

THE *Warrington*



Special Events

1360 Almshouse Road
Warrington, PA 18976

215-343-1630

info@warringtoncountryclub.com



PACKAGE

Special Events

- Sit-Down, Buffet or Stations Dinner
- 3 hour room rental
- Private suite
- Formal linens with choice of color-coordinated overlay & napkins
- Personal Coordinator to conduct the evening's events
- Beautiful landscaped garden area for your photographs (*seasonal*)
- Freshly brewed regular & decaffeinated coffee and hot tea

Pricing Per Guest

Call one of our Event
Planners today for
pricing details
215 343 1630



CRYSTAL ROOM

Accommodates up to 150 of your guests
with a spacious 24 x 36 dance floor

ARBOR ROOM

Accommodates up to 75 of your guests
with expansive windows overlooking the gardens



WEDGEWOOD ROOM

Accommodates up to 300 of your guests
with a spacious 30 x 40 dance floor



PREMIUM BAR OPTIONS

A SAMPLING OF OUR BAR SPIRITS

Tito's, Stateside, Ketel One, Bacardi, Malibu, Captain Morgan, Beefeater, Tanqueray, Jose Cuervo Gold, Jose Cuervo Silver, Dewars White Label, Seagrams VO, Jack Daniels, Jim Beam, Southern Comfort, Kahlua, Amaretto, Dekuyper Peach Schnapps, Dekuyper Apple Pucker, Sloe Gin, Creme De Menthe, Christian Brothers Brandy, Apricot Brandy, Blackberry Brandy, Triple Sec, Martini & Rossi Dry Vermouth, Martini & Rossi Sweet Vermouth
Flavored Vodkas: Smirnoff Orange, Smirnoff Raspberry, Smirnoff Vanilla



WINE AND BEER

Your Choice of 4 Wines and
3 Beers

Wine

White

White Zindinfel
Pinot Grigio
Chardonnay

Red

Cabernet
Merlot
Pinot Noir

Beer

Miller Lite
Yuengling
Heineken

Corona
Goose Island IPA
O'douls (N/A)



Raising The Bar

SEASONAL SANGRIA

Winter

Cabernet infused with
Rosemary and
Cranberry and a
splash of Ginger Ale

Spring

Pinot Grigio infused
with Fresh Lavender
Syrup, Orange, and a
splash of Ginger Ale

Summer

Pinot Grigio infused
with strawberries,
apples and lemons,
Bacardi Rum, and
Agave

Fall

Moscato infused with
apples, Apple Cider,
Christian Brothers
Brandy, garnished with
cinnamon dusted apples

CASH BAR OR CONSUMPTION BAR OPTIONS ARE AVAILABLE

WINE & BEER OPEN BAR (PER PERSON)
Call For Pricing Details

FULL PREMIUM OPEN BAR (PER PERSON)
Call For Pricing Details

COCKTAIL HOUR

Petite Plates

Additional per person

10 BUTLERED HOT HORS D' OEUVRES
PLEASE CHOOSE EIGHT IN ADDITION
TO TWO OF CHEFS CHOICE

1. Southern Fried Chicken & Waffle Sliders
2. Grilled Cheese & Tomato Bisque Shooter
3. IPA Shrimp Po Boy Slider
4. Apple & Pear Tartlet, Caramelized Shallots & Goat Cheese
5. Philadelphia Cheese Steak Spring Rolls
6. Chilled Blackened Sirloin, Roquefort Crust & Garlic Crostini
7. Bacon Wrapped Sea Scallops & Lemon Essence
8. Homemade Meatball & Spaghetti Nest
9. Cumin-Scented Crab cakes & Mango Hot Pepper Jelly
10. Micro Hamburgers on Brioche Buns & Micro Fries
11. Seared Ahi Tuna, Seaweed Rice Cracker, Wasabi & Pickled Ginger
12. Phyllo Triangle of Spanakopita, Baby Spinach and Feta Cheese
13. BBQ Pork on Brioche Bun, Pickled Jalapenos
14. Mini Cocktail Franks in Puff Pastry
15. Island Coconut Shrimp with Sweet Chili Puree
16. Pistachio Encrusted Chicken w/ Sambuca Liquor
17. Assorted Flatbread Pizza Triangles
18. Crispy Vegetable Spring Rolls
19. Mesquite Chicken Quesadillas
20. Fresh Mozzarella with Red Roasted Peppers on a Basil Crostini



