



*The Pavilion*  
AT MAINLAND

2250 RITTENHOUSE ROAD

HARLEYSVILLE PA 19438

[WWW.THEPAVILIONATMAINLAND.COM](http://WWW.THEPAVILIONATMAINLAND.COM)

(215) 256-9548

# PLATINUM WEDDING



*Includes*

## FIVE HOUR STANDARD OPEN BAR

*Standard Liquors, Wine, Domestic & Imported Beer, Soft Drinks, Coffee, Decaffeinated Coffee, Specialty Teas  
Wine Service can be provided during Dinner for an additional \$5.00 per guest*

## COCKTAIL HOUR ON THE TERRACE

*Butler Passed Hors D'Oeuvres*

*Gourmet Cold Display of Artisanal Cheeses & Charcuterie,*

*Flavored Hummus, Roasted Peppers, Fresh Fruit, & Garden Vegetables*

*Chef's Tuscan Pasta Station featuring Rigatoni and Orecchiette with Fresh Baked Garlic Bread Sticks*

## PLATED DINNER IN THE GRAND BALLROOM

*Choice of Salad, Two Entrée Selections, One Vegetarian Selection, & service of your Wedding Cake*

*White Tablecloths & Standard Color Cotton Napkins*

*Silver Chivari Chairs with Black Seat Pads*

*\*Chair Covers, Sashes, & Specialty Linens can be provided at an additional cost, plus \$150 handling fee\**

*Uplighting can be added for an additional \$200*

## CHAMPAGNE TOAST

*Upgrade your Champagne Toast with*

*Korbel Brut/Extra Dry for an additional \$3.00 per guest*

*Moet & Chandon - White Star for an additional \$10.00 per guest*

## COMPLIMENTARY ROUND OF GOLF FOR FOUR ADULTS

*Valid one year from the day after the wedding, Monday through Thursday Only (excluding holidays)*

# *\$160 Per Person Inclusive*

*All Pricing listed in The Pavilion's Wedding Packages include 6% PA Sales Tax & 20% Service Charge*

*The Pavilion at Mainland Golf Course  
2250 Rittenhouse Road Harleysville PA 19438  
(215) 256-6192*

# PLATINUM WEDDING COCKTAIL HOUR

## COLD HORS D'OEUVRES

*Please Select Three*

*Mediterranean Crostini  
Fresh Tomato & Basil Bruschetta  
Roasted Red Pepper & Fresh Mozzarella Bruschetta  
Red Onion Marmalade & Whipped Goat Cheese Canape  
Buffalo Chicken Crostini*

*Curried Chicken Salad on Crispy Pita  
Blackened Beef Carpaccio with Horseradish Cream & Chives  
Crab & Mango Salad in Phyllo Cup  
Black & White Sesame Tuna, Cucumber Wasabi Cream*

## HOT HORS D'OEUVRES

*Please Select Four*

*Thai Chicken Satay  
Franks in Puff Pastry  
Mini Vegetable Spring Rolls  
Crab Stuffed Mushrooms  
Philly Cheesesteak Eggrolls  
Coconut Chicken*

*Lobster Carbonara Bites  
Chicken Wrapped in Bacon  
Mini Beef Wellington, Horseradish Sauce  
Assorted Quiche  
Buffalo Chicken Egg Roll  
Deep Fried Mac & Cheese*

*Santa Fe Chicken Quesadilla  
Marinated Shrimp Skewers  
Mini Crab Cake  
Spanakopita  
Brie & Raspberry in Phyllo  
Coconut Shrimp*

## PREMIUM HORS D'OEUVRES

*Market Priced Per Person*

*Scallops Wrapped in Bacon    Shrimp Cocktail Shooters    Mini Maine Lobster Rolls    New Zealand Lamb Lollipops*

## CHEF'S STATION

*Tuscan Pasta Station featuring Rigatoni and Orecchiette with Fresh Baked Garlic Bread Sticks*

# PLATINUM WEDDING DINNER SELECTIONS

## FIRST COURSE

*Please Select One*

### HOUSE SALAD

*Mixed Baby Lettuces, Tomato, Cucumber, Carrots,  
House Vinaigrette*

### CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese, Croutons,  
Classic Caesar Dressing*

### BALSAMIC & BLEU SALAD

*Baby Spinach & Arugula, Dried Cranberries,  
Candied Walnuts, Smoked Bleu Cheese,  
Bacon Lardons, Maple-Balsamic Vinaigrette*

## FIRST COURSE ENHANCEMENTS

*Priced Per Person*

### INTERMEZZO

*Choice of Raspberry or Lemon Sorbet with Fresh Herbs  
\$3.5*

### PASTA COURSE

*Penne Rosa, Fresh Basil, Parmesan Cheese  
Country Style Rigatoni, Sweet Italian Sausage, Fennel Blush Sauce  
Ricotta Tortellini, Pesto Cream Sauce  
Sweet Potato Gnocchi, Brown Butter Cream, Maple Bacon  
\$6*

## THE MAIN COURSE

*Please Select Two*

*Choice of a third protein entrée is an additional \$3.50 per guest*

### CHICKEN FLORENTINE

*Boursin Cheese, Parmesan & Spinach Crust, Champagne Cream*

### CHICKEN BOURSIN

*Roasted Garlic Fondue, Sun Dried Tomato Salsa*

### AUTUMN CHICKEN

*Candied Walnuts, Apple-Bacon Compote*

### SALMON DIJON

*Horseradish Crumb Crust, Whole Grain Mustard Beurre Blanc*

### SESAME CRUSTED SALMON

*Pineapple-Chile Glaze*

### THE PAVILION NY STRIP STEAK

*Wild Mushroom & Port Wine Glace*

### CHICKEN CHESAPEAKE

*Cheddar Cheese, Maryland Crab, Old Bay Butter*

### CHICKEN TUSCANY

*Parmesan & Panko Crust, Prosciutto, Smoked Mozzarella, Basil, Country Style Tomato Sauce*

### PARMESAN CRUSTED FLOUNDER

*Roasted Tomato Butter*

### STUFFED FLOUNDER

*Crab Meat & Asparagus, Lemon Beurre Blanc*

### WALNUT CRUSTED PORK

*Balsamic Onion Marmalade, Apple Cider Demi Glace*

### THE PAVILION BISTRO STEAK

*Garlic & Herb Butter, Bleu Cheese Demi Glace*

## VEGETARIAN ENTRÉE SELECTIONS

*Please Select One*

### THREE CHEESE RAVIOLI

*Vodka Blush Sauce, Parmesan*

### POTATO GNOCCHI

*Brown Butter Cream Sauce, Root Vegetables*

### GRILLED BALSAMIC ASPARAGUS & PORTOBELLO MUSHROOMS

*Parmesan Risotto*

## UPGRADED ENTRÉE SELECTIONS

*Market Priced Per Guest*

### THE PAVILION JUMBO LUMP CRAB CAKES

*Old Bay Emulsion*

### CENTER CUT FILET MIGNON

*Portabella Mushrooms, Roasted Garlic Herb Butter, Burgundy Wine Sauce*

### PAN ROASTED CHILEAN SEA BASS

*Valencia Orange & Balsamic Butter*

## TEEN MEALS

*\$130.00 per teen ages 13-20*

*Teens may choose either adult entrée at this rate*

## CHILDREN'S MEALS

*\$35.00 per child*

*Please select One Children's Option Only*

CHICKEN FINGERS

MACARONI & CHEESE

GRILLED CHEESE

## VENDOR MEALS

*\$40.00 per vendor*

*Vendors will receive one of your Chicken or Vegetarian Entrées.*

*Special requests will be priced accordingly.*

---

# SIGNATURE WEDDING

---



*Includes*

## FOUR & ONE HALF HOUR OPEN BAR

*Standard Liquors, Wine, Domestic & Imported Beer, Soft Drinks, Coffee, Decaffeinated Coffee, Specialty Teas  
Wine Service can be provided during Dinner for an additional \$5.00 per guest*

