

Wedding's

at The Golf Club at South River



THE GOLF CLUB
SOUTH RIVER

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Kerry Petz

Director of Events

Kerry joined The Golf Club at South River in 2022. With a background in event planning, marketing and real estate, she's excited to use her organizational skills and knack for problem solving in her new role. A New York native, but over 25 years in Maryland, Kerry is a local at heart. When Kerry is not helping her brides, she is watching her sons play soccer and ice hockey, or out on the family boat.

Over 10 Years Of Event Expertise

At The Golf Club at South River, we pride ourselves in being a first-class, award-winning event venue. With multiple event spaces and picture-perfect backdrops, we've been a celebrated venue for over ten years. We specialize in the extraordinary, and we strive to make your dream come to life.

Ask our Director of Events about scheduling a tour!



Event Spaces

The Golf Club at South River offers unique spaces set amidst a scenic backdrop. Capture your special moments with endless photo opportunities inside the Clubhouse and on the grounds of this remarkable venue.



The Great Room

Featuring a built-in bar, A/V equipment (including two large screens and speakers), a grand staircase, balcony, and floor-to-ceiling stone fireplace this is a gorgeous room for dinner parties, corporate meetings, special occasions and more!

The Great Room accommodates 100 guests.

The Pavilion

Open air, peaked roof, ceiling fans, low lighting, overlooking a serene pond with walking bridge. A beautiful, natural setting for an outdoor event or wedding ceremony. Side panels with windows available to rent to enclose the space.

The Pavilion accommodates 120 guests.



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The Bistro

This warm, inviting space overlooks our patio, pond and iconic bridge. With dining tables, booths and high-rise sets, this space covers a plethora of scenarios. Use The Bistro in conjunction with the Adirondack Room for a maximum capacity of 120 guests.

The Bistro can also be used for cocktail hour.

The Patio

Open air, peaked roof, ceiling fans, low lighting, overlooking a serene pond with walking bridge. A beautiful, natural setting for an outdoor event or wedding ceremony. Side panels with windows available to rent to enclose the space.

The Patio accommodates 120 guests.



Venue Fees

Pricing

Peak: The Pavilion \$1000

Great Room ~ \$2000

Bistro-\$2000

Patio \$2000

Off-Peak: The Pavilion \$750

Great Room~ \$1500

GR & Pavilion fees are waived for Full Golf Members. GR & Pavilion, fees are discounted by 25% for Sports and Social Membership.

Event Timeframes

Weddings are based upon a 4 hour timeframe. A fifth hour can be added to your event for an additional \$500, plus bar package.

Taxes & Surcharge

All food and beverages are subject to Maryland State taxes and a 22% surcharge. The surcharge is a standard labor fee and is not considered a gratuity.

Signature Services

On-Site Event Coordinator

Staffing (Bartenders and Servers)

Choice of Tablecloth and Napkin Color; 60" Round, Wooden Tables; and Clubhouse Chairs

Clubhouse China, Glassware, and Silverware

Complimentary Lot and Off-Street Parking



The Golf Club at South River is recognized for creating exceptional culinary experiences that reflect the unique taste of each couple. Our catering team, led by our certified executive chef, offers custom menu selections for plated, buffet and culinary station style events. For your reception, we also offer a signature cocktail and butler-passed hors d'oeuvres. Our menus are meant to inspire as you work with our team to customize your ideal menu. Exceptional fare, thoughtful presentation, and gracious service are all trademarks of our breathtaking venue.

Dinner Packages

Includes Choice of salad, 2 Entrees and 2 Hors D'oeuvres!

