



PELHAM/SPLIT ROCK GOLF CLUB WEDDING PACKAGES

CEREMONY PACKAGE

Choice of Indoor Site in the Grand Hall

Or

Outdoor Garden Site Overlooking our Scenic Golf Course

Onsite Event Coordinator

1 hour Wedding Ceremony Rehearsal Prior to Your Wedding Day

Bridal Suite

White Wedding Ceremony Chairs

Traditional White Aisle Runner

Seating Accommodations for up to 200 guests

RECEPTION PACKAGES

Traditional Package

Cocktail Hour
One Hour of Hosted Bar with Call Brands
Choice of Four Butler Passed Hors d'oeuvres

Choice of Appetizer Course

Choice of Salad

Choice of Three Entrees

Specialty Wedding Cake

Champagne Toast
Four Hour Hosted Beer, House Wine, Soft Drinks

Complete Reception Package with your Choice of Linen Colors

Dance Floor

Deluxe Package

Cocktail Hour
One Hour of Hosted Bar with Premium Brands
Choice of Four Butler Passed Hors d'oeuvres
Choice of Two Hors d'oeuvres Stations

Choice of Appetizer Course

Choice of Salad

Choice of Three Entrees

Wine Service with Entrees

Specialty Wedding Cake
Dessert Selection

Champagne Toast
Four Hour Hosted Bar Premium Brands

Complete Reception Package with your Choice of Linen Colors

Dance Floor

Premiere Package

Cocktail Hour
One Hour of Hosted Bar with Premium Brands
Choice of Eight Hors d'oeuvres
Butler Passed or Stations

Choice of Appetizer Course

Choice of Salad

Choice of Mid Course

Choice of Three Entrees

Wine Service with Entrees

Specialty Wedding Cake
Viennese Table

Gourmet Coffee Service

Champagne Toast
Four Hour Hosted Bar Premium Brands

Valet Parking

Complete Reception Package with your Choice of Linen Colors

Dance Floor

BUFFET STATION PACKAGE

Cocktail Hour
One Hour of Hosted Bar with Premium Brands
Choice of Four Butler Passed Hors d'oeuvres
Choice of Two Hors d'oeuvres Stations

Buffet Meal

Specialty Wedding Cake
Dessert Selection

Champagne Toast
Four Hour Hosted Bar Premium Brands

Complete Reception Package with your
Choice of Linen Colors

Dance Floor

PLATED OPTIONS

Traditional / Deluxe / Premiere

Filet Mignon
Served with Gorgonzola Compound Butter

Chicken Marsala
Sautéed with Marsala Wine Sauce

Prime Rib
Served with Aus Jus Creamed Horseradish Sauce

Chicken Florentine
Boneless Chicken Breast Stuffed with Spinach and Cheese, Topped with Cream Sauce

Charbroiled Salmon
Presented with a Beurre Blanc Sauce

Marinated Pork Loin
Roasted and Glazed with Grand Marnier

Seafood Fra Diavlo
Linguini Tossed with Shrimp, Calamari, Mussels and Clams in a Spicy Marinara Sauce

Penne Alla Vodka
Penne Pasta Served with a Vodka Sauce

Mixed Grill
Petite Filet with Choice of Salmon or Chicken

Please Select Three Entrees to be Served to your Guests, the Higher Priced Entrée will Determine your Package Price

BUTLER PASSED HORS D'OEUVRES SELECTIONS

COLD

Belgian Endive Stuffed with Salmon Mousse
Bruschetta Topped with Tomato Basil
Prosciutto Wrapped Asparagus Spears
Gorgonzola Grapes
Ceviche

Hot

Chicken Satay
Beef Satay
Pigs in Blanket
Baked Brie in Croute
Clams Casino
Crab Stuffed Mushroom Caps
Assorted Mini Quiche
Spanakopita
Mini Crab Cakes with Remoulade Sauce
Mini Springroll
Sausage Stuffed Mushroom Caps

STATION HORS D'OEUVRES SELECTIONS

Smoked Salmon, Whitefish OR Sable
Served with Dill Cream Cheese on
Baguette Toast Points
Gourmet Canapé Assortment
Assorted Sushi Roll Display
Fresh Vegetable Crudite with Herb Buttermilk Dip
Seasonal Sliced Fruit and Berries
Imported and Domestic Cheese Display with Crackers
Antipasto Display
Swedish Meatballs

APPETIZER SELECTIONS

Chilled Melon with Prosciutto
Wild Mushroom Stuffed Puffed Pastry
Shrimp Ravioli
Minestrone Soup
Penne Alla Vodka
Fresh Seasonal Fruit

SALAD SELECTIONS

Baby Spinach, Chopped Egg and Bacon Vinaigrette
Classic Caesar with Garlic Croutons
Mixed Field Greens, Crumbled Gorgonzola, Candied
Walnuts with Orange Balsamic Vinaigrette

MID COURSE SELECTIONS

Wild Mushroom Risotto
Ricotta Stuffed Shell with Marinara Sauce

DESSERT SELECTIONS

Tiramisu
Individual Fruit Tart
Mini Chocolate Bunt Cake with Raspberry Sauce
New York Style Cheesecake with Strawberry Sauce
Deep Fried Banana Carmel Cheesecake
Crème Brulee Cheesecake
Chocolate Mousse

DINNER BUFFET

Choice of Three Salads:

Mixed Green Salad, Penne Pasta Salad, Tossed Caesar Salad
Mixed Field Greens with Gorgonzola, Candied Walnuts and an Orange Balsamic Vinaigrette
Caprese Salad, Spinach Salad with Bacon Vinaigrette
Vegetable Crudit  with Savory Dip, Sliced Fresh Seasonal Fruit Display

Choice of One Pasta:

Penne Alla Vodka
Linguini with Clam Sauce
Baked Ziti
Rigatoni Bolognese

Choice of Two Entr e Selections:

Fresh Charbroiled Salmon with Beurre Blanc
Breast of Chicken Marsala
Sausage and Peppers
Chicken Florentine
Roast Sirloin with Whiskey Peppercorn Sauce
Baked Tilapia Pomadora

Choice of One Carving Station

Accompanied by Petite Rolls and Condiments

Steamship Round
Horseradish Cream and Au Jus

Roast Breast of Turkey
Giblet Gravy
Honey Glazed Ham
Dijon Mustard

Roast Pork Tenderloin
Apple Chutney
Corned Beef
New York Deli Style Mustard

Wok Station

Stir Fry Station with Choice of Chicken, Shrimp, Beef or Vegetable

All Buffet Entrees Include:

Wild Rice Pilaf, Garlic Mashed Potatoes or Roasted Red Potatoes
Seasonal Vegetables
Warm Rolls and Butter
Assortment of Desserts
Coffee Service