



Weddings

AT BALTIMORE COUNTRY CLUB



Congratulations on Your Engagement!

We are thrilled to celebrate this special day with you.

Whether you are planning an intimate celebration with a few special guests, or a lavish wedding for several hundred, our selection of wedding packages will allow you to choose just the right combination to suit your style. You and your guests will be embraced with the tradition and excellence that only Baltimore Country Club can offer.

Baltimore Country Club is a designated Platinum Club. It is our mission to provide the best amenities and services to our members and guests. We accomplish this goal through our extraordinary facilities, professional and dignified staff, and gracious hospitality.

We thank you for choosing Baltimore Country Club to make your wedding dream a reality.



Weddings at Baltimore Country Club Include

- Experienced Wedding Specialist to help guide you every step of the way
- Bridal Attendant dedicated to the couple and their party on their wedding day
- Butler passed hors d'oeuvres and drinks upon your arrival into cocktail hour
- Choice of open bar to include his and hers specialty drinks, champagne toast, and dinner wine service
- Custom wedding cake made by our in-house Pastry Chef
- Freshly brewed coffee & tea service
- BCC platinum rim chargers, china, glassware, tables, Chiavari chairs, and choice of white or ivory linen and napkins
- Private tasting for two people (Each additional guest \$50++)
- Exclusive use of our bridal suite on your wedding day
- Dedicated valet service, coat check attendant, and receptionist
- Dedicated professional security throughout the wedding
- Platinum-rated service

Venue Packages

BCC "CELEBRATION" WEDDING

A ten-hour rental block, includes a five-hour reception, three hours for set-up and two hours for breakdown.

Main Lounge, Georgian Room, & Bridal Suite

Saturday/Holidays: \$5,000

Tuesday-Friday & Sunday: \$2,500

North Lawn & Patio for Cocktail Receptions: \$1,000

Enhancements

Ceremony fee: \$750 (Includes white folding chairs)

Each additional hour: \$500

BCC "I DO" WEDDING

All day use beginning at 10:00AM

Main Lounge & Georgian Room, Bridal Suite, Library, Ladies Lounge, North Lawn, Patio, and Bowling Alley

Saturday/Holidays: \$7,500

Tuesday-Friday & Sunday: \$4,000

Includes Ceremony Fee

VENDOR MEALS DU CHEF

\$12++ per cold meal

\$20++ per hot meal

KIDS MEALS

\$9++ per meal

*Chicken Fingers, French Fries, Chef's Choice of Seasonal Vegetables, Ketchup
(Additional options available upon request)*

ROLAND PARK CLUBHOUSE
4712 Club Road
Baltimore, MD 21210

www.bcc1898.com
410.889.4400



BCC Traditional Wedding

\$115++ per person

Selection of four passed hors d'oeuvres
Seated dinner includes choice of salad and one entrée
Custom wedding cake

PASSED HORS D'OEUVRES

COLD

- Antipasto Brochette
- Cantaloupe Wrapped with Parma Ham
- Cherry Tomato with Tapenade
- Chicken and Apple Crostini
- Chicken Salad Gougère
- Crudité Shots
- Herb Boursin Cheese on Cucumber
- Mini BLT
- Prosciutto Wrapped Asparagus with Aioli
- Roasted Pepper Crostini with Manchego Cheese
- Smoked Salmon with Dill Sauce
on Pumpernickel Bread
- Tomato and Fresh Mozzarella Brochette

HOT

- Beef Satay with Jalapeño Cream Sauce
- Chicken and Lemongrass Pot Stickers with Ginger Soy
Dipping Sauce
- Chicken Satay with Spicy Peanut Sauce
- Crispy Mac n' Sharp Cheddar Cheese Ball
- Mini Croque Monsieur
- Spanakopita
- Tempura Shrimp with Sriracha Aioli
- Vegetarian Eggroll with Sweet and Sour Sauce
- Wild Mushroom and Goat Cheese Tartlet
- Wild Mushroom Risotto Balls with Marinara Sauce



SALADS

Classic Caesar Salad

Romaine Hearts, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Field Greens with Goat Cheese

Candied Walnuts, Strawberries, Grapes, Julienned Carrots, Red Wine Vinaigrette

House Salad

Seasonal Greens, Cherry Tomatoes, English Cucumber, Julienned Carrots, Herb Croutons, Balsamic Vinaigrette

ENTRÉES

Achiote Marinade Chicken Breast

Black Bean Mango Salsa, Mexican Tomato Rice, Roasted Peppers, Sauteed Chayote and Corn with Garlic Butter and Cilantro

Baked Cod Loin

Lemon Caper Beurre Blanc, Saffron Rice Pilaf, Green Beans Almondine, Roma Tomatoes with Parmesan Cheese

Beef Tenderloin Medallion

Dijon Mustard and Tarragon Sauce, Yukon Gold Scalloped Potatoes, Parma Ham and Green Bean Bundle, Carrot Pearls

Chardonnay Marinated Chicken Breast

Pan Seared, Dill Bacon Horseradish Beurre Blanc, Boursin Mashed Potatoes, Grilled Vegetables

Grilled Atlantic Salmon

Pineapple Salsa and Cilantro Beurre Blanc, Oven Roasted Red Bliss Potatoes, Zucchini and Tomato Provençale, Roasted Yellow and Red Peppers

Oven Roasted Pork Tenderloin

Dried Fruit Relish with Calvados Sauce, Creamy Polenta with Cheddar Cheese, Roasted Cauliflower & Carrot Pearls



BCC Memorable Wedding

\$135++ per person

Selection of four passed & one displayed hors d'oeuvres

Seated dinner includes choice of salad, one entrée duo, or guest's choice of two entrées

Custom wedding cake

PASSED HORS D'OEUVRES

COLD

- Cantaloupe Wrapped with Parma Ham
- Cherry Tomato with Tapenade
- Chive Goat Cheese Mousse on Parmesan Tuile
- Herb Boursin Cheese on Cucumber
- Mini BLT
- Minted Fava Bean Puree with Duck
Prosciutto on Crostini
- Prosciutto Wrapped Asparagus with Aioli
- Roasted Cauliflower, Pecans, Arugula Pesto
and Lemon Zest on Crostini
- Roasted Pepper Crostini with Manchego Cheese
- Seared Ahi Tuna on Wonton Chip
with Wasabi Crème Fraîche
- Smoked Salmon with Dill Sauce
on Pumpernickel Bread
- Tomato and Fresh Mozzarella Brochette

HOT

- Beef Satay with Jalapeño Cream Sauce
- Bourbon Glazed Pork Belly Bite
- Chicken Satay with Spicy Peanut Sauce
- Chorizo Stuffed Mushroom Cap
- Coconut Shrimp with Sweet and Sour Sauce
- Crispy Bacon Wrapped Shrimp
- Mini Croque Monsieur
- Spanakopita
- Tempura Shrimp with Sriracha Aioli
- Vegetarian Eggroll with Sweet and Sour Sauce
- Wild Mushroom and Goat Cheese Tartlets
- Wild Mushroom Risotto Balls with Marinara Sauce

DISPLAYED HORS D'OEUVRES

Antipasto with Focaccia Bread

Chef's Selection of Fine Italian Meats, Imported Cheeses, Fresh Mozzarella, Cured Olives

Domestic and Imported Cheeses

Grapes, Crackers, French Baguette

Grilled Vegetables

Sriracha Aioli, Hummus

Maryland Crab Dip

French Baguette, Assorted Crackers

Maryland Raw Bar*

Clams, Oysters

Seasonal Selections of Fresh Fruit

Honey Poppy Seed Yogurt

Smoked Salmon

Red Onions, Capers, Hard-Boiled Eggs, Scallion Cream Cheese, Dill Sauce, Pumpernickel Bread

**For events over 50 people, a \$150 shucker fee applies*

SALADS

Avocado and Ruby Grapefruit Salad

Bib Lettuce, Red Oak Lettuce, Tomatoes, Carrots, Champagne Vinaigrette

Classic Caesar Salad

Romaine Hearts, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Field Greens with Goat Cheese

Candied Walnuts, Strawberries, Grapes, Julienned Carrots, Red Wine Vinaigrette

House Salad

Seasonal Greens, Cherry Tomatoes, English Cucumber, Julienned Carrots, Herb Croutons, Balsamic Vinaigrette

Spinach Salad

Toasted Almonds, Julienned Carrots, Bacon, Raspberry Vinaigrette

ENTRÉES

Angus Certified Filet Mignon

Green Peppercorn Brandy Sauce, Celery Root Mash, Carrot & Zucchini Spaghetti, Balsamic Roasted Yellow Peppers

Breast of Chicken Oscar

Béarnaise Sauce, Maryland Crab, Asparagus, Sweet Potato Mash, Sautéed Mushrooms in a Roma Tomato, Spaghetti Squash with Green Peppers

Braised Beef Short Rib

Black Truffle Madeira Sauce, Boursin Whipped Potatoes, Haricots Verts, Tomato Jam, Oven Roasted Root Vegetables

Horseradish Crusted Atlantic Salmon

Dill Beurre Blanc, Oven Roasted Pommes Château, Sautéed Spinach, Carrot Pearls

Macadamia Crusted Chicken Breast

Tropical Salsa, Citrus Beurre Blanc, Boursin Whipped Potatoes, Grilled Assorted Peppers, Yellow Squash and Asparagus

Seared Cod

Lemon Butter Sauce, Roasted Purple Potatoes, Haricots Verts, Herb Encrusted Plum Tomatoes

DUO ENTRÉES

Angus Certified Filet Mignon and Atlantic Salmon

Shallot Red Wine Sauce, Boursin Mashed Potatoes, Mini Ratatouille in Roma Tomato, Grilled Green Asparagus

Angus Certified Filet Mignon and Maryland Crab Cake

Red Butter Sauce, Whipped Yukon Gold Potatoes, Asparagus, Red Peppers, Roasted Corn and Mushrooms

