



# 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 Crudité  
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 entrée 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:

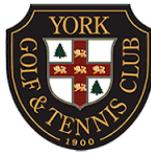
#### *Choice of 1 of the following salads*

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

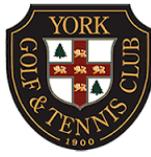
Baked Stuffed Shrimp

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](mailto: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](mailto:fred@djfredp.com)

### **Music Mann**

Mitch Dugan

[themusicmandjservice.com](http://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](mailto:trickwallace@gmail.com)

[www.soulcityband.com](http://www.soulcityband.com)

### **The Waiters**

[bernie@thewaiters.com](mailto:bernie@thewaiters.com)

(207) 228-3997

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

### **Cover Story Entertainment**

[thecoverstoryband@gmail.com](mailto:thecoverstoryband@gmail.com)

(954) 494-4438

### **Chad La Marsh Band / Solo Acoustic**

5 Piece High Energy Dance Band

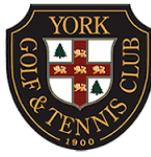
[chadlamarsh@comcast.net](mailto:chadlamarsh@comcast.net)

(617) 901-4845

### **Joe Farren**

[joe@joefarren.com](mailto: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](mailto:connie@allin1weddings.com)

(207) 725-0195

### **Weddings From the Heart**

Rev. David Tomkinson

[davidtom@comcast.net](mailto: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:

**Salad Choice:**

Salad Dressing:

Preset? Y/N

**Entrée Selections:**

Entrée #1

Entrée #2

Vegetarian Option:

Kids Meals:

Vendors (quantity)

**Entrée sides:**

Starch:

Vegetable:

**Dessert:**

YGT dessert station:

Cake:

Cupcakes:

Other:

**Bar:**

Champagne Toast:

Wine pour:

Red:

White:



## **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: