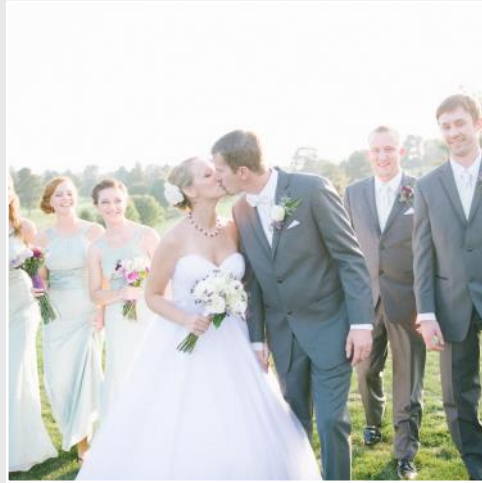


PINEY BRANCH GOLF CLUB



Creating Memories That Will Last A Lifetime

Your storybook wedding begins at Piney Branch, tucked in the rolling hills of Baltimore County. The ballroom's panoramic windows overlook 200 acres of countryside. With three ceremony locations, our covered pavilion and ballroom every wedding is customized with our professional staff.

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Once Your Wedding is Reserved

Keep in contact with our Event Manager to confirm details and schedule tours for vendors to view the venue.

Follow our Pinterest for photo ideas and inspiration for your day.

Schedule your wedding rehearsal up to 4 months in advance.

Twelve Weeks Prior

Schedule your final details meeting and menu tasting for up to 4 guests.

Come prepared to discuss your timeline, menu selection and setup. Our Event Manager will work with you to finalize all of the details.

Two Weeks Prior

Confirm your final guest count, including all vendors and children.

Submit your ceremony processional one-sheet, final guest list, confirm your timeline and setup details.

Ten Days Prior

Submit your final payment and confirm your room layout.

Week of the Wedding

Coordinate the drop off of all wedding items to be set up by our staff. Please make sure to label the placement of each item.

Host your rehearsal with our Event Manager on-site.

Day of the Wedding

Relax in our bridal suites all day with no rush or time limits for you to prepare.

Our Event Manager will set up all of your details so you can enjoy your day.

Included Amenities

Prior to Your Wedding

Engagement Photo Session on the Course with Your Photographer

Tasting for 4 Guests to Select Your Menu

Foursome of Golf with Carts

Wedding Day

Day-of Coordination

One Event Per Day with All Day Access

All Day Exclusive use of the Bridal Suite & Groom's Lounge

Customized Details Setup by our Event Manager

Complimentary Parking for All Guests

Gold Chiavari Chairs

White Floor-Length Linens

Napkin Color of Your Choice

Framed Table Numbers

Hurricane Candle Centerpieces on a Mirror Tile

Champagne Toast for the Couple

Coffee & Tea Service

China, Flatware & Glassware

Tables & Chairs

Oversized Dance Floor

Service Staff

Golf Cart & Escort for Photos on the Course

Cake Cutting Service

Setup & Cleanup

One Year Anniversary

Complimentary Dinner for Two in the Grill Room

Cocktail Hour Displays

All dinner packages include our three classic displays. Additional displays or passed hors d'oeuvres package is recommended to complete your cocktail hour.

Classic Displays

Seasonal Fruit

Fresh Selection of Seasonal Fruit accompanied by a Yogurt Dipping Sauce

Farm Fresh Crudité

Assortment of Vegetables and Chef's Specialty Dips

Artisan Cheese Board

Imported and Domestic Cheeses served with Gourmet Crackers

Traditional Displays

Shrimp & Crab Dip

Our Chef's Specialty Warm Shrimp and Crab Dip served with Toasted Pita Points

\$7 per guest

Artichoke Dip

Traditional Warm Spinach and Artichoke Dip served with Crostini and Breadsticks

\$4 per guest

Kentucky Cheese Dip

Warm Cheddar Cheese, Ale and Bacon served with Petite Soft Pretzels

\$5 per guest

Cocktail Hour Displays

Featured Displays

Antipasto

Marinated Artichoke Hearts, Tomatoes and Assorted Vegetables, Variety of Rustic Cheeses, Thinly-sliced Genoa Salami, Prosciutto, Capers, Kalamata and Stuffed Olives, served with an assortment of Crostinis, Breadsticks and Crackers

