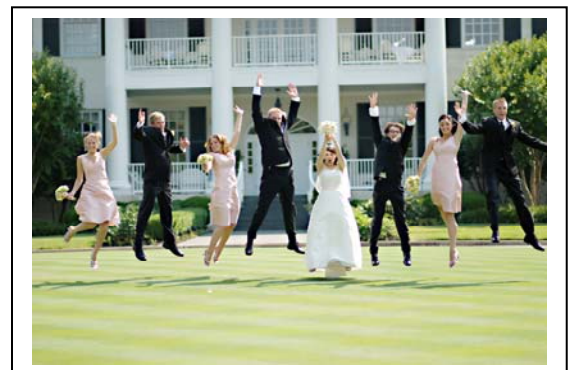
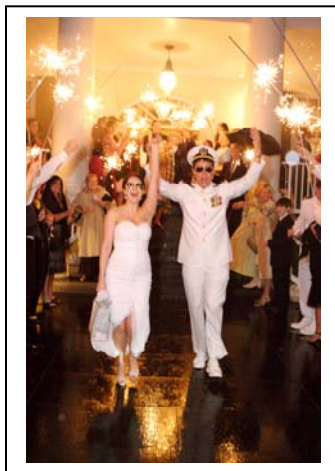
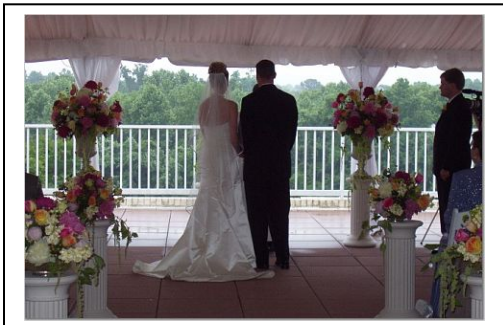




Wedding Package

Congratulations on your engagement! Old South Country Club is pleased to offer a variety of menus and elegantly appointed rooms to help make your wedding day the day you have been dreaming of. Choose from the spacious Tented Veranda overlooking our championship golf course, the elegant chandeliered Ballroom, or the intimate Oak Room with Oak Bar and Fireplace. We can accommodate small parties and large gala events. Our experienced Wedding Coordinator will assist you in making your wedding day the day of your dreams. Our package includes:

- Four Hour Open Bar
- Champagne Toast for all of your guests
- Complimentary Hurricane Globes and Votive Candles
- One Hour of Three Unlimited Hors d'oeuvres for your Cocktail Hour
- Bridal Party Tray of Hors d'oeuvres Served in the Library
- Floor Length White Linens, White Overlay and Napkins in Various Colors
- Tables, Banquet Chairs, China, Flatware and Glassware
- Complimentary Parking
- Experienced Certified Wedding Coordinator





Reception Dinners

Plated entrée to include:

Three butler passed or displayed hors d'oeuvres served for 1 hour
Four hour open bar
Champagne toast

Salad

Please choose one

Served with warm dinner rolls and butter

Garden salad with assorted dressings

Traditional Caesar salad

California salad with spring greens, cucumber, grape tomato, black olives, Mandarin oranges, pine nuts and citrus vinaigrette

Caprese salad with fresh tomato, mozzarella, basil, pine nuts and balsamic vinegar (Seasonal)

Harvest Salad with Mixed greens, dried cranberries, sunflower seeds, goat cheese, grape tomato and apple cider brown sugar vinaigrette (Seasonal)

Entrée

(If more than one entrée is selected, the higher priced entrée becomes s the cost per person)

Chicken Roulade

Chicken breast stuffed with spinach, feta and sun dried tomato. Topped with roasted tomato and garlic coulis

\$70

Chicken Chesapeake

Chicken breast topped with sautéed crabmeat and lemon butter sauce

\$90

Medallions of Beef

Three tenderloin medallions topped with red wine demi glace

\$83

Chicken Picatta

Lightly breaded chicken breast topped with a lemon butter and caper sauce

\$70

20% Service Charge and 6% MD State Sales Tax are added to all food and beverage. Menu prices are subject to change.

