

845 RADNOR STREET ROAD WAYNE PA 610-688-2010 - STDAVIDSGC.COM

Welcome!

First, and most importantly, we want to congratulate you on your recent engagement! Your wedding day is one of the biggest moments in your lives, and we are thrilled you are considering sharing that day with us. Planning a wedding takes time, patience, and a little creativity, but all of that hard work will result in a day you will remember for the rest of your lives. We'll work together to bring your vision to life and create an intimate and personalized reception for your family and friends. From initial planning to onsite coordination on the big day, our team will be there every step of the way providing support and guidance.

St. Davids Golf Club is considered one of the premier Clubs of the Main Line. While the Club is over 120 years old, the current Clubhouse was rebuilt in 2006 and seamlessly blends classic style with modern amenities. Upon entering our ballroom you and your guests will be welcomed into our spacious and versatile 1400 square foot foyer. Ideal for photo booths, guest books and place card tables, the pre reception area makes for a memorable entrance. Just beyond the classic French doors is our 3500 square foot ballroom that can comfortably seat up to 220 guests. Floor to ceiling windows provide flattering natural light and stunning views of the expertly manicured Donald Ross designed golf course. Classic chandeliers, crown molding and a neutral color palate compliment any brides décor style. On through the ballroom sits our expansive flagstone patio, perfect for the cocktail reception and beyond.

Attention to detail has always been our standard, and I look forward to helping you create your special day. I want to personally thank you for your interest in St. Davids Golf Club!

Sincerely,
Erin Williamson
Special Events Coordinator

OUR WEDDING PACKAGE

COCKTAIL HOUR

an elaborate stationary display of imported and domestic cheeses (10) passed hors d'Oeuvres of your choice

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RECEPTION

a traditional three course, sit down dinner including choice of (1) appetizer course choice of (2) proteins & (1) vegetarian entrée alternative serving options available upon request including buffet, station and family style

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BAR

champagne toast (5) hour premium open bar

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EQUIPMENT

neutral, gold chairs*
cocktail & guest tables
60 inch tables to accommodate 6 - 10 guests
72 inch tables to accommodate 10 - 12 guests
table linen in a variety of colors
all glassware, flatware, and china

*chiavari chairs available at an additional cost of \$6.95 per chair









COCKTAIL HOUR

It may seem like a minor detail in a big day, but your cocktail hour actually plays the important role of tying together the main events of your wedding day. It's a great way to transition your guests into party mode, and can set the tone for the rest of the evening and warm guests up for the reception.

STATIONARY

a selection of imported and domestic cheeses with fresh vegetable crudité and sliced seasonal fruit

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PASSED

(please choose ten)

warm
bacon wrapped scallops
mini philly cheesesteaks
vegetable spring rolls
sesame chicken
coconut shrimp
mini cheeseburgers
mini crab cakes
buffalo chicken spring roll
cherry blossom tart
roccoli raab & sharp provolone spring roll
french onion soup boule
mini cuban sandwiches
peking duck ravioli
spinach & swiss puff
beef bourguignon puff

chilled
sesame crusted tuna, pickled ginger, wakame,
wasabi cracker
balsamic roma tomato & boursin crostini
smoked salmon & Belgian endive canape
asparagus wrapped in prosciutto
beef tenderloin & horseradish cream crostini







COCKTAIL HOUR ENHANCEMENTS

While the main event at your wedding day is undoubtedly you, we know the important role an impressive selection of food can play. Take your cocktail hour to the next level with these optional enhancements.



