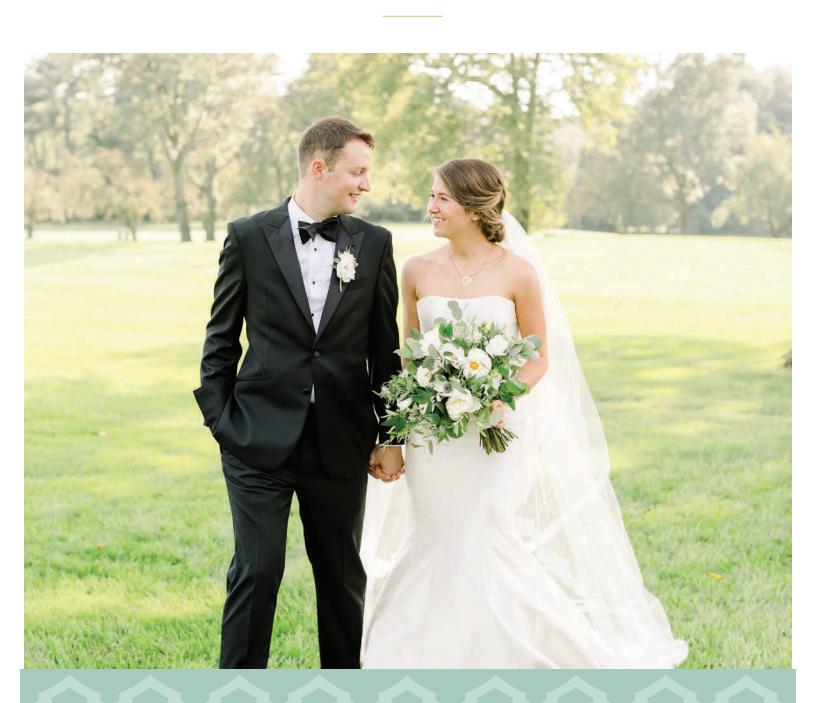
WEDDING PACKAGES



TAVISTOCK COUNTRY CLUB
100 TAVISTOCK LANE, HADDONFIELD NJ 08033

CONTINENTAL PACKAGE

\$70.00 per person - Saturday Afternoon and Sunday \$85.00 per person - Friday Evening

- Unlimited Five Hour Open Bar, Featuring Premium Brands of Liquor, Imported Beer and Choice of Wines Imported Champagne Toast
- A Fine Assortment of Butlered Hors d' Oeuvres and Canapés (3 hot / 3 cold)
- Raw and Roasted Vegetables Crudité Display with Dips

Starter:

Select One Seasonal Fresh Fruit Plate One of Our Homemade Specialty Soups Caesar Salad with Garlic Crostini

Seasonal Intermezzo

Choice of Entrée with Appropriate Accompaniments:

- Center Cut Six Ounce Filet of Beef in a Red Wine Reduction
- Scaloppini of Veal Normande
- Slow Roasted Prime Rib of Beef | Au Jus | Horseradish Crème
- Breast of Chicken Marsala
- Wild Caught Fillet of Barramundi | Lemon Tarragon Reduction
- Seared Atlantic Salmon Fillet | Lemon Butter Sauce

Dessert:

 Distinctively Designed Wedding Cake Served with Hand-Dipped Ice Cream

- Bridal Consultant at Your Service
- Bridal Suite with Champagne and Refreshments
- Floor Length Ivory Table Linens
- Matron and Cloakroom Attendants
- Valet Parking



EPICUREAN PACKAGE

\$80.00 per person - Saturday Afternoon and Sunday \$100.00 per person - Friday Evening \$110.00 per person - Saturday Evening

- Unlimited Five Hour Open Bar, Featuring Premium Brands of Liquor, Imported Beer and Choice of Wines
- Premium Wine Service throughout Dinner
- Imported Champagne Toast Continuous Service Throughout Dinner
- A Fine Assortment of Butlered Hors d' Oeuvres and Canapés (4 hot / 4 cold)
- Raw and Roasted Vegetables Crudité | Artisan Cheese Display
- Custom Ice Piece

Starter:

Select one Italian Wedding Soup Gourmet Soup by Chef

Salad:

Select One Caesar Salad with Garlic Crostini Tossed Garden Salad with Vinaigrette

Seasonal Intermezzo

Choice of Entrée with Appropriate Accompaniments:

- Duet Plate: Six Ounce Filet Mignon | Red Wine Reduction and Maryland Style Crab Cake | Cocktail Sauce
- Chateaubriand | Madeira Demi-Glace
- Slow Roasted Prime Rib of Beef | Au Jus | Horseradish Crème
- Honey Mustard Glazed Bone-in Smoked Pork Chop
- Herb Butter Crusted Sea Bass | Lobster Crème
- Seared Atlantic Salmon Fillet | Lemon Butter Sauce
- Chicken Sinatra | Wilted Spinach | Roasted Peppers
 | Prosciutto | Sharp Provolone | Madeira Wine Sauce



EPICUREAN PACKAGE

Dessert:

- Distinctively Designed Wedding Cake Served with Hand-Dipped Ice Cream
- Legendary Tavistock Grasshopper Tart
- Viennese Sweet Table with Sundae Bar for \$12.00 per person
- Custom Groom's Cake
- International Coffee Bar

- Bridal Suite with Champagne and Refreshments
- Bridal Consultant at Your Service
- White Glove Service
- Floor Length White or Ivory Linens
- Matron and Cloakroom Attendants
- Valet Parking



DIAMOND PACKAGE

\$100.00 per person - Saturday Afternoon and Sunday \$115.00 per person - Friday Evening \$125.00 per person - Saturday Evening

- Unlimited Six Hour Open Bar, Featuring Premium Brands of Liquor, Imported Beer and Select Wines Premium Wine Service throughout Dinner
- Imported Champagne Toast Continuous Service Throughout Dinner
- A Fine Assortment of Butlered Hors d' Oeuvres and Canapés (4 hot / 4 cold)
- Raw and Roasted Vegetables Crudité | Artisan Cheese Display

Chef Station:

select one

Pasta Station | Risotto Station | Sushi Station | Salmon Station

Starter:

select one

- Gourmet Soup by Chef
- Creamy Lobster Bisque
- Porcini Mushroom Ravioli | Spinach Truffle Crème

Salad:

select one

- Tossed Garden Salad with Vinaigrette
- Caesar Salad with Garlic Crostini
- Baby Iceberg Wedge Salad with Bleu Cheese Dressing

Seasonal Intermezzo

Choice of Entrée with Appropriate Accompaniments:

- Duet Plate: Six Ounce Filet Mignon | Red Wine Reduction and Cold Water Lobster Tail | Drawn Butter
- Chateaubriand | Madeira Demi-Glace
- Slow Roasted Prime Rib of Beef | Au Jus | Horseradish Crème

(Continued on the following page)

DIAMOND PACKAGE

- Colossal Shrimp Stuffed with Jumbo Lump Crabmeat | Lemon Butter Sauce
- Pan-Seared Veal Chop | Madeira Roasted Shallot Sauce
- Seared Atlantic Salmon Fillet | Lemon Butter Sauce
- Herb Roasted French Chicken Breast | Roasted Garlic and Thyme Chicken Jus

Dessert:

- Distinctively Designed Wedding Cake Served with Hand-Dipped Ice Cream
- Legendary Tavistock Grasshopper Tart
- Viennese Sweet Table with Sundae Bar for \$6.00 per person
- Custom Groom's Cake
- International Coffee Bar

- Bridal Suite with Champagne and Refreshments
- Bridal Consultant at Your Service
- White Glove Service
- Floor Length White or Ivory Linens
- Matron and Cloakroom Attendants
- Valet Parking
- Complimentary Menu Tasting (prior to wedding) up to 4 guests



PLATINUM PACKAGE

\$125.00 per person - Saturday Afternoon and Sunday \$130.00 per person - Friday Evening \$140.00 per person - Saturday Evening

- Unlimited Six Hour Open Bar, Featuring Premium Brands of Liquor, Imported Beer and Select Wines Premium Wine Service throughout Dinner
- Imported Champagne Toast Continuous Service Throughout Dinner
- A Fine Assortment of Butlered Hors d' Oeuvres and Canapés (4 hot / 4 cold)
- Raw and Roasted Vegetables Crudité | Artisan Cheese Display

Chef Station:

select one

Pasta Station | Risotto Station | Sushi Station | Shrimp and Grits Station | Salmon Station

Starter:

select one

- Gourmet Soup by Chef
- Creamy Lobster Bisque
- Potato Gnocchi with Baby Shrimp | English Peas | Preserved Lemon Crème
- Ricotta Stuffed Rigatoni | Basil Tomato Fresco | Shaved Parmesan

Salad:

select one

- Tossed Garden Salad with Vinaigrette
- Caesar Salad with Garlic Crostini
- Baby Iceberg Wedge Salad with Bleu Cheese Dressing
- Tomato and Mozzarella Salad | Arugula Greens
- Mixed Green Salad with Poached Pears | Toasted Honey Walnuts | Danish Blue Cheese | Balsamic Vinaigrette

Seasonal Intermezzo

(Continued on the following page)