## COCKTAIL HOUR ON THE TERRACE

*Butler Passed Hors D'Oeuvres, Gourmet Cold Display of International & Domestic Cheeses,  
Fresh Fruit, & Garden Vegetables*

## PLATED DINNER IN THE GRAND BALLROOM

*Choice of Salad, Two Entrée Selections, One Vegetarian Selection, & Service of your Wedding Cake  
White Tablecloths & Standard Color Cotton Napkins  
Silver Chivari Chairs with Black Seat Pads*

*\*Chair Covers, Sashes, & Specialty Linens can be provided at an additional cost, plus \$150 handling fee\**

*\*Ceiling Uplighting can be provided for \$200\**

*Uplighting can be added for an additional \$200*

## CHAMPAGNE TOAST

*Upgrade your Champagne Toast with  
Korbel Brut/Extra Dry for an additional \$3.00 per guest  
Moet & Chandon - White Star for an additional \$10.00 per guest*

## COMPLIMENTARY ROUND OF GOLF FOR FOUR ADULTS

*Valid one year from the day after the wedding, Monday through Thursday Only (excluding holidays)*

# *\$140 Per Person Inclusive*

*All Pricing listed in The Pavilion's Wedding Packages include 6% PA Sales Tax & 20% Service Charge*

*The Pavilion at Mainland Golf Course  
2250 Rittenhouse Road Harleysville PA  
(215) 256-6192*

# SIGNATURE WEDDING COCKTAIL HOUR

*Gourmet Cold Display of International & Domestic Cheeses, Fresh Fruit, & Garden Vegetables*

## COLD HORS D'OEUVRES

*Please Select Three*

*Mediterranean Crostini  
Fresh Tomato & Basil Bruschetta  
Roasted Red Pepper & Fresh Mozzarella Bruschetta  
Red Onion Marmalade & Whipped Goat Cheese Canape*

*Buffalo Chicken Crostini  
Curried Chicken Salad on Crispy Pita  
Black & White Sesame Tuna, Cucumber Wasabi Cream*

## HOT HORS D'OEUVRES

*Please Select Three*

*Thai Chicken Satay  
Franks in Puff Pastry  
Mini Vegetable Spring Rolls  
Philly Cheesesteak Eggrolls  
Coconut Chicken*

*Chicken Wrapped in Bacon  
Mini Beef Wellington, Horseradish Sauce  
Assorted Quiche  
Buffalo Chicken Egg Roll  
Deep Fried Mac & Cheese*

*Santa Fe Chicken Quesadilla  
Marinated Shrimp Skewers  
Spanakopita  
Brie & Raspberry in Phyllo*

## PREMIUM HORS D'OEUVRES

*Market Priced Per Person*

*Scallops Wrapped in Bacon    Shrimp Cocktail Shooters    Mini Maine Lobster Rolls  
New Zealand Lamb Lollipops    Mini Crab Cake    Black Angus Beef Carpaccio*

# SIGNATURE WEDDING DINNER SELECTIONS

## FIRST COURSE

*Please Select One*

### HOUSE SALAD

*Mixed Baby Lettuces, Tomato, Cucumber, Carrots,  
House Vinaigrette*

### CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese, Croutons,  
Classic Caesar Dressing*

## FIRST COURSE ENHANCEMENTS

*Priced Per Person*

### INTERMEZZO

*Choice of Raspberry or Lemon Sorbet with Fresh Herbs  
\$3.5*

### PASTA COURSE

*Penne Rosa, Fresh Basil, Parmesan Cheese  
Country Style Rigatoni, Sweet Italian Sausage, Fennel Blush Sauce  
Ricotta Tortellini, Pesto Cream Sauce  
Sweet Potato Gnocchi, Brown Butter Cream, Maple Bacon*

