



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, 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
Wedding arbor

Not included with venue rental:

Linens
Décor

Rental Fees During Peak Season (May-October)

Friday & Sunday: \$3,500 for 5 hour reception

Saturday: \$4,000 for 5 hour reception

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



Package Offerings

Please note that you have a number of options for selecting your menu and beverage here 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.

We have carefully created our three tiers of package options to choose from depending on your taste and budget requirements. Packages are broken apart into food and beverage packages, so you can mix and match depending on your wants. By choosing a food package and a beverage package, adding the two together allows you a simple price per person since they are inclusive of Maine state sales tax and gratuity.

If for any reason one of these packages does not meet your exact needs, we can certainly work to adjust things to help to tailor your experience to exactly what you desire.



Menu Packages:

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

Gold Food Package- \$105 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	Chicken Satay
Poached Salmon	Beef Satay
Scallops and Bacon	Sausage Stuffed Mushroom Caps
Crab Cakes	Beef Wellington
Tuna Tacos	Spinach and Sausage Pastries
Vegetable Spring Rolls	Phyllo Cups w. Bleu Cheese & Bacon
Brie Cups with Berries	Mushroom and Camembert Tartlets
Asparagus Wrapped in Pastry	

Dinner:

Choice of 1 of the following salads

Mixed Field Greens
Caesar Salad
Greek Salad

Choice of 2 of the following plated entrees

Grilled Filet Mignon
Ribeye Steak
N.Y. Sirloin Steak
Baked Haddock
Seared Salmon w. wilted spinach and leek cream
Baked Stuffed Shrimp
Chicken Breast w. pecan stuffing
Pork Loin w. bacon and corn bread stuffing
Lobster Tail additional selection to any entr e at Market Price

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



Silver Food Package- \$90 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	Chicken Satay
Shrimp and Corn Fritters w smoked tomato jam	Beef Satay
Scallops and Bacon	Sausage Stuffed Mushroom Caps
Crab Cakes	Beef Wellington
Tuna Tacos	Spinach and Sausage Pastries
Vegetable Spring Rolls	Phyllo Cups w. Bleu Cheese & Bacon
Brie Cups with Berries	Mushroom and Camembert Tartlets
Asparagus Wrapped in Pastry	

Dinner:

Choice of 1 of the following salads

Mixed Field Greens
Caesar Salad

Choice of 2 of the following plated entrees

Grilled Filet Mignon
Ribeye Steak
N.Y. Sirloin Steak
Baked Haddock
Seared Salmon w. wilted spinach and leek cream
Baked Stuffed Shrimp
Chicken Breast w. pecan stuffing
Pork Loin w. bacon and corn bread stuffing
Lobster Tail additional selection to any entree at Market Price
2 Hour Open Bar
Complimentary Wine Pour

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



Bronze Food Package- \$80 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

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

Caesar Salad

Choice of 2 of the following plated entrees

Ribeye Steak

N.Y. Sirloin Steak

Baked Haddock

Seared Salmon w. wilted spinach and leek cream

Baked Stuffed Shrimp

Chicken Breast w. pecan stuffing

Pork Loin w. bacon and corn bread stuffing

Lobster Tail additional selection to any entree at Market Price

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



Gold Beverage Package- \$45 per person

5 hour open bar – beer wine& liquor
Wine Pour during dinner
Champagne Toast

Silver Beverage Package- \$30 per person

2 hour open bar- beer, wine & liquor
Wine Pour during dinner

Bronze Beverage Package- \$20 per person

1 hour open bar – beer wine & liquor

**Please note, cash bar and bar based off consumption are also available options.*



Item Description:

Passed Hors d'oeuvres:

- Scallops and Bacon** – fresh scallops wrapped with smoked bacon, maple-mustard sauce
- Crab Cakes** – fresh Maine crab, herbs, lemon garlic aioli
- Tuna Taco** – sashimi grade raw tuna, sweet soy reduction, wasabi sauce, seaweed salad
- Maine Crab Salad** – with shitake mushrooms, served on crisps with fresh herbs
- Shrimp and Corn Fritter** – fresh shrimp, corn and aromatic vegetable fried, smoked tomato jam
- Lobster Gougeres** – Maine lobster and gruyere cheese fried crispy
- Mushroom and Brie Tart** – sautéed mushrooms and brie cheese in flaky pie shell
- Asparagus and Puff Pastry** – with herbed goat cheese
- Brie Cups** – with blueberry or raspberry
- Vegetable Spring Rolls** – fried Asian style crispy spring roll with ponzu dipping sauce
- Chicken Skewers** – lightly marinated in sweet soy, served with house made peanut sauce
- Beef Satay** – skewered sliced beef served bulgogi style
- Stuffed Mushrooms** – mushroom caps stuffed with Italian sausage herbs and parmesan cheese
- Spinach Pastries** – baby spinach and peppered sausage stuffing wrapped in puff pastry
- Phyllo Cups** – with bacon, blue cheese, caramelized onion
- Beef Wellington** – liver pate, mushroom duxelle, seared beef, wrapped in puff pastry
- Pork Dumplings** – ground pork, ginger, scallion, aromatic vegetables wrapped in a wonton skin and fried served with ponzu sauce

Stationary Displays:

- Fruit Tray** – a collection of fresh fruits and berries
- Charcuterie Board** – a variety of sliced meats and sausages, whole grain mustard, pickles, jam, crackers and breads
- Cheese and Vegetable Display** – a selection of domestic and imported artisanal cheeses, crisp vegetables, house made blue cheese dip, whole grain mustard, crackers
- Smoked Salmon** – sliced Maine smoked salmon, chopped egg, minced onion, capers, creamy dill sauce, lemon, crackers, breads
- Whole Poached Salmon** – whole salmon poached and chilled, salmon mousse, pickled cucumber, creamy dill sauce, arugula, crostinis



Salad Selections:

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

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

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

Carving Station:

75.00 Attendant charge per station

Roast Turkey Breast – pecan stuffing and cider sauce

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

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

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

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

Entrees:

Chicken

Roasted Chicken Breast – stuffed with pecan stuffing and cider veloute

Steak

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

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

Grilled Ribeye – 8oz ribeye steak, demi-glace

Seafood

Baked Haddock – herb crumb topping, beurre blanc sauce

Seared Salmon – with wilted spinach and leak mustard cream

Baked Stuffed Shrimp – stuffed with chimichurri

Pork

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



Vegetarian

Ravioli

Vegetable Napoleon

Roasted Vegetable Primavera – seasonal vegetable medley

Children's Meals

Mac & Cheese

Chicken Fingers and French Fries

Side Selections:

Vegetable

Corn

Glazed carrots

Asparagus

Green beans

Roasted fall medley

Spring medley

Starch

Rice pilaf

Mashed potato

Roasted potato

Sweet potato

Heirloom Grain pilaf

Desert Options:

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

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



Preferred Vendors List:

Photography:

Casey Durgin Photography

info@caseydurginphotography.com

(207) 641-9462

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

Shane's Wedding Photography

Shane Corcoran

shanesweddingphotography.com

(207) 337-1894

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:

Soul City (Band)

Trick Wallace

trickwallace@gmail.com

www.soulcityband.com

The Waiters

bernie@thewaiters.com

(207) 228-3997

<https://www.thewaiters.com/>

Cover Story Entertainment

thecoverstoryband@gmail.com

(954) 494-4438

Chad La Marsh Band / Solo Acoustic

5 Piece High Energy Dance Band

chadlamarsh@comcast.net

(617) 901-4845

Joe Farren

joe@joefarren.com

(207) 318-4547



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

Let Them Eat Cake

Gayle Forte
11 Lockwood Drive
Kennebunk, Maine 04043
207-967-4145

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



Planning Sheet

Wedding Name:

Date:

Ceremony Location:

Guest Count:

Food Package:

Beverage Package:

Hors d'oeuvres selection:

Stationary 1:

Stationary 2:

Passed app 1:

Passed app 2:

Passed app 3:

Passed app 4:

Passed app 5:

Vegetarian Option:

Kids Meals:

Vendors (quantity)

Entrée sides:

Starch:

Vegetable:

Salad Choice:

Salad Dressing:

Preset? Y/N

Dessert:

YGT dessert station:

Cake:

Cupcakes:

Other:

Bar:

Champagne Toast:

Wine pour:

Red:

White:

Entrée Selections:

Entrée #1

Entrée #2



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:

Vendors

Band/ DJ:

Photographer:

Flowers:

Transportation:

Other: