





# Weddings at McCall Golf Club

Welcome to our hidden gem of a venue, where old-world charm meets picturesque beauty. If you're dreaming of saying "I do" in a tranquil and elegant setting, look no further. Our old world style farmhouse, with its tree-lined winding driveway and breathtaking views of our golf course, is the perfect backdrop for your special day.

Amidst the hustle and bustle of the surrounding area, our venue stands as a serene oasis, providing a peaceful escape for you and your loved ones. Whether you're planning an intimate gathering or a larger celebration, our venue can accommodate up to 130 guests, ensuring that all your family and friends can be part of this joyous occasion.

Our dedicated team understands the importance of every detail when it comes to creating cherished memories. From the moment you step onto our property until the last dance of the evening, we will be there to ensure that your wedding day is everything you've ever imagined.

## Wedding Package



Cocktail Hour

~ Six Passed Hors d'oeuvres

~ Two Hors d'oeuvre Stations

Dinner ~ Three Course Plated Meal

5 Hour Premium Open Bar

House White Linen

On Site Event Coordination

Facility Fee

Service Charge and Tax

\$150 Per Adult

Young Adult and Children's pricing available



# Passed Hors d'oeuvres

Choose Six from below options

*Polenta Crostini, Roasted Red Pepper, Parmesan*

*Franks in a Blanket, Spicy Dijon*

*Mini Beef Wellington*

*Ricotta and Honey Flatbread*

*Tomato and Basil Bruschetta, Aged Balsamic*

*Roasted Asparagus, Prosciutto*

*Crab Rangoon*

*Wild Mushroom, Goat Cheese Flatbread*

*Smoked Gouda Mac and Cheese Bites*

*Sofrito Chicken Tostada, Lime Cream*

*Sirloin Crostini, Arugula, Wasabi Cream*

*Caprese Skewers, Arugula Pesto*

*Poached Pear, Gruyere Crostini, Honey*

*Shrimp Cocktail Shooters, Ketel One Cocktail*

*Smoked Chicken Quesadilla*

*Mini Lump Crab cakes, Spicy Aioli*

*Chicken and Lemongrass Potstickers, Sweet Chili*

*Vegetable Spring Rolls, Chili Sauce*

*Farmhouse Grilled Cheese, Tomato Basil Bisque*

*Philly Cheesesteak Eggrolls, Chipotle Ketchup*

*New Zealand Lamb Pops, Mint Glaze*

*Mini "Fish and Chips", Remoulade*

*Sesame Tuna, Seaweed, Wasabi, Wonton*

*Mini Stuffed Baked Potato*

*Crispy Shrimp Shumai, Chili Dipping Sauce*

*Teriyaki Beef Skewers, Pineapple Relish*

*Truffle Seared Scallop, Crisp Potato*

*Coconut Shrimp, Sweet Chili Dipping Sauce*



# Reception Stations

**Cheese and Vegetable Display**

**Included in Package**

*Crudité Shooters*

*Imported and Domestic Cheeses, Olives,*

*Roasted Peppers, Fig Preserves, Clover Honey*



# Reception Stations

Choose One

## **Surf and Turf Slider Station**

**Choose 3 of the Following:**

**Eastern Shore Crab Cake Sliders** ~ Chili Aioli Angus

**Cheeseburger Sliders** ~ L&T, Slider Sauce

**Chicken Italiano Sliders** ~ Broccoli Rabe, Roasted

Peppers, Provolone

**Salmon BLT Sliders**,~ Arugula Pesto

**Roast Pork Sliders** ~ Garlic Spinach, Sharp Provolone

**Shrimp Po' Boy Sliders** ~ Lettuce, Tomato

Remoulade

## **My Little Dumpling Station**

**Choose 3 of the Following:** Chicken Lemongrass

Dumplings, Vegetable Dumplings, Pork Potstickers,

Shrimp Shumai

Served with a Trio of Mustard Sauce, Soy Sauce, Chili Sauce

## **Mexican Street Food Station**

**Choose 2 of the Following:** Carne Asada, Pork

Adobo, or Braised Chicken Tacos

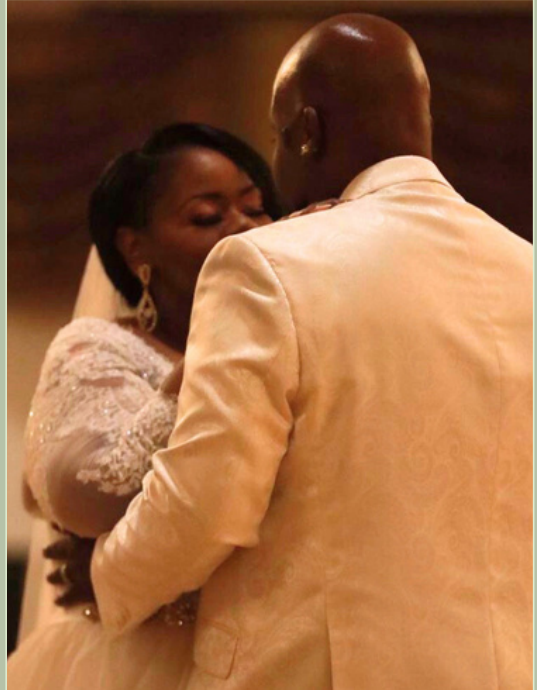
Served with corn and flour tortillas, sour cream, pico de gallo, salsa verde, radish slaw, and pickled onion

## **Mediterranean Station**

Lemon Hummus, Baba Ghanoush, Tabbouleh,

Moroccan Carrots, Cured Olives,

Warm Pita, Flatbreads, Olive Oil



# Upgraded Reception Stations

(Additional Charge ~ Ask Coordinator for pricing)

## **Sushi and Sashimi Station**

Spicy Tuna Roll, California Roll, Philly Roll, Salmon and Avocado Roll

Tuna, Salmon, and Yellowtail Sashimi

Served with Soy Sauce, Pickled Ginger, and Wasabi

## **Down the Shore Raw Bar**

Jumbo Shrimp Cocktail, Cocktail Crab Claws, Snow

Crab Claws, Cape May Salt Oysters

Served on Ice with Lemon, Cocktail Sauce, Mignonette,

Horseradish, Tabasco Sauce

## **The Butcher's Carving Station**

**Choose 2 of the Following:** Italian Roast Pork

Loin, Rosemary Roasted Frenched Turkey

Breast, Garlic Studded Prime Rib of Beef,

Whole Roast Tenderloin of Beef, Frenched

Lamb Rack

Served with mini-Kaiser Rolls, Dijon Sauce, Horseradish Sauce au Jus, Roasted Long Hots



# Dinner

## Soup or Salad

**Choose One Salad OR Soup**



### **SOUPS**

- Tomato Basil Bisque**
- Vegetable Minestrone**
- Italian Wedding Soup**
- Lobster Bisque**
- Butternut Squash Bisque**

### **SALADS**

- McCall House Salad**  
Cucumber, Grape Tomatoes, Carrots, White Balsamic Vinaigrette
- Classic Caesar Salad**  
Herb Croutons, Shredded Parmesan
- Roasted Beet Salad**  
Toasted Walnuts, Goat Cheese, White Balsamic Vinaigrette
- Chinois Salad**  
Crispy Wontons, Mandarin, Roasted Cashews, Asian Caesar Dressing
- Wedge Salad**  
Iceberg, Bacon, Tomato, Red Onion, Blue Cheese Crumble, Blue Cheese Dressing
- Burrata Salad**  
Heirloom Tomatoes, Basil, Micro Arugula, Balsamic Drizzle



# Entrées

**Please Choose Two Entrées to be Served Together as a Dual Entree**

**Served with Chef's choice of Seasonal Vegetable and Starch**

**Choice Filet Mignon**

*(add \$5 per person)*

Center Cut Filet Mignon, seasoned and seared to your preference, Red Wine Reduction

