



Maple Dale Country Club

Wedding Packages

180 Maple Dale Circle
Dover, Delaware 19904

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At Maple Dale Country Club we recognize that “details make all the difference” and hold ourselves to the highest quality standard. We know that our service and amenities will be perfect for your special day.

Our Clubhouse features a Ballroom with a seating capacity of 175 guests with dance floor.

The covered outdoor veranda overlooks the Club’s beautiful golf course and lush flower gardens.

The club also offers a beautiful outdoor wedding ceremony venue, surrounded with beautiful trees, shrubs and flowers, that can seat up to 300 guests.

Our personal event planner will work with you to create a magical setting for your special event. We can provide leads for florists, rentals, DJ’s and photographers, just to name a few.

Room Rental Fees and Capacities

ST. ANDREWS BALL ROOM

The St. Andrews Ballroom with its neutral décor and covered outdoor veranda overlooks the beautiful golf course with seating for up to 175 guests at tables of 8 or 10. Accommodates 300 guests for standup cocktail receptions.

OTHER FEES & CHARGES

Dance Floor set up fee - \$150.00

Coat Room Attendant- \$75.00 each attendant

Staging \$40 per section



Policies, Procedures & Rental Equipment Information

Standard Conditions and General Policies

- A \$1500 non-refundable deposit is required to reserve date and time requested for WEDDING RECEPTIONS in any combination of the following rooms: Boardroom, Pine Valley and St. Andrews Ballroom. A deposit is due at the time of booking your event. Deposits can be made with cash or credit card.
- The event must be paid in full at the conclusion of the event with cash, Visa, Mastercard, Discover or American Express.
- A service charge of 22% is applied to all food and beverage sales.
- Maple Dale requires at least 2 weeks advance notice of menu selections and other arrangements. The person responsible for the event must notify the club of the exact number of guests to be served no later than (3) three business days prior to the function.
- The person responsible for the event will be charged for the guaranteed number given or, the number of people in attendance, whichever is greater. If there is an increase in number of guaranteed guests, the club needs to be notified as soon as possible. **Signed contract prices will be honored.**
- Maple Dale Country Club does not permit any outside food or non-alcoholic or alcoholic beverages at any time with the exception of your occasion cake.
- Buffet foods will be available for one and one half hours.

- Due to standard health practices, prepared leftover foods may NOT be removed from the club.
- The person responsible for the event will be held accountable for any damages of club property during the event.
- Maple Dale Staff will take care of set up and break down of its property. All other item set up by the host/wedding planner or any other vendor is their responsibility.
- Round & rectangular tables will seat up to 8 -10 guests each.
- 22” Tall cocktail tables are available.
- Centerpieces are the responsibility of the person who is hosting the event.
- The club is equipped with Wi-Fi.
- Large screen TV’s with Wi-Fi connections are available upon request.
- Tape, nails, screws or other hanging fixtures cannot be used to affix decorations to the walls.
- Standard house linens, (white or ivory) are included with the price of the food.
- Host can rent tent(s), additional chairs, up lighting, and upscale linens.
- Bar services will be terminated no later than 12:45 a.m. The club does not allow any alcoholic beverages to be brought into or taken out of the club by the patrons or guests.
- We reserve the right to refuse service to any guest not of legal drinking age, who cannot produce proper identification to verify his/her age, or to any guest who appears to be intoxicated. The customer is liable for their guests’ safety.

- All State Alcohol laws and regulations apply. Guests in violation of state alcohol laws and regulations or any alcohol policies set forth by Maple Dale Country Club will be asked to leave club property.

Outdoor Ceremony

\$1000 Ceremony fee with the reception at Maple Dale C.C. This fee includes a 30 minute ceremony prior to the four and one half hour reception. The ceremony rehearsal will be scheduled with Event Coordinator. Ceremony ONLY fee is \$1200 and includes a rehearsal with Event Coordinator. Outdoor white chairs are included. A 24-hour notice is required to move ceremony indoors due to inclement weather providing the room is available. Additional fees may apply.



