



# THE VENUES AT Ocean Pines

BEACHFRONT • BAYFRONT • BALLROOM



[events@OceanPines.org](mailto:events@OceanPines.org) 410.641.7501



# *Start Your Forever*

## WITH VENUES AT OCEAN PINES

When you choose the Venues at Ocean Pines for your wedding, you give your exciting new life together a memorable beginning. Whichever venue you choose, we always strive to exceed the expectations of every single guest by offering:

- Personalized attention throughout planning and execution of the event
- Outstanding array of food and beverage selections, beautifully displayed
- Variety of linen colors available
- Complimentary cake cutting

Our culinary team has designed a variety of menus, food stations, displays and beverage packages to fit a wide range of tastes and budgets. Use this guide to help you through the planning process for your wedding. Should you desire a customized menu for your wedding, we will be happy to meet with you to create a menu for your specific needs. Contact us with any and all questions, and we look forward to being a part of your special day!



# *Bayfront Setting*

## AT OCEAN PINES YACHT CLUB

The Ocean Pines Yacht Club features the most picturesque views of the Isle of Wight Bay and the Ocean City skyline. As Ocean Pines' premier dining facility, the Yacht Club features an expansive menu with selections to please even the most discerning palate and provides a large venue for major celebratory events. Enjoy the waterside views on the large deck or move inside to our elegant ballroom to take in the views from a more formal setting.

OUTDOOR CEREMONIES AVAILABLE ON OUR PATIO

ACCOMMODATES PARTIES OF UP TO 225 GUESTS WITH A DANCE FLOOR

ACCOMMODATES UP TO 250 GUESTS USING THE FULL ROOM FOR BANQUET SEATING

INDOOR AND OUTDOOR SEATING WITH TWO BALCONIES



# Beach Setting

## AT OCEAN PINES BEACH CLUB

The Ocean Pines Beach Club provides the perfect seaside backdrop for your special event with spectacular views of Ocean City's vast golden shoreline. The three-level cedar shake facility offers indoor and outdoor seating on the central level and an upper level banquet area featuring breathtaking ocean views.

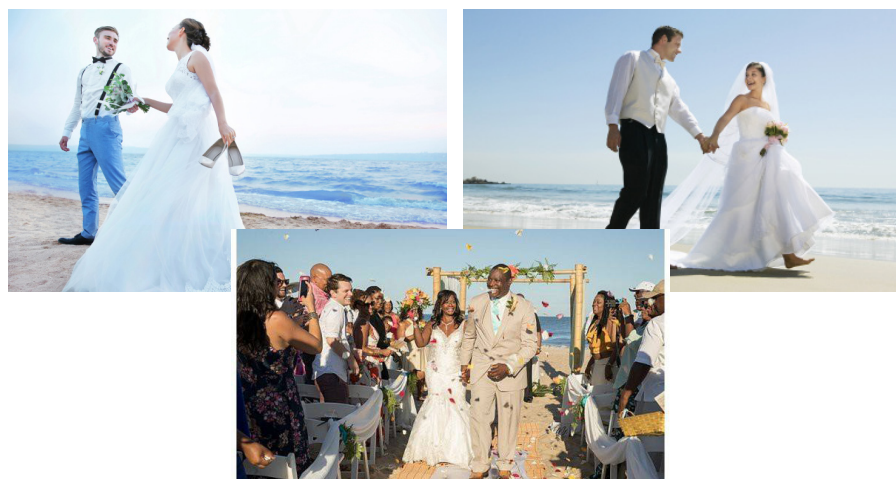
LOCATED DIRECTLY ON THE BEACH WITH BEACHSIDE CEREMONIES AVAILABLE

INDOOR & OUTDOOR CENTRAL LEVEL ACCOMMODATES UP TO 130 GUESTS

INDOOR BANQUET AREA UPPER LEVEL ACCOMMODATES UP TO 80

STUNNING PANORAMIC VIEWS OF THE ATLANTIC OCEAN

INDOOR & OUTDOOR SEATING



# Golf Setting

## AT OCEAN PINES GOLF CLUB

The greens of the Ocean Pines Golf Club make for a memorable outdoor event or cozy gathering within the Clubhouse. The clubhouse features spacious rooms upstairs that overlook the beautiful course.

