

LOCH NAIRN

★
GOLF CLUB



Wedding Brochure

*514 McCue Road
Avondale, PA 19311
Phone 610-268-0824 Fax 610-268-8253
www.lochnairn.com*

Wedding Package Amenities

Wedding Planning

Loch Nairn Golf Club Professionals will assist you in planning every detail your reception.

Linens

Custom floor length table linens and napkins in ivory. Upgraded linens and colors are available.

Table Setup

Each table will be set with white pillar candles or votives to compliment your floral arrangements.

Dressing Rooms

Beautifully appointed dressing rooms are available for both the bride and groom along with their attendants for ceremonies held on the grounds.

Golf

Four complimentary rounds of golf on Loch Nairn's championship course.

Anniversary Dinner

Gift certificate for a one year anniversary dinner at The Farmhouse Restaurant for the bride and groom.

Menu Tastings

Complimentary menu tasting for four.

Minimums

Loch Nairn Golf Club does not impose a minimum revenue requirement for your wedding.

Entrée Choices

There is no additional cost to offer two entrée choices to your guests.

Black Diamond Wedding Package
Friday & Sunday Evenings

Bar Service

Four Hour Open Bar featuring house brand liquor and house wines

Champagne Toast

Champagne Toast for your guests featuring our house champagne

Hors D'oeuvres

Stationary Hors d'Oeuvres

Elaborate Fresh Fruit Display with Imported & Domestic Cheeses with assorted crackers and mustards

Seasonal Fresh Vegetable Crudite with your choice of 2 dips

Dill Ranch, Bleu Cheese, Roasted Pepper Chipotle, Pesto Sour Cream

Baked Brie En Croute (\$85 serves 25; \$160 serves 50)

Wheel of baked brie cheese, topped with fresh berry compote, wrapped in puff pastry
and baked; served with toasted French baguette

Antipasto Tray (\$125 serves 25; \$250 serves 50)

An elegant display of meat, cheese, fish and vegetables

Prosciutto, saucisson, mozzarella, provolone, anchovies, olives, pickled mushrooms & marinated artichokes

Butlered Hors d'Oeuvres

select three of the following

Hot Hors d'Oeuvres

Lemongrass and Ginger Shrimp with sweet chili sauce

Vietnamese Spring Rolls with sesame honey sauce

Hawaiian Meatballs with a pineapple rum glaze

Silver Dollar Mushroom Caps with Crab and Cheddar

Silver Dollar Mushroom Caps with Spinach, Artichokes and Boursin Cheese

Hickory Smoked Bacon wrapped Marinated Chicken

Spicy Fish Rösti with lemon aioli

Pan Seared Scallop topped with Tomato Bacon Compote

Seasonal Soup Shooters –warm tomato bisque or pumpkin bisque

Farmhouse Crab Cake served over toasted brioche and whole grain mustard spread (\$3.25)

New Zealand Baby Spring Lamb Chops (\$4.50)

Cold Hors d'Oeuvres

Shaved Tenderloin over toasted Baguette and horseradish cream

Prosciutto Wrapped Melon with a sherry balsamic reduction

Grilled Pita Spread with Hummus and Roasted Pepper Jam

Toasted French Baguette topped with Shrimp Salad

Smoked Salmon Crepes with a dill crème fraiche

Chicken Mango Salad in Phyllo Cups

Belgium Endive filled with Lobster Salad (\$3.25)

Jumbo Shrimp Cocktail with cocktail sauce and wasabi crème fraiche (\$3.25)

Sun dried Fig stuffed with stilton cheese and toasted pecans

Seasonal Soup Shooters – cold granny smith apple or strawberry

Black Diamond Wedding Package
Friday & Sunday Evenings

Soup

Select one of the following

Mushroom Bisque with an apple compote
Asparagus Bisque with parmesan olive oil crustini
Tomato Bisque with seasoned croutons

Salad

Select one of the following

Greathouse Salad
Baby organic greens, carrots, beets, grape tomatoes and cucumbers with a honey poppy seed dressing
Caesar Salad
Romaine lettuce, croutons and freshly grated locatelli cheese
Tart Green Salad
Crispy greens, proscuitto, candied walnuts and diced apple tossed with a warm balsamic dressing
(\$3.25)