All wedding packages include the following:

Access to covered outdoor veranda

Use of large screen televisions

Includes set up & breakdown of tables & chairs

Complimentary suite for bridal parties

Complimentary food tasting for up to 4 guests

5 hour reception including cocktail hour

Beautiful outdoor settings for photographs

Complimentary white or ivory linens

Cake cutting service

Platinum Package

Choice of soup, house or Caesar salad

Choice of Four Entrée Selections

Choice of Two Starch and Vegetables

Warm dinner rolls with butter

Freshly brewed coffee, tea or lemonade

\$125 per person buffet only

Hors d'oeuvres purchased separately

Diamond Package

Choice of house or Caesar salad

Choice of Three Entrée Selections

One Starch and Vegetable

Warm dinner rolls with butter

Freshly brewed coffee, tea or lemonade

\$100 per person buffet

\$85 per person plated

Hors d'oeuvres purchased separately

Gold Package

Choice of house or Caesar salad

Choice of Two Entrée Selections

One Starch and Vegetable

Warm dinner rolls with butter

Freshly brewed coffee, tea or lemonade

\$80 per person buffet

\$65 per person plated

Hors d'oeuvres purchased separately

Wedding package entrée selections

Beef

8oz. Grilled Certified Angus Sirloin Steak

Roasted Beef Tenderloin of Beef with a Merlot Reduction

Hand Sliced Certified Angus Prime Rib of Beef au jus with
a Horseradish Cream

6oz. Certified Angus Filet of Beef with a Merlot Reduction

(Available only as a plated dinner)

Pork

Herb Thyme Glazed Roasted Pork Loin

Sliced Pork Loin with a Madeira Wine & Mushroom Sauce

Sliced Pork Loin with an Apple Demi Glaze

Chicken

Chicken Parmesan

Chicken Marsala

Chicken with a Champagne Sauce

Chicken Cordon Bleu

Seafood

Grilled or Baked Wild Salmon with a Shrimp Sauce

Three Crab Stuffed Jumbo Shrimp with Lobster Sauce

(Only available as a plated dinner)

Baked Rockfish with a Lemon Herb Cream Sauce

Vegetarian

Pasta Primavera with Alfredo or Vodka Sauce

Baked Vegetable Lasagna

Steamed Seasonal Vegetables with Baked Potato

Steamed Vegetable Selections

Broccoli & Carrots, Green Beans, Seasonal
Vegetable Medley

Starch Selections

Au-gratin Potatoes, Steamed or Roasted Herb New
Potatoes, Mashed Potatoes, Baked Potato or Wild Rice
Blend

Other options available upon request

Soup Selections

Cream of Mushroom, Minestrone, Beef & Barley, Beef
Vegetable, Chicken & Rice, Chicken & Pasta,
and Tomato Basil

Children's Selections

(Children 12 years and under)

Five Chicken Tenders with French Fries & Drink

Hors d'oeuvres *Priced per each piece*

Cold Selections

Chicken Salad on Cucumber Rounds \$2.00

Grilled Chicken Pinwheels \$2.00

Boursin Cheese and Apple Smoked Bacon Crostini \$2.00

Italian Bruschetta \$2.00

Sun Dried Tomato and Mozzarella Bruschetta \$2.00

Wild Jumbo Shrimp on Ice \$4.25



Hot Hors d' oeuvres *Sold per each piece*

Assorted Mini Quiche \$1.50

Spanakopita \$2.50

Sweet & Sour or Swedish Meatballs \$1.00

Chicken Pot Stickers with Soy Sauce \$2.00

Mini Brie Cheese with Raspberry Sauce \$2.00

Chicken Cordon Bleu \$2.00

Mushroom Caps Stuffed with Crabmeat \$3.95

Florentine Stuffed Mushroom Caps \$2.25

Chicken Quesadilla with Salsa \$2.25

Vegetable Spring Rolls \$2.00

Mini Beef Wellingtons with Béarnaise \$3.00

Thai Chicken Satay \$2.50

Sesame Chicken Satay \$2.50

Bacon Wrapped Sea Scallops \$3.95

Warm Dips & Cheese

Baked Wheel of Brie with Toasted Crostini

Medium \$195 Large \$235

Spinach and Artichoke Dip with Crostini \$7 per person

Displays & Trays

Fresh Fruit with Chocolate Sauce or Raspberry Yogurt Dip

Medium serves 30 guests \$110.00 / Large serves 50 guests \$180.00

Imported and Domestic Cheese and Crackers

Medium Tray serves 30 guests \$130.00 / Large Tray serves 50 guests \$180.00

Vegetable Crudité

Medium serves 30 guests \$70.00 / Large serves 50 guests \$90.00

Antipasti

Medium serves 30 guests \$130.00 / Large serves 50 guests \$175.00

Charcuterie

25 person minimum \$7 per person

An assortment of aged cured meats and domestic cheeses with fruit preserves, olives, nuts, crackers and other condiments

Wild Salmon

Medium serves 30 guests \$130 / Large serves 50 guests \$150

Manned Food Stations Pricing Per Guest

**Only served with the purchase of hors D'oeuvres
or as an addition to a buffet option. Not sold as entrée selection**

Mashed Potato Bar \$6.00

Our Signature Garlic Mashed & Sweet Mashed Potatoes served with Cheddar Cheese, Bacon, Sour Cream, Chives, Brown Sugar & Marshmallows

Oven Roasted Turkey Breast \$9.00

Hand carved and served with Mayonnaise, Cranberry Relish and fresh baked rolls

Bourbon Glazed Virginia Ham \$8.00

Served with gourmet mustard and warm fresh baked cheddar & garlic biscuits

Tender Certified Angus Top Round of Beef \$13.00

Served with fresh baked rolls and condiments

Certified Angus Steamship Round of Beef \$14.00

Served with fresh baked rolls and condiments

Certified Angus Peppered Beef Tenderloin \$20.00

Served with cream of horseradish, horseradish, whole grain mustard
& fresh baked rolls

Certified Angus Prime Rib of Beef \$16.00

Slow roasted and served with gourmet mustard,
cream of horseradish, horseradish & fresh baked rolls

Duo of Pastas \$11.00

Accompanied with toasted garlic bread and Parmesan cheese

Choice of two pastas: fusilli, penne or bow tie

Choice of two sauces: Garlic Basil Cream, Marinara or Sun-dried Tomato

Add Sautéed Shrimp \$8.00 or Add Sautéed Chicken \$5.00

Philly Station \$12.95

Choice of:

Traditional Philly Steak with Cheese Sauce, Caramelized Onions & Mushrooms
served on a Petit Roll

Macaroni & Cheese Bar \$13.95

Made with Three Different Cheeses topped with Choice of Bacon,
Ham, Chorizo or Scallions

Please note: There will be a 22% service charge added to all
food & beverage

Bar

Drink Responsibly

Host Bar

One Master bill is kept under the name of the host account.

Each drink consumed is billed individually at prices listed below.

Cash Bar

All drinks consumed will be paid for by the individual with either cash or credit card.

Pricing per drink includes 22% Service Charge

Super Premium \$12

Bacardi 151 Rum

Bombay Sapphire Gin

Grey Goose Vodka

Ketel One Vodka

Patron Tequila

Wild Turkey 101 Whiskey

Basil Hayden Bourbon

Premium Brands \$9

Tito's Vodka

Tanqueray Gin

Mt. Gay Rum & Captain Morgan Rum

Fireball Cinnamon Whiskey

Disaronno Amaretto

Crown Royal & Crown Royal Apple

Johnny Walker Red Scotch

Jose Cuervo Gold

Old Grand Dad Bourbon

House Brands \$8

Jack Daniels Whiskey
Absolute & Stateside Vodka
Jim Beam Bourbon
Malibu Rum & Bacardi 151 Rum
Beefeaters Gin

Bottle of Domestic Beer \$4

Bud Light
Coors Light
Miller Lite
Yuengling
Michelob Ultra
Corona & Corona Light

Bottle of Imported Beer \$6

Imported Beer
Heineken
Corona & Corona Light



Glass of House Wine \$8 per Glass

Chardonnay

Merlot

Pinot Noir

Cabernet Sauvignon

Sauvignon Blanc

Pinot Grigio

White Zinfandel

Moscato

Champagne Toast \$3.50 per Glass

Bottle of House Wine \$35

Bottle of Sparkling Cider \$15

Assorted Sodas, Tea, Lemonade \$3 each

Specialty Drinks Available Upon Request

