Weddings

At Turf Valley Resort

MENU PACKAGES

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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]

Ancho Chicken Tostadas with Goat Cheese Mousse & Roasted Peppers [GS]

Bacon Wrapped Sea Scallops [GS]

Crispy Pork Belly Croutons [GS]

Edamame Dumplings [VG]

Vegetarian Stuffed Mushrooms [GS]

Dill Pickle Cheese Bacon Poppers With Ranch Dipping Sauce [GS]

Maryland Crab Brioche Toast with Old Bay® Butter

Crispy Chicken Lollipop Drumettes with Sweet & Spicy Sauce [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]

Surf-N-Turf Bites with Pan Seared Ahi Tuna and Beef Tenderloin

Smoked Paprika Deviled Eggs with Chives and Pickled Shallots

Marinated Vegetable Antipasto Spoons [VG]

Minted Watermelon with Shaved Pecorino Cheese & Basil Syrup [V, GS]

Cucumber Blini with Herb Cheese and Salmon [GS]

Honeyed Fig & Goat Cheese with Fresh Fig, Whipped Goat Cheese, Toasted Almond Honey, and Balsamic Glaze *(Seasonal Availability)*

Caprese Skewers with Tomato, Basil, Marinated Mozzarella, and Balsamic Glaze [V, GS]

[GS] Gluten Sensitive [V] Vegetarian [VG] Vegan

HOT DISPLAY – *Select One*

Spinach and Artichoke Fondue with Breads and Pitas [V]

Jalapeño Cheddar Fondue with Pickled Jalapeños, Scallions, Salsa Verde, and Tortilla Chips

Brie en Croûte with Honey Gastrique and Mixed Berries [V]

Maryland Crab and Artichoke Fondue with Breads and Pitas *+$5 per person*

COLD DISPLAY – *Select One*

Vegetable Crudité with Peppercorn Ranch [V]

Seasonal Fruit Display [VG, GS]

Olive and Artichoke Display with Stuffed Olives, Artichoke Hearts, Pickled Vegetables, Marinated Feta [VG, GS]

Pink Beet Hummus and Creamy Lemon Herb Hummus with a Variety of Veggies [V]

Artisanal Charcuterie with Shaved Premium Meats and Cheeses, Dried Fruits, Nuts, Honey, Jam, Crostini *+$5 per person*

A LA CARTE

Additional Selections Priced per 50 pieces

Bacon Wrapped Short Rib [GS] *$255*

Petite Crab Cake Sliders with Old Bay® Aioli *Market Price*

Mini Chicken & Waffles With Maple Syrup *$210*

Crab Beignets With Old Bay® Crème Fraiche* *Market Price*

Chilled Shrimp & Citrus Ceviche Spoons *Market Price*

[GS] Gluten Sensitive [V] Vegetarian [VG] Vegan

THE TIBER HORS D'OEUVRES RECEPTION

$124 PER PERSON

Includes Four Hour Premium Bar with Cordials 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 White or Black Napkins, Chairs, Flatware, Glassware, China

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 Jerk Chicken, Beef Short Rib, Pulled Pork, Falafel with Tzatziki & Roasted Red Peppers, Mini Turkey Burgers, Maryland Crab Cakes *(Market Price)*

Toppings include Cheddar, Pepper Jack Cheese, Bleu Cheese, Caramelized Onions, Bacon, Sautéed Mushrooms, Tomatoes, and Greens. Served with Old Bay® Tater Tots and Brioche 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 *(Market Price),* Maryland Crab *(Market Price)*, Grilled Chicken, Beef Short Rib

Toppings include Broccoli, Cauliflower, Green Onions, Roasted Red Bell Peppers, Jalapeños, Pancetta Bits, and Wild Mushrooms

RISOTTO STATION*
Creamy Risotto with choice of Sautéed Shrimp, Grilled Chicken, Mushrooms, Asparagus, Broccoli Florets, Roasted Tomatoes, Parmesan, Mozzarella, and Warm Garlic Focaccia

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 Green Beans with Roasted Tomatoes and Garlic Red Potato Mash.

