

Banquets & Events



CECIL COUNTY MARYLAND'S PREMIER NEW WEDDING & EVENT VENUE

Chesapeake Bay Golf Club is pleased to announce the opening of our all new Wedding & Event Venues offering a complete variety of indoor and outdoor spaces to perfectly suit any wedding, banquet or event theme – all with breathtaking golf course views and natural scenery, delicious menus, modern amenities beyond compare, and the dedication of our team of experienced event professionals.



Select Photos - Aaron Hamrick Photography



BREAKFAST BUFFETS

Minimum of 25 People. May be enjoyed any time of day.

SUNRISE CONTINENTAL BREAKFAST

Assorted Muffins, Danish, and Sticky Buns

Assorted Bagels

Cream Cheese, Jelly and Butter

Chilled Juices ~ Orange and Cranberry

Deluxe Coffee Station

\$ /person

Add Fresh Seasonal Fruit Bowl.....+\$ /person

HOMESTYLE FAVORITES BUFFET

Fluffy Scrambled Eggs

French Toast with Maple Syrup and Butter

Home Fried Potatoes

Sausage and Bacon

Chilled Juices ~ Orange and Cranberry

Deluxe Coffee Station

\$ /person

Add Fresh Seasonal Fruit Bowl.....+\$ /person

CELEBRATION BUFFET

Assorted Quiche

Scrambled Eggs

French Toast with Maple Syrup and Butter

Belgian Waffles with Fruit Sauce

Home Fried Potatoes

Sausage and Bacon

Chilled Juices ~ Orange and Cranberry

Deluxe Coffee Station

\$ /person

Add Fresh Seasonal Fruit Bowl.....+\$ /person

BREAKFAST STATIONS

Add a Breakfast Station to any Breakfast Buffet

Omelette Station

Mushrooms, Peppers, Tomatoes, Spinach, Onions, Grated Cheeses, Bacon, Diced Ham

+\$ /person, \$ /hour for attendant

Pancake Station

Made to Order with Assorted Toppings, Maple Syrup, Fruit Sauce

+\$ /person, \$ /hour for attendant

Banquets & Events



LUNCH & DINNER BUFFETS

Minimum of 25 People

DELI BUFFET

Display of Cold Cuts & Cheeses

A Variety of Fresh Baked Rolls

Potato Salad

Pasta Salad

Cole Slaw

Sandwich Accompaniments and Condiments

Ice Water, Iced Tea

Assorted Cookies

Deluxe Coffee Station

\$ /person

Add Fresh Seasonal Fruit Bowl.....+\$ /person

SALAD BAR BUFFET

Hot Soup du Jour

Mixed Salad Greens

Crisp Romaine Lettuce

Choice of Three Proteins:

Julienne of Roast Turkey Breast • Baked Ham • Roast Beef • Grilled Chicken • Crispy Chicken

A Variety of Vegetable Selections

Shredded Cheddar Cheese

Chopped Hard Boiled Eggs

Croutons

Salad Dressings

Dinner Rolls and Butter

Ice Water, Iced Tea

Assorted Cookies

Deluxe Coffee Station

\$ /person

Substitute Crab Bisque or Maryland Crab Soup.....+\$ /person



Banquets & Events



LUNCH & DINNER BUFFETS

Minimum of 25 People

GOURMET SANDWICH BUFFET

Assorted Sliced Baguette Sandwiches:

Turkey & Havarti, Lettuce, Cranberry Mayonnaise

Roast Beef, Tomato, Arugula, Horseradish Spread

Baked Ham and Provolone, Mustard

Caesar Salad

Pasta Salad

Cole Slaw

Ice Water, Iced Tea

Assorted Cookies

Deluxe Coffee Station

\$ /person

Add Fresh Seasonal Fruit Bowl.....+\$ /person

1969 BUFFET

Choice of Two Entrées:

Buttermilk Fried Chicken • Sweet Grilled BBQ Chicken

Chicken Salad • Tuna Salad • Egg Salad

Sliced Top Round of Beef ~ with Gravy, Au Jus, or Horseradish Sauce

Meatballs in Marinara • Swedish Meatballs

Meat or Vegetable Lasagna

Baked Macaroni & Cheese

Penne Primavera

Tortellini with Blush Sauce

Choice of Two Salads/Sides:

Caesar Salad • Tossed Salad

Pasta Salad • Macaroni Salad • Potato Salad

Cole Slaw • Chef's Seasonal Vegetable Medley

Rolls and Butter

Ice Water, Iced Tea

Assorted Cookies

Deluxe Coffee Station

\$ /person

Substitute Maryland Crab Macaroni & Cheese.....+\$ /person

Add Fresh Seasonal Fruit Bowl.....+\$ /person

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LUNCH & DINNER BUFFETS

Minimum of 25 People

MANOR HOUSE BUFFET

Garden Salad with House Dressing

Mushroom Ravioli ~ in a Garlic Parmesan Cream Sauce

Chicken Piccata ~ in a White Wine Butter Sauce with Capers and Lemon

Roasted Red Bliss Potatoes

Chef's Seasonal Vegetable Medley

Dinner Rolls and Butter

Ice Water, Iced Tea

Assorted Desserts

Deluxe Coffee Station

\$ /person

Add Tomato Basil Soup.....+\$ /person

Add Crab Bisque or Maryland Crab Soup.....+\$ /person

CHANTILLY BUFFET

Select One Soup/Salad:

Caesar Salad • Garden Salad with House Dressing

Tomato Basil Bisque

Choice of Two Entrées:

Chicken Valentino ~ Baby Spinach, Roasted Red Peppers, Fresh Mozzarella, Roasted Garlic Cream

Chicken Piccata ~ White Wine Butter Sauce with Capers and Lemon

Top Round of Beef ~ Seasoned to Perfection, Carved, served with Horseradish Cream

Beef Tips Burgundy ~ Red Wine and Button Mushroom Demi-Glace

Honey Maple Basted Ham ~ Hand Carved, served with Dijon Mustard

Roasted Pork Loin ~ Rosemary-Crusted with Balsamic Reduction Drizzle

Chef's Selection of Starch

Chef's Seasonal Vegetable Medley

Dinner Rolls and Butter

Ice Water, Iced Tea

Assorted Desserts

Deluxe Coffee Station

\$ /person

Substitute Crab Bisque or Maryland Crab Soup.....+\$ /person

Substitute Jumbo Lump Crab Cakes ~ with Traditional Accompaniments.....+\$ /per person

Substitute Chicken Chesapeake ~ Jumbo Lump Crab, Mustard Vin Blanc.....+\$ /person

Substitute Baked Salmon ~ Lemon Dill Beurre Blanc.....+\$ /person

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COCKTAIL PARTY

Minimum of 25 People

MEET AND GREET

Select Seven Appetizers:

Stuffed Mushrooms • Mini Meatballs (Italian or Swedish Style) • Vegetable Spring Roll
 Buffalo Chicken Bites • Spanakopita • Crab Bisque "Shots" • Caprese Crostini
 Cocktail Franks in Blankets • Mini Quiche • Chicken Cordon Bleu • Pizza Bites
 Philly Cheesesteak Spring Rolls • Sesame Chicken Skewers • Crudit , Cheese, Crackers & Dip Display
 \$ /Person

Substitute Mini Crab Cakes.....+\$ /person

Substitute Shrimp Cocktail.....+\$ /person

Add a Carving Station:

All Stations require attendants at \$ /hour

Roast Beef ~ Dollar Rolls, Horseradish Sauce, Bearnaise Sauce.....+\$ /person

Roast Turkey ~ Dollar Rolls, Cranberry Mayonnaise.....+\$ /person

Baked Ham with Pineapple ~ Dollar Rolls, Mustards.....+\$ /person

PLATED LUNCH OR DINNER

Minimum of 25 People

MEMORABLE OCCASIONS

Select One Soup/Salad:

Caesar Salad • Garden Salad with House Dressing • Tomato Basil Bisque

Select One Entr e:

Chicken Valentino ~ Baby Spinach, Roasted Red Peppers, Fresh Mozzarella, Roasted Garlic Cream

Chicken Piccata ~ White Wine Butter Sauce with Capers and Lemon

Roasted Turkey ~ Herb Roasted with Traditional Bread Stuffing and Gravy

Top Round of Beef ~ Seasoned to Perfection, Carved, served with Horseradish Cream

