

2025



York Golf and Tennis Club

Weddings





— The Old Clubhouse at York Golf and Tennis Club —

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. 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

Venue Rental Fees:

Friday & Sunday: \$6,500

Saturday: \$7,000

Ceremony Charge: \$1,000

Includes Mahogany Arbor, white garden chairs set up on our lawn along the York River

Bridal Suite: \$350

Use of our charming bridal suite for getting ready as early as 9:00 AM. This space can fit up to 10 people most comfortably



— Gold Package —

\$145 per person

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

Hors d'oeuvres:

Choice of 2 the following stationary hors d'oeuvres

Cheese and Vegetable Crudité Whole Poached Salmon
Charcuterie Display Raw Bar

Choice of 5 the following passed hors d'oeuvres

Pork Firecracker Rolls Thai Chicken
Scallops and Bacon Korean Beef
Crab Cakes Sausage Stuffed Mushroom Caps
Tuna Renge Orange Shrimp Skewers
Vegetable and Goat Cheese Tartlets Asparagus Wrapped in Pastry
Phyllo Cups w. Bleu Cheese & Bacon Lamb Lollipops
Mushroom and Brie Toast Caprese Skewers
Phyllo Cup with Goat Cheese, Strawberries and Basil Lobster Churros

Dinner:

Choice of 1 of the following salads

Mixed Field Greens
Caesar Salad
Caprese Salad

Choice of 2 of the following entrees

Grilled Filet Mignon Baked Haddock
Ribeye Steak Seared Salmon
N.Y. Sirloin Steak Seared Halibut
Roasted Stuffed Chicken Roast Lamb Chops
Duck Breast Soft Shell Steamed Lobster (Market Price)

Choice of 1 of the following vegetarian entrees

Vegetable Napoleon
Seasonal Ravioli
Vegetable Primavera

Choice of 1 starch and 1 vegetable to accompany all entrees. Please see choices at the end of "Item Descriptions"

Mini assorted Dessert Tray included

Children's meal choices (if applicable) are available

— Silver Package —

\$130 per person

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

Hors d'oeuvres:

Choice of 1 the following stationary hors d' oeuvres

Cheese and Vegetable Crudit�	Whole Poached Salmon
Charcuterie Display	Raw Bar

Choice of 4 the following passed hors d'oeuvres

Pork Firecracker Rolls	Thai Chicken
Scallops and Bacon	Korean Beef
Crab Cakes	Sausage Stuffed Mushroom Caps
Tuna Renge	Orange Shrimp Skewers
Vegetable and Goat Cheese Tartlets	Asparagus Wrapped in Pastry
Phyllo Cups w. Bleu Cheese & Bacon	Caprese Skewers
Mushroom and Brie Toast	Lamb Lollipops
Phyllo Cup with Goat Cheese, Strawberries and Basil	Lobster Churros

Dinner:

Choice of 1 of the following salads

Mixed Field Greens
Caesar Salad
Caprese Salad

Choice of 2 of the following entrees

Grilled Filet Mignon	Roast Lamb Chops
Ribeye Steak	Baked Haddock
N.Y. Sirloin Steak	Seared Salmon
Roasted Stuffed Chicken	Seared Halibut
Duck Breast	

Choice of 1 of the following vegetarian entrees

Vegetable Napoleon
Seasonal Ravioli
Vegetable Primavera

Choice of 1 starch and 1 vegetable to accompany all entrees. Please see choices at the end of "Item Descriptions"

Mini assorted Dessert Tray included

Children's meal choices (if applicable) are available

Bronze Package

\$120 per person

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

Choice of 1 the following stationary hors d'oeuvres

Cheese and Vegetable Crudité
Charcuterie Display

Whole Poached Salmon

Choice of 3 the following passed hors d'oeuvres

Pork Firecracker Rolls
Scallops and Bacon
Sausage Stuffed Mushroom Caps
Vegetable and Goat Cheese Tartlets
Asparagus Wrapped in Pastry
Phyllo Cups w. Bleu Cheese & Bacon
Phyllo Cup with Goat Cheese, Strawberries and Basil

Thai Chicken
Korean Beef
Orange Shrimp Skewers
Caprese Skewers
Mushroom and Brie Toast

Dinner:

Choice of 1 of the following salads

Mixed Field Greens
Caesar Salad
Caprese Salad

Choice of 2 of the following plated entrees

Ribeye Steak	Roast Lamb Chop
NY Sirloin	Baked Haddock
Roasted Stuffed Chicken	Seared Salmon
Duck Breast	Seared Halibut

Choice of 1 of the following vegetarian entrees

Vegetable Napoleon
Seasonal Ravioli
Vegetable Primavera

Choice of 1 starch and 1 vegetable to accompany all entrees. Please see choices at the end of "Item Descriptions"

Mini Assorted Dessert Tray included

Children's meal choices (if applicable) are available

Gold Beverage Package- \$65 per person

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

Silver Beverage Package- \$50 per person

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

OR

5 hours of beer and wine
Wine Pour during dinner

Bronze Beverage Package- \$40 per person

1-hour open bar – beer, wine & liquor

**Please note, a cash bar is available to supplement the bronze or silver package.*

Beverage Package prices are inclusive of Service Charge and 8% Maine Sales Tax

Wine List

RED

*Round Hill	Merlot, CA
*Round Hill	Cabernet Sauvignon, CA
*Imagery	Pinot Noir, CA
Rutherford Ranch	Merlot, Napa Valley, CA
Rutherford Ranch	Cabernet Sauvignon, Napa Valley, CA
Tinto Negro	Malbec

WHITE

*Round Hill	Chardonnay, CA
*Lobster Reef	Sauvignon Blanc, NZ
*Lagaria	Pinot Grigio, Veneto, Italy
Mohua	Sauvignon Blanc, NZ
Rutherford Ranch	Chardonnay, Napa Valley, CA

ROSE

*Diora	Monterey
Miraval	Provence, France

SPARKLING

*Francis Ford Coppola Sofia	CA
Zonin Prosecco	Veneto, Italy

** These Indicated Wines Are the Options for The Complimentary Wine Pour for The Gold and Silver Beverage Packages*

Beer Selections

Draft Beer – Allagash White, Bud Light, Harpoon IPA, Samuel Adams Seasonal, Tuckerman's Pale Ale, Stoneface IPA

Bottled Beer – Budweiser, Bud Light, Corona, Michelob Ultra, Miller Lite, White Claw, High Noon

N/A Beer – Athletic Brewing Company



ITEM DESCRIPTIONS



Passed Hors d'oeuvres:

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

Crab Cakes – fresh Maine crab, herbs, horseradish dill creme

Tuna Renge – sashimi grade raw tuna, sweet soy reduction, spicy sauce, seaweed salad

Mushroom and Brie Toast– wild mushrooms, brie cheese and herbs on a crostini

Asparagus and Puff Pastry – with herbed goat cheese

Phyllo Cups with Goat Cheese and Strawberries – with whipped goat cheese, sweetened strawberries, fresh basil, and balsamic reduction

Vegetable and Goat Cheese Tartlet – roasted seasonal vegetables, garlic and herbs baked with goat cheese in a flakey crust

Thai Chicken – Thai style chicken, breaded and fried served with a clear peanut sauce

Korean Beef – skewered sliced beef served with Korean BBQ sauce and sesame

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

Bacon and Blue Cheese Phyllo Cups – with bacon, blue cheese, and caramelized onions

Pork Firecracker Rolls – ground pork, chili, garlic, cilantro, and cheese rolled in a wheat wrapper and fried

Orange Shrimp Skewers – skewered shrimp seared with orange zest, chili, garlic, fresh basil

Lamb Lollipops – served with a port wine glaze

Caprese Skewers – Skewers with fresh mozzarella, pesto, tomatoes, and Balsamic

Stationary Displays:

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

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

Whole Poached Salmon – whole poached salmon served chilled with smoked salmon mousse, smoked cured salmon and accompaniments.

Raw Bar – oysters, shrimp cocktail, and count neck clams served with mignonette sauce, cocktail sauce, and lemons

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

Caprese Salad- heirloom tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic and pine nuts

Entrees:

Chicken

Roasted Chicken – stuffed with pecan stuffing and cider velouté

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 gremolata

Seared Halibut – served with smoked tomato butter

Duck

Duck Breast – served with fig and pear chutney

Lamb

Roast Lamb Chops- served with mustard demi-glace

Carving Stations:

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

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

Vegetarian

Seasonal Ravioli

Vegetable Napoleon

Roasted Vegetable Primavera – seasonal vegetable medley

Children's Meals

Mac & Cheese

Chicken Fingers and French Fries

Side Selections:

Vegetable

Broccoli

Corn

Glazed carrots

Asparagus

Green beans

Roasted fall medley

Starch

Mashed potato

Roasted potato

Sweet potato

Heirloom Grain pilaf

