

YOUR  
*wedding*

AT

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THE  
**MERION**  
∞ CRICKET CLUB ∞

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# ceremony



Great Lawn setting with stunning  
backdrop of the historical main  
Clubhouse

*Alternate locations available as a back-up in the  
event of inclement weather*

Hand-built cedar pergola

White padded garden chairs for all  
your guests

Professional sound system with onsite  
technician to oversee all audio aspects  
of the ceremony

Rehearsal the week of the wedding

Full day-of coordination from the  
catering team

\$2500



*merion*  
*signature wedding*

Five Hour Package

Five Hour Top Shelf Open Bar

Choice of Five Passed Hors d'oeuvres

Choice of Two Stationary Hors d'oeuvre  
Displays

Champagne Toast

Choice of First Course

Choice of Entrée

Merion House Wine Pour  
*with dinner*

Cake Cutting & Dessert Display  
*with specialty petite desserts  
& coffee station*

Choice of White or  
Ivory Linens

Votive Candles

Personalized Service from our  
Catering Team & Day of  
Wedding Reception  
Coordinator

\$215 per person

*Inclusive of all room fees, valet parking, service charge & PA state sales tax*

*Minimum 100 guests required*

# cocktail hour



Please select five hors d'oeuvres



## cold

- Caprese Skewer
- Seared Ahi Tuna  
*mango-chili chutney, wonton*
- Brie Phyllo Cups & Strawberry
- Whipped Goat Cheese & Beet Salad
- Garden Gazpacho Shooter
- Smoked Salmon & Dill Crema  
*on pumpernickel*
- Prosciutto Wrapped Pear
- Truffle Waldorf Salad & Endive
- Shaved Sirloin Crostini  
*arugula, horseradish cream & pickled red onion*

## hot

- Pigs in a Blanket
- Sausage & Goat Cheese Stuffed Mushrooms
- Mini Crab Cakes
- Chicken & Waffles
- Scallop & Bacon
- Seared Sirloin Skewer  
*balsamic mushrooms & onions*
- Mini Cuban Sandwiches
- Jerk Chicken  
*on plantain*
- Mini Beef Short Rib Wellington  
*horseradish cream*
- Three Cheese Gougère
- Honey Hot Shrimp
- Cheesesteak Wontons
- Blue Cheese Stuffed Dates & Bacon
- Truffle Grilled Cheese  
*caramelized onions*
- Vegetable Spring Rolls
- Mushroom Arancini  
*truffle aioli*

## enhanced hors d'oeuvres

You may substitute two items listed above for one item listed below

- Merion Crispy Oysters  
*caper sauce*
- New England Style Lobster Roll
- Lollipop Lamb Chops
- Crispy Chicken Sliders  
*pickle brined crispy chicken with house made pickles*
- Open Face Filet Sandwich  
*sliced filet, grilled baguette, dijonnaise cream & spinach*

# specialty stations

Please select two

## Vegetable Crudité

*Fresh seasonal vegetables with hummus & seasonally inspired dressings*

## Baked Brie en Croute

*Choice of brown sugar pecan topping or  
roasted apple w/ honey & herbs*

## Antipasti

*soppressota, capicola, prosciutto & salami  
w/ Italian cheese & burrata, marinated vegetables & herbed focaccia*

## Cheese & Charcuterie

*Chef's selection of artisanal cheese & cured meats with seasonal accoutrements*

## Mezze Mediterranean

*Hummus, babaganoush, cucumber yogurt dip, crudité, house pickled vegetables, pita  
& crostinis*

## Dumpling Station

*Pork dumpling with ponzu sauce, chicken dumpling with sweet & sour sauce, &  
vegetable spring roll with sweet chili sauce*

## Flatbreads Station

Select Two

*Margarita with mozzarella, basil tomato, & olive oil  
Fennel Sausage with mozzarella, roasted peppers, and Pomodoro  
Mushroom with truffle vinaigrette, mozzarella, shallots and goat cheese*

# enhanced hors d'oeuvres stations

## Pasta Station

*Individual House Made Bolognese with  
whipped ricotta cheese & fresh basil  
\$12 per person*

## Rack of Lamb

*Chef carved rack of lamb with rosemary  
demi glace and mint crème fraiche  
\$15 per person*

