Split Rock Country Club WEDDING PACKAGES

Your Wedding at Split Rock Golf Club

Split Rock Golf Club is the perfect place for your elegant wedding for 50 to 90. Our staff's attention to detail is flawless, so you can plan your wedding with ease. Find the right package to fit your needs and have the wedding of your dreams.

Each package can be personalized to meet your unique style. Please note that menu omissions will not affect the pricing.

GENERAL INFORMATION

We have provided a summary of the most commonly requested information you will need to plan your wedding reception at the Split Rock Country Club. As you progress in the planning process, our Staff will be able to provide any additional information that you may require.

FLORISTS, MUSIC & PHOTOGRAPHERS

Split Rock Country Club will provide you with our preferred professional list. These individuals are reliable service providers and are familiar with our facility. However, Split Rock Country Club is not responsible for your arrangements with any vendors that you may choose to use should there be a delay in setup, tear down, storage, loss or destruction of products.

FOOD AND BEVERAGE ARRANGEMENTS

The Pennsylvania Liquor Control Board and Department of Agriculture regulate the sale and service of all alcoholic beverages and preparation and distribution of all food respectively. Split Rock Country Club is responsible for the administration of those regulations. Therefore, it is our policy that no alcoholic beverages or food may be brought into the facility for any banquet events.

ENTERTAINMENT

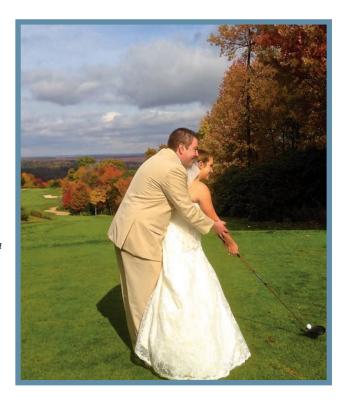
Split Rock Country Club will provide you with our preferred professional list. Please keep in mind that Split Rock Country Club is not responsible for the arrangements with any vendors; however, once they are on the premises, out of respect to our dining guests, they must abide by Split Rock Country Club guidelines.

PRICING

Your Sales Manager will be more than happy to work with you to create a wedding package to accommodate your specific needs. Please ask for the minimums required for Friday, Saturday and Sunday rentals. In addition to the package price, there will be a 17% service charge and PA state sales tax added to all food and beverage charges. Prices may be subject to change.

GUARANTEES

In order to secure the date of your event, a non-refundable deposit of \$1000.00 is required. In addition, to assist us in the proper preparation of your function, seven (7) days prior to your event you will be required to give your Sales Manager the exact number of guests expected to attend. This number will be considered your minimum group guarantee. Once established, your minimum guarantee may not be decreased and you will be billed accordingly.



CALL 570-722-9901 FOR MORE INFORMATION OR TO SCHEDULE A SITE TOUR.



Signature Wedding Package

\$80.00 per guest*

HORS D'OEUVRES SELECTIONS (3)

COCKTAIL APPETIZERS

Fresh Fruit, Cheese & Cracker Display Garden Vegetable Display

ACCOMPANIMENTS

Tossed Fresh Greens Artisan Bread Display Roasted Red Garlic Potatoes French Green Beans

THE CARVING BOARD (2)

SLOW ROASTED PRIME RIB AU JUS
Roasted Herb Encrusted Tenderloin of Beef with Chimichurri Sauce

ROASTED MARINATED RACK OF LAMB
with Salsa Verde

VIRGINIA SMOKED HAM with Honey Mustard Sauce

FENNEL AND GARLIC ENCRUSTED PORK CROWN ROAST with Caramelized Onion Demi Glace

BAKED FILET OF SALMON IN PUFF PASTRY with Scallop Mousse and Chervil Vin Blanc

ITALIAN PASTA STATION

SELECTION OF THREE PASTAS:
Mascarpone and Sundried Tomato Ravioli
Lobster Ravioli
Pappardelle
Six Cheese Sacchetti
Jumbo Tortelloni with Beef and Veal
Mozzarella, Basil and Tomato Ravioli

SELECTION OF THREE SAUCES:
Classic Marinara with Basil and Shaved Parmesan
Alfredo Sauce with Broccoli Rabe
Vodka Sauce with Baby Spinach and diced Roma Tomatoes
Lobster Cognac Sauce with Tarragon and Baby Shrimp
Extra Virgin Olive Oil and Garlic with Basil,
Fresh Mozzarella and Grilled Vegetables

