

Schuylkill Country Club



Wedding Packages





The Schuylkill Country Club has a unique brand of elegance, charm and hospitality that makes us the perfect setting for weddings. For moments in a lifetime that you will never forget, SCC is a setting you will remember forever!

Our picturesque ballroom includes a versatile backdrop to accommodate any type of celebration, featuring our cozy one of a kind fireplace built in 1921. The view from our Clubhouse is unforgettable and overlooks the 18th green and the beauty of Schuylkill County. The landscaping surrounding the Club presents an ideal setting for memorable photo opportunities.

Our exquisite cuisine and impeccable service will make your day special. You will find our staff and management to be attentive to every detail from the beginning of your planning to the final good night to your guests. By combining the finest cuisine and service with our beautiful venue, we ensure an unforgettable experience.

Enclosed you will find a variety of packages designed to meet your expectations.

We can also customize a plan to accommodate your special day.

Please contact us for a tour and more detailed information, 570.366.0622.

Schuylkill Country Club

877 West Market Street
Orwigsburg, PA 17961

570.366.0622

hredman@schuylkillcc.com
SchuylkillCC.com

The Wedding Package Includes:

Wedding Packages include the use of our Ballroom, Patio and Patio Bar for receptions up to 125 people

Wedding ceremonies can accommodate up to 50 people

Complimentary Service
Included With Package

Black, White or Champagne Table Linens

Sparkling Champagne Toast for All Guests

Choice of Four Passed Hors D'oeuvres

Choice of Salad

Entrees Served with Choice of Potato and Vegetable

Coffee and Tea Service

Vegetarian and Children's Selections Available

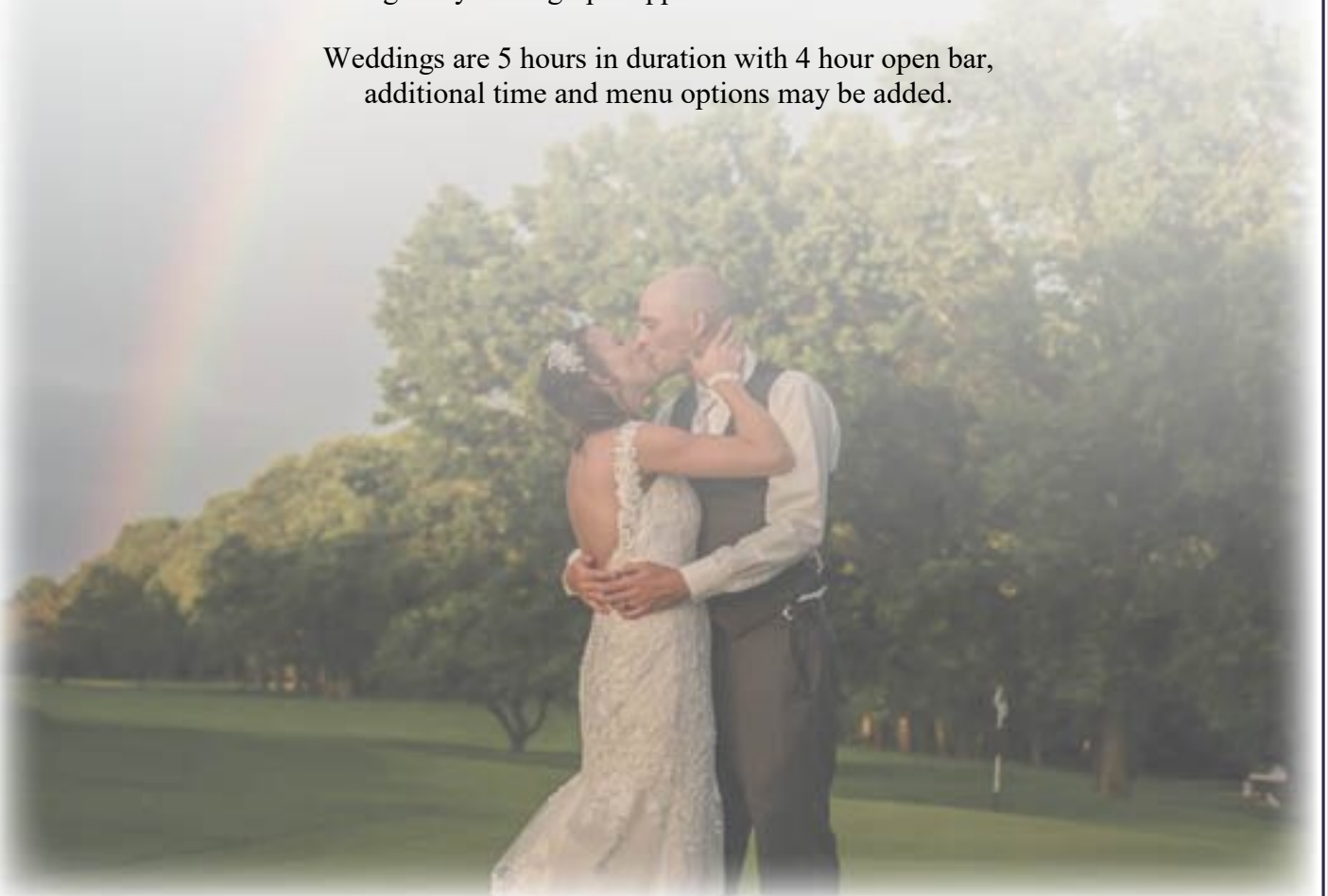
Cutting and Serving of Wedding Cake (provided by guest)

Event Setup and Cleanup

Private Butler Service for Bridal Party - Cocktails and Hors D'oeuvres

Wedding Party Photograph Opportunities on the Golf Course

Weddings are 5 hours in duration with 4 hour open bar,
additional time and menu options may be added.





Passed Hors D'oeuvres

Included in Entree Price
(Choose Four)

HOT

Swedish Meatballs
Sesame Chicken
Mini Vegetable Spring Rolls
Sausage Stuffed Mushrooms
Crab Stuffed Mushrooms
Risotto Bites
Spinach Wrapped in Phyllo
Bacon Wrapped Shrimp
Raspberry Brie Logs
Mini Beef Wellingtons
Coconut Shrimp

COLD

Assorted Bruschetta on Crostini
Antipasto Skewers
Ham & Cream Cheese Rollups
Buffalo Chicken Deviled Eggs
Melon & Prosciutto Skewers
Assorted Finger Sandwiches
Smoked Salmon Crostini with Sour Cream
Avocado Endive Cups with Fresh Salsa
Shrimp Tartlets in Phyllo Cups
Ahi Tuna Spoons with Guacamole & Teriyaki

Salads

Included in Entree Price
(Choose One)

Mixed Greens with Choice of Dressing

Caesar

Pear & Gorgonzola

Berry & Spinach

Baby Spinach, Strawberries, Blueberries, Candied Walnuts, Feta Cheese, Poppy Seed Vinaigrette

Entrée Selections

Served with Choice of Potato and Vegetable

Chicken Marsala \$34pp

Breast of Chicken Sauteed with Wild Mushrooms and a Marsala Demi-glaze

Chicken Piccata \$34pp

Breast of Chicken Sauteed with Lemons, White Wine and Capers

Stuffed Boneless Chicken Breast \$32pp

Stuffed with our Housemade Country Bread Stuffing

New York Strip \$48pp

Grilled 12 ounce NY sirloin strip steak

Filet Mignon \$50pp

Char-Grilled 8 ounce, Center Cut Filet Mignon Served with Maitre D'hotel Butter

Crabcakes \$40pp

Twin 4 ounce Jumbo Lump Crabcakes Broiled to Perfection

Steak and Cake \$56pp

Char-Grilled 4 ounce Filet Mignon Paired with a 4 ounce Crabcake

Maple Dijon Salmon \$37pp

Broiled and Topped with a Maple Dijon Mustard Butter Glaze

Parmesan Crusted Haddock \$35pp

Atlantic Filet Baked with a Parmesan Butter Bread Crumb Crust

Stuffed Flounder \$38pp

Yellow Tail Flounder Rolled with a Crab Stuffing and Basted in Lemon Pepper Butter

Veal Piccata \$44pp

Tender Veal Medallions Sautéed with Shallots, Garlic and Capers, Finished with Lemon Butter

Sides

Included in Entree Price

(Choose Two)

