

























ALL RECEPTION PACKAGES INCLUDE:

BUTLERED HORS D'OEUVRES

APPETIZER, SALAD, ENTRÉE(S) AND DESSERT

PREMIUM OPEN BAR FOR FIVE HOURS

CHAMPAGNE TOAST

WINE SERVICE WITH DINNER

ALL TAXES AND GRATUITIES

VALET PARKING, COATROOM ATTENDANT AND MAID SERVICE

Packages do not include music, flowers, or wedding cake.

The package price with a choice of entrées is based on the highest priced entrée chosen.

For Friday or Sunday receptions, deduct \$15.00 from the package price.

An estimated number of guests is required at least three weeks prior to your affair.

A guaranteed number must be received two days before your reception along with a seating plan.

Receptions not hosted by an Overbrook member must have a club member sponsor.

On-site ceremonies are available for an additional fee.

A down payment of \$2,500.00 is required to confirm a reception date.

In the event of a cancellation, this is non-refundable unless another reception is booked.

For sponsored receptions, we cannot accept a deposit to confirm the date

until twelve months in advance.

Mailing Address P.O. BOX 140

BRYN MAWR, PA 19010

Physical Address

799 GODFREY ROAD VILLANOVA, PA 19085

BANDS AND ORCHESTRAS

CTO - CARMEN TOMASSETTI 610.688.8886

DON EATON BAND - DON EATON 610.942.7999

CORNER BOYS & CO.—VINCE SCHNEIDER 215.287.5486

RICH POSMONTIER ENSEMBLE 215.836.1616

BRANDYWINE VALLEY TALENT - BILL MCCUE 610.496.0891

VINCENT JAMES BAND - CHARLES INTERRANTE 215.643.9898

CHICO'S VIBE - DENNIS CHICCINO 610.909.5305

PHILADELPHIA FUNK AUTHORITY - GARY RIVERSON 1.800.805.7677

SUNDAY JAMES BAND - CHARLES INTERRANTE 215.643.9898

EBE EVENTS & ENTERTAINMENT - JOE NAPOLI 215.634.7700 ext. 122

JON ARDITO ENTERTAINMENT 610.804.2960

SILVER SOUND ENTERTAINMENT 610.640.0838

JAMES GERARD ORCHESTRA 610.804.9702

SOUL PATCH PHILLY - NATE KAHN 856.296.1695

SID MILLER DANCE BAND - SID MILLER 267.259.7570

PHOTOGRAPHERS & FILMMAKERS

DUCA STUDIO WEDDING PHOTOGRAPHY & VIDEO 610.265.3822

MARY KATHERINE PHOTOGRAPHY 717.578.1143

BAIADA PHOTOGRAPHY 610.909.2696

ALISON CONKLIN 484.264.5306

CLAIR PRUETT 484.571.4675

MATTHEW SZOKE PHOTOGRAPHY 610.363.1216

PHILIP GABRIEL 610.355.7609

SARAH DICICCO 610.348.2199

CANDID MOMENTS PHOTOGRAPHY 215.237.2072

CINEMACAKE FILMMAKERS 610.989.0158

SPOTLIGHT VIDEO PRODUCTIONS 610.527.3737

ALLURE FILMS BY VIDEO ONE PRODUCTIONS 610.789.8433

FLORISTS

TISH LONG 610.527.3193

AFFAIRS TO BE REMEMBERED 610.328.3170

ACCENTS BY MICHELE 610.356.5683

SAC DESIGN 484.243.6143

AMARANTH 610.667.4577

OFFSHOOTS FLORAL DÉCOR 215.475.3387

PLAZA FLOWERS 610.272.2233

LAMSBACK FLORAL DECORATORS 215.925.0253

ANNE SCHMITT FLORALS 610.416.6468

BAKERIES

CAKES & CANDIES BY MARYELLEN 484.266.0710
SOPHISTICAKES 610.626.7900
ANN'S CAKE PAN 215.646.4558
BREDENBECK'S BAKERY 215.247.7374
CLAYS CREATIVE CORNER BAKERY 610.647.2119
BAKERY HOUSE 610.525.4139

DESSERT:

Wedding Cake Served With:

Chocolate Covered Strawberry OR Bassetts Vanilla Ice Cream

You are welcome to provide cookies, candy, or a sweet table in addition to the cake.