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(Entrees Continued)

Grilled Salmon

Atlantic salmon grilled and topped with a citrus beurre blanc

\$72

Traditional Maryland Crabcakes

Twin crab cakes broiled to a golden brown

\$90

Prime Rib

Queen cut of prime rib served with au jus

\$75

Chicken Picatta and Stuffed Shrimp

Lightly breaded chicken breast topped with lemon butter and caper sauce with two jumbo shrimp stuffed with crab imperial

\$83

Classic Filet Mignon

A 7 oz. filet served with Madeira demi glace sauce

\$85

Old South Signature Sea Bass

Filet of sea bass served over a corn and tomato relish

\$85

Filet Mignon and Crab Cake

A 5oz.petite filet mignon paired with a 4oz Maryland crab cake

\$95

Filet Mignon and Grilled Salmon

Petit filet served over Madeira sauce, served with teriyaki glazed salmon

\$92

Stuffed Rockfish

Filet of Rockfish Stuffed with Crab Imperial

\$89

All entrees are served with a choice of two sides.

Please choose from the list below:

Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Twice Baked Potatoes
Wild Rice Blend
Fresh Vegetable Medley

Fresh Steamed Asparagus
Fresh Steamed Green Beans
Fresh Steamed Broccoli
Broiled Tomato with Pesto and Parmesan

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Buffet Reception

Buffet Dinner to include

Open bar for 4 hours
Champagne toast for all of your guests
Three butler passed hors d'oeuvres served for 1 hour

Choice of two salads

Dinner rolls and butter

Grilled vegetables, Caesar salad, garden salad, tomato and mozzarella salad, spinach salad

Choice of three entrées

Chicken Oscar
Carving Station
Beef Tips with Exotic Mushrooms
Chicken Picatta
Seafood Vol au Vont
Salmon

Mashed Potatoes, Wild Rice Blend, Roasted Red Bliss Potatoes, Garlic Whipped Potatoes

Dessert

Fresh Fruit Fondue
The Bride to Provide the Wedding Cake
Coffee, Decaffeinated Coffee and Hot Tea

\$90 per person

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Wedding Brunch

Package Includes:

Brunch Bar of Mimosas, Bloody Marys, Screwdrivers, Beer, Wine and Champagne Toast

Displayed Hors d'oeuvres

Baked Brie with Raspberry Puree

Served with Sliced French Bread and Fresh Fruit Garnish

Salads

Please choose two:

Waldorf Salad
Traditional Caesar Salad
Salade Niçoise

Tortellini Pasta Salad
Tossed Garden Salad
Fruit Salad with Fresh Mint

Breakfast Items

Scrambled Eggs and Omelet Station
Crispy Bacon
Sausage Links

Home Fries
Cheese Blintzes with Strawberry Sauce
Waffle Station with Assorted Toppings*

Lunch Entrees

Please choose three:

Chicken Picatta
Cajun Shrimp and Linguini
Seafood Newburg
Beef Tips with Exotic Mushrooms
Carving Station* (Choice of Top Round of Beef, Turkey Breast or Country Ham)

Dessert

The Bride's Own Wedding Cake
Mini French Pastries, Fresh Fruit and Whipped Cream
Coffee, Decaffeinated Coffee and Hot Tea

\$65 per person

*Requires an Attendant

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Elegant Cocktail Reception

Package Includes:

Four Hour Open Bar and Champagne Toast

Displayed Hors d'oeuvres

Spinach Dip with Sliced French Bread

Vegetable Crudités with Herbed Dip

International Cheese Board with Fresh Fruit and Gourmet Crackers

Butler Passed Hors d'oeuvres

Petite crab cakes with lemons, cocktail sauce, tartar sauce

Baby lamb chops with pomegranate demi glace

Wild mushroom bruschetta

Raw Bar

Oysters & Clams on the Half Shell

Cocktail sauce, lemons, Tabasco, horseradish & saltines

*Caesar Salad Station**

Made to order with croutons, parmesan cheese, garlic bread sticks, cracked black pepper, white anchovies, sliced Roma tomatoes, chopped bacon

Dinner Stations

Please choose two

Top Round of Beef*

With cocktail rolls, mustard, creamy horseradish, sauce béarnaise

Asian Spiced Ahi Tuna

With seasoned la vache crackers, & Oriental mayonnaise

Champagne Shrimp Cocktail*

Shrimp with Garlic Cream Sauce and Crispy Asian Noodles

Served in a Champagne Glass

Dessert

The Bride's Own Wedding Cake

Assorted Mini Pastries

Coffee Station with Coffee, Decaffeinated Coffee and Hot Teas

\$105.00 per person

*Requires an Attendant

Hors d' oeuvres

Hot Selections

Butler Passed Hors d' oeuvres (Priced per 100 pieces)

