



The Philadelphia Country Club Golf operation is recognized as one of the best in the country. The Staff works hard to exceed expectations and is able to provide accommodations for outings up to 180 Golfers. Our Staff and Facility specialize in catering to your requests and goes above and beyond with special touches to distinguish your company's brand. It's the small details that make the biggest difference.

Philadelphia Country Club Golf Package Includes:

- Greens Fees, Cart Fees & Forecaddies
- Service Charge & Sales Tax
- Customized Scorecards & Cart Signs
- Lunch Buffet, Course Refreshments,
 Hors d'Oeuvres, Dinner, 3-Hour Bar Package
- Exclusive Use of Banquet Space to include the Grand Ballroom, Polo Terrace, Rosewood Room, Bar Area and one Overnight Suite
- Personalized Service Start to Finish from our Head Golf Professional & our Catering Director

Our Staff at Philadelphia Country Club makes every outing special and unique. We want each player to walk away with an experience unlike any other. Guests are greeted by our Staff when they arrive and may utilize the numerous accommodations including our state-of-the-art Locker Room and fully stocked Golf Shop featuring specialized PCC items. Players can take advantage of our driving range and short game practice area, which includes a full bunker and putting green. We will also help put up any sponsorship signs that you may need to have displayed throughout the Facility and Golf Course. After all, the day is all about you, your company and your guests.

After finishing the round, the Golf Staff will collect scorecards and organize the scoreboard for players to view. A formal results sheet along with prizes will be presented to the winners. The Golf Staff will also be available to announce the winners and prizes.

<u>Philadelphia. Country Club, defining tradition since 1890</u> BE A PART OF HISTORY



CLINICS

At Philadelphia Country Club, we provide a wide array of clinic settings for the best possible instruction for you and your guests, including the option to add video and/or audio if you deem necessary. Whether you would like one of PCC's accredited PGA Professionals, or if your company sponsors your own PGA Tour player, PCC is the ideal place to hold a clinic for Golf instruction to further everyone's Golf game. Golfers will love the various practice locations for instruction to work on every part of their Golf game before heading out on the course.

As an alternative, look to take advantage of our nine-hole Centennial Course designed by Tom Fazio. In this exclusive setting, guests are never in more than a six to one ratio with our PGA Professionals in a serene learning environment. Everything to help you and your guests improve your Golf game will be covered from the full swing to pitching, chipping and putting. Contests are also available to challenge Golfers for a more unique experience. Rates vary based on the number of instructors, participants, and how long the clinic will run. For a group of ten people we would suggest a clinic for at least two hours.

PRIVATE INSTRUCTION

Sometimes individuals would like to play in an outing but are unable to be out on the course the whole afternoon. That's okay at PCC! We have options. Our accredited PGA Professionals are always open to giving lessons. It is a fantastic way to get more people to participate in your outing and allows everyone to feel included. In addition, many love the idea of getting top of the line instruction that is tailored to each person for maximum game improvement. This way, individuals can still feel involved with your well-respected company or association. Treat your clients to an experience that will benefit them for the rest of their Golfing careers. Rates are \$70.00 per half hour and \$130.00 per hour per instructor.

WEEKDAY OUTINGS

There's a chance that you're interested in an outing at PCC but think that your group might be too small. That's okay too! If your group is under 50 players you can look at taking advantage of our mid-week Golf Outing Program. Wednesday afternoons are a great time to get out on the course. All of the perks associated with one of our large outings will be brought to you in the same fun and special way. We make it easy to drive in, get together with your group, and get out on the course. Pairing Golf with lunch before and dinner afterwards is always a winning combination. Our Staff will help you with providing scorecards, prizes, contests, favors, announcements and more.



We understand not everyone is a Golfer. You can provide an option that allows your non-Golfing guests to participate by hitting the courts!

Our talented Staff will help you create a memorable event by providing a comfortable and fun environment that is conducive to learning and helping all players enjoy the game at each and every level of play.

\$40.00/Player

Tennis Outing Package includes:

- Access to the Club's 9 fast drying, Har-tru courts
- 2-Hour instruction from our Tennis & Racquet Professionals
- Flexible instruction that makes everyone feel like a real pro
- Access to locker room facilities in the Clubhouse

Additional Food & Beverage options are available for your Tennis Outing Group to allow a flexible schedule for your auxiliary group.

Proper all-white Tennis attire is required on the courts at all times. The "all-white attire" rule does permit colored trim around collars and on Tennis shoes and socks, and manufacturer or Club logos on shirts, pants, skirts, hats, and/or visors. Colored warm-up outfits are permitted, but hats and visors should conform to the "all-white attire" rule.