\$8 per guest

Mediterranean

Garlic Hummus, Baba Ganoush, Roasted Red Pepper Dip, Grilled Bell Peppers, Eggplant, Red Onions, Mushrooms, Tomatoes and Squash, Stuffed Grape Leaves, Variety of Olives, served with Warm Pita

\$8 per guest

Bruschetta Bar

Guests create their own perfect Bruschetta with Toasted Italian Bread, served with Traditional Tomato Bruschetta, Olives, Roasted Red Peppers, Sautéed Mushrooms, Mozzarella Pearls and Shredded Parmesan

\$8 per guest,

Charcuterie Board

Chef's selection, featuring an Assortment of Cured Meats, Pâté and Imported Cheeses, garnished with Seasonal Spreads, Olives and Pickles accompanied by Crostinis and Gourmet Crackers

\$14 per guest

Chesapeake Raw Bar

Variety of Fresh Oysters, Jumbo Shrimp, Crab Claws and Clams
Served with Old Bay Cocktail Sauce, Horseradish Mustard and Warm Butter

\$17 per guest & \$150 Chef Attendant Fee

Passed Hors D'oeuvres

Classic Passed Hors D'oeuvres

Select 3 Classic Hors D'oeuvres to be Butler Passed for the duration of Cocktail Hour

\$12 per guest

Chicken Satay

Spanakopita

Assorted Petite Quiches

Swedish Meatballs

Cheesesteak Bites

Macaroni and Cheese Cups

Chicken and Waffle Skewers

Petite Beef Empanadas

Chicken Quesadilla Cornucopia

Garden Vegetable Bruschetta

Stuffed Mushrooms

Pigs in a Blanket

Premium Passed Hors D'oeuvres

Select 3 Premium or Classic Hors D'oeuvres to be Butler Passed for the duration of Cocktail Hour

\$15 per guest

Hibachi Steak Skewers

Caprese Pinwheels

Asparagus Wrapped in Crisp Prosciutto

Petite Crab Cakes

Crab Wontons

Bacon Wrapped Shrimp and Scallops

Brie en Croute

Coconut Shrimp

Shrimp Cocktail

Lamb Lollipops

Pork Belly Crostini

Ahi Tuna on a Wonton Crisp

Artichoke Hearts and Goat Cheese Crostini

Short Rib and Cheddar Cheese Grits

Plated Dinner

All Dinners include Warm Rolls with Butter and Choice of a Classic Soup or Salad, Starch and Vegetable.

Classic Entrée

Choice of One Entrée

\$48 per guest

Tender Boneless Chicken Breast Stuffed with Spinach and Feta Cheese
Chicken with Mushrooms and Fresh Garlic Sautéed in a Sweet Marsala Wine.

Chicken Francaise in a Lemon Butter Sauce

Tender Boneless Chicken Breast Stuffed with Spinach and Feta Cheese

Pork Tenderloin with a Pineapple Chutney

Cajun-Style Shrimp Creole

Shrimp Scampi in a Garlic Sauce

Butternut Squash Ravioli in a Sage Brown Butter Sauce

Pasta Primavera with Seasonal Fresh Vegetables

Maple-Glazed Salmon Filet

Broiled Salmon with a Dill Cream Aioli

New York Strip Steak au Poivre

Traditional Duet

Choice of Two Entrées to be served as a Duet

\$52 per guest

Chicken with Mushrooms and Fresh Garlic Sautéed in a Sweet Marsala Wine.

Chicken Francaise in a Lemon Butter Sauce

Chicken with a Traditional Madeira Wine Sauce

Pork Tenderloin with a Pineapple Chutney

Maple-Glazed Salmon Filet

Broiled Salmon with a Dill Cream Aioli

Maryland Crab Cake

Sliced Tenderloin of Beef

Plated Dinner

All Dinners include Warm Rolls with Butter and Choice of a Classic Soup or Salad, Starch and Vegetable.

