



Left to right, clockwise: Kimberly Lyddane Photography, Nicole Babcock Photography, Turf Valley Resort, Kaypea Photography and Jessica Eastburn Photography

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Wedding Hors d'Oeuvres — ...

Included with All Packages Except Brunch Buffet Menu

FIRST HOUR INCLUDES

Hot Selections – Select Three

VEGETARIAN

Spanakopita

Vegetable Egg Rolls

Salsa & Cheese Quesadillas

Broccoli & Cheddar Quiche

Raspberry & Almond Brie

Ratatouille Tart

Edamame Dumplings

Cherry Blossom Tart

Sweet Potato Puff

Asparagus & Mushroom

Risotto Croquettes

Four Cheese Arancini

Quinoa & Zucchini Fritter

SEAFOOD

Crab Toast

Lobster Cobbler

Fried Shrimp

Shrimp Casino

Bacon-Wrapped Scallops

Salmon Mousse Blini

Maui Shrimp Spring Roll

BEEF, PORK & CHICKEN

Beef Teriyaki Satay

Sriracha Chicken Dumpling

Thai Chicken Spring Roll

Mini Cuban Sandwich

Peking Duck Ravioli

Teriyaki & Sesame Chicken Satay

Buffalo-Blue Chicken Satay

Chili-Lime Chicken Kabob

Bourbon BBQ Meatballs

Bacon-Wrapped Short Rib

Bacon-Wrapped Turkey

Chicken Tandoori

Chicken Dijon Puffs

Beef Teriyaki Pot Stickers

Pork Pot Stickers

Beef Wellington Puffs

Coney Island Franks

Reuben in Rye Puffs

Meatballs Marinara

Hot Displays – Select One

Spinach & Artichoke Fondue

Chesapeake Crab (Dip) & Artichoke Fondue

Buffalo Chicken Fondue with Seasoned Pita

Cold Displays – Select Two

Vegetable Crudités with Peppercorn Ranch

International & Domestic Cheese Display

Swiss, Cheddar, Smoked Gouda & Pepper Jack

Brie with Seasonal Berries

Seasonal Fruit Display

Hummus & Tapenade Duo with Sliced Carrots
& Celery, Broccoli & Cauliflower Florets

À LA CARTE

Additional Selections (Priced per 50 pieces)

Buffalo Hot Wings with Celery
& Blue Cheese | \$100.00

Clams Casino | \$130.00

Jumbo Shrimp Scampi | \$170.00

Jumbo Shrimp Cocktail | \$170.00

Crab Toast | \$150.00

Roasted Lollipop Lamb Chops | \$180.00

Baked Brie en Croute
with Raspberry Sauce & Berries

Wild Mushroom & Sun-Dried Tomato Fondue
with French Bread & Pita

Antipasto Display

*Salami, Capicola, Provolone, Marinated Artichoke, Tomato & Peppers,
Kalamata Olives & Peppercorn Parmesan Dip*

Bruschetta with Balsamic Glaze

*Toasted Baguette, Goat Cheese Crumbles, Tomato, Onion, Basil,
EVOO & Balsamic Glaze*

Artisanal Cheese & Dried Fruits + \$2.00

*Cheese Boards with Fruit, Nuts, Berries & Cured Meats featuring Smoked
Gouda, Sharp Cheddar, Creamy Gorgonzola, Fontina & Asiago Cheeses*

Crab Cake Minis | Market Price

Mushroom Imperial | Market Price

Crab Claw Cocktail | \$85.00

Caprese Bites | \$75.00

Bruschetta with Balsamic Glaze | \$85.00

Loaded Potato 'Slider' | \$100.00

Candlelight Hors d'Oeuvres Reception — ...

\$100.00 per person
Includes Four Hour House Bar with Cordials & Champagne Toast for All Guests
(See page 18 for bar options)

THIS PACKAGE INCLUDES:

- Wedding Cake
- Two Candles per Table
- White or Ivory Floor Length Linens included along with a Variety of Napkins
- Maitre D'
- Two Complimentary Tickets to Tasting Event
- Wedding Night Hotel Stay for the Newlyweds
- First Anniversary Night Hotel Stay (subject to availability)
- One Complimentary Greens Fee and Cart (subject to availability)

HORS D'OEUVRES AVAILABLE FOR TWO HOURS WITH THE CANDLELIGHT PACKAGE.

