

Weddings

at Indian Spring Country Club

By Marco's



One of a Kind Weddings. One at a Time.

115 S. Elmwood Road . Marlton, NJ 08053

856-596-1106

events@marcosrestaurant.comcastbiz.net

Marco's
Indian Spring Country Club

5 Hour Saturday Evening Sapphire Package

Facility Amenities

- *A Beautiful Winding Staircase, decorated for a grand entrance*
- *The Spacious outside covered Terrace is a perfect Cocktail Reception area for You and Your Guests*
- *The Spectacular Skyline & Sunset Views to enjoy on the outside terrace throughout your reception*
- *The Gazebo, Watering Pond with Fountains, Weeping Willow Tree & Landscaped Grounds*
- *The Grand Ballroom Elegant Ambiance with High Ceilings, Chandelier Lighting, & Windowed view of the Property*
- *Private Bridal Suite with Extra Large Restroom, Seating Area, Full length Mirror & Vanity*

Sapphire Package Amenities price based on entrée selected- prices starting at \$84.50

- *5 Hour Open Bar with a Signature drink selected by the Bride & Groom*
- *Butlered Champagne & Strawberries with silver tray service*
- *Butlered Hot Hors d'oeuvres*
- *Choice of Station: Mashed Potato, Mac & Cheese, or Pasta Station*
- *Stations of Cold Hors d'oeuvre Table Displays*
- *Champagne Toast*
- *Full Course Dinner with Your Choice of Appetizer, Salad, and Entrees*
- *An Elegant Tiered Wedding Cake*
- *Dessert Station: Ice Cream Sundae Bar*
- *Elegant Table Setting with Floor Length Linen Tablecloths and choice of Linen overlay & napkin*
- *Silk Floral arrangements accent the formal china place setting, silver flatware & stem glassware*
- *Only Bride & Groom on premise to dedicate personalized service to by our staff*
- *Complimentary Entrée tasting for the Bride & Groom (additional guests are welcome – minimal charge)*
- *Complimentary birdcage or card box to display on your gift table*

Service Amenities

- *Wedding Coordinator to assist in the planning stages and to organize the details of your Reception*
- *Maitre D' To Direct the Wedding Reception and execute all the Formalities of the Evening*
- *Professional Experienced Staff, servers & bartenders, in Formal Attire, to Service & Pamper You*
- *Executive Chef & culinary staff to prepare & serve up a delightful dinner presentation for the reception*
- *Special pricing available for Friday night, Saturday day, and Sunday receptions, see last page*

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Five Hour Top Shelf Open Bar to Include:

Liquor: Dewars, VO, Jack Daniels, Old Granddad, Beefeater, Tanqueray, Premium
& Flavored Vodkas, Bacardi, Captain Morgan, Parrot Bay Coconut Rum,
Tequila, Southern Comfort, Kamora, Sambucca, Amaretto & Irish Cream

Wine: Chardonnay, Pinot Grigio, White Zinfandel, Merlot & Cabernet

Domestic Beer: Yuengling, Budweiser, Coors Lite or Miller Lite, O'doul's

Butlered Champagne & Strawberries (served during cocktail hour)

Butlered Hors d'oeuvres: (please select 5, choice of 6 add \$ 1.00, choice of 7 add \$ 2.00)

