

... — *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 ^V

Maui Shrimp Egg Roll

Chicken & Lemongrass Dumplings

Applewood Bacon Wrapped Shrimp ^{GS}

Raspberry Almond Brie Mini Tarts ^V

Crispy Pork Belly Croutons ^{GS}

Edamame Dumplings ^{VG}

Italian Polpette with Mozzarella ^{GS}

Wild Mushroom Tarts ^V

Bacon Wrapped Sea Scallops ^{GS}

Maryland Crab Brioche Toast with
Old Bay® Butter

Korean Fried Lollipop Chicken
Drumettes ^{GS}

Vegetable Samosa with Mango
Chutney ^V

COLD SELECTIONS

Roast Beef & Grilled Pear
with Onion Jam

Goat Cheese Parmesan Crostini
with Roasted Red Pepper ^V

Dill Pickle Cheese Bacon Poppers ^{GS}

Ancho Chili Chicken with Goat
Cheese Mousse ^{GS}

Roasted Tomato and Avocado
Toast ^{VG}

Roquefort Grapes in Walnuts ^{GS}

Cucumber Blini with Herb Cheese and
Salmon ^{GS}

Caprese Skewers with Tomato,
Basil, Marinated Mozzarella,
Balsamic Glaze ^{V,GS}

HOT DISPLAY – Select OneSpinach and Artichoke Fondue with Breads and Pitas ^V

Jalapeño Cheddar Fondue with Breads and Tortilla Chips

COLD DISPLAY – Select OneVegetable Crudit  with Peppercorn Ranch ^VSeasonal Fruit Display ^{VG, GS}Roasted Red Pepper Hummus and Creamy
Avocado Hummus with a Variety of Veggies ^V**A LA CARTE***Additional Selections Priced at \$175 per 50 pieces*Bacon Wrapped Short Rib ^{GS}

Surf-N-Turf Bites

*Pan Seared Ahi Tuna, Beef Tenderloin*Petite Crab Cake Sliders with Old Bay[®] Aioli

Mini Chicken & Waffles

*With Maple Syrup*Brie en Cro te with Honey Gastrique & Mixed Berries ^VMaryland Crab and Artichoke Fondue with Breads and
Pitas *additional 3.00 per person*Olive and Artichoke Display ^{VG, GS}*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*Crab Beignets with Old Bay[®] Cr me Fraiche*Minted Watermelon ^{V, GS}*Shaved Pecorino Cheese, Basil Syrup*

Grilled Shrimp & Avocado Toast

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

\$114.00 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 White or Black 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 for One Person (*subject to availability*)

Regular & Decaf Coffee, Tea, Rolls & Butter

HORS D'OEUVRES ARE AVAILABLE FOR TWO HOURS WITH THE TIBER RECEPTION. HORS D'OEUVRES DISPLAYS ARE AVAILABLE FOR THE FIRST HOUR ONLY.

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.*

Choose a House, Caesar or Seasonal Salad with Each Selection

HERB ROASTED BEEF TENDERLOIN ^{GS}

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

SLOW ROASTED PRIME RIB ^{GS}

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

HICKORY SMOKED BRISKET ^{GS}

Accompaniments include Sun Dried Tomato Risotto, 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 – *Select One*

CHOCOLATE FONDUE ^V

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

DECADENT DESSERT DISPLAY ^V | \$4.00 per person

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

DO-NUT WORRY, BE HAPPY ^V | \$12.00 per person

Freshly Made Local Artisanal Donut Wall

BLACKENED PORK TENDERLOIN ^{GS}

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

MAPLE BRINED TURKEY BREAST ^{GS}

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

GRILLED WHOLE SIDE OF SALMON ^{GS}

Dill Lemon Garlic Sauce, Mediterranean Relish. Accompaniments include Brown & Wild Rice Medley and Chef's Choice of Seasonal Vegetables (This station is self serve)

MASON JAR DESSERT DISPLAY ^V | \$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 — ...

