



The Pavilion
AT MAINLAND

2250 RITTENHOUSE ROAD

HARLEYSVILLE PA 19438

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, 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

Upgraded Champagne options can be added for an additