

... — *Weddings* — ...  
AT TURF VALLEY RESORT



Left to right, clockwise: Kimberly Lyddane Photography, Nicole Babcock Photography, Turf Valley Resort, and Jessica Eastburn Photography

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*All prices per person. All food subject to 22% Taxable Service Charge & 6% Maryland Sales Tax.  
Alcoholic Beverage Items are Subject to 22% Taxable Service Charge & 9% Maryland Alcohol Tax.*

# Wedding Hors d'Oeuvres — ...

*Included with All Packages Except Brunch Buffet Menu*

## FIRST HOUR INCLUDES – Select Three

### Hot Selections

Spanakopita <sup>V</sup>

Maui Shrimp Egg Roll

Chicken & Lemongrass Dumplings

Applewood Bacon Wrapped  
Shrimp <sup>GS</sup>

Raspberry Almond Brie Mini Tarts <sup>V</sup>

Crispy Pork Belly Croutons <sup>GS</sup>

Edamame Dumplings <sup>VG</sup>

Italian Polpetta with Mozzarella <sup>GS</sup>

Wild Mushroom Tarts <sup>V</sup>

Maryland Crab Brioche Toast with  
Old Bay® Butter

Bacon Wrapped Sea Scallops <sup>GS</sup>

Korean Fried Lollipop Chicken  
Drumettes <sup>GS</sup>

### Cold Selections

Roast Beef & Grilled Pear with  
Onion Jam

Caprese Skewers with Tomato,  
Basil, Marinated Mozzarella,  
Balsamic Glaze <sup>V, GS</sup>

Goat Cheese Parmesan Crostini  
with Roasted Red Pepper <sup>V</sup>

Roasted Tomato and Avocado  
Toast <sup>VG</sup>

Ancho Chili Chicken with Goat  
Cheese Mousse <sup>GS</sup>

Strawberry Gazpacho  
Shooters <sup>VG, GS</sup>

## Hot Displays – Select One

Spinach and Artichoke Fondue with Breads and Pitas <sup>V</sup>

Jalapeño Cheddar Fondue with Breads and Tortilla Chips <sup>V</sup>

Brie en Croûte with Honey Gastrique & Mixed Berries <sup>V</sup>

Maryland Crab and Artichoke Fondue  
*additional 3.00 per person*

## Cold Displays – Select One

Vegetable Crudité with Toasted Pita Triangles <sup>VG</sup>

Roasted Red Pepper Hummus and Creamy Avocado Hummus <sup>V</sup>

Seasonal Fruit Display <sup>VG, GS</sup>

Olive and Artichoke Display <sup>VG, GS</sup>

*Stuffed Olives, Artichoke Hearts, Pickled Vegetables, Marinated Feta*

Artisanal Charcuterie *additional 3.00 per person*  
*Shaved Premium Meats and Cheeses, Dried Fruits, Nuts, Honey, Jam, Crostini*

## À LA CARTE

Additional Selections Priced at \$175 per 50 pieces

Bacon Wrapped Short Rib <sup>GS</sup>

Surf n Turf Bites

*Pan Seared Ahi Tuna, Beef Tenderloin*

Crab Beignets with Old Bay® Crème Fraiche\*

Petite Crab Cake Sliders with Old Bay® Aioli

Minted Watermelon <sup>V, GS</sup>

*Shaved Pecorino Cheese, Basil Syrup*

Grilled Shrimp & Avocado Toast

# The Tiber *Hors d'Oeuvres Reception* — ...

\$106.00 per person

**Includes Four Hour Premium Bar with Cordials & a California Champagne Toast for All Guests**

## THIS PACKAGE INCLUDES:

Maitre D'

Two Candles per Table

Linenless Tables OR White Floorlength Cloths  
along with a Variety of Napkins

Cake-Cutting Service

Two Complimentary Passes to Tasting Event

Wedding Night Hotel Stay for the Newlyweds

First Anniversary Night Hotel Stay (subject to availability)

One Complimentary Greens Fee and Cart (subject  
to availability)

Regular & Decaf Coffee, Tea, Rolls & Butter

HORS D'OEUVRES AVAILABLE FOR TWO HOURS WITH THE TIBER RECEPTION.

