Weddings

AT TURF VALLEY RESORT

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All prices per person. All food subject to 21% Taxable Service Charge & 6% Maryland Sales Tax. Alcoholic Beverage Items are Subject to 21% Taxable Service Charge & 9% Maryland Alcohol Tax.

Wedding Hors d'Oeuvres

Included with All Packages Except Brunch Buffet Menu

FIRST HOUR INCLUDES

Hot Selections – Select Three

VEGETARIAN

Spanakopita

Vegetable Egg Rolls

Salsa & Cheese Quesadillas

Broccoli & Cheddar Quiche

Raspberry & Almond Brie

Ratatouille Tart

Mascarpone, Blue Cheese & Red Onion Tart

Edamame Dumplings

Cherry Blossom Tart

Sweet Potato 'Tot'

Vegetable Risotto Croquettes with Asparagus & Mushroom

SATAY

Beef Teriyaki Satay

Teriyaki & Sesame Chicken Satay

Buffalo-Blue Chicken Satay

Chili-Lime Chicken Satay

SEAFOOD

Crab Toast

Lobster Cobbler

Fried Shrimp

Salmon & Asparagus en Croute

BEEF, PORK & CHICKEN

Bourbon BBQ Meatballs

Bacon-Wrapped Short Rib

Bacon-Wrapped Chorizo-Stuffed Dates

Bacon-Wrapped Turkey

Tandoori Chicken

Ham, Mac & Cheese Poppers

Reuben Caraway Bites

Chicken Dijon Puffs

Italian Sausage & Peppers

Beef Teriyaki Pot Stickers

Pork Pot Stickers

Beef Wellington Puffs

Coney Island Franks

Reuben in Rye Puffs

Hot Displays – Select One

Spinach & Artichoke Fondue

Chesapeake Crab & Artichoke Fondue

Brie en Croute with Raspberry Sauce

Wild Mushroom & Sun-Dried Tomato Fondue

Buffalo Chicken Fondue

Cold Displays – Select Two

Vegetable Crudités with Peppercorn Ranch

International & Domestic Cheese Display

Brie with Seasonal Berries

Seasonal Fruit Display

Antipasto Display

Hummus, Olive Tapenade & Pita Triangles

Bruschetta with Balsamic Glaze

Artisanal Cheese & Dried Fruits + $2.00

Á LA CARTE

Additional Selections (Priced per 50 pieces)

Jumbo Shrimp Cocktail | $160.00

Jumbo Shrimp Scampi | $170.00

Crab Cake Minis | Market Price

Lobster Salad Baguette | $165.00

Mushroom Imperial | $175.00

Petite Lamb Chops | $175.00

Tomato Gazpacho Shooters | $65.00

Caprese Bites | $65.00

ENHANCEMENTS

Custom Ice Sculptures | starting at $450.00

Additional Hour (Non-Alcoholic Bar Only) | $5.50 per person

Additional Hour (Including Full Bar) | $8.00 per person

Additional Servers/Bartenders | $175.00 each

Additional Hot Selections Butlered | $2.00 per person, per selection

Chocolate Covered Strawberries | $36.00 per dozen

Portable Bar Set-Up Fee | $150.00

Candlelight Hors d'Oeuvres Reception

$100.00 per person

Includes Four Hour House Bar with Cordials & Champagne Toast for All Guests

(See page 18 for bar options)

THIS PACKAGE INCLUDES:

Wedding Cake

Votive Candles

White or Ivory Floor Length Linens included along with a Variety of Napkins

Maitre D'

Two Complimentary Tickets to Tasting Event

Wedding Night Hotel Stay for the Newlyweds

First Anniversary Night Hotel Stay (subject to availability)

One Complimentary Greens Fee and Cart (subject to availability)

THEME STATIONS

Available Second & Third Hour of the Event – Select Two

Chesapeake
Crab Claw Cocktail, Hot Steamed Shrimp, Mushroom Imperial & Corn Fritters

St. Lawrence Salmon
Filet of Herbed Salmon with Chardonnay Sauce, Julienne Vegetables & Rice Pilaf

Risotto Station
Arborio Rice, Parmesan, Mushrooms, Peas & Onions, & Diced Prosciutto

Wedge Salad Bar
Individual Wedges of Iceberg Lettuce, Crumbled Bacon, Cherry Tomatoes, Blue Cheese, Carrots, Red Onion, Ranch & Blue Cheese Dressings

Asian Food Cart
Pork Pot Stickers, Vegetable Egg Rolls, Chicken & Shrimp Stir Fry, Asian Noodle Salad, Fortune Cookies

Fajita Bar
Chicken Fajitas, Flour Tortillas, Mexican Rice with Black Beans & Corn, Lettuce, Tomato, Onion, Sour Cream, Cheddar & Pepper Jack Cheeses, Tortilla Chips & Salsa

Pasta Station
Chef's Pasta, Clam Sauce Marinara, Alfredo & Pesto, Italian Sausage, Crab & Shrimp, Garlic Bread

Paella Station
Spanish Style Paella with Shrimp, Chicken, Chorizo Sausage, Mussels, Clams, Peas & Peppers. Vegetable Paella with Zucchini, Eggplant, Asparagus & Artichokes

CHEF-ATTENDED STATIONS

Available Second & Third Hour of the Event – Select One

Carved Tenderloin of Beef
Béarnaise & Horseradish Sauce

Carved Roasted Turkey
Honey Mustard & Cranberry Sauce

Carved Prime Rib
Horseradish Mayonnaise, Caesar Salad & Au Jus

Baltimore Brisket
Corn, Crab & Old Bay® Mashed Potatoes

Raw Bar
Local Oysters Selection (based on availability), Clams, Shrimp Cocktail, Spicy Cocktail Sauce (1 shucker recommended for every 50 guests)

(Additional Stations available for $4.00 per person & a fee of $125.00 per chef will apply)

DESSERT

Final Hour of the Event

Chocolate Fondue
Strawberries, Pretzels, Marshmallows, Pound Cake & Ginger Snaps (Included in Package)

Upgrade to Dessert Display | $5.00 per person
Seasonal Cakes, Pies & Tortes

Upgrade to Sundae Bar | $5.00 per person
Chocolate & Vanilla Ice Cream with Traditional Toppings

LATE NIGHT SNACKS

Chicken Tenders & Mashed Potato Bar | $9.00 per person
Bacon, Sour Cream, Scallions & Gravy

Cheeseburger Sliders | $10.00 per person
Fixins & Truffle Fries

French Fry or Tater Tot Station | $5.00 per person
Cheese, Sour Cream, Truffle Aioli, Scallions & Bacon

Coney Island Franks & Tater Tots | $8.00 per person

Italian Cold Cut & Potato Chips | $8.00 per person

Make Your Own Beef or Chicken Tacos | $9.00 per person
Tortilla Chips, Salsa & Queso

Assorted Cookies, Doughnuts & Milk | $6.00 per person

Wedding Buffet – Ruby Reception

$96.00 per person

Includes Four Hour House Bar with Cordials & Champagne Toast for All Guests

(See page 18 for bar options)

THIS PACKAGE INCLUDES:

Wedding Cake

Votive Candles

White or Ivory Floor Length Linens included along with a Variety of Napkins

Maitre D'

Two Complimentary Tickets to Tasting Event

Wedding Night Hotel Stay for the Newlyweds

First Anniversary Night Hotel Stay (subject to availability)

One Complimentary Greens Fee and Cart (subject to availability)

SALADS

Salads – Select Two

Roasted Vegetable Salad with Sun-Dried Tomato Vinaigrette

Cucumber Dill Salad

Italian Antipasto Salad

Caesar Salad

Chef's Seasonal Salad

Capri Salad (Greek Pasta Salad)

Market Salad

Santa Fe Black Bean Salad with Cilantro, Corn, Red Peppers & Radicchio

Asian Noodle Salad

ENTRÉES

Buffet served with Chef's Choice of Appropriate Fresh Seasonal Vegetables & Starch. Regular & Decaf Coffee, Tea, Rolls & Butter

Entrées – Select Three

Pineapple-Mango Mahi-Mahi
Oven-Baked Mahi-Mahi, Fresh Fruit, Diced Peppers & Salsa

Grilled Flank Steak
Blueberry & Red Wine Reduction

Chicken Florentine
Fresh Spinach in a Sun-Dried Tomato Cream Sauce

Sautéed Shrimp, Scallops & Mussels
Tortellini with Fresh Herb Au Jus

Shrimp And Scallops Newburg
Creamy Sherry-Butter

Chicken Marsala
Grilled Chicken with Mushrooms & Savory Marsala Sauce

Roasted Beef Tips With Wild Mushrooms
Tenderloin Tips with Wild Mushrooms & Pearl Onions

Cajun Crusted Salmon
Lightly Spiced & Finished with Garlic Cream

Chicken Parmesan
Italian Herb-Breaded Chicken Breast Topped with Marinara & Parmesan

Chicken Picatta
Italian Herb-Crusted Chicken with Artichoke, Caper, Sun-Dried Tomato & Lemon Butter Sauce

Grilled Chicken
Lemon-Peppered & Finished with Beurre Blanc

Vegetarian Options

Four Cheese Manicotti
Basil Marinara

Grilled Eggplant Parmesan

Portobello Ravioli
Spinach & Light Cream

Polenta Rounds
Vegetable Ragout & Marinara

DESSERT

Chocolate Fondue
Strawberries, Pretzels, Marshmallows, Pound Cake & Ginger Snaps (Included in Package)

Upgrade to Dessert Display | $5.00 per person
Seasonal Cakes, Pies & Tortes

Upgrade to Sundae Bar | $5.00 per person
Chocolate & Vanilla Ice Cream with Traditional Toppings

Upgrade to Flambé Station | $8.00 per person

Half Hour of Service – Choose One
- Bananas Foster
- Cherries Jubilee
- Pineapple Parisienne

LATE NIGHT SNACKS

Chicken Tenders & Mashed Potato Bar | $9.00 per person
Bacon, Sour Cream, Scallions & Gravy

Cheeseburger Sliders | $10.00 per person
Fixins & Truffle Fries

French Fry or Tater Tot Station | $5.00 per person
Cheese, Sour Cream, Truffle Aioli, Scallions & Bacon

Coney Island Franks & Tater Tots | $8.00 per person

Italian Cold Cut & Potato Chips | $8.00 per person

Make Your Own Beef or Chicken Tacos | $9.00 per person
Tortilla Chips, Salsa & Queso

Assorted Cookies, Doughnuts & Milk | $6.00 per person

Wedding Buffet – Emerald Reception

$111.00 per person

Includes Four Hour Premium Bar with Cordials & Champagne Toast for All Guests

(See page 19 for bar options)

THIS PACKAGE INCLUDES:

Wedding Cake

Votive Candles

White or Ivory Floor Length Linens included along with a Variety of Napkins

Maitre D'

Two Complimentary Tickets to Tasting Event

Wedding Night Hotel Stay for the Newlyweds

First Anniversary Night Hotel Stay (subject to availability)

One Complimentary Greens Fee and Cart (subject to availability)

SALADS

Salads – Select Two

Roasted Vegetable Salad with Sun-Dried Tomato Vinaigrette

Cucumber Dill Salad

Italian Antipasto Salad

Caesar Salad

Chef's Seasonal Salad

Capri Salad (Greek Pasta Salad)

Market Salad

Santa Fe Black Bean Salad with Cilantro, Corn, Red Peppers & Radicchio

Asian Noodle Salad

ENTRÉES

Buffet served with Chef's Choice of Appropriate Fresh Seasonal Vegetables & Starch. Regular & Decaf Coffee, Tea, Rolls & Butter

Entrées – Select Three

Chicken Oscar
Sautéed Breast of Chicken with Lump Crabmeat, Hollandaise Sauce & Asparagus

Crab-Crusted Tilapia
Lump Crab & Parmesan Crusted

Portobello Ravioli
Balsamic Glazed Grilled Chicken

Tuscan Tenderloin
Thin Sliced Filet Mignon with Forest Mushroom Demi

Caprese Chicken
Prosciutto, Tomato, Spinach & Mozzarella

Carved Prime Rib Au Jus
Creamed Horseradish & Au Jus (includes one carver)

Seafood Thermidor
with Lobster, Shrimp & Scallops

Maryland Crab Cakes

Salmon Imperial

Lamb Chops
Roasted with Rosemary-Garlic Salt & Light Demi-Glace

Vegetarian Options

Four Cheese Manicotti
Basil Marinara

Grilled Eggplant Parmesan

Portobello Ravioli
Spinach & Light Cream

Polenta Rounds
Vegetable Ragout & Marinara

DESSERT

Chocolate Fondue
Strawberries, Pretzels, Marshmallows, Pound Cake & Ginger Snaps (Included in Package)

Upgrade to Dessert Display | $5.00 per person
Seasonal Cakes, Pies & Tortes

Upgrade to Sundae Bar | $5.00 per person
Chocolate & Vanilla Ice Cream with Traditional Toppings