DESSERT

WEDDING CAKE COFFEE, TEA AND SODA



PACKAGE INCLUDES

ONE HOUR STANDARD COCKTAIL RECEPTION
SELECTION OF THREE HORS D'OEUVRES
DISPLAY OF FRESH FRUIT, CHEESES & CRACKERS

Two Courses of Carving Dinner
Pasta Station
Traditional Champagne Toast
Three Hour Standard Open Bar
Beautifully Designed Wedding Cake
Coffee and Tea



Classic Wedding Package

\$100.00 per guest*

HORS D'OEUVRES SELECTIONS (3)

STATIONARY DISPLAY

Display of Domestic and Imported Cheese and Crackers with Fresh Fruit and Vegetable Garnish

SALAD

Baby Greens with Valencia Oranges, Roma Tomatoes, Toasted Pine Nuts, Dried Cranberries and Sweet Potato Threads, Raspberry Vinaigrette

ENTRÉE SELECTIONS (2)

All Entrees served with Chef's Choice of Vegetable and Starch

QUEEN CUT OF SLOW ROASTED PRIME RIB AU JUS with Horseradish Sauce

ROSEMARY BREAST OF CHICKEN AND PROSCIUTTO
WRAPPED JUMBO SHRIMP
with a Marjoram Scented Lemon Vinaigrette

MISO GLAZED RED SNAPPER with a Citrus Ginger Broth

GRILLED EGGPLANT AND TOMATO GOAT CHEESE NAPOLEON with Baby Arugula, Roasted Shallots and Aged Balsamic Reduction

PAN SEARED FILET OF SALMON with Ratatouille and Sweet Pepper Coulis

DOUBLE CUT OF FENNEL AND GARLIC ENCRUSTED

PORK CROWN ROAST

with Caramelized Onion Demi Glace

DUO OF PETIT FILET MIGNON AND JUMBO SHRIMP with Maitre D' Butter

DESSERT

WEDDING CAKE Coffee and Tea



PACKAGE INCLUDES

ONE HOUR PREMIUM COCKTAIL RECEPTION
SELECTION OF FOUR PASSED HORS D'OEUVRES
DISPLAY OF DOMESTIC AND INTERNATIONAL CHEESES TABLE

THREE COURSE PLATED DINNER
TRADITIONAL CHAMPAGNE TOAST
FOUR HOUR PREMIUM OPEN BAR
BEAUTIFULLY DESIGNED WEDDING CAKE
COFFEE AND TEA



^{*} Prices are subject to 17% service charge and sales tax. Prices are subject to change. Not responsible for web input or printing errors.

Regal Wedding Lackage

\$150.00 per person*

HORS D'OEUVRES SELECTIONS (4)

STATIONARY DISPLAY

Seafood Table on Ice Display of Domestic and Imported Cheese and Crackers with Fresh Fruit and Vegetable Garnish

FIRST COURSE (1)

Italian Seafood Soup (Cioppino)
Oysters Rockefeller
Asian Marinated Baby Back Ribs
Champagne Risotto with Wild Mushrooms and Spring Vegetables

SALAD (1)

Baby Greens with Valencia Oranges, Roma Tomatoes, Toasted Pine Nuts, Dried Cranberries and Sweet Potato Threads, Raspberry Vinaigrette Fresh Tomato and Mozzarella Salad with Roasted Red Peppers, Olives, Fresh Basil and Balsamic Reduction

Baby Arugula with Goat Cheese, Roma Tomatoes, Fresh Diced Mango, Roasted Pistachio Nuts and Citrus Vinaigrette

ENTRÉE SELECTIONS (3)

All Entrees served with Chef's Choice of Vegetable and Starch
KING CUT OF SLOW ROASTED PRIME RIB AU JUS
with Horseradish Sauce

PETITE FILET MIGNON AND LOBSTER TAIL
with Bearnaise Sauce

LOBSTER RAVIOLI

Lobster Cognac Sauce, Sundried Tomatoes, Baby Spinach and Jumbo Shrimp

THYME, ROSEMARY AND OREGANO MARINATED RACK OF LAMB with Salsa Verde

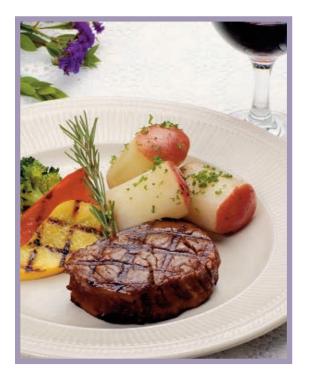
GRILLED VEAL CHOP AND JUMBO SHRIMP with Herb Cheese and Tomato-Mushroom Bordelaise