Grilled Chicken Breast and Atlantic Salmon

Red Butter Sauce, Risotto Cake, Root Vegetable Hash, Zucchini

Seared Sea Scallops and Braised Short Rib

Scallops with Beurre Blanc, Short Rib with Black Truffle Madeira Sauce, Saffron Tournée Potatoes, Carrot Spaghetti, Asparagus

BCC 1898 Elite Wedding

\$155++ per person

Selection of four passed & two displayed hors d'oeuvres

Seated dinner includes choice of salad, one entrée duo, or guest's choice of two entrées

Custom wedding cake

PASSED HORS D'OEUVRES

COLD

Beef Tenderloin Crostini

Chilled Shrimp

Grilled Tuna Bruschetta with Chipotle Cream

Lobster and Feta Bruschetta

Maine Lobster Filled Profiterole

Maple Syrup Duck Breast with Marmalade on Crostini

Minted Fava Bean Puree with Duck Prosciutto on Crostini

Osetra Caviar with Fingerling Potatoes

Pressed Watermelon with Goat Cheese Mousse

Seared Ahi Tuna on Wonton Chip
with Wasabi Crème Fraîche

HOT

Bacon-Wrapped Scallops

Belgian Waffle and Corn Fried Chicken Bite with
Chipotle Mayonnaise

Chorizo Stuffed Mushroom Cap

Coconut Shrimp with Sweet and Sour Sauce

Lamb Lollipop

Maryland Crab and Sweet Potato Corn Fritters with
Jalapeno Lime Dip

Mini Crab Cake

Mini Pork Carnita Taco with Tomatillo Avocado Sauce and
Pickled Red Onion

Phyllo-Wrapped Asparagus

Thai Chicken Lettuce Wraps with Spicy Peanut Sauce

DISPLAYED HORS D'OEUVRES

Artisanal Cheeses and Accoutrements

Assorted Domestic and Imported Cheeses, Dried
Fruits, Date Chutney, Assorted Nuts

Antipasto with Focaccia Bread

Chef's Selection of Fine Italian Meats, Imported
Cheeses, Fresh Mozzarella, Cured Olives

Maryland Raw Bar*

Clams, Oysters

Seafood Presentation*

Jumbo Gulf Shrimp, Snow Crab Claws, Oysters
on the Half Shell, Cocktail Sauce, Mustard Sauce,
Remoulade, Saltine Crackers

Smoked Salmon

Red Onions, Capers, Hard-Boiled Eggs, Scallion
Cream Cheese, Dill Sauce, Pumpnickel Bread

*For events over 50 people, a \$150 shucker fee applies





SALADS

Avocado and Ruby Grapefruit Salad

Bib Lettuce, Red Oak Lettuce, Tomatoes, Carrots, Champagne Vinaigrette

Classic Caesar Salad

Romaine Hearts, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Field Greens with Goat Cheese

Candied Walnuts, Strawberries, Grapes, Julienned Carrots, Red Wine Vinaigrette

House Salad

Seasonal Greens, Cherry Tomatoes, English Cucumber, Julienned Carrots, Herb Croutons, Balsamic Vinaigrette

Maryland Crab Salad

Micro Greens, Avocado, Roasted Corn, Tomato Confit, Bacon Jam Vinaigrette

Spinach Salad

Toasted Almonds, Julienned Carrots, Bacon, Raspberry Vinaigrette

Red Wine-Poached Pear Salad

Seasonal Greens, Roquefort Cheese, Tomatoes, Pecans, Port Wine Vinaigrette

ENTRÉES

Double Maryland Crab Cake

Lemon Beurre Blanc, Whipped Yukon Gold Potatoes, Asparagus, Red Peppers, Roasted Corn and Mushrooms

Herb Crusted Chilean Sea Bass

Ginger Carrot Coulis, Garlic Scented Quinoa, Sautéed Spinach, Roma Tomatoes, White Asparagus

Grilled 6oz Beef Tenderloin

Bordelaise Sauce, Mashed Potatoes, Grilled Asparagus, Tomato Jam

Oven-Roasted Colorado Lamb Provençal

Thyme Lamb Jus, Truffle Risotto Croquette, Fennel au Gratin, Carrot Pearls

Seafood Stuffed Lemon Sole

Stuffed with Shrimp and Crab, Red Butter Sauce, Wild Rice Croquette, Pancetta and Leek Bread Pudding, Seasonal Grilled Vegetables

Veal Chop

Stuffed with Mushroom Duxelles, Old Fashioned Mustard Sauce, Roasted Garlic Mashed Potatoes, Mini Ratatouille in a Roma Tomato, Sautéed Spaghetti Squash with Herbs and Garlic

DUO PLATE ENTRÉES

Angus Certified Filet Mignon and Maryland Crab Cake

Red Butter Sauce, Whipped Yukon Gold Potatoes, Asparagus, Red Peppers, Roasted Corn and Mushrooms

Angus Certified Filet Mignon and Shrimp Scampi

Red Wine Sauce, Whipped Yukon Gold Potatoes, Roma Tomato with Kalamata Olives, Grilled Zucchini

Angus Certified Filet Mignon and Split Roasted Lobster Tail

Thyme and Shallot Red Wine Sauce, Purple Potato Mash, Asparagus, Roma Tomato



Custom Wedding Cakes

Our Pastry Chef will custom design a cake based on your specifications and your vision for your special day.

