



# 2018 Wedding Guide

**Country Club of York**

1400 Country Club Road | York, Pennsylvania, 17403

(717) 843-8078 | [www.ccyork.org](http://www.ccyork.org)

# Table of Contents

<i>About the Club.....</i>	<i>Page 3</i>
<i>Staff.....</i>	<i>Page 3</i>
<i>Room Descriptions.....</i>	<i>Page 4</i>
<i>Package Overviews.....</i>	<i>Page 6</i>
<i>Passed Hors d' Oeuvres.....</i>	<i>Page 7</i>
<i>The Classic Package.....</i>	<i>Page 8</i>
<i>The Sparkling Package.....</i>	<i>Page 9</i>
<i>The Bliss Package.....</i>	<i>Page 11</i>
<i>The Dream Package.....</i>	<i>Page 12</i>
<i>Wedding Enhancements.....</i>	<i>Page 13</i>
<i>Wedding Cakes by CCY.....</i>	<i>Page 14</i>
<i>Bar Packages .....</i>	<i>Page 15</i>
<i>Additional Information.....</i>	<i>Page 16</i>
<i>Frequently Asked Questions.....</i>	<i>Page 17</i>

# *About the Country Club of York*

A rich history of tradition and excellence make the Country Club of York the perfect location for your special day. Our goal is to make your event an unforgettable affair. A beautiful atmosphere, delectable menus, and superior service come together to create a one of a kind experience

The Country Club of York was founded in 1899, and has been at this location since the mid-1920's. A clubhouse of more than 48,000 square feet adorns the rolling hillsides of central Pennsylvania, giving visitors picturesque views into the distance.



The clubhouse itself was built in 1928 and has undergone two major renovations, the most recent having been completed in 2013. CCY features interior and exterior venues of all shapes and sizes, each with its own unique designs, décor, and vantage points.

We hope you will use this guide to help answer any questions you may have and we look forward to discussing your “big day” with you very soon. A tour of the facility is available upon request.

*Country Club of York*

## *Country Club of York Staff*

**Mrs. Shannon Seitz**

Director of Catering  
(717) 843-8078 ext. 248  
sseitz@ccyork.org

**Chef Gregory Lynn Mummert**

Executive Chef  
(717) 843-8078 ext. 231

**Chef Christine Ortasic**

Banquet Chef  
(717) 843-8078 ext. 231

**Mrs. Laurie Strausbaugh**  
Banquet Activities Coordinator

(717) 843-8078 ext. 235

**Mr. Bryan J. Danehy**  
General Manager/COO

(717) 843-8078 ext. 240  
bdanehy@ccyork.org

## *Room Descriptions*



### *Grand Ballroom | Maximum Capacity: 300*

The Club's Grand Ballroom sits on the second floor of the clubhouse. With four separate entry points, the Ballroom is accessible from almost all areas of the upper floor. A large, inlaid, octagonal dance floor serves as the centerpiece for the room. Also, the Ballroom is directly connected to the Old Lounge.



### *Old Lounge | Maximum Capacity: 30*

The Old Lounge is one of the Club's original rooms. The lighter décor and ease of flow to the Ballroom, makes this a must-have for most weddings. This room is serviced by its own bar, allowing for more seating when used in conjunction with Ballroom events.

## *Room Descriptions*



### *Back Terrace | Maximum Capacity: 225*

The Back Terrace is ideal for ceremonies as well as cocktail receptions. The brick terrace located along the side of the clubhouse overlooking the scenic countryside leads to a larger open and shaded terrace set amidst the trees. This is a picturesque and ideal location for any function from cocktails and hors d' oeuvres to wedding receptions.



### *Terrace Room | Maximum Capacity: 180*

Featuring a dark wood décor and large windows overlooking the countryside and grounds, this room has its own bar to accommodate your guests. Primarily used as a cocktail area or backup rain space, this room can hold up to 140 guests for a ceremony and 200 for cocktails.

## Package Overview

### All CCY wedding packages include:

- Professional event planning assistance
- Five hour reception
- Wedding tasting for two (2) people
- Well-appointed bridal suite
- Crudités display with dipping sauces
- Elegant hummus, tapenade, and bruschetta display
- Passed hot and cold hors d'oeuvres
- A buffet or plated dinner
- Bridal floor length linens
- Champagne toast
- Silver chargers
- Wedding cake

The Country Club of York has a long standing tradition of creating unforgettable weddings ranging from intimate to extravagant and from traditional to unexpected. Our team works closely with each bride and groom to guarantee a cherished memory with menu planning and coordination while allowing the freedom to create an affair that suits your personal tastes. All of our packages are customizable.

