



Weddings & Events

THE CEREMONY

Waterfront Gazebo with Fairway Views or Pier Site
River Room, Heritage Room, The Terrace Room

Ceremony Fee is \$1000 which includes the following:

Back Up Location (where applicable), Set Up and Breakdown of White Garden Chairs, Gift and Guest Book Table, Water Service, 1 Hour Rehearsal

THE RECEPTION

The River Room- Venue Fees: \$3000
The Lawn overlooking the Fairway- Venue Fees: \$3000
The Barn, an Eastern Shore favorite- Venue Fees: \$4000
The Heritage Room- Venue Fees: \$1000
The Terrace Room- Venue Fees: \$1000

All venues include the following:

Chef's Tasting for 6
Round Tables, Mahogany Chiavari Chairs White Linens and Napkins
Full Bar Set Ups, Buffet / Food Station Tables
Service Staff to Include Server and On-Site Event Manager
Back Up Location (where applicable)
Bridal Dressing Room and Grooms Lounge
Access to 4 Golf Carts for 2 Hour

All Pricing Subject to 20% Service Charge and MD Tax

THE GOLD PACKAGE

\$60 per person
menu may be served buffet style for additional \$10 per person

Cocktail Party

Domestic Cheese Board: Gruyere, Bleu, Gouda, Goat, Cheddar, Dried Fruits, Nuts,
Preserves, Assorted Crackers
2 Butlerved Hors D' Oeuvres

Dinner Menu

Artisanal Breads and Sweet Creamery Butter

The Starter (select one)

Spring Greens Hothouse Cucumbers, Teardrop Tomatoes, Shaved Parmesan, Sherry
Vinaigrette

Classic Caesar Buttered Croutons, House Made Dressing

Entrée (select two or duet)

Bistro Filet, Whiskey Peppercorn Demi Celery Root and Potato Puree, Sautéed Haricots
Verts and Baby Carrot

Chicken Picatta or Florentine Lemon Thyme Roasted Potatoes, Haricots Verts

Grilled Salmon, Citrus Beurre Blanc Chive Whipped Potato, Wilted Spinach

Land & Sea Duet: Herb Dusted Chicken Paired with Grilled Shrimp, Citrus Beurre Blanc
Chive Whipped Potato, Wilted Spinach

Wedding Cake Provided by Client
Coffee Service and Complimentary Cake Cutting

All Pricing Subject to 20% Service Charge and MD Tax

THE PLATINUM PACKAGE

\$70 per person
menu may be served buffet style for additional \$10 per person

Cocktail Party

Cheese Board and Charcuterie: Gruyere, Bleu, Gouda, Goat, Cheddar, Cured Meats, Dried Fruits, Nuts, Preserves, Assorted Crackers
3 Butlerved Hors D' Oeuvres

Dinner Menu

Artisanal Breads and Sweet Creamery Butter

The Starter (select one)

Spring Greens Hothouse Cucumbers, Teardrop Tomatoes, Shaved Parmesan, Sherry Vinaigrette

Heirloom and Mozzarella Spicy Rocket, Micro Basil, Pesto Vinaigrette

Entrée (select two or duet)

Bistro Filet, Whiskey Peppercorn Demi Celery Root and Potato Puree, Grilled Asparagus and Baby Carrot

Chesapeake Chicken, Lemon Thyme Roasted Red Potatoes, Haricots Verts

Grilled Salmon, Citrus Beurre Blanc Chive Whipped Potato, Wilted Spinach

Land & Sea: 24 Hour Braised Short Rib Paired with Grilled Citrus Prawns Chive Whipped Potato, Wilted Spinach

Wedding Cake Provided by Client
Coffee Service and Complimentary Cake Cutting

All Pricing Subject to 20% Service Charge and MD Tax

THE ELITE PACKAGE

\$80 per person

Cocktail Party

Cheese Board and Charcuterie: Gruyere, Bleu, Gouda, Goat, Cheddar, Cured Meats, Dried Fruits, Nuts, Preserves, Assorted Crackers
4 Butlred Hors D' Oeuvres
Station with Warm Crab Dip served with Crusty Baguette

Dinner Menu

Artisanal Breads and Sweet Creamery Butter

The Starter (select one)