LOCATED DIRECTLY ON THE GOLF COURSE

ACCOMMODATES UP TO 120 GUESTS WITH A DANCE FLOOR

ACCOMMODATES UP TO 150 GUESTS USING THE FULL ROOM FOR BANQUET SEATING







## *Yacht Club Ceremony Package*

- Rental of outside ceremony space on our picturesque patio
- Set up and breakdown of white ceremony chairs and other necessary tables
  - Complimentary water stations on outdoor patio
  - Use of bridal suite for the entire day
- 30 minute ceremony time and 30 minutes leading up to the ceremony for guests to take their seats
  - If weather does not permit, the ceremony will move inside the facility

\$1500 not subject to tax or service charge



# Classic Wedding Package

## PRICING

\$85 ++ per person for buffet services

\$90 ++ per person for plated services

## Butlered Hors d' Oeuvres

Choose Four (4)

**Chicken and Lemon Pot Sticker**

**Chicken Cordon Bleu Bites**

**Chicken Tempura Bites**

**Jerk Chicken Skewers**

**House Recipe Meatballs**

**Franks in a Blanket**  
*with honey mustard*

**Beef Pot Sticker**

**Smoked Salmon Canape on a Mini Toast**  
*with dill cream and sweet balsamic glaze*

**Tuna Wonton**  
*sesame seed crusted tuna on a wonton triangle, wasabi aioli, pickled ginger, scallions, soy glaze and Sriracha*

**Prosciutto-Wrapped Asparagus**  
*with balsamic glaze*

**Pork Pot Sticker**

**Broccoli Tempura Bites**

**Tomato & Mozzarella Skewers**  
*with balsamic drizzle*

**Veggie Spring Roll**

**Gnocchi**  
*truffle oil, parmesan-fried, served with marinara*

**Bacon-Wrapped Scallops**

**Crispy Shrimp**  
*served with Thai chili dipping sauce*

## Stationary Hors d' Oeuvres

Choose Two (2)

### HOT

**Natty Boh Cheese Dip- pretzels and fresh vegetables**

**Roasted Shallot Dip- sherry, cream cheese, fresh herbs**

### COLD

**Black Bean Dip-** *Pico de gallo, queso fresco, fresh cilantro, crackers*

**White Bean Dip-** *Great Northern beans, roasted garlic, EVOO, crackers*

**Seasonal Vegetable Plate-** *with dipping sauces*

**Seasonal Fruit Plate-** *with cottage cheese dip*

**Chickpea Hummus-** *roasted garlic*

**Seven-Layer Dip-** *choice of chicken or beef*

**Domestic Cheese Plate-** *with crackers*

## Salads

Choose One (1)

**Mixed Greens-** organic greens, cherry tomatoes, cucumbers, herb croutons, choice of dressings

**Caesar Salad-** organic romaine, shaved parmesan cheese, herb croutons, creamy Caesar

## Entrees

Choose Three (3)

**Oven Roasted Turkey Breast**  
*best served with turkey gravy*

**Pan Seared Tilapia**  
*best served with red pepper coulis*

**Grilled Chicken Breast**  
*best served with chicken gravy or herb vinaigrette*

**Cast Iron Blue Channel Catfish**  
*best served with lemon butter*

**Garlic Rubbed Beef Sirloin**  
*best served with chimichurri*

**Pit Ham**  
*best served with Bourbon Maple Glaze*

**Pan Seared Pork Chop**  
*best served with apple glaze*

**Chef Choice Pasta**  
*best served with marinara*

**Vegetarian Cauliflower Steak**  
*best served with tomato pesto*

## Other Suggested Sauces

Demi Glaze, Marsala, Mustard Cream, Basil Pesto, Tomato Pesto, Balsamic Glaze, BBQ, Turkey Gravy, Chicken Gravy, Tomato Remoulade, German Honey Mustard, White Wine Broth, Marinara, Bourbon Glaze, Chipotle Tarta, Sweet Chili Glaze, Mojo Glaze, Scampi Cream, Chimichurri, Creole Tomato Sauce, Herb Vinaigrette, Lemon Butter, Apple Glaze, Onion Jam, Au Jus

## Accompaniments

Choose Two (2)

**Asparagus**      **Herb Roasted Fingerlings**

**French Green Beans**      **Herb Whipped Potatoes**

**Broccoli**      **Wild Rice Blend**

**Broccoli & Cauliflower**      **Mac & Cheese**

**Summer Squash**      **Sweet Potatoes**

**Corn**

*Every wedding package is served with freshly brewed regular and decaffeinated coffee, hot and iced tea, and fountain sodas.*

# Deluxe Wedding Package

## PRICING

\$95 ++ per person for buffet services

\$100 ++ per person for plated services

*Includes all options from Classic Wedding Package*

## Butlered Hors d' Oeuvres

*Choose Four (4)*

**Buffalo Chicken Eggrolls**

**Blue Cheese Bacon Sirloin Crostini**

**Tuna Nachos-** *pan-seared rare tuna with black beans, pico de gallo & queso fresco*

**Pork Belly BBQ Bites**

**Tuna Wonton-** *sesame seed-crusting tuna on a wonton triangle, wasabi aioli, pickled ginger, scallions, soy glaze & Sriracha*

**Prosciutto-Wrapped Asparagus with Balsamic Glaze**

**Shrimp Pot Sticker**

**Chorizo Puff Pastry-** *baked chorizo links, spinach, roasted red pepper rolled into a puff pastry*

**Shrimp Tempura**

**Veggie Stuffed Endive**

**Beef Tenderloin & Brie Crostini**  
*with onion jam*

**Portabella Melt**

**Broccoli Tempura Bites**

**Mini Beef Wellington**

**Spanakopita**

**Philly Cheesesteak Eggrolls**

**Crispy Cheese Bites**

**Maple Bacon Bourbon Brussel Sprouts**

**Jalapeno Cheese Poppers**

**Mini Gyros**

## Stationary Hors d' Oeuvres

*Choose Two(2)*

### HOT

**Buffalo Chicken Dip-** *celery and chips*

**Spinach Artichoke Dip-** *toasted bread*

**Jalapeno Corn Dip-** *chips*

**Philly Cheesesteak Dip-** *toasted bread*

### COLD

**Domestic & Imported Cheese Tray**

**Bacon, Lettuce, Tomato Dip**

**Pimento Cheese Dip** *with crackers*

## Salads

Choose One (1)

**Mixed Greens-** organic greens, cherry tomatoes, cucumbers, herb croutons, choice of dressings

**Caesar Salad-** organic romaine, shaved parmesan cheese, herb croutons, creamy Caesar

**The Wedge-** RomaCrunch lettuce, buttermilk blue cheese dressing, dried cranberries, walnuts, bacon, fried onions

## Entrees

Choose Three (3)

**Airline Chicken Breast** **Grilled Flank Steak**  
*best served with chicken gravy* *best served with demi glaze or chimichurri*

**Apple Compote Stuffed Pork Chop** **Cast Iron Flat Iron Steak**  
*best served with apple glaze* *best served with demi glaze*

**Grilled Salmon** **Eggplant Parmesan**  
*best served with creole tomato sauce*

**Pan Seared Mahi Mahi**  
*best served with lemon butter*

## Other Suggested Sauces

Demi Glaze, Marsala, Mustard Cream, Basil Pesto, Tomato Pesto, Balsamic Glaze, BBQ, Turkey Gravy, Chicken Gravy, Tomato Remoulade, German Honey Mustard, White Wine Broth, Marinara, Bourbon Glaze, Chipotle Tarta, Sweet Chili Glaze, Mojo Glaze, Scampi Cream, Chimichurri, Herb Vinaigrette, Creole Tomato Sauce, Lemon Butter, Apple Glaze, Onion Jam, Au Jus

## Accompaniments

Choose Two (2)

<b>Asparagus</b>	<b>Yukon Gold Potatoes</b>
<b>French Green Beans</b>	<b>Herb Roasted Fingerlings</b>
<b>Broccoli</b>	<b>Herb Whipped Potatoes</b>
<b>Broccoli &amp; Cauliflower</b>	<b>Wild Rice Blend</b>
<b>Summer Squash</b>	<b>Cheesy Scalloped Potatoes</b>
<b>Corn</b>	<b>Mac &amp; Cheese</b>
<b>Grits</b>	<b>Sweet Potatoes</b>

Every wedding package is served with freshly brewed regular and decaffeinated coffee, hot and iced tea, and fountain sodas.

# Exclusive Wedding Package

## PRICING

\$110 ++ per person for buffet services

\$115 ++ per person for plated services

Includes all options from Classic & Deluxe Wedding Packages

## Butlered Hors d' Oeuvres

Choose Four (4)

