

TAVISTOCK

Country Club

Wedding Packages



100 TAVISTOCK LANE | HADDONFIELD, NJ 08033
856-429-1866 | WWW.TAVISTOCKCC.ORG

TAVISTOCK

Country Club

Continental Package

\$63.00 per person - Saturday Afternoon and Sunday

\$78.00 per person - Friday Evening

- Unlimited Open Bar, Featuring Premium Brands of Liquor, Imported Beer and Choice of Wines
- A Fine Assortment of Butlered Hors d' Oeuvres and Canapés. Ten Per Person
- Mirror of Raw and Roasted Vegetables with Dips
- Imported Champagne Toast— Continuous Service Throughout Dinner
- Five Course Gourmet Dinner
- Distinctively Designed Wedding Cake Served with Hand-Dipped Ice Cream or Sorbet

Starter:

Select one

- Seasonal Fresh Fruit
- One of Our Homemade Specialty Soups
- Crispy Caesar Salad with Garlic Toast

Seasonal Intermezzo:

Choice of entree with appropriate accompaniments

- Center Cut Prime Filet of Beef, Smoked Shiitake Hash Accompanied by a Roasted Shallot Sauce
- Scaloppini of Nature Veal Normande
- Slow Roasted Prime Ribs of Beef, Served with a Lemon Popover
- Fanned Breast of Chicken Dipped in Fontina Cheese Batter with Lemon Angel Hair Pasta
- Atlantic Fillet of Sole, Stuffed with Shrimp and Crabmeat, Accompanied by Steamed Tarragon Flavored Potatoes
- Fresh Salmon Fillet a la Tavistock

Additional Services:

- Bridal Consultant at Your Service
- Ivory Table Linens
- Matron and Cloakroom Attendants
- Valet Parking



TAVISTOCK

Country Club

Epicurean Package

\$73.00 per person - Saturday Afternoon and Sunday

\$88.00 per person - Friday Evening

\$100.00 Per Person - Saturday Evening

- Unlimited Open Bar, Featuring Premium Brands of Liquor, Imported Beer, a Variety of Selected Napa Wines and Frozen Specialty Drinks
- A Varied Unlimited Connoisseur's Assortment of Butlered Hors d'oeuvres and Canapés during the cocktail hour
- An International Cheese Table With Roasted and Raw Vegetables, Fresh Fruit Display and Dips. All of Which are Beautifully Accented by a Crystal Vase Ice Sculpture
- Imported Champagne Toast - Continuous Service Throughout Dinner
- Premium Wine Served with Dinner
- Six Course Connoisseur's Dinner

Appetizer:

Select one

- Capellini Nest with Vegetables
- Spinach Pasta with Fresh Mushrooms
- Fresh Fruit Plate

Salad:

Select one

- Crispy Romaine Caesar Salad with Sweet Garlic Speared Croutons
- Sonoma Country Composed Baby Field Greens with Flavored Vinaigrette Dressing

Seasonal Intermezzo:

Choice of entree with appropriate accompaniments

- Duo of Grilled Center Cut Prime Filet Mignon and Tavistock Jumbo Lump Crab Cake with Creamy Risotto
- Slow Roasted Prime Tenderloin of Beef Served with Cabernet Demi Glace



TAVISTOCK

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Epicurean Package

- The Presidential Cut of Slow Roasted Prime Ribs of Beef, au Jus with Lemon Popover
- Pine Nut and Citrus Crushed Seared Medallions of Nature Veal with Fresh Rosemary Spiced Roasted New Potatoes
- Macadamia Nut Encrusted Sea Bass with Citrus Sauce
- Fresh Salmon Fillet a la Tavistock
- Classic Tavistock Breast of Chicken Wrapped in Crispy Phyllo Leaves

Additional Services:

- Distinctively Designed Wedding Cake Served with Hand-Dipped Ice Cream or Fresh Berries and Whipped Cream
- Chocolate Decadent Groom's Cake
- Tray of Cordial Flavored Chocolate Truffles
- Deluxe Viennese Sweet Table \$9.95 per person
- International Coffee Bar "under the stars"
- Bridal Consultant at Your Service
- White Glove Service
- Floor Length White or Ivory Linens
- Matron and Cloakroom Attendants
- Valet Parking



