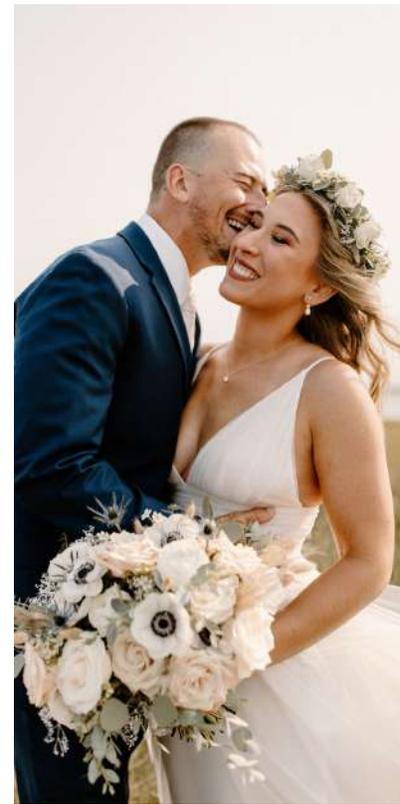




Signatures
AT B·A·Y·S·I·D·E

WEDDING PACKAGES



The Ceremony

\$1,500

The ceremony you've always dreamed of awaits!

Your ceremony package includes:

Choice of ceremony location, either on The Dock by the Clubhouse, bay-front at The Point*, or on The First Tee**

(In the event of inclement weather, alternate ceremony locations on property will be presented)

Thirty-minute rehearsal for ceremony one to two days prior to your wedding, conducted by Bayside's Events Team

Set-up and removal of up to 150 white ceremony chairs

(An additional décor fee for ceremony decoration set-up may apply)

Standard pergola available for ceremony vows at The Dock and The Point

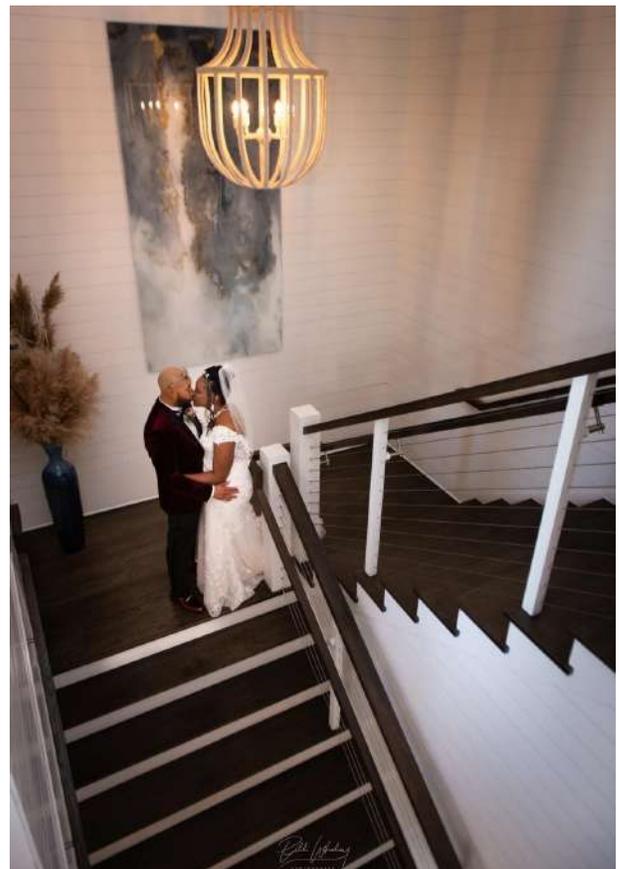
Use of private Bridal Suite during your event***

Day-of coordination from our on-site Events Team

*Shuttle service required for The Point events larger than 100, May through October, not included in ceremony fee.

