



**THE EVENT CENTER**  
**SHEPHERD HILLS GOLF CLUB**

*Your Vision. Our Experience. Together We'll Create Magic.*

# THE EVENT CENTER



## SHEPHERD HILLS GOLF CLUB

### ***WEDDINGS AT SHEPHERD HILLS EVENT CENTER***

*We promise to provide you with a day you'll remember forever and one your guests will enjoy. We try to offer something different than other area venues. Our wedding packages are designed to be completely customized to every bride and groom. Our wedding coordinator will assist you in making hard decisions feel simple and easy. Our chefs and kitchen crew work hard to prepare hors d'oeuvres and entrees that will delight every guest. Our experienced waitstaff pays attention to every detail to ensure the atmosphere of your wedding meets your expectations! We are honored to have the opportunity to cater your wedding reception. From the first meeting with your in-house Wedding Specialist, until the completion of your event, every detail will be attended to.*

#### ***Reception package are for Five hours and include;***

*Cocktail Hour – Lounge Area or Outdoor Patio (Weather Permitting) Dinner & Dancing in our Ballroom*

*Served salad, entrée w/accompaniments*

*Selected Bar Packages*

*Complimentary Wedding Tasting for Bride & Groom*

*Bridal Suite for Bridal Party*

*Complimentary round of golf for four people*

*Champagne Toast*

*Floor length table linens and napkins in various colors, table skirting, china, stemware, flatware, tables, and chairs as part of our inclusive wedding experience.*

*Wedding Coordinator & Banquet Captain*

Prices are Subject to 6% Sales Tax and 20% Administrative Fee

# THE EVENT CENTER



## SHEPHERD HILLS GOLF CLUB

*Served Entrées – Packages*

### ***QUARTZ WEDDING PACKAGE***

Includes 4 Hors' D'oeuvres Vegetable Display, House Salad and Sliver Bar Package and  
Selection of 2 Entrees Plus a Vegetarian

#### **Entrée Choices**

##### **Chicken Francese**

Egg Battered & Sautéed Boneless Breast of Chicken  
with a White Wine Lemon Butter Sauce

##### **Chicken Bruschetta**

Grilled Chicken Breast topped with Fresh Mozzarella, Basil and Tomato Bruschetta

##### **Sautéed Tilapia**

with Lemon Caper Butter

##### **Grilled Sirloin**

with Mushroom Demi-Glace

\*All Entrees Served with Chef's Accompaniments

***\$89 per person***

# THE EVENT CENTER



## SHEPHERD HILLS GOLF CLUB

*Served Entrées – Packages*

### ***EMERALD WEDDING PACKAGE***

Includes 6 Hors' D'oeuvres, Assorted Cheese Display, Vegetable Display, House Salad or Caesar Salad and Gold Bar Package and Selection of 2 Entrees Plus a Vegetarian

#### **Entrée Choices**

##### **Chicken Francese**

Egg Battered & Sautéed Boneless Breast of Chicken  
with a White Wine Lemon Butter Sauce

##### **Chicken Bruschetta**

Grilled Chicken Breast topped with Fresh  
Mozzarella, Basil and Tomato Bruschetta

##### **Chicken Marsala**

Boneless Chicken Breast Sautéed & in Marsala Wine & Mushroom Sauce

##### **Herb Crusted Salmon**

Baked and served with Lemon White Wine Sauce

##### **Sautéed Tilapia**

with Lemon Caper Butter

##### **Grilled Sirloin**

with Mushroom Demi-Glace

##### **Roasted Prime Rib**

Served with Roasted Parmesan Potatoes and a Horseradish Cream Sauce

\*All Entrees Served with Chef's Accompaniments

***\$99 per person***

# THE EVENT CENTER



## SHEPHERD HILLS GOLF CLUB

*Served Entrées – Packages*

### ***DIAMOND WEDDING PACKAGE***

Includes 6 Hors' D'oeuvres Antipasto Display, Assorted Cheese, Vegetable Display, Choice of House Salad, Caesar Salad or Shepherd Hills Gourmet Salad Platinum Bar Package and Selection of 2 Entrees Plus a Vegetarian

#### **Entrée Choices**

##### **Chicken Francese**

Egg Battered & Sautéed Boneless Breast of Chicken with a White Wine Lemon Butter Sauce

