



PADONIA

2022

Wedding Guide



"The service on the day of the wedding went above and beyond. The food was outstanding, the guests loved the appetizers and the dinner was delicious. The team really helped make our wedding day special."

- Jason



Congratulations!

Our beautiful 30-acre property provides a fairytale setting for your big day. Imagine a ceremony at our Lakeside Gazebo with a picturesque backdrop for exchanging vows. Our indoor venues include The Lakeside Ballroom and The Clubhouse Studio both provide for intimate gatherings to large celebrations. Considering an outdoor reception? We do those, too!

Our culinary team has created a full array of delicious menu options, from casual to lavish. No request is too extreme, as we specialize in customizing your event to exceed your every need, without exceeding your budget.

We offer a full-service facility. Our staff members are experts in providing and arranging food, beverages, impressive decor, entertainment, and more. We provide you with an experienced, full-time wedding specialist dedicated to your event to ensure perfection, allowing you to enjoy your special day!

Padonia Park Club is located in Cockeysville, Maryland, near Hunt Valley & Towson, 15 minutes north of downtown Baltimore, one hour north of Washington, D.C., and only minutes from I-83 and 695. We are one of Baltimore Business Journal's Top 20 Caterers and Wedding Wire Couples' Choice award winner, hosting thousands of events since 1960.

Schedule a tour to visit with us so we can show you how we can create lasting memories for you and your guests. Contact our events team today!

PADONIA.com
410-252-2046

Top 20 Baltimore Caterers



Wedding Wire Couples' Choice Award™



PADONIA Wedding Packages Include:

- ◆ *Dedicated Event Specialist prior to and during your event to assist with coordination of event details & vendors*
- ◆ *30 countryside acres set the stage for beautiful photos*
- ◆ *Menu tasting for the Bride & Groom*
- ◆ *Bridal Suite available for 1.5 hours prior to event with food & beverage service*
- ◆ *Private cocktail party for the bridal party during photos*
- ◆ *Butlered service for the head table*
- ◆ *Hardwood dance floor & vaulted ceilings*
- ◆ *Floor-length tablecloth & napkin linens in over 50 colors*
- ◆ *House centerpiece available*
- ◆ *Complimentary parking with VIP parking available*
- ◆ *Executive Chef with over 20 years experience at PADONIA*
- ◆ *Complimentary cake-cutting service*
- ◆ *Award-winning Special Events Team*
- ◆ *Audio/Visual equipment and Wi-Fi*

Beverage Packages



Domestic Beer & Wine

\$21++ per guest 21+

- Miller Lite
- Yuengling
- House Pinot Grigio
- House Cabernet Sauvignon

Premium Beer & Wine

\$24++ per guest 21+

- Miller Lite
- Yuengling
- Heavy Seas Loose Cannon
- White Claw Assorted Flavors
- House Chardonnay
- House Pinot Grigio
- House Cabernet Sauvignon
- House Malbec

House Bar

\$27++ per guest 21+

- Miller Lite
- Yuengling
- Heavy Seas Loose Cannon
- White Claw Assorted Flavors
- House Chardonnay
- House Pinot Grigio
- House Cabernet Sauvignon
- House Malbec
- Vodka
- Rum
- Gin
- Bourbon
- Tequila
- Scotch
- Amaretto

Premium Bar

\$31++ per guest 21+

Beer & Hard Seltzer

- Miller Light
- Yuengling
- Heavy Seas Loose Cannon
- White Claw Assorted Flavors

Wine

- House Chardonnay
- House Pinot Grigio
- House Cabernet Sauvignon
- House Malbec

Liquor

- Tito's Vodka
- Deep Eddy's Flavored Vodka's
- Bacardi Silver Rum
- Captain Morgan's Spiced Rum
- Malibu Coconut Rum
- Tanqueray Gin
- Sycamore Rye Whiskey
- Jack Daniels Whiskey
- Maker's Mark Bourbon
- Dewar's Scotch Whiskey
- Bailey's Irish Cream
- Kahlua

Bars include Soda, Juices, and Mixers. Price per guest.