PAN SEARED CHILEAN SEA BASS with a Ginger and Blood Orange Reduction

DESSERT

WEDDING CAKE

DESSERT TABLE WITH PETIT FOURS, CHOCOLATES AND COOKIES



PACKAGE INCLUDES

ONE HOUR PREMIUM COCKTAIL RECEPTION WITH CHAMPAGNE

SELECTION OF FOUR BUTLER PASSED HORS D'OEUVRES

DISPLAY OF DOMESTIC / IMPORTED CHEESE AND CRACKERS
WITH FRESH FRUIT AND VEGETABLE GARNISH

FOUR COURSE PLATED DINNER
TRADITIONAL CHAMPAGNE TOAST
FOUR HOUR PREMIUM OPEN BAR
BEAUTIFULLY DESIGNED WEDDING CAKE
DESSERT AND CORDIAL TABLE
COFFEE AND TEAS



Wedding Stations

\$90.00 per person*

HORS D'OEUVRES SELECTIONS (3)

SALADS (3)

Pasta Salad with Baby Shrimp, Sundried Tomatoes and Pesto Sauce
Italian Antipasto Salad

Tomato & Mozzarella Caprese Salad

Classic Caesar Salad

Mixed Greens with Shredded Carrots, Grape Tomatoes and Cucumbers

SIDES (1)

Wild Rice Pilaf Roasted Red Skin Potatoes Garlic Mashed Potatoes

VEGETABLES (2)

Lemon Almond String Beans Grilled Asparagus with Hollandaise Sauce Medley of Sauteed Wild and White Mushrooms Steamed Broccoli Seasonal Vegetable Medley

ENTRÉES (3)

SLOW ROASTED PRIME RIB AU JUS with Horseradish sauce

SLICED BEEF TENDERLOIN with Herb and Garlic Butter

SAFFRON RISOTTO WITH SHRIMP, Roasted Tomatoes and Tarragon

LEMON CHICKEN WITH CAPERS, Artichokes and Sundried Tomatoes

MASCARPONE AND SUNDRIED TOMATO RAVIOLI with Marinara, Basil and Shaved Parmesan

FILET OF SALMON WITH SHRIMP and Lobster Bearnaise Sauce

DESSERT

WEDDING CAKE



PACKAGE INCLUDES

ONE HOUR STANDARD COCKTAIL RECEPTION
SELECTION OF THREE HORS D'OEUVRES

DISPLAY OF DOMESTIC AND IMPORTED CHEESE AND
CRACKERS WITH FRESH FRUIT AND VEGETABLE
GARNISH

WEDDING STATION DINNER SERVICE
TRADITIONAL CHAMPAGNE TOAST
FOUR HOUR PREMIUM OPEN BAR
BEAUTIFULLY DESIGNED WEDDING CAKE
COFFEE AND TEAS



