



MEADIA HEIGHTS GOLF CLUB

# *Wedding Packages*

*CELEBRATE YOUR LOVE AT MEADIA HEIGHTS*



**MEADIA HEIGHTS GOLF CLUB**

402 GOLF ROAD • LANCASTER, PA • 17602

[WWW.MEADIAHEIGHTSGOLF.COM](http://WWW.MEADIAHEIGHTSGOLF.COM)

(717) 393-9761



## *Wedding Packages Include*

Thank you for considering Meadia Heights Golf Club for your wedding day. We invite you to visit our club and experience all that your special day can be. Please call us at (717) 393-9761 to arrange a consultation with our Event Manager, Jailene.

### **All Inclusive Prices**

Planning your special day is challenging enough, so we have designed our pricing to include taxes, service fees, gratuity, and bartender fees, as well as the trivial things to make your day special.

All wedding packages also include the following:

***Champagne Toast***

***House Linen Selection***

*(White, Champagne, and Black)*

***Food Tasting***

***Fruit and Cheese Display***

***15% off Rehearsal Dinner***

***One Hour Butlered Hors D'oeuvres***

***Bridal Party Hors D'oeuvres***

***Plated or Buffet Dinner Options***

***Optional Four-Hour Open Bar***

***Setup and Tear Down of Reception Room***





## *Sapphire Package*

\$78 per person . \$103 Including Open Bar

Open Bar Includes: Tier 1 Liquor, Miller and Yuengling, House Red and White Wines

### **Fresh Fruit and Cheese Display**

Domestic and imported cheeses and the season's best melons and berries, with honey dijon mustard and assorted crackers.

### **Butlered Hors D'Oeuvres** (Choice of Two)

- Mini Beef or Chicken Quesadillas
- Meatballs with your choice of BBQ or Marinara Sauce
- Twice Baked Baby Potatoes loaded with bacon, cheddar, and chives
- Raspberry and Brie wrapped in phyllo dough

### **Starters** (Choice of Two)

- Garden Salad with baby greens, cucumbers, carrots, croutons, and cherry tomatoes, with two dressings
- Caesar Salad with crisp romaine, grated Parmigiano Reggiano, and garlic herbed croutons

### **Plated Entrée Selection** (Choice of Two)

- Chicken Florentine – chicken breast stuffed with baby spinach and mushrooms, finished with mornay sauce
- Seared Breast of Chicken with a wild mushroom velouté
- Garlic and Rosemary Roasted Pork Loin with red wine sauce
- Seared Beef Medallions with mushroom ragu

### **Buffet Entrée Selection** (Choice of Two)

- Chicken Cordon Bleu – chicken breast stuffed with ham and swiss cheese, finished with dijon sauce
- Garlic and Herb Seared Chicken with lemon sauce
- Seared Beef Medallions with mushroom ragu
- Herb Seared Salmon
- Cabbage and Potato croquette with saffron tomato puree
- Penne Pasta Primavera

### **Choice of One Vegetable and One Starch**

- Garlic Braised Green Bean
- Herb Roasted Red Potatoes
- Vegetable Medley
- Grilled Asparagus
- Butter Whipped Mashed Potatoes
- Herbed Couscous
- Rice Pilaf
- Potato Dauphinoise





## *Emerald Package*

\$88 per person . \$113 Including Open Bar

Open Bar Includes: Tier 1 Liquor, Miller and Yuengling, House Red and White Wines

### **Fresh Fruit and Cheese Display**

Domestic and imported cheeses and the season's best melons and berries, with honey dijon mustard and assorted crackers.

