



## THE CLUB AT MORGAN HILL

### The Lehigh Valley's Premiere Facility for Special Events.

*The Club at Morgan Hill invites you to experience our fine cuisine, personal attention & exquisite surroundings. Enjoy your event with us and experience elegance and professionalism around every corner. With breathtaking views, fresh handmade cuisine, and warm friendly service, you will remember this event for a lifetime. Our restaurant is available for parties of up to 50, and for events of up to 200 in our pristine tented facility located on our lower stone terrace overlooking the golf course and countryside. Our event planning staff is on hand to provide you with a personalized menu tailored to your perfection! For any event you are hosting, The Club at Morgan Hill is sure to surpass all of your expectations!*

**Call today to reserve your date**

*We specialize in weddings, showers, reunions and much more!*

610.923.8480 | 100 Clubhouse Dr. | Easton, PA 18042  
[www.theclubatmorganhill.com](http://www.theclubatmorganhill.com)

# Classic Seated Wedding

## Four Hours Unlimited Open Bar Featuring House Brand Liquors

*Vodka, Gin, Rum, Tequila, Triple Sec, Bourbon, Whiskey, Scotch*

*Coors Light, Yuengling Lager, Heineken*

*California White Zinfandel, Chardonnay, Cabernet*

*Champagne Toast*

*\*Bar to be closed for one hour following cocktail reception\**

## Cocktail Reception

Butler Passed Hors D'oeuvres

*(please select 6)*

Cocktail Franks with Dijon Mustard | Cheesesteak Spring Rolls with Ketchup | Assorted Miniature Quiche  
Chicken Sate with Thai Peanut Sauce | Roma Tomato Bruschetta Canape | Fresh Mozzarella & Tomato Canape  
Vegetable Spring Rolls | Italian Sausage Stuffed Mushroom Caps | Mozzarella Fritters with Tomato Basil Sauce  
Crisp Potato Spoon with Bacon, Cheddar, and Chives | Crispy Sesame Chicken | Mushroom Risotto Cakes

## Garden Vegetable Crudités

*A Fresh Medley of Crisp Garden Vegetables Attractively Displayed, Served with Onion & Dill Dips*

## International Cheese Display

*Assorted Domestic & International Cheeses including:*

*Wisconsin Cheddar, Gruyere, Dilled Havarti, Goat Cheese, Brie, & Manchego*

*Garnished with Fresh Fruit, Crackers and French Bread*

## Seated Dinner Menu

Field Greens Salad with Balsamic Vinaigrette

Freshly Baked Rolls & Butter

## Entrée Selection - *(Please Select Two)*

Morgan Hill Chicken

*Sauteed Boneless Breast of Chicken, Artichoke Hearts, Tomatoes, Capers, Lemon Butter Sauce*

Roasted Top Round of Beef

*Cabernet Demi Glace*

Atlantic Salmon

*Warm Bruschetta Relish*

Baked Tilapia

*Capers & Lemon*

Eggplant Rollatini

*Ricotta & Mozzarella*

*All Entrees Served with Chef's Selection of Accompaniments*

Custom Wedding Cake

Coffee & Tea Service

## Complimentary Amenities

Ivory or White Linens | Colored Napkins | Menu Tasting for Bride & Groom | Chair Wraps  
Framed Table Numbers | Bridal Party Room | Maitre D' | Personalized Menu Cards

95. Per Guest

*Price is Inclusive of 20% Service Charge & 6% Sales Tax*

# Station Style Wedding

## Four Hours Unlimited Open Bar Featuring House Brand Liquors

*Vodka, Gin, Rum, Tequila, Triple Sec, Bourbon, Whiskey, Scotch*

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*Champagne Toast*

*\*Bar to be closed for one hour following cocktail reception\**

## Cocktail Reception

Butler Passed Hors D'oeuvres

*(please select 6)*

Cocktail Franks with Dijon Mustard | Cheesesteak Spring Rolls with Ketchup | Assorted Miniature Quiche  
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Vegetable Spring Rolls | Italian Sausage Stuffed Mushroom Caps | Mozzarella Fritters with Tomato Basil Sauce  
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## Garden Vegetable Crudités

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## International Cheese Display

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## Station Style Dinner Menu

### Carving Station – *(Please Select One)*

Roasted Top Round of Beef with Demi Glace | Golden Roasted Turkey with Pan Gravy  
Black Pepper Rubbed Pork Loin | Honey & Brown Sugar Glazed Ham

### Action Station – *(Please Select One)*

#### ~Mashed Potato Station~

*Caramelized Shallot Mashed Potatoes & Mashed Sweet Potatoes  
Gorgonzola, Cheddar, Gruyere, Bacon, Broccoli, Sour Cream,  
Brown Sugar, Walnuts, Marshmallows, Sausage,  
Caramelized Apples*