PASSED

shrimp cocktail

solve 2.75 / piece

snow crab claws
solve 2.75 / piece

oysters on the half shell
solve 2.50 / piece

clams on the half shell
solve 4.50 / piece

baby south african lobster tails
solve 3.75 / piece

new zealand baby lamb chops
solve 3.75 / piece

STATIONARY

antipasto

sliced Italian cured meats, cheeses, balsamic grilled vegetables, olives, artichoke hearts, roasted peppers, classic italian breads & accompaniments

S4 / per guest

mediterranean display

hummus, feta cheese, grape leaves, greek olive tapenade, peppadew peppers, grilled egg plant, roasted tomatoes, caper berries, pita & tandoori flat breads

\$4 /per guest

raw bar

jumbo shrimp cocktail with cocktail sauce and fresh lemons, crab claws, clams and oysters on the half shell with classic mignonette sauce \$25 per person

clider station

traditional hamburger and cheeseburgers sliders accompanied by ketchup, mustard, tomato, lettuce, and pickles
 pulled pork sliders with classic texas and carolina bbq sauces
 \$12 per person

mac & cheese bar

build your own mac & cheese bar with housemade mac & cheese and an assortment of toppings: bread crumbs, caramelized onions, shaved parmesan cheese, crumbled bacon, diced ham, broccoli, mushrooms, tomatoes and scallions \$10 per person

sushi station



FIRST COURSE

The greatest benefit to a traditional 3-course sit down dinner is it helps to give your wedding a specific schedule and moves you through the night at a steady pace. After you make your first entrance as the new "Mr. and Mrs." guests will enjoy the start of their dinner, before toasts and dancing.

classic caesar salad

chopped hearts of romaine, shredded parmesan cheese, focaccia croutons, traditional caesar dressing

house salad

mixed greens, julienned carrots, diced tomato, cucumber, italian basil vinaigrette

spring mix salad

spring mix, grape tomatoes, crumbled bleu cheese, slivered almonds, balsamic vinaigrette

iceberg wedge salad

diced plum tomatoes, crumbled bacon, gorgonzola cheese, bleu cheese dressing

lvonnaise salad

baby frisée, lardons, poached quail egg, shallot dijon vinaigrette additional ^{\$}4 / per guest

boston bibb salad

red delicious apple, candied walnuts, grape tomatoes, sundried cherry and orange vinaigrette additional ^s3 / per guest







SECOND COURSE

The food served at your wedding should reflect you as a couple, your style and your tastes! Chef John McManus expertly crafts beautiful dishes that look and taste great. Below are a few delicious options that your guests will love.







POULTRY

chicken marsala sautéed with local mushrooms and marsala wine (\$105)

chicken francaise

lightly battered in egg, sautéed with capers and artichoke hearts topped with a lemon beurre blanc (\$105)

chesapeake chicken

pan seared with jumbo lump crab meat topped with old bay beurre blanc (\$107)

chicken saltimbocca

sautéed and topped with gruyere cheese, julienned tomatoes, prosciutto, fresh sage demi glace (\$105)

SURF

stuffed shrimp

three jumbo shrimp baked with crab imperial, with lobster cream sauce ($^{\$}105$)

terivaki salmon

basted with a teriyaki glaze and oven baked (\$110)

caiun salmon

blackened in cajun spices, topped with a papaya, mango and jicama slaw (\$110)

twin crabcaless

st. davids crabcakes with fresh herb beurre blanc (\$125)

stuffed flounder

fillet of flounder stuffed with jumbo lump crab imperial and lemon butter sauce (\$115)

TURF

filet mignon

8oz. center cut filet seared and served with cabernet demi-glace (\$125)

veal tenderloin

brandy pepper seared and sliced, topped with a port wine and sundried cherry demi-glace (\$113)

veal picatta

sautéed veal cutlets, capers, artichoke hearts, lemon, parsley and white wine sauce (\$110)

SURF & TURF

filet mignon & crab cake
60z. center cut filet & jumbo lump crabcake (*135)

filet mignon & cold water lobster tail

60z. center cut filet seared & 60z. coldwater lobster tail

(\$132)

filet mignon & stuffed shrimp

60z. center cut filet seared & two stuffed shrimp (\$125)