Please contact our Director of Catering for more details.



# Hors d'Oeuvres

## Passed Hors d'Oeuvres

- Sausage Stuffed Mushrooms
- Spanakopita
- Assorted Mini Quiches
- Cajun Seared Tenderloin Tips
- Scallops Wrapped in Bacon
- Pecan Chicken with Honey Mustard
- Spring Roll with Dipping Sauce
- Coconut Shrimp with Orange Horseradish
- Swedish Meatballs
- Curried Chicken on Naan Bread
- Beer Battered Chicken
- Crab Dip Toast
- Sesame Beef Satay
- Crab Salad in Phyllo Cup
- Cheesesteak Egg Rolls
- Frankfurters en Croute
- Sliced Filet Mignon with Horseradish Aioli
- Asiago Stuffed Potatoes
- Truffle BBQ Bacon
- Mini Paninis
- Coconut Chicken
- Chicken and Lemongrass Potstickers
- Samosa
- Apricot and Brie Streudel
- Toasted Ravioli
- Beef Wellington
- Risotto Poppers
- Fresh Mozzarella, Tomatoes and Pesto Crostini
- Seared Ahi Tuna Wonton
- Smoked Salmon Croustade
- Sweet Potato Chips with Black Pepper and Lemon Asiago Dip

### Available for 1.00 Additional Per Person:

- Mini Crab Cakes
- Lollipop Lambchops



## *The Classic Package*

### **Passed Hors D'oeuvres**

Select Four (4) Passed Hors d' Oeuvres from Page 7

### **Salad Selections (Select One)**

- Seasonal Greens Salad with Poppy Seed Dressing       Caesar Salad with Traditional Caesar Dressing

### **Entrée Selections (Select One)**

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> Chicken A La Swiss<br>Boneless Chicken Breast<br>Topped with a Slice of Ripe<br>Tomato and Swiss Cheese | <input type="checkbox"/> Pork Tenderloin with<br>Honey Mustard and<br>Rosemary Marinade                                  | <input type="checkbox"/> Grilled Atlantic Salmon<br>Pesto Crusted and Topped<br>with Red Pepper |
| <input type="checkbox"/> Steakhouse Sirloin<br>6 oz. Sirloin Steak, with Red<br>Wine Sauce                                       | <input type="checkbox"/> Beef Shoulder Tender with<br>Sauce Robert   | <input type="checkbox"/> Pork Tenderloin with Ginger<br>Pear Sauce                              |
| <input type="checkbox"/> Herb Grilled Salmon with<br>Lemon Beurre Blanc  | <input type="checkbox"/> Chicken Amandine<br>Lightly Breaded Chicken<br>Breast with Toasted<br>Almonds and Supreme Sauce |   |

*Chef's Choice of Vegetable and Starch included*

### **Dessert**

#### **Wedding Cake**

(See page 14 for more details)  
*Freshly Brewed Coffee and Hot Tea*

**\$65.00 per person**

All prices are subject to change. Plus 21% service charge and 6% Pennsylvania sales tax.