Hors d'Oeuvres



Passed Hors d'Oeuvres

Selection of four with package

Chicken/Pork

- *Peruvian Chicken Skewer with Aji Verde Dipping Sauce*
- *Sesame Ginger Chicken Meatballs*
- *Chicken Waffle Skewer with Maple Drizzle*
- *Coconut Chicken Skewer with Sweet Chili Sauce*
- *Prosciutto Wrapped Asparagus Dusted with Parmesan +*

Beef

- *Sirloin Crostini with Horseradish Crème*
- *Sweet and Spicy Korean Beef Skewer*
- *Beef Wellington, Cremini Mushroom, Shallots, Herbs, in Puff Pastry*
- *Tenderloin with Red Pepper and Caramelized Onion served chilled +*

Seafood

- *Vietnamese Shrimp Spring Roll with Peanut Dipping Sauce*
- *Shrimp & Cheesy Grits +*
- *Smoked Salmon Tartine with Horseradish Caper Cream*
- *Blackened Ahi Tuna Wonton Crisp +*
- *Crispy Bacon Wrapped Scallops +*
- *Chesapeake Mac & Cheese*
- *Mini Crab Cakes ++*

Vegetarian

- *Stuffed Spinach & Artichoke Mushrooms*
- *Baked Brie Tartlet*
- *Curried Cauliflower*
- *Vegetable Summer Roll*
- *Kung Pao Brussel Sprouts*
- *Tomato Bruschetta*

Included in each Wedding Package. + \$2 per guest. ++ \$4 per guest.



Standard Package

First Course Salad

Select one

Caesar Salad

*Crisp Romaine Tossed in Caesar Dressing, Parmesan Cheese,
Seasoned Croutons*

Mixed Baby Greens

*Red & Green Oak Lettuce, Grape Tomato, Carrot, Cucumber, Basil
Balsamic Vinaigrette*

Entrees

Select two. Served with two sides. Includes vegetarian option.

Chicken Piccata

Lemon Butter Pan Sauce with Capers

Chicken Bruschetta

*Pan Seared, Topped with Heirloom Tomato Bruschetta, Mozzarella,
Balsamic Reduction*

Grilled Sirloin

Red Wine Reduction

Honey Soy Salmon

Seared Salmon with Honey Soy Glaze & Garlic Cream

Eggplant Ragu

*Sauteed Eggplant, Basil, Fresh Tomato, Red Pepper Sauce
over Grilled Polenta*

\$59++ per guest



Olympia Package

First Course Salad

Select one

Shaved Kale Salad

*Pine Nuts, Currants, Pancetta, Breadcrumbs, Parmesan,
Garlic Vinaigrette*

Cranberry & Pecan Field Greens

*Dried Cranberry, Brown Sugar Glazed Pecans, Chevre Cheese,
Raspberry Vinaigrette*

Entrees

Select two. Served with two sides. Includes vegetarian option.

Tuscan Chicken

Sundried Tomatoes, Spinach, Onion, Parmesan, Garlic Cream

Coq Au Vin

Braised Chicken Quarter, Mushroom and Garlic Red Wine Demi

Grilled Flat Iron

Caramelized Onion, Bordelaise, Bleu Cheese Crème Fraiche

Sliced Bistro Tender

Black Peppercorn Sauce

Grilled Salmon

Thyme Encrusted Salmon, Blackberry Gastrique

Eggplant Parmesan

Lightly Breaded and Fried Eggplant, Marinara Sauce

\$78++ per guest



Premium Package

First Course Salad

Select one

Spring Panzanella

Yellow and Red Baby Tomato, Red Onion, Diced Cucumber, Basil, Olive Oil, Crouton

Citrus Salad

Red and Oak Leaf Lettuce, Arugula, Mandarin Orange, Vidalia Onion, Honey Citrus Vinaigrette

Entrees

Select two. Served with two sides. Includes vegetarian option.

Chicken Marsala

Pan Seared Chicken, Mushroom, Onion, Garlic, Marsala Pan Sauce

Filet Mignon

Grilled Filet Served with Red Wine Demi Glace

Duet Plate

Grilled Petite Filet & Broiled Crab Cake, Red Wine Demi Glace & Remoulade

Crab Cake

Jumbo Lump Crab Cake, Remoulade

Sea Bass

Seared Seabass with Crab & Champagne Sauce

Mushroom Bolognese

Savory Mushroom, Tomato, Red Wine Sauce, Zucchini Noodles

\$89++ per guest

Buffet Packages



Cocktail Hour

International and Domestic Cheese, Vegetable Crudit , Dips, Crackers and Breads, 4 Passed Hors d'Oeuvres

