Maryland National Golf Club

WEDDING PACKET

To the couple & family -

Thank you for your interest in Schroyer's Tavern at Maryland National Golf Club for your special day! Here at Maryland National, our top priorities are quality food and excellent service, and to provide you and your guests with a memorable event from start to finish.

In this packet, you'll see a wide variety of food and beverage options, and the price points associated with each. With options for hors d'oeurves, buffet dinner service, plated meals, carving stations, desserts, and bar packages, we're confident that we can match your needs for this important event.

Should you have any questions or concerns regarding the information provided in this packet, please feel free to call or email us, and our team will be happy to address those accordingly. Furthermore, we encourage you to visit us at our website (www.marylandnational.com) and our social media pages for additional information and photos which may aide in your deliberations.

Thank you again for your interest in our facility. We hope for the opportunity to work with you to plan your wedding day!

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Hors D'oeuvres

DISPLAYS ARE AVAILABLE FOR ONE HOUR

STATIONARY	PER PERSON
FRUIT, CHEESE, & VEGETABLE DISPLAY Seasonal fruit, chef's choice of cheeses, vegetable crudité, crackers, & dipping sauces	$4.50
GOURMET FRUIT, CHEESE, & VEGETABLE DISPLAY Seasonal fruit, assortment of domestic & international artisanal cheeses, vegetable crudité, crackers, & dipping sauces	$5.00
MEDITERRANEAN DISPLAY Choice of three dips (hummus, bruschetta, tzatziki, lentil vadouvan, baba ganoush), vegetable crudité, pita breads, and olive medley	$5.00
CHARCUTERIE Melange of cured meats, artisinal cheeses, pickled vegetables, accoutrements	$6.00
HOT CRAB DIP Jumbo lump crab, melted cheeses Choice of Old Bay crostini, pretzel bites, pita breads, or tortilla chips	$5.00
SPINACH ARTICHOKE DIP Baby spinach, artichoke, cream cheese, asiago, cheddar Choice of salt & peppers crostini, pretzel bites, pita breads, or tortilla chips	$4.00
MEATBALLS Choice of marinara, Swedish style, or chipotle BBQ	$3.00
SOUTHERN FRIED CHICKEN BITES Choice of Alabama white BBQ sauce, chipotle BBQ sauce, or buffalo sauce	$3.00
FRIED SPINACH & CHEESE RAVIOLI With assorted dipping sauces	$3.50
BRUSCHETTA STATION Roma tomato, fresh basil, red onion, garlic, lemon, olive oil, parmesan, salt & pepper crostini *Also consider assembled bruschetta under passed offerings!*	$3.00
CAPRESE STATION Fresh mozzarella, marinated Roma tomato, fresh basil, balsamic, salt & pepper crostini *Also consider assembled caprese under passed offerings!*	$3.50

Hors D'oeuvres

DISPLAYS ARE AVAILABLE FOR ONE HOUR

STATIONARY OR PASSED	PER PIECE
PULLED PORK "BLINIS" 8 hr hickory braised pork shoulder, scallions, choice of traditional waffle fry or sweet potato waffle fry *We'd recommend 1-2 per person.*	$2.50
CHICKEN SATAY Sesame, soy ginger marinated chicken breast, sesame seeds, Thai ginger dipping sauce *We'd recommend 1.5-2 per person.*	$3.00
BEEF SATAY Sesame, soy ginger bistro steak, sesame seeds, Thai ginger dipping sauce *We'd recommend 1.5-2 per person.*	$3.50
"HAM & CHEESE CROSTINI" Pimiento cheese, bacon, salt & pepper crostini *We'd recommend 1-2 per person.*	$2.75
FILET & MANCHEGO CHEESE CROSTINI Seared filet of beef, broiled Spanish Manchego, bacon, black pepper *We'd recommend 1.5-2.5 per person.*	$3.25
STUFFED MUSHROOM CAPS Crab imperial Italian sausage, melted cheeses, marinara *We'd recommend 1.5-2.5 per person.*	 $3.25 $2.25
CHICKEN & WAFFLES Hand-breaded buttermilk chicken, crispy Liège waffle, maple syrup reduction *We'd recommend 1-2 per person.*	$2.50
BACON WRAPPED SHRIMP Chipotle BBQ *We'd recommend 2 per person.*	$2.75
COCONUT SHRIMP Thai ginger dipping sauce *We'd recommend 2 per person.*	$2.75
PERUVIAN SHRIMP Cilantro cumin marinated, lime crema *We'd recommend 2 per person.*	$2.75

