

2023/2024 WEDDING PACKAGES

BOXHILL

WEDDINGS



1501 COPPER BEECH DRIVE | YORK, PA 17303



THE DETAILS

In addition to the per person package price, there is a site fee. Ask about discounts for Friday, Sunday, and off-peak dates.

ROOMS CONTRACTED

The facility is not considered “reserved” until a \$2,000.00 deposit has been paid and a contract has been fully executed, i.e. signed by host and management.

MENU SELECTION

Menus, site arrangements, and other pertinent details for your wedding should be submitted to the Wedding Coordinator at least three (3) months prior to the wedding date. Our office is here to assist you in planning a menu, especially for you and your guests. Our Chef will be happy to assist you with any special dietary requests with prior notice. Customized menus are always available; simply speak with your wedding coordinator to make arrangements. All catering is provided by the culinary staff at Regents.

GUARANTEES/DEPOSITS

The guaranteed number of attendees is required a minimum of fourteen (14) days in advance of your function. The guest count may not be reduced after the final count is given. All food is prepared fresh to order, so it is important that the guarantee be accurate. Final payment is due five business days prior to your event.

Credit Card payments ACH processing fee: \$1.00 per transaction. CC Processing fees: 3.3% + \$0.20/flat fee for all other credit cards and 3.5% + 0.20/flat fee for American Express. Processing fees paid to CE payments.

PRICES

Food and rental prices quoted in the menu are subject to 6% Pennsylvania sales tax, unless otherwise stated. All food, beverage and rental costs are subject to 20% service charge. Regents’ Glen Country reserves the right to increase menu pricing should the market value of the menu item increase over 5%. Final pricing will be provided within 90 days of the event.

BEVERAGE SERVICE

Please note that the Pennsylvania Liquor Control Board regulates all alcohol and beverage sales and service. The Club, as a licensee, is responsible for proper administration of these regulations. Therefore, you or your guests may not bring liquor, beer, wine or champagne into the club. Qualified service staff will do all dispensing of beverages. Visibly intoxicated guests will not be served. No beverage of any kind may be taken from the Club premises. Management may cease alcohol service to anyone for any reason.

DECORATIONS

Any decorations must be pre-approved by Club Management. Decorations may not be affixed to any walls in any way. The Club is not responsible for any supplies that are left behind. Confetti and glitter are not permitted on the premises.

SECURITY & PROPERTY DAMAGE

The Club shall not assume any responsibility for the damage or loss of any merchandise or personal articles brought into the Club, left unattended, or lost. The host is responsible for damage done to the Club by guests, attendees, independent contractors or other agents under your control. We request notification in advance of the names and telephone numbers of all outside professional consultants or independent contractors. If you wish to provide food and beverages for the independent contractors & agents, please let us know so we include them in your final count and can provide an area to serve them.

SPECIAL REQUIREMENTS

Amplified music outside of Box Hill must be kept lower than 60 dba. Should the DJ/band or other person(s) not adhere to this Box Hill reserves the right to have music turned off. Special Requirements

MISCELLANEOUS

No leftover food or beverage may be removed from the club, with the exception of wedding cake.

WHAT'S INCLUDED

- Bridal Suite in Box Hill Mansion for your wedding party preparation, up to 4 hours prior to your ceremony
- 6 hour rental from the start of the ceremony to the end of the reception. 5 hours for ceremony only.
- On-site day of coordinator
- Reflecting pond and formal landscaped grounds to host your outdoor ceremony with white garden ceremony chairs
- Reception tent, tables, chairs, set up, & clean up
- Elegant manicured European gardens set against our Georgian-Style Box Hill Mansion
- One-hour cocktail reception
- Linens, china, silverware, & glassware
- Tasting prepared by our Executive Chef
- Complimentary cake cutting

BOXWOOD

\$60 PER PERSON

PLATED DINNER INCLUDES

- White linens & white napkins
- One entrée selection served with chef's choice of starch & seasonal vegetable is included (add an additional entrée | \$2 per person)
- Children's meals are available for children 10 & under at 50% of the package price

ONE HOUR COCKTAIL RECEPTION

Seasonal vegetable display with creamy herb dipper, accompanied by domestic cheese & crackers

FIRST COURSE

Garden Salad
(served with fresh rolls & whipped butter)