Entrees

Select two of the following

Herb Chicken	\$102.00
French cut breast of chicken with roasted pearl onions, hickory smoked bacon and diced apple	
Chicken Madeira	\$100.00
Pan seared with local mushrooms, shallots, Madeira wine and cream	
Chicken Fontina	\$106.00
Filled with fresh sauté of spinach and fontina cheese with roasted tomato coulis	
Grilled Atlantic Salmon	\$102.00
Finished with a lemon beurre blanc	
Baked Stuffed Salmon Filet	\$106.00
Filled with shrimp, spinach and bacon with a horseradish cream sauce	
Wild Maryland Rock Fish	\$108.00
Citrus herb crusted and served with an orange fennel sauce	
Cashew Crusted Trout	\$98.00
With a spinach and mushroom sauté and brown butter	

Black Diamond Wedding Package
Friday & Sunday Evenings

Entrees continued

Farmhouse Crab Cakes	\$122.00
Jumbo lump crab meat over a whole grain mustard sauce	
Filet Mignon	\$127.00
Exotic mushroom sauté and a red wine demi glace	
New York Strip Steak	\$120.00
Caramelized onions, sautéed mushrooms and a cabernet reduction	
Surf & Turf	\$128.00
Petite filet mignon with an exotic mushroom sauté and Farmhouse Crab Cake	
New Zealand Spring Lamb	\$129.00
Char-grilled rack of lamb with an herb mustard and shallot crust	

Entrees served with chef's fresh vegetable and starch

Dessert

select one of the following

Your wedding cake served with
Raspberry Coulis and Chocolate Covered Strawberry

Your wedding cake served with
Raspberry Coulis and Fresh Fruit Compote

Coffee Service

Coffee service during dessert

Children's Menu

Chicken Fingers and French Fries, Pasta and Meatballs,
or Hamburger & French Fries, Dessert and Beverage
\$19.00 *inclusive*

Service Meals

Club Sandwich, Cheeseburger or Grilled Chicken Wrap
with French Fries and Beverage.
\$23.00 *inclusive*

Prices are inclusive of tax and service charge

Triple Black Diamond Wedding Package
Saturday Evenings

Bar Service

Four Hour Open Bar featuring deluxe brand liquor and house wines

Champagne Toast

Champagne Toast for your guests featuring our house champagne

Hors D'oeuvres

Stationary Hors d'Oeuvres

Elaborate Fresh Fruit Display with Imported & Domestic Cheeses with assorted crackers and mustards

Seasonal Fresh Vegetable Crudite with your choice of 2 dips

Dill Ranch, Bleu Cheese, Roasted Pepper Chipotle, Pesto Sour Cream

Baked Brie En Croute (\$85 serves 25; \$160 serves 50)

Wheel of baked brie cheese, topped with fresh berry compote, wrapped in puff pastry
and baked; served with toasted French baguette

Antipasto Tray (\$125 serves 25; \$240 serves 50)

An elegant display of meat, cheese, fish and vegetables

Proscuitto, saucisson, mozzarella, provolone, anchovies, olives, pickled mushrooms & marinated artichokes

Butlered Hors d'Oeuvres

Select four of the following

Hot Hors d'Oeuvres

Lemongrass and Ginger Shrimp with sweet chili sauce

Vietnamese Spring Rolls with sesame honey sauce

Hawaiian Meatballs with a pineapple rum glaze

Silver Dollar Mushroom Caps with Crab and Cheddar

Silver Dollar Mushroom Caps with Spinach, Artichokes and Boursin Cheese

Hickory Smoked Bacon wrapped Marinated Chicken

Spicy Fish Rösti with lemon aioli

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Seasonal Soup Shooters – warm tomato bisque or pumpkin bisque

Farmhouse Crab Cake served over toasted brioche and whole grain mustard spread (\$3.25)

New Zealand Baby Spring Lamb Chops (\$4.50)