**Available with seasonal restrictions and an additional fee.

***Bridal Suite available when booking a clubhouse reception; available up to eight hours prior to your ceremony start time. (An additional fee may apply for additional hours)



The Celebration

\$5,500

Celebrate your vows in the Magnolia Room! Enjoy cocktail hour in the Cocktail Lounge before heading in to your reception. Your venue fee includes:

Unlimited access to experienced Events Coordinator and Events Team to answer questions and assist during the planning process

Banquet chairs and standard tables, with set-up and removal

Standard floor length linens for all tables with standard napkin, when booking one of our three wedding packages; color choices available

White china, clear glassware, and silver flatware

Balcony and Cocktail Lounge set-up for cocktail hour, including cocktail tables

Optional Reception Enhancements (inquire for pricing):

Specialty linens

Chair and table upgrades

Bridal Suite enhancements

To reserve a date and space, contact the Assistant General Manager to draft a contract for your event. Once you receive the contract, you have 30 business days to sign and return it, along with your deposit of \$3,000. Please review your contract for payment structure.



Getting Married at Bayside

Prior to Your Wedding Day

Multiple Planning Sessions

Held one-on-one with Bayside's Events Team to plan a menu and timeline, and to help customize your event for an unforgettable day!

- Meet & Greet: Meet with the Events Team after signing a contract. Typically 12 months prior to your event.
- Visions Meeting: Held approximately 6 months prior to your wedding day to kick off planning and discuss your vision and preferences to achieve the experience you imagine.
- Tasting: A group or individual tasting will be held prior to your event. Please contact your on-site Event Coordinator for more information.
- Layout, Timeline, & Menu: Work closely with the Events Team in the months leading up to your wedding day to create the perfect layout, timeline, and menu for you and your guests to have the most memorable event.

The Week of Your Wedding

Receive and Store Décor

Bayside will receive and store favors, toasting glasses, cake knives, candles, and additional décor. If you need assistance with décor set-up, please contact the Events Coordinator for more information. Additional fees may apply

Rehearsal

A complimentary thirty-minute rehearsal will be coordinated by Bayside's Event Staff one to two days prior to your ceremony.

The Wedding Day

Events Team

Bayside's Event Staff & Banquet Captain all dedicated to your event.

Day-of Coordination by Bayside's Events Team

Including, but not limited to, greeting and directing all vendors to ensure your day-of details are executed flawlessly. Directing of Bayside's Events Staff in set-up of all tables, chairs, linens, and place settings. Managing the timeline to make sure all marks are hit in a timely fashion. Overcoming any last-minute challenges that arise to ensure you have a stress-free wedding day!

Classic Celebrations

\$110 per guest

This package is inclusive of a four-hour celebration with the House Open Bar.

Upgrade to the Premium Bar for \$9 per guest. Additional hours subject to additional charge.

Our Classic Celebrations buffet package is served with your choice of three selected butlered hors d'oeuvres, a plated classic Caesar -or- house salad, dinner rolls, two selected main entrées, and two selected side dishes.

Butlered Hors D'oeuvres (select three)

Three Cheese Risotto Ball with Balsamic Reduction

Roasted Mushroom Crostini with Whipped Chive Goat Cheese

Tomato & Mozzarella Skewers Drizzled with Balsamic Reduction

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Tomato Bruschetta Crostini with Boursin Cheese, Shaved Asiago, and Balsamic Reduction

Truffle-Parmesan Fried Mac-n-Cheese Bites

Antipasto Skewer

Spinach & Artichoke Phyllo Cup

Feta & Mint Watermelon Cubes

Apple & Brie Crostini with Honey & Walnuts

Pork Pot Stickers with a Soy Dipping Sauce

Lemon Herb Chicken Satay

Shrimp Cocktail with Spicy Horseradish Cocktail Sauce

Blue Crab Deviled Eggs with Old Bay & Chives

Smoked Salmon Cucumber Wheels topped with Pickled Onions

Shrimp & Whipped Feta Phyllo Cups

Buffet Selections (select two)

Herb Roasted Chicken Breast with Lemon Butter & Caramelized Onion Sauce

Grilled Chicken Chasseur, Mushroom, Garlic, Tomato & Herb Sauce

Chicken Marsala, Sautéed Mushrooms & Onions in a Rich Marsala Wine Sauce

Slow Roasted Garlic & Herb Pork Loin with Whole Grain Mustard Jus

Roasted & Sliced Sirloin of Beef with Herb Butter & Red Wine Demi-Glace

New England Style Baked Cod with Lemon, White Wine, & Seasoned Crumbs



Simply Delicious \$130 per guest

This package is inclusive of a four-hour celebration with the House Open Bar & champagne toast. Upgrade to the Premium Bar for \$9 per guest. Additional hours subject to additional charge.

