

The background of the entire image is a photograph of a bride and groom walking across a lush green lawn. The bride, on the left, is wearing a long, flowing white wedding dress and a long veil, and she is holding a large bouquet of white flowers. The groom, on the right, is wearing a dark navy blue tuxedo with a white shirt and a black bow tie. They are both smiling and looking at each other while holding hands. The background is filled with tall, leafy trees, and the sun is shining through the leaves, creating a warm, golden glow. The overall scene is romantic and picturesque.

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.

We will embrace you and your guests with the tradition and excellence that only Baltimore Country Club can offer.

Baltimore Country Club is a designated Platinum Club. Our mission is 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
- 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
- Coat check attendant and receptionist
- Dedicated professional security throughout the wedding ceremony and reception
- 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 8:00AM

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

\$50++ per hot meal

KIDS MEALS

\$9++ per meal

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



BCC Traditional Wedding

\$125++ 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 Pumppernickel 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

\$145++ 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

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*

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*

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*

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*

House Salad

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

Spinach Salad

*Toasted Almonds, Julienned Carrots, Bacon,
Raspberry Vinaigrette*

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*

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

\$165++ 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
Jalapeño 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, 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

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

Stations Menu

\$150+ per attendant per station | Each station requires (1) attendant for every (50) guests

\$160++ per person

Selection of four passed hors d'oeuvres and one displayed hors d'oeuvre

Stations style wedding dinner to include one salad station and three entrée stations

Custom wedding cake

PASSED HORS D'OEUVRES

See BCC Memorable Wedding menu options

DISPLAYED HORS D'OEUVRES

See BCC Memorable Wedding menu options

SALAD STATIONS

Garden Salad

Seasonal Mixed Greens, Carrots, Cucumber, Tomatoes, Onions, Bacon, Hardboiled Eggs, Olives, Cheddar Cheese, Housemade Croutons, Assorted Dressings to Include Vinaigrettes

Caesar Salad

Romaine Hearts, Housemade Garlic Croutons, Grated Parmesan Cheese, Anchovies, Crisp Pancetta, Dressings: Parmesan, Classic Caesar, Lemon Vinaigrette

Salad Enhancements

Grilled Chicken \$5 | Fried Oysters \$7 | Grilled Shrimp \$9

DINNER STATIONS

FROM THE SEA

Seared Scallops

Pancetta Roasted Succotash, Smoked Tomato Beurre Blanc

Wok Seared Ahi Tuna

Cucumber Seaweed Salad, Ponzu Sauce, Wonton Crisp

Shrimp & Grits

Stone Cut Grits, White Cheddar, Lobster American Sauce

Open-Fire Split Grilled Lobster Tail

Garlic Butter, Truffle Risotto

CARVING STATIONS

Honey Glazed Ham

Apricot Port Wine Sauce, Assorted Rolls

Oven Roasted Turkey Breast

Orange Cranberry Relish, Turkey Gravy, Assorted Rolls

Beef Tenderloin

Mustard, Mayonnaise, Creamed Horseradish, Béarnaise Sauce, Assorted Rolls

Garlic & Herb Crusted Hereford Strip Steak

Green Peppercorn Sauce, Assorted Rolls

Beef Steamship

Chef's Choice of Sauce, Assorted Rolls

Oven Roasted Rack of Lamb Provençale

Rosemary Lamb Jus, Assorted Rolls

Suckling Pig

Served Seasonally or by Preference
Oven Roasted with Lemon, Garlic, & Oregano,
Olive Bread, Lemon Honey Marmalade,
Erbe Salsa Verde, Micro Herb, Spring Verdura,
Olive Oil, Herbs (Served Cold)

STARCH STATIONS

Pasta Bar (Made-to-Order)

Pastas (Select three)

Gnocchi, Seasonal Stuffed Pastas, Sweet Corn Ravioli, Beef Ravioli, Goat Cheese and Basil Ravioli, Sweet Pea Ravioli, Tricolored Tortellini, or Any Kind of Dry Pasta

Sauces (Select two)

Pesto, Basil Tomato Cream, Bolognese, Alfredo, Vodka Tomato, or Lobster Cream

Proteins (Select two)

Chicken, Italian Sausage, Grilled Shrimp, Jumbo Lump Crab Meat | \$MKT

Accompanied by Grated Parmesan, Fresh Spinach, Sautéed Mushrooms, Cracked Black Pepper, Bread Sticks, Roasted Peppers, Broccoli

SPECIALTY STATIONS

Taco Bar

Proteins (Select two)

Grilled & Blackened Mahi Mahi, Carne Asada, Shredded Chicken, Grilled Fajita Vegetables, Grilled Shrimp | \$9