Cold Hors d'Oeuvres

Shaved Tenderloin over toasted Baguette and horseradish cream

Proscuitto Wrapped Melon with a sherry balsamic reduction

Grilled Pita Spread with Hummus and Roasted Pepper Jam

Toasted French Baguette topped with Shrimp Salad

Smoked Salmon Crepes with a dill crème fraiche

Chicken Mango Salad in Phyllo Cups

Belgium Endive filled with Lobster Salad (\$3.25)

Jumbo Shrimp Cocktail with cocktail sauce and wasabi crème fraiche (\$3.25)

Sun Dried Fig stuffed with stilton cheese and toasted pecans

Seasonal Soup Shooters – cold granny smith apple or strawberry

Triple Black Diamond Wedding Package
Saturday Evenings

Soup

Select one of the following

Mushroom Bisque with an apple compote
Asparagus Bisque with parmesan olive oil crustini
Tomato Bisque with seasoned croutons

Salad

Select one of the following

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Baby organic greens, carrots, beets, grape tomatoes and cucumbers with a honey poppy seed dressing
Caesar Salad
Romaine lettuce, croutons and freshly grated locatelli cheese
Tart Green Salad
Crispy greens, proscuitto, candied walnuts and diced apple tossed with a warm balsamic dressing
(\$3.25)

Entrees

Select two of the following

Herb Chicken	\$122.00
French cut breast of chicken with roasted pearl onions, hickory smoked bacon and diced apple	
Chicken Madeira	\$120.00
Pan seared with local mushrooms, shallots, Madeira wine and cream	
Chicken Fontina	\$126.00
Filled with fresh sauté of spinach and fontina cheese with roasted tomato coulis	
Grilled Atlantic Salmon	\$122.00
Finished with a lemon beurre blanc	
Baked Stuffed Salmon Filet	\$126.00
Filled with shrimp, spinach and bacon with a horseradish cream sauce	
Wild Maryland Rock Fish	\$128.00
Citrus herb crusted and served with an orange fennel sauce	
Cashew Crusted Trout	\$118.00
With a spinach and mushroom sauté and brown butter	

Triple Black Diamond Wedding Package
Saturday Evenings

Entrees continued

Farmhouse Crab Cakes	\$142.00
Jumbo lump crab meat over a whole grain mustard sauce	
Filet Mignon	\$147.00
Exotic mushroom sauté and a red wine demi glace	
New York Strip Steak	\$140.00
Caramelized onions, sautéed mushrooms and a cabernet reduction	
Surf & Turf	\$148.00
Petite filet mignon with an exotic mushroom sauté and Farmhouse Crab Cake	
New Zealand Spring Lamb	\$149.00
Char-grilled rack of lamb with an herb mustard and shallot crust	

Entrees served with chef's fresh vegetable and starch

Dessert

select one of the following

Your wedding cake served with
Raspberry Coulis and Chocolate Covered Strawberry

Your wedding cake served with
Raspberry Coulis and Fresh Fruit Compote

Coffee Service

Coffee service during dessert

Children's Menu

Chicken Fingers and French Fries, Pasta and Meatballs,
or Hamburger & French Fries, Dessert and Beverage
\$19.00 *inclusive*

Service Meals

Club Sandwich, Cheeseburger or Grilled Chicken Wrap
with French Fries and Beverage.
\$23.00 *inclusive*

Prices are inclusive of tax and service charge

Wedding Package Upgrades

Plated First Course

Vietnamese Spring Rolls	\$4.75
Fresh Fruit Plate	\$3.95
Jumbo Shrimp Cocktail	\$6.25

Intermezzo

Lemon Cup with Sorbet	\$2.50
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Plated Desserts

Cheesecake with Fresh Berries	\$6.25
Key Lime Pie	\$6.25
Seasonal Fresh Berries with Grand Marnier Whipped Cream	\$6.25
Chocolate Layer Cake with Raspberry Coulis	\$6.25
Ice Cream with Berry Compote	\$6.25
Dessert Trio	\$7.25
Chocolate Covered Strawberry, Key Lime Tart & Crème Brulee	

Additional Hour

Room Rental \$300 per hour

Open Bar \$7.50 per person

Ceremony

Ceremony on our beautiful grounds \$1,200

Upgraded items are subject to 6% PA sales tax and 21% service charge



Wedding Contract

Thank you for booking your special event at The Greathouse. To ensure a successful event, the following policies have been established:

BANQUET EVENT ORDER: A Banquet Event Order outlining all details and charges of the event will be completed for each event and will be made a part of the Special Event Contract. The Banquet Event Order must be signed by the event host prior to the date of the event.

