



Manor Country Club

Wedding Packages



14901 Carrolton Road | Rockville, MD 20853

301.929.1700 | www.manorcc.org

Wedding Packages

Congratulations!

Manor Country Club is honored to host your special day. We will provide you with peace of mind and assurance that your wedding will exceed all of your dreams and expectations. Whether you prefer formal or casual, extravagant or simple, a gathering of many or an intimate soirée, Manor Country Club has a selection of indoor and outdoor settings that provide the perfect backdrop for your celebration. Our wedding experts will guide you through every detail as you plan for this most joyful day!

We are happy to customize any of our packages.

For each 5 Hour Wedding Package, our Rental Rates are:

Ballroom | 1,500.00

On-Site Ceremony Fee | 800.00 | Waived for Sunday Weddings

Friday & Sunday Food & Beverage Minimum | 7,500.00

Saturday Food & Beverage Minimum | 10,000.00

Enhancements included in all wedding packages:

Wedding Specialist

Menu Tasting for up to 4 People

SugarBakers Wedding Cake

Bridal & Groom's Suites

20x20 Parquet Dance Floor

Ceremony Rehearsal for On-Site Ceremony

Rehearsal Dinners are also available | Please inquire with the Catering Office



Wedding Timeline

Phase One

Determine the total budget for the venue including ceremony, reception and dinner
Decide on rehearsal venue, morning after brunch
Review your options for preferred season/month, day of the week, time of the day
Review any special menu needs (ethnic, dietary)
Confirm locations for ceremony, reception and lunch/dinner.
Decide on officiate for ceremony
Contract DJ/band
Contract florist
Contract videographer and/or photographer
Ground transportation requirements for bridal party
Determine if an outside Wedding Planner will be used

Phase Two | 4-6 Months Out

Send out save the date cards
Meet with a Wedding Specialist to create menus
Discuss cake design
Decide on linens and table layouts
Make arrangements for hair, makeup, nails

Phase Three | 3 Months Out

Set menu and cake tastings
Confirm guest count
Review timeline of the celebration with Wedding Specialist
Finalize seating arrangements



Classic Package

Please Select:

3 Butler Passed Hors d'Oeuvres | 2 Stationary Hors d'Oeuvres Displays
1 First Course | Up to 2 Entrées

First Course

Salad Maison | Traditional Garden Salad, Cucumber, Tomato, Red Onion, Creamy Balsamic

Pear & Berry Salad | Baby Spinach, Sliced Pears, Sundried Cranberries,
Bleu Cheese Crumbles, Walnuts, Raspberry Vinaigrette

Classic Greek Salad | Chopped Romaine Lettuce, Feta Cheese, Tomato, Cucumbers, Black Olives,
Red Onion, Pepperoncini Extra Virgin Olive Oil with Red Wine Vinaigrette & Dried Herbs

Caesar Salad | Romaine Lettuce with Aged Parmesan Cheese, Garlic Croutons, Caesar Dressing

Lettuce Wedge Salad | Bleu Cheese, Tomatoes, Chives, Warm Bacon Vinaigrette

Watermelon Salad | Seasonal Diced Cucumber, Feta Cheese, Mint, Balsamic Glaze

Seasonal Salad | Chef Selected Seasonal Ingredients

Entrées

Choice of 2 or a Duet Plate

Chicken Piccata | Chardonnay-Lemon Caper Sauce

Prosciutto Stuffed Chicken Breast | Boursin Cheese & Chicken Velouté Sauce

Chicken Marsala | Mushrooms & Marsala Wine Sauce

Pasta Pomodoro | Roasted Tomatoes, Chiffonade of Basil over Penne

Grilled Vegetables Wrapped in Phyllo | Roasted Pepper Sauce

Pan Seared Salmon | Dill Beurre Blanc

Blackened Sea Scallops | Mustard Sauce

Herb Crusted Seasonal Fish | Dijon Cream Sauce

Roast Pork Loin | Pear and Apple Chutney

Roasted Lamb Chops | Mint Chutney

Rib Eye Steak | Charred Red Onions

Sliced Strip Loin au Jus | Green Peppercorn Sauce

75.00 Per Person | Exclusive of 22% Service Charge & 6% Sales Tax



Premium Package

Please Select:

