

Welcome!

THANK
YOU!

Thank you for considering the Downingtown Country Club for your event!

Our clubhouse is the perfect setting for any function. With a dedicated team and exceptional service, we ensure that each occasion is seamlessly executed, leaving guests with cherished memories of a truly special experience.

Our talented chefs curate a diverse range of delectable dishes, using fresh, locally-sourced ingredients to craft mouthwatering creations. Whether it's a formal sit-down dinner or a lively cocktail reception, the menu options can be tailored to match your needs.

OUR
PACKAGES

Included with every package:

Three hour event

Additional time can be added for a fee based on availability

One hour access prior to the event start time to decorate

Centerpiece options featuring silk flower or cylinder vases and votive candles

Choice of linen color from 25 options

Chivari Chairs

Option to bring a cake with complimentary cutting and serving



Breakfast & Brunch

Continental Breakfast

35 Person Minimum

Breakfast Buffet

50 Person Minimum

Brunch Buffet

50 Person Minimum

Included

Enhancements



Assorted Greek Yogurt, Granola, Seasonal Berries
Breakfast Pastries
Cream Cheese, Butter and Jam

Breakfast Pastries
Butter and Jam
Assorted Yogurt
Choice of Homemade French Toast or Pancakes
Maple Syrup and Whipped Butter
Scrambled Eggs
Choice of Smokehouse Bacon or Breakfast Sausage
Home Fried Potatoes

Breakfast Pastries
Butter and Jam
Assorted Yogurt
Choice of Homemade French Toast or Pancakes
Maple Syrup and Whipped Butter
Scrambled Eggs
Choice of Smokehouse Bacon or Breakfast Sausage
Home Fried Potatoes
Asparagus & Gruyere Frittata
Choice of Downingtown Signature or Caesar Salad
Choice of Chicken Marsala or Baked Orange and Tarragon Salmon
Penne Pasta with Vodka Blush Sauce

Seasonal Sliced Fruit
Freshly Brewed Coffee and Hot Tea
Cranberry and Orange Juice

Chef Attended Omelet Station

Smoked Salmon
Bagels, Cream Cheese, Capers & Lemon

Dessert Station
Choose One-Assorted Cookies and Brownies
Assorted Sliced Cakes
Brown Sugar Peach Cobbler with Vanilla Ice Cream

All prices are subject to service charge and 6% sales tax

Lunch Buffets

Lunch Buffet

35 Person Minimum



BBQ Buffet

35 Person Minimum

Deli Buffet

35 Person Minimum

Included

Choice of Downingtown Signature Salad or Caesar Salad

Warm Artisan Rolls and Whipped Butter

Choose Two Entrees:

~Grilled Chicken with Shiitake Mushrooms, Asparagus, Roasted Peppers and Roasted

Tomato Peppercorn Demi Glace

~Lemon Thyme Chicken

~Chicken Parmesan

~Chicken Piccata with White Wine Lemon Caper Sauce

~Baked Orange and Tarragon Salmon

~Baked Tilapia with Roasted Tomato Fennel Caper Concasse

Choose One Pasta:

~Penne Pasta with Vodka Blush Sauce

~Cheese Tortellini with Oven Roasted Tomatoes and Pesto Cream Sauce

~Penne Pasta with Artichokes, Sun Dried Tomatoes, Kalamata Olives and Garlic Aioli

Chef Selected Seasonal Vegetable and Starch

Add Grilled Marinated Flank Steak with Balsamic Garlic Glace or

Dry Rub Crusted Pork Loin with Pommery Mustard Pan Jus

Hotdogs and Hamburgers with Fresh Rolls

Roasted Garlic and Herb Marinated Chicken Quarters

Choice of Pasta Salad or Potato Salad

Choice of Cole Slaw or Potato Chips

Cheese and Condiments

Add Italian Sausage with Peppers and Onions, Pulled Pork or BBQ Ribs

Choice of Downingtown Signature Salad or Soup of the Day

Deli Board Featuring Roast Beef, Turkey and Ham

Choice of Chicken Salad or Tuna Salad

Assorted Cheese and Condiments

Choice of Cole Slaw or Potato Salad

Freshly Sliced Bread and Rolls

Add a Pasta Entree

Freshly Brewed Coffee, Hot Tea, Iced Tea and Lemonade

Dessert-Choose One

Assorted Cookies and Brownies

Assorted Sliced Cakes

Brown Sugar Peach Cobbler with Vanilla Ice Cream

All prices are subject to service charge and 6% sales tax

Dinner Buffets

Dinner Buffet

35 Person Minimum

Choice of Downingtown Signature Salad or Caesar Salad
Warm Artisan Rolls and Whipped Butter
Choose Two Entrees:
~Grilled Chicken with Shiitake Mushrooms, Asparagus, Roasted Peppers and Roasted Tomato Peppercorn Demi Glace
~Lemon Thyme Chicken
~Chicken Parmesan
~Chicken Piccata with White Wine Lemon Caper Sauce
~Baked Orange and Tarragon Salmon
~Baked Tilapia with Roasted Tomato Fennel Caper Concasse
~Grilled Marinated Flank Steak with Balsamic Garlic Glace
~Dry Rub Crusted Pork Loin with Pommery Mustard Pan Jus
Choose One Pasta:
~Penne Pasta with Vodka Blush Sauce
~Cheese Tortellini with Oven Roasted Tomatoes and Pesto Cream Sauce
~Penne Pasta with Artichokes, Sun Dried Tomatoes, Kalamata Olives and Garlic Aioli
Chef Selected Seasonal Vegetable and Starch

Add a Third Entree -\$5 per person

Dinner Stations

50 Person Minimum,

Garden Fresh Station-Choose One:

Downingtown Signature Salad

~Caesar Salad

~Tomato Caprese Board

~Roasted Seasonal Vegetable Board

Carving Station-Choose Two:

~Carved Roast Turkey with Pan Gravy and Cranberry Sauce

~Grilled Marinated Flank Steak with Balsamic Garlic Jus

~Dry Rub Crusted Pork Loin with Pommery Mustard Pan Jus

~Poached Salmon Fillet with Tatziki and Dijon Sauce

Upgrade~Sliced Sirloin

Upgrade~Carved Roast Tenderloin

Upgrade~Pan Seared Crabcakes-Market Price

Pasta Station -Choose One:

~Penne Pasta with Alfredo

~Cheese Tortellini with Oven Roasted Tomatoes and Pesto Cream Sauce

~Farfalle Pasta with Vodka Blush Sauce and Baby Spinach

~Fusilli Pasta with Artichokes, Sun Dried Tomatoes, Kalamata Olives and Garlic Aioli

Cont...

Dinner Buffets

BBQ Buffet

35 Person Minimum,

Tailgate Stations

35 Person Minimum

Included

Hotdogs and Hamburgers with Fresh Rolls
Roasted Garlic and Herb Marinated Chicken Quarters
Choice of One-Italian Sausage with Peppers and Onions, Pulled Pork or BBQ Ribs
Choice of Two-Pasta Salad, Potato Salad or Cole Slaw
Kettle Baked Beans
Fresh Corn on the Cob
Potato Chips
Cheese and Condiments

Caesar Salad
Italian Sausage with Peppers and Onions
Assorted Flatbread Pizzas
Philly Cheesesteaks with Whiz and Fried Onions
Buffalo Chicken Mac and Cheese

Freshly Brewed Coffee, Hot Tea, Iced Tea and Lemonade
Dessert-Choose One
Assorted Cookies and Brownies
Assorted Sliced Cakes
Brown Sugar Peach Cobbler with Vanilla Ice Cream



Plated Lunch or Dinner

25 Person Minimum, Choice of 2 Entrees with a Pre-Order One Week in Advance

First Course

Choice of One

- Downingtown Signature Salad
Mixed Greens, Cucumbers, Cherry Tomatoes, Sliced Red Onion, Sun Dried Cranberries, Roasted Sunflower Seeds, House Citrus Vinaigrette
- Caesar Salad
Chilled Crisp Gem Romaine, Seasoned Croustade, Shaved Grana Padano, Classic Caesar Dressing
- Vegetable Minestrone Soup
- Cream of Mushroom Soup
- Roasted Tomato Bisque

Entree

Choice of Two



- Summer Salad.....
Sliced Radishes, Blueberries, Raspberries, Roasted Walnuts, Goat Cheese, Lemon Poppy Vinaigrette
- Grilled Chicken Caesar Salad.....
Chilled Crisp Gem Romaine, Seasoned Croustade, Shaved Grana Padano, Classic Caesar Dressing and Sliced Grilled Chicken
- Turkey Club Wrap.....
Bacon, Lettuce, Tomato and Mayonnaise
- Downingtown Crabcake Sandwich.....
Lemon Mustard Aioli
- Downingtown Crabcake
Lemon Mustard Aioli
- Broiled Pecan Crusted Tilapia.....
Vanilla Bean Beurre Blanc
- Grilled Basil Pesto Salmon.....
Lemon
- Pan Seared Parmesan Panko Crusted Chicken or Salmon.....
Garlic Herb Butter
- New England Flounder Fillet.....
Jumbo Crab Meat Imperial, Citrus Beurre Blanc
- Grilled Chicken
Herb Citrus Sauce
- Chicken Marsala
Sauteed Mushrooms and Onions, Marsala Wine Demi Glace
- Chicken Caprese
Fresh Mozzarella and Heirloom Tomato with Balsamic Reduction
- Chicken Saltimbocca.....
Wrapped in Prosciutto and Sharp Provolone Cheese, Lemon Sage Poilet-Demi Glace
- Grilled Choice Filet.....
Topped with Silver Dollar Mushroom, Merlot Demi Glace

Cont...

All prices are subject to service charge and 6% sales tax

Plated Lunch or Dinner

Combo

Choice of One

Grilled Choice Filet and Basil Pesto Salmon.....

Grilled Choice Filet and Downtown Crabcake.....

Dessert

Choice of One

Apple Tartlet- Vanilla Sucrée Crust with Caramelized Apple, Served with Vanilla Iced Cream

Traditional Cheesecake

Chocolate Opera Cake

Lemon Meringue Tart

Included

Chef Selected Seasonal Vegetable and Starch

Freshly Brewed Coffee and Hot Tea

Ice Tea and Lemonade

Upgrade

Add a Third Entree Choice



Shower Packages

Teatime Luncheon

35 Person Minimum

Shower Brunch

35 Person Minimum



Includes

Enhancements

Add to Any Menu

Downingtown House Salad

Mixed Greens, Cucumbers, Cherry Tomatoes, Sliced Red Onion, Sun-Dried Cranberries, Roasted Sunflower Seeds House Citrus Vinaigrette

Choice of Hot Pasta Entrée

*Penne Pasta with Vodka Blush Sauce
Cheese Tortellini with Oven Roasted Tomatoes in Pesto Cream Sauce
Penne Pasta with Artichokes, Sun Dried Tomatoes, Kalamata Olives with Garlic Aioli*

Assorted Scones

Tea Sandwiches

*Mediterranean Tuna Salad with Sun Dried Tomatoes, Capers and Olives
Tavern Ham and Swiss Cheese with Poppy Seed Mustard
Roasted Turkey and Brie Cheese with Cranberry Mayonnaise
English Cucumber and Cream Cheese with Sprouts
Served on Croissants and Assorted Breads*

Assorted Breakfast Pastries

*Fresh Fruit, Yogurt and Toppings
Applewood Smoked Bacon or Breakfast Sausage
Asparagus & Gruyere Frittata or Ham & Cheddar Frittata
Home Fried Potatoes or Penne with Vodka Blush Sauce
Roasted Farm to Table Vegetables*

Choice of Salad

Downingtown House Salad

Mixed Greens, Cucumbers, Cherry Tomatoes, Sliced Red Onion, Sun-Dried Cranberries, Roasted Sunflower Seeds House Citrus Vinaigrette

Classic Caesar Salad

Chilled Crisp Gem Romaine, Seasoned Croustade, Shaved Grana Padano, Classic Caesar Dressing

Upgrade & Customize your brunch!