Premium Duet

Choice of Two Entrées from Premium or Traditional to be served as a Duet

\$62 per guest

Filet Mignon with Tiger Sauce

Cumin-Crusted Chilean Seabass with Mango Salsa

Pan-Seared Rockfish with Lemon Bruere Blanc

Grilled Mahi-Mahi with Pineapple Salsa

Garlic Crusted Roast Rack of Lamb

Seared Scallops with Herb Butter Sauce

Boneless Braised Short Ribs

Maryland Style Chicken Chesapeake

Buffets

All Dinners include Warm Rolls with Butter and Choice of a Classic Soup or Salad, Starch and Vegetable.

Classic Buffet

Choice of Three Classic Entrées to be Displayed for One Hour

\$54 per guest

Chicken with Mushrooms and Fresh Garlic Sautéed in a Sweet Marsala Wine

Chicken Francaise in a Lemon Butter Sauce

Tender Boneless Chicken Breast Stuffed with Spinach and Feta Cheese

Pork Tenderloin with a Pineapple Chutney

Cajun-Style Shrimp Creole

Shrimp Scampi in a Garlic Sauce

Butternut Squash Ravioli in a Sage Brown Butter Sauce

Pasta Primavera with Seasonal Fresh Vegetables

Maple-Glazed Salmon Filet

Broiled Salmon with a Dill Cream Aioli

New York Strip Steak au Poivre

Premium Buffet

Choice of Three Classic or Premium Entrées to be Displayed for One Hour

\$64 per guest

Maryland Crab Cake

Sliced Tenderloin of Beef

Maryland Style Chicken Chesapeake

Boneless Braised Short Ribs

Includes Classic Buffet Entrées

Station Experience

All Dinners include Warm Rolls with Butter and Choice of a Classic Soup or Salad, Starch and Vegetable.

Classic Station Experience

Choice of Four Action Stations and Bars to be Displayed for up to Two Hours

\$60 per guest

Premium Station Experience

Choice of Five Action Stations and Bars to be Displayed for up to Two Hours

\$70 per guest

Interactive Bars

Mashed Potato Bar

Whipped Mashed Potatoes served with Bacon, Cheddar Cheese, Parmesan, Spring Onions, Diced Tomatoes, Basil Pesto, Gravy and Sour Cream

Salad Bar

Spring Mix, Romaine, Arugula, Diced Tomatoes, Cucumbers, Bell Peppers, Shaved Carrots, Chopped Boiled Eggs, Parmesan, Cheddar Cheese, Sunflower Seeds, Bacon Bits, Dried Fruit, Garlic Croutons and Assorted Dressings

Fajita Bar

Taco Shells, Flour Tortillas, Seasoned Beef, Grilled Shrimp, Grilled Chicken, Sautéed Peppers and Onions, Chopped Lettuce, Shredded Cheese, Diced Tomatoes, Jalapeños, Fresh Cilantro, Corn Salsa, Traditional Salsa, Guacamole, Sour Cream and Cilantro Aioli

Station Experience

Action Stations

Each Action Station Requires 1 Chef Attendant for Event 50 Guests

\$150 per Attendant

Pasta Action Station

Penne Pasta, Linguine Pasta, Marinara Sauce, Alfredo Sauce, Olive Oil, Italian Meatballs, Sliced Sausage, Grilled Shrimp, Mushrooms, Tomatoes, Broccoli, Peppers, Onions, Artichoke Hearts, Roasted Red Peppers, Roasted Garlic, Parmesan, Pecorino Romano and Fresh Basil

Stir Fry Action Station

Steamed Rice, Lo Mein Noodles, Sliced Beef, Grilled Chicken, Sautéed Shrimp, Fresh Garden Vegetables, Soy Sauce, Ginger, Garlic and Sesame Seeds

Quesadilla Action Station

Flour Tortillas, Grilled Chicken, Marinated Steak, Grilled Shrimp, Black Beans, Shredded Cheese, Sautéed Peppers and Onions, Diced Tomatoes, Jalapeños, Fresh Cilantro, Corn Salsa, Traditional Salsa, Guacamole and Sour Cream