First Course Salad *Select One*

Mixed Greens Salad

Arcadia Mix, Tomato, Cucumber, Carrots, Citrus Vinaigrette

Caesar Salad

Crisp Romaine, Parmesan Cheese, Croutons

Shaved Kale Salad

Pine Nuts, Currants, Pancetta, Breadcrumbs, Parmesan, Garlic Vinaigrette

Cranberry & Pecan Field Greens

Dried Cranberry, Brown Sugar Pecans, Chevre Cheese, Raspberry Vinaigrette

Standard Buffet Package \$69++ per guest

- *Grilled Marinated Flank Steak with Peppercorn Demi Glace*
- *Tuscan Chicken with Sundried Tomatoes, Spinach, Onion, Garlic Cream, and Parmesan*
- *Mushroom Ravioli, Pomodoro Tomato Sauce*

Olympia Buffet Package \$84++ per guest

- *Sliced Beef Bistro Tender with Red Wine Demi Glace*
- *Lemon Rosemary Chicken with Blueberry Compote*
- *Shrimp Provencal, Spicy Tomato, White Wine*

Premium Buffet Package \$99++ per guest

- *Herb Encrusted Sirloin with Bordelaise Sauce*
- *Chicken Florentine with Spinach, Garlic, Parmesan*
- *Honey Soy Salmon with Garlic Cream*

All packages include both a vegetable and starch, assorted rolls, coffee and tea service or stations. All beef entrees are served medium. Pricing per guest plus applicable fees and taxes. Subject to change or cancellation without notice.

Sides & Enhancements

Sides

Choose one starch & one vegetable

- Garlic Mashed Potatoes
- Haricot Vert
- Steamed Broccoli
- Sauteed Broccolini
- Rice Pilaf
- Roasted Potatoes
- Roasted Asparagus
- Sauteed Mixed Vegetable



Enhancements

Windy Valley Farms Ice Cream Sundae Bar \$5++

Hot Fudge, Caramel, Whipped Cream, Oreo Crumbles, Maraschino Cherries, Peanut Butter Cup Pieces, & Mini-M&M's

Mini Assorted Dessert Bars & Cookies \$4++

Lemon Bar, Melt Away, Brownie with Nuts, Blondie, Caramel Apple Granny Bar, Assorted Cookies

