



HILLENDALE COUNTRY CLUB

# Wedding Packages

2021-2022



13700 Blenheim Road N. | Phoenix, MD 21131





## Weddings at Hillendale

*ALL PACKAGES INCLUDE:*

Indoor or Outdoor Cocktail Hour

*Three Passed Hors D'oeuvres*

*One Stationary Hors D'oeuvres Display*

Gourmet Entrée Selection with  
Salad Course

*Dietary Modifications Available Upon Request*

Complimentary Menu Tasting

Open Bar Package

Uniformed Staff

Large Dance Floor

Fully Set Ballroom

*Variety of Dining and Display Tables*

*Complimentary Floor Length Linens & Napkins*

Complimentary Wedding Suite

Champagne Toast For Couple

On-Site Wedding Coordinator

Complimentary Parking

*Valet Service Available Upon Request*

# Bar Packages

## HOUSE BAR

### Included Spirits:

House Vodka, Rum, Whiskey, Gin, Tequila & Scotch

### Included Wines:

Jacob's Creek Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon

### Included Beers:

Choice of One Domestic & One Imported Bottle

## PREMIUM BAR

### Included Spirits:

Tito's, Tanqueray, Bacardi, Captain Morgan, Jose Cuervo, Jack Daniels, Jameson, Dewars

### Included Wines:

Jacob's Creek Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon

### Included Beers:

Choice of Two Domestics & One Imported Bottle

## ELITE BAR

### Included Spirits:

Ketel One, Tito's, Bombay, Tanqueray, Bacardi, Captain Morgan, Patrón, Jose Cuervo, Jack Daniels, Crown Royal, Jameson, Maker's Mark, Dewars

### Included Wines:

Jacob's Creek Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon

### Included Beers:

Choice of Two Domestic & Two Imported Bottles



# Bar Packages

## BOTTLED BEER

### DOMESTIC:

Budweiser  
Bud Light  
Bud Light Lime  
Coors Light  
Michelob Ultra  
Miller Lite  
Yuengling

### IMPORTED:

Amstel Light  
Corona  
Corona Light  
Dos Equis Amber  
Fat Tire  
Heineken  
Sierra Nevada Pale Ale  
Stella Artois



## ENHANCEMENTS

Signature Cocktails: \$TBD  
Champagne Toast: \$2.50++ per person





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# THE MANOR

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*\$106++ Per Person*

*Duet Plate: \$109++ Per Person*

Choice of Three Passed Hors D'oeuvres  
Vegetable Crudité

Choice of House or Caesar Salad

Choice of Two Entrées

Chef's Selection of Starch & Vegetable

Dinner Rolls with Butter

Gourmet Coffee & Tea

Four Hour House Bar

*Add Fruit & Cheese: \$5++ Per Person*

## HORS D'OEUVRES

- Beef Satay
- Chicken Satay
- Vermont Cheese Puffs
- Chicken Wellington Puffs
- Asparagus Rolls
- Pork Pot Stickers
- Spanakopita
- Vegetable Pot Stickers
- Vegetable Spring Rolls
- Edamame & Corn Quesadillas
- Petite Potato Pancakes
- Roasted Red Pepper & Boursin Cheese

## SERVED ENTRÉES

- Chicken Piccata: Chicken Breast Sautéed in Lemon Butter with White Wine & Capers
- Chicken Marsala: Chicken Breast Topped with Mushrooms in a Marsala Wine Sauce
- Chicken Mediterranean: Chicken Breast Topped with Artichokes, Roasted Red Peppers & Tomatoes
- Chicken Roaster: Oven-roasted Half Chicken with Grilled Vegetables in an Herb Butter Sauce
- Chicken Française: Chicken Breast Topped with a Lemon Butter Sauce
- Orange Roughy Française: Orange Roughy Topped with a Lemon Butter Sauce
- Salmon: Grilled Salmon Topped with Cabernet Butter Sauce
- Tuna: Asian-style Ahi Tuna Encrusted in Sesame Seeds with Julienne Vegetables and Plum Sauce
- Orange Roughy Chesapeake: Orange Roughy Broiled and Topped with Crab Imperial (*add \$7++ per person*)





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# THE BLENHEIM

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*\$125++ Per Person*

*Duet Plate: \$130++ Per Person*

Choice of Three Passed Hors D'oeuvres  
Vegetable Crudité

Choice of Salad: House or Caesar  
Choice of Two Entrées

Chef's Selection of Starch & Vegetable  
Dinner Rolls with Butter  
Gourmet Coffee & Tea  
Five Hour House Bar