##### **Chicken Bruschetta**

Grilled Chicken Breast topped with Fresh Mozzarella, Basil and Tomato Bruschetta

##### **Chicken Marsala**

Boneless Chicken Breast Sautéed & in Marsala Wine & Mushroom Sauce

##### **Champagne Chicken**

Sautéed Chicken Breast with Seedless Green Grapes and Champagne Butter Sauce

##### **Herb Crusted Salmon**

Baked and served with Lemon White Wine Sauce

##### **Sautéed Tilapia**

with Lemon Caper Butter

##### **Broiled Crab Cake**

Stuffed Full of Jumbo Lump Crabmeat with White Wine Dijonaise Sauce

##### **Grilled Sirloin**

Mushroom Demi-Glace

##### **Roasted Prime Rib**

Served with Roasted Parmesan Potatoes and a Horseradish Cream Sauce

***Continued..***



## ***DIAMOND WEDDING PACKAGE (Cont.)***

**NY Strip Steak** – Served with Shallot Herb Butter

**Filet Mignon** –\*\*\* additional \$5.00 pp

Filet Mignon Broiled to Perfection and Topped with Bordelaise Sauce

**Petite Filet & Lobster Tail** – \*\* Market Price

Petite Filet Mignon paired with a Petite Lobster Tail with Hollandaise Drawn Butter

\*All Entrees Served with Chef's Accompaniments

***\$129 per person***



# THE EVENT CENTER



## SHEPHERD HILLS GOLF CLUB

*Served Entrées – Packages*

### *Buffet Wedding Package*

Includes Vegetable Display, House Salad and Sliver Bar Package, 2 Accompaniments, and a Selection of 2 Entrees

#### **Chicken Marsala**

Topped with a traditional mushroom marsala sauce

#### **Chicken Bruschetta**

Topped with Fresh Mozzarella, Basil and Tomato Bruschetta

#### **Chicken Parmigiana**

Lightly breaded, parmesan cheese and House Marinara

#### **Roast Beef au jus**

Thinly sliced and tender, served with mushroom Demi-glaze

#### **10oz NY Strip Steak**

10oz cut seasoned with Montreal Spices

#### **Italian Sausage with Pepper & Onions**

Tossed with marinara sauce

#### **Honey Baked Ham**

Topped with a pineapple glaze

#### **Salmon**

Topped with lemon caper sauce

***\$79 per person***

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Customers need to be aware of the risks involved in consuming raw or undercooked foods. All animal products contain some level of bacteria.

# THE EVENT CENTER

SHEPHERD HILLS GOLF CLUB

## *Hors d'oeuvre Options* *BUTLERED & STATIONED*

- Chicken Satay
- Sesame Chicken Tenders
- Swedish Meatballs
- Beef Skewers
- Mini Egg Rolls
- Coconut Shrimp
- Mini Crab Cakes
- Coconut Shrimp
- Scallops Wrapped in Bacon
- Crab Stuffed Mushrooms
- Mini Quiche
- Spanakopita
- Chicken Pot stickers
- Poke Tuna





# THE EVENT CENTER



## SHEPHERD HILLS GOLF CLUB

### ***ENHANCEMENTS***

#### **STIR FRY STATION \$22pp**

(\$75 attendant fee)

Beef, Chicken, Pork, or Shrimp

Stir Fried to Order with Guests

Choice of Crisp Vegetables and Asian Seasoning served over White Rice

#### **CARVING STATION \$24pp**

(\$75 attendant fee)

Sirloin of Beef, Turkey, Pork Loin or Ham

#### **PASTA STATION \$19 pp**

(\$75 attendant fee)

Fettuccini, Penne & Tortellini with Marinara, Pesto, & Alfredo Sauces with Assorted Toppings

Add Chicken, Shrimp, Scallops or Lobster for an additional fee

### **STATION DISPLAYS**

(serves 50 people)

Vegetable Display \$100

Assorted Cheese, Fruit and Vegetable Display \$175

Cheese Display \$145

Fresh Fruit Display \$125

Hot Spinach & Artichoke Dip \$125

Spinach & Crab Dip \$145

Buffalo Chicken Dip \$125

Wing Display \$155

Bruschetta with Crostini \$100

Antipasto Display \$175

Mediterranean Display \$145

Shrimp Display Mkt. Price

*Continued..*

## ***ENHANCEMENTS CONTINUED (Cont.)***

### **APPETIZERS**

#### **Penne Pasta**

Choice of Marinara or Alfredo - \$7.00 pp

#### **Rigatoni Vodka**

Belvedere Vodka Cream Sauce - \$8.00 pp

#### **Tortellini**

Cheese Filled Tortellini in a Pappalina Sauce - 9.00 pp

#### **Shrimp Cocktail**

Jumbo Shrimp and Cocktail Sauce – Market Price

#### **Mini Crab Cakes**

Lump Crabmeat Crab Cakes - \$12.00 pp

#### **Seared Scallops**

Coriander dusted sea scallops – Market Price

**Seasonal Soup** - \$8.00 pp

## ***WEDDING CAKE & DESSERT***

We will not only cut and serve your wedding cake at no charge, but we can also secure a cake with one of our vendor partners or provide you with in an house dessert display.

