

*amy polinsky*  
PHOTOGRAPHY

# Planned to PERFECTION

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WEDDING PACKAGES



# CONGRATULATIONS on your engagement!

With 15 years of experience making dreams come true for more than 500 happy couples, we know how important your wedding day is. It reflects who you are—your taste, your style, & your love for one another. With our experience & your vision, let us help you make your special day everything you dreamed it would be & more.

## The Perfect Setting

Nestled in the picturesque natural setting of the Sand Springs 18-hole golf course, the classically designed ballroom features a new level of luxury & elegance for your special day with seating for up to 250 guests. The Celebrations Ballroom features a floor-to-ceiling stone fireplace on an elegant windowed wall, along with a breathtaking 19-foot cathedral ceiling above the dance floor. Sand Springs features a beautifully decorated outdoor ceremony & cocktail hour site right on our manicured grounds. The Gardens at Sand Springs offers a beautiful pergola & rock waterfall backdrop for your perfect day, elegant bronze heaters for the pavilion, two granite-top, stone-face bars, & plenty of room for all of your guests.

## The Perfect Location

Sand Springs Country Club is located in scenic Northeastern Pennsylvania in the town of Drums in Luzerne County. Conveniently located just five minutes off the intersection of Interstates 80 & 81, Sand Springs offers a serene, pastoral setting in an area that's easily accessible for all of your guests.

## The Perfect Day

When you book your wedding at Sand Springs, our Wedding Coordinator, Shayna, will help you every step of the way to make sure your day runs smoothly & perfectly down to the last detail. Contact Shayna at 570-788-5845 ext. 3 to set up your personal consultation & tour.

### SATURDAY WEDDINGS

\$599 room fee

Please note that Saturday weddings held between May 1 & October 31 require a minimum of 150 guests. Saturday weddings held in November require a minimum of 120 guests. Saturday weddings held in December require a minimum of 150 guests.

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## SPECIALS

### FRIDAY WEDDINGS

Book a Friday date and receive a 5-percent discount on food & beverage packages and a discounted room fee of \$499 (regularly \$599).

### SUNDAY WEDDINGS

Book a Sunday date and receive a 10-percent discount on food & beverage packages and a discounted room fee of \$399 (regularly \$599).

Ask about our military discount · We are an LGBTQ-friendly facility

Specials & room fees are subject to change without notice



# COMPLIMENTARY AMENITIES

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With your special day booked at Sand Springs, you'll receive the following amenities with any package you choose:

Access to our Wedding Coordinator to help your wedding planning run smoothly from the moment you book through the final dance on your wedding day • Complimentary food tasting • White or champagne tablecloths, napkins, & elegant skirting • Choice of silver or gold Charger plates for your guest tables • Luxurious bridal suite with private bathroom & flat-screen television • Private cocktail hour for wedding party with stationed hors d'oeuvres & drinks • Outdoor garden for cocktail hour for your guests • Butlered hot hors d'oeuvres for guests during cocktail hour • Signature drink served butler-style during cocktail hour • Golf carts & guided access to the golf course for pictures • A sparkling champagne toast for all of your guests • Complimentary bottle of champagne for your table • Customized floorplan & table layout • Direction cards for inclusion with your invitations • Escort card & favor table set-up • Cake presentation, cutting, & service • Silver or gold wedding cake stand • Two bottles of liquor for dollar dance • Coffee & tea station serviced throughout your reception • Coat closet & restroom guest amenities • Black glove service for dinner • Professional & valued vendor referrals • Wireless internet access for all of your wedding day needs



## GROOM GOLF PACKAGE

The groom golfs for FREE and his wedding party plays for \$30 each when you book your wedding with Sand Springs! All 18 holes and cart included!

Reserve your tee time today at 570-788-5845 ext 1

# WEDDING ENHANCEMENTS

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We offer the following enhancements to make your wedding personalized and memorable for you & your guests. Ask your Wedding Coordinator for details & pricing information.