Macaroni & Cheese Action Station

Gourmet Macaroni and Cheese, Blue Cheese, Parmesan, Feta, Bacon, Jalapeños, Sliced Chicken, Broccoli, Tomatoes, Mushrooms, Spring Onions, Old Bay and Assorted Seasonings

Butcher's Board Action Station

Select Two Meats and Three Sauces

Top Round of Beef	Tiger Sauce
Oven-Roasted Turkey Breast	Au Jus
Spiral Country Ham	Pineapple Chutney
Pork Tenderloin	Mango Salsa
Tenderloin of Beef	Bourbon Barbeque
Southern-Style Beef Brisket	Spicy Mustard
	Sage Gravy

Dinner Accompaniments

*All Dinners include Warm Rolls with Butter and Choice of a Classic Soup or Salad, Starch and Vegetable.
Any style event may upgrade to a Featured Soup or Salad.*

Classic Soups & Salads

Spring Mix with Shaved Carrots, Cucumbers and Grape Tomatoes with House Vinaigrette

Traditional Caesar Salad with Romaine, Shaved Parmesan and Garlic Croutons with Creamy Caesar Dressing

Butternut Squash Soup

Tomato Bisque

Featured Soups & Salads

\$3 per guest

Baby Spinach with Goat Cheese, Cranberries and Walnuts with Balsamic Vinaigrette

Arugula with Candied Beets and Goat Cheese with Raspberry Vinaigrette

Mozzarella Caprese Salad

Shrimp Bisque

Maryland Crab Soup

Cream of Crab Soup

Dinner Accompaniments

All Dinners include Warm Rolls with Butter and Choice of a Classic Soup or Salad, Starch and Vegetable.

Starches

Garlic Whipped Potatoes

Rice Pilaf

Jasmine Rice

Red Bliss Potatoes

Potatoes Au Gratin

Scalloped Potatoes

Whipped Sweet Potatoes

Wild Mushroom Risotto

Vegetables

Grilled Asparagus

Green Beans Amandine

Seasonal Squash Medley

Roasted Root Vegetables

Crispy Brussel Sprouts with Bacon

Sautéed Broccolini

Honey Glazed Carrots

Children's & Vendor Meals

*All Children's and Vendor Meals include the Non-Alcoholic Beverage Package.
Children's Meals are available for guests 2 to 12 years of age.*

Children's Meal

\$25 per child

First Course

Seasonal Fresh Fruit

Second Course

Choice of One Entrée and French Fries or Vegetable Medley

Chicken Tenders

Cheeseburger Sliders

Grilled Cheese

Pasta with Marinara Sauce

Macaroni and Cheese

Vendor's Meal

We provide your vendors the same meal as your guests at a discount. For Buffet & Station Style menus please indicate if you would like a staff member to serve them or have them serve themselves

\$35 per vendor

Beverage Packages

Beverage Packages are Priced for 4 Hours. Additional Hours may be Purchased.

Beer & Wine Bar

\$20 per guest

Miller Lite, Coors Light, Yuengling, Budweiser, Bud Light
Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet, Merlot
Soft Drinks, Sweet & Unsweetened Iced Tea

Classic Cocktail Bar

\$24 per guest

Miller Lite, Coors Light, Yuengling, Budweiser, Bud Light
Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet, Merlot
New Amsterdam Vodka, Barcardi Rum, Dewar's Scotch, Seagram's 7 Whiskey,
Beefeater Gin, Jose Cuervo Tequila, Early Times Bourbon
Soft Drinks, Sweet & Unsweetened Iced Tea

Premium Cocktail Bar

\$32 per guest

Miller Lite, Coors Light, Yuengling, Budweiser, Bud Light, Stella Artios, Corona
Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet, Merlot
Ketel One Vodka, Barcardi Rum, Captain Morgan Rum,
Johnny Walker Black Label Scotch, Jameson Irish Whiskey,
Bombay Sapphire Gin, Patron Silver Tequila, Makers Mark Bourbon
Soft Drinks, Sweet & Unsweetened Iced Tea