Baked Brie and Raspberry Tartlets	\$180.00
Crab Stuffed Mushrooms	\$210.00
Fried Oyster Fritters	\$250.00
Hawaiian Chicken Skewers	\$175.00
Mini Beef Wellingtons	\$250.00
Mini Spring Rolls with sweet/sour sauce	\$175.00
Baby Lamb Chops w/ mint jelly	\$ 300.00
Petite Crab Cakes	\$250.00
Petite Meatballs with Ryan glace'	\$175.00
Petite Quiche Lorraine	\$165.00
Spanokopita	\$175.00
Pot Stickers Ginger Soy Sauces	\$195.00
Scallops Wrapped in Bacon	\$240.00
Spinach and Cheese Stuffed Mushrooms	\$175.00
Tempura Shrimp with Sweet and Sour Sauce	\$300.00
Coconut Shrimp with Mango Chutney	\$200.00
Mini Chicken Cordon Bleu	\$175.00
Southwestern Spring Rolls	\$175.00
Maple Glazed Bacon Wrapped Shrimp	\$175.00
Dijon Chicken	\$195.00
Sesame Chicken with Raspberry Dijon Sauce	\$175.00
Vegetable Quesadilla w/ sour cream	\$175.00
Potato Latkes w/ crème fresh and applesauce	\$ 275.00

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Hors d' oeuvres

Chilled Selections

Butler Passed Hors d' oeuvres

(Price per 100 pieces)

Asparagus Spears Wrapped in Prosciutto Ham	\$175.00
Assorted Tea Sandwiches – watercress, cucumber & salmon	\$150.00
Beef Carpaccio w/ horseradish cream	\$395.00
Chilled Petite Crab Claws w/ Dijon mustard	\$180.00
Eggplant Bruchetta w/ French crouton	\$175.00
Jumbo Shrimp Cocktail w/ cocktail sauce	\$300.00
Tomato & Mozzarella Skewer with Fresh Basil	\$250.00
Parma Wrapped Melon	\$165.00
Shrimp and Avocado Salad Canapé	\$295.00
Tomato and Basil Bruchetta	\$150.00
Blue Cheese and Toasted Walnut Stuffed Endive	\$225.00
Wild Mushroom Bruschetta	\$200.00
Smoked Salmon Canapé on Cocktail Rye	\$185.00

Stationary Hors d'oeuvres

Spicy Hot Chicken Wings with Bleu Cheese Dip & Celery \$ 165 per 100 pieces	Hot Spinach Dip \$4 per person
Poached Atlantic Salmon Display \$6 per person	Lobster Dip \$7 per person
Baked Wheel of Brie en Croute \$7 per person	International Cheese Board \$7 per person
Smoked Salmon Display or Assorted Smoked Fish Display \$5 per person	Market Vegetable Display with Ranch Dip \$5 per person
Hot Crab & Artichoke Dip \$6 per person	Sliced Fresh Fruit Display With Honey Yogurt \$6 per person

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Bar Information

Call:

Gordon's Vodka, Gordon's Gin, Castillo Rum, Early Times Bourbon, Highland Mist Scotch, Seagram's 7 Whiskey, La Prima Tequila, Sweet and Dry Vermouth, Miller Lite and Yuengling, House Red and White Wines, Soft Drinks & Assorted Juices.

House: (Included in Wedding Packages)

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, Seagram's VO Whiskey, Cutty Sark Scotch, Margaritaville Tequila, Sweet & Dry Vermouth, Yuengling & Miller Lite, House Red and White Wines, Soft Drinks & Assorted Juices.

Premium:

Absolute Vodka, Tanqueray Gin, Tommy Bahama White and Gold Rums, Crown Royal, Johnny Walker Red Scotch, Makers Mark Bourbon, Sweet & Dry Vermouth, Corona, Amstel Light, Yuengling & Miller Lite, Hess Chardonnay and Cabernet Wines, Soft Drinks & Assorted Juices.

Open Bar Pricing

	Call	House	Premium
Two Hour	\$16.00	\$ 21.00	\$23.00
Three Hour	\$ 19.00	\$ 24.00	\$26.00
Four Hour	\$ 22.00	\$27.00	\$31.00
Five Hour	\$ 24.00	\$29.00	\$34.00

(Bartender Fee- \$75.00 per 100 guests)

	<u>House Beer & Wine</u>	<u>Soda & Juices</u>
Two Hour	\$12.00	\$5.00
Three Hour	\$15.00	\$6.00
Four Hour	\$17.00	\$7.00
Five Hour	\$19.00	\$9.00

Host Bar

(Bar charged per drink)

House Wines	\$5.00
Domestic Beers	\$3.50
House Cocktails	\$6.00

Champagne Toast \$2.50 per person

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Labor Charges

(Where Applicable)

One attendant per 100 guests is required.