## Décor Upgrades

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- Floor-length tablecloths
- Colored napkins
- Chair covers with colored sashes
- Chiavari chairs (silver, gold, mahogany)
- Elegant up-lighting
- Ceremony draping
- Cocktail hour centerpieces
- Draping & lighting for the head table

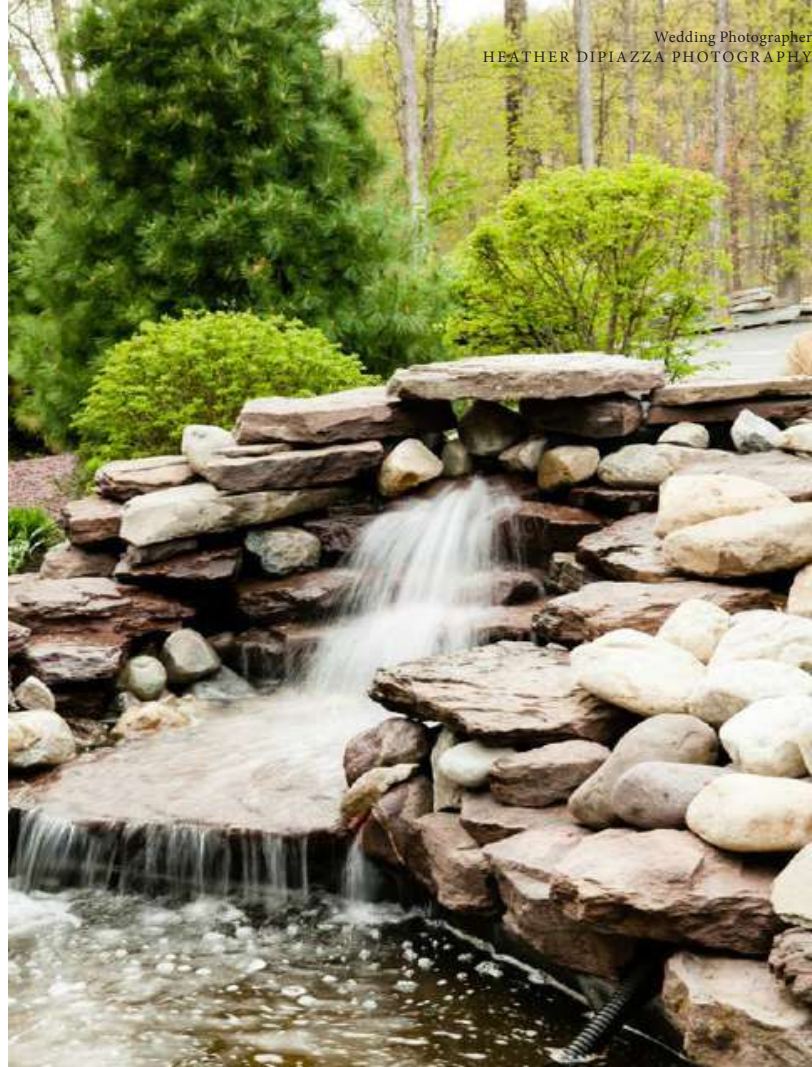


## Station Upgrades

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- Drink fountains
- Candy buffet & s'mores bar
- Popcorn bar
- Donut bar
- Send-off station
- Specialty drink bar
- Carving station
- Additional bar
- Gourmet coffee & hot chocolate bar
- Sangria bar





# THE GARDENS AT SAND SPRINGS

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## Ceremony Fees

Includes set-up and removal of chairs, as well as set up of décor.  
Upgraded decorations are available—ask your Wedding Coordinator for details.

Friday \$550 · Saturday \$650 · Sunday \$450

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Three beautiful pergolas & a perfectly picturesque backdrop for your ceremony • Stunning rock waterfall feature • Large covered pavilion to provide your guests ample shade • Ceiling fans to keep your guests cool during the warmer months • Elegant bronze heaters to keep your guests warm in the chillier months • Electrical outlets available for ceremony music & microphone access • Fruit-infused water station to keep your guests hydrated • White resin chairs with padded seats



# MARQUISE PACKAGE

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## Beverage Selections

### Served for five hours

Premium open bar

## Hors d'Oeuvres

### Served for one hour

Garden-fresh vegetable crudités & fresh fruit with dips

Assortment of domestic & imported cheeses with crackers

### Choice of three butlered hors d'oeuvres

- Swedish meatballs
- Barbeque meatballs
- Italian fried meatballs
- Tempura chicken bites with dipping sauce
- Chicken cordon bleu bites with honey mustard
- Breaded ravioli with marinara sauce
- Silver dollar potato pancakes with sour cream & chives
- Cocktail franks wrapped in puff pastry
- Mushrooms with italian stuffing
- Assorted quiches

## Dessert

### Choice of one dessert

- Chocolate mousse
- Vanilla ice cream with chocolate drizzle

## Cake

Add your wedding cake starting at \$3.95 per person

## Dinner

Champagne toast, Garden salad with choice of two dressings or Caesar Salad or chef's soup du jour

Freshly baked rolls & butter

Choice of three entrées or make a combination platter with two entrées at no additional cost