## THEME STATIONS

Available Second & Third Hour of the Event – **Select Two**

Chesapeake Bar\*

*Petite Lump Crab Cakes, Crab Claw Cocktail, Shrimp  
Cocktail, Old Bay Dusted Corn Fritters*

Gourmet Slider Station\*

**Select Three Custom Mini Sliders made to order:**

*Shredded Chicken, Beef Short Rib, Pulled Pork, Roasted  
Vegetables, Maryland Crab Cakes, Mini Turkey Burgers  
Toppings include Cheddar, Pepper Jack Cheese,  
Bleu Cheese, Caramelized Onions, Bacon, Sautéed  
Mushroom, Tomatoes, and Greens with Old Bay® Tater  
Tots, Ciabatta Buns*

Street Taco Station\*

*Taco Shells, Flour Tortillas, Pork Carnitas, Adobo Shrimp,  
Beef Picadillo Lettuce, Tomato, Cheddar Cheese,  
Crumbled Queso Fresco, Salsa Verde, Salsa Roja,  
Chopped Onions, Cilantro, Lime, Jalapeños.*

Deluxe Mac & Three Cheese Station\*

**Select Two Proteins:** *Shrimp, Lobster, Maryland Crab,  
Grilled Chicken, Beef Short Rib  
With choices of Broccoli, Cauliflower, Green Onions,  
Roasted Red Bell Peppers, Jalapeños, Pancetta Bits and  
Wild Mushrooms*

Risotto Station\*

*Creamy Risotto served with choice of Sautéed Shrimp,  
Grilled Chicken, Mushrooms, Asparagus, Broccoli Florets,  
Roasted Tomatoes, Parmesan Cheese and Mozzarella*

Caesar Salad Station

*Green and Red Romaine, House-made Croutons,  
White Anchovy Filets, Grand Padano Cheese,  
Cherry Tomatoes, Shredded Carrots, Caesar Dressing*

\*Culinary Attendant Included

## CHEF-ATTENDED STATIONS

Available Second & Third Hour of the Event. – **Select One**

### CARVING STATIONS

*Choose a House, Caesar or Seasonal Salad with Each Selection*

Herb Roasted Beef Tenderloin <sup>GS</sup>

*With Peppercorn Sauce and Horseradish Crème Fraiche. Accompaniments include Yellow & Green Beans with Roasted Tomatoes, Garlic Red Potato Mash*

Slow Roasted Prime Rib <sup>GS</sup>

*With Horseradish Aioli and Aus Jus. Accompaniments include Grilled Asparagus, Garlic & Herb Roasted Red Potatoes*

Hickory Smoked Brisket <sup>GS</sup>

*House-smoked Brisket. Accompaniments include Sun Dried Tomato Risotto, and Chef's Choice of Seasonal Vegetables*

Blackened Pork Tenderloin <sup>GS</sup>

*With Chipotle Mayo and Tomatillo Verde Salsa. Accompaniments include Garlic & Herb Fingerling Potatoes and Chef's Choice of Seasonal Vegetables*

Maple Brined Turkey Breast <sup>GS</sup>

*With a Mushroom Gravy. Accompaniments include Roasted Cauliflower, Garlic Red Potato Mash*

Grilled Whole Side of Salmon <sup>GS</sup>

*Dill Lemon Garlic Sauce, Mediterranean Relish. Accompaniments include Brown & Wild Rice Medley and Chef's Choice of Seasonal Vegetables*

(Additional Stations available for \$5.00 per person & a fee of \$125.00 per chef will apply.)

## DESSERT

### Final Hour of the Event

Chocolate Fondue <sup>V</sup>

*Strawberries, Pretzels, Marshmallows, Pound Cake & Ginger Snaps (Included in Package)*

Decadent Dessert Display <sup>V</sup> | \$4.00 per person

*Assorted Petite Cheesecakes, Cupcakes, Chocolate Truffles & Caramels, Tartlets, Brownie Bites, Chocolate dipped Strawberries, Apple Slices*

Mason Jar Dessert Display <sup>V</sup> | \$4.00 per person

*Select Two:*

**White Chocolate:** Sprinkles, Whipped Cream, White Chocolate Chips, Vanilla Cake

**Strawberry Cheesecake:** Whipped Cream, Strawberries, Creamy Cheesecake, Graham Cracker

**Cookie Dough:** Whipped Cream, Cookie Dough, Chocolate Mousse, Chocolate Chips, Fudge Brownie

**Lemon Bar:** Whipped Cream, Lemon Custard, Yellow Sprinkles, Lemon Bar Cookies

**Cookies N Cream:** Whipped Cream, Chocolate Mousse, Cookies n' Cream, Fudge Brownie, Chocolate Chips

**Strawberry Shortcake:** Shortcake Cookie, Strawberry Filling, Whipped Cream. Strawberry Shortcake Crumble



# Wedding Buffet – The Bluebird — ...

\$103.00 per person

**Includes Four Hour Premium Bar with Cordials & a California Champagne Toast for All Guests**

## THIS PACKAGE INCLUDES:

Maitre D'