Hors D'oeuvres

DISPLAYS ARE AVAILABLE FOR ONE HOUR

STATIONARY OR PASSED	PER PIECE
MINIATURE CRAB CAKE Dijon remoulade *We'd recommend 1.5-2.5 per person.*	$3.00
SCALLOP "B.L.T." Tomato confit, charred romaine, bacon, aioli *We'd recommend 1.5-2 per person.*	$3.50
TUNA WONTON Sashimi ahi tuna, wakame, roasted garlic wasabi aioli choice of crispy wonton or cucumber round *We'd recommend 1-2 per person.*	$3.00
CAPRESE Fresh mozzarella, marinated Roma tomato, fresh basil, balsamic, salt & pepper crostini *We'd recommend 1.5 per person.*	$1.75
BRUSCHETTA Roma tomato, fresh basil, red onion, garlic, lemon, olive oil, parmesan, salt & pepper crostini *We'd recommend 1.5 per person.*	$1.50
VEGGIE PINWHEELS Romaine, Roma tomato, cucumber, seasonal flavored cream cheese, flatbread *We'd recommend 1-1.5 per person.*	$2.00
FALAFEL BITES Chickpea, olive oil, garlic, cilantro, crispy fried, tzatziki *We'd recommend 1-1.5 per person.*	$2.00
SPANIKOPITA Phyllo, spinach, feta, garlic, tzatziki *We'd recommend 1-1.5 per person.*	$2.50
SEASONAL BRIE BITES Crispy phyllo cup, warm brie, seasonal compote	$2.50

Middletown Valley Buffet

$20.95 PER PERSON

Buffet pricing includes a served salad, dinner rolls & butter, your choice of three entrees, choice of starch, & Chef's choice vegetable.

ENTREES

PENNE PASTA WITH PEPPERS & MOZZARELLA
Choice of one of the following sauces: marinara, pesto, vodka, or alfredo.
Add Italian sausage or chicken for additional $1 per person

BAKED ZITI
Add sausage, chicken, or pepperoni for additional $1 per person

TRADITIONAL LASAGNA
Add grilled vegetables, sausage, ground beef, or pepperoni for additional $1 per person

MEDITERRANEAN PASTA
Feta, roasted red pepper, olives, red onion, lemon garlic sauce

GRANDMA'S MEATLOAF
Mushroom demi glace

BABY BACK BARBEQUE PORK SPARERIBS
House dry rub, 6 hour braised, barbeque sauce

MARINATED BLACK ANGUS LONDON BROIL
Cabernet demi glace

CHICKEN MADEIRA
Thinly sliced and sauteed chicken breast, Madiera mushroom sauce

CHICKEN PICCATA
Thinly sliced and sauteed chicken breast, lemon caper beurre blanc

STARCH CHOICES

RICE PILAF

VENETIAN RICE
Bacon, parmesan cheese, cream

SCALLOPED POTATOES

WHIPPED SWEET POTATOES

ROASTED RED BLISS POTATOES

ROSEMARY GARLIC WHIPPED POTATOES

BAKED POTATOES
Upgrade to loaded for an additional $2 per person

MASHED POTATOES
Upgrade to loaded for an additional $2 per person

South Mountain Buffet

$26.95 PER PERSON

Buffet pricing includes a served salad, dinner rolls & butter, your choice of three entrees, choice of starch, & Chef's choice vegetable.

ENTREES

PENNE PRIMAVERA & SAUSAGE (OR HERBED CHICKEN)
Mélange of seasonal vegetables, white wine garlic & butter sauce

JAMBALAYA
Choice of two proteins: chicken, sausage, & shrimp

SHRIMP SCAMPI
Lemon, garlic white wine, tomato, parsley

BEEF BOURGUIGNON
Top round of beef braised in red wine demi glace, onion, carrots, mushrooms & celery

CHICKEN (OR EGGPLANT) PARMESAN

CHICKEN BREAST GRATIN
Traditional rye accented herbed stuffing, cheddar cheese, savory chicken velouté or spinach Florentine, roasted garlic beurre blanc or chicken cordon bleu with gruyere

SAVORY BRINED PORK LOIN
Sauce chasseur or blackberry port demi

ASIAN PORK TENDERLOIN
Teriyaki seared pork tenderloin served with teriyaki ginger glaze

PAN SEARED COHO SALMON
Herbed sauce soubise, or orange honey clover beurre blanc, or lemon caper beurre blanc or maple barbeque

ROASTED PACIFIC COD
Herbed sauce soubise or lemon caper beurre blanc

STARCH CHOICES

RICE PILAF

VENETIAN RICE
Bacon, parmesan cheese, cream

SCALLOPED POTATOES

WHIPPED SWEET POTATOES

ROASTED RED BLISS POTATOES

ROSEMARY GARLIC WHIPPED POTATOES

BAKED POTATOES
Upgrade to loaded for an additional $2 per person

MASHED POTATOES
Upgrade to loaded for an additional $2 per person

Surf & Turf Buffet

$37.95 PER PERSON

Buffet pricing includes a served salad, dinner rolls & butter, your choice of three entrees, choice of starch, & your choice of vegetable.

ENTREES

ROASTED BLACK ANGUS BEEF TENDERLOIN
Slow roasted tenderloin, sauce Bordeaux

JUMBO LUMP CRAB CAKES
Four ounces, no filler, deux moutarde

CHICKEN CHESAPEAKE
Seared chicken breast, jumbo lump crab meat, imperial sauce, Old Bay, mustard vin blanc

PAN SEARED ALASKAN HALIBUT
Herbed sauce soubise or lemon caper beurre blanc or Argentinian chimichurri

CHILEAN SEA BASS
Herbed sauce soubise or lemon caper beurre blanc or Argentinian chimichurri

ROASTED NEW ZEALAND LEG OF LAMB
Garlic herb marinated, choice of Argentinean chimichurri or sauce grand veneur

VEGETABLE CHOICES

ROASTED ASPARAGUS

ROASTED BROCCOLI

ROASTED BRUSSEL SPROUTS

CREAMED SPINACH

CAULIFLOWER GRATIN

STARCH CHOICES

THREE CHEESE MAC & CHEESE

RICE PILAF

VENETIAN RICE
Bacon, parmesan cheese, cream

SCALLOPED POTATOES

WHIPPED SWEET POTATOES

SWEET POTATO GRATIN

ROASTED RED BLISS POTATOES

ROSEMARY GARLIC WHIPPED POTATOES

BAKED POTATOES
Upgrade to loaded for an additional $2 per person

MASHED POTATOES
Upgrade to loaded for an additional $2 per person

Carving Stations

Carving stations can be added to any of the buffet menus.
Selections listed below are priced per person and will be chef-attended,
which requires a $75 labor charge per chef. All choices include
appropriate condiments and assorted rolls.

