Manor Country Club

Wedding Packages

14901 Carrolton Road
Rockville, Maryland 20853
301-929-1700
www.manorcc.org

Wedding Packages

Congratulations!!!

Manor Country Club is honored to host your special day. We will provide you with peace of mind and assurance that your wedding will exceed all of your dreams and expectations. Whether you prefer casual or formal, understated or over the top, intimate and small or a gathering of many, Manor Country Club has a selection of indoor and outdoor settings so you may customize your celebration. Our wedding experts will help guide you through every detail as you plan for this most special day!

We can customize any package!
For each 5-hour Wedding Package, our Rental Rates are:
Ballroom Space ~ $1,500
On-Site Ceremony Fee ~ $800
Food & Beverage Minimum ~ $10,000

The following options are available with your choice food package, which can be combined with any beverage package listed.

Enhancements included in all wedding packages:
Wedding Specialist
Menu Tasting
20x20 Parquet Dance Floor

Wedding Timeline

PHASE ONE

Determine the total budget for the venue including ceremony, reception and dinner

Decide on rehearsal venue, morning after brunch

Review your options for preferred season/month, day of the week, time of the day

Review any special menu needs (ethnic, dietary)

Confirm locations for ceremony, reception and lunch/dinner.

Decide on officiate for ceremony

Contract DJ/band

Contract florist

Contract videographer and/or photographer

Ground transportation requirements for bridal party

Determine if an outside Wedding Planner will be used

PHASE TWO (4 TO 6 MONTHS OUT)

Send out save the date cards

Meet with a Wedding Specialist to create menus

Discuss cake design

Decide on linens and table layouts

Make arrangements for hair, makeup, nails

PHASE THREE (3 MONTHS OUT)

Set menu and cake tastings

Confirm guest count

Wedding Hors d' Oeuvres

Passed Cold Hors d' Oeuvres

Tuna Tartar Cones

Grilled & Chilled Shrimp Pico di Gallo

Gulf Shrimp with Cocktail Sauce

Seared Rare Ahu Tuna with Wasabi

Smoked Salmon Blinis

Asparagus Wrapped Prosciutto

Devil Quail Eggs

Watermelon, Feta, Mint Skewer

Tomato, Basil, Mozzarella Skewer

Seasonal Bruschetta

Passed Hot Hors d' Oeuvres

Bacon Wrapped Sea Scallops

Beef Wellington

Coconut Shrimp with Orange Sauce

Coconut Lobster Tails

Crab Stuffed Mushrooms

Grilled Lamb Chops with Mint Sauce

Korean Short Rib Sliders with Kimchi

Duck Confit Spring Rolls

Sausage Stuffed Mushrooms

Cranberry Walnut Brie in Phyllo

Mini Crab Cakes with Cocktail Sauce

Oysters Rockefeller

Shrimp Tempura with Soy Aioli

Steak Frites

Shaved Beef Carpaccio Crostini

Vegetarian Spring Roll

Sesame Chicken with Sweat & Sour

Chicken Satay with Peanut Sauce

Stationary Hors d' Oeuvre Displays

International Cheese Display

Seasonal Fresh Fruit & Berry Display

Seasonal Grilled Vegetable Display with Balsamic Glaze

Spinach and Artichoke Dip, with Tortilla Chips

Spicy Feta and Hummus Display

Mediterranean Display, with House-made Hummus, Marinated Vegetables, and Olives, and Toasted Pita Chips

Maryland Crab Dip, served with Pita Points

Priced Per Person. Prices Exclusive of 22% Service Charge and 6% Sales Tax & 9% Alcohol Tax

Classic Package

Selection of Three Passed Hors d' Oeuvres - Selection of Two
Stationary Hors d' Oeuvre Displays - Selection of First Course and
Up To Two Entrees for Main Course

FIRST COURSE

Salad Maison Traditional Garden Salad, Cucumber, Tomato, Red Onion, with Creamy Balsamic

Pear & Berry Salad Baby Spinach topped with Sliced Pears, Sundried Cranberries, Blue Cheese Crumbles and Walnuts, served with Raspberry Vinaigrette

Classic Greek Salad Chopped Romaine Lettuce, Feta Cheese, Tomato, Cucumbers, Black Olives, Red Onion, Pepperoncini Extra Virgin Olive Oil with Red Wine Vinaigrette & Dried Herbs

Caesar Salad Fresh Romaine Lettuce with Aged Parmesan Cheese, Garlic Croutons & Caesar Dressing

Iceberg Wedge Salad Blue Cheese, Tomatoes, and Chives with Warm Bacon Vinaigrette

Watermelon Salad Seasonal Diced Cucumber, Feta Cheese, Mint, and Balsamic Glaze

Seasonal Salad Chef Selected Seasonal Ingredients

MAIN COURSE

Choice of 2, or a Duet Plate

Chicken Piccata Chardonnay-Lemon Caper Sauce

Prosciutto Stuffed Chicken Breast with Boursin Cheese and &Chicken Veloute' Sauce

