

HUNT VALLEY
COUNTRY CLUB

Wedding Packages



All Weddings at Hunt Valley Include:

- ◇ Outdoor Cocktail Hour Including:
 - ◆ 3 Butler Passed Hors D'oeuvres
 - ◆ 1 Stationed Hors D'oeuvres Display
- ◇ Delicious Entrée Selections with a Salad Course
 - ◆ Kosher & Vegetarian Meals provided upon request
- ◇ Complimentary Tasting
- ◇ 4 Hour Open Bar
- ◇ Tuxedoed Staff
- ◇ Oversized Dance Floor
- ◇ Fully Set Ballroom
 - ◆ Variety of Dining & Display Tables
 - ◆ Beautiful Chiavari Chairs
 - ◆ Complimentary Floor Length Linens & Napkins
- ◇ Complimentary Rental of our Bridal Suite
- ◇ Champagne Toast for the Bride & Groom
- ◇ Gourmet Coffee & Tea Service
- ◇ Wedding Coordinator
- ◇ Complimentary Parking



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BAR PACKAGES

The House Bar

- ◇ Included Spirits:
 - ◆ Svedka Vodka, New Amsterdam Gin, Zarco Tequila, Don Q Rum, Coconut Rum, Barton Whiskey, Jim Beam Whiskey, J & B Scotch, Amaretto, Coffee Liqueur & Peach Schnapps
- ◇ Included Drafts: Coors Light, Stella & Blue Moon
- ◇ Included Wines: Canyon Roads Chardonnay, Pinot Grigio, White Zinfandel, Merlot & Cabernet

The Premium Bar

- ◇ Included Spirits:
 - ◆ Tito's Vodka, Wheatley Vodka, Beefeaters Gin, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Jose Cuervo Tequila, Seagram's Seven Whiskey, Jack Daniels Whiskey, Jameson Irish Whiskey, Jim Beam Bourbon, Southern Comfort Whiskey, Dewars Scotch, Disaronno, Peach Schnapps & Kahlua
- ◇ Host's Choice of 1 Domestic & 1 Imported Bottled Beer
- ◇ Included Drafts: Coors Light, Stella & Blue Moon
- ◇ Included Wines: Canyon Roads Chardonnay, Pinot Grigio, White Zinfandel, Merlot & Cabernet

The Elite Bar

- ◇ Included Spirits:
 - ◆ Grey Goose Vodka, Effen Vodka, Bombay Gin, Bombay Sapphire Gin, Cazadores Reposado Tequila, Appleton Estate Rum, Myers Dark Rum, Malibu Coconut Rum, Bacardi Rum, Captain Morgan Spiced Rum, Chivas Regal Scotch, Famous Grouse Scotch, Crown Royal Whisky, Jack Daniels Whiskey, Southern Comfort Whiskey, Jameson Irish Whiskey, Makers Mark Bourbon, Disaronno, Peach Schnapps, Kahlua, & Baileys
- ◇ Host's Choice of 2 Domestic & 2 Imported Bottled Beer
- ◇ Included Drafts: Coors Light, Stella & Blue Moon
- ◇ Included Wines: Canyon Roads Chardonnay, Pinot Grigio, White Zinfandel, Merlot & Cabernet

Additional Spirits Available at Market Price

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BOTTLED BEER

Domestic

- ◇ Coors Light
- ◇ Budweiser
- ◇ Bud Light
- ◇ Bud Light Lime
- ◇ Miller Lite
- ◇ Michelob/Light/Ultra

Import

- ◇ Amstel Light
- ◇ Corona/Light
- ◇ Dos Equis Amber
- ◇ Fat Tire
- ◇ Heineken/Light
- ◇ Leinenkugel's (Seasonal)
- ◇ Sam Adams (Seasonal)
- ◇ Sierra Nevada Pale Ale

