



# *Weddings*

at Manor Country Club





Romantic, elegant, and serene, Manor Country Club is a hidden gem where sophistication and party come together. From extravagant to intimate, Manor has a selection of indoor and outdoor settings that provide the perfect backdrop for your once in a lifetime celebration. Let your wedding story unfold in the grandeur of our nearly century-old Club.

### Included in all Wedding Packages

- ❖ Dedicated wedding specialist & day-of coordinator
- ❖ Exclusive use of event space
- ❖ Menu tasting for up to four people
- ❖ Bridal suite & groom's suite
- ❖ Use of our picturesque grounds for photos
- ❖ Cocktail hour with stationary & butler passed hors d'oeuvres
- ❖ Three course dinner either plated or buffet style
- ❖ Tiered wedding cake prepared by SugarBakers Cakes
- ❖ Sweetheart or head table
- ❖ Dance floor
- ❖ Floor length white linens & white napkins
- ❖ Gold Chiavari cushioned chairs & all tables
- ❖ Flatware, glassware, & china
- ❖ Formally attired wait staff
- ❖ Framed table numbers
- ❖ Complimentary parking

### Manor Wedding Rates

Grand Ballroom & Foyer with Terrace | 1,500.00

On-site Ceremony & Rehearsal | 800.00

*400.00 for Sunday Weddings*

Friday & Sunday Evening Food & Beverage Minimum | 7,500.00

Saturday Evening Food & Beverage Minimum | 10,000.00

Exclusive of 6% Sales Tax & 22% Service Charge (Service Charge on Food & Beverage Only)



# Table of Contents

- Reception Packages ..... 4**
  - Buffet .....4
  - Classic.....5
  - Premium.....6
  - Hors d’Oeuvres.....7
  - Vegetables & Starches.....7
  - Vendors & Kids Meals .....7
- Beverage Packages..... 8**
- Suite Information ..... 10**
- Enhancements..... 12**
- Suggested Timeline ..... 13**
- Ballroom Floor Plan..... 14**
- Notes ..... 15**





## Buffet Package | 72.00

3 Butler Passed Hors d'Oeuvres  
 2 Stationary Hors d'Oeuvres Displays  
 1 Plated First Course  
 2 Entrée Buffet with Pasta, Starch, & Vegetable  
 Tiered Wedding Cake from SugarBakers  
 Coffee & Tea

Priced per person | Exclusive of 22% Service Charge & 6% Sales Tax

### Plated First Course

Select one

**Manor Club Salad** | Mixed Greens, Cucumber, Cherry Tomato, Shaved Red Onion, Choice of Dressing

**Manor Caesar Salad** | Crisp Romaine, Homemade Croutons, Creamy Dressing, Freshly Grated Parmesan Cheese

**Classic Greek Salad** | Crisp Romaine, Cucumber, Cherry Tomato, Shaved Red Onion, Feta Cheese, Kalamata Olives, Oregano Red Wine Vinaigrette

**Grilled Baby Romaine Wedge** | Roasted Squash, Bleu Cheese Crumbles, Dried Cranberries, Walnuts, Sage-Honey Vinaigrette

**Baby Kale** | Shaved Fennel, Radish, Orange Segments, Toasted Pine Nuts, Basil Pesto Vinaigrette

**Watermelon Salad** | English Cucumber, Feta Cubes, Shaved Red Onion, Minted Honey Vinaigrette (*seasonal*)

### Buffet Entrées

Select two

**Grilled Breast of Chicken**  
 Lemon Roasted Fennel, Roast Pepper Pesto

**Chicken Scaloppini**  
 Tomato Artichoke Compote, Lemon Herb Vinaigrette

**Club Smoked Rosemary Crusted Pork Loin**  
 Sundried Apricot Compote, Cider Jus

**Herb Crusted Slow Roasted New York Sirloin**  
 Wild Mushroom Horseradish Sauce

**Red Wine Braised Short Ribs** | Natural Jus

**Miso Glazed Salmon** | Asian Vegetable Slaw

**Baked Corvina** | Saffron Vermouth Sauce

**Shrimp & Scallop Ragout** | Melted Tomato Herb Sauce

**Asiago Risotto** | Roasted Root Vegetables, Red Pepper Coulis

### Buffet Pasta

Select one

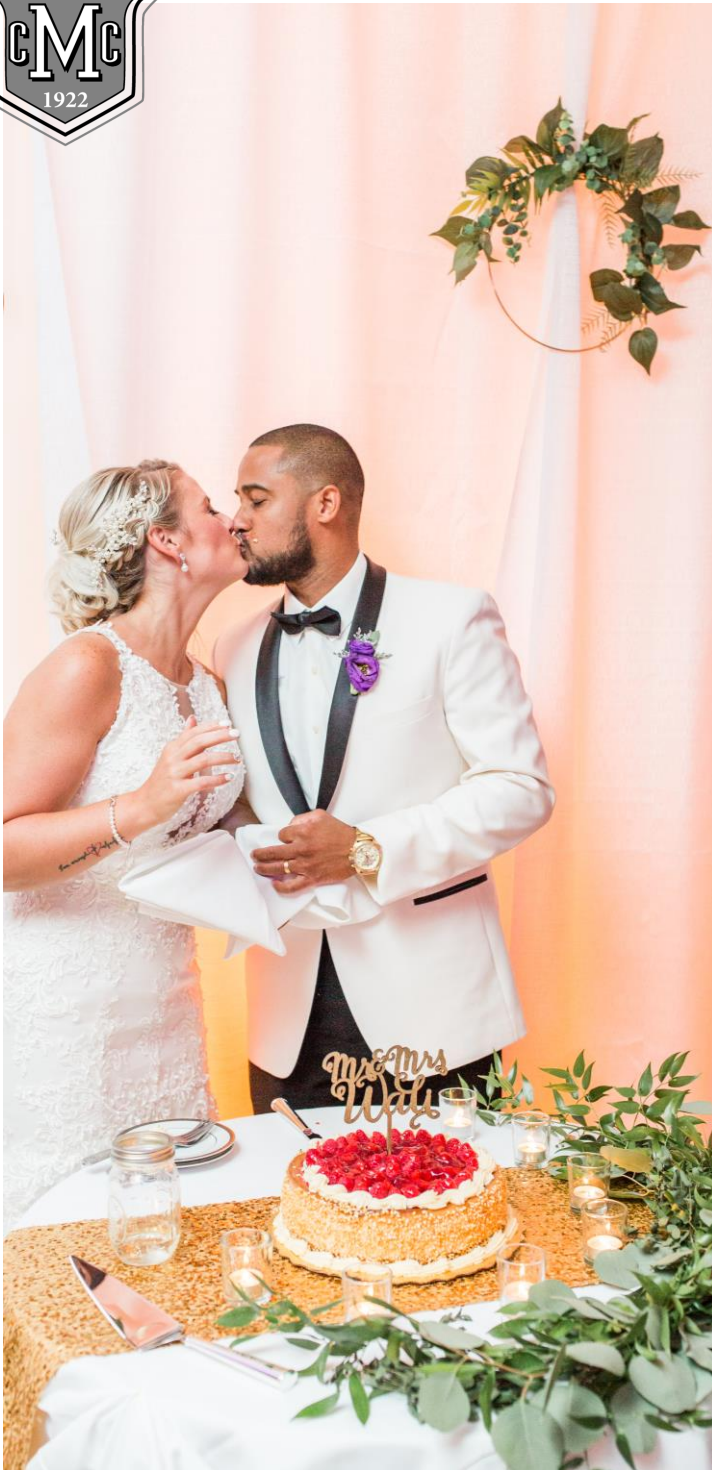
**Penne Pomodoro** | Roasted Tomatoes, Chiffonade of Basil

**Baked Ziti** | Bolognese

**Three Cheese Filled Tortellini** | Roasted Garlic Pesto

**Bowtie** | Primavera





## Classic Package | 78.00

3 Butler Passed Hors d'Oeuvres  
 2 Stationary Hors d'Oeuvres Displays  
 1 Plated First Course  
 2 Plated Entrées  
 Selection of Starch & Vegetable  
 Tiered Wedding Cake from SugarBakers  
 Coffee & Tea

Priced per person | Exclusive of 22% Service Charge & 6% Sales Tax

### First Course

Select one

**Manor Club Salad** | Mixed Greens, Cucumber, Cherry Tomato, Shaved Red Onion, Choice of Dressing

**Manor Caesar Salad** | Crisp Romaine, Homemade Croutons, Creamy Dressing, Freshly Grated Parmesan Cheese

**Classic Greek Salad** | Crisp Romaine, Cucumber, Cherry Tomato, Shaved Red Onion, Feta Cheese, Kalamata Olives, Oregano Red Wine Vinaigrette

**Grilled Baby Romaine Wedge** | Roasted Squash, Bleu Cheese Crumbles, Dried Cranberries, Walnuts, Sage-Honey Vinaigrette

**Baby Kale** | Shaved Fennel, Radish, Orange Segments, Toasted Pine Nuts, Basil Pesto Vinaigrette

**Pear & Berry Salad** | Baby Spinach, Sliced Pears, Sundried Cranberries, Bleu Cheese Crumbles, Walnuts, Raspberry Vinaigrette

**Watermelon Salad** | English Cucumber, Feta Cubes, Shaved Red Onion, Minted Honey Vinaigrette (*seasonal*)

### Entrées

Select two

**Chicken Piccata** | Chardonnay-Lemon Caper Sauce

**Chicken Saltimbocca** | Shaved Prosciutto, Mozzarella

**Chicken Marsala** | Mushrooms & Marsala Wine Sauce

**Pasta Pomodoro**

Roasted Tomatoes, Chiffonade of Basil, Penne Pasta

**Rigatoni Pasta**

Grilled Broccoli Rabe, Cannellini Beans, Tomato Basil Sauce

**Herb Roasted Salmon** | Tarragon Jus

**Pan Seared Scallops** | Fennel Puree, Salsa Verde

**Baked Corvina** | Saffron Vermouth Sauce, Baby Shrimp

**Pork Chop Milanese** | Charred Pepper Sauce

**Dijon-Herb Roasted Rack of Lamb**

Cannellini Bean Gratin, Rosemary Jus

**Braised Beef Short Rib** | Cremini Beef Jus

**New York Strip** | Club Made Steak Sauce



## Premium Package | 95.00

- 4 Butler Passed Hors d'Oeuvres
- 3 Stationary Hors d'Oeuvres Displays
- 1 Plated First Course
- 2 Gourmet Plated Entrées or Duet Plate Selection of Starch & Vegetable
- Tiered Wedding Cake from SugarBakers
- Coffee & Tea

Gold Chargers & Napkin Rings  
Mirror Tiles & Votive Candles

Priced per person | Exclusive of 22% Service Charge & 6% Sales Tax

### First Course

Select one

**Manor Club Salad** | Mixed Greens, Cucumber, Cherry Tomato, Shaved Red Onion, Choice of Dressing

**Manor Caesar Salad** | Crisp Romaine, Homemade Croutons, Creamy Dressing, Freshly Grated Parmesan Cheese

**Classic Greek Salad** | Crisp Romaine, Cucumber, Cherry Tomato, Shaved Red Onion, Feta Cheese, Kalamata Olives, Oregano Red Wine Vinaigrette

**Grilled Baby Romaine Wedge** | Roasted Squash, Bleu Cheese Crumbles, Dried Cranberries, Walnuts, Sage-Honey Vinaigrette

**Baby Kale** | Shaved Fennel, Radish, Orange Segments, Toasted Pine Nuts, Basil Pesto Vinaigrette

**Pear & Berry Salad** | Baby Spinach, Sliced Pears, Sundried Cranberries, Bleu Cheese Crumbles, Walnuts, Raspberry Vinaigrette

**Watermelon Salad** | English Cucumber, Feta Cubes, Shaved Red Onion, Minted Honey Vinaigrette (*seasonal*)

**Seasonal Salad** | Chef Selected Seasonal Ingredients

### Entrées

Select two or one duet plate

May also select from Classic Package Entrées

**Chicken Oscar** | Crab, Asparagus Tips, Hollandaise

**Pan Seared Chicken** | Stone Ground Mustard Sauce

**Chicken Scaloppini**

Tomato Artichoke Compote, Lemon Herb Vinaigrette

**Asiago Risotto**

Roasted Root Vegetables, Tomato Fennel Sauce

**Manor Jumbo Lump Crab Cakes**

Seared Spinach, Stone Ground Mustard Sauce

**Mushroom Crusted Halibut**

Wilted Baby Kale, Smoked Tomato Fondue

**Herb Crusted Sliced Beef Tenderloin**

Wild Mushroom Horseradish Jus

**Chargrilled Rib-Eye Steak** | Charred Onion Compote

**8oz Chargrilled Filet Mignon** | Red Wine Demi-Glace

**Grilled Chicken & Pan Seared Salmon**

**Chicken Scaloppini & Shrimp Scampi**

**Grilled Petite Filet Mignon & Shrimp Scampi**

**Grilled Petite Filet Mignon & Jumbo Lump Crab Cake**

**Grilled Petite Filet Mignon & Broiled Lobster Tail**

Manor Country Club | 301.929.1700 | beisele@manorcc.org

# Hors d'Oeuvres

## Butler Passed

### Beef, Pork, & Lamb

Angus Beef Cheeseburger Slider  
 Balsamic Fig Bleu Cheese & Bacon Flatbread  
 Bite Size Rubeen Sandwich  
 Chorizo Stuffed Mushroom  
 Herb Grilled Miniature Lamb Chops, Mint Dipping Sauce  
 Italian Sausage wrapped in Puff Pastry  
 Prosciutto wrapped Melon  
 Shaved Blackened Tenderloin Crostini, Cajun Remoulade

