

Beaver Creek Country Club



Wedding & Reception Information

9535 Mapleville Road, Hagerstown, MD 21740
(301) 733-5152 ext. 108 ~ email eventsbccc@gmail.com

Beaver Creek Country Club

Banquet Menus

Hors D' Oeuvres

(Passed Selections for Cocktail Receptions are Available)

Cold:

| | |
|--|--------------|
| <i>Assorted Fresh Vegetables w/choice of dip (100 people)</i> | <i>\$195</i> |
| <i>Fresh Sliced Fruit Platter (100 people)</i> | <i>\$290</i> |
| <i>Domestic Cheeses and Assorted Crackers (100 people)</i> | <i>\$290</i> |
| <i>Chilled Jumbo Shrimp with Cocktail Sauce (100 pieces)</i> | <i>\$210</i> |
| <i>Prosciutta Wrapped Asparagus w/Garlic Mayonnaise (100 pieces)</i> | <i>\$195</i> |
| <i>Iced Colossal Shrimp w/Cocktail Sauce (100 pieces)</i> | <i>\$250</i> |

Hot: (All prices based on 100 pieces)

| | |
|---|--------------|
| <i>Stuffed Fresh Mushrooms w/sausage</i> | <i>\$175</i> |
| <i>w/crab imperial</i> | <i>\$260</i> |
| <i>Crab and Cheese Bruschetta</i> | |
| <i>French bread topped w/crab imperial & fontina cheese</i> | <i>\$195</i> |
| <i>Mini Egg rolls w/Mustard Sauce</i> | <i>\$150</i> |
| <i>Chicken Teriyaki Kabobs</i> | <i>\$180</i> |
| <i>Fresh Sea Scallops wrapped in Bacon</i> | <i>\$285</i> |
| <i>Petite Crab Balls</i> | <i>\$195</i> |
| <i>Coconut Shrimp / Pina Colada Sauce</i> | <i>\$250</i> |
| <i>Spanacopita (spinach and feta cheese in phyllo)</i> | <i>\$150</i> |
| <i>Sirloin Beef Teriyaki Kabobs</i> | <i>\$325</i> |

The Platinum Dinner Buffet

(Minimum 70 guests)

Salad

(Please select one)

*Mixed Green Salad with choice of dressing
Traditional Caesar Salad
Classic Italian Salad with Balsamic Vinaigrette*

Entrees

(Please select three-entrée choices-limit one seafood selection)

Pepper-Crusted Tenderloin of Beef 4 ounce

(Char-Grilled Filet with a delicate Merlot Demi-Glaze)

London Broil

(Marinated Flank Steak, topped w/Brandy Demi-Glaze)

Escalope de Veal a la Crème

(Sliced Veal Cutlets sautéed and de-glazed w/Mushroom cream sauce and White Wine)

Chicken “Saltimboca”

(Breaded, stuffed w/Prosciutto, Ham, Sage, Provolone & Parmesan Cheeses. Baked, topped w/a Herb cream sauce)

Ahi Tuna Steak

(Freshest Tuna Steak available, sautéed, served with Sesame Beurre Blanc)

Jumbo Lump Crab Cake 3 ounce

Vegetables

(Please select two)

Oven-Roasted Redskin Potatoes, Whipped Potatoes, New Potatoes w/Parsley Butter, Vegetable Rice Pilaf, Wild Rice, Scalloped Potatoes, Steamed Green Beans, Glazed Carrots, Sweet Corn, Garden Peas, Mediterranean Style Mixed Vegetables

\$40.00 per person

The Gold Dinner Buffet

(Minimum 70 guests)

Salad

(Select one)

Mixed Green Salad with Choice of Dressing

Traditional Caesar Salad

Classic Italian Salad with Balsamic Vinaigrette

Entrees

(Please select three entrée choices – limit one seafood selection)

London Broil

(Marinated Flank Steak, topped w/Brandy Demi-Glaze)

Chicken Breast “Cordon Bleu”

(Chicken Breast stuffed with Ham and Cheese breaded and sautéed in butter. Served Au Jus with Lemon, Vegetable garnish)

