

Signature Wedding Collection



DOWNINGTOWN COUNTRY CLUB



When I say 5-Star Service, I mean it. Everyone at Downingtown Country Club was so helpful and accommodated all of our requests. They guided us through the preparations and executed every detail on our wedding day. We would definitely consider Downingtown Country Club for any other event we're having in the future.

-NYOKA G.



Your Journey...



Before You Say I Do...

Imagine the Grandness of our historic club. With over 70 years of tradition, Downingtown Country Club is celebrated for its classic style and charm. **Modern Touches and Vintage Romance** combine to make our property truly chic!

Say **"I Do"** underneath our **Pergola** beside the calming sound of our **Beautiful Waterfall**. The pergola overlooks the lush and **Rolling Hills** of the golf course, creating a fabulous backdrop for your wedding.

Your guests will love the elegant and flowing cocktail hour from our **Grand Foyer to our Outdoor Covered Patio**. Our patio features fire pits, specialty lighting, and continuous breathtaking views of our prestigious golf course.

The "Icing on the Cake" is our **Chocolate Indulgence Room!** A private dessert room, exclusively for you and your guests, featuring a unique display of signature desserts.

To ensure your day is everything you've ever imagined, you will have a personal **Wedding Concierge** that will be by your side upon your arrival, until your last dance of the night.

Downingtown Country Club Weddings promises to deliver you a personalized **VIP Experience** from the moment you choose us!

We are honored to be a part of your **Wedding Day**.

All Wedding Packages Include

Five Hour Reception
Champagne Greeting & Toast for all of your Guests
Cocktail Hour Featuring Unlimited Hors D'oeuvres & Stations
Private Cocktail Hour for the Wedding Party
Full Open Bar & Sangria Station
Couples Inspired Signature Cocktail
Sunset Cocktails on Our Patio Featuring Multiple Fire Pits
Personally Designed Wedding Cake
The Chocolate Indulgence Room

Astonishing Scenic Grounds for you to Capture the Moment
Choice of Color Linens & Napkins
Chiavari Chairs
Customizable Centerpieces
Professional Wedding Team to Assist with all Planning Details
Professional Wedding Concierge for you & your Wedding Party
Wedding Suite with Full Amenities included with Ceremony
~4 hours prior~
Locker Rooms & Lounge with Pool Table
~4 hours prior~
Complimentary Round of Golf for the Couple

".....Thank you Downingtown
for going above and beyond" 3

Cocktail Hour...

PASSED HORS D'OEUVRES

Offered for Plated and Stations packages

CHOICE
OF 5

- | | |
|---|--|
| Artichoke and Goat Cheese Bite | Maui Shrimp Spring Roll |
| Assorted Deep Dish Pizzas | Mini Cheesesteak Spring Roll |
| Assorted Quiches- Bacon, Broccoli, Lobster, Spinach | Mini Franks in a Blanket |
| Beef Teriyaki Satay | Mini Grilled Cheese |
| Buffalo Chicken Spring Roll | Pastrami and Whole Grain Mustard Spring Roll |
| Chicken Pecan Fingers | Pear, Almond and Brie |
| Chicken Sesame Tenders | Peking Duck Spring Roll |
| Chicken Teriyaki Potsticker | Raspberry, Almond and Brie |
| Chili Lime Chicken Kebob | Scallop and Bacon, Horseradish Aioli |
| Chorizo Empanada | Spanakopita |
| Edamame Dumpling | Sriracha Chicken Meatball |
| Goat Cheese and Roasted Red Pepper Quiche | Steamed Pork Potsticker |
| Malibu Coconut Shrimp | Vegetable Spring Rolls |

SIPS & SAVORY

CHOICE
OF 1

- Lavender Lemonade Mojito and Honey Goat Cheese Croustade
- Sangria and Watermelon Feta
- Margaritas and Pollo Tacos
- Jaws Beer and Pretzel Bite with Grain Horseradish Mustard
- Negroni and Olive Tapenade Crostini



Cocktail Hour...

