

Treesdale Wedding Package

\$58 per person

Private Bridal Room

Hors D'oeuvres and Cocktail Service for Bridal Party

Selection of Three Butler-Passed Hors D'oeuvres

Selection of One Stationary Hors D'oeuvres Displays

Two-Course Meal

Coffee and Tea Station

Complimentary Cake Cutting

Private Wedding Menu Tasting

Golf Course Photo Opportunities

Complimentary Round of Golf for Four

Champagne Toast

*All food and beverage subject to a 22% service charge and 6% sales tax.









Passed Hors D'oeuvres

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COOL THOUGHTS

Classic Tomato Bruschetta

BLT Canapes with Basil Mayo

Smoked Salmon Boursin Crostini

Antipasto Skewers

Caprese Skewers, Olive Oil and Aged Balsamic Glaze

Bang Bang Shrimp Shooters

Beef, Caramelized Onion and Roasted Tomato Bruschetta with Balsamic

Sesame Crusted Ahi Tuna with Ginger Soy Sauce

Bloody Mary Shrimp Cocktail Shooters with Celery Garnish +1pp

HOT IDEAS

Bacon Wrapped Scallops

Hushpuppies with Chipotle Aioli

Chicken Satay with Spicy Peanut Sauce

Traditional Spanakopita

Vegetable Spring Roll with Plum Sauce

Pork Pot Sticker with Ginger Soy Sauce

General Tso Chicken Bites

Frank in a Blanket

Artichoke Beignet

Shrimp Skewer with Rosemary and Lemon Aioli

Sausage Stuffed Mushroom Caps

Coconut Shrimp with Thai Chili Dipping Sauce

Mini Beef Wellington Bites + 1pp









Stationary Displays

MEDITERRANEAN DISPLAY

Red Pepper Hummus, Roasted Garlic Hummus and Tzatziki Sauce Crispy Flat Bread and Soft Pitas

ANTIPASTO DISPLAY

Italian Cured Meats, Marinated Olives, Artichoke and Mushroom Salad, Fresh Parmesan and Rustic Breads

FRESH VEGETABLE DISPLAY

English Cucumbers, Sweet Peppers, Malibu Carrots, Broccoli, Cauliflower and Sweet Grape Tomatoes served with a Creamy Buttermilk Dip

IMPORTED CHEESE AND FRUIT DISPLAY

Creamy Buttermilk Blue, French Brie, Manchego, Cranberry Stilton and White Welsh Cheddar Garnished with Fresh Berries and Assorted Crackers

SHRIMP & CRAB DIP

Crisp Flat Bread and Pita Chips

CREAMY SPINACH & ARTICHOKE DIP

A Creamy Blend of Four Cheeses, Spinach and Artichoke Hearts Served with Assorted Crackers and Crostini

First Course Selections

Italian Wedding Soup

Classic Caesar Salad

Treesdale Club Salad with Sherry Vinaigrette

Tomato with Fresh Mozzarella, Tomatoes and Mozzarella & Red Onion drizzled with Balsamic Vinaigrette

Tender Baby Spinach Salad with Candied Nuts, Crumbled Bleu Cheese, Red Onion and White Balsamic Vinaigrette









Entrée Selections

ASIAGO CHICKEN

Prosciutto and a Lemon Zest Sauce

ROMANO CHICKEN BREAST

Lemon Wine Sauce

APPLE AND BRIE STUFFED CHICKEN BREAST

Bourdon Glaze

CAPRESE CHICKEN

Grape Tomatoes, Mozzarella & Pesto Balsamic Dressing

TRADITIONAL CHICKEN PICATTA OR MARSALA

GRILLED SALMON

Lemon Dill Cream Sauce

PARMESAN CRUSTED COD

Red Pepper Coulis

MISO GLAZED GRILLED SALMON

LOBSTER RAVIOLI

Orange butter sauce

GRILLED FLANK STEAK

Caramelized Onions and served with a Honey Bourbon Beef Sauce

BRAISED BEEF SHORT RIB

Wild mushroom demi

FLAT IRON STEAK

Whiskey Rosemary Au Jus

SLOW ROASTED PORK LOIN

Stuffed with Apple Thyme Chutney

HERB ROASTED RACK OF LAMB

Rosemary Demi +4pp

7 OZ FILET MIGNON

Cherry black pepper sauce +6pp

DOU PLATE FILET

Citrus herb shrimp skewer +8pp

Vegetarian & Pasta:

CHEESE TORTELLINI

Pesto Cream Sauce

GLUTEN FREE GARDEN VEGETABLE PENNE PASTA

Garlic & Oil

STUFFED SHELLS

Marinara & Asiago Cheese

RISOTTO PRIMAVERA

Seasonal Vegetables









Starch & Vegetable Selections

STARCHES

Roasted Red Skins with Rosemary and Sea Salt

Au Gratin Potatoes with Cheddar Cheese

Mashed Potatoes

Herb Risotto

Mediterranean Cous Cous

VEGETABLES

Grilled Vegetables

Broccoli with Fresh Butter

Vegetable Medley with Tarragon Butter

Sautéed Zucchini and Squash with garlic Herb Butter

Grilled Asparagus















Not included in food pricing – additional pricing per person

STANDARD BAR PACKAGE

Includes the following: Standard Tier Liquors, House Wines, 3 Bottled Beers (1 Domestic & 2 Imported)

4 Hours of Open Bar | **\$36 per person**

5 Hours of Open Bar | **\$44 per person**

TOP SHELF BAR PACKAGE

Includes the following: Top Shelf Liquors, 2nd Tier Wines, 3 Bottled Beers (1 per Category)

4 Hours of Open Bar | **\$46 per person**

4 Hours of Open Bar | **\$54 per person**

PREMIUM BAR PACKAGE

Includes the following: Premium Tier Liquors, 2nd Tier Wines, 3 Bottled Beers (1 per category)

4 Hours of Open Bar | \$49 per person

4 Hours of Open Bar | \$57 per person

DOMESTIC BEER

Bud Light, Budweiser, Coors Light, MGD, Michelob Ultra, Miller Lite, Yuengling Lager & O'Doul's Non-Alcoholic

IMPORTED & MICROBREW BEER BOTTLE

Amstel Light, Corona, Corona Light, Heineken, Labatt's Blue, Sam Adams Lager & Red Bridge (Gluten Free)

CRAFT OR PREMIUM BEER

Blue Moon, Dogfish 60 Minute IPA, Newcastle Brown Ale, Sierra Nevada, Stella Artois, Negra Modelo, Angry Orchard, Red Stripe & Henry's Hard Soda

HOUSE WINES

LaTerre Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel

2ND TIER WINES

Woodbridge Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel or Ecco Domani Pinot Grigio

STANDARD TIER

Svedka Vodka, Gordons Gin, Old Crow Bourbon, Seagram's 7 Whiskey, Castillo Rum, Montezuma Tequila & Clan MacGregor Scotch

TOP SHELF TIER

Absolut, Skyy or Stoli Vodka, Beefeater, Bombay or Tangueray Gin, Jack Daniels, Jim Beam White, Old Granddad or Wild Turkey 101 Bourbon, Canadian Club or Seagram's VO Whiskey, Bacardi, Malibu or Captain Morgan Rum, Cuervo Gold Tequila, Cutty Sark Scotch, McClellands Islay Single Malt Scotch

PREMIUM TIER

Belvedere, Ketel One, Grey Goose & Titos Vodka, Hendricks or Bombay Sapphire Gin, Jim Beam Black, Makers Mark or Knob Creek Bourbon, Crown Royal or Jameson's Irish Whiskey, Myers Dark or Bacardi Select Rum, Chivas Regal, Dewars & J&B Scotch Blend