ACCOMMODATIONS

Additional hour included with selection
of hors d'oeuvres

Cocktail Hour Enhancements

Chilled Jumbo Gulf Shrimp |
per 100 pcs. Market Price
Alaskan Snow Crab Claws |
per 100 pcs. Market Price
Grilled Baby Lamb Chops |
per 100 pcs. Market Price





FIRST COURSE

1. Choose One Salad Or Soup

Homemade Italian bread and fresh whipped butter are served on each table

Salad

Watermelon Salad - Watermelon Square, Tomato Confit, Goat Cheese, Pistachio Brittle, Balsamic Syrup

Champagne Salad - Boston Lettuce, Goat Cheese, Candied Walnuts, Diced Pears, Champagne Emulsion

Garden Salad - Mixed Lettuce, European Cucumber, Cherry Tomatoes, Shaved Carrots, Balsamic Emulsion

Caesar Salad - California Hearts of Romaine, Parmesan Curls, Garlic Butter Croutons & Black Pepper Oust

Soup

Candied Butternut Squash Bisque

Italian Wedding Soup

Broccoli & White Cheddar Soup

Potato Leek Soup



SIT DOWN OR BUFFET

2. Choose Your Protein Entrees

Hot Seasonal Vegetables Du Jour Included

Cooked to perfection through Rational Ovens or sous vide

Churrasco Beef - Chimichurri & Brazilian Barbecue Sauce

Beef Tips Au Poive - Peppercorn & Bourbon enriched Demi-Glace'

Beef Stroganoff - PA Dutch Egg Noodles, Chester County Mushrooms Crème Fraiche & Mushroom Gravy

Orchard Pork loin - Red Onion Jam, & Hard Apple Cider Sauce

German-Style Pork loin - Wine Braised Red Cabbage, Spaetzles and Pan Gravy

Creole Pork Loin - Peach Moonshine BBQ, and Creole Corn Relish.

Salmon Sesame - Black plum & Sweet Chili Glaze, Sesame Seed Crust, Wonton Ribbons

Salmon Florentine - Braised Baby Spinach & Gratine' Crust & Lemon Beurre Blanc

Salmon Dijon - Horseradish Root Gratin', Braised Spinach, Rosemary Scented Dijon Cream

Bourbon Street Chicken - Aromatic Pecan Waffle Stuffing & Bourbon Voodoo Glaze

Key West Chicken - Soy & Ginger Marinate, Key Lime Beurre Blanc' & Mango Sour Cherry Salsa

Chicken Warrington - Organic Spinach & Sundried Tomatoes, Roasted Garlic Fondue

Chicken Panzanella - Mozzarella, Fresh Basil, Local Watermelon, Balsamic Drizzled

Orchard Chicken - Roasted Apples & Cranberry Artisan Bread Stuffing, Cinnamon Scented Cranberry Jus

*The Warrington also offers a variety of substitutions such as Vegan or ethic entrees' *



SIT DOWN OR BUFFET

Pasta Choices to Substitute a Protein

Rigatoni ala Vodka - Pancetta Cracklings, Green Peas & Vodka-Spiked Tomato Cream

Tortellini Alfredo - Cheese Tortellini, Pecorino Parmesan, Sweet Butter & Cream

Penne Pesto - Sundried Tomato Pesto, Romano Cheese & Italian Parsley

Baked Ziti - Tomato Basil Puree, Ricotta & Mozzarella Cheeses and Panko Gratin



Vegetarian/Vegan Options

Cauliflower Mignon - Char Grilled Cauliflower, Forbidden Black Rice & Strawberry Avocado Salsa

Roasted Belgium Endive - Stuffed with Roasted Apples & Scallions over a Lemon Balm Scented Couscous

Roasted Vegetable Risotto - Seasonal

Almshouse Pasta - Penne Pasta, Tomato & Vodka Cream Sauce, Roasted Seasonal Vegetables



ACCOMMODATIONS

- Sit-Down, Buffet or Stations Dinner
- 3 hour room rental
- Private suite
- Formal linens with choice of color-coordinated overlay & napkins
- Personal Coordinator to conduct the evening's events
- Beautiful landscaped garden area for your photographs (*seasonal*)
- Freshly brewed regular & decaffeinated coffee and hot tea



DESSERTS

Served or Stationed

New York Cheesecake - Fresh Strawberries & Whipped Cream

Chocolate Mousse Martini - Raspberry Puree & Chocolate Curls

Peach Melba - Georgia Peaches, Melba Sauce & Vanilla Ice Cream

Seasonal Pies

