

The Golf Club at South River



Weddings

The Golf Club at South River offers Exceptional fare, thoughtful presentation and gracious service are all trademarks of this gorgeous venue located just minutes from Annapolis. Capture your special moments with endless photo opportunities inside the Clubhouse and around this exceptional venue.

The Golf Club at South River is known for creating exceptional culinary experiences that reflect the individual taste of each couple. Our catering team, led by Executive Chef (CEC) Frederick Daniel offers custom menu selections for plated, buffet & culinary station style events. Enjoy a signature cocktail, butlered hors d'oeuvres and creative culinary stations during your reception, a rustic style buffet or an elegant plated affair.

Tours are available by appointment allowing you the opportunity to ask questions, check dates & to obtain an onsite proposal. This is a great opportunity to view the clubhouse & grounds and have the opportunity to take pictures. We look forward to guiding you through the process of planning your once in a lifetime occasion!

Contact Kimberly Parker at 410-798-5865, ext. 2312, or email kparker@golfclubsr.com with any questions or inquiries. Visit our website at www.golfclubsr.com.

Check out our latest reviews www.weddingwire.com/golfclubsr

Pinterest, Instagram



Unique Spaces & Scenic Backdrops

The Great Room

Hardwood Floors, Beamed Ceilings, Grand Staircase & Balcony, Floor to Ceiling Stone Fireplace,
Built-in Copper Top Bar with Majestic Chandeliers

“The Great Room is inspired by the architecture of the Lake George Club, located in the Adirondack Mountains on Diamond Point, Lake George which has an eclectic mix of New England materials in the Tudor Style designed by George Samuel Peabody. The floors of the Great Room come from an old union uniform factory and the balcony is a tribute to the wrap around balcony of the Lake George Club”

*A gorgeous room for dinner & dancing that accommodates 80-100 guests with a Dance Floor;
120 guests with the dance floor in the adjoining Bistro*

Also Available for Indoor Ceremonies

Bistro

Clubhouse Bar, Cocktail Tables, Golf Course Views, Stone Fireplace, Dance Floor (optional)

A warm space that can be used in conjunction with the Great Room for a maximum Club capacity of 130

Pavilion

Open Air, Peaked Roof, Ceiling Fans, Bistro Lighting,
Overlooks Serene Pond & Walking Bridge

A beautiful, natural setting for an Outdoor Ceremony and/or Cocktail Hour

The Golf Club at South River



Venue Fees

January-March

\$750-Great Rm
\$1500-Bistro & Great Rm

April-June

\$1200-Great Rm or Pavilion
\$1800-Great Rm & Pavilion
\$2200-Great Rm & Bistro
\$2500-Great Rm, Pavilion & Bistro

July & August

\$1000-Great Rm or Pavilion
\$1500-Great Rm & Pavilion
\$2000-Great Rm & Bistro
\$2500-Great Rm, Pavilion & Bistro

September & October

\$1500-Great Rm or Pavilion
\$2000-Great Rm & Pavilion
\$2500-Great Rm & Bistro
\$3000-Great Rm, Pavilion & Bistro

November & December

\$1200-Great Rm or Pavilion
\$2000-Great Rm & Bistro
\$2500-Great Rm, Bistro, Pavilion

Ceremony Fee: \$5 per person

(Includes ceremony rehearsal, day of ceremony orchestration, set-up & break-down of club chairs/rentals)

Deposit: 25% of the estimated total of the Food & Beverage Package, Venue Fee, Ceremony Fee, State Taxes & Surcharge.

Initial Deposit: Personal Checks, Visa, MasterCard, Amex & Discover accepted.

~Please add 3% fee for credit card payments~

Scheduling & Capacity:

~Weddings may be scheduled at 6:00pm/later on Saturday Evenings in the Outside Pavilion~

~Weddings may be scheduled at 6:30pm/later on Saturday Evenings in the Clubhouse~

~Receptions are based upon a 4 hour timeframe with an additional half hour for Ceremony

Surcharges & Taxes: All food & beverage is subject to Maryland State Taxes & 20% Surcharge

Food & Beverage Base Package Pricing: \$99-\$108

Extended Reception Hour Available

\$500-venue rental

\$8 per person- 5th hour call brand bar extension

Included With Your Venue Fee



PRIOR TO YOUR WEDDING DAY

- GCSR will provide a Recommended Vendors List/Hotel List to assist with planning
- A complimentary tasting for two will be available by appointment, Tuesday-Thursday
- Planning Session held one-on-one with our on-site Coordinator to plan your menu, time line, linen colors, floor diagram and to walk through the details of your special day