Bartenders ~ \$75.00 each
Carvers ~ \$75.00 each
Chef Attendants ~ \$75.00 each
Raw Bar Shucker ~ \$100.00 each
Hat/Coat Check ~ \$75.00
Cashier ~ \$75.00

Private Function Parameters

Dress Code:

Proper Country Club dress is required. Denim is not permitted at Old South Country Club at any time. Guests dressed in jeans or denim will be asked to change or leave the Club.

Hours of Operation:

Old South Country Club is flexible in scheduling the times and duration of events. There is an additional charge for events lasting more than 4 hours. All indoor music must end by 11:00 p.m. Functions with music outside must conclude by 10:00 p.m.

Deposits and Payments:

A non-refundable deposit equal to the facility fee is required to guarantee the date selected. The deposit is applied to the total amount due for the function. Upon menu selection, 50% of the estimated balance is required. Payment is due in full 3 business days prior to the event. The balance of all charges are payable the day of the event. Any remaining balance is due within 5 business days after the event.

Confirmation:

A guaranteed number of guests attending each function is required 3 business days prior to the event. If a guarantee is not received, the Club will bill the host for the estimated number of guests or the actual number, whichever is higher. This is a financial commitment and it is not negotiable.

Contract:

Once the deposit is received, planning for your event will proceed through scheduled meetings between all interested parties and a Club Representative.

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Once all details are finalized, a contract itemizing the food and beverage arrangements, room charges, service charge and sales tax, etc. will be sent to the host. Once reviewed, the host will sign and mail or fax a copy of the contract back to Old South Country Club. Any adjustments or changes made after going to contract requires approval by Old South Country Club and may result in additional charges. Some food items are seasonal and/or special order; therefore, all prices are subject to change without notice. Lunch entrée selections must be served prior to 2:00pm.

Alcohol Policy:

Old South Country Club adheres to the rules and guidelines outlined by the State of Maryland Alcohol Beverage Commission. Neither the Club nor its staff will serve alcoholic beverages to individuals under the age of 21. The Management at Old South Country Club reserves the right at its discretion to terminate service of alcoholic beverages to any individual at any time. Club service personnel must handle all alcoholic beverage service. For all functions that require a bartender, a setup fee of \$75 will be charged.

Miscellaneous:

With the exception of wedding cakes or other special occasion cakes, all food and beverage consumed at Old South Country Club must be purchased from Old South Country Club. **No leftover food may be removed from the clubhouse.**

The Service Charge is 20% and Maryland Sales Tax is 6%. If a group or function is tax exempt, a copy of your tax-exempt certificate must be on file at Old South Country Club prior to the contract phase.

There shall be no public advertising, public notices, promotions or coverage in any media (newspaper, radio, television or general circulation publications) of any event to be conducted at the Club without previous approval from the OSCC Board of Governors. Violations of this rule will result in immediate cancellation of the function.

Old South Country Club will not assume any responsibility for any loss or damage of any merchandise or articles left at the club prior to, during or following any function.

Weddings:

A wedding ceremony may be held at the Club. The Club does not permit the throwing of rice, silk flower petals or anything of that nature inside or outside the clubhouse. All candles must meet Fire Department Regulations. Please check with the Banquet Manager as to the specifications. The Club must grant permission for the placement of any flowers or decorations inside or around the clubhouse (e.g., stairwells or front entrance) except for the actual function room that has been booked.

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Function Room Capacities:

Some areas of the Club, mainly the ground floor level, are for the explicit use of our members. Non-members and Private Function guests are not permitted in those areas.

	<u>Sit Down</u>	<u>Stand Up</u>
Library	20	30
Parlor	30	40
Oak Room	60	100
Side Terrace	100	150
Ballroom (with dance floor)	150	200
Ballroom (without dance floor)	180	250
Veranda (Requires tent)	200	350

The capacity of each room may change depending upon equipment, such as buffet tables, displays, bars, etc.