INCLUDED

GOURMET TABLE

Farm Fresh Crudité & Dips

A tiered display of fresh seasonal garden vegetables and grapes
Imported and domestic cheeses, assorted crackers and dips

Bruschetta Crostini

Ripe tomatoes, diced onions, garlic, and fresh basil
Toasted crostinis

Roasted Vegetables & Mozzarella

Farm vegetables and goat cheese
Fresh mozzarella ciliegine, grape tomatoes, basil pesto

ARTISAN TABLE

Gourmet Mac & Cheese

Buffalo chicken and traditional mac & cheese
Apple smoked bacon, broccoli florets, california olives, sour cream, shredded cheddar jack,
cheddar cheese sauce, parmesan cheese, scallions, jalapeños, charred tomatoes

STATIONS

Gourmet Dips

Warm spinach & artichoke and buffalo chicken dips
Selection of assorted breads and crostinis

Fiesta

Hard and soft tacos with chicken and beef
Salsa, sour cream, lettuce, cheese, guacamole, tomato, onion, cilantro, jalapeños

Flatbreads

Margarita Flatbread: basil, roma tomatoes, and fresh mozzarella
Italian Flatbread: homemade marinara, italian sausage, and mozzarella
Tuscan Flatbread: roasted red peppers, shaved parmesan, goat cheese, pickled onion,
modena balsamic glaze

Taste of Tuscany (Choice of 2 Pastas)

Penne Pasta: basil marinara
Farfalle Pasta: baby spinach, vodka blush sauce
Cheese Tortellini: oven roasted tomatoes, pesto cream sauce
Fusilli Pasta: artichokes, spinach, sun-dried tomatoes, kalamata olives, garlic and oil

Mini Grilled Cheese & Tomato Bisque Shooters

Four cheese and american cheese on pumpnickel and texas loaf
Tomato basil bisque

CHOICE
OF 1



Wow Your Guests...

Enhance your cocktail hour with these upgrades.

CHOICE
OF 2

BUTLERED HORS D'OEUVRES

Asparagus Wrapped in Puffed Pastry Smoked Salmon Mousse

Skewered Watermelon and Feta with Balsamic Glaze (Seasonal)

Peppercorn Crusted Lamb Chop in Cognac Demi

Shrimp Cocktail Shooters with Remoulade or Cocktail Sauce

Boursin Cheese and Sun-Dried Tomato on Belgian Endive with Fennel Sprig

Seared Filet of Beef Crostini & Onion Confit

Smoked Salmon and Cucumber

Mini Carnitas Taco

STATIONS

Antipasto

An array of Italian meats, cheeses, olives, marinated artichoke hearts, and roasted peppers. Artisan Breads

Mediterranean

Hummus, baba ghanoush, kalamata olives, cucumber, roasted peppers
Feta salad with mint. Pita and assorted artisan breads

Sliders

Slow-cooked Pulled Pork: Carolina slaw, grilled brioche bun

Grilled Angus Beef: cheddar cheese, tomato, Thousand Island dressing, grilled brioche bun

Additional Specialty Sliders

Buttermilk Fried Chicken: pickles, special sauce, Hawaiian roll

Short Rib: Manchego cheese, garlic aioli, grilled brioche bun

Crab Cakes (Chef Attended)

Downingtown's famous homemade jumbo lump crab cakes

Lemon Dijon Aioli

Raw Bar with Ice Carving

Clams, oysters, shrimp

Cocktail, remoulade, and mignonette sauces

YOUR
CHOICE



*"...Our guests couldn't stop telling us
how much they loved the food!"*

Signature Plated...

CHOICE
OF 1

SALADS

Downingtown Signature

Mixed greens, cucumbers, cherry tomatoes, sliced red onion, sun-dried cranberries, roasted sunflower seeds. House citrus vinaigrette

Caesar

Chilled crisp gem romaine, seasoned croustade, shaved grana padano
Classic caesar dressing

Mediterranean

Seasonal greens, kalamata olives, feta cheese, red onions, cucumbers
Lemon vinaigrette

Grilled Pear & Arugula

Candied walnuts, sun-dried cranberries, crumbled blue cheese
Champagne vinaigrette

ENTRÉES

Chicken Caprese

Grilled chicken breast, fresh mozzarella and heirloom tomato
Modena balsamic reduction

Chicken Marsala

Grilled chicken breast, sautéed mushrooms and onions
Marsala wine demi glace

Parmesan Panko Crusted Chicken

Garlic herb butter

Chicken Saltimbocca

Pan-seared chicken breast wrapped in prosciutto and sharp provolone cheese
Lemon sage poulet-demi glace

Tuscan Chicken

Euro chicken breast stuffed with artichoke hearts, roasted red peppers,
and fresh mozzarella. Modena balsamic demi glace

Chicken Florentine

Euro chicken breast stuffed with garlic herb cheese and baby spinach,
wrapped in apple smoked bacon. Garlic Parmesan Cream

CHICKEN

BEEF

10oz New York Strip Steak

Grilled and topped with caramelized pearl onions
Garlic herb butter

8oz Filet Mignon

Grilled and topped with silver dollar mushroom cap
Merlot demi glace

Signature Plated...

ENTRÉES CONTINUED

FISH

Broiled Pecan Crusted Tilapia Fillet

Vanilla bourbon beurre blanc

Grilled Basil Pesto Salmon

Lemon wedge

Parmesan Panko Crusted Salmon

Garlic herb butter

New England Stuffed Flounder

Jumbo lump crab meat. Citrus beurre blanc

Baked Twin Crab Cakes

Downingtown's famous homemade jumbo lump crab cakes

Lemon dijon aioli

VEG

Vegetarian Timbale

Layered roasted marinated vegetables and balsamic reduction drizzle

Vegetarian Plate

Roasted artichokes and cheese tortellini

Lemon basil garlic aioli

DUET

Perfect Pairs

Grilled Petite Filet: topped with silver dollar mushroom cap

Merlot demi glace

Paired with Your Choice

Downingtown's Famous Crab Cakes: lemon dijon aioli

Grilled Basil Pesto Salmon

Pan Seared Parmesan Panko Crusted Chicken

INCLUDED

DESSERTS

The Chocolate Indulgence Room

A private, candlelit room created especially for you 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. Freshly brewed Ellis Coffee, decaffeinated coffee, a variety of tea and hot chocolate

Wedding Cake

Personally designed by one of our preferred bakers

The Fine Print...

Choose two entrées OR one duet entrée in addition to the vegetarian option.

All entrees paired with Chef's choice of seasonal vegetables and starch sides.

All entrée pricing does not include current sales tax and service charge



Signature Stations...

INCLUDED

SALADS

Warm Artisan Rolls and Whipped Butter

Downingtown Signature

Mixed greens, cucumbers, cherry tomatoes, sliced red onion, sun-dried cranberries, roasted sunflower seeds. House citrus vinaigrette

Caesar

Chilled crisp gem romaine, seasoned croustade, shaved grana padano
Classic caesar dressing

Caprese

Vine ripe sliced tomatoes, fresh baby mozzarella, and basil
Modena balsamic glaze and EVOO

CHOICE
OF 2

ENTRÉES

Served with Roasted Farm to Table Vegetables

Grilled Chicken Breast

Shiitake mushrooms, asparagus, roasted peppers
Lemon peppercorn demi glace

Pecan Crusted Chicken

Sweet cranberry mustard compote

Baked Orange and Tarragon Salmon Fillet

Baked Tilapia

Roasted tomato fennel

Citrus Chicken

Grilled chicken breast, balsamic charred cauliflower
Citrus herb drizzle

Mahi Mahi

Lime, cilantro, roasted tomato, baby arugula

CHOICE
OF 1

CLASSIC CARBS

Mashtini Bar

Mashed White Potatoes: served in martini glasses
Apple smoked bacon, broccoli florets, california olives, sour cream, shredded cheddar jack, cheddar cheese sauce, parmesan cheese, scallions, jalapeños, charred tomatoes

Pasta Station (Chef Attended)

Featuring Chef's Selection of Two Pastas: alfredo and pesto marinara sauces
Grilled chicken, apple smoked bacon, broccoli, spinach, pesto, roasted garlic, mushrooms, onions, sun-dried tomatoes, pepperoncini peppers

Baked Potato Station

Baked Idaho Potatoes
Apple smoked bacon, broccoli florets, california olives, sour cream, shredded cheddar jack, cheddar cheese sauce, parmesan cheese, scallions, jalapeños, charred tomatoes

Signature Stations...

