



MARCO'S RESTAURANT & EVENTS
Indian Spring Country Club

5 Hour Evening Bar/Bat Mitzvah Sapphire Package

Facility Amenities

- *A Beautiful Winding Staircase, 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 event
- *The Gazebo, Watering Pond with Fountains, Weeping Willow Tree & Landscaped Grounds
- *The Grand Ballroom offers Elegant Ambiance with High Ceilings, Chandelier Lighting, and Windows

Sapphire Package Amenities Package pricing begins at \$ 95

- *5 Hour Open Bar
- *Butlered Champagne & Strawberries with silver tray service & white gloves
- *Butlered Hot Hors d'oeuvres
- *Cold Hors d'oeuvre Table Displays
- *Hot Pasta station
- *Full Course Dinner with Your Choice of Appetizer, Salad, and Entrees
- *An Elegant Scroll Cake
- * 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

Service Amenities

- *Event Coordinator to assist in the planning stages and to organize the details of your event
- *Maitre D' To Direct the event 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

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

856-596-1106/ 856-596-2256-fax
115 South Elmwood Road, Marlton, New Jersey 08053

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)

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| 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- \$8)

Assorted Vegetable Crudites & 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 Family & Guest of Honor

Blessing with Challah Bread & Wine

Candle Lighting

Dance: Horah

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 \$3.50)

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 \$2.00)

Broiled Maryland Jumbo Lump Crab Cake with a Remoulade sauce (add \$7.00)

Fresh Shrimp Cocktail (add \$7.00)

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 two entrees with a preorder, priced per entrée.

Surf & Turf \$120

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

***Imperial Steak \$114**

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

***Land & Sea: \$114**

Filet Mignon with 2 Jumbo Shrimp Stuffed
with Crab Imperial

Roasted Prime Rib of Beef \$110

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

Veal Chop Saltimbocca \$110

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

Steak Pollo \$110

Filet Mignon with champignon sauce and Chicken
Florentine

Jumbo Lump Crab Cake \$110

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

Crab Stuffed Salmon \$108

Broiled and stuffed with crab imperial, topped with
hollandaise sauce

Crab Stuffed Flounder \$108

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

Filet Mignon \$110

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 \$104

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

Broiled Stuffed Shrimp \$104

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

Chicken Caprese \$99

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

Asian Salmon \$99

Atlantic salmon in teriyaki sauce with stir fried
vegetables

Chicken Champignon \$104

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

Chicken Fontina \$104

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

Honey Glazed Salmon \$99

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

Chicken Francaise \$95

Egg battered chicken breast in a lemon caper butter
sauce

Chicken Marsala \$95

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

Artichoke Chicken Italiano \$95

Grilled chicken topped with spinach artichoke alfredo
sauce and parmesan cheese

Vendor Meals \$40

Dessert

Scroll Celebration CAKE - Cut & Served

Coffee & Tea



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BAR/BAT MITZVAH TEEN BUFFET

(please select 5 items)

\$ 49 plus \$ 100 soda attendant service fee

Chicken Fingers
Honey Dipped Fried Chicken
B.B.Q. Chicken
Pizza
Tacos
Chicken Cheese steak
Philly Cheese steak
Hamburgers
Cheeseburgers
Hot Dogs
Hot Roast Beef
Hot Turkey
Meatballs Marinara
Tortellini Alfredo
Baked Ziti
Pasta Marinara
Macaroni & Cheese
French Fries
Hoagies
Deli Tray
Potato Salad
Pasta Salad
Cole Slaw

Accompanied with ...
Potato Chips & Pretzels
Celebration Cake with an Ice Cream Sundae
Soda Bar

Security Personnel is required 1 per 30 teens- \$ 100 per attendant

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

Emerald Package Priced at \$120 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 during 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 \$150 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
- *Butlered Shrimp Cocktail 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

Ruby Package Priced at \$86 per person

Offered for the months of January, February, March, July, August

- *5 Hour Reception
- *5 Hour Open Bar
- *Cold Table Displays during Cocktail Hour
- *Full Course Dinner with Your Choice of Salad, and 2 Entrees (Chicken & Salmon)
- *Scroll Celebration Cake with Coffee & Tea

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

Custom Ballroom Uplighting in any color \$400

Intermezzo – Raspberry or Lemon Sorbet \$ 4

Cocktail Hour Supplements

Raw Seafood Bar Display (\$22 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 (\$8 per person + \$100 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** \$100 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: (\$14 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 (\$100 fee) with assorted toppings and ice cream

(*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 40 teens and 60 adults is required to reserve the grand ballroom; unless otherwise noted. The entire facility will seat a maximum of 220 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 \$100 coat room attendant fee will apply during the months of October – April.

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.

Marco's is not responsible for any items left behind after the event has ended. Marco's is unable to store any equipment for outside vendors.

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.