# *The Sparkling Package*

## **Passed Hors D'oeuvres**

Select Four (4) Passed Hors d' Oeuvres from Page 7

### **Salads and Sides (Select Four)**

- |  |  |
|--|--|
| <input type="checkbox"/> Garden Salad with Assorted Dressings  | <input type="checkbox"/> Roasted Garlic Mashed Potatoes  |
| <input type="checkbox"/> Chilled Italian Tortellini Salad      | <input type="checkbox"/> Herb Roasted Red Bliss Potatoes |
| <input type="checkbox"/> Cobb Salad                            | <input type="checkbox"/> Parmesan Risotto                |
| <input type="checkbox"/> Greek Salad                           | <input type="checkbox"/> Saffron Rice                    |
| <input type="checkbox"/> Couscous Salad                        | <input type="checkbox"/> Seasonal Orzo                   |
| <input type="checkbox"/> Fresh Fruit Display                   | <input type="checkbox"/> Ratatouille                     |
| <input type="checkbox"/> Seven-Grain Salad with Vegetables     | <input type="checkbox"/> Buttered Green Beans            |
| <input type="checkbox"/> Waldorf Salad                         | <input type="checkbox"/> Fresh Asparagus                 |
| <input type="checkbox"/> English Cucumber and Tomato Salad     | <input type="checkbox"/> Julienne Vegetables             |
| <input type="checkbox"/> Sliced Tomatoes and Mozzarella Cheese | <input type="checkbox"/> Seasonal Vegetable Medley       |
| <input type="checkbox"/> Caesar Salad                          | <input type="checkbox"/> Green Onion Risotto             |
| <input type="checkbox"/> Twice Baked Potato                    | <input type="checkbox"/> Potato Au Gratin                |
| <input type="checkbox"/> Chive and Buttermilk Mashed Potatoes  | <input type="checkbox"/> Corn Pudding                    |
|  | <input type="checkbox"/> Duchess Potatoes                |
|  | <input type="checkbox"/> Curry Vegetables                |
|  | <input type="checkbox"/> Honey Glazed Carrots            |
|  | <input type="checkbox"/> Sweet Potato Dauphinoise        |



## *The Sparkling Package (continued)*

### **Stations (Select Two)**

#### **Pasta Station**

Rigatoni and Cheese Ravioli with Vodka, Marinara, and Alfredo Sauces.  
Accompanied with Garlic Bread, Red Pepper Flakes, and Parmesan Cheese

#### **Carving Station (Select One)**

Choice Of: Mustard and Rosemary Crusted Pork Loin, Honey Baked Ham, Roasted  
Turkey or New York Sirloin

Includes: Rolls, Appropriate Sauce, and Condiments

#### **Asian Station**

Vegetarian Spring Rolls, Pot Stickers, Garlic Sesame or Thai Marinated Chicken or Beef,  
Fried Rice and Steamed Sticky Rice

#### **Mashed Potato Station**

Choice of 2 Different Potatoes: Buttermilk, Sweet Potato, Red Skinned with Sweet  
Corn, or Garlic

Condiments Include Sour Cream, Butter, Crumbled Bacon, Diced Scallions,  
Sautéed Mushrooms, Cheddar Cheese

#### **CCY Favorites Station (Select Two)**

Short Ribs with Creamy Polenta

Chicken Stuffed with Panzanella Filling

Baked Haddock with Buttermilk Marinade and Golden Crust

Grilled Salmon with Mango Salsa

### **Dessert**

#### **Wedding Cake**

(See page 14 for more details)

*Freshly Brewed Coffee and Hot Tea*

**\$72.00 per person**

All prices are subject to change. Plus 21% service charge and 6% Pennsylvania sales tax.

# The Bliss Package

## Passed Hors D'oeuvres

Select 4 Passed Hors d' Oeuvres from Page 7

### Salad Selections (Select One)

- |  |   |
|--|---|
| <input type="checkbox"/> Spinach, Candied Pecans, Cranberries, Feta Cheese, and Balsamic Vinaigrette | <input type="checkbox"/> Seasonal Greens Salad with Poppy Seed Dressing |
| <input type="checkbox"/> Beet and Goat Cheese Salad with Lemon Vinaigrette                           | <input type="checkbox"/> Caesar Salad with Traditional Caesar Dressing  |
| <input type="checkbox"/> Strawberry Romaine Salad with Yogurt Poppy Seed Dressing                    | <input type="checkbox"/> Iceberg Wedge with Creamy Blue Cheese Dressing |

### Entrée Selections (Select One)

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> Roasted Prime Rib of Beef Au Jus                  | <input type="checkbox"/> Chicken Breast Topped with Brie and Apples, Calvados Cream | <input type="checkbox"/> Grilled Rack of Lamb with Olive Oil, Garlic, & Rosemary |
| <input type="checkbox"/> Grilled 6 oz. Filet Mignon with Merlot Bordelaise | <input type="checkbox"/> Brazilian Nut Crusted Chilean Sea Bass                     | <input type="checkbox"/> Roasted Duck with Port, Fig, and Shallot Sauce          |
| <input type="checkbox"/> Crab Stuffed Jumbo Shrimp                         | <input type="checkbox"/> 12 oz. NY Strip Steak with Peppercorn Sauce                |  |
| <input type="checkbox"/> Grilled Salmon with Crab Beurre Blanc             |   |  |