The Simply Delicious package is served with your choice of four selected butlered hors d'oeuvres, a plated classic Caesar -or- house salad, dinner rolls, two selected main entrées, and two selected side dishes.

Butlered Hors D'oeuvres (select four)

(In addition to the selections on page 4):

Fire Grilled Beef Tenderloin Skewers with Salsa Verde
Prosciutto Wrapped Asparagus with Lemon Aioli
Pollo Asado Taco Bites
Hoisin BBQ Pork Belly Bites with Sesame & Scallion
Sweet Chili Meatballs
General Tso's Chicken Bite
Seared Ahi Tuna on a Sesame Wonton
Pesto Grilled Shrimp & Tomato Skewers (nut-free upon request)
Shrimp Ceviche
Coconut Shrimp with Pineapple Dipping Sauce

Plated Entrées (select two)

(In addition to the selections on page 4):

Slow Braised Beef Short Ribs with Red Wine Demi-Glace
Pan Roasted Atlantic Salmon with Lemon-Dill Butter Sauce
Grilled Sirloin Steak with Herb Butter & Red Wine Demi-Glace
Eastern Shore Crab Cake with Lemon Caper Aioli
Pan Roasted Pork Chop with Whole Grain Mustard Sauce
Blackened Mahi-Mahi with Fresh Fruit Salsa
Herb Roasted Statler Chicken Breast with Lemon-Butter & Caramelized Onion Sauce

Exquisite Experience \$160 per guest

This package is inclusive of a four-hour celebration with the House Open Bar & champagne toast. Upgrade to the Premium Bar for \$9 per guest. Additional hours subject to additional charge.

The Exquisite Experience package is served with the Harvest Table, your choice of five selected butlered hors d'oeuvres, a plated classic Caesar -or- house salad, dinner rolls, two selected plated entrées -or- one paired plated entrée, and two selected side dishes.

The Harvest Table

Assorted Farmhouse & Artisan Cheeses
Cured Meats, Vegetable Crudité with Dips
Assorted Accoutrements & Crackers

Butlered Hors D'oeuvres

Select five Butlered Hors D'oeuvres from the options on page 7

Plated Entrées (select two)

Pan-Seared Seasonal Fish with Seasonal Sauce
Eastern Shore Lump Crab Cakes with Lemon Caper Aioli
Filet Mignon with Red Wine Demi-Glace
Grilled Veal Loin Chop with Garlic & Sage Cream Sauce
Chesapeake Chicken topped with Lump Crab & Garlic Roasted Pepper Cream

- or -

Paired Plated Entrée

Your choice of (select one)

- Petite Filet Mignon with Red Wine Demi-Glace
- Pan Seared Statler Chicken Breast with Garlic Cream Sauce
- NY Strip Steak with Red Wine Demi-Glace

Paired with your choice of (select one)

- Two Crab Stuffed Jumbo Shrimp with Garlic Cream Sauce
- Lump Crab Cake with Lemon Caper Aioli
- Poached Lobster Tail with Herb Butter Sauce



Butlered Hors D'oeuvres

All butlered hors d'oeuvres are priced per piece. A minimum of 50 pieces must be ordered per selection.