TAVISTOCK

Country Club

Diamond Package

\$85.00 per person - Saturday Afternoon and Sunday

\$100.00 per person - Friday Evening

\$110.00 Per Person - Saturday Evening

- Unlimited 6 Hour Open Bar, Featuring Premium Brands of Liquor, Imported Beer, a Variety of Selected Napa Wines and Frozen Specialty Drinks
- A Special Unlimited Assortment for the True Gourmand of Butlered Hors d'oeuvres and Canapés during the Cocktail Hour
- A Choice of Pasta Bar, Stir Fry Bar, Sushi Bar or Smoked Salmon Station Attended by Chef
- An International Cheese Table With Roasted and Raw Vegetables, Fresh Fruit Display and Dips. All of Which are Beautifully Accented by a Crystal Vase Ice Sculpture
- Imported Champagne Toast - Continuous Service Throughout Dinner
- Premium Wine Service Throughout Dinner Matched with Appetizer and Entrée Selection
- Haute Cuisine at it's Finest Featuring Seven Magnificent Courses

Appetizer:

Select one

- Linguine con Crustaci
- Lobster or Wild Mushroom Ravioli
- Fresh Fruit Plate
- A Selection from Tavistock's Fresh and Seasonal Soups, Created In-House

Salad:

Select one

- Crispy Romaine Caesar Salad
- Home Smoked Salmon Salad with Sweet Garlic Speared Croutons

Seasonal Intermezzo:

Choice of Entrée with Appropriate Accompaniments:



TAVISTOCK

Country Club

Diamond Package

- Duo of Grilled Center Cut Prime Aged Filet Mignon and Broiled African Lobster Tail with Creamy Risotto
- Slow Roasted Prime Tenderloin of Beef Served with Two Sauces
- The Presidential Cut of Slow Roasted Prime Ribs of Beef, au jus, Accompanied with Two Sauces
- Colossal Stuffed Shrimp with Jumbo Lump Crabmeat
- Pan Seared Choice of First Cut Veal Chop with Madeira and Roasted Shallot Sauce
- Fresh Salmon Fillet Filled with Shrimp and Scallop Mousse Wrapped in Crispy Phyllo Leaves
- Roasted Semi-boneless Young Cornish Game Hen Stuffed with Wild Rice and Apricots

Additional Services:

- Distinctively Designed Wedding Cake Served with Hand-Dipped Ice Cream
- Chocolate Decadent Groom's Cake
- Deluxe Viennese Sweet Table, Flaming Desserts and a Sculptured Fruit Display + \$5.00
- Tray of Cordial Flavored Chocolate Truffles and Hand Dipped Berries Served to Each Table
- International Coffee Bar "under the stars"
- Bridal Consultant at Your Service
- White Glove Service
- Floor Length White or Ivory Linens with Lace Overlay
- Matron and Cloakroom Attendants
- Valet Parking
- Basket of Toiletries for the Ladies Powder Room



TAVISTOCK

Country Club

Platinum Package

\$105.00 per person - Saturday Afternoon and Sunday

\$110.00 per person - Friday Evening

\$125.00 Per Person - Saturday Evening

- Unlimited 6 Hour Open Bar, Featuring Premium Brands of Liquor, Imported Beer, a Variety of Selected Napa Wines and Frozen Specialty Drinks
- Martini Bar Featuring a Variety of Eclectic Gin and Vodka Martinis Served in Birdbath Glasses
- Scotch Bar Including a Premium Assortment of Single Malt and Blended Scotches
- Unlimited Assortment of Premium Butlered Hors d'oeuvres and Assorted Cold Canapés
- International Cheese Table with Roasted and Raw Vegetables, Fresh Fruit Display and Dips all of which are Accented by a Crystal Vase Ice Sculpture

Hors D'ourves Tables:

Select two

- Chef Attended Pasta Bar
- Authentic Asian Stir Fry Buffet
- Sushi Bar with Assorted Rice Rolls on an Oriental "Boat" with a Variety of Fillings
- Smoked Salmon Station with Tavistock's House Smoked Salmon

Starters:

Select two

- A Selection from Tavistock's Fresh and Seasonal Soups, Created in our Kitchen
- Lobster Ravioli in a Vodka Blush Sauce
- Crispy Romaine Caesar Salad with Sweet Garlic Speared Croutons
- Mesclun Salad with Poached Pears, Served with Balsamic Vinaigrette and Bruschetta Toast

Entrée Course:

- Includes five entrees to be offered to your guests the evening of the event



TAVISTOCK

Country Club

Platinum Package

- Custom Designed Menu Presented to your Guests for Entrée Selection
- Imported Champagne Toast-Continuous Service Throughout Dinner
- Premium Wine Service Throughout Dinner matched with Appetizer and

Entrée Selections:

- Duo of Grilled Center Cut Prime Aged Filet Mignon and Broiled African Lobster Tail with Creamy Risotto
- Stuffed African Lobster Tail with Jumbo Lump Crabmeat Served with Drawn Butter
- Slow Roasted Chateaubriand Served with Cabernet Demi Glace Grilled Shiitake Mushrooms and Butlered Béarnaise Sauce
- New Zealand Baby Rack of Lamb, Dijon Mustard Persilles Served with Mint Jus
- Fillet of Salmon with Crispy Oriental Sweet Ginger and Orange Sauce
- Chilean Sea Bass with Macadamia Nut Crust, Citrus Beurre Blanc Sauce
- Pan Seared Prime Veal Chop with Merlot Essence and Quartered Mushrooms
- Honey-Coriander and Fennel Glazed Breast of Capon with Wild Mushrooms
- Asagio of Pastas: Spinach Fettuccini with Wild Mushrooms and Grilled Vegetables, Capellini Nest with Salsa Cruda and Tri Colored Tortellini with Alfredo Sauce, Served with Garlic Toast (Vegetarian Option)

Additional Services:

- Distinctively Designed Wedding Cake Served with Hand-Dipped Ice Cream
- Chocolate Decadent Groom's Cake
- Deluxe Viennese Sweet Table, Flaming Desserts and a Sculptured Fruit Display
- Tray of Hand-Dipped Chocolate Covered Strawberries, Cordial Flavored Truffles and Biscotti
- International Coffee Bar "under the stars"
- Bridal Consultant at Your Service
- White Glove Service
- Floor Length White or Ivory Linens with Lace Overlay
- Matron and Cloakroom Attendants
- Valet Parking
- Basket of Toiletries for the Ladies Powder Room
- Complimentary Menu Tasting (prior to wedding)
- Complimentary First Anniversary Dinner for Bride and Groom

TAVISTOCK

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The Tavistock Difference

Place your trust in us to provide the very best for that “Extra Special Occasion.” Whether it be a small gathering for just a few or a large reception involving hundreds, our personal attention to every detail will ensure your day to be a resounding success. New Jersey’s most outstanding wedding reception location features:

- An elegant ballroom and balcony with golf course vistas
- Gardened terrace and cocktail receptions
- Professional staff committed to providing exceptional service
- Personal Wedding Consultant providing a detailed tour of available venues
- Wedding Reception Packages are exclusive of tax and gratuity
- Please do not feel limited to these suggestions
- We will be pleased to tailor your menu to meet individual requirements for your special day
- Prices quoted are subject to change in accordance with fluctuating market trends
- Completely handicap accessible
- 150 person minimum for a Saturday evening affair

Consult one of our Banquet Managers for assistance planning your special event:



Catherine Drew
Phone: 856.857.6947
Email: banquets_manager@tavistockcc.com



Susan Tindall
Phone: 856.857.6792
Email: stindall@tavistockcc.com

TAVISTOCK

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Vendor Collection

We are pleased to present our selection of trusted professionals, available to assist in planning your event at Tavistock Country Club.

ATTIRE & ACCESSORIES

Jay West Bridal
856.795.0424
www.jaywestbridal.com

DECOR & DESIGN

Nature's Gift Florist
856.784.9506
www.naturesgiftflorist.com

ENTERTAINMENT

Catrambone Entertainment
856.461.4797
www.catramboneentertainment.com

Corner Boys & Co.
856.461.4797
www.cantramboneentertainment.com

CTO Music Artists
610.688.8886
www.cto.com

Esteem DJs, Orchestras & Entertainment
732.490.5607
www.esteemlivemusic.com

Kenny i Entertainment
609.927.3737
www.kennyientertainment.com

Marquee Band
856.439.0214
www.marqueeband.com
entertainment.com

Ryan Peiffer Music
609.636.0092
www.ryanpeiffermusic.com

EVENT PLANNING

CTO Music Artists
610.688.8886
www.cto.com
Ryan Peiffer Music
609.636.0092
www.ryanpeiffermusic.com

FLORIST

Nature's Gift Florist
856.784.9506
www.naturesgiftflorist.com

GUEST

ACCOMMODATIONS
Haddonfield Inn
856.428.2195
www.haddonfieldinn.com

HONEYMOON & TRAVEL SERVICES

Haddonfield Inn
856.428.2195
www.haddonfieldinn.com

LIGHTING

Catrambone Entertainment
856.461.4797
www.catramboneentertainment.com

OFFICIANT

Rev. Debbie Schmidt
609.744.6508
www.revdebbieschmidt.com

PHOTO BOOTHS

The Main Events
800.839.0918
www.themaineventonline.com



PHOTOGRAPHY

Carley K. Photography
267.235.2527
www.carleykphotography.com

E.G. Quinn Photography
856.429.1177
www.egquinn.com

Haddonfield Photography
856.296.5364
www.haddonfieldphotos.com

The Main Events
800.839.0918
www.themaineventonline.com

PHOTOGRAPHY (CONT'D)

Mary Quinn Photography
856.797.6853
www.maryquinnphoto.com

VIDEOGRAPHY

The Main Events
800.839.0918
www.themaineventonline.com

WEDDING RESOURCES

eleGALA.com
www.eleGALA.com