SLOW ROASTED PRIME RIB GS
With Horseradish Aioli and Au Jus. Accompaniments include Grilled Asparagus and Garlic & Herb Roasted Red Potatoes.

HICKORY SMOKED BRISKET GS
With House BBQ Sauce. Accompaniments include Whipped Yukon Gold Potatoes and Charred Corn with Scallions.

HERB ROASTED PORK TENDERLOIN GS
With Apple Mostarda and Cider Jus. Accompaniments include Roasted Sweet Potatoes and Green Beans with Toasted Almonds.

MAPLE BRINED TURKEY BREAST GS
With Cranberry Pear Relish and Sage Pan Gravy. Accompaniments include Roasted Brussels Sprouts and Whipped Yukon Gold Potatoes.

GRILLED WHOLE SIDE OF SALMON GS
With Dill Lemon Garlic Sauce and Mediterranean Relish. Accompaniments include Brown & Wild Rice Medley and Chef's Choice of Seasonal Vegetables. *(This station is self serve)*

Additional Stations Available, Pricing on Request. A fee of $200 per Chef will apply.

DESSERT

Final Hour of the Event - Select One

CHOCOLATE FONDUE V
With Strawberries, Pretzels, Marshmallows, Pound Cake, and Ginger Snaps *(Included in Package)*

DECADENT DESSERT DISPLAY V *+$8 Per Person*
Assorted Petite Cheesecakes, Cupcakes, Chocolate Truffles & Caramels, Tartlets, Brownie Bites, and Apple Slices

ITALIAN DESSERT DISPLAY V *+$10 Per Person*
With Mini Eclairs, Rainbow Cookies, Tiramisu, Regular & Chocolate Dipped Cannoli, and Anginetti Cookies

MASON JAR DESSERT DISPLAY V *+$6 Per Person*

Select Two:

Tiramisu: Espresso Soaked Lady Fingers, Mascarpone Cream, Dusted Cocoa

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, Chocolate Chips, Fudge Brownie

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

THE BLUEBIRD - WEDDING BUFFET

$120 PER PERSON

Includes Four Hour Premium Bar with Cordials 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 White or Black Napkins, Chairs, Flatware, Glassware, China

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)*

SALAD – *Select Two*

WHOLE LEAF CAESAR SALAD V
Romaine Heart Leaves, Croutons, Creamy Caesar Dressing

MARKET SALAD V, VG
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
Seasonal Greens and Produce

GS Gluten Sensitive V Vegetarian VG Vegan



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

ENTRÉES – *Select Three*

ROASTED BEEF TENDERLOIN TIPS GS
With Mushroom Demi-Glace, Wild Mushrooms, and Pearl Onions

GRILLED MARINATED FLANK STEAK GS
With Chimichurri

CIDER-BRINED PORK LOIN GS
With Bourbon Apple Glaze

HERB ROASTED CHICKEN GS
With Lemon Thyme Jus

CHICKEN SALTIMBOCCA GS
With Prosciutto, Fontina, and Sage Jus

LEMON GARLIC SHRIMP & SCALLOPS GS
With Parsley Butter

CITRUS HERB BAKED COD FILET
With Roasted Tomato Relish

HERB ROASTED SALMON GS
With Lemon Dill Beurre Blanc

WILD MUSHROOM RAVIOLI V
With Baby Spinach, Roasted Tomatoes, and Brown Butter Sage Sauce

ROASTED VEGETABLE AND CHICKPEA RATATOUILLE GS, VG
With Eggplant, Summer Squash, Bell Pepper, Tomato, Onion, Garlic, and Herbed Quinoa

MUSHROOM & LENTIL BOLOGNESE VG
With Roasted Vegetables, Penne Pasta, and Fresh Basil

DESSERT - SELECT ONE

CHOCOLATE FONDUE V
With Strawberries, Pretzels, Marshmallows, Pound Cake, and Ginger Snaps *(Included in Package)*