Plated or Dual Entree

\$85 per person

Buffet

\$80 per person

Bar Packages

Includes Cocktail Hour
4 hour total

Call Open Bar

\$40 per Person

Premium Open Bar

\$50 per Person

Limited Bar - Gold

Beer, Wine and Two Cocktails

\$36 per Person

Limited Bar - Silver

Beer and Wine

\$32per Person

*Additional hour is \$10 pp





Bar Selections

House Wine

Select three house wines

Pinot Grigio
Sauvignon Blanc
Chardonnay
Rosé
Pinot Noir
Cabernet Sauvignon

Domestic Beer

Select three beers (includes imported):

Coors Light
Budweiser
Bud Light
Michelob Ultra
Yuengling
Miller Lite

Imported Beer

Corona Light
Stella Artois



Liquor List

★ = denotes call brand liquor

Upgrade a single liquor for an additional \$2-\$4 per person

Vodka

Recipe 21 ★
Recipe 21 Orange ★
Tito's
Kettle One
Smirnoff Citrus
Smirnoff Vanilla
Grey Goose

Tequila

Casamigos (Blanco) ★
Patron Silver

Gin

Bombay Sapphire ★
Hendricks
Tanqueray

Signature Cocktails

Create and Name your own
signature cocktail for guests
to enjoy.

Rum

Bacardi Superior ★
Captain Morgan
Malibu

Whisky

Jack Daniel's ★
Jim Beam
Jameson
Woodford Reserve

Passed Hors D'oeuvres

Each dinner package includes a stationary vegetable crudité and cheeseboard. Please select two passed hor d'oeuvres.

Served Chilled

Caprese Skewer

Fresh Mozzarella, Grape Tomato,
Fresh Basil, Balsamic Glaze

BLT Cups

Classic BLT ingredients chopped in a small
phyllo cup

Watermelon and Feta Skewers

Garnished with Mint

Flank Steak

Crostini

marinated flank steak crostini with herb
cheese spread

Tomato Bruschetta

South River's take on an all-time classic.

Greek Salad Skewer

Marinated cucumber, tomato, olive and feta

Served Hot

Mini Crab Cake Balls

served with Remoulade

Bacon-Wrapped Scallop

with Mango Chutney

Sweet Chili Chicken Satay

with Thai Peanut Sauce

Spinach and Feta Spanakopita

one of our favorite Vegetarian options.

BBQ Meatballs

Vegetable Spring Rolls

and Sweet Chili Sauce

Mushroom Imperial

stuffed with crab and imperial sauce

Beef Satay

with a Thai Chili sauce

Vegetable Pot Sticker

with House-made Sesame sauce

Enhancement

Additional \$2.10 per person

Ahi Poke Tuna

Seaweed Salad, Pickled Carrot. Presented
in a mini cup with Plantain chip

Crab Cake Sliders

Topped with Rémoulade

Bourbon Street Shrimp

Jumbo Shrimp basted with Bourbon ,
honey and lemon

Southwest Chicken Eggroll

Served with Jalapeño Cilantro Mayo

Pesto-Crusted Lamb Chop

with demi-glace

Stationary Hors D'oeuvres

Enhance your cocktail hour with premium hor d'oeuvres stations
(Small - serves 50, Medium - serves 100, Large - serves 150).

Fresh Fruit Display

sliced seasonal Melons, Pineapple,
Grapes and Berries.

S | \$365 M | \$730 L | \$1460

Warm Spinach and Artichoke Dip

served with Pita Chips and Crackers.

S | \$315 M | \$625 L | \$940

Smoked Salmon Display

Horseradish, Hard-Boiled Eggs, Capers,
Red Onions, Bagel Chips

S | \$470 M | \$940 L | \$1400

Charcuterie

a selection of Dry Cured Meats and
Pates, assorted Olives, Mustard, sliced
Rustic Breads, and assorted Crackers.

S | \$780 M | \$1560 L | \$2340

Chilled Shrimp Cocktail

Old Bay seasoned Shrimp served with a
zesty Cocktail Sauce

S | \$470 M | \$940 L | \$1400

Warm SR Crab Dip

Jumbo lump crab dip served with toasted
crostini's and crackers

S | 500 M | \$900 L | \$1500



Starters (First Course)

All dinner selections are served with fresh baked rolls and sweet cream butter,
your choice of starter, starch and vegetable.

Please choose one salad or soup.