CAKE FLAVORS

Almond*
Carrot
Chocolate*
Coconut
Lemon
Marble
Red Velvet
Vanilla

BUTTERCREAM FLAVORS

Almond
Caramel
Cherry
Chocolate
Coconut
Coffee
Cream Cheese Icing
Grand Marnier®
Hazelnut
Lemon
Orange
Peanut Butter
Pistachio
Raspberry
Strawberry
Vanilla

CUSTOM CAKE COMBINATIONS

Brandy Caramel Apple
Ferrero Rocher®
Pecan Toffee Graham
Peach Bellini
S'mores
Strawberry Pistachio Crumble
Tiramisu
White Chocolate Raspberry

*Fondant is available for \$1 extra per person | Each tier may feature a different cake and buttercream flavor combination
More cake flavors are available upon request*

**Available gluten-free*

After Party

Bowling Lanes \$300 (Includes two consecutive hours and on-site technician)
Bar Based on Consumption

Late Night Snacks

Minimum of 50 guests - \$ per person ++

SAVORY

Assorted Miniature Pizzas \$4
Angus Beef Sliders \$4
Cheese Nachos \$4
Chicken Wings \$3
Fried Chicken Tender Bites \$3

Fried Mozzarella Sticks \$3
Grilled Cheese Sandwiches \$4
Maryland Crab Cake Sliders \$6
Pigs in a Blanket \$3
Truffle & Parmesan Pommes Frites \$3

SWEET

Assorted Brownies \$3
Assorted Mini Cupcakes \$5
Assorted Mini Desserts du Chef \$8
Milk & Cookies \$5

Bar Offerings

All packages include Club beer & wine, and standard sodas and mixers - priced per person*

Included in the price are two specialty drinks, champagne toast, and dinner wine service. The bartender fee is \$75 plus tax for each bartender. The Club requires one bartender per fifty (50) guests.

CLUB		4 HOURS - \$53++		5 HOURS - \$56++		6 HOURS - \$59++	
BOURBON	GIN	RUM	SCOTCH	TEQUILA	VODKA	WHISKEY	LIQUEURS
Jim Beam	Beefeater	Bacardi Captain Morgan	Dewar's White Label Famous Grouse	Jose Cuervo Gold	Absolut Smirnoff	Crown Royal Jack Daniels Seagram's 7	Amaretto Di Saronno Dry Vermouth Sweet Vermouth Triple Sec

PREMIUM		4 HOURS - \$61++		5 HOURS - \$64++		6 HOURS - \$67++	
BOURBON	GIN	RUM	SCOTCH	TEQUILA	VODKA	WHISKEY	LIQUEURS
Bulleit Maker's Mark	Beefeater Tanqueray	Bacardi Captain Morgan Gosling's Black Seal	Chivas Dewar's White Label Famous Grouse Johnnie Walker Red	Jose Cuervo Gold	Absolut Stoli Tito's	Crown Royal Jack Daniels Seagram's 7 Sagamore Rye	Amaretto Di Saronno Dry Vermouth Sweet Vermouth Triple Sec

PLATINUM		4 HOURS - \$67++		5 HOURS - \$70++		6 HOURS - \$73++	
BOURBON	GIN	RUM	SCOTCH	TEQUILA	VODKA	WHISKEY	LIQUEURS
Bulleit Maker's Mark Woodford Reserve	Bombay Sapphire Hendrick's Tanqueray	Bacardi Captain Morgan Gosling's Black Seal	Chivas Johnnie Walker Black Macallan 12 year	Jose Cuervo Gold Patron Silver	Grey Goose Ketel One Tito's	Crown Royal Jack Daniels Jameson Sagamore Rye	Amaretto Di Saronno Baileys Dry Vermouth Grand Marnier Kahlua Sweet Vermouth Triple Sec

BEER & WINE		4 HOURS - \$30++		5 HOURS - \$35++		6 HOURS - \$40++	
Blue Moon Budweiser Bud Light		Coors Light Corona		Loose Cannon IPA Miller Light		Gluten Free Option Non-Alcoholic Option	

NON-ALCOHOLIC		4 HOURS - \$12++		5 HOURS - \$14++		6 HOURS - \$16++	
Assorted Sodas: Coke, Diet Coke, Sprite		Assorted Juices: Orange, Cranberry, Grapefruit, Apple Cider Toast					

*A 22% service charge and 9% Maryland State Sales Tax will be added to the bar charges. Charges are based on guaranteed attendance or actual number of guests, whichever is higher.