Shrimp Cocktail Served in Martini Glass with Bloody Mary Cocktail

Heirloom and Mozzarella Spicy Rocket, Micro Basil, Pesto Vinaigrette

Baby Romaine Aged Feta, Kalamata Olives, Sun Dried Tomatoes, Artichokes, Green Goddess Vinaigrette

Entrée (select two or duet)

Grilled Filet Mignon, Port Wine Reduction Celery Root and Potato Puree, Grilled Asparagus and Baby Carrot

Chesapeake Chicken, Imperial Crab, Hollandaise Garlic Whipped Potatoes, Grilled Asparagus

Surf & Turf: Filet Mignon Paired with Butter Poached Lobster Tail Roasted Fingerling Potatoes, Haricots Verts and Baby Carrot

Surf & Sea: Filet Mignon Paired with MD Lump Crab Cake Roasted Rosemary Fingerling Potatoes, Blistered Asparagus

Wedding Cake Provided by Client
Coffee Service and Complimentary Cake Cutting

All Pricing Subject to 20% Service Charge and MD Tax

HORS D'OEUVRES

Hand Crafted

Chilled Hors D'oeuvres and Canapes

Tomato Basil Bruschetta Bloody Mary Shrimp Shooter (elite package)
Filet Crostini, Creme Fraiche, Onion Jam (elite package)
Ciliegine Mozzarella and Cherry Tomato Skewers, Basil Oil Drizzle
Smoked Salmon, Cucumber Rosette, Creme Fraiche

Warm Hors D'Oeuvres

Scallops Wrapped in Maple Bacon
Petite Crab Cakes, Old Bay Remoulade
Asian Spring Rolls, Orange Ginger Dipping Sauce
Buffalo Chicken Bites, Bleu Cheese Dipping Sauce
Coconut Shrimp, Spicy Marmalade Sweet and Spicy Meatballs

Action Station Upgrades

Pasta Bar \$8 per person
Orecchiette, Tortellini, Gluten Free Penne Marinara and Garlic Parmesan Cream Fresh Peas, Mushrooms, Pancetta, Italian Sausage Shaved Parmesan, Crushed Red Pepper, EVOO

Carving Board (select two) \$10 per person
Beef Tenderloin, Horseradish Cream, Silver Dollar Rolls Roasted Turkey, Cranberry Compote, Sweet Potato Biscuit Baby Lamb Racks, Minted Yogurt Orange Mojo Pork, Crispy Onion Straws, Corn Tortillas

All Pricing Subject to 20% Service Charge and MD Tax

BEVERAGE ARRANGEMENTS

All beverages must be purchased from Green Hill Country Club, even when using an outside caterer. Bar service can be on a consumption basis or charged per person.

CONSUMPTION BAR PRICING

Domestic Beer \$4
Imported Beer \$5
House Wine \$6
Rail Level Spirits \$6
Call Level Spirits \$8
Premium Levels Spirits \$10
Soda and Water \$2 Assorted Juices \$2

OPEN BAR PRICING

Beer, Wine and Soft Drinks
\$13 per person for the 1st Hour and \$7 for each additional hour

Rail Level Bar
\$15 per person for the 1st Hour and \$8 for each additional hour

Call Level Bar
\$17 per person for the 1st Hour and \$9 for each additional hour

Premium Level Bar
\$19 per person for the 1st Hour and \$10 for each additional hour

BARTENDER FEES

One bartender per 75 guests is suggested \$350.00 per bartender (includes set up and assist)

All Pricing Subject to 20% Service Charge and MD Tax

OUTSIDE CATERING

Finding a venue that allows outside catering for your wedding reception is difficult. The gorgeous venue Green Hill Country Club allows outside catering for any event. So, if you are keeping kosher, vegan or if you just want to use your favorite caterer, you've found your venue. For the health and safety of all guests, we do have guidelines for using an outside caterer that must be followed.

REQUIREMENTS

For an outside catering company to cook for your event at Green Hill Country Club they need a current catering business license and a current health certificate. This is the only way we can be sure that your caterer has all the food safety knowledge and practices required by law. It is required that the caterer provide a Certificate of Insurance listing Green Hill Country Club as additionally insured, this is standard industry practice. The caterer of your choice will not have access to the kitchen or facilities at the club, it is imperative that they arrive fully equipped and self-contained. Green Hill Country Club has an inventory of china and flatware, the caterer is able to use these items provided they are suiting to the menu.

