



Traditional Ceremony Package

Exclusive use of our secluded outdoor courtyard garden area featuring pine trees, a willow tree and countless colorful flowers that bloom all season for 3 hours including ceremony time and photos.

We offer peace of mind with an indoor ceremony location featuring cathedral ceilings with large open skylights and a picturesque view of our Golf Course. This is an excellent backup in the event of inclement weather.

Wedding Ceremony Rehearsal Prior to Your Wedding Day

Professional Event Coordinator, during the Rehearsal and the Ceremony

White Folding Wedding Ceremony Chairs, small tables for programs and unity candle

All Set Up and Tear down of the Ceremony

Private Room for the bride and her attendants to get dressed

Our indoor Ceremony location accommodates 140 guests plus standing room and the Outdoor location accommodates 125 guests plus standing room

www.brandywinecc.com 🍷 Kmeyer@eagleolf.com
6904 Salisbury Road 🍷 Maumee, OH 43537 🍷 Phone (419) 865-2393 🍷 Fax (419) 866-3440

All Prices Subject to Service Charge and Current Sales Tax. All Prices and Menu Items Subject to Change.



Elegant Ceremony Package

Exclusive use of our secluded outdoor courtyard garden area featuring pine trees, a willow tree and countless colorful flowers that bloom all season for three hours including ceremony time and photos.

Complimentary water garnished with lemon and lemonade garnished with raspberries for guests as they arrive (up grade to champagne for an additional cost).

We offer *peace of mind* with an Indoor ceremony location featuring cathedral ceilings with large open skylights and a picturesque view of our Golf Course. This is an excellent backup in the event of inclement weather.

Wedding Ceremony Rehearsal Prior to Your Wedding Day complete with beverage service in the courtyard and butler passed appetizers (beverages billed by consumption).

Professional Event Coordinator, during the Rehearsal and the Ceremony

White Folding Wedding Ceremony Chairs, small tables for programs and unity candle
All Set Up and Tear down of the Ceremony

Private room for the bride and her attendants to get dressed, including vegetable crudité, domestic cheeses and specialty crackers, chocolate covered strawberries and champagne as well as water, coffee, iced tea and soft drinks

Our indoor ceremony location accommodates 140 guests plus standing room and the Outdoor location accommodates 125 guests plus standing room

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Wedding Reception Package

Includes All of the following:

- Exclusive Use of Main Ball Room for Five Hours
- 25' x 25' Hard Wood Dance Floor
- Complimentary Cake Cutting and Serving on China
- Skirting and Table Linens Including Choice of Napkin Color, All Chinaware, Glassware and Flatware
- A Tasting to Personalize Your Menu
- The Use of Our Courtyard Garden Area for Photos and Guests Complete with High Cocktail Tables
- Photo Opportunities on Our Beautiful Golf Course
- Elegant Candle Centerpieces and Votive Candles Lining the Hallway Leading to the Reception
- Gift Table, Guest Book Table, Cake Table and Choice of Head Table, Use of our Grand Piano
- Coordination of Vendor Set-up, Set-up and Display of all Personal Items the Day of the Reception
- Choice of Elegant Buffet Meal or Served Meal, hors d'oeuvres, champagne toast and bar service

Hors D'oeuvres:

Choose two of the following:

- Vegetable Crudités with dip
 - Variety of Domestic Cheeses with Specialty Crackers
 - Fresh Fruit Display with Yogurt Dipping Sauce
 - Meatballs with choice of sauce (Swedish, Sweet and Sour or Marinara)
 - Creamy Spinach Artichoke Dip with Bread for Dipping
 - Assorted Mini-Quiches
 - Stuffed Mushrooms
- (Additional appetizers and upgrade suggestions on attached sheet)

Toasting to the Bride and Groom:

Toast for the Head table

Choice of one:

- J. Roget Dry Sparkling Champagne
- J Roget Asti Spumante
- Sparkling Cider

(Additional toasting and upgrade suggestions on attached sheet)

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Served Dinner Package

First Course:

Please choose one:

Fresh Gazpacho Soup

Harvest Butternut Squash Soup

Italian Wedding Soup

Caesar Salad with Homemade Garlic Croutons

Fresh Salad Greens, tomato wedge, fancy cucumber and shaved carrots with two dressings on the tables (Additional salads and upgrade suggestions on attached sheet)

Warm assorted bakery rolls with creamy whipped butter

Entrée:

Please Choose two:

Champagne Chicken – sautéed chicken breast finished with a creamy champagne sauce

Chicken en Croute - Boneless skinless chicken breast with broccoli, julienne red peppers and gouda cheese wrapped with puff pastry and finished with a light cream sauce

Baked Stuffed Chicken Breast - A chicken breast filled with herb stuffing, finished with a delicate poulet sauce.