ASIAN PORK TENDERLOIN Hoisen ginger glaze	$6.00
SEARED PORK LOIN Sauce chasseur	$5.00
SAVORY BRINED TURKEY Creamy herbed turkey veloute	$6.00
HONEY DIJON BASTED VIRGINIA HAM	$6.00
MARINATED BLACK ANGUS LONDON BROIL Cabernet demi glace	$6.00
PRIME RIB OF BEEF Natural jus	$12.00
BLACK ANGUS BEEF TENDERLOIN Sauce Bordeaux	$13.00

Desserts

Groups providing their own cake will be charged a fee of $25, which
covers the cost of a skirted display table, plates, forks, and cutting service.

	per person
SEASONAL BREAD PUDDING	$6.00
TRADITIONAL NEW YORK CHEESECAKE	$5.00
SEASONAL HOUSE MADE CHEESECAKE	$6.00
COOKIES & BROWNIES Prefer exclusively nut-free offerings? Just ask!	$5.00
HOT FRUIT CRISP (Apple, Blueberry, Cherry, or Peach) Add ice cream for +$1.50 per person!	$5.00
GLUTEN FREE CHOCOLATE TORTE	$6.00
CHOCOLATE PEANUT BUTTER PIE	$7.00
	per piece
MINI CANNOLIS	$2.00
CHOCOLATE COVERED STRAWBERRIES	$2.00
MINI ECLAIRS	$2.00
CREAM PUFFS	$1.00
MINI PARFAITS (Chocolate Lover, Peanut Butter Cup, Strawberries & Cream)	$2.00

Seated Dinner Service

Seated dinner service is available for any size group. For groups of 20 or more, we ask that you provide a pre-order fourteen days prior to your event.
Price will be based on your selections.

All entrees, with the exception of pasta and grain dishes, are served with vegetable du jour, your choice of starch, and a salad.

BEEF

8 OZ CENTER CUT FILET MIGNON — $29.95
Peppercorn seared, sauce Bordeaux

10 OZ PRIME RIB OF BEEF — $28.95
Natural jus

BRAISED SHORT RIB — $26.95
Red wine demi

GRILLED HANGAR STEAK — $24.95
Argentinian chimichurri or brandied mushroom peppercorn sauce

For groups of 20 or more, all steaks will be prepared to Medium.

SEAFOOD

SHRIMP SCAMPI — $29.95
Lemon, garlic white wine, tomato, parsley

LUMP CRAB CAKES — $34.95
Broiled, no filler, Old Bay remoulade

DIVER SCALLOPS — $32.95
Pan seared, white truffle vin blanc

ALASKAN HALIBUT — $32.95
Pan roasted, sauce soubise

CHILEAN SEA BASS — $32.95
Pan roasted, sauce soubise

FLOUNDER IMPERIAL — $32.95
Crab imperial, deux moutarde

VEGETARIAN

PORCINI MUSHROOM RAVIOLI — $20.95
Vodka blush sauce, scallion coulis, basil, parmigiano reggiano, garlic toast

PASTA SCAMPI — $17.95
Lemon, garlic white wine, tomato, parsley

QUICHE FLORENTINE — $17.95
Flaky crust, spinach, parmigiano reggiano

GARDEN LASAGNA — $17.95
Grilled vegetables, house made marinara

POULTRY

ROASTED CHICKEN PAILLARD

Bruschetta - Roma tomato, basil, red onion, garlic, lemon, olive oil, parmesan	$21.95
Florentine - spinach, roasted garlic beurre blanc, fresh cheese	$23.95
Marsala - marsala wine, mushrooms, cream	$23.95
Piccata - lemon caper beurre blanc	$23.95
Cordon Bleu - ham, Swiss cheese, Dijon cream sauce	$24.95

CHICKEN GRATIN $26.95
Lump Crab Imperial, sauce deux moutarde

MAPLE LEAF FARMS DUCK BREAST $31.95
Crispy skin, orange balsamic gastrique, pickled cranberries

PORK & LAMB

ASIAN PORK TENDERLOIN $25.95
Hoisen ginger glaze

SEARED PORK LOIN $24.95
Sauce chasseur or blackberry port demi

NEW ZEALAND LAMB T-BONES $34.95
Char grilled, sauce grand veneur or Argentinian chimichurri

COMBO PLATES

MARYLAND SURF & TURF $35.95
5 oz filet mignon with a 4 oz lump crab cake

FILET & SHRIMP SURF & TURF $32.95
5 oz filet mignon with shrimp in a white wine, lemon, & garlic sauce