BEVERAGES

All beverages must be purchased from Green Hill Country Club, even when using an outside caterer. Bar ware will be provided by Green Hill Country Club unless otherwise specified.

VENUE FEES WITH OUTSIDE CATERING

Ceremony Fees \$1000

River Room, Outdoor Space for Tent or Barn \$5000 All venues include the following:
Round Tables, Mahogany Chiavari Chairs (indoor events), Garden Chairs (outdoor events) White Linens and Napkins China and Flatware if Required by Caterer Full Bar Set Ups, Buffet / Food Station Tables Service Staff to Include Bartenders, On-Site Event Manager Service Staff Provided by Caterer Back Up Location (where applicable) Bridal Dressing Room and Grooms Lounge Access to 4 Golf Carts for 2 Hours

FAQ

Policies & Procedures

Food and Beverage

It is agreed that client may provide an outside caterer. Caterer will NOT have access to kitchen, staff or equipment. Caterer must provide Certificate of Insurance with signed contract. It is the responsibility of the caterer to provide service staff. All outside caterers must be approved by Green Hill Country Club prior to event. All bar requirements must be provided by Green Hill Country Club. For events catered through Green Hill Country Club, a complimentary taste panel may be arranged for definite business on special menus for up to 6 persons.

Golf Carts

Alcoholic beverages are not permitted in any powered carts. No alcohol is to be consumed by any driver or passenger while the powered cart is in use, and no driver shall operate any powered cart while under the influence of alcohol. Powered carts must be driven by a licensed driver over the age of sixteen (16) unless applicable state law requires a higher age limit. The number of passengers may not exceed the manufacturer's designed and installed seating capacity. All passengers must be seated during operation

Weather Policy

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back up location: 30% or higher chance of precipitation, temperatures below 60 degrees or over 100 degrees, wind gusts in excess of 15 mph. Decisions will be made no less than 5 hours prior to the scheduled start time. A client requested delay resulting in a double set up will be assessed a service charge based on scope of set up.

Service Charge, Sales Tax & Audio Visual

A 20% taxable service charge and current Maryland sales tax will be added to all food and beverage, as well as any Audio-Visual equipment charges. Ceremony Fees and Meeting Room Rental are subject to service charge and Maryland Sales Tax.

Décor

Arrangements for floral centerpieces, special props and entertainment may be made through the Catering Department. The venue will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is granted by an approved vendor which is required to provide a Certificate of Insurance.

Guarantee

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed ten business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to 24 hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

Catering Menus

Our printed menus are for general reference. Our Event Manager will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change.

All Pricing Subject to 20% Service Charge and MD Tax

RECOMMENDED VENDORS

MUAH

Andrea Bounds Beauty: aboundsmakeup.com / hello@andreaboundsbeauty.com

Rebecca Ritchie: facebook.com/rebeccaritchiemakeup / rebecca.ritchie@live.com

Florals, Decor & Rentals

Encore Events: encoreeventsbyangiegillis.com / 410-726-8662

Flowers by Alison: flowersbyalison1.com / 410-213-8330

Jackie's Flowers and More: jackiesflowersandmore.com / 410-603-0399

The City Florist: thecityflorist.com / 410-742-8171

Photography

Andrew Nock Photography: andrewnockphotography.com / 410-749-6622

Lilyse Photography: www.facebook.com/amy.b.gordon / 443-614-1973

Leah Adkins: leahadkins.com / leahadkinsphoto@gmail.com

SMDi Photography: SMDiPhotography.com / stephen@smdiphoto.com

Katie Horseman: katiehorseman.com / kphorseman@gmail.com

DJ

Steve Moody Entertainment: stevemoody.com / 800-410-3013

Darling Productions: thatdjguy.com / 443-527-1778

RECOMMENDED VENDORS

Outside Catering

Vittles: grabsomevittles.com / 443-365-3519

Tents & Rentals

Parties Etc: parties-etc.com / 410-742-9434

Coastal Tented Events: www.tentedeventsde.com / 302-539-5211

Cake & Confections

Cake Art: cakeartmd.com / 443-859-8147

Wedding Planner & Day Of Coordination

Eventfully Yours: eventfullyyoursmd.com / 561-665-0166

Tiffany Wyatt: 410-430-1037