Preferred Vendors

Event Design

Event Dynamics
410.683.8018
bobby@eventdynamics.net
www.eventdynamics.net

**Revolution Event Design
and Production**
410.539.7236
www.eventrevolution.com

Select Event Rentals
410.653.6851
www.selecteventgroup.com

White Glove Rentals
443.567.5157
hello@whiteglove-rentals.com
www.whiteglove-rentals.com

Event Pro
443.354.3428
info@goeventpro.net
www.goeventpro.net

Floral

Ann's Garden, Bel Air
410.803.0227
laurie@anns-garden.com
www.anns-garden.com

The Floral Studio
410.366.2929
info@floralstudio.org
www.floralstudio.org

Radebaugh Florist and Greenhouse
410.825.4300 or 410.825.4305
weddings@radebaugh.com
www.radebaugh.com

Victoria Clausen Floral Events
410.526.7252
hello@victoriaclausen.com
www.victoriaclausen.com

Crimson & Clover
410.534.5459
www.crimsonandcloverdesigns.com

Flowers and Fancies
410.653.0600
sales@flowersandfancies.com
www.flowersandfancies.com

Simply Beautiful Flowers
410.484.7743
hello@simplybeautifulflowers.com
www.simplybeautifulflowers.com

Hair & Make-Up

Amie Decker Beauty
443.463.7194
info@amiedeckerbeauty.com
www.amiedeckerbeauty.com

The Brushing Bride
443.219.3542
thebrushingbride@gmail.com
www.thebrushingbride.net

Studio of Makeup
410.902.7422
www.studioofmakeup.com

UpDos For I Dos
443.300.8736
info@updosforidos.com
www.updosforidos.com

Linens, Equipment, & Tents

Loane Bros., Inc
410.823.6050
info@loanebros.com
www.loanebrothers.com

Party Rental Ltd
1.844.464.4776
orders@partyrentalltd.com
www.partyrentalltd.com

Select Event Group
410.653.6851
www.selecteventgroup.com

Table Toppers
410.769.9339
tabletoppers@verizon.net

Music

Andy Kushner Entertainment
844.253.8855
info@kushnerentertainment.com
www.kushnerentertainment.com

DJ Justin White
justin@jwhiteproductions.com
www.jwhiteproductions.com

Jeff Wilson, Pianist
443.465.5709
wilsonjazz@verizon.net

Two Rivers Chamber Music
410.846.1085
tworiverschambermusic@gmail.com
www.tworiverschambermusic.com

Bialek's Music
410.484.7978
info@bialeksmusic.com
www.bialeksmusic.com

DJ Ray Der
410.236.8774
ray_der@hotmail.com

Music Masters
410.252.2299
www.musicmastersmaryland.com

Washington Talent Agency
410.356.1500
www.washingtontalent.com

Chris Grasso Music
202.387.2675
chrisgrassomusic@gmail.com
www.chrisgrassomusic.com

Entertainment Exchange
301.986.9640 or 1.888.986.4640
info@entertainmentexchange.com
www.entertainmentexchange.com

Todd Simon Music
302.423.9146
tfsimon@gmail.com

Photo Booths

Music Masters

410.252.2299
www.musicmastersmaryland.com

Pixilated

410.644.0107 or 888.902.0054
team@pixilated.com
www.pixilated.com

Social Print Co.

