

The Golf Club at South River



Unique Spaces, Scenic Backdrop

ADIRONDACK ROOM

Hardwood Floors, Beamed Ceilings,
Stone Fireplace, Bar and Majestic
Chandeliers

A gorgeous room for dinner & dancing

BISTRO

Clubhouse Bar, Cocktail Tables, Golf
Course Views, Stone Fireplace

*A warm space that can be used in
conjunction with the Adirondack Room
for maximum Club capacity*

PAVILION

Open Air, Peaked Roof, Ceiling Fans, and
Pond with Bridge views

Perfect for Ceremonies

To tour the Club and to discuss the details of your special day,
Please contact Angelique Litherland at 410-798-5865 x2312

alitherland@golfclubsrcom

The Golf Club at South River



Included in the Venue Fee

Spacious Bridal Suite accessible 3 hours prior to Ceremony with Bridal Suite Attendant

Four Hour Hosted Call Brand Bar

Choice Linens

China, Flatware, Glassware

White Glass Votives

Event Coordinator

Endless Photo Opportunities

Complimentary Parking

Bartender

Cake Cutting

VENUE FEE: \$800-\$1600

(Subject to date & spaces desired)

CEREMONY SET UP FEE: \$2 per person

DEPOSIT: 20% OF ESTIMATED TOTAL

Personal Checks, Visa, MasterCard, Amex & Discover are accepted

Scheduling & Capacity

Weddings may be scheduled at various times depending on the time of year and the day of the week you are hosting your wedding

The Club can accommodate up to 140 guests for a Reception depending on your Menu Selection, Entertainment & Table Set-up

In Addition

Golf may be arranged for the Groom's Party & Message is also available to the Bridal Party by Appointment

Please inquire for the most accurate capacity & scheduled times when checking date availability. Receptions are based on 4 hours with an additional half hour if you are planning the Ceremony at the Club.

Elegant Plated Reception

Your Cocktail Hour begins with an Artisan Cheese Display with House made Boursin Cheese along with Fresh Vegetable Crudités with Roasted Red Pepper Hummus

Four Hour Hosted Open Bar Serving Imported & Domestic Beer,
Selection of Wine and Call Brand Liquors

Butlered Hors D' Oeuvres

(Please select 2)

Rosemary Steak Skewer, Peppercorn Dijon • Jerk Chicken Skewers, Pineapple
Cracked Pepper & Balsamic Tomato Bruschetta • Truffled Deviled Egg
Bacon wrapped Scallops • Swedish Meatballs
Fried Edamame Pot Stickers • Steamed Chicken Lemongrass Pot Stickers

Salad

(Please select 1)

Bistro garden salad with light vinaigrette
Hearts of Romaine, diced tomatoes, house made croutons, Parmesan with creamy Caesar
Fresh Spinach Salad with hard-boiled egg, diced tomatoes, bacon with Balsamic

Plated Entrees

All entrées served with chef's suggested accompaniments including oven roasted redskin potatoes, rice blend or mashed Yukon gold potatoes, seasonal vegetable, rolls and butter,
Coffee, decaffeinated coffee and tea

Prime Rib of Beef, Rosemary Au Jus

Lump Crab Cakes, Corn Salsa, Remoulade

Blackened Mahi, Pineapple Relish, Mint

London Broil, Red Wine Jus, Sweet Onions

Chicken Chesapeake with Lump Crab

You may select more than one Entrée for guests to choose from
The highest priced Entrée will be charged for all guests

Shrimp, Pancetta, Sweet Onions, Citrus
Wine Sauce, Penne

Land & Sea

Mediterranean Salmon, Spinach, Feta, Dill

Prime Rib topped with Crab Imperial
London Broil & Salmon
Filet with Lump Crab Cake

Buffet Reception

Your Cocktail Hour begins with an Artisan Cheese Display with House made Boursin Cheese along with Fresh Vegetable Crudites with Roasted Red Pepper Hummus

Four Hour Hosted Open Bar Serving Imported & Domestic Beer,
Selection of Wine and Call Brand Liquors

Butlered Hors D' Oeuvres

(Please select 2)

Rosemary Steak Skewer, Peppercorn Dijon • Jerk Chicken Skewers, Pineapple
Cracked Pepper & Balsamic Tomato Bruschetta • Truffled Deviled Egg
Bacon wrapped Scallops • Swedish Meatballs
Fried Edamame Pot Stickers • Steamed Chicken Lemongrass Pot Stickers

Salad

(Please select 2)

Bistro garden salad with light vinaigrette
Hearts of Romaine, diced tomatoes, house made croutons, Parmesan with creamy Caesar
Mediterranean Quinoa Salad, Feta, Diced Tomatoes, Green Onions

