



WEDDINGS AT RENDITIONS GOLF COURSE

Renditions Golf Course 2024



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Welcome

THANK YOU FOR CONSIDERING RENDITIONS GOLF COURSE!

Renditions is the perfect place for your wedding ceremony and reception. We have seating for up to 150 guests with a large dance floor and a separate room for cocktails. Both rooms overlook the golf course with an outside patio available for your guest's enjoyment. The photo opportunities are spectacular and riding on the golf cart is always loads of fun. We have staff who will attend to you and your guests throughout your entire event. The ballroom is very versatile, you can make the decor your own, and your favorite colors will always "pop" right into place.

You will have exclusive use of Renditions Ballroom including tables, chairs, china, flatware and glassware, large dance floor, get ready room, linens, food and beverage, complimentary cake cutting, professional wait staff, food tasting for 2 Monday-Thursday, complimentary parking, ceremony on the green for half hour, one hour cocktail reception and a three hour reception.

When you host your reception at Renditions you will receive 20% off your rehearsal dinner and/or wedding shower

*Jessica Peters, Event Sales
jpeters@renditionsgolf.com
410.798.9798*

“

I highly recommend getting married here. Thank you so much everyone at Renditions who made our wedding magical.

”

CONTACT INFORMATION



Renditions Golf Course in Davidsonville, MD

Jessica Peters, Event Sales
jpeters@renditionsgolf.com
410.798.9798

2024 Pricing

2024 Saturday Ceremony

Seating for 150

\$350 (chairs not included)

2024 Saturday Lounge & Ballroom

Ballroom Seats 150

\$1,000

Saturday Exclusive Patio Use

\$400

Hors D' Oeuvres (per person pricing)

Each Display - \$10

Three Passed - \$17

Seafood will be charged at Market Price

Salad & Entrée Options (per person pricing)

Two Entrée Buffet - \$40

Three Entrée Buffett - \$45

One Entrée Plated - \$45

Duet Plated or Choice in Invitation - \$50

*Children's Meals - \$15, Vendor Meals - \$25

2024 Friday & Sunday Ceremony

Seating for 150

\$250 (chairs not included)

2024 Friday & Sunday Lounge and Ballroom

Ballroom Seats 150

\$750

Friday & Sunday Exclusive Patio Use

\$300

4 Hour Bar (per person pricing)

Cash Bar

Base Bar - \$10

Modified Open Bar - \$30

Complete Open Bar - \$40

Premium Open Bar - \$45

Average price of one display, three passed hors d' oeuvres, plated dinner, and a 4-hour Modified Open Bar is \$125/person. Bartender Fee of \$150.



Decorations & Entertainment

Renditions Golf Course is pleased to offer a variety of linen selections for your event. You may decorate for your event 4 hours before the event's scheduled start time. Our Event Coordinator must approve all decorations before the event. To avoid damage to the facility, we do not allow taping, tacking, or the attachment of any written material to walls or doors.

We offer a few different centerpiece options that you may use. We can arrange to have Chair Covers with Sashes that add to a more elegant atmosphere for your special day. There is an additional fee if you choose to have chair covers. Wedding favors, Photographers, and Videographers will be the host's responsibility.

Musicians and DJs will be booked by the host in charge of the event and will be their sole responsibility. We do, however, reserve the right to control volume and content.



Cancellations & Important Information

A deposit of \$1,000 and a signed contract is due within two weeks of booking your event to guarantee the requested date.

Cancellation within 120 days for Friday and Saturday events and within 90 days for Sunday through Thursday events will result in the forfeiture of your deposit. If cancellation occurs within thirty (30) days of the event, the Event Host will be responsible for and charged twenty-five (25%) percent of the event's projected cost. The Food and Beverage "cost estimate" is an addendum to the Special Event Contract. Final charges are estimated based on the most recent counts and may fluctuate according to actual consumption.

Final Menu selections are required at least four (4) weeks before the event. A Second Guest Count must be submitted two (2) weeks before each event to ensure the availability of desired menu items. The final Guest Count is due ten (10) business days before the event. This number is the minimum number that your event will be charged. We will charge according to your preliminary count if we do not receive a final count. Applicable sales tax and a 22% service charge will be applied to all food and beverage purchases.

The final bill based on the final count given by the host will be due two (2) business days before your event. We accept Cash, Checks, Visa, MasterCard, Discover, and American Express. Prepayment installments are welcome if the total payments for the event are received two business days prior to the event. Any incidentals or additional charges that occur on the date of the event will be due upon completion of the event.

Food & Beverage Guidelines

All food and beverages must be purchased from the Club, except for "theme" desserts such as a wedding cake. Leftovers may not be taken off the premises due to health regulations.

A service charge of 22% and all applicable sales taxes will be added to all food and beverage tabs. Any incidental charges will be due after your event. Payment in full is required two (2) business days before the Event Date.

All Maryland state liquor laws, including but not limited to drinking age, will be observed and enforced, and the Club staff reserves the right to refuse service to anyone based on such laws. Further, any guest(s) attempting to serve alcohol in violation of the liquor laws or the Club's policies will be asked to leave the premises. Our policy prohibits alcoholic beverages from being brought on or removed from the Club's premises.

All other miscellaneous guidelines will be identified within the Special Event Contract and the Food and Beverage Addendum.



Bar Packages

Per person, beverage fees are only available in conjunction with food packages. The brands listed below offer examples of what is included in each package and may differ based on availability. Inform the Event Coordinator of specific requests.

Cash Bar

Individual Guests Pay for All Beverages. There is No Additional Charge to the Event Host. This is An Attractive Option if Only a Few Guests Prefer to Drink.

Base Bar (\$10/person)

Includes Non-Alcoholic Beverages. Guests are Individually Responsible for Alcoholic Beverages.
Includes Sodas and Juices, Sweet Tea and Lemonade, Coffee Service

Modified Open Bar (\$30 per person)

Includes the Base Bar plus Draft Beer, Bottled Beer & House Wines.

Complete Open Bar (\$40/person)

Includes Unlimited Beer, Wine, Soft Drinks plus Name Brand Liquor Selections.

Vodka, Gin, Rum, Tequila, Blended Whiskey, Scotch, Bourbon, Domestic and Imported Beer, Bottles and Draft, House Wines

Premium Open Bar (\$45/person)

Includes Unlimited Beer, Wine, Soft Drinks plus Premium Liquor Selections.

VO, Makers Mark, Absolute Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Dewars Scotch Domestic and Imported bottled and draft beer, House Wines



Hors D' Oeuvres

Display Options (\$10 per person per option):

Seasonal Display of Fresh Fruit

Gourmet Cheeses & Grapes
with Artisan Crackers

Fresh Vegetable Crudités
with a Creamy Dressing

Mini Tacos
with Salsa & Guacamole

Garlic & Red Pepper Hummus
with Pita Chips

Bruschetta
with Crostini's

Upgrade Display Options:

Crab & Artichoke Dip (\$12/person)
with Crusty Bread

Brie & Raspberry Sauce (\$10/person)
with Toasted Crackers

Charcuterie Board (\$10/person)
with Mustard & Nuts

3 Passed Options (\$17 per person per option):

Coconut Shrimp

Spanakopita

Chicken or Beef Satay

Bacon Wrapped Scallops

Chicken & Cheese Quesadilla

Wild Mushroom Tartelette

Baked Brie

with Caramelized Onions & Jam Bruschetta

Upgrade Passed Options:

Mini Grilled Cheese (\$4/person)
with Tomato Soup Cup

Hamburger Sliders (\$5/person)
with or without Cheese

Flat Bread Squares (\$4/person)
with Choice of Toppings

Lollipop Lamb Chops (\$6/person)

Mini MD Style Crabcakes (\$8 Per person)



Soups & Salads

Salad Options

Summer Berry Salad

*Refreshing Salad Mix with Fresh Strawberries,
Almonds, Mandarin Orange Slices Served with
Raspberry Vinaigrette*

House Garden Salad

*Mixed Greens, Tomato, Bell Pepper, Cucumber,
Croutons with a Balsamic Vinaigrette*

Classic Caesar Salad

*Crisp Romaine Lettuce, Freshly Grated Asiago Cheese,
Garlic Croutons and Creamy Caesar Dressing*

Spinach Salad

*Spinach Topped with, Craisins, Walnuts, Feta Cheese
with a Balsamic Vinaigrette*