Soft Beverages Bar

\$10 per guest

Soft Drinks, Sweet & Unsweetened Iced Tea

Bartenders

1 Bartender is Required for Every 75 Guests

\$150 per Attendant

Beverage Enhancements

Tablesides Wine Service

\$10 per guest

Choice of a White or Red Wine to be served throughout Dinner Service

Passed Wine Service

\$10 per guest

Choice of Wine or Champagne to be Butler Passed throughout Cocktail Hour

Signature Cocktail

\$3-\$8 per guest

Custom Signature Cocktail Based on Your Style & Taste

Craft Beer Addition

\$5 per guest

Three Craft Beers Selections Added to the Bar Package

Champagne Toast

\$3 per guest

Traditional Champagne Toast for All Guests

Beverage Displays

Pre-Ceremony Refreshments

\$3 per guest

Cucumber Water, Sweet Peach Tea and Strawberry Lemonade

Hot Beverage Bar

\$5 per guest

Premium Selection of Coffee, Decaffeinated Coffee, Hot Teas and Hot Chocolate, Served with Hazelnut, Caramel, Peppermint and Mocha Flavors, Whipped Cream, Cinnamon Sticks, Nutmeg, Marshmallows, Chocolate Chips, Cocoa Powder and Sprinkles

Sangria Bar

\$6 per guest

House Recipe Red and White Sangria served with Assorted Fresh Fruit

After Dinner Cordials

\$8 per guest

Grand Marnier, Bailey's Irish Cream, Kahlua, Sambuca and Amaretto served for One Hour After Dinner Service

Bourbon Bar

\$10 per guest

5 Varietals of Bourbon Samples served during Cocktail Hour or for One Reception Hour

Cigar Display

Starting at \$8 per Cigar

Our Expert Helps you Select Cigars for your Guests Enjoyment

Ice Cream Sundae Bar

\$6 per guest

Chocolate and Vanilla Ice Cream, Whipped Cream, Chocolate Syrup, Caramel, Sprinkles, Oreos, Chocolate Chips, Mini Marshmallows, Cherries

Warm Pie Bar

\$5 per guest

Variety of Warm Pies served with Whipped Cream

Petite Dessert Display

\$7 per guest

Petite Cannolis, Eclairs, Tiramisu and Tarts

Cookies & Milk Bar

\$5 per guest

Assorted Warm Cookies served with Glasses of Cold Milk

Warm Donut Display

\$5 per guest

Variety of Warm Donuts Displayed in a Tower

Banana Foster Action Station

\$6 per guest & \$150 Chef Attendant Fee

Banana Foster Prepared by our Chef Attendant to Order

Root Beer Float Action Station

\$5 per guest & \$150 Chef Attendant Fee

Root Beer, Vanilla Soda, Orange Soda and Coca Cola served with Vanilla Ice Cream

S'mores Action Station

\$5 per guest & \$150 Chef Attendant Fee

Guests Roast their Own Jumbo Marshmallows with Skewers served with Graham Crackers and Milk Chocolate Squares

Final Touches

Late Night Snacks served for the Last Hour of Your Event.

Stationed Snacks

Angus Beef Sliders	<i>\$300 per 100 pieces</i>
Crab Cake Sliders	<i>\$450 per 100 pieces</i>
BBQ Pulled Pork Sliders	<i>\$250 per 100 pieces</i>
Fried Chicken and Pickle Sliders	<i>\$300 per 100 pieces</i>
Mini Grilled Cheese and Tomato Soup	<i>\$250 per 100 pieces</i>
Buffalo Chicken Tenders and Ranch Cup	<i>\$300 per 100 pieces</i>
Mozzarella Stick and Marinara Cup	<i>\$200 per 100 pieces</i>
Mini Buffalo Chicken Wraps	<i>\$300 per 100 pieces</i>
Coney Island Corn Dogs	<i>\$400 per 100 pieces</i>
Mini Cheesesteaks	<i>\$400 per 100 pieces</i>