CHICKEN & SHRIMP $26.95
Twin brined chicken breasts, Peruvian marinated shrimp skewer with lime crema

SALAD DRESSING OPTIONS

Ranch, Italian, French, Honey Dijon, Bleu Cheese, Balsamic Vinaigrette, Thousand Island, Chili Vinaigrette, Greek Vinaigrette, Herbed Tomato Vinaigrette

STARCH OPTIONS

Herb Roasted Red Bliss Potatoes, Baked Potato, Whipped Red Bliss Potatoes, Whipped Sweet Potatoes, Rice Pilaf, or Venetian Rice

Beverage Service

Selections below are priced per person. Shots are not included in open bar packages!

BEER & WINE OPEN BAR

Includes traditional draft beer and house red & white wines

1 Hour	2 Hours	3 Hours	4 Hours
$10	$14	$18	$22

Liquor available as cash bar item

STANDARD OPEN BAR

Includes traditional draft beer, house red & white wines, rail liquors, & popular mid-level liquor options.

1 Hour	2 Hours	3 Hours	4 Hours
$14	$18	$22	$26

Top shelf liquors available as cash bar items.

PREMIUM OPEN BAR

Includes imported & domestic draft & canned beer, house red & white wine, rail liquors, & full back-bar offerings.

1 Hour	2 Hours	3 Hours	4 Hours
$20	$24	$28	$32

INCLUDE SLUSHIES TO YOUR BAR PACKAGE FOR +$2.00 PER PERSON!

CONSUMPTION TAB

Based on per drink charges

Rail	Call	Top Shelf	Wine	Beer
$5	$6-$10	$10-$15	$8-$12	$4.25-$8.00

SPARKLING WINE TOAST $25.00/bottle

SPARKLING CIDER TOAST $18.00/bottle

FOUNTAIN TEA, LEMONADE, & SODAS $2.00

COFFEE STATION
Regular, decaffeinated, and tea assortment $2.50

HOT COCOA BAR $2.50

Packages can be customized, with kegs, custom orders, & more, so let us know if you don't see what you're looking for!

Available Add-Ons

Selections below are available, though not required, through MNGC.

FORMAL DANCE FLOOR

Our cherry wood dance floor is a great addition to your event, tying in the colors of the clubhouse & adding some additional elegance to your first dance & other special moments,

12'x12'	12'x15'	15'x15'	15'x18'	18'x18'
$350	$400	$450	$500	$550

Groups of 50-100 will likely need the 12x12 or 12x15 area.
Groups of 100-150 will likely need the 15x15 or 15x18 area.
Groups of 150+ will likely need the 18x18 dance floor.

ASSORTED BUD VASES

Up to 24 available, $2 each

OUTDOOR CEREMONY PACKAGE

Includes White, Folding, Wood-Like Ceremony Chairs With Padded Seats,
A White, Wood-Like, Square Top, Latticed Ceremony Arch,
Up to 1 Hr. Time Allotment, Set-up & Clean-Up, for $1,000
**Indoor options also available!*

CEREMONY DECOR BUNDLE

2 Green & White Faux Floral Sprays + 2 Cream/White Fabric Pieces for Arbor +
8 Green & White Faux Floral Aisle Markers $75

GLOBE LIGHTS (HUNG FROM RAFTERS)

Original Schroyer's Only, $250
Overlook Room, +$75

TWINKLE LIGHT BACKDROP

One Panel - $100 Two Panel - $200

GOLD OR GLASS DECOR PACKAGES

Packages includes table numbers and stands, votives, 5x7 frames, and either 24 gold-edged geometric candle holders (gold package) or 36 cylinder vases (glass package) $300
**Candles are not included with packages*

ADDITIONAL FURNITURE RENTALS

High Top Tables $10/each
Barstools $7/each
Soft Seating Lounge $50

EVENT CLEAN-UP

Let us box everything up for you $200