



## WEDDINGS AT RENDITIONS GOLF COURSE

Renditions Golf Course 2024





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# Welcome

## THANK YOU FOR CONSIDERING RENDITIONS GOLF COURSE!

“

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

”

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*

## CONTACT INFORMATION



# Renditions Golf Course in Davidsonville, MD

Jessica Peters, Event Sales  
[jpeters@renditionsgolf.com](mailto: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 - \$15

\*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

\$850

## 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 (\$15 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!