Vegetables

Green Beans Almondine

Honey Glazed Carrots

Sugar Snap Peas

Buttered Corn

Steamed Broccoli

Cauliflower Au Gratin

Peas with Mushrooms

Vegetable Medley

Potatoes

Pasta with Garlic and Oil

Pasta with Marinara

Rice Pilaf

Twice Baked Potato

Roasted Red Potatoes

Parmesan Potatoes

Roasted Garlic Mashed Potatoes

Dessert

Peanut Ball Sundae \$6pp

New York Style Cheesecake \$8pp

Chocolate Mousse \$6pp

Chocolate Lava Cake \$8pp

Bar Information

Open Bar

Based on 4 hours open bar per person.

House Bar

Import and Domestic Bottled Beer
House Chardonnay, Pinot Grigio, Cabernet,
Merlot, Pinot Noir & White Zinfandel
Assorted Canned Sodas

\$28 per person

Premium Bar

Includes the House Bar and:
Vodka – Gin – Scotch – Bourbon - Rum
Brandy – Tequila - Peach Schnapps - Cordials

\$36 per person

Top Shelf Bar

Includes the House & Premium Bars and:
Smirnoff – Stoli - Grey Goose - Ketel One
Beefeater – Bombay - Bombay Sapphire - Tanqueray
Jim Beam - Southern Comfort - Jack Daniel's
Crown Royal - Maker's Mark - Seagram's VO
Cutty - J&B – Jameson – Dewar's – Glenlivet
Glenmorangie – Glenfiddich - Johnnie Walker Black
Captain Morgan – Malibu – Kahlua - Midori
Baileys – Sambuca - Tia Maria - Amaretto Disaronno
Frangelico – Courvoisier – Chambord – Drambuie
B&B – Cointreau - Grand Marnier
"Kendall-Jackson"
Cabernet – Merlot - Chardonnay

\$45 per person

Consumption Bar

An "Open Bar" based on consumption. You are only charged for what your guests consume that day.

House Bar

Import Beer - \$5.50 bottle
Domestic Beer - \$4.50 bottle
Canned Soda - \$2.00 can
House Wine - \$40.00 bottle

Premium Bar

Includes the House Bar and:
Vodka – Gin – Scotch – Bourbon - Rum
Brandy – Tequila - Peach Schnapps – Cordials

\$65 to \$85 bottle

Top Shelf Bar

Includes the House & Premium Bars and:
Smirnoff – Stoli - Grey Goose - Ketel One
Beefeater – Bombay - Bombay Sapphire - Tanqueray
Jim Beam - Southern Comfort - Jack Daniel's
Crown Royal - Maker's Mark - Seagram's VO
Cutty - J&B – Jameson – Dewar's – Glenlivet
Glenmorangie – Glenfiddich - Johnnie Walker Black
Captain Morgan – Malibu – Kahlua - Midori
Baileys – Sambuca - Tia Maria - Amaretto Disaronno
Frangelico – Courvoisier – Chambord – Drambuie
B&B – Cointreau - Grand Marnier

\$95 to \$135 bottle

"Kendall-Jackson"

Cabernet – Merlot – Chardonnay
\$70 bottle

*Wine service is available during dinner
and is billed by consumption.*

Alcoholic beverages, by State Law, may not be consumed by persons under 21 years of age and to intoxicated persons. The management reserves the right to refuse service to any individual judged to be intoxicated or under the age of 21 unless proper ID is presented as proof of age.

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Additional Information

- \$500 deposit required to reserve your date will be applied to the final balance
- All food and beverage **MUST** be provided by SCC at all times (including alcohol)
- Wedding ceremonies on site require a \$200 fee
- Specialty cakes may be provided by the guest at their cost
- Your final menu planning is required at least 1 month prior to the event along with 50% payment of planned charges
- Final 50% is due 2 weeks prior to event. Any balance due will be billed the day after your event and payment due upon receipt
- All non-member functions must be sponsored by a member in good standing
- Final guarantee of guest count is due 72 hours prior to your event
- Food tastings are available and must be pre-planned and charged accordingly
- 20% gratuity is added to all food and beverage sales. 6% tax is added to all food
- Golf is available the day before your wedding at a reduced rate