### Side Selections (Select Two)

- |   |  |   |
|---|--|---|
| <input type="checkbox"/> Twice Baked Potato                   | <input type="checkbox"/> Saffron Rice              | <input type="checkbox"/> Green Onion Risotto      |
| <input type="checkbox"/> Chive and Buttermilk Mashed Potatoes | <input type="checkbox"/> Seasonal Orzo             | <input type="checkbox"/> Potato Au Gratin         |
| <input type="checkbox"/> Roasted Garlic Mashed Potatoes       | <input type="checkbox"/> Ratatouille               | <input type="checkbox"/> Corn Pudding             |
| <input type="checkbox"/> Herb Roasted Red Bliss Potatoes      | <input type="checkbox"/> Buttered Green Beans      | <input type="checkbox"/> Duchess Potatoes         |
| <input type="checkbox"/> Parmesan Risotto                     | <input type="checkbox"/> Fresh Asparagus           | <input type="checkbox"/> Curry Vegetables         |
|   | <input type="checkbox"/> Julienne Vegetables       | <input type="checkbox"/> Honey Glazed Carrots     |
|   | <input type="checkbox"/> Seasonal Vegetable Medley | <input type="checkbox"/> Sweet Potato Dauphinoise |

## Dessert

### Wedding Cake

(See page 14 for more details)  
*Freshly Brewed Coffee and Hot Tea*

**\$82.00 per person**

All prices are subject to change. Plus 21% service charge and 6% Pennsylvania sales tax.

# The Dream Package

## Passed Hors D'oeuvres

Select Five (5) Passed Hors d' Oeuvres from Page 7

### Salad Selections (Select One)

- |  |   |
|--|---|
| <input type="checkbox"/> Spinach, Candied Pecans, Cranberries, Feta Cheese, and Balsamic Vinaigrette | <input type="checkbox"/> Seasonal Greens Salad with Poppy Seed Dressing |
| <input type="checkbox"/> Beet and Goat Cheese Salad with Lemon Vinaigrette                           | <input type="checkbox"/> Caesar Salad with Traditional Caesar Dressing  |
| <input type="checkbox"/> Strawberry Romaine Salad with Yogurt Poppy Seed Dressing                    | <input type="checkbox"/> Iceberg Wedge with Creamy Blue Cheese Dressing |

### Entrée Selections (Select One)

- |   |  |
|---|--|
| <input type="checkbox"/> Grilled 8 oz. Filet with Béarnaise Sauce | <input type="checkbox"/> Grilled Veal Chop with Porcini Mushroom Sauce |
| <input type="checkbox"/> Twin CCY Crab Cakes                      | <input type="checkbox"/> Short Ribs and Chilean Sea Bass               |
| <input type="checkbox"/> Grilled Filet & CCY Crab Cake            | <input type="checkbox"/> Stuffed Lobster                               |
| <input type="checkbox"/> Chicken A la Swiss and CCY Crab Cake     | <input type="checkbox"/> Steak Au Poivre with Marinated Shrimp         |

### Side Selections (Select Two)

- |   |  |   |
|---|--|---|
| <input type="checkbox"/> Twice Baked Potato                   | <input type="checkbox"/> Saffron Rice              | <input type="checkbox"/> Green Onion Risotto      |
| <input type="checkbox"/> Chive and Buttermilk Mashed Potatoes | <input type="checkbox"/> Seasonal Orzo             | <input type="checkbox"/> Potato Au Gratin         |
| <input type="checkbox"/> Roasted Garlic Mashed Potatoes       | <input type="checkbox"/> Ratatouille               | <input type="checkbox"/> Corn Pudding             |
| <input type="checkbox"/> Herb Roasted Red Bliss Potatoes      | <input type="checkbox"/> Buttered Green Beans      | <input type="checkbox"/> Duchess Potatoes         |
| <input type="checkbox"/> Parmesan Risotto                     | <input type="checkbox"/> Fresh Asparagus           | <input type="checkbox"/> Curry Vegetables         |
|   | <input type="checkbox"/> Julienne Vegetables       | <input type="checkbox"/> Honey Glazed Carrots     |
|   | <input type="checkbox"/> Seasonal Vegetable Medley | <input type="checkbox"/> Sweet Potato Dauphinoise |

### Dessert Selections

#### Wedding Cake

(See page 14 for more details)

**Mini Dessert Bar** to include: Cream Puffs, Mini Crème Brûlée, and Other Assorted Minis  
*Freshly Brewed Coffee and Hot Tea*

**\$92.00 per person**

All prices are subject to change. Plus 21% service charge and 6% Pennsylvania sales tax.