*Add Fruit & Cheese: \$5++ Per Person*

## HORS D'OEUVRES

- Beef Satay
- Chicken Satay
- Vermont Cheese Puffs
- Chicken Wellington Puffs
- Asparagus Rolls
- Pork Pot Stickers
- Spanakopita
- Bacon Wrapped Scallops
- Petite Potato Pancakes
- Vegetable Pot Stickers
- Vegetable Spring Rolls
- Edamame & Corn Quesadillas
- Roasted Red Pepper & Boursin Cheese
- Skewered Mongolian Beef
- Short Rib & Fontina Paninis

## SERVED ENTRÉES

- Chicken Piccata: Chicken Breast Sautéed in Lemon Butter with White Wine & Capers
- Chicken Marsala: Chicken Breast Topped with Mushrooms in a Marsala Wine Sauce
- Chicken Mediterranean: Chicken Breast Topped with Artichokes, Roasted Red Peppers & Tomatoes
- Chicken Roaster: Oven-roasted Half Chicken with Grilled Vegetables in an Herb Butter Sauce
- Chicken Française: Chicken Breast Topped with a Lemon Butter Sauce
- Orange Roughy Française: Orange Roughy Topped with a Lemon Butter Sauce
- Salmon: Grilled Salmon Topped with Cabernet Butter Sauce
- Tuna: Asian-style Ahi Tuna Encrusted in Sesame Seeds with Julienne Vegetables and Plum Sauce
- Orange Roughy Chesapeake: Orange Roughy Broiled and Topped with Crab Imperial (*add \$7++ per person*)
- New York Strip: 13oz. Grilled Rosemary-rubbed Strip Steak Topped with a Roasted Tomato Demi-glace
- Filet Mignon: 8oz. Filet Topped with a Peppercorn Demi-glace
- Chicken Chesapeake: Chicken Breast Topped with Crab Imperial
- Chicken Oscar: Chicken Breast Topped with Asparagus & Crab Imperial in a Hollandaise Sauce
- Filet & Crab: 5oz. Filet with Demi-glace Served alongside a 4 oz. Crab Cake (*add \$10++ per person*)







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# THE CALCUTTA

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*\$135++ Per Person*

*Duet Plate: \$139++ Per Person*

Choice of Three Passed Hors D'oeuvres  
Seasonal Fruit, Vegetable Crudit  & Cheese  
Display; Mediterranean Antipasti  
Bruschetta with Garlic Crostinis  
Choice of Premium Salad  
Choice of Two Entr es  
Chef's Selection of Starch & Vegetable  
Dinner Rolls with Butter  
Gourmet Coffee & Tea  
Five Hour Premium Bar

## HORS D'OEUVRES

- Beef Satay
- Chicken Satay
- Vermont Cheese Puffs
- Chicken Wellington Puffs
- Asparagus Rolls
- Pork Pot Stickers
- Spanakopita
- Bacon Wrapped Scallops
- Petite Potato Pancakes
- Seared Ahi-Tuna on Fried Wontons
- Crab Stuffed Mushrooms
- Petite Crab Cakes
- Vegetable Pot Stickers
- Vegetable Spring Rolls
- Edamame & Corn Quesadillas
- Roasted Red Pepper & Boursin Cheese
- Skewered Mongolian Beef
- Short Rib & Fontina Paninis
- Jumbo Shrimp Cocktail
- Shrimp Tempura with Sweet Chili Sauce
- Coconut Shrimp

## SERVED ENTR ES

- Chicken Piccata: Chicken Breast Saut ed in Lemon Butter with White Wine & Capers
- Chicken Marsala: Chicken Breast Topped with Mushrooms in a Marsala Wine Sauce
- Chicken Mediterranean: Chicken Breast Topped with Artichokes, Roasted Red Peppers & Tomatoes
- Chicken Roaster: Oven-roasted Half Chicken with Grilled Vegetables in an Herb Butter Sauce
- Chicken Fran aise: Chicken Breast Topped with a Lemon Butter Sauce
- Orange Roughy Fran aise: Orange Roughy Topped with a Lemon Butter Sauce

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# THE CALCUTTA

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## SERVED ENTRÉES

*(Continued)*

- Salmon: Grilled Salmon Topped with Cabernet Butter Sauce
- Tuna: Asian-style Ahi Tuna Encrusted in Sesame Seeds with Julienne Vegetables and Plum Sauce
- Orange Roughy Chesapeake: Orange Roughy Broiled and Topped with Crab Imperial
- New York Strip: 13oz. Grilled Rosemary-rubbed Strip Steak Topped with a Roasted Tomato Demi-glace
- Chicken Chesapeake: Chicken Breast Topped with Crab Imperial
- Chicken Oscar: Chicken Breast Topped with Asparagus & Crab Imperial in a Hollandaise Sauce
- Halibut: Pistachio Encrusted Halibut with a Butter Caper Sauce
- Crab Cake: 6oz. Jumbo Lump Maryland Crab Cake
- Filet Mignon: 8oz. Filet Topped with a Peppercorn Demi-glace
- Prime Rib: 14oz. Prime Rib Cut & Served with Au Jus & Fresh Horseradish
- Filet & Crab: 5oz. Filet with Demi-glace Served alongside a 4oz. Crab Cake (add \$7++ per person)







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# THE PHOENIX

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*\$142++ Per Person*

*Duet Plate: \$145++ Per Person*

Choice of Three Passed Hors D'oeuvres  
Seasonal Fruit, Vegetables & Cheese  
Display; Mediterranean Antipasti  
Bruschetta with Garlic Crostini & Crab Dip  
Display  
Choice of Premium Salad  
Choice of Two Entrées  
Chef's Selection of Starch & Vegetable  
Dinner Rolls with Butter  
Gourmet Coffee & Tea  
Five Hour Elite Bar  
Champagne Toast for all Guests

## HORS D'OEUVRES

- Beef Satay
- Chicken Satay
- Vermont Cheese Puffs
- Chicken Wellington Puffs
- Asparagus Rolls
- Pork Pot Stickers
- Spanakopita
- Bacon Wrapped Scallops
- Petite Potato Pancakes
- Seared Ahi-Tuna on Fried Wontons
- Crab Stuffed Mushrooms
- Petite Crab Cakes
- Lamb Chops with Rosemary Demi-glace
- Vegetable Pot Stickers
- Vegetable Spring Rolls
- Edamame & Corn Quesadillas
- Roasted Red Pepper & Boursin Cheese
- Skewered Mongolian Beef
- Short Rib & Fontina Paninis
- Jumbo Shrimp Cocktail
- Shrimp Tempura with Sweet Chili Sauce
- Coconut Shrimp
- Lobster Bruschetta on Garlic Bread



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# THE PHOENIX

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## SERVED ENTRÉES

*(Continued)*

- Chicken Piccata: Chicken Breast Sautéed in Lemon Butter with White Wine & Capers
- Chicken Marsala: Chicken Breast Topped with Mushrooms in a Marsala Wine Sauce
- Chicken Mediterranean: Chicken Breast Topped with Artichokes, Roasted Red Peppers & Tomatoes
- Chicken Roaster: Oven-roasted Half Chicken with Grilled Vegetables in an Herb Butter Sauce
- Chicken Française: Chicken Breast Topped with a Lemon Butter Sauce
- Orange Roughy Française: Orange Roughy Topped with a Lemon Butter Sauce
- Stuffed U-2 Shrimp: 4oz. Split Shrimp Stuffed with Crab & Topped with Crab Imperial
- Salmon: Grilled Salmon Topped with a Cabernet Butter Sauce
- Tuna: Asian-style Ahi Tuna Encrusted in Sesame Seeds with Julienne Vegetables & Plum Sauce
- Orange Roughy Chesapeake: Orange Roughy Broiled and Topped with Crab Imperial
- New York Strip: 13oz. Grilled Rosemary-rubbed Strip Steak Topped with a Roasted Tomato Demi-glace
- Chicken Chesapeake: Chicken Breast Topped with Crab Imperial
- Chicken Oscar: Chicken Breast Topped with Asparagus & Crab Imperial in a Hollandaise Sauce
- Halibut: Pistachio Encrusted Halibut with Butter Caper Sauce
- Crab Cake: 6oz. Jumbo Lump Maryland Crab Cake
- Filet Mignon: 8oz. Filet Topped with Peppercorn Demi-glace
- Prime Rib: 14oz. Prime Rib Cut & Served with Au Jus & Fresh Horseradish
- Filet & Crab: 5oz. Filet with Demi-glace Served alongside a 4oz. Crab Cake *(add \$3++ per plate)*





# ENHANCEMENTS

## PREMIUM SALAD SELECTIONS

### THE HILLENDALE HOUSE

Mesclun Greens & Seasonal Vegetables Served with Balsamic and Ranch Dressing

### THE CLASSIC CAESAR

Hearts of Romaine, Parmesan Cheese & Garlic Croutons

### THE CAPRESE

Fresh Mozzarella, Tomato, Basil, Extra Virgin Olive Oil & Balsamic Vinegar Drizzle

### POACHED PEAR

Mesclun Greens, Poached Pears, Goat Cheese & Sugared Pecans with Fruited Vinaigrette

### STRAWBERRY FIELDS

Mesclun Greens, Sliced Strawberries, Shaved Red Onion, Gorgonzola Cheese, Sugared Pecans & Strawberry Vinaigrette



# ENHANCEMENTS

## GARDEN STATION: \$10.00++ PER PERSON

Sonoma Salad: Mixed Baby Greens, Candied Walnuts, Dried Cranberries, Wonton Crisps & Balsamic Vinaigrette Dressing

Caesar Salad: Hearts of Romaine, Parmesan Cheese, House-made Croutons & Creamy Caesar Dressing

Add Chicken: \$4.50++ per person

## MASHED POTATO BAR: \$10.00++ PER PERSON

Mashed Potatoes, Shredded Cheddar Cheese, Chives, Chopped Bacon & Sour Cream

## CROSS THE BORDER: \$16.00++ PER PERSON

Taco Bar: Ground Beef, Pico De Gallo, Cheddar Cheese, Shredded Lettuce, Guacamole, Sour Cream & Salsa  
Choice of Cheese/Chicken Quesadillas or Cheese/Chicken Enchiladas with Salsa Roja or Salsa Verde

Add Beef: \$5++ per person

Add Shrimp: \$5++ per person

Add Chips, Salsa, Guacamole & Queso: \$5++ per person

## MAC & CHEESE BAR: \$11.00++ PER PERSON

Choice of Two Types of Noodles & Two Flavors of Cheese Sauce

Bacon, Truffle Oil, Sriracha

Add Crab: \$6++ per person

Add BBQ Pulled Pork: \$4++ per person

## BACKYARD BARBEQUE: \$20.00++ PER PERSON

Choice of Two Entrées: BBQ Chicken, Pulled Pork, Beef Brisket or Fried Chicken

Choice of Two Sides: Baked Beans, Corn Bread, Corn on the Cob, Cole Slaw or Pasta Salad

## CARVING STATION

Roasted Rosemary Prime Rib with Au Jus: \$22.00++ per person

New York Strip Loin with Cabernet Sauce: \$20.00++ per person

Honey Baked Ham and Turkey Breast (Roasted or Fried): \$17.00++ per person

Chef Attendant: \$150

## PASTA STATION: \$16.00++ PER PERSON

Penne, Linguine & Spaghetti

Marinara, Alfredo & Pesto

Chicken & Italian Sausage

Add Shrimp: \$6++ per person

Chef Attendant: \$150



# ENHANCEMENTS

## COCKTAIL HOUR ENHANCEMENTS

### CHARCUTERIE: \$7.00++ PER PERSON

Assorted meat, cheese, olives, peppers, jams, crackers & crostinis

### BAKED BRIE: \$6.00++ PER PERSON

En Croute with Raspberry Sauce

### CRAB DIP: \$7.00++ PER PERSON

Served with Gourmet Crackers & Ciabatta Bread

## LATE NIGHT BITES

### WARM SOFT PRETZELS: \$7.00++ PER PERSON

Cheese Sauce & Spicy Mustard

### FRENCH FRY STATION: \$7.00++ PER PERSON

French Fries, Sweet Fries, Waffle Fries, Tater Tots & Assorted Dipping Sauces

### FLAT BREAD PIZZAS: \$10.00++ PER PERSON

Pepperoni, BBQ Chicken & Cheese

### GOURMET MINI SLIDERS: \$10.00++ PER PERSON

Kobe Beef & Artisan Cheese on Brioche Roll

Add Mini Hot Dogs: \$3++ per person

### CARNIVAL: \$12.00++ PER PERSON

Soft Pretzels, Popcorn, Deep Fried Oreos & Twinkies, Churros

### BREAKFAST SLIDERS: \$8.00++ PER PERSON

Assorted Breakfast Sliders

# ENHANCEMENTS

## DESSERTS

### ICE CREAM BAR: \$11.00++ PER PERSON

Chocolate, Vanilla & Strawberry Ice Cream  
Assorted Toppings

### DONUT DISPLAY: \$10.00++ PER PERSON

Artfully Displayed Assortment of Homemade Donuts  
Assorted Sauces & Toppings

### PETITE DESSERT DISPLAY: \$11.00++ PER PERSON

Assortment of Mini Desserts & Pastries

### MILK & COOKIES: \$5.00++ PER PERSON

Warm Chocolate Chip Cookies with Shot Glasses of Milk



## WEDDING CAKE

Hillendale Country Club has partnered with SugarBakers to offer delicious, beautifully crafted wedding cakes. SugarBakers has an array of designs & flavors to customize your dream cake.

Please ask for more details!

(Any pricing is exclusive to cakes ordered through HCC)



# SERVICE PRICING

## CEREMONY FEE

Saturdays: \$1,000  
Friday/Sunday: \$500



## RECEPTION FEE

Saturdays: \$1,500  
Friday/Sunday: \$750

## ADDITIONAL HOUR

Bar: \$10.00++ per person  
Venue Space (No Bar): \$500.00

## CHILDREN'S MEALS

\$15.00++ per person

## VENDOR MEALS

Quick, easy meal for Photographers, DJs, etc. assisting in your wedding  
Sandwich/Wrap: \$15++  
Hot Meal: Same price as Guest Plate

*Menu prices may change without notice & may be subject to a 22% Service Charge, 9% Alcohol Tax and/or 6% Maryland Sales Tax. The "++" by pricing indicates Service Charge and other applicable taxes.*