\$110.00 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 White or Black 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 for One Person (*subject to availability*)

SALADS – Select Two

Caesar Salad ^V

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

Market Salad ^{VG, GS}

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

Italian Marinated Artichoke Salad ^{VG, GS}

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

Chef's Seasonal Salad ^{VG, GS}



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 ^{GS}
Wild Mushrooms & Pearl Onions

Grilled Marinated Flank Steak ^{GS}
Roasted Garlic Demi-Glace

Blackened Pork Tenderloin ^{GS}
Chipotle Mayo and Tomatillo Verde Salsa

Herb Marinated Grilled Chicken ^{GS}
Wild Mushroom Sauce

Creamy Tuscan Chicken ^{GS}
Sundried Tomatoes and Chopped Spinach

Honey Garlic Shrimp & Scallops ^{GS}
Brown Butter Sauce

Parmesan Baked Cod Filet
Garlic Butter Crème Sauce

Herb Crusted Salmon ^{GS}
Lemon Butter Sauce

Vegetarian & Vegan Selections

Portobello Ravioli ^V
Spinach and Thyme Cream Sauce

Ratatouille ^{VG, GS}
Eggplant, Yellow Squash, Bell Pepper, Mushroom, Tomato, Onion & Garlic

Vegan Bolognese ^{VG}
Roasted Vegetables, Penne Pasta

DESSERT

CHOCOLATE FONDUE ^V

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

DECADENT DESSERT DISPLAY ^V | \$4.00 per person

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

DO-NUT WORRY, BE HAPPY ^V | \$12.00 per person

Freshly Made Local Artisanal Donut Wall

MASON JAR DESSERT DISPLAY ^V | \$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 — ...

\$126.00 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
White or Black 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 for One
Person (*subject to availability*)

SALADS – Select Two

Greek Salad ^{V, GS}

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

Caesar Salad ^V

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

Market Salad ^{VG, GS}

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

Italian Marinated Artichoke Salad ^{VG, GS}

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

Sesame Cucumber Salad ^{VG, GS}

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

Chef's Seasonal Salad ^{VG, GS}

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 ^{GS}
Braised Fennel

Crab Ravioli
Lemon Butter, Fresh Basil

Maryland Crab Stuffed Salmon Filet

Braised Bone-in Beef Short Rib ^{GS}
Horseradish Scallion Crema

Caprese Stuffed Balsamic Chicken ^{GS}
Balsamic Reduction

Slow Roasted Strip Loin ^{GS}
Pinot Noir Demi-Glace

Maryland Crab Cakes
House-made Remoulade

Garlic Rosemary Grilled Lamb Chops ^{GS}

Herb Crusted Grilled Beef Tenderloin ^{GS}

Roasted Prime Rib ^{GS}
Horseradish Crème

Vegetarian & Vegan Selections

Portobello Ravioli
Spinach and Thyme Cream Sauce

Ratatouille ^{VG, GS}
Eggplant, Yellow Squash, Bell Pepper, Mushroom, Tomato, Onion & Garlic

Vegan Bolognese ^{VG}
Roasted Vegetables, Penne Pasta

DESSERT

CHOCOLATE FONDUE ^V

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

DECADENT DESSERT DISPLAY ^V | \$4.00 per person

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

DO-NUT WORRY, BE HAPPY ^V | \$12.00 per person

Freshly Made Local Artisanal Donut Wall

MASON JAR DESSERT DISPLAY ^V | \$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 — ...

\$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 White or Black 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 for One Person (*subject to availability*)

FIRST COURSE – Select One

Chopped Caprese Insalata ^{V,GS} + \$2 per person
*Red and Green Tomatoes, Marinated Mozzarella,
Fresh Basil Leaves, Balsamic Glaze*

Market Salad ^{VG,GS}
*Mixed Greens, Julienned Carrots, Cherry
Tomatoes,
Red Onion, Cucumber, Balsamic Vinaigrette*

Greek Salad ^{V,GS} \$2.00 per person
*Tomato, Cucumber, Romaine, Red Onion,
Marinated Feta, Fresh Oregano*

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

Strawberry, Spinach & Arugula Salad ^{V,GS} + \$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 ^{VG,GS} | \$3.00 per person

Maryland Crab Soup ^{GS} | \$4.50 per person

Roasted Garlic & Asparagus Soup ^{V,GS} | \$3.00 per person

Cream of Crab ^{GS} | \$4.50 per person

Italian Wedding Soup ^{GS} | \$3.00 per person

ENTRÉES – Select One

All Entrées Served with Chef's Choice of Appropriate Fresh Seasonal Vegetables & Starch, Regular & Decaf Coffee, Tea, Rolls & Butter.