Roasted Pork Loin ~ Rosemary-Crusted, with Balsamic Reduction Drizzle

Chef's Selection of Starch & Seasonal Vegetable Medley

Dinner Rolls and Butter

Ice Water, Iced Tea

Assorted Desserts

Deluxe Coffee Station

\$ /person

Substitute Crab Bisque or Maryland Crab Soup.....+\$ /person

Substitute Jumbo Lump Crab Cakes ~ with Traditional Accompaniments.....+\$ /per person

Substitute Grilled Filet Mignon ~ Served with Madeira or Bearnaise Sauce.....+\$ /person

Substitute Baked Salmon ~ Lemon Dill Beurre Blanc.....+\$ /person

Banquets & Events



HORS D'OEUVRES SELECTIONS – À LA CARTE

Enhance your event with Appetizer Displays and Butlered Hors D' Oeuvres. The following may be added to your menu à la carte.

CHESAPEAKE SIGNATURE DISPLAY

(\$ per person)

A delightful presentation of Fresh Vegetable Crudité, a selection of Domestic & Imported Cheeses, Fresh Fruit Garni, and an assortment of Crackers and Dips

BUTLERED HORS D' OEUVRES

(\$ per person each)

Stuffed Mushrooms

Mushroom Caps filled with choice of Spinach & Cheese, or Stuffing

Mini Meatballs

Italian or Swedish Style

Vegetable Spring Roll

served with an Asian Dipping Sauce

Buffalo Chicken Bites

Breaded Chicken Bites (Mild or Hot Buffalo) served with Blue Cheese Sauce

Spanakopita

Spinach & Feta in Phyllo

Crab Bisque "Shots"

Maryland Classic Creamy Crab Bisque served in a Shot Glass

Caprese Crostini

Fresh Mozzarella, Tomatoes & Basil on Crostini

Cocktail Franks in Blankets

Mustard Dipping Sauce

Mini Quiche

Vegetable & Cheese Filled

Chicken Cordon Bleu

Bite sized breaded Chicken stuffed with Swiss & Ham, served with a Dijonnaise Sauce

Philly Cheesesteak Spring Rolls

served with Tomato Dipping Sauce

Sesame Chicken Skewers

served with a Sweet Thai Chili Sauce

Pizza Bites

Tomato & Mozzarella

UPGRADED BUTLERED & DISPLAY HORS D' OEUVRES

(\$ per person each)

Mini Crab Cakes

served with Cocktail or Tartar Sauce

Chilled Shrimp Cocktail

served with Cocktail Sauce & Lemon

Crab Stuffed Mushrooms

Stuffed with Crab Imperial

Mini Beef Wellington Bites

served with a Mustard Demi-Glace

Scallops & Bacon

Scallops wrapped in Bacon

Shrimp Lejon

Shrimp wrapped in Horseradish & Bacon

Crab Mac & Cheese Bites

Remoulade Dipping Sauce

Smoked Salmon Canapes

Lemon Dill Spread

Maryland Crab Dip Display

Classic golden baked creamy Crab & Cheese blend seasoned with Old Bay, served with Crostini.

Banquets & Events



~ SPECIAL EVENT BUFFET ~

Minimum of 50 People

INCLUDED FEATURES & AMENITIES

Three Hour Event

\$ /person

Choice of Customized Bar & Beverage Service

Full Open Premium Bar • Open Beer, Wine & Soda Bar • Open Non-Alcoholic Beverage Bar

Additional Options: Champagne Toast, Signature Drink, Tab Bar, Cash Bar

Butlered Hors D' Oeuvres

Choice of Three selections included in your package

Chesapeake Signature Display

Fresh Vegetable Crudit , Domestic & Imported Cheeses, Fresh Fruit Garni, Assorted Crackers and Dips

Choice of One Salad

Choice of Three Entr es

Choice of One Pasta, and Two Gourmet Entr es, with Vegetable and Starch

Complimentary Cake Cutting & Service

Deluxe Coffee Station

Freshly Brewed Coffee with Assorted Flavored Syrups, Creamers, Sugars

Brand New! Chantilly Ballroom ~ Included Amenities

Gold Chiavari Chairs with Padded Leather Seats • State-of-the-Art Color LED uplighting • Vaulted Ceiling

Exclusive! Lighting "Scenes" ~ spotlight on dance floor, dinner ambiance, cake cutting & more