Upgrade to Flambé Station | $8.00 per person
Half Hour of Service – Choose One
- Bananas Foster
- Cherries Jubilee
- Pineapple Parisienne

LATE NIGHT SNACKS

Chicken Tenders & Mashed Potato Bar | $9.00 per person
Bacon, Sour Cream, Scallions & Gravy

Cheeseburger Sliders | $10.00 per person
Fixins & Truffle Fries

French Fry or Tater Tot Station | $5.00 per person
Cheese, Sour Cream, Truffle Aioli, Scallions & Bacon

Coney Island Franks & Tater Tots | $8.00 per person

Italian Cold Cut & Potato Chips | $8.00 per person

Make Your Own Beef or Chicken Tacos | $9.00 per person
Tortilla Chips, Salsa & Queso

Assorted Cookies, Doughnuts & Milk | $6.00 per person

Wedding Seated Dinner – Pearl Reception

$91.00 per person – Split Entrée Fee | $3.50 per person

Includes Four Hour House Bar with Cordials & Champagne Toast for All Guests

(See page 18 for bar options)

THIS PACKAGE INCLUDES:

Wedding Cake

Votive Candles

White or Ivory Floor Length Linens included along with a Variety of Napkins

Maitre D'

Two Complimentary Tickets to Tasting Event

Wedding Night Hotel Stay for the Newlyweds

First Anniversary Night Hotel Stay (subject to availability)

One Complimentary Greens Fee and Cart (subject to availability)

FIRST COURSE

First Course – Select One

Market Salad or Chef's Seasonal Salad

Upgrade to your choice: Caesar, Caprese, Antipasto, or Greek Salad | $2.00 per person

Edible Flower Salad | $4.00 per person

ENTRÉE

All Entrées Served with Chef's Choice of Appropriate Fresh Seasonal Vegetables & Starch, Regular & Decaf Coffee, Tea, Rolls & Butter

Entrée – Select One

Baked Salmon
Lemon-Pepper Salmon with Citrus Beurre Blanc

N.Y. Strip Au Poivre
Grilled with Brandied Green Peppercorn Sauce

Cornbread Stuffed Pork Loin
Apples, Almonds & Apple Jack Glaze

Chicken Chesapeake
Topped with Crab & Spinach, Finished with Lemon Butter Sauce

Pineapple-Mango Mahi-Mahi
Oven-Baked Mahi-Mahi, Fresh Fruit, Diced Peppers & Salsa

5 oz. Filet Mignon & Your Choice Of:

Choose One –

Chicken Diane – *Dijon Brandy Sauce*

Chicken Teriyaki – *Sweet Teriyaki & Sesame*

Chicken Florentine – *Spinach & Sun-Dried Tomato Cream Sauce*

Salmon Teriyaki

Cajun Crusted Salmon – *Lightly Spiced & Finished with Garlic Cream*

Salmon Florentine – *Spinach & Sun-Dried Tomato Cream Sauce*

Baked Salmon – *Lemon-Pepper Salmon with Citrus Beurre Blanc*

DESSERT

Seasonal Sorbet (included in Package)

Upgrade to Chocolate Fondue | $3.50 per person
Strawberries, Pretzels, Marshmallows, Pound Cake & Ginger Snaps

Upgrade to Dessert Display | $5.00 per person
Seasonal Cakes, Pies & Tortes

Upgrade to Sundae Bar | $5.00 per person
Chocolate & Vanilla Ice Cream with Traditional Toppings

Upgrade to Flambé Station | $8.00 per person
Half Hour of Service – Choose One
- Bananas Foster
- Cherries Jubilee
- Pineapple Parisienne

Additional Courses (Extra half-hour of service to be expected for each course)

Lobster Bisque | $5.50 per person

Shrimp Bisque | $4.50 per person

Cream of Crab | $4.50 per person

Crab Lump Cocktail | Market Price

Shrimp Cocktail | $8.00 per person

Pasta Course | $4.00 per person

LATE NIGHT SNACKS

Chicken Tenders & Mashed Potato Bar |
$9.00 per person
Bacon, Sour Cream, Scallions & Gravy

Cheeseburger Sliders | $10.00 per person
Fixins & Truffle Fries

French Fry or Tater Tot Station | $5.00 per person
Cheese, Sour Cream, Truffle Aioli, Scallions & Bacon

Coney Island Franks & Tater Tots | $8.00 per person

Italian Cold Cut & Potato Chips | $8.00 per person

Make Your Own Beef or Chicken Tacos |
$9.00 per person
Tortilla Chips, Salsa & Queso

Assorted Cookies, Doughnuts & Milk |
$6.00 per person

Wedding Seated Dinner – Sapphire Reception

$103.00 per person – Split Entrée Fee | $3.50 per person

Includes Four Hour Premium Bar with Cordials & Champagne Toast for All Guests

(See page 19 for bar options)

THIS PACKAGE INCLUDES:

Wedding Cake

Votive Candles

White or Ivory Floor Length Linens included along with a Variety of Napkins

Maitre D'

Two Complimentary Tickets to Tasting Event

Wedding Night Hotel Stay for the Newlyweds

First Anniversary Night Hotel Stay (subject to availability)

One Complimentary Greens Fee and Cart (subject to availability)

FIRST COURSE

First Course – Select One

Market Salad or Chef's Seasonal Salad

Upgrade to your choice: Caesar, Caprese, Antipasto, or Greek Salad | $2.00 per person

Edible Flower Salad | $4.00 per person

ENTRÉE

All Entrées Served with Chef's Choice of Appropriate Fresh Seasonal Vegetables & Starch, Regular & Decaf Coffee, Tea, Rolls & Butter

Entrée – Select One

Lobster Imperial Chicken
Marinated, Baked Chicken Breast Topped with Lobster Imperial

Herb-Crusted Sea Bass
White Wine Reduction

Salmon Imperial
Topped with Lump Crab & Imperial Sauce

Maryland Crab Cakes

8 oz. Filet Mignon
Brandied Wild Mushroom Sauce

5 oz. Filet Mignon And your choice of:
Choose One –

Crab Stuffed Shrimp

Maryland Crab Cake

Delmarva – *Corn, Crab, Tomatoes, White Wine & Lemon*

Salmon Imperial – *Topped with Lump Crab & Imperial Sauce*

Rockfish – *Old Bay® Buttered* | additional $3.95 per person

DESSERT

Seasonal Sorbet (included in Package)

Upgrade to Chocolate Fondue | $3.50 per person
Strawberries, Pretzels, Marshmallows, Pound Cake & Ginger Snaps

Upgrade to Dessert Display | $5.00 per person
Seasonal Cakes, Pies & Tortes

Upgrade to Sundae Bar | $5.00 per person
Chocolate & Vanilla Ice Cream with Traditional Topping

Upgrade to Flambé Station | $8.00 per person
Half Hour of Service – Choose One
- Bananas Foster
- Cherries Jubilee
- Pineapple Parisienne

Additional Courses (Extra half-hour of service to be expected for each course)

Lobster Bisque | $5.50 per person

Shrimp Bisque | $4.50 per person

Cream of Crab | $4.50 per person

Crab Lump Cocktail | Market Price

Shrimp Cocktail | $8.00 per person

Pasta Course | $4.00 per person

LATE NIGHT SNACKS

Chicken Tenders & Mashed Potato Bar |
$9.00 per person
Bacon, Sour Cream, Scallions & Gravy

Cheeseburger Sliders | $10.00 per person
Fixins & Truffle Fries

French Fry or Tater Tot Station | $5.00 per person
Cheese, Sour Cream, Truffle Aioli, Scallions & Bacon

Coney Island Franks & Tater Tots | $8.00 per person

Italian Cold Cut & Potato Chips | $8.00 per person

Make Your Own Beef or Chicken Tacos |
$9.00 per person
Tortilla Chips, Salsa & Queso

Assorted Cookies, Doughnuts & Milk |
$6.00 per person

Wedding Brunch Buffet

$91.00 per person

Includes Four Hour Beer, Wine & Soda Bar with Bloody Marys & Mimosas OR Four Hour House Bar

(See page 18 for bar options)

THIS PACKAGE INCLUDES:

Chilled Orange, Apple & Cranberry Juices

Champagne Toast for All Guests

Wedding Cake

Votive Candles

White or Ivory Floor Length Linens included along with a Variety of Napkins

Maitre D'

Two Complimentary Tickets to Tasting Event

Wedding Night Hotel Stay for the Newlyweds

First Anniversary Night Hotel Stay (subject to availability)

One Complimentary Greens Fee and Cart (subject to availability)