Tender Roast Pork Loin – slow roasted pork loin topped with a rosemary demi glace or Michigan cherry sauce

Parmesan Whitefish - Breadcrumb encrusted and covered with a light lemon-tarragon cream

Grilled Salmon Filet – Grilled with herbs and spices and complimented with a creamy red pepper coulis

Filet Mignon - Select cut of beef tenderloin, grilled and drizzled with bordelaise sauce

Vegetarian Pasta Primavera – Whole wheat pasta tossed with grilled vegetables, extra virgin olive oil and herbs

Choice of one starch

- Herb Roasted Red Skin Potatoes
- Parsley Boiled Red Skin Potatoes
- Rice Pilaf
- Wild Rice Blend
- Buttermilk Mashed Potatoes
- Red Skin Cheddar Mashed Potatoes
- Au Gratin potatoes with breadcrumbs
- Bleu Cheese and Bacon Mashed Potatoes

Choice of one vegetable

- Key West Blend (whole green beans, carrots, yellow carrots, red pepper strips)
- Caribbean Blend (whole broccoli florets, yellow carrots, whole green beans, red pepper strips)
- California Blend with Yellow Squash and Zucchini
- Cozumel Blend (Sugar Snap peas, mango chunks, red pepper strips, asparagus cuts and tips, onion strips)
- Green Beans Almondine
- Whole Broccoli Florets with lemon butter sauce
- Glazed Baby Carrots

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Buffet Dinner Package

(Buffet is presented with silks and greens to compliment your color scheme)

Salads:

Please choose three:

Caesar Salad with Homemade Garlic Croutons
Fresh Salad Greens, with tomatoes, cucumbers,
croutons and shredded cheese plus two dressings
Fresh Fruit Salad
Anti Pasta Salad
Tri-Color Rotini Pasta Salad
Roasted Corn Salad
Fresh Cucumber Salad
Tomato and Mushroom Salad
(Additional salads and upgrade suggestions on
attached sheet)

Warm assorted bakery rolls with butter

Entrée:

Please Choose two:

Slow Roasted Carved Round of Beef

– Chef carved and presented with au jus and horsey
sauce

Chicken Mornay – sautéed chicken breast
finished with a creamy cheese sauce

Chicken Marsala – sautéed chicken breast
smothered in a Marsala mushroom wine sauce

Baked Stuffed Chicken Breast - A
chicken breast filled with herb stuffing, finished with
a delicate poulet sauce.

Tender Roast Pork Loin – slow roasted pork
loin topped with a rosemary demi glace or Michigan
cherry sauce

Parmesan Whitefish - Breadcrumb encrusted
and covered with a light lemon-tarragon cream

Grilled Salmon Filet – Grilled with herbs
and spices and complimented with a creamy dill
sauce

Vegetarian Pasta Primavera – Whole
wheat pasta tossed with grilled vegetables, extra virgin
olive oil and herbs

**Slow Roasted Prime Rib au Jus and
Beef Tenderloin** – House specialties available
at additional cost per person (carver fees apply)

Choice of one starch

- Herb Roasted Red Skin Potatoes
- Parsley Boiled Red Skin Potatoes
- Rice Pilaf
- Wild Rice Blend
- Buttermilk Mashed Potatoes
- Red Skin Cheddar Mashed Potatoes
- Au Gratin potatoes with breadcrumbs
- Bleu Cheese and Bacon Mashed Potatoes

Choice of one vegetable

- Key West Blend (whole green beans, carrots, yellow
carrots, red pepper strips)
- Caribbean Blend (whole broccoli florets, yellow
carrots, whole green beans, red pepper strips)
- California Blend with Yellow Squash and Zucchini
- Cozumel Blend (Sugar Snap peas, mango chunks,
red pepper strips, asparagus cuts and tips, onion
strips)
- Green Beans Almondine
- Whole Broccoli Florets with lemon butter sauce
- Glazed Baby Carrots

