



Talamore

2022 OUTING MENUS



TALAMORE COUNTRY CLUB

GOLF OUTINGS

FEES FOR GOLF AND ON COURSE FOOD AND BEVERAGE

April, July, August (72 Player minimum) - **\$95**

May, June, September, October (100 player minimum) - **\$115**

All outings subject to \$5 gratuity for outside staff - Double outings subject to increased rate

GOLF SERVICES INCLUDED

Greens Fees • Cart Fees • Use of Driving Range with Complimentary Range Balls
Bag Service • Locker Room Service • Scoring •
Tournament Set-Up with Player Names on Every Cart Contest Set-Up

FOOD AND BEVERAGES ON COURSE SERVICES INCLUDED

TWO ON-COURSE BEVERAGE STATIONS

Assorted Snacks & Crackers, Assorted Soda, Water & Bottled Domestic Beer

Optional On Course Beverage Cart - \$175

HALFWAY STATION INCLUDED - STARTS AFTER SHOTGUN

Self Served Hotdogs with Choice of Condiments

Assorted Snacks & Crackers, Assorted Soda, Water & Bottled Domestic Beer



SPECIAL MEMBERSHIPS AND BENEFITS

Memberships & other benefits which may be a part of your Talamore Golf Outing. Minimum Spending applies. All Memberships valid for new Memberships Only.

ASSOCIATE GOLF MEMBERSHIP

8 Rounds of Golf, Carts Included

JR. ASSOCIATE MEMBERSHIP

Includes 6 Rounds of Golf for One Individual
Cart Fees are not included.

May be used as Guest Rounds if winner is currently a member

TIER 2 FULL GOLF MEMBERSHIP

Includes a Tier 2 Full Golf Membership
Includes Dues and Miscellaneous Fees
\$35 per person cart fee does apply

TALAMORE GOLF RESORT IN NORTH CAROLINA

Golf Trip to Talamore Golf Resort, Pinehurst NC for Two People

Includes company owned lodging at Talamore Resort
for 2 Nights/3 Days and & 3 Rounds of Golf for 2 People.
Certain booking restrictions apply.

SPECIAL MEMBERSHIP BENEFIT SPENDING THRESHOLDS

\$7,500

(One) Associate Golf Membership
(Three) Jr. Associate Membership

\$12,500

(Two) Associate Golf Membership
(Five) Jr. Associate Membership

\$22,500

(Three) Associate Golf Membership
(Seven) Jr. Associate Membership
Annual Tier 2 Full Golf Membership
Talamore Golf Resort Trip

BREAKFAST

72 person minimum

CONTINENTAL BREAKFAST BUFFET - \$16

Coffee & Hot Tea, Assorted Fruit Juices, Cranberry Juice, Apple Juice,
Seasonal Fresh Fruit Display, Chef Selection Includes
Assorted Breakfast Danish and Breads, Preserves & Butter

TRADITIONAL BREAKFAST BUFFET - \$23

Scrambled Eggs with Home Fries, Applewood Smoked Bacon, Sausage Links,
Creme Brulee French Toast with Syrup, Coffee & Hot Tea
Assorted Fruit Juices Fresh Fruit Tray, Chefs Selections includes
Assorted Breakfast Danish and Breads Assorted Preserves & Butter



Service charge and tax included

LUNCH & CASUAL DINNER

72 person minimum

Included with each Buffet:

Assorted Cookies, Brownies, Ice Tea & Lemonade Station
Potato Salad, Cole Slaw
Field Greens with Cucumbers, Tomatoes, Carrots & Croutons,
House Basil Vinaigrette, Ranch

LUNCH CLASSIC HOAGIE BUFFET - \$23

Classic Ham, Turkey and Italian Hoagies with condiments.

