

Wedding Package

Thank you for considering Plum Brook Country Club as your wedding venue. We are pleased to have the opportunity to host a most important day in the lives of our customers. We take that responsibility seriously and strive to provide memories that will last a lifetime.

You can be rest assured that our staff will make your wedding a most memorable event. From our Club Manager to Executive Chef to wait staff; we have decades of experience in serving customers in a manner you would come to expect from a club of our caliber.

Our beautiful grounds and golf course provide the perfect backdrop for the upscale wedding of your dreams. The ambiance and elegance of our club is sure to please the most discerning bride, groom and family members.

Relax and enjoy all that Plum Brook Country Club has to offer. We are proud of our services and facility. Thank you for the opportunity to serve you. We look forward to helping your family and friends make lasting memories.

Sincerely,

The Staff of Plum Brook Country Club

Wedding Package Overview

What's included:

- Banquet Space plus alternate space for inclement weather
- Three Hour Open Bar
- Plated or Sit Down Meal
- Pre-Function Staging Areas for Women and Men for Makeup and Dress (Only applies to ceremonies held at Plum Brook)
- Single Cloth Linen tablecloths, Linen Napkins (Cream or White)
- Skirting of tables (White and Cream Standard) Gift, Head Table, Place card table, Buffet Tables, Hors d'oeuvres tables
- All Place Settings with China service and flatware
- All chafing dishes and buffet or plated meal accessories
- Standard tables and Banquet chairs
- Cake Cutting Service
- Dance Floor
- A copy of our preferred vendor list after a signed contract

Options to Modify the Basics:

- Specialty chairs (Chivari, Poly Ceremony Chairs, Decorative Chair Covers)
- Specialty linen colors and floor length linen
- Bistro Tables for Cocktail Areas
- Chargers and Favors at Table
- Organza and Lighting on Cathedral Ceiling
- Up-lighting for Ambiance
- Staging for elevation
- Microphones and Audio Visual Equipment
- Valet Service
- Coat Check Service
- Golf Rounds for Groomsmen or Bridesmaids
- Golf Cart Rental for Pictures on the property and Golf Course

Pricing

- Wedding Package – 75.00 per person plus 22% Service Charge and 6.75% State Sales Tax
- Rates are prorated for guests under 21 years of age because of no alcohol consumption
- Rates are negotiable for children ages 4-11 based on food and beverage selections
- See following Letter of Agreement and Contract for additional terms and conditions

Cold Hors d'oeuvres Displays

(Additional Expense to Wedding Package Pricing)

Creamery Cheese Display

Cheese cube selections of Peppadew Cheddar, Sage Darby, Irish Porter, Havarti and Jarlsberg with crackers, breadsticks and whole fresh fruit garniture....280.00/Display ++

Crudite and Dip

Cut fresh vegetables to include: celery, carrots, cucumber, radishes, sugar snap peas, red pepper, cauliflower and ranch dressing for dipping....225.00/Display ++

Fresh Fruit Display

Selections of cantaloupe, honeydew, watermelon (in season), grapes, pineapple with a vanilla yogurt for dipping....225.00/Display ++

Antipasto Display

Julienne Italian meats and cheeses including Capiola ham, hard salami, pepperoni and fresh buffalo mozzarella with artichoke hearts, sliced tomatoes, pepperoncini peppers, black olives and green olives....225.00/Display ++

Raw Bar Display

Jonah Crab Claws, Campeche Shrimp, West Coast Oysters, East Coast Oysters, split Alaskan King Crab, zesty cocktail sauce, lemons, horseradish, Tabasco and saltine Crackers....

Market Price

Decorated Poached Salmon

King Salmon poached in a court bouillon and garnished with shrimp and cucumber slices. Served with hard-boiled egg, capers, diced onions....Market Price

Sushi Display

Assorted California Rolls, Shrimp, Tuna and Salmon Nigiri, Philly Rolls and Smoked Salmon Rolls with pickled ginger, soy and wasabi.... Market Price

Smoked Seafood Display

Cold smoked King Salmon, Smoked Rainbow trout and smoked scallops served with cream cheese, diced onion, capers and hard-boiled eggMarket Price

Hot Hors d'oeuvres

(Additional Expense to Wedding Package Pricing)

Coconut Chicken

Chicken Strips dusted with toasted coconut and deep-fried to a golden brown. Served with a tropical dipping sauce....200.00/100 pieces ++

Meatballs

Meatballs rolled with just enough seasonings and herbs and baked to perfection. Tossed in your sauce of choice: Swedish, Teriyaki or Barbecue....225.00/ 100 pieces ++

Stuffed Mushrooms

Jumbo mushroom caps stuffed with your choice of lump crabmeat or savory sausage, topped with sharp cheese and baked to perfection....225.00/ 100 pieces ++

Bacon Wrapped Water Chestnuts

Water chestnuts soaked in soy, wrapped in bacon and fried until crispy. Tossed in a teriyaki glaze: A club favorite....225.00/100 pieces ++

Potstickers

Oriental Wonton stuffed with meat and seasonings and fried to a crispy golden color. Served with teriyaki for dipping....200.00 / 100 pieces ++