4 Butler Passed Hors d'Oeuvres | 3 Stationary Hors d'Oeuvres Displays
1 First Course | Up to 2 Entrées

First Course

Salad Maison | Traditional Garden Salad, Cucumber, Tomato, Red Onion, Creamy Balsamic

Pear & Berry Salad | Baby Spinach, Sliced Pears, Sundried Cranberries,
Bleu Cheese Crumbles, Walnuts, Raspberry Vinaigrette

Classic Greek Salad | Chopped Romaine Lettuce, Feta Cheese, Tomato, Cucumbers, Black Olives,
Red Onion, Pepperoncini Extra Virgin Olive Oil with Red Wine Vinaigrette & Dried Herbs

Caesar Salad | Romaine Lettuce with Aged Parmesan Cheese, Garlic Croutons, Caesar Dressing

Lettuce Wedge Salad | Bleu Cheese, Tomatoes, Chives, Warm Bacon Vinaigrette

Watermelon Salad | Seasonal Diced Cucumber, Feta Cheese, Mint, Balsamic Glaze

Seasonal Salad | Chef Selected Seasonal Ingredients

Entrées

Chicken Piccata

Chardonnay-Lemon Caper Sauce

Prosciutto Stuffed Chicken Breast

Boursin Cheese & Chicken Velouté Sauce

Chicken Marsala

Mushrooms & Marsala Wine Sauce

Chicken Oscar

Crab, Asparagus Tips, Hollandaise

Pasta Pomodoro

Roasted Tomatoes, Basil over Penne

Grilled Vegetables Wrapped in Phyllo

Roasted Pepper Sauce

Pan Seared Salmon | Dill Beurre Blanc

Blackened Sea Scallops | Mustard Sauce

Roasted Seasonal Rockfish | Salsa Verde

Jumbo Lump Crab Cakes | Lemon Aioli

Blackened Yellow Fin Tuna

Red Onion Marmalade

Chilean Sea Bass | Brandied Hoisin Sauce

Veal Medallion

Roasted Shallots & Shiitake Mushrooms

8oz Filet Mignon | Port Wine Reduction

14oz New York Strip | Certified Angus Beef

Rack of Lamb | Apricot Demi-Glace

Beef Wellington | Truffle Glace

Grilled Petite Filet Mignon & Broiled Lobster Tail

Grilled Petite Filet Mignon & Grilled Petite Salmon

95.00 Per Person | Exclusive of 22% Service Charge & 6% Sales Tax



Hors d'Oeuvres

Butler Passed Cold Hors d'Oeuvres

Tuna Tartar Crisps
Grilled & Chilled Shrimp Pico di Gallo
Gulf Shrimp with Cocktail Sauce
Seared Rare Ahi Tuna with Wasabi
Smoked Salmon Blinis
Mini Reuben Sandwiches

Asparagus Wrapped Prosciutto
Deviled Eggs
Watermelon, Feta, Mint Skewer
Tomato, Basil, Mozzarella Skewer
Seasonal Bruschetta
Sun Dried Tomato Crostini

Butler Passed Hot Hors d'Oeuvres

Bacon Wrapped Sea Scallops
Beef Wellington
Coconut Shrimp with Orange Sauce
Crab Stuffed Mushrooms
Grilled Lamb Chops with Mint Sauce
Korean Short Rib Sliders with Kimchi
Duck Confit Spring Rolls
Sausage Stuffed Mushrooms

Mini Crab Cakes with Cocktail Sauce
Oysters Rockefeller
Shrimp Tempura with Soy Aioli
Steak Frites
Shaved Beef Carpaccio Crostini
Vegetarian Spring Roll
Sesame Chicken with Sweet & Sour
Chicken Satay with Peanut Sauce

Cranberry Walnut Brie in Phyllo

Stationary Hors d'Oeuvres Displays

International Cheese Display
Seasonal Fresh Fruit & Berry Display
Seasonal Grilled Vegetable Display with Balsamic Glaze
Spinach & Artichoke Dip with Tortilla Chips
Spicy Feta & Hummus Display
Mediterranean Display:
with House-made Hummus, Marinated Vegetables, Olives, & Toasted Pita Chips
Maryland Crap Dip with Pita Points