### Chicken

Chicken Lollipops, Honey Mustard Dipping Sauce  
 Chicken Satay Skewer, Peanut Dipping Sauce  
 Chili Lime Chicken Skewer  
 Fried Chicken & Waffle Skewer  
 Sesame Chicken Skewer, Asian Chili Dipping Sauce

### Sea

Coconut Shrimp, Spicy Orange Jam  
 Hickory Bacon wrapped Scallop  
 Miniature Lump Crab Cake, Saffron Aioli  
 Oyster Rockefeller  
 Poached Old Bay Seasoned Gulf Shrimp, Cocktail Sauce  
 Sesame Seared Tuna Wonton, Seaweed Salad, Sriracha Mayo  
 Shrimp Dijonnaise in Phyllo

### Vegetarian

Baked Phyllo with Cranberry & Goat Cheese  
 Corn-Cheddar Hushpuppies, Cajun Remoulade  
 Goat Cheese Herb Stuffed Mushroom  
 Grilled Cheese & Tomato Soup Shooter  
 Mac & Cheese Pop  
 Seasonal Bruschetta  
 Vegetarian Spring Roll, Asian Chili Dipping Sauce  
 Watermelon & Feta Skewer

## Stationary

Artesian Cheese Board, Berries, Jam, French Bread & Crackers  
 Fresh Vegetable Crudit  with Ranch Dipping Sauce  
 Seasonal Fresh Fruit & Berry Display  
 Spinach & Artichoke Dip with Toasted Pita Chips  
 Maryland Crab Dip with Toasted Crostini  
 Mediterranean Display:  
 Grilled Vegetables, Assorted Olives,  
 Hummus, Spicy Feta Dip, Artisan Breads, & Pita Points



## Vegetables & Starches

Lemon Grilled Asparagus  
 Balsamic Roasted Brussels Sprouts  
 Green Beans with Almond Butter  
 Herb Roasted Baby Carrots  
 Chef's Seasonal Vegetable Medley

Rosemary Roasted Fingerling Potatoes  
 Asiago Polenta  
 Jasmine Scallion Rice  
 Garlic Mashed Potatoes  
 Truffle Roasted Red Skin Potatoes

## Children's Meals | 25.00

First Course: Seasonal Fruit Cup  
 Choice of Entr e:  
 Chicken Tenders with French Fries  
 Chicken Quesadilla  
 Cheeseburger with French Fries  
 Grilled Cheese Sandwich with French Fries  
 Pasta Marinara  
 Dessert: Wedding Cake

## Vendor Meals | 25.00

Chef Selected Hot Meal  
 Vendors (DJ, Photographer, etc.)  
 will enjoy their meals in the Bridal Suite.





## Beer, Wine, & Spirits

### Beverage Service Options

**Open Bar** | Charged at a Flat Rate per guest of drinking age (see table below)

Guests below drinking age will have unlimited Iced Tea, Lemonade, Sodas, & Juices for 8.00 per person

**Consumption Bar** | Charged per Bottle

Requires 250.00 Bar Set-up Fee & 100.00 Bartender Fee per Bartender per 100 Guests

### Bar Package Levels

#### Call Brands

Smirnoff Vodka, Beefeaters Gin, Bacardi Light Rum, Cutty Sark Scotch, Seagram's 7 Blended Whiskey, Jim Beam Bourbon, Cuervo Gold Tequila, Budweiser, Coors Light, Miller Light & O'Doul's NA, House Chardonnay, Cabernet, & Merlot Wines, Assorted Juices & Soda

#### Premium Brands

Stolichnaya Vodka, Tanqueray Gin, Captain Morgan Rum, Dewar's Scotch, Seagram's VO, Wild Turkey Bourbon, Cuervo Gold Tequila, Corona, Heineken, Amstel Light, O'Doul's NA, and Call Brand Beers, House Chardonnay, Cabernet & Merlot Wines, Assorted Juices & Soda

#### Ultra-Premium Brands

Absolut Vodka, Bombay Sapphire Gin, Mt. Gay Rum, Glenfiddich Scotch, Crown Royal Whiskey, Makers Mark Bourbon, Patron Tequila, Call and Premium Brand Beers, House Chardonnay, Cabernet & Merlot Wines, Assorted Juices & Soda

	Beer & Wine	Call	Premium	Ultra
2 hours	18.00	25.00	27.50	35.00
3 hours	21.00	30.00	33.50	40.00
4 hours	26.00	35.00	37.50	45.00
5 hours	30.00	40.00	43.50	50.00

Please ask about special requests for alcohol selections.

Exclusive of 22% Service Charge & 9% Alcohol Tax

Manor Country Club | 301.929.1700 | beisele@manorcc.org



## Champagne Toast

What better way to cheer the newlyweds than with a glass of bubbly!

House Champagne | 4.00 per Glass

Additional Champagnes from our wine list are available by the bottle at list price.

## Wine Service

Offered during dinner, wine service provides an added touch & memorable hospitality to your guests.

House Wine | 35.00 per 750ml Bottle

House Champagne | 37.00 per 750ml Bottle

Additional wines from our wine list are available by the bottle at list price.

This service is not included in package pricing.

## Beverage Station

For alcohol-free weddings, we welcome you and your guests to enjoy unlimited soft drinks.

Iced Tea, Lemonade, Water, & Assorted Sodas

10.00 per Person for the length of your Reception

Exclusive of 22% Service Charge & 9% Alcohol Tax or 6% Sales Tax

## Alcohol Consumption Policy

All alcohol must be purchased from Manor Country Club.

Alcoholic beverages may not be served to or consumed by anyone under the age of 21.

Manor reserves the right to require proof of age and to refuse service to anyone, who in the opinion of the staff is intoxicated. Manor further holds the host responsible for monitoring the behavior of their guests.





## Bridal Suite



### 4 Hours of sweet Bridal Suite time are included in all Wedding Packages

Complete with a floor length mirror, garment rack, cushioned stools for getting your hair & make-up done, and plenty of space for everyone's necessities, we've got you covered. We also provide you with extra toiletries and essentials for those just-in-case scenarios.



### During Cocktail Hour

Your full bridal party will join you in the Bridal Suite for a quick refresh before taking pictures or mingling. We will have your hors d'oeuvres, beer, wine, and Champagne ready for you!



### Need more time?

Have early hair appointments or a larger bridal party? Come in as early as 8:00AM no matter what time your ceremony begins for only \$200.00 additional. Included with your extended time are coffee & tea, yogurt parfaits, fresh fruit, and assorted muffins.



### Add Lunch

We are happy to add lunch to your Bridal Suite. Please ask for our extensive list of options – we have something for everyone!





# Groom's Room

## 4 Hours in the Groom's Room are included in all Wedding Packages

Complete with a TV, bucket of beer, soft seating, and attached terrace to enjoy our complimentary cigars, we make sure to have you covered.



## Add Lunch

We are happy to add lunch to the Groom's Room. Please ask for our extensive list of options – we have something for everyone!



## Golf before Walking Down the Aisle

Interested in playing a round on our Champion Course? Just ask. Pricing and availability subject to seasonality and Club events.





# Enhancements

## Reception Ambiance

Pipe & Drape behind your sweetheart or head table | 500.00  
Choose from white, textured white, or sheer ivory

Ballroom Up-lighting | 800.00  
Cordless, LED lights in any color

Specialty Linen & Napkins | Varies

Gold Chargers & Gold Napkin Rings | 1.50 per person

## Pre-Wedding Festivities

Book your bridal shower or rehearsal dinner with us and receive complimentary event space for that event. Please ask for availability.



Our beautiful pictures are thanks to Kaitlyn Amy Photography, Lauren Dobish Photography, Maryland Film Photo, Charles Engelbert Photography, Nichole Haun Photography, Tori Nefores Photography, and Daysy Film & Photo.



