



*180 Maple Dale Circle • Dover, DE 19904*

# *Maple Dale Country Club*

## *Wedding Packages*

**180 Maple Dale Circle Dover, Delaware 19904**

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**mapledalecc.com**

**Find us on Facebook & Instagram**

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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.

# 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 (1) week 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

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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 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) 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.

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## Outdoor Ceremony

\$700 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 Manager. Ceremony ONLY fee is \$1400 and includes a rehearsal with Event Manager. **Outdoor white chairs are not 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

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 linens

Cake cutting service

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## ***Platinum Package***

Five Choices of Hors d'oeuvres

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

**\$175 per person buffet only**

## ***Diamond Package***

Four Choices of Hors d'oeuvres

Choice of house or Caesar salad

One Starch and Vegetable

Warm dinner rolls with butter

Freshly brewed coffee, tea or lemonade

\$120 per person buffet – 3 entrée selections

\$110 per person plated – 3 entrée selections

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# ***Gold Package***

Three Choices of Hors d'oeuvres

Choice of house or Caesar salad

One Starch and Vegetable

Warm dinner rolls with butter

Freshly brewed coffee, tea or lemonade

\$100 per person buffet – 2 entrée selection

\$90 per person plated– 2 entrée selection



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## ***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

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(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, or Seasonal Vegetable Medley

### ***Starch Selections***

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

**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 \$13.95

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## ***Hors d'oeuvres***

### **Cold Selections**

Chicken Salad on Cucumber Rounds  
Boursin Cheese and Apple Smoked Bacon Crostini  
Italian Bruschetta  
Sun Dried Tomato and Mozzarella Bruschetta  
Wild Jumbo Shrimp on Ice

### ***Hot Hors d'oeuvres***

Assorted Mini Quiche  
Spanakopita  
Sweet & Sour or Swedish Meatballs  
Chicken Pot Stickers with Soy Sauce  
Mini Brie Cheese with Raspberry Sauce  
Chicken Cordon Bleu  
Florentine Stuffed Mushroom Caps  
Chicken Quesadilla with Salsa  
Vegetable Spring Rolls  
Mini Beef Wellingtons with Béarnaise

### ***Warm Dips & Cheese***

**Baked Wheel of Brie with Toasted Crostini**

Medium \$180 Large \$220

**Spinach and Artichoke Dip with Crostini \$7 per person**

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# ***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 \$100.00

## **Antipasti**

Medium serves 30 guests \$135.00 / Large serves 50 guests \$180.00

## **Charcuterie**

**25 person minimum \$9 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 \$140 / Large serves 50 guests \$160

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## ***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**

#### **Oven Roasted Turkey Breast \$9.50**

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

#### **Bourbon Glazed Virginia Ham \$8.50**

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

#### **Tender Certified Angus Top Round of Beef \$9.00**

Served with fresh baked rolls and condiments

#### **Certified Angus Steamship Round of Beef \$10.00**

Served with fresh baked rolls and condiments

#### **Certified Angus Peppered Beef Tenderloin \$16.00**

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

#### **Certified Angus Prime Rib of Beef \$12.00**

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

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

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## **BANQUET BEVERAGE LIST**

### ***PRICED PER PERSON***

#### **Open Beer/Wine/Soda**

One Hour	\$16
Two Hours	\$20
Three Hours	\$24
Four Hours	\$28
Five Hours	\$32

#### **Open Bar House Brand Mixed Drinks/Beer/Wine/Soda**

One Hour	\$20
Two Hours	\$24
Three Hours	\$30
Four Hours	\$36
Five Hours	\$42

#### **Open Bar Premium Mixed Drinks/Beer/Wine/Soda**

One Hour	\$24
Two Hours	\$28
Three Hours	\$34
Four Hours	\$40
Five Hours	\$46

22% house service charge added to final bill

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## **Liquors**

### **High End-Premium:**

Kettle One, Grey Goose, Johnny Walker Scotch, Casimigos Tequila, Patron Tequila, Jameson Whiskey, Hennesey, Hendricks Gin, Empress Gin

### **Premium:**

Titos Vodka, , Tanqueray Gin, Beefeater Gin, Rum Haven, Makers Mark Bourbon, Bulleit Bourbon, Crown Royal, Whiskey, Sauza Tequila

### **House**

Absolut, House brand Gin, Malibu Rum, Bacardi Rum, Jim Beam Bourbon, Jack Daniels Whiskey, Dewars Scotch, House brand Tequila, Captain Morgan

### **Beer:**

Budweiser

Bud Light

Coors Light

Miller Light

Yuengling

Corona

Dogfish Head 60 Minute IPA

22% house service charge added to final bill.

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## **Wine:**

Chardonnay  
Pinot Grigio  
Sauvignon Blanc  
Rose  
Sparkling Merlot  
Pinot Noir  
Cabernet Sauvignon

## **Consumption Bar:**

Domestic Beer	\$4
Import/Craft Beer	\$6
Wine	\$8
Sparkling	\$9
House Drinks	\$8
Premium Drinks	\$9
High -end premium Drinks	\$10
House Up	\$12
Premium Up	\$13
High- end premium	\$14

22% house service charge added to final bill.

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## **Room Rental**

St. Andrews Ballroom \$1,200

St. Andrews Room \$800

Turnberry \$600

Turnberry A \$300

Turnberry B \$300

Pine Valley \$500

Boardroom \$200

Veranda \$200

Cardroom \$300

## **Room Set-up Fees**

St Andrews Ballroom \$250

St. Andrews Room \$125

Turnberry \$125

Turnberry A \$100

Turnberry B \$100

Pine Valley \$125

Boardroom \$100

Veranda \$100

Cardroom \$125

## **OTHER FEES & CHARGES**

Dance Floor set up fee - \$150.00

Coat Room Attendant- \$75.00 each attendant

Staging \$40 per section

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