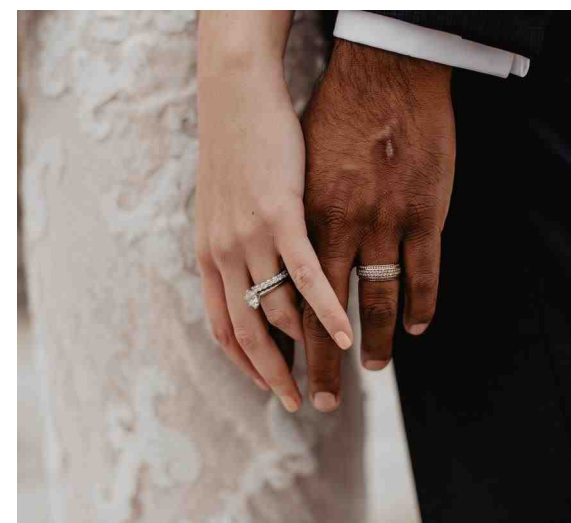
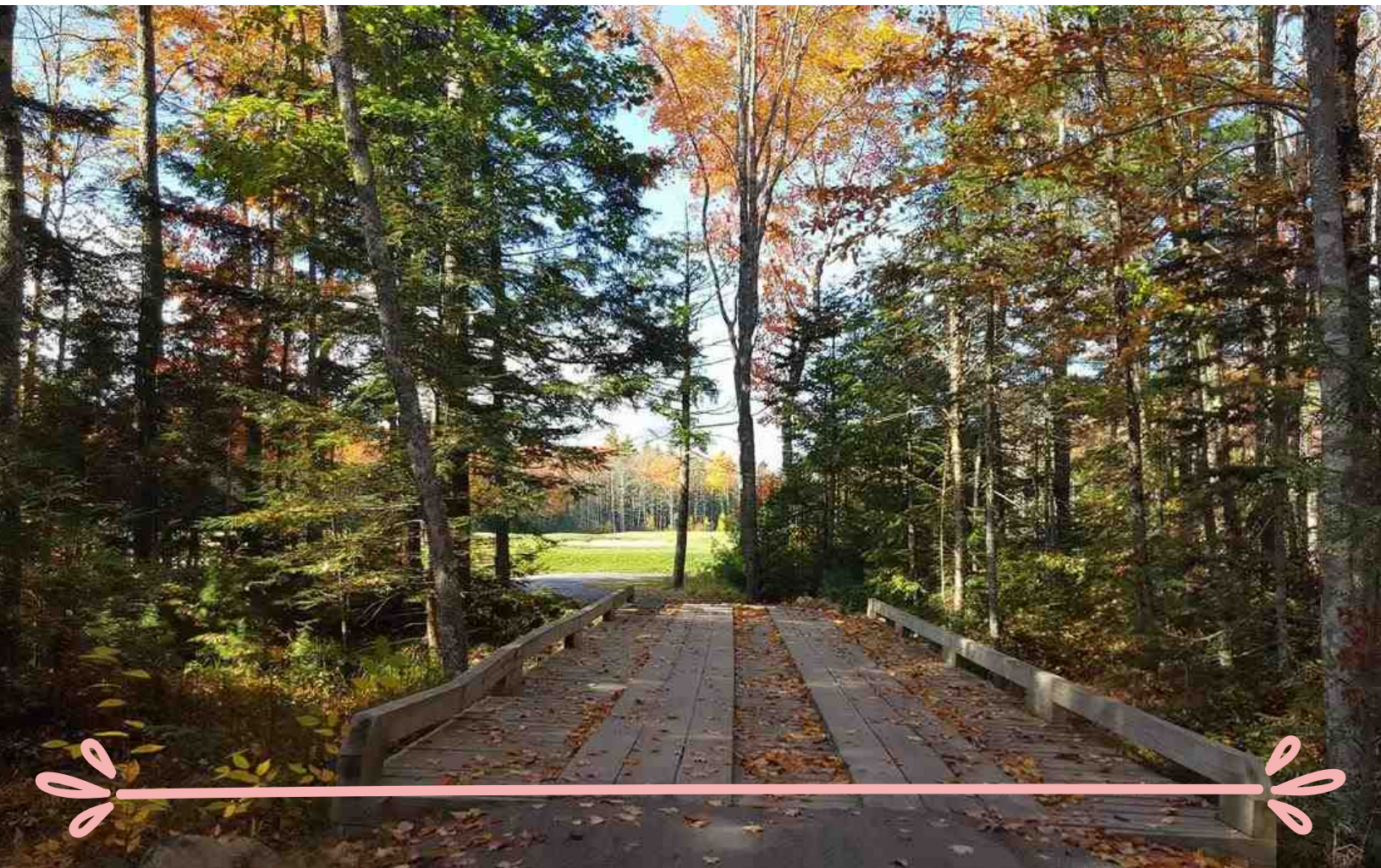




Old Marsh Country Club



Wells, Maine



*'24-'25
Wedding
Information*



Congratulations on your truly special day! We are dedicated to making every moment of this wonderful and joyous occasion perfect for you and your guests. Located minutes from the picturesque sandy beaches of Ogunquit and Wells and nestled in the natural beauty of the southern Maine wetlands and Rachel Carson wildlife refuge, you will know you are entering a special place. Old Marsh has the classic Maine charm that will put you and your guests at ease and ready to celebrate your special day.