French Toast or Pancakes

Chef Attended Omelet Station

Smoked Salmon, Bagels, Cream Cheese, Capers & Lemon

Freshly Brewed Coffee & Selection of Gourmet Hot Tea

Iced Tea & Lemonade

Assorted Petit Fours, Cream Puffs and Mini Cheesecakes

Bubbly Bar

*Display of Assorted Seasonal Juice with Champagne
Including Mimosas and Bellinis*

Imported and Domestic Cheese Display for first half hour

All prices are subject to service charge and 6% sales tax

Beverages



Premium Open Bar

Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Jack Daniels Whiskey, Canadian Club Whiskey, Seagram's 7 Whiskey, Southern Comfort Whiskey, Jim Beam Bourbon, Tito's Vodka, Beefeater Gin, Jose Cuervo Tequila, Dewar's Scotch Whiskey, Amaretto Liqueur, Baily's Irish Cream, Kahlua Coffee Liqueur, Vermouth, Triple Sec, Coors Light, Miller Lite, Heineken, Corona, Yuengling, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Upgrade

Ketel One Vodka, Tanqueray Gin, Bombay Sapphire Gin, Espolon Tequila, Crown Royal Whiskey, Bulleit Bourbon, Johnnie Walker Red, Jameson Irish Whiskey

Beer & Wine

Coors Light, Miller Lite, Heineken, Corona, Yuengling Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Bubbly Bar

Display of Assorted Seasonal Juice with Champagne including Mimosas and Bellinis
Add Bloody Marys for \$5per person

Cash Bar

Bartender Fee per Bartender for 3 Hours
Additional Bartender Fee for each additional 75 guests

Consumption Bar

Bar charges added to invoice plus service charge

Soft Drinks

Add carbonated beverages to any package

The DOWNTOWN Country Club is the only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor, is not permitted to be brought into the club. Tax applied to service charge and non alcoholic beverages. Service charge added to all beverage packages.

Enhancements

Added to Set Menu
Available For 1 Hour

Applicable Taxes and Service Charge added to menu price

Enhance Your Celebration with One of Our Great Additions

Passed Hors d'Oeuvres
Choice of 6 Passed Hors d'Oeuvre

Choice of 3 Passed Hors d'Oeuvre

Pear, Almond and Brie Wrapped in Filo
Raspberry, Almond, and Brie Wrapped in Filo
Spanakopita

Mini Franks In a Blanket
Malibu Coconut Shrimp
Assorted Deep Dish Pizza

Goat Cheese and Roasted Pepper Quiches
Chicken Sesame Tenders

Tomato Bruschetta, Shaved Parmesan
Asparagus Wrapped in Prosciutto, Balsamic Reduction

Mini Grilled Cheese

Chicken Pecan Tenders

Buffalo Chicken Spring Rolls

Shrimp Spring Rolls

Peking Duck Spring Rolls

Vegetable Spring Rolls

Artichoke & Goat Cheese Bite

Assorted Quiches: Bacon, Broccoli, Shrimp, Spinach

Chicken Teriyaki Potstickers

Steamed Pork Potstickers

Scallops and Bacon, Horseradish Aioli

Beef Teriyaki Satay

Mini Kobe Beef Burgers

Asian Short Rib Pot Pie

Fiesta Station

Hard & Soft Shell Tacos with Chicken & Beef

*Toppings include Salsa, Sour Cream, Lettuce, Cheese, Guacamole, Tomato, Onion,
Cilantro & Jalapeño Peppers*

Gourmet Mac & Cheese Station

Buffalo Chicken & Traditional Mac and Cheese

*Served with Bacon, Seasonal Herb Bread Crumbs, Sour Cream, Diced Tomato,
Onions, Peppers and Assorted Toppings*

New York Flatbread Station

*Pesto & Tomato Flatbread with Fresh Basil, Pesto, Roast Tomatoes, & Mozzarella
Balsamic Glace*