# *Wedding Enhancements*

## **Smoked Salmon Platter**

A side of sliced Scottish smoked salmon with diced red onion, hard boiled egg whites and yolks, capers, crème fraiche, and toast points. \$200.00 per side

## **Sushi Display**

Assorted rolled Sushi to include spicy tuna rolls, California rolls, salmon rolls, spicy crab, vegetable rolls, served with pickle ginger wasabi and soy dipping sauces.

Price per 100 pieces: \$250.00

## **Baked Brie**

Creamy brie cheese baked with walnuts and raspberry preserves, served with assorted crackers. \$4.00 per person

## **Raw Bar**

Fresh shucked oysters and clams, shrimp cocktail, and crab claws with appropriate condiments. \$18.00 per person for one hour

## **Mediterranean Display**

Antipasti of assorted olives, peppers, cured meats such as prosciutto, soppressotta, cippolini onions, grilled vegetables, fresh mozzarella, asiago, gorgonzola cheese and assorted breads. \$9.95 per person

## **Chocolate Fountain**

Strawberries, marshmallows, peanut butter pound cake, pretzel rods and shortbread cookies. \$8.00 per person (includes fountain rental)

## **Viennese Dessert Station**

Includes five of the following selections:

Lemon tart, chocolate dipped strawberries, assorted petit fours, mini cream puffs, mini éclair, miniature fruit tarts, Mississippi mud tarts, pecan squares, individual carrot cake, key lime tarts. \$10.95 per person

# Wedding Cakes by CCY

Each cake we make is custom designed according to your specifications.  
Bring us a picture or sit down with our experienced Pastry Chefs!  
Specialty designs may carry an additional charge.

## Flavors

- |  |  |
|--|--|
| <input type="checkbox"/> White         | <input type="checkbox"/> Golden Almond |
| <input type="checkbox"/> Yellow        | <input type="checkbox"/> Red Velvet    |
| <input type="checkbox"/> Chocolate     | <input type="checkbox"/> Lemon         |
| <input type="checkbox"/> Banana        | <input type="checkbox"/> Marble        |
| <input type="checkbox"/> Spice         | <input type="checkbox"/> Carrot        |
| <input type="checkbox"/> Vanilla Pound |  |



## Fillings

- |  |  |
|--|--|
| <input type="checkbox"/> Tahitian Vanilla Butter Cream | <input type="checkbox"/> Raspberry       |
| <input type="checkbox"/> Chocolate Butter Cream        | <input type="checkbox"/> Strawberry      |
| <input type="checkbox"/> Peanut Butter Cream           | <input type="checkbox"/> Pastry Crème    |
| <input type="checkbox"/> White Chocolate Mousse        | <input type="checkbox"/> Lemon Curd      |
| <input type="checkbox"/> Peanut Butter Mousse          | <input type="checkbox"/> Coconut Custard |
| <input type="checkbox"/> Dark Chocolate Mousse         | <input type="checkbox"/> Cream Cheese    |
| <input type="checkbox"/> Chocolate Ganache             | <input type="checkbox"/> Cannoli         |
| <input type="checkbox"/> Apricot                       | <input type="checkbox"/> Hazelnut        |



## Icings

- Tahitian Vanilla Butter Cream
- Chocolate Butter Cream
- White Chocolate Butter Cream
- Cream Cheese
- White Chocolate Butter Cream
- Fondant (additional)
- Marzipan (additional)



# Bar Packages

*All prices are per person, per hour*

## Beer, Wine, & Soda Package

(\$8.00 for first hour, \$5.00 each additional hour)

Includes Assorted Sodas and Juices

Includes Five House Wines and Draft Beer

## House

(\$11.00 for first hour, \$7.00 each additional hour)

Nikolai Vodka

Gordon's Gin

Inver House Scotch

Montezuma Tequila

Seagram's 7 Whiskey

Old Crow Bourbon

Bacardi Rum

M&R Vermouth

Peach Schnapps

Sour Apple Schnapps

Triple Sec

\*\* Consumption or Cash Bars are also available. Please contact the Director of Catering for more information