Pan Seared Salmon ^{GS}
Meyer Lemon Butter

Chicken Merlot with Mushrooms
Merlot Reduction, Herbs and Wild Mushrooms

Maple Bourbon Glazed Double Cut
Ribeye Pork Chop ^{GS}

8 oz. New York Strip ^{GS}
Sautéed Mushrooms

IF YOU WISH TO OFFER TWO ENTREE SELECTIONS, A \$3.50 PER PERSON FEE WOULD APPLY.

DESSERT

SEASONAL SORBET ^{VG}
(Included in Package)

CHOCOLATE FONDUE ^V | \$3.50 per person
Strawberries, Pretzels, Marshmallows, Pound Cake, Ginger Snaps

DECADENT DESSERT DISPLAY ^V | \$4.00 per person
Assorted Petite Cheesecakes, Cupcakes, Chocolate Truffles & Caramels, Tartlets, Brownie Bites, Apple Slices

DO-NUT WORRY, BE HAPPY ^V | \$12.00 per person
Freshly Made Local Artisanal Donut Wall

DUO PLATES

5 oz. Tenderloin Filet ^{GS} & Your Choice Of One:

Choose One –

Jumbo Shrimp (2) - Garlic & Butter Crème Sauce ^{GS}

Pan Seared Salmon - Lemon Beurre Blanc ^{GS}

Herb Marinated Grilled Chicken -
Creamy Dijon Sauce ^{GS}

Creamy Tuscan Chicken -
Spinach & Sundried Tomato Cream Sauce

MASON JAR DESSERT DISPLAY ^V | \$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 — ...

\$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
White or Black 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 for One
Person *(subject to availability)*

FIRST COURSE – Select One

Chopped Caprese Insalata ^{V, GS}
*Red and Green Tomatoes, Marinated Mozzarella,
Fresh Basil Leaves, Balsamic Glaze*

Market Salad ^{VG, GS}
*Mixed Greens, Julienned Carrots, Cherry Tomatoes,
Red Onion, Cucumber, Balsamic Vinaigrette*

Greek Salad ^{V, GS}
*Tomato, Cucumber, Romaine, Red Onion, Marinated
Feta, Fresh Oregano*

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

Italian Marinated Artichoke Salad ^{VG, GS}
*Arugula, Roasted Red Peppers, Grape Tomatoes,
Red Onion, Italian Dressing*

Strawberry, Spinach and Arugula Salad ^{V, GS}
*Feta Cheese, Granny Smith Apples, Toasted
Almonds*

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

Fire Roasted Tomato Bisque ^{VG, GS} | \$3.00 per person

Roasted Garlic & Asparagus Soup ^{V, GS} | \$3.00 per person

Italian Wedding Soup ^{GS} | \$3.00 per person

Maryland Crab Soup ^{GS} | \$4.50 per person

Cream of Crab ^{GS} | \$4.50 per person

ENTRÉES – Select One

All Entrées Served with Chef's Choice of Appropriate Fresh Seasonal Vegetables & Starch, Regular & Decaf Coffee, Tea, Rolls & Butter.

Maple Glazed Salmon Filet ^{GS}

Parmesan & Herb Roasted Sea Bass ^{GS}
Butternut Squash Puree, Basil Butter Sauce

Chicken Valentino
Lump Crab with Creamy Champagne Sauce

Crab Stuffed Salmon Filet
Lemon Butter

8 oz. Filet Mignon ^{GS}

5 oz. Maryland Crab Cake
House-made Remoulade

Caprese Stuffed Balsamic Chicken ^{GS}
Balsamic Reduction

IF YOU WISH TO OFFER TWO ENTREE SELECTIONS, A \$3.50 PER PERSON FEE WOULD APPLY.

DESSERT

SEASONAL SORBET ^{VG}

(Included in Package)

CHOCOLATE FONDUE ^V | \$3.50 per person
Strawberries, Pretzels, Marshmallows, Pound Cake, Ginger Snaps

DECADENT DESSERT DISPLAY ^V | \$4.00 per person
Assorted Petite Cheesecakes, Cupcakes, Chocolate Truffles & Caramels, Tartlets, Brownie Bites, Apple Slices

DO-NUT WORRY, BE HAPPY ^V | \$12.00 per person
Freshly Made Local Artisanal Donut Wall

DUO PLATES

6 oz. Filet Mignon ^{GS} & 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 ^{GS}*

Maine Lobster Tail ^{GS} | additional \$7.00 per person

MASON JAR DESSERT DISPLAY ^V | \$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 — ...