THEME STATIONS

Available Second & Third Hour of the Event – **Select Two**

Chesapeake

Crab Claw Cocktail, Hot Steamed Shrimp, Mushroom Imperial & Corn Fritters

St. Lawrence Salmon

Filet of Herbed Salmon with Chardonnay Sauce, Julienne Vegetables & Rice Pilaf

Chop & Toss

Mixed Greens, Spinach & Arugula, One Dozen Seasonal Ingredients & Two Housemade Dressings

Asian Food Cart

Shrimp & Pork Wontons, Vegetable Egg Rolls, Vegetable Fried Rice & Asian Noodle Salad

Fajita Bar

Seared Chicken, Shrimp, Sautéed Onions & Peppers, Mexican Rice Blend, Black Bean & Corn Salad, Shredded Lettuce, Diced Tomato, Cheddar Cheese, Mini Tortillas, Tortilla Chips & Sour Cream

Paella Station

Spanish Style Paella with Shrimp, Chicken, Chorizo Sausage, Mussels, Clams, Peas & Peppers. Vegetable Paella with Zucchini, Eggplant, Asparagus & Artichokes

Mashed Potato Martini's

Yukon Gold or Sweet Potato Mashed, Truffle Sour Cream, Smoked Bacon Bits, Sharp Cheddar, Raspberry Demi Glaze, Roasted Mushrooms, Caramelized Onion, Scallions

CHEF-ATTENDED STATIONS

Available Second & Third Hour of the Event – [Select One](#)

CARVING STATIONS

Choose a House, Caesar or Seasonal Salad with Each Selection

Beef Tenderloin

Béarnaise & Demi Glaze

Roasted Turkey

Sweet Honey Mustard, Traditional Garlic-Rosemary Gravy

Prime Rib

Au Jus & Horseradish Aioli

Baltimore Brisket

Old Bay® BBQ Rub, Slider Rolls, Classic BBQ Sauce

Corned Beef

Grainy Mustard & Sauerkraut

CHEF FEATURES

Raw Bar

Local Oysters Selection, Clams, Jumbo Shrimp Cocktail, Tabasco, Spicy Cocktail Sauce, Lemon, Old Bay®, Horseradish (based on availability, 1 shucker recommended for every 50 guests)

Kent Island Shrimp & Grits

Sautéed Shrimp, Smoked Cheddar, Old Bay® Grits, Bacon, Andouille & Vegetable Creole

Risotto Station

Arborio Rice, Parmesan, Mushrooms, Peas & Onions, & Diced Prosciutto

Pasta Station

*- Tortellini with Prosciutto, Spring Peas & Tomato Alfredo
- Penne Pasta with Roasted Tomatoes, Italian Sausage, Asparagus & Fresh Herbs
- Crab or Lobster Ravioli with Tomato Alfredo, Basil & Fresh Parmesan +\$2.00 per person*

(Additional Stations available for \$5.00 per person & a fee of \$125.00 per chef will apply)

DESSERT

Final Hour of the Event

Chocolate Fondue

Strawberries, Pretzels, Marshmallows, Pound Cake & Ginger Snaps (Included in Package)

Upgrade to Dessert Display | \$5.00 per person

Seasonal Cakes & Chocolate Fondue

Upgrade to Sundae Bar | \$5.00 per person

Vanilla Ice Cream, Hershey's Chocolate Syrup, Oreo Crumbles, Rainbow Sprinkles, Whipped Cream, Wet Nuts, Brownie Crumble

Wedding Buffet – Ruby Reception — ...