Wood Floors & Ceiling Beam • Audio/Visual 70" flatscreen smart TV for photo slideshow presentation

China, Glassware & Silverware • Round Tables • Head Table for Guests of Honor • Cake Table

White or Ivory Table Linens & choice of Napkin Color • Water Carafes on Tables • Dance Floor

Built-in Sound System • Crystal Chandeliers • Picture frame windows w/ golf course views • Onsite Parking

Professional Event Coordination • Pictures on our beautifully landscaped grounds



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~ SPECIAL EVENT BUFFET (CONTINUED) ~

CHESAPEAKE SIGNATURE DISPLAY

(Included)

A delightful presentation of Fresh Vegetable Crudit , a selection of Domestic & Imported Cheeses, Fresh Fruit Garni, and an assortment of Crackers and Dips

BUTLERED HORS D' OEUUVRES

(Select Three)

Stuffed Mushrooms

Mushroom Caps filled with choice of Spinach & Cheese, or Stuffing

Mini Meatballs

Italian or Swedish Style

Vegetable Spring Roll

served with an Asian Dipping Sauce

Buffalo Chicken Bites

Breaded Chicken Bites (Mild or Hot Buffalo) served with Blue Cheese Sauce

Spanakopita

Spinach & Feta in Phyllo

Crab Bisque "Shots"

Maryland Classic Creamy Crab Bisque served in a Shot Glass

Caprese Crostini

Fresh Mozzarella, Tomatoes & Basil on Crostini

Cocktail Franks in Blankets

Mustard Dipping Sauce

Mini Quiche

Vegetable & Cheese Filled

Chicken Cordon Bleu

Bite sized breaded Chicken stuffed with Swiss & Ham, served with a Dijonnaise Sauce

Philly Cheesesteak Spring Rolls

served with Tomato Dipping Sauce

Sesame Chicken Skewers

served with a Sweet Thai Chili Sauce

Pizza Bites

Tomato & Mozzarella

UPGRADED BUTLERED & DISPLAY HORS D' OEUUVRES

(Replace any Butlered or Display Hors D' Oeuvres above for \$2.50 per person. Add to above for \$3 per person.)

Mini Crab Cakes

served with Cocktail or Tartar Sauce

Chilled Shrimp Cocktail

served with Cocktail Sauce & Lemon

Crab Stuffed Mushrooms

Stuffed with Crab Imperial

Mini Beef Wellington Bites

served with a Mustard Demi-Glace

Scallops & Bacon

Scallops wrapped in Bacon

Shrimp Lejon

Shrimp wrapped in Horseradish & Bacon

Crab Mac & Cheese Bites

Remoulade Dipping Sauce

Smoked Salmon Canapes

Lemon Dill Spread

Maryland Crab Dip Display

Classic golden baked creamy Crab & Cheese blend seasoned with Old Bay, served with Crostini.

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~ SPECIAL EVENT BUFFET (CONTINUED) ~

SALAD

(Select One)

The Chesapeake Salad

Mixed Greens, Grated Carrots, Cherry Tomatoes and Herbed Croutons
tossed with our Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine leaves tossed in our Zesty Dressing with
Herbed Croutons and shaved Parmesan Cheese

SOUP STATION

(Optional)

Tomato Basil +\$ per guest

Cream of Broccoli..... +\$ per guest

Crab Bisque +\$ per guest

Maryland Crab..... +\$ per guest

VEGETABLE & STARCH

(Choose One Vegetable)

Chef's Seasonal Vegetable Medley

Green Beans Almondine

Honey Glazed Baby Carrots

(Choose One Starch)

Chef's Potato

Roasted Red Bliss Potatoes

Mashed Potatoes



Aaron Hamrick Photography

Banquets & Events



~ SPECIAL EVENT BUFFET (CONTINUED) ~

Special Event Buffet includes choice of Salad, Pasta, Two Entrées, Vegetable and Starch, French Rolls, Ice Water, Coffee Station

PASTA

(Select One)

Mushroom Ravioli

Garlic Parmesan Cream Sauce

Penne Primavera

Seasonal Vegetables, White Cream Sauce

Tortellini with Blush Sauce

Tortellini, Petite Diced Tomatoes, White Wine, Cream, Parsley

Deconstructed Lasagna Bolognese

Cavatappi, Tomato Basil Garlic Meat Sauce, Fresh Ricotta and Parsley, Grated Parmesan

