



YOUR HAPPILY EVER AFTER BEGINS HERE

*Wedding Packages at
Regents' Glen Country Club*

Exceptional service, elegant surroundings paired with
one of the finest golf courses in the area.

Our professional staff will meet your every need on your special day.
Box Hill Mansion at Regents' Glen Country Club
is the only option when choosing your wedding location.

Get the Box Hill Experience!

Contact: Mary Ann Fisher
Box Hill Mansion at Regents' Glen Country Club
1190 Copper Beech Drive | York, PA 17403
Phone: 717.747.1919
Email: maryann@regentsglen.com



General Information

In addition to the per person package price the site fee is \$3,000.00 to include ceremony and reception site. 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 four (4) 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, at least two (2) weeks. Customized menus are always available; simply speak with your wedding coordinator to make arrangements. All catering is provided by the culinary staff at Regents' Glen.

GUARANTEES / DEPOSITS

Estimates of attendees is required two (2) weeks prior to wedding date. The guaranteed number of attendees is required a minimum of fourteen (14) days in advance of your function. This number will be considered the minimum to be charged. Additional attendees are always accommodated; however, some menu alterations may be necessary depending on the number of additional guests. All food is prepared fresh to order, so it is important that the guarantee be accurate.

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.

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.

DRESS CODE

Golf & Business casual attire is permitted in all areas of the Club. Tank tops, tee shirts, athletic clothing, and hats are not to be worn.

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, Glitter, Rice and birdseed are not permitted on the premises.

SECURITY AND 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

Regents' Glen can assist your with additional rental needs.

MISCELLANEOUS

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



All Wedding Packages Include...

Elegant manicured European gardens set against our Georgian – Style
Box Hill Mansion

Formal landscaped reflecting pond and garden to host your outdoor
ceremony with white garden ceremony chairs

Bridal suite in the Box Hill Mansion for wedding party preparation up to 4
hours prior to your ceremony

Outdoor terrace to host your one-hour cocktail reception
linens, china, silverware & glassware

Personalized tasting prepared by our Executive Chef

Complimentary Cake Cutting

Professional on – site wedding consultant to assist with
your planning and overseeing of your special day



Boxwood Package | 49

*package includes White floor length linens and White linen napkins

One Hour Cocktail Reception

package includes fruit and vegetable display

Served Dinner

First Course | choice of one

Garden Salad | Caesar Salad
served with fresh rolls and whipped butter

Second Course | choice of one

served with Chef's choice of starch and seasonal vegetables

Herb Roasted Chicken

fresh rosemary and thyme

Parmesan Crusted Haddock

charred tomato basil beurre blanc

Tuscan Chicken

roasted tomato bruschetta | pesto cream

Classic Chicken Piccata

lemon caper sauce

Gorgonzola Chicken

wild mushrooms | gorgonzola cream sauce

Roasted Pork Loin

cherry demi-glace

Southern Fried Chicken

sage gravy

additional entrée selection | 2

Regal Package | 58

*package includes White floor length linens and your choice of a colored linen napkin,
bottle of champagne for the sweetheart table

One Hour Cocktail Reception

fruit and vegetable display OR two butlered hors d'oeuvres selections from category one and two

Served Dinner

First Course | choice of one

Garden Salad | Caesar Salad | Spinach Salad
served with fresh rolls and whipped butter

Second Course | choice of one

served with Chef's choice of starch and seasonal vegetables

Apple and Goat Cheese Stuffed Chicken

white wine cream sauce

Grilled Mahi Mahi

jerk seasoning | pineapple salsa

Atlantic Salmon

sweet bourbon glaze

Panko-Herb Crusted Halibut

mustard seed vinaigrette

Bistro Steak Medallions

wild mushroom Bordelaise

Chicken Chesapeake

chicken breast wrapped in prosciutto
jumbo lump crab | Old Bay cream sauce

Braised Short Rib

Burgundy demi-glace

New York Strip

bourbon BBQ sauce

additional entrée selection | 2

Elegance Package | 72

*package includes White floor length linens with your choice of a colored overlay and your choice of a colored linen napkin and a complimentary champagne toast for all your guests

One Hour Cocktail Reception

Fruit and Vegetable Display

AND Three Butlered Hors d'oeuvres Selections, one From Each Category

Served Dinner

First Course | choice of one

Garden Salad | Caesar Salad | Spinach Salad
served with fresh rolls and whipped butter

Second Course | choice of one

served with Chef's choice of starch and seasonal vegetables

Tenderloin Oscar

petite filet | lump crab | béarnaise sauce

Crab Cakes

spicy remoulade

New York Strip and Basil Pesto Shrimp

bourbon BBQ sauce

Grilled Ahi Tuna

prepared medium rare
sesame crust | honey-teriyaki glaze

Crab Cake with Prime Rib

citrus aioli | Burgundy demi-glace

Lobster Tail with Chicken Chesapeake

4oz. lobster tail | chicken breast wrapped in prosciutto
jumbo lump crab | Old Bay cream sauce