SECOND COURSE

Herb Roasted Statler Chicken
fresh rosemary & thyme

Classic Chicken Piccata
lemon caper sauce

Chicken Florentine
bechamel & spinach

Chicken Cordon Bleu
swiss, ham, & dijon sauce

Panko Crusted Haddock
charred tomato basil beurre blanc

Roasted Pork Tenderloin
cracked pepper cream sauce

REGAL

\$70 PER PERSON

PLATED DINNER INCLUDES

- White floor length linens, your choice of a colored linen napkin, & a bottle of champagne for the sweetheart table
- One entrée selection served with chef's choice of starch & seasonal vegetable is included (add an additional entrée | \$2 per person)
- Children's meals are available for children 10 & under at 50% of the package price

ONE HOUR COCKTAIL RECEPTION

Seasonal fruit & vegetable display with creamy herb dipper. Accompanied by domestic cheeses & crackers OR three butlered hors d'oeuvres selections (one from each category)

FIRST COURSE

Garden Salad
Caesar Salad
Seasonal Spinach Salad
(served with fresh rolls & whipped butter)

SECOND COURSE

Apple & Brie Stuffed Chicken
brandied jus

Chicken Florentine
spinach, sundried tomato, ricotta

Chicken Chesapeake
prosciutto, lump crab, old bay cream sauce

Atlantic Salmon
sweet bourbon glaze

Bistro Steak Medallions
wild mushroom bordelaise

New York Strip
bourbon bbq glaze

Braised Short Rib
burgundy demi-glace

ELEGANCE

\$95 PER PERSON

PLATED DINNER INCLUDES

- White or colored floor length linens, your choice of a colored linen napkin, & a complimentary champagne toast for all of your guests
- One entrée selection served with chef's choice of starch & seasonal vegetable is included (add an additional entrée | \$2 per person)
- Children's meals are available for children 10 & under at 50% of the package price

ONE HOUR COCKTAIL RECEPTION

Seasonal fruit & vegetable display with creamy herb dipper. Accompanied by domestic & imported cheeses & crackers OR three butlered hors d'oeuvres selections (one from each category)

FIRST COURSE

Garden Salad
Caesar Salad
Seasonal Spinach Salad
Seasonal Chop Salad
(served with fresh rolls & whipped butter)

SECOND COURSE

Beef Tenderloin
6 oz. filet

Signature Crab Cake
cracked pepper mango pool

Bistro Steak Medallions & Sautéed Shrimp
basil pesto white wine sauce

Crab Stuffed Lobster Tail
old bay cream sauce

Pan Seared Salmon & Crab Cake
dijon sauce

Seared Ahi Tuna Steak
miso-ginger glaze

Slow Roasted to Medium,
Moroccan Spiced Leg of Lamb
mint jus

Butter Crumb Crusted Atlantic Cod
roasted corn & shrimp veloute

ROMANCE

\$75 PER PERSON

BUFFET-STYLE DINNER INCLUDES

- White floor length linens, your choice of a colored linen napkin, & a bottle of champagne for the sweetheart table
- Children's meals are available for children 10 & under at 50% of the package price

ONE HOUR COCKTAIL RECEPTION

Seasonal fruit & vegetable display with creamy herb dipper. Accompanied by domestic cheeses & crackers OR three butlered hors d'oeuvres selections (one from each category)

FIRST COURSE PICK 2

Garden Salad
Caesar Salad
Seasonal Spinach Salad
(served with fresh rolls & whipped butter)

SECOND COURSE

Apple & Brie Stuffed Chicken
brandied jus

Chicken Florentine
spinach, sun-dried tomato, ricotta

Chicken Chesapeake
prosciutto, lump crab, old bay cream sauce

Grilled Chicken Bruschetta
fresh mozzarella, balsamic reduction

Atlantic Salmon
sweet bourbon glaze

Bistro Steak Medallions
wild mushroom bordelaise

Braised Short Rib
burgundy demi-glaze

SIDES PICK 2

Roasted Red Bliss Potatoes | Garlic Whipped Potatoes | Five Cheese Mac & Cheese | Rice Pilaf | Green Beans Almandine | Steamed Broccoli | Seasonal Squash Medley | Honey Glazed Carrots

COCKTAIL RECEPTION

\$80 PER PERSON

INCLUDES

- White floor length linens with your choice of a colored linen napkin 50 or more guests required with a minimum of four stations open simultaneously for two hours
- Cocktail style guest seating with a mix of high top tables and limited guest seating
- Children's meals are available for children 10 & under at 50% of the package price

ONE HOUR COCKTAIL RECEPTION

Seasonal fruit & vegetable display with creamy herb dipper. Accompanied by domestic cheeses & crackers
OR three butlered hors d'oeuvres selections (one from each category)

