

MARYLAND GOLF & COUNTRY CLUBS



WEDDING PACKAGES



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Package Inclusions

Our experienced team at Maryland Golf and Country Clubs takes a great pride in creating a wedding day that you will want to relive year after year. Let us make the start of your life together nothing less than incredible. With only hosting one wedding a day, we are able to give all of our attention to you and your special day. Maryland Golf and Country Clubs provides gorgeous indoor and outdoor setting to be the backdrop of your wedding day. Determined to give you the wedding day of your dreams, we are ready to create personalized menus and organize the details of your wedding day. Listed below are the amenities that are provided in each one of our packages.

Personalized On-Site Wedding Team
Four Hour Reception
Hand Passed and Stationed Hors d' Oeuvres
Plated Dinner
Champagne Toast
Standard Tablecloths and Napkins
Mirrors and Votive Candles for Tables
China, Stemware, Flatware
Gift, Cake, and Head or Sweetheart Table
Professional Banquet and Bartender Service
Outdoor Photo Locations - Including Stunning Views
Complimentary Suite
Complimentary Tasting for Two

The following menus are merely suggestions and customizable to your requests and budgets.



Sapphire Wedding Package

Domestic Cheese & Fresh Fruit Display
cheddar, Swiss, pepper jack, Dijon mustard,
grapes, melons, pineapples, berries, yogurt dip, variety of crackers

Salad Course

House Salad

field greens, cherry tomato, cucumber, carrot, shaved parmesan cheese,
sunflower seeds, ranch & balsamic dressings

-or-

Caesar Salad

baby romaine, shaved parmesan cheese, crouton, Caesar dressing, parmesan chip

Fresh Baked Rolls & Whipped Butter

Plated Dinner

(choice of two)

Parmesan Chicken

parmesan crusted chicken breast

Chicken Marsala

pan seared chicken breast, mushroom Marsala

Miso Salmon

brown sugar miso glazed Atlantic salmon filet

Grilled Salmon

grilled Atlantic salmon, lemon beurre blanc

Bistro Beef Medallions

sliced sirloin, red wine demi-glace

Flank Steak

herb marinated grilled flank steak, chimichurri

Each entrée will be accompanied by choice of one starch and one vegetable **listed on page 9.**

Glass of California Sparkling Wine

\$49 per person

Emerald Wedding Package

Domestic Cheese & Fresh Fruit Display
cheddar, Swiss, pepper jack, Dijon mustard,
grapes, melons, pineapples, berries, yogurt dip, variety of crackers

Hors d' Oeuvres

selection of three (3) passed hors d' oeuvres listed on page 8.

Salad Course

House Salad

field greens, cherry tomato, cucumber, carrot, shaved parmesan cheese,
sunflower seeds, ranch & balsamic dressings

-or-

Caesar Salad

baby romaine, shaved parmesan cheese, crouton, Caesar dressing, parmesan chip

Fresh Baked Rolls & Whipped Butter

Plated Dinner

(choice of two)

Citrus Honey Chicken

grilled chicken breast, citrus, honey, fresh herb glaze

Miso Salmon

brown sugar miso glazed Atlantic salmon filet

Mahi Mahi

tequila lime marinated grilled mahi mahi, pineapple salsa

Prime Rib

12oz slow roasted prime rib, au jus

Bistro Beef Medallions

sliced sirloin, red wine demi-glaze

Each entrée will be accompanied by choice of one starch and one vegetable listed on page 9.

Glass of California Sparkling Wine

\$69 per person

Ruby Wedding Package

European Cheese & Fresh Fruit Display

Spanish and French cheeses, Dijon mustard, grapes, melons, pineapples, berries, yogurt dip, variety of crackers

Hors d' Oeuvres

selection of five (5) passed hors d' oeuvres listed on page 8.

Salad Course

House Salad

field greens, cherry tomato, cucumber, carrot, shaved parmesan cheese, sunflower seeds, ranch & balsamic dressings

-or-

Wedge Salad

petite butter lettuce, Applewood smoked bacon, blue cheese crumbles, cherry tomatoes, buttermilk ranch dressing

Fresh Baked Rolls & Whipped Butter

Plated Dinner

(choice of three)

Chicken Saltimbocca

pan seared chicken breast, prosciutto, provolone, sage supreme

Stuffed Shrimp

crab imperial stuffed shrimp, lemon burre blanc

Crab Cake

two 3oz Maryland crab cakes, tartar sauce, cocktail sauce

Filet Mignon

8oz center cut grilled filet mignon, port wine reduction

New York Strip

12oz grilled New York strip steak, rosemary demi-glace

Each entrée will be accompanied by choice of one starch and one vegetable listed on page 9.

Glass of California Sparkling Wine

\$79 per person

Diamond Wedding Package

European Cheese & Fresh Fruit Display

Spanish and French cheeses, Dijon mustard, grapes, melons, pineapples, berries, yogurt dip, variety of crackers

Hors d' Oeuvres

selection of six (6) passed hors d' oeuvres listed on page 8.

Salad Course

House Salad

field greens, cherry tomato, cucumber, carrot, shaved parmesan cheese, sunflower seeds, ranch & balsamic dressings

-or-

Apple Walnut Salad

Field Greens, bleu cheese crumbles, dried cranberries, apples, candied walnuts, balsamic vinaigrette

Fresh Baked Rolls & Whipped Butter

Plated Dinner

(choice of three)

Chicken Chesapeake

crab imperial topped grilled chicken breast, sherry cream

Rockfish

pan seared Chesapeake rockfish, green goddess sauce

Chilean Seabass

porcini crusted Chilean seabass, lemon burre blanc

Filet Mignon

8oz center cut grilled filet mignon, port wine reduction

Beef Short Rib

red wine braised boneless short rib

Each entrée will be accompanied by choice of one starch and one vegetable listed on page 9.

Glass of Italian Sparkling Wine

\$99 per person

Butlered Hors d' Oeuvres

Hot

Crab Cakes

petite fried Maryland crab cakes, malted tartar sauce

Beef Wellingtons

puff pastry, tender beef tips, mushroom duxelle, horseradish dipping sauce

Maryland Fried Chicken

buttermilk fried chicken bites, honey mustard

Vegetable Spring Rolls

flaky pastry, shredded cabbage, carrot, ginger, ponzu

Bacon Wrapped Scallops

diver scallops, Applewood smoked bacon, honey

Spanakopita

phyllo dough, spinach, feta cheese

Cranberry, Orange Zest, Chopped Walnuts & Brie in a Phyllo Roll

phyllo cigar, cranberry, ripened brie, toasted walnuts

Chicken Yakatori

chicken & spring onion skewer, sesame glaze

Lamb Lollipop

marinated grilled lamb chops, mint pesto

Malibu Coconut Shrimp Skewer

coconut breaded shrimp skewer, spicy orange marmalade

Pork Carnita Taquitos

pulled pork shoulder, cheddar jack cheese, flour tortilla, cilantro lime sour cream

Quinoa & Zucchini Fritter

crispy zucchini and quinoa fritter, tzatziki dipping sauce

Lobster Arancini

fried parmesan risotto and lobster balls, tarragon aioli

Chicken & Waffle

smoked crema, maple buffalo sauce

Fire Roasted Red Pepper & Fresh Goat Cheese Quiche

flaky pastry, roasted bell pepper, fresh herbs, goat cheese

Cream of Crab Shooter

Maryland cream of crab soup, jumbo lump crab, sherry

Shrimp & Grits

smoked gouda grits, Cajun shrimp, spicy BBQ

Cold

Caprese Skewer

heirloom cherry tomato, fresh mozzarella, basil, balsamic reduction

Bruschetta

grilled baguette, sliced tomato, sliced mozzarella, basil, olive oil

Shrimp Cocktail

Old Bay poached shrimp, horseradish cocktail

Ahi Tuna

seared ahi tuna, crispy wonton, wasabi aioli

Pastrami Smoked Salmon

grilled pita, grain mustard & dill cream cheese, pickled red onion

Beef Tenderloin Crostini

rare beef tenderloin, horseradish mousse, tobacco onion

Watermelon & Feta Skewer

grilled watermelon, feta, balsamic reduction

Strawberry Gazpacho Shooter

chilled strawberry and yogurt gazpacho, fresh mint

Deviled Egg

traditional deviled egg, crispy pork belly

BLT Bites

pork belly, crisp lettuce, tomato, basil aioli, brioche

Maine Lobster Rolls

New England lobster salad, petite buttered roll

Crab Salad Toast

jumbo lump crab salad, spring onion, grilled toast points

Shrimp Ceviche

citrus marinated shrimp, cilantro, chili

Chipotle Chicken Tostada

chipotle braised chicken, salsa verde, lime crema, corn tortilla

Antipasto Kebab

cured Italian meats, olives, mozzarella, tomato

Roasted Beet Skewer

roasted beet, grapes, goat cheese, champagne vinaigrette

Raw Crudit  Shooter

baby carrot, grilled asparagus, bell pepper, celery, ranch

Sides

Starches

Rosemary Roasted Potatoes

baby multi colored potatoes, olive oil, sea salt, fresh rosemary

Wild Rice Pilaf

wild rice blended, fresh herbs, garlic

Red Skinned Mashed Potatoes

butter infused smashed red bliss potatoes

Roasted Garlic Whipped Potatoes

roasted garlic confit whipped Idaho potatoes

Baked Idaho Potato

traditional seasoned baked Idaho potatoes, butter, sour cream

Parmesan Risotto

parmesan, fresh herbs, truffle scented Arborio rice

Duchess Potato

rich whipped potatoes, piped, baked golden brown

Vegetables

Green Bean Amandine

fine French green beans, toasted sliced almonds

Seasonal Vegetable Medley

roasted blended seasonal vegetables
(zucchini, squash, onion, peppers, cauliflower)

Grilled Asparagus

tender grilled asparagus spears

Broccoli & Cauliflower

steamed broccoli, cauliflower florets

Baby Carrots

baby carrots with tops, seasoned, lightly grilled

Broccolini

sautéed baby broccolini, roasted red pepper

Brandied Mushrooms

wild mushroom blend, garlic, shallot, brandy

Bar Selections

There are several types of bar service available for your event:

- A. Consumption Bar - The total bill is paid by the host or business, based on actual consumption, host may choose the bar selection that is available during the event.
- B. Open Bar Package - The total bill is paid by the host or business based on hourly rate, host may choose the bar selection that is available. Gratuity and tax added to total.
- C. Cash Bar - Guests pay cash for each drink.
- D. Combination Bar - The host or business pays for each drink for a certain period of time and the guests pay cash for all other drinks. Example—host may choose cash bar but agree to pay for draft beer, wine, and soda; guests would pay for mixed drinks.

Maryland Golf and Country Clubs provides a bartender at no additional charge on bar sales of \$500 or more. Events with bar sales less than \$500 (excluding tax and gratuity) are billed on consumption plus an additional \$50 house charge.

<u>Consumption Bar Prices</u>	<u>Cash Bar Prices</u>	<u>Wine Services</u>
Beer <ul style="list-style-type: none"> • Domestic 3.50 • Import 4.50 	Beer <ul style="list-style-type: none"> • Domestic 4.75 • Import 5.75 	Wine <ul style="list-style-type: none"> • House 7.00 per glass • Sparkling wine 25.00 per bottle <p><i>These are generalized prices. Price will depend on brand of wine or beer you choose to be served at your event.</i></p>
Soda <ul style="list-style-type: none"> • Can 2.00 	Soda <ul style="list-style-type: none"> • Glass 2.00 • Can 2.75 	
Mixed Drinks <ul style="list-style-type: none"> • House 7.00 • Call 8.00 • Top Shelf 9.00 	Mixed Drinks <ul style="list-style-type: none"> • House 7.00 • Call 8.00 • Top Shelf 10.00 	
<p><i>List of brand names and categories on next page</i></p>	Rocks or Up <ul style="list-style-type: none"> • Add 1.00 	
	Wine <ul style="list-style-type: none"> • House 8.00 	

OPEN BAR PACKAGES (minimum of four hours for any bracket)

Bronze Package House wines, soft drinks, domestic beer	5.00 per person, per hour
Silver Package House liquor, house wines, soft drinks, domestic beer	6.00 per person, per hour
Gold Package House and call liquor, house wines, soft drinks, domestic beer	7.00 per person, per hour
Platinum Package House, call and top shelf liquor, house wines, soft drinks, domestic beer	9.00 per person, per hour

