



Mt. Hawley Country Club
Established 1922

Wedding Reception Packages

Thank you for your interest in holding your Wedding Reception at Mt. Hawley Country Club. We look forward to making your special day unforgettable.

Plated Entrée Menu Selections

All Entrées include a Dinner Salad, Entrée, Starch, Vegetable, and Dinner Rolls. Each package also includes a Four (4) Hour Open Bar consisting of Coffee, Tea, House Brand Liquors, Domestic Beers, House Wines, and Fountain Soda (unless otherwise specified).

Menu Selection One
\$50.00 per person

Menu Selection Two
\$60.00 per person

Menu Selection Three
\$76.00 per person

Hors d'oeuvres Menu Selections

The Hors d'oeuvres selections will be refilled for a maximum of two (2) hours. Each package also includes a Four (4) Hour Open Bar consisting of Coffee, Tea, House Brand Liquors, Domestic Beers, House Wines, and Fountain Soda (unless otherwise specified).

Hors d'oeuvres Selection One
\$48.00 per person

Hors d'oeuvres Selection Two
\$54.00 per person

Hors d'oeuvres Selection Three
\$64.00 per person

Buffet Menu Selections

All Buffets include your choice of Salad, Entrées, Starch, Vegetable, and Dinner Rolls. Each package also includes a Four (4) Hour Open Bar consisting of Coffee, Tea, House Brand Liquors, Domestic Beers, House Wines, and Fountain Soda (unless otherwise specified).

Buffet with Two Entrée Selections
\$60.00 per person

Buffet with Three Entrée Selections
\$62.00 per person

The Reception Packages are subject to a 20% Club Charge and 11% Sales Tax. Mt. Hawley does not include a gratuity but this may be added at your discretion.

We would be more than happy to customize a package to suit your specific preferences. Menu Packages and pricing are subject to change at the discretion of the Club.



Menu Selection One

\$50.00 per person



Salad Choices

Please select one (1)

Avocado Cobb

Spring Greens, Avocado, Egg, Cherry Tomato, Bacon with Classic Ranch Dressing

Caesar Salad

Romaine Lettuce mixed with creamy Caesar dressing, Parmesan Cheese and Croutons

Entrée Choices

Please select a maximum of two (2)

Chicken Piccata

Sautéed 7oz. breast of Chicken with a Lemon Butter Caper Sauce

Pork Chop Forestiere

8oz. Pork Chop with Mushroom Ragout in a Marsala Cream Sauce

Roasted Atlantic Cod

2-3oz pc. Roasted Atlantic Cod with Roasted Carrot Sofrito and Lemon Zest

Chicken & Tavern Ham Roulade

Chicken Breast Stuffed with Boar's Head Tavern Ham, Fontina Cheese and Sage in a Parmesan Cream Sauce

Vegetarian Selections available upon request

Starch Choices

Please select one (1)

Baked Potato, Brown Butter Whipped Potato or Mixed Wild Rice

Vegetable Choices

Please select one (1)

Roasted Cauliflower, Juicy Soy Green Beans, or Blanched Broccoli

Four (4) Hour Open Bar

Includes House Brand Liquors, Domestic Beer, House Wine, Fountain Soda, Coffee, Tea and Water



Menu Selection Two

\$60.00 per person



Salad Choices

Please select one (1)

Strawberry Salad

Baby Spinach, Fresh Strawberries, Strawberry Vinaigrette, Spiced Pecans, Red Onion, Cherry Tomatoes, and Bleu Cheese Crumbles

Smokehouse Salad

Mixed Greens, Candy Coated Walnuts, Hickory Smoked Bacon and Smoked Gouda Cheese with a Honey Dijon Dressing

Entrée Choices

Please select a maximum of two (2)

Cambozola Crusted Ribeye

Camembert & Bleu Cheese Crusted 10 oz. Ribeye with Fried Shallots

Chicken Chasseur

Grilled Chicken Breast topped with Chasseur Sauce, Blistered Cherry Tomatoes and Mushroom Ragout

Grilled Hawaiian Walu

Grilled 7 oz. Hawaiian Long Line Walu topped with a Caper Salsa Verde

Filet Tips Diane

8 oz. Filet Tips Prepared Well with Classic Diane Sauce

Vegetarian Selections available upon request

Starch Choices

Please select one (1)

Au Gratin Potatoes, Garlic Confit Whipped Potatoes, Baked Potato, Brown Butter Whipped Potato or Mixed Wild Rice

Vegetable Choices

Please select one (1)

Roasted Cauliflower, Juicy Soy Green Beans, Green Bean Almondine, or Blanched Broccoli

Four (4) Hour Open Bar

Includes House Brand Liquors, Domestic Beer, House Wine, Fountain Soda, Coffee, Tea and Water



Menu Selection Three

\$76.00 per person



Three selections of Hors d'oeuvres passed during cocktail hour

Italian Sausage Meatballs (BBQ or Swedish), Vegetarian Egg Rolls, Bacon Wrapped Water Chestnut w/ Pineapple, and PaNang Chicken Skewers

Salad Choices

Please select one (1)

Asian Chicken Salad

Spring Greens, Orange Glazed Chicken, Mandarin Orange, Chow Mein Noodles, Cucumber, Cherry Tomato served with Orange Vinaigrette

Wedge B.L.T. Salad

Iceberg Lettuce, Red Wine Vinaigrette, Applewood Smoked Bacon, Tomato and Bleu Cheese with Bleu Cheese Vinaigrette