\$96.00 per person
Includes Four Hour House Bar with Cordials & Champagne Toast for All Guests
(See page 18 for bar options)

THIS PACKAGE INCLUDES:

- Wedding Cake
- Two Candles per Table
- White or Ivory Floor Length Linens included along with a Variety of Napkins
- Maitre D'
- Two Complimentary Tickets to Tasting Event
- Wedding Night Hotel Stay for the Newlyweds
- First Anniversary Night Hotel Stay (subject to availability)
- One Complimentary Greens Fee and Cart (subject to availability)

SALADS

Salads – Select Two

- Roasted Vegetable Salad
Roasted Vegetables, Spinach, Sun-Dried Tomato Vinaigrette
- Chilled Rotini Primavera
Pasta, Broccoli, Carrots, Zucchini & Peppers, Light Alfredo
- Italian Antipasto Salad
Cured Meats, Mozzarella, Diced Vegetables, Housemade Italian Pepper Parmesan
- Caesar Salad
Chopped Romaine, Croutons, Creamy Caesar Dressing
- Chef's Seasonal Salad
- Capri Salad
Chilled Pasta, Feta Cheese, Olives, Peppers, Dijon Vinaigrette
- Market Salad
Mixed Field Greens, Julienned Carrots, Cherry Tomatoes, Red Onion, Sliced Cucumber, White Balsamic Vinaigrette
- Santa Fe Black Bean Salad
Black Bean, Cilantro, Corn, Red Peppers & Radicchio
- Asian Noodle Salad
Tangy Sesame, Red Peppers, Udon Noodles

ENTRÉES

Buffet served with Chef's Choice of Appropriate Fresh Seasonal Vegetables & Starch. Regular & Decaf Coffee, Tea, Rolls & Butter

Entrées – Select Three

Pineapple-Mango Mahi-Mahi

Oven-Baked Mahi-Mahi, Fresh Fruit, Diced Peppers & Salsa

Grilled Flank Steak

Roasted Garlic Demi

Chicken or Salmon Florentine

Wilted Spinach, Garlic, Shallots, White Wine Reduction

Sautéed Shrimp, Scallops & Mussels

Tortellini with Fresh Herb Au Jus

Shrimp & Scallops Newburg

Light Cream, Sherry, Butter, Shallots

Chicken Marsala

Grilled Chicken with Mushrooms & Savory Marsala Sauce

Roasted Beef Tips With Wild Mushrooms

Tenderloin Tips with Wild Mushrooms & Pearl Onions

Cajun Crusted Salmon

Lightly Spiced & Finished with Garlic Cream & Spinach

Chicken Parmesan

Italian Herb-Breaded Chicken Breast Topped with Marinara & Parmesan

Grilled Chicken

Lemon-Peppered & Finished with Beurre Blanc

Vegetarian Options

Four Cheese Manicotti

Basil Marinara

Grilled Eggplant Parmesan

Portobello Ravioli

Spinach & Light Cream

Polenta Rounds

Vegetable Ragout & Marinara

Ratatouille

Onions, Mushrooms, Yellow Squash, Peppers & Eggplant Tomato Garlic Sauce

DESSERT

Chocolate Fondue

Strawberries, Pretzels, Marshmallows, Pound Cake & Ginger Snaps (Included in Package)

Upgrade to Dessert Display | \$5.00 per person

Seasonal Cakes & Chocolate Fondue

Upgrade to Flambé Station | \$8.00 per person

Half Hour of Service – Choose One

Bananas Foster

Cherries Jubilee

Pineapple Parisienne

Upgrade to Sundae Bar | \$5.00 per person

Vanilla Ice Cream, Hershey's Chocolate Syrup, Oreo Crumbles, Rainbow Sprinkles, Whipped Cream, Wet Nuts, Brownie Crumble

Wedding Buffet – Emerald Reception — ...