### **Butlered Hors D'Oeuvres** (Choice of Two)

- Chicken Caprese Skewers with fresh mozzarella, heirloom cherry tomatoes, & basil balsamic reduction
- Mini Chicken Quesadillas
- Mini Beef Wellingtons
- Scallops Wrapped in Bacon
- Arancini stuffed with parmesan risotto and wild mushrooms, coated with panko and fried
- Vegetable Spring Rolls with a sweet Thai chili sauce

### **Starters** (Choice of Two)

- Garden Salad with baby greens, cucumbers, carrots, croutons, and cherry tomatoes, with two dressings
- Caesar Salad with crisp romaine, grated Parmigiano Reggiano, and garlic herbed croutons

### **Plated Entrée Selection** (Choice of Two)

- Airline Breast of Chicken stuffed with mushroom duxelles
- Bruschetta Chicken – seared chicken breast, topped with fresh mozzarella, tomato, and garlic bruschetta
- Grilled Filet Mignon, 6 oz
- Vermouth Poached Salmon with Citrus Asparagus sauce
- Seared Crab Cakes with Old Bay remoulade
- Mushroom and red potato Stroganoff

### **Buffet Entrée Selection** (Choice of Two)

- Parmesan Crusted Chicken with saffron tomato cream
- Chicken Saltimbocca stuffed with prosciutto and mozzarella, finished with roasted red pepper sauce
- Marinated and Grilled Flank Steak with chimichurri sauce
- Seared Salmon over white bean and kale ragu
- Crab Stuffed Flounder with lemon butter sauce
- Vegetarian Moussakas made with plant-based beef substitute, eggplant, tomato sauce and a bechamel

### **Choice of One Vegetable and One Starch**

- |                             |                                  |                      |
|-----------------------------|----------------------------------|----------------------|
| - Garlic Braised Green Bean | - Grilled Asparagus              | - Rice Pilaf         |
| - Herb Roasted Red Potatoes | - Butter Whipped Mashed Potatoes | - Potato Dauphinoise |
| - Vegetable Medley          | - Herbed Couscous                |                      |



## *Diamond Package*

\$103 per person . \$128 Including Open Bar

Open Bar Includes: Tier 1 Liquor, Miller and Yuengling, House Red and White Wines

### **Chef's Waterfall**

Display of seasonal fruits, vegetables, and assorted cheeses, fig jam, honey dijon mustard, ranch dressing and assorted crackers.

### **Butlered Hors D'Oeuvres** (Choice of Two)

- Sesame Crusted Chicken
- Sliced smoked Breast of Duck with jalapeno mango jam
- Mini Crab Cakes with Old Bay remoulade
- Bacon wrapped scallops
- Antipasto Skewers

### **Starters** (Choice of Two)

- Garden Salad with baby greens, cucumbers, carrots, croutons, and cherry tomatoes, with two dressings
- Caesar Salad with crisp romaine, grated Parmigiano Reggiano, and garlic herbed croutons
- Spinach Salad with slivered red onion, bacon lardons, and chopped hard-boiled egg

### **Plated Entrée Selection** (Choice of Two)

- Rosemary Brined Chicken with thyme jus
- Bone in Brined Pork Chop with Apricot Brandy glaze
- Grilled 8 oz Filet Mignon with roasted garlic demi-glaze
- 12 oz New York Strip Steak with bourdelaise sauce
- Seared Halibut with roasted corn relish
- Moroccan BBQ Salmon

### **Buffet Entrée Selection** (Choice of Two)

- Lemon Brined Chicken with olive tapenade
- Dijon Crusted Pork Loin over caramelized apples
- Garlic and Red Wine Marinated and Grilled Flank Steak
- Braised Short Ribs with red wine demi glaze

### **Choice of One Vegetable and One Starch**

- |                             |                                  |
|-----------------------------|----------------------------------|
| - Garlic Braised Green Bean | - Butter Whipped Mashed Potatoes |
| - Herb Roasted Red Potatoes | - Herbed Couscous                |
| - Vegetable Medley          | - Rice Pilaf                     |
| - Grilled Asparagus         | - Potato Dauphinoise             |



## Enhancements

Enhancements are priced per person

### Menu Enhancements

<i>Chef's Waterfall</i>	\$4
<i>Hors D'oeuvres Upgrade</i>	\$2
<i>Salad Upgrade</i>	\$2
<i>Entrée Upgrade</i>	\$3

### Bar Enhancements

<i>Tier 2 Liquor Upgrade</i>	\$5
<i>Tier 3 Liquor Upgrade</i>	\$10
<i>Signature Cocktail</i>	\$5

### Other Enhancements

<i>On-site Ceremony</i> <i>(not priced per person)</i>	\$300
<i>Cake Cutting</i>	\$1
<i>Special Linens Upgrade</i>	\$7