OPEN BAR PACKAGE UPGRADES

Premium bottled beer	1.00 per person, per hour
Premium after dinner cordials	2.00 per person, per hour
Premium wine	2.00 per person, per hour

Enhancements

Additional Menu Enhancements

Ice Sculptures

variety of ice sculptures available for your special occasion

Antipasto Display

Italian cured meats, marinated olives, artichokes, tomatoes, fresh mozzarella, hummus, grilled flatbread...\$6/person

Ceviche Bar

a duo of marinated and chilled diced tiger shrimp or mahi-mahi, avocado, cilantro, jalapeño, mango salsa, red onion, tomatoes, fresh corn tortilla chips...\$8/person

Raw Bar

raw shucked oysters, shrimp cocktail, crab claws, cocktail, mignonette...\$150 Oyster Shucker plus \$6/person

Chocolate Fountain

semi-sweet chocolate fountain, pretzels, strawberries, bananas, pineapple, graham crackers...
\$150 rental fee plus \$6/person

Dessert Display with Assorted Petit Fours & Mini Pastries

Pastry Chef Cindy's variety of miniature desserts...\$24/dozen

Trail Mix Bar

mixed nuts, seeds, dried fruits, candies...\$4/person

Donut Bar

house fried donuts, assortment of dips, garnishes...\$6/person

Sundae Bar

ask about our wide variety of Hershey's ice cream, deluxe sundae bar toppings...\$5/person

Candy Bar

assortment of your favorite candies on display for your guests...\$5/person

Signature Cocktail

allow our beverage manager to create a specialty cocktail for your event

Chocolate Covered Strawberries

chocolate and candy coated hand dipped strawberries...\$20/dozen

Late Night Snacks

Sliders

Roseda Farms beef mini burgers, bacon, cheese...\$5/person

Soft Pretzels

mini soft pretzel bites, cheese, mustard...\$3/person

Nacho Bar

house fried tortilla chips, salsa, guacamole, cheese, jalapenos...\$4/person

Quesadillas

grilled chicken and cheese quesadillas, salsa...\$5/person

French Fry Bar

board walk fries, bacon, cheese, malt vinegar, various toppings...\$3/person

Boneless Chicken Wings

choice of BBQ, Buffalo, Old Bay tossed boneless chicken bites, blue cheese, ranch, celery...\$5/person

Frequently Asked Questions

How do I book my wedding at Maryland Golf and Country Clubs?

Please contact our Director of Catering & Events, Abbey Fry, to finalize your booking. Call 410-879-2025 x 14 or email AFry@marylandgcc.org.

Is there a ceremony fee if I want to have my ceremony on site?

A wedding ceremony set up fee of \$350 plus the cost of chairs is charged if the ceremony is being held on the premises. If you do not arrange for, and clean up any wedding confetti/streamer type throws at the end of the event, you are liable for a \$200.00 cleaning fee to MGCC.

Is there a room rental fee?

Yes, there is a \$1,500.00 room rental for the Maryland Room along with food spend minimums. The Food Minimum is required for every private room, for the stated cost of the food only, excluding the cost of alcoholic drinks, tax and service charges.

Room	Room Charge	Week Day Food Minimum	Saturday Food Minimum	Required Deposit	Additional Rates
Clubhouse	\$5000	\$7500	\$4000	\$2000	\$300/hour
Maryland Room	\$1500	\$1500	\$4000	\$1000	\$600/hour
Bel Air Room	\$500	\$500	\$1000	\$250	\$100/hour
Harford Room	\$300	\$500	\$1000	\$500	\$75/hour
Patio	\$350	\$1000	\$1000	\$500	\$75/hour

Are we able to bring in food and/or beverage?

Maryland Golf and Country Clubs provides food and beverage services to all banquets and in house events so that we are able to provide consistent and quality products. The only exceptions made to this are wedding cakes. Please verify with the Director of Catering & Events for approval and any delivery/handling instructions.

Does Maryland Golf and Country Clubs allow overnight parking?

We want your guests to be responsible and safe. Overnight parking is permitted, so long as all vehicles are removed by 8:00am the following day.