Chicken Breast “Gain Claudio”

(Sautéed Boneless Skinless Chicken Breast. Garnished with Scallions, Mushrooms, Bacon and Tomato Concassée)

Stuffed Flounder “Albert”

(Fresh Crab Meat stuffed Flounder Filet, rolled and poached. Topped with White Wine-Vermouth Sauce)

Oriental Shrimp Teriyaki

(Sautéed, and Blended with Oriental Vegetables)

“North Atlantic” Salmon

(Sautéed Filet, topped w/Lemon & Dill Butter Glaze)

Vegetables

(Select two)

Oven-Roasted Redskin Potatoes, Whipped Potatoes, New Potatoes w/Parsley Butter, Basmati Rice, Scalloped Potatoes, Steamed Green Beans, Glazed Carrots, Sweet Corn, Garden Peas, Mediterranean Style Mixed Vegetables

\$34.00 per person

The Silver Dinner Buffet

(Minimum 70 guests)

Salad

(Please select one)

*Mixed Green Salad with choice of Dressing
Traditional Caesar Salad
Classic Italian Salad with Balsamic Vinaigrette*

Entrees

(Please select three entrée choices-limit one seafood selection)

3oz Seafood Cake

(Blend of Shrimp, Crab & Cod, seasoned, baked until golden brown)

Herb Crusted Cod

(Sautéed, coated w/fresh herbs & buttered breadcrumbs, topped w/White Wine Burr Blanc sauce)

Chicken “Cordon Bleu”

(Chicken Breast Stuffed w/Ham & Cheese, breaded & sautéed in butter. Served Au Jus w/Lemon, Vegetable garnish)

Roasted Top Round of Beef

(Sliced and served in its natural juices)

Baked Virginia Ham

(Baked w/Maple Syrup and Pineapple Glaze)

Baked Manicotti al Florentine

(Ricotta Cheese Stuffed Pasta, topped w/Spinach, Artichoke & Red Pepper Florentine sauce)

Vegetables

(Please select two)

*Oven-Roasted Redskin Potatoes, Whipped Potatoes, Candied Sweet Potatoes, Scalloped Potatoes, Vegetable Rice Pilaf, Steamed Green Beans, Garden Peas
Steamed Broccoli, Sweet Corn, Glazed Carrots*

\$32.00 per person

The Bronze Dinner Buffet

(Minimum 120 guests)

Salad

(Please select one)

Mixed Green Salad with choice of dressing

Traditional Caesar Salad

Classic Italian Salad with Balsamic Vinaigrette

Entrees

** Chicken and Beef can not be combined **

(Please select two entrée choices-limit one seafood)

Baked Chicken “Marengo”

(Tender Breast w/Sweet Peppers & Onions w/a delicate Tomato-Basil sauce)

Roasted Pork Loin “Hunter Style”

(Pork Tenderloin Marinated in Dijon Mustard, cracked Black Pepper Crust, topped w/Garlic, Mushroom, Onion, & Sherry glaze)

Roasted Top Round of Beef

(Carved & served w/Au Jus & Horseradish sauce)

Baked Manicotti al Florentine

(Ricotta Cheese stuffed pasta, topped w/Spinach, Artichoke & Red Pepper Florentine sauce)

Seafood “Newburg”

(Blend of Shrimp, Scallops, Cod & Crabmeat served in a Lobster Bisque cream sauce over Steamed Rice)

Shrimp “Scampi”

(Gulf Shrimp Sautéed in Matri “D” Butter w/splash of Lemon Juice tossed w/Tomatoes, Red Peppers, Mushrooms & Spring Onions over Angel Hair Pasta)

Vegetables

(Please select two)

Oven-Roasted Redskin Potatoes, Whipped Potatoes, New Potatoes w/Parsley Butter, Rice Pilaf, Scalloped Potatoes, Steamed Green Beans, Glazed Carrots

Sweet Corn, Garden Peas, Vegetable Medley

\$29.50 per person

The Copper Dinner Buffet

(Minimum 120 guests)

Salad

(Please select one)