BEVERAGE ENHANCEMENTS

Wine Upgrade: Market Price per Bottle

- ◇ Silver \$8: The Seeker Chardonnay, Caposaldo Pinot Grigio, Joel Gott Sauvignon Blanc, Tom Gore Cabernet Sauvignon, The Seeker Pinot Noir, Charles Smith Merlot
- ◇ Gold \$10: Cloudfall Chardonnay, Bollini Pinot Grigio, Joel Gott Sauvignon Blanc, Charles & Charles Cabernet Blend, Mark West Pinot Noir, Charles Smith Merlot
- ◇ Platinum \$14: La Crema Chardonnay, La Crema Pinot Gris, Infamous Goose Sauvignon Blanc, Joel Gott Cabernet Sauvignon, Murphy Goode Merlot, The Dreaming Tree Pinot Noir

Signature Cocktails: \$TBD

- ◇ Signature His & Hers Craft Cocktails designed to uniquely reflect the Bride & Groom

Craft Brews: \$6++ per guest

- ◇ Host's Choice of 3 Craft Beers (restrictions may apply)

Premium Bar Upgrade: \$5++ per guest

Elite Bar Upgrade: \$10++ per guest

Champagne Toast: \$2.50++ per guest



HUNT VALLEY
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THE PEARL WEDDING

\$ 101 Per Guest ++

Duet Plate: \$104 Per Guest ++



- ◇ Choice of 3 Passed Hors D'oeuvres & a Vegetable Crudité Display
- ◇ Choice of House or Caesar Salad
- ◇ Choice of 1 Chicken & 1 Fish Entrée
- ◇ Chef's Selection of Starch & Vegetable
- ◇ Rolls & Butter
- ◇ Gourmet Coffee & Tea
- ◇ 4 Hour House Bar

Hors D'oeuvres

- ◇ Beef Satay
- ◇ Chicken Satay
- ◇ Vermont Cheese Puffs
- ◇ Chicken Wellington Puffs
- ◇ Asparagus Roll
- ◇ Pork Pot Stickers
- ◇ Vegetable Pot Stickers
- ◇ Vegetable Spring Rolls
- ◇ Edamamé & Corn Quesadillas
- ◇ Petite Potato Pancakes
- ◇ Roasted Red Pepper & Boursin Cheese
- ◇ Spanakopita

Served Entrées

- ◇ Chicken Piccata: Chicken Breast sautéed in Lemon Butter with White Wine & Capers
- ◇ Chicken Marsala: Chicken Breast topped with Mushrooms in a Marsala Wine Sauce
- ◇ Chicken Mediterranean: Chicken Breast with Artichokes, Roasted Red Peppers & Tomatoes
- ◇ Chicken Roaster: Oven-Roasted Half Chicken with Grilled Vegetables in an Herb Butter Sauce
- ◇ Chicken Francaise: Chicken Breast topped with a Lemon Butter Sauce
- ◇ Orange Roughy Francaise: Orange Roughy topped with a Lemon Butter Sauce
- ◇ Grilled Salmon: Grilled Salmon topped with a Cabernet Butter Sauce
- ◇ Tuna: Asian-Style Ahi Tuna encrusted in Sesame Seed with Julian Vegetables & Plum Sauce
- ◇ Orange Roughy Chesapeake: Orange Roughy broiled & topped with Crab Imperial (add \$4.99++ per plate)

HUNT VALLEY
COUNTRY CLUB



THE RUBY WEDDING

\$121 Per Guest ++

Duet Plate: \$124 Per Guest ++

- ◇ Choice of 3 Passed Hors D'oeuvres & a Vegetable Crudité Display
- ◇ Choice of House or Caesar Salad
- ◇ Choice of 2 Entrées
- ◇ Chef's Selection of Starch & Vegetable
- ◇ Rolls & Butter
- ◇ Gourmet Coffee & Tea
- ◇ 5 Hour House Bar

Hors D'oeuvres

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|----------------------------|---------------------------------------|
| ◇ Beef Satay | ◇ Vegetable Spring Rolls |
| ◇ Chicken Satay | ◇ Edamamé & Corn Quesadillas |
| ◇ Vermont Cheese Puffs | ◇ Petite Potato Pancakes |
| ◇ Chicken Wellington Puffs | ◇ Roasted Red Pepper & Boursin Cheese |
| ◇ Beef Wellington Puffs | ◇ Spanakopita |
| ◇ Asparagus Roll | ◇ Bacon Wrapped Scallops |
| ◇ Pork Pot Stickers | ◇ Short Rib & Fontina Panini |
| ◇ Vegetable Pot Stickers | ◇ Skewered Mongolian Beef |