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Cocktail Service and Champagne

Standard Bar

Four Hours Included with meal package

- Domestic Draft Beer
- House Wine - Chardonnay, White Zinfandel, Merlot, Cabernet
- Soft Drinks

Full Bar

Four Hours

- Domestic Draft Beer
- House Wine – Chardonnay, White Zinfandel, Merlot, Cabernet
- House Liquors - Bourbon- Early Times, Gin- Barton,
- Rum- Castillo, Scotch- Clan MacGregor, Tequila- Montezuma, Vodka- Barton, Whiskey- Northern Light
- Soft Drinks

Premium Bar

Four Hours

- Bottled Domestic – (choose three) Budweiser, Coors Original, Michelob, Michelob Ultra, Miller Light, Bud Light, Bud Select, Coors Light, Miller Genuine Draught, O'Douls
- Bottled Imported Beer – (choose three) Becks, Heineken, Labatt's, Samuel Adams, Corona, Amstel Light, Molson, Haake Beck
- House Wine – Chardonnay, White Zinfandel, Merlot, Cabernet

- Premium Liquors - Bourbon- Jack Daniels, Gin- Beefeaters, Rum- Bacardi, Scotch- Dewars, Tequila- Jose Cuervo Vodka- Absolut, Whiskey- Canadian Club
- Soft Drinks

Champagne Toast

Served Tableside just prior to toasting

- House - J. Roget Dry Sparkling Champagne, J Roget Asti Spumante, Sparkling Cider
- Premium – Call for current pricing and selection.

Wine with Dinner

Served Tableside as salads are served

- House – (choose two) Chardonnay, White Zinfandel, Merlot, Cabernet
- Premium – Call for current pricing and selection.

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Upgrades and Enhancements

Hand Passed Hors D'oeuvres:

Crostini -

Choose from Artichoke, Blue Cheese Mushroom or Tomato Basil Crostini

Canapés -

Choose from Smoked Salmon, Shrimp and Tomato or Cream Cheese and Olive Canapés

Extra Hors D'oeuvres:

Choose one

Chicken or Beef Satay- Peanut, Pineapple or BBQ, Spicy Chicken Quesadillas, Scallops Wrapped in Bacon

Sesame Salmon Skewers, Crabmeat Stuffed Mushrooms, Spinach and Feta in Puff Pastry

Mini Crab Cakes with Cocktail Sauce, Bruschetta-Tomato, Onion and Mozzarella

Whole Decorated Poached Salmon
Baked Brie En Crouete with Cherries
(serves 15 people)

Salads:

Mixed Field Greens, Crumbled Gorgonzola, Candied Walnuts and your choice of Salad Dressings

Baby Spinach, Shaved Red Onions, Tomato and Cucumber with your choice of two Salad Dressings

Late Night Groom's Buffet:

Choose two of the following -

Nachos with all the fixings

Chicken wings with choice of sauce

Mini Corn Dogs

Mini Pizzas

Sliders

Chili Cheese Fries

Buffet Enhancements:

Mashed Potato Bar or Baked Potato Bar featuring the following toppings:

Sour Cream and Butter, Sautéed Onions, Sautéed Mushrooms, Bacon Bits, Sausage Bites, Diced Onion, Diced Tomatoes, Cheddar Cheese, Mozzarella Cheese, Pan Gravy, Steamed Broccoli

Live Pasta Station featuring the following options:

Choose Two Pastas: Fettuccini, Penne, Angel Hair, Bow Tie

Choose Two Sauces: Marinara, Hearty Meat Sauce, Alfredo Sauce, Pesto Sauce

Includes Meatballs and Grilled Vegetables

Sweet Nightcap:

Gourmet Coffee Station

Brewed regular and decaf coffees offered with a selection of specialty flavors and syrups including Vanilla, caramel, raspberry and hazelnut with whipped topping, cinnamon sticks and chocolate sprinkles

Warm Chocolate Chip Cookies and Java TO GO

Warm cookies presented in the lobby as guest exit complete with "to go" bags

And regular and decaf coffee with "to go" cups for guests to take a cup of Joe with them.

Chocolate Covered Strawberries

Large and luscious strawberries dipped in chocolate and presented when the cake is served.

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