- Three Cheese Risotto Ball with Balsamic Reduction | \$2
- Roasted Mushroom Crostini with Whipped Chive Goat Cheese | \$2
- Tomato & Mozzarella Skewer Drizzled with Balsamic Reduction | \$3
- Tomato Bruschetta Crostini with Boursin Cheese, Shaved Asiago, and Balsamic Reduction | \$2
- Vegetable Spring Rolls with Sweet Chili Dipping Sauce | \$2
- Truffle-Parmesan Fried Mac-n-Cheese Bites | \$3
- Feta & Mint Watermelon Cubes | \$2
- Spinach & Artichoke Phyllo Cups | \$3
- Antipasto Skewer | \$3
- Apple & Brie Crostini with Honey & Walnuts | \$3
- Prosciutto Wrapped Asparagus with Lemon Aioli | \$4
- Pork Pot Stickers with a Soy Dipping Sauce | \$2
- Pollo Asado Taco Bite | \$4
- General Tso's Chicken Bite | \$4
- Lemon Herb Chicken Satay | \$3
- Fire Grilled Beef Tenderloin Skewers with Salsa Verde | \$4
- Teriyaki Steak Satay | \$5
- Sweet Chili Meatballs | \$3
- Lamb Chop Lollipops with Red Onion Jam | \$7
- Hoisin BBQ Pork Belly Bites with Sesame & Scallion | \$4
- Blue Crab Deviled Eggs with Old Bay & Chive | \$3
- Shrimp Cocktail with Spicy Horseradish Cocktail Sauce | \$4
- Smoked Salmon Cucumber Wheels | \$3
- Seared Ahi Tuna on a Sesame Wonton | \$3
- Mini Crab Cakes with Lemon Caper Aioli | Market price
- Shrimp & Whipped Feta Phyllo Cups | \$3
- Coconut Shrimp with Pineapple Dipping Sauce | \$3
- Pesto Grilled Shrimp & Tomato Skewers (nut-free upon request) | \$3
- Bourbon Barbeque Glazed Bacon Wrapped Scallops | \$6
- Shrimp Ceviche | \$3
- Cream of Crab -or- Maryland Crab Shooters | \$5

*Market Price items guaranteed 30 days prior to event.



Side Dishes

Complete your dinner selection. Each wedding package includes your choice of a starch, and a vegetable:

Starch Selections

Herb Roasted Red Skin Potatoes
Classic Risotto
Smashed Roasted Garlic Potatoes
Creamy Whipped Potatoes
Baked Three Cheese Macaroni & Cheese
Wild Rice Pilaf
Candied Sweet Potatoes
Grilled Vegetable Farro

Vegetable Selections

Slow Roasted Butternut Squash
Honey Glazed Carrots
Roasted Brussels with Pancetta
Oven Roasted Broccoli & Cauliflower
Grilled Asparagus
Summer Squash, Zucchini, & Red Pepper Medley
Southern Style Green Beans with Bacon & Onions
Garlic Roasted Green Beans
Butter & Dill Green Beans

Enhancements

Upgrade your culinary experience by selecting from the following additions. Prices are priced per guest.

Stationed Hors D'oeuvres

Spinach & Artichoke Dip | \$5

Served Warm with Mini Naan Bread & Crostini

Maryland Crab Dip | \$7

Served warm with Crostini & Fried Pita Chips

Mediterranean Board | \$7

Roasted Garlic Hummus, Marinated & Grilled Vegetables, Dried Fruits & Nuts, Served with Crostini & Pita Chips

Cheese Board | \$7

Brie, Cheddar, Gouda, Manchego, & Havarti Cheeses with Grapes, Strawberries, & Assorted Crackers

Antipasto | \$9

Prosciutto, Capicola, & Salami with Marinated Mozzarella, Balsamic Tomatoes, Marinated Mushrooms, Mixed Olives, Whole Grain Mustard, & Rosemary Focaccia

Vegetable Crudit  | \$5

Served with Seasonal Dips & Sauces

The Harvest Table | \$15

Assorted Farmhouse & Artisan Cheeses
Cured Meats, Vegetable Crudit  with Dips
Assorted Accoutrements & Crackers

Tater Tot Bar | \$12

Build-Your-Own Loaded Tater Tots with Shredded Cheese, Bacon Pieces, Sour Cream, Jalape os, & Chives

Nacho Bar | \$12

Build-Your-Own Nachos with Tortilla Chips, Pico de Gallo, Warm Queso, Jalape os, Guacamole, & Sour Cream

Mac-n-Cheese Bar | \$17

Three Cheese Radiatori Pasta
Toppings Include Bacon, Ham, Peas, Brioche Breadcrumbs, Saut ed Mushrooms, Caramelized Onions, Blackened Chicken, Brioche Crouton, Tomatoes, Jalape os, & Crumbled Blue Cheese

Coastal Raw Bar | \$30

Served with Cocktail Sauce, Mignonette, Horseradish, Lemons, Hot Sauce, & Crackers
Oyster on the Half Shell
Cocktail Shrimp
Shrimp Ceviche
Blue Crab Claws

Late Night Snacks

Cheeseburger Sliders | \$4
Mini Cheesesteaks | \$6
Sheet Pan Pizza | \$5
French Fry Cups | \$2 (sweet potato +\$1)
Cheese Quesadillas | \$4 (Chicken & Cheese +\$2)
Mozzarella Sticks | \$4

For Your Sweet Tooth

All dessert selections require a minimum of 50 guests.