HUNT VALLEY
COUNTRY CLUB

THE RUBY WEDDING

Served Entrées

- ◇ Chicken Piccata: Chicken Breast sautéed in Lemon Butter with White Wine & Capers
- ◇ Chicken Marsala: Chicken Breast topped with Mushrooms in a Marsala Wine Sauce
- ◇ Chicken Mediterranean: Chicken Breast with Artichokes, Roasted Red Peppers, Tomatoes, Feta & Capers with Garlic & Basil in a Balsamic Glaze
- ◇ Chicken Roaster: Oven-Roasted Half Chicken with Grilled Vegetables in an Herb Butter Sauce
- ◇ Chicken Francaise: Chicken Breast topped with a Lemon Butter Sauce
- ◇ Orange Roughy Francaise: Orange Roughy topped with a Lemon Butter Sauce
- ◇ Grilled Salmon: Grilled Salmon topped with a Cabernet Butter Sauce
- ◇ Tuna: Asian-Style Ahi Tuna encrusted in Sesame Seed with Julian Vegetables & Plum Sauce
- ◇ Grilled New York Strip: Rosemary-rubbed Strip Steak, grilled & topped with a Roasted Tomato Demi-Glace
- ◇ Filet: 8 Oz grilled Sirloin topped with Peppercorn Demi-Glace
- ◇ Chesapeake Orange Roughy: Orange Roughy, broiled & topped with Crab Imperial
- ◇ Chicken Chesapeake: Chicken Breast topped with Crab Imperial
- ◇ Chicken Oscar: Chicken Breast topped with Asparagus & Crab Imperial with a Hollandaise Sauce
- ◇ Filet & Crab: 5 Oz Sirloin Filet with Demi-Glace served alongside a 4 Oz Crab Cake (add \$9++ per plate)



HUNT VALLEY
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THE SAPPHIRE WEDDING

\$131 Per Guest ++
Duet Plate: \$134 Per Guest ++



- ◇ Choice of 3 Passed Hors D'oeuvres
- ◇ Elaborate Display of Seasonal Fruit, Vegetables, Cheese, & Mediterranean Antipasti Display
- ◇ Choice of Premium Salad
- ◇ Choice of 2 Entrées
- ◇ Chef's Selection of Starch & Vegetable
- ◇ Rolls & Butter
- ◇ Gourmet Coffee & Tea
- ◇ 5 Hour Premium Bar

Hors D'oeuvres

- | | |
|------------------------------|---|
| ◇ Beef Satay | ◇ Roasted Red Pepper & Boursin Cheese |
| ◇ Chicken Satay | ◇ Spanakopita |
| ◇ Vermont Cheese Puffs | ◇ Bacon Wrapped Scallops |
| ◇ Chicken Wellington Puffs | ◇ Short Rib & Fontina Panini |
| ◇ Beef Wellington Puffs | ◇ Skewered Mongolian Beef |
| ◇ Asparagus Roll | ◇ Seared Ahi Tuna on Fried Wonton |
| ◇ Pork Pot Stickers | ◇ Crab Stuffed Mushrooms |
| ◇ Vegetable Pot Stickers | ◇ Jumbo Shrimp Cocktail |
| ◇ Vegetable Spring Rolls | ◇ Shrimp Tempura with Sweet Chili Sauce |
| ◇ Edamamé & Corn Quesadillas | ◇ Coconut Shrimp |
| ◇ Petite Potato Pancakes | ◇ Petite Crab Cakes |



HUNT VALLEY
COUNTRY CLUB

THE SAPPHIRE WEDDING

Served Entrées

- ◇ Chicken Piccata: Chicken Breast sautéed in Lemon Butter with White Wine & Capers
- ◇ Chicken Marsala: Chicken Breast simmered with Mushrooms in a Marsala Wine Sauce
- ◇ Chicken Mediterranean: Chicken Breast with Artichokes, Roasted Red Peppers & Tomatoes
- ◇ Chicken Roaster: Oven-Roasted Half Chicken with Grilled Vegetables in an Herb Butter Sauce
- ◇ Chicken Francaise: Chicken Breast topped with a Lemon Butter Sauce
- ◇ Orange Roughy Francaise: Orange Roughy topped with a Lemon Butter Sauce
- ◇ Grilled Salmon: Grilled Salmon topped with a Cabernet Butter Sauce
- ◇ Tuna: Asian-style Ahi Tuna encrusted in Sesame Seed with Julian Vegetables & Plum Sauce
- ◇ Chicken Chesapeake: Chicken Breast topped with Crab Imperial
- ◇ Chicken Oscar: Chicken Breast topped with Asparagus & Crab Imperial with a Hollandaise Sauce
- ◇ Grilled New York Strip: Rosemary-rubbed Strip Steak, grilled & topped with a Roasted Tomato Demi-Glace
- ◇ Sirloin Filet: 8 Oz Filet, grilled & topped with a Peppercorn Demi-Glace
- ◇ Chesapeake Orange Roughy: Orange Roughy, broiled & topped with Crab Imperial
- ◇ Pistachio Encrusted Halibut: With Butter Caper Sauce
- ◇ Crab Cake: 6 Oz Jumbo Lump Maryland Crab Cake
- ◇ Filet: 6 Oz filet, grilled & topped with Peppercorn Demi-glace
- ◇ Prime Rib: 14 Oz Prime Rib, cut & served with Au Jus & Fresh Horseradish
- ◇ Filet & Crab: 5 Oz Sirloin Filet with Demi-Glace served with a 4 Oz Crab Cake
(add \$6++ per plate)
- ◇ Shrimp Scampi: 12 Shrimp Sautéed in Lemon Butter White Wine Sauce



FRONT VALLEY
COUNTRY CLUB



THE DIAMOND WEDDING

\$142 Per Guest ++

Duet Plate: \$145 Per Guest ++

- ◇ Choice of 3 Passed Hors D'oeuvres
- ◇ Elaborate Display Including Seasonal Fruit, Vegetables, Cheese, & Crab Dip Display
- ◇ Choice of 1 Premium Salad
- ◇ Choice of 2 Entrées
- ◇ Chef's Selection of Starch & Vegetable
- ◇ Rolls & Butter
- ◇ Gourmet Coffee & Tea
- ◇ 5 Hour Elite Bar

Hors D'oeuvres

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|---------------------------------------|---|
| ◇ Beef Satay | ◇ Spanakopita |
| ◇ Chicken Satay | ◇ Bacon Wrapped Scallops |
| ◇ Vermont Cheese Puffs | ◇ Short Rib & Fontina Panini |
| ◇ Chicken Wellington Puffs | ◇ Skewered Mongolian Beef |
| ◇ Beef Wellington Puffs | ◇ Seared Ahi Tuna on Fried Wonton |
| ◇ Asparagus Roll | ◇ Crab Stuffed Mushrooms |
| ◇ Pork Pot Stickers | ◇ Jumbo Shrimp Cocktail |
| ◇ Vegetable Pot Stickers | ◇ Shrimp Tempura with Sweet Chili Sauce |
| ◇ Vegetable Spring Rolls | ◇ Coconut Shrimp |
| ◇ Edamamé & Corn Quesadillas | ◇ Petite Crab Cakes |
| ◇ Petite Potato Pancakes | ◇ Lamb Chops with Rosemary Demi-glace |
| ◇ Roasted Red Pepper & Boursin Cheese | ◇ Lobster Bruschetta on Garlic Bread |



HUNT VALLEY
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THE DIAMOND WEDDING