Flour & Corn Tortillas

Mexican Coleslaw, Pickled Onions, Pica de Gallo, Guacamole, Cilantro Crema, Mixed Cheese, Corn Salsa Sour Cream, Variety of Hot Sauces, Lime Wedges

Guacamole Bar

Tomatillo Salsa, Salsa Roja, Pico de Gallo, Freshly Chopped Jalapeño Peppers, Hot Sauce, Lime Wedges

Raclette

Steamed Fingerling Potatoes, Cured Meats, Assorted Pickles, Crostini

Toppings to Include Onions, Bacon, Sour Cream, Sautéed Mushrooms, Cheddar Cheese, Parmesan Cheese, Blue Cheese, Scallions, Cinnamon, Brown Sugar, Marshmallow, Butter

Mac & Cheese Bar

Shrimp, Chicken, Peas, Caramelized Onions, Goat Cheese, Parmesan Cheese, Bacon

Risotto Bar

Shrimp, Chicken, Peas, Caramelized Onions, Goat Cheese, Parmesan Cheese, Bacon, Mushrooms

Potato Bar

Choice of Mashed Potatoes (Yukon Gold & Mashed Sweet Potatoes) or Twice Baked Potato

Toppings to include Caramelized Onions, Bacon, Sour Cream, Sautéed Mushrooms, Cheddar Cheese, Parmesan Cheese, Blue Cheese, Scallions, Cinnamon, Brown Sugar, Marshmallow, Butter

Panzanella

Sourdough Bread, Heirloom Baby Tomato, Red Onion, Olives, White Anchovies*, Basil, White Balsamic, Mozzarella Balls, Extra Virgin Olive Oil, Sea Salt & Cracked Black Pepper, Anchovies on the Side

Dim Sum

Assorted Dipping Sauces, Daikon Cake, Snow Pea Shoot Salad

Poke Bowl

Ahi Tuna, Dynamite Sauce, Sticky Rice, Kimchi, Pickled Ginger, Tempura Flakes, Cucumbers, Avocado, Seaweed Salad, Furikake



Custom Wedding Cakes

A custom design 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
Peanut Butter
Raspberry
Strawberry
Vanilla

CUSTOM CAKE COMBINATIONS

Cinnamon Bun
Classic Wedding (Contains Nuts)
Ferrero Rocher®
S'mores
Strawberry Shortcake
Triple Chocolate
White Chocolate Raspberry

Fondant is available for \$1 extra per person | Three flavor combinations are included in the package

More cake flavors are available upon request

All cake flavors are available gluten-free with the exception of S'mores

After Party

Bowling Lanes \$1,500 (Includes two consecutive hours and on-site technician)

1898 Grille \$2,500 (Two consecutive hours)

Bar Based on Consumption

Late Night Snacks

Minimum of 50 guests

Selection of five - \$30++ per person

SAVORY

Assorted Miniature Pizzas
Angus Beef Sliders
Cheese Nachos
Chicken Wings
Fried Chicken Tender Bites

Fried Mozzarella Sticks
Grilled Cheese Sandwiches
Maryland Crab Cake Sliders
Pigs in a Blanket
Truffle & Parmesan Pommes Frites

SWEET

Assorted Brownies
Assorted Mini Cupcakes
Assorted Mini Desserts du Chef

Bar Offerings

Priced per person*

All packages include a selection of beer, house wine, standard alcoholic and non-alcoholic mixers, and sodas

Included in the price are two specialty drinks, champagne toast, and dinner wine service

The bartender fee is \$150 plus tax for each bartender. The Club requires one bartender per fifty (50) guests

PREMIUM

4 Hours \$60++

5 Hours \$65++

6 Hours \$70++

WHISKEY/BOURBON/RYE/SCOTCH

Belleit, Crown Royal, Dewar's White Label, Johnnie Walker Red, Macallan, Maker's Mark

GIN

Bombay Sapphire, Tanqueray

RUM

Bacardi, Captain Morgan, Gosling's

TEQUILA

Don Julio, Jose Cuervo Gold

VODKA

Stoli, Tito's

PLATINUM

4 Hours \$65++

5 Hours \$70++

6 Hours \$75++

WHISKEY/BOURBON/RYE/SCOTCH

Crown Royal, Glenlivet, Johnnie Walker Black, Macallan 12 Year, Maker's Mark, Sagamore Rye, Woodford Reserve

GIN

Bombay Sapphire, Hendrick's, Tanqueray

RUM

Bacardi, Captain Morgan, Gosling's Black Seal

TEQUILA

Casamigos, Jose Cuervo Gold, Patron Silver

VODKA

Grey Goose, Ketel One, Tito's

BEER & WINE

4 Hours \$34++

5 Hours \$38++

6 Hours \$42++

BEER

Blue Moon, Budweiser, Bud Light, Coors Light, Corona, Loose Cannon IPA, Miller Light, Gluten Free Option, Non-Alcoholic Option

WINE

Sauvignon Blanc, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Merlot, and Sparkling Wine

NON-ALCOHOLIC

4 Hours \$12++

5 Hours \$14++

6 Hours \$16++

ASSORTED SOFT BEVERAGES

Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Grapefruit Juice, Apple Cider Toast

**A 27% house 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

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.