## Entrées

### Choice of three plated dinners

**\*Can be made gluten-free**

- Stuffed Chicken Breast
- Chicken Francaise
- Chicken Parmigiana
- Italian Roast Chicken\*
- Roast Beef au Jus\*
- Filet Medallions in Burgundy Sauce\*
- Sliced Honey Ham with Pineapple\*
- Sliced Pork Tenderloin\*
- Cheese Ravioli
- Eggplant Parmigiana
- Broiled Flounder Benton
- Broiled Haddock\*
- Baked Cod Parmesean
- Pasta Primavera\*
- Penne a la Vodka
- Vegetable Stir Fry

## Sides

### Choice of two sides

- Hasselback potato
- Homemade mashed
- Scalloped potatoes
- Roasted red potatoes
- Red Skin Mashed Potatoes
- Duchess potatoes
- Seasonal garden medley
- Honey-glazed baby carrots
- Seasoned Broccoli
- Green beans

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Your Custom Package Price: \$101.97 per person

Price includes all taxes and service charges





*Kupres* *Turner*  
PHOTOGRAPHY

# PRINCESS PACKAGE

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## Beverage Selections

**Served for five hours**  
Premium open bar

## Hors d'Oeuvres

**Served for one hour**  
Garden-fresh vegetable crudités & fresh fruit with dips

Assortment of domestic & imported cheeses with crackers

Pasta station with choice of two pastas & two sauces

\*Whole wheat pasta available\*

### **Choice of three butlered hors d'oeuvres**

- Swedish meatballs
- Italian fried meatballs
- Barbeque meatballs
- Tempura chicken bites with dipping sauce
- Chicken cordon bleu bites with honey mustard
- Sweet & sour chicken skewers
- Breaded ravioli with marinara sauce
- Scallops wrapped in bacon
- Vegetable spring rolls
- Silver dollar potato pancakes with sour cream & chives
- Cocktail franks wrapped in puff pastry
- Mushrooms with italian stuffing
- Colossal shrimp with cocktail sauce
- Bruschetta served on crostinis
- Assorted quiches
- Caprese skewers
- Pork pot stickers with teriyaki glaze

## Dessert

### **Choice of one dessert**

- Chocolate mousse
- Vanilla ice cream with chocolate drizzle

## Late Night Snack

Includes chicken finger late night snack send off station

## Chiavari Chairs

Includes your choice of silver, gold or mahogany

## Wedding Cake

Add on your wedding cake starting at \$3.95 per slice

## Dinner

Champagne toast, garden salad with choice of two dressings or caeser salad or chef's soup du jour, freshly baked rolls & butter

## Entrées

### **Choice of three plated dinners**

\*Can be made gluten-free

- Stuffed Chicken Breast
- Chicken Francaise
- Chicken Parmigiana
- Italian Roast Chicken\*
- Chicken Saltimbocca
- Chicken Scampi
- Roast Beef au Jus\*
- Filet Medallions in Burgundy Sauce\*
- New York Strip Steak (12 ounces)\*
- Sliced Honey Ham with Pineapple\*
- Sliced Pork Tenderloin\*
- Cheese Ravioli
- Eggplant Parmigiana
- Broiled Flounder Benton
- Flounder Stuffed with Crab Meat\*
- Grilled Atlantic Salmon\*
- Crab Ravioli
- Lobster Ravioli
- Broiled Haddock\*
- Baked Cod Parmesean
- Sesame Seed Tuna\*
- Pasta Primavera\*
- Penne a la Vodka
- Eggplant Rollatini
- Vegetable Stir Fry

## Sides

### **Choice of two sides**

- Hasselback potato
- Homemade mashed
- Scalloped potatoes
- Roasted red potatoes
- Herbed potato wedges
- Potatoes au gratin
- Red skin mashed potatoes
- Duchess potatoes
- Seasonal garden medley
- Honey-glazed baby carrots
- Seasoned broccoli
- Seasoned brussel sprouts
- Grilled asparagus
- Wild rice pilaf
- Green beans

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Your Custom Package Price: **\$115.83** per person