Two Candles per Table

Linenless Tables OR White Floorlength Cloths  
along with a Variety of Napkins

Cake-Cutting Service

Two Complimentary Passes to Tasting Event

Wedding Night Hotel Stay for the Newlyweds

First Anniversary Night Hotel Stay (*subject to availability*)

One Complimentary Greens Fee and Cart (*subject to availability*)

## SALADS

### Salads – **Select Two**

Caesar Salad <sup>V</sup>

*Chopped Green and Red Leaf Romaine, House-made  
Croutons, Creamy Caesar Dressing*

Market Salad <sup>VG, GS</sup>

*Mixed Greens, Julienned Carrots, Cherry Tomatoes, Red  
Onion, Sliced Cucumber, Balsamic Vinaigrette*

Italian Marinated Artichoke Salad <sup>VG, GS</sup>

*Arugula, Roasted Red Peppers, Grape Tomatoes, Red  
Onion, Italian Vinaigrette*

Chef's Seasonal Salad <sup>VG, GS</sup>





## ONE HOUR BUFFET

*Buffet served with Chef's Choice of Appropriate Fresh Seasonal Vegetables & Starch. Regular & Decaf Coffee, Tea, Rolls & Butter*

### Entrées – Select Three

Roasted Beef Tips With Mushroom Demi-Glace <sup>GS</sup>  
*Wild Mushrooms & Pearl Onions*

Grilled Marinated Flank Steak <sup>GS</sup>  
*Roasted Garlic Demi-Glace*

Blackened Pork Tenderloin <sup>GS</sup>  
*Chipotle Mayo and Tomatillo Verde Salsa*

Herb Marinated Grilled Chicken <sup>GS</sup>  
*Wild Mushroom Sauce*

Creamy Tuscan Chicken <sup>GS</sup>  
*Sundried Tomatoes and Chopped Spinach*

Honey Garlic Shrimp & Scallops <sup>GS</sup>  
*Brown Butter Sauce*

Parmesan Baked Cod Filet  
*Garlic Butter Crème Sauce*

Herb Crusted Salmon <sup>GS</sup>  
*Lemon Butter Sauce*

### Vegetarian & Vegan Selections

Portobello Ravioli <sup>V</sup>  
*Spinach and Thyme Cream Sauce*

Ratatouille <sup>VG, GS</sup>  
*Eggplant, Yellow Squash, Bell Pepper, Mushroom, Tomato, Onion & Garlic*

Vegan Bolognese <sup>VG</sup>  
*Roasted Vegetables, Penne Pasta*

## DESSERT

Chocolate Fondue <sup>V</sup>  
*Strawberries, Pretzels, Marshmallows, Pound Cake & Ginger Snaps (Included in Package)*

Decadent Dessert Display <sup>V</sup> | \$4.00 per person  
*Assorted Petite Cheesecakes, Cupcakes, Chocolate Truffles & Caramels, Tartlets, Brownie Bites, Chocolate dipped Strawberries, Apple Slices*

Mason Jar Dessert Display <sup>V</sup> | \$4.00 per person  
*Select Two:*

**White Chocolate:** Sprinkles, Whipped Cream, White Chocolate Chips, Vanilla Cake

**Strawberry Cheesecake:** Whipped Cream, Strawberries, Creamy Cheesecake, Graham Cracker

**Cookie Dough:** Whipped Cream, Cookie Dough, Chocolate Mousse, Chocolate Chips, Fudge Brownie

**Lemon Bar:** Whipped Cream, Lemon Custard, Yellow Sprinkles, Lemon Bar Cookies

**Cookies N' Cream:** Whipped Cream, Chocolate Mousse, Cookies n' Cream, Fudge Brownie, Chocolate Chips

**Strawberry Shortcake:** Shortcake Cookie, Strawberry Filling, Whipped Cream. Strawberry Shortcake Crumble

# Wedding Buffet – The Viceroy — ...

\$118.00 per person

**Includes Four Hour Deluxe Bar with Cordials & a California Champagne Toast for All Guests**

## THIS PACKAGE INCLUDES:

Maitre D'

Two Candles per Table

Linenless Tables OR White Floorlength Cloths  
along with a Variety of Napkins

Cake-Cutting Service

Two Complimentary Passes to Tasting Event

Wedding Night Hotel Stay for the Newlyweds

First Anniversary Night Hotel Stay (subject to availability)

One Complimentary Greens Fee and Cart (subject  
to availability)

## SALADS

### Salads – Select Two

Greek Salad <sup>V, GS</sup>

*Artichoke Hearts, Tomato, Cucumber, Red Onion, Marinated  
Feta, Fresh Oregano*

Caesar Salad <sup>V</sup>

*Chopped Green & Red Leaf Romaine, Croutons, Parmesan  
Cheese, Creamy Caesar Dressing*

