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.
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
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
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

$13.95/per person

Add Fresh Seasonal Fruit Bowl...........+$ /per 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

$19.95/per person

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

Add Fresh Seasonal Fruit Bowl...........+$ /per person
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.......+$ /per person
Substitute Baked Salmon ~ Lemon Dill Beurre Blanc.......+$ /per person
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 • Crudité, 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 Entrée:
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
HORS D’ŒUVRES 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’ŒUVRES
($ 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’ŒUVRES
($ 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.
~ SPECIAL EVENT BUFFET ~

Minimum of 50 People

INCLUDED FEATURES & AMENITIES

Three Hour Event
$34.95/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 Crudité, Domestic & Imported Cheeses, Fresh Fruit Garni, Assorted Crackers and Dips
- Choice of One Salad
- Choice of Three Entrées
- Choice of One Pasta, and Two Gourmet Entrées, 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
~ SPECIAL EVENT BUFFET (CONTINUED) ~

**CHESAPEAKE SIGNATURE DISPLAY**  
(Included)  
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**  
(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

- **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

**UPGRADED BUTLERED & DISPLAY HORS D’ OEUVRES**  
(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

- **Maryland Crab Dip Display**  
  Classic golden baked creamy Crab & Cheese blend seasoned with Old Bay, served with Crostini.
~ 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)

<table>
<thead>
<tr>
<th>Soup</th>
<th>Price</th>
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<tbody>
<tr>
<td>Tomato Basil</td>
<td>$3 per guest</td>
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<tr>
<td>Cream of Broccoli</td>
<td>$3 per guest</td>
</tr>
<tr>
<td>Crab Bisque</td>
<td>$5 per guest</td>
</tr>
<tr>
<td>Maryland Crab</td>
<td>$5 per guest</td>
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</tbody>
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VEGETABLE & STARCH
(Choose One Vegetable) (Choose One Starch)

Chef’s Seasonal Vegetable Medley
Green Beans Almondine
Honey Glazed Baby Carrots

Chef’s Potato
Roasted Red Bliss Potatoes
Mashed Potatoes

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

$ per guest

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*
BAR & BEVERAGE OPTIONS

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

**PREMIUM OPEN BAR**
Three Hours - $17/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
- Seagram’s 7
- Seagram’s 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 - $14/guest
Includes House Wines, Bottled Imported and Domestic Beer, Sodas and non-alcoholic beverages.

**SODA & NON-ALCOHOLIC BEVERAGE OPEN BAR**
Three Hours - $3/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.
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!

<table>
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<tr>
<th>50-100 Guests</th>
<th>101-150 Guests</th>
<th>151+</th>
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<td>$</td>
<td>$</td>
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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)
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.
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.
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
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.