

Mountain Branch

Shower Package



Let **Mountain Branch** assist you in planning a memorable and affordable celebration! The warm and inviting clubhouse delivers the perfect blend of casual comfort and flexible gathering space. Every room sports panoramic views of the rolling greens and fairways. It's always a treat for the eye at any time of year!

THE FOUNDERS ROOM



This room extends from the front of our clubhouse to a back wall of windows overlooking the Golf Course. You really appreciate the rustic timber-pegged post and beam structure with high ceilings in this private space.

Seating: Minimum of 50 guests to a maximum of 75
Availability: Saturdays 12-3pm or 1-4pm Sundays 3-6pm

THE LOFT



This open air room overlooks the Grill and Pub offering spectacular views of the Golf Course from the highest point in our clubhouse.

Seating: Minimum of 30 guests to a maximum of 40
Availability: Saturdays 12-3pm or 1-4pm Sundays 3-6pm

SHOWER PACKAGE INCLUDES:

- Three Hour Event in a Private Room
- Experienced Staff to Guide You Through the Planning
- Complimentary Champagne Linens & Candle Accents
- Complimentary Parking for Your Guests

Contact. Special Events Department

410-836-9600 ext.6

SHOWER BUFFET MENU

THE CELEBRATION BUFFET

Salads *(Select One)*

Mountain Salad of Baby Greens, Julienne Carrots, Tomatoes, Cucumbers & Herbed Vinaigrette
Classic Caesar Salad of Romaine, Herb Crouton, Parmesan Cheese & Creamy Caesar Dressing

Fresh Baked Rolls and Butter

Entrée's *(Select Two)*

Tenderloin Tips of Beef in Pinot Noir Mushroom Sauce

Broiled Boneless Breast of Chicken with choice of sauce
(Marsala, Piccata or Garlic Butter)

Baked Atlantic Salmon with Choice of Sauce
(Three Mustard Sauce or Citron Beurre Blanc)

Complimented with Herb Roasted Red Bliss Potatoes and Chef's Selection of Seasonal Vegetable

Dessert

Warm Country Bread Pudding with Fresh Crème Anglaise

Coffee, Soda & Iced Tea

GARDEN FRESH SALAD BUFFET

Salad Bar

Baby Artisan Greens or Crisp Romaine Lettuce

Toppings

Grilled Chicken, Shrimp, Cucumber, Tomato,
Bacon, Marinate Mushrooms, Julienne Carrot, Red Onion,
Hard Boiled Egg, Red Peppers, Croutons, Parmesan Cheese,
Mixed Cheese Blend

Entrée *(Select One)*

Chicken Parmesan & Penne Pasta
Chicken and Broccoli Alfredo & Penne Pasta

Complimented with Fresh Baked Rolls & Butter

Dessert

Miniature Cakes & Pastries
Coffee, Soda & Iced Tea

AFTERNOON HIGH TEA

Tea Sandwiches

Chicken Salad with Grapes & Walnuts
Shrimp Salad
Crab Salad
Roasted Tomato & Basil Cheese

Classic Caesar Salad
Assortment of Flavored Scones

Dessert

Chef's Selection of
Assorted Miniature Cakes and Pastries
Coffee, Soda and an Array of Hot & Iced Tea

CALL FOR PRICING

All Prices are Subject to Maryland Sales Tax and Service Charge

SERVED SHOWER MENU

(Please Select One (1) First Course & Entrée for your guests)

First Course

(Select One)

Classic Caesar Salad

Mountain Salad of Baby Greens, Julienne Carrots, Tomatoes, Cucumbers and Herbed Vinaigrette

Tomato Basil Bisque

Maryland Crab Soup: Add \$3.00 Per Person

Served with Fresh Baked Rolls & Butter

Entrée's

(Select One)

Broiled Boneless Breast of Chicken with Your Choice of Sauce

(Mediterranean, Piccata or Garlic Butter)

Chicken Baltimore with Jumbo Lump Crab Meat: Add \$5.00 Per Person

Baked Atlantic Salmon with Your Choice of Sauce

(Three Mustard Sauce or Citron Beurre Blanc)

Salmon Beurre Blanc with Jumbo Lump Crab Meat: Add \$5.00 Per Person

6oz. Petite Sirloin in a Red Wine Sauce

(Cooked to a Medium Temperature)

Complimented with a Petite Crab Cake: Add \$9.00 Per Person

All Entrée's Served with Chef's Selection of Starch and Seasonal Vegetable

Dessert

You may provide your own Shower Cake* and we will cut & serve it to your guests.