Luncheon

Deli Buffet

Garden Greens Salad

Shredded Carrots, Tomatoes and Cucumbers Grilled All Natural Amish Chicken Caesar Salad Assorted Ready-Made Deli Sandwiches

Turkey and Swiss on Brioche Roll Ham and White Cheddar on Pretzel Baguette

Black Angus Beef Burgers
Jumbo Berks Hot Dogs
Giardinara and Relish Tray
House Made Potato Chips
Assorted Cookies and Brownies

Course Refreshments

Philly Soft Pretzels with Mustard Assorted Herr's Snack Cracker Packs Fresh Apples and Bananas Assorted Soft Drinks and Bottled Water

COURSE REFRESHMENT ADDITIONS

Assorted Cans of Domestic and Imported Beer \$4.00 each based on consumption

Cocktails and Dinner

PASSED HORS D'OEUVRES

Crisp Croustade with Goat Cheese Balsamic Marinated Tomatoes

Beef and Arugula Roulade

Gorgonzola Blue Cheese

Miniature Assorted Quiche Pennsylvania Mushroom Croquette Swedish Meatballs

3-HOUR GOLD PACKAGE BAR

BEER

Assorted Domestic and Imported Beer

WINE

House Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot, Champagne

PREMIUM LIQUOR

Absolut, Ketel One, Stolichnaya, Beefeater, Bombay, Tanqueray, Jack Daniels, Jose Cuervo, Johnnie Walker Red, Dewars, Bacardi, Captain Morgan, Seagram's 7, Seagram's V.O., DiSaronno Amaretto, B&B, Drambuie, Grand Marnier, Kahlua, Sambuca, Baileys Irish Cream

Non-Alcoholic Beverages
Assorted Soft Drinks, Juices and Mixers

PLATED DINNER

SALADS

California Field Greens

Heirloom Tomatoes, Haricots Verts, Artichoke Hearts

Entrée

Grilled Hereford Prime Beef Sirloin

Roasted Bliss Potatoes, Seasonal Vegetable Medley, Cabernet Demi Glace

DESSERT

Dutch Apple Pie Bassetts Cinnamon Ice Cream





Luncheon

LUNCH BUFFET

Garden Greens Salad

Shredded Carrots, Tomatoes, Cucumbers

Chicken and Tuna Salad

Classic Caesar Salad

Traditional Potato Salad and Cole Slaw

Mediterranean Pasta Salad

Pecanwood Bacon and Brown Sugar Baked Beans

Loaded French Fries

Black Angus Beef Burgers

Grilled Hatfield Bratwurst

Caramelized Onions and Saurkraut

Memphis-Style Baby Back Ribs

Assorted Cookies, Brownies and Ice Cream Novelties

COURSE REFRESHMENTS

Philly Soft Pretzels with Mustard

Assorted Herr's Snack Cracker Packs

Fresh Apples and Bananas Assorted Candy Bars

Snickers, Plain and Peanut M&M's, Peanut Butter Cups,

Nabisco Fig Newtons, Oreos, Vanilla Wafers

Individual Potato Chips and Pretzels

Assorted Soft Drinks, Bottled Sports Drinks

and Bottled Water

COURSE REFRESHMENT ADDITIONS

Assorted Cans of Domestic and Imported Beer \$4.00 each based on consumption



PASSED HORS D' OEUVRES

Duck Confit Canapés

Red Onion Mayonnaise

Tuna Tartare

Cucumber Cup

Miniature Beef Wellington

Sauce Bearnaise

Gorgonzola and Walnut Bruschetta

3-HOUR GOLD PACKAGE BAR

BEER

Assorted Domestic and Imported Beer

WINE

House Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot, Champagne

PREMIUM LIQUOR

Absolut, Ketel One, Stolichnaya, Beefeater, Bombay, Tanqueray, Jack Daniels, Jose Cuervo, Johnnie Walker Red, Dewars, Bacardi, Captain Morgan, Seagram's 7, Seagram's V.O., DiSaronno Amaretto, B&B, Drambuie, Grand Marnier, Kahlua,