*Mixed Green Salad with choice of dressing
Traditional Caesar Salad
Classic Italian Salad with Balsamic Vinaigrette*

Entrees

(Please select two entrée choices)

Oven Roasted Chicken

(Herb Crusted Chicken Breast, slow roasted in its own juices)

Roasted Pork Loin “Hunter Style”

(Pork Tenderloin Marinated in Dijon Mustard, Cracked Black Pepper Crust, topped w/Garlic, Mushroom, Onion, & Sherry Glaze)

Beef Tenderloin “Stroganoff a la Minute”

(Sautéed Beef Tenderloin Tips w/Onion, Garlic, colored Pepper strips, & Mushrooms)

Penne with Sausage & Peppers

(Sweet Italian Sausage tossed in a Marinara Sauce, served w/Pepper & Onion strips)

Pasta Primavera

(Seasoned Vegetables sautéed in Butter, Garlic, White Wine, Tomatoes & Spring Onions over Penne Pasta)

Oriental Vegetable Stir Fry

(Seasoned, Sautéed, & Fried zucchini, squash, broccoli, peppers, carrots, onions blended w/Soy sauce, served over White Rice)

Vegetables

(Please select two)

*Oven-roasted redskin potatoes, Whipped Potatoes, New Potatoes w/Parsley Butter,
Rice Pilaf, Scalloped Potatoes, Steamed Green Beans, Glazed Carrots
Sweet Corn, Garden Peas, Vegetable Medley*

\$26.50 per person

“Plated” Banquet Menu

(Minimum 50 guests)

Spinach Salad with our house dressing

Surf & Turf

4 oz. Beef Tenderloin

4 oz. Jumbo Lump Crab Cake

Béarnaise and Remoulade Sauces

Fresh Vegetable Medley

Oven roasted Potatoes

Fresh baked Bread and Butter

\$41.00 per person

House Salad w/

Ranch dressing or Balsamic Vinaigrette

Sautéed Beef Tenderloin

Turned Mushroom, Cabernet Sauce

Fresh Broccoli, Carrots, and Cauliflower

Provençal Potatoes

Fresh baked Bread and Butter

\$39.00 per person

Assorted Vegetable Salads

(Pepper, Carrot, Cabbage, Cucumber, and Boston Lettuce Salad)

Served with Ranch dressing

Broiled Jumbo Lump Crab cakes (2)

Tartar Sauce

Fresh Asparagus and Carrots

Parsley Potatoes

Fresh baked Bread and Butter

\$38.00 per person

“Plated” Banquet Menu

(Minimum 50 guests)

*Mixed Green Leaf Salad w/
Ranch dressing or Balsamic Vinaigrette*

*Carved Prime Rib of Beef au jus
Mustard & Horseradish Sauces
Ratatouille*

*(Zucchini, yellow Squash, Eggplant, Peppers, Onion, Tomato, Garlic & herbs)
Homemade Mashed Potatoes
Fresh baked Bread and Butter*

\$38.00 per person

*Assorted Vegetable Salads
(Pepper, Carrot, Cabbage, Cucumber, and Boston lettuce Salad)
Served with Ranch dressing*

*Sautéed Boneless, Skinless, Chicken Breast
Served with Gian Claudio Sauce
(Mushrooms, Scallions, Tomato Concassée, in a cream sauce)
Fresh Green Beans and Almandine
Homemade Polenta
Fresh baked Bread and Butter*

\$28.00 per person

*Mixed Green Leaf Salad w/
Ranch or Balsamic Vinaigrette Dressing*

*Sautéed Chicken Breast w/ Curry Cream Sauce
Pineapple, Peach, and Cherry garnish
Snow peas and Carrots
Steamed Basmati Rice
Fresh baked Bread and Butter*

\$28.00 per person

Room Rental Rates

All rooms include the following:

*White Tablecloths
Champagne Overlays
Champagne Napkins
4 hours for your event
Max guests-240*

*Room Set up/Clean up
Staff to Accommodate Event
Mirrors/Hurricanes (Décor.)
China/Silverware
Water/Champagne Glasses*

