wines and Draft Beers

Dinner Buffet Upgrades

PREMIUM BAR SELECTIONS

+\$15 includes upgrade for full two hours

Grey Goose Vodka, Mount Gay Rum, Bombay Sapphire Gin,
Glenlivet Scotch, Maker's Mark Bourbon Whiskey, Patron Tequila
Premium Red & White Wines
Premium Drafts

ADDITIONAL BAR OPTIONS

Open Bar at Lunch *Available by Consumption*

Extra hour of Base Bar +\$8

Extra hour of Premium Bar +\$12

DINNER UPGRADES MENU ENHANCEMENT OPTIONS

GRILL STATION UPGRADES

Price includes attendant fee

Grilled 6oz Center-Cut Filet Mignon with Horseradish Sour Cream +\$32

10oz NY Strip Steak with Sauce Béarnaise +\$30

Surf & Turf, petite filets and grilled shrimp +\$34

PCC Jumbo Lump Crab Cakes +\$30

Grilled Warm Water Lobster Tails with Old Bay Butter +MP

CARVING STATION UPGRADES

Roasted Prime Rib, horseradish sour cream, mushrooms and onions +\$36

Herb Marinated Beef Tenderloin, horseradish sour cream, mushrooms and onions +\$32

DESSERT UPGRADE

Seasonal Fruit Cobbler with Streusel Topping +\$6

Hors D'oeuvres & Cocktail Stations

Hors d'oeuvres and cocktail stations are not included in the outing package. All pricing includes tax and gratuity and is listed as per person.

BAR SNACK STATION +\$21

Select two of the following

PCC Chicken Wings with mild, hot & BBQ sauces, carrots & celery, blue cheese & ranch dressings
Cheese Steak Egg Rolls with cheese sauce
Popcorn Shrimp with sweet chili sauce
Cornmeal Crusted Calamari with artichokes, cherry peppers & spicy marinara

SLIDER STATION +\$21

Select two of the following

Classic Beef, American cheese, pickles, cricket sauce
PCC Crab Cakes, old bay aioli
Pulled Pork, coleslaw, Carolina sauce
Chef Ben's Fried Chicken, ranch aioli, pickles

TACO STATION +\$20

Select two of the following

Chicken Tinga
Pork al Pastor
Skirt Steak
Shrimp

Crispy Mahi Mahi

Served with corn tortillas, lettuce wraps, queso fresco, sour cream, cilantro, pickled red onions, limes, pickled jalapenos, Pico de Gallo, guacamole

PASSED HORS D'OEUVRES +\$23

Seasonal selections will be provided upon request

MEDITERRANEAN STATION +\$23

Traditional Hummus and Roasted Pepper Hummus with olives, gherkins and pickles, cheeses, cured meats grilled pita, flat breads and crostini

RAW BAR +\$32

Littleneck Clams, Blue Point Oysters, Shrimp, served with cocktail sauce, Mexican sauce, mignonette, lemons, horseradish

RAW BAR UPGRADES

Poached Lobsters Tails and Claws *MP*
Cocktail Crab Claws served with mustard-mayo \$15 per person

WOOD BURNING PIZZA STATION +\$22

Select three of the following

Traditional Margherita Pizza
Pepperoni

Smoked Brisket, caramelized onions, pickled jalapenos, smoked mozzarella

Wild Mushroom, arugula, truffle oil, balsamic caviar
Broccoli Rabe, sausage, mozzarella, roasted garlic, olive oil



Breakfast Menu Enhancement Options

Hors d'oeuvres and cocktail stations are not included in the outing package. All pricing includes tax and gratuity and is listed as per person.

CONTINENTAL BREAKFAST

+\$15

Bagels, cream cheese, jelly, butter

Muffins

Coffee and Tea

Assorted Juices

FULL AMERICAN BREAKFAST

+\$24

Seasonal Fruit Platter

Bananas

Assorted Bagels, cream cheese, jelly, butter

Scrambled Eggs

Home Fries, Peppers and Onions

Applewood Smoked Bacon

Breakfast Sausage

Coffee and Tea

Assorted Juices

OMELET STATION +\$14

PCC BREAKFAST SANDWICHES

Bacon, Egg and Cheese on Martin's Potato Roll +\$7

Fried Chicken, Bacon, Smoked Gouda, Egg, Cricket Sauce on Martin's Potato Roll +\$10



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