Market Salad <sup>VG, GS</sup>

*Mixed Greens, Julienned Carrots, Cherry Tomatoes, Red  
Onion, Sliced Cucumber, Balsamic Vinaigrette*

Italian Marinated Artichoke Salad <sup>VG, GS</sup>

*Arugula, Roasted Red Peppers, Grape Tomatoes,  
Red Onion, Italian Vinaigrette*

Sesame Cucumber Salad <sup>VG, GS</sup>

*Marinated Cucumber, Pickled Onion, Radicchio,  
Cherry Tomatoes*

Chef's Seasonal Salad <sup>VG, GS</sup>

## ONE HOUR BUFFET

*Buffet served with Chef's Choice of Appropriate Fresh Seasonal Vegetables & Starch. Regular & Decaf Coffee, Tea, Rolls & Butter*

### Entrées – Select Three

Butter Poached Seabass <sup>GS</sup>  
*Braised Fennel*

Crab Ravioli  
*Lemon Butter, Fresh Basil*

Maryland Crab Stuffed Salmon Filet

Braised Bone-in Beef Short Rib <sup>GS</sup>  
*Horseradish Scallion Crema*

Caprese Stuffed Balsamic Chicken <sup>GS</sup>  
*Balsamic Reduction*

Slow Roasted Strip Loin <sup>GS</sup>  
*Pinot Noir Demi-Glace*

Maryland Crab Cakes  
*House-made Remoulade*

Garlic Rosemary Grilled Lamb Chops <sup>GS</sup>

Herb Crusted Grilled Beef Tenderloin <sup>GS</sup>

Roasted Prime Rib <sup>GS</sup>  
*Horseradish Crème*

### **Vegetarian & Vegan Selections**

Portobello Ravioli  
*Spinach and Thyme Cream Sauce*

Ratatouille <sup>VG, GS</sup>  
*Eggplant, Yellow Squash, Bell Pepper, Mushroom,  
Tomato, Onion & Garlic*

Vegan Bolognese <sup>VG</sup>  
*Roasted Vegetables, Penne Pasta*

## DESSERT

Chocolate Fondue <sup>V</sup>  
*Strawberries, Pretzels, Marshmallows, Pound Cake  
& Ginger Snaps (Included in Package)*

Decadent Dessert Display <sup>V</sup> | \$4.00 per person  
*Assorted Petite Cheesecakes, Cupcakes, Chocolate Truffles  
& Caramels, Tartlets, Brownie Bites, Chocolate dipped  
Strawberries, Apple Slices*

Mason Jar Dessert Display <sup>V</sup> | \$4.00 per person  
Select Two:

**White Chocolate:** Sprinkles, Whipped Cream, White  
Chocolate Chips, Vanilla Cake

**Strawberry Cheesecake:** Whipped Cream, Strawberries,  
Creamy Cheesecake, Graham Cracker

**Cookie Dough:** Whipped Cream, Cookie Dough,  
Chocolate Mousse, Chocolate Chips, Fudge Brownie

**Lemon Bar:** Whipped Cream, Lemon Custard, Yellow  
Sprinkles, Lemon Bar Cookies

**Cookies N Cream:** Whipped Cream, Chocolate Mousse,  
Cookies n' Cream, Fudge Brownie, Chocolate Chips

**Strawberry Shortcake:** Shortcake Cookie, Strawberry  
Filling, Whipped Cream. Strawberry Shortcake Crumble

# Wedding Seated Dinner – Sycamore Reception — ...

\$98.00 per person  
 Includes Four Hour Premium Bar with Cordials & a California Champagne Toast for All Guests

## THIS PACKAGE INCLUDES:

- Maitre D'  
  
Two Candles per Table  
  
Linenless Tables OR White Floorlength Cloths along with a Variety of Napkins  
  
Cake-Cutting Service
- Two Complimentary Passes to Tasting Event  
  
Wedding Night Hotel Stay for the Newlyweds  
  
First Anniversary Night Hotel Stay *(subject to availability)*  
  
One Complimentary Greens Fee and Cart *(subject to availability)*

## FIRST COURSE

### First Course – Select One

- Chopped Caprese Insalata <sup>V,GS</sup> + \$2 per person  
*Red and Green Tomatoes, Marinated Mozzarella, Fresh Basil Leaves, Balsamic Glaze*  
  
Market Salad <sup>VG,GS</sup>  
*Mixed Greens, Julienned Carrots, Cherry Tomatoes, Red Onion, Cucumber, Balsamic Vinaigrette*
- Greek Salad <sup>V,GS</sup> \$2.00 per person  
*Tomato, Cucumber, Romaine, Red Onion, Marinated Feta, Fresh Oregano*  
  
