



2022
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2023

Conservatory Wedding Buffet Package

• YOUR FORMAL WEDDING INCLUDES •

Cocktail Hour

- Signature Drink
- Vegetable, Antipasto & Cheese Station
- 12 Butlered Hors D'oeuvres
- 3 Themed Food Stations

Dinner Selection

- Champagne Toast
- Salad Course
- Orchid Buffet
- Wedding Cake
- Donut Wall

Open Bar

- 5 Hour Premium Brand Open Bar

Special Services

- White Glove Service
- Floor Length Tableclothes
- Event Specialists
- Bridal Attendant
- Private Bridal & Groom Suite
- Array of Colors for Overlays & Napkins

The Conservatory Ballroom and the Monet Garden Room are the Perfect Venue for 100 – 325 Guests

COCKTAIL Hour

Butlered

HORS D'OEUVRES

OUR CHEF SELECTION OF 12 HORS D'OEUVRES

INCLUDED WITH YOUR FORMAL WEDDING

• BUTLERED HORS D'OEUVRES •

TRADITIONAL TOMATO BRUSCHETTA
GRILLED SALMON BRUSCHETTA *with Cilantro Cream*
GRILLED FILET *and Horseradish Cream on a Crostini*
PHILLY CHEESE STEAK TARTS
SESAME FRIED CHICKEN *with Ginger Remoulade*
BBQ PULLED PORK *on a Mini Biscuit*
GRILLED CHICKEN SATAY *with Teriyaki Glaze*
PIGS IN A BLANKET
SHRIMP CASINO
CLASSIC SPANAKOPITA *with Spinich & Feta*
TRUFFLED DEVEILED EGGS
MARINATED MOZZERALLA SKEWERS



MASTERPIECE UPGRADES

All Masterpiece Items are Priced Per Person

JUMBO SHRIMP COCKTAIL
PROSCIUTTO RISOTTO BALL, *Herb Remoulade*
GRILLED SIRLOIN SATAY *with Teriyaki Glaze*
MINI CRAB CAKES *with tartar*
PORCINI DUSTED LAMB CHOPS
APPLEWOOD BACON WRAPPED SCALLOPS, *apricot chutney*
TUNA TARTAR, CILANTRO, *Crème Fraiche, Crostini*



COCKTAIL Hour

Stations

INCLUDED WITH YOUR FORMAL WEDDING

• VEGETABLE, ANTIPASTO & CHEESE STATION •

GRILLED VEGETABLES

Asparagus, Red Bell Pepper, Eggplant, Portobello Mushrooms, Zucchini & Squash

ANTIPASTO SPECIALTIES

Roasted Peppers, Assorted Mediterranean Olives, Stuffed Peppers & Hummus

ARTISAN CHEESES & CHARCUTERIE

Sharp Provolone, Smoked Gouda, Horseradish Havarti, Manchego, Parmigiano-Reggiano, Thinly-Sliced Prosciutto, Pepperoni, Genoa Salami & Mild Coppa

• DISPLAY STATIONS •

PASTA

- Shrimp Alfredo, with homemade Alfredo Sauce and Sautéed Shrimp*
- Rigatoni, Italian Sausage, Peppers Onion, Marinara*
- Tortellini, Spinich, Asiago, Wild Mushroom Cream*

ASIAN STIR FRY

Sesame Chicken

Lo Mein, Wok Fried Asian Vegetables, Vegetable Pot Stickers, Ponzu Teriyaki Sauce, Vegetable Egg Rolls,

SOUTH OF THE BORDER BAR

Build Your Own Soft Tacos, Nachos and Burritos. Spicy Beef and Chicken, Black Beans, Shredded Lettuce, Diced Tomatoes, Tomatillo Salsa, Guacamole, Pepper Jack Cheese, Sour Cream and Jalapeños

MASTERPIECE UPGRADES

All Masterpiece Items are Priced Per Person

SUSHI STATION

COOKED ROLLS: California • Shrimp Tempura

RAW ROLLS: Spicy Tuna • Philadelphia

VEGETABLE ROLL: Avocado Cucumber

RAW BAR

Oysters, Jumbo Shrimp Cocktail, Crab Claws, Littleneck Clams, Cocktail Sauce, Mignonette, Tobasco, Lemon

CRAB CAKES

Lump Crab Meat served with Tartar, Cocktail, Roasted Red Pepper Aioli, Remoulade, Corn Salsa, Iceberg Slaw, Tobasco, Lemons & Limes

- Add Chef Attendant to Any Station for \$150 Per Chef •*

Orchid Buffet

INCLUDED WITH YOUR FORMAL WEDDING

• SALAD •

Select 1 — Served Tableside

CLASSIC CAESAR SALAD *with Sourdough Croutons*

WEDGE SALAD, TOMATO AND BACON *with a Gorgonzola Vinaigrette*

BABY ARUGULA, CANDIED WALNUTS, GOAT CHEESE AND SUN-DRIED CHERRIES *with a Sherry Vinaigrette*



• CHEF SPECIALTIES •

CHICKEN CHAMPIGNON - *Boneless Chicken Breast with White Wine Mushroom Sauce*

SLOW BRAISED SHORT RIB *with Natural Jus*

SALMON FRANCAISE, *Lemon Caper Butter*

CRAB CAKES *with Cocktail Sauce, Tartar Sauce, Chef's Remoulade and Grilled Lemons*

CHEESE TORTELLINI *in a White Wine Cream Sauce with Chef's Roasted Vegetables*



• STARCH & VEGETABLES •

All Included with the Orchid Buffet

CHIVE WHIPPED POTATOES

WHITE AND WILD RICE PILAF

BROCCOLI AND CAULIFLOWER, ROASTED GARLIC, ROASTED PEPPERS

GREEN BEANS ALMONDINE



Masterpiece Upgrades

MASTERPIECE UPGRADES

All Masterpiece Items are Priced Per Person

• SALAD •

GREEK SALAD, *Spring Mix, Roasted Peppers, Olives, Artichokes, Feta Cheese, Classic Dressing*
BABY SPINACH SALAD, *with Applewood Smoked Bacon, Goat Cheese, Dried Cherries, Sherry Vinaigrette*
SEASONAL CHOPPED VEGETABLE SALAD, *Sherry Vinaigrette*

• CARVING STATIONS •

One Chef Attended Carving Stations is Available for an Additional \$15 Per Person

CLASSIC PRIME RIB, *Horseradish Cream, Natural Jus*
SEARED FILET ROAST, *Mustard Sauce, Horseradish*
TOMAHAWK RIBEYE, *Horseradish Cream, Natural Jus*
LEG OF LAMB, *Herb Mustard, Mint Jelly, Thyme Jus*
SALMON WELLINGTON, *Puff Pastry, Mushroom and Spinach*



Full Premium

BRAND OPEN BAR

INCLUDED WITH YOUR FORMAL WEDDING

• CHAMPAGNE TOAST •

All of your guests will enjoy a Champagne Toast at the Reception

• PREMIUM LIQUOR •

VODKA - Tito's, Absolut, Boardroom

SPECIALTY - Amaretto, Apple Pucker, Bailey's Irish Cream, Kahlua, Peach Schnapps, Southern Comfort, Triple Sec, Midori

RUM - Cruzan Silver, Captain Morgan Spiced, Malibu

SCOTCH - Dewars, J & B, Johnnie Walker Red

WHISKEY - Jack Daniels, Seagrams 7, Seagrams VO, Canadian Club

BOURBON - Jim Beam, Old Grand Dad

TEQUILA - Sauza Silver

GIN - Tanqueray, Beefeater, Bombay

FEATURED BEER - Miller Lite, Talamore Lager, Stella Artois, Featured Craft Draft

WINE - Cabernet Sauvignon, Malbec, Chardonnay, Pinot Grigio, Riesling, Champagne

Talamore can make comparable substitutions and features Pepsi Mixers & Soft Drinks

• SIGNATURE DRINK •

Select 1

BLUSHING BRIDE - Champagne, Pomegranate Liquor and Crème de Cassis

MALIBU BAY BREEZE - Malibu Rum, Cranberry and Pineapple Juice

BELLINI - Peach Schnapps and Champagne

TROPICAL HONEYMOON - Blue Curaçao, Vanilla Rum, Banana Liquor and White Cranberry

MOJITO - Rum, Lime, Mint Syrup and Club Soda

MASTERPIECE UPGRADES

Upgrade Your Bar Package with These Premium Liquors for \$5 Per Person

VODKA - Stateside, Stolichnaya

SPECIALTY - Amaretto di Saronno, Sambuca

BOURBON - Bulleit

GIN - Hendrick's

• SPECIALTY BAR •

Each Specialty Bar Comes with Ice Carving

Luge Available for \$7 Per Person During Cocktail Hour | \$15 Per Person for Entire Wedding

MARGARITA BAR - Up to 3 Flavors - Classic Lime, Raspberry, Mango, Peach

MANHATTAN BAR - Jim Bean, Jack Daniels, Old Grand Dad Talamore Knob Creek, (Lugable)

BELLINI BAR - Up to 3 Flavors - Peach, Raspberry, Strawberry, Blueberry, Mango

MARTINI BAR - Ketel One, Grey Goose, Stateside Vodka, Hendrick's Gin, Tanqueray 10,

Served with all Traditional Garnishes (Lugable)



Wedding Cake

DESSERT, COFFEE & LATE NIGHT

INCLUDED WITH YOUR FORMAL WEDDING

- WEDDING CAKE •

Hand-Crafted Wedding Cake Sliced and Served on Raspberry Coulis

- DONUT WALL •

A Fun Alternative to Typical Wedding Dessert Tables. Our 6 Foot Donut Wall Includes an Assortment of Flavors and Toppings

- COFFEE STATION •

Freshly Brewed Colombian Coffee, Decaffeinated Coffee and Tea To-Go Cups, for your guests to take home at the end of the evening

MASTERPIECE UPGRADES

All Masterpiece Items are Priced Per Person

- MINIVIENNESE SWEET TABLE •

Miniature Cannolis, Miniature Eclairs, Miniature Cream Puffs, Assorted Petit Fours, Seasonal Miniature Macaroons, Lemon Bars, Miniature Cupcakes, Dublin Chocolate Bites

- WAFFLE STATION •

Homemade Belgian waffles with Assorted Toppings: Powdered Sugar, Whipped Cream, Chopped Pralines, Fresh Berries, Caramel Sauce, Fudge Sauce, Nestle Toll House Morsels, Nutella (Attendant Included)

- GELATO •

A Selection of Five Different Types of Gelato, Served with an Array of Candies, Fresh Fruits, Warm Chocolate and Caramel. (Attendant Included)

- ICE CREAM SUNDAE BAR •

Hand-Dipped Vanilla and Chocolate Ice cream with Assorted Toppings, Caramel, Cherries, Chocolate Sprinkles, Chocolate Syrup, Gummy Bears, M&M's, Oreo Crunchies, Rainbow Sprinkles, Strawberry Sauce, Whipped Cream. (Attendant Included)

- S'MORES BAR •

Graham Crackers, Marshmallows, Chocolate Bars on Display to Toast Your S'mores to Perfection

- INTERNATIONAL COFFEE STATION •

Fresh Brewed Coffee and Talacchino Specialties served with Whipped Cream, Chocolate Shavings, Cinnamon Sticks & Raw Sugar, Bailey's Irish Cream, Kahlua, Amaretto, Godiva, Grand Marnier, Sambuca

LATE NIGHT ADDITIONS

TASTE OF PHILLY

Chicken and Beef Cheesesteaks, Crab Seasoned Fries, Philly Soft Pretzels, Cheese Wiz

FRENCH FRY BAR

Krinkle-Cut, Sweet Potato, Bacon, Vinegar, Cheese Whiz, Cheddar, Sriracha, Sour Cream, Parmesan Cheese, Old Bay and Ketchup

TATER TOT BAR

Buffalo Sauce, Bacon, Cheese Whiz, Shredded Cheddar, Guacamole, Sriracha, Salsa, Sour Cream



Contact Us

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*All Fridays, Sundays and Saturday afternoons - \$5 discount per person
\$7 Off Peak Discount Per Person - Events taking place in July; August, November & December.
\$15 Winter Discount Per Person - Events taking place in January, February or March.*

• Pricing Subject to 6% Sales Tax and 20% Service Charge •