\$111.00 per person

Includes Four Hour Premium Bar with Cordials & Champagne Toast for All Guests

(See page 19 for bar options)

THIS PACKAGE INCLUDES:

Wedding Cake

Two Candles per Table

White or Ivory Floor Length Linens included
along with a Variety of Napkins

Maitre D'

Two Complimentary Tickets to Tasting Event

Wedding Night Hotel Stay for the Newlyweds

First Anniversary Night Hotel Stay (subject to availability)

One Complimentary Greens Fee and Cart (subject
to availability)

SALADS

Salads – Select Two

Roasted Vegetable Salad

Roasted Vegetables, Spinach, Sun-Dried Tomato Vinaigrette

Chilled Rotini Primavera

Pasta, Broccoli, Carrots, Zucchini & Peppers, Light Alfredo

Italian Antipasto Salad

*Cured Meats, Mozzarella, Diced Vegetables,
Housemade Italian Pepper Parmesan*

Caesar Salad

Chopped Romaine, Croutons, Creamy Caesar Dressing

Chef's Seasonal Salad

Capri Salad

Chilled Pasta, Feta Cheese, Olives, Peppers, Dijon Vinaigrette

Market Salad

*Mixed Field Greens, Julienned Carrots, Cherry Tomatoes, Red Onion,
Sliced Cucumber, White Balsamic Vinaigrette*

Santa Fe Black Bean Salad

Black Bean, Cilantro, Corn, Red Pepper & Radicchio

Asian Noodle Salad

Tangy Sesame, Red Peppers, Udon Noodles

ENTRÉES

Buffet served with Chef's Choice of Appropriate Fresh Seasonal Vegetables & Starch. Regular & Decaf Coffee, Tea, Rolls & Butter

Entrées – Select Three

Chicken Oscar

*Sautéed Breast of Chicken with Lump Crabmeat,
Hollandaise Sauce & Asparagus*

Crab-Crusted Tilapia

Lump Crab, Parmesan, Lemon-Butter & White Wine

Portobello Ravioli

Balsamic Glazed Grilled Chicken

Tuscan Tenderloin

Thin Sliced Filet Mignon with Forest Mushroom Demi

Caprese Chicken

Prosciutto, Tomato, Spinach & Mozzarella

Carved Prime Rib Au Jus

Creamed Horseradish & Au Jus (includes one carver)

Seafood Thermidor

Lobster, Shrimp & Scallops in a Light Cream Reduction

Maryland Crab Cakes

Classic Maryland Crab Preparation

Salmon Imperial

Topped with Lump Crab & Imperial Glaze

Lamb Chops

Roasted with Rosemary-Garlic Salt & Light Demi-Glace

Vegetarian Options

Four Cheese Manicotti

Basil Marinara

Grilled Eggplant Parmesan

Portobello Ravioli

Spinach & Light Cream

Polenta Rounds

Vegetable Ragout & Marinara

Ratatouille

*Onions, Mushrooms, Yellow Squash, Peppers
& Eggplant Tomato Garlic Sauce*

DESSERT

Chocolate Fondue

*Strawberries, Pretzels, Marshmallows, Pound Cake
& Ginger Snaps (Included in Package)*

Upgrade to Dessert Display | \$5.00 per person

Seasonal Cakes & Chocolate Fondue

Upgrade to Sundae Bar | \$5.00 per person

*Vanilla Ice Cream, Hershey's Chocolate Syrup, Oreo Crumbles,
Rainbow Sprinkles, Whipped Cream, Wet Nuts, Brownie Crumble*

Upgrade to Flambé Station | \$8.00 per person

Half Hour of Service – Choose One

Bananas Foster

Cherries Jubilee

Pineapple Parisienne

Wedding Seated Dinner – Pearl Reception — ...

\$91.00 per person – Split Entrée Fee | \$3.50 per person
Includes Four Hour House Bar with Cordials & Champagne Toast for All Guests
(See page 18 for bar options)

THIS PACKAGE INCLUDES:

- Wedding Cake
- Two Candles per Table
- White or Ivory Floor Length Linens included along with a Variety of Napkins
- Maitre D'
- Two Complimentary Tickets to Tasting Event
- Wedding Night Hotel Stay for the Newlyweds
- First Anniversary Night Hotel Stay (subject to availability)
- One Complimentary Greens Fee and Cart (subject to availability)

FIRST COURSE

First Course – **Select One**

- Market Salad or Chef's Seasonal Salad
- Upgrade to your choice: Caesar, Caprese, Italian Chopped Salad, or Greek Salad | \$2.00 per person

ENTRÉE

All Entrées Served with Chef's Choice of Appropriate Fresh Seasonal Vegetables & Starch, Regular & Decaf Coffee, Tea, Rolls & Butter

