

# 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

\$500 Venue Fee Includes\*:

Three hour event

*Additional time can be added for an additional 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

*\*Venue fee waived for events of 100 guests or more*



# 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

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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

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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

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

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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-\$5 per person

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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-\$6 per person

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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

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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

## Dinner Stations

50 Person Minimum,

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- 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
    - ~Sliced Sirloin-\$6 per Person
    - ~Carved Roast Tenderloin-\$11 per Person
    - ~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

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# 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.....  
*Chardonnay Butter Sauce*

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*

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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 Sucr e Crust with Caramelized Apple, Served with Vanilla Iced Cream

Traditional Cheesecake

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



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

# Shower Packages

## Teatime Luncheon

35 Person Minimum

## Shower Brunch

35 Person Minimum



## Included

## 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*

*Choice of Applewood Smoked Bacon or Breakfast Sausage*

*Choice of Asparagus & Gruyere Frittata, Ham and Cheddar Frittata or  
Scrambled Eggs*

*Choice of 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*

### Customize your brunch!

*French Toast or Pancakes*

*\$2.50 per person plus tax and service charge*

*Chef Attended Omelet Station*

*\$10 per person plus tax and service charge*

*Smoked Salmon, Bagels, Cream Cheese, Capers & Lemon*

*\$10 Per Person plus tax & Service Charge*

*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

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## Upgrade

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

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## Beer & Wine

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

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## Bubbly Bar

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

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## Cash Bar

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

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## Consumption Bar

Bar charges added to invoice plus service charge

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## Soft Drinks

Add carbonated beverages to any package

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*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

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

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 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*

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 & Grapes, Accompanied by Imported & Domestic Cheeses, Assorted Crackers and Dips*

*Add Bruschetta Crostini*

Slider Station

*Choose 2: Burger, Pulled Pork or*

*Fried Green Tomato with Arugula & Green Goddess Aoli Sliders*

*Served on Griddled Le Bus Brioche Buns*

*Add Crab Cake 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 Bread 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 Roasted Vegetables & Artisan Breads*

Grilled Cheese and Tomato Bisque

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

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 & cupcakes  
Ice cream station with a variety of fun toppings  
100 Guest Minimum*



# 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 Cheesecakes, 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*

