

Signature Wedding Collection



DOWNINGTOWN COUNTRY CLUB

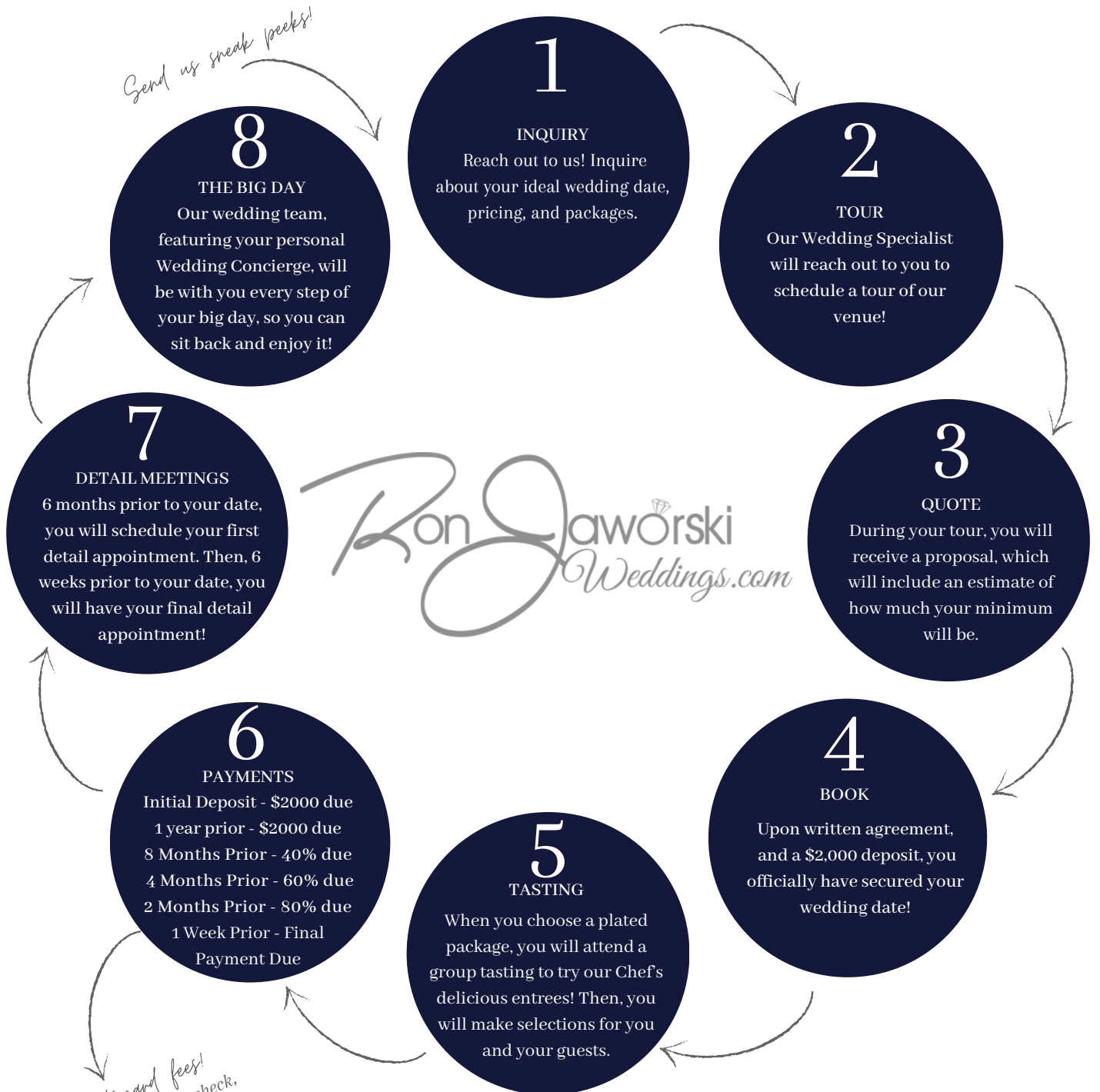


When I say 5-Star Service, I mean it. Everyone at Downingtown Country Club was so helpful and accommodated all of our requests. They guided us through the preparations and executed every detail on our wedding day. We would definitely consider Downingtown Country Club for any other event we're having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

-NYOKA G.



Your Journey...



*No credit card fees!
Deposits can be made by check,
credit card, or cash!
Final Payment can be made by
cash, cashiers check, or credit card*

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"

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 |

CHOICE
OF 1

SIPS & SAVORY

- 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 pumpernickel 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

\$8.00 per person

STATIONS

Antipasto

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

\$9.00 per person

Mediterranean

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

\$6.00 per person

Sliders

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

Grilled Angus Beef: cheddar cheese, tomato, thousand island dressing, grilled brioche bun

\$7.00 per person

Additional Specialty Sliders

Buttermilk Fried Chicken: pickles, special sauce hawaiian roll *\$2.00 per person*

Short Rib: manchego cheese, garlic aioli, grilled brioche bun *\$3.00 per person*

Crab Cakes (Chef Attended)

Downingtown's famous homemade jumbo lump crab cakes

Lemon dijon aioli

\$16.00 per person

Raw Bar with Ice Carving

Clams, oysters, shrimp

Cocktail, remoulade, and mignonette sauces

Market Price

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

CHICKEN

ENTRÉES

Chicken Caprese

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

\$121.00 per person

Chicken Marsala

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

\$121.00 per person

Parmesan Panko Crusted Chicken

Garlic herb butter

\$125.00 per person

Chicken Saltimbocca

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

\$125.00 per person

Tuscan Chicken

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

\$130.00 per person

Chicken Florentine

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

\$130.00 per person

BEEF

10oz New York Strip Steak

Grilled and topped with caramelized pearl onions
Garlic herb butter

\$136.00 per person

8oz Filet Mignon

Grilled and topped with silver dollar mushroom cap
Merlot demi glace

\$145.00 per person

Signature Plated...