Farfalle Pesto with Super Greens

Bow Tie Pasta, Basil Pesto, Avocado, Assorted Baby Kale, Arugula, or Spinach, Shaved Parmesan

Maryland Crab Macaroni & Cheese +\$ per guest

Creamy Baked Pasta with Old Bay, Cheddar, Monterey Jack, and Jumbo Lump Crab

ENTRÉES

(Select Two Entrées)

Chicken Saltimbocca

Seared Chicken Breast topped with Parma Prosciutto, Fresh Mozzarella Cheese and a Sage Demi-Glace

Chicken Valentino

Chicken topped with Baby Spinach, Roasted Peppers, Fresh Mozzarella, and Roasted Garlic Cream Sauce

Chicken Piccata

Pan Seared Chicken Breast in a White Wine Butter Sauce with Capers and Lemon

Beef Tips Burgundy

Sautéed Tender Beef Tips in a Red Wine and Button Mushroom Demi-Glace

Top Round of Beef

Seasoned to perfection and slow roasted to a tender medium, carved and served with Horseradish Cream

Roasted Pork Loin

Rosemary-Crusted Roast Pork Loin with a Balsamic Reduction Drizzle

Honey Maple Basted Ham

Hand carved Honey and Maple glazed Ham roasted to perfection

Chicken Chesapeake +\$ per guest

Chicken Breast topped with Jumbo Lump Crab Imperial and a Mustard Vin Blanc

Baked Tilapia Imperial +\$ per guest

Baked Tilapia Filet topped with a Creamy Crab Imperial

Baked Salmon +\$ per guest

Baked Salmon Filet in a Lemon Dill Beurre Blanc

Crab Cakes +\$ per guest

Jumbo Lump Maryland Crab Cakes served with traditional accompaniments

Vegetarian & Gluten Free Meals Available Upon Request

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BAR & BEVERAGE OPTIONS

Choose your Custom Bar & Beverage Service from the options below:

PREMIUM OPEN BAR

Three Hours - \$ /guest

Includes three hours of Premium Liquors, House Wines, Bottled Imported and Domestic Beer, Sodas, non-alcoholic beverages, and your Signature Drink (if desired).

Premium Liquor

Absolut Vodka
Tanqueray Gin
Seagrams 7
Seagrams VO
Dewars Scotch
Jack Daniels
Captain Morgan's Rum
Bacardi Rum
Martini & Rossi Vermouth

Cuervo Tequila
Canadian Club
Kahlua
Peachtree Schnapps
Amaretto Di Saranno
Malibu
Southern Comfort
Triple Sec
Jim Beam Bourbon

House Wines

Merlot
Cabernet Sauvignon
Chardonnay
Pinot Grigio
Reisling
Moscato

Bottled Beer

Budweiser
Bud Light
Yuengling Lager
Heineken
Coors Light
Corona
Miller Light
Michelob Ultra

BEER, WINE & SODA OPEN BAR

Three Hours - \$ /guest

Includes House Wines, Bottled Imported and Domestic Beer, Sodas and non-alcoholic beverages.

SODA & NON-ALCOHOLIC BEVERAGE OPEN BAR

Three Hours \$ /guest

Includes Sodas and non-alcoholic beverages.

TAB BAR

A check will be run through the duration of the party for all alcoholic beverages consumed by the guests. A \$1,000 refundable deposit is required along with a signed credit card slip. At the end of the function, the tab will be calculated with Service Charge and any difference will be settled at time of final payment. A time limit or a certain time period may be set in which beverages can be put on a tab.

CASH BAR & BARTENDER

All alcoholic beverages are paid for by the individual guest. A nice option if you do not want to encourage your guests to consume alcohol during the function, or if there are only a few guests that prefer to drink.

For a Cash Bar, one Bartender per 75 guests is required at \$150 each.

Cash & Tab Bar Drink Prices

Bottled Beer - \$4 • Glass of Wine - \$6 • Liquor - \$8 • Soda - \$2

Cash & Tab Bar Drink Prices include Maryland State Tax.

The consumption of alcoholic beverages by a minor is in serious violation of state and federal laws and will be treated as a crime. Our staff is fully trained to ask for age identification from any person who appears to be under the age of 21 and is trying to obtain alcohol. We ask that you inform any guests who may be under the legal drinking age of our policy.

