



THE EVENT CENTER

SHEPHERD HILLS GOLF CLUB

*AN EVENT LASTS A DAY, MEMORIES
LAST FOREVER!*

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WEDDINGS AT SHEPHERD HILLS EVENT CENTER

We promise to provide you with a day you'll remember forever and one your guests will enjoy. We try to offer something different than other area venues. Our wedding packages are designed to be completely customized to every bride and groom. Our wedding coordinator will assist you in making hard decisions feel simple and easy. Our chefs and kitchen crew work hard to prepare hors d'oeuvres and entrees that will delight every guest. Our experienced waitstaff pays attention to every detail to ensure the atmosphere of your wedding meets your expectations! We are honored to have the opportunity to cater your wedding reception. From the first meeting with your in-house Wedding Specialist, until the completion of your event, every detail will be attended to.

Reception package are for Five hours and include;

Cocktail Hour – Lounge Area or Outdoor Patio (Weather Permitting) Dinner & Dancing in our Ballroom

Served salad, entrée w/accompaniments

Selected Bar Packages

Complimentary Wedding Tasting for Bride & Groom

Bridal Suite for Bridal Party

Complimentary round of golf for four people

Champagne Toast

Table linens and napkins in various colors, china, stemware, flatware, tables, and chairs as part of our inclusive wedding experience.

Wedding Coordinator & Banquet Captain

Prices are Subject to 6% Sales Tax and 20% Administrative Fee

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SHEPHERD HILLS GOLF CLUB

Served Entrées – Packages

QUARTZ WEDDING PACKAGE

Includes 4 Hors' D'oeuvres Vegetable Display & Cheese Display, House Salad and Silver Bar
Package and

Selection of 2 Entrees Plus a Vegetarian

Entrée Choices

Chicken Francese

Egg Battered & Sautéed Boneless Breast of Chicken
with a White Wine Lemon Butter Sauce

Chicken Bruschetta

Grilled Chicken Breast topped with Fresh Mozzarella, Basil and Tomato Bruschetta

Sautéed Tilapia

with Lemon Caper Butter

Grilled Sirloin

with Mushroom Demi-Glace

*All Entrees Served with Chef's Accompaniments

\$89 per person

Prices good till May 2022

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SHEPHERD HILLS GOLF CLUB

Served Entrées – Packages

EMERALD WEDDING PACKAGE

Includes 6 Hors' D'oeuvres, Assorted Cheese Display, Vegetable Display, House Salad or Caesar Salad and Gold Bar Package and Selection of 2 Entrees Plus a Vegetarian

Entrée Choices

Chicken Francese

Egg Battered & Sautéed Boneless Breast of Chicken
with a White Wine Lemon Butter Sauce

Chicken Bruschetta

Grilled Chicken Breast topped with Fresh
Mozzarella, Basil and Tomato Bruschetta

Chicken Marsala

Boneless Chicken Breast Sautéed & in Marsala Wine & Mushroom Sauce

Herb Crusted Salmon

Baked and served with Lemon White Wine Sauce

Sautéed Tilapia

with Lemon Caper Butter

Grilled Sirloin

with Mushroom Demi-Glace

Roasted Prime Rib

Served with Roasted Parmesan Potatoes and a Horseradish Cream Sauce

*All Entrees Served with Chef's Accompaniments

\$99 per person

Prices good till May 2022

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SHEPHERD HILLS GOLF CLUB

Served Entrées – Packages

DIAMOND WEDDING PACKAGE

Includes 6 Hors' D'oeuvres Antipasto Display, Assorted Cheese, Vegetable Display, Choice of House Salad, Caesar Salad or Shepherd Hills Gourmet Salad Platinum Bar Package and Selection of 2 Entrees Plus a Vegetarian

Entrée Choices

Chicken Francese

Egg Battered & Sautéed Boneless Breast of Chicken with a White Wine Lemon Butter Sauce

Chicken Bruschetta

Grilled Chicken Breast topped with Fresh Mozzarella, Basil and Tomato Bruschetta

Chicken Marsala

Boneless Chicken Breast Sautéed & in Marsala Wine & Mushroom Sauce

Champagne Chicken

Sautéed Chicken Breast with Seedless Green Grapes and Champagne Butter Sauce

Herb Crusted Salmon

Baked and served with Lemon White Wine Sauce

Sautéed Tilapia

with Lemon Caper Butter

Broiled Crab Cake

Stuffed Full of Jumbo Lump Crabmeat with White Wine Dijonaise Sauce

Grilled Sirloin

Mushroom Demi-Glace

Roasted Prime Rib

Served with Roasted Parmesan Potatoes and a Horseradish Cream Sauce

Continued..