Nacho Bar

\$7 per guest

Warm Tortilla Chips, Grilled Chicken, Ground Beef, Black Beans, Shredded Cheese, Queso, Diced Tomatoes, Jalapeños, Salsa, Guacamole and Sour Cream

French Fry or Tater Tot Bar

\$7 per guest

Choice of Either French Fries or Tater Tots served with Parmesan, Old Bay, Cheese Sauce, Ketchup, Ranch Dressing, Honey Mustard, Dijon Mustard and Garlic Aioli

Chips & Dips Bar

\$4 per guest

Tortilla Chips, Potato Chips, Doritos and Cheese Curls, served with Salsa, Guacamole, Queso, French Onion Dip and Garlic Hummus

Grilled Cheese Action Station

\$7 per guest & \$150 Chef Attendant Fee

Assorted Breads and Cheeses served with Bacon, Ham, Pesto, Sriracha, Mustard, Marinara Sauce, Sliced Avocado, Jalapeños, Tomatoes, Pickles and Caramelized Onions

Bridal Suite Packages

Available in the Bridal Suite or Grooms' Lounge

Early Morning

\$15 per guest

Assortment of Breakfast Pastries, Muffins, Bagels and Spreads
served with Mimosas for Two Hours

Classic Lunch

\$15 per guest

Chef's Selection of Fresh Deli Sandwiches or Wraps with Condiments
served with Pasta Salad, Potato Chips and Assorted Sodas

Light Hors D'oeuvres

\$20 per guest

Seasonal Fresh Fruit with Yogurt Dip, Assorted Domestic and Imported Cheeses
with Gourmet Crackers, served with Champagne for Two Hours

Snack Pack

\$15 per guest

Assortment of Chips, Pretzels, Nuts and Cookies
served with Domestic Beers for Two Hours

*Additional Food and Beverage is Available to Create a Customized Menu for Your
Bridesmaids & Groomsmen*

Ballroom Reception

Based on a 4 Hour Rental

Saturday Evenings & Holidays

Rate applies to the Sundays before Memorial and Labor Day

May-October	\$4000
November-April	\$2000

Friday & Sunday

May-October	\$2000
November-April	\$1000

Pavilion

Pavilion Ceremony

\$600

Includes Arch, Pedestals, Ceremony Chairs, One Additional Rental Hour and One Hour Rehearsal with Event Manager

Pavilion Cocktail Hour

\$300

If you get married offsite, but still want to use the Pavilion for your cocktail hour.

Includes Setup and One Hour Event Time

Pavilion Reception

\$500

Available Sunday-Friday Only for up to 60 Guests

Hedges

Hedge Ceremony

\$900

Includes Arch, Pedestals, Ceremony Chairs, One Additional Rental Hour and One Hour Rehearsal with Event Manager

Spending Minimum

Piney Branch Golf Club requires a spending minimum in food, beverage, service charges and rentals to reserve the venue on a Friday, Saturday or Sunday.

May-October Saturday: \$10,000

November-April Saturday: \$6,000

May-October Friday or Sunday: \$6,000

November-April Friday & Sunday: \$4,000

Reservations

To place a permanent hold on a date for your event requires a signed contract and deposit. A one week temporary hold may be requested to reserve a date. At the end of the one week if the signed contract and deposit are not received the date will be released.

Deposits

Three non-refundable deposits are required leading up to your wedding. The initial deposit for 25% of your minimum estimated spend and a signed contract are required to hold the date. Six months prior to your event an additional 25% is due and three months prior to your event another 25%. All deposits are applied towards your final bill. Deposit schedules may be adjusted and will be indicated on your signed contract.

Guaranteed Guest Count & Final Payment

When contracting your event the count given will be your minimum guaranteed guest count. Two weeks prior to your event you will submit your final headcount and the bill will be adjusted according to any added number of guests. Final payment is required 10 days prior to the event.

Alcohol Policy

Piney Branch Golf Club practices safe alcohol service. Guest may be required to show proof of age to be served alcoholic beverages. We reserve the right to stop alcohol service for any guests at any time and encourage planning safe rides home at the end of the night. No alcohol may be brought onto the property, or may leave the property.