Prices are as follow

Banquet Room A & B adjoin.....\$1,250

*****Any additional hours may be available at an additional fee of \$150 per hour.
Arrangements must be made prior to your event.***

Additional Rentals

Outside Ceremony:

Chairs \$ 3.50 per chair

Reception Accessories:

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| <i>Chair Covers (poly-cotton & satin)</i> | \$ 5.00 - \$ 7.00 |
| <i>Chair Sashes (organza & satin)</i> | \$ 2.50 - \$ 3.50 |
| <i>Fountains (champagne & punch)</i> | \$ 45.00 - \$ 60.00 |
| <i>Napkins (cotton)</i> | \$ 1.00 - \$ 1.50 |
| <i>Overlays (cotton & satin)</i> | \$ 5.00 - \$ 10.00 |
| <i>Tablecloths (cotton & satin)</i> | \$ 15.00 - \$ 38.00 |
| <i>Table runners (satin)</i> | \$ 2.00 |

~NOTE: ALL pricing listed above is subject to delivery charges, damage waiver fees, and state taxes. All fees and totals will be added to your final invoice.

Bar Plan

OPEN BAR:

The **Booking Party** will run a tab and be responsible for paying the bar tab, plus 20% gratuity and 8% Maryland Sales Tax.

****NOTE:** This can be “capped” if desired. For example, the **Booking Party** may want to provide an Open Bar up to a fixed dollar amount or for certain items only.

Bartender Fee.....\$150.00 4 hours
Additional hrs.....\$ 50.00 1 hour

CASH BAR:

Each guest pay for drinks on a cash basis.

Bartender Fee\$150.00 4 hours
Additional hrs.....\$ 50.00 1 hour

(See following sheet for Cash Bar pricing for your guests)

Banquet “Cash Bar” Bar Options

“House Brands”

| | |
|---------------------------------------|--------|
| <i>Cocktails</i> | \$6.00 |
| <i>Domestic Beers (bottled)</i> | \$3.00 |
| <i>Fountain Sodas</i> | \$1.50 |
| <i>Pinot Grigio (per glass)</i> | \$6.00 |
| <i>Chardonnay (per glass)</i> | \$6.00 |
| <i>White Zinfandel (per glass)</i> | \$6.00 |
| <i>Merlot (per glass)</i> | \$6.00 |
| <i>Cabernet Sauvignon (per glass)</i> | \$6.00 |

“Premium Brands”

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|--|--------|
| <i>Cocktails (mixed drinks)</i> | \$6.00 |
| <i>Premium & Import Beer (bottles)</i> | \$4.00 |
| <i>Cocktails (top shelf mixed drinks)</i> | \$8.00 |
| <i>All Cordials</i> | \$6.00 |

“Sparkling Wines and Champagne”

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|--|--------------------|
| <i>House Champagnes</i> | \$16.00 - \$ 30.00 |
| <i>Sparkling Cider (non-alcoholic)</i> | |

“Punch Bowls”

| | | |
|--|-------------------|---------|
| <i>Champagne Punch or “Mimosa” Punch</i> | <i>per gallon</i> | \$31.00 |
| <i>Non-Alcoholic Fruit Punch</i> | <i>per gallon</i> | \$18.00 |
| <i>Whiskey Sour or Amaretto Sour Punch</i> | <i>per gallon</i> | \$33.00 |

| | |
|---|--------------------------|
| <i>Coffee and Ice tea.....</i> | <i>\$1.50 per person</i> |
| <i>Coffee, Ice Tea and Soft Drinks.....</i> | <i>\$2.25 per person</i> |

Beaver Creek Country Club

Event Booking Policy

Reserving Banquet Room(s):

A deposit of \$1,000.00 will confirm the date. The **Event Coordinator** will arrange an appointment to discuss the details of the event.

The **Booking Party** must adhere to the scheduled event times. Beaver Creek Country Club has a 4-hour limit on the room. Overtime request made at the time of the booking may be allowed (**pending availability**) at the rate of \$150 per hour.