COCKTAIL RECEPTION

ITALIAN STATION

PASTA (choice of two)
penne | farfalle | cheese tortellini
orecchiette | spinach ravioli

HOMEMADE SAUCE (choice of two)
vodka | alfredo | basil pesto | classic
marinara

ADD-ONS
Meatballs | 2
Grilled Chicken | 2
Italian Sausage Peppers & Onions

*served with grated Parmesan cheese &
garlic bread*

CHEF-ATTENDED CARVING STATION

MEATS
Roasted Turkey Breast
cranberry chutney
Honey Glazed Baked Ham
pineapple relish
Herb Crusted Pork Loin
whole grain mustard
Peppercorn Crusted Bistro Beef
Tenderloin
horseradish cream sauce
served with assorted sliced slider rolls

SOUTHWEST STATION

Marinated Grilled Chicken tossed
with Sautéed Onions & Peppers
*warm flour tortillas, tri-colored tortilla chips,
Spanish rice, guacamole, sour cream, pico
de gallo*
Add beef | 2

ASIAN STIR FRY STATION

MEATS (choice of one)
Crispy Chicken | Teriyaki Beef
*stir fried julienne vegetables, broccoli, sticky rice,
lo main, soy sauce, general tso, duck sauce*
Chinese take out boxes | chopsticks

CARVING BOARD STATION

Pre-carved Bistro Tender & pre-
carved Roast Turkey Breast OR
Honey Glazed Ham
*mozzarella, swiss cheese, caramelized
onions, roasted tomatoes, cranberry
chutney, whole grain mustard, grilled
asparagus, marinated baby Portobello
mushrooms, assorted sliced slider rolls*

SLIDER STATION

Pulled Pork | Angus Burger |
Chicken Sliders (choice of two)
*lettuce, tomato, onion, pickle, Swiss,
American, hot sauce, bbq sauce, ketchup,
mustard, bacon slices served with house
made potato chips*
Add Crab Cakes | 9

MAC & CHEESE STATION

Gourmet Five Cheese Mac &
Cheese
*bacon, blue cheese crumbles, panko
breadcrumbs, scallions*
Add Lobster | 10

MASHED POTATO MARTINIS

Garlic Mashed Potatoes |
Whipped Sweet Potatoes
*bacon, chives, sour cream, butter,
shredded cheddar cheese, brown sugar,
marshmallows*

FLATBREADS

Buffalo Chicken | Hawaiian |
Pepperoni | Traditional | Sausage &
Peppers | Brie Apple & Red Onion |
Margarita | Creole (choice of three)

SALAD STATION

*all dressings are served on the side unless
otherwise requested. (choice of two)*

Roasted Vegetable
*roasted seasonal vegetables, fresh greens,
champagne vinaigrette*

Classic Caesar
*romaine lettuce, parmesan, focaccia
croutons, house made Caesar dressing*

Seasonal Garden
*fresh greens, tomato, cucumber, carrots,
balsamic vinaigrette*

Summer Chop Salad (seasonal)
*peas, carrots, red onion, asparagus,
cheddar, green goddess*

Fall Chop Salad (seasonal)
*butternut, apples, cranberries, red onion,
carrots, blue cheese, creamy cider
vinaigrette*

Summer Spinach (seasonal)
*strawberries, goat cheese, red onion,
almonds, champagne vinaigrette*

Fall Spinach (seasonal)
*cranberries, goat cheese, almonds,
champagne vinaigrette*



PASSED HORS D'OEUVRES

\$10 PER PERSON

INCLUDES

Hors d'oeuvres are priced per person based on one hour passed prior to dinner service. Choose one item from each category.

CATEGORY ONE

- Brûléed Tomato & Feta Tartelette
- BLT Salad Phyllo Cup
- Edamame Hummus on Sesame Pita
- Baked Mac & Cheese Popover
- Caprese Skewer
balsamic drizzle
- Toasted Ravioli
spicy marinara
- Vegetable Spring Roll
sweet chili sauce
- Baked Brie in Phyllo with Brûléed Berries

CATEGORY TWO

- Bang Bang Shrimp
- Boneless Chicken Bites
buffalo or bbq
- Bacon & Brie Stuffed Mushrooms
- Philly Cheesesteak Roll
spicy ketchup
- Chicken Souvlaki Kebobs
Tzatziki sauce
- Chorizo & Cheddar Pinwheels
- Chilled Margarita Shrimp Spoons