Bistro Steak Medallions with Herb Rubbed Salmon

wild mushroom Bordelaise

Chorizo Stuffed Pork Chop

bourbon and apple chutney

additional entrée selection | 2

Package prices are subject to 6% sales tax and 20% service charge

Romance Buffet Package | 70

*package includes White floor length linens and your choice of a colored linen napkin, bottle of champagne for the sweetheart table

One Hour Cocktail Reception

Fruit and Vegetable Display OR Two Butlered Hors d'oeuvres

First Course | choice of one

(all salads are served)

Garden Salad | Caesar Salad | Spinach Salad
served with fresh rolls and whipped butter

Second Course | choice of two

Bistro Steak Medallions

wild mushroom Bordelaise

Atlantic Salmon

sweet bourbon glaze

Chicken Chesapeake

chicken breast wrapped in prosciutto
jumbo lump crab | Old Bay cream sauce

Braised Short Rib

Burgundy demi-glaze

Carved Prime Rib

chef attended | horseradish cream sauce

Chorizo Stuffed Pork Chop

bourbon and apple chutney

Apple and Goat Cheese

Stuffed Chicken

white wine cream sauce

Grilled Mahi Mahi

jerk seasoning | pineapple salsa

Sides | choice of two

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

Package prices are subject to 6% sales tax and 20% service charge

Cocktail Reception Stations

* includes White floor length linens and White linen napkins

50 or More Guests Required with a Minimum of Four Stations

Prices are Based on 2 Hours of Service

Italian Station | 9

Pasta | choice of two

penne | farfalle | cheese tortellini | orecchiette
spinach ravioli

Homemade Sauce | choice of two

fresh Pomodoro | alfredo | basil pesto
classic marinara

served with grated Parmesan cheese and
garlic bread

Chef-Attended Carving Station | 13

Meats | choice of two

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 rolls

Southwestern Station | 9

marinated grilled chicken tossed with sautéed
onions and peppers
warm flour tortillas | tri-colored tortilla chips
Spanish rice | guacamole | sour cream
pico de gallo
add beef | 2

Salad Station | 6

Salads | choice of two

Tomato & Mozzarella

fresh basil | balsamic reduction

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 | carrot
|balsamic vinaigrette

Spinach & Berries

baby spinach | fresh strawberries & blueberries
|sliced almonds | goat cheese crumbles
poppy seed dressing

Gorgonzola Pear

fresh greens | crumbled gorgonzola cheese
sliced pears candied pecans
balsamic vinaigrette

Carving Board Station | 10

pre-carved roast turkey breast and
honey glazed ham
buffalo mozzarella | swiss cheese
caramelized onions | roasted tomatoes
cranberry chutney | whole grain mustard
grilled asparagus | marinated
Portobello mushrooms
assorted rolls

Asian Stir Fry Station | 9

Meats | choice of one
marinated grilled chicken
teriyaki beef

fresh julienne vegetables | rice noodles
white rice | fried rice
served with chopsticks and fortune cookies

Slider Station | 9

angus burgers and chicken sliders
lettuce | tomato | onion | pickle
swiss | blue cheese crumbles
hot sauce | BBQ sauce | bacon

served with potato chips

add pulled pork | 2
add crab cakes | 6

Tailgate Station | 10

Signature Chili
shredded cheddar | jalapenos | sour cream

Boneless Wings
buffalo or barbeque
ranch | blue cheese | celery

Loaded Potato Skins
bacon | cheddar | scallions

Mac & Cheese Station | 7

gourmet five-cheese mac & cheese
bacon | blue cheese crumbles | panko
breadcrumbs | scallions

add lobster | 6

Mashed Potato Martini Bar | 7

garlic mashed potatoes | whipped sweet potatoes
bacon | chives | sour cream | butter
shredded cheddar cheese
brown sugar | marshmallows
served in martini glasses

Sweets Stations | 6

assorted cookie & brownies | chocolate mousse |
chocolate dipped strawberries

add fruit display and chocolate fountain | 4

Hors d'oeuvres

[hors d'oeuvres are priced per person based on one hour prior to dinner service]
one hour without dinner service | 1.50 per person

Passed Hors d'oeuvres | 7

[one selection from each category]

Category One

BLT Salad
Edamame Hummus on Sesame Pita
Gazpacho Shooter
Broccoli Cheese Puff
Spanakopita
Vegetable Spring Roll | Sweet Chili Sauce
Mac & Cheese Bite
Caprese Skewer
Toasted Ravioli | Spicy Marinara

Category Two

Bang Bang Shrimp
Franks in Puff Pastry
Boneless Chicken Bites | Buffalo or BBQ
Chicken Pot Stickers
Spinach & Feta Stuffed Mushroom
Chicken Satay | Teriyaki, Buffalo, Peanut | Coconut
Philly Cheesesteak Roll | Spicy Ketchup