## Premium

(\$13.00 for first hour, \$8.00 each additional hour)

Absolut and Stolli Vodka

Seagram's VO Whiskey

Beefeater Gin

Bacardi Rum

Captain Morgan Spiced Rum

Dewars White Label Scotch

Jose Cuervo Tequila

Kahlua

Di Saronno Amaretto

Cointreau

Jim Beam

Malibu Coconut Rum

## Deluxe

(\$14.00 for first hour, \$9.00 each additional hour)

Ketel One and Grey Goose Vodka

Crown Royal Whiskey

Chivas Regal Scotch

Bacardi Rum

Captain Morgan Spiced Rum

Tanqueray Gin

Makers Mark Bourbon

Kahlua

Baileys

Di Saronno Amaretto

Cointreau

Midori

**Additional liquor requests  
will be billed based upon per  
bottle consumption.**

## *Additional Information*

- The Country Club of York enforces a strict dress policy. We do not permit jeans.
- A deposit of \$2000.00 is required to confirm a date. The deposit is non-refundable.
- All prices are subject to 6% sales tax and 21% service charge.
- Final payment is due two weeks prior to the event. Payment will be based on an estimate of food and beverage service requested. Additional costs will be billed at the end of the event or a refund check will be sent within 30 days. Payment can be made by check or credit card.
- The Chef would like a preliminary count of guests attending 14 days prior to the event. The final guaranteed count is due 3 days prior. No allowance or credit will be extended if any less than the guaranteed number is in attendance. Any additional guests in attendance will be charged appropriately.
- Choice entrée menus will incur a per person surcharge of \$2.00 for two main courses and \$3.00 for 3 main courses. Member/Client shall be responsible for providing each guest with a color coded place card corresponding to entrée selection.
- All prices are subject to change. Prices will be guaranteed once a function sheet has been produced and signed.
- All affairs are five hours from the start of the cocktail hour. The bar will close briefly while your guests are escorted to the dining room and will reopen during dinner.
- Should you choose to extend your event beyond the five hours; each additional hour will be charged at \$500.00 for extended labor plus any additional food and beverage costs.
- A minimum guarantee may be required on Saturdays during the peak season.
- Country Club of York's liquor license requires all alcohol be purchased by the Club. If alcohol is found to be brought in by guests at your event, you could be subject to a \$500.00 fine.
- Additional set up, breakdown or cleanup will be charged accordingly.
- The Country Club of York does not furnish flowers, entertainment or photographers. You are welcome to use any vendor you feel is appropriate. Our Director of Catering will gladly offer you suggestions.
- **CCY Staff are not permitted to handle or receive gifts on behalf of the patron.**



## *Frequently Asked Questions*

### **How do I book my wedding at the Club?**

Please contact our Director of Catering to proceed with booking

### **How many people can you accommodate?**

The Grand Ballroom can seat up to 250 with a dance floor for your reception. We have an outdoor ceremony location that can seat up to 200.

### **Is there a room charge?**

There may be a charge depending on time of year and day of the week of your event. Please contact the Director Catering for more information.

### **Can I have my ceremony at the Club?**

You can! The Back Terrace is amazing for ceremonies of any size. There is a \$500.00 ceremony fee that includes chairs, white chair covers, professional coordination, and a rehearsal the day before.

### **Do we have to use your food?**

Yes. For your convenience, the Country Club of York will provide the food for your event to ensure the highest quality of product and service. Exceptions may be made for specialty desserts. Please contact the Director of Catering for more information.

### **Do you have to pay to park? Can cars stay there over night?**

The Country Club of York provides complimentary parking for your guests. You are welcome to leave some of your vehicles in the parking lot the night of the wedding with no fee.

### **What is your alcohol policy?**

Country Club of York must supply all alcohol to comply with the regulations set forth by the Pennsylvania Liquor Control Board.

### **What deposit is required to secure our date?**

We require a \$2000 deposit to confirm your date. A second deposit of \$2000 will be required 6 months prior to the wedding. Final payment is due two weeks prior to the wedding date.

### **Do you have a minimum food and beverage requirement?**

There may be a minimum depending on time of year and day of the week of your event. Please contact the Director Catering for more information.