Caesar Salad <sup>V</sup>  
*Chopped Green and Red Leaf Romaine, Croutons, Parmesan Cheese, Creamy Caesar Dressing*  
  
Strawberry, Spinach & Arugula Salad <sup>V,GS</sup> + \$2 per person  
*Feta Cheese, Granny Smith Apples, Toasted Almonds*

## ADDITIONAL COURSES (Extra half-hour of service to be expected for each course)

- Fire Roasted Tomato Bisque <sup>VG,GS</sup> | \$3.00 per person  
  
Roasted Garlic & Asparagus Soup <sup>V,GS</sup> | \$3.00 per person  
  
Italian Wedding Soup <sup>GS</sup> | \$3.00 per person
- Maryland Crab Soup <sup>GS</sup> | \$4.50 per person  
  
Cream of Crab <sup>GS</sup> | \$4.50 per person

**ENTRÉES** Select One **OR** Offer Two Entrée Selections in your guests' invitation (selections required in advance). \$3.50 per person Split Entrée Fee. *All Entrées Served with Chef's Choice of Appropriate Fresh Seasonal Vegetables & Starch, Regular & Decaf Coffee, Tea, Rolls & Butter.*

### Entrée Selections – Select One

Pan Seared Salmon <sup>GS</sup>

*Meyer Lemon Butter*

Chicken Merlot with Mushrooms

*Merlot Reduction, Herbs and Wild Mushrooms*

Maple Bourbon Glazed Double Cut

Ribeye Pork Chop <sup>GS</sup>

8 oz. New York Strip <sup>GS</sup>

*Sautéed Mushrooms*

### Duo Plates

5 oz. Tenderloin Filet <sup>GS</sup> & Your Choice Of One:

Choose One –

Jumbo Shrimp (2) — *Garlic & Butter Crème Sauce* <sup>GS</sup>

Pan Seared Salmon — *Lemon Beurre Blanc* <sup>GS</sup>

Herb Marinated Grilled Chicken — *Creamy Dijon Sauce* <sup>GS</sup>

Creamy Tuscan Chicken — *Spinach & Sundried Tomato Cream Sauce*

### DESSERT

Seasonal Sorbet <sup>VG</sup> (included in Package)

Decadent Dessert Display <sup>V</sup> | upgrade for \$4.00 per person

*Assorted Petite Cheesecakes, Cupcakes, Chocolate Truffles & Caramels, Tartlets, Brownie Bites, Chocolate dipped Strawberries, Apple Slices*

Chocolate Fondue | upgrade for \$3.50 per person

*Strawberries, Pretzels, Marshmallows, Pound Cake, Ginger Snaps*

Mason Jar Dessert Display <sup>V</sup> | upgrade for \$4.00 per person  
Select Two:

**White Chocolate:** Sprinkles, Whipped Cream, White Chocolate Chips, Vanilla Cake

**Strawberry Cheesecake:** Whipped Cream, Strawberries, Creamy Cheesecake, Graham Cracker

**Cookie Dough:** Whipped Cream, Cookie Dough, Chocolate Mousse, Chocolate Chips, Fudge Brownie

**Lemon Bar:** Whipped Cream, Lemon Custard, Yellow Sprinkles, Lemon Bar Cookies

**Cookies N Cream:** Whipped Cream, Chocolate Mousse, Cookies n' Cream, Fudge Brownie, Chocolate Chips

**Strawberry Shortcake:** Shortcake Cookie, Strawberry Filling, Whipped Cream. Strawberry Shortcake Crumble

# Wedding Seated Dinner – Bergamot Reception — ...

\$110.00 per person

**Includes Four Hour Deluxe Bar with Cordials & a California Champagne Toast for All Guests**

## THIS PACKAGE INCLUDES:

Maitre D'

Two Candles per Table

Linenless Tables OR White Floorlength Cloths  
along with a Variety of Napkins

Cake-Cutting Service

Two Complimentary Passes to Tasting Event

Wedding Night Hotel Stay for the Newlyweds

First Anniversary Night Hotel Stay (*subject to availability*)

One Complimentary Greens Fee and Cart (*subject to availability*)

## FIRST COURSE

### First Course – Select One

Chopped Caprese Insalata <sup>V,GS</sup>

*Red and Green Tomatoes, Marinated Mozzarella, Fresh Basil Leaves, Balsamic Glaze*

Market Salad <sup>VG,GS</sup>

*Mixed Greens, Julienned Carrots, Cherry Tomatoes, Red Onion, Cucumber, Balsamic Vinaigrette*

