

# Split Rock Country Club

## WEDDING PACKAGES

### *Your Wedding at Split Rock Golf Club*

*Split Rock Golf Club is the perfect place for your elegant wedding for 50 to 90. Our staff's attention to detail is flawless, so you can plan your wedding with ease. Find the right package to fit your needs and have the wedding of your dreams.*

*Each package can be personalized to meet your unique style. Please note that menu omissions will not affect the pricing.*

#### GENERAL INFORMATION

We have provided a summary of the most commonly requested information you will need to plan your wedding reception at the Split Rock Country Club. As you progress in the planning process, our Staff will be able to provide any additional information that you may require.

#### FLORISTS, MUSIC & PHOTOGRAPHERS

Split Rock Country Club will provide you with our preferred professional list. These individuals are reliable service providers and are familiar with our facility. However, Split Rock Country Club is not responsible for your arrangements with any vendors that you may choose to use should there be a delay in setup, tear down, storage, loss or destruction of products.

#### FOOD AND BEVERAGE ARRANGEMENTS

The Pennsylvania Liquor Control Board and Department of Agriculture regulate the sale and service of all alcoholic beverages and preparation and distribution of all food respectively. Split Rock Country Club is responsible for the administration of those regulations. Therefore, it is our policy that no alcoholic beverages or food may be brought into the facility for any banquet events.

#### ENTERTAINMENT

Split Rock Country Club will provide you with our preferred professional list. Please keep in mind that Split Rock Country Club is not responsible for the arrangements with any vendors; however, once they are on the premises, out of respect to our dining guests, they must abide by Split Rock Country Club guidelines.

#### PRICING

Your Sales Manager will be more than happy to work with you to create a wedding package to accommodate your specific needs. Please ask for the minimums required for Friday, Saturday and Sunday rentals. In addition to the package price, there will be a 17% service charge and PA state sales tax added to all food and beverage charges. Prices may be subject to change.

#### GUARANTEES

In order to secure the date of your event, a non-refundable deposit of \$1000.00 is required. In addition, to assist us in the proper preparation of your function, seven (7) days prior to your event you will be required to give your Sales Manager the exact number of guests expected to attend. This number will be considered your minimum group guarantee. Once established, your minimum guarantee may not be decreased and you will be billed accordingly.



CALL 570-722-9901  
FOR MORE INFORMATION OR TO  
SCHEDULE A SITE TOUR.

**Split Rock  
Country Club**

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# Signature Wedding Package

\$80.00 per guest\*

## HORS D'OEUVRES SELECTIONS (3)

### COCKTAIL APPETIZERS

*Fresh Fruit, Cheese & Cracker Display*  
*Garden Vegetable Display*

### ACCOMPANIMENTS

*Tossed Fresh Greens*  
*Artisan Bread Display*  
*Roasted Red Garlic Potatoes*  
*French Green Beans*

## THE CARVING BOARD (2)

*SLOW ROASTED PRIME RIB AU JUS*  
*Roasted Herb Encrusted Tenderloin of Beef with Chimichurri Sauce*

*ROASTED MARINATED RACK OF LAMB*  
*with Salsa Verde*

*VIRGINIA SMOKED HAM*  
*with Honey Mustard Sauce*

*FENNEL AND GARLIC ENCRUSTED PORK CROWN ROAST*  
*with Caramelized Onion Demi Glace*

*BAKED FILET OF SALMON IN PUFF PASTRY*  
*with Scallop Mousse and Chervil Vin Blanc*

## ITALIAN PASTA STATION

*SELECTION OF THREE PASTAS:*  
*Mascarpone and Sundried Tomato Ravioli*  
*Lobster Ravioli*  
*Pappardelle*  
*Six Cheese Sacchetti*  
*Jumbo Tortelloni with Beef and Veal*  
*Mozzarella, Basil and Tomato Ravioli*

*SELECTION OF THREE SAUCES:*  
*Classic Marinara with Basil and Shaved Parmesan*  
*Alfredo Sauce with Broccoli Rabe*  
*Vodka Sauce with Baby Spinach and diced Roma Tomatoes*  
*Lobster Cognac Sauce with Tarragon and Baby Shrimp*  
*Extra Virgin Olive Oil and Garlic with Basil,*  
*Fresh Mozzarella and Grilled Vegetables*