# Suggested Timeline

## Phase One

- Determine the total budget for the venue including ceremony, reception and dinner
  - Decide on rehearsal venue, morning after brunch
- Review your options for preferred season/month, day of the week, time of the day
  - Review any special menu needs (ethnic, dietary)
- Confirm locations for ceremony, reception and lunch/dinner.
  - Decide on officiate for ceremony
  - Contract DJ/band
  - Contract florist
  - Contract videographer and/or photographer
- Ground transportation requirements for bridal party
- Determine if an outside Wedding Planner will be used

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## Phase Two | 4-6 Months Out

- Send out save the date cards
- Meet with a Wedding Specialist to create menus
  - Discuss cake design
- Decide on linens and table layouts
- Make arrangements for hair, makeup, nails

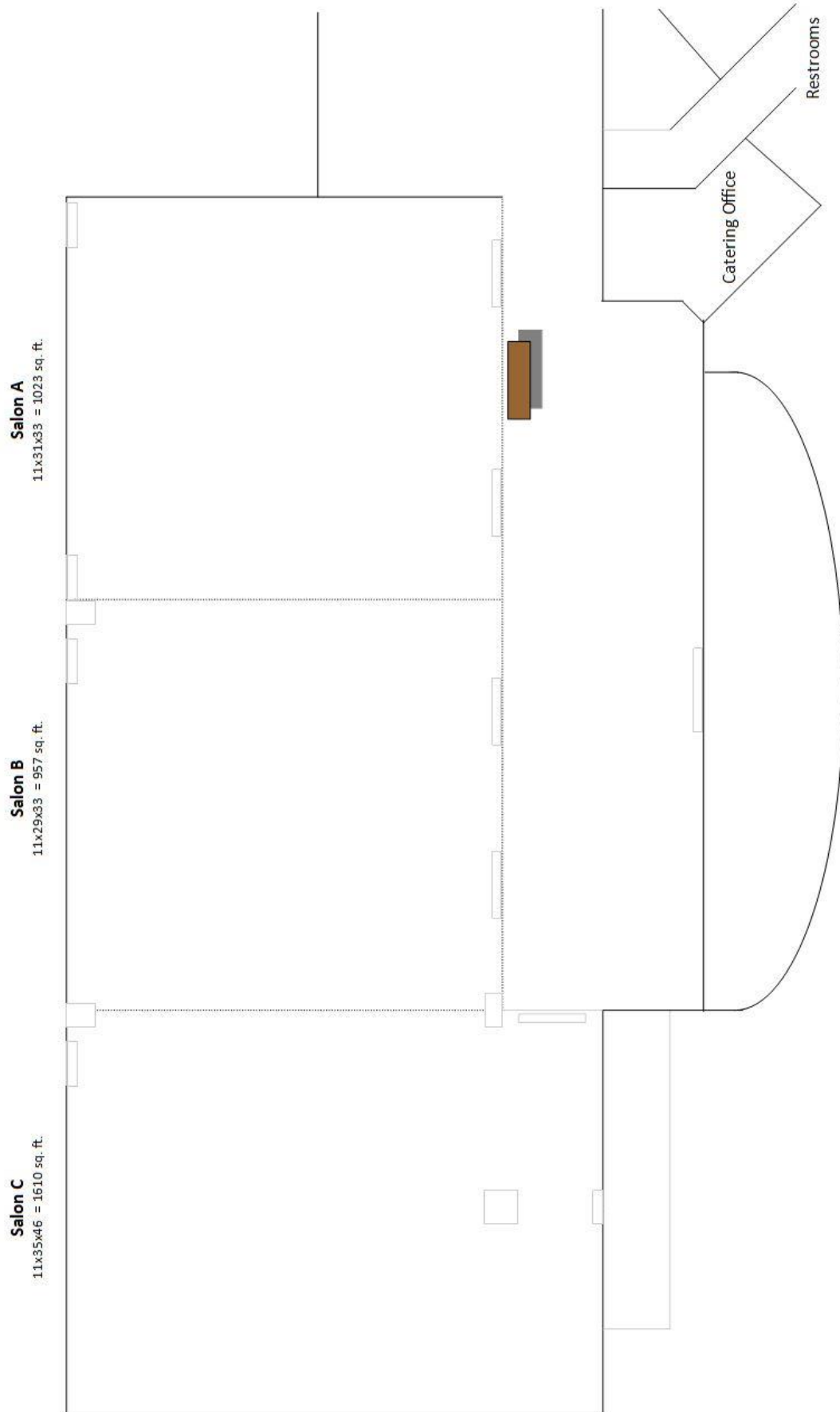
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## Phase Three | 3 Months Out

- Set menu and cake tastings
  - Confirm guest count
- Review timeline of the celebration with Wedding Specialist
  - Finalize seating arrangements



# Manor Country Club Ballroom Floor Plan









## Manor Country Club

Barbara Eisele, Director of Catering

beisele@manorcc.org | Direct: 240.880.2590

14901 Carrolton Road | Rockville, MD 20853

[www.manorcc.org](http://www.manorcc.org)