Chicken Drummettes

Chicken Wings breaded and deep-fried to a crispy delight. Served with sweet and sour and barbecue sauces for dipping....225.00 / per 100 pieces ++

Crab Cakes

Miniature crab cakes loaded with lump crab, breading, onion, red bell pepper and served with a roasted red pepper aioli....285.00 / 100 pieces ++

Assorted Sausage Bites

Smoked kielbasa, bratwurst and Italian sausage cut on the bias into pieces and topped with festival sauce of peppers, onions and tomato....200.00 / 100 pieces ++

Clams Casino

Tender Little Neck Clams topped with butter, bacon, breadcrumbs, red pepper and white wine and baked to perfection....300.00 / 100 pieces ++

Hors d'oeuvres and Display Options

(Additional Expense to Wedding Package Pricing)

Cold Hors d'oeuvres

(Priced in per 100 pieces – Minimum 25 piece increments)

Jumbo Gulf of Mexico Shrimp

21-25 Count Campeche shrimp steamed & chilled & served with tangy
cocktail sauce....310.00/100 pieces ++

Peel and Eat Shrimp

30/40 Count shrimp boiled until just tender & served with a savory
cocktail sauce....24.00/pound (5 lb. minimum)

Ham & Cheese Roulades

Hickory smoked ham and cheese layered and rolled into bite-sized
medallions....175.00/100 pieces ++

Salami Coronets

Hard salami crowns piped with a creamy cheese filling....175.00/100 pieces ++

Finger Sandwiches

Assorted miniature sandwiches of ham & cheese, turkey & cheese,
and tuna salad...200.00/100 pieces ++

Bruschetta

Homegrown tomatoes diced and tossed with seasonings, fresh basil and parmesan
cheese and served with fresh parmesan crostinis....80.00/display ++

Devil's on Horseback

Brie stuffed dates wrapped in crispy bacon....225.00/100 pieces ++

Brie Purses

Creamy brie cheese topped with fruit preserve then wrapped in a delicate puff pastry
and baked until golden....250.00/100 pieces ++

Assorted Canapes

Our chef's selection of canapes and bite-sized delicacies....225.00/100 pieces ++

Plum Brook Wedding Package – Buffet Meals

All Buffets include:

Relish Tray (Sweet Pickles, Dill Pickles, Pepperoncini, Black Olives, Green Olives)

Tossed Garden Salad with Assorted Condiments (Shredded Carrot, Sliced Cucumber, Cherry Tomato, Bermuda Onion, Shredded Cheese, Seasoned Croutons, Bacon Bits)

Cucumbers Vinaigrette, Marinated Mushrooms, Creamy Cole Slaw

Rolls, Butter, Iced Tea and Lemonade

Entrée Choices (Choose Two)

Chicken Marsala

Chicken Saltimbocca

Chicken Cordon Bleu

Chicken Piccata

Buttermilk Fried Chicken

Roast Turkey and Dressing

Roast Sirloin of Beef Au jus

Beef Tips over Buttered Noodles

Beef Short Ribs with Horseradish Cream Sauce

Beef Brisket

Hickory Smoked Ham with Fruit Sauce

Pork Loin with Pan Gravy

Lasagna and Garlic Breadsticks (in lieu of Dinner Rolls)

Ginger Soy Salmon

Dijonaise Salmon

Cod with Newburg Sauce

Baked Cod Amandine

Starch Choices (Choose One)

Roasted Redskin Potatoes

Creamy Whipped Potatoes

Au Gratin Potatoes

Herb Roasted Fingerling Potatoes

Rice Pilaf

Buttered Pasta

Vegetable Choices (Choose One)

Green Beans Amandine

Peas with Mushrooms

Glazed Carrots

Broccoli & Cauliflower Blend

Chef's Seasonal Vegetable Medley

Plum Brook Medley (Zucchini, Summer Squash, Bermuda Onion, Green Beans, Red Bell Pepper, Mushroom)

Dessert Selections (Choose One)

Assorted Layer Cakes

Assorted Fruit Pies

Assorted Miniature Desserts

Double Fudge Brownies

Assorted Cookies

Plum Brook Wedding Package – Plated Meals

(All Plated Meals include a Tossed Garden Salad, Dressing, Rolls, Butter and Beverage & Dessert)

Beef Tenderloin Demi-Glace

Filet Mignon with Frizzled Leek Garniture

Chicken Piccata

Chicken Saltimbocca

Cranberry, Pecan and Apple Stuffed Chicken

Roast Pork Tenderloin with Pineapple Salsa

Ginger Soy Salmon

Salmon with Tarragon Cream Sauce

Salmon with Sauce Dijonaise

Brie Salmon with Lump Crab

Lemon Pepper Cod

Combination Plates

Filet Mignon and Shrimp Scampi

Filet Mignon with Chicken (Marsala, Piccata, Saltimbocca)

Filet Mignon and Salmon (Ginger Soy, Dijonaise, Tarragon Cream, Brie Salmon)

Starch Choices (Choose One)