CHOICE
OF 1

CARVING

Slow Roasted Prime Rib of Beef

Au jus and creamy horseradish sauces

Roast Turkey Breast

Sage gravy and cranberry sauce

Dry Rub Crusted Pork Loin

Pommery mustard and madeira demi glace

Grilled Flank Steak

Balsamic shallot glaze

Poached Salmon Fillet

Tzatziki dijon aioli

Roast Beef Tenderloin (Upgrade)

Merlot demi glace and horseradish crema

INCLUDED

DESSERTS

The Chocolate Indulgence Room

A private, candlelit room created especially for you 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. Freshly brewed Ellis Coffee, decaffeinated coffee, a variety of tea and hot chocolate

Wedding Cake

Personally designed by one of our preferred bakers

The Fine Print...

Includes salad, two entrées, classic carb, carving station, and dessert

Pricing does not include current sales tax and service charge



Open Bar...

SIGNATURE

Champagne Greeting

Champagne Toast

Couple's Signature Drink*

**One choice from DCC drink list*

WINE

Chardonnay

Pinot Grigio

Cabernet Sauvignon

Pinot Noir

SPIRITS

Bacardi Rum

Seagram's 7 Whiskey

Jose Cuervo Tequila

Captain Morgan Spiced Rum

Southern Comfort Whiskey

Dewar's Scotch Whisky

Malibu Coconut Rum

Jim Bean Bourbon

Amaretto Liqueur

Jack Daniels Whiskey

Tito's Vodka

Vermouth

Canadian Club Whiskey

Beefeater Gin

Triple Sec

BOTTLED BEER

Coors Light

Heineken

Miller Lite

Corona

Yuengling

SANGRIA

Served during cocktail hour

Unique blend of red and white sangrias,
refreshingly mixed with fresh fruits
and juices

UPGRADED LIQUOR

Ketel One Vodka

Espolòn Tequila

Tanqueray Gin

Crown Royal Whisky

Bombay Sapphire Gin

Bulleit Bourbon

Johnnie Walker Red Scotch

Jameson Irish Whiskey

INCLUDED

ENHANCE

The Fine Print...

Please note that our liquor license does not permit us to serve straight liquor
Call brand liquors are also served on your bar



"...because no good story ever
started with eating a salad"

Enhancements...

STATIONS

LATE NIGHT

Tied the Knot Pretzels

Warm soft heart-shaped philly pretzels

Tailgate

Beef and chicken philly cheesesteaks

Onions, mushrooms, cherry peppers, ketchup, mustard, american and whiz

Stadium Fries

Waffle, curly, and shoe string

Garlic aioli, spicy aioli, malt vinegar, ketchup and whiz

Tater Tots

Crispy fried tater tots

Bacon, jalapeños, chives, sour cream, and whiz cheese

Add-on

Homemade Chili

Fiesta

Hard and soft tacos with chicken and beef

Salsa, sour cream, lettuce, cheese, guacamole, tomato, onion, cilantro, jalapeños

DRINK UP

Cordial Station

Liquors: bailey's irish cream, sambuca, frangelico, chocolate liquor, amaretto, kahlúa, and jameson.

Martini Bar

Flavors include: cherry, espresso, grape, orange, blueberry, whipped cream vanilla, jacked apple, raspberry, watermelon, and citrus vodkas

Add-on

Ice Luge

Novelties

Craft beers, hard teas, or seltzers

The Fine Print...

All enhancement stations are available for one hour.

All enhancement pricing does not include current sales tax and service charge



Enhancements...