Price includes all taxes and service charges

# SAPPHIRE PACKAGE

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## Beverage Selections

**Served for six hours**

Premium open bar

## Hors d'Oeuvres

**Served for one hour**

Garden-fresh vegetable crudités & fresh fruit with dips

Assortment of domestic & imported cheeses & crackers

Pasta station with choice of two pastas & two sauces

\*Whole wheat pasta available\*

Grand antipasto station

### Choice of three butlered hors d'oeuvres

- Swedish meatballs
- Italian fried meatballs
- Barbeque meatballs
- Tempura chicken bites with dipping sauce
- Chicken cordon bleu bites with honey mustard
- Sweet & sour chicken skewers
- Breaded ravioli with marinara sauce
- Scallops wrapped in bacon
- Vegetable spring rolls
- Broccoli & cheddar cheese bites
- Silver dollar potato pancakes with sour cream & chives
- Cocktail franks wrapped in puff pastry
- Mushrooms with italian stuffing
- Colossal shrimp with cocktail sauce
- Bruschetta served on crostinis
- Mini crab cakes
- Phyllo crab ragu
- Ahi tuna bites
- Assorted quiches
- Caprese skewers
- Pork pot stickers with teriyaki glaze

## Cake & Dessert

**Includes buttercream wedding cake & choice of one dessert**

- Chocolate mousse
- Vanilla ice cream with chocolate drizzle

## Send-Off Station

Choice of five-foot hoagie or s'mores bar

## Tables

**Package also includes**

- Floor-length tablecloths & color napkins
- Chiavari chairs, up-lighting, & love seat

## Dinner

Champagne toast, garden salad with choice of two dressings or caesar salad or chef's soup du jour, freshly baked rolls & butter

## Entrées

**Choice of three plated dinners**

**\*Can be made gluten-free**

- Stuffed Chicken Breast
- Chicken Francaise
- Chicken Parmigiana
- Italian Roast Chicken\*
- Chicken Saltimbocca
- Chicken Scampi
- Chicken Oscar
- Roast Beef au Jus\*
- Filet Tips in Burgundy Sauce\*
- New York Strip Steak (12 ounces)\*
- Queen Cut Prime Rib (10 ounces)\*
- Filet Mignon (8 ounces)\*
- Filet Mignon (6 ounces) & Crab Cake
- Double-Cut Center Pork Chop\*
- Bone in Rib-eye\*
- Sliced Honey Ham with Pineapple\*
- Sliced Pork Tenderloin\*
- Cheese Ravioli
- Eggplant Parmigiana
- Homemade Crab Cakes
- Broiled Flounder Benton
- Flounder Stuffed with Crab Meat\*
- Grilled Atlantic Salmon\*
- Grilled Swordfish\*
- Crab Ravioli
- Lobster Ravioli
- Broiled Haddock\*
- Sesame Seed Tuna\*
- Pasta Primavera\*
- Eggplant Rollatini
- Vegetable Stir Fry

## Sides

**Choice of two sides**

- Hasselback potato
- Homemade mashed
- Scalloped potatoes
- Roasted red potatoes
- Herbed potato wedges
- Potatoes au gratin
- Red skin mashed potatoes
- Duchess potatoes
- Seasonal garden medley
- Honey-glazed baby carrots
- Seasoned broccoli
- Seasoned brussel sprouts
- Green beans

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Your Custom Package Price: **\$142.56** per person

Price includes all taxes and service charges



# PEARL PACKAGE

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## Beverage Selections

### Served for five hours

Premium open bar

## Hors d'Oeuvres

### Served for one hour

Garden-fresh vegetable crudités & fresh fruit with dips

Assortment of domestic & imported cheeses & crackers

### Choice of three butlered hors d'oeuvres

- Swedish meatballs
- Italian fried meatballs
- Barbeque meatballs
- Tempura chicken bites with dipping sauce
- Chicken cordon bleu bites with honey mustard
- Breaded ravioli with marinara sauce
- Silver dollar potato pancakes with sour cream & chives
- Cocktail franks wrapped in puff pastry
- Mushrooms with Italian stuffing
- Assorted quiches

## Dessert

### Choice of one dessert

- Chocolate mousse
- Vanilla ice cream with chocolate drizzle

## Wedding Cake

Add your wedding cake starting at \$3.95 per person

## Dinner

Champagne toast, garden salad with choice of two dressings or caesar salad or chef's soup du jour, freshly baked rolls & butter

## Entrées

### Choice of three dinners served buffet style

**\*Can be made gluten-free**

- Stuffed Chicken Breast
- Chicken Francaise
- Chicken Parmigiana
- Italian Roast Chicken\*
- Roast Beef au Jus\*
- Filet Medallions in Burgundy Sauce\*
- Sliced Honey Ham with Pineapple\*
- Sliced Pork Tenderloin\*
- Cheese Ravioli
- Eggplant Parmigiana
- Broiled Flounder Benton
- Broiled Haddock\*
- Pasta Primavera\*
- Penne a la Vodka
- Vegetable Stir Fry

## Sides

### Choice of two sides

- Hasselback potato
- Homemade mashed
- Scalloped potatoes
- Roasted red potatoes
- Duchess potatoes
- Red skin mashed potatoes
- Seasonal garden medley
- Honey-glazed baby carrots
- Seasoned broccoli
- Green beans

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Buffet-Style Package Price: \$104.49 per person

Price includes all taxes and service charges

# CUSTOM UPGRADES

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## Children's Meals

Give your youngest guests the meals they really want!  
Meal options include chicken fingers, cheeseburger,  
or hot dog & side of french fries.