Greek Salad <sup>V,GS</sup>

*Tomato, Cucumber, Romaine, Red Onion, Marinated Feta, Fresh Oregano*

Caesar Salad <sup>V</sup>

*Chopped Green and Red Leaf Romaine, Croutons, Parmesan Cheese, Creamy Caesar Dressing*

Italian Marinated Artichoke Salad <sup>VG,GS</sup>

*Arugula, Roasted Red Peppers, Grape Tomatoes, Red Onion, Italian Dressing*

Strawberry, Spinach and Arugula Salad <sup>V,GS</sup>

*Feta Cheese, Granny Smith Apples, Toasted Almonds*

## ADDITIONAL COURSES (Extra half-hour of service to be expected for each course)

Fire Roasted Tomato Bisque <sup>VG,GS</sup> | \$3.00 per person

Roasted Garlic & Asparagus Soup <sup>V,GS</sup> | \$3.00 per person

Italian Wedding Soup <sup>GS</sup> | \$3.00 per person

Maryland Crab Soup <sup>GS</sup> | \$4.50 per person

Cream of Crab <sup>GS</sup> | \$4.50 per person

**ENTRÉES** Select One **OR** Offer Two Entrée Selections in your guests' invitation (selections required in advance). \$3.50 per person Split Entrée Fee. *All Entrées Served with Chef's Choice of Appropriate Fresh Seasonal Vegetables & Starch, Regular & Decaf Coffee, Tea, Rolls & Butter.*

### Entrée Selections – **Select One**

Maple Glazed Salmon Filet <sup>GS</sup>

Parmesan & Herb Roasted Sea Bass <sup>GS</sup>  
*Butternut Squash Puree, Basil Butter Sauce*

Chicken Valentino  
*Lump Crab with Creamy Champagne Sauce*

Crab Stuffed Salmon Filet  
*Lemon Butter*

8 oz. Filet Mignon <sup>GS</sup>

5 oz. Maryland Crab Cake  
*House-made Remoulade*

Caprese Stuffed Balsamic Chicken <sup>GS</sup>  
*Balsamic Reduction*

### DESSERT

Seasonal Sorbet (included in Package)

Decadent Dessert Display <sup>V</sup> | upgrade for \$4.00 per person  
*Assorted Petite Cheesecakes, Cupcakes, Chocolate Truffles & Caramels, Tartlets, Brownie Bites, Chocolate dipped Strawberries, Apple Slices*

Chocolate Fondue <sup>V</sup> | upgrade for \$3.50 per person  
*Strawberries, Pretzels, Marshmallows, Pound Cake, Ginger Snaps*

### Duo Plates

6 oz. Filet Mignon <sup>GS</sup> & Your Choice Of One:

Crab Stuffed Shrimp — *Lump Crab, Garlic & Butter Crème Sauce*

4 oz. Maryland Crab Cake — *House-made Remoulade*

Salmon Imperial — *Lump Crab, Imperial Sauce*

Chicken Valentino — *Lump Crab with Creamy Champagne Sauce*

Pan Seared Sea Scallops — *Lemon Garlic Butter* <sup>GS</sup>

Maine Lobster Tail <sup>GS</sup> | additional \$4.50 per person

Mason Jar Dessert Display <sup>V</sup> | upgrade for \$4.00 per person  
*Select Two:*

**White Chocolate:** *Sprinkles, Whipped Cream, White Chocolate Chips, Vanilla Cake*

**Strawberry Cheesecake:** *Whipped Cream, Strawberries, Creamy Cheesecake, Graham Cracker*

**Cookie Dough:** *Whipped Cream, Cookie Dough, Chocolate Mousse, Chocolate Chips, Fudge Brownie*

**Lemon Bar:** *Whipped Cream, Lemon Custard, Yellow Sprinkles, Lemon Bar Cookies*

**Cookies N Cream:** *Whipped Cream, Chocolate Mousse, Cookies n' Cream, Fudge Brownie, Chocolate Chips*

**Strawberry Shortcake:** *Shortcake Cookie, Strawberry Filling, Whipped Cream. Strawberry Shortcake Crumble*



# Trumpeter Brunch Buffet — ...

\$91.00 per person

Includes Four Hour Beer, Wine & Soda Bar with Bloody Marys, Mimosas and a California Champagne Toast for All Guests

## THIS PACKAGE INCLUDES:

Maitre D'

Two Candles per Table

Linenless Tables OR White Floorlength Cloths  
along with a Variety of Napkins

Cake-Cutting Service

Two Complimentary Passes to Tasting Event

Wedding Night Hotel Stay for the Newlyweds

First Anniversary Night Hotel Stay (subject to availability)

One Complimentary Greens Fee and Cart (subject  
to availability)