## DESSERT

*WEDDING CAKE*  
*COFFEE, TEA AND SODA*



## PACKAGE INCLUDES

ONE HOUR STANDARD COCKTAIL RECEPTION  
SELECTION OF THREE HORS D'OEUVRES  
DISPLAY OF FRESH FRUIT, CHEESES & CRACKERS

TWO COURSES OF CARVING DINNER  
PASTA STATION  
TRADITIONAL CHAMPAGNE TOAST  
THREE HOUR STANDARD OPEN BAR  
BEAUTIFULLY DESIGNED WEDDING CAKE  
COFFEE AND TEA

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# Classic Wedding Package

\$100.00 per guest\*

## HORS D'OEUVRES SELECTIONS (3)

### STATIONARY DISPLAY

*Display of Domestic and Imported Cheese and Crackers  
with Fresh Fruit and Vegetable Garnish*

### SALAD

*Baby Greens with Valencia Oranges, Roma Tomatoes, Toasted Pine Nuts,  
Dried Cranberries and Sweet Potato Threads, Raspberry Vinaigrette*

## ENTRÉE SELECTIONS (2)

*All Entrees served with Chef's Choice of Vegetable and Starch*

QUEEN CUT OF SLOW ROASTED PRIME RIB AU JUS  
*with Horseradish Sauce*

ROSEMARY BREAST OF CHICKEN AND PROSCIUTTO  
WRAPPED JUMBO SHRIMP  
*with a Marjoram Scented Lemon Vinaigrette*

MISO GLAZED RED SNAPPER  
*with a Citrus Ginger Broth*

GRILLED EGGPLANT AND TOMATO GOAT CHEESE NAPOLEON  
*with Baby Arugula, Roasted Shallots and  
Aged Balsamic Reduction*

PAN SEARED FILET OF SALMON  
*with Ratatouille and Sweet Pepper Coulis*

DOUBLE CUT OF FENNEL AND GARLIC ENCRUSTED  
PORK CROWN ROAST  
*with Caramelized Onion Demi Glace*

DUO OF PETIT FILET MIGNON AND JUMBO SHRIMP  
*with Maitre D' Butter*

## DESSERT

WEDDING CAKE  
COFFEE AND TEA



## PACKAGE INCLUDES

ONE HOUR PREMIUM COCKTAIL RECEPTION  
SELECTION OF FOUR PASSED HORS D'OEUVRES  
DISPLAY OF DOMESTIC AND INTERNATIONAL CHEESES TABLE  
  
THREE COURSE PLATED DINNER  
TRADITIONAL CHAMPAGNE TOAST  
FOUR HOUR PREMIUM OPEN BAR  
BEAUTIFULLY DESIGNED WEDDING CAKE  
COFFEE AND TEA

  
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\* Prices are subject to 17% service charge and sales tax. Prices are subject to change. Not responsible for web input or printing errors.

# Regal Wedding Package

\$150.00 per person\*

## HORS D'OEUVRES SELECTIONS (4)

### STATIONARY DISPLAY

*Seafood Table on Ice*

*Display of Domestic and Imported Cheese and Crackers  
with Fresh Fruit and Vegetable Garnish*

### FIRST COURSE (1)

*Italian Seafood Soup (Cioppino)*

*Oysters Rockefeller*

*Asian Marinated Baby Back Ribs*

*Champagne Risotto with Wild Mushrooms and Spring Vegetables*

### SALAD (1)

*Baby Greens with Valencia Oranges, Roma Tomatoes, Toasted Pine Nuts, Dried  
Cranberries and Sweet Potato Threads, Raspberry Vinaigrette*

*Fresh Tomato and Mozzarella Salad with Roasted Red Peppers, Olives, Fresh Basil  
and Balsamic Reduction*

*Baby Arugula with Goat Cheese, Roma Tomatoes, Fresh Diced Mango, Roasted  
Pistachio Nuts and Citrus Vinaigrette*

