

Save The Date With
Argyle Country Club



Wedding Packages

Amanda M. Jones
Director of Catering & Special Events
301.598.5500 Ext. 203
catering@argylecc.net

Package Inclusions

Coffee and tea service

-

Cake cutting fee

-

Packages are inclusive of 20% service charge and 6% sales tax.

-

White table linens and white napkins

-

Mirror and votive candle centerpieces

-

Chef consultation on planning your customized menu

-

Use of our garden terrace for wedding portraits

-

Beautiful space for your bridal shower, rehearsal dinner or brunch

-

Champagne toast for the bride and groom

-

Holding room for bridal party



The Silver Package

\$95 Per Person, Plated Dinner

DISPLAY

Select One

Seasonal Fresh Fruit and Berries with Chocolate Yogurt Dipping Sauce
Assorted Fresh Vegetables with House Dipping Sauces
Selection of Artisanal Cheeses with assorted Crackers

PASSED HORS D'OEUVRES

Select Three

Vegetarian Spring Rolls
Spanikopita
Chicken Satay with Peanut Dipping Sauce
Pigs in a Blanket with Honey Mustard
Chefs Choice Palmieres
Caprese Skewers
Parmesan Cheese Twists

SALAD

Select One

Argyle House Salad with Candied Pecans, Goat Cheese Crumbles and Raspberry Vinaigrette
Traditional Caesar Salad with Garlic Croutons

ENTRÉES

Select One

Boneless Breast of Chicken Marsala
Airline Chicken Breast with Sun-Dried Tomato Crème
Atlantic Salmon with an Orange Beurre Blanc
Herb-Encrusted Tilapia with Lemon Butter Sauce
Grilled New York Strip with Bordelaise

Freshly Baked Rolls and Butter
Chef's Vegetable and Starch

BEVERAGES

Four-Hour Limited Bar
House Wine, Domestic & Imported Beer, Sodas and Juices

The Gold Package

\$120 Per Person, Plated Dinner

DISPLAY

Select One

Seasonal Fresh Fruit and Berries with Chocolate Yogurt Dipping Sauce
Assorted Fresh Vegetables with House Dipping Sauces
Selection of Artisanal Cheeses with assorted Crackers
Cured Meats with House Made Pickles and Mustard
Spinach and Artichoke Dip with Crispy Pita

PASSED HORS D 'OEUVRES

Select Three

Beef and Brie on Crostini
Maryland Crab Cake Minis
Sea Scallops Wrapped in Bacon
Chefs Choice Palmieres
Apple and Cheddar Tartlettes
Shrimp Cocktail
Parmesan Cheese Twists
Gougeres Stuffed With Mushroom Duxelle

SALAD

Select One

Field Greens with Croutons, Roasted Cherry Tomatoes, and Shaved Red Onions and a creamy Sherry Vinaigrette
Argyle House Salad with Candied Pecans, Goat Cheese Crumbles and Raspberry Vinaigrette
Traditional Caesar Salad with Garlic Croutons

ENTRÉES

Select Two

Stuffed Chicken Breast with Grainy Mustard Jus
Airline Chicken Breast with Sun-Dried Tomato Crème
Atlantic Salmon with Orange Beurre Blanc
Pan-Seared Ahi Tuna with Wasabi Tzatziki
Grilled NY Strip Steak with Bleu Cheese Crème
Petite Filet Mignon with Bordelaise

Freshly Baked Rolls and Butter
Chef's Vegetable and Starch

BEVERAGES

Four-Hour Open Bar
House Brand Liquor and Wine, Domestic & Imported Beer, Sodas and Juices

The Platinum Package

\$135 Per Person, Plated Dinner

DISPLAY

Select Two

Seasonal Fresh Fruit and Berries with Chocolate Yogurt Dipping Sauce
Assorted Fresh Vegetables with House Dipping Sauces
Selection of Artisanal Cheeses with House Made Compote and Toasted Baguette
Cured Meats with House Made Pickles and Mustard
Crab and Artichoke Dip with Toasted Pita

PASSED HORS D'OEUVRES

Select Three

Steak Tartare on Crostini
Gougeres Stuffed with Mushroom Duxelle
Apple and Cheddar Tartlettes
Petite Lamb Lollipops with Mint Glace
Arancini
Maryland Crab Cake Minis
Sea Scallops Wrapped in Bacon
Endive Cups Stuffed with Blue Cheese, Bacon, and Diced Tomatoes
Smoked Salmon Mousse in Vol au Vent
Chicken Satay with Peanut Dipping Sauce

SALAD

Select One

Endive Salad with Toasted Walnuts, Blue Cheese, Apple Julienne and Red Wine Vinaigrette
Argyle House Salad with Candied Pecans, Goat Cheese Crumbles and Raspberry Vinaigrette
Traditional Caesar Salad with Garlic Croutons

ENTRÉES

Select Two

Boneless Breast of Chicken Chesapeake
Airline Chicken Breast with Smoked Tomato Concasse
Pan-Seared Rockfish with Pimperade
Breaded Filet of Sole with Lemon Caper Brown Butter
Grilled New York Strip and Crab Cake Duo with Horseradish Cream
Filet Mignon Topped with Lump Crab Meat and Sauce Béarnaise

*Freshly Baked Rolls and Butter
Chef's Vegetable and Starch*

BEVERAGES

Four-Hour Open Bar
Premium Brand Liquor, House Wine, Domestic & Imported Beer, Sodas and Juices

Wedding Policies



PAYMENT

A \$1000 nonrefundable deposit is required with your signed contract to hold the space for you. 50% of the total is due 60 days prior to your wedding. The remaining balance is due the day of your event.

