



PLATINUM WEDDING



Includes

FIVE HOUR STANDARD OPEN BAR

*Standard Liquors, Wine, Domestic & Imported Beer, Soft Drinks, Coffee, Decaffeinated Coffee, Specialty Teas
Wine Service can be provided during Dinner for an additional \$5.00 per guest*

COCKTAIL HOUR IN THE TERRACE VIEW ROOM

Butler Passed Hors D'Oeuvres

*Gourmet Cold Display of Artisanal Cheeses & Charcuterie,
Flavored Hummus, Roasted Peppers, Fresh Fruit, & Garden Vegetables
Choice of One Chef's Cocktail Station*

PLATED DINNER IN THE GRAND VIEW ROOM

*Choice of Salad, Two Entrée Selections, One Vegetarian Selection, & service of your Wedding Cake
White Tablecloths & Standard Color Cotton Napkins
Silver Chivari Chairs with Black Seat Pads*

Chair Covers, Sashes, & Specialty Linens can be provided at an additional cost, plus \$150 handling fee

Ceiling Uplighting can be provided for \$200

CHAMPAGNE TOAST

Upgrade your Champagne Toast with

Korbel Brut/Extra Dry for an additional \$3.00 per guest

Moet & Chandon - White Star for an additional \$10.00 per guest

COMPLIMENTARY ROUND OF GOLF FOR FOUR ADULTS

Valid one year from the day after the wedding, Monday through Thursday Only

\$128 Per Person Inclusive

All Pricing listed in The View's Wedding Packages include 6% PA Sales Tax & 20% Service Charge

The View at Morgan Hill

100 Clubhouse Drive Easton PA 18042

(610) 923-8480

PLATINUM WEDDING COCKTAIL HOUR

Gourmet Cold Display of Artisanal Cheeses & Meats, Hummus Display, Roasted Peppers, Fresh Fruit, & Garden Vegetables

COLD HORS D'OEUVRES

Please Select Three

*Mediterranean Crostini
Fresh Tomato & Basil Bruschetta
Roasted Red Pepper & Fresh Mozzarella Bruschetta
Red Onion Marmalade & Whipped Goat Cheese Canape
Buffalo Chicken Crostini*

*Curried Chicken Salad on Crispy Pita
Blackened Beef Carpaccio with Horseradish Cream & Chives
Crab & Mango Salad in Phyllo Cup
Black & White Sesame Tuna, Cucumber Wasabi Cream*

HOT HORS D'OEUVRES

Please Select Four

*Thai Chicken Satay
Franks in Puff Pastry
Mini Vegetable Spring Rolls
Crab Stuffed Mushrooms
Philly Cheesesteak Eggrolls
Coconut Chicken
Lobster Carbonara Bites*

*Chicken Wrapped in Bacon
Individual Mushroom Strudel
Mini Beef Wellington, Horseradish Sauce
Scallops Wrapped in Bacon
Assorted Quiche
Buffalo Chicken Egg Roll
Deep Fried Mac & Cheese*

*Santa Fe Chicken Quesadilla
Marinated Shrimp Skewers
Mini Crab Cake
Spanakopita
Brie & Raspberry in Phyllo
Coconut Shrimp*

PREMIUM HORS D'OEUVRES

Priced Per Person

Shrimp Cocktail Shooters + \$2.5

Mini Maine Lobster Rolls + \$3.5

New Zealand Lamb Lollipops + \$5

CHEF'S STATION

Please Select One

Southwestern Station, The Pomme Frite Station, Mashed Potato Bar, or The View Signature Pasta Station

PLATINUM WEDDING DINNER SELECTIONS

FIRST COURSE

Please Select One

HOUSE SALAD

*Mixed Baby Lettuces, Tomato, Cucumber, Carrots,
House Vinaigrette*

CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese, Croutons,
Classic Caesar Dressing*

BALSAMIC & BLEU SALAD

*Baby Spinach & Arugula, Dried Cranberries,
Candied Walnuts, Smoked Bleu Cheese,
Bacon Lardons, Maple-Balsamic Vinaigrette*

FIRST COURSE ENHANCEMENTS

Priced Per Person

SEASONAL SOUPS

*Local Mushroom
Potato Leek, Candied Bacon
Lobster Bisque, Tarragon Cream
Italian Chicken
Roasted Butternut Squash
Manhattan Clam Chowder
Beef Barley*

\$4.5

INTERMEZZO

*Choice of Raspberry or Lemon Sorbet with Fresh Herbs
\$3.5*

PASTA COURSE

*Penne Rosa, Fresh Basil, Parmesan Cheese
Country Style Rigatoni, Sweet Italian Sausage, Fennel Blush Sauce
Ricotta Tortellini, Pesto Cream Sauce
Sweet Potato Gnocchi, Brown Butter Cream, Maple Bacon*

\$6

THE MAIN COURSE

Please Select Two

Choice of a third protein entrée is an additional \$3.50 per guest

CHICKEN FLORENTINE

Boursin Cheese, Parmesan & Spinach Crust, Champagne Cream

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

AUTUMN CHICKEN

Candied Walnuts, Apple-Bacon Compote

SALMON DIJON

Horseradish Crumb Crust, Whole Grain Mustard Beurre Blanc

SESAME CRUSTED SALMON

Pineapple-Chile Glaze

MADRAS CURRY GRILLED PORK FILET

Dried Apricot & Fig Compote

THE VIEW NY STRIP STEAK

Garlic & Herb Butter, Bleu Cheese Demi Glace

ISLAND CHICKEN

Red Pepper Butter, Pineapple Salsa

CHICKEN CHESAPEAKE

Cheddar Cheese, Maryland Crab, Old Bay Butter

CHICKEN TUSCANY

*Parmesan & Panko Crust, Prosciutto, Smoked Mozzarella,
Basil, Country Style Tomato Sauce*

ATLANTIC COD

Sweet Corn & Spicy Sausage Relish, Boston Lager Butter

WALNUT CRUSTED PORK

Balsamic Onion Marmalade, Apple Cider Demi Glace

SMOTHERED SIRLOIN STEAK

Caramelized Pearl Onions, Sweet Peppers, Roasted Garlic Glace de Veau

VEGETARIAN ENTRÉE SELECTIONS

Please Select One

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

POTATO GNOCCHI

Brown Butter Cream Sauce, Root Vegetables

GRILLED BALSAMIC ASPARAGUS &

PORTOBELLO MUSHROOMS

Parmesan Risotto

UPGRADED ENTRÉE SELECTIONS

Priced Per Guest

THE VIEW JUMBO LUMP CRAB CAKES

Old Bay Emulsion

\$10

ESPRESSO CRUSTED RIBEYE

Merlot & Cocoa Glace de Veau

\$9

CENTER CUT FILET MIGNON

*Portabella Mushrooms, Roasted Garlic Herb Butter,
Burgundy Wine Sauce*

\$10

PAN ROASTED CHILEAN SEA BASS

Valencia Orange & Balsamic Butter

\$15

TEEN MEALS

\$49.95 per teen ages 13-20

Teens may choose either adult entrée at this rate

CHILDREN'S MEALS

\$24.95 per child

Please select One Children's Option Only

CHICKEN FINGERS

MACARONI & CHEESE

GRILLED CHEESE

VENDOR MEALS

\$35.95 per vendor

Vendors will receive one of your Chicken or Vegetarian Entrées.

Special requests will be priced accordingly.



COCKTAIL HOUR STATIONS

A Fantastic Enhancement to an Already Great Party!

All prices displayed below are per guest, include 6% PA Sales Tax and 20% Service Charge

GRANDE' ANTIPASTO STATION

Assorted Cured Meats, Hard & Soft Cheeses, Roasted Peppers, Stuffed Cherry Pepper Shooters, Grilled Artichokes, Albacore Tuna in Olive Oil, Marinated Anchovies, Mixed Olives, Olive Oil Baguette, Herb Focaccia

\$11

SOUTHWESTERN STATION

Quesadillas, Soft Tacos, House Made Guacamole, Salsa, and Fresh Chips

\$7.5

SLIDER STATION

Pulled Pork BBQ, Classic Cheeseburger, and Crab Cake Sliders, Waffle and Sweet Potato Fries, Spicy Ketchup, Burger Sauce, Cheddar Cheese Sauce, Smoked Bacon

\$9

PHILLY CHEESESTEAK STATION

Beef and Chicken Cheesesteaks, Peppers, Onions, Marinara, Pickles, Long Rolls, Crab Fries, "Wiz"

\$8

THE POMME FRITE STATION

Straight Cut, Waffle, and Sweet Potato Fries, Bacon, Aged Cheddar Cheese, Scallions, Brown Gravy, Ranch Dressing, Garlic Aioli, Béarnaise Sauce, Bleu Cheese Crumbles, Spicy Ketchup

\$7.5

MASHED POTATO BAR

Mashed Idaho and Sweet Potatoes, Hickory Smoked Bacon, Aged Cheddar Cheese, Brown Gravy, Green Onions, Bleu Cheese Crumbles, Pepper Jack Cheese, Mini Marshmallows, Brown Sugar, Maple Syrup