Event Design

Event Dynamics

410.683.8018
bobby@eventdynamics.net
eventdynamics.net

Revolution Event Design and Production

410.539.7236
eventrevolution.com

White Glove Rentals

443.567.5157
hello@whiteglove-rentals.com
whiteglove-rentals.com

Event Pro

443.354.3428
info@goeventpro.net
goeventpro.net

Select Event Rentals

410.653.6851
selecteventgroup.com

Floral

Ann's Garden, Bel Air

410.803.0227
laurie@anns-garden.com
anns-garden.com

The Floral Studio

410.366.2929
info@floralstudio.org
floralstudio.org

Radebaugh Florist and Greenhouse

410.825.4300 or 410.825.4305
weddings@radebaugh.com
radebaugh.com

Victoria Clausen Floral Events

410.526.7252
hello@victoriaclausen.com
victoriaclausen.com

Crimson & Clover

410.534.5459
crimsonandcloverdesigns.com

Flowers and Fancies

410.653.0600
sales@flowersandfancies.com
flowersandfancies.com

Simply Beautiful Flowers

410.484.7743
hello@simplybeautifulflowers.com
simplybeautifulflowers.com

Hair & Make-Up

Amie Decker Beauty

443.463.7194
info@amiedeckerbeauty.com
amiedeckerbeauty.com

The Brushing Bride

443.219.3542
thebrushingbride@gmail.com
thebrushingbride.net

Studio of Makeup

410.902.7422
studioofmakeup.com

UpDos For I Dos

443.300.8736
info@updosforidos.com
updosforidos.com

Linens, Equipment, & Tents

Loane Bros., Inc

410.823.6050
info@loanebros.com
loanebrothers.com

Party Rental Ltd

1.844.464.4776
orders@partyrentalltd.com
partyrentalltd.com

Select Event Group

410.653.6851
selecteventgroup.com

Table Toppers

410.769.9339
tabletoppers@verison.net

Music

Andy Kushner Entertainment

844.253.8855
info@kushnerentertainment.com
kushnerentertainment.com

DJ Justin White

justin@jwhiteproductions.com
jwhiteproductions.com

Jeff Wilson, Pianist

443.465.5709
wilsonjazz@verizon.net

Two Rivers Chamber Music

410.846.1085
tworiverschambermusic@gmail.com
tworiverschambermusic.com

Bialek's Music

410.484.7978
info@bialeksmusic.com
bialeksmusic.com

DJ Ray Der

410.236.8774
ray_der@hotmail.com

Music Masters

410.252.2299
musicmastersmaryland.com

Washington Talent Agency

410.356.1500
washingtontalent.com

Chris Grasso Music

202.387.2675
chrisgrassomusic@gmail.com
chrisgrassomusic.com

Entertainment Exchange

301.986.9640 or 1.888.986.4640
info@entertainmentexchange.com
entertainmentexchange.com

Todd Simon Music

302.423.9146
tfsimon@gmail.com

Photo Booths

Music Masters

410.252.2299
musicmastersmaryland.com

Pixilated

410.644.0107 or 888.902.0054
team@pixilated.com
pixilated.com

Social Print Co.