Club Rules and Policies:

Beaver Creek Country Club reserves the right to assess any cleaning and repair fees as a result of the **Patrons** damage to the property

Nothing may be thrown inside the building (rice, flower petals, glitter, confetti, etc.). Birdseed may be thrown outdoors only. Bubbles are not permitted indoors. Glitter and/or confetti is not permitted on tables for decorations.

The **Patrons** own decorations or displays must be approved prior to the event. All decorating items brought into Beaver Creek Country Club via the **Patrons** must be removed at the conclusion of the event.

No One under the legal age of 21 will be allowed to consume any alcoholic beverages. Any Club supervisor or beverage server is authorized to ask a guest for a valid I.D.

Beaver Creek Country Club would like a **copy of your planned itinerary**. This will assist us in timing for the food preparation and scheduling of events.

No Smoking allowed in the Banquet Rooms. Smoking is allowed outside in designated areas only.

PLEASE NOTE: If you are paying your final invoice with a credit card there will be a service charge of 3% added to the total

Food and Beverage:

A guaranteed number of guests must be made three(3) weeks prior to the function. The guarantee will not be subject to reduction. You will be billed for the actual number of guests served or your guaranteed number: whichever is greater. Final payment is due two weeks before the event.

There is a service charge of 20% gratuity and Maryland State sales tax of 6% on all food and beverage service.

There is a Maryland state sales tax of 9% on all alcoholic beverages

All alcoholic beverages consumed at Beaver Creek Country Club must be purchased at Beaver Creek Country Club. No alcoholic beverages are to be brought on the premises.

*The Club provides a full-service Banquet Department. The Club, with the exception of wedding cakes, must supply all food and beverages. Our banquet menus are designed to provide a full range of menu selections. If other menu items are desired, our **Event Coordinator** will be happy to assist you in other selections. (Gluten Free, Vegan, Kosher).*

If for any reason, the vendors of the Club cannot deliver any menu item, the Club reserves the right to offer substitutions and make changes if necessary.

Cancellation Policy:

*Cancellation must be made at least **twelve (12) months** prior to the function. Cancellations received with less than the required notice will incur a forfeit of the deposit.*

I have read the above policies and agree to all the terms.

Bride & Groom: _____

Address: _____

Email/Phone: _____

Date/Time of the Event: _____

Room Rental: _____

Signature (Person responsible for payment)

Date

Signature (Beaver Creek Country Club)

Date

BEAVER CREEK COUNTRY CLUB

Contract Agreement/Outside Wedding Ceremony

Congratulations on your engagement! Thank you for choosing Beaver Creek Country Club for your ceremony site. Beaver Creek offers a full service ceremony site. Our pricing includes set-up and clean up of chairs and/or tent, and decorations.

Name of the Bride: _____

Address: _____

City: _____

Daytime Phone: _____

Evening Phone: _____

Email Address _____

Name of the Groom: _____

Address: _____

City: _____

Daytime Phone: _____

Evening Phone: _____

Date of the Wedding: _____ **Time:** _____

Guest Count Expected: _____

Golf Carts for escorting bridal party: Yes or No

Limousine, Carriage: Yes or No

Terms and Conditions of the Contract for Beaver Creek Country Club Weddings:

- ❖ ***In the Event of Inclement Weather the Banquet Room will be used for the ceremony. Our staff is fully prepared for this and will prepare our banquet room to compensate with the sudden change.***
- ❖ ***Bridal Portraits may be taken at your convenience. However, depending upon the site in which you would like to do so will have to be coordinated with our coordinator so you do not interfere with any golfing events.***
- ❖ ***Electricity will be available for your use, but you must provide the extension cords.***
- ❖ ***Any decorations (e.g. banners, archways, flower pots, signs, sparklers, bird seeds, bubbles) must have prior consent from Beaver Creek Country Club.***
- ❖ ***Location Fee \$400.00 (includes the 1 hour of the ceremony and 1 hour of rehearsal time) if any of this time is not used, it can be put onto your reception time so you do not lose it.***

I HEREBY AGREE TO THE ABOVE TERMS:

Signature (Person Responsible for payment)

Date

Signature (Beaver Creek Country Club)

Date

***** Payment must be made two weeks prior to the Event *****