\$7.5

MACARONI AND CHEESE STATION

Baked Sharp Cheddar Mac and Cheese, Creamy Pepper-Jack Mac, Bacon, Green Onion, Cheddar Cheese, Truffle Oil, Crispy Onions, Smoked Ham, Diced Tomatoes

\$7.5

THE VIEW SIGNATURE PASTA STATION

Served with Garlic Bread, Parmesan Cheese, and Crushed Red Pepper

Choice of Two Pastas:

Penne, Rigatoni, Orecchiette, or Rotini

Choice of Two Sauces:

Alfredo, Pesto, Pesto Cream, Marinara, Oil and Garlic, Vodka Blush

\$7.5

Add on

Sausage +\$1.5, Shrimp +\$2.5, Meatballs +\$1.5, Grilled Chicken +\$1.5, Grilled Vegetables +\$1.5



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THE FAR EAST STATION

Pork and Charred Scallion Potstickers, Spicy Tuna Roll, Philadelphia Roll, Eel Cucumber Roll, California Roll, Wasabi, Pickled Ginger, Edamame with Sesame Oil and Sea Salt

\$16

RAW BAR

Shrimp Cocktail, Littleneck Clams, East Coast Oysters, Lemons, Limes, Smoked Tequila Cocktail Sauce, Traditional Cocktail Sauce, Shallot Mignonette, Cajun Remoulade

\$17.5



"LATE NIGHT" OFFERINGS

THE DRIVE THROUGH

Roast Beef and Cheddar Sliders, Southern Fried Chicken and Biscuit Sliders, Waffle Fries with Cheddar Sauce, Chocolate Chip Cookies

\$9

THE STROLL ON THE BOARDWALK

Fresh Baked Pizza, Crab Fries, Sausage and Peppers with Italian Rolls, Funnel Cakes with Assorted Toppings

\$9

THE BAJA

Chipotle Lime Chicken, Cumin Dusted Ground Beef, Soft Flour Tortillas, Shredded Lettuce, Assorted Salsas, Fried Churros with Aztec Spicy Chocolate Sauce

\$7.5

Substitute Margarita Shrimp +\$4



DESSERT

CHEF'S DECADENT DESSERT DISPLAY

Assorted Cakes, Pies, Cookies, & More

\$10

DONUT WALL

Mini Donuts

\$5

Full Size Donuts

\$7



STANDARD OPEN BAR PACKAGE

In addition to house liquors, below is a list of alcoholic beverages included in your Wedding Package

VODKA

*Absolut
Absolut Citron
Tito's*

RUM

*Bacardi
Captain Morgan
Malibu*

GIN

*Beefeater
Tanqueray*

SCOTCH

*Dewar's
J&B*

TEQUILA

Jose Cuervo Gold

WHISKEY

*Canadian Club
Jack Daniels
Seagram's 7
Seagram's VO*

BOURBON

*Jim Beam
Old Granddad*

CORDIALS

*Amaretto
Bailey's Irish Cream
Christian Brothers Brandy
Kahlua
Peach Schnapps
Sloe Gin
Sour Apple Pucker
Southern Comfort*

DRAFT BEER

*Miller Light
Yuengling*

**Additional Selection may be added.*

*Price based on request**

DOMESTIC BEER BOTTLES

*Please Choose Two
Coors Light
Budweiser
Bud Light
Miller Light*

IMPORTED BEER BOTTLES

*Please Choose One
Corona
Corona Light
Heineken
Heineken Light*

CHAMPAGNE & WINE

*Pol Clement Blanc de Blanc
Cabernet
Merlot
Chardonnay
Pinot Grigio
Moscato*

OPEN BAR UPGRADES

PREMIUM

\$5.00 additional per guest

All standard bar selections & the following

*Ketel One Vodka
Crown Royal
Amaretto Disaronno
Chambord
Johnnie Walker Red
Frangelico
Jameson Irish Whiskey
Sambuca Romana*

ULTRA PREMIUM

\$7.00 additional per guest

All standard & premium bar selections & the following

*Grey Goose
Tanqueray 10
Knob Creek
B & B
Chivas
Drambuie
Grand Marnier
Hennessy VS
Johnnie Walker Black*

