



TALAMORE

GOLF OUTINGS

723 Talamore Dr. Ambler, PA 19002
www.TalamoreCC.com
(215) 641-1300

GOLF FEES

Mondays – April, July, August, November (60 Player minimum) - **\$105 pp**

May, June (72 player minimum) - **\$125 pp**

September, October (72 player minimum) - **\$140 pp**

Tuesdays All Season (60 player minimum) - **\$100 pp**

GOLF FEES INCLUDE:

Greens Fees and Cart Fees

Driving Range Open 60 Minutes Prior to Start of Play

Use of Toptracer Driving Range with Complimentary Range Balls

EZ GO Carts with USB Ports

Tournament Scoring and Administration by a PGA Professional

Tee Signs & Flags Placed Prior to Golf

Hole-In-One Car Placement

Registration and Auction Tables

Players' Names and Hole Assignments on Every Cart

Bag Handling

Locker Room and Golf Course Ranger Services

Live Scoring available, powered by Golf Genius

GOLF FEES INCLUDE THREE ON-COURSE STATIONS

Assorted Snacks, Crackers, Soda, Water, Domestic Beer

Quarter Pound, All Beef Franks Served with Assorted Condiments at the Clubhouse Station

Upgrade the Clubhouse Station

Gatorade: \$4 Philly Soft Pretzels: \$3 Pure Leaf Iced Tea: \$4

Upgrade the Clubhouse Station to Grill Station!

You may custom build your Outing from our Food & Beverage Selections

SPECIAL TALAMORE BENEFITS

These Special Benefits may be a part of your Talamore Golf Outing. Minimum spending applies.

Associate Gold 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, Dues and Miscellaneous Fees for 30 Rounds of Golf.

Cart Fees required. Valid for One Calendar Year.

SPECIAL MEMBERSHIP BENEFIT SPENDING THRESHOLDS

\$15,000

(Five) Member Fore A Day Foresome Certificates

\$25,000

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

BREAKFAST OF CHAMPIONS

Eye Opener - \$8

Mini Muffins, Donuts

Grab & Go - \$10

Chef Selection of Breakfast Sandwiches
Assorted Breakfast Breads

Continental Breakfast Buffet - \$13

Muffins, Danish, Breakfast Breads, Assorted Bagels, Assorted Cream Cheese,
Fruit Display, and Yogurt

Continental Breakfast Buffet with Breakfast Sandwiches - \$17

Chef Selection of Breakfast Sandwiches, Muffins, Danish, Breakfast Breads, Assorted Bagels,
Assorted Cream Cheese, Fruit Display, and Yogurt

Traditional Breakfast Buffet - \$22

Scrambled Eggs with Home Fries, Applewood Smoked Bacon, Sausage Link, and
Pearl Sugar Waffles with Syrup
Fresh Fruit Display
Chef Selection of Assorted Breakfast Breads

Add an Omelet station to the Continental Breakfast or Traditional Buffet - \$8

Beverages Included in All Breakfast of Champions Selections

Freshly Brewed Coffee, Hot Tea and Assorted Juices

**Tax and service charge added to all food and beverage prices.*



US OPEN LUNCH

Upgrade the Clubhouse Station to a Grill Station - \$15

Hamburgers and Cheeseburgers
Jumbo Hot Dogs & Brats
Grilled Chicken Breast Sandwiches
Lettuce, tomato, onion and assorted condiments

Sandwich Station-Boxed Lunch - \$12

Tavern Ham, House Roasted Turkey Breast, Shaved Roast Beef
Lettuce, Tomato and Cheese
Kaiser Rolls
Bagged Potato Chips, Cookie, and Red Delicious Apple
Mayonnaise and Mustard

Hoagie Buffet - \$25

Classic Ham, Turkey, and Italian Hoagies with Condiments
Field Greens with Tomatoes, Cucumbers, Shredded Carrots, Balsamic Dressing & Ranch
Dressing, Potato Salad, and Cole Slaw
Chef Selection of Assorted Desserts

Philly Style Hot Sandwich Buffet - \$30

House Salad, Potato Salad, Pasta Salad
Philly Steak, Italian Sausage Peppers & Onions, House-Made Meatballs, and Italian-Style Roast
Pork
Assorted Cheeses, Fried Onions and Long Rolls
Assorted Condiments
Chef Selection of Assorted Desserts

