



Old York
COUNTRY CLUB
AT CHESTERFIELD



Grand
WEDDING MENU



Five Hour Beverage Service

MIMOSAS & CHAMPAGNE

UPON ARRIVAL WITH CEREMONY ON SITE

CHAMPAGNE TOAST

FINE WINES

CHARDONNAY, PINOT GRIGIO, WHITE ZINFANDEL, MERLOT,
& CABERNET SAUVIGNON

SIX DOMESTIC & IMPORTED DRAFT BEERS

PREMIUM LIQUORS

ABSOLUT, ABSOLUT CITRON, TITO'S, STOLI O, TANQUERAY, BARTON'S RUM, BACARDI LIGHT, MALIBU, CAPTAIN MORGAN, JOSE CUERVO GOLD, OLD CROW, JAMESON, JACK DANIELS, SOUTHERN COMFORT, SEAGRAM'S VO, SEAGRAM'S 7, JOHNNY WALKER RED, DEWER'S, AMARETTO, BAILEY'S, KAHLUA, SAMBUCA, FRANGELICO, TIA-MARIE, TRIPLE SEC, KAMORA COFFEE LIQUEUR, MELON LIQUOR, PEACH SCHNAPPS, PUCKER SOUR APPLE, VERMOUTH-DRY, VERMOUTH-SWEET

\$8.00 PER PERSON PER ADDITIONAL HOUR \$10.00 PER PERSON FOR ULTRA-PREMIUM BAR

COMPLIMENTARY ENHANCEMENTS

PRIVATE BRIDAL & GROOMS SUITES AVAILABLE THREE HOURS PRIOR TO YOUR CEREMONY

PRIVATE SUITE AVAILABLE TWO HOURS PRIOR TO COCKTAIL HOUR WITH CEREMONY OFF-SITE

WEDDING DIRECTOR & EVENT MANAGER TO OVERSEE YOUR ENTIRE WEDDING

CRISP FLOOR LENGTH WHITE TABLE LINENS WITH A WHITE OR IVORY OVERLAY

PRIVATE WEDDING TASTING FOR UP TO SIX PEOPLE

FOUR ROUNDS OF GOLF



Cocktail Hour

BUTLER STYLE HORS D'OEUVRES

INCLUDING

BEEF WELLINGTON

Mushroom Duxelles in Puff Pastry, Béarnaise Sauce

MARYLAND CRAB CAKES

Garlic Aioli Slaw

SMOKED GOUDA ARANCINI

Traditional Arborio Rice blended with Smoked Gouda

CHICKEN SESAME

Toasted Sesame Seeds and Asian Dip

BEEF & PASTRY

Angus all Beef Hot Dog wrapped in Pastry Dough

BACON WRAPPED SCALLOPS

RASPBERRY BRIE PURSES

SELECT TWO

BABY LAMB CHOPS

COCONUT SHRIMP

COCKTAIL SHRIMP

BLT CROSTINI

Thick Cut Bacon, Romaine & Grape Tomato with Sweet Cipollini Onion Dressing

STEAMED ASIAN POT STICKERS

Sesame Soy Glaze

CANDIED BACON





Cocktail Hour

HOSTED ON ADJOINING PATIO

BOUNTY DISPLAYS

ALL INCLUDED

HARVEST DISPLAY

Medley of Fresh Garden Vegetables, Spinach & Artichoke dip served with Toasted Herb Pita Triangles

BRUSCHETTA

Chopped Tomatoes with Garlic and Basil, White Bean & Roasted Red Pepper Bruschetta, Marinated Mushrooms, and Artichokes accompanied by Garlic Toast Points

INTERNATIONAL CHEESE BOARD

Assortment of International Cheeses Specialty Breads & Bread Sticks

FRUIT DISPLAY

Fresh Seasonal Fruit Display

CARVING STATION

SELECT ONE

ROASTED NEW YORK STRIP LOIN

Garlic Herb Crust

ROSEMARY SPICED PORK LOIN

Roasted Garlic Au Jus

ROASTED TURKEY BREAST

Apple Cranberry Relish

HONEY GLAZE ROASTED HAM

SPECIALTY STATION

SELECT ONE

CREAMY MASHED POTATOES WITH DELICIOUS TOPPINGS

Gravy, Sour Cream, Shredded Cheese, Smoked Bacon and Chives

PASTA STATION

Choose 2 Pastas

- VODKA RIGATONI WITH PEAS
- PENNE PASTA SEASONAL VEGETABLES IN A GARLIC
- OLIVE OIL SAUCE
- CHEESE TORTELLINI MEAT SAUCE
- RIGATONI PANCETTA MADEIRA CREAM SAUCE

GOURMET MAC & CHEESE

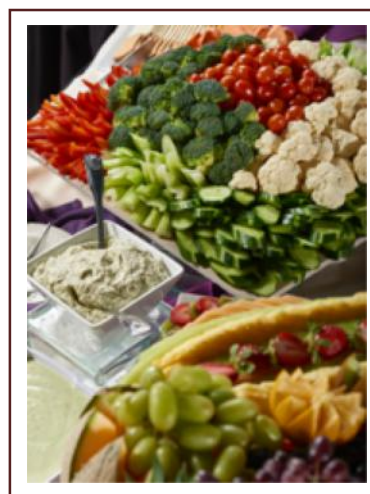
Delicious Classic Mac & Cheese, Buffalo Chicken Mac & Cheese, Lobster Mac & Cheese