THE WEEK PRECEDING YOUR WEDDING

- The Golf Club will receive your favors, toasting glasses, cake knives, seating cards and additional décor prior to or on the day of your Ceremony Rehearsal
- A complimentary Ceremony Rehearsal coordinated by a Golf Club on-site Coordinator with your officiant. (An additional fee will apply for weddings using first time officiants)

THE WEDDING DAY

- Wedding party access to the Bridal Suite up to three hours prior to the ceremony.
- The on-site coordinator will greet and direct the photographer, videographer, florist, bakery & rentals, coordinate with same vendors prior to, during and after the ceremony to ensure reception's schedule of events.
- GCSR staff will place assembled centerpieces & candles, arrange escort cards & put favors on tables.

COMPLIMENTARY

- Choice of tablecloth & napkin color, 60" round wooden tables, clubhouse chairs
- Clubhouse china, glassware, and silverware
- Complimentary lot & off-street parking
- A well-appointed, 2 room Bridal Suite with Attendant
- Glass Votive Candles
- Photo Opportunities around the Clubhouse/Grounds
- Staffing: Bartenders (2-100 or more guests, 1-less than 100 guests), Servers (1 per 25-40 guests)
- Cake Cutting
- A team of dedicated staff members on your special day will be dressed professionally in black

Elegant Plated Dinner Reception Menu

~Included with your reception package~

~One hour Cocktails & Hors D' Oeuvres with 3 hour Dinner Reception~
~4 hour Call Brand Bar~

Cocktail Hour

Stationary Hors D' Oeuvres (Additional Selections Are Available \$)

Artisan Cheese Display, Gourmet Crackers
Fresh Vegetable Crudités, Dips

Enhancement: Spinach & Artichoke Dip, Crisp Baguette, Crispy Onion Petals \$7

Enhancement: Traditional Chesapeake Crab Dip, Old Bay Crab Claws, Herb Crostini \$11

Passed Hors D' Oeuvres

(please select 2)

Mini Beef Wellington, Red Wine Sauce • Steamed Chicken Lemongrass Pot Stickers
Tomato Bruschetta with Buffalo Mozzarella • Barbeque, Bacon wrapped Scallops, Pastrami and Whole grain
Mustard Spring Roll with Green Onion Remoulade • Indian Styled Chicken Samosa with Red Curry Yogurt Sauce
Fried Edamame Pot stickers • Tempura Skewered Old Bay Chicken Bites, Spring Onion Ranch
Beef Empanadas with Citrus Avocado Mousse • Maui Shrimp Roll, Honey Sriracha
Sherry Roasted Vegetables in Phyllo Cup, Goat Cheese Mousse, Aged Balsamic

Dinner

Salad

(Please select 1)

Bistro Garden Salad, Chef's Vegetables, Balsamic Vinaigrette

Fresh Caesar Salad, Hearts of Romaine, Sourdough Croutons, Shredded Parmesan, Creamy Dressing

Plated Entrees

(Pre-orders required by table, Select up to 2 Entrees, 3 or more choices \$)

Mediterranean Salmon

Baby Spinach, Potatoes, Roasted Peppers Olive Oil,
Crumbled Feta, Dill

Lancaster Chicken Breast Supreme

Roasted Red Pepper Cream, Market Vegetables,
Roasted Yukon Gold Potatoes

Creekstone Farms Short Ribs

Syrah Braised, Parsnip Mash, Root Vegetables Crispy
Onions

Shrimp and Crabmeat Imperial White Vermouth
Sauce, Market Vegetables Duchess Potatoes

Chicken Chesapeake Supreme

White Wine Sauce, Lump Crab, Prosciutto Roasted
Peppers, Yukon Gold Potatoes, Market Vegetables

Potato Crusted Black Bass

Applewood Bacon and Sage Beurre Monte Skillet
Escalivada, Asparagus

Buckeye Filet Mignon

Red wine demi, Roasted Potatoes, Market Vegetable

Jumbo Lump Crab Cakes +\$5

Lemon Beurre Blanc, Market Vegetables, Yukon Mashed
Potatoes

\$105

Signature Duo Plated Dinner Reception Menu

~Included with your reception package~

~One hour Cocktails & Hors D' Oeuvres with 3 hour Dinner Reception~
~4 hour Call Brand Bar~

Cocktail Hour

Stationary Hors D' Oeuvres
(Additional Selections Are Available \$)