Salads

Traditional Caesar Salad

Crisp Hearts of Romaine, Shaved Parmesan
Reggiano, and Croutons

Mixed Green Salad with Balsamic Vinaigrette

Mixed Greens, Cucumber, Grape
Tomatoes, Carrot Curls, and Red Onion

Baby Spinach with Raspberry Vinaigrette Salad

Baby Spinach, Fresh Berries, Sliced
Almonds, and Crumbles of Feta.

Baby Arugula Salad with Sherry Vinaigrette

Green Apples, Dried Cranberries, Walnuts,
and Gorgonzola Cheese

Soups

Roasted Tomato and Basil Soup with Garlic Croutons.

Wild Mushroom Bisque with White Truffle Oil.

Enhancements

Additional \$2.10 per person

Mixed Greens Salad with Red Wine Vinaigrette

Shaved Fennel, Radicchio, Orange Segments,
Red Onions, Toasted Almonds, and
Pomegranate

Mediterranean Orecchiette Salad

Tossed with Vegetables, Goat Cheese and
Italian Vinaigrette

Maine Lobster Bisque

with Brandy, Crostini and Crème Fraiche.

Maryland Cream of Crab Soup

a Delicate Cream Soup with Sherry, Old Bay
and Jumbo Lump Crab Meat.

Entrée (Main Course)

Please select two entrees choices

Additional Entrée selections incurs additional \$5.25 per person

Beef

Grilled New York Strip
with Mushroom Burgundy Sauce

Steakhouse Flat Iron Steak
with Béarnaise Sauce

Filet Mignon
with Red Wine Demi-Glace

Beef Tenderloin Medallions
with Peppercorn Sauce

Chicken

Chicken Picatta
roasted chicken with lemon caper sauce

Sicilian Roasted
Chicken Breast

Herb Garlic Airline
Chicken Breast

Roasted Chicken
topped with Wild Mushroom
Marsala sauce.

Seafood

Panko Crusted Rockfish
with lemon herb sauce

Pan Seared Atlantic Salmon
with Caper Vinaigrette

Horseradish Crusted Alaskan Halibut
with Honey Aioli.

Pan Seared Atlantic Salmon
with Dill and Lemon Butter

Vegetarian

Grilled Vegetable Stack
Seasonal Vegetables piled high
and topped with Marinara Sauce.

Wild Mushroom Risotto
Mushrooms, Brandy sauce, wilted
Spinach and sun-dried Tomatoes.

Grilled Portabella Mushroom
with Brown Rice, Quinoa, roasted Red
Pepper Puree, and wilted Spinach.

Pastas Primavera
Roasted Vegetables in a short pasta
and light red sauce .

Enhancements

Additional \$5.25 per person

Chicken Oscar

seared Chicken Breast topped with Maryland Crab and Béarnaise sauce.

Seared Scallops

with Tarragon Cream

Porter Braised Veal Chop

Pork Loin Stuffed Roulade

rolled with Chicken and Spinach mouse with herbs and spices.

Sides

Select one starch and one vegetable

Starch Options

Garlic Mashed Potatoes

Roasted Yukon Gold Potatoes

Mashed Parsnips

Rice Pilaf

Lemon Risotto

Vegetable Options

Asparagus & Caramelized Shallots

Haricot Verts with Garlic

Green Beans, Peppers and Onions

Buttered Baby Carrots

Seasonal Vegetable Medley

Sautéed Kale





Enhancements

Carving Station

Elevate your buffet with an interactive carving station.
Pricing is based on a 100 guests. \$78 Carver fee per station.

Black Berry Jalapeno
Pork Loin | \$990

Peppercorn-Encrusted
Beef Tenderloin | \$1,040

Prime Rib with Creamy
Horseradish | \$1,250

Herb Marinated Salmon | \$1,250

Late Night Snacks

Passed apps served in quantities of 50

Cheese Burger Sliders | \$260

Coney Island Franks | \$156

Fried Chicken Sliders | \$260

Mini Mac & Cheese Bites | \$260

Chicken Tender Cones | \$312

French Fry Cones | \$260

Mini Pizzas | \$312

Taco Station | \$416