

Weddings

AT MARYLAND GOLF AND COUNTRY CLUBS





MGCC
1961

Welcome

Thank you for considering Maryland Golf and Country Clubs as the venue for your upcoming event!

Planning a wedding can be one of the most exciting times in your life. Nestled within 219 acres of beautiful countryside in the heart of Harford County, you will quickly see why brides who host their weddings or receptions with us are so satisfied. And you don't have to be a member of our Club to host your special day with us!

We are confident that you will quickly see why MGCC is the perfect wedding venue for your special day. Our friendly and professional staff is ready and eager to make your social and celebratory events memorable. Maryland Golf and Country Clubs provides gorgeous indoor and outdoor settings 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.



Abigail Fry
Director of Catering & Events



General Information

SCHEDULING & CANCELLATION

Private functions require a signed room agreement at the time of booking, with a non-refundable deposit. Cancellations must be made in writing and addressed to the Director of Catering and Events. See contract for terms and conditions of an event cancellation.

PACKAGE INCLUSIONS

Listed below are the amenities that are provided in each one of our wedding 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 to Prepare for the Day
Complimentary Tasting for Two

HOLD POLICY

An event date can be placed on hold for one week with no commitment from the client. In the event that two parties are interested in the same date, the first party will be notified and have 24 hours to make a decision. After the 24-hour window has expired, the second party will have first right of refusal for the date in question. After the one-week period, if the room is still on hold, MGCC is free to release the hold.

DEPOSIT & PAYMENT INFORMATION

Depending on the space being used, a non-refundable deposit of \$1000 is required along with a signed copy of the event contract to secure your booking. Please note that we require payment in cash, money order, or debit/credit card. We do have a 3% fee on all debit/credit card transactions. Final balances are due 7 days prior to your event date.

CHARGES

To hold rooms for special functions, a deposit is required at the time of booking. This deposit will be applied to the ending balance on your final bill. In the event of a cancellation, deposits are non-refundable. Clients may use deposits for up to one year. Member and non-member events offering food and beverage items are subject to a taxable 22% service charge, 6% Maryland State sales tax, and a 9% liquor tax on all alcoholic beverages. For members hosting an event, the room rental fee is waived.

GUARANTEE POLICY

In order to work together to plan a successful event, we require that you confirm your attendance numbers 14 days prior to the event. We realize that numbers sometimes change as the event nears. Therefore, we allow you to increase your guarantee up to 5 days prior to the event. If the attendance figure is not received 14 days prior to the scheduled function date, the original attendance figure will be assumed correct and charges will be made accordingly.

MENU PLANNING

We are more than happy to customize a menu to meet your specific needs. Menu arrangements must be made final at least 14 days prior to the scheduled event. The following menus are merely suggestions and customizable to your requests and budgets.

FOOD

Maryland Golf and Country Clubs must provide all food, with the exception of wedding cakes. Please verify with the Director of Catering and Events for approval and any delivery/handling instructions. All food is prepared by our Executive Chef, therefore no outside catering on the Club's premises is allowed. Health Department regulations do not allow you to remove leftover food and beverages from MGCC premises following your event.

TASTE TESTING

Maryland Golf and Country Clubs offers a complimentary taste testing for two guests off of our banquet menu once the deposit has been received. Please contact our Director of Catering and Events to schedule an appointment and to select a taste testing menu.

STATION ATTENDANTS

Station attendants will be charged at the rate of \$150.00 for each attendant.



BEVERAGES

Maryland Golf and Country Clubs holds a license granted by the Maryland Alcoholic Beverages Commission and is held responsible for complying with its regulations. Therefore, neither patrons nor their guests shall be allowed to bring or remove alcoholic beverages from function areas. Only guests who are of legal drinking age will be served alcoholic beverages. MGCC will always ask for proper identification and verify the age of any and all patrons. Maryland Golf and Country Clubs reserves the right to not serve and cut off any persons visually intoxicated. MGCC strictly enforces a "No Shot Policy."