<i>Crab Imperial stuffed Mushrooms</i>	<i>Italian Sweet Sausage stuffed Mushrooms</i>
<i>Baked Sea Scallops wrapped in Bacon</i>	<i>Spinach & Cheese stuffed Mushrooms</i>
<i>Homemade Baked Stromboli</i>	<i>Sweet Sausage Kabobs with Roasted peppers & onion</i>
<i>Mac and Cheese Bites</i>	<i>Chicken Strips on a skewer with sesame teriyaki sauce</i>
<i>Chicken & Cheese Quesadillas</i>	<i>Ahi Tuna served on a wonton with oriental sauce</i>
<i>Mini Swedish Meatballs</i>	<i>Vegetable Eggroll with Oriental sauce</i>
<i>Mini Franks in Puff Pastry</i>	<i>Shrimp & crab ceviche crostini</i>
<i>Beef Teriyaki Brochette</i>	<i>Spinach & Feta Cheese baked in Pastry</i>
<i>Cappellini Meatball Tasting Fork</i>	<i>Breaded Ravioli with Marinara Sauce</i>
<i>Fresh Tomato & Cheese Bruschetta</i>	<i>Stuffed Cherry Peppers with Prosciutto & Sharp Cheese</i>
<i>Chicken Avocado Salad on Crostini</i>	<i>Tomato Soup Grilled Cheese Shooter</i>
<i>Crab Rangoon</i>	<i>Cheesesteak Spring rolls</i>
<i>Chicken Parmesan skewer</i>	<i>Caprese skewers: grape tomato, mozz ball and olive</i>
<i>Mini Beef Wellington</i>	<i>Raspberry Baked Brie</i>
<i>Mini Chicken Cordon Bleu</i>	<i>Tortellini Carbonara Tasting Spoon</i>
<i>Panko Sriracha Shrimp</i>	<i>Chicken and waffle skewers</i>
<i>Goat Cheese & Roasted Veggie Crostini</i>	<i>Beef risotto suppli in rosa sauce</i>
<i>Buffalo Chicken Celery Spring Roll</i>	<i>Korean beef wonton with goat cheese with teriyaki glaze</i>
<i>Pulled pork on wonton crisp with slaw</i>	<i>French onion soup crustini</i>

Lavish Reception Displays:

Sliced Pepperoni and Imported & Domestic Cheeses, Garnished with Fresh Fruit & crackers
A sampling of assorted cheeses & fresh seasonal fruit elegantly displayed with mustard sauce and an assortment of crackers.

(Italian Antipasto- in place of above- \$ 2.00)

Assorted Vegetable Crudités & Homemade Dip

Cocktail Station: Mashed Potato, Pasta Station, or Mac and Cheese

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115 South Elmwood Road, Marlton, New Jersey 0805

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After Cocktail Hour... *The following Formalities will take place:*

Introductions- *Parents, Bridal Party, and Bride & Groom*

First Dance: *As Husband & Wife, **Blessing***

Champagne Toast: *To Honor the Bride & Groom*
Set at each place setting

Dinner Presentation

Appetizer – please select one

Involtini Pinwheel pasta stuffed with Ricotta and Mozzarella cheese served with a blush sauce

*Penne pasta tossed with asparagus, sundried tomatoes & fresh spinach in a scampi sauce
(Tossed with Crabmeat- add \$2.50)*

Steamed Perogies served with sautéed buttered onions

Tortellini pasta in a vodka blush sauce or pesto cream sauce

Chef's Italian Wedding Soup

A Selection of the Chef's Homemade Soup prepared with the freshest ingredients & stock

Creamy Lobster & Shrimp Bisque (add \$1.50)

Broiled Maryland Jumbo Lump Crab Cake with a Remoulade sauce (add \$6.50)

Fresh Shrimp Cocktail (add \$5.50)

Salad – please select one

Classic Caesar tossed with seasoned croutons, Cheese & our house Caesar dressing

Clubhouse Garden Greens & Vegetables with Balsamic Vinaigrette Dressing

Caprese Salad of Sliced Tomatoes & fresh mozzarella and basil with a balsamic glaze & olive oil

Romaine & Spring Mix tossed with Cran Raisins, Mandarin oranges, feta & strawberry Vinaigrette

Antipasto with sharp cheese, Italian meat, roasted peppers & olives with side of garlic bread

*Fresh Sliced tomato & cucumber salad served over Boston Bibb Lettuce with Extra virgin olive oil &
Balsamic Vinegar & Toasted Crustini Bread*

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ENTRÉES *denotes chef's specialty

Select three entrees with a preorder, priced per entrée.