Served Entrées

- ◇ Chicken Piccata: Chicken Breast sautéed in Lemon Butter with White Wine & Capers
- ◇ Chicken Marsala: Chicken Breast simmered with Mushrooms in a Marsala Wine Sauce
- ◇ Chicken Mediterranean: Chicken Breast with Artichokes, Roasted Red Peppers & Tomatoes
- ◇ Chicken Roaster: Oven-Roasted Half Chicken with Grilled Vegetables in an Herb Butter Sauce
- ◇ Chicken Francaise: Chicken Breast topped with a Lemon Butter Sauce
- ◇ Orange Roughy Francaise: Orange Roughy topped with a Lemon Butter Sauce
- ◇ Grilled Salmon: Grilled Salmon topped with a choice of a Lemon Butter Sauce or a Cabernet Butter Sauce
- ◇ Tuna: Asian-Style Ahi Tuna encrusted in Sesame Seed with Julian Vegetables & Plum Sauce
- ◇ Chicken Chesapeake: Chicken Breast topped with Crab Imperial
- ◇ Chicken Oscar: Chicken Breast topped with Asparagus & Crab Imperial with a Hollandaise Sauce
- ◇ Grilled New York Strip: Rosemary-rubbed Strip Steak, Grilled & Topped with a Roasted Tomato Demi-glace
- ◇ Sirloin Filet: 8oz Filet, Grilled & topped with a Peppercorn Demi-Glace
- ◇ Chesapeake Orange Roughy: Orange Roughy, broiled & topped with Crab Imperial
- ◇ Pistachio Encrusted Halibut: Pistachio Encrusted Halibut with Butter Caper Sauce
- ◇ Crab Cake: 6 Oz Jumbo Lump Maryland Crab Cake
- ◇ Filet: 6 Oz Filet grilled & topped with Peppercorn Demi-Glace
- ◇ Prime Rib: 16 Oz Prime Rib cut & served with Au Jus & Fresh Horseradish
- ◇ Filet & Crab: 5 Oz Sirloin Filet with Demi-Glace served alongside a 4 Oz Crab Cake
(add \$3++ per plate)
- ◇ Stuffed Jumbo Shrimp with Crab Imperial



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ENHANCEMENTS



STATIONS

Garden Station: \$8.50++ per guest

- ◇ Sonoma Salad: Mixed Baby Greens, Candied Walnuts, Dried Cranberries, Wonton Crisps & Balsamic Vinaigrette Dressing
- ◇ Caesar Salad: Iceberg Lettuce, Cherry Tomatoes, Parmesan Cheese, House-made Croutons, & Creamy Caesar Dressing
- ◇ Add Chicken: \$4.50++ per guest

Mashed Potato Bar: \$8.50++ per guest

- ◇ Garlic Mashed Potatoes, Shredded Cheddar Cheese, Chives, Chopped Bacon, Sour Cream
- ◇ Add Beef Tips in Cabernet Sauce: \$5.50++ per guest
- ◇ Add Baby Shrimp in Lemon Garlic Cream Sauce: \$4.50++ per guest

Cross the Border: \$14.95++ per guest

- ◇ Taco Bar: Ground Beef, Pico De Gallo, Cheddar Cheese, Shredded Lettuce, Guacamole, Sour Cream, Salsa
- ◇ Choice of Cheese Quesadillas or Cheese Enchiladas with Salsa Roja or Salsa Verde
- ◇ Add Chicken: \$3.50++ per guest

Mac & Cheese Bar: \$9.50++ per guest

- ◇ Choice of 2 Types of Noodles & 2 Flavors of Cheese Sauce
- ◇ Assortment of Toppings
- ◇ Add Chicken: \$3.50++ per guest
- ◇ Add Shrimp: \$5.00++ per guest

Backyard Barbecue: \$17.95++ per guest

- ◇ Choice of 2 Entrees: BBQ Chicken, Pulled Pork, Beef Brisket, Fried Chicken
- ◇ Choice of 1 Side: Baked Beans, Corn Bread, Corn on the Cob

Carving Station:

- ◇ Roasted Rosemary Prime Rib with Tenderloin & Au Jus: \$20.95++ per guest
- ◇ New York Strip Loin with Cabernet Sauce: \$18.95++ per guest
- ◇ Honey Baked Ham or Turkey Breast: \$11.95++ per guest

Pasta Station: \$12.50++ per guest

- ◇ Choice of 2 Pastas: Penne, Linguine, Spaghetti
- ◇ Choice of 2 Sauces: Marinara, Alfredo, Pesto
- ◇ Add Chicken or Italian Sausage: \$3.50++ per guest