DECADENT DESSERT DISPLAY V *+$8 Per Person*
Assorted Petite Cheesecakes, Cupcakes, Chocolate Truffles & Caramels, Tartlets, Brownie Bites, and Apple Slices

ITALIAN DESSERT DISPLAY V *+$10 Per Person*
With Mini Eclairs, Rainbow Cookies, Tiramisu, Regular & Chocolate Dipped Cannoli, and Anginetti Cookies

MASON JAR DESSERT DISPLAY V *+$6 Per Person*

Select Two:

Tiramisu: Espresso Soaked Lady Fingers, Mascarpone Cream, Dusted Cocoa

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, Chocolate Chips, Fudge Brownie

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

THE VICEROY - WEDDING BUFFET

$144 PER PERSON

Includes Four Hour Deluxe Bar with Cordials 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 White or Black Napkins, Chairs, Flatware, Glassware, China

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)*

ONE HOUR BUFFET

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

ENTRÉES – *Select Three*

CITRUS HERB ROASTED CHILEAN SEABASS GS
With Lemon Herb Butter

CRAB RAVIOLI
With Lemon Chive Butter

SALMON IMPERIAL

RED WINE BRAISED BONE-IN BEEF SHORT RIB GS
With Natural Reduction and Horseradish Scallion Crema

WILD MUSHROOM AND FONTINA CHICKEN ROULADE GS
With Baby Spinach and Madeira Jus

PEPPER CRUSTED STRIP LOIN GS
With Cabernet Jus

MARYLAND CRAB CAKES GS *(Market Price)*
With Mustard Sauce

ROSEMARY ROASTED RACK OF LAMB GS
With Mint Chimichurri

HERB ROASTED BEEF TENDERLOIN GS
With Peppercorn Jus

ROASTED PRIME RIB GS
With Horseradish Crème

WILD MUSHROOM RAVIOLI V
With Baby Spinach, Roasted Tomatoes, and Brown Butter Sage Sauce

ROASTED VEGETABLE AND CHICKPEA RATATOUILLE GS, VG
With Eggplant, Summer Squash, Bell Pepper, Tomato, Onion, Garlic, and Herbed Quinoa

MUSHROOM & LENTIL BOLOGNESE VG
With Roasted Vegetables, Penne Pasta, and Fresh Basil

GS Gluten Sensitive V Vegetarian VG Vegan

SALAD – *Select Two*

GREEK SALAD V, GS
With Artichoke Hearts, Tomato, Cucumber, Red Onion, Marinated Feta, Fresh Oregano

WHOLE LEAF CAESAR SALAD V
With Romaine Heart Leaves, Croutons, Creamy Caesar Dressing

MARKET SALAD V, VG
With Mixed Greens, Julienned Carrots, Cherry Tomatoes, Red Onion, Cucumber, Balsamic Vinaigrette & Ranch Dressing

ITALIAN MARINATED ARTICHOKE SALAD VG, GS
With Arugula, Roasted Red Peppers, Grape Tomatoes, Red Onion, Italian Vinaigrette

SESAME CUCUMBER SALAD VG, GS
With Marinated Cucumber, Pickled Onion, Radicchio, Cherry Tomatoes

CHEF'S SEASONAL SALAD VG, GS
Seasonal Greens and Produce

DESSERT - SELECT ONE

CHOCOLATE FONDUE V
With Strawberries, Pretzels, Marshmallows, Pound Cake, and Ginger Snaps *(Included in Package)*

DECADENT DESSERT DISPLAY V *+$8 Per Person*
Assorted Petite Cheesecakes, Cupcakes, Chocolate Truffles & Caramels, Tartlets, Brownie Bites, and Apple Slices

ITALIAN DESSERT DISPLAY V *+$10 Per Person*
With Mini Eclairs, Rainbow Cookies, Tiramisu, Regular & Chocolate Dipped Cannoli, and Anginetti Cookies

MASON JAR DESSERT DISPLAY V *+$6 Per Person*

Select Two:

Tiramisu: Espresso Soaked Lady Fingers, Mascarpone Cream, Dusted Cocoa

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, Chocolate Chips, Fudge Brownie

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

THE SYCAMORE - WEDDING SEATED DINNER

$118 PER PERSON

Includes Four Hour Premium Bar with Cordials 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 White or Black Napkins, Chairs, Flatware, Glassware, China

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 GS, V *+$2 Per Person*
With Red and Green Tomatoes, Marinated Mozzarella, Fresh Basil, and Balsamic Glaze

MARKET SALAD GS, V
With Mixed Greens, Julienned Carrots, Cherry Tomatoes, Red Onion, Cucumber, Balsamic Vinaigrette & Ranch Dressing

GREEK SALAD GS, V
With Artichoke Hearts, Tomato, Cucumber, Red Onion, Marinated Feta, Fresh Oregano

WHOLE LEAF CAESAR SALAD V
With Romaine Heart Leaves, Croutons, Creamy Caesar Dressing

STRAWBERRY, SPINACH & ARUGULA SALAD GS, V *+$2 Per Person*
With Feta Cheese, Granny Smith Apples, and Toasted Almonds

ADDITIONAL COURSES

Extra Half-Hour of Service to be Expected for Each Course.

FIRE ROASTED TOMATO BISQUE GS, V *+$3 Per Person*

ITALIAN WEDDING SOUP GS *+$3 Per Person*

MARYLAND CRAB SOUP GS *+$4.50 Per Person*

CREAM OF CRAB SOUP GS *+$4.50 Per Person*

PETITE PENNE ALLA VODKA *+$8 Per Person*

ENTRÉES – *Select One*

Includes Regular & Decaf Coffee, Tea, Rolls & Butter

MAPLE CITRUS GLAZED SALMON GS
With Wild Rice and Asparagus

WILD MUSHROOM AND FONTINA CHICKEN ROULADE GS
With Merlot Reduction, Herbs, and Wild Mushrooms

CIDER BRINED PORK TENDERLOIN GS
With Bourbon Apple Glaze, Sweet Potato Purée, and Green Beans

8 OZ. NEW YORK STRIP GS
With Peppercorn Jus, Yukon Gold Potato Gratin, and Asparagus

DUO PLATES

5 OZ. TENDERLOIN FILET GS
With Cabernet Jus, Yukon Gold Potato Gratin, and Asparagus **& Your Choice of One of the following:**

JUMBO SHRIMP (2) GS With Garlic Butter

MAPLE CITRUS GLAZED SALMON GS

HERB ROASTED CHICKEN GS With Thyme Jus

IF YOU WISH TO OFFER TWO ENTRÈE SELECTIONS, A $4 PER PERSON FEE WOULD APPLY.

DESSERT

SEASONAL SORBET VG
(Included in Package)

CHOCOLATE FONDUE V *+$4 Per Person*
With Strawberries, Pretzels, Marshmallows, Pound Cake, and Ginger Snaps

DECADENT DESSERT DISPLAY V *+$8 Per Person*
Assorted Petite Cheesecakes, Cupcakes, Chocolate Truffles & Caramels, Tartlets, Brownie Bites, and Apple Slices

ITALIAN DESSERT DISPLAY V *+$10 Per Person*
With Mini Eclairs, Rainbow Cookies, Tiramisu, Regular & Chocolate Dipped Cannoli, and Anginetti Cookies

MASON JAR DESSERT DISPLAY V *+$6 Per Person*

Select Two:

Tiramisu: Espresso Soaked Lady Fingers, Mascarpone Cream, Dusted Cocoa

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, Chocolate Chips, Fudge Brownie

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

THE BERGAMOT - WEDDING SEATED DINNER

$138 PER PERSON

Includes Four Hour Deluxe Bar with Cordials 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 White or Black Napkins, Chairs, Flatware, Glassware, China