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BAR & BEVERAGE OPTIONS

DRINK TICKETS

Kick your party up a notch! Pre-Buy Drink Tickets to hand out to your guests.

Beer Only - \$ /Person • Beer or Wine - \$ /Person

CHAMPAGNE TOAST - \$4/GUEST

Add a glass of Champagne for your guests over the age of 21. Add Sparkling Cider Toast \$ /guest.

SIGNATURE DRINK

Create your own signature drink featured at the bar. Signature Drink option is included in the Premium Open Bar Package, but may be priced out separately.

EVENT VENUES & DETAILS

CHANTILLY BALLROOM

Brand New! Our gorgeous all new Chantilly Ballroom features a vaulted ceiling, center wood beam, sparkling crystal chandeliers, elegant gold chiavari chairs with off-white padded leather seats, wood floors, wainscoting, wall sconces, granite bar, 70" smart TV to showcase your slideshow, built-in sound system, and four large picture-frame windows with custom cornices in a rich damask fabric that offer picturesque views of our prestigious golf course.

Exclusive! The vaulted ceiling and soffits are fitted with state-of-the-art LED color lighting that create a ceiling "wall wash" effect and can be programmed to exactly match your party color scheme.

This is your special day. The spotlight – literally – is on you! Our top of the line "lighting scenes" create the perfect room ambiance and lighting effects for each of your event's special events – such as special introductions, dinner, dancing, and cake cutting. All scenes are pre-programmed at the touch of a button. Room lights, chandeliers and sconces will dim, spotlights will shine, LED lights will glow – modern features that take your event to the next level!

50-100 Guests \$ • 101-150 Guests \$ • 151+ \$

Rental includes all of the above amenities and exclusive lighting features, table linens, cake cutting, china, glassware, silverware, dance floor, and professional event coordination. (50 guest minimum)



Special Lighting Effects to Match Any Theme

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EVENT VENUES & DETAILS

PLAYERS GRILLE & BRICK PATIO

The Players Grille and Brick Patio is ideal for your casual Breakfast, Lunch or Dinner Buffet, Rehearsal Dinner, Day-After-Wedding Brunch, Shower, Birthday Parties and More with preferred seating up to 60 people.

Classic Event: Linens, China, Glassware, Silverware \$ /person • Casual Event: Paper Products \$ /person

Rental Amenities: Leather lounge seating, full service bar, flat screen smart TVs, solid wood club chairs and bar stools, picturesque golf course views, new brick patio and Adirondack Chair conversational groupings.



PARTY PAVILION

For a rustic setting, our Party Pavilion offers beautiful pond views overlooking the golf course and provides protection from the sun and elements for your guests and is available April 1-November 30. Perfect for Graduation Parties, Birthday Parties, Anniversary Celebrations, Reunions and More up to 200 Guests.

Classic Event: Linens, China, Glassware, Silverware \$ /person • Casual Event: Paper Products \$ /person

Rental Amenities: Stained arched pillars, Party Lights that illuminate the perimeter, built-in sound system, ceiling fans, white folding chairs, round tables, golf course views, set up and break down.

LAKEVIEW ARBOR ON THE LAWN

Brand New! Our Lakeview Arbor on the Lawn Terrace Venue is located next to our historic 1800s Manor House. Enjoy an intimate setting with the glistening lake as your backdrop. Features include our custom 10' white arched arbor, pristine manicured lawn, and a magnificent slate and reclaimed stone staircase built into the hill. The serene natural beauty of the romantic setting offers spectacular views each season for memorable event photography.

The Lakeview Arbor on the Lawn may be utilized April 1 – November 30 for special outdoor gatherings.

Space Rental - \$

Lakeview Rentals Include: White Arched Arbor, White Folding Chairs, Round Tables, Linens, China, Glassware, Silverware, Special Set Up and Break Down, Two Large Stone Urns. Due to the outdoor location and concern for the environment, decorations must be approved by Chesapeake Bay Golf Club in advance.

Free ample parking just a few steps away from the Lawn Terrace location and clubhouse.