COCKTAIL HOUR ENHANCEMENTS

Oyster Bar: Market Price

- ◇ Freshly shucked Maryland Oysters garnished with Cocktail Sauce

Baked Brie: \$5.00++ per guest

- ◇ En Croute with Raspberry Sauce

Shrimp St. James: \$5.00++ per guest

- ◇ Gulf shrimp wrapped with crisp Applewood Bacon & topped with BBQ Sauce

Crab Dip: \$5.00++ per guest

- ◇ Served with gourmet Crackers & Ciabatta Bread

LATE NIGHT BITES

Warm Soft Pretzels: \$6++ per guest

- ◇ Warm Cheese Sauce & Spicy Mustard

French Fries Station: \$6++ per guest

- ◇ Tater Tots, Waffle Fries, Dipping Sauces

Flat Bread Pizzas: \$10++ per guest

- ◇ Pepperoni, BBQ chicken, Cheese

Gourmet Mini Sliders: \$9++ per guest

- ◇ Brioche Roll, Artisan Cheese

Chips & Dips Bar: \$5++ per guest

- ◇ Fresh Salsa & Guacamole

Under the Boardwalk: \$10++ per guest

- ◇ Boardwalk Fries, Popcorn, & Self-Serve Ice Cream

- ◇ Add Pizza: \$5++ per guest

Breakfast Sliders: \$7++ per guest

- ◇ Assorted Breakfast Sliders

DESSERT ENHANCEMENTS

Ice Cream Bar: \$9.95++ per guest

- ◇ Choice of 2 gourmet Ice Cream flavors
- ◇ Sprinkles, M&M's, Crushed Nuts, Cherries, Whipped Cream, Chocolate & Strawberry Sauces

Root Beer Float Station: \$6.95++ per guest

- ◇ Vanilla Ice Cream
- ◇ Coke, Root Beer, Orange Soda

Donut Display: \$6++ per guest

- ◇ Assortment of homemade Donuts; artfully displayed

Petite Dessert Display: \$9.95++ per guest

- ◇ Assortment of mini Desserts & Pastries

Brain Freeze: \$6.75++ per guest

- ◇ Assortment of Ice Cream Sandwiches, Creamsicles, Drumsticks, & Dove Bars

Milk & Cookies: \$4++ per guest

- ◇ Warm Chocolate Chip Cookies, shot glasses of Milk

WEDDING CAKE

Hunt Valley Country Club has partnered with SugarBakers to offer delicious, beautifully crafted wedding cakes. SugarBakers has an array of designs & flavors to customize your dream cake.

Please ask for more details.

(Any pricing provided is exclusive to cakes ordered through HVCC.)



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PREMIUM SALAD SELECTION

- ◇ **The Hunt Valley House:** Mesclun Greens & Seasonal Vegetables, served with choice of Balsamic or Ranch dressing
- ◇ **The Hunt Valley Caesar:** Crisp Romaine Lettuce Leaves, Parmesan Cheese & Garlic Croutons
- ◇ **The Caprese:** Fresh Mozzarella, Tomato, Basil, Extra Virgin Olive Oil & Balsamic Vinegar Drizzle
- ◇ **Nuts & Berries:** Mesclun Greens, Fresh Berries, Cherry Tomatoes & Walnuts with Fruited Vinaigrette
- ◇ **Poached Pear:** Mesclun Greens, Poached Pears, Goat Cheese & Sugared Pecans with Fruited Vinaigrette
- ◇ **Strawberry Fields:** Mesclun Greens with Sliced Strawberries, Shaved Red Onion, Gorgonzola Cheese, Sugared Pecans & Strawberry Vinaigrette



