

# *Bent Creek Country Club Weddings*

## *Banquet Packages*

*Allow Bent Creek Country Club to set the stage for your perfect day. Nestled in the suburbs of Lancaster County, Bent Creek Country Club has quietly built a reputation for its understated elegance, world class culinary team, superior service, its breadth of amenities, and unsurpassed beauty.*

*Bent Creek Country Club features a variety of indoor and outdoor wedding and reception options. From an intimate ceremony and reception for 50 guests to an elaborate outdoor wedding ceremony for 180 guests, we have the perfect setting for you.*

*Our wedding packages are designed to assist you in menu planning and selection, while allowing the freedom to create an affair that suits your personal tastes.*

### **Room Rental Fees:**

- *Fridays and Sundays – 1,500*
- *Saturdays and Holiday Weekends – 2,500*
- *On-site Ceremony – 1,000*

### **All Packages Include:**

- *Five Hour Reception*
- *One Hour Passed Hors d' Oeuvres*
- *Two Course Served Dinner (complimentary cake cutting)*
- *Complimentary Champagne Toast (with all 4-hour bar packages)*
- *Gold Chivari Chairs – Padded in Champagne Color*
- *Bridal Floor Length Linens*
- *Bridal Suite Access After 10am*

### **Additional Options:**

- *Champagne Toast - 2.50 (complimentary with bar package)*
- *Dance Floor - \$150 labor fee*
- *Custom Cake from Flouretta Sweet (pricing varies based on cake selections)*

### **Outdoor Ceremony Includes:**

- *Garden White Chairs*
- *Elegant Locker Rooms for Bridal Party after 10am*

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# *Bent Creek Country Club Weddings*