\$99.00 per person

Includes Four Hour Beer, Wine & Soda Bar with Bloody Marys, Mimosas and a California Champagne Toast for All Guests. Menu available for reception time of 11:30am- 3:30pm or an earlier 4 hour event time.

THIS PACKAGE INCLUDES:

Maitre D'

Two Candles per Table

Linenless Tables OR White Floorlength Cloths along with White or Black 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 for One Person (*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 ^{GS}

Denver Scramble with Ham, Peppers, Cheddar Cheese & Onions ^{GS}

Valley Breakfast Potatoes ^{GS}

French Toast with Cinnamon-Maple Syrup ^V

Smoked Salmon Display

Chopped Egg, Capers, Whipped Chive Cream Cheese, Bagel Chips

Assortment of Muffins, Coffee Cake & Seasonal Scones ^V

Bacon ^{GS}

Sausage (Choice of Pork, Turkey OR Chicken) ^{GS}

Sliced Fresh Fruit ^{GS, VG}

Caesar Salad & Antipasto Salad ^V

Grilled Mediterranean Vegetables ^{GS, VG}



ENTRÉE

Lunch Entrée – Select Two

Roasted Beef Tips with Wild Mushrooms ^{GS}

Grilled Flank Steak with Roasted Garlic Demi ^{GS}

Sweet & Sour Pork Loin ^{GS}

Grilled Chicken Marsala ^{GS}

Lemon-Herb Grilled Chicken ^{GS}

Maryland Fried Chicken

Cajun Crusted Salmon ^{GS}

Shrimp Scampi over Pesto Penne

Portobello Ravioli with Spinach &
Light Cream Sauce ^V

OPTIONAL OMELET STATION

Standard Station ^{GS} | \$6.00* per person

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

Delmarva Station ^{GS} | \$8.00* per person

Standard Station Plus Crab & Shrimp

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

DESSERT

CHOCOLATE FONDUE ^V

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

DECADENT DESSERT DISPLAY ^V | \$4.00 per person

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

DO-NUT WORRY, BE HAPPY ^V | \$12.00 per person

Freshly Made Local Artisanal Donut Wall

MASON JAR DESSERT DISPLAY ^V | \$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 \$900.00

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
\$42.00 per dozen

Portable Bar Set-Up Fee
(Beer, Wine & Soda Bar Only)
\$250.00

Uplighting
\$55 per light (Subject to Tax and 20% Installation Fee)

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 ^{GS}
\$6.00 per person

*Old Bay[®], Shredded Cheddar, BBQ, Truffle Aioli,
Bacon Bits*

Italian Cold Cuts & Potato Chips
\$8.00 per person

Chocolate Hazelnut Beignets, Assorted
Cookies, Decaf Coffee ^V
\$6.00 per person

Fried Chicken Sandwich with Pimento Cheese and
Pickled Jalapeños
\$8.00 per person



"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

New Amsterdam
Absolut

RUM

Bacardi
Captain Morgan

GIN

New Amsterdam
Tanqueray

BOURBON

Jim Beam
Makers Mark

TEQUILA

Bribron Blanco

WHISKEY

Jack Daniels
Jameson Irish

SCOTCH

Dewar's

CORDIALS

Amaretto, Peach Schnapps, Baileys Irish Cream, Kahlua

WINES

Proverb Chardonnay
Proverb Pinot Grigio

Proverb Cabernet Sauvignon
Proverb Pinot Noir

BEER

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

BAR ADDITIONS

Wine Service | \$28 per bottle for House Wine
(Upgraded Wine List Available Upon Request)

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	RUM	GIN	BOURBON	TEQUILA	WHISKEY	SCOTCH	COGNAC
Tito's	Malibu	Bombay Sapphire	Woodford Reserve	Patron	Bulleit Rye	Johnnie Walker Red	Hennessy
Grey Goose					Crown Royal	Chivas	Courvoisier
Stoli O							
Deep Eddy Lemon							

CORDIALS

Chambord Grand Marnier

WINES

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

Seasonal Sangria, Mezzacorona Moscato

HARD SELTZER

BEER

Choice of One Local Beer, One Domestic & One Premium

DOMESTIC

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

PREMIUM

Samuel Adams • Heineken
Blue Moon • New Belgium

LOCAL BREWERIES

Union Brewing • Jailbreak
Heavy Seas • Flying Dog

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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



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