VEGETARIAN

grilled vegetable tower

portobello mushroom, zucchini, yellow squash, roasted peppers, beefsteak tomato, and asparagus spears topped with a roasted tomato broth (\$105)

grilled eggplant

grilled eggplant, chickpea dusted fried Tuscan kale, lemon infused tahini, pomegranate seeds, medjool and date pesto (^{\$}105)

roasted vegetable ravioli

roasted seasonal vegetable ravioli tossed in vodka blush sauce garnished with micro basil (\$105)

wild mushroom ravioli truffled brown butter and sage(\$105)

pasta primavera

penne pasta tossed with zucchini, yellow squash, asparagus tips, broccoli and housemade marinara (\$105)

VEGETABLES

(please choose one)

asparagus spears

oaby glazed carrots

medley of seasonal vegetables

green beans

broccoli florets

STARCH

(please choose one)

potato quiche

buttermilk mashed potatoes

roasted red bliss potatoes

au gratin potatoes

jasmine rice pilaf





DESSERT

viennese dessert table

assorted bite size desserts including petit fours, napoleons, eclairs, tarts, and cheesecakes

chocolate covered strawberries

two hand dipped chocolate covered strawberries per guest

ice cream sundae bar

bassett's famous chocolate and vanilla ice cream with an assortment of toppings to make the perfect ice cream sundae

new york style cheesecake

topped with whipped cream and fresh strawberry

all dessert options are an additional \$5 per guest



THE BAR

Your wedding package includes a five hour open bar offering premium liquor, wine, craft and domestic bottled and draft beer, as well as a champagne toast. Signature drinks are a fun and easy way to add even more of your personality to your wedding. The important thing is your cocktail reflects you, looks and tastes great!

BEER

bottle

heineken, amstel light, coors light, yuengling lager

draft

coors light, yuengling lager, founders all day i.p.a rotating seasonal draft

WINE

red

cabernet, merlot

white

chardonnay, pinot grigio

LIQUOR

gin

tanqueray, beefeater, bombay sapphire, gordons

vodka

absolut, absolut citron, stoli o, svedka, tito's, stateside urbancraft

whiskev, bourbon & scotch

jack daniels, canadian club, vo, seagrams 7, old granddad, jim beam

rum

bacardi, captain morgan, malibu, myers

SIGNATURE DRINKS

create your own "his" & "hers" signature drinks











Frequently Asked Questions

Do you have a bridal suite?

While we may not have a traditional bridal suite, we do have a private space for you and your bridal party to use as you please. Whether you want to spend the day with us getting ready, or just use it as your "home base" during the reception, it's yours for the day

Do we get to have a tasting?

Of course! Everyone knows food is one of the most important components of a great wedding. Tasting's are scheduled six months prior to your wedding date, and include both sets of parents. We do one-on-one tastings, so this will also be a chance for us to check in on your wedding planning process and answer any questions

Can we have our ceremony at the Club?

Unfortunately St, Davids Golf Club is no longer offering the option of an onsite ceremony in order to protect our golf course.









Policies and Guidelines

Deposit, Payment, Fees and Guarantees

To confirm a date a signed contract, sponsor agreement and non-refundable deposit of \$1,500.00 is required for your event. If you do not have a Member sponsor 50% of the estimated total is due one week prior to your wedding date. The balance will be due no later than 7 days after receipt of the bill. Your guaranteed minimum number of guests, or the minimum number for which you will be billed, is due 72 hours prior to your wedding.

There is a \$500.00 room rental fee for use of the ballroom, patio and private dining room.

Taxes & Gratuity

St. Davids is a non-tipping Club, and as such a 20% administrative service fee is added to the price of all food and beverage. In addition, a 6% sales tax will be added to all food sales.

Vendors

Here are a few of the companies we've worked with, and loved!

PHOTOGRAPHERS

matthew szoke photography
werth photography
campli photography
stacey lynn photography
morby photography

BANDS & DJ'S

london bridge (ebe talent)
vincent james band
vinyl groov (bvt live)
signature dj's
silver sound dj's

FLORISTS

ilonka floral decorator market fresh flowers robertson's flowers topiary fine flowers the stems end

HOTELS

sheraton valley forge hyatt place king of Prussia courtyard marriot devon

ODDS & ENDS

madeline larosa (calligraphy & custom signage)