*Italian Flatbread with House Made Marinara Sauce, Mozzarella & Italian Sausage
Red Roasted Peppers & Goat Cheese, Roasted Garlic, Red Peppers, Balsamic*

Mushrooms Crumbled Goat Cheese

Farm Fresh Crudite and Dips

*A Tiered Display of Fresh Seasonal Garden Vegetables & Fruit, Accompanied by
Imported & Domestic Cheeses, Assorted Crackers and Dips*

Add Bruschetta Crostini

Slider Station

Beef and Pulled Pork Sliders Served on Griddled Le Bus Brioche Buns

Add Crab Cake Sliders

Add Kennett Square Mushroom Sliders

Stadium Fry Station

*Choose 3- Steak Cut, Waffle, Curly, Shoe String or Sweet Potato Fries
Served with Garlic Aioli, Spicy Aioli, Malt Vinegar, Cheese & Ketchup*

Mediterranean Display

*Grilled Naan and Assorted Artisan Breads Served with Hummus, Baba Ghanoush,
Assorted Olives, Roasted Peppers & Feta Cucumber Salad*

Antipasto Station

*An array of Italian Meats, Cheeses, Olives,
Marinated Grilled Vegetables & Artisan Breads*

Grilled Cheese and Tomato Soup

*Traditional Grilled Cheese Triangles Accompanied by
Basil Infused Tomato Soup*

Taste of Tuscany Station

Choose 2

Farfalle Pasta with Vodka Blush Sauce and Baby Spinach

Fusilli Pasta with Artichokes, Sun Dried Tomatoes,

Kalamata Olives and Garlic Aioli

Penne Pasta with Alfredo Sauce

Cheese Tortellini with Oven Roasted Tomatoes in a Pesto Cream Sauce



Enhancements *Cont.*

Added to Set Menu
Available For 1 Hour

Applicable Taxes and Service Charge added to menu price

Enhance Your Celebration with One of Our Great Additions

Gourmet Dip Station

*Spinach & Artichoke Dip & Buffalo Chicken Dip
Served Warm with a Selection of Assorted Breads*

Mashtini Station

*Mashed Yukon Gold Potatoes served in Martini Glasses.
Toppings include, Bacon, Sour Cream, Cheddar & Parmesan Cheese, Scallions, Broccoli Florets, Charred Tomatoes, California Olives,
Sea Salt & Jalapeños*

Philly Tailgate Station

*Beef or Chicken Philly Cheesesteaks
Served with Onions, Mushrooms, Hot Cherry Peppers, Ketchup & Assorted Cheeses*

Chef Attended Crab Cake Station

*Seared to Order House Made Crab Cakes
Served with Lemon Dijon Aioli & Fresh Lemon*

Raw Bar with Ice Carving

*Clams, Oysters & Shrimp
Served with Cocktail Sauce, Remoulade, Mignonette Sauce and Lemon
Market Price*

Chocolate Indulgence Room

*A room created especially for your guests featuring a unique display of signature desserts; chocolate mousse, petite fours, mini cheesecakes, macarons, eclairs, and cupcakes
Ice cream station with a variety of fun toppings*

Cocktail Receptions

Reception 1

*Bruschetta Station
Farm Fresh Crudite and Dips
New York Flatbread Station
Chef's Choice of Passed Hors d' Oeuvre*

Reception 2

*Mediterranean Display
Farm Fresh Crudite and Dips
Pasta Station with 2 Selections
Chef's Choice of Passed Hors d' Oeuvre
Dessert Station with Assorted Cookies & Brownies
Freshly Brewed Coffee & Hot Tea*

Reception 3

*Antipasto Display
Farm Fresh Crudite and Dips
Pasta Station with 2 Selections
Slider Station
Stadium Fry Station
Chef's Choice of Passed Hors d' Oeuvre
Dessert Station with Mini Eclairs, Beignets and Assorted Petit Fours
Freshly Brewed Coffee & Hot Tea*

Build Your Own Reception

*Take a look at our Hors d' Oeuvre Stations and choose your favorites,
our Sales Manager will be happy to customize a package with you!*

Cocktail Reception includes 3 hour event with food stations for an hour and a half