Artisan Cheese Display, Gourmet Crackers
Fresh Vegetable Crudités, Dips

Enhancement: Spinach & Artichoke Dip, Crisp Baguette, Crispy Onion Petals
Enhancement: Traditional Chesapeake Crab Dip, Old Bay Crab Claws, Herb Crostini

Passed Hors D' Oeuvres
(Additional Selections Are Available \$)
(Please select 2)

Mini Beef Wellington, Red Wine Sauce • Steamed Chicken Lemongrass Pot Stickers
Tomato Bruschetta with Buffalo Mozzarella • Barbeque, Bacon wrapped Scallops, Pastrami and Whole grain
Mustard Spring Roll with Green Onion Remoulade • Indian Styled Chicken Samosa with Red Curry Yogurt Sauce
Fried Edamame Pot stickers • Tempura Skewered Old Bay Chicken Bites, Spring Onion Ranch
Beef Empanadas with Citrus Avocado Mousse • Maui Shrimp Roll, Honey Sriracha
Sherry Roasted Vegetables in Phyllo Cup, Goat Cheese Mousse, Aged Balsamic

Dinner

Salad

(Please select 1)

Bistro Garden Salad, Chef's Vegetables, Balsamic Vinaigrette
Fresh Caesar Salad, Hearts of Romaine, Sourdough Croutons, Shredded Parmesan, Creamy Dressing

Signature Duo Entrees

(Select one Entrée, no pre-orders required, Additional Selections are Available \$)

Buckeye Filet Mignon & Jumbo Lump Crab Cake \$108

Red Wine Sauce, Lemon Beurre Blanc Garlic Potatoes, Haricot Verts, Morel Corn Relish,
Blistered Tomatoes

Filet Mignon and Salmon Fillet \$105

Red Wine Sauce, Fennel Cream, Skillet Butternut Squash, Haricot Verts, Cauliflower

Black Angus Sirloin Steak and Feta Salmon \$102

Bordelaise Sauce, Artichoke Tomato Relish, Whipped Potatoes, Green Beans

Top Sirloin Steak and Crabmeat Stuffed Shrimp \$105

Green Peppercorn Demi-Glace, White Wine Sauce, Jasmine Rice, Vegetable Medley

Creekstone Farms Short Ribs and Scallops Gratin Parsnip Mashed Potatoes, Baby Zucchini, Yellow Squash,
Divina Tomatoes, Green Beans

\$106

South River Buffet Reception Menu

~Included with your reception package~

~One hour Cocktails & Hors D' Oeuvres with 3 hour Dinner Reception~

~4 hour Call Brand Bar~

Cocktail Hour

Stationary Hors D' Oeuvres

(Additional Selections Are Available \$)

Artisan Cheese Display, Gourmet Crackers

Fresh Vegetable Crudités, Dips

Enhancement: Spinach & Artichoke Dip, Crisp Baguette, Crispy Onion Petals

Enhancement: Traditional Chesapeake Crab Dip, Old Bay Crab Claws, Herb Crostini

Passed Hors D' Oeuvres

(Additional Selections Are Available \$)

(Please select 2)

Mini Beef Wellington, Red Wine Sauce • Steamed Chicken Lemongrass Pot Stickers

Tomato Bruschetta with Buffalo Mozzarella • Barbeque, Bacon wrapped Scallops, Pastrami and Whole grain

Mustard Spring Roll with Green Onion Remoulade • Indian Styled Chicken Samosa with Red Curry Yogurt Sauce

Fried Edamame Pot stickers • Tempura Skewered Old Bay Chicken Bites, Spring Onion Ranch

Beef Empanadas with Citrus Avocado Mousse • Maui Shrimp Roll, Honey Sriracha

Sherry Roasted Vegetables in Phyllo Cup, Goat Cheese Mousse, Aged Balsamic

Dinner

Salad

(Please select 1)

Bistro Garden Salad, Chef's Vegetables, Balsamic Vinaigrette

Fresh Caesar Salad, Hearts of Romaine, Croutons, Shredded Parmesan, Creamy Dressing

Buffet Entrees

Chicken Chesapeake White Wine Sauce and Herb Fingerling Potatoes

Lancaster Chicken Breast Creamy Roasted Red Pepper Sauce, White Truffle Scented Risotto

Guinness Glazed Leg of Lamb Butternut Squash, Skillet Asparagus, Wild Rice

Marinated Flank Steak Mushroom Sauce, Duchess Potatoes

Sirloin Beef Tips Red Wine Sauce, Toasted Barley-Mushroom Pilaf

Porter Braised Beef Short Ribs Roasted Cipollini Onions, Creamy Polenta, Divina Tomatoes

