

EXPERIENCE THE CELEBRATION OF A LIFETIME

Ron Jaworski's



DOWNINGTOWN
Country Club

MITZVAH PACKAGE



UNFORGETTABLE MOMENTS AWAIT YOU

93 Country Club Drive
Downingtown, PA 19335



MITZVAH CELEBRATION PACKAGES

Celebrate your Bar or Bat Mitzvah at the magnificent **Downingtown Country Club**, where every moment is a cherished memory. Choose from our vibrant packages designed to delight guests of all ages.



~YOUNG ADULT MITZVAH PACKAGE~

Our Young Adult Mitzvah Package starts at **\$40 per person** and includes hors d'oeuvres, a soda station, a delicious buffet, desserts, and a variety of entrée and pasta choices to keep the fun going.

~ADULT MITZVAH PACKAGE~

The Adult Mitzvah Package ranges from **\$55-\$69 per person for lunch or \$76-\$90 per person for dinner**, featuring an elegant cocktail hour, plated entrée, and irresistible desserts, ensuring an unforgettable experience for your adult guests.



ALL PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND 6% SALES TAX.

~YOUNG ADULT MITZVAH PACKAGE~

~Hors d'Oeuvre Station~ (Choose 3)

Vegetable Spring Rolls
Mozzarella Sticks with Marinara Dipping Sauce
Assorted Deep Dish Pizza
Pigs in a Blanket
Steamed Potstickers

Soda & Water Station

Shirley Temples, Lemonade, Assorted Soda and Water

Buffet

Choice of 1 Salad
Choice of 2 Entrees
Choice of 1 Pasta
Fresh Seasonal Vegetables
French Fries
Rolls and Butter
Assorted Cookies and Brownies
Sundae Bar

~Salad Options~

Downingtown House Salad with Assorted Dressings
or Caesar Salad

~Entrée Options~

Chicken or Beef Tacos
Cheeseburger Sliders
Meatballs
Chicken Fingers
Cheese Steaks

~Pasta Options~

Penne Pasta with Vodka Blush Sauce
Cheese Tortellini with Marinara Sauce
Traditional Macaroni & Cheese

\$40 Per Person

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~ADULT MITZVAH PACKAGE~

COCKTAIL HOUR

~On Display~

Farm Fresh Crudite and Dips

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

~Butlered Hors d'Oeuvres~ (Choose 6)

Artichoke & Goat Cheese Bite

Assorted Deep Dish Pizzas

Assorted Quiche

Boursin Cheese & Sun Dried Tomato on Belgian Endive with Fennel Sprig

Edamame Dumpling

Mini Grilled Cheese

Pear, Almond & Brie

Raspberry, Almond & Brie

Spanakopita

Tomato Bruschetta & Parmesan

Vegetable Spring Rolls

Beef Teriyaki Satay

Buffalo Chicken Spring Roll

Chicken Pecan Fingers

Chicken Sesame Tenders

Chicken Teriyaki Potsticker

Chili Lime Chicken Kebob

Chorizo Empanada

Mini Cheesesteak Spring Roll

Mini Franks in a Blanket

Pastrami & Whole Grain Mustard Spring Roll

Peking Duck Spring Roll

Philly Cheese Steak Tart

Sriracha Chicken Meatball

Steamed Pork Potstickers

Lobster Cobbler

Malibu Coconut Shrimp

Maui Shrimp Spring Roll

Scallop & Bacon, Horseradish Aioli

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~ADULT MITZVAH PACKAGE~

PLATED LUNCH OR DINNER

Adult Plated Lunch or Dinner

Choice of 1 Salad

Choice of 2 Plated Entrees*

*entree selections due 1 week prior to event

Rolls and Butter

Assorted Cookies and Brownies

Sundae Bar

Freshly Brewed Coffee and Hot Tea

~Salad Options~

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

Rolls and Butter

~Entree Options~

Lunch/Dinner

Broiled Pecan Crusted Tilapia with Chardonnay Butter Sauce-\$55/\$76

Grilled Basil Pesto Salmon served with Lemon-\$56/\$77

Pan Seared Parmesan Panko Crusted Salmon topped with Garlic Herb Butter-\$58/\$69

Downingtown Crabcake served with Lemon Mustard Aioli-\$69/\$90

Pan Seared Parmesan Panko Crusted Chicken topped with Garlic Herb Butter-\$58/\$69

Grilled Chicken with Herb Citrus Sauce-\$55/\$76

Chicken Marsala with Sauteed Mushrooms and Onions, Marsala Wine Demi Glace-\$56/\$77

Chicken Caprese, Fresh Mozzarella and Heirloom Tomato, Balsamic Reduction-\$58/\$79

Grilled Choice Filet Topped with Silver Dollar Mushroom, Merlot Demi Glace-\$69/\$90

All Entrees served with seasonal vegetable and starch

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~PACKAGE ENHANCEMENTS~



Fiesta Station

Hard & Soft Shell Tacos with Chicken & Beef

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

50 person minimum

\$9 per person

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

\$ 5.50 per person

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

\$5.50 per person

Gourmet Dip Station

Spinach & Artichoke Dip & Buffalo Chicken Dip

Served Warm with a Selection of Assorted Breads

\$5.50 per person

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

\$5.50 per person

Philly Tailgate Station

Beef or Chicken Philly Cheesesteaks

Served with Onions, Mushrooms, Hot Cherry Peppers & Assorted Cheeses

\$10 per person



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~PACKAGE ENHANCEMENTS~

Chef Attended Crab Cake Station
Seared to Order House Made Crab Cakes
Served with Lemon Dijon Aioli & Fresh Lemon
\$15 per person

Slider Station
Choose 2: Burger, Pulled Pork or
Fried Green Tomato with Arugula & Green Goddess Aoli Sliders
Served on Griddled Le Bus Brioche Buns
\$8 Per Person
Add Crab Cake Sliders - \$7 Per Person

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
\$4.50 Per Person

Mediterranean Display
Grilled Naan Bread and Assorted Artisan Breads Served with Hummus, Baba Ghanoush,
Assorted Olives, Roasted Peppers
& Feta Cucumber Salad
\$5.50 Per Person

Antipasto Station
An array of Italian Meats, Cheeses, Olives,
Marinated Roasted Vegetables & Artisan Breads
\$10 Per Person

Grilled Cheese and Tomato Bisque
Traditional Grilled Cheese Triangles Accompanied by
Basil Infused Tomato Bisque
\$5.50 per person



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~PACKAGE ENHANCEMENTS~

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

\$5.50 per person

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 & cupcakes

Ice cream station with a variety of fun toppings

\$15 per person

100 Person Minimum



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~BAR OPTIONS~

Consumption Bar

Based on consumption plus tax and service charge

\$75 bartender fee

Additional Bartender Fee for each additional 75 guests

~Hosted Bar~

3 Hour Beer & Wine Open Bar

\$24 per person

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

\$6 for an additional hour

3 Hour Premium Open Bar with Liquor, Beer & Wine

\$34 per person

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

\$9 for an additional hour



MAKE YOUR CHILD'S MILESTONE UNFORGETTABLE AT
DOWNTOWN COUNTRY CLUB

CONTACT: BRIDGET CLARK —
BRIDGET.CLARK@GOLFDOWNTOWN.COM

DIETARY NOTES: KOSHER-STYLE AVAILABLE. VEGETARIAN,
VEGAN & GLUTEN-FREE OPTIONS AVAILABLE UPON
REQUEST.

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