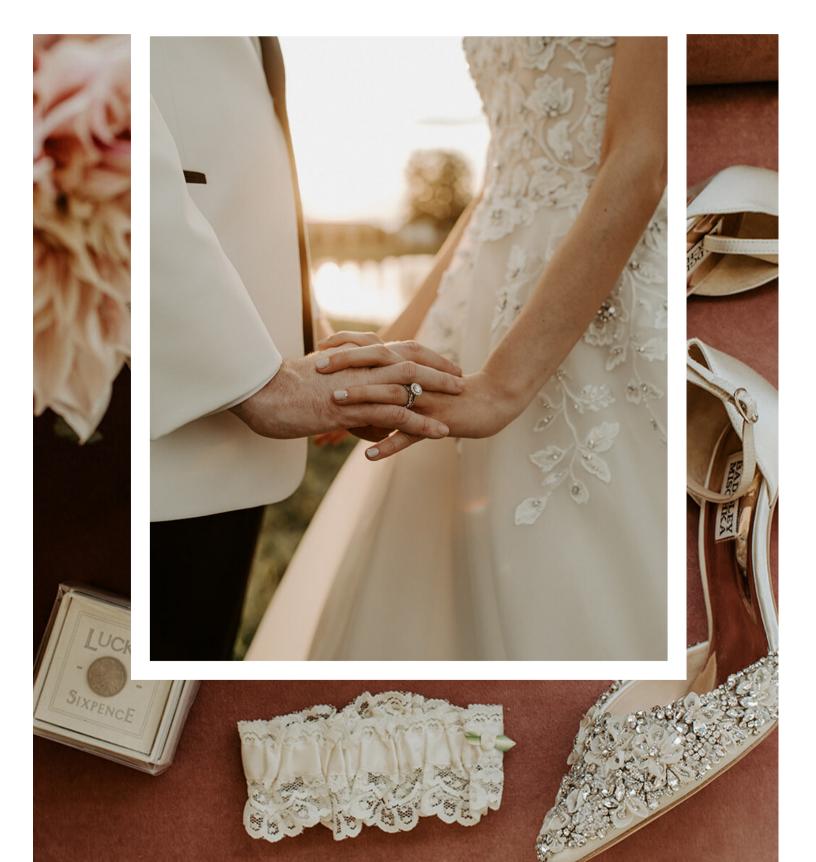
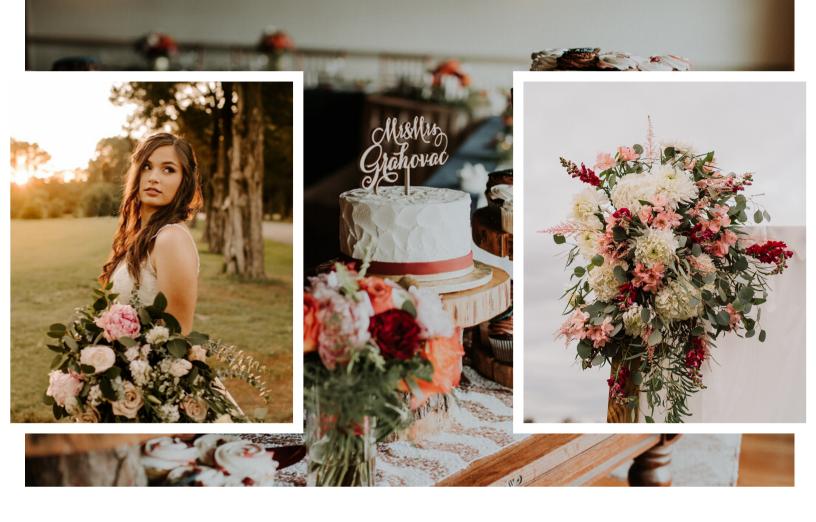


WEDDINGS

GREENHILLCC.COM





THE CEREMONY

\$500

Waterfront Gazebo with Fairway Views or Pier Site River Room, Heritage Room, The Terrace Room Ceremony Fee includes the following: Back Up Location (where applicable), Set Up and Breakdown of White Garden Chairs, Gift and Guest Book Table, 1 Hour Rehearsal

THE RECEPTION

\$4000

All venues include the following: 5' Rounds Tables, 8' Long Tables, Chiavari Chairs, Full Bar Set Ups, Buffet / Food Station Tables Back Up Location (where applicable) Bridal Dressing Room Access to Golf Carts for 2 Hours

**Cart Barn Available for Weddings, Venue Fee \$4500

Green Hill Country Club 5471 Whitehaven Road, Quantico Maryland 561-665-0166 Angie @EventfullyYoursMD.com

BEVERAGE ARRANGEMENTS

All beverages must be purchased from Green Hill Country Club. Bar service can be consumption, cash basis or charged per person.

