

Wedding Packages

Romance

\$45 per person

- œ Seven-Hour Reception
- œ Menu Selections - Choose One of the Following Options:
 - œ Plated Dinner: Two Hors D'oeuvres, One Salad, Two Protein Entrées, One Vegetarian Entrée, One Vegetable and One Rice/Starch
 - œ Buffet Dinner: Two Hors D'oeuvres, One Salad, Two Protein Entrées, One Vegetarian Entrée (plated), One Vegetable and One Rice/Starch
 - œ Dinner Stations: Three Hors D'oeuvres, One Salad and Three Dinner Stations
- œ Freshly Baked Rolls and Sweet Butter
- œ Coffee Service
- œ Iced Tea and Water Service with Dinner
- œ Complimentary Cake Cutting
- œ Complimentary Centerpiece
- œ House Table Linens and Napkins
- œ Champagne Toast
- œ 1 Bartender per 100 Guests
- œ Wireless Microphone
- œ Complimentary Coat Check Attendant November-March

Passion

\$55 per person

Romance &:

- œ Colored Table Linens and Napkins
- œ Cheese, Fruit and Vegetable Crudite Platters
- œ Late Night Pizza Bar
- œ Hosted Soda All Evening
- œ Asti Champagne Toast Upgrade

Bliss

\$65 per person

Romance, Passion &:

- œ Choice of One Domestic Draft Beer Selection All Evening
- œ Selections of House Wine All Evening
- œ Korbel Champagne Toast Upgrade
- œ One Hour of Open Bar House Brands



SILVER SPRING
— GOLF CLUB —

Wedding Menus

Hors d'Oeuvres (Select Two)

Add an additional selection for \$5 per person

Cold

Vegetable Crudite Platter
Brie and Cranberry Caponata
Cherry Tomatoes Stuffed with Snow Crab and Seasoned Cream Cheese
Tomato with Mozzarella and Fresh Basil Caponata
Sliced Assorted Fresh Fruit Seasonal Fruit Platter
Domestic Cheese Platter
Vegetable Tortilla Pinwheels
Bruschetta with Toasted French Baguettes
Shrimp Cocktail *(add \$2 per person)*

Hot

Swedish Meatballs
Stuffed Mushroom Caps with Boursin Cheese and Spinach
Chicken Satay with Thai Peanut Sauce
Beef Satay with Teriyaki Sauce
Vegetarian Egg Rolls
Grilled Flatbread Pizza with Tomato, Mozzarella, Prosciutto and Fresh Basil
Bacon-Wrapped Water Chestnuts
Miniature Crab Cakes *(add \$2 per person)*



Salads (Select One)

Garden Salad - Tomato, Cucumber, Carrot, Herb Vinaigrette *

Classic Caesar Salad - Chopped Romaine Lettuce, Shredded Parmesan, Croutons *

Silver Spring Salad - Mixed Lettuce, Blue Cheese, Candied Almonds, Raspberry Vinaigrette

Spinach Salad - Baby Leaf Spinach, Sliced Mushrooms, Red Onions, Balsamic Vinaigrette

Entrées (Select Two)

Select up to two plated or buffet entrées.

A third entrée selection will be charged an additional \$10 per person.

Only one entrée selection is available when choosing a Duo Plate.

Duo Plate of Honey Pecan Chicken and Braised Boneless Short Rib

Chicken Saltimbocca - Baked Chicken Breast Stuffed with Seasoned Prosciutto and Provolone Cheese Served with Lemon Cream Sauce *

Herb Roasted Chicken - Roasted and Seasoned with Lemon and Herb **

Chicken Florentine - Twin Grilled Chicken Breasts Topped with Spinach and Artichoke Cream Sauce *

Honey Pecan Chicken - Two Boneless Breasts Encrusted in Panko Bread Crumbs, Pan Seared to Golden Brown and Topped with Honey Pecan Butter *

Chicken Cacciatore - Grilled Chicken Breasts Smothered with Roasted Tomato, Red Onion, Mushroom, and Garlic Sauce **

Herb Crusted Tilapia - Boneless Filet with Seasoned Bread Crumbs, Baked Golden Brown Served with a Lemon Cream Sauce

Salmon Oscar - Asparagus, Crab and Béarnaise Sauce

Canadian Salmon - Roasted Filet, Ginger Honey Glazed with White Sesame Seeds *

** Notes items available for both plated and buffet*

*** Notes items available for buffet only*



SILVER SPRING
— GOLF CLUB —

Roasted Loin of Pork - Herb Seasoned and Sliced with Apple Brandy Sauce *

Boneless Braised Beef Short Rib - Braised with Vidalia Onions and Portabella Mushrooms in a Rich Savory Burgundy Sauce*

Beef Burgundy - Tender Tips in a Red Wine Sauce over Buttered Egg Noodles **

Twin Tenderloin Medallions - Prepared Classically with Salt and Pepper Rub and Topped with Garlic Butter

Slow Roasted Prime Rib *(add \$5 per person)*

New York Strip Steak - Grilled with a Chive and Roasted Shallot Butter *(add \$5 per person)*