Facility Fees:

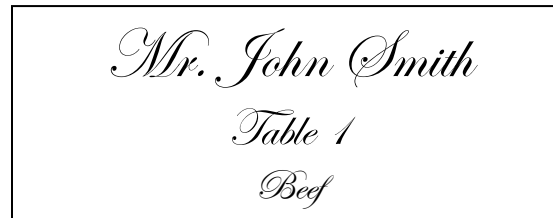
Library or Parlor	\$250
Oak Room	\$500
Ballroom	\$1,500.00
Veranda Tent Package*	\$3000.00
Ceremony Fee **	\$500.00
Extra Hour	\$500.00

***Tent Package includes dance floor, tables, linens, chairs, and lighting for 200 guests.**

****Additional rentals may be required for ceremonies in excess of 130 guests.**

Entrée Selections:

If more than one entrée is selected, the highest priced entrée becomes the price per person. Selection of two or more entrees requires the Host to provide place cards with guest name, table number and entree selection clearly noted. A count of entrée selections, per table, is to be provided three days prior to event to insure guarantee.



(Menu selection may be written inside or color coded)

Example: Yellow=Chicken Blue=Fish
 Red=Beef Green=Vegetarian

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Old South

COUNTRY CLUB

Vendor List

Photography

Kathy Blanchard 301-526-7282
www.kathyweddings.com

Andrea Jae
www.andreajaephotography.com

Frank Formica 410-647-1325
www.formicastudios.com

Joe Sachs 410-889-7854
www.artfulweddings.com

Pete Redel 410-493-2084
www.peteredelphotography.com

KRR Photography 410-280-3535
www.krrphotography.com

Amy Raab 410-990-0520
www.amyraab.com

David Hartcorn 410-268-1590
www.davidhartcorn.com

Videography

Blue Sky Films 202-841-8874
www.blueskyfilms.com

Elan Artists 800-933-7917
www.elanartists.com

LA Millenium Video 410-570-4860
www.LAMVP.com

Bakeries

Fiona's Creative Cakes
410-647-9732
www.fionascakes.com

Sugarbakers
410-788-9478
www.sugarbakerscakes.com

Miss Nancy's Fancy Bakery
410-267-7170
www.missnancysfancybakery.com

Cakes and Confections
410-757-7100
www.cakesandconfections.com

Florists

Flower Follies 410-956-1335
www.flowerfollies.com

English Rose Floral Design
410-956-7676
www.englishrosefloraldesign.com

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Silver Stems 410-798-7700
www.thesilverstems.com

Sandi's Flower Shop 410-268-0188
www.sandisflowershop.com

Contessa Flowers
443-994-8571

www.contessaflowers.com

Black Eyed Susan's 410-451-7101
www.blackeyedsusanflorist.com

Great Expectations by Inka
410-263-6708
www.greatexpectationsflowers.com

Entertainment

Bialek's Music
410-484-7978
www.bialeksmusic.com

Washington Talent Agency
301-468-5700
www.washingtontalent.com

Entertainment Exchange
410-923-7171
www.entertainmentexchange.com

C&J Entertainment
410-551-5025
www.candjentertainment.com

DJ's

Crow Entertainment
410-257-7936
www.crowentertainmnet.com

C&J Entertainment
410-551-5025
www.candjentetainment.com

The Pros
1-800-THE-PROS
www.thepros.com

Absolute Entertainment
800-252-5274
www.absoluteentertainment.com

Rentals

Select Event Rentals 301-937-7600
www.weparty.com

Absolute Party Rental 410-544-7474
www.absolutepartyrental.net

Rentals to Remember 410-295-3446
www.rentalstoremember.com

Ceremony/Cocktail Music

Bay Strings 410-841-6288
www.baystrings.com

Annapolis Baroque Ensemble
410-268-3996
www.annapolisbaroque.com

David Greenberg, Guitarist
410-526-4688

Robert Mitchell, Bagpiper
301-775-4951
www.thereelpiper.com

Rob Levitt Trio 410-263-6265
www.roblevit.com

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Clergy

Rev. John Gaffney
301-352-4175

Rabbi Kenneth Block
410-459-6161

Rev. Joel Dan Lehman
410-956-2814

Rev. David Flaherty (Catholic)
443-691-9800

Transportation

American Limosines 443-716-9000
www.amerlimo.com

Bayside Limosine 301-390-1758
www.baysidelimo.com

Discover Annapolis 410-626-6000
(mini bus and trolley)
www.discoverannapolis.com

Personal Touches

Facades – Room Decoration
443-994-5464

Pris' Paper Parlor 410-268-3011
www.prispaper.com

Bob Roberts – “Hot Ice” Sculptures
410-269-5315
www.hoticeinc.com

Tre Bella Event Coordinator
240-925-2687
www.trebellaevents.com

Wedding Savvy, Event Coordinator
410-263-2800
www.weddingconsulting.net

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