443.764.8420
justin@socialprint.co
socialprintco.co

Photography

Artful Weddings By Sachs Photography

443.438.4897
info@artfulweddings.com
artfulweddings.com

Ashley Michelle Photography

443.510.5965
ashley@ashleymichellephoto.com
ashleymichellephoto.com

Dani Leigh Photography

410.599.2866
dani@danileighphotography.com
danileighphotography.com

David & Blonnie Photo Cinema

908.247.5322
team@davidandblonnie.com
davidandblonnie.com

House of RedBird

443.844.2352
kathy@houseofredbird.com
houseofredbird.com

Jen Harvey Photography

360.271.5433
jen@jenharveyphotography.com
jenharveyphotography.com

Lauren Daue Photography

410.241.3815
photos@laurendaue.com
laurendaue.com

Love Life Images

410.491.5433
info@lovelifeimages.com
lovelifeimages.com

Maria Linz Photography

410.598.7089
maria.linz@gmail.com
marialinz.com

Mary Neumann Photography

410.350.9896
mary@maryneumannphotography.com
maryneumannphotography.com

Planners

Elizabeth Bailey Weddings

443.519.5062
elizabethbaileyweddings@gmail.com
elizabethbaileyweddings.com

Elle Ellinghaus Designs

443.286.9502
hello@eedevents.com
eedevents.com

Heather St. Clair Events

304.290.6632
heather@heatherstclair.com
heatherstclairevents.com

J Carson Events

info@jcarsonevents.com
jcarsonevents.com

Lemon & Lime Event Design

443.574.5463
ashley@lemonandlimeevent.com
lemonandlimeevent.com

Vanlandingham Design Studio

870.917.8861
vanlandinghamdesignstudio@gmail.com
vanlandinghamdesigns.com

Stationers

Just Ink On Paper

410.652.1725
susan@justinkonpaper.com
justinkonpaper.com

MLC Designs

410.952.0020
madeline@mlcdesigns.net
mlcdesigns.net

Petal and Print

410.440.3668
katie@petalandprint.com
petalandprint.com

Ruby the Fox

847.721.0213
info@rubythefox.com
rubythefox.com

Transportation

American Limousines

410.522.0400
info@amerlimo.com
amerlimo.com

An Extraordinary Limousine Service

410.437.8200
info@bigcars.com
bigcars.com

Thoroughbred

410.831.0609
info@teamthoroughbred.com
ridethoroughbred.com

Z Best Limo

800.406.0301 or 410.768.1148
generalmanager@zbestworldwide.com
zbestlimo.com

Videographers

Ethan Wise Films

410.372.7259
wise_films@outlook.com
ethanwisefilms.com

Lee Russell Films

410.961.5931
lee.considine@gmail.com
leerussellfilms.com

Shutter and Sound Films

scheduling@shutterandsound.net
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 27% service charge and 6% Maryland State Tax. All alcoholic beverages are subject to 27% 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. 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. 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.

Acceptable: Neatly tailored blue denim jeans with finished hems. Dress conforming to the Club’s Golf and Tennis Dress policies are permitted in the Tap Room, Terrace Room and on the Tap Porch, on the Tilly Porch, and on the Patios at Five Farms. Squash and Paddle Tennis attire are permitted on the Grille Porch and in the Maryland Room at Roland Park.

Not Acceptable: Denim shirts and denim jackets or denim jeans with rips, frays, tears, worn, faded or “acid washed”. T-shirts, collarless shirts, tank tops, hoodies, gym shorts or spandex, athletic gear with team logos or numeric jerseys, camouflage patterns, apparel decorated with multiple letters, characters, or symbols, 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: Neatly tailored blue denim jeans with finished hems, Dress sandals, open-toed shoes, dress hats, Dress conforming to the Club’s Golf and Tennis Dress policies are permitted in the Tap Room, Terrace Room and on the Tap Porch, on the Tilly Porch, and on the Patios at Five Farms. Squash and Paddle Tennis attire are permitted on the Grille Porch and in the Maryland Room at Roland Park.

Not Acceptable: Denim dresses, denim skirts, denim shorts, denim shirts, denim jackets or denim jeans with rips, frays, tears, worn, faded or “acid washed”. T-shirts, hoodies, gym shorts or spandex, athletic gear with team logos or numeric jerseys, apparel decorated with multiple letters, characters, or symbols, camouflage patterns. Overalls or 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, denim shirts, denim skirts, or denim jackets of any color. Denim jeans with rips, frays, tears, worn, faded or “acid washed”. 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

All electronic device usage must be brief, discreet, and respectful and not impede the enjoyment of the Club by other members.

Electronic Device Definition - cell phones, smart phones, tablets, earbuds, watches, laptops, and similar devices.

- Phone calls or video conferences of any kind are prohibited on Club property except in private meeting rooms, locker rooms, restrooms, and inside personal vehicles.
- Electronic devices, while discouraged, may be used for non-verbal activity (includes texting) throughout the Club, golf courses, and Practice Facilities on silent or vibrate mode only.
- Laptop use is only permitted in the Card Room at Five Farms or the Maryland Room at Roland Park and is not required to be brief. Tablet use is only permitted inside the Pool Complex, the Card Room, and the Maryland Room and is not required to be brief.
- When devices are not in use, they must be kept out of view.
- No pictures or videos of any kind are permitted to be taken in any restroom, changing area or locker room at any time. Photos or videos in the Fitness Center for use as part of a routine or work out are permitted only when the individual(s) being filmed or photographed have provided their permission. Any violation of this portion of the Electronic Device Policy will result in a formal disciplinary action, including the possibility of suspension or expulsion from membership.

It is the member's responsibility to monitor and regulate their guest's and child/children's electronic device usage in accordance with this policy. For your convenience, courtesy phones are located throughout the Club on both campuses and the Pool Complex.

A member or guest in violation of the Electronic Device Policy will be asked to comply immediately. A violation of the Electronic Device Policy above may result in a meeting with the Traditions and Membership Experience Committee and could result in a suspension or a fine up to \$500.