MINI SLIDER STATION

Beef or Chicken Sliders Assortment of Toppings and French Fries

FAJITAS STATION

Beef or Chicken Fajitas with Sautéed Peppers & Onions, Shredded Lettuce, Diced Tomatoes, Cheese, Sour Cream, Salsa





Wedding Reception

FIRST COURSE SELECT ONE

FAIRWAY GREENS

Pears, Candied Pecans, and Gorgonzola Vinaigrette

SPINACH AND GOAT CHEESE SALAD

Sliced Strawberry, Bacon Bits, and Sundried Tomato Vinaigrette

CLASSIC CAESAR SALAD

Crisp Leaves of Romaine Lettuce with Herbed Croutons and Shaved Parmesan

OLD YORK GREENS SALAD

Cucumber, Carrots, Tomatoes, White Balsamic Dressing

SECOND COURSE SELECT ONE

HOUSE MADE MOZZARELLA

Oven Roasted Tomato, Toasted Hazelnut, Basil Oil

POLENTA SCAMPI

Basil Scented Polenta cake topped with Sauté Baby Shrimp in Scampi Butter Sauce

EGGPLANT ROLLATINI

Filled with Impastata & Pecorino Mix in a Light Pomodoro Sauce





Wedding Reception

ENTRÉE SELECTION

Choice of Three plus Vegetarian and Children's Option

ENTREES SERVED WITH SEASONAL VEGETABLES

CHOICE OF STARCH: BUTTERMILK WHIPPED POTATOES OR POTATO GRATIN

ROASTED CHICKEN

Airline Breast in Sherry Pan Sauce

CHICKEN SALTIMBOCCA

Stuffed with Prosciutto and Fontina Cheese in a Marsala Demi

APPLE ALMOND CHICKEN

Apple and Almond Stuffing glazed with Apple Cider Demi

ROASTED PORK LOIN MEDALLION

In a Ginger Pear Glaze with a Berry Gastrique

HONEY BALSAMIC SALMON

MAPLE MUSTARD GLAZE SALMON

BROILED FLOUNDER IMPERIAL

Imperial Crab Stuffing

FLOUNDER FLORENTINE

Spinach & Ricotta Stuffing

PRIME RIB OF BEEF

In Natural Au Jus

FILET OF BEEF TENDERLOIN

In a Béarnaise Sauce or Red Wine Gravy

VEGETARIAN OPTION AND
CHILDREN'S ENTRÉE INCLUDED

PORTOBELLO NAPOLEON (VEGETARIAN)

*Zucchini, Roasted Pepper, Spinach, Eggplant Atop
Mixed Greens*

CHILDREN'S ENTRÉE (AGES 4-12)

Chicken Fingers & French Fries

CHOICE OF ENTRÉES WITH DINNER COUNTS PROVIDED TWO WEEKS PRIOR



Dessert

CUSTOM WEDDING CAKE AND
FAMILY STYLE MINIATURE PASTRIES & COOKIES INCLUDED

CAKE FLAVORS

VANILLA • CHOCOLATE • RED VELVET • VANILLA & CHOCOLATE

FILLINGS

AMARETTO • BLUEBERRY • BOSTON CREAM • BUTTER CREAM • CANNOLI •
CHOCOLATE BACCI • CHOCOLATE BUTTER CREAM • CHOCOLATE CUSTARD •
CHOCOLATE FUDGE • DULCE DE LECHE MOUSSE • FRENCH CREAM • LEMON • LEMON
MOUSSE • OREO COOKIE MOUSSE • RASPBERRY MOUSSE • STRAWBERRIES & CREAM •
TIRAMISU • VANILLA CUSTARD • WHIPPED CREAM • WHITE CHOCOLATE MOUSSE

DESSERT ENHANCEMENTS

SWEET ENDINGS \$15.00 PER PERSON

ASSORTED CAKES, ITALIAN MINIATURE PASTRIES, PETIT
FOURS, MINI CUPCAKES, TIRAMISU, FRESH BERRIES AND
HOUSE MADE WHIPPED CREAM

CHOCOLATE FOUNTAIN STATION \$8.00 PER PERSON

INDULGE IN OUR FOUNTAIN OF CASCADING
CHOCOLATE ACCOMPANIED WITH ASSORTED
TREATS FOR DIPPING

CRÈME BRULÉE STATION \$12.00 PER PERSON

WHIPPED CREAM WITH SEASONAL BERRIES
CHOCOLATE SAUCE, WARM BERRY SAUCE, & CARAMEL,
SUGAR CARAMELIZED TO ORDER BEFORE YOUR GUESTS





Pricing

ON SITE WEDDING CEREMONY

A Half Hour Ceremony in our Wedding Gazebo with White Folding Chairs
\$600.00 PLUS 20% TAXABLE SERVICE CHARGE AND STATE SALES TAX



DEPOSIT & PAYMENTS

A NON-REFUNDABLE \$3,000 DEPOSIT IS DUE AT THE SIGNING OF THE CONTRACT.

TWO ADDITIONAL \$2,000.00 NON-REFUNDABLE DEPOSITS WILL BE REQUIRED, DUE DATES FOR OTHER DEPOSITS BASED OFF OF YOUR WEDDING DATE; REMAINING BALANCE IS DUE THE WEEK OF YOUR WEDDING, MINIMUM TWO DAYS PRIOR. FINAL GUEST COUNT IS DUE ON THE TUESDAY THE WEEK PRIOR TO YOUR WEDDING.