



Wedding Package

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2023 Wedding Packages

All Wedding Packages Include:

Fully Renovated Banquet Spaces
Floor-length House Linens
Black Chiavari Chairs
All China, Glass, Silver, and Serving Equipment
Photo Areas Outside with Golf Course and Waterfront Views
Cocktail Hour
Champagne Toast for All Guests
Cake Cutting and Service

Bronze - \$89⁺⁺

Choose One (1) Stationary Display	Choose One (1) Stationary Display
Choose Two (2) Butlered Hors D'Oeuvres	Choose Two (2) Butlered Hors D'Oeuvres
Choose One (1) Soup OR Salad	Choose One (1) Soup OR Salad
Choose Three (3) Buffet Entrées	Choose One (1) Plated Entrée
Choose One (1) Starch	Choose One (1) Starch
Choose One (1) Vegetable	Choose One (1) Vegetable
Beer & Wine Bar for Four (4) Hours	Beer & Wine Bar for Four (4) Hours

Silver - \$109⁺⁺

Choose Two (2) Stationary Displays	Choose Two (2) Stationary Displays
Choose Three (3) Butlered Hors D'Oeuvres	Choose Three (3) Butlered Hors D'Oeuvres
Choose One (1) Soup OR Salad	Choose One (1) Soup OR Salad
Choose Three (3) Buffet Entrees	Choose Two (2) Plated Entrée Choices
Choose One (1) Starch	Choose One (1) Starch
Choose One (1) Vegetable	Choose One (1) Vegetable
Open House Bar for Four (4) Hours	Open House Bar for Four (4) Hours
One (1) Signature Cocktail Served During Cocktail Hour	One (1) Signature Cocktail Served During Cocktail Hour

Gold - \$129⁺⁺

Choose Two (2) Stationary Displays	Choose Two (2) Stationary Displays
Our Famous SPCC Crab Dip Station	Our Famous SPCC Crab Dip Station
Choose Five (5) Butlered Hors D'Oeuvres	Choose Five (5) Butlered Hors D'Oeuvres
Choose One (1) Soup OR Salad	Choose One (1) Soup OR Salad
Choose Three (3) Buffet Entrees	Choose Three (3) Plated Entrée Choices
Choose One (1) Starch	Choose One (1) Starch
Choose One (1) Vegetable	Choose One (1) Vegetable
Open Premium Bar for Five (5) Hours	Open Premium Bar for Five (5) Hours
Two (2) Signature Cocktails Served for the Entire Event	Two (2) Signature Cocktails Served for the Entire Event



Hors D'Oeuvres

Hors D'Oeuvres

- Stationary Display -

The Veggie Plate

Garden Fresh Vegetables with Assorted Dipping Sauces

The Cheese Lovers Display

With Mustard and Crackers

Grilled Vegetables & Hummus Display

Spinach & Artichoke Dip

Served with Crostini

Sliced Seasonal Fresh Fruits and Berries

SPCC Crab Dip (+\$6pp)

A Savory Mixture of Cream Cheese and Spices. Topped with Jumbo Lump Crab and Crostini

- Butlered Hors D'Oeuvres -

Fresh Mozzarella, Basil Pesto, and Tomato Skewers

Jumbo Shrimp Cocktail with Lemons & Cocktail Sauce

Vegetable Spring Rolls with a Soy Ginger Dipping Sauce

Panko Chicken with Honey Mustard Dipping Sauce

Spanakopita with Baby Spinach & Feta in Phyllo

Chicken Quesadilla with Smoked Chicken, Monteray Jack Cheese, and a Flour Tortilla

Hibachi Steak Skewers

Mini Franks in Puff Pastry Served with Yellow Mustard

Assorted Mini Quiche

Spicy Orange Tempura Chicken Bites

Spicy Grilled Shrimp Skewers

Scallops Wrapped in Hickory Smoked Bacon (+\$1pp)

Miniature Crab Cakes (+\$2pp)

Seared Beef on Crostini with Bacon Shallot Jam (+\$2pp)



Buffet

Dinner Buffet

- Soup -

Soup du Jour, Maryland Crab, or Cream of Crab

- Salads -

Caprese Salad

Tomatoes, Mozzarella, and Basil drizzled with Extra Virgin Olive Oil and Balsamic Glaze

Greek Salad

Tomatoes, Onions, Cucumbers, Olives, Pepperoncini, Feta Cheese, and Romaine Lettuce with House Made Greek Dressing

Fairway Salad

Iceberg Lettuce and Baby Greens Topped with Garden Fresh Vegetables
Choice of Two Dressings