Entrée Choices

Please select a maximum of two (2)

Filet Mignon

*Grilled 6oz. Filet Mignon with Maitre D' Butter
Add Bordelaise Sauce \$1.00*

Maple Leaf Farms Duck Breast

Crispy Skinned Duck Breast with Tart Cherries in an Orange Demi Glace

Miso Glazed Sea Scallops

6 pc. Seared Sea Scallop in a Miso Glaze with Chili Lime Vinaigrette

Duet Plate

Grilled 5oz. Filet Mignon paired with Chicken Piccata

Vegetarian Selections available upon request

Starch Choices

Please select one (1)

*Twice Baked Potato, Truffle Whipped Potato, Au Gratin Potatoes, Garlic Confit Whipped Potatoes, Baked Potato,
Brown Butter Whipped Potato or Mixed Wild Rice*

Vegetable Choices

Please select one (1)

Roasted Cauliflower, Juicy Soy Green Beans, Green Bean Almondine, Blanched Broccoli, or Brown Butter Asparagus

Four (4) Hour Open Bar

*Includes House Brand Liquors, Domestic Beer, House Wine, Fountain Soda,
Coffee, Tea and Water*



Hors d'oeuvres Menu Selections



Hors d'oeuvres Selection One

\$48.00 per person

*House Smoked Chicken Wings
Crab Stuffed Mushrooms
Barbecue Meatballs
Stuffed Potato Skins
Tavern Ham Sliders
Domestic Cheese Tray with Crackers*

Hors d'oeuvres Selection Two

\$54.00 per person

*Chicken Satay Skewers
Water Chestnuts with Pineapple and Bacon
Sausage Stuffed Mushrooms
Swedish Meatballs
Vegetarian Egg Rolls
Teriyaki Beef Skewers
Antipasto Tray*

Hors d'oeuvres Selection Three

\$64.00 per person

*PaNang Chicken Skewers
Trio of Tapas:
Bleu Cheese Stuffed Dates, Olive Tapenade Crostini's
and Prosciutto Wrapped Asparagus
Bacon Wrapped Scallops
Grilled Filet Slider
Prosciutto Wrapped Shrimp
Mini Quiche
Fresh Fruit Display
Artisan Cheese Tray with Crackers*

All Hors d'oeuvres Selections include a Four (4) Hour Open Bar

*Includes House Brand Liquors, Domestic Beer, House Wine, Fountain Soda,
Coffee, Tea and Water*



Wedding Reception Buffets

\$60.00 per person for Two Entrée Choices

\$62.00 per person for Three Entrée Choices



Salad Choices

Please select two (2)

*Tossed Salad
Loaded Potato Salad
Caesar Salad
Napa Cabbage Slaw
Crudité Tray
BLT Broccoli Salad
Seasonal Fruit Salad
Blackened Shrimp Pasta Salad
Greek Pasta Salad*

Entrée Choices

Please select two (2) or three (3)

*Blue Cheese Crusted Ribeye
Lemon Infused Salmon
Chicken Picatta
Sofrito Roasted Alaskan Cod*

*Pork Loin Forestiere
Chicken Chasseur
Chicken Dusseldorf
Shrimp De Jonghe*

Starch Choices

Please select one (1)

*Roasted Fingerling Potatoes
Confit Garlic Whipped Potatoes
Au Gratin Potatoes
Brown Butter Whipped Potatoes
Baked Potato
Truffle Whipped Potatoes (add \$1.00)*

Vegetable Choices

Please select one (1)

*Roasted Cauliflower
Juicy Soy Green Beans
Green Bean Almondine
Blanched Broccoli
Buttered Asparagus (add \$1.00)*

Four (4) Hour Open Bar

*Includes House Brand Liquors, Domestic Beer, House Wine, Fountain Soda,
Coffee, Tea and Water*



Package Enhancements



Children's Reception Packages

Ages 12 and Under

Chicken Strips, Burger or Grilled Cheese with Choice of French Fries or Fresh Fruit

\$10.00

Unlimited Fountain Soda, Iced Tea, Water and Lemonade for the Duration of the Reception

\$10.00

Carving Stations

Must Be In Addition to Buffet or Hors d'oeuvres Reception

Salt Roasted Prime Rib

\$3.00

Carved Tenderloin of Beef

\$5.00

Mint Rubbed Pork Loin

\$2.00

Action Stations

Must Be In Addition to Buffet or Hors d'oeuvres Reception

Pasta Action Station – Marinara, Alfredo, 2 Pasta Choices, Meatballs,

Shrimp, Chicken Breast and Seasonal Vegetables

\$4.00

Stir Fry Action Station – Fried Rice, Seasonal Vegetables, Shrimp, Chicken, Beef, Savory Asian Sauce

\$4.00

Champagne Toast

Charged on Consumption

House Brut or Spumante Champagne by the Bottle

Serves Approximately 8 People Per Bottle

\$19.00

Bar Enhancements

Priced in Addition to Meal Packages

Upgrade to 4 Hour Call Brands Open Bar – Includes Jim Beam, Cutty Sark, Smirnoff, Beefeaters, Bacardi Light, Seagrams 7, Jose Cuervo, Dewars

\$4.25

Upgrade to 4 Hour Premium Brands Open Bar – Includes Brands Listed Above and Wild Turkey, Johnnie Walker Red, Absolut, Bombay, Captain Morgan, Seagrams V.O.

\$6.50