Filet Mignon - Grilled Center Cut Filet with Demi-Glace *(add \$6 per person)*

Vegetarian Entrées (Select One)

Roasted Vegetables En Croûte

Grilled Vegetable Ravioli

** Notes items available for both plated and buffet*

*** Notes items available for buffet only*



SILVER SPRING
— GOLF CLUB —

Accompaniments

Vegetables (Select One)

Seasonal Vegetables *

Green Beans Amandine *

Buttered Asparagus

Steamed Broccoli and Baby Carrots *

Rice & Starch (Select One)

Garlic Mashed Potatoes *

Roasted Red Bliss Potatoes *

Rice Pilaf *

* Notes items available for both plated and buffet

** Notes items available for buffet only



SILVER SPRING
— GOLF CLUB —

Dinner Stations

*Choose Three Dinner Stations for 1.5 Hours of Service.
Includes: One Salad, Dinner Rolls, Regular and Decaf Coffee and Assorted Teas.*

Smashed Potato Station

Served with Bacon, Broccoli, Sour Cream, Chives, Salsa and Cheddar Cheese

South of the Border

Hard and Soft Tacos and Nachos Customized by Each Guest with Toppings: Seasoned Chicken, Carne Asada Steak and All the Toppings.
Quesadillas - Toasted and Filled with Beef or Chicken, Cheese, Green Chilies, and Salsa

Amore Italiano

Chicken Alfredo with Pasta, Baked Mostaccioli, Shrimp Scampi and Garlic Bread

Slider Station

Customized by Each Guest with Grilled Burgers, Buns and Choice of Condiments Including House Recipe Chili

Midwestern Carver

Chef Carved Roasted Sirloin Beef and Whole Roasted Pig with Silver Dollar Rolls and Condiments



Late Night Snacks

1.5 Hours of Service

Sliders - Grilled Two Ounce Burgers with American Cheese and Sautéed Onions or a Home-Style Breaded Two Ounce Chicken Breast

\$10 per person

16" Pizza - Pepperoni, Sausage, Mushroom, Onion, Ham, Pineapple and Green Peppers

\$15 per Pizza

16" Premium Pizza - BBQ Chicken, Buffalo Chicken, Macaroni and Cheese, Philly Cheese Steak

\$19 per Pizza

Chicken Wings - Celery Sticks, Ranch Dressing or Blue Cheese Dressing (Choice of Buffalo or BBQ)

50 wings - \$85 | 100 wings - \$150 | 150 wings - \$200

Silver Dollar Sandwiches - (Choice of Turkey, Ham or Roast Beef)

50 Sandwiches - \$75

Nacho Bar - Ground Beef, Seasoned Chicken, Cheese, Tomatoes, Jalapeños, Salsa, Sour Cream, Green Onions, Black Olives and Tortilla Chips

\$6 per Person

S'mores Station - Graham Crackers, Marshmallows and Chocolate Bars (1 Hour of Service)

\$4 per Person plus \$75 Attendant Fee



SILVER SPRING
— GOLF CLUB —

Beverage Options

All pricing is per person. Persons under 21 years old will be provided unlimited non-alcoholic beverages at \$2.50 per person. All packages exclude bottled beer. Minimum of two consecutive hours required. Last call will be given thirty minutes prior to the end of the event.

Open Bar Packages

	Beer/Wine/Soda	House	Call	Premium
First Hour	\$9	\$10	\$11	\$12
Each Additional Hour	\$3	\$5.50	\$6.50	\$7.50

House Wines: Cabernet, Chardonnay, Moscato, Merlot, Pinot Grigio, Pinot Nior, Riesling

Draft Beer: Select Two of the Following Domestic Draft Beers: Miller Lite, Bud Light, Coors Light, Miller Genuine Draft, Miller High Life and Budweiser
(Premium Beer List available upon request)

Call Selections Include: Captain, Malibu, Beefeater, Jim Beam, Jose Cuervo, Johnnie Walker Red, Seagram's 7 and Canadian Club, Korbel, Seagram's VO, Tanqueray, Titos and Bacardi

Premium Selections Include: Kettle One, Bombay Sapphire, Maker's Mark, Patron, Jameson, Johnnie Walker Black and Jack Daniels



Beverage Prices

	Cash	Hosted
Soft Drinks	\$1.50 Glass	\$1.50 Glass/\$2.50 per person unlimited
Non-Alcoholic Bottled Beer	\$4.00 Bottle	\$3.50 Bottle
Domestic Bottled Beer	\$3.75 Bottle	\$3.50 Bottle
Imported Bottled Beer	\$4.25 Bottle	\$4.00 Bottle
Domestic Half Barrel		\$250.00
Premium Half Barrel		\$350.00 and up
Select Wine	\$6.00 Glass	\$5.00 Glass/\$22.00 Bottle
House	\$5.00 Drink	\$4.50 Drink
Call	\$6.00 Drink	\$5.50 Drink
Premium	\$7.00 Drink	\$6.50 Drink
Executive	\$8.00 and up per Drink	\$8.00 and up per Drink

International Coffee Bar

Grand Marnier, Kahlua, Tia Maria, Baileys Irish Cream, Jameson Irish Whiskey
Served with Cinnamon Sticks, Sugar Cubes and Fresh Whipped Cream

\$4 per Person, 1 Hour | \$75 Attendant Fee

Specialty Cocktail Bar

Create Your Own Signature Cocktail

We would be delighted to help you customize a special cocktail for your event.