CATEGORY THREE

- Coconut Shrimp
cracked pepper mango dipper
- Crab Stuffed Mushroom
- Spicy Tuna Tartar in Crispy Wonton Cup
- Tenderloin & Boursin with Micro Scallions on Toasted Naan Bread
- Shrimp Cocktail Shooter
- Smoked Salmon
dill crème fraiche cucumber wrapper
- Mini Crab Cake
"Baltimore" remoulade
- Cheeseburger Stuffed Mushrooms
cheddar cheese, caramelized onion, pickle, signature sauce

DISPLAYED HORS D'OEUVRES

INCLUDES

Hors d'oeuvres are priced per person based on one hour displayed prior to dinner service.

CRAB DIP | 10
Toasted Naan

SPINACH & ARTICHOKE DIP | 8
Toasted Naan

BUFFALO CHICKEN DIP | 8
Toasted Naan

MEATBALLS | 6
Classic Italian, Greek with Tzatziki Dipper, Jack Daniels BBQ

CHEESE DISPLAY | 7
Imported & Domestic Cubed Cheeses, Wedge of Blue & Brie Cheeses, Mustard Dipper, Assorted Crackers

SEASONAL FRUIT DISPLAY | 7
Sweet Yogurt Dipper

VEGETABLE DISPLAY | 5
Creamy Herb Dipper

SMOKED SALMON DISPLAY | 11
Capers, Chipped Red Onions, Chopped Egg, Dill Crème Fraiche, Crostini

CHARCUTERIE | 10
Prosciutto, Soppresata, Mortadella, Pepperoni, Whole Grain Mustard, Toasted Naan

ANTIPASTI | 8
Seasonal Grilled Vegetables, Marinated Asparagus & Baby Portobello Mushrooms, House Made Hummus, Assorted Olives, Whole Grain Mustard, Toasted Naan Bread



BRIDAL SUITE LUNCH

\$19 PER PERSON

INCLUDES

Chips, cookies, & brownies. Assorted soda & water.

SALAD

(choice of one)

Fresh Seasonal Fruit & Berries

Roasted Vegetables
*roasted seasonal vegetables, fresh greens,
champagne vinaigrette*

Mediterranean Pasta Salad

WRAPS

(choice of two)

Turkey & Swiss Wrap
bacon, lettuce, tomato, chipotle aioli

Gourmet Chicken Salad
red grapes, almonds, lettuce, tomato

Roasted Vegetable Wrap
seasonal vegetables, balsamic drizzle

Sliced Roast Beef
lettuce, tomato, red onion, horseradish aioli

Ham & Cheddar Wrap
lettuce, tomato, dijon aioli



BEVERAGE PACKAGES

INCLUDES

All packages include assorted soft drinks

PRICING

All prices are per person over 21 years of age
Guest's under 21 pay soda bar pricing Package prices
are subject to 6% sales tax & 20% service charge.

SODA BAR ONLY | 4

BEER & WINE

First Hour | 9

Each Additional Hour | 6

*Chardonnay | Cabernet | Miller Lite
Yuengling Lager | Blue Moon*

HOUSE BAR

First Hour | 12

Each Additional Hour | 8

*Chardonnay | Cabernet | Yuengling
Miller Lite | Blue Moon
Svedka | New Amsterdam Gin
Old Grandd | Cruzan | Juarez | Cutty Sark
Triple Sec*

PREMIUM BAR

First Hour | 14

Each Additional Hour | 10

*Chardonnay | Cabernet | Miller Lite
Yuengling Lager | Blue Moon
Tito's Vodka | Bombay Gin | Four Roses
Whisky | Bacardi Silver | Captain Morgan
Spiced Rum | Corazon Tequila Blanco
Jack Daniels | Johnny Walker Red | Triple Sec*

1. In accordance with the Pennsylvania Liquor Control Board, alcohol cannot be brought in from outside sources. Our servers & bartenders are prohibited from serving alcoholic beverages to anyone under the age of 21. **2.** Management reserves the right to close the bar prior to the scheduled end time if your guests have consumed too much to drink & are being disruptive to guests of the event or event staff. **3.** Minimum revenue of \$300 is required for all bars. If revenues do not meet this minimum requirement, the host will be responsible for paying the difference. **4.** There is a two-hour minimum on all bars. **5.** There will be a \$100 set up fee for all cash & consumption-based bars. A 20% service charge will be applied to all consumption bars, plus 6% PA State Tax on the service charge. **6.** Prices/Selections are subject to change.