*\$6*

## THE MAIN COURSE

*Please Select Two*

*Choice of a third protein entrée is an additional \$3.50 per guest*

### CHICKEN FLORENTINE

*Boursin Cheese, Parmesan & Spinach Crust, Champagne Cream*

### CHICKEN BOURSIN

*Roasted Garlic Fondue, Sun Dried Tomato Salsa*

### AUTUMN CHICKEN

*Candied Walnuts, Apple-Bacon Compote*

### SESAME CRUSTED SALMON

*Pineapple-Chile Glaze*

### THE PAVILION BISTRO STEAK

*Garlic & Herb Butter, Bleu Cheese Demi Glace*

### CHICKEN CHESAPEAKE

*Cheddar Cheese, Maryland Crab, Old Bay Butter*

### CHICKEN TUSCANY

*Parmesan & Panko Crust, Prosciutto, Smoked Mozzarella,  
Basil, Country Style Tomato Sauce*

### PARMESAN CRUSTED FLOUNDER

*Roasted Tomato Butter*

### WALNUT CRUSTED PORK

*Balsamic Onion Marmalade, Apple Cider Demi Glace*

### NEW YORK STRIP STEAK

*Wild Mushroom & Port Wine Glace*

## UPGRADED ENTRÉE SELECTIONS

*Market Priced Per Guest*

### THE PAVILION TWIN CRAB CAKES

*Old Bay Emulsion*

### PAN ROASTED CHILEAN SEA BASS

*Valencia Orange & Balsamic Butter*

### CENTER CUT FILET MIGNON

*Portabella Mushrooms, Roasted Garlic Herb Butter,  
Burgundy Wine Sauce*

## VEGETARIAN ENTRÉE SELECTIONS

*Please Select One*

### THREE CHEESE RAVIOLI

*Vodka Blush Sauce, Parmesan*

### POTATO GNOCCHI

*Brown Butter Cream Sauce, Root Vegetables*

### GRILLED BALSAMIC ASPARAGUS &

### PORTOBELLO MUSHROOMS

*Parmesan Risotto*

## TEEN MEALS

*\$100.00 per teen ages 13-20*

*Teens may choose either adult entrée at this rate*

## CHILDREN'S MEALS

*\$35.00 per child*

*Please select One Children's Option Only*

### CHICKEN FINGERS

### MACARONI & CHEESE

### GRILLED CHEESE

## VENDOR MEALS

*\$40.00 per vendor*

*Vendors will receive one of your Chicken or Vegetarian Entrées.*

*Special requests will be priced accordingly.*

---

# SILVER WEDDING

---



*Includes*

## FOUR HOUR STANDARD OPEN BAR

*Standard Liquors, Wine, Domestic & Imported Beer, Soft Drinks, Coffee, Decaffeinated Coffee, Specialty Teas  
Wine Service can be provided during Dinner for an additional \$5.00 per guest*

## COCKTAIL HOUR ON THE TERRACE

*Butler Passed Hors D'Oeuvres, Gourmet Cold Display of International & Domestic Cheeses,  
Fresh Fruit, & Garden Vegetables*

## PLATED DINNER IN THE GRAND BALLROOM

*Choice of Salad, Two Entrees, & Service of your Wedding Cake  
White Tablecloths & Standard Color Cotton Napkins  
Silver Chivari Chairs with Black Seat Pads  
Chair Covers, Sashes, & Specialty Linens can be provided at an additional cost, plus \$150 handling fee  
Ceiling Uplighting can be provided for \$200*

## CHAMPAGNE TOAST

*Upgrade your Champagne Toast with  
Korbel Brut/Extra Dry for an additional \$3.00 per guest  
Moet & Chandon - White Star for an additional \$10.00 per guest*

