



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 century-old Club.

Included in all Wedding Packages

- ❖ Dedicated wedding specialist & day-of coordinator
- ❖ Exclusive use of event space; 5 hours of party time
- ❖ 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 | 1,800.00

Ballroom Capacity: 240 guests at tables of 12 with a dance floor

On-site Ceremony & Rehearsal | 900.00

600.00 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)

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Buffet Package | 74.00

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 | 79.00

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 (+\$5) | Fennel Puree, Salsa Verde

Baked Corvina | Saffron Vermouth Sauce, Baby Shrimp

Pork Chop Milanese | Charred Pepper Sauce

Dijon-Herb Roasted Rack of Lamb (+\$5)

Cannellini Bean Gratin, Rosemary Jus

Braised Beef Short Rib | Cremini Beef Jus

New York Strip | Club Made Steak Sauce



Premium Package | 99.00

- 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 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 (MKT)

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 (MKT)

Grilled Petite Filet Mignon & Broiled Lobster Tail (MKT)

Manor Country Club | 301.929.1700

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
 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

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.



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, soft seating, garment rack, and attached terrace to enjoy the view.



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!





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

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

Phase Two | 4-6 Months Out

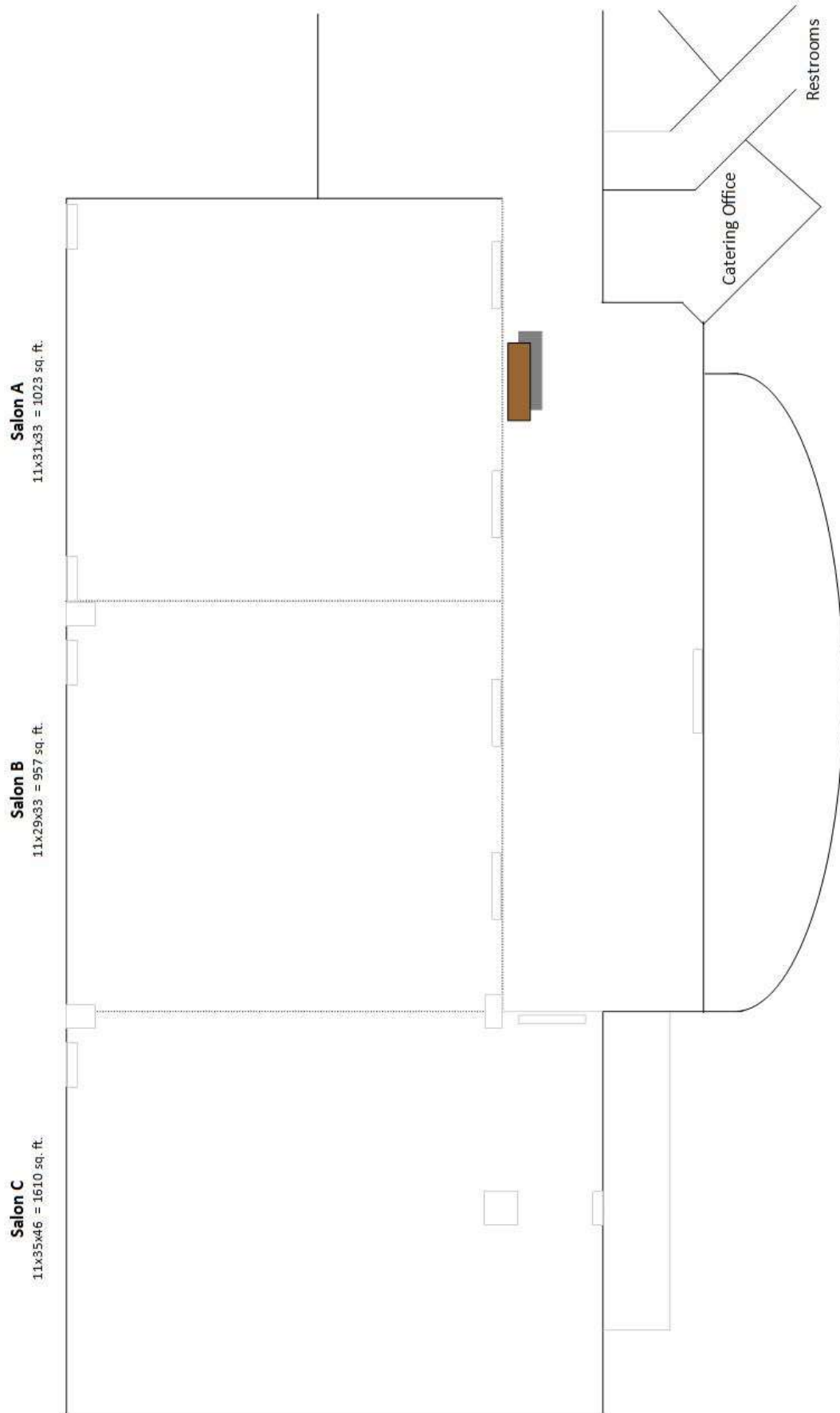
- Send out save the date cards
- Meet with a Wedding Specialist to create menus
 - Discuss cake design
- Decide on linens and table layouts
- Make arrangements for hair, makeup, nails

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



Notes



A series of horizontal lines for taking notes, consisting of 20 lines spaced evenly down the page.





Manor Country Club

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