Assorted Petite Desserts | \$5
Cannolis | \$4
Assorted Truffles | \$6
Panna Cotta with Berries | \$5
White Chocolate & Bourbon Bread Pudding | \$5
Banana Bread Pudding | \$5
Chocolate Chunk Brownies & Chocolate Chip Cookies | \$4
Cheesecake Variety | \$6
Seasonal Fresh Chopped Fruit Cup | \$4
Milkshake Bar | \$6
Ice Cream Bar | \$4

Station-style reception available for \$150 per station for set-up and service. A maximum of three stations permitted when a la carte stations are reserved. Please inquire for side dish selections.

Stations

Upgrade your culinary experience by selecting from the following additions. Stations are priced per guest.

Market Fresh Salad Station | \$13

Includes Chopped Romaine, Mixed Field Greens, Cherry Tomatoes, Red Onion, Carrots, Cucumbers, Garlic Croutons, Parmesan Cheese, Cheddar Cheese, Crumbled Blue Cheese, Bacon Bits, Sunflower Seeds, & Your Selection of Two Dressings

Caesar | Buttermilk Ranch | White Balsamic
Blue Cheese | Oil & Vinegar

Pasta Station | \$24

Served with Focaccia Bread, Fresh Vegetables, & Your Choice of Two Sauces, Two Pastas, & Two Proteins

Pastas (select two)

Penne

Orecchiette

Rigatoni

Radiatori

Sauces (select two)

Classic Marinara

Alfredo (vegan upon request)

Pesto (nut-free upon request)

Fra Diavolo

White Clam

Proteins (select two)

Meatballs & Marinara

Grilled Chicken

Sausage (sweet or hot)

Shrimp (+ \$2 pp)

Taco Bar | \$24

Served with Chips & Warm Tortillas, Pico de Gallo, Chunky Guacamole, Shredded Cheese, Mexican Rice, Slow-Cooked Pinto Beans, Jalapeños, Pickled Onions, Diced Tomatoes, Shredded Cabbage, Sour Cream, & Hot Sauce

Proteins (select two)

Carne Asada Beef

Pork Carnitas

Ancho Chili Rubbed Chicken

Blackened -or- Fried -or- Grilled Mahi Mahi

Beef & Cheese Empanadas

Chicken Kabob

Beef Kabob

Carving Station

Served with Warm Dinner Rolls & Butter

Garlic & Herb Roasted Pork Loin | \$18
with Warm Applesauce

Slow Roasted Prime Rib | \$26
with Au Jus & Horseradish Sauce

Oven Roasted Beef Tenderloin | \$29
with Red Wine Demi-Glace & Horseradish Sauce

Honey Glazed Ham | \$17
with Warm Pineapple Compote

Cider Brined & Roasted Turkey | \$17
with Pan Gravy & Cranberry Sauce

Carving Enhancements:

Add your Selection of Starch | \$4

Add your Selection of Vegetable | \$5

Station-style reception available for \$150 per station for set-up and service. A maximum of three stations permitted when a la carte stations are reserved. Please inquire for side dish selections.

Bar Service

Host Bar

A four-hour House Open Bar is included in the price per guest of your selected package. Additional hours are available through the Extended Bar Option below.

The amount charged is based on the number of guaranteed guests. One bartender is provided for every 50 guests.

Extended Bar Option

Facility Fee | \$500 (per hour)
Continued Bar Service | \$8 (per guest per hour)
Bartender | \$50 (per bartender per hour)

Champagne Toast | \$3 per guest

Included in the Simply Delicious & Exquisite Experience Packages

Coffee & Tea Bar | \$2 per guest

Regular coffee, decaf coffee, & hot water with assorted hot tea options. Cream, sugar, & sweeteners provided.