## COMPLIMENTARY ROUND OF GOLF FOR FOUR ADULTS

*Valid one year from the day after the wedding, Monday through Thursday Only (excluding holidays)*

# *\$120 Per Person Inclusive*

*All Pricing listed in The Pavilion's Wedding Packages include 6% PA Sales Tax & 20% Service Charge*

*The Pavilion at Mainland Golf Course  
2250 Rittenhouse Road Harleysville PA 19436  
(215) 256-6192*



# SILVER WEDDING COCKTAIL HOUR

*Please Select Four*

## HORS D'OEUVRES

*Mediterranean Crostini*  
*Fresh Tomato & Basil Bruschetta*  
*Roasted Red Pepper & Fresh Mozzarella Bruschetta*  
*Red Onion Marmalade & Whipped Goat Cheese Canape*  
*Buffalo Chicken Crostini*  
*Curried Chicken Salad on Crispy Pita*  
*Thai Chicken Satay*  
*Franks in Puff Pastry*  
*Mini Vegetable Spring Rolls*  
*Philly Cheesesteak Eggrolls*  
*Coconut Chicken*  
*Chicken Wrapped in Bacon*  
*Assorted Quiche*  
*Buffalo Chicken Egg Roll*  
*Deep Fried Mac & Cheese*  
*Santa Fe Chicken Quesadilla*  
*Spanakopita*  
*Brie & Raspberry in Phyllo*

## DINNER SELECTIONS

### FIRST COURSE

*Please Select One*

#### HOUSE SALAD

*Mixed Baby Lettuces, Tomato, Cucumber, Carrots,  
House Vinaigrette*

#### CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese, Croutons,  
Classic Caesar Dressing*

### FIRST COURSE ENHANCEMENTS

*Priced Per Person*

#### INTERMEZZO

*Choice of Raspberry or Lemon Sorbet with Fresh Herbs*  
\$3.5

#### PASTA COURSE

*Penne Rosa, Fresh Basil, Parmesan Cheese*  
*Country Style Rigatoni, Sweet Italian Sausage, Fennel Blush Sauce*  
*Ricotta Tortellini, Pesto Cream Sauce*  
*Sweet Potato Gnocchi, Brown Butter Cream, Maple Bacon*  
\$6

## THE MAIN COURSE

*Please Select Two*

*Choice of a third protein entrée is an additional \$3.50 per guest*

### CHICKEN BOURSIN

*Roasted Garlic Fondue, Sun Dried Tomato Salsa*

### SESAME CRUSTED SALMON

*Pineapple-Chile Glaze*

### CHICKEN FLORENTINE

*Boursin Cheese, Parmesan & Spinach Crust, Champagne Cream*

### PARMESAN CRUSTED FLOUNDER

*Roasted Tomato Butter*

### WALNUT CRUSTED PORK

*Balsamic Onion Marmalade, Apple Cider Demi Glace*

### THREE CHEESE RAVIOLI

*Vodka Blush Sauce, Parmesan*

### POTATO GNOCCHI

*Brown Butter Cream Sauce, Root Vegetables*

### GRILLED BALSAMIC ASPARAGUS &

### PORTOBELLO MUSHROOMS

*Parmesan Risotto*

## UPGRADED ENTRÉE SELECTIONS

*Market Priced Per Guest*

### CENTER CUT FILET MIGNON

*Portabella Mushrooms, Roasted Garlic Herb Butter,  
Burgundy Wine Sauce*

### THE PAVILION TWIN CRAB CAKES

*Old Bay Emulsion*

### PAN ROASTED CHILEAN SEA BASS

*Valencia Orange & Balsamic Butter*

### NEW YORK STRIP STEAK

*Wild Mushroom & Port Wine Glace*

### THE PAVILION BISTRO STEAK

*Garlic & Herb Butter, Bleu Cheese Demi Glace*

## TEEN MEALS

*\$100.00 per teen ages 13-20*

*Teens may choose either adult entrée at this rate*

## CHILDREN'S MEALS

*\$35.00 per child*

*Please select One Children's Option Only*

CHICKEN FINGERS

MACARONI & CHEESE

GRILLED CHEESE

## VENDOR MEALS

*\$40.00 per vendor*

*Vendors will receive one of your Chicken or Vegetarian Entrées.*

*Special requests will be priced accordingly.*

---

# COCKTAIL HOUR STATIONS

---

*All prices displayed below are per guest, include 6% PA Sales Tax and 20% Service Charge*