#### ~Italian Pasta Station~

*Tortellini and Penne with Choice of:  
Prosciutto, Grilled Chicken, Sausage, Broccoli, Basil  
Spinach, Mushrooms, Red Pepper Flakes, Artichoke Hearts  
Peas, Pignoli Nuts, Pecorino Romano, Sliced Garlic  
Parmesan Cream Sauce, Tomato Basil Sauce  
Sun Dried Tomatoes*

#### ~Risotto Station~

*Grilled Chicken, Wild Mushrooms, Sun Dried Tomatoes,  
Asparagus Tips, Prosciutto, Freshly Shaved Parmesan,  
Basil, Toasted Pine Nuts, Shallots, Roasted Tomatoes,  
Shrimp, Scallops, Artichoke Hearts,  
Sliced Garlic, Saffron, Porcini Mushroom Powder*

#### ~Pad Thai Station~

*Stir fry of rice noodles, shrimp, tofu, ground peanut,  
fresh bean sprouts, chives, chicken breast, eggs, soy,  
garlic, onion, and spicy pepper*

## Dinner Station

Field Greens Salad with Balsamic Vinaigrette | Green Beans Almondine | Sauteed Chicken Breast Marsala

Custom Wedding Cake

Coffee & Tea Station

## Complimentary Amenities

Ivory or White Linens | Colored Napkins | Menu Tasting for Bride & Groom | Chair Wraps  
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107. Per Guest

*Price is Inclusive of 20% Service Charge and 6% Sales Tax*

# Buffet Wedding

## Four Hours Unlimited Open Bar Featuring House Brand Liquors

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*California White Zinfandel, Chardonnay, Cabernet*

*Champagne Toast*

*\*Bar to be closed for one hour following cocktail reception\**

## Cocktail Reception

Butler Passed Hors D'oeuvres

*(please select 6)*

Cocktail Franks with Dijon Mustard | Cheesesteak Spring Rolls with Ketchup | Assorted Miniature Quiche  
Chicken Sate with Thai Peanut Sauce | Roma Tomato Bruschetta Canape | Fresh Mozzarella & Tomato Canape  
Vegetable Spring Rolls | Italian Sausage Stuffed Mushroom Caps | Mozzarella Fritters with Tomato Basil Sauce  
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## International Cheese Display

*Assorted Domestic & International Cheeses including:*

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*Garnished with Fresh Fruit, Crackers and French Bread*

## Buffet Menu

### Salad Selection – *(Please Select One)*

Field Greens Salad with Balsamic Vinaigrette | Classic Caesar Salad | Grilled Vegetable Orzo Salad

### Entrée Selection – *(Please Select Two)*

Sauteed Chicken Breast Marsala | Crabmeat Stuffed Tilapia with Tarragon Cream Sauce | Eggplant Rolitini  
Beef Tenderloin Tips Bourguignonne | Atlantic Salmon with Warm Bruschetta Relish | Penn a la Vodka  
Baked Ziti | Sausage & Peppers | Chicken Parmesan

### Accompaniment Selection – *(Please Select Two)*

Green Beans Almondine | Mashed Potatoes | Roasted Red Bliss Potatoes | Seasonal Vegetable Medley  
Macaroni & Cheese | Fresh Asparagus | Baby Carrots | Wild Rice Pilaf

Freshly Baked Rolls & Butter

Custom Wedding Cake

Coffee & Tea Station

## Complimentary Amenities

Ivory or White Linens | Colored Napkins | Menu Tasting for Bride & Groom | Chair Wraps  
Framed Table Numbers | Bridal Party Room | Maitre D' | Personalized Menu Cards

102. Per Guest

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# Wedding Upgrades

## Bar Upgrades

### Premium Bar Package – 7.00 Per Guest

*Adds Svedka Vodka, Svedka Citron Vodka, Jack Daniels Whiskey, Dewars Scotch, Captain Morgan's Rum, Jose Cuervo Tequila, Kablua, Malibu Rum, Apple Pucker, Peach Schnapps*

### Platinum Bar Package – 12.00 Per Guest

*All Premium Package Liquors Plus, Johnny Walker Black Scotch, Crown Royal Whiskey, Bacardi Rum, Bombay Sapphire Gin, Flavored Svedka Vodkas, Amaretto, Chambord, Sambucca*