Children's meals are available at \$35.00 per child.

Additional meals for vendors are \$20.00 per meal.

Thank you for considering Overbrook and feel free to contact us if you have any questions or require additional information.

Jim Bartorillo—General Manager 610.688.4001 jbart@overbrookgolfclub.com

Noah Reagan—Assistant Manager 610.688.4000 ext. 323 nreagan@overbrookgolfclub.com

Denise Foedinger—Banquet & Special Events Coordinator 610.688.6376 dfoedinger@overbrookgolfclub.com

Stephen Pribish—Executive Chef



BUTLERED HORS D'OEUVRES:

CHOOSE EIGHT

Maryland Mini Crab Cakes
Teriyaki Beef Tenderloin Tips
Ahi Tuna on Wonton Crisp
Marinated Flank Steak on Garlic Toast
Scallops Wrapped in Bacon
Steamed Oriental Dumpling with Duck Sauce
Spinach and Feta Cheese in Filo Dough
Cocktail Shrimp
Brie and Raspberry Puffs
Potato Pancakes with Apple Sauce
Hoisin Seared Pork Belly in Steamed Buns
Gruyere and Leek Tartlets
Prosciutto Wrapped Melon
Portobello Mushroom Strips with Ranch Dipping Sauce
BBQ Pork Buns

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Ahi Tuna on Cucumber Round

Thai Curry Chicken

Batter Dipped Zucchini with Marinara

Kosher Franks in Puff Pastry

Mini Mushroom and Shallot en Croute

Coconut Shrimp

Lump Crabmeat Lamaze in Filo Cup

Smoked Salmon Crostini with Herbed Cream Cheese
Fresh Tomato Bruschetta

STATION UPGRADES:

Cheese and Crudité Display
Sushi Station
Antipasto Table
Raw Bar with Ice Piece

APPETIZERS:

California Melon Wedges with Berry Puree

Assortment of Seasonal Fresh Fruit Served in Martini Glass

Lobster Bisque with Sherry

Wild Mushroom Bisque

Cream of Asparagus Soup

Chicken Tortellini Soup with Spinach

Penne Pasta with Plum Tomato Marinara

Cheese Tortellini with Red Pepper Alfredo

SALADS

Classic Caesar Salad

Chinois Salad with Napa Cabbage, Raddichio, Carrots, Wonton Crisps,
Ginger Sesame Dressing

Gourmet Mixed Greens Salad with Balsamic Vinaigrette

Spinach and Romaine Salad with Bleu Cheese, Pears,
Pecans and Port Wine Vinaigrette

Boston Bibb Spring Mix with Goat Cheese, Mandarin Oranges, Candied Nuts and Vinaigrette

Milan Salad with Romaine, Iceberg, Shrimp, Chopped Egg, Chopped Tomato, Bacon, Milan Dressing

ENTREES:

Grilled Center Cut Filet Mignon
Topped with Mushrooms and Cabernet Wine Sauce

Chilean Sea Bass with Soy Honey Glaze

Roasted Chateaubriand with Mushroom Madeira

Fresh Norwegian Salmon Fillet Topped with Three Citrus Nage

Chesapeake Chicken Topped
With Jumbo Lump Crabmeat, Tomato Concasse and Fresh Herbs

Chicken Cordon Bleu with Chardonnay Cream

Breast of Chicken with

Mushrooms and Marsala Wine Sauce or

Picatta Style with White Wine, Lemon and Herbs

Parmesan and Panko Crusted Chicken with Roasted Tomato Beurre Blanc

Roasted Vegetable Lasagna Pomodoro

Grilled Vegetable Napoleon with Quinoa

COMBINATION PLATES:

Grilled Center Cut Filet Mignon and Broiled Lobster Tail

Grilled Center Cut Filet Mignon and Jumbo Lump Crab Saute

Grilled Center Cut Filet Mignon and Maryland Crab Cake

Roasted Chateaubriand and Two Jumbo Scampi

Roasted Chateaubriand and Fresh Norwegian Salmon Fillet

All Entrées Served with Chef's Selection
 Of Seasonal Vegetable, Potato and Garnish