ENTRÉES CONTINUED

FISH

Broiled Pecan Crusted Tilapia Fillet

Vanilla bourbon beurre blanc

\$121.00 per person

Grilled Basil Pesto Salmon

Lemon wedge

\$128.00 per person

Parmesan Panko Crusted Salmon

Garlic herb butter

\$130.00 per person

New England Stuffed Flounder

Jumbo lump crab meat. Citrus beurre blanc

\$130.00 per person

Baked Twin Crab Cakes

Downingtown's famous homemade jumbo lump crab cakes
Lemon dijon aioli

\$148.00 per person

VEG

Vegetarian Timbale

Layered roasted marinated vegetables and balsamic reduction drizzle

\$121.00 per person

Vegetarian Plate

Roasted artichokes and cheese tortellini
Lemon basil garlic aioli

\$121.00 per person

DUET

Perfect Pairs

Parmesan Panko Crusted Chicken **Paired with** Grilled Basil Pesto Salmon \$137.00 per person

Grilled Petite Filet: topped with silver dollar mushroom cap

Merlot demi glace

Paired with Your Choice

Downingtown's Famous Crab Cakes: lemon dijon aioli

\$160.00 per person

Grilled Basil Pesto Salmon

\$152.00 per person

Pan Seared Parmesan Panko Crusted Chicken

\$147.00 per person

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

\$12.00 per person

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...

\$130.00 per person

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

Add list for \$8 per person

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	\$6.00 per person
Warm soft heart-shaped philly pretzels	
Tailgate	\$8.00 per person
Beef and chicken philly cheesesteaks	
Onions, mushrooms, cherry peppers, ketchup, mustard, american and whiz	
Stadium Fries	\$5.00 per person
Waffle, curly, and shoe string	
Garlic aioli, spicy aioli, malt vinegar, ketchup and whiz	
Tater Tots	\$5.50 per person
Crispy fried tater tots	
Bacon, jalapeños, chives, sour cream, and whiz cheese	
Add-on	
Homemade Chili	\$2.00 per person
Fiesta	\$5.00 per person
Hard and soft tacos with chicken and beef	
Salsa, sour cream, lettuce, cheese, guacamole, tomato, onion, cilantro, jalapeños	

DRINK
UP

Cordial Station	\$9.00 per person
Liquors: bailey's irish cream, sambuca, frangelico, chocolate liquor, amaretto, kahlúa, and jameson.	
Martini Bar	\$12.00 per person
Flavors include: cherry, espresso, grape, orange, blueberry, whipped cream vanilla, jacked apple, raspberry, watermelon, and citrus vodkas	
Add-on	
Ice Luge	\$300.00 fee
Novelties	Per person price based on selection
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

Smores Help yourself to a classic treat! Toast your marshmallow over our outdoor fire pits. Accompanied with graham crackers and hershey's chocolate bars	<i>\$8.00 per person</i>
Bananas Foster (Chef Attended) Sautéed banana, brown sugar and butter Flambeed with rum and served over vanilla ice cream	<i>\$9.00 per person</i>
Candy Station M&M's, tootsie rolls, starburst, hershey kisses, peanut butter cups, twizzlers, gummi bears and other assorted candies Goody Bags	<i>\$7.00 per person</i>

MORE

ADDITIONAL SERVICES

Children's Entrée Ages 12 and under	<i>\$21.00 per person</i>
Vendor Entrée	<i>\$45.00 per person</i>
Additional Hour Keep the party going	<i>\$500.00 fee</i>
Additional Hour with Open Bar	<i>\$11.00 per person</i>
Ceremony Fee Say "I Do" at our outdoor pergola or in our ballroom	<i>\$1,500.00 fee</i>

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

Choose 3 for \$16.00 per person

Hot Lunch Platter

Chicken Fingers

Cheeseburger Sliders

French Fries

Assorted Condiments

All Included for \$17.00 per person

Beverages

Additional Champagne

\$26.00 per bottle

Bucket of Domestic
Bottled Beers (12)

\$50.00 per bucket

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 kevin-smithgroup.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...



Payments

Initial Deposit

\$2,000 non-refundable deposit required upon signing contract

1 Year Prior Payment

\$2,000 payment due if wedding date is more than 18 months away

8 Months Prior

40% of contracted total is due, minus deposits already paid

4 Months Prior

60% of contracted total is due, minus deposits already paid

2 Months Prior

80% of contracted total is due, minus deposits already paid

2 Weeks Prior

Final head count/meal counts are to be given to wedding specialist for final invoicing

1 Week Prior

Final payment based on final invoice is due

Deposits may be by check, credit card or cash

Final payment must be made by cash, cashier's check or credit card

All returned checks are subject to a \$35.00 service fee

