

the Apple Tree Terrace
At Newberry Estate

WINTER PACKET



CONGRATULATIONS ON YOUR ENGAGEMENT!

Let the AppleTree Terrace, located on the beautiful grounds of Newberry Estate Country Club, be your venue of choice to celebrate your special wedding day. Fred DiMaria and his multi-talented professional team are here to help you every step of the way!

Enclosed in this packet are seasonal sample menus with pricing details. We go beyond the traditional “wedding package” to meet your needs by offering extensive options for foods, beverages, services, and amenities.

Our goal is to provide quality foods and services to guarantee your wedding day is memorable.

WELCOME

CALL/TEXT: 570-674-5529 | EMAIL: appletreeplanner@gmail.com

Seating for up to 180 guests | Great Food | Linens + Napkins | Personalized Service | Dessert Buffet + Couples Cake

Bar Package | Stations Menu | Wedding Planning Services | Plated Meal Options

Country Club Atmosphere | On-Site Ceremony Space | Outdoor Patio

Winter Menu

the Apple Tree Terrace
At Newberry Estate

AVAILABLE NOVEMBER 1ST THRU APRIL 30TH
on-site 5-hour wedding reception

MOST POPULAR



BUFFET #2

- 5 Passed Appetizers
- 3 Stationary Appetizers
- Grilled Station
- Carving Station
- Pasta Station
- Couples Cutting Cake
- Dessert Station

\$62.94



BUFFET #1

- 4 Stationary Appetizers
- Grilled Station
- Carving Station
- Pasta Station
- Couples Cutting Cake
- Dessert Station

\$60.41



PLATED MEAL

- 8 Passed Appetizers
- 3 Stationary Appetizers
- Salad Service
- Combination Plate OR Choice of Entree
- Couples Cutting Cake
- Dessert Station

COMBINATION: \$66.71
CHOICE ENTREE: \$70.50

Pricing is per person and includes tax/gratuity

*All packages also INCLUDE standard bar package, linens, napkins, tables, chairs, food, and venue staffing.
Substitutions available and alternate meals for children and guests with dietary restrictions.*

dessert station

Ice Cream w/ Hot Fudge, Petite Cheesecakes,
Cannoli, Baklava, Cake Truffles, Cream Puffs,
Éclairs, Crème Brulee, and Cookies.
Hot Beverages including Coffees and
Specialty Teas

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SAMPLE BUFFET #1

Stationary Appetizers

Crab Stuffed Mushrooms, Fresh Fruit Display with Cheese and Dip, Swedish Meatballs, Mini Potato Pancake

Grilled Station

Grilled Flat Iron Steak with Horseradish Sauce and Cocktail Rolls
Chicken Franchise with Lemon Butter Sauce
Green Bean Medley
Red Roasted Potatoes
Tomato Cucumber and Onion Salad

Carving Station

Encrusted Fresh Pork Loin with Corn Bread
Glazed Baby Carrots and Sugar Snap Peas,
Apple Cranberry Waldorf Salad Florentine
Stuffed Tilapia with Mornay Sauce
Mixed Wild and Brown Rice Pilaf

Pasta Station

Choice of Penne or Fettuccine Pasta
Choice of Marinara, Vodka Sauce & Lobster Newburg Sauce,

Salad

Garden Salad, Garlic Bread, Parmesan and Spicy Red Pepper Flakes

SAMPLE BUFFET #2

Passed Appetizers

Apricot Glazed Chicken, Scallop and Bacon, BBQ. Pork & Pineapple
Crab in Filo Cups, Spankipita, Mini Calzone

Stationary Appetizers

Fresh Fruit & Cheese Display with Dip,
Swedish Meatballs, Hot Crab & Spinach Salsa with Tostitos and Cracker Assortment

Land and Sea Station

Carved Roast Beef
Shrimp Scampi Skewers
Garden Rice
Green Bean Almondine
Rolls and Butter
Garden Salad w. two choices of dressing

Comfort Station

Stuffed Chicken Breast
Carved Ham
Macaroni and Cheese
Broccoli and Cauliflower Steamed
Cornbread and Biscuits

Tater Station

French Onion and Cheese Mashed Potatoes and Home style Mashed Potatoes
Roasted Red Potatoes and Baby Baked Potatoes
Included Choice of Toppings: Pan Gravy, Country Gravy and Cheddar Cheese Sauce, Compound Butter of Garlic and Herb, Sour Cream, Feta Cheese and Smoked Bacon

PLATED MEAL

Passed Appetizers

Apricot Glazed Shrimp, Scallop and Bacon, BBQ. Pork & Pineapple, Sole Aloha Puffs, Turkey Devonshire, Spankipita

Stationary Appetizers

Fresh Fruit & Cheese Display with Dip Stuffed Mushrooms
Hot Crab & Spinach Salsa with Tostitos and Cracker Assortment

Salad Service

Garden Salad with Chopped Tomatoes, Olives, Cucumbers, Carrot Shavings Served with a Choice of Two Dressing and a Warm Cheese Biscuit

Combination Entree

Grilled Sirloin Steak & Breast of Chicken Franchise with a Lemon Butter Sauce
Homemade German Potato Cake, Glazed Baby Carrots with Sugar Snap Peas

OR

Choice of Entree

Grilled Twin Sirloin Steak | Breast of Chicken Franchise | Stuffed Orange Roughy
With Homemade German Potato Cake, Glazed Baby Carrots with Sugar Snap Peas

passed

SEAFOOD

Lobster Newburg Cups – Pecan Encrusted Shrimp with a Sweet Mustard Sauce- Crab Puff Cups
Crab and Cheddar in Puff Pastry - Scallops and Bacon - BBQ Shrimp Wrapped in Bacon
Aloha Lobster or Shrimp Puffs – Apricot Glazed Shrimp - Shrimp Money Bags with Sesame Ginger Sauce
Mini Maryland Crab Cakes -Coconut Shrimp with a Zesty Orange Sauce –
(add \$1.00 per person Mini Lobster Rolls)
Breaded Fantail Shrimp - Grilled Caribbean Jerk Shrimp Skewer – Lobster and Brie in Puff Pastry

CHICKEN

Grilled Apricot Chicken - Sesame Chicken Oriental - Mini Cordon Bleu
Grilled Garlic & Herbs Chicken w/ Zesty Lemon Sauce - Chicken and Brie with Raspberry in Phyllo Cup
Grilled Buffalo Chicken Skewer with Blue Cheese Sauce
Breaded Chicken Pieces with Sweet and Sour Dip -Mini Fried Chicken and Waffle Station with Maple Syrup
Beef:
Sesame Beef with Ginger Sauce - Marinated Beef Skewers - Beef and Mushroom Turnover
Cheesesteak Eggrolls - Beef Stuffed Risotto w/ Marinara Sauce. Philly Steak Phyllo Cups.

PORK

BBQ Pork and Pineapple Kabob - Frank in a Blanket with Chipotle Mustard Sauce
Italian Sausage Wontons with a Fresh Basil Alfredo Dipping Sauce -Bacon Wrapped Franks w/ Honey Mustard.
Sausage and Pepper Turnover – Pulled Pork in Corn Cup
Our Own Pizza:
Assorted - Red - White - Broccoli - Shrimp - Chicken Alfredo
Margherita Pizza – Mini Ham or Cheese Calzone

OTHER

Vegetable Egg Rolls with General Tso Sauce - Parmesan Stuffed Artichokes - Bite Size Bruschetta
Mini Reuben - Spinach and Potato Puffs – Fried Mac and Cheese - Cheese and Broccoli Puffs –
Smoked Salmon Deviled Eggs w/ Dill
Spinach and Cheese in Phyllo Cups Served with Tzatziki Sauce - Asiago Asparagus Crisp
Italian Breaded Mozzarella Bites w/ Marinara

stationary

STUFFED MUSHROOMS

Seafood - Herb - Crab – Sausage w/ Bourbon Glaze - Spinach and Feta Cheese
Vegetable Display, Fresh Vegetable Display with Ranch Dip or Hummus -Spinach Dip in a Bread Bowl w/ Crudites
Roasted Veggie Crudit  Platter (w/tomatoes tossed w/ feta cheese, and vegetables, hummuses, and nuts.)

CHEESE & FRUIT DISPLAYS

Fresh Fruit Display w/ Dip, Charcuterie Board, Fresh Pineapple and Strawberry display w/ Grapes and Dip

SEAFOOD

Fried Shrimp with Cocktail Sauce - Fresh and Smoked & Fresh Salmon Display with a Creamy Dill Sauce
Crab Salsa with Tostitos , Seafood and Spinach Dip with Ciabatta Bread
Meatballs: BBQ - Sweet & Sour – Swedish – Italian -Beer BBQ

MEAT

Petite Sliders with BBQ Aioli - Bourbon Glazed Sausage - Mini Cheese Steak Sliders Station - Trio of Bourbon
Glazed Sausage

OTHER

Eggplant Rollatini, Soft Pretzel Bites w/ Beer Cheese, Mini Potato Pancakes with Sour Cream & Applesauce-Breaded
Ravioli with a Sundried Tomato Sauce, Mini Assorted Grilled Cheese Sandwiches and Reuben Station with a Shot of
Tomato Soup

CHICKEN ENTREE (ALL BONELESS BREAST MEAT)

Grilled Rosemary Chicken w/ Caramelized Onions in a Vermouth Sauce
Summer Italian Stuffed Chicken with a Sour Cream Sauce
Chicken Fran chaise with a Lemon Butter Sauce
Chicken Diane w/ a Brandy & Sherry Sauce with Portabella Mushrooms & Red Onions
Grilled Chicken with a Margarita Sauce
Chicken Parmesan with Tomato Sauce and Fresh Mozzarella
Herb Stuffed Chicken w/ Fricassee Sauce
Chicken Cordon Bleu
Grilled Chicken w/ Roasted Red Pepper Sauce
Chicken Saltimbocca Sautéed in Marsala Wine & Layered w/ Smoked Ham
Chicken Marsala w/ Sliced Mushrooms & Onions in a Marsala Wine Sauce

BEEF ENTREE (\$3.95/person upgrade)

Grilled Montreal Marinated Flank Steak with a Spicy Steak Sauce
Beef Brasciole with Seasoned Breadcrumbs, Parsley, Pecorino Romano Cheese
And topped with a Mushroom Skillet Sauce
Beef Divan with a Bordelaise Sauce
Grilled Rib Eye served with a Steak Diane Sauce
Sliced Tenderloin of Beef with an Herb Stuffed Mushroom & a Bordelaise Sauce
Tournedos Bearnaise served on a Crouton
Grilled Twin Filets of Tenderloin served with a Portabella Mushroom
Bacon Wrapped Sirloin Steak with a Bordelaise Sauce

FISH ENTREE

Stuffed Orange Roughy with Crab Filling & a Champagne Sauce
Coconut Encrusted Tilapia Fillet w/ a Paradise Sauce
Fillet of Haddock with a Crab Topping and served with a Mornay Sauce
Shrimp Stuffed Fillet of Flounder served with a Lobster Thermador or Dill Butter Sauce
Seafood En Croute served with a Pink Shrimp Sauce
Grilled Tuna Fillet served with a Citrus Sauce
Poached Fillet of Salmon with a Rock Lobster Sauce

LAND AND SEA COMBINATION PLATE

Grilled Tenderloin of Beef with a Portabella Mushroom Slice and Coconut Shrimp w/zesty orange sauce
Tournedos dela Maison (Tenderloin Filet w/ Crabmeat, Asparagus, & Bearnaise Sauce)

PASTA ENTREE

Filled Crepe with Ricotta Cheese, Chicken & Artichoke Sauce
Cheese Tortellini with a Seafood Alfredo Sauce
Grilled Chicken and Cavatelli with Roasted Red Pepper Sauce
Seafood & Ricotta Cheese Stuffed Shells w/ Tomato Vodka Sauce
Grilled Chicken with Whole Wheat Penne and Vegetable Marinara Sauce
Cheese Ravioli with Roasted Pepper Artichoke Sauce or a Porcini Vodka Sauce

LOBSTER ENTREE: MARKET PRICE

Lobster Tail (8 oz.) * Traditional Surf & Turf
Grilled Sirloin Steak & Petite Lobster Tail

substitutes for station #1

LAND AND SEA STATION

Carved Roast Beef or Roasted Strip Loin of Beef served with Bordelaise & Horseradish Dipping Sauces Ginger Sesame Chilled Ahi –Tuna Display or Shrimp Scampi Skewers / Lemon Roasted Asparagus Cheddar Cheese Twice Stuffed Baby Red Baked Potato, Fresh Tomato Cucumber and Red Onion Salad

GRILLED STATION (*Pick 2 Grilled Entrees*)

Carved Grilled Roast Beef or Carved Marinated Grilled Flank Steak
w/ Creamy Horseradish Sauce served with Fresh Cocktail Rolls and Onion Rolls
Grilled Garlic and Herb Chicken in Light Lemon Herb Sauce, Margarita Grilled Chicken
Grilled Salmon with a Peach Bourbon Sauce
Roasted Asparagus with Grape Tomatoes w/ Slivered Almonds on Bed of Baby Spinach

ITALIAN STATION

Carved Tuscan Style Grilled Flat Iron Steak served with Garlic Aioli Sauce
Ciabatta Bread with Seasoned Olive Oil, Rosemary Roasted Red Potatoes or Tuscan Risotto
Parmesan, Marsala, Saltimbocca or Summer Italian Stuffed Chicken
Clients Vegetable of Choice, Fresh Mozzarella w/ Roasted Red Peppers & Tomato Display
Garlic Mashed Potatoes, Cheddar Mashed Potatoes or Homestyle Mashed Potatoes

substitutes for station #2

COMFORT FOOD STATION

Carved Roasted Fresh Turkey Breast & Glazed Black-Oak Ham served with Homestyle Mashed Potatoes, Herb Stuffing, Pan Gravy, Glazed Sweet Potatoes, Whole Berry Cranberry Sauce,
Clients Choice of Vegetable and Country Style Biscuits

BARBEQUE STATION

Grilled Apricot BBQ Chicken Breast and Carved Sweet Vidalia Onion BBQ Pork loin
served with Baby Baked Potatoes with Chopped Scallions and Bacon, Sweet Corn Pudding,
Marinated Cucumber and Onion Salad
Northern Cornbread and Ranch Buttermilk Biscuit

substitutes for station #3

GRILL SANDWICH AND SOUP STATION

Choice of Homemade Soup with American Grilled Cheese Sandwich, Reuben on Jewish Rye Bread,
Ham & Dill Havarti on Whole Grain Bread, Served with French Fries, Macaroni & Cheese & Coleslaw

TATER STATION

French Onion and Cheese Mashed Potatoes and Home style Mashed Potatoes
Roasted Red Potatoes and Baby Baked Potatoes
Included Choice of Toppings: Pan Gravy, Country Gravy and Cheddar Cheese Sauce, Compound Butter of
Garlic and Herb, Sour Cream, Feta Cheese and Smoked Bacon

ANTIPASTO STATION

Hot and Sweet Italian Sausage Cacciatore, Meatball Marinara, Olive Salad, Cheese Tortellini Salad,
Marinated Mushrooms, Fresh Tomato and Mozzarella Salad, Display of Italian Meats to include Prosciutto,
Soppressata, Mortadella, Salami, Aged Provolone and Parmesan Cheeses. Assorted Italian Rolls & Bread
w/ Seasoned Olive Oils

Standard Liquor Selection

included in ALL Packages

Gin: Beefeaters, Seagram's

Rum: Cruzan, Captain Morgan- Coconut Rum

Vodka: Smirnoff, Seagram's

Bourbon: Evan Williams, Honey Evan Williams

Scotch: Cutty Sark, J & B

Whiskey Blend: Canadian Mist, Seagram's 7, Windsor

White Wine Varietal: Pinot Grigio, Sweet Red, Moscato, Zinfandel, Chardonnay

Red Wine Varietal: Pinot Noir, Cabernet, Merlot, Vermouth

Others: Kamora, Melon Liquor, Jack Daniels, Peach Schnapps, Southern Comfort, Amaretto, Sloe Gin, Tequila, Triple Sec, Apricot or Blackberry Brandy, Coconut Rum, Apple Pucker

Vanilla Vodka, Orange Vodka, Sweet Tea Vodka, Raspberry Vodka, Cherry Vodka, Whipped Vodka



Domestic Beer: (Choice of 2) Yuengling Lager, Miller Lite (or comparable brand)

Premium Liquor Selection

upgrade fee of \$5.50 + tax/gratuity per person

Gin: Tanqueray, Beefeaters

Rum: Bacardi, Captain Morgan, Malibu Coconut

Vodka: Absolut, Smirnoff, Tito's

Bourbon: Jim Beam, Honey Evan Williams

Scotch: Dewar's White Label, Johnny Walker Red, McClelland's

Whiskey Blend: Seagram's VO, Windsor, Seagram's 7

White Wine Varietal: Pinot Grigio, Moscato, Zinfandel, Chardonnay, Vermouth

Red Wine Varietal: Pinot Noir, Merlot, Sweet Red, Cabernet, Vermouth

Others: Kamora, Melon Liquor, Jack Daniels, Peach Schnapps, Southern Comfort, Amaretto, Sloe Gin, Tequila, Triple Sec, Apricot or Blackberry Brandy, Coconut Rum, Apple Pucker

Vanilla Vodka, Orange Vodka, Sweet Tea Vodka, Raspberry Vodka, Cherry Vodka, Whipped Vodka

Domestic Beer: (Choice of 2) Coors Light, Miller Lite, Yuengling Lager

Import Beer: (Choice of 2) Amstel Light, Blue-Moon (or comparable brands)

Bar Upgrade Options

price per person + tax/gratuity

Choice of six Cordials added to Bar \$5.00

Add-on seltzer \$1.50

Champagne or Asti Spumante Toast \$4.95

An additional Bartender to Main Bar \$2.95

Addition of Import Bottled Beer per selection \$3.75

Add Bottle/Can beer to the Bar \$3.75

Parties under 135 people Patio Bar in warm weather \$3.95

Parties over 145 people Patio Bar &/or an additional bartender (weather permitting) included

BOOKING + VENUE DETAILS

- Venue Rental Fee: A fee of \$1,650 will be collected for use of space. This will be laid out in payments as you approach the wedding. *included in payment schedule below*
- Reception: Wedding packages are priced for a 5-hour function. Bar services remain open the entire 5 hours.
- Ceremony Site: We have a seasonal rustic pergola outside and indoor arrangements. There will be an additional charge of \$375.00 for each half hour of added time for labor. Plus, an additional charge for any other related rental expenses (chairs etc.). If do not add the extra half-hour there is no charge for use of the Ceremony Site.
- Deposit + Payments: Initial non-refundable deposit for booking your date is \$1,200. Remaining payments are listed in payment schedule below. These may be paid by cash, check, or credit card. All payments made are non-refundable.

Note: 3.9% convenience fee is applied to all credit and debit card payments.

Payment Schedule

Initial non-refundable deposit to book venue: \$1,200

6-months prior to event date: \$1,750

1-month prior to event date: \$550

All payments above leading up to wedding are made to APPLETREE TERRACE and are non-refundable

Mail checks (payable to 'Appletree Terrace') to:

Appletree Terrace

c/o: Fred DiMaria

4 Newberry Estates

Dallas, PA 18612

Final Payment: The bill for the full amount (based on your 3 day prior to wedding guaranteed number) is due 2 days prior to the wedding. After the reception, we will bill for the additional number in attendance over the guaranteed number and any other added charges. No refunds are given if attendance is less than the guaranteed number. Unpaid balances not paid within 15 day will incur a finance charge. The Payment may be paid by cash or check 3.9% conveniences fee is applied to all Credit and Debit Card payments

Final balance is paid directly to Appletree Terrace. \$3,500 from above payments will go directly towards your final balance. This will be deducted from your invoice as payments are made.

- Outside Food: We do not permit additional foods to be brought in without special arrangements Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- Guest Count: We require an approximate number two weeks prior to wedding date. The final Guest count is required 3 business days prior to wedding date. Weekends are not included in the 3 days.
- Extended Reception: A price for the after extension will be quoted at the time of the request. (Approx. \$350/half hour). The band or DJ will also need to be consulted.
- Additional Charges: If your guest attendance is less than 75, we will add \$1.75 per person for bar service & a \$300 facility charge for Saturday functions. All other days require 50 persons minimum.
- Non-Refundable Deposit: Non-refundable and non-transferable. If your wedding date changes, the deposit will be forwarded to the new wedding reception date.
- Clients Liability: The AppleTree Terrace Recommends that guest do not remove their shoes or dance with glasses on dance floor to prevent potential injuries due to falls and broken glass.
- Liquor Policy: The AppleTree Terrace reserves the right to refuse to serve or to "shut off" alcoholic beverages to any guest deemed as having too much to drink. We will attempt to alert the proper party of this action. Upon request, we will make an attempt to secure a taxi for any guest. The AppleTree does not serve shots.
- Personal Property: The AppleTree Terrace is not responsible for personal property left at the Terrace or parking lot
- Damages/Theft: You are responsible for the actions of your guests. Any malicious damages or theft of the AppleTree Terrace's property will be billed to you.