### Carved Meat Option

\$100 serving attendant will apply, plus per person pricing

***Top Round of Beef*** \$9  
*Served with au jus, horseradish cream, and assorted rolls*

***Prime Rib*** \$13  
*Served with rosemary au jus, horseradish cream, and assorted rolls*

***Baked Ham*** \$8  
*Served with whole grain mustard, cherry marmalade, and assorted rolls*

***Turkey Breast*** \$9  
*Served with dijon mustard, red onion raisin jam, and assorted rolls*





## *Banquet Bar Liquor List*

### **Tier 1 Liquor**

*House Vodka*  
*House Rum*  
*Malibu Coconut Rum*  
*House Silver Tequila*  
*House Gin*  
*House Whiskey*  
*Old Smuggler Scotch*  
*Jim Beam Bourbon*  
*Amaretto Liquor*  
*Peach Schnapps Liquor*

### **Tier 2 Liquor**

*Absolut Vodka*  
*Absolut Citron Vodka*  
*Stoli Vodka*  
*Stoli Orange Vodka*  
*Tito's*  
*Bacardi Rum*  
*Captain Morgan*  
*Tanqueray Gin*  
*Jack Daniel's Whiskey*  
*Dewar's Scotch*  
*Wild Turkey Bourbon*  
*Canadian Club*  
*Seagram's 7 Canadian*

### **Tier 3 Liquor**

*Grey Goose Vodka*  
*Ketal One Vodka*  
*Bombay Gin*  
*Jameson Irish*  
*Johnny Walker*  
*Black Label Scotch*  
*Bullet Bourbon*  
*Markers Mark*  
*Bourbon*  
*Crown Royal Canadian*  
*Seagram's VO*  
*Canadian*

## *Wine & Beer*

Available with all Tiers

### **House White Wine**

*Canyon Oaks White*  
*Zinfandel*  
*Canyon Oaks Moscato*  
*Canyon Oaks Chardonnay*  
*Avia Pinot Grigio*

### **House Red Wine**

*Canyon Oaks Cabernet*  
*Canyon Oaks Merlot*

### **Draft Beers**

*Miller Lite*  
*Yuengling Lager*



We are proud of our facility and invite you to visit to see our exceptional home. Please call us at 717.393.9761 to arrange a time with our Event Manager, so we can properly welcome you to the club.

The details provided below will help us provide you with a successful event.

### **Service Charge and Taxes**

A 21% service charge and 6% PA sales tax included with all wedding package pricing. Any enhancements, customized menus, ala carte items, specialty supplies and AV items ordered for your event will be subject to tax and/or service charges. Menu prices are subject to change.

### **Payment**

Members and guests must pay a \$500 non-refundable deposit upon signing the Agreement. Guests must pay the balance of the final event cost at least 7 days prior to event date (the final payment). Guests must make all payments by cash, check, or cashier's check. If Guest pays with a Membership Account or Credit Card, there is a 3.5% Convenience Fee added on. If the final payment is not received in full as specified above, the guest is in default of the agreement, and Meadia Heights Golf Club will have no further obligation hereunder.

### **Entertainment and Decor**

The ambiance of your function can be enhanced with flowers, music (restrictions may apply), and specialty items. We do ask for you to kindly supply us with a list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the event department at Meadia Heights Golf Club. Meadia Heights Golf Club will not permit the affixing of anything to the walls, floors, windows, or ceilings, nor the use of open flames. Please see Facility Use and Catering Contract for additional guidelines.

### **Contact Us**

#### **Jailene Colón**

*Events Manager*

(717) 672-6189

[jcolon@meadiaheights.com](mailto:jcolon@meadiaheights.com)

#### **Mary Nichols**

*Food and Beverage Director*

(717) 333-0110

[chefmary@meadiaheights.com](mailto:chefmary@meadiaheights.com)

### **MEADIA HEIGHTS GOLF CLUB**

402 GOLF ROAD • LANCASTER, PA • 17602

[WWW.MEADIAHEIGHTSGOLF.COM](http://WWW.MEADIAHEIGHTSGOLF.COM)

(717) 393-9761