Consumption & Cash Bar

Consumption & Cash Bar options require a \$50 per bartender fee. One bartender is provided for every 50 guests. Bar selection is subject to a \$100 set-up fee. 22% Gratuity will be added to the total of Consumption Bar.



Liquor Selection

Top shelf liquors available upon request and are sold per bottle. Pricing upon request.

Premium

Tito's Vodka
Tanqueray Gin
Jack Daniel's
Captain Morgan Rum
Bacardi Rum
Jim Beam
Dewar's Scotch
José Cuervo Tequila

House

New Amsterdam Vodka
New Amsterdam Gin
Seagram's 7 Whiskey
Kentucky Gentleman Bourbon
Don Q Rum
Clan MacGregor Scotch
Juarez Tequila

Beer Selection

Choice of three domestic, one craft, and one import. Bayside's Events Team will provide current and seasonal selections.

Wine Selection

House Champagne along with your choice of two reds and two whites. Bayside's Events Team will provide current selections.

Signature Drinks

Bayside's Events Team will provide current and seasonal selections of Signature Drinks to personalize your bar!

General Information

Custom Options

The selections provided within the following menu are not the only items available to you. Our professional staff is prepared to assist you in creating a custom or limited menu that meets the specific tastes and preferences of you and your guests.

Food & Beverage

Our most current prices are provided within this menu. These prices are subject to change. A 22% service charge shall be added to all food, beverage, and additional rental items. Prices provided are valid for 2023 (booked after 01/01/2023) and 2024. There is no sales tax in Delaware.

Bayside Resort Golf Club prohibits any liquor to be brought onto or into any of our facilities. The State of Delaware Liquor Board laws require that all alcoholic beverages on the premises be purchased from Bayside Resort Golf Club. Consumption of alcoholic beverages by persons under the age of twenty-one is prohibited.

Guarantees

In arranging all functions, a guaranteed attendance is required fourteen (14) days in advance of the date of the function. The number provided will be considered the minimum guarantee and is not subject to reduction; you will be charged for this amount even if fewer guests attend. Groups of 25 or more guests will need to contract with the Events Manager to ensure proper preparation and planning for your group and will be considered an event. A pre-order and/or menu selections must be provided to book groups of 25 or more, no exceptions. Happy Hour and Daily Specials are not applicable to events held at any Bayside facility.

Facility Fees

Facility fees vary from the ceremony fee of \$1,500 to the reception fee of \$5,500. These fees are subject to change. Bayside Premier Members receive a \$250 credit per \$10,000 spent per function.

All Saturday evening events are scheduled for 4 hours and require a minimum of \$15,000 in food and beverage. Overtime fees for all venue spaces are \$500 per hour plus continued bar service per guest.

General Information (continued)

Deposits & Payment Schedule

A deposit in the amount of \$3,000 shall be paid at the time of signing an agreement for all weddings and special events. At that time, your event will be confirmed and considered a definite booking. Please refer to your contract and/or agreement for payment schedule and cancellation policies. All events are to be paid in full fourteen (14) days prior to your event.

Tasting

A group bridal tasting will take place prior to your event. Couples are encouraged to attend this event in order to start their menu planning process. Tastings are complimentary for the Bride & Groom. A maximum of 6 additional guests are charged \$50 per guest. If the client is unable to attend this group tasting, a private tasting can be scheduled.

Specialty Meals

Specialty meals are defined as those that are not offered as the principal menu items. A vegan/vegetarian meal option, vendor meal, and children's meals are available as an additional menu item. These meal options are subject to additional fees.

Decorations

Bayside Resort Golf Club does not permit the affixing of nails, staples, tape, or any other damaging substances to the walls or ceilings of event space. All decorations are to be handled by the host with directions from the Event Coordinator. Any lost or stolen items are not the responsibility of Bayside Resort Golf Club. Additional décor set-up fees may apply.

Cancellation Policy

Review your event contract for full details regarding Bayside Resort Golf Club's cancellation policy.