PLATINUM PACKAGE

Choice of Entrée with Appropriate Accompaniments:

- Duet Plate: Eight Ounce Filet Mignon and Broiled Lobster Tail stuffed with Jumbo Lump Crab Meat | Drawn Butter
- Chateaubriand | Madeira Demi-Glace
- Herb Roasted French Chicken Breast | Roasted Garlic and Thyme Chicken Jus
- New Zealand Baby Rack of Lamb | Dijon Mustard Persillade | Mint Jus
- Crab Encrusted Fillet of Salmon | English Pea Sauce
- Herb Roasted Chilean Sea Bass | Citrus Beurre Blanc
- Pan-Seared Veal Chop | Mushroom Cognac Sauce
- Roasted and Grilled Vegetable Lasagna with Roasted Tomato and Basil Pesto Sauce

Dessert:

- Distinctively Designed Wedding Cake Served with Hand-Dipped Ice Cream
- Legendary Tavistock Grasshopper Tart
- Viennese Sweet Table
- Custom Groom's Cake
- International Coffee Bar

- Bridal Suite with Personalized Champagne and Refreshments
- Bridal Consultant at Your Service
- White Glove Service
- Floor Length White or Ivory Linens
- Matron and Cloakroom Attendants
- Valet Parking
- Basket of Toiletries for Ladies Room
- Complimentary Menu Tasting (prior to wedding) up to 4 guests
- Complimentary First Anniversary Dinner (for bride and groom)

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



Julie Schultz Phone: 856.857.6792

Email: jschultz@tavistockcc.com

TAVISTOCK

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.catrambone entertainment.com

Corner Boys & Co. 856.461.4797 www.cantrambone entertainment.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.kennyi entertainment.com Marquee Band 856.439.0214

wwwmarqueeband.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.catrambone entertainment.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

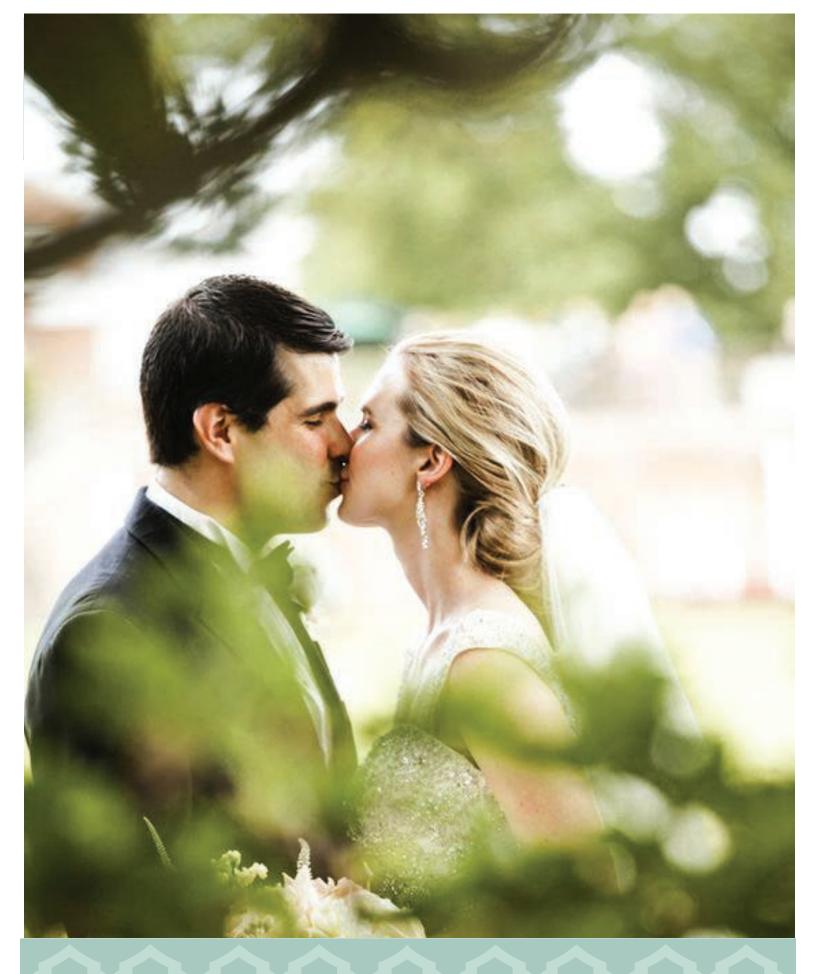
PHOTOGRAPHY (CONT'D)

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

NOTES



TAVISTOCK COUNTRY CLUB 100 TAVISTOCK LANE, HADDONFIELD NJ 08033