Forsgate Country Club Wedding

Sophisticated Elegance

Dedicated Wedding Specialist to Help Create your Dream Wedding

Attentive Black Tie Staff

Formal Garden for Outdoor Ceremonies and Cocktail Hours

Private Spacious Bridal Suite

White Floor Length Tablecloths with White Overlays

Choice of Napkin Color

Chair Covers and Sash

Coat Check (Seasonal)

Valet Parking

Customized Creative Menu Options

Custom Made Tiered Wedding Cake

Customized Signature Drink Butler Passed Upon Arrival

Beautifully Landscaped Grounds for Photographs

Foursome of Golf

Palmer Wedding Package

Beverages

Five Hour Open Bar Serving Premium Brand Cocktails, Domestic & Imported Beers, House Wine
Assorted Mineral Waters & Soft Drinks
Customized Signature Drink Butler Passed Upon Arrival
Champagne Toast

Wine Service with Entrée

Elaborate Cocktail Hour

Cold Display Presentations

International & Domestic Cheeses & Crackers and Baguettes
Grilled Marinated Vegetable Display

Hot Presentation

Choice of Two

Chicken & Shrimp Jambalaya
Potstickers
Eggplant Rollatini
Stuffed Shells
Pierogies

Mussels Fra Diavolo
Sausage & Peppers
Penne in Pesto, Alfredo or Vodka Sauce
Herb Crusted Meatballs, Swedish, Barbecue
Teriyaki or Spicy Marinara

Butler Style Hors D'oeuvres

Choice of Eight

Bacon-Wrapped Sea Scallops
Roasted Red Pepper Hummus Canapés
Oriental Beef Sate with Hoisin Sauce
Caprese Crostini
Vegetable Eggroll with Plum Sauce
Goat Cheese Canapé with Sweet Roasted Peppers
Cheese and Spinach Phyllo Triangle
Ham, Cheese and Asparagus Rolls
Sesame Chicken with Peanut Dipping Sauce
Herb Cheese with Walnuts & Apricot Glaze

Pepper Jack Cheese Tortilla Rolls
Crabmeat Stuffed Mushroom Caps
Shrimp, Cucumbers & Dill Butter Canapés
Mini Chicken Cordon Bleu
Smoked Salmon Canapés
Grilled Zucchini Canapés
Brie & Raspberry with Filo
Cocktail Franks in Blankets with Dijon Mustard
Miniature Beef Wellingtons
Corn Fritters

Specialty Stations

Choice of one- Descriptions on last page

Smashed Potato Martini Bar
Ravioli Station
Antipasto Table

Dim Sum Wok Express
Carving Board
Taste of Asia

Tour of Italy
Risotto Station
Mexican Fiesta

The Elegant Affair

Appetizers

Choice of One

Tri-Color Tortellini Tossed with Bay Scallops & Shrimp, Tomato Basil Cream

Spinach, Mushroom & Chicken en Croute, Champagne Supreme Sauce

Array of Seasonal Fruits & Berries with Coconut Dressing

Salads

Choice of One

Caesar Salad with Croutons and Traditional Dressing

Baby Spinach and Radicchio Salad with Pancetta and Goat Cheese, Red Wine Vinaigrette

Butter Lettuce Salad Served with Mesclun, Prosciutto, Roasted Red Peppers, Mozzarella, Shaved Red Onions, Cherry Tomatoes, and Balsamic Vinaigrette

Green Salad with Asparagus, Oranges, Shaved Red Onion with Pepper Cream Dressing

Entrees

Tableside Choice of Two Entrees or a Romantic Gourmet Duet Plate

Choice of Three Entrees with Precounts

Horseradish Crusted Prime Rib of Beef
Slow Roasted Served Medium with
Natural Au Jus

Pecan Crusted Salmon
over Roasted Corn
topped with Asparagus Cream

Chicken Kasper
Grilled Chicken topped with Smoked
Mozzarella Laced with Sherry Veloate

Mushroom Ravoli
with a Sage Cream Reduction

Chicken Soprano
Roast Supreme of Chicken
Accompanied by Artichoke, Roasted
Red Pepper, Garlic & Sun-dried
Tomatoes

Tortilla Crusted Tilapia
Drizzled with Chipolte Lime Buerre Blanc

Dessert

Custom Tiered Wedding Cake
Paired with a Chocolate Dipped Strawberry
Fresh Roasted 100% Colombian Coffee, Decaffeinated Coffee & Tea

Banks Wedding Package

Beverages

Five Hour Open Bar Serving Premium Brand Cocktails, Domestic & Imported Beers, House Wine
Assorted Mineral Waters & Soft Drinks
Customized Signature Drink Butler Passed Upon Arrival
Champagne Toast

Wine Service with Entrée

Elaborate Cocktail Hour

Cold Display Presentations

International & Domestic Cheeses & Crackers and Baguettes
Antipasto- Grilled Vegetables, Tomato and Mozzarella, and Italian Meats

Hot Presentations

Choice of Three

Chicken & Shrimp Jambalaya
Potstickers
Eggplant Rollatini
Stuffed Shells
Pierogies
Mussels Fra Diavolo
Sausage & Peppers
Penne in Pesto, Alfredo or Vodka Sauce
Herb Crusted Meatballs, Swedish, Barbecue, Teriyaki or Spicy Marinara