Soup Options

Maryland Crab

Minestrone

In addition to salad, \$3/person

Entree Choices

Buffet

Medallions of Beef in a Burgundy Sauce
Pan Seared Roast Beef in a Fresh Herb Au Jus
Pan Roasted Chicken in a Fresh Herb Au Jus
Chicken Marsala in a Butter Sauce
Garlic Shrimp Scampi over Linguine
Lemon Pepper Salmon Filet with Champagne
Cream Sauce

Plated Meal

Chicken Chesapeake in a White Wine Sauce
Classic Italian chicken Piccata
Grilled Marinated Flank Steak
Medallions of Beef in Brown Sugar Burgundy
Sauce
Baked Salmon in Lemon Thyme Sauce
Grilled Shrimp with Tortellini in a Creamy Rose
Sauce

Duet Entree : Choice of Two

Grilled Salmon with Ginger Glaze
Stuffed Chicken Florentine in White Wine Sauce
Medallions of Beef in Au Jus
Chicken Chesapeake in a White Wine Sauce
Herb Roasted Petite Lamb Chops
Garlic Butter Jumbo Shrimp
Broiled Sea Scallops

Upgraded Entree

Crab Cake

*Entrees are Accompanied by Salad, Rolls and Butter,
Starch and Vegetable*

Accompaniments

Vegetable Options

Green Bean Almandine
Green Beans with Bacon
Candied Baby Carrots
Grilled or Steamed Seasonal
Vegetable Medley
Roasted Asparagus

Starch Options

Herb Roasted Baby Red Potato
Herb Whipped Potato
Long Grain and Wild Rice Pilaf
Baked Potato
Parmesan Risotto

Late Night Bites

Fire Pit S'mores Station (\$7/person)
Flat Bread Cheese Pizza (\$3/person)
Fresh Benitoite (\$7/person)
with Berries & Chocolate Sauce
Hamburger Slider (\$4/person)
with French Fries
Grilled Cheese (\$4/person)
with Tomato Soup



Chef Attended Stations

Carving

Roasted Turkey with Cranberry Chutney

Roast Beef with Horseradish Sauce

Maple Glazed Virginia Baked Ham

Italian Station

Chef's Pasta

Marinara and Alfredo Sauces

Italian Sausage, Italian Meatballs & Shrimp

Garlic Bread

South of the Border

Beef, Chicken and Roasted Vegetables

Flour and Crunchy Corn Tortilla

Spanish Rice

Guacamole

Homemade Salsa

Mashed Potato Bar

Yukon Gold & Sweet Mashed

Toppings to Include Sour Cream, Butter, Bacon,
Onion, Cheese, Mushrooms and Chicken

Slider Station

Hamburgers, Cheeseburgers & Grilled Chicken

Chef homemade sauce on a mini roll

Pizza Station

Italian Flatbread Pizza

Chef Selection of Toppings

Additional Information

Wedding Enhancements

**Ceremony Chairs (Ranging from \$5 to \$5.50 each)
 Ceremony Arch (\$75)
 Floor Length Linens (\$18 per table)
 Colored Napkins (\$0.75 each)
 Aisle Runner (\$5)
 Chair Covers & Bows (\$5.50 each)

**Chavari Chairs (\$8.50 each)

Votives on Guest Tables

Champagne Toast (\$3/person)

House Wine Service to Tables (\$20/bottle)

Additional Hour (\$200)

*With Bar (\$400)

Delivery Charges and Damage Waiver Apply

Preferred Vendor List

Photographers

[Petruzzo Photography](#)

410-417-8206

[Procopio Photography](#)

301-221-3439

Videographers

[Video Express Productions](#)

301-471-2121

[Brian Zuckerman Cinematography](#)

240-899-4451

Photo Booth

[MD Mojo Photo](#)

808-398-6066

[Dapper 'Stache Photo Booth Rentals](#)

301-395-5528

Entertainment

[Crow Entertainment](#)

443-968-8975

[Wesley Snipes Entertainment](#)

301-919-1231

Florists

[Little House of Flowers](#)

410-923-3170

[Willow Oak Flowers](#)

410-551-2237

Hair & Make Up

[No Filter Glam](#)

443-857-9477

[Up Dos for I Dos](#)

812-484-6157

Cake Bakers

[Sugar Bakers Cakes](#)

410-788-9478

[Blue Crab Cupcakes](#)

443-221-7246

Transportation

[Annapolis Transportation](#)

443-699-3033

[American Limousines](#)

410-522-0400



THANK YOU FOR CONSIDERING
RENDITIONS GOLF COURSE!