443.764.8420
justin@socialprint.co
www.socialprintco.com

Photography

Artful Weddings By Sachs Photography

443.438.4897
info@artfulweddings.com
www.artfulweddings.com

Ashley Michelle Photography

443.510.5965
ashley@ashleymichellephoto.com
www.ashleymichellephoto.com

Dani Leigh Photograph

410.599.2866
dani@danileighphotography.com
www.danileighphotography.com

David & Blonnie Photo Cinema

908.247.5322
team@davidandblonnie.com
www.davidandblonnie.com

House of RedBird

443.844.2352
kathy@houseofredbird.com
www.houseofredbird.com

Jen Harvey Photography

360.271.5433
jen@jenharveyphotography.com
www.jenharveyphotography.com

Lauren Daue Photography

410.241.3815
photos@laurendaue.com
www.laurendaue.com

Love Life Images

410.491.5433
info@lovelifeimages.com
www.lovelifeimages.com

Maria Linz Photography

410.598.7089
maria.linz@gmail.com
www.marialinz.com

Mary Neumann Photography

410.350.9896
mary@maryneumannphotography.com
www.maryneumannphotography.com

Planners

Elizabeth Bailey Weddings

443.519.5062
elizabethbaileyweddings@gmail.com
www.elizabethbaileyweddings.com

Heather St. Clair Events

304.290.6632
heather@heatherstclair.com
www.heatherstclairevents.com

Lemon & Lime Event Design

443.574.5463
ashley@lemonandlimeevent.com
www.lemonandlimeevent.com

Vanlandingham Design Studio

870.917.8861
vanlandinghamdesignstudio@gmail.com
www.vanlandinghamdesigns.com

Elle Ellinghaus Designs

443.286.9502
hello@eedevents.com
www.eedevents.com

Stationers

Just Ink On Paper

410.652.1725
susan@justinkonpaper.com
www.justinkonpaper.com

MLC Designs

410.952.0020
madeline@mlcdesigns.net
www.mlcdesigns.net

Petal and Print

410.440.3668
katie@petalandprint.com
www.petalandprint.com

Ruby the Fox

847.721.0213
info@rubythefox.com
www.rubythefox.com

Transportation

American Limousines

410.522.0400
info@amerlimo.com
www.amerlimo.com

An Extraordinary Limousine Service

410.437.8200
info@bigcars.com
www.bigcars.com

Thoroughbred

410.831.0609
info@teamthoroughbred.com
www.ridethoroughbred.com

Z Best Limo

800.406.0301 or 410.768.1148
generalmanager@zbestworldwide.com
www.zbestlimo.com

Videographers

Ethan Wise Films

410.372.7259
wise_films@outlook.com
www.ethanwisefilms.com

Lee Russell Films

410.961.5931
lee.considine@gmail.com
www.leerussellfilms.com

Shutter and Sound Films

scheduling@shutterandsound.net
www.shutterandsounddc.com



Baltimore Country Club

Event Policies

FOOD AND BEVERAGE

Baltimore Country Club takes great pride in serving the finest food and beverages to our guests. Due to food safety regulations, no food or beverages can be brought in or removed from the Club, except for specialty cakes. Please note, an additional per person cake cutting fee will apply.

If offering a choice of entrée to your guests, you will need to provide the exact number of each entrée, and a place card for each guest denoting their choice, to the Events Department when guaranteeing your attendance. Dietary substitutions are available upon prior request. If a dietary request is not made in advance, the Club will make every effort to accommodate the request, however, the substitution will not be included in the original guarantee and will be charged separately. All menu items must be finalized one (1) week prior to the event. The Chef reserves the right to replace menu items as necessary.

The sale and service of all alcoholic beverages is regulated by the Maryland State Legislative Commission. Baltimore Country Club is responsible for the administration of those regulations. Regulation states that a licensed bartender dispense all alcoholic beverages. No outside alcohol is permitted, unless you have received permission from the Events Department. All persons consuming liquor must be at least 21 years old and must be able to verify his or her age. Baltimore Country Club reserves the right to terminate liquor service at any event if minors intending to consume alcoholic beverages are in attendance, or if Baltimore Country Club deems it is necessary to refuse service. Licensed bartenders are available and are required for events with thirty (30) or more guests.

GUARANTEE

Baltimore Country Club requires a guaranteed guest count no less than one (1) week in advance of your event. This will be considered your minimum guarantee for billing purposes. You will be billed for the guaranteed number or the actual attendance, whichever is greater. If no final guarantee is received, we will consider the number indicated when the original arrangements were made to be the correct and guaranteed number of guests. In accordance with Club Bylaws, the final count of guests at parties shall be conclusively determined by the Club. The host may make a tally of guests in attendance, but the final and conclusive determination shall be made by the Club based on its own count.

Events, associated event spaces, and reservations are not confirmed until a signed copy of the events policies, deposit, and sponsor letter (if applicable) are received. Any and all changes to the event must be submitted and approved by the Events Department no later than one (1) week prior to the event date. Any adjustments made within one (1) week prior to the event are subject to availability, approval, and additional cost.

PRICING

All prices are subject to change without notice until confirmation with a proposal from the Events Department. All items are subject to 22% service charge and 6% Maryland State Tax. All alcoholic beverages are subject to 22% service charge and 9% Maryland State Tax.

BILLING

In accordance with the Club Bylaws, all charges for parties must be paid within fifteen (15) days of billing. The Club accepts payment through personal and business checks as well as credit card. All credit card transactions will be charged with a processing fee determined by the service company. All checks must be submitted with the final invoice.

ROOM CHARGE, DEPOSITS, AND CANCELLATIONS

All events will incur a room charge dependent upon your specific venue, date, and time. A non-refundable, non-transferable deposit and signed event policy form is required and confirms the reservation for your event. All events canceled within two (2) weeks of the scheduled event will be charged 50% of the total estimated event charges. All events canceled within 72 hours of the scheduled event date will be charged 100% of the total estimated event charges. All events will be billed off of the count provided via the deposit form or the guaranteed count, whichever is most current.

Initial _____

DRESS CODE AND ELECTRONIC DEVICE POLICY

All attendees of events are required to adhere to Baltimore Country Club’s conservative and traditional dress code. The dress code is intended to preserve and protect the Club’s outstanding reputation consistent with its rich heritage and to reflect the dignity and decorum of the membership. The basic standard of dress for events is Country Club Casual.

Electronic devices must be kept on silent/vibrate mode and their use is prohibited in all areas except for locker rooms, automobiles, or private meeting rooms.

I have received the Club’s dress code and electronic device document and understand that I or my sponsoring host will be held responsible for my guests while they are onsite at the Club for my event. Violations are the discretion of the club and are subject to financial penalty.

Initial _____

VENDORS AND INSURANCE

The Events Department must receive a final list of all vendors and the appropriate contact information no later than one (1) week prior to the event date. All installations of décor must be approved by the Events Department one (1) month prior to the event. No items may be attached to any Club surface by any means without prior authorization. If a vendor requires additional time for setup or clean up beyond the allotted time frame, you must receive authorization from the Events Department and is subject to availability and additional fees. All vendors are subject to the approval of Baltimore Country Club.

