



YORK GOLF & TENNIS CLUB

WEDDING PACKET

Location: 62 Organug Road, York, Maine 03909

Description: The “Old Clubhouse” was built in 1900 and served as the original member clubhouse, perched high on a bluff overlooking the York River. It features spacious verandas and boasts spectacular views in all directions. The Clubhouse maintains the charm and character of the era that it was constructed in with handsome molding and vintage lighting. We have a built in bar as well as our own full kitchen that will deliver delicious food freshly prepared for you and your guests.

Planning: The capacity of the clubhouse is 200 for either a plated dinner or stations. We do have many references for vendors that can assist you with entertainment, flowers, linen, etc. We offer a flat lawn area to accommodate ceremonies as well as many opportunities for photographs and cocktail receptions. For planning purposes we will provide you with a blank floor plan, guidelines for scheduling the agenda for the day, banquet menu and package offerings as well as the assistance from our knowledgeable staff.

Included in the venue rental:

Dedicated planner and event staff
Tables
Chairs
China
Flatware
Glassware

Not included with venue rental:

Linens
Décor

Rental Fees During Peak Season (May-October)

Friday & Sunday: \$2,695 for 5 hour reception

Saturday: \$3,000 for 5 hour reception

Ceremony Charge: \$1,000 - includes additional one hour rental



Banquet Menu and Package Offerings

Please note that you have two options for selecting your menu at York Golf and Tennis Club. If you would like assistance selecting / planning out your menu please don't hesitate to contact our wedding planner.

You may either:

Choose from one of the three created package options. This allows you a simple price per person based off of your chosen package. Then select your food choices out of the listed options for that package. Packages are inclusive of Maine state sales tax and gratuity.

OR

Build your own menu which can be tailored more specifically to your personal taste and budget. Simply select the menu items you would like from our full banquet menu including hors d'oeuvres, salad, entrée choices and beverage options to build a personalized menu. Building your own menu would require you to calculate in 8% Maine state sales tax and 20% gratuity.



Menu Packages:

Prices are inclusive of Service Charge and 8% Maine Sales Tax

Gold Package- \$150 per person

Hors d'oeuvres:

Choice of 2 the following stationary hors d' oeuvres

Cheese and Vegetable Crudit 
Charcuterie Display
Smoked Salmon

Choice of 5 the following passed hors d'oeuvres

Maine Crab Salad	Shredded Meat Pastries
Poached Salmon	Chicken Satay
Scallops and Bacon	Beef Satay
Crab Cakes	Sausage Stuffed Mushroom Caps
Tuna Tacos	Beef Wellington
Vegetable Spring Rolls	Spinach and Sausage Pastries
Brie Cups with Berries	Phyllo Cups w. Bleu Cheese & Bacon
Asparagus Wrapped in Pastry	Mushroom and Camembert Tartlets

Dinner:

Choice of 1 of the following salads

Mixed Field Greens
Caesar Salad
Spinach Salad

Choice of 2 of the following plated entrees

Grilled Beef Tenderloin
Ribeye Steak
N.Y. Sirloin Steak
Baked Haddock
Seared Salmon w. wilted spinach and leek cream
Chicken Breast w. pecan stuffing
Pork Loin w. bacon and corn bread stuffing
Lobster Tail additional selection to any entree at Market Price

Beverage

Full 5 Hour Open Bar
Complimentary Wine Pour
Complimentary Champagne Toast

Dessert: Upgraded dessert tray with pastries from *Dutch Epicure Bakery* and complimentary coffee & tea



Silver Package- \$120 per person

Hors d'oeuvres:

Choice of 1 the following stationary hors d' oeuvres

Cheese and Vegetable Crudit 
Charcuterie Display

Choice of 4 the following passed hors d'oeuvres

Maine Crab Salad
Shrimp and Corn Fritters w smoked tomato jam
Scallops and Bacon
Crab Cakes
Tuna Tacos
Vegetable Spring Rolls
Brie Cups with Berries
Asparagus Wrapped in Pastry

Shredded Meat Pastries
Chicken Satay
Beef Satay
Sausage Stuffed Mushroom Caps
Beef Wellington
Spinach and Sausage Pastries
Phyllo Cups w. Bleu Cheese & Bacon
Mushroom and Camembert Tartlets

Dinner:

Choice of 1 of the following salads

Mixed Field Greens
Caesar Salad

Choice of 2 of the following plated entrees

Grilled Beef Tenderloin
Ribeye Steak
N.Y. Sirloin Steak
Baked Haddock
Seared Salmon w. wilted spinach and leek cream
Chicken Breast w. pecan stuffing
Pork Loin w. bacon and corn bread stuffing
Lobster Tail additional selection to any entree at Market Price

Beverage

2 Hour Open Bar
Complimentary Wine Pour

Dessert: Upgraded dessert tray with pastries from *Dutch Epicure Bakery* and complimentary coffee & tea



Bronze Package- \$100 per person

Hors d'oeuvres:

Cheese and Vegetable Crudit 

Choice 3 of the following passed Hors d'oeuvres

Tuna Tacos

Shrimp and Corn Fritters w smoked tomato jam

Spinach and Sausage Pastries

Asparagus Wrapped in Pastry

Brie Cups with Berries

Vegetable Spring Rolls

Shredded Meat Pastries

Chicken Satay

Beef Satay

Sausage Stuffed Mushroom Caps

Mushroom and Camembert Tartlets

Phyllo Cups w. Bleu Cheese & Bacon

Dinner

Choice of 1 of the following salads

Mixed Field Greens with tomato, cucumber, onion and carrots

Caesar Salad with house made Caesar dressing

Choice of 2 of the following plated entrees

Ribeye Steak

N.Y. Sirloin Steak

Baked Haddock

Seared Salmon w. wilted spinach and leek cream

Chicken Breast w. pecan stuffing

Pork Loin w. bacon and corn bread stuffing

Lobster Tail additional selection to any entree at Market Price

Beverage

1 Hour Open Bar

Dessert: Upgraded dessert tray with pastries from *Dutch Epicure Bakery* and complimentary coffee & tea



Banquet Menu:

Please note: Prices are NOT inclusive of Service Charge and 8% Maine Sales Tax

A minimum of four Hors d'oeuvres per person is required for all wedding events

Passed Hors d'oeuvres:

(Prices indicate the cost per 50 pieces)

Scallops and Bacon – fresh scallops wrapped with smoked bacon, maple-mustard sauce 200

Crab Cakes – fresh Maine crab, herbs, lemon garlic aioli 225

Tuna Taco – sashimi grade raw tuna, sweet soy reduction, wasabi sauce, seaweed salad 175

Maine Crab Salad – with shitake mushrooms, served on crisps with fresh herbs 225

Poached Salmon – served on crisps with crème and fresh herbs 150

Shrimp and Corn Fritter – fresh shrimp, corn and aromatic vegetable fried, smoked tomato jam 150

Lobster Gougeres – Maine lobster and gruyere cheese fried crispy 200

Mushroom and Brie Tart – sautéed mushrooms and brie cheese in flaky pie shell 150

Asparagus and Puff Pastry – with herbed goat cheese 125

Brie Cups – with blueberry or raspberry 100

Vegetable Spring Rolls – fried Asian style crispy spring roll with ponzu dipping sauce 125

Chicken Skewers – lightly marinated in sweet soy, served with house made peanut sauce 150

Beef Satay – skewered sliced beef served bulgogi style 150

Stuffed Mushrooms – mushroom caps stuffed with Italian sausage herbs and parmesan cheese 150

Spinach Pastries – baby spinach and peppered sausage stuffing wrapped in puff pastry 125

Phyllo Cups – with bacon, blue cheese, caramelized onion 125

Beef Wellington – liver pate, mushroom duxelle, seared beef, wrapped in puff pastry 175

Pork Dumplings – ground pork, ginger, scallion, aromatic vegetables wrapped in a wonton skin and fried served with ponzu sauce 150



Stationary Displays:

Fruit Tray – a collection of fresh fruits and berries 7

Charcuterie Board – a variety of sliced meats and sausages, whole grain mustard, pickles, jam, crackers and breads 7