BBQ Lunch - \$32

Caesar Salad, Pasta Salad, Tomato Cucumber Salad
BBQ Chicken, BBQ Ribs, Beef and Veggie Burgers
Lettuce, Tomato, Onion, Pickles, with Condiments
Chef Selection of Assorted Desserts

Beverages Included with All US Open Lunch Selections

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

**Tax and service charge added to all food and beverage prices.*

RYDER CUP STATIONS & TAPAS

For Cocktail Hour Total of Stations selected must meet \$35 pp minimum

For Dinner Service Total of Stations must meet \$55 pp minimum

ITALIAN MARKET - \$12

Aged sharp provolone, Reggiano parmigiano, marinated mini mozzarella, Genoa salami, soppressata, capicola, shaved prosciutto, pepperoni, marinated artichokes, roasted tomatoes, grilled vegetables, stuffed peppers, garlic and herb bread

CAESAR IS IN THE HOUSE - \$12

Traditional tossed Caesar Salad and House Salad with Toppings and Assorted Dressings

WING STATION - \$12

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

SEAFOOD STATION - \$12

PEI Mussels in Garlic Butter • Littleneck Clams with Garlic Butter • pick and peeled shrimp

FLATBREAD STATION - \$14

Margherita, Fresh Mozzarella, Basil, San Marzano, EVOO
Short Rib, Caramelized Onions, Boursin Cheese, Bacon, Shaved Parmesan
Wild Mushroom, Gruyere Fondue, Wild Mushrooms, Truffle
Grilled Shrimp, Roasted Artichokes, Feta, Kalamata Olives, Garlic
Italian Sausage, Long Hot Pesto, Mozzarella, Roasted Red Pepper

CRAB CAKES - \$14

Jumbo Lump Crab Meat served with Homemade Tartar & Cocktail Sauce, Roasted Red Pepper Aioli, Remoulade, Corn Salsa, Iceberg Slaw, Tabasco, Lemons & Limes

SLIDERS - \$12

Mini Cheese Burgers, Sriracha Ketchup
Short Rib with Horseradish
Crab Cake with Tartar Sauce, Housemade Potato Chips

SOUTHERN LOVE - \$18

beef brisket, pulled pork, corn bread, grilled wings, bbq ribs, potato rolls
Chef attendant fee \$150

SOUTH OF THE BORDER BAR - \$12

Build Your Own Soft Tacos, Nachos & Burritos. Spicy Beef & Chicken, Black Beans, Shredded Lettuce, Diced Tomatoes, Tomatilla Salsa, Guacamole, Pepper Jack Cheese, Sour Cream, Fresh Cilantro & Jalapenos

TASTE OF PHILLY - \$12

Chicken and Beef Cheesesteak, Crab Seasoned Fries,
Philly Soft Pretzels, Brown Mustard, Cheese Whiz

RYDER CUP STATIONS & TAPAS

FOOD TRUCK - \$12

choose 3

Beef Cheesesteaks • Roasted Pork with Long Hots
BBQ Pulled Pork Sandwich • Meatball Sandwiches • Sausage, Peppers & Onions
Buffalo Wings • Jim Beam Fried Shrimp

TATER TOTS AND FRENCH FRY BAR - \$8

Tater Tots with Buffalo Sauce, Bacon, Cheese Whiz, Shredded Cheddar, Guacamole, Sriracha,
Salsa, Sour Cream

MEDITERRANEAN STATION - \$15

Roasted Garlic Hummus ~ Black Olive Tapenade ~ Edamame Hummus ~ Tzatziki
Grilled Garden Vegetables, zucchini, squash, red peppers, eggplant, portobello mushrooms,
asparagus
~ Feta Cheese ~ Mediterranean Olive Mix

SUSHI STATION - \$18

Cooked Rolls: California | Shrimp Tempura
Raw Rolls: Spicy Tuna | Philadelphia
Vegetable Roll: Avocado Cucumber

RAW BAR - \$18

Oysters, Jumbo Shrimp Cocktail, Crab Claws, Littleneck Clams,
Cocktail Sauce, Mignonette, Tabasco, Lemon