Buffet Entrees

Chicken Chesapeake with Lump Crab
Tilapia Florentine
Spinach & Ricotta stuffed Tortellini, Marinara, shaved Parmesan
Thinly sliced London Broil, Red Wine Jus
Classic Shrimp Scampi
Pan Roasted Filet of Salmon with Lemon Thyme Buerre Blanc
Blackened Chicken Alfredo with Penne Pasta
Chef Carved, Prime Rib of Beef, Au Jus additional \$3.99++ per person, 50.00 carver fee
Chesapeake Bay Crab Cakes, Additional \$5.99++ per person
Chicken Rustico, Wild Mushrooms, Charred Corn, Harvest Vegetables, Pesto Cream
Oven Roasted Red Potatoes, mashed Yukon gold potatoes or Rice Blend, Seasonal Vegetable,
Warm Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Culinary Stations

Your Cocktail Hour begins with a Four Hour Hosted Open Bar Serving Imported & Domestic Beer, Selection of Wine and Call Brand Liquors

Carving Station

Roast Prime Rib of Beef

Roast Breast of Turkey

Warm Rolls and appropriate condiments

Mini Twice Baked & Mashed Potato Bar

Petite glasses of creamy mashed potatoes with toppings, Mini twice baked Potatoes

Shrimp Scampi or Southern Shrimp & Grits Station

Shrimp Sautéed in Scampi Butter served with Rice Pilaf

OR

Seasoned Shrimp, Andouille Sausage, Peppers & Sweet Onions, Cheddar Grits, Tabasco

Stationary Bites

(Please select 3)

Artesian Cheese Display with House made Boursin Cheese, Gourmet Crackers

Fresh Vegetable Crudités with Dips

Warm Spinach & Artichoke Dip, Crostini

Mezze Display with Red Pepper Hummus, Babbaganoush, Feta, Roasted Peppers, Artichoke Hearts, Pitas

Mini Caprese Kebobs with Tomatoes, Mozzarella, Basil, Balsamic

Traditional Creamy Crab Dip, Crostini

Antipasto Array with Chilled, Marinated Vegetables in Balsamic, Olives,
and Pepperoni wrapped Mozzarella

Salad Bar

Bistro Garden Salad with a duo of dressings

Romaine Hearts, diced tomatoes, house made croutons, Parmesan Cheese, Creamy Caesar

Brunch Reception

Champagne Toast and Four Hour Open Bar Serving Assorted Imported & Domestic Beer,
Selection of Wine, Bloody Mary's, Mimosas

Your Cocktail Hour begins with an Artisan Cheese Display with House made Boursin Cheese
along with Fresh Vegetable Crudités with Roasted Red Pepper Hummus

Salads

(Please select 3)

Bistro garden salad with light vinaigrette

Hearts of Romaine, diced tomatoes, house made croutons, Parmesan with creamy Caesar

Fresh Spinach Salad with hardboiled egg, diced tomatoes, bacon with Balsamic

Mediterranean Quinoa Salad, Feta, Diced Tomatoes, Green Onions

Sweet Potato Salad, Dried Cranberries, Chipotle Peppers

Redskin Potato Salad

Entrees

(Please select 3)

Sliced Prime Rib of Beef Au Jus

Omelet Station with Chefs Selection of Fillings

Farm Fresh Scrambled Eggs

Tilapia Florentine

Sliced Roast Beef Au Jus

Classic Chicken Picatta, Lemon, Capers

Pan Roasted Salmon with Lemon Beurre Blanc

Spinach & Cheese stuffed Tortellini, Marinara, shaved Parmesan

Blackened Chicken Alfredo

Quiche Display

Accompaniments

(Please select 2)

Rice Pilaf

Choice of: Bacon, Turkey or Pork Sausage

Home Fried Potatoes

Seasonal Vegetable Medley

Mashed Yukon Gold Potatoes

Scones, Pastries

Enhance Your Day

Hors D' Oeuvres

STATIONARY COLD HORS D'OEUVRES

Chilled Gulf Shrimp, Lemon and Cocktail Sauce
Chesapeake Raw Bar with Oysters, Crab Claws, Shrimp Cocktail
Poached Side of Salmon with Capers & Onions, Smoked Trout, Pumpnickel Toast

STATIONARY HOT HORS D'OEUVRES

Traditional Crab Dip, Crostini Warm Spinach & Artichoke Dip, Crostini

BUTLERED HORS D'OEUVRES

Mini Crab Cakes with Remoulade Sauce	Brie in Phyllo with Raspberry
Mini Beef Wellingtons	Chicken Wellingtons
Sesame Seared Tuna, Wasabi, Crispy Wonton	Smoked Salmon, Dill, Pumpnickel Toast
Mini Cream of Crab Shot	Gazpacho Spoons

Upgraded Bar

PREMIUM BRANDS

Absolut, Smirnoff, Tanqueray, Jack Daniels,
Dewar's, Jose Cuervo, Canadian Club, Bacardi

TOP SHELF BRANDS

Stoli, Kettle One, Makers Mark, Bombay Sapphire,
Captain Morgan, Johnny Walker Red, Crown Royal

WINE SERVICE WITH DINNER

Please see your Event Coordinator for current Wine selections

For Fun

Mini Soup & Sandwich Station
Slider Station
Mashed Potato & Mini Twice Baked Station
Chocolate Fruit Fondue Station
Caramel Apple Station

Extra Hour Reception 500

Extra Hour Call Brand Bar 6 per guest



Blessed Vendors upon Request