

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



: @marcosweddingsandevents /// : Marco's at Indian Spring Country Club

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 \$88

- *5 Hour Open Bar with a Signature drink
- *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
- *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 one wedding at a time to dedicate personalized service to by our staff
- *Complimentary Entrée tasting for two (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
- *Bridal Attendant to cater to the bridal party's every needs
- *Special pricing available for Friday night, Saturday day, and Sunday receptions, see last page

[www.MarcosBanquet.com/ Events@marcosrestaurant.comcastbiz.net](http://www.MarcosBanquet.com/Events@marcosrestaurant.comcastbiz.net)

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Marco's
Indian Spring Country Club
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)

Tomato Soup Grilled Cheese Shooter	Mac and Cheese Bites
Fresh Tomato & Cheese Bruschetta	Breaded Ravioli with Marinara Sauce
Corn Fritters	Caprese Skewers: grape tomato, mozz ball and olive
Spinach & Cheese stuffed Mushrooms	Spinach & Feta Cheese baked in Pastry
Raspberry Baked Brie	Goat Cheese & Roasted Veggie Crostini
Vegetable Eggroll with Oriental sauce	Chicken Strips on a skewer with sesame teriyaki sauce
Chicken Avocado Salad on Crostini	Chicken & Cheese Quesadillas
Chicken and Waffle skewers	Buffalo Chicken Celery Spring Roll
Chicken Parmesan skewer	Mini Chicken Cordon Bleu
Homemade baked Stromboli	Sweet Sausage Kabobs with Roasted peppers & onion
Mini Franks in Puff Pastry	Stuffed Cherry Peppers with Prosciutto & Sharp Cheese
Mini Beef Wellington	Beef Teriyaki Brochette
Cappellini Meatball Tasting Fork	Tortellini Carbonara Tasting Spoon
Mini Swedish Meatballs	Cheesesteak Spring rolls
Italian Sweet Sausage stuffed Mushrooms	Pulled Pork on wonton crisp with slaw
Crab Imperial stuffed Mushrooms	Ahi Tuna served on a wonton with asian sauce
Baked Sea Scallops wrapped in bacon	Crab Rangoon
Panko Sriracha Shrimp	Coconut Shrimp

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- \$7)

Assorted Vegetable Crudités & Homemade Dip

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

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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

Involtni 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 & Turf \$109

A combination of a broiled Brazilian
Lobster Tail & grilled Filet Mignon

***Imperial Steak \$107**

Filet Mignon with champignon sauce
& Chef's signature broiled Maryland Crab Cake

***Land & Sea: \$107**

Filet Mignon with 2 Jumbo Shrimp Stuffed with Crab
Imperial

Roasted Prime Rib of Beef \$103

12 oz. Cut of Prime Rib served in the natural juices
with horseradish cream sauce on the side

Veal Chop Saltimbocca \$102

Chop served with prosciutto and sharp provolone in
roasted garlic tarragon cream sauce

Steak Pollo \$103

Filet Mignon with champignon sauce and Chicken
Florentine

Jumbo Lump Crab Cake \$103

Jumbo Lump Crab Cake broiled to perfection with a
touch of Maryland seasonings

Crab Stuffed Salmon \$102

Broiled and stuffed with crab imperial, topped with
hollandaise sauce

Crab Stuffed Flounder \$102

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

Filet Mignon \$103

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

Chef's selection of fresh vegetable and starch
Rolls and Butter

Marco St. Thomas \$98

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

Broiled Stuffed Shrimp \$98

Jumbo Shrimp stuffed with our jumbo lump crab
imperial in a lemon beurre blanc

Chicken Caprese \$94

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

Asian Salmon \$93

Atlantic salmon in teriyaki sauce with stir fried
vegetables

Chicken Champignon \$97

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

Chicken Fontina \$93

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

Honey Glazed Salmon \$93

Broiled filet of salmon glazed with honey and topped
with a light Dijonnaise sauce