Category Three

Ceviche Shooter
Coconut Shrimp
Crab Stuffed Mushroom
Spicy Tuna Tartar
Tenderloin & Boursin Crostini
Shrimp Cocktail Shooter
Smoked Salmon on Cucumber | Dill Crème Fraiche
Mini Crab Cake
Bacon Wrapped Scallop

Displayed Hors d'oeuvres

[served for one hour prior to dinner]

Cheese Display | 6

imported and domestic cubes cheese
wedges of blue and brie cheese | assorted crackers

Charcuterie Display | 7

imported Italian meats
grilled asparagus | marinated Portobello mushrooms
whole grain and Dijon mustard

Fruit Display | 5

served with sweet yogurt dip

Vegetable Display | 4

served with creamy herb dressing

Antipasti Display | 5

seasonal grilled vegetables, hummus
assorted olives, whole grain mustard and baguette

Crab Dip | 8

Spinach and Artichoke Dip | 5

Buffalo Chicken Dip | 7

Smoked Salmon Display | 9

capers | chopped red onion | chopped egg | crème fraiche | crostini

Meatballs | 5

Classic Italian | Greek with Tzatziki | Jack Daniels BBQ

Bridal Suite Lunch Package | 15

Salad | choice of one

Fresh Seasonal Fruit and Berries
Mozzarella and Tomato Platter with Fresh Basil
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

cookies and brownies | assorted soft drinks

Beverage Packages

[all prices are per person, per hour]

Soda Bar | 2.50

Beer and Wine

first hour | 8
each additional hour | 5
house red & white wines | domestic
bottled beers
assorted soft drinks

House Bar

first hour | 11
each additional hour | 7
house red & white wines | domestic
bottled beers
house spirits
assorted soft drinks and juices

Premium Bar

first hour | 13
each additional hour | 8
house red & white wines | domestic
bottled beers
premium spirits
assorted soft drinks and juices

A la Carte Beverage Pricing

Spirits

House Brands | 5
Premium Brands | 7
Signature Cocktails | based on selection

Wine

House Wines | 6
Chardonnay | Pinot Grigio | White Zinfandel
Cabernet Sauvignon | Merlot | Pinot Noir

Beer

Domestic Bottle | 4
Craft Beers & Ciders | based on selection

Champagne

'House' Brut Champagne 750ml | 25
'House' Prosecco 750ml | 35
Martini & Rossi Asti Spumante 750ml | 40

Alcoholic Punch | 52
Non-Alcoholic Punch | 22

White or Red Sangria | Mimosa | Whiskey Sour
| Peach Bellini

Cash and Consumption Bar Service is
Available
with a Minimum Purchase of \$300 and
a \$50 Bar Set Up Fee

Banquet Bar Policies

In accordance with the Pennsylvania Liquor Control Board, alcohol cannot be brought in from outside sources. Our servers and bartenders are prohibited from serving alcoholic beverages to anyone under the age of 21.

Management reserves the right to close the bar prior to the scheduled end time if your guests have consumed too much to drink and are being disruptive to guests of the event or event staff.

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.

There is a two-hour minimum on all bars.

There will be a \$50.00 set up fee for all cash and consumption-based bars.
A 20% service charge will be applied to all consumption bars,
plus 6% PA State Tax on the service charge.

Prices/Selections are subject to change.

Preferred Vendors

FLORISTS

Fosters Flowers | 717.650.6009
Butera the Florist | 717.741.4226
The Strawberry Shop | 717.792.0920

PHOTOGRAPHERS / VIDEOGRAPHERS

Emily Chastain | 423.943.4462
Revelation Photography | 717.249.9374
Rhinehart Photography | 717.830.6534
Leigh G | 717.880.5659

LINENS

Special Occasions | 717.299.4642
Event Central | 717.561.7368

DJ'S

Titus Touch Music | 717.699.4455
DJ Freeze | 717.475.9898
Jason Klock | 717.836.7366

CEREMONY MUSIC

Salem String Quartet | 717.792.3127
Kris Snyder – The Elegant Touch (Harp)
717.235.4064

WEDDING CEREMONY OFFICIATE

Rev. Theresa Gilberti | 717.412.7345
Rev. Kelly Jo Singleton | 717.471.3599

EVENT DÉCOR

Party Belles
|717.870.5906
Event Works |
717.757.7277
Shumaker Plan Design Transform |
717.735.0767

CAKES

The House of Clarendon | 717.290.7800
Providence Spotts | 717.812.0742
Just Cupcakes | 717.239.2127

INVITATIONS / CALLIGRAPHY

Persnickety Invitation Studio |
717.741.2324
Party Belles | 717.870.5906

ACCOMMODATIONS

Holiday Inn Express |
717.741.1000
Courtyard by Marriott |
717.840.7840
Hampton Inn & Suites |
717.741.0900

DESIGNER BRIDAL GOWNS

Renaissance Bridal | 717.846.0515
Lila's Bridal | 717.757.6788
David's Bridal | 717.755.1981

SHUTTLE SERVICE

Courtyard by Marriott | 717.840.78