Roasted Redskin Potatoes

Creamy Whipped Potatoes

Au Gratin Potatoes

Herb Roasted Fingerling Potatoes

Rice Pilaf

Buttered Pasta

Black Pearl Medley (Wild Rice, Barley and
Daikon Radish Seed)

Vegetable Choices (Choose One)

Green Beans Amandine

Peas with Mushrooms

Glazed Carrots

Broccoli & Cauliflower Blend

Chef's Seasonal Vegetable Medley

Plum Brook Medley (Zucchini, Summer
Squash, Bermuda Onion, Green Beans,
Red Bell Pepper, Mushroom)

Dessert Selections (Choose One)

Assorted Layer Cakes

Assorted Fruit Pies

Assorted Miniature Desserts

Double Fudge Brownies

Assorted Cookies

Plum Brook Wedding Package – Beverage Options

Three Hour Open Bar

Absolut Vodka

Beefeaters Gin

Jack Daniels Bourbon

Canadian Club Whiskey

Captain Morgan Rum

Dewar's Scotch

Jose Cuervo Tequila & Triple Sec

Mezzacorona Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot

Budweiser, Bud Light, Miller Light and Heineken

Includes: Soda, Ginger Ale, Coke, Diet Coke, Tonic, Orange Juice, Grapefruit Juice,

Bloody Mary Mix, Vermouths, Sour Mix, Bitters, Fruit Garnishes

— Add on Premium Brands at 3.50 per person per hour

— Additional Hours @ 5.00 per person per hour (First Hour)

— 4.00 per person per hour (Each Additional Hour)

Customize the Wedding Beverage Package

Premium Brand Options

(Standard Three Hour Package + 3.50 per person per hour)

Additional Hours @ 6.00 per person per hour (First Hour)

5.00 per person per hour (Each Additional Hour)

Selections: (Choose One of Each)

Vodka: Grey Goose, Belvedere, Stolichnaya, Tito's

Whiskey: Crown Royal, V.O., Seagram's 7

Bourbon: Makers Mark, Basil Hayden, Bookers

Gin: Tanqueray, Bombay, Bombay Sapphire

Scotch: Chivas Regal, J&B, Johnny Walker Red, Glenlivet

Rum: Mount Gay, Bacardi Light, Myers Dark Rum, Malibu Rum

Beer: Stella Artois, Great Lakes Dortmunder Gold, Labatt Blue, Blue Moon, Corona

Wine: Hob Nob Pinot Noir, Cabernet Sauvignon, Chardonnay, Merlot, Moscato



Plum Brook Country Club
3712 Galloway Rd, Sandusky, OH 44870
Phone: 419.625.5394
www.plumbrookcc.com

LETTER OF AGREEMENT AND CONTRACT

Thank you for choosing Plum Brook Country Club, Hereinafter referred to as "PBCC". The following represents an agreement between PBCC and _____. Your space is confirmed and reserved once the catering and room rental deposit has been paid and this contract is signed & received by PBCC. Total amount due: _____ (Catering: _____ + Room Rental _____).

FUNCTION SPACE

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All food and beverage is subject to a taxable service staffing fee and applicable state sales tax.

ATTENDANCE GUARANTEE

All food prepared is based on final guarantee numbers provided by client. Final guarantees are due 1 week prior to function. You will be charged for the minimum number of guests or the number of guests served whichever is greater. This guarantee cannot be reduced.

OUTSIDE FOOD AND BEVERAGE POLICY

All food (excluding wedding cakes) and beverages served at functions associated with the Event must be provided, prepared, and served by PBCC and must be consumed on Club premises.

No food or beverage is permitted to be brought into the meeting rooms unless provided & serviced by PBCC. No food or beverage is allowed to be taken out of the Clubs facility.

LIQUOR LICENSE

Client understands that PBCC's liquor license requires that beverages only be dispensed by Club employees or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age. The State of Ohio's legal drinking age is 21.

BILLING AND PAYMENT

ROOM RENTAL

A \$600 room rental is charged for a non-member event.

ADVANCE PAYMENT

An advance payment of \$750 or 10% whichever is greater for non-member events. Payment is due at time of agreement. Final payment is due, 2 days prior to your event. We accept cash, check, Visa, Mastercard, American Express and Discover.

TERMS AND CONDITIONS

DAMAGES

PBCC will not be held responsible for any items or property lost, stolen or damaged prior to, during or after event.

Client shall be responsible to maintain and keep the facility in good order and repair. Any damages to the facility including but not limited to the carpet, floors, walls and doors and all other parts of the Club caused by Client or invites shall be paid for by Client at the actual or estimated cost of repair, normal wear and tear expected.

CANCELLATION

If cancellation of event takes place within two weeks of the event date, up to 100% of event costs would be due. All moneys paid are non-refundable.

Client name: _____ Phone # _____

Address: _____ City: _____

State: _____ Zip: _____ email: _____

Today's Date: ___/___/___ Event Date: ___/___/___

Client Signature: _____ Date: ___/___/___

PBCC Representative Signature: _____ Date: ___/___/___

**Valet Parking and Coat Check are available at an additional cost. Must be scheduled 2 weeks in advance of your event.

Pricing:

Valet Parking-\$100 per attendant

Coat Check-\$50 per attendant