

Wedding Packages

at

The Philadelphia Cricket Club

2024

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 for Each Table
Coffee & Hot Tea Station
Votive Candles for Cocktail & Reception Tables

Our standard wedding packages start at \$195, with a food and beverage minimum of \$26,000.

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, herb puff pastry, roasted red pepper aioli

Pork Carnitas Taquito, cilantro crème fraiche

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

Stationary Hors d'oeuvres

(included in package)

Antipasto Station, local and international cheeses, Italian cured meats, fresh vegetables, seasonal dips, crackers, bread, charcuterie accompaniments

Additional Passed Hors d'oeuvres

~\$4 per person, per item~

~\$7 per person, per item as a stationary item~

PCC Patty Melt Sliders, 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 Pierogies, caramelized onions,
cheese wiz, horseradish truffle aioli

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

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

Seasonal Flatbreads, seasonal toppings

Buffalo Chicken Empanadas, blue cheese and ranch
dipping sauce

Cocktail Hour Enhancements

Bacon Clothesline

~\$14 per person~

Candied Bacon, Nueskies bacon, tossed with brown sugar,
smoked paprika, chipotle

Apple Cider Glazed Pork Belly Sliders, coleslaw, crispy onions

Slider Station

~\$20 per person~

Burger, cheddar, bacon-jam, cricket sauce, potato roll

Fried Chicken, bacon mayo, potato roll

Jumbo Lump Crab Cake, old bay aioli, potato roll

House Made Chips, French onion dip

Dim Sum Station

~\$18 per person~

Chicken-Lemongrass Pot Stickers

Shrimp Shu-Mai,

Edamame Dumplings

Pork Buns

sweet chili sauce, ponzu sauce, cilantro-ginger aioli

Ceviche Station

~\$20 per person~

(optional ice carving upgrade)

Tuna Tartar, avocado puree, Thai dressing, wonton

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

Jersey Shore Bake

~\$24 per person~

Steamed Little Neck Clams, Shrimp, Kielbasa, Corn, New Potatoes

garlic French bread, grilled lemons

Raw Bar

~\$29 per person~

(optional ice carving upgrade)

East Coast and West Coast Oysters

Jumbo Shrimp

cocktail sauce, Mexican sauce, mignonette, lemons,
horseradish, tabasco

Pasta Station

~\$18 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

Taco Station

~\$19 per person~

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

Chicken Tinga, traditional stewed pulled chicken, chipotle sauce

Beef Barbacoa, chili braised beef

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

Appetizers

(choice of one soup or salad)

Soups

Italian Wedding Soup, meatballs, pesto, parmesan

Seasonal Soup

Chef created soup based on seasonal ingredients

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, seasoned crostini,
micro arugula, roasted roma tomato

Seasonal Salad

Chef created salad based on seasonal ingredients

Entrees

(choice of two or a duo plate)

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

Tier One

(included in package)

PCC Boneless Fried Chicken

buttermilk marinated, honey pecan drizzle

Grilled 8 oz Top Sirloin Steak

chimichurri

Seared French Cut Chicken Breast

sauce chasseur

Lemon-Herb Crusted Atlantic Salmon

tomato-fennel relish, citrus beurre blanc

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

~\$12 per person~

Italian Sausage Crusted Chicken Breast

preserved lemon chicken jus

Jumbo Lump Crab Cake

whole grain mustard 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 Grilled 4 oz Beef Tenderloin and Jumbo Lump Crab Cake

mustard beurre blanc

1854 Package

~\$27 per person~

Enjoy your choice of 2 entrees offered
in our Tier Two menu in addition to:

Champagne Toast and Signature Drink

2 Additional Passed Hors d'oeuvres

1 Late Night Snack

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~

PCC Fried Chicken Sandwich, bacon-mayo,
bread and butter pickles, potato roll

Traditional Philly Cheesesteak, caramelized onions,
American cheese

Philly Pretzel Display, chocolate covered pretzels, hard pretzel
sticks, soft pretzel bites, cheese sauce, spicy mustard

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

PCC Cheeseburger American cheese, pickles, cricket sauce,
potato roll

Cookie Bar chocolate chip, mudslide, oatmeal raisin cookies

Wedding Bar Selections

Base Bar

(included in package)

Tito's Vodka
Bacardi Rum
Captain Morgan Spiced Rum
Beefeater Gin
Dewar's Scotch
Jim Beam Bourbon
Seagram's 7 Whiskey
Jose Cuervo Tequila Silver
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

House Wines ~\$9 per person~

Premium Wines ~\$12 per person~



What You Need to Know

Ceremony Information

For weddings of less than 200 guests, a \$2,000 wedding ceremony setup fee is applied to all indoor and outdoor ceremonies. For weddings of 200 guests or more, a \$2,500 ceremony setup fee will be applied. The Ballroom is always available as a rain plan for outdoor ceremonies.

Reception Extensions

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.

Children and Young Adult Pricing

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

The Fine Print

There is a Food & Beverage minimum of \$26,000. A \$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.