Ages 3 & under No charge

Children 4-12 \$21.95 per child

Soda Only Package \$16.95 per child

Prices subject to a 6-percent sales tax &  
20-percent service charge

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## Viennese Table

Build your own Viennese Table with these  
delicious selections from our in-house pastry chef.

Miniature Cupcakes 60 pieces for \$55

Cheese Mousse Cups 45 pieces for \$38

Cheesecake Squares 48 pieces for \$45

Brownies 48 pieces for \$38

Ricotta Italian Cookies 1 dozen for \$16

French Macaroons 1 dozen for \$28

Miniature Pastries 60 pieces for \$52

Peanut Butter Squares 48 pieces for \$38

Chocolate Mousse Cups 45 pieces for \$38

Pineapple Squares 48 pieces for \$38

Mini Cannoli 36 pieces for \$49

Truffles (Milk or Dark) 30-34 pieces for \$35



# BEVERAGE PACKAGES

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## Premium Selections

Included with all packages  
Additional hour at \$5.95 per person

### LIQUOR

Absolut Vodka  
Titos' Vodka  
Pinnacle Whipped Vodka  
Orange Smirnoff  
Vanilla Smirnoff  
Bacardi Light Rum  
Captain Morgan Spiced Rum  
Malibu Coconut Rum  
Jack Daniels  
Jim Beam  
Seagram's 7  
Beefeater Gin  
Johnnie Walker Red  
Jose Cuervo Tequila  
Southern Comfort  
Peach Schnapps  
Amaretto  
All mixers

### BEER

Choice of two:  
Miller Lite  
Coors Light  
Yuengling Lager

### WINES

White wines:  
White Zinfandel  
Moscato  
Chardonnay  
Pinot Grigio  
Red wines:  
Pinot Noir  
Cabernet Sauvignon  
Merlot

## Top-Shelf Selections

Additional \$7.95 per person for a five-hour open bar  
Additional hour at \$7.95 per person

### LIQUOR

Grey Goose Vodka  
Kettle One Vodka  
Tito's Vodka  
Pinnacle Whipped Vodka  
Orange Smirnoff  
Vanilla Smirnoff  
Bacardi Light Rum  
Captain Morgan Spiced Rum  
Malibu Coconut Rum  
Jack Daniels  
Jim Beam  
Seagram's 7  
Crown Royal  
Jameson Irish Whiskey  
Johnnie Walker Black  
1800 Tequila  
Tanqueray Gin  
Peach Schnapps  
Amaretto  
All mixers

### BEER

Choice of two:  
Miller Lite  
Coors Light  
Yuengling Lager  
Sam Adams Seasonal

### WINES

White wines:  
White Zinfandel  
Moscato  
Chardonnay  
Pinot Grigio  
Red wines:  
Pinot Noir  
Cabernet Sauvignon  
Merlot  
Lambrusco

# WEDDING CAKES

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## Cakes by the Slice

Enjoy the convenience of having your wedding cake made by our on-site pastry chef!

Fondant \$5.00 per slice · \$5.25 with filling

Buttercream Icing \$3.95 per slice · \$4.50 with filling

Buttercream Icing with Fondant Design · \$4.75 per slice

Small Top Tier Cake for bride & groom to cut · \$60.00

Buttercream Cupcakes · \$2.50 per cupcake

Receive a complimentary anniversary tier from our pastry chef with any tiered cake or small top tier purchase!

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### CAKE FLAVORS

*\*Can be made gluten-free*

Vanilla\* · Chocolate\* · Marble

Red Velvet\* · White · Champagne

Strawberry\* · Strawberry Swirl · Confetti\*

Chocolate Chip\* · Pistachio Marble

### FILLING FLAVORS

Cherry · Raspberry

Pineapple · Bavarian Cream

Strawberry Glaze · Strawberry Whipped ·

Whipped Cream · Chocolate Ganache

Lemon · Peanut Butter · Cannoli · Blueberry ·

Peach · Salted Caramel · Fudge · Cappuccino













[www.SandSpringsGolf.com](http://www.SandSpringsGolf.com)  
10 Clubhouse Drive, Drums, PA 18222