

# Schuylkill Country Club



2023

## 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

msurotchak@schuylkillcc.com  
SchuylkillCC.com

# Wedding Package Details

*Your entrée price includes the following unless noted*

Use of our Ballroom - maximum 100 guests.

Our Patio is available to accommodate an additional 50 guests at a fee of \$1,500

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  
Crab Stuffed Mushrooms  
Scallops Wrapped in Bacon  
Coconut Shrimp  
Sesame Chicken

Spinach Wrapped in Phyllo  
Raspberry & Brie in Phyllo  
Mini Beef Wellingtons  
Swedish Meatballs  
Mini Quiche

### Cold

Bruschetta on Crostini  
Antipasto Skewers  
Ham & Cream Cheese Rollups  
Assorted Canapes

Buffalo Chicken Deviled Eggs  
Boursin Cheese Deviled Egg  
Melon & Prosciutto Skewers  
Assorted Finger Sandwiches

## *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 \$44pp  
*Breast of Chicken Sautéed with  
Wild Mushrooms and a Marsala Demi-Glaze*

Chicken Piccata \$44pp  
*Breast of Chicken Sautéed with Lemons,  
White Wine and Capers*

Stuffed Boneless Chicken Breast \$44pp  
*Stuffed with our House-made Country  
Bread Stuffing*

New York Strip \$58pp  
*Grilled 12 ounce NY Sirloin Strip Steak*

Filet Mignon \$62pp  
*Char-Grilled 8 ounce, Center Cut Filet  
Mignon Served with Maître D'hôtel Butter*

Crabcakes \$54pp  
*Twin 4 ounce Jumbo Lump Crabcakes  
Broiled to Perfection*

Steak and Cake \$68pp  
*Char-Grilled 4 ounce Filet Mignon Paired  
with a 4 ounce Crabcake*

Maple Dijon Salmon \$48pp  
*Broiled and Topped with a  
Maple Dijon Mustard Butter Glaze*

Parmesan Crusted Haddock \$44pp  
*Atlantic Filet Baked with a  
Parmesan Butter Bread Crumb Crust*

Stuffed Flounder \$48pp  
*Yellow Tail Flounder Rolled with a  
Crab Stuffing and Basted in  
Lemon Pepper Butter*

Veal Piccata \$52pp  
*Tender Veal Medallions Sautéed with  
Shallots, Garlic and Capers, Finished with  
Lemon Butter*

## Sides

Included in Entrée Price  
(Choose 1 Vegetable & 1 Potato)

### Vegetables

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

### Potatoes

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

## Dessert

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

Peanut Ball Sundae \$6pp

New York Style Cheesecake \$9pp

Chocolate Mousse Cake \$9pp

# Bar Information

## Open Bar

*Based on 4 hours per person*

### House Bar

\$32 per person

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

### Premium Bar

\$40 per person

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

### Top Shelf Bar

\$48 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

*By state law alcoholic beverages 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 hats, jeans, t-shirts, 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
- Final guarantee of guest count is due 72 hours prior to your event
- All non-member functions must be sponsored by a member in good standing
- Golf is available the day before your event at a reduced rate, please inquire