Dark Chocolate Mousse Cup \$4++

Topped with Raspberry Crème & Fresh Berries

Raspberry Tart \$4++

Chocolate Sauce and Whipped Cream

Cheesecake \$4++

Topped with Strawberries

Fruit Skewers \$5++

Cinnamon Vanilla Yogurt

Chocolate Fountain \$5++

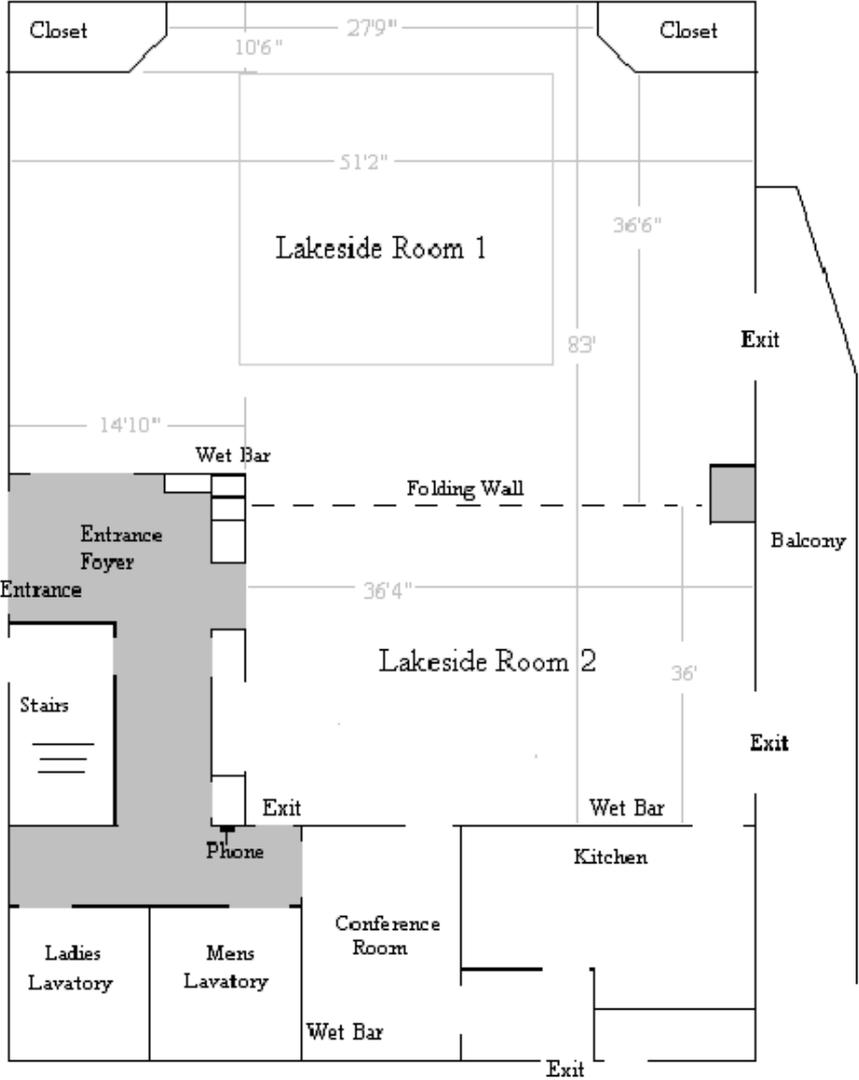
Assorted Dippers

Panna Cotta \$3++

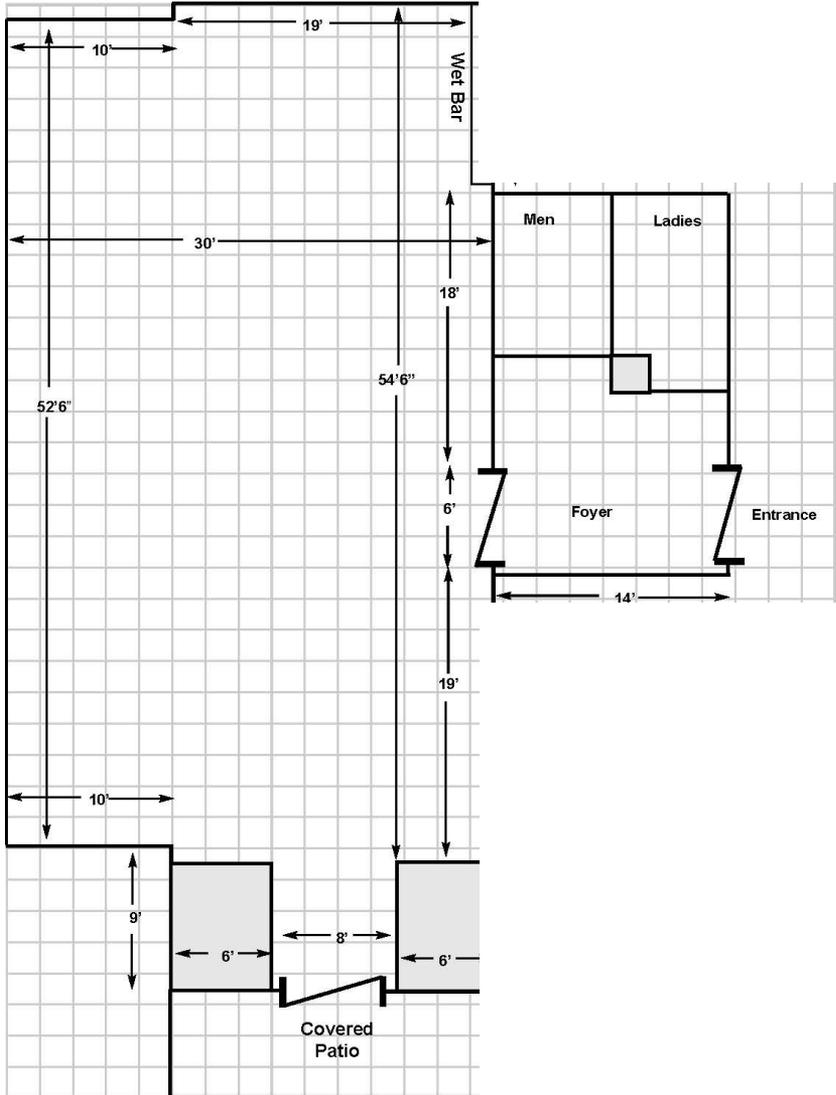
Fresh Berries



The Lakeside Ballroom



The Clubhouse Studio





**TOP 20
BALTIMORE
CATERERS**



PADONIA

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