CONSUMPTION OR CASH BAR PRICING

Domestic Beer \$4 Imported Beer \$5 House Wine \$6 Rail Level Spirits \$6 Call Level Spirits \$8 Premium Levels Spirits \$10 Soda and Water \$2 Assorted Juices \$2

OPEN BAR PRICING

Beer, Wine and Soft Drinks

\$13 per person for the 1st Hour and \$7 for each additional hour

Rail Level Bar

\$15 per person for the 1st Hour and \$8 for each additional hour

Call Level Bar

\$17 per person for the 1st Hour and \$9 for each additional hour

Premium Level Bar

\$19 per person for the 1st Hour and \$10 for each additional hour



BARTENDER FEES

One bartender per 75 guests is suggested. \$350.00 per bartender (includes set up and assist) Stemware included



POLICIES + PROCEDURES

Golf Carts

Alcoholic beverages are not permitted in any powered carts. No alcohol is to be consumed by any driver or passenger while the powered cart is in use, and no driver shall operate any powered cart while under the influence of alcohol. Powered carts must be driven by a licensed driver over the age of sixteen (16) unless applicable state law requires a higher age limit.

Weather Policy

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back up location: 30% or higher chance of precipitation, temperatures below 50 degrees or over 100 degrees, wind gusts in excess of 15 mph. Decisions will be made no less than 5 hours prior to the scheduled start time.

Service Charge, Sales Tax & Audio Visual

A 20% taxable service charge and current Maryland sales tax will be added to all food and beverage, as well as any Audio-Visual equipment charges. Ceremony Fees and Meeting Room Rental are subject to service charge and Sales Tax.

Décor

Arrangements for floral centerpieces, special props and entertainment may be made through the Catering Department. The venue will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is granted by an approved vendor which is required to provide a Certificate of Insurance.

Guarantee

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed ten business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to 24 hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.



WEDDING CREATIVES

FLORALS

Terralee Designs Flowers by Alison Masterpiece Florals

MUSIC

Steve Moody Entertainment Darling Wedding Productions

PHOTOGRAPHY
Sincerely, The Kitchens
ARWhite Photography
Katie Horseman Photography
SDMI Photography

VIDEOGRAPHY Perfect FORM Zo + Chris

PAPER + INK
Ink + Annie
Minted
Love Letters (A Modern Calligrapher)

CULINARY Vittles

CONFECTIONS
Sugar Rush by Theresa
Simply Sweet Cakes + Cupcakes
Cake Art

MUAH Blushed Andrea Bounds Beauty

RENTALS + WARES
Parties Etc.

LINEN
The Linen Book (an EY Exclusive)

WEDDING PLANNING + COORDINATION Eventfully Yours

EXTRAS
TC Studios Live Painting
R+B Ranch Carriage Service

GREEN HILL COUNTRY CLUB



HORS D'OEUVRES

ARANCINI

SWEET THAI CHICKEN WONTONS

BACON WRAPPED SCALLOPS

TUNA POKE

PINOT NOIR CRANBERRY MEATBALLS

CHARCUTERIE

BRUSCHETTA

PETITE CRAB CAKES

CAPRESE SALAD

BEET PICKLED DEVILED EGGS

JALAPENO POPPER DEVILED EGGS

CRAB DIP

BEEF TENDERLOIN

VITTLES

Gresh Local Savory

* 1912 ministration*

CATERING

WWW.GRABSOMEVITTLES.COM



MAIN COURSE

ANCHO CHILI & LIME MARINATED SHRIMP + GRITS

BLACKENED FRESH CATCH

BEEF TENDERLOIN

JERK CHICKEN + PINEAPPLE CHUTNEY

SPAGHETTI SQUASH + MUSHROOMS

JUMBO LUMP CRAB CAKE

SCALLOPS + RISOTTO

BUILD YOUR OWN TACO | BURGER | BRATWURST | PASTA BAR

BRAISED BEEF

CHICKEN + WAFFLES

BEEF | PORK CARVING STATION

PULLED PORK

SUMMER SEAFOOD PASTA

*DON'T SEE SOMETHING YOU LIKE? WE CAN DESIGN A CUSTOM MENU JUST FOR YOU!



SIDE DISH

SAUTEED VEGETABLES

CAPRESE SALAD

BOURBON + BROWN SUGAR GLAZED CARROTS

ROASTED BRUSSELS

WHITE CHEDDAR MAC + CHEESE

CAJUN DIRTY RICE

JICAMA SLAW

FIRE ROASTED CREAMED CORN

ROASTED POTATOES

PICKLED CUCUMBER SALAD

SPINACH + ARTICHOKE MAC + CHEESE

SEASONAL SALAD