Classic Caesar Salad

Romaine Lettuce, Parmesan Reggiano, Croutons, and Caesar Dressing

Spinach Salad

Baby Spinach, Chopped Egg, Mushroom, Red Onion, and a Bacon Vinaigrette

Harvest Salad

Mixed Field Greens, Apples, Candied Nuts, Parmesan Cheese, Mandarin Orange, and Citrus Vinaigrette

- Buffet Entrees -

Southern Fried Chicken

Fresh Chicken Dusted with House Spiced Flour and Deep Fried

Grilled Marinated Bistro Tender

With a Red Wine Demi

Beef Tips Bordelaise

With Pearl Onions & Button Mushrooms in a Rich Red Wine Demi

Chicken Cordon Bleu

Chicken Stuffed with Ham and Swiss Cheese, served with Mornay Sauce

House Smoked Pork Loin

Sliced Thin with Barbeque Sauce

North Atlantic Salmon

Choice of Lemon Butter Sauce, Dill Cream, or Sweet Chili BBQ

Shrimp & Scallop Creole

Sautéed Shrimp & Scallops in a Creole Spiced Tomato Sauce

Teriyaki Grilled Chicken

Tender Chicken Breast with Teriyaki Glaze

Home-style Meatloaf with Mushroom Gravy

Manicotti Florentine

Fresh Pasta with Spinach, Ricotta, and Mozzarella

Chicken Cacciatore

Chicken Braised with Bell Peppers, Tomato and Herbs

Pappardelle Bolognese

Hand-cut Wide Pasta with Rich Meat Sauce

Chicken or Flounder Piccata

with Lemon Caper Butter

Stuffed Shrimp Imperial

Jumbo Shrimp Stuffed with Crab Imperial (+\$3pp)



Served Dinner

Served Dinner

- Soup -

Soup du Jour, Maryland Crab, or Cream of Crab

- Salads -

Garden Fresh Salad

Cucumber, Carrots, Tomatoes, Sliced Red Onion, Iceberg, and Romaine Lettuce
Choice of Dressing: Ranch, House Vinaigrette, Balsamic Vinaigrette, Honey Dijon, French

Spinach Salad

Chopped Egg, Mushroom, Red Onion, and a Bacon Vinaigrette

Harvest Salad

Mixed Field Greens, Apples, Candied Nuts, Parmesan Cheese, Mandarin Orange,
and Citrus Vinaigrette

Traditional Greek Salad

Roma Tomatoes, Cucumber, Red Onion, Olives, Feta, and Oregano.
Drizzled with Greek Vinaigrette

Classic Caesar

Parmesan Reggiano, Garlic Croutons, and Romaine Lettuce Mixed with Creamy Caesar Dressing

- Vegetables -

Vegetable Medley

Broccoli, Green Beans, Creamed Spinach,
Sautéed Spinach, and
Glazed Baby Carrots

Seasonal

Asparagus
Steamed Corn on the Cob
Brussels Sprouts

- Starches -

Herb Roasted Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf
Herb Risotto
Potato Gratin
Basmati Rice

- Served Entrees -

Filet Mignon (8 oz.) | Petite Filet Mignon (5 oz.)
with Red Wine Demi

Home-Style Meat Loaf
Beef, Pork and Veal Blended with Roasted Vegetables. Served with Mushroom Gravy

Chicken Marsala
Sautéed Chicken Breast Topped with Marsala infused Mushroom Sauce

Pork Chop
Oven Roasted with Apple Onion Gravy

North Atlantic Salmon
Grilled Atlantic Salmon with Lemon Butter Sauce, Dill Cream, or Sweet Chili BBQ

Flounder Piccata
Sautéed Flounder with a Lemon Caper Sauce

Stuffed Flounder
Flounder Stuffed with Crab Meat Finished with Chesapeake Sauce

Chicken Piccata
Tender Chicken Breast with Lemon Caper Butter

Seared Scallops
Seared Diver Scallops on a Rosemary Skewer with Lemon Butter Sauce

Chicken and Crab Cake
Sautéed Chicken Breast with Lemon, Capers, and our Jumbo Lump Crab Cake

Surf & Turf (+\$5pp)
5oz. Filet Mignon with Demi - Glace and a 4oz. Jumbo Lump Crab Cake

Single Jumbo Lump Crab Cake (+\$3pp)
Jumbo Lump Crabmeat Folded with Imperial Sauce

Stuffed Shrimp (+3pp)
Jumbo Shrimp Stuffed with Crab Imperial topped with Lemon Butter Sauce

- Served Dessert -

Traditional Cheesecake \$5pp

Warm Bread Pudding \$4pp
with Crème Anglaise

Flourless Chocolate Cake (GF) \$6pp
with Chantilly Cream and Fresh Berries

Tiramisu \$5pp
Ladyfingers soaked with Coffee Liquor filled with Mascarpone

Apple Crisp \$4pp
Fresh Sliced Apples Cooked in Cinnamon Infused Simple Syrup
Topped with Brown Sugar Crumbs

Crème Brûlée \$5pp
Vanilla Custard with a Caramelized Sugar Crust

Chocolate Pots de Crème \$4pp
Succulent Bitter Sweet Chocolate Custard

Viennese Table \$6pp
Assorted Individual and Mini Pastries

Stations & Buffet Additions

Priced in Addition to Package Pricing

- Carving Station -

Oven Roasted Turkey Oven Roasted Turkey Breast with Rolls and Honey Mustard \$11/pp	\$11pp
Pit Style Beef Slow Roasted Top Round with Rolls, Au Jus, and Creamy Horseradish	\$11pp
Pit Ham Honey Glazed Ham with Rolls and Assorted Condiments	\$11pp
Roasted Pork Loin Cranberry Compote	\$11pp
Filet of Beef Pan Seared Roast Tenderloin of Beef with Rolls and Horseradish	\$25pp
Prime Rib Slow Roasted Prime Rib with Au Jus and Creamy Horseradish	\$25pp
Crab Cake Sautéed Crab Cakes Served with Lemon Butter, Remoulade, and Tartar Sauce	Market Price

- Food Stations -

Pasta Station Tortellini and Penne Pastas Served with Tomato Basil & Alfredo Sauces, Grated Parmesan Cheese, and Red Pepper Flakes. Served with Peas, Broccoli, and Tomatoes. <i>Upgrade for Pasta Station: Chicken, Shrimp, Crab Meat, or Vegetables \$6/pp</i>	\$7pp
Mashed Potato Bar -or- Tater Tot Bar Served with Assorted Toppings & Sauces	\$6pp
Fried Rice Station Includes Chicken, Shrimp, Pork, and Assorted Vegetables	\$10pp
Salad Station Fairway Salad Baby Greens, Carrots, Tomatoes, Cucumbers, Onions, and Radishes offered with 2 Dressings Classic Caesar Salad Romaine, Herb Crouton, Parmesan Cheese, Creamy Caesar Dressing	\$5/pp
Dessert Station Chef's Selection of Assorted Cakes and Pies or Bread Pudding	\$6pp

Room Details

Main Ball Room

Seats 300 guests with a large dance floor or 350 without
Main Ballroom Rental Rates: \$500-\$1500

East Terrace Room

Seats up to 40 guests and over looks our beautiful golf course with access to the patio
East Terrace Room Rental Rate: \$125-\$300

West Terrace Room

Seats up to 75 guests overlooking the putting green with direct access to the main bar
West Terrace Room Rental Rate: \$300-\$750

The following services are available for an additional charge:

Specialty Linens, Microphone, Projector, Screen, Chair Covers, and more – Just ask!

Additional Labor Charges:

Coat Room Attendant, Bartender, and Station Attendants

Staffing:

Staffing of personnel is dependent upon the size and type of function. Management will determine the staffing requirements. Should additional staffing be requested by the sponsor, a per hour, per person charge will be added to the party contract.

Policies & Information

Banquet menus, room arrangements, and other details pertaining to your function should be submitted to the Sales Director at least three weeks prior to your function. Our coordinator and chef will be happy to customize a menu especially for you or assist you in selecting the proper menu items and arrangements to ensure a successful event.

Guarantees

The exact number of persons to be in attendance for all banquets and functions must be given no less than three business days prior to the date of the event. This number is not subject to reduction and is considered a financial commitment or "Guarantee". The Club will be prepared to serve 5% above the guaranteed number specified. If no final guarantee is received, we will consider the number indicated on the original Prospectus to be the correct guaranteed number of guests.

Prices

Prices quoted are subject to change. As certain items selected may fluctuate in price wildly given certain economic conditions, we will contact you to discuss changes to pricing should it affect your event.

Service

House charge of 22% will be added to all food and beverage items.

Taxes

Food, beverage, labor, and house charges quoted are subject to the current Maryland tax of 6% or 9% (alcohol). Taxes are subject to change without notice. In order to obtain tax exemption status, you must furnish the Club with a copy of your Maryland Tax Exemption Certificate.

Hold Policy

Function dates will be placed on hold for two weeks, after which we will contact you for next steps, contracting, or cancellation.

Deposits and Cancellations

Deposits are required to confirm a function date and room. This deposit will be applied to your ending account balance. In the event of cancellation, deposits are refundable only on a refund schedule as outlined on your contract.

Billing

Fees for events must be paid in full prior to the date of the event according to the payment schedule as noted in the event contract.

Beverage Service

Sparrows Point Country Club 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 to or from the Club property.