Beverages

Beer, Wine, & Spirits

Beverage Service Options

Open Bar | Charged at a Flat Rate per guest of drinking age (see table below)

Consumption Bar | Charged per Bottle

Requires 250.00 Bar Set-up Fee & 100.00 Bartender Fee per Bartender per 100 Guests

Cash Bar | Guests Charged per Drink Ticket

Requires 250.00 Bar Set-up Fee, 100.00 Bartender Fee per Bartender per 100 Guests,
& 100.00 Cashier Fee

Bar Package Levels

Call Brands

Smirnoff Vodka, Beefeaters Gin, Bacardi Light Rum, Cutty Sark Scotch, Seagram's 7 Blended Whiskey, Jim Beam Bourbon, Cuervo Gold Tequila, Budweiser, Coors Light, Miller Light & O'Doul's NA, BV Chardonnay, Cabernet & Merlot Wines, Assorted Juices & Soda.

Premium Brands

Stolichnaya Vodka, Tanqueray Gin, Captain Morgan Rum, Dewar's Scotch, Seagram's VO, Wild Turkey Bourbon, Cuervo Gold Tequila, Corona, Heineken, Amstel Light, O'Doul's NA, BV Chardonnay, Cabernet & Merlot Wines, Assorted Juices & Soda.

Ultra-Premium Brands

Absolute Vodka, Bombay Sapphire Gin, Mt. Gay Rum, Glenfiddich Scotch, Crown Royal Whiskey, Makers Mark Bourbon, Patron Tequila, Corona, Heineken, Amstel Light, O'Doul's NA, BV Chardonnay, Cabernet & Merlot Wines, Assorted Juices & Soda, and all items from Premium.

	Beer & Wine	Call	Premium	Ultra
2 hours	18.00	25.00	27.50	35.00
3 hours	21.00	30.00	33.50	40.00
4 hours	26.00	35.00	37.50	45.00
5 hours	30.00	40.00	43.50	50.00

Priced Per Person | Exclusive of 22% Service Charge, 6% Sales Tax, & 9% Alcohol Tax



Beverages

Wine Service

Wine service to enhance your reception is charged by the bottle.

It is not included in package pricing.

You may choose to serve either our house wines or other wines from our wine list.

House Wine | 35.00 per 750ml Bottle or 8.00 per Glass

House Champagne | 37.00 per 750ml Bottle

Champagne Toast

House Champagne | 5.00 per Glass

Additional Champagne from our wine list is available by the bottle at list price.

Beverage Stations

Iced Tea, Lemonade, Assorted Soda, & Bottled Water

2 Hours | 8.00 per Person

3 Hours | 9.00 per Person

4 Hours | 10.00 per Person

Coffee & Hot Tea

2 Hours | 3.50 per Person

3 Hours | 4.50 per Person

4 Hours | 5.50 per Person

Alcohol Consumption Policy

All alcohol must be purchased from Manor Country Club.

Alcoholic beverages may not be served to or consumed by anyone under the age of 21.

Manor reserves the right to require proof of age and to refuse service to anyone, who in the opinion of the staff is intoxicated. Manor further holds the host responsible for monitoring the behavior of their guests.

Exclusive of 22% Service Charge, 6% Sales Tax, & 9% Alcohol Tax



Suite Details

Bridal Suite

Our Bridal Suite provides you the perfect oasis to prepare for your grand evening. Complimentary beverages, including assorted soft drinks, red & white wine, and Champagne are provided for you and your ladies. The spacious Suite features plenty of seating, a full-length mirror, and a basket full of all necessities for “just in case” situations that may arise: safety pins, bleach pens, phone charger, hairspray, blotting paper, and much more. We love nothing more than giving our brides the best sendoff possible!

Groom's Room

Our Groom's Room is just what the guys want: a cozy lounge with in-room bar, complimentary bucket of beer, and sports on the TV. Top it off with a selection of cigars for enjoyment on the attached patio overlooking our champion golf course.



Floor Plan

Manor Country Club Grand Ballroom

Salon C
11x35x46 = 1610 sq. ft.

Salon B
11x29x33 = 957 sq. ft.

Salon A
11x31x33 = 1023 sq. ft.