GELATO ~ \$11

A Selection of Five Different Types of Gelato, Served with an Array of Candies, Fresh Fruits,
Warm Chocolate and Caramel. (Attendant Included)

MINI VIENNESE SWEET TABLE ~ \$12

Miniature Cannolis, Miniature Eclairs, Miniature Cream Puffs, Assorted Petit Fours, Seasonal
Miniature Macaroons, Lemon Bars, Miniature Cupcakes, Dublin Chocolate Bites



PLAYERS CHAMPIONSHIP DINNER BUFFETS

STARTERS AVAILABLE WITH EVERY DINNER PACKAGE

Chef's Selection of Butlered Hors d'oeuvres - \$8 pp

Cheese and Vegetable Crudit  Display - \$5 pp

Tailgate Dinner - \$30

Caesar Salad

Italian Sausage, Onions and Peppers with Fresh Rolls

Assorted Flatbread Pizza

Philly Cheesesteaks with Cheese Wiz & Fried Onions

Buffalo Chicken Mac & Cheese

Chef Selection of Assorted Desserts

BBQ Dinner - \$35

House Salad, Potato Salad, Cole Slaw

BBQ Chicken, BBQ Ribs, BBQ Salmon, Mac & Cheese, Corn on the Cob

Lettuce, Tomato, Onion, Pickles, with Condiments

Chef Selection of Assorted Desserts

Bogeys & Bunkers Buffet - \$35

Caesar Salad and House Salad

Chicken Parmesan, Short Rib Marsala, Shrimp Alfredo, Cheese Tortellini with Mushrooms in a Spinach White Wine Cream

Assorted Vegetables, Roasted Potatoes

Chef Selection of Assorted Desserts

Traditions Buffet - \$37

Caesar Salad & House Salad

Carving Station with Top Round (upgrade to Prime Rib +\$5)

Chicken Champignon - Boneless Breast in a White Wine Mushroom Sauce

Cheese Tortellini in a White Wine Cheese Sauce with Chef's Roasted Vegetables

Salmon Fran aise, Lemon Caper Butter

Roasted Potatoes, White and Wild Rice Pilaf

Broccoli and Cauliflower, Roasted Garlic, Roasted Peppers

Chef Selection of Assorted Desserts

Beverages Included with All Dinner Selections

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

**Tax and service charge added to all food and beverage prices.*

ENHANCEMENTS

Cash Bar with Dinner

\$150 Bartender Fee

Beverage Cart

Available on Cash Basis

\$150 Attendant Fee

Consumption Tab Beverage Cart

Based on Consumption plus Service Charge

OPEN BAR WITH DINNER

Beer, Wine & Soda Open Bar

1 Hour - \$14 per person

2 Hour - \$20 per person

3 Hour - \$24 per person

Premium Open Bar

1 Hour Open Bar - \$16 per person

2 Hour Open Bar - \$25 per person

3 Hour Open Bar - \$34 per person

Beverage Cart Upgrades:

Pure Leaf Iced Tea - \$4/per person

Gatorade - \$4/per person

Soft Pretzels - \$3/per person

Additional Amenities:

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

Poolside Cocktails and Hor's d'oeuvres and use of Bernie's Bar and patio for Dinner - \$500

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.

**Tax and service charge added to all food and beverage prices.*

GENERAL INFORMATION

DEPOSITS

There is a \$2,000 non-refundable deposit due at the time of contract signing.

IMPORTANT DATES

Final golf guarantee is due 7 business days prior.

Final food guarantee is due 7 business days prior.

Player's list must be received 3 days prior.

Course/hole signage must be received 1 day prior.

Final Payment must be received the day of the outing.

COURSE POLICIES

Prices and Date are guaranteed upon receipt of signed contract and deposit. Confirmed number of golfers and attendees is required one week prior to tournament. This is the minimum number you will be responsible to pay for the day of the event. No shows are the responsibility of the organization.

Talamore Country Club does not schedule rain dates. If golf is cancelled due to weather and the course is deemed unplayable by Talamore Country Club Management, and the outing cannot be rescheduled, each golfer will receive a rain check for greens fee and cart to return to The Talamore Country Club. All banquets scheduled for the date of the event will take place.

CART POLICIES

If more than 65 carts are required for your event, there will be a rental fee that applies.





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Contact Us

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