



# WEDDINGS & RECEPTIONS

*Rehoboth Beach Country Club is located on the waterfront of Rehoboth Bay. Spectacular sunsets can be viewed while sitting in the panoramic ballroom situated on the second floor.*

*Our Grand Ballroom can comfortably seat 240 guests and as many as 350 can be accommodated using the attached Bayview room. Outside ceremonies on the lawn make this venue your all-inclusive beach wedding place.*



221 West Side Drive  
Rehoboth Beach, DE 19971  
Phone: 302-227-3811  
Email: [events@rehobothbeachcc.com](mailto:events@rehobothbeachcc.com)  
Web: [www.rehobothbeachcc.com](http://www.rehobothbeachcc.com)





# SILVER PACKAGE~

\$90.00

*Your Reception Begins With a Display of International Cheese, Fresh Fruit, and Vegetables*

## CHOICE OF 3 BUTLERED HORS D'OEUVRES

Tomato-Basil Bruschetta  
Hebrew National Franks in Puff Pastry  
Pork Pot Stickers  
Chicken Salad in Phyllo Cup  
Scallops Wrapped in Bacon  
Mini Hamburger Bites  
Chicken Cordon Bleu Bites  
Vegetarian Spring Roll  
Mini Crab Cakes  
Turkey Bites Wrapped in Bacon  
Spanakopita

*~Baby Greens Salad with choice of-Balsamic Vinaigrette or Ranch~  
~Fresh Baked French Rolls~*

## CHOICE OF TWO ENTRÉES

### **Mediterranean Salmon**

*Kalamata Olives, Artichoke, Tomato, Shiitake and Capers*

### **Chicken Marsala**

*With Wild Mushroom Demi Glace*

### **Shrimp Scallops and Crab with Penne**

*Tossed in Lemon Cream with Spinach, Scallions and Sundried Peppers*

### **RBCC Crab Cake**

*Cocktail and Tartar Sauce*

### **NY Strip Steak**

*Red Wine Demi Glace*

### **Leidi Farms Double Cut Frenched Pork Chop**

*Smothered with a Sherry Onion Beef Broth*

*All Entrée's Are Served With Chef's Selection of Starch and Seasonal Vegetables.*



# GOLD PACKAGE ~

\$105.00

*Your Reception Begins With a Display of International Cheese, Fresh Fruit, and Vegetables*

## CHOICE OF 4 BUTLERED HORS D'OEUVRES

Mini Crab Cakes  
Hebrew National Franks in Puff Pastry  
Sweet Chili Pork OR Vegetable Pot Stickers  
Raspberry Brie in Phyllo  
Scallops Wrapped in Bacon  
Maine Lobster Newburg Triangle  
Buffalo Chicken Beggar's Purse  
Philly Cheesesteak Dumplings  
Mini Beef Wellington  
Shrimp Wrapped in Bacon

*~Baby Greens Salad with choice of-Balsamic Vinaigrette or Ranch~*

*~Fresh baked French Rolls~*

## YOUR CHOICE OF TWO ENTRÉES

### **Atlantic Salmon**

*Studded with Jumbo Lump Crab,  
Shiitakes ,Scallions ,Lemon Butter Sauce*

### **Chicken Wellington**

*Wild Mushrooms Demi Glace*

### **Filet Mignon**

*With Cabernet Demi Glace*

### **Alaskan Halibut**

*Kalamata Olives, Artichoke ,Tomato ,Cremini and Capers*

### **Twin Jumbo Lump Crab Cakes**

### Duo Plates

**Petite Filet** *with Cabernet Demi Glace*  
**Petite Salmon** *with a Citrus Buerre Blanc*

**Petite Filet Mignon** *with Red Wine Demi*  
**Petite Jumbo lump Crab Cake**



# HORS D'OEUVRES ~

(PRICE PER 100 PIECES)