- |  |  |
|--|--|
| <b>Crab Balls</b><br><i>cocktail, tarta, and lemon wedges</i>              | <b>Conch Fritters</b><br><i>house tomato remoulade sauce</i>   |
| <b>Bacon-Wrapped Scallops</b><br><i>mustard, lemon aioli</i>               | <b>Crab Imperial-Stuffed Mushrooms</b>   |
| <b>Jumbo Lump Crab Deviled Eggs</b>  | <b>Seared Lamb Lollipops</b><br><i>cherry demi glaze</i>   |
| <b>Coconut Shrimp</b>  | <b>Beef Tenderloin &amp; Brie Crostini</b><br><i>onion jam</i>   |
| <b>Blue Crab Cocktail Lollipops</b>  | <b>Mini Beef Wellington</b>  |
| <b>Oysters on the Half Shell</b><br><i>cocktail sauce &amp; mignonette</i> | <b>Pork Belly Skewer Bites</b>   |
| <b>Jumbo Shrimp Cocktail</b><br><i>house made cocktail sauce</i>           | <b>Tuna Wonton-</b> <i>seed-crusting tuna on wonton triangles, wasabi aioli, pickled ginger, scallions, soy glaze &amp; Sriracha aioli</i> |
| <b>Fried Oysters</b><br><i>red pepper aioli</i>                            | <b>Mini Lobster Rolls (\$)</b>   |

## Stationary Hors d' Oeuvres

Choose Two (2)

### HOT

**Creamy Chesapeake Crab Dip-** *sherry, lump crabmeat, cream cheese, and minced herbs topped with cheddar cheese served with toasted bread and crackers*

**Loaded Bacon Spinach Garlic Dip** *served with toasted bread*

**Clam Chowder Dip-** *fresh clam, cream cheese, lemon, fresh herbs served with crackers*

### COLD

**Black Bean Dip-** *Pico de gallo, queso fresco, fresh cilantro, crackers*

**White Bean Dip-** *Great Northern beans, roasted garlic, EVOO, crackers*

**Seasonal Vegetable Plate-** *with dipping sauces*

## Salads

Choose One (1)

**Mixed Greens-** organic greens, cherry tomatoes, cucumbers, herb croutons, choice of dressings

**Caesar Salad-** organic romaine, shaved parmesan cheese, herb croutons, creamy Caesar

**Wedge-** RomaCrunch lettuce, dried cranberries, toasted walnuts, crispy bacon, fried onions, buttermilk blue cheese dressing

**Spinach Greens-** Baby spinach and arugula greens, mandarin orange segments, crispy wontons, goat cheese, citrus soy vinaigrette

## Entrees

Choose Three (3)

**Broiled Crab Cakes**

*best served with house remoulade*

**Prime Rib**

*best served with Au Jus*

**Ravioli with Shrimp Scampi Sauce**

**Filet Mignon**

*best served with demi glaze*

**Pan Seared Grouper**

**Rosemary Braised Short Rib**

**Pan Seared Rockfish**

*best served with onion jam*

**Duck Confit Leg**

*best served with seasonal jam*

## Other Suggested Sauces

Demi Glaze, Marsala, Mustard Cream, Basil Pesto, Tomato Pesto, Balsamic Glaze, BBQ, Turkey Gravy, Chicken Gravy, Tomato Remoulade, German Honey Mustard, White Wine Broth, Marinara, Bourbon Glaze, Chipotle Tarta, Sweet Chili Glaze, Mojo Glaze, Scampi Cream, Chimichurri, Herb Vinaigrette, Creole Tomato Sauce, Lemon Butter, Apple Glaze, Onion Jam, Au Jus

## Accompaniments

Choose Two (2)

**Asparagus**

**Yukon Gold Potatoes**

**French Green Beans**

**Herb Roasted Fingerlings**

**Broccoli**

**Herb Whipped Potatoes**

**Broccoli & Cauliflower**

**Wild Rice Blend**

**Summer Squash**

**Cheesy Scalloped Potatoes**

**Corn**

**Mac & Cheese**

**Grits**

**Sweet Potatoes**

*Every wedding package is served with freshly brewed regular and decaffeinated coffee, hot and iced tea, and fountain sodas.*

## *Enhancements*

*Chef Action Stations: (May be Added to Any Package for Extra Charge)*

*Chef-Carved Prime Rib with au jus, horseradish, and sour cream*

*Raw Bar- Shrimp, Steamed Clams, Johnah Crab Claws, Stone Crab, Maryland Blue Crab Claws, Lobster, Freshly Shucked Oysters with accompaniments*

*Mashed Potato Martini- Toppings include cheddar cheese, bacon, scallions, sour cream, gravy, and butter*

*Mac & Cheese Bar- Toppings include crab, lobster, bacon, ham, shredded cheddar cheese, caramelized onions, chives, and sour cream*

*Dim Sum- Dumplings, pot stickers, and bao buns served with seaweed salad and accompaniments*