If you wish to have a second bar or portable bar set up, we require an additional \$250.00 per bar set up fee.

ON-SITE CEREMONY

Maryland Golf and Country Clubs can host ceremonies on our Patio. We require an additional rental fee of \$2,000.00 for the Patio which includes ceremony chairs. Clients opting to host their ceremony on-site are responsible for all necessary rentals and furnishings such as tenting (in case of rain), decor, etc.

SMOKING

No smoking is allowed in the Clubhouse or any other enclosed area on the property. Smoking is permitted only outside the Clubhouse for private parties. There are no exceptions to this rule.

CLUB DRESS CODE

It is the responsibility of the client to ensure that all guests and vendors adhere to our dress code policies while on site.

PARKING

Our property is handicap accessible and offers ample, free parking for you and your guests. 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.

LINENS

The Club provides floor-length linens and napkins in the colors of white or ivory at no additional charge with the rental of one of our rooms. We do offer custom color linens at an additional cost.

FLORAL ARRANGEMENTS & CENTERPIECES

Open flame candles of any kind are not permitted by MGCC. All candles must have a cover around them.

DISPLAY & DECORATIONS

All displays and/or decorations planned by the host are subject to the approval of the Director of Catering and Events. The Club does not permit the throwing of rice or birdseed inside our building or outside on Club property, including parking areas. All decorations and accessories provided for your function are to be removed at the end of the event. If you do not arrange for and clean up any items brought in for the event, you are liable for a \$200.00 cleaning fee to MGCC.

PROPERTY DAMAGE & PERSONAL PROPERTY

Maryland Golf and County Clubs will not assume any responsibility for damage to Club property. Any property of the host or the host's guests brought on the premises of the Club and left thereon shall be at the sole risk of the host; the Club will not be liable for any loss or damage to any such property for any such reason during or following any function. It is the responsibility of the host of the event to assume full responsibility.

RELOCATION IN CASE OF INCLEMENT WEATHER

Maryland Golf and County Clubs reserves the right to relocate an outdoor function to indoors in case of inclement or dangerous weather conditions. The host will be notified as soon as possible if these conditions occur.

LIABILITIES

Maryland Golf and County Clubs shall not be responsible for any failure to perform, which is attributable to federal, state, or municipal action or regulation, strikes, or other labor problems, fires, floods, hurricanes, tornadoes, war, riots, power outages, or any other act of God that is out of control of the Club, which causes damage to or destruction in whole or part of the merchandise or facility of the Club.

If MGCC is unable to perform its obligations under the Agreement on the date of the event for any reason beyond its control all attempts will be made to reschedule the event at the soonest time available to both MGCC and the host. If the host does not accept a rescheduled date the Club will charge 50% of the balance due for the entire function. MGCC will not be liable for any consequential damages of any nature for any reason.

Events Space





WHAT YOU'LL LOVE

Capacity for 250 ppl.

Oversized Terrace
with sweeping views
of the Golf Course.

The Maryland Ballroom is the perfect space to host your wedding reception. The largest room in the Clubhouse, it features hanging chandeliers, panoramic views of the golf course, and the perfect terrace to watch a stunning sunset. For more pictures, visit bit.ly/mgccweddings.

The Maryland Ballroom





WHAT YOU'LL LOVE

Ceremony Capacity
for 250 ppl.

Reception Capacity
for 150 ppl.

Sweeping views of
the Golf Course.

This is a picturesque and ideal outdoor location for any function. Guests enjoy a beautiful outdoor environment and views of the golf course. Tent rental is available for an additional fee. For more pictures, visit bit.ly/mgccweddings.

The Patio



The Bel Air Room



WHAT YOU'LL LOVE

Capacity for 40 ppl.

Intimate Atmosphere

The Bel Air Room is the perfect space for a smaller, more intimate wedding, a bridal shower, or a wonderful rehearsal dinner. For more pictures, visit bit.ly/mgccweddings.