## Cocktail Reception Upgrades

### Premium Butler Passed Hors D'oeuvres – 3.00 Per Guest

*(please select 6)*

Bacon Wrapped Scallops | Marinated Shrimp Lollipops, Sweet Chili Sauce | Coconut Shrimp  
Crabmeat Stuffed Mushroom Caps | Beef Sate with Thai Peanut Sauce | Cheeseburger Sliders  
Seafood Ceviche | Boursin Cheese Profiterole | Goat Cheese, Honey, Black Pepper  
Seared Scallop, Sundried Tomato Jam | Beef Wonton | Miniature Beef Wellington

### Platinum Butler Passed Hors D'oeuvres – 5.00 Per Guest

*(please select 6)*

Clams Casino | Prosciutto Wrapped Asparagus | Seared Rare Tuna & Wasabi  
Miniature Crab Cakes | Chilled Dim Sum | Vegetable Tempura  
Grilled Lamb Chops | Shrimp Toast | Lobster Skewers  
Lobster Macaroni & Cheese Bites

## Display Upgrades

### Antipasto Display – 5.00 Per Guest

*Marinated Beef, Genoa Salami, Pepperoni, Marinated Mushrooms, Roasted Red Peppers, Calamata Olives,  
Artichoke Hearts, Mozzarella & Provolone Cheeses, Italian Bread & Bread Sticks,  
Extra Virgin Olive Oil & Balsamic Vinegar*

### Tuscany Display – 4.00 Per Guest

*Crisp Seasoned Crostini served with:*

*Roma Tomato & Red Onion Bruschetta  
White Bean Hummus, Calamata Olive Tapenade  
Seared Broccoli Rabe & Garlic  
Roasted Red Pepper and Parmesan Olive Oil*

### Jumbo Shrimp Display – 10.00 Per Guest

*Cocktail Sauce and Lemon Wedges*

### Chilled Seafood Display – 19.00 Per Guest

*Jumbo Shrimp on Ice, Crab Claws  
Little Neck Clams & Oysters on the Half Shell  
Served with Cocktail Sauce & Classic Mignonette Sauce*

Please Also Inquire of Special Linen Upgrades, Chair Upgrades, Cocktail Table Rentals During  
Dinner Reception, and More!

**Additional Provisions**

**Ceremony Set Up Fees**

*5.00 Per Guest*

**Dance Floor**

*16'x18'*

*600.00*

**Overtime Charges**

*Should you choose to continue the celebration beyond the contracted time, overtime charges will be*

*10.00 per person/ per hour*

**Minimum Guarantee**

*The minimum guarantee is 80% of your contracted number of guests.*

*The exact number of guests is required three (3) business days prior to your event*

**Payment Schedule**

<b>Deposit/Payment Amount:</b>	<b>Time Frame</b>
<i>\$1,000.00 and \$500 Site Rental Fee</i>	<i>At time of Signed Agreement</i>
<i>50% of Estimated Charges</i>	<i>(4) Months prior to Event</i>
<i>Remaining Estimated Balance</i>	<i>(3) Business Days prior to Event</i>

**Policies & Procedures**

- ◆ *All deposits are non-refundable*
- ◆ *All payments must be made in check or cash form only. No credit cards accepted.*
- ◆ *The Club at Morgan Hill is not held responsible for lost/ theft/ damage of any personal items left on the premises during any time.*
- ◆ *No confetti, glitter, or silk rose petals of any kind are allowed as decorations*
- ◆ *Smoking is prohibited inside the tented facility as well as the restaurant.*
- ◆ *Repairs to any damage of the property of The Club at Morgan Hill caused by any guest in attendance will be the responsibility of the client.*
- ◆ *The facility is available for 5 hours per wedding (5 ½ with ceremony) and 4 hours for other events in the tent and the restaurant.*
- ◆ *All music must be completely off at 11:00pm*
- ◆ *No outside food or alcohol is permitted*
- ◆ *Food quantities sold are calculated to provide sufficient food for the agreed upon time period and number of guests. Therefore, food is not permitted to be taken off the premises.*
- ◆ *The Club at Morgan Hill, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the PA Liquor Control Board. Therefore, all beer, wine and liquor must be supplied and controlled by The Club at Morgan Hill. Service to Minors is strictly forbidden. Bar staff will ask for valid identification for any guest who appear to be under the age of 30. If valid identification is not available, guest WILL NOT be served. The Club at Morgan Hill reserves the right to deny service to individuals deemed intoxicated or unruly.*
- ◆ *Guests are not permitted on the fairway or greens areas of the golf course at any time.*
- ◆ *Any unauthorized use of golf carts is prohibited.*
- ◆ *Any and all decorating must be approved prior to decorating. Basic decorating is allowed at no additional charge. Any decorating requiring additional set up time than normal will incur a charge of \$25/ hour of decorating time.*
- ◆ *The Club at Morgan Hill is not responsible for any items left behind.*