SILVER SPRING
— GOLF CLUB —

Rehearsal Menus

Buffet Selections

Minimum of 30 guests required for buffets

All served with Mixed Greens, Vegetable du Jour, Assorted Prepared Salads, Rolls, Coffee, Iced Tea, Hot Tea and Milk

Affection

Herb Roasted Chicken, Beer Battered Cod, Baked Cod and Roasted Potatoes

\$16 per Person

Devotion

Roasted Sirloin of Beef, Chicken Breast with Marsala Sauce
and Steamed Baby Red Potatoes

\$17 per Person

Enchantment

Beef Burgundy, Lemon Dill Salmon and Garlic Mashed Potatoes

\$18 per Person

Plated Dinner Selections

Maximum of two entrées may be selected

Entrées include Mixed Green Salad, Vegetable du Jour, Rolls with Butter, Coffee, Tea or Milk

Herb Crusted Tilapia

Boneless Filets Topped with Seasoned Bread Crumbs Baked Golden Brown
with a Lemon Cream Sauce Served with Roasted Red Potatoes

\$14 per Person

Roasted Pork Loin

Encrusted in Chef's Special Seasoning, Slow Roasted, Sliced and Served with Apple
Brandy Sauce Served with Chive Whipped Potatoes

\$14 per Person

Chicken Parmesan

Breaded Chicken Breast Covered in Marinara Sauce and Topped with Mozzarella and
Parmesan Served Over Linguini

\$16 per Person

Roasted Sirloin of Beef

Seasoned, Slow Roasted, Sliced and Topped with a Mushroom Demi-Glace
Served with Chive Whipped Potatoes

\$16 per Person

Silver Spring Golf Club

Sales and Catering Policies and Procedures

Food and Beverage

- Thirty (30) days prior to your event, the Sales and Events Department requests final menu selections, bar arrangements and set-up requirements are confirmed.
- Food prepared by Silver Spring Golf Club that is not consumed by the attendees may not be taken outside of the venue due to health regulations. Exceptions include wedding cake tops, celebration cakes and other items with prior approval from your Sales and Event Manager.
- Silver Spring Golf Club does not allow food and beverage items to be brought onto the property, with the exception of wedding cakes made by a licensed bakery.
- Menu prices are subject to change without notice. Menu pricing may be solidified 90 days prior to the event.

Guarantees

- The final guaranteed guest count is required 14 days prior to the event. In the event this number is not given, we will assume the expected number is the contracted guarantee and charge accordingly.
- All packages, breaks, buffets and stations will be charged per the guaranteed attendance.

Audio Visual

- Any audiovisual needed for the event must be ordered from the Sales and Events Department at least five business days prior to event.
- Audiovisual equipment contracted outside of Silver Spring Golf Club must be removed immediately following the conclusion of the event unless otherwise approved by your Sales and Events Manager.

8ft Tripod Screen	\$40.00
LCD Projector	\$125.00
55" Television	\$75.00
Direct Sound Box	\$25.00
Portable System #1 (Wired Microphone and 1 Speaker)	\$75.00
Portable System #2 (Wireless Microphone and 2 Speakers)	\$125.00

Personal Items

- It is the responsibility of the client to make arrangements to remove all personal items immediately following the completion of your event. Silver Spring Golf Club will not be responsible for any personal items left behind at the conclusion of the event.
- Silver Spring Golf Club is not responsible for damage or loss of any merchandise or articles brought onto the property or left behind after the conclusion of the event.
- Silver Spring Golf Club does not accept responsibility for the security of gifts or items brought to an event. It is the client's responsibility to secure any and all items during and after the event.

Labor Charges

- All food and beverage, rental and audiovisual prices are subject to a 20% service charge and taxes.
- Additional charges may be applied to events that require extensive setup and/or breakdown.
- Additional charges may also apply if there is a change to the setup the day of the event, contrary to the signed Banquet Event Order.
- The banquet spaces will be contracted no later than 12:00AM. Please contact the Sales and Events Department to make arrangements if later service is required. Overtime charges will be incurred for service past 12:00AM.
- Functions will be staffed to properly service your event. If additional staffing is requested additional charges will apply.
- A Bartender fee of \$75.00 per bar will be applied for events in which the bar revenue does not exceed \$200.
- A Chef Attendant fee of \$75.00 may be required for certain menu items.
- The Booking Party agrees to the responsibility of any damage to the property or equipment by guests or outside vendors contracted by the client during the period of time your function is being held at Silver Spring Golf Club. The Club reserves the right to immediately terminate service or occupancy in case of violation of any laws, regulations or policies.

Payment Policies

- A deposit is required with the return of the signed contract to ensure the space as definite.
- A second deposit is due 6 months prior to the event.
- A final payment is due 3 days prior to the event.
- All deposits are non-refundable.
- The remaining 100% of the total anticipated costs must be paid three business days prior to the event.