FIRST HALF-HOUR INCLUDES

Cheese & Vegetable Crudités

ONE HOUR BUFFET INCLUDES

Scrambled Eggs

Denver Scramble with Ham, Peppers, Cheddar & Onions

Valley Breakfast Potatoes

French Toast with Cinnamon-Maple Syrup

Assortment of Muffins, Coffee Cake & Seasonal Scones

Bacon

Sausage (Choice of Pork, Turkey OR Chicken)

Sliced Fresh Fruit

Caesar Salad & Antipasto Salad

Grilled Mediterranean Vegetables

ENTRÉE

Lunch Entrée – Select Two

Roasted Beef Tips with Wild Mushrooms

Grilled Flank Steak with Blueberry & Red Wine Reduction

Sweet & Sour Pork Loin

Chicken Marsala

Lemon-Herb Grilled Chicken

Fried Chicken

OPTIONAL OMELET STATION

Standard Station | $6.00* per person
Includes: Cheddar Cheese, Bacon, Sausage, Ham, Onions, Mushrooms, Tomatoes & Peppers

Delmarva Station | $8.00* per person
Standard Station Plus Crab & Shrimp

*Plus Omelet Chef Fee of $125 recommended per every 30 guests

DESSERT

Chocolate Fondue
Strawberries, Pretzels, Marshmallows, Pound Cake & Ginger Snaps (Included in Package)

Coffee, Decaffeinated Coffee, Iced Tea & Herbal Teas

Bar Menu – House Bar

Included with Pearl, Ruby & Candlelight Wedding Packages

LIQUOR

VODKA

Svedka • Absolut

WHISKEY

Jack Daniel's • Jameson Irish

SCOTCH

Cutty Sark • Dewar's

TEQUILA

Altos

RUM

Bacardi • Captain Morgan's

GIN

Beefeater Gin • Tanqueray

BOURBON

Jim Beam • Makers Mark

CORDIALS

Amaretto

Triple Sec

Kahlua

Sour Apple

Bailey's Irish Cream

Peach Schnapps

WINES

Robert Mondavi Woodbridge Chardonnay

Robert Mondavi Woodbridge Pinot Grigio

Robert Mondavi Woodbridge Cabernet Sauvignon

Robert Mondavi Woodbridge Pinot Noir

Kenwood Cuvée Brut

BEER

Miller Lite Draft & Flying Dog Pale Ale Draft

BAR ADDITIONS

Wine Service | $20 per bottle for House Wine
(Upgraded Wine List Available Upon Request)

Premium Bar Upgrade | $6 per person

Toast Upgrade to Prosecco | $ 2.00 per person

Functions being held in the Waterford will have Miller Lite & Flying Dog Pale Ale bottles instead of draft.
Please ask your Catering Sales Executive for any special requests for alcohol selections.

Bar Menu – Premium Bar

Included with Emerald & Sapphire Wedding Packages

LIQUOR

VODKA

Tito's • Grey Goose

Stoli O • Deep Eddy Lemon

TEQUILA

Altos • Patron

RUM

Bacardi • Captain Morgan's • Malibu

WHISKEY

Bulleit Rye • Jameson Irish

GIN

Tanqueray • Bombay Sapphire

SCOTCH

Johnnie Walker Red • Chivas

BOURBON

Makers Mark • Woodford Reserve

COGNAC

Hennessy

CORDIALS

Amaretto

Triple Sec

Kahlua

Chambord

Fireball

Sour Apple

Bailey's Irish Cream

Peach Schnapps

Grand Marnier

WINES

Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon & Pinot Noir

14 Hands Winery Hot To Trot White Blend & Red Blend

Seasonal Sangria

Kenwood Cuvée Brut

BEER

Miller Lite Draft & Flying Dog Pale Ale Draft **-AND-** Choice of One Domestic, One Premium & One Local Bottled

DOMESTIC

Miller Lite • Coors Lite

Budweiser • Michelob Ultra

Yuengling • Bud Light

PREMIUM

Amstel • Heineken

Blue Moon • Samuel Adams

Sierra Nevada • New Belgium

LOCAL BREWERIES

Flying Dog • Heavy Seas

Jailbreak • Victory

Dogfish Head • Tröegs

Functions being held in the Waterford will have Miller Lite & Flying Dog Pale Ale bottles instead of draft.
Please ask your Catering Sales Executive for any special requests for alcohol selections.

TURF VALLEY
RESORT

2700 Turf Valley Road | Ellicott City, MD 21042
410.465.1200 | TurfValley.com/Celebrate