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ADDITIONAL SERVICES



Ceremony Fee

- ◇ Saturday: \$1,000
- ◇ Friday/ Sunday: \$500

Reception Fee

- ◇ Saturday: \$1,500
- ◇ Friday/Sunday: \$750

Additional Hour

- ◇ \$7.50++ per guest

Children's Meal: \$15++ per guest

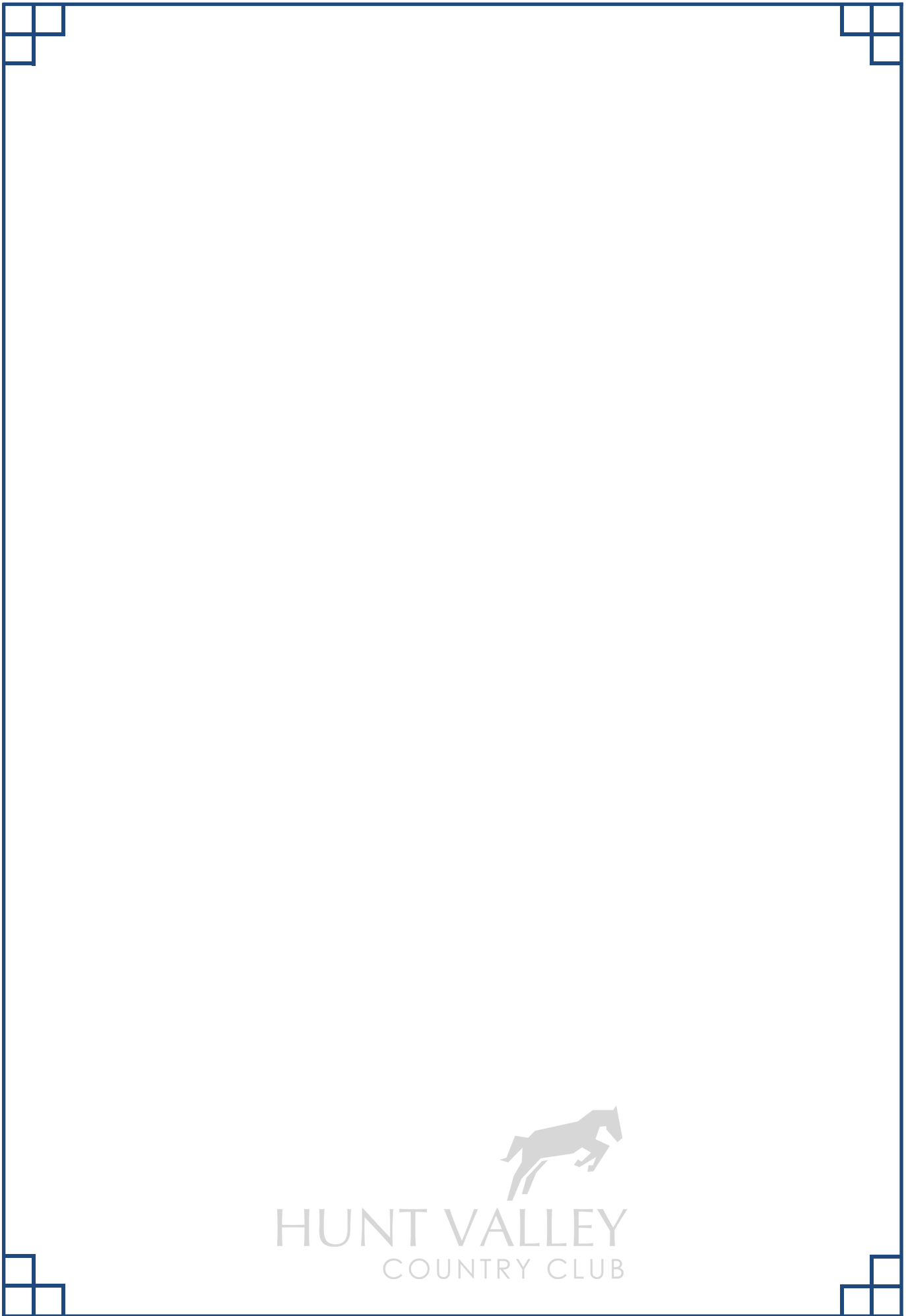
Vendor Meals: \$15++ per guest

- ◇ Quick, easy meal for Photographers, DJs, & whoever else is assisting in your wedding.

Menu prices may change without notice & may be subject to 22% service charge, 9% alcohol tax, &/or 6% Maryland sales tax.



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