Berkshire Pork Loin Whisky Peppercorn Sauce, Southern Spoon Bread, Braised Greens

Carved, Certified Angus Prime Rib – all Natural Au Jus, Horseradish Cream +6 per guest

Classic Shrimp Scampi Garlic Butter, Steamed Rice

Alaskan Salmon Fillet with Lemon Thyme Beurre Blanc, Basmati Rice

Market Styled Shrimp and Grits Creole Lobster Cream, Braised Greens

Flounder and Lump Crab Imperial White Wine Cream Sauce +3 per guest

Chesapeake Bay Crab Cakes Lemon Butter, Sautéed Spinach, Fingerling Potatoes +9 per guest

\$105- 2 Entrée~ \$108-3 Entree

Rustic Culinary Station Menu

~Included with your reception package~

~One hour Cocktails & Hors D' Oeuvres with 3 hour Dinner Reception~

~4 hour Call Brand Bar~

Cocktail Hour

Stationary Hors D' Oeuvres Station

(Please select 3-Additional Selections Are Available \$)

Artisan Cheese Display, Gourmet Crackers

Fresh Vegetable Crudités, Dips

Warm Spinach & Artichoke Dip, Crostini

Mezze, House Made Hummus, Babbaganoush, Feta, Roasted Peppers, Artichoke Hearts, Pita Crisps

Caprese, Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction, EVO, Garlic Crostini

Antipasto, Chilled, Marinated Vegetables in Balsamic, Olives,

Prosciutto Stuffed Buffalo Mozzarella, Herb Toasted Pita

Dinner

Salad Bar

Bistro Garden Salad: Chef's Vegetables, Balsamic Vinaigrette

Fresh Caesar Salad: Hearts of Romaine, Sourdough Croutons, Shredded Parmesan, Creamy Dressings

Carved

Choose 1:

Roasted Black Angus Top Round of Beef, Wild Mushroom Sauce

Roasted Breast of Turkey, Cranberry Chutney, Spicy Mustard Sauce

Baked Honey Glazed Ham, Honey Dijon & Grain Mustards

Warm Rolls and appropriate condiments

Enhancement: Roast Prime Rib of Beef, Rosemary Au Jus, Horseradish Cream

Enhancement: New York Striploin Au Poivre, Peppercorn Merlot Sauce

Potato Skillet

Choose 1:

Dutch style Potatoes, Feta, Carmelized Red Onions

Roasted Red Bliss Potatoes

Yukon Mash

Shrimp Saute

Choose 1:

Shrimp Sautéed in Scampi Butter served with Rice Pilaf

Seasoned Shrimp, Andouille Sausage, Peppers & Sweet Onions, Cheddar Grits, Tabasco

\$108

Additional Enhancements

Hors D' Oeuvres

STATIONARY COLD HORS D'OEUVRES

Chilled Gulf Shrimp, Lemon and Cocktail Sauce \$50/dz
Chesapeake Raw Bar with Oysters, Crab Claws, Fresh Ceviche, Shrimp Cocktail 18

BUTLERED HORS D'OEUVRES

Mini Crab Cakes with Remoulade Sauce \$104/dz
Sesame Seared Tuna, Wasabi, Crispy Wonton \$46/dz
Mini Cream of Crab Shot \$29/dz

Late Night Fun Stations

Mini Soup & Sandwich Station
Mini Grilled Cheese & Roasted Tomato Bisque \$8
Mini Lobster Roll & Corn Chowder \$12
Slider & Fries Station
(Choose 1: Pulled Carolina Pork, Burgers, Beef Brisket, Fried Chicken on a Biscuit) \$10
Chocolate Fruit Fondue Station \$8
Fresh Fruits, Warm White & Dark Chocolate Sauces, Toasted Coconut, Jimmies
Caramel & Chocolate Apple Station \$10
Fresh Apples on Sticks, Warm White & Dark Chocolate Sauces, M&M's, Jimmies
S'Mores Station \$10
Graham Crackers, Marshmallows, Chocolate Squares

Upgraded Bar

PREMIUM BRANDS \$10

Ketel One, Stoli Flavored Vodkas, Tanqueray, Captain Morgan White, Malibu Rum, Lunazul Tequila
Woodford Reserve, Johnny Walker Red

TOP SHELF BRANDS \$14

Grey Goose, Bombay Sapphire, Makers Mark, Avion Tequila
Dewars 12, Crown Royal, Specialty Cordials

WINE SERVICE WITH DINNER

Please inquire for our current Wine selections