Cheese and Vegetable Display – a selection of domestic and imported artisanal cheeses, crisp vegetables, house made blue cheese dip, whole grain mustard, crackers 7

Smoked Salmon – sliced Maine smoked salmon, chopped egg, minced onion, capers, creamy dill sauce, lemon, crackers, breads 50 per side

Whole Poached Salmon – whole salmon poached and chilled, salmon mousse, pickled cucumber, creamy dill sauce, arugula, crostinis 50 per side

Raw Bar and Chilled Seafood – Market Price, + 75 Shucker Fee

Salad Selections:

Caesar Salad – house made Caesar dressing, parmesan, romaine lettuce, garlic parmesan crouton 6

Garden Salad – fresh vegetables, mesclun mixed baby greens, choice of house made dressing, garlic parmesan crouton 6

Greek Salad – fresh romaine, red onion, mixed olives, cucumber, feta cheese, ripe tomato 7

Spinach Salad – baby spinach, red onion, fresh carrot, goat cheese, garlic parmesan crouton, house made rosemary balsamic vinaigrette 7

Carving Station:

75.00 Attendant charge per station

Roast Turkey Breast – pecan stuffing and cider sauce 25

Roasted Pork Loin – with cornbread and bacon and a spicy red pepper sauce 25

Roasted Whole Tenderloin – rubbed with fresh herbs and garlic, served with demi-glace 40

Roasted Prime Rib – rubbed with fresh herbs and garlic, served with au jus 35

Grilled Rack of Lamb – garlic and mustard rubbed served with a mint pistou sauce 35

Baked Smoked Ham – maple-bourbon butter sauce 25

Whole Roasted Suckling Pig 40



Entrees:

Chicken

Herb Roasted Chicken – statler chicken breast roasted with herbs, chicken jus 25

Grilled Chicken Breast –statler chicken breast southwest style compound butter 25

Steak

Grilled Filet Mignon – 8 oz filet, grilled, demi-glace 40

Grilled Tenderloin – 8 oz roasted with demi-glace 40

Grilled Strip Steak – 8oz strip steak, demi-glace 35

Grilled Ribeye – 8oz ribeye steak, demi-glace 35

Seafood

Baked Haddock – herb crumb topping, beurre blanc sauce 25

Seared Salmon – dill caper butter 25

Baked Shrimp – scampi style, garlic lemon butter, parsley, crumbs 25

Pork

Grilled Pork Chop – bone in chop, pear and golden fig chutney 25

Roast Pork Loin – cornbread bacon stuffing and spicy red pepper sauce 28

Vegetarian

Ravioli 25

Vegetable Napoleon 25

Roasted Vegetable Primavera 25

Children's Meals

Mac & Cheese 12

Chicken Fingers and French Fries 12



Side Selections:

Vegetable

Corn
Glazed carrots
Asparagus
Green beans
Roasted fall medley
Spring medley

Starch

Rice pilaf
Mashed potato
Baked potato
Roasted potato
Sweet potato
Risotto
Heirloom Grain pilaf

Mashed Potato Bar – bacon, sour cream, cheddar cheese, caramelized onions, crispy shallots, chives 6

Desert Options

Upgraded Dessert Tray – an array of small pastries from *Dutch Epicure Bakery* 5

Ice Cream Sundae Bar – Choice of two ice cream flavors and an array of toppings and sauces 7



Beverage Options

Hosted Bars

Five Hours: Hosted Beer, Wine, Liquor	34
Five Hours: Hosted Beer & Wine	22
Two Hours: Hosted Beer, Wine, Liquor	22
One Hour: Hosted Beer, wine, Liquor	16
Cash Bar- Based on Consumption	

Additional Beverage Options

Wine Pour House	6
Wine Pour Premium	8
Champagne Toast	4
Coffee & Tea	2



Preferred Vendors List:

Photography:

Casey Durgin Photography

info@caseydurginphotography.com

(207) 641-9462

Shane's Wedding Photography

Shane Corcoran

shanesweddingphotography.com

(207) 337-1894

Geneve Hoffman Photography

Geneve Hoffman

genevehoffman.com

(207) 475-3000

Eye Sugar Photography

Shalla Lincoln

eyesugarphotography.com

(603) 617-6119

Emilie Inc. Photography

emilieinc.shootproof.com

photo@emilieinc.com

(207) 272-2285

Flowers:

York Flower Shop

yorkflowershopmaine.com

York, ME

800 975-3597

F as in Flowers

44 Newfields Rd,

Exeter, NH 03833

(603) 778-8934

Flower Company Cuts

22 Stevenson Road

Kittery ME 03904

(207) 289-9948

Transportation:

York Trolley Company

yorktrolley.com

York, ME

(207) 363-9600



DJ Services:

Fred Pappalardo

(207) 363-4018

fred@djfredp.com

Music Mann

Mitch Dugan

themusicmandjservice.com

(207) 423-4859

Local Churches:

Star of the Sea Catholic Church

13 Church St, York, ME 03909

(207) 363-1176

First Parish Congregational Church

180 York St

York, ME

(207) 363-3758

St. Christopher's Church

4 Barrell Ln, York, ME 03909

(207) 363-4177

Trinity Harbor Church

546 York St

York, ME 03909

Live Entertainment:

Chad La Marsh

Solo Acoustic Performer

Chad La Marsh Band

5 Piece High Energy Dance Band

chadlamarsh@comcast.net

(617) 901-4845

Soul City (Band)

Trick Wallace

trickwallace@gmail.com

www.soulcityband.com

BostonGuitarStudio

Jozsef Halajko

Joe.classical@yahoo.com

(617) 959-2712

Joe Farren

joe@joefarren.com

(207) 318-4547

Cover Story Entertainment

thecoverstoryband@gmail.com

(954) 494-4438



Wedding Cakes:

Dutch Epicure Bakery

Route 101A, Heritage Plaza

Amherst, NH 03031

(603) 879-9400

Beach Pea Baking Company

53 State Road, Rt 1

Kittery, Maine 03904

(207) 439-3555

Officiates

All in One Weddings

Connie Jo Mills

connie@allin1weddings.com

(207) 725-0195

Weddings From the Heart

Rev. David Tomkinson

davidtom@comcast.net

(603)770-7492

Local Hotels:

The Best Western York Inn

2 Brickyard Ln, York, ME 03909

(207) 363-8903

The Sheraton Portsmouth Harborside Hotel

250 Market St, Portsmouth, NH 03801

(603) 431-2300

Hilton Garden Inn Portsmouth Downtown

100 High St, Portsmouth, NH 03801

(603) 431-1499

The Microtel Inn & Suites

6 Market Pl Dr, York, ME 03909

(207) 363-0800

The Anchorage

265 Long Beach Ave, York, ME 03909

(207) 363-5112

The Union Bluff

8 Beach St, York, ME 03909

(207) 363-1333

The Stageneck Inn

8 Stage Neck Rd, York, ME 03909

(207) 363-3850



Planning Sheet

Wedding Name:

Date:

Ceremony Location:

Band/DJ:

Guest Count:

Package name or a la Carte:

Hors d'oeuvres selection:

Stationary 1:

Stationary 2:

Passed app 1:

Passed app 2:

Passed app 3:

Passed app 4:

Passed app 5:

Salad selection:

Salad Choice:

Salad Dressing:

Preset? Y/N



Entrée Selections:

entrée #1:

entrée #2:

entrée #3: If applicable

Vegetarian option:

Kids meals:

Vendors (quantity):

Entrée sides:

Starch:

Vegetable:

Dessert:

YGT Upgraded dessert station (complimentary with package selection)

Cake:

Cupcakes:

Other:

Bar:

Fully hosted (5 hours)

Open beer and wine (5 hours)

Open beer wine liquor (2 hours)

Fully hosted (1 hour-cocktail hour)

Cash bar

Champagne toast:

Wine Pour:

Red Selection

White Selection



Misc. Info Checklist

First look pictures:

Pictures after ceremony (location):

Bridal party introductions

First dance

Parent dances

Toasts? Dance floor or at seats?

Cake cutting

Linen/Colors

Table cloths

Napkins

Runners