

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.

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 options 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

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SchuylkillCC.com

Wedding Package Details

Your entrée price includes the following unless noted

Use of our Ballroom - maximum 100 guests. Our Patio is available at an additional fee of \$1,500 and can accommodate an additional 50 guests

Wedding ceremonies on-site are limited to 50 guests at an additional fee of \$200, plus chair rental

Black, white or champagne colored table linens and napkins
(more colors available at an additional fee)

All house tables, chairs, china, glassware and silverware
(more options available at an additional fee)

Choice of Four Passed Hors D'oeuvres

Choice of Salad

3 Entrée Choices Served with Choice of Potato and Vegetable

Coffee and Tea Service

Vegetarian and Children's Selections Available

Cutting and Serving of Wedding Cake (cake provided by guest)

Event Setup and Cleanup

Weddings are 5 hours in duration with 4 hour open bar

20% gratuity is added to all food and beverage sales. 6% tax is added to all food

(please see the last page for additional information and guidelines)





Passed Hors D'oeuvres

Included in Entrée Price - Passed for 1 Hour
(Choose Four)

Hot

Mini Vegetable Spring Rolls
Sausage Stuffed Mushrooms
Crab Stuffed Mushrooms
Scallops Wrapped in Bacon
Bacon Wrapped Shrimp
Coconut Shrimp
Sesame Chicken

Spinach Wrapped in Phyllo
Baked Brie En Croûte
Raspberry & Brie in Phyllo
Mini Beef Wellingtons
Swedish Meatballs
Mini Quiche
Macaroni & Cheese Bites

Cold

Bruschetta on Crostini • Antipasto Skewers • Ham & Cream Cheese Rollups
Buffalo Chicken Deviled Eggs • Boursin Cheese Deviled Egg
Melon & Prosciutto Skewers • Assorted Finger Sandwiches
Smoked Salmon & Sour Cream on Crostini

Salads

Included in Entrée Price
(Choose One)

Mixed Greens with Choice of Dressing
Caesar

Berry & Spinach

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

Entrée Selections

Served with Choice of 2 Sides

Chicken Marsala \$38pp
*Breast of Chicken Sautéed with
Wild Mushrooms and a Marsala Demi-Glaze*

Chicken Piccata \$38pp
*Breast of Chicken Sautéed with Lemons,
White Wine and Capers*

Stuffed Boneless Chicken Breast \$38pp
*Stuffed with our House-made Country
Bread Stuffing*

New York Strip \$52pp
Grilled 12 ounce NY Sirloin Strip Steak

Filet Mignon \$54pp
*Char-Grilled 8 ounce, Center Cut Filet
Mignon Served with Maître D'hôtel Butter*

Crabcakes \$48pp
*Twin 4 ounce Jumbo Lump Crabcakes
Broiled to Perfection*

Steak and Cake \$60pp
*Char-Grilled 4 ounce Filet Mignon Paired
with a 4 ounce Crabcake*

Maple Dijon Salmon \$42pp
*Broiled and Topped with a
Maple Dijon Mustard Butter Glaze*

Parmesan Crusted Haddock \$38pp
*Atlantic Filet Baked with a
Parmesan Butter Bread Crumb Crust*

Stuffed Flounder \$42pp
*Yellow Tail Flounder Rolled with a
Crab Stuffing and Basted in
Lemon Pepper Butter*

Veal Piccata \$48pp
*Tender Veal Medallions Sautéed with
Shallots, Garlic and Capers, Finished with
Lemon Butter*

Sides

Included in Entrée Price
(Choose Two)

Vegetables

Green Beans Almondine
Honey Glazed Carrots
Sugar Snap Peas
Steamed Broccoli
Cauliflower Au Gratin
Peas with Mushrooms
Vegetable Medley

Potatoes

Twice Baked Potato
Roasted Red Potatoes
Parmesan Potatoes
Roasted Garlic Mashed Potatoes

Dessert

Scoop of Vanilla Ice Cream with
Wedding Cake \$3pp

Peanut Ball Sundae \$6pp

New York Style Cheesecake \$8pp

Chocolate Mousse Cake \$8pp

Bar Information

Open Bar

Based on 4 hours per person

House Bar

\$28 per person

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

Premium Bar

\$36 per person

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

Top Shelf Bar

\$45 per person

Absolut - Smirnoff - Stolli - Grey Goose - Ketel One - Tito's
Beefeater - Bombay - Bombay Sapphire - Tanqueray
Jim Beam - Southern Comfort - Jack Daniel's
Crown Royal - Maker's Mark - Seagram's VO
Jameson - Dewar's - Glenlivet - Glenmorangie - Johnnie Walker Black
Captain Morgan - Malibu - Kahlua
Baileys - Sambuca - Amaretto Disaronno
Frangelico - Courvoisier - Chambord - Drambuie
B&B - Cointreau - Grand Marnier
Kendall-Jackson / Cabernet – Merlot - Chardonnay

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.

Additional Information

- \$500 deposit required to reserve your date - applied to the final balance
- **Outside food, beverage and alcohol is strictly prohibited on Club property**
- **Dress Code is strictly enforced—no jeans, t-shirts, hats, sweatpants or jogging outfits permitted. Please inquire about the entire dress code policy so you can inform your guests and avoid difficulties the day of the event**
- 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
- Golf is available the day before your event at a reduced rate