Sambuca, Baileys Irish Cream

Non-Alcoholic Beverages
Assorted Soft Drinks, Juices and Mixers

DINE AROUND STATIONS

SEAFOOD STATION

Jonah Crab Claws

Jumbo Shrimp Cocktail

Mediterranean Smoked Salmon in Cornet

SALAD STATION

Steakhouse Wedge Salad

Iceberg Lettuce, Beefsteak Tomatoes,

Cucumbers, Blue Cheese Dressing

Baby Spinach and Radicchio

Mushrooms, Egg, Croutons, Warm Bacon Dressing

CARVING STATION

Carved Prime Rib of Aged Beef

Roasted Shallot Demi Glace

Roasiea spanoi Demi Giace

Truffle Whipped Potatoes Haricots Verts and Macédoine Vegetables

ENTRÉE STATION

Pan-Seared Jail Island Salmon

Grilled Lemon Cream Sauce

Grilled Amish Chicken Breast

Mustard Demi Glace

Penne Pasta Marinara

Garden Vegetables

Grilled Asparagus and Broccoli Polonaise

Coffee & Dessert Station

Freshly Brewed Coffee, Decaffeinated Coffee

& Specialty Teas

Assorted Pies and Cakes including

Lemon Creme Torte and Chocolate Truffle Cake



\$495.00 per Golfer

Luncheon

LUNCH BUFFET

Garden Greens Salad

Shredded Carrots, Tomatoes, Cucumbers

Chicken and Tuna Salad

Classic Caesar Salad

Traditional Potato Salad and Cole Slaw

Pecanwood Bacon and Brown Sugar Baked Beans

Loaded French Fries

Black Angus Beef Burgers

Jumbo Berks Hot Dogs

Grilled Hot Sausage

Peppers and Marinara Sauce

Memphis-Style Baby Back Ribs

Assorted Cookies, Brownies and Ice Cream Novelties

Course Refreshments

Philly Soft Pretzels with Mustard

Assorted Herr's Snack Cracker Packs

Fresh Apples and Bananas Assorted Candy Bars

Snickers, Plain and Peanut M&M's, Peanut Butter Cups,

Nabisco Fig Newtons, Oreos, Vanilla Wafers

Individual Potato Chips and Pretzels

Assorted Soft Drinks, Bottled Sports Drinks

and Bottled Water

COURSE REFRESHMENT ADDITIONS

Assorted Cans of Domestic and Imported Beer \$4.00 each based on consumption



PASSED HORS D' OEUVRES

Blackened Beef Skewers

Tasso Hollandaise

Kobe Style Beef Sliders

Smoked Cheddar, Truffle Aioli

Bacon Wrapped Sea Scallops

Barbecue Aioli

Jumbo Shrimp Cocktail

Oysters on the Half Shell

Passion Fruit Mignonette

3-HOUR GOLD PACKAGE BAR

BEER

Assorted Domestic and Imported Beer

WINE

House Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot, Champagne

PREMIUM LIQUOR

Absolut, Ketel One, Stolichnaya, Beefeater, Bombay, Tanqueray, Jack Daniels, Jose Cuervo, Johnnie Walker Red, Dewars, Bacardi, Captain Morgan, Seagram's 7, Seagram's V.O., DiSaronno Amaretto, B&B, Drambuie, Grand Marnier, Kahlua, Sambuca, Baileys Irish Cream

Non-Alcoholic Beverages
Assorted Soft Drinks, Juices and Mixers

DINNER BUFFET

Summer Garden Greens and Berries

Spiced Almonds, Goat Cheese,

Cornbread Croutons, Basil Dressing

Heirloom Tomato and Mozzarella Salad

Fresh Basil and Arugula, Balsamic Reduction

Mediterranean Assorted Rolls & Whipped Butter Grilled Amish Chicken Breast

Rosemary Jus

Carved Tenderloin of Beef

Horseradish Cream Sauce

Pan Seared Jail Island Salmon

Grilled Lemon Cream Sauce

Philadelphia Country Club Crab Cakes

Tartar and Cocktail Sauce

Roasted Fingerling Potatoes

Tri-Color Tortellini Pasta

Basil Cream Sauce

Grilled Asparagus, Grape Tomatoes and Wild Pennsylvania Mushrooms

Assorted Petite Desserts, Cheesecakes and Cookies





"We'd like to extend a big thank you to you and your staff for helping us host another memorable and successful event in my late husband's name. You were instrumental and helpful in making sure everything ran smoothly and on time. All your time and attention was greatly appreciated! Thank you."

- Kathy Early, Brian H. Early Foundation

"I wanted to thank you for helping to make the golf event for the Audi Quattro Cup a success, you and the staff were attentive to all the needs for setup and delivering an excellent experience to all of the golfers. We have received many fine compliments on your behalf and that feedback only enhances the Audi Willow Grove brand and future years of the tournament."

- Marketing and Communications, Audi and Infiniti of Willow Grove

"I am LONG overdue in thanking you for all your help with the Golf Fun Day! We had a wonderful turnout and could not have been happier with how everything went. Please pass along our thanks to the entire team who were incredibly helpful before, during and after the event!"

- Christine DiBona Lobley, Executive Director, Fred's Footsteps



- A minimum of 100 Golfers is required to host an 18-hole outing. A minimum of 144 Golfers is required to host a 27-hole outing.
- The Club does not permit hosts or guests to provide beer, wine or liquor. All food and beverage must be purchased through the Club.
- A 22% service charge will be added to all food and beverage charges. Food and non-alcoholic beverage charges are subject to 6% tax.
- Final guest counts and player lists are due three business days prior to event.
- A \$25.00 minimum Golf Shop merchandise purchase is required per player.
- The normal playing time is 4 ½ hours. Player Assistants will aid each group in maintaining this pace of play.
- Each foursome is required to have a minimum of one Caddie in the group. More Caddies can be provided based on availability if groups prefer to walk.
- Rental clubs are available by request for individuals. Price per set to rent is \$70.00.
- In case of inclement weather and the Greens Superintendent deems the course playable, the outing will be billed per the guaranteed number of participants given. If the course is closed due to inclement weather after the start of play, completion of nine holes of play will constitute a completed outing. In any case, the Clubhouse food and beverage arrangements will be billed as per the guarantee. Rescheduled outings will be accommodated on a space available basis, but rain dates are not guaranteed.