## *Butlered Hors d'Oeuvres*

*Choose Four(4) from combined hot & cold selections*

### *Cold Selections ~*

**Roma Tomato & Sweet Basil Bruschetta, & Asiago**

**Yukon Gold Potato Pancake** - sour cream, apple wood-smoked bacon, chive snips

**Chevre Cheese Crostini** - red pepper relish, basil pesto

**Stuffed-Cherry Tomato** - with garlic-herb cheese

**Artichoke, Grilled Eggplant, & Herbs** - on Lavish bread triangle

**Shredded Smoked Ham on Crostini** - Pommery mustard, sweet pickle

**Crisp Pancetta & Feta Cheese** - on garlic bread crouton

**Smoked Chicken Salad** - on crisp cucumber with avocado, black bean salsa

**California Roll** - inside-out roll with crab, cucumber, avocado, soy dipping sauce

**Shaved Beef Crostini** - rare beef on salt & pepper crostini, horseradish cream

**Grilled Shrimp Gazpacho in a Shot Glass**

**Parma Prosciutto-Wrapped Grilled Asparagus** - cracked pepper, and olive oil on toasted tomato focaccia

**Peking Duck** - pickled ginger & cucumber salad with hoisin sauce on ceramic spoon

**Rare Tuna & Mango on Belgian Endive** - wasabi mayonnaise

**Lobster Salad Roll with Sticky Rice** - soy sauce, wasabi

### *Hot Selections ~*

**Stuffed Mushroom** - with sweet Italian sausage

**Puff Pastry Pita Roulade** - tomato, mozzarella, basil

**Stuffed Red Bliss Potato** - with Asiago cheese soufflé

**Petite Spring Roll** - teriyaki dipping sauce

**Quiche Lorraine** - Swiss cheese and bacon

**Tandoori Chicken Skewer** - cucumber-Ranch dipping sauce

**Chicken Or Beef Satay** - with spicy peanut-coconut sauce

**Bacon-Wrapped Scallop** - brown sugar, Grey Poupon mustard glaze

**Baked Crab & Asparagus Quiche**

**Flash-Fried Coconut Shrimp** - light curry-mango dipping sauce

**Beef Tip Tartlet** - seared tips of beef with béarnaise sauce in crisp phyllo

**Bacon-Wrapped Jumbo Shrimp** - apple wood-smoked bacon, honey barbeque glaze

**Bacon-Wrapped Long Island Oysters** - horseradish Chantilly

# *Bent Creek Country Club Weddings*

## *Stationary Hors d'Oeuvre Enhancements*

<b>Traditional Display ~</b>	<i>13 per person</i>
<b>Tapas of Seasonal Fruits &amp; Berries</b> - vanilla bean mascarpone dipping sauce	
<b>Marinated &amp; Raw Vegetables</b> - choice of dipping sauce:	
- peppercorn-ranch	
- green onion with bacon & sour cream	
- green goddess	
<b>Imported &amp; Domestic Cheeses</b>	
- two mustards, assorted crackers, toasted French baguette, red grapes, & strawberries	
 <b>In addition to the traditional display</b>	 <i>7 per person</i>
<b>Wheel of Warm Brie Cheese Baked in Puff Pastry</b>	
- caramelized-spiced pecans, sliced French baguette	
 <b>Crab &amp; Artichoke Au Gratin</b>	 <i>8 per person</i>
- lump crab, herbed cheese, Boursin, fresh chives, lemon, served with brioche toast	
 <b>Antipasto Display</b>	 <i>13.5 per person</i>
<b>Char-Grilled-Marinaded &amp; Raw Vegetables</b>	
<b>Assorted Olives, Bresola, Salami, Prosciutto, &amp; Cappicola</b>	
<b>Gorgonzola, Provolone, &amp; Fresh Mozzarella</b>	
<b>Crostini, Cracker Assortment, &amp; Bread Sticks</b>	
 <b>Carving Station</b>	
<i>Chef carving fee</i>	<i>100</i>
<i>all carving stations include hinged brioche slider rolls</i>	
<b>Roast Tenderloin of Beef</b>	<i>250 per tenderloin</i>
- wild mushroom jus, horseradish sauce	
<b>Roast Sirloin of Beef</b>	<i>225 per sirloin</i>
- Bordelaise, horseradish sauce	
<b>Roast Tenderloin of Pork</b>	<i>175 per pork loin</i>
- apricot-brandysauce, Pommery mustard-butter	
<b>Brown Sugar and Honey Baked Smoked Ham</b>	<i>150 per ham</i>
- orange marmalade	
<b>Roast, Honey-Mustard Glazed Turkey Breast</b>	<i>175 per turkey breast</i>
- cranberry chutney, spiced butter	

# *Bent Creek Country Club Weddings*

## *Stationary Hors d'Oeuvre Enhancements*

### ***Stationary Enhancements ~***

*stations and enhancements priced accordingly*

#### **Raw Bar ~**

*priced per 50 piece*

*served with cocktail sauce, Worcestershire sauce, Tobasco, mignonette sauce, horseradish, and lemon wedges*

#### **Middle Neck Clams on the Half Shell**

45

#### **Oysters on the Half Shell**

125

#### **Jumbo Shrimp Cocktail**

100

#### **Selection of Assorted Sushi Rolls- Priced per roll, 1 roll yields approx. 7 pieces**

15/roll

*- served with pickled ginger, wasabi, soy sauce*

*- Spicy Tuna, Salmon, Shrimp, Crab, and California Roll*

#### **Additional Bar Options ~**

*Mashed potato bar/popcorn bar/ mac n' cheese bar/ mini taco bar*

*priced per person/per hour*

9.75

*if chef-attended, add \$75 culinary fee*

# *Bent Creek Country Club Weddings*

## *Soups & Salads*

*Choose one (1)*

### ***Soups ~***

**Old Fashioned Tomato Soup** - *flavored with bacon and cheddar cheese*

**Maryland Crab Soup** - *tomato broth, crab, corn, lima beans*

**Sweet Corn & Smoked Chicken Chowder** - *diced potatoes, brunoise of vegetable*

**Beef and Barley** - *aromatic vegetables, rich beef broth, thyme*

**New England Clam Chowder** - *Old Bay, thyme, lemon*

**Vegetarian Vegetable in Tomato Broth**

**Cream of Mushroom & Herb Crostini**

**Old Fashioned Potato Soup** - *parsley, hard-cooked egg*

**Ham and Bean Soup**

### ***Salads ~***

**Bent Creek House-Salad**

- *mesclun greens of crisp lettuces, herb vinaigrette, carrot, cucumber, tomato wedges*

**Bent Creek Caesar Salad**

- *crisp romaine, Asiago cheese, classic Caesar dressing, herb croutons*

**Strawberry and Spinach Salad**

- *goat cheese, walnuts, red onions, lemon-poppy seed dressing*

**Pear and Cherry Salad**

- *medley of greens, Anjou pears, dried cherries, bleu cheese, toasted pecan, port wine vinaigrette*

**Heirloom Tomato & Mozzarella Salad** (*Available June through October*)

- *local tomatoes layered with fresh mozzarella cheese, basil, chiffonade cracked pepper, olive oil, balsamic reduction*

# *Bent Creek Country Club Weddings*

## *Combination Entrées*

*Priced per person, includes first hour of passed hors  
d'oeuvres and first course soup or salad*

*+\$2/person for Choice of 2 Entrees, +\$3/person for  
Choice of Three*

### ***Combination Entrées ~***

<b>Filet Mignon &amp; Seared Salmon</b> <i>- Béarnaise sauce</i>	55
<b>Filet Mignon &amp; Crab Cake</b> <i>- grain mustard beef jus, remoulade sauce</i>	60
<b>Bent Creek Surf &amp; Turf</b> <i>- Filet mignon, Maine lobster tail, drawn butter, lemon, Bealnaise sauce</i>	65
<b>Herb-Marinated Supreme of Chicken &amp; Sautéed Shrimp</b> <i>- Herb Vinaigrette Blanc</i>	48
<b>Filet Mignon &amp; Sautéed Shrimp</b> <i>- Lobster Bordelaise</i>	55
<b>Seared Breast of Chicken &amp; Grilled Sirloin Steak</b> <i>- roasted garlic, thyme jus</i>	51