## FIRST HALF-HOUR INCLUDES

Cheese & Vegetable Crudités

## ONE HOUR BUFFET INCLUDES

Coffee, Decaffeinated Coffee, Iced Tea & Herbal  
Teas

Chilled Orange, Apple & Cranberry Juices  
Scrambled Eggs <sup>GS</sup>

Denver Scramble with Ham, Peppers,  
Cheddar Cheese & Onions <sup>GS</sup>

Valley Breakfast Potatoes <sup>GS</sup>

French Toast with Cinnamon-Maple Syrup <sup>V</sup>

Smoked Salmon Display  
*Chopped Egg, Capers, Whipped Chive Cream*  
*Cheese, Bagel Chips*

Assortment of Muffins, Coffee Cake  
& Seasonal Scones <sup>V</sup>

Bacon <sup>GS</sup>

Sausage (Choice of Pork, Turkey OR Chicken) <sup>GS</sup>

Sliced Fresh Fruit <sup>GS, VG</sup>

Caesar Salad & Antipasto Salad <sup>V</sup>

Grilled Mediterranean Vegetables <sup>GS, VG</sup>



## ENTRÉE

### Lunch Entrée – Select Two

Roasted Beef Tips with Wild Mushrooms <sup>GS</sup>

Grilled Flank Steak with Roasted Garlic Demi <sup>GS</sup>

Sweet & Sour Pork Loin <sup>GS</sup>

Grilled Chicken Marsala <sup>GS</sup>

Lemon-Herb Grilled Chicken <sup>GS</sup>

Maryland Fried Chicken

Cajun Crusted Salmon <sup>GS</sup>

Shrimp Scampi over Pesto Penne

Portobello Ravioli with Spinach &  
Light Cream Sauce <sup>V</sup>

## OPTIONAL OMELET STATION

Standard Station <sup>GS</sup> | \$6.00\* per person

Includes: Cheddar Cheese, Bacon, Sausage, Ham, Onions, Mushrooms, Tomatoes & Peppers

Delmarva Station <sup>GS</sup> | \$8.00\* per person

Standard Station Plus Crab & Shrimp

\*Plus Omelet Chef Fee of \$125 recommended per every 30 guests

## DESSERT

Chocolate Fondue <sup>V</sup>

*Strawberries, Pretzels, Marshmallows, Pound Cake  
& Ginger Snaps (Included in Package)*

Decadent Dessert Display <sup>V</sup> | upgrade for \$4.00 per person

*Assorted Petite Cheesecakes, Cupcakes, Chocolate Truffles  
& Caramels, Tartlets, Brownie Bites, Chocolate dipped  
Strawberries, Apple Slices*

Mason Jar Dessert Display <sup>V</sup> | upgrade for \$4.00 per person

Select Two:

**White Chocolate:** Sprinkles, Whipped Cream, White  
Chocolate Chips, Vanilla Cake

**Strawberry Cheesecake:** Whipped Cream, Strawberries,  
Creamy Cheesecake, Graham Cracker

**Cookie Dough:** Whipped Cream, Cookie Dough,  
Chocolate Mousse, Chocolate Chips, Fudge Brownie

**Lemon Bar:** Whipped Cream, Lemon Custard, Yellow  
Sprinkles, Lemon Bar Cookies

**Cookies N Cream:** Whipped Cream, Chocolate Mousse,  
Cookies n' Cream, Fudge Brownie, Chocolate Chips

**Strawberry Shortcake:** Shortcake Cookie, Strawberry  
Filling, Whipped Cream. Strawberry Shortcake Crumble

# Reception Additions — ...

The following items are available for all Wedding Receptions

## ENHANCEMENTS

Custom Ice Sculptures  
starting at \$500.00

Additional Hour (Non-Alcoholic Bar Only)  
\$5.50 per person

Additional Hour (Including Full Bar)  
\$8.00 per person

Additional Servers/Bartenders  
\$175.00 each

Additional Hot Selections Butlered  
\$2.00 per person, per selection

Chocolate Covered Strawberries  
\$36.00 per dozen

Portable Bar Set-Up Fee  
\$150.00

## LATE NIGHT SNACKS

Serviced for 30 minutes, available to guests for up to one hour. Minimum 50 Guests.