Entrée – **Select One**

- Baked Salmon
Lemon-Pepper Salmon with Citrus Beurre Blanc
- N.Y. Strip Au Poivre
Grilled with Brandied Green Peppercorn Sauce
- Chicken Chesapeake
Topped with Crab & Spinach, Finished with Lemon Butter Sauce
- Pineapple-Mango Mahi-Mahi
Oven-Baked Mahi-Mahi, Fresh Fruit, Diced Peppers & Salsa

Duo Plates

- 5 oz. Filet Mignon & Your Choice Of:
- Choose One –
- Chicken Diane - *Dijon Brandy Sauce*
- Chicken Teriyaki - *Sweet Teriyaki & Sesame*
- Chicken Florentine - *Spinach & Sun-Dried Tomato Cream Sauce*
- Salmon Teriyaki - *Sweet Teriyaki & Sesame*
- Cajun Crusted Salmon - *Lightly Spiced with Garlic Cream & Spinach*
- Salmon Florentine - *Spinach & Sun-Dried Tomato Cream Sauce*
- Baked Salmon - *Lemon-Pepper Salmon with Citrus Beurre Blanc*

DESSERT

Seasonal Sorbet (included in Package)

Upgrade to Chocolate Fondue | \$3.50 per person
Strawberries, Pretzels, Marshmallows, Pound Cake & Ginger Snaps

Upgrade to Dessert Display | \$5.00 per person
Seasonal Cakes & Chocolate Fondue

Upgrade to Sundae Bar | \$5.00 per person
*Vanilla Ice Cream, Hershey's Chocolate Syrup, Oreo Crumbles,
Rainbow Sprinkles, Whipped Cream, Wet Nuts, Brownie Crumble*

Upgrade to Flambé Station | \$8.00 per person
Half Hour of Service – Choose One

Bananas Foster
Cherries Jubilee
Pineapple Parisienne

ADDITIONAL COURSES (Extra half-hour of service to be expected for each course)

Lobster Bisque | \$5.50 per person

Shrimp Bisque | \$4.50 per person

Cream of Crab | \$4.50 per person

Crab Lump Cocktail | Market Price

Shrimp Cocktail | \$8.00 per person

Pasta Course | \$4.00 per person

Wedding Seated Dinner – Sapphire Reception — ...

\$103.00 per person – Split Entrée Fee | \$3.50 per person
Includes Four Hour Premium Bar with Cordials & Champagne Toast for All Guests
(See page 19 for bar options)

THIS PACKAGE INCLUDES:

- Wedding Cake
- Two Candles per Table
- White or Ivory Floor Length Linens included along with a Variety of Napkins
- Maitre D'
- Two Complimentary Tickets to Tasting Event
- Wedding Night Hotel Stay for the Newlyweds
- First Anniversary Night Hotel Stay (subject to availability)
- One Complimentary Greens Fee and Cart (subject to availability)

FIRST COURSE

First Course – **Select One**

- Market Salad or Chef's Seasonal Salad
- Upgrade to your choice: Caesar, Caprese, Italian Chopped Salad, or Greek Salad | \$2.00 per person

ENTRÉE

All Entrées Served with Chef's Choice of Appropriate Fresh Seasonal Vegetables & Starch, Regular & Decaf Coffee, Tea, Rolls & Butter

Entrée – **Select One**

- Lobster Imperial Chicken
Marinated, Baked Chicken Breast Topped with Lobster Imperial
- Herb-Crusted Sea Bass
White Wine Reduction
- Salmon Imperial
Topped with Lump Crab & Imperial Sauce
- Maryland Crab Cakes
- 8 oz. Filet Mignon
Char-Grilled & Topped with Garlic Herb Maître'D Butter
- Duo Plates
- 5 oz. Filet Mignon and Your Choice Of:
Choose One –
- Crab Stuffed Shrimp – *Jumbo Shrimp with Lump Crab & Imperial Glaze*
- Maryland Crab Cake – *Classic Maryland Lump Crab Preparation*
- Delmarva – *Corn, Lump Crab, Tomato, Basil, Lemon & White Wine*
- Salmon Imperial – *Topped with Lump Crab & Imperial Sauce*
- Rockfish – *Old Bay® Buttered* | additional \$3.95 per person
- Lobster Tail | additional \$5.95 per person