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EVENT VENUES & DETAILS

SEATING CAPACITIES

Chantilly Ballroom

Sit Down Preferred Seating: w/ Dance Floor – 170 • no Dance Floor – 200

Buffet Preferred Seating: w/ Dance Floor – 150 • no Dance Floor – 180

Party Pavilion – 200 (seasonal)

Players Grille – 80 • Brick Patio – 80 (seasonal)

Lakeview Arbor on the Lawn – 200

Tent – up to 2,000 (seasonal - additional rental required)

SCENIC VIEWS – PERFECT PHOTOGRAPHY

Imagine centuries old trees, glistening water views, lush green lawns, historic 1800s manor house, custom slate and stone staircase on the hill, white arched arbor by the lake, native grasses, weeping willows, cattails, blue herons, flowers, formal landscapes, wildlife & more. Everything you need for your special event is all on property. Take a golf cart and capture the personality and uniqueness of your party.



ADDITIONAL MENU INFORMATION

DESSERT

Top off your meal with a delicious in-house homemade custom Cake, Pie, or Dessert Tray. Pricing varies.

CAKE CUTTING

We will cut and plate your Cake at no additional charge.

VENDOR MEALS

Vendor Meals are available upon request and will be priced based on selection.

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UPGRADES, RENTALS & DECOR

LINENS & OTHER RENTALS

An assortment of beautifully textured and patterned table linens and overlays are available to rent as an upgrade. High Top Tables, Champagne or Chocolate Fountains, Margarita/Smoothie Frozen Drink Maker & more are available to rent to enhance your event. Please ask Event Coordinator for details and pricing.

DECORATIONS

All decorations must be approved by the Event Coordinator in advance. Confetti, glitter, feathers, affixing anything to the walls, ceiling or floors with nails, tacks, staples or tape is prohibited. Chesapeake Bay GC is not responsible for decorating. A set-up fee may be charged for events with extraordinary requirements.

~ SPECIAL OFFERS ~

FUNDRAISER SPECIAL OFFER

Chesapeake Bay Golf Club is dedicated to giving back! We offer a special 10% Off Discount on the food package selected for Non-Profit Groups, Charitable Events, and Fundraisers. Available any time of year.

MONDAY-THURSDAY SPECIAL

Book your event Monday-Thursday and receive 5% Off Food Package.

STUDENT SPECIAL

Student special pricing and packages available for Prom, Homecoming, Dances, and Formals.



GOLF OR FOOTGOLF SPECIAL

Receive a Complimentary Round of Golf or FootGolf for two when you book your event at Chesapeake!

WEDDINGS, CEREMONIES, REHEARSAL DINNERS & MORE

Premier Wedding & Event Venue! Weddings, Ceremonies, Vow Renewals, Engagement Parties, Showers, Rehearsal Dinners, Day-After-Wedding Brunch & More! Ask Event Staff for our Wedding Packages.



PAYMENT GUIDELINES

DEPOSIT, PAYMENT PROCESS ATTENDANCE & FINAL MENU SELECTIONS

Due at Contract Signing - A \$400 non-refundable deposit and completion of Chesapeake Bay Golf Club's Event Contract secures your date and time for your event.

3 Months Prior to Event – 1/2 of the Estimated Balance is due.

10 Days Prior to Event – Remaining Balance of all fees, final count of guests, and menu selections are due 10 days prior to the event and are considered final and nonrefundable.

SECURITY DEPOSIT & INSURANCE

A signed Security Disclaimer and Security Deposit of \$750 (secured with a credit card or certified check) is required 10 Days prior to event and will be held as liability for damage done to the facility during the event. Damage/Excessive Cleanup can be defined, but not limited to: confetti, cake throwing, bathroom cleanup, spilled alcohol or other liquids, etc. If no damage occurs, the Security Deposit will be fully refunded.

Note: Special Event Liability Insurance with Host Liquor Liability coverage may be requested for large scale events due no later than 30 Days prior to the event. It provides legal liability coverage for accidents, peace of mind and protection from financial loss against bodily injury or property damage suits brought by parties injured, or as a result of an intoxicated guest who was served alcohol at an event you hosted.

TAX AND SERVICE CHARGE

All prices are per person. An 18% Service Charge and Maryland State Tax will be added to your Final Bill.

TIME SCHEDULING

All events have an allotted time frame of three hours. Additional time must be obtained ahead of time at a fee of \$150 per hour. Extra time, if not arranged for in advance, will cost \$100 per half hour.