Chicken Poppers & Mashed Potato Bar  
\$9.00 per person

*Bacon, Sour Cream, Scallions & Gravy*

Cheeseburger Sliders  
\$9.00 per person

*Fixins & Truffle Fries*


Coney Island Franks & Tater Tots  
\$8.00 per person

Tater Tot Station <sup>GS</sup>  
\$6.00 per person

*Old Bay<sup>®</sup>, Shredded Cheddar, BBQ, Truffle Aioli, Bacon Bits*

Italian Cold Cuts & Potato Chips  
\$8.00 per person

Chocolate Hazelnut Beignets, Assorted  
Cookies, Decaf Coffee <sup>V</sup>  
\$6.00 per person

A wooden charcuterie board is the central focus, featuring a variety of meats including salami and prosciutto, along with cheeses, olives, and cherry tomatoes. A white ceramic bowl with a silver spoon is also on the board. The background is softly blurred, showing what appears to be a social gathering. A semi-transparent white box with an orange gradient at the bottom is overlaid on the center of the image, containing a quote and the name George Sand.

“There is only one  
happiness in this life  
to *love* and be *loved*”

George Sand

SILVER OAK CELLARS

# Bar Menu – Premium Bar — ...

Included with Tiber, Bluebird & Sycamore Wedding Packages

## LIQUOR

VODKA	RUM	GIN	BOURBON	TEQUILA	WHISKEY	SCOTCH
Svedka	Bacardi	Beefeater	Jim Beam	Mi Campo	Jack Daniels	Dewar's
Absolut	Captain Morgan	Tanqueray	Makers Mark	Blanco	Southern Comfort	
Svedka					Jameson Irish	
Clementine						

## CORDIALS

Amaretto, Sour Apple, Triple Sec, Peach Schnapps, Baileys Irish Cream, Kahlua

## WINES

Proverb Chardonnay	Proverb Pinot Noir
Proverb Pinot Grigio	Bella Sera Moscato
Proverb Cabernet Sauvignon	

## BEER

BEERS ON TAP: Turf Valley Clubhaus Series (By Union Brewing) & Miller Lite

## BAR ADDITIONS

Wine Service   \$28 per bottle for House Wine <i>(Upgraded Wine List Available Upon Request)</i>	Deluxe Bar Upgrade   \$6 per person
	Toast Upgrade to Prosecco   \$2.00 per person

Please ask your Catering Sales Executive for any special requests for alcohol selections.

# Bar Menu – Deluxe Bar — ...

Included with Viceroy & Bergamot Wedding Packages  
Includes Premium Bar, plus the following:

## LIQUOR

### VODKA

Tito's  
Grey Goose  
Stoli O  
Deep Eddy  
Lemon

### RUM

Malibu

### GIN

Bombay  
Sapphire

### BOURBON

Woodford  
Reserve

### TEQUILA

Patron

### WHISKEY

Bulleit Rye  
Crown Royal

### SCOTCH

Johnnie Walker  
Red  
Chivas

### COGNAC

Hennessy  
Courvoisier

## CORDIALS

Chambord                      Grand Marnier

## WINES

Viña Las Perdices (Mendoza, Argentina) Cabernet Sauvignon, Malbec, Chardonnay, Sauvignon Blanc  
Seasonal Sangria

## HARD SELTZER

Truly

## BEER

Choice of One Local Beer, One Domestic & One Premium

### DOMESTIC

Miller Lite • Coors Lite  
Budweiser • Michelob Ultra  
Yuengling • Bud Light

### PREMIUM

Amstel • Heineken  
Blue Moon • Hard Seltzer  
New Belgium

### LOCAL BREWERIES

Union Brewing • Jailbreak  
Heavy Seas • Flying Dog

Please ask your Catering Sales Executive for any special requests for alcohol selections.

This image shows a full page of white paper with horizontal dotted lines. The lines are evenly spaced and run across the width of the page, providing a guide for handwriting practice. There are no margins, text, or other markings on the page.



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# Turf Valley Resort *is proud* to be green.



**WASTE LESS** | We reduce waste wherever possible. Our in-room amenities are entirely eco-friendly & we have provided a bin in every room to recycle paper, cardboard, plastic & aluminum.



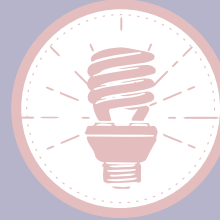
**SUSTAIN** | We incorporate eco-friendly materials into our design whenever possible. Rooms feature carpets that contain post-consumer recycled content.



**REDUCE & REUSE** | Turf Valley employees have gone green. Food leftovers are composted in both the banquet departments & Alexandra's Restaurant.



**BREATHE EASY** | To help improve indoor air quality, we use low VOC paints & antimicrobial carpet pads. Turf Valley is a smoke-free property.



**BE BRIGHT** | 40,000 sqft of meeting space and 172 hotel rooms have been converted to LED lighting.

For the full list of our Green Initiatives, Visit [turfvalley.com/green](http://turfvalley.com/green)



2700 Turf Valley Road | Ellicott City, MD 21042  
410.465.1200 | [TurfValley.com/Celebrate](http://TurfValley.com/Celebrate)