

Hill Crest Country Club

WEDDINGS



CEREMONY

Say "I do" amongst our scenic vistas.



DINNER

Hundreds of dinner options available! Remember -- we work with any budget!



RECEPTION

Dance the night away with family and friends in our elegant clubhouse!





Your Wedding Celebration Planning Guide

You make the selections, then leave the details to us. We'll use our experience to expertly tell your wedding story!

THANK YOU!

Thank you for considering Hill Crest Country Club for your event. We appreciate you thinking of us!



We are always happy to plan and execute parties for our party hosts and their guests. Please remember what follows next is a sample of our full menu and options. If you have something special in mind, please just ask!

WEDDING INFORMATION

Deposit: A deposit will be required at the time of your booking along with a signed contract. The contract will outline payment terms and deadline to submit the deposit. A \$750.00 deposit will be required for the Ballroom.



Billing: The party host must pre-pay 100% of the estimated charges, five business days prior to the event. Hill Crest Country Club accepts checks, cash and money order. Party host may pay via VISA/MASTERCARD/DISCOVER OR AMEX, however a 3% convenience fee applies. If you have a question regarding your billing statement, please call our Business Office Monday-Friday 9:00AM-4:00PM.

Party Count: We would like to properly prepare for your event and to do so, we will need an accurate number of guests that will be attending. Please provide a preliminary count one week prior to the event and a final count five business days before the event

WEDDING CEREMONY

Imagine Saying "I Do!" in front of our Amazing View! Ceremony Fee \$500 ~includes Two hour use of our ladies locker room for bridal party preparation . No outside food&beverage permitted. Arrangements for additional hours & food/bar service available.



Grand Wedding Reception Dinners

You make the selections, then leave the details to us. We'll use our experience to expertly tell your wedding story!

THE FOOD

Our dinner package includes: 5 Hour Reception, Served House Salad with Dressings and Warm Rolls and Butter. Main Course is Buffet with Chef Carved Protein Selection plus Entrée(s), Pasta, Starch and Vegetable. Coffee, Decaf, Tea and Iced Tea served at a Beverage Station. We cut and serve your wedding cake as dessert for no additional fee.

Carved Item plus one entree \$41 per person

Carved Item plus two entrees \$47 per person

Dinner

Tableside Served House Salad *Choice of Two Dressings Tabled*
Warm Rolls and Butter

Chef Attended Carving Station (choice of one):

Stuffed Tenderloin of Pork, Focaccia and Dried Cranberry Stuffing

Glazed Virginia Baked Ham, Country Club of Sirloin (\$1.00 additional)

Slow-Roasted Prime of Beef (\$4.00 additional)

PLUS

Your Choice of One of the Following Entrees:

Lemon Pepper White Fish, Fillet of Salmon, Sliced Slow-Roasted Beef

Stuffed Chicken Breast, Sauce Supreme, Chicken Cordon Bleu,

Parmesan & Herb Crusted Chicken, Chicken Marsala

Breast of Chicken Romano, Chicken Milanese

PLUS ~ Your Selection of Starch & Vegetable & Pasta

Roasted Red Skin Potatoes, Roasted Sweet and White Potatoes, Potato

Dauphinoise, Garlic Parmesan Mashed Potatoes, Parsley Baby Potatoes,

Chef's Selection of Pasta & Sauce, Rice Pilaf, Almond Chive Basmati, Wild

Mushroom Risotto, Garden Fresh Medley (Zucchini, Squash, Red Pepper),

Honey Glazed Carrots, Oven Roasted Cauliflower, Sautéed Corn with

Clarified Butter, Kosher Salt and Black Pepper, Malibu Medley (Broccoli,

Cauliflower, Hybrid Carrots), Fresh Green Beans Almandine, Snow Peas

with Red Peppers

Coffee, Decaf, Tea, Iced Tea & Lemonade



Grand Wedding Reception Dinner

THE HORS'DOEUVRES

Tabled Hors d'oeuvres

Domestic Cheese \$4.00 per person
Assorted Crackers, Fruit Garni, Honey Dijon Mustard

Bouquet of Garden Fresh Vegetables \$3.10 per person
Buttermilk Ranch

Roasted Garden Vegetable Array \$4.25 per person
Garlic Hummus and Toasted Pita Wedges
Display of Tropical and Seasonal Fresh Fruit \$4.75 per person

Baked Brie \$4.25 per person
Wheel of Brie enrobed in Puff Pastry, Baguette and Melba Sauce

Charcuterie Board \$5.85 per person
Ham, Various Salami, Pepperoni, Forest Berries, Pickles, Olives,
Rustic Cheddar, Provolone and crackers served with Dijon Mustard

Artichoke and Crabmeat Dip \$5.95 person
Substitute Spinach and Artichoke Dip \$4.00 person
Assorted Baguette and Crackers

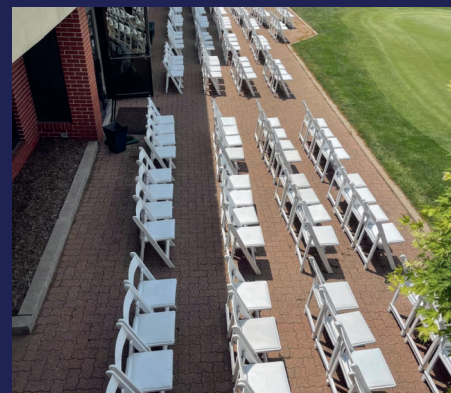
Artichoke Asiago Cheese Dip \$2.25 per person
Buffalo Chicken Dip \$2.25 per person Assorted Baguette and Crackers

Butler Passed Hors d'oeuvres

COLD SELECTIONS - \$71.00 per 50 pieces
Grilled Vegetable Lavash with Goat Cheese, Tomato Mozzarella Bruschetta
Cucumber Dill Bites

SPECIALTY COLD SELECTIONS -\$110 per 50 pieces
Caprese Skewer, Crabmeat Hoelzel on Toast Point *Subject to Availability
and Price Adjustment* , Shrimp Cocktail on Dilled Cucumber

HOT SELECTIONS - \$ 76.00 per 50 pieces
Vegetable or Pork Spring Rolls with Chili-Mango Chutney
Mediterranean Sausage stuffed Mushroom, Spanakopita
Potstickers – Chicken, Pork, Vegetable, Bacon Wrapped Water Chestnut



Grand Wedding Reception Dinners

THE BAR

Packaged Open Bar

Four Hours of Premium Brand Bar with House Wines & Two Domestic Bottle Selection

Absolute Vodka, Tito's Vodka, Tanqueray Gin, Captain Morgan, Bacardi Rum, Jim Beam, Jack Daniels, J&B Scotch, Jose Cuervo Gold, Disaronno Amaretto, Peach Schnapps

Your Choice of House Wines

Your Choice of Two Domestic Bottle Beers

\$33.00++ per person

Four Hours of House Brand Bar with House Wines & Two Domestic Bottled Beer

Banker's Club Vodka, Banker's Club Gin, Barrister's Scotch, Banker's Club Light Rum, Admiral Nelson Spiced Rum, Banker's Club Whiskey, Banker's Club Bourbon

Your Choice of House Wines

Your Choice of Two Domestic Bottled Beers

\$20.00++ per person

Shots – Shots are not included with the bar service packages

Four Hours House Wines & Two Domestic Bottled Beer

Your Choice of House Wines and Two Domestic Bottled Beer

\$16.00++ per person

Non-Alcoholic Beverage Package

Sodas and Juice \$8.00 per person



Grand Wedding Reception Dinners

THE DECORATIVE TOUCHES

Included with Your Food Purchase:

Lap-Length Cloths in White, Ivory, Black, Hunter Green and Baby Blue - 27 Different Napkin Colors Available

Hill Crest Country Club's Specialty Linen Options

Floor length Cloths - White, Ivory, Black \$20/each

Chair Covers - White, Ivory, Black \$3/each

Variety of Sashes Available \$1/each

Ask for our list of Preferred Vendors for more options

Things to Keep in Mind:

- Room Rental Fees Apply. Ask the General Manager for details
- Please add 22% service charge to all food and beverage purchases.
- 6% state sales tax applies to all food packages.

THIS SPACE RESERVED FOR YOUR NOTES