### ENTRÉE SELECTIONS (3)

*All Entrees served with Chef's Choice of Vegetable and Starch*

**KING CUT OF SLOW ROASTED PRIME RIB AU JUS**

*with Horseradish Sauce*

**PETITE FILET MIGNON AND LOBSTER TAIL**

*with Bearnaise Sauce*

**LOBSTER RAVIOLI**

*Lobster Cognac Sauce, Sundried Tomatoes, Baby Spinach and Jumbo Shrimp*

**THYME, ROSEMARY AND OREGANO MARINATED RACK OF LAMB**

*with Salsa Verde*

**GRILLED VEAL CHOP AND JUMBO SHRIMP**

*with Herb Cheese and Tomato-Mushroom Bordelaise*

**PAN SEARED CHILEAN SEA BASS**

*with a Ginger and Blood Orange Reduction*

### DESSERT

**WEDDING CAKE**

**DESSERT TABLE WITH PETIT FOURS, CHOCOLATES AND COOKIES**



### PACKAGE INCLUDES

**ONE HOUR PREMIUM COCKTAIL RECEPTION  
WITH CHAMPAGNE**

**SELECTION OF FOUR BUTLER PASSED HORS D'OEUVRES**

**DISPLAY OF DOMESTIC / IMPORTED CHEESE AND CRACKERS  
WITH FRESH FRUIT AND VEGETABLE GARNISH**

**FOUR COURSE PLATED DINNER**

**TRADITIONAL CHAMPAGNE TOAST**

**FOUR HOUR PREMIUM OPEN BAR**

**BEAUTIFULLY DESIGNED WEDDING CAKE**

**DESSERT AND CORDIAL TABLE**

**COFFEE AND TEAS**

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# Wedding Stations

\$90.00 per person\*

## HORS D'OEUVRES SELECTIONS (3)

### SALADS (3)

*Pasta Salad with Baby Shrimp, Sundried Tomatoes and Pesto Sauce*

*Italian Antipasto Salad*

*Tomato & Mozzarella Caprese Salad*

*Classic Caesar Salad*

*Mixed Greens with Shredded Carrots,  
Grape Tomatoes and Cucumbers*

### SIDES (1)

*Wild Rice Pilaf*

*Roasted Red Skin Potatoes*

*Garlic Mashed Potatoes*

### VEGETABLES (2)

*Lemon Almond String Beans*

*Grilled Asparagus with Hollandaise Sauce*

*Medley of Sauteed Wild and White Mushrooms*

*Steamed Broccoli*

*Seasonal Vegetable Medley*

### ENTRÉES (3)

**SLOW ROASTED PRIME RIB AU JUS**  
*with Horseradish sauce*

**SLICED BEEF TENDERLOIN**  
*with Herb and Garlic Butter*

**SAFFRON RISOTTO WITH SHRIMP,**  
*Roasted Tomatoes and Tarragon*

**LEMON CHICKEN WITH CAPERS,**  
*Artichokes and Sundried Tomatoes*

**MASCARPONE AND SUNDRIED TOMATO RAVIOLI**  
*with Marinara, Basil and Shaved Parmesan*

**FILET OF SALMON WITH SHRIMP**  
*and Lobster Bearnaise Sauce*

### DESSERT

WEDDING CAKE



### PACKAGE INCLUDES

ONE HOUR STANDARD COCKTAIL RECEPTION

SELECTION OF THREE HORS D'OEUVRES

DISPLAY OF DOMESTIC AND IMPORTED CHEESE AND  
CRACKERS WITH FRESH FRUIT AND VEGETABLE  
GARNISH

WEDDING STATION DINNER SERVICE

TRADITIONAL CHAMPAGNE TOAST

FOUR HOUR PREMIUM OPEN BAR

BEAUTIFULLY DESIGNED WEDDING CAKE

COFFEE AND TEAS

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# Hors d'oeuvre Selections

## HORS D'OEUVRES MENU

*Passed or Displayed*

### COLD HORS D'OEUVRES

MEDITERRANEAN TOMATO BRUSCHETTA  
WITH ARTICHOKE, BLACK OLIVES AND CAPERS

BEEF TENDERLOIN CARPACCIO ON GARLIC CROSTINI  
WITH GRAIN MUSTARD

SMOKED SALMON WITH HERBED CREAM CHEESE AND CHIVES  
ON PUMPERNICKEL

MELON WRAPPED IN PROSCIUTTO HAM

PROSCIUTTO WRAPPED FIGS STUFFED WITH GOAT CHEESE

WATERMELON, MANCHEGO, AND SERRANO HAM SKEWERS

FIVE SPICED PORK TENDERLOIN CROSTINI

STRAWBERRY BASIL AND BRIE BRUSCHETTA

CLASSIC SHRIMP COCKTAIL WITH COCKTAIL SAUCE AND LEMON WEDGES



### HOT HORS D'OEUVRES

SCALLOPS WRAPPED IN BACON WITH PESTO SAUCE

THAI BEEF STICKS WITH SESAME GARLIC SAUCE

VEGETABLE SPRING ROLLS WITH SOY DIPPING SAUCE

COCONUT SHRIMP WITH MANGO SALSA

SUMMER VEGETABLE ROLLS

PORK POT STICKERS WITH TERIYAKI DIPPING SAUCE

MUSHROOMS STUFFED WITH CRABMEAT

CHILI BOURBON MEATBALLS

MINI BEEF WELLINGTONS

SAUTEED WILD MUSHROOMS IN PUFF PASTRY

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Prices are subject to change.*