**Roast Tenderloin of Beef**

*(add \$5 per person)*

Chateaubriand style roast, Red Wine Sauce

**Tuscan Rack of Lamb**

*(add \$5 per person)*

Herb Parmesan Crust, Rosemary Garlic infused Olive Oil

**Parmigiano Crusted Pork Loin**

House made Mozzarella, Ripe Tomato, Basil, Aged Balsamic Glaze

**Stuffed Pork Loin**

Spinach, Roasted Red Peppers, Mozzarella, Red Pepper Sauce

**Pan Seared Chicken Breast**

Lemon Brown Butter Sauce, Wild Mushroom Confit

**Chicken Milanese**

Pan Seared Cutlet, Arugula, Tomato, Pickled Red onion, Aged Balsamic Glaze

**Chicken Française**

Egg Battered, Lemon White Wine Sauce

**Chicken Marsala**

Cremini Mushrooms, Sundried Tomatoes, Rosemary, Marsala Wine

**Stuffed Flounder**

Jumbo Lump Crab Stuffing, White Wine Sauce

**Pan Seared Salmon**

Fresh Herbs, White Wine Cream Sauce

**Crispy Mediterranean Sea Bass**

Tomato Confit, Fennel, Lemon White Wine Sauce

**Jumbo Lump Crab Cakes**

*(add \$3 per person)*

Roasted Red Pepper Cream Sauce

**Roast Lobster Tail**

*(add market price per person)*

**Stuffed Eggplant**

Parmesan, Ricotta, Asparagus, San Marzano Tomato Sauce

**Roast Vegetable Tower**

Eggplant, Zucchini, Yellow Squash, Roasted Peppers, Mushrooms, Herb Olive Oil (Vegan)

**Garlic Jumbo Shrimp**

Jumbo Shrimp in a Garlic White Wine Sauce

**Herb Braised Short Rib**

Tuscan Red Wine and Aged Balsamic





# Dessert

**Please Choose One Dessert Station**

Includes Coffee and Hot Tea Station

## ***McCall Mini Dessert Display***

Mini Chocolate Chip Cannoli, Banana Bread Pudding, Chocolate Mousse Shooters, Tiramisu, Vanilla Raspberry Panna Cotta, Cookies and Brownies

## ***Cookies and Milk***

Chocolate Chip, White Chocolate Macadamia, and Oatmeal Raisin Cookies with Ice Cold Milk

## ***Mlce Cream Sundae Bar***

Vanilla and Chocolate Ice Cream, Chocolate and Caramel Sauce, Whipped Cream, Candy and Nut Toppings, Cherries

## ***Belgian Chocolate Fondue***

(Add \$6 per person)

Semi-sweet Chocolate Fountain, Strawberries, Bananas, Pound Cake, Pretzel Rods, Marshmallows,

# Wedding Cake



***We will assist you in collaborating with one of our Partner Pastry Shops to create the cake of your dreams!!***



# Premium Open Bar

**Enjoy a 5 Hour Premium Open Bar**

## **Liquor Selections**

Titos, Smirnoff Vodka, Stoli Ohranj, Absolut Citron,  
Bacardi Rum, Captain Morgan, Malibu Rum,  
Beefeater Gin, Jose Cuervo, Jameson, Jack Daniels,  
Dewars and Assorted Cordials

## **Beer Selections**

Yuengling Lager, Heineken, Corona, Miller Lite and  
Coors Light

## **Champagne Toast**

*(add \$3 per person)*

## **Wine Selections**

Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot,  
Cabernet, Pinot Noir, Sparkling Wine

## **Non- Alcoholic Beverages**

Assorted Soft Drinks and Juices

## **Upgraded Beer and Seltzers**

*(add \$8 per person)*

Assorted White Claw, High Noons, Surfside and a  
Seasonal IPA







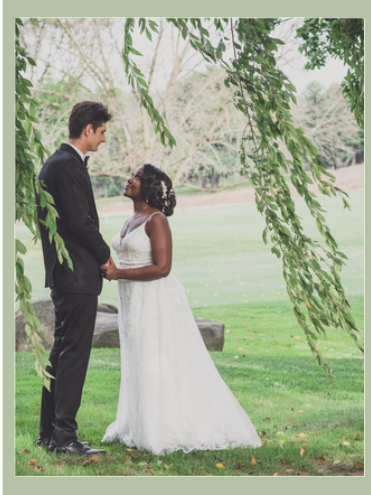
# On Site Ceremony

1,000.00 Ceremony Fee

Ceremony Fee Includes  
White Chairs, Set up and Breakdown

Invite your friends and family to join you as you Say your “I Dos” under our Gazebo, overlooking beautifully manicured landscaping.





*We Can't Wait To See You!*

Contact our Sales Office for more details and to set up a tour

~ 610.734.7910~



\*All Photos used in this Package are Photos from McCall Golf Club Weddings \*