SURF -N- TURF \$ 105.50

A Combination of a Broiled Brazilian Asparagus Lobster Tail & Grilled Filet Mignon

***IMPERIAL STEAK \$ 103.50**

Filet Mignon with Champignon sauce & Chef's Signature Broiled Maryland Crab Cake

***LAND & SEA: \$ 103.50**

Filet Mignon with 2 Jumbo Shrimp Stuffed with Crab Imperial

ROASTED PRIME RIB OF BEEF \$ 99.50

12 oz. Cut of Prime Rib served in the natural juices with Horseradish Cream Sauce on the side

VEAL CHOP \$ 98.50

Grilled Chop in roasted garlic rosemary cream sauce

STEAK POLLO \$ 99.50

Filet Mignon with Champignon sauce and Chicken Florentine

***JUMBO LUMP CRAB CAKE \$ 99.50**

Jumbo Lump Crab Cake Broiled to Perfection with a touch of Maryland seasonings

CRAB STUFFED SALMON \$98.50

Broiled and stuffed with crab imperial, topped with hollandaise sauce

CRAB STUFFED FLOUNDER \$98.50

Broiled and stuffed with crab imperial, topped with lobster cream sauce

FILET MIGNON \$ 99.50

8 oz. Grilled and topped with champignon wild mushrooms demi glaze or au poivre peppercorn sauce

*Selection of fresh vegetable and starch
Rolls and Butter*

MARCO ST. THOMAS \$ 94.50

Chicken Breast topped with Crab Imperial, asparagus and Monterey jack cheese in a supreme sauce

BROILED STUFFED SHRIMP \$94.50

Jumbo Shrimp Stuffed with our Jumbo Lump crab meat imperial in a lemon buerre blanc

CHICKEN CAPRESE \$90.50

Lightly panko breaded with roasted tomato puree, fresh mozzarella, and pesto

POTATO ENCRUSTED SALMON \$89.50

Atlantic salmon topped with shredded potatoes and served with a lemon tomato sour cream topping

CHICKEN CHAMPIGNON \$93.50

Chicken Breast, baked and stuffed with wild mushrooms and asiago cheese, topped with truffle cream sauce

CHICKEN FONTINA \$89.50

Chicken Breast topped with spinach, roasted peppers, asparagus, and melted fontina cheese in tarragon cream sauce

HONEY GLAZED SALMON \$89.50

Broiled Filet of Salmon Glazed with honey with choice of: light Dijon cream sauce or ginger glaze

CHICKEN FRANCAISE \$86.50

Egg batter dipped Chicken Breast in a lemon caper butter sauce

CHICKEN MARSALA \$86.50

Tender chicken breast served with sliced mushrooms in a deglazed marsala wine sauce

ARTICHOKE CHICKEN ITALIANO \$ 84.50

Grilled chicken topped with spinach artichoke alfredo sauce and parmesan cheese

Children and Vendor Meals \$29.50

Dessert

TIERED WEDDING CAKE - Cut & Served

Choice of House Pastry Shops with selection of Style & Flavors

Coffee & Tea

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*Emerald and Diamond Packages include all Sapphire amenities with the following
Package Enhancements*

Emerald Package Priced at \$ 110.50 per person

- *Imported Beers, Heineken and Corona, included in 5 Hour Open Bar*
- *Choice of 7 Butlered Hors D'oeuvres for Cocktail Hour*
- *Additional Station in Cocktail Hour OR Dessert (s'mores, flambé, waffle bar)*
- *Choice of 3 entrees (excludes Surf & Turf)*
- *Dessert trays for each dinner table with cookies and assorted miniature pastries*
- *Linen chair covers in white or ivory with choice of bow color for banquet chairs*
 - *Option of custom designed chiavari chairs \$5.00*

Diamond Package Priced at \$ 139.50 per person

- *5 ½ Hour Reception*
- *Imported Beers, Heineken and Corona, included in 5 1/2 Hour Open Bar*
- *Choice of 7 Butlered Hors D'oeuvres for Cocktail Hour*
- *Choice of Chef Station during cocktail hour*
- *Raw Seafood Bar during cocktail hour*
- *Antipasto Display during cocktail hour*
- *Choice of 3 entrees*
- *Intermezzo*
- *Viennese Dessert Table*
- *Flambé Dessert Station with Chef Attendant*
- *Coffee Cordial Display*
- *Hangover Station*
- *Linen chair covers in white or ivory with choice of bow color for banquet chairs*
 - *Option of custom designed chiavari chairs*

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Create your own package with our additional A la carte options to add to your Reception Package

Chair Covers choice of white or ivory chair covers with bow \$ 4.00
Custom designed Chivari Chairs with wood and cushion options \$9.00
Custom Ballroom Uplighting in any Color \$350