### UPGRADED SELECTIONS

PROSCIUTTO WRAPPED JUMBO SHRIMP IN PESTO SAUCE

LAMB LOLLIPOPS WITH ROSEMARY MUSTARD JUS

PEPPER ENCRUSTED AHI TUNA SPEARS  
WITH WASABI DIPPING SAUCE

MINIATURE LUMP CRAB CAKES WITH MUSTARD  
HORSERADISH AIOLI

UPGRADE \$7 PER PERSON PER SELECTION

  
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# Wedding Cakes & Services

## WEDDING CAKE INFORMATION

### WEDDING CAKES

Our Local Wedding Cake designer will create an elegant Wedding Cake to your specification. Standard cake includes the choice of icing, filling, and one of the following flavored cakes

### CAKE SELECTIONS

Chocolate, Vanilla, Marble, Orange, Lemon, Pound Cake, Almond, Hazelnut

### ICING FLAVORS

Buttercream: Chocolate, Lemon and Vanilla, Whipped Cream, Sweet Cream Cheese, and Chocolate Ganache, Fondant

### FILLING FLAVORS

Apricot Preserves, Chocolate Ganache, Chocolate Mousse, Fresh Fruit and Berries, Grand Marnier Whipped Cream and Fresh Strawberries, Lemon Cream, Raspberry Preserves, Strawberry Preserves

### ADDITIONAL SELECTIONS

Cheesecake, Fruitcake, and Flourless Chocolate are Available at an Additional Cost of \$4.25 per guest (if not included in the Wedding Package.)

### AVAILABLE EXTRAS

Customized Specially Designed or Elaborate Cakes, Fountains, Lace, Marzipan Flowers, Ornaments, Tops, and Fresh Flowers.



### Additional Services Available

*Valet Services*  
\$50.00 per hour

*Ice Carvings*  
Price per Carving

*Flowers*  
Price per Display

*Linens*  
Price per Design

*Entertainment*

*Hotel Accommodations*

  
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# Liquors Package

## BEVERAGE SELECTIONS

### STANDARD OPEN BAR

Brand Liquors, selection of Imported and Domestic  
Bottled and Draft Beers,  
Wine, Soda and Sparkling Water. Selections subject to change.

### BRANDS

Dewars Scotch, Smirnoff Vodka, Bacardi Rum, Absolut Vodka,  
Captain Morgan Rum, Tanqueray Gin, Seagram's 7, Malibu Rum,  
Tequila, Jim Beam Bourbon, Jack Daniels, Chivas

### LIQUORS

Coffee Liquor, Amaretto, Peach Schnapps, Sweet Vermouth,  
Dry Vermouth

### BEER

Assorted Draft Selections and Bottled Beers below  
Bud, Bud Lite, Labatt Blue, Heineken, Coors Light, Corona,  
Miller Light, Amstel Light, Yuengling Lager

### WINE

House Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel,  
Merlot, Cabernet Sauvignon, Shiraz

### PREMIUM OPEN BAR

Premium Brand Liquors, selection of Imported and Domestic bottled  
and draft beers, Premium Wines, Soda and Sparkling Water.  
Selections subject to change.

Standard Open Bar Selections with the following additions

### A LA CARTE CORDIAL MENU

Choose from Cognacs, Brandies, Cordials,  
Ports and Sherries in stock

Selections include: Kaluha, Baileys, Sambuca, Grand Marnier,  
Drambuie, Frangelica.

A wonderful addition your Dessert Table  
\$7 per guest (when not included in wedding package)

### ADDITIONAL BRANDS

Grey Goose Vodka, Stolichnaya Vodka, Beefeater Gin, J&B Scotch,  
Single Malt Glenfiddich 12 year, Crown Royal

All pricing subject to 17% service charge and tax.

All bars include: setup, assorted juice, mixers, soda, glasses and bartender.



  
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