## GRANDE' ANTIPASTO STATION

*Assorted Cured Meats, Hard & Soft Cheeses, Roasted Peppers, Stuffed Cherry Pepper Shooters, Grilled Artichokes, Albacore Tuna in Olive Oil, Marinated Anchovies, Mixed Olives, Olive Oil Baguette, Herb Focaccia*

\$13

## SOUTHWESTERN STATION

*Quesadillas, Soft Tacos, House Made Guacamole, Salsa, and Fresh Chips*

\$10

## SLIDER STATION

*Pulled Pork BBQ and Classic Cheeseburger Sliders, Waffle and Sweet Potato Fries, Spicy Ketchup, Burger Sauce, Cheddar Cheese Sauce, Smoked Bacon*

\$13

## PHILLY CHEESESTEAK STATION

*Beef and Chicken Cheesesteaks, Peppers, Onions, Marinara, Pickles, Long Rolls, Crab Fries, "Wiz"*

\$10

## THE POMME FRITE STATION

*Straight Cut, Waffle, and Sweet Potato Fries, Bacon, Aged Cheddar Cheese, Scallions, Brown Gravy, Ranch Dressing, Garlic Aioli, Béarnaise Sauce, Bleu Cheese Crumbles, Spicy Ketchup*

\$10

## MASHED POTATO BAR

*Mashed Idaho and Sweet Potatoes, Hickory Smoked Bacon, Aged Cheddar Cheese, Brown Gravy, Green Onions, Bleu Cheese Crumbles, Pepper Jack Cheese, Mini Marshmallows, Brown Sugar, Maple Syrup*

\$10

## MACARONI AND CHEESE STATION

*Baked Sharp Cheddar Mac and Cheese, Creamy Pepper-Jack Mac, Bacon, Green Onion, Cheddar Cheese, Truffle Oil, Crispy Onions, Smoked Ham, Diced Tomatoes*

\$9

## THE PAVILION SIGNATURE PASTA STATION

*Served with Garlic Bread, Parmesan Cheese, and Crushed Red Pepper*

*Choice of Two Pastas:*

*Penne, Rigatoni, Orecchiette, or Rotini*

*Choice of Two Sauces:*

*Alfredo, Pesto, Pesto Cream, Marinara, Oil and Garlic, Vodka Blush*

\$10

*Add on*

*Sausage + \$3, Shrimp +\$7, Meatballs +\$3, Grilled Chicken +\$3, Grilled Vegetables +\$3*

## RAW BAR

*Shrimp Cocktail, Littleneck Clams, East Coast Oysters, Lemons, Limes, Smoked Tequila Cocktail Sauce, Traditional Cocktail Sauce, Shallot Mignonette, Cajun Remoulade*

*Market Price*



## “LATE NIGHT” OFFERINGS

### THE DRIVE THROUGH

*Roast Beef and Cheddar Sliders, Southern Fried Chicken and Biscuit Sliders, Waffle Fries with Cheddar Sauce, Chocolate Chip Cookies*

\$13

### THE STROLL ON THE BOARDWALK

*Fresh Baked Pizza, Crab Fries, Sausage and Peppers with Italian Rolls, Funnel Cakes with Assorted Toppings*

\$13

### THE BAJA

*Chipotle Lime Chicken, Cumin Dusted Ground Beef, Soft Flour Tortillas, Shredded Lettuce, Assorted Salsas,  
Fried Churros with Aztec Spicy Chocolate Sauce*