Chicken Marsala Mushrooms and Marsala Wine Sauce

Pasta Pommadoro Roasted Tomatoes, Chiffonade of Basil over Penne

Grilled Vegetables Wrapped in Phyllo Grilled with Roasted Pepper Sauce

Pan Seared Salmon Dill Beurre Blanc

Blackened Sea Scallops Mustard Sauce

Herb Encrusted Seasonal Fish Dijon Cream Sauce

Roast Pork Loin Pear and Apple Chutney

Roasted Lamb Chops Mint Chutney

Rib Eye Steak Charred Red Onions

Sliced Strip Loin Au Jus Green Peppercorn Sauce

$75.00 pp

plus service and tax

Premium Package

Selection of Four Passed Hors d' Oeuvres - Selection of Three
Stationary Hors d' Oeuvre Displays - Selection of First Course and
Up To Two Entrees for Main Course

FIRST COURSE

Salad Maison Traditional Garden Salad, Cucumber, Tomato, Red Onion, with Creamy Balsamic

Pear & Berry Salad Baby Spinach topped with Sliced Pears, Sundried Cranberries, Blue Cheese Crumbles and Walnuts, served with Raspberry Vinaigrette

Classic Greek Salad Chopped Romaine Lettuce, Feta Cheese, Tomato, Cucumbers, Black Olives, Red Onion, Pepperoncini Extra Virgin Olive Oil with Red Wine Vinaigrette & Dried Herbs

Caesar Salad Fresh Romaine Lettuce with Aged Parmesan Cheese, Garlic Croutons & Caesar Dressing

Iceberg Wedge Salad Blue Cheese, Tomatoes, and Chives with Warm Bacon Vinaigrette

Watermelon Salad Seasonal Diced Cucumber, Feta Cheese, Mint, and Balsamic Glaze

Seasonal Salad Chef Selected Seasonal Ingredients

MAIN COURSE

Chicken Piccata Chardonnay-Lemon Caper Sauce

Chicken Marsala Mushrooms and Marsala Wine Sauce

Proscuitto Stuffed Chicken Breast Boursin Cheese & Chicken Veloute' Sauce

Chicken Oscar Crab, Asparagus Tips, & Hollandaise

Pasta Pommadoro Roasted Tomatoes, Chiffonade of Basil over Penne

Grilled Vegetables Wrapped in Phyllo Grilled with Roasted Pepper Sauce

Pan Seared Salmon Dill Beurre Blanc

Blackened Sea Scallops Mustard Sauce

Roasted Seasonal Rockfish Salsa Verde

Jumbo Lump Crab Cakes Lemon Aioli

Blackened Yellow Fin Tuna Red Onion Marmalade

Chilean Sea Bass Brandied Hoisin Sauce

Veal Medallion Roasted Shallots & Shiitake Mushrooms

8oz. Filet Mignon Port Wine Reduction

New York Strip 14oz Certified Angus Beef

Rack of Lamb Apricot Demi Glace'

Beef Wellington Truffle Glace'

Grilled Vegetables Wrapped in Phyllo Grilled with Roasted Pepper Sauce

Grilled Petite Filet Mignon & Broiled Lobster Tail

Grilled Petite Filet Mignon & Grilled Petite Salmon

$95.00 pp
plus service and tax

Beverages

Beer, Wine, & Spirits

Beverage Service Options

An Open Bar ~ charged at a flat rate per guest of drinking age.

A Consumption Bar ~ $250 Bar Setup Fee ~ $100 Bartender Fee

Call Brands:

Smirnoff Vodka, Beefeaters Gin, Bacardi Light Rum, Cutty Sark Scotch, Seagram's 7 Blended Whiskey, Jim Beam Bourbon, Cuervo Gold Tequila, Budweiser, Coors Light, Miller Light & O'Doul's NA, Selected Char-

Premium Brands:

Stolichnaya Vodka, Tangueray Gin, Captain Morgan Rum, Dewars Scotch, Seagram's VO, Wild Turkey Bourbon, Cuervo Gold Tequila, Corona, Heineken, Amstel Light, O'Douls NA, Selected Chardonnay, Cabernet & Merlot Wines, Assorted Juices and Soda.

Ultra Premium Brands:

Absolute Vodka, Bombay Sapphire Gin, Mt. Gay Rum, Glenfiddish Scotch, Crown Royal Whiskey, Makers Mark Bourbon, Patron Tequila, Corona, Heineken, Amstel Light, O'Douls NA, Selected Chardonnay, Caber-

	Beer & Wine	Call	Premium	Ultra
2 hours	$18.00	$25.00	$27.50	$35.00
3 hours	$21.00	$30.00	$33.50	$40.00
4 hours	$26.00	$35.00	$37.50	$45.00
5 hours	$30.00	$40.00	$43.50	$50.00

Continued —>

Beverages

Wine Service

Wine service to enhance your event is available for all meal functions and is charged by the bottle. It is not included in the package pricing. You may choose to serve our house wines or you may choose to offer another wine.

