The Maryland Golf Course

Wedding receptions and rehearsal dinners

Wedding Receptions

We are delighted that you are considering the University of Maryland Golf Course for this momentous occasion.

Chef Michael’s delicious cuisine, the beautiful clubhouse with its outstanding views of the tree-lined greens, and our warm Maryland hospitality combine to create the ideal backdrop for your perfect day.

We’ve made it simple. We have included everything to ensure a spectacular day for you and your guests!

One price includes all of the following:
- Room rental for four hours
- Bridal attendant for four hours
- Bride’s room before and during the event
- Parking
- Room set up
- Three-hour open bar
- One-hour cocktail reception
- One-hour buffet dinner
- Basic linen, china, glassware and flatware
- Pre-event luncheon for three with our manager
- Three meetings with our event planner
- Champagne toast
- Taxes, gratuities and service charges

$89 per person with a minimum of 80 guests
$99 per person with a minimum of 60 guests
## Cocktail Reception

### Display Stations

*Choose any two*

- Fresh Fruit Display
- International Cheese Display
- Maryland Crab Dip
- Vegetarian Spinach Dip
- Smoked Salmon Display
- Antipasto Display
- Baked Brie
- Crudités Display

### Hors d’Oeuvres for Cocktail Hour

*Choose any two from column “A”*

*Choose any two from column “B”*

**Column “A”**
- Asparagus wrapped in Proscuitto
- Assorted Miniature Quiche
- Barbecue Meatballs
- Corn and Crab Fritters
- Italian Meatballs
- Oriental Spring Roll
- Portobello Crostini
- Tomato Bruschetta

**Column “B”**
- Chicken Satay in Spicy Peanut Sauce
- Crab Bruschetta
- Crab stuffed Mushrooms
- Miniature Beef Wellington
- Spanakopita
- Sushi
- Tuscan Shrimp

Butler service during cocktail hour $2 per person
Open Bar

Includes the following name brand liquor and beer

Bacardi Rum
Beefeaters Gin
José Cuervo Tequila
Jack Daniels Bourbon
Dewars Scotch
Smirnoff Vodka
Seagram’s 7 Whiskey
Budweiser
Heineken
Miller Lite
House wine
Soft drinks and Juice

Additional top shelf liquor, varietal wine, and premium and micro-brew beers are available

Wine service during dinner $6 per person

After dinner cordials added to the bar $6 per person for 2 hours
Amaretto, Bailey’s Irish Cream,
Chamboad, Cointreau, Drambuie,
Goldschlager, Hennessey, Sambucca

Additional bartender $125
(We suggest at least one bartender per 85 guests)

Additional hour of bar service $5 per person
The Wedding Cake of Your Dreams

Classic
Sweetly simple
Elaborately baroque
Fondant
Avant-garde

Bring your ideas! We’ll help you theme and color-scheme to match your wedding

$4.75 -$10.75 per person

Cake Flavors

<table>
<thead>
<tr>
<th>Almond</th>
<th>Lemon Poppy Seed</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter Pound Cake</td>
<td>Marble</td>
</tr>
<tr>
<td>Carrot</td>
<td>Yellow</td>
</tr>
<tr>
<td>Chocolate</td>
<td>Walnut</td>
</tr>
<tr>
<td>Chocolate Pound Cake</td>
<td></td>
</tr>
</tbody>
</table>

Fillings

<table>
<thead>
<tr>
<th>Almond Cream</th>
<th>Lemon Curd</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apricot Jam</td>
<td>Orange</td>
</tr>
<tr>
<td>Buttercream</td>
<td>Pineapple</td>
</tr>
<tr>
<td>Chocolate</td>
<td>Raspberry Jam</td>
</tr>
<tr>
<td>Chocolate Ganache</td>
<td>Strawberries and Cream</td>
</tr>
<tr>
<td>Chocolate Mousse</td>
<td></td>
</tr>
<tr>
<td>Lemon</td>
<td>Vanilla</td>
</tr>
</tbody>
</table>
Buffet Dinner

Choice of:
Caesar Salad
Field Green Salad
Tomato Mozzarella Salad

Choice of two:
Chef-carved Top Round of Beef
Chef-carved Roasted Turkey Breast
Broiled Mahi Mahi
Shrimp Fettuccine Alfredo
Stuffed Chicken Breast
Chicken Marsala
Grilled Chicken Breast
Vegetable Lasagna
Classic Lasagna
Mediterranean Pasta Primavera

Chef’s Selection of Accompaniments
Freshly Baked Rolls and Butter
Iced tea, Coffee and Hot Tea
Assorted Pastries
Champagne Toast

Cake cutting and service included
Wedding cakes available from our Pastry Chef

Menu Additions

Substitute the following for an additional charge:
Grilled Salmon with Lobster Sauce $9
Miniature Crab Cakes $8
Chef-carved Prime Rib of Beef $8
Chef-carved Roast Tenderloin of Beef $9

Add a third entrée to the buffet for $5

Substitute the following for the Pastry Table:
Ice cream sundae buffet $8 per person
Bananas Foster flambé station $8 per person
Baked Alaska parade $8 per person
Chocolate fountain $250 rental + $2 per person
Also available

<table>
<thead>
<tr>
<th>Service</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Specialty linen or china</td>
<td>custom pricing</td>
</tr>
<tr>
<td>Served meal</td>
<td>$3 per person</td>
</tr>
<tr>
<td>Portable dance floor</td>
<td>from $500</td>
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<tr>
<td>Ceremony on premises</td>
<td>custom pricing</td>
</tr>
<tr>
<td>Additional hour of event time</td>
<td>$19 per person</td>
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</tbody>
</table>

Contact information
Please call: 301-314-6631 and speak with our customer service representatives.

Booking an event
To guarantee a date and time for your event, you must book and confirm with the sales office. A 25% non-refundable deposit (minimum $250) is required to book and confirm an event. A 50% non-refundable deposit is due two weeks prior to the event. Additional charges will be billed following the event.

Last-minute changes
Last-minute changes are sometimes necessary. We will make every effort to accommodate your requests. However, additional charges may be incurred. Because of market fluctuations, prices and services fees in this guide are subject to change. Market conditions may force us to make substitutions in menu items. You will be informed in advance: there will be no surprise substitutions at your reception!

Payment
We accept American Express, VISA, MasterCard, Discover, Diners Club, cash and checks.