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 GS, V
With Red and Green Tomatoes, Marinated Mozzarella, Fresh Basil, and Balsamic Glaze

MARKET SALAD GS, V
With Mixed Greens, Julienned Carrots, Cherry Tomatoes, Red Onion, Cucumber, Balsamic Vinaigrette & Ranch Dressing

GREEK SALAD GS, V
With Artichoke Hearts, Tomato, Cucumber, Red Onion, Marinated Feta, Fresh Oregano

WHOLE LEAF CAESAR SALAD V
Romaine Heart Leaves, Croutons, Creamy Caesar Dressing

ITALIAN MARINATED ARTICHOKE SALAD VG, GS
With Arugula, Roasted Red Peppers, Grape Tomatoes, Red Onion, Italian Vinaigrette

STRAWBERRY, SPINACH & ARUGULA SALAD GS, V
With Feta Cheese, Granny Smith Apples, and Toasted Almonds

ADDITIONAL COURSES

Extra Half-Hour of Service to be Expected for Each Course.

FIRE ROASTED TOMATO BISQUE GS, V *+$3 Per Person*

ITALIAN WEDDING SOUP GS *+$3 Per Person*

MARYLAND CRAB SOUP GS *+$4.50 Per Person*

CREAM OF CRAB SOUP GS *+$4.50 Per Person*

PETITE PENNE ALLA VODKA *+$8 Per Person*

GS Gluten Sensitive V Vegetarian VG Vegan

ENTRÉES – *Select One*

Includes Regular & Decaf Coffee, Tea, Rolls & Butter

MISO GLAZED CHILEAN SEA BASS GS
With Jasmine Rice, Baby Bok Choy, and Ginger Scallion Sauce

CHICKEN & LUMP CRAB
With Champagne Sauce, Roasted Garlic Potato Purée, and Asparagus

SALMON IMPERIAL
With Lemon Butter, Roasted Fingerling Potatoes, and Broccolini

8 OZ. FILET MIGNON GS
With Cabernet Reduction, Gruyere Potato Gratin, and Haricot Verts

5 OZ. MARYLAND CRAB CAKES
With Mustard Sauce, Roasted Fingerling Potatoes, and Asparagus

DUO PLATES

6 OZ. FILET MIGNON GS
With Cabernet Jus, Yukon Gold Potato Gratin, and Asparagus **& Your Choice of One of the following:**

CRAB STUFFED SHRIMP With Lump Crab, Garlic & Butter Crème Sauce

5 OZ. MARYLAND CRAB CAKE With Mustard Sauce *(Gluten Free Crabcake Preparation Available Upon Request)*

SALMON IMPERIAL With Lump Crab and Imperial Sauce

CHICKEN & LUMP CRAB With Champagne Sauce

PAN SEARED SEA SCALLOPS GS With Lemon Garlic Butter

MAINE LOBSTER TAIL GS *+$7 Per Person*

IF YOU WISH TO OFFER TWO ENTRÈE SELECTIONS, A $4 PER PERSON FEE WOULD APPLY.

DESSERT

SEASONAL SORBET VG
(Included in Package)

CHOCOLATE FONDUE V *+$4 Per Person*
With Strawberries, Pretzels, Marshmallows, Pound Cake, and Ginger Snaps

DECADENT DESSERT DISPLAY V *+$8 Per Person*
Assorted Petite Cheesecakes, Cupcakes, Chocolate Truffles & Caramels, Tartlets, Brownie Bites, and Apple Slices

ITALIAN DESSERT DISPLAY V *+$10 Per Person*
With Mini Eclairs, Rainbow Cookies, Tiramisu, Regular & Chocolate Dipped Cannoli, and Anginetti Cookies

MASON JAR DESSERT DISPLAY V *+$6 Per Person*

Select Two:

Tiramisu: Espresso Soaked Lady Fingers, Mascarpone Cream, Dusted Cocoa

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, Chocolate Chips, Fudge Brownie