Hors d'oeuvre Selections

HORS D'OEUVRES MENU

Passed or Displayed

COLD HORS D'OEUVRES

MEDITERRANEAN TOMATO BRUSCHETTA
WITH ARTICHOKES, BLACK OLIVES AND CAPERS

BEEF TENDERLOIN CARPACCIO ON GARLIC CROSTINI
WITH GRAIN MUSTARD

SMOKED SALMON WITH HERBED CREAM CHEESE AND CHIVES ON PUMPERNICKEL

MELON WRAPPED IN PROSCIUTTO HAM

PROSCIUTTO WRAPPED FIGS STUFFED WITH GOAT CHEESE

WATERMELON, MANCHEGO, AND SERRANO HAM SKEWERS

FIVE SPICED PORK TENDERLOIN CROSTINI

STRAWBERRY BASIL AND BRIE BRUSCHETTA

CLASSIC SHRIMP COCKTAIL WITH COCKTAIL SAUCE AND LEMON WEDGES

HOT HORS D'OEUVRES

SCALLOPS WRAPPED IN BACON WITH PESTO SAUCE

Thai Beef Sticks with Sesame Garlic Sauce

VEGETABLE SPRING ROLLS WITH SOY DIPPING SAUCE

COCONUT SHRIMP WITH MANGO SALSA

SUMMER VEGETABLE ROLLS

PORK POT STICKERS WITH TERIYAKI DIPPING SAUCE

MUSHROOMS STUFFED WITH CRABMEAT

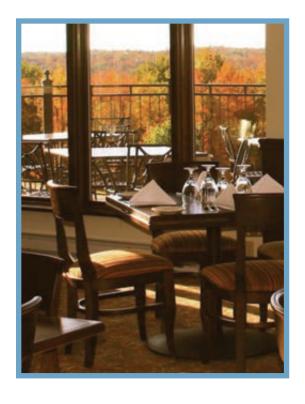
CHILI BOURBON MEATBALLS

MINI BEEF WELLINGTONS

SAUTEED WILD MUSHROOMS IN PUFF PASTRY

* Prices are subject to service charge and sales tax.

Prices are subject to change.



Upgraded Selections

PROSCIUTTO WRAPPED JUMBO SHRIMP IN PESTO SAUCE

LAMB LOLLIPOPS WITH ROSEMARY MUSTARD JUS

Pepper Encrusted Ahi tuna Spears with Wasabi Dipping Sauce

MINIATURE LUMP CRAB CAKES WITH MUSTARD
HORSERADISH AIOLI

UPGRADE \$7 PER PERSON PER SELECTION



Wedding Gakes & Services

WEDDING CAKE INFORMATION

WEDDING CAKES

Our Local Wedding Cake designer will create an elegant Wedding Cake to your specification. Standard cake includes the choice of icing, filling, and one of the following flavored cakes

CAKE SELECTIONS

Chocolate, Vanilla, Marble, Orange, Lemon, Pound Cake, Almond, Hazelnut

ICING FLAVORS

Buttercream: Chocolate, Lemon and Vanilla, Whipped Cream, Sweet Cream Cheese, and Chocolate Ganache, Fondant

FILLING FLAVORS

Apricot Preserves, Chocolate Ganache, Chocolate Mousse, Fresh Fruit and Berries, Gran Marnier Whipped Cream and Fresh Strawberries, Lemon Cream, Raspberry Preserves, Strawberry Preserves

ADDITIONAL SELECTIONS

Cheesecake, Fruitcake, and Flourless Chocolate are Available at an Additional Cost of \$4.25 per guest (if not included in the Wedding Package.)

AVAILABLE EXTRAS

Customized Specially Designed or Elaborate Cakes, Fountains, Lace, Marzipan Flowers, Ornaments, Tops, and Fresh Flowers.

Additional Services Available

Valet Services \$50.00 per hour

Ice Carvings Price per Carving

Flowers Price per Display

Linens Price per Design

Entertainment

Hotel Accommodations





Liquors Package

BEVERAGE SELECTIONS

STANDARD OPEN BAR

Brand Liquors, selection of Imported and Domestic Bottled and Draft Beers, Wine, Soda and Sparkling Water. Selections subject to change.

BRANDS

Dewars Scotch, Smirnoff Vodka, Bacardi Rum, Absolut Vodka, Captain Morgan Rum, Tanqueray Gin, Seagram's 7, Malibu Rum, Tequila, Jim Beam Bourbon, Jack Daniels, Chivas

LIQUORS

Coffee Liquor, Amaretto, Peach Schnapps, Sweet Vermouth, Dry Vermouth

BEER

Assorted Draft Selections and Bottled Beers below Bud, Bud Lite, Labatt Blue, Heineken, Coors Light, Corona, Miller Light, Amstel Light, Yuengling Lager

WINE

House Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon, Shiraz

PREMIUM OPEN BAR

Premium Brand Liquors, selection of Imported and Domestic bottled and draft beers, Premium Wines, Soda and Sparkling Water. Selections subject to change.

Standard Open Bar Selections with the following additions

A LA CARTE CORDIAL MENU

Choose from Cognacs, Brandies, Cordials,
Ports and Sherries in stock
Selections include: Kaluha, Baileys, Sambuca, Grand Marnier,
Drambuie, Frangelica.
A wonderful addition your Dessert Table
\$7 per guest (when not included in wedding package)

ADDITIONAL BRANDS

Grey Goose Vodka, Stolichnaya Vodka, Beefeater Gin, J&B Scotch, Single Malt Glenfiddich 12 year, Crown Royal

All pricing subject to 17% service charge and tax.

All bars include: setup, assorted juice, mixers, soda, glasses and bartender.



