



Traditional 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

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





Cocktail Hour

HOSTED ON ADJOINING PATIO

SPECIALTY STATION

Select One

WHIPPED POTATO BAR

Creamy Mashed Potatoes with delicious Toppings Including Gravy, Sour Cream, Shredded Cheese, Smoked Bacon, and Chives

PASTA STATION

Choose Two Pastas

Vodka Rigatoni with Peas

Penne Pasta Seasonal Vegetables in a Garlic Olive Oil Sauce

Cheese Tortelloni Meat Tomato 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

Toppings include Sautéed Peppers & Onions, Shredded Lettuce, Diced Tomatoes, Cheese, Sour Cream, Salsa

DISPLAYS

Select Two

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



Wedding Reception



FIRST COURSE

with Assorted Dinner Rolls & Whipped Butter

SELECT ONE

CLASSIC CAESAR SALAD

*Crisp Leaves of Romaine Lettuce with Herbed
Croutons and Shaved Parmesan*

OLD YORK GREENS SALAD

*Cucumber, Carrots, Tomatoes
White Balsamic Dressing*

ENTRÉE SELECTION

Choice of Three

ENTREES SERVED WITH SEASONAL VEGETABLES

CHOICE OF STARCH: BUTTERMILK WHIPPED POTATOES OR POTATO GRATIN

ROASTED CHICKEN

Airline Breast in Sherry Pan Sauce

FLOUNDER FLORENTINE

Spinach & Ricotta Stuffing

CHICKEN SALTIMBOCCA

Stuffed with Prosciutto and Fontina Cheese in a Marsala Demi

PRIME RIB OF BEEF

In Natural Au Jus

APPLE ALMOND CHICKEN

Apple and Almond Stuffing glazed with Apple Cider Demi

VEGETARIAN OPTION AND
CHILDREN'S ENTRÉE INCLUDED

ROASTED PORK LOIN MEDALLION

In a Ginger Pear Glaze with a Berry Gastrique

PORTOBELLO NAPOLEON (VEGETARIAN)

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

HONEY BALSAMIC SALMON

MAPLE MUSTARD GLAZE SALMON

BROILED FLOUNDER IMPERIAL

Imperial Crab Stuffing

CHILDREN'S ENTRÉE (AGES 4-12)

Chicken Fingers & French Fries

CHOICE OF ENTRÉES WITH DINNER COUNTS PROVIDED TWO WEEKS PRIOR



Dessert

CUSTOM WEDDING CAKE 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

FAMILY STYLE MINIATURE PASTRIES

\$5.00 PER PERSON

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.