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

THE TRUMPETER - WEDDING BRUNCH BUFFET

$109 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, Chairs, Flatware, Glassware, China

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

FIRST HALF HOUR INCLUDES:

CHEESE & VEGETABLE CRUDITÉS

ONE HOUR BUFFET INCLUDES:

COFFEE, DECAF COFFEE, ICED TEA, AND HERBAL TEAS

CHILLED ORANGE, APPLE, AND CRANBERRY JUICES

SCRAMBLED EGGS GS

VANILLA GREEK YOGURT PARFAITS GS
With Seasonal Berries and House Granola

VALLEY BREAKFAST POTATOES GS

BRIOCHE FRENCH TOAST V
With Blueberry Compote, Whipped Mascarpone, and Maple Syrup

SMOKED SALMON & BAGEL BOARD DISPLAY
With Chopped Egg, Capers, Whipped Chive Cream Cheese, Tomato, Pickled Red Onion, and Lemon

ASSORTMENT OF MUFFINS, COFFEE CAKE, AND SEASONAL SCONES V

BACON GS

SAUSAGE GS *(Choice of Pork, Turkey, Or Chicken)*

SLICED SEASONAL FRESH FRUIT GS, VG

WHOLE LEAF CAESAR SALAD V
Romaine Heart Leaves, Croutons, Creamy Caesar Dressing

SPINACH & BERRY SALAD V
With Goat Cheese, Candied Pecans, and Citrus Poppy Vinaigrette

GRILLED MEDITERRANEAN VEGETABLES GS, VG

GS Gluten Sensitive V Vegetarian VG Vegan

ENTRÉES – *Select Two*

BEEF TENDERLOIN TIPS GS
With Wild Mushrooms

GRILLED FLANK STEAK GS
With Roasted Garlic Demi

CIDER GLAZED PORK LOIN GS
With Roasted Apples and Cider Jus

GRILLED CHICKEN MARSALA GS

LEMON HERB GRILLED CHICKEN GS

MARYLAND FRIED CHICKEN

CAJUN CRUSTED SALMON GS

SHRIMP SCAMPI LINGUINE
With Lemon Garlic Butter and Parsley

WILD MUSHROOM RAVIOLI V
With Baby Spinach, Roasted Tomatoes, and Brown Butter Sage Sauce

OPTIONAL OMELET STATION

OMELET CHEF FEE OF $200 PER EVERY 75 GUESTS FOR ONE HOUR.
EACH ADDITIONAL 30 MINUTES OF CHEF SERVICE IS $100 PER CHEF.

STANDARD STATION GS *+$6 Per Person*
Includes Cheddar Cheese, Bacon, Sausage, Ham, Onions, Mushrooms, Tomatoes, and Peppers

DELMARVA STATION GS *+$12 Per Person*
Includes Standard Station Plus Crab & Shrimp

DESSERT

CHOCOLATE FONDUE V
With Strawberries, Pretzels, Marshmallows, Pound Cake, and Ginger Snaps *(Included in Package)*

DECADENT DESSERT DISPLAY V *+$8 Per Person*
Assorted Petite Cheesecakes, Cupcakes, Chocolate Truffles & Caramels, Tartlets, Brownie Bites, and Apple Slices

ITALIAN DESSERT DISPLAY V *+$10 Per Person*
With Mini Eclairs, Rainbow Cookies, Tiramisu, Regular & Chocolate Dipped Cannoli, and Anginetti Cookies

MASON JAR DESSERT DISPLAY V *+$6 Per Person*

Select Two:

Tiramisu: Espresso Soaked Lady Fingers, Mascarpone Cream, Dusted Cocoa

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, Chocolate Chips, Fudge Brownie