Wine Service During Dinner, Chardonnay & Merlot offered tableside \$ 3.50

Intermezzo – Raspberry or Lemon Sorbet \$ 3.50

Ice Sculptures available beginning at \$ 250

Hors D'oeuvres/ Stations to Add to Your Cocktail Hour

Raw Seafood Bar Display (\$ 15 per person)

Jumbo Shrimp, Maryland Blue Crab Claws, Oyster & Choice Clams on the Half Shell
Served over crushed ice with spicy cocktail sauce & Lemon wedges

Antipasto Display (\$6 per person)

Imported Italian Meats & Sharp cheeses, Roasted peppers, Marinated artichoke hearts & imported olives
Assorted Grilled Vegetables with Toasted Bruschetta & Garlic Bread

Stations: Chef attended to serve guests (\$6 per person + \$ 50.00 chef fee)

Stir Fry: Chicken or Beef strips with oriental vegetables & rice

Seafood Scampi: Shrimp, Scallops & Crabmeat in white wine Garlic Sauce

Chafing Dish of Hot Pasta or Meatballs \$ 3.50 per person

After Dinner Options

Trays Of Fresh Baked Cookies \$ 3.50 per person

Ice Cream Dessert – served (\$ 4.00 per person)* *add a Chef to Flambé \$ 50.00 fee)*

Bananas Foster or Cherries Jubilee or Strawberries Romanoff or Peach Melba or Ice Cream Parfait

Trays of Mini pastries, cannolis, éclairs, crème puffs & Italian Cookies (\$ 5.50 per person)

Placed on each table for guests or create a dessert table with Wedding cake

Hangover Station (\$5 per person)

Cheeseburgers and donuts prepared and packaged for your guests' exit

Viennese Dessert Table: (\$ 9.00 per person)

Choice of Specialty Cakes; Mini Pastries; Italian Cookies, Chocolate Mousse & Fresh Fruit

International Coffee & Cordial Station with an attendant (\$ 8.50 per person)

Specialty Flavored Coffees & Gourmet spiced teas with whipped cream, chocolate shavings
& after-dinner liquors – Bailey's Irish Crème, Sambucca, Kahlua, Frangelico, Grand Marnier,
Courvoisier, Drambuie, Amaretto, and Crème de Menthe

Waffle Ice Cream Station \$ 5.50

(*All prices are subject to house service charge & NJ Sales tax)

Marco's Terms and Conditions

A credit of \$ 10 per adult will be given for a Saturday evening in the months of January, February, and March or for a Friday evening reception.

A credit of \$ 15 per adult will be given for a Saturday day or Sunday reception.

A minimum requirement of 150 adult guests and/or a minimum food and beverage revenue of \$ 11,500 (prior to tax & gratuity) is required to reserve the grand ballroom for a Saturday evening reception; unless otherwise noted. A minimum of 125 adult guests is required to reserve the grand ballroom for a Friday evening; unless otherwise noted. A minimum of 100 adult guests is required to reserve the grand ballroom on Saturday day or Sunday; unless otherwise noted. The entire facility will seat a maximum of 275 guests.

All food and beverage is subject to 20% service charge and 6.625% NJ Sales Tax.

\$ 1000 deposit is required to confirm a date. A \$2000 payment is due 3 months after your initial deposit and another \$2000 is due 6 months after initial deposit. All deposits and payments are non-refundable and nontransferable. Final payment and guest count are due 14 working days prior to your event by cash, check, or money order made payable to Marco's Inc. A 3% fee will apply if paying by credit card. No cancellations in guest count are accepted after final count and final payment are made.

A \$75 coat room attendant fee will apply during the months of October – April. The fee will be based on the number of guests attending your event.

Should you choose to conduct your ceremony on site, a \$ 600 ceremony fee plus a \$ 2.00 white chair rental fee will apply.

The client is not permitted to bring any food or beverage on premise, nor is any food or beverage permitted to leave the premise.

Outside vendors and deliveries are permitted 1 hour prior to your function. The client is solely responsible for the removal of all outside vendors' equipment at the end of the scheduled time of the event.

Should you choose to extend your reception beyond the allotted time on your contract: An additional fee of \$ 3.00 per person for ½ hour extension will apply, or an additional fee of \$5.00 per person for 1-hour extension will apply. Both time extensions will also be subject to an additional \$ 35 service fee per staff member.

June 2021 Package