Chicken Francaise \$90

Egg battered chicken breast in a lemon caper butter
sauce

Chicken Marsala \$90

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

Artichoke Chicken Italiano \$88

Grilled chicken topped with spinach artichoke alfredo
sauce and parmesan cheese

Children and Vendor Meals \$35

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 \$115 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 (flambé, waffle bar)**
- *Choice of 3 entrees (excludes Surf & Turf)**
- *Dessert trays for each dinner table with cookies and assorted miniature pastries**

Diamond Package Priced at \$145 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**
- *Designer chiavari chairs in a variety of wood finishes and cushion colors**

Ruby Package Priced at \$82 per person

Offered for the months of January-August , excluding Saturday nights in May and June

***5 Hour Reception**

***5 Hour Open Bar with a Signature drink**

***Stations of Cold Hors d'oeuvre Table Displays**

***Champagne Toast**

***Full Course Dinner** with Your Choice of Salad, and 3 Entrees (Chicken, Salmon, and Vegetarian)

***An Elegant Tiered Wedding Cake**

***Elegant Table Setting with Floor Length Linen Tablecloths and choice of Linen overlay & napkin**

***Only one wedding at a time** to dedicate personalized service by our staff

***Complimentary Entrée tasting** for two (additional guests are welcome – minimal charge)

***Silk Floral arrangements** accent the formal china place setting, silver flatware & stem glassware

***Complimentary birdcage or card box** to display on your gift table

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Customize your package with our additional a la carte options to enhance your reception

Custom designed Chiavari Chairs with wood finish and cushion options \$18

Chair Covers in white or ivory \$4.50

Custom Ballroom Uplighting in any color \$400

Intermezzo – Raspberry or Lemon Sorbet \$ 4

Cocktail Hour Supplements

Raw Seafood Bar Display (\$20 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 (\$8 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 (\$9 per person + \$50 chef fee)

Stir Fry: chicken or beef with asian vegetables and rice

Seafood Scampi: crabmeat, shrimp and scallop medley in a garlic butter sauce with asparagus tips over pasta

Taco Bar: pulled chicken and ground beef, fiesta toppings, hard a& soft shells

Fajita Station: chicken & beef, salsa, guacamole, black beans, cheese, lettuce, sour cream, tortillas

After Dinner Options

Trays Of Fresh Baked Cookies \$ 5 per person

Ice Cream Dessert – served (\$6 per person)* add a **Chef to Flambé** \$50 fee)

Choose One: Bananas Foster, Cherries Jubilee, Strawberries Romanoff, Peach Melba, Ice Cream Parfait

Dessert Trays of mini pastries, cannolis, éclairs, crème puffs & Italian cookies (\$8 per person)

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

Viennese Dessert Table: (\$12 per person)

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

International Coffee & Cordial Station with an attendant (\$10 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 \$8

Chef attended station (\$50 fee) with assorted toppings and ice cream

Hangover Station (\$7 per person)

Fresh baked cookie and bottle of water with your choice of one:
cheeseburger slider, mini cheesesteak, mini chicken cheesesteak, or breakfast sandwich
prepared and packaged for your guests' exit

(*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 Friday and Saturday evening receptions in the months of January, February, and March, excluding the Ruby Package.

A credit of \$15 per adult will be given for a Saturday day or Sunday reception, excluding the ruby package.

A minimum requirement of 130 adult guests and/or a minimum food and beverage revenue of \$10,000 (prior to tax & gratuity) is required to reserve the grand ballroom for a Saturday evening reception; unless otherwise noted. A minimum of 100 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. A minimum of 80 adult guests is required to reserve the grand ballroom for our Ruby package. The entire facility will seat a maximum of 250 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 3.5% fee will apply if paying by credit card. No cancellations in guest count are accepted after final count and final payment are made.

A \$85 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 \$3 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 \$5 per person for ½ hour extension will apply, or an additional fee of \$8 per person for 1-hour extension will apply. Both time extensions will also be subject to an additional \$35 service fee per staff member.