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

RECEPTION ADDITIONS

ENHANCEMENTS

ADDITIONAL HOUR *(Non-Alcoholic Bar Only)*
$6 Per Person

ADDITIONAL HOUR *(Including Full Bar)*
$10 Per Person

ADDITIONAL SERVER
$175 Each

ADDITIONAL BARTENDER
$200 Each

ADDITIONAL HOT SELECTIONS BUTLERED
$4 Per Person, Per Selection

CHOCOLATE COVERED STRAWBERRIES
$54 Per Dozen

PORTABLE BAR SET UP FEE
(Beer, Wine, and Soda Bar Only)
$350

UPLIGHTING
$70 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
With Bacon, Sour Cream, Scallions, and Gravy
$9 Per Person

CHEESEBURGER SLIDERS
With Fixins and Truffle Fries
$9 Per Person

CONEY ISLAND FRANKS & TATER TOTS
$8 Per Person

TATER TOT STATION GS
With Old Bay®, Shredded Cheddar, BBQ,
Truffle Aioli, Bacon Bits
$6 Per Person

ITALIAN COLD CUTS & POTATO CHIPS
$8 Per Person

NASHVILLE HOT CHICKEN BISCUIT
(Mild Version Available)
$8 Per Person

WARM SOFT PRETZEL STATION
(One Per Guest)
With Warm Cheddar Dip and Whole Grain Mustard
$8 Per Person

CHOCOLATE HAZELNUT BEIGNETS, ASSORTED COOKIES, DECAF COFFEE V
$6 Per Person

ICE CREAM FLOAT STATION
(By Server for 60 Minutes)
With Root Beer and Orange Creamsicle Floats,
Scooped and Finished to Order
$10 Per Person

PREMIUM BAR MENU

Premium Bar is included with Tiber, Bluebird, and Sycamore Wedding Packages.

Includes Soft Drinks, Juices, Fever Tree Mixers, and Standard Garnishes.

LIQUOR

VODKA
Smirnoff
Absolut

RUM
Bacardi
Captain Morgan

GIN
New Amsterdam
Tanquerey

BOURBON
Jim Beam
Maker's Mark

TEQUILA
Bribron Blanco

WHISKEY
Jack Daniels
Jameson Irish

SCOTCH
Dewar's

CORDIALS

Amaretto

Peach Schnapps

Bailey's Irish Cream

Kahlua

WINES

Proverb Chardonnay

Proverb Pinot Grigio

Proverb Cabernet Sauvignon

Proverb Pinot Noir

BEERS ON TAP

Turf Valley *Valley Haze IPA*
by Cushwa Brewing

Miller Lite

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

DELUXE BAR MENU

Deluxe Bar is included with Viceroy and Bergamot Wedding Packages.

Includes Premium Bar, plus the following:

LIQUOR

VODKA
Tito's
Grey Goose

RUM
Malibu

GIN
Bombay Sapphire

BOURBON
Woodford Reserve

TEQUILA
Patron Silver

WHISKEY
Bulleit Rye
Crown Royal

SCOTCH
Johnnie Walker Red
Chivas

COGNAC
Hennessy
Courvoisier

CORDIALS

Chambord

Grand Marnier

HARD SELTZER

WINES

Viña Las Perdices *(Mendoza, Argentina):*

Cabernet Sauvignon

Malbec

Chardonnay

Sauvignon Blanc

Seasonal Sangria

Mezzacorona Moscato

BEER

Choice of One Local Beer, One Domestic, and One Premium

DOMESTIC
Miller Lite

Coors Light

Budweiser

Michelob Ultra

Yuengling

Bud Light

PREMIUM
Samuel Adams

Heineken

Blue Moon

New Belgium

Corona

LOCAL
Union Craft

Jailbreak

Heavy Seas

Flying Dog

BAR ADDITIONS

WINE SERVICE *$32 Per Bottle for House Wine (Upgraded Wine List Available Upon Request)*

ESPRESSO MARTINIS *$2 Per Person With Either Bar Package*

DELUXE BAR UPGRADE *$6 Per Person*

TOAST UPGRADE TO PROSECCO *$4 Per Person*

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

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TURF VALLEY
RESORT

2700 Turf Valley Road | Ellicott City, MD 21042
410.465.1200 | TurfValley.com/Weddings

11.2026