Butler Style Hors D'oeuvres

Choice of Ten

Bacon-Wrapped Sea Scallops
Roasted Red Pepper Hummus Canapés
Oriental Beef Sate with Hoisin Sauce
Caprese Crostini
Vegetable Eggroll with Plum Sauce
Goat Cheese Canapé with Sweet Roasted Peppers
Cheese and Spinach Phyllo Triangle
Ham, Cheese and Asparagus Rolls
Sesame Chicken with Peanut Dipping Sauce
Herb Cheese with Walnuts & Apricot Glaze
Pepper Jack Cheese Tortilla Rolls
Crabmeat Stuffed Mushroom Caps
Shrimp, Cucumbers & Dill Butter Canapés
Mini Chicken Cordon Bleu
Smoked Salmon Canapés
Grilled Zucchini Canapés
Brie & Raspberry with Filo
Cocktail Franks in Blankets with Dijon Mustard
Miniature Beef Wellingtons
Corn Fritters

Specialty Stations

Choice of Two- Descriptions on Last page

Smashed Potato
Ravioli Station
Mexican Fiesta
Taste of Asia
Dim Sum Wok Express
Carving Board
Tour of Italy

The Elegant Affair

Appetizers

Choice of One

Stuffed Portabella with Asparagus and Prosciutto,
Laced with a Ribbon of Sweet Vermouth Tarragon Cream Sauce

Lump Crab Cake Presented over Roasted Corn Coulis

Array of Seasonal Fruits & Berries Drizzled Coconut Dressing

Salads

Choice of One

Traditional Caesar Salad with Herb Croutons

Baby Spinach and Radicchio Salad with Pancetta and Goat Cheese topped with Red Wine Vinaigrette

Butter Lettuce Salad Served with Mesclun, Prosciutto, Roasted Red Peppers,
Mozzarella, Shaved Red Onions, Cherry Tomatoes, and Balsamic Vinaigrette

Green Salad with Asparagus, Oranges and Shaved Red Onion, Pepper Cream Dressing

Entrees

Tableside Choice of Two Entrees or a Romantic Gourmet Duet Plate

Choice of Three Entrees with Precounts

Grilled Filet Mignon
Seared Filet Topped with a Brandy Demi-Glace

Filet of Salmon
With your choice of Honey Teriyaki Glaze or
Cucumber Dill Buerre Blanc

Garlic Rubbed Roasted Prime Rib of Beef
Served Medium with Natural Au Jus

Chicken New Garde
Double Breast of Chicken Stuffed with
Julienne Vegetables & Provolone Cheese with
Roasted Red Pepper Coulis

Filet of Mahi Mahi
Topped with a Tropical Mango Salsa

The Sweets

Custom Tiered Wedding Cake

Viennese Display of New York Style Cheesecake with Strawberry Sauce,
Miniature Pastries to Include: Cream Puffs, Éclairs, Napoleons, Fruit and Lemon Curd Tarts, Chocolate Dipped
Fruits, Chocolate Mousse with Whipped Cream, Continental Butter Cookies
International Coffee Station

Specialty Stations

Smashed Potato Martini Bar
Yukon Gold Potatoes, Garlic Red Bliss,
Sweet Potato Served With Madeira Demi-Glace,
Mushroom Sauce, Country Gravy, Sautéed
Mushrooms, Chopped Chives, Cheddar Cheese,
Sour Cream, Bacon Bits, Whipped Butter, Cinnamon
and Brown Sugar and served in Martini Glasses

***Ravioli Station**
Choice of Two Raviolis & Two Sauces
Raviolis: Cheese, Mushroom, Grilled Vegetable,
Chicken & Spinach, Butternut Squash
Sauces: Pomodoro, Alfredo, Sage Cream,
Pesto, Vodka, Marinara

Antipasto Table
Assorted Italian Meats and Cheeses
Includes Prosciutto, Pepperoni, Salami,
Provolone and Fontina Cheeses, Pepperoncini,
Italian Black and Green Olives, Roasted Peppers,
Marinated Mushrooms and Artichoke Hearts,
Fresh Mozzarella Cheese with Sun-dried Tomatoes,
Sliced Ripe Tomatoes, Italian Herbs and Olive Oil,
Crackers and Focaccia Bread

***Dim Sum Wok Express**
Shrimp Shu Mai
Chicken Lemongrass Potstickers
Vegetable Har Gow
Dipping Sauces and Fried Rice Fortune Cookies

***Carving Board** *choice of one*
Roast Turkey with Gravy,
Virginia Baked Ham, Teriyaki Plum Sauce,
Roast Sirloin of Beef, De Porto,
Horseradish Cream

***Taste of Asia** *choice of one*
Chicken with Broccoli & Snow Peas,
Mu Shu Pork with Pancakes,
Shrimp with Garlic Sauce & Asian Vegetables
Served with Jasmine Rice

***Tour of Italy**
Penne Pasta & Tortellini
Pomodoro Sauce, Pesto Sauce, and Vodka Sauce
Zucchini, Onions, Red and Yellow Peppers,
Artichokes, Olives, Diced Chicken, Sliced Sausage,
Mushrooms and Peas.
Garlic Bread

Mexican Fiesta
Sautéed Julienne Strips of Chicken or Beef,
Sautéed Green and Red Peppers, Onions, Garlic,
Cilantro, Warm Flour Tortillas and Toppings of Salsa,
Guacamole, Sour Cream, Shredded Cheddar and
Jack Cheeses

*Denotes Uniformed Chef to Attend