



MEADIA HEIGHTS GOLF CLUB

# *Wedding Packages*



**MEADIA HEIGHTS GOLF CLUB**

402 GOLF ROAD . LANCASTER . PA . 17602

717.393.9761

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



# Wedding Packages Include

## All Inclusive Prices

(taxes, service and gratuity charges, 4 hour reception room rental, and bartender fees are already included in the package prices)

Champagne Toasts

House Linen Selection

Food Tasting

Fruit and Cheese Display

On Hour Butlered Hors D'Oeuvres

Bridal Party Hors D'Oeuvres

Coursed Dinner or Buffet

Optional 4 Hour Open Bar

Handicap Accessible





## *Sapphire Package*

\$55 per person . \$80 Including Bar

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

Domestic and imported Cheeses that are served with the season's best melons and berries. Accompanied by a honey Dijon mustard and assorted crackers.

### **Butlered Hors D'Oeuvres**

Choice of Two

- Mini Beef or Chicken Empanadas
- Meatballs with your choice of BBQ or Marinara Sauce
- Twice Baked Baby Potatoes loaded with bacon, cheddar, and chives
- Arancini stuffed with parmesan risotto and wild mushrooms which are coated with panko and fried
- Raspberry and Brie wrapped in phyllo dough

### **Starters**

Buffets and served meals include warm dinner rolls and your choice of salad.

- Garden Salad with baby greens, cucumbers, carrots, croutons, and cherry tomatoes. Served with your choice of two dressings.
- Caesar Salad with crisp romaine, grated parmigiano-reggiano and garlic herbed croutons.

### **Plated Entrée Selection**

Choice of Two

- Chicken Florentine – breast of chicken stuffed with baby spinach and mushrooms then finished in a Mornay sauce
- Seared Breast of Chicken – with a wild mushroom velouté
- Jerk Spiced Pork Tenderloin with sweet corn relish and balsamic glaze
- Seared Beef Medallions with mushroom ragu
- Fennel and Horseradish Crusted Salmon finished with sweet tomato jam
- Vegetable Stuffed Cabbage Roll with butternut squash puree

### **Buffet Entrée Selection**

Choice of Two

- Chicken Cordon Bleu – breast of chicken stuffed with ham and swiss and finished with a Dijon sauce
- Garlic and Herb Seared Chicken with a lemon sauce
- Seared Beef Medallions with a mushroom ragu
- Herb Seared Salmon
- Crab Stuffed Flounder with a lemon butter sauce
- Vegetable Pasta Primavera with a marinara sauce

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

- |                              |                               |                                  |
|------------------------------|-------------------------------|----------------------------------|
| - Garlic Braised Green Beans | - Sautéed Zucchini and Squash | - Butter Whipped Mashed Potatoes |
| - Vegetable Medley           | - 5 Grain Pilaf               | - Herb Roasted Red Potatoes      |
| - Grilled Asparagus          | - Anna Potatoes               | - Herbed Couscous                |



## *Emerald Package*

\$65 per person . \$90 Including Bar

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

Domestic and imported cheeses that are served with the season's best melons and berries. Accompanied by a honey Dijon mustard and assorted crackers.

### **Butlered Hors D'Oeuvres**

Choice of Two

- Chicken Caprese Skewers –chicken, fresh mozzarella, and heirloom cherry tomatoes with a basil balsamic reduction
- Mini Chicken Quesadillas
- Mini Beef Wellingtons
- Scallops Wrapped in Bacon
- Coconut Shrimp with a lemon and tarragon aioli
- Vegetable Spring Rolls with a sweet Thai Chili sauce

### **Starters**

Buffets and served meals include warm dinner rolls and your choice of salad.

- Garden Salad with baby greens, cucumbers, carrots, croutons, and cherry tomatoes. Served with your choice of 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 duxelle
- Bruschetta Chicken – seared breast of chicken topped with fresh mozzarella, tomato, and garlic bruschetta
- Grilled 5oz Filet Mignon
- Salmon Wellington with baby spinach and Boursin sauce
- Seared Crab Cakes with old bay remoulade
- Roasted Acorn Squash stuffed with 5 grain pilaf and finished with balsamic glaze

### **Buffet Entrée Selection**

Choice of Two

- Parmesan Crusted Chicken with a cranberry balsamic reduction
- Chicken Saltimbocca stuffed with prosciutto and mozzarella and finished with roasted red pepper sauce
- Marinated and Grilled Flank Steak with chimichurri sauce
- Seared Salmon over white bean and kale ragu
- Pecan Crusted Tilapia
- Pesto Primavera with season's fresh vegetables and cheese tortellini

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

- |                              |                               |                                  |
|------------------------------|-------------------------------|----------------------------------|
| - Garlic Braised Green Beans | - Sautéed Zucchini and Squash | - Butter Whipped Mashed Potatoes |
| - Vegetable Medley           | - 5 Grain Pilaf               | - Herb Roasted Red Potatoes      |
| - Grilled Asparagus          | - Anna Potatoes               | - Herbed Couscous                |



## *Diamond Package*

\$80 per person . \$105 Including Bar

### **Chef's Waterfall**

Display of the seasons best fruits, vegetables, and assorted cheeses. Served with honey lavender yogurt, honey Dijon mustard, and ranch dressing. Accompanied by assorted crackers.

### **Butlered Hors D'Oeuvres**

Choice of Two

- Sesame Crusted Chicken
- Sliced Breast of Duck with apple fennel slaw and mango glaze
- Mini Crabcakes with old bay remoulade
- Chipotle BBQ Shrimp and Cheddar Grits
- Antipasto Skewers
- Beggars Purse with bleu cheese and pear

### **Starters**

Buffets and served meals include warm dinner rolls and your choice of salad.

- Garden Salad with baby greens, cucumbers, carrots, croutons, and cherry tomatoes. Served with your choice of two dressings.
- Caesar Salad with crisp romaine, grated parmigiano-reggiano and garlic herbed croutons.
- Spinach with slivered red onion, bacon nuggets, and chopped hard-boiled egg

### **Plated Entrée Selection**

Choice of Two

- Rosemary Brined Chicken with lemon garlic sauce
- Bone in Brined Pork Chop with a bourbon glaze
- Grilled 8oz Filet Mignon with peppercorn demi glaze
- 12oz New York Strip Steak
- Seared Halibut with roasted corn relish
- Lemon Glazed Salmon

### **Buffet Entrée Selection**

Choice of Two

- Lemon Brined Chicken over niçoise salad
- Dijon Crusted Pork Loin over caramelized apples
- Marinated and Grilled Flank Steak
- Braised Short Ribs
- Lemon Glazed Salmon over herbed Israeli couscous
- Baked Vegetable Penne with marinara

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

- |                              |                              |                                  |
|------------------------------|------------------------------|----------------------------------|
| - Garlic Braised Green Beans | -Sautéed Zucchini and Squash | - Butter Whipped Mashed Potatoes |
| - Vegetable Medley           | - 5 Grain Pilaf              | - Herb Roasted Red Potatoes      |
| - Grilled Asparagus          | - Anna Potatoes              | - Herbed Couscous                |



## Wedding Day Enhancements

Enhancements are priced per person

### Menu Enhancements

<i>Hors D'Oeuvre Upgrade</i>	\$2
<i>Salad Upgrade</i>	\$2
<i>Entrée Upgrade</i>	\$3

### Bar Enhancements

<i>Call Bar Upgrade</i>	\$5
<i>Premium Bar Upgrade</i>	\$10
<i>Signature Cocktail</i>	\$5

### Other Enhancements

<i>Ceremony on Site</i>	\$200
<i>(not priced per person)</i>	
<i>Cake Cutting</i>	\$1

### Carved Meat Option

\$100 serving attendant will apply

***Top Round of Beef***                      \$6  
Served with au jus, horseradish cream,  
and assorted rolls

***Baked Ham***                                \$5  
Served with whole grain mustard, cherry  
raisin jam, and assorted rolls

***Prime Rib***                                    \$9  
Served with rosemary au jus,  
horseradish cream, and assorted rolls

***Turkey Breast***                            \$5  
Served with Dijon mustard, red onion  
marmalade, and assorted rolls

## Wedding Amenities

When you book your wedding at Meadia Heights Golf Club, you can add any of the following:

### ***18 Hole Golf***

\$25 per person including cart fees after 2:00pm. Bride and Groom play for free.

### ***Rehearsal Dinner***

A 15% discount will be applied to your rehearsal dinner or bridal shower.

### ***Bridal Shower***

A 15% off discount will be applied to your rehearsal dinner or bridal shower.



Thank you for considering Meadia Heights Golf Club to host your wedding day!

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

### **Payment**

Members and guests must pay the \$500 non-refundable deposit upon signing the Agreement. Guests must pay the balance of the final event cost at least 14 days prior to event date (the final payment). Guest must make all payments by cash, check, money order, or cashier's check. If the final payment is not paid in full as provided above, guest is in default of the agreement, and Meadia Heights Golf Club will have no further obligation hereunder.

### **Entertainment and Décor**

The ambiance of your function can be enhanced with flowers, music (restrictions may apply), and specialty items. We have a wide range of recommended vendors for these services. Should you choose to make these arrangements yourself, 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.

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