Includes: Coffee, Soda & Iced Tea

Call For Pricing

***A celebration cake must be either store bought or bakery made, no homemade cakes will be allowed per Harford County food laws.**

All Prices are Subject to Maryland Sales Tax and Service Charge

11/14

HORS D'OEUVRES MENU

STATIONARY DISPLAY

The Veggie Plate

Garden Fresh Vegetables with Assorted Dipping Sauces

The Cheese Lovers Spread

An International & Domestic Display of Cheese with Mustards and Crackers

Sliced Seasonal Fresh Fruits and Berries

Combination of Any Two from Above

Warm Crab Dip

BUTTLERED COLD HORS D' OEUVRES

(Priced Per 50 Pieces)

Mediterranean Crostini with Sundried Tomato, Goat Cheese & Kalamata Olives

Caprese Skewers - Mozzarella, Grape Tomato & Basil Leaves, Balsamic Drizzle

Seared Beef on Crostini with Boursin Cheese & Caramelized Onions

Shrimp and Crab Tarts

Tuna Tar Tar Served on an English Cucumber

Shrimp Cocktail

BUTTLERED WARM HORS D' OEUVRES

(Priced Per 50 Pieces)

Vegetable Spring Rolls with a Soy Ginger Dipping Sauce

Chicken & Bleu Tart - Chicken and Bleu Cheese in a Pastry Shell, Balsamic Drizzle

Mushroom Caps Stuffed with Chorizo Sausage and Cheese

Pork Tenderloin Skewers in a Tangy Barbecue Sauce

Stuffed Mushroom Caps with Crab Meat

Scallops Wrapped in a Hickory Smoked Bacon

Miniature Crab Cakes

BAR PACKAGES

(Each Event will have a Private Bar with Bartender)

PREMIUM BAR

Stoli Vodka - Tanqueray Gin - Seagram's 7 - Dewar's Scotch
Jack Daniel's - Captain Morgan's Rum - Bacardi Rum
Cuervo Tequila - Kahlua - Malibu Rum - Amaretto
Chardonnay - Pinot Grigio - Cabernet - Merlot - White Zinfandel
"Seasonal" Samuel Adams - Coors Light - Miller Lite - Yuengling - Corona

DELUXE BAR

Vodka - Gin - Rum - Whiskey - Bourbon
Choice of (3) Wines
Chardonnay - Pinot Grigio - Cabernet - Merlot - White Zinfandel
Coors Light - Miller Lite - Yuengling

BEER & WINE BAR

Choice of (3) Wines
Chardonnay - Pinot Grigio - Cabernet - Merlot - White Zinfandel
Coors Light - Miller Lite - Yuengling

BREAKFAST BAR

Bloody Mary and Mimosa Bar

Two Hour Minimum

SIGNATURE DRINK

Red or White Sangria

Champagne Punch

Approximately 30 Servings Per Container

You May Also Have a Cash or by Consumption Bar

A Bartender Fee of \$75.00 Applies for a Cash or Consumption Bar



Mountain BRANCH GOLF • GRILLE & PUB

Named after a natural tributary of the Chesapeake that traverses the property, Mountain Branch is located in Harford County just two miles from I-95. The golf course sits on 280 acres and is an architectural gem. Every hole is unique, each waiting to have a unique story told. There are settings reminiscent of Lahinch, as well as some true parkland beauties on the front nine. The restaurant was a newly built post and beam building constructed of three acres of Oregon's finest Douglas fir. Planning your wedding? Our heated and air conditioned tented ballroom sits on one of the highest points in Harford County, overlooking our Championship Golf Course. The breathtaking views of our golf course and beyond makes Mountain Branch a beautiful site for your special occasion!

From Baltimore and Points South: Follow I95 North past Baltimore and take exit #74. Make a left at the traffic light, and head north on Mountain Road (Route 152). Mountain Branch is 1.5 miles on the right hand side.

From Wilmington and Points North: Follow I95 South into Maryland and take exit #74. Make a right and head north on Mountain Road (Rt. 152). Mountain Branch is 1.5 miles on the right hand side.