## Sushi & Sashimi

*California roll, spicy tuna roll, salmon Roll,  
shrimp tempura roll, salmon & tuna sashimi  
\$25 per person*

## Roasted Tenderloin

*Chef carved roasted tenderloin, served  
with sliced baguette, arugula & horseradish  
cream  
\$18 per person*

## Merion's Signature Raw Bar

*Oysters & clams on the half shell, shrimp  
cocktail & choice of seared tuna or tuna  
tartare, cocktail & mignonette sauce,  
lemons, tabasco & horseradish  
\$30 per person*

*Chef Attendant \$150 per chef—Upgrades do not include Service Charge or State Sales Tax*

# first course

Please select one

## house made soups

Lobster Bisque | Wild Mushroom Soup  
Tomato Basil | Italian Wedding Soup

## seasonal selections

Vichyssoise | Gazpacho | Butternut Squash

## classic selections

### Garden Salad

carrots, cucumbers, tomato, white  
balsamic vinaigrette

### Classic Caesar

homemade croutons & parmesan

### Baby Spinach & Greens

sun-dried cranberries, walnuts,  
gorgonzola cheese, white balsamic  
vinaigrette

### Mixed Greens Salad

toasted pecans, seasonal fruit,  
gorgonzola & champagne vinaigrette

## seasonal selections

### Heirloom Tomato & Mozzarella

pesto drizzle, balsamic glaze & crushed  
pistachios

### Bibb Lettuce

citrus segments, candied walnuts, shaved  
fennel & citrus vinaigrette

### Summer Salad

spinach & baby kale with strawberries, feta  
and seasonal vinaigrette

### Fall Salad

roasted squash, candied pepito, goat cheese  
pomegranate, figs & a cranberry vinaigrette

# entree

Please select two

### Frenched Chicken Breast

lemon thyme jus

### Seared Salmon

dill beurre blanc

### Herb Crusted Halibut

beurre blanc

### Chicken Marsala

creamy marsala wine sauce & mushrooms

### 8oz Filet Mignon

roasted shallot demi glaze

### Merion Signature Crab Cakes

creamy caper dressing

### Cabernet Braised Short Ribs

red wine jus

### Rack of Lamb

dijon mustard sauce

## entree duo

Additional \$15 per person

6oz Filet & Halibut

6oz Filet & Crab Cake

Short Rib & Halibut

# accompaniments

Please select one of each

### Starch

Roasted Red Bliss Potatoes

Potatoes au Gratin

Twice Baked Potato

Duchess Potato

Whipped Potato

French Fries

Wild Rice

Risotto Cake

### Vegetable

Asparagus

Haricots Verts

Seasonal Vegetable Medley

Brown Butter Roasted Carrots

Sauteed Mushrooms

Roasted Broccoli & Cauliflower

Zucchini & Squash

Roasted Root Vegetable

# signature bar

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All wedding packages include top shelf liquor, house wine, standard beer selections & assorted soft drinks

Premium liquor, upgraded wines & beer are available upon request.

## Top Shelf

Tito's Vodka  
Tanqueray Gin  
Mount Gay Rum  
Camarena Blanco &  
Reposado Tequila  
Makers Mark  
Jack Daniels

## House Wines

Arte Latino Cava Brut  
Oak Grove Chardonnay  
Oak Grove Sauvignon Blanc  
Oak Grove Pinot Grigio  
Oak Grove Cabernet  
Oak Grove Pinot Noir

## Beer Selections

Yuengling Lager  
Coors Light  
Heineken  
Amstel Light

# premium bar

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*Additional \$15 per person*

## Premium Liquor

Stateside & Grey Goose  
Vodka  
Tanqueray & Bombay  
Sapphire  
Mount Gay  
Casamigos Blanco &  
Reposado Tequila  
Crown Royal Whiskey  
Bulleit Bourbon  
Bulleit Rye  
Glenlivet 12 Scotch

## Premium Wine Selections

*Please select three upgrades*

Spinelli Pinot Grigio  
Arona Sauvignon Blanc Macon  
La Roche Chardonnay Chad  
Pinot Noir  
Saint Damien Cotes du Rhone  
Frentana Montepulciano

## Premium Beer Selections

*Please select two upgrades*

Dogfish 60 Minute IPA  
Blue Moon  
Corona Light  
Peroni or Stella Artois

*Upgrades do not include Service Charge or State Sales Tax*