Baltimore Country Club requires all contracted and hired vendors to furnish proof of liability insurance.

The use of any tape including gaff tape is strictly prohibited at either clubhouse.

Initial _____

PERSONAL ITEMS

Subject to availability, any personal items may be delivered up to one (1) day prior to your event. All items must be picked up at the close of the event. Any items left thereafter will be donated or discarded. Please note: The Club is not responsible for lost, stolen, or damaged articles of personal property (including gifts). If an item is found, it will be turned in to Lost and Found located at the Front Desk. All inquiries related to a lost item should be directed to the Front Desk by calling 410.889.4400.

DECORATIONS, VOTIVES, AND SPARKLERS

The use of candles, votives, and any open flame, is strictly prohibited at the Roland Park clubhouse. Battery-operated flameless votives and holders are available and included in the room fee. Votive candles are permitted at Five Farms, but they must be contained. Sparklers are strictly prohibited at both clubhouses. Please note that real rose petals are only permitted outside the clubhouse on grass surfaces. There is a \$500 clean-up fee for any excess cleanup including but not limited to the use of confetti, streamers, etc.

CONDUCT, DAMAGE, AND THEFT

Baltimore Country Club and its employees reserve the right to refuse service and/or remove individuals from the premises who may jeopardize their safety, the safety of others, or are destructive to the property. All damages to Club property and equipment incurred by you, your vendors, or your guests, will be subject to the cost of repair or replacement. Payment of these costs is the direct responsibility of the member host or sponsored host and will be added to the final invoice per the discretion of the Club.

FORCE MAJEURE/INCLEMENT WEATHER

The Club will not be held liable for failure of or delay in performing its obligations under this agreement if such failure or delay is the result of an act of God, such as earthquake, hurricane, tornado, flooding, or other natural disaster, or in the case of war, action of foreign enemies, terrorist activities, labor dispute or strike, government sanction, blockage, embargo, pandemics, or failure of electrical service. All event-related payments or deposits received are non-refundable. In the event the Baltimore Country Club closes due to inclement weather, the host/sponsor of the event has the option of rescheduling the event within one (1) week of the initial date.

By signing below, I acknowledge that I have fully read and understand the event policies. I understand that if I have any questions or concerns about these policies, it is my responsibility to discuss this with the Baltimore Country Club.

Signature

Date

Printed Name

Dress Code

Baltimore Country Club members and guests are expected to dress in a conservative and appropriate manner at all times. For the purpose of these policies, “conservative” and “appropriate” shall be used when referring to clothing or attire a member, member’s child, or guest may wear while using any facility at either Roland Park or Five Farms. Please advocate for your Club by wearing BCC branded attire when appropriate.

Attire Should:

- Respect the cherished traditions of the Club
- Be considerate of other members and guests
- Represent the conservative and tasteful social culture and ambiance of the Club and that to which it aspires

It is the responsibility of all members to ensure that they, their children, and their guests conform to the Club’s standard of dress. If in doubt as to whether or not attire complies with these guidelines, please choose a more conservative option.

CLUBHOUSE DRESS POLICY

Country Club Casual dress is acceptable at all times in both Clubhouses except for the Baltimore Country Club holiday season at Roland Park which begins the Monday after Thanksgiving through December 31. During this time, semiformal dress is required in the main dining rooms, excluding the 1898 Grille. Gentlemen’s and boy’s shirts must be tucked in at all times without exception. Baseball and golf hats may not be worn inside or on the porches; when worn outside, the bill must always be facing forward. This dress code will apply unless otherwise noted for a special or private event.

GENTLEMEN AND BOYS

Standard: Collared dress shirts or collared polo-style shirts, sweaters, dress slacks, which include cotton chinos and dress shorts. Collared shirts are required to be worn underneath sweaters.

Acceptable: Dress conforming to the Club’s Golf dress policy. Dress conforming to the Club’s Golf and Tennis Dress policies are permitted in the Tap Room and on the Tap Porch, on the Tilly Porch, and on the Patio at Five Farms. Squash and Paddle Tennis attire are permitted on the Grille Porch and in the Maryland Room at Roland Park.

Not Acceptable: T-shirts, collarless shirts, tank tops, gym shorts or spandex, athletic gear with team logos or numeric jerseys, camouflage patterns, apparel decorated with multiple letters, characters, or symbols, denim (including jeans, shirts, jackets), overalls, cargo-style pants, cut-offs of any length, bathing suits, open-toed shoes, Crocs[®], Croc[®]-like shoes, or sandals, rubber flip flops, or bare feet

LADIES AND GIRLS

Standard: Dresses, blouses, dress tops, collarless dress shirts, collared shirts, sweaters, skirts, dress slacks, and dress shorts. All dresses, rompers, skirts, and shorts must reach a minimum of mid-thigh in length. Dresses, rompers, and tops must be modest with no plunging neckline.