*Chef Made Sushi- Variety of rolls and handrolls, Chef-made and displayed*

*Ceviche Station- Choice of fish and shellfishes and accompaniments*

*Create Your Own Nachos!- Tortilla chips, shredded cheese, chicken, beef, shrimp, crab, lobster, guacamole, jalapenos, pico de gallo, lettuce, sour cream*

*Creole BBQ Shrimp served with cheesy country grits served in a martini glass*

## *Late Night Munchies* (starting \$5 ++ per person)

*Sliders- Cheeseburgers, Hamburgers, Pulled Pork, Chicken Tenders*

*Conch Fritters*

*Chicken Tempura Bites*

*Grilled Cheese Pimento Sandwiches*

*Pretzel Sticks*

## *Children's Meals* (\$15 ++ per child) (12 and under)

*Option of Regular Meal or Choice of:*

**Chicken Tenders   Hot Dog**

**Mac & Cheese   Cheeseburger or Hamburger**

**Grilled Cheese   Chef Choice Pasta**

**Fried Shrimp**

*With one side: French fries, fresh fruit, or apple sauce*

## *Desserts*

*Smith Island Cakes, Brownies, Molten Lava Cakes*

*Baked Alaska, Mini Assorted Cheesecakes*

*Assorted Cookies, Petit Fours*

*S'mores Station, Hot Chocolate Bar*

*Donuts, Ice Cream Bar*

# Open-Bar Packages

## 3 Hour Traditional Open Bar

Assorted domestic & imported beer and house wines only  
\$30.00 per person, each additional hour \$7.00 per person

## 3 Hour House Open Bar

Assorted domestic & imported beer, house wines and house liquor brands only  
\$35.00 per person, each additional hour \$8.00 per person

## 3 Hour Premium Open Bar

Featuring premium liquors, wines, and domestic & imported beer  
\$45.00 per person, each additional hour \$10.00 per person

## 3 Hour Elite Open Bar

Featuring top shelf liquors, wines, and domestic & imported beer  
\$48.00 per person, each additional hour \$12.00 per person

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## Signature Drink

Have a signature drink in mind? Our professional bartenders are happy to help you to create a signature cocktail to serve to your guests.

## Complimentary Wedding Toast

All bar packages include a complimentary toast. Choose from our house Champagne or bubbly Moscato.

\*A three hour minimum is required for Open Bar.

\*Guests under 21 years of age will not be charged for an Open Bar.

\*You may also choose to have a Consumption Bar, which is when a single bar tab is run upon your guests' consumption of the alcoholic beverages. A Consumption Bar may also be used for the remainder of your event, once the Open Bar has concluded.

\* A Cash Bar is also available, which requires your guests to pay for their own drinks.

\* Bartender fees (\$200 per bartender) will apply to Cash or Consumption Bar ONLY. This fee **does not** apply to any Open Bar packages.

*All beer, wine, and liquor are subject to a 9% Maryland Alcohol Tax. A .05% city tax will also apply if your event is held at the **Beach Club** property ONLY.*





# *Beach Club Only Package*

**The Beach Club may be booked from April 1- October 30.**

*Holds approximately 90 people with a dance floor*

You have the option to use the tables and chairs that are on site or provide your own.

Set-up and clean-up is your sole responsibility.

You or your caterer must provide plates, cups, silverware, etc. or you may use our paper products for fee of \$5 per guest.

There will be a \$500 cleaning deposit, which will be refunded if the venue is left in the condition in which it was found, based on management's discretion.

**RECEPTION OPTION 1-** \$2000 venue fee: allows 8 hours of venue use (UPSTAIRS ONLY.)

This includes set-up and break down time. Additional hours may be purchased at \$200 per hour.

All events must end by 11:00pm.

**RECEPTION OPTION 2-** \$3000 venue fee to rent out entire venue (up and downstairs).

Events may not start earlier than 6:00 pm. All events must end by 11:00pm.

You may not gain access to downstairs for set up until 6:00 pm.

A beach ceremony may be added to any reception package for an extra \$1,000.

*Includes set up and break down of chairs by Beach Club staff, a 30 minute ceremony and 30 minutes leading up to the ceremony for guests to take their seats, as well as a complimentary water station for guest drinks.*

A beverage package must be purchased from The Beach Club.

You **may not** bring your own beverages/ alcohol to the venue.

You or your caterer will not have use of kitchen space/ refrigeration units.

*All beverage packages are subject to 6.5% sales tax or 9.5% alcohol tax and 20% gratuity.*