\$11

*Substitute Margarita Shrimp +\$7*

---

## GRAB & GO STATIONS

### TAKE ME OUT TO THE BALLPARK

*Hot Dogs in Buns, Cracker Jacks*

\$6

### SHAKE IT OFF & EAT SOME “HOSTESS”

*Individually Wrapped Hostess Twinkies, Ding Dongs, & Cupcakes*

\$4

### THEY TIED THE KNOT PRETZEL WALL

*Philly Soft Pretzels, Packaged Mustard*

\$4

---

## DESSERT

### ITALIAN PASTRY PLATES

*Assorted Italian Pastries & Cookies for Each Table*

\$10

### ICE CREAM BAR

*Vanilla & Chocolate Ice Cream, Assorted Toppings*

\$9

### DONUT WALL

*Mini Donuts*

\$7

*Full Size Donuts*

\$9

## STANDARD OPEN BAR PACKAGE

*In addition to house liquors, below is a list of alcoholic beverages included in your Wedding Package*

### VODKA

*Absolut  
Absolut Citron  
Tito's*

### RUM

*Bacardi  
Captain Morgan  
Malibu*

### GIN

*Beefeater  
Tanqueray*

### SCOTCH

*Dewar's  
J&B*

### TEQUILA

*Jose Cuervo Gold*

### WHISKEY

*Canadian Club  
Jack Daniels  
Seagram's 7  
Seagram's VO*

### BOURBON

*Jim Beam  
Old Granddad*

### CORDIALS

*Amaretto  
Bailey's Irish Cream  
Christian Brothers Brandy  
Kahlua  
Peach Schnapps  
Sour Apple Pucker  
Southern Comfort*

### DOMESTIC BEER BOTTLES

*Coors Light  
Budweiser  
Bud Light  
Miller Light  
Yuengling*

### IMPORTED BEER BOTTLES

*Corona  
Corona Light  
Heineken  
Heineken Light*

### CHAMPAGNE & WINE

*Blanc de Blanc  
Cabernet  
Merlot  
Chardonnay  
Pinot Grigio  
White Zinfandel*

## OPEN BAR UPGRADES

### PREMIUM

*\$7.00 additional per guest*

*All standard bar selections & the following*

*Ketel One Vodka  
Crown Royal  
Amaretto Disaronno  
Chambord  
Johnnie Walker Red  
Frangelico  
Jameson Irish Whiskey  
Sambuca Romana*

### ULTRA PREMIUM

*\$9.00 additional per guest*

*All standard & premium bar selections & the following*

*Grey Goose  
Tanqueray 10  
Knob Creek  
B & B  
Chivas  
Drambuie  
Grand Marnier  
Hennessy VS  
Johnnie Walker Black*



---

# ON SITE CEREMONIES

---



CEREMONY FEE

*\$1500*

## GENERAL INFORMATION

### DEPOSIT & PAYMENT SCHEDULE

A signed contract and an initial deposit of 25% of wedding total is required to reserve the venue for your date. Banquet room rentals will not be reserved until your deposit is received. A second deposit of 25% of the number of your expected event total is due nine (9) months prior to your event. A third deposit of 40% of your expected event total is due six (6) months prior to your event. Final payment is due ten (10) business days prior to your event. **All monies are non-refundable.** If your payments are not received by the due dates, your reservation will be cancelled and The Pavilion at Mainland will have no further obligations under the agreement. **We accept cash, check, or credit cards for the initial deposit. For the Final Payment, we accept cash, money order, cashier's or certified checks only - personal checks will not be accepted. Credit card payments are subject to a 3.5% processing fee.** We accept Visa, Mastercard, Discover, and American Express. Please make checks payable to ML Golf Inc. Payments are to be delivered directly to the Food & Beverage Office or mailed to M.L. Golf Inc, 2250 Rittenhouse Road, Harleysville, PA 19428.