DESSERT

Seasonal Sorbet (included in Package)

Upgrade to Chocolate Fondue | \$3.50 per person
Strawberries, Pretzels, Marshmallows, Pound Cake & Ginger Snaps

Upgrade to Dessert Display | \$5.00 per person
Seasonal Cakes & Chocolate Fondue

Upgrade to Sundae Bar | \$5.00 per person
*Vanilla Ice Cream, Hershey's Chocolate Syrup, Oreo Crumbles,
 Rainbow Sprinkles, Whipped Cream, Wet Nuts, Brownie Crumble*

Upgrade to Flambé Station | \$8.00 per person
 Half Hour of Service – Choose One

Bananas Foster
 Cherries Jubilee
 Pineapple Parisienne

ADDITIONAL COURSES (Extra half-hour of service to be expected for each course)

Lobster Bisque | \$5.50 per person

Shrimp Bisque | \$4.50 per person

Cream of Crab | \$4.50 per person

Crab Lump Cocktail | Market Price

Shrimp Cocktail | \$8.00 per person

Pasta Course | \$4.00 per person

Wedding Brunch Buffet — ...

\$91.00 per person

Includes Four Hour Beer, Wine & Soda Bar with Bloody Marys & Mimosas OR Four Hour House Bar
(See page 18 for bar options)

THIS PACKAGE INCLUDES:

Chilled Orange, Apple & Cranberry Juices

Champagne Toast for All Guests

Wedding Cake

Two Candles per Table

White or Ivory Floor Length Linens included
along with a Variety of Napkins

Maitre D'

Two Complimentary Tickets to Tasting Event

Wedding Night Hotel Stay for the Newlyweds

First Anniversary Night Hotel Stay (subject to availability)

One Complimentary Greens Fee and Cart (subject
to availability)

FIRST HALF-HOUR INCLUDES

Cheese & Vegetable Crudités

ONE HOUR BUFFET INCLUDES

Scrambled Eggs

Denver Scramble with Ham, Peppers,
Cheddar & Onions

Valley Breakfast Potatoes

French Toast with Cinnamon-Maple Syrup

Assortment of Muffins, Coffee Cake
& Seasonal Scones

Bacon

Sausage (Choice of Pork, Turkey OR Chicken)

Sliced Fresh Fruit

Caesar Salad & Antipasto Salad

Grilled Mediterranean Vegetables

ENTRÉE

Lunch Entrée – **Select Two**

Roasted Beef Tips with Wild Mushrooms
 Grilled Flank Steak with Roasted Garlic Demi
 Sweet & Sour Pork Loin
 Grilled Chicken Marsala
 Lemon-Herb Grilled Chicken

Fried Chicken
 Cajun Crusted Salmon
 Shrimp Scampi over Pesto Penne
 Portobello Ravioli with Spinach &
 Light Cream Sauce

OPTIONAL OMELET STATION

Standard Station | \$6.00* per person

Includes: Cheddar Cheese, Bacon, Sausage, Ham, Onions, Mushrooms, Tomatoes & Peppers

Delmarva Station | \$8.00* per person

Standard Station Plus Crab & Shrimp

*Plus Omelet Chef Fee of \$125 recommended per every 30 guests

DESSERT

Chocolate Fondue

*Strawberries, Pretzels, Marshmallows, Pound Cake
 & Ginger Snaps (Included in Package)*

Coffee, Decaffeinated Coffee,
 Iced Tea & Herbal Teas

Reception Additions — ...