GENERAL INFORMATION

DEPOSIT & PAYMENT SCHEDULE

A signed contract and an initial deposit of \$1500.00 is required to reserve the venue for your date. Banquet room rentals will not be reserved until your deposit is received. A second deposit of 25% of the number of your expected guests total is due nine (9) months prior to your event. A third deposit of 50% of the number of expected guests is due four (4) months prior to your event. Final payment is due ten (10) business days prior to your event. **All monies are non-refundable.** If your payments are not received by the due dates, your reservation will be cancelled and The View at Morgan Hill will have no further obligations under the agreement. **We accept cash, check, or credit cards for the initial deposit. For the Final Payment, we accept cash, money order, cashier's or certified checks only - personal checks will not be accepted. Credit card payments other than the original deposit may be subject to a 3.5% processing fee.** We accept Visa, Mastercard, Discover, and American Express. Please make checks payable to Morgan Hill Golf Course. Payments are to be delivered directly to the Food & Beverage Office or mailed to Morgan Hill Golf Course, 100 Clubhouse Drive, Easton, PA 18042.

WEDDING MINIMUMS & TIMES

Minimum guarantees for weddings vary according to the time of year. April through November requires a minimum of \$8,000.00 for Friday evenings, \$10,000.00 for Saturday evenings, and \$6,000.00 for Sundays. December through March requires a minimum of \$6,000.00 for Friday evenings, \$7,000.00 for Saturday, and \$4,000.00 for Sundays. If the final total falls below the minimum required, there will be an additional room rental fee of \$1500.00 for the cocktail space.

GUARANTEE

The customer agrees to provide The View at Morgan Hill with a tentative headcount fourteen (14) days prior and a final count ten (10) days prior to the function date. **This is considered your final guarantee and NOT subject to reduction.**

RECEPTION

All receptions at The View at Morgan Hill are five (5) hours; one (1) hour for Cocktail, and four (4) for the remainder of the event. Extension of time is available at an additional fee of \$300.00 per half hour, not including the bar which is an additional \$4.50 per person.

ON SITE CEREMONY

The View at Morgan Hill can accommodate indoor or outdoor wedding ceremonies. There will be a \$1000 fee for up to 79 guests and a \$1500 fee for 80 guests and above. Included in the ceremony fee will be white folding plastic wedding chairs. White spandex chair covers can be provided for \$2 per chair. All ceremonies on site are entitled to a practice or walk through on a day prior to the wedding. All dates and times are subject to change, due to additional booking of events. It is the sole responsibility of the Bride or Groom to confirm Rehearsal date at least one (1) week prior to the event.

BRIDAL SUITE

Our Bridal Suite is complimentary for all on site ceremonies. For off site ceremonies, the Bridal Suite can be reserved for \$350, applied to the bill after tax and service charge. The room will be available to you for the entire day and you will be provided with a personal Bridal Attendant and Assorted Refreshments.

VENDORS

The View at Morgan Hill is locked and armed one (1) hour after the function has ended. **All vendors must be informed by the Bride and Groom that they are to pack up and exit the building within one (1) hour of the end of the function or the Bride and Groom will be charged the time extension fee of \$300.00 per half hour.** All vendors included in this packet already have their Certificate of Liability Insurance on file with our office. Any outside vendors that are not a part of the packet will need to provide their Certificate of Liability Insurance to us **no later than two (2) weeks prior** to the wedding. Morgan Hill reserves the right to deny entrance into the building if no certificate is on file.

GENERAL INFORMATION

MENU SELECTION & CONFIRMATION

Final menu items, room arrangements, and other details pertaining to your function must be received thirty (30) days prior to the function. All food and beverage will be provided by The View at Morgan Hill and consumed within the time frame of the event as stated on the contract. Food and beverage are not permitted to be removed from The View at Morgan Hill due to certain liabilities. The View at Morgan Hill reserves the right to confiscate food and beverage that is brought on the property in violation of this policy without prior arrangements from food and beverage department. Per the Northampton County Health Department, consumption of raw or undercooked foods may increase the risk of food-borne illnesses.

LIQUOR SERVICE

Open bars are a maximum of five (5) hours. The View at Morgan Hill does not permit the serving of alcoholic beverages to anyone who we (in our sole discretion) determine is intoxicated or who is under the age of Twenty-One (21). The patron understands and agrees to abide by the policy and to uphold the laws of the state.

PRICING & PROVISIONS

Prices are subject to change if wedding date is reserved more than 18 months in advance. All food and beverage charges include 6% PA Sales Tax and 20% Service Charge.

THE VIEW AT MORGAN HILL BANQUET FACILITY RESPONSIBILITIES

Our staff will make every effort to make your event as special as possible. We take great pride in providing customer satisfaction. The View at Morgan Hill will make every effort to accommodate any special needs you may have.





THE VIEW AT MORGAN HILL

100 Clubhouse Drive

Easton PA 18042

(610) 923-8480

www.theviewatmorganhill.com