House Wine -$35.00 per 750 ml or $8.00 per glass

Champagne Toast

House Champagne -$5.00pp

Additional Champagne from our wine list is available by the bottle at list price.

Beverage Stations

Iced Tea, Lemonade, Assorted Soda & Bottled Water

2hrs $8.00 pp

3hrs $9.00 pp

Coffee & Hot Tea

2hrs $3.50 pp

3hrs $4.50 pp

4hrs $5.50 pp

Alcohol Consumption Policy

All alcohol must be purchased from Manor Country Club. Alcoholic beverages may not be served to or consumed by anyone under the age of 21. Manor reserves the right to require proof of age and to refuse service to anyone, who in the opinion of the staff is intoxicated. Manor further holds the host responsible for monitoring the behavior of their guests.

Notes

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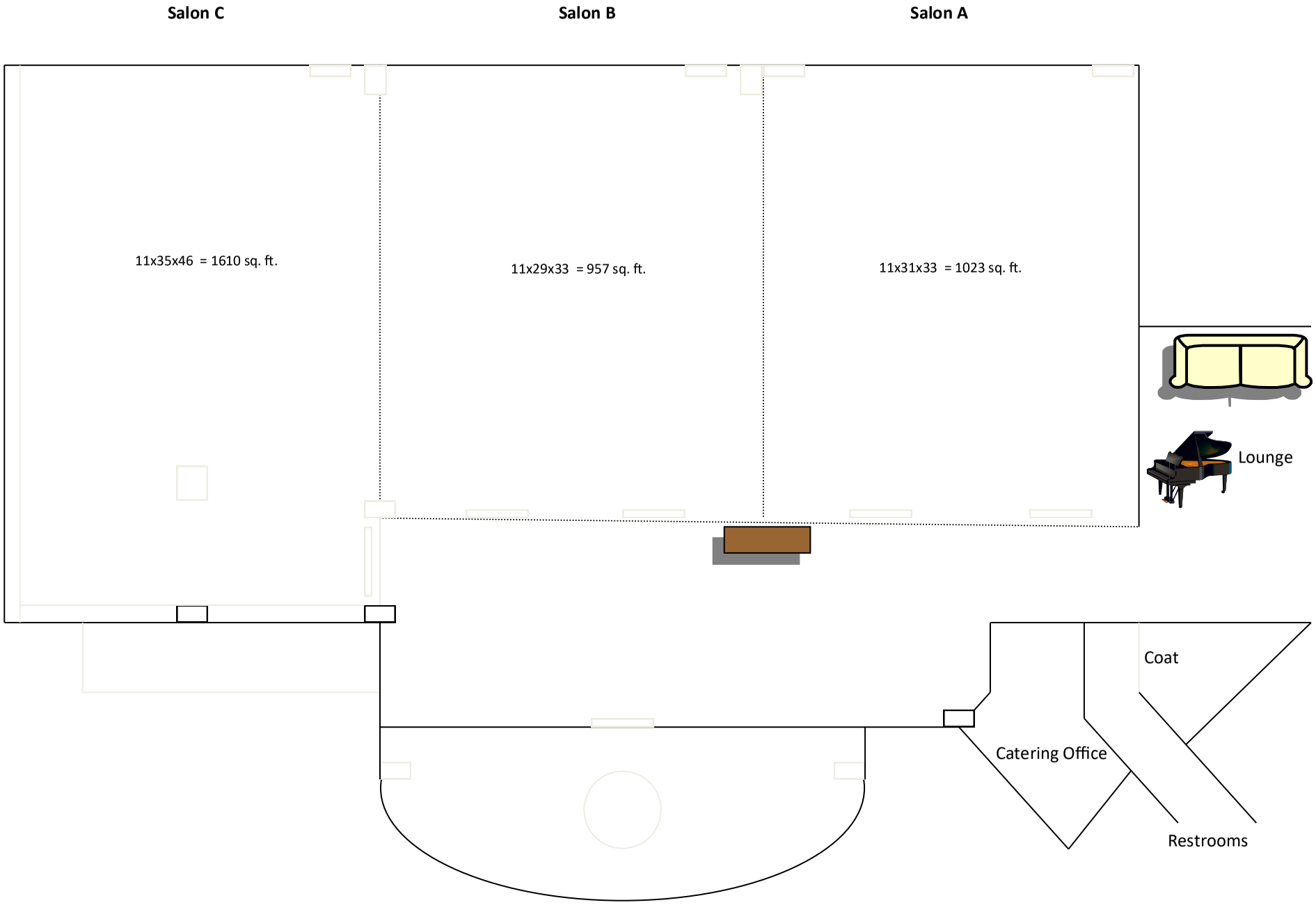
Manor Country Club Grand Ballroom