LUNCH BBQ BUFFET - \$32

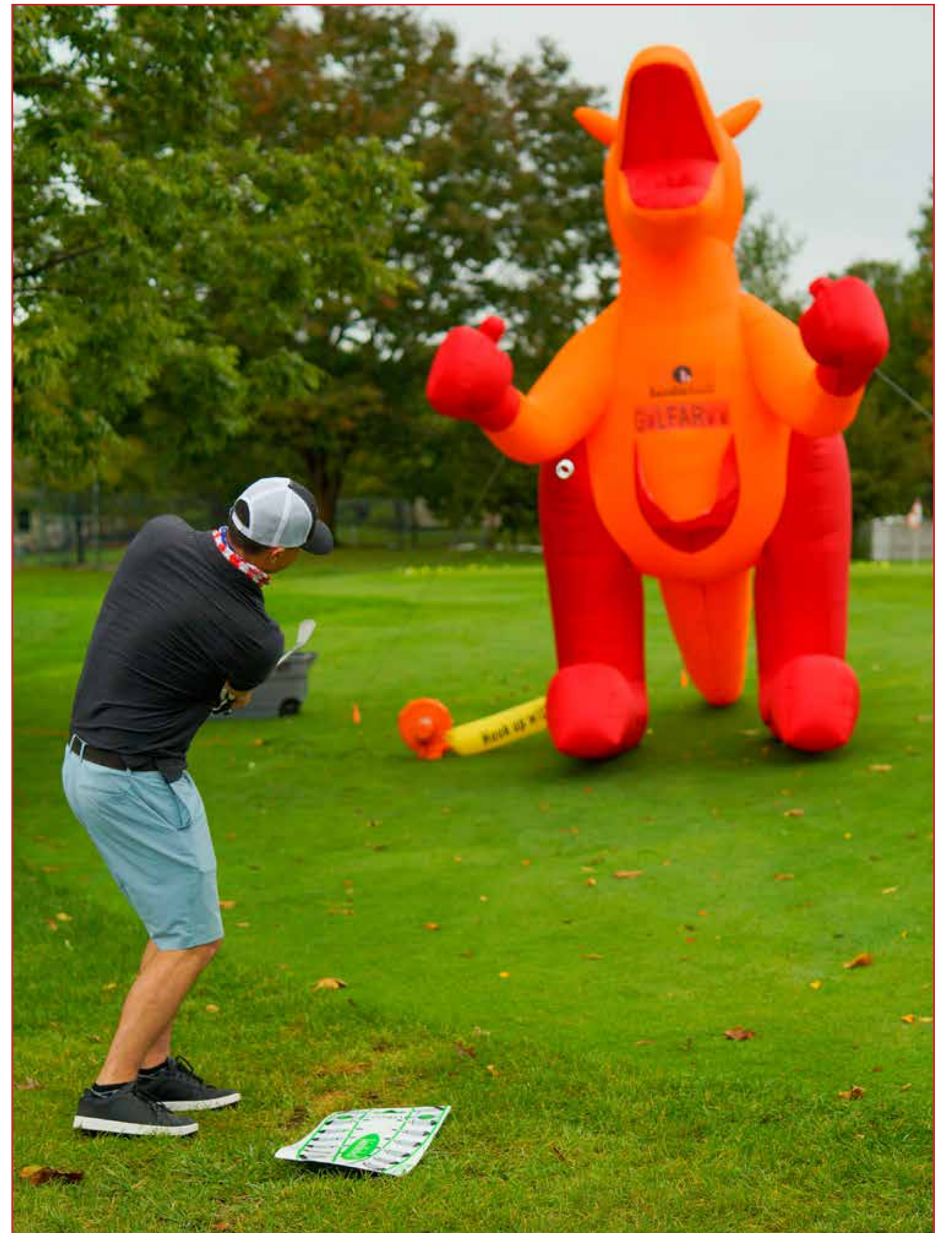
BBQ Smoked Chicken, Italian Sweet Sausage & Peppers
BBQ Ribs, Beef and Veggie Burgers
Corn on the Cob

DINNER BBQ BUFFET - \$42

Buttlered Chef's Choice Hors D' Oeuvres
BBQ Smoked Chicken, BBQ Ribs
Italian Sweet Sausage & Peppers, Meatballs
Corn on the Cob



Service charge and tax included



BAR OPTIONS

Cash Bar – \$150 Bartender Fee | Beer, Wine Soda (2 hours) - \$19 | Full Open Bar (2 hours) - \$28

BUTLERED HORS D' OEUVRES

Included with Traditions Buffet, Select a Total of Six

CHILLED

Maryland Crab Salad on a Chip
Traditional Tomato Bruschetta
*Marinated Bocconcini Mozzarella

Chef's Grilled Beef and Horseradish Cream on a Crostini
*Chilled Marinated Shrimp with Avocado and Prosciutto

HOT

Philly Cheese Steak Tarts
Assorted Flatbreads
Pigs in a Blanket
Sesame Fried Chicken with Ginger Remoulade
Vegetarian Egg Roll with Ponzu Sauce
BBQ Pulled Pork on a Mini Biscuit
Crispy Mac and Cheese with Chive Sour Cream

Grilled Chicken Satay with Teriyaki Glaze
Tempura Zucchini Fries with Wasabi Mayo
Shrimp Casino
Classic Spanakopita with Spinach and Feta
Chicken and Fontina Bites
Chef Beef Satay with Teriyaki Glaze

* = *Gluten Free Selection*

Traditions Upgrades

SEAFOOD STATION \$12 PER PERSON

PEI Mussels in Garlic Butter • Littleneck Clams with Garlic Butter • Pick and Peel Shrimp

BONELESS WING STATION \$13 PER PERSON

Classic Buffalo • Honey BBQ • Teriyaki
General Tso Chicken • Blue Cheese Dip, BBQ Sauce & Ranch

TAILGATE STATION \$11 PER PERSON select 3

Jim Beam Fried Shrimp • Brats in Beer & Sauerkraut • Meatball Parmesan Sandwich
Roast Beef & Cheddar served on an Onion Roll • BBQ Ribs • Steamed Mussels • Buffalo Wings

FOOD TRUCK \$13 PER PERSON select 3

Hotdogs • Grilled Beef or Chicken Cheesesteaks • Roasted Pork with Long Hots
BBQ Pulled Pork Sandwich • Assorted Pizza • Meatball Sandwiches • Sausage, Peppers & Onions

WHIPPED POTATO BAR \$10 PER PERSON

Creamy Whipped Potatoes served in a Martini Glass with a Selection of Condiments
Maple Bacon, Sautéed Mushrooms, Steamed Broccoli, Cabot Cheddar Cheese, Imported Gorgonzola,
Roasted Garlic, Horseradish, Roasted Peppers, Fresh Herbs, Caramelized Onions, Chive Sour Cream, Butter



Service charge and tax included

DINNER

72 person minimum

TALAMORE TRADITIONS BUFFET - \$57

Each Traditions Dinner Buffet includes:

Selection of 6 Butlered hors d' oeuvres, Salad Station
Choice of 1 Pasta Station, Choice of 2 entrées, Choice of 2 sides
Rolls & Butter, Assorted Cakes
Coffee, Tea, Non alcoholic Beverages, Iced Tea & Lemonade Station

SALADS

Choose 2

Mixed Greens	Caesar Salad	Orchard Salad
Arugula Salad	Santa Fe Salad	Pasta Salad
	Potato Salad	

PASTAS

(choose 1 Pasta station to accompany each Traditions buffet)

Cheese Tortellini with Mushroom, Spinach & White Wine Cream Sauce
Rigatoni, Italian Sausage, Peppers, Onion, Marinara
Penne Pasta Primavera - Seasonal Vegetables, Roasted Grape Tomatoes & Parmesan Cream Sauce
Orecchiette Chicken Alfredo
Orecchiette Shrimp Scampi
Baked Stuffed Shells
Penne Carbonara
Penne Pomodoro
Mediterranean Orecchiette

ENTRÉES

Choose 2, add 3rd entrée for \$3 per person

Chicken Piccata	Herb Crusted Flounder	BBQ Ribs
Teriyaki Chicken	Grilled Salmon <i>with citrus beurre blanc</i>	Beef Stroganoff
Chicken Margarita	Baked Cod <i>with tomato chutney</i>	Roasted Turkey <i>with homestyle gravy</i>
BBQ Chicken	Teriyaki Glazed Salmon	Honey Glazed Ham
Chicken Dijon	Roasted Pork Loin <i>au jus</i>	Short Ribs <i>with a red wine sauce</i>

Carving Station + \$150 - Garlic Studded Angus Top Round of Beef, Au Jus & Horseradish

SIDES

Choose 2

French Fries	Green Bean Almondine	Roasted Garlic Rosemary Potatoes
Tots	Steamed Brown Rice	Honey Butter Sweet Potatoes
Rice Pilaf	Steamed Broccoli	Roasted Cauliflower
	Chef's Mixed Vegetables	

Service charge and tax included

ADDITIONAL CLUB SERVICES & ENHANCEMENTS

Beverage Cart Upgrades: Pure Leaf Iced Tea - \$2/per person

Gatorade - \$2/per person

Soft Pretzels - \$2/per person

2 hard tru tennis courts available on Monday's \$35 per hour

Outing pool use from mid June to September 1st - \$10 per guest

Locker Room Attendant - \$175

**Golf Clinics available featuring Lou Guzzi & Golf Team Building
(pricing upon request)**

**Pre purchase merchandise discounts available in the golf shop
at (215) 641-1300 x105**

Proper Attire is required; please see club policy regarding attire





Talamore

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CONTACT US

GOLF & SOCIAL MEMBERSHIP

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