Acceptable: Dress sandals, open-toed shoes, dress hats, colored dress denim—except for blue—that has a finished hem and without rips, frays, or tears. Dress conforming to the Club’s Golf dress policy. Dress conforming to the Club’s Golf and Tennis Dress policies are permitted in the Tap Room and on the Tap Porch, on the Tilly Porch, and on the Patio at Five Farms. Squash and Paddle Tennis attire are permitted on the Grille Porch and in the Maryland Room at Roland Park.

Not Acceptable: T-shirts, gym shorts or spandex, athletic gear with team logos or numeric jerseys, apparel decorated with multiple letters, characters, or symbols, camouflage patterns, blue denim (including jeans, dresses, skirts, shirts, jackets), overalls, cargo-style pants. Shorts, skirts, dresses, and rompers that do not meet the minimum length of mid-thigh. Tops that have a plunging neckline, show an inappropriate amount of the chest area or expose the midriff. Cut-offs of any length, bathing suits, rubber flip flops, or bare feet.

BCC HOLIDAY ATTIRE

GENTLEMEN AND BOYS (OVER 8 YEARS OF AGE)

Holiday: Jacket and tie required. Shirts must remain tucked in at all times.

Not Acceptable: Denim jeans, shirts, jackets of any color

LADIES AND GIRLS

Holiday: Dresses, skirts, rompers, pants, jacket suits, tops, and sweaters. Dresses, skirts, and rompers must reach a minimum of mid-thigh in length. All dresses, tops, and sweaters must be modest with no plunging neckline.

Not Acceptable: Denim dresses, shirts, skirts, or jackets of any color. Rompers or dresses that do not meet the minimum length of mid-thigh. Blouses and shirts that have a plunging neckline, show an excessive or inappropriate amount of the chest area or expose the midriff.

Any clothing or footwear not permitted in other guidelines are assumed to be not acceptable for holiday dress.

BOWLING

Dress conforming to the Country Club Casual dress standards for gentlemen and boys, ladies, and girls.

GOLF

GENTLEMEN AND BOYS

Standard: Pants, conservative-length shorts, tucked in collared shirts, and foul weather suits.

Not Acceptable: Short-sleeved mock turtlenecks, bladed collar style shirts, crew neck shirts, athletic attire, cargo slacks or shorts, open-toed shoes, golf sandals.

LADIES AND GIRLS

Standard: Pants, pull on pant with back pockets, skirts, skorts, shorts, and dresses must reach a minimum of mid-thigh in length. Sleeved or sleeveless collared or performance crew neck shirts. Collared racerback or tapered back tops are now permitted provided they have collars and undergarments do not show.

Not Acceptable: Non-hemmed shirts of any type, shirts that expose the midriff, athletic attire, open-toed shoes, golf sandals.

It is strongly recommended that golf shoes be changed in either the gentlemen's or ladies locker room, not the Club parking lot.

POOL

Standard: Swimsuits with proper body coverage are required. Shoes, sandals or flip flops must be worn when walking outside of the Pool Complex and in the parking lot. All caps must be worn with the bill facing forward. A shirt or coverup is required for dining on the patio or inside the screened porch.

Not Acceptable: Bathing suits worn outside of the Pool Complex area. Cheeky, Brazil/French-cut, thong style and/or revealing swimwear, cut-offs, gym shorts, blue denim apparel of any kind (including jeans, dresses, skirts, shirts, jackets), overalls, cargo-style pants, athletic gear with team logos or numeric jerseys (except for children's school and club team uniforms), camouflage patterns, apparel decorated with multiple letters, characters or symbols. Men are not permitted to wear sleeveless shirts.

Electronic Device Policy

Electronic devices must be put on **silent or vibrate** mode while in the Club premises at all times.

Electronic Device Definition - Any mobile phone, smart phone, smart watch, iPad, Kindle, tablet, laptop, gaming device, and any other portable electronic device.

Electronic devices are **prohibited for all purposes, except for showing or taking photographs, in all buildings, sport facilities and grounds, golf courses, including Adirondack area, except for the following:**

FIVE FARMS



Card Room

Permitted: email, text, & reading on electronic devices
Not Permitted: mobile phone/watch voice usage



Pool Complex

(inside the fenced in area)

Permitted: email, text, & reading on electronic devices
Not Permitted: mobile phone/watch voice usage



Golf Course

For practice or playing purposes only



Hitting Loft

Permitted: email, text, & reading on electronic devices
Not Permitted: mobile phone/watch voice usage

ROLAND PARK



Maryland Room

Permitted: email, text, & reading on electronic devices
Not Permitted: mobile phone/watch voice usage



Duckpin Bowling Alley

Permitted: email, text, & reading on electronic devices
Not Permitted: mobile phone/watch voice usage

BOTH CAMPUSES



Private Rooms

(reserved for a meeting)

Permitted: talk, email, text, & reading at both campuses



Fitness Centers

Permitted: email, text, & reading on electronic devices
Not Permitted: mobile phone/watch voice usage



Inside Personal Vehicles

Permitted: talk, email, text, & reading at both campuses



Locker Rooms & Bathrooms

Permitted: talk, email, text, & reading at both campuses