Menu Packages



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 and 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 burre blanc}

Beef Medallions
{sliced sirloin, red wine demi-glace}

Each entrée will be accompanied by your choice of one starch and one vegetable listed on the
Sides Menu.

Glass of California Sparkling Wine

\$59 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
{select three from the Passed Hors d'oeuvres Menu}

Salad Course

House Salad
{field greens, cherry tomato, cucumber, carrot, shaved parmesan cheese,
sunflower seeds, ranch and 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}

Beef Medallions
{sliced sirloin, red wine demi-glace}

Each entrée will be accompanied by your choice of one starch and one vegetable listed on the Sides Menu.

Glass of California Sparkling Wine

\$79 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
{select five from the Passed Hors d'oeuvres Menu}

Salad Course

House Salad
{field greens, cherry tomato, cucumber, carrot, shaved parmesan cheese,
sunflower seeds, ranch and 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 your choice of one starch and one vegetable listed on the
Sides Menu.

Glass of California Sparkling Wine

\$99 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
{select six from the Passed Hors d'oeuvres Menu}

Salad Course

House Salad
{field greens, cherry tomato, cucumber, carrot, shaved parmesan cheese,
sunflower seeds, ranch, and 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 your choice of one starch and one vegetable listed on the Sides Menu.

Glass of Italian Sparkling Wine

\$119 per person

Hot Passed Hors d'oeuvres

Crab Cakes*

{petite fried maryland crab cakes, malted tartar sauce}

Beef Wellingtons*

{puff pastry, tender beef tips, mushroom duxelles, 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 Taquito

{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}

*This menu item is subject to an upcharge of \$5 per person

Cold Passed Hors d'oeuvres

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}

*This menu item is subject to an upcharge of \$5 per person

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}

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}

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} \$9/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} \$16/person

Raw Bar

{raw shucked oysters, shrimp cocktail, crab claws, cocktail, mignonette}
\$150/oyster shucker + \$15/person

Chocolate Fountain

{semi-sweet chocolate fountain, pretzels, strawberries, bananas, pineapple, graham crackers}
\$150 rental fee + \$8/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} \$8/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

Additional Info

Menu prices may change without notice and are subject to a 22% house charge, 6% tax, and 9% alcohol tax

Bar Selections



Bar Selections

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

Consumption Bar
Combination Bar
Open Bar

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. Please see the Brand Names Bar List for additional details.

All bar charges are subject to a 22% house charge and 9% Maryland alcohol tax.

Consumption Bar

The total bill is paid by the host, based on actual consumption. The host may choose the bar selection that is available during the event.

Consumption Bar Prices

Domestic Beer \$3.50
Imported Beer \$4.50
Soda Can \$2
Mixed Drinks - House \$7
Mixed Drinks - Call \$8
Mixed Drinks - Top Shelf \$9

Combination Bar

The host pays for each drink for a certain period of time and the guests pay cash for all other drinks. For example, the host may choose a Cash Bar but agree to pay for draft beer, wine, and soda; guests would pay for mixed drinks.

Wine Service

These are generalized prices. Price will depend on the brand of wine you choose to be served at your event

Wine Prices

House Wine \$7/glass

Sparkling Wine \$25/bottle

Open Bar Packages

The total bill is paid by the host, based on an hourly rate. The host may choose the bar selection that is available. Gratuity and tax will be added to the total. A minimum of four hours applies to all packages.

Bronze Package

House wines, soft drinks, domestic beer
\$6 per person/per hour

Silver Package

House liquor, house wines, soft drinks, domestic beer
\$7 per person/per hour

Gold Package

House and call liquor, house wines, soft drinks, domestic beer
\$9 per person/per hour

Platinum Package

House, call, and top-shelf liquor, house wines, soft drinks, domestic beer
\$11 per person/per hour

Open Bar Package Upgrades

Premium bottled beer \$1 per person/per hour

Premium after dinner cordials \$3 per person/per hour

Premium wine \$4 per person/per hour

Your Wedding, Country Club Style







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