Tomato-Basil Bruschetta — \$150

Hebrew National Franks in Puff Pastry — \$150

Sweet Chili Pork OR Vegetable Pot Stickers — \$200

Chicken Salad on Crispy Pita — \$150

Scallops in Bacon — \$300

Crab and Mango Salad in Phyllo Cups — \$250

Beef Wellington with Horseradish Cream — \$300

Mini Crab Cakes — \$300

Raspberry and Brie in Phyllo Roll — \$250

Maine Lobster Newburg Triangle — \$300

Shrimp Wrapped in Bacon — \$300

New Zealand Lamb Chops — \$400

Shrimp Cocktail with Lemons and Tartar — \$300

Chicken Satay Thai Style — \$250

Fresh Virginia Oysters — \$300

Coconut Shrimp — \$250

Turkey Tender with Applewood Bacon Skewer — \$250

Spinach Spanakopita in Phyllo — \$250

Lobster Pot Pie — \$300

Reuben in Rye Pastry — \$200

Philly Cheesesteak Dumplings — \$300

Asparagus and Asiago Wrapped in Phyllo — \$250



# DECADENT DISPLAYS ~

PRICES FOR DISPLAY ARE PER TOTAL NUMBER OF GUESTS,  
WITH A MINIMUM OF 50

International Cheese, Fresh Fruit & Vegetable Display — \$8

International Cheese Display — \$8

Fresh Seasonal Fruit Display — \$8

Assorted Crisp Garden Vegetable Crudités — \$5

Smoked Salmon Platter with Dill Cream — \$10

Antipasto Display — \$10

*Suppressant , Mozzarella Rolls, Artichokes  
Stuffed Olives, Sun Dried Roasted Peppers, Baguette, Pepperoncini,  
Prosciutto Di Parma Stuffed Cherry Peppers*

Baked Brie in Puff Pastry — \$50 each

*Sliced Apples, Honey-Almond Glaze*

Raw Bar-\$15

4 Shrimp Cocktail, 3 Shucked Oysters

*Lemons and Cocktail Sauce*

Maryland Crab Cake Station-\$15

*Sautéed Crab Cake Served with Tartar,  
Cocktail Sauce and Lemon*

## SWEET ENDINGS

Viennese Pastry Table — \$10

Chocolate Opera Torte, Mini Cheesecake, Petite Fours,  
Mini Carrot Cake, Assorted Cookies



# BAR PACKAGES~

## QUALITY BAR

\$55 PER PERSON

### Liquor

Sobieski and Smirnoff Vodka

Four Roses Bourbon and Jack Daniel's

Seagram's 7 and Seagram's VO

Bombay Gin

Captain Morgan, Bacardi Silver and Malibu Coconut Rum

Dewar's Scotch

Sauza Tequila

Southern Comfort

### Beer Bottles

Budweiser

Coors Light

Bud Light Lime

### Draft Beer

Miller Lite

Yuengling

### Wine

Woodbridge Chardonnay

Woodbridge Pinot Grigio

Woodbridge Sauvignon Blanc

White Zinfandel

Woodbridge Cabernet Sauvignon

Woodbridge Merlot

Woodbridge Pinot Noir

Wycliffe Brut



# BAR PACKAGES~

## PREMIUM BAR

\$62 PER PERSON

### Liquor (in addition to our Quality Bar)

Ketel One and Absolut Vodka

Crown Royal and Jameson Whiskey

Maker's Mark Bourbon

Bombay Sapphire Gin

Dewar's 12yrs Scotch and Dickel Rye Whiskey

Myers's Dark Rum

Maestro Dobel Silver Tequila

### Cordials

Bailey's Irish Cream

RumChata

Kahlua

DiSaronno Amaretto

### Beer Bottles

Corona and Corona Light

Heineken

Amstel Light

Stella Artois

Dogfish Head 60 min IPA



# BAR PACKAGES~

## BEER & WINE ONLY

\$37.50 PER PERSON

### Beer Bottles

Budweiser

Coors Light

Yuengling

Bud Light Lime

Corona and Corona Light

### Wines

Woodbridge Chardonnay

Woodbridge Pinot Grigio

Woodbridge Sauvignon Blanc

White Zinfandel

Woodbridge Cabernet Sauvignon

Woodbridge Merlot

Woodbridge Pinot Noir

Wycliffe Brut





# BAR PACKAGES~

## WINE & SPARKLING PACKAGE

\$10PP to add for wine service or to upgrade from our House Wines

### Champagne Toast

Wycliffe Sparkling -\$5PP

Veuve de Vernay -\$6.50PP

Le Grande Courtage -\$10PP

### CONSUMPTION

#### Quality

**\$144 per bottle**

Sobieski and Smirnoff Vodka

Four Roses Bourbon and Jack Daniel's

Seagram's 7 and Seagram's VO

Bombay Gin

Captain Morgan, Bacardi Silver and Malibu Coconut Rum

Dewar's Scotch

Sauza Tequila

Southern Comfort

#### Premium

**\$159 per bottle**

Ketel One and Absolut Vodka

Crown Royal and Jameson Whiskey

Maker's Mark Bourbon

Bombay Sapphire Gin

Dewar's 12yrs Scotch and Dickel Rye Whiskey

Myers's Dark Rum and Maestro Dobel Silver Tequila