DESSERT

STATIONS CONTINUED

S'mores

Help yourself to a classic treat!
Toast your marshmallow over our outdoor fire pits.
Accompanied with graham crackers and hershey's chocolate bars

Bananas Foster (Chef Attended)

Sautéed banana, brown sugar and butter
Flambeed with rum and served over vanilla ice cream

Candy Station

M&M's, tootsie rolls, starburst, hershey kisses, peanut butter cups,
twizzlers, gummi bears and other assorted candies
Goody Bags

MORE

ADDITIONAL SERVICES

Children's Entrée

Ages 12 and under

Vendor Entrée

Additional Hour

Keep the party going

Additional Hour with Open Bar

Ceremony Fee

Say "I Do" at our outdoor pergola or in our ballroom

The Fine Print...

All enhancement stations are available for one hour.
All pricing does not include current sales tax and service charge



Wedding Suite...

WEDDING SUITE

4 Hours Prior to Ceremony

Soda, Water, and Orange Juice

Two Bottles of Champagne

BILLIARDS ROOM

4 Hours Prior to Ceremony

Soda and Water

(1) Dozen Domestic Bottled Beers

WEDDING SUITE ADDITIONS

Minimum of 8 People

Pre-Made Sandwich Platter

Ham and Gruyere Cheese: spring mix, tomato on pumpernickel bread

Roast Turkey and American Cheese: spring mix, tomato on grilled wrap

Roast Beef and Provolone: horseradish crème on onion roll

Chicken Salad: spring mix, tomato on brioche roll

Tuna Salad: spring mix, tomato on brioche roll

Chips, Pretzels, Condiments

Hot Lunch Platter

Chicken Fingers

Cheeseburger Sliders

French Fries

Assorted Condiments

Beverages

Additional Champagne

Bucket of Domestic

Bottled Beers (12)

The Fine Print...

Included with your ceremony fee.

All wedding suite additions pricing does not include current sales tax and service charge



Suggested Services...

BAKERY

Bredenbeck's Bakery (215) 247-7374 bredenbecks.com
The Master's Baker (610) 436-9888 themastersbaker.com
Bakers of Buffington (610) 873-8044 bakersofbuffington.net

DISC JOCKEY/BANDS

Silver Sound 1 (800)-TALENTS silversound.com
VIP DJ Entertainment (610) 384-3805 vipdjentertainment.com
Philly Event Group (215) 499-8580 phillyeventgroup.com
BVT Live (610) 358-9010 bvtlive.com

PHOTOGRAPHY

Fuller Photography (484) 540-5209 fuller-photography.com
New Leaf Photography (484) 639-9860 nleafphoto.com
Morby Photography (484) 351 6881 morbyphotography.com
Gino Guarneri Photography (610) 202-3719 ginoguarneri.com
Courtney Kattler Photography (302) 482-8816 courtneykattler.com
Vince Ha Photography (717) 977-9278 vinceha.com

VIDEOGRAPHY

Valley Creek Productions (215) 525-9904 valleycreekproductions.com
Tag Visual (215) 828-1522 tagvisual.com

FLORIST

Blue Moon Florist (610) 873-7900 bluemoonflorist.com
Matlack Florist (610) 431- 3077 matlackflorist.com
LEO Design Gallery (484) 663-4649 leodesigngallery.com
GMK Floral Designs (610) 220-8764 gmkfloraldesigns.wordpress.com

SPECIALTY

Karen Zaffarano, Hair & Makeup Artist (484) 432-0235 zaffarano11@gmail.com
Legacy Photo Booth (267) 990-4592 legacyphotobooth360.com
I Do! Invitations & Announcements (610) 804-2420 idoinvitations.net
Andrea B Calligraphy & Signs, Andrea Barrar (610) 350-8065 andreabcalligraphy@gmail.com
Kevin Smith Transportation Group (610) 222-6225 kevinsmithgroup.com
Sagets Formal Wear (484) 924-9261 sagets.com
The Mobile Cigar Lounge (862) 296-6211 TheMobileCigarLounge.com

ACCOMMODATIONS

Hilton Garden Inn, Exton (610) 458-8822 hilton.com
Home2 Suites, Downingtown (610) 873-1200 hilton.com

OFFICIANT

Journey's of the Heart (877) 936-2779 journeysoftheheart.org

Connect With Us...