FOOD AND BEVERAGE: All food and beverage must be purchased through The Greathouse unless otherwise agreed to in writing by both parties.

THIRD-PARTY VENDORS: The use of third party vendors must be approved in writing by The Greathouse. A list of approved vendors hired by the event host, including contact name, company name, address and telephone number must be provided to The Greathouse at least ten (10) days prior to the event.

MENU SELECTIONS: Prices are subject to change without notice. Prices are guaranteed for menu selections included in the Banquet Event Order at the time of contract signing. Menu selections are required four (4) weeks in advance of your function.

GUARANTEE OF ATTENDANCE: A guaranteed number of guests attending the function is required at least ten (10) days prior to the event. If the final guarantee is not given by the specified deadline above, the initial expected attendance figure will be considered the guaranteed number. Once the final guarantee is given, you will be charged for that number, even if fewer guests attend. Final charges will include the guaranteed count plus the number of actual guests in attendance over the guaranteed count.

DEPOSIT: A non-refundable deposit of One Thousand (\$1,000) Dollars is required to secure the room. Space is not contractually obligated until a signed contract and non-refundable deposit are received by The Greathouse. Deposit payments may be made by credit card, certified check or money order. A two percent (2%) discount will be given for payments made by check or cash.

EVENT CHARGES AND PAYMENTS: A payment equal to fifty percent (50%) of the estimated balance is due ninety (90) days prior to the event date. Final payment amount is due seven (7) days prior to the event date. Payments may be made by credit card, certified check or money order. A two percent (2%) discount will be given for payments made by check or cash.

CANCELLATIONS: Deposits will not be refunded in the event of a cancellation. Events cancelled within seven (7) days of the event will be charged 100% of the estimated food and beverage, using the guaranteed number of guests, in addition to any rental fees, applicable sales taxes and service charges.

SMOKING is only permitted on the outside patio areas. No smoking is permitted in the Great Room, the Round Room or Tavern

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ALCOHOL SERVICE: No liquor will be served to minors. Anyone under age twenty-one (21) drinking alcohol will be asked to leave, including the adult who provided the minor with the alcohol. There are no exceptions. The Greathouse also reserves the right to deny liquor to any individuals deemed visibly intoxicated.

ROOM RENTAL AND MISCELLANEOUS CHARGES: Room rental charges, labor charges and equipment rental charges are based on the room rented, the length of the event, the number of attendees and the equipment requested. Any and all room rental and miscellaneous charges will be identified in the Banquet Event Order.

SALES TAX AND SERVICE CHARGE: Six percent (6%) Pennsylvania sales tax and twenty-one percent (21%) service charge will be added to all upgrade food and beverage charges. All other charges are inclusive of sales tax and service charge.

PROPERTY DAMAGES AND LOSSES: The contract signer will be responsible for the cost of any damage, theft or destruction to The Greathouse and its premises by attendees and other persons at the event including third party vendors hired by the event host. The Greathouse will not be held responsible for items lost, stolen, damaged or left on the premises by event guests.

ROOM SETUP AND DECORATIONS: Any and all room setup changes, decorations and displays must be approved in writing by The Greathouse prior to the event. This includes interior and exterior signage and banners, room decorations and exterior decorations not normally present on the premises.

By signing below I acknowledge that I have read, understand and agree to the policies and conditions set forth in this contract.

Signature _____ Today's Date _____

Print Name _____ Phone Number _____

Address _____

Date of Event _____ Time _____

Deposit Amount _____ Paid _____