



TALAMORE
COUNTRY CLUB

GOLF OUTING MENUS 2025



TALAMORE COUNTRY CLUB GOLF OUTINGS

FEES FOR GOLF AND ON COURSE FOOD AND BEVERAGE

April, July, August (60 Player minimum)

*Includes your choice of a Complimentary Breakfast OR Lunch with Tee & Greens Hoagie Buffet
For Dinner, you may receive a discount from any Dinner Buffet options*

May, June, September, October (72 player minimum)

*Tuesday Outings in These Months Include Your Choice of a Complimentary Breakfast OR
Lunch with Tee & Greens Hoagie Buffet*

For Tuesday Outing Dinners, you may receive a \$25 discount from any Dinner Buffet options

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

THREE ON-COURSE BEVERAGE STATIONS

*Assorted Snacks, Crackers, Soda, Water, Domestic Beer
All beef franks served with assorted condiments at one station*

BEVERAGE CART UPGRADE

Service fee per Cart Attendant.

Cart to offer same sodas, snacks and beer as the Included Stations.

Tab or individual purchase for beer available with Domestic and Premium options.
Statesides, Gatorade, Tab or Cash Bar available for premium selections, upon request.



(++) 20% Service charge and 6% tax additional

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.

MEMBERS FORE A DAY FOURSOMES CERTIFICATE

Includes One Foursome Certificate (*Day and time restrictions apply*)
Cart Fees required
May be used as Guest Rounds if winner is currently a member

ASSOCIATE GOLD MEMBERSHIP

Includes One Associate Gold Membership
Includes Dues and Miscellaneous Fees for 30 Rounds of Golf
Cart Fees required



Mid South Club by Arnold Palmer
Pinehurst, NC

SPECIAL MEMBERSHIP AND BENEFIT SPENDING THRESHOLDS

\$15,000

(Five) Member Fore A Day Foursome Certificates

\$25,000

(Five) Member Fore A Day Foursome Certificates
(One) Associate Gold Membership

BREAKFAST

60 person minimum

GRAB N' GO

Chef's Selection of breakfast sandwiches
Assorted Fruit Juices, Hot Tea & Coffee

CONTINENTAL BREAKFAST BUFFET

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

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

LUNCH

60 person minimum

TEES & GREENS HOAGIE BUFFET

Field Greens with Cucumbers, Tomatoes, Carrots, Croutons, Balsamic Vinaigrette & Ranch Dressing
Potato Salad, Cole Slaw
Classic Ham, Turkey, and Italian Hoagies with Condiments
Assorted Cookies, Brownies, Iced Tea & Lemonade Station

LINKS BBQ BUFFET

Caesar Salad
Pasta Salad, Tomato & Cucumber Salad
BBQ Smoked Chicken, Italian Sweet Sausage & Peppers, BBQ Ribs, Beef, and Veggie Burgers
Lettuce, Tomato, Onion, Pickles, and Other Condiments
Assorted Cakes
Iced Tea & Lemonade Station

*Custom Chef created menus available that can include Carving Stations, Raw Bar,
Sushi, Antipasto, Cheese Crudit  and more*

(++) 20% Service charge and 6% tax additional

DINNER BUFFETS

60 person minimum

LINKS BBQ BUFFET

Caesar Salad
Pasta Salad, Tomato & Cucumber Salad
BBQ Smoked Chicken, Italian Sweet Sausage & Peppers, BBQ Ribs, Beef, and Veggie Burgers
Lettuce, Tomato, Onion, Pickles, and Other Condiments

BUNKERS DINNER BUFFET

Cheese and Vegetable Crudite Display
Caesar Salad
Chicken Parmesan, Shrimp Alfredo
Cheese Tortellini with Mushrooms, Spinach, White Wine Cream
Green Beans & Roasted Potatoes

CHAMPIONS DINNER BUFFET

Traditional Caesar Salad
Chicken Champignon, Boneless Chicken Breast in a White Wine Mushroom Sauce
Cheese Tortellini in a White Wine Cheese Sauce and Chef's Roasted Vegetables
Slow Braised Short Rib with Natural Jus
Salmon Française, Lemon Caper Butter
Roasted Potatoes, White and Wild Rice Pilaf
Broccoli and Cauliflower, Roasted Garlic, Roasted Peppers, Green Bean Almondine

ALL DINNER BUFFETS INCLUDE:

DESSERTS

Chef Selection of Mixed Desserts

BEVERAGES

Pepsi Soft Drinks, Lemonade, Iced Tea, Water
Freshly-Brewed Colombian Coffee, Decaffeinated Coffee & Assorted Teas

OPTIONAL BUTLERED HORS D'OEUVRES

Add six of our chef's selection butlered hors d'oeuvres

BAR OPTIONS

Cash Bar – Bartender Fee Required
Beer, Wine & Soda (2 hours) Full Open Bar (2 hours)

(++) 20% Service charge and 6% tax additional

ADDITIONAL CLUB SERVICES & ENHANCEMENTS

Beverage Cart Upgrades: Pure Leaf Iced Tea

Gatorade

Soft Pretzels (included in on-course upgrade)

Locker Room Attendant

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







723 TALAMORE DR.
AMBLER, PA 19002
WWW.TALAMORECC.COM

CONTACT US

GOLF OUTINGS

KAREN KOCH
215-641-1300. EXT. 126
KAREN.KOCH@TALAMOREFAMILY.COM