The following items are available for all Wedding Receptions

ENHANCEMENTS

Custom Ice Sculptures
starting at \$450.00

Additional Hour (Non-Alcoholic Bar Only)
\$5.50 per person

Additional Hour (Including Full Bar)
\$8.00 per person

Additional Servers/Bartenders
\$175.00 each

Additional Hot Selections Butlered
\$2.00 per person, per selection

Chocolate Covered Strawberries
\$36.00 per dozen

Portable Bar Set-Up Fee
\$150.00

LATE NIGHT SNACKS

Chicken Tenders & Mashed Potato Bar
\$9.00 per person
Bacon, Sour Cream, Scallions & Gravy


Cheeseburger Sliders
\$10.00 per person
Fixins & Truffle Fries

Coney Island Franks & Tater Tots
\$8.00 per person

Tater Tot Station
\$5.00 per person
Old Bay®, Shredded Cheddar, BBQ, Truffle Aioli, Bacon Bits

Italian Cold Cut & Potato Chips
\$8.00 per person

Chocolate Hazelnut Beignets, Assorted
Cookies, Decaf Coffee
\$6.00 per person



“In all the world, there is no
heart for me like yours.
In all the world, there is no
love for you like mine.”

Maya Angelou

Bar Menu – House Bar — ...

Included with Pearl, Ruby & Candlelight Wedding Packages

LIQUOR

VODKA	WHISKEY	SCOTCH	TEQUILA
Svedka • Svedka Clementine Absolut	Jack Daniel's • Jameson Irish	Cutty Sark • Dewar's	Mi Campo Blanco
RUM	GIN	BOURBON	
Bacardi • Captain Morgan	Beefeater Gin • Tanqueray	Jim Beam • Makers Mark	

CORDIALS

Amaretto	Triple Sec	Kahlua
Sour Apple	Bailey's Irish Cream	Peach Schnapps

WINES

Robert Mondavi Woodbridge Chardonnay	Robert Mondavi Woodbridge Pinot Noir
Robert Mondavi Woodbridge Pinot Grigio	Kenwood Cuvée Brut
Robert Mondavi Woodbridge Cabernet Sauvignon	

BEER

Miller Lite Draft & Flying Dog Pale Ale Draft

BAR ADDITIONS

Wine Service \$20 per bottle for House Wine <i>(Upgraded Wine List Available Upon Request)</i>	Premium Bar Upgrade \$6 per person
	Toast Upgrade to Prosecco \$2.00 per person

Functions being held in the Waterford will have Miller Lite & Flying Dog Pale Ale bottles instead of draft.
Please ask your Catering Sales Executive for any special requests for alcohol selections.

Bar Menu – Premium Bar — ...

Included with Emerald & Sapphire Wedding Packages

LIQUOR

VODKA

Tito's • Grey Goose • Stoli O

TEQUILA

Mi Campo Blanco • Patron

RUM

Bacardi • Captain Morgan • Malibu

WHISKEY

Bulleit Rye • Jameson Irish

Crown Royal

GIN

Tanqueray • Bombay Sapphire

SCOTCH

Johnnie Walker Red • Chivas

BOURBON

Makers Mark • Woodford Reserve

COGNAC

Hennessy

CORDIALS

Amaretto

Triple Sec

Kahlua

Chambord

Sour Apple

Bailey's Irish Cream

Peach Schnapps

Grand Marnier

WINES

Robert Mondavi Woodbridge
Chardonnay, Pinot Grigio,
Cabernet Sauvignon & Pinot Noir

14 Hands Winery Hot To Trot
White Blend & Red Blend
Bella Sera Moscato

Seasonal Sangria
Kenwood Cuvée Brut

BEER

Miller Lite Draft & Flying Dog Pale Ale Draft **-AND-** Choice of One Domestic, One Premium & One Local Bottled Beer

DOMESTIC

Miller Lite • Coors Lite

Budweiser • Michelob Ultra

Yuengling • Bud Light

PREMIUM

Amstel • Heineken

Blue Moon • Samuel Adams

Sierra Nevada • New Belgium

LOCAL BREWERIES

Flying Dog • Heavy Seas

Jailbreak • Victory

Dogfish Head • Tröegs

Functions being held in the Waterford will have Miller Lite & Flying Dog Pale Ale bottles instead of draft.
Please ask your Catering Sales Executive for any special requests for alcohol selections.

[illegible]





2700 Turf Valley Road | Ellicott City, MD 21042
410.465.1200 | TurfValley.com/Celebrate