WEDDING CEREMONY

There is a \$500 setup fee for ceremonies, though there is no fee for the space.

CAKE SERVICE

There is a cake-cutting fee of \$1.50 per person.

LINENS

House linens are white, ivory, and black. We can price specialty linens for you upon request.

TASTINGS

Tastings are available for weddings with a minimum guaranteed revenue of \$5000.

OUTSIDE CATERING

No food or beverage may be brought into Argyle Country Club with the exception of a wedding cake from a licensed baker.

GUEST GUARANTEE

We require your final guest count at least 72 hours before the event.

PLATED ENTRÉE OPTIONS

Your guests' choice of a plated entree must be predetermined, given to the catering manager with the Guaranteed Count, and delineated on a place card.

MENU ACCOMMODATIONS

Please inform the Chef of any food allergies or religious restrictions prior to selecting the reception package.

CLEAN UP

\$50 per hour of clean up will be charged to any event using confetti or excessive decorations left after the event.

Recommended Vendors

Decoration & Creative Design

BELL FLOWERS

(301) 588-1300
customerservice@bellflowers.com
www.bellflowers.com

-

CREATIVE FLORAL

Suzanne Anderson
Office: (240) 450-0700
Email: Suzanne.creativefloral@gmail.com
Website: www.mycreativefloral.com

-

POTOMAC FLORAL

Evan Katzman
Office: (301) 589-4747 Ext. 315
Email: evan@flowerwholesale.com
Website: www.flowerwholesale.com

-

THE MOMENT EVENT PLANNING

Fakhra Khalid (Event Planner)
Office (703) 678-3222
Email: info@themomenteventplanning.com
Website: www.themomenteventplanning.com

-

BW CALLIGRAPHY

Betty Washecka
Office: (301) 704 -9169
Email: bw1464@yahoo.com
Website: N/A

-

FABRICATION EVENTS INC.

(pipe and drape, stages, & decorative fabric treatments)
Mark Henry
Office: (240) 457-4041 | Cell: (301) 351-3701
Email: mark@fabricationevents.com
Website: www.fabricationevents.com

-

PLATINUM

(Professional Sound and Lighting Company)
Lucky Sandhu
Office: (703) 217-8784
Email: info@dcsplatinum.com
Website: www.dcsplatinum.com

PHOTOGRAPHERS

MARK LEISHER PRODUCTIONS

(301) 560-7002
shane@markleisherproductions.com
www.MarkLeisherProductions.com

-

RHONDA FOLEY

(571) 606-6548
contact@foleysphoto.com
www.foleysphoto.com

-

ADVANCE VIDEO & PHOTO

(701) 333-3473
Avs360.com

ENTERTAINMENT

DJ CHRIS THARP

(443) 621-1344
info@djchristharp.com
www.djchristharp.com

-

BIALEK'S MUSIC

Ray Bialek
(301) 340 6206
info@bialeksmusic.com
www.bialeksmusic.com

-

UNIQUE DREAMS

Chris Schultz, Co-Owner
(301) 253-9021
www.uniquedreams.net
sales@uniquedreams.net

-

TALK OF THE TOWN

Sharon Witt
(301) 738-9500
Sharon@tottevents.com
www.tottevents.com

-

MONUMENTAL MOMENTS PHOTO BOOTH

Greg Mace
(443) 801-3803
monumentalmomentsphotobooth@gmail.com

Recommended Vendors

OFFICIANTS

WEDDINGS FROM THE HEART

Rev. Tina Beneman
Office: (410) 252-3333
Email: tibajane@comcast.net
Website: www.weddingsfromtheheartmd.net

SAY I DO YOUR WAY

Rev. Joyce Cochran
(301) 926-2671
joyce@sayidoyourway.com
www.sayidoyourway.com

HAIR, HEALTH & BEAUTY SERVICES

LUXURIA SALON & SPA

(301) 260-2212
17830 New Hampshire Ave
Ashton, MD 20861
www.luxuriasalonandspa.com

JEWEL ROSSI

Hair and makeup
(240) 751-6065
jewel021769@gmail.com

A CALMNESS WITHIN

Nicole Zeigler
Massage Therapist
(301) 650-9190



Amanda M. Jones
Director of Catering & Special Events
301.598.5500 Ext. 203
catering@argylecc.net