# *Bent Creek Country Club Weddings*

## *Beef, Pork, Lamb, Seafood & Poultry Entrées*

*Priced per person, includes first hour of passed hors d'oeuvres and first course soup or salad*

*+\$2/person for Choice of 2 Entrees, +\$3/person for Choice of Three*

### ***Beef Entrées ~***

**Grilled Filet Mignon of Beef** 55  
*- 7oz. choice center-cut filet, béarnaise sauce*

### ***Seafood Entrées ~***

**Sautéed Shrimp Scampi** 45  
*- garlic-herb butter sauce. blended rice pilaf*

**Baked Maryland Crab Cake** (1) 45 (2) 55  
*- remoulade sauce*

**Crab Crusted North Atlantic Cod** 43  
*- Blue crab & parmesan crust, lemon butter sauce, chive-whipped potatoes*

**Seared Salmon** 45  
*- Sweet corn avocado and tomato salsa*

### ***Poultry Entrées ~***

**Roast Supreme of Chicken** 45  
*- lobster, tarragon, chicken mousseline, natural jus*

**Sautéed Chicken Marsala** 38  
*- boneless breast, mushrooms, Marsala wine sauce*

**Chicken Saltimbocca** 45  
*- boneless breast, prosciutto ham, fresh sage, roasted garlic jus*

**Chicken Picatta** 38  
*- Lemon caper butter sauce*

# *Bent Creek Country Club Weddings*

## *Starch & Grain Selections*

*Select two menu items from the three food categories.*

### ***Starch and Grains ~***

Blended Rice Pilaf  
Risotto Milanaise  
Parmesan Risotto

### ***Potatoes ~***

Buttermilk Mashed Potatoes  
Red Bliss Mashed Potatoes with Sweet Corn  
Boiled New Potatoes with Parsley & Butter  
Roasted Red Bliss Potatoes with Fresh Herbs

### ***Vegetables ~***

*(Subject to seasonality)*

Roasted Root Vegetables  
Asparagus & Baby Carrots  
Medley of Seasonal Vegetables  
Steamed Broccoli & Batonette Carrots  
French Beans & Baby Carrots



# *Bent Creek Country Club Banquets*

## *Open Bar Options*

*Please note: Reception package is 5 hours; bar closes during introductions/toasts, and 30 minutes prior to event end time.*

### **House Package:**

House Bourbon, Gin, Rum, Scotch, Vodka, Whiskey, Amaretto, Brandy, Tequila, Triple Sec, Vermouth, Raspberry, Melon, Peach, Apple Schnapps

### **Call Package:**

***Also Includes ALL House brands***

Absolut, Absolut Citron, Stoli, Stoli O, Captain Morgan, Dewar's, Famous Grouse, Beefeater, Jim Beam, Seagram's 7, Tito's, Malibu

### **Premium Package:**

***Also Includes ALL House and ALL Call brands***

Grey Goose, Jack Daniels, Johnny Walker Black, Seagram's VO, Bombay Sapphire, Jose Cuervo, Cointreau, Grand Mariner, Tanqueray, Ketel One, Crown Royal, Markers Mark, Glenlivet

### ***All Bars Include the Following:***

- Beers:** Coors Light Draft, Yuengling Lager Draft  
**Wines:** Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio  
**Mixers:** Coca Cola, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda

### ***Package Pricing:***

*priced per person*

	<i>1 hr</i>	<i>2 hrs</i>	<i>3 hrs</i>	<i>4 hrs</i>
HOUSE:	14.00	20.00	26.00	31.00
CALL:	16.00	23.00	30.00	35.00
PREMIUM:	18.00	26.00	34.00	39.00

### **Beer, Wine, & Soda Bar:**

*priced per person*

One Hour of Service	10.00
Two Hours of Service	14.00
Three Hours of Service	18.00
Four Hours of Service	22.00

*Bent Creek Country Club Banquets  
Cocktail & Credit Bar  
Services*

**Credit Bar:**

*priced per drink*

*Note: \$100 bartender fee will apply*

House Brands	7.00
Call Brands	8.00
Premium Brands	9.00 +
Draft Beer	3.00
House Wine	6.00
Soda	2.50

**Additional Beverage Options:**

Prosecco Champagne Toast (Lamberti)      2.50/per person

**Please Note:**

- *Additional selections may be available upon request.*
- *Club policy states that "shot" type drinks will not be served.*
- *\$100 bartender fee for all credit & hosted bars.*