DIAMOND WEDDING PACKAGE (Cont.)

NY Strip Steak – Served with Shallot Herb Butter

Filet Mignon –*** additional \$5.00 pp

Filet Mignon Broiled to Perfection and Topped with Bordelaise Sauce

Petite Filet & Lobster Tail – ** Market Price

Petite Filet Mignon paired with a Petite Lobster Tail with Hollandaise Drawn Butter

*All Entrees Served with Chef's Accompaniments

\$129 per person

Prices good till May 2022



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Served Entrées – Packages

Pearl Buffet Wedding Package

Includes Vegetable Display, House Salad and Sliver Beer & Wine Package, 2 Accompaniments, and a Selection of 2 Entrees

Chicken Marsala

Topped with a traditional mushroom marsala sauce

Chicken Bruschetta

Topped with Fresh Mozzarella, Basil and Tomato Bruschetta

Chicken Parmigiana

Lightly breaded, parmesan cheese and House Marinara

Roast Beef au jus

Thinly sliced and tender, served with mushroom Demi-glace

Salmon

Topped with lemon caper sauce

\$79 per person Price good till May 2022

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Customers need to be aware of the risks involved in consuming raw or undercooked foods. All animal products contain some level of bacteria.

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Hors d'oeuvre Options

BUTLERED & STATIONED

- Chicken Satay
 - Sesame Chicken Tenders
 - Swedish Meatballs
 - Beef Skewers
 - Mini Egg Rolls
 - Coconut Shrimp
 - Mini Crab Cakes**
 - Scallops Wrapped in Bacon**
 - Crab Stuffed Mushrooms**
 - Mini Quiche
 - Spanakopita
 - Chicken Pot stickers
 - Poke Tuna **
 - Cocktail Franks enCrouete
 - Salmon Mousse Dill on Crostini
- **Upcharge on some packages



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ENHANCEMENTS

CARVING STATION \$30pp

(\$75 attendant fee)

Sirloin of Beef, Turkey, Pork Loin or Ham

PASTA STATION \$20 pp

(\$75 attendant fee)

Fettuccini, Penne & Tortellini with Marinara, Pesto, & Alfredo Sauces with Assorted Toppings

Add Chicken, Shrimp, Scallops or Lobster for an additional fee

STATION DISPLAYS

Assorted Cheese, Fruit and Vegetable Display \$4.00pp

Fresh Fruit Display \$4.00 pp

Hot Spinach & Artichoke Dip \$4.50pp

Spinach & Crab Dip \$5.00pp

Bruschetta with Crostini \$3.00pp

Antipasto Display \$7.00pp

Mediterranean Display \$9.00pp

Shrimp Display Mkt. Price

Continued..

ENHANCEMENTS CONTINUED (Cont.)

APPETIZERS

Penne Pasta

Choice of Marinara or Alfredo - \$7.00 pp

Rigatoni Vodka

Belvedere Vodka Cream Sauce - \$8.00 pp

Tortellini

Cheese Filled Tortellini in a Pappalina Sauce - 9.00 pp

Shrimp Cocktail

Jumbo Shrimp and Cocktail Sauce – Market Price

Mini Crab Cakes

Lump Crabmeat Crab Cakes - \$12.00 pp

Seared Scallops

Coriander dusted sea scallops – Market Price

Seasonal Soup - \$8.00 pp

WEDDING CAKE & DESSERT

We will not only cut and serve your wedding cake at no charge, but we can also secure a cake with one of our vendor partners or provide you with in an house dessert display.