### WEDDING MINIMUMS & TIMES

Minimum guarantees for weddings vary according to the time of year. April through October requires a minimum of \$12,000.00 for Friday evenings, \$15,000.00 for Saturday evenings, and \$10,000.00 for Sundays. November through March requires a minimum of \$10,000.00 for Friday evenings, \$12,000.00 for Saturday, and \$8,000.00 for Sundays. If the final total falls below the minimum required, there will be an additional room rental fee of \$2000.00 for the venue.

### GUARANTEE

The customer agrees to provide The Pavilion at Mainland with a tentative headcount fourteen (14) days prior and a final count ten (10) days prior to the function date. **This is considered your final guarantee and NOT subject to reduction.**

### RECEPTION

All receptions at The Pavilion at Mainland are five (5) hours; one (1) hour for Cocktail, and four (4) for the remainder of the event. Extension of time is available at an additional fee of \$300.00 per half hour, not including the bar which is an additional \$4.50 per person per half hour.

### ON SITE CEREMONY

**There will be a \$1500 ceremony fee.** Included in the ceremony fee will be white folding resin wedding chairs. All ceremonies on site are entitled to a practice or walk through on a day prior to the wedding. All dates and times are subject to change, due to additional booking of events. It is the sole responsibility of the Bride or Groom to confirm Rehearsal date at least one (1) week prior to the event.

### BRIDAL SUITE

Our Bridal Suite is complimentary for all on site ceremonies with arrival time starting two (2) hours before the ceremony start. The Loft can be rented for a concierge suite for \$750. Arrival time for the Loft will be four (4) hours before the ceremony start. Additional time can be added for \$150 per hour. The Loft can only be reserved a month before and subject to availability.

### VENDORS

The Pavilion at Mainland is locked and armed one (1) hour after the function has ended. **All vendors must be informed by the Bride and Groom that they are to pack up and exit the building within one (1) hour of the end of the function or the Bride and Groom will be charged the time extension fee of \$300.00 per half hour.** All vendors included in this packet already have their Certificate of Liability Insurance on file with our office. Any outside vendors that are not a part of the packet will need to provide their Certificate of Liability Insurance to us **no later than two (2) weeks prior** to the wedding. Mainland reserves the right to deny entrance into the building if no certificate is on file.

## GENERAL INFORMATION

### MENU SELECTION & CONFIRMATION

*Final menu items, room arrangements, and other details pertaining to your function must be received thirty (30) days prior to the function. All food and beverage will be provided by The Pavilion at Mainland and consumed within the time frame of the event as stated on the contract. Food and beverage are not permitted to be removed from The Pavilion at Mainland due to certain liabilities. The Pavilion at Mainland reserves the right to confiscate food and beverage that is brought on the property in violation of this policy without prior arrangements from food and beverage department. Per the Montgomery County Health Department, consumption of raw or undercooked foods may increase the risk of food-borne illnesses.*

### LIQUOR SERVICE

*Open bars are a maximum of six (6) hours. M.L. Golf Inc. does not permit the serving of alcoholic beverages to anyone who we (in our sole discretion) determine is intoxicated or who is under the age of Twenty-One (21). The patron understands and agrees to abide by the policy and to uphold the laws of the state.*

### PRICING & PROVISIONS

*Prices are subject to change if wedding date is reserved more than 18 months in advance. All food and beverage charges include 6% PA Sales Tax and 20% Service Charge.*

### GUEST RESPONSIBILITIES

*You will be responsible for any damage to the golf course or facility property caused by you or your guest. Certain areas of golf course property may be hazardous. You are accessing this property at your own risk.*

### THE PAVILION AT MAINLAND BANQUET FACILITY RESPONSIBILITIES

*Our staff will make every effort to make your event as special as possible. We take great pride in providing customer satisfaction. The Pavilion at Mainland will make every effort to accommodate any special needs you may have. Accessing golf course property may be hazardous. You will be responsible for any damage to golf course property and facility property caused by you or your guest.*