Our expansive property features many beautiful sites for photo opportunities. From the beautiful wooden bridges going over the Merriland River Tributaries, to the immaculately manicured golf course, you will find a multitude of photographic locations that will provide long lasting memories of your wedding day.

Working with local farmers, artisans, fishermen and more, we tailor unique menus to provide you and your guests with the ultimate dining experience. You and your guests will be impressed by the classic elegance that is perfectly complemented by the gracious hospitality of our staff. We strive to ensure your wedding is a success from beginning to end.

We look forward to meeting you.

Yours in Service,

Mark Ottman
Clubhouse Manager
207.251.4594
MOttman@OldMarshCountryClub.com

Dylan Quimby
Event Coordinator
207.844.1493
Events@OldMarshCountryClub.com

Venue Rates and Information

A venue fee of \$5,000 includes:

- 5-hour private use Webhannet Room and Osprey Pub
- Cocktail hour may be included in the 5-hour rental
- “Day of” Event Coordinator to assist with planning, set-up and on-site needs.
- Personalized beverage service for wedding party with pre-ordered drinks served during photos or any other designated time (does not include the price of the drinks)
- All tables & chairs with setup & breakdown for the event. Includes additional tables for welcome/seating plan tables, gift & card table, dessert & coffee station table
- Floor-length table linens and colored napkins (options subject to availability)
- All plateware, flatware, and glassware, including champagne flutes if selected
- Round table guest seating for up to 110 guests
- On-site parking - handicap accessible spaces & facility
- Outside & inside directional signage for guests
- Use of facility for “first look” photos and/or photos for wedding day
- Water carafes & glasses on all tables
- Cake cutting service
- Stationed coffee and tea
- “Sweetheart Seating” options for Bride & Groom
- Dance Floor for custom room layouts
- Dimmable lighting throughout the facility
- Bar Service in the Osprey Pub with dedicated event bartenders
- Event staff for service throughout the entirety of the event
- Designated space for DJ and/or Live Music setups
- Set-up & usage of smart TV for projecting photos (subject to device compatibility)
- Early access to space for decorating & setup
- 50% off Club Membership options for the bride & groom
- 25% off Green Fees for wedding party - must be booked with Golf Staff

Ceremony fee of \$1,000 includes:

- One hour including guest arrival & actual ceremony time
- 90 minutes of rehearsal time in advance of your event (to be set up with Event Coordinator)
- Set-up and break down of up to 100 ceremony chairs
- Use of the facility space for the bride, groom, & wedding party for preparation up to 60 minutes prior to the ceremony
- Onsite arbor available for rent - \$150
- Use of the facility & grounds for wedding photos

Fire Pit Finale for \$2,000 includes:

- 90 minutes located outside on the patio & inside the pub
- Open Bar with Beer & Wine for 60 minutes
- S’mores setup for 50 people
- Cornhole boards setup
- Solo Stoves setup with firewood

Food Options



Includes:

choice of side salad (garden, caesar, or seasonal) & dinner rolls for each table

choice of three hors d'oeuvre options from below, passed or stationary
fruit salad skewers | vegetable crudité | meat & cheese platter | spanakopita | bacon wrapped scallops | pretzel bites & beer cheese | spinach & artichoke dip | buffalo chicken dip | house bruschetta | stuffed mushroom caps | select finger sandwiches
house crab cakes | shrimp cocktail

choice of one entrée option:

slow roasted prime rib* | marinated steak tips | beef bourguignon | rack of lamb
seared salmon | grilled steak | maine lobster boil | baked stuffed haddock | chicken cordon bleu | roasted pork loin* | baked spiral ham* | bbq pulled pork | bbq pulled chicken | roasted chicken thighs/breast | roasted turkey* | stuffed roasted peppers | butternut squash ravioli | chicken parmesan | eggplant parmesan | vegetable, meat, or cheese lasagna | house alfredo pasta

choice of one starch option:

roasted red bliss potatoes | house smashed potatoes | creamy risotto
rice pilaf | house baked beans

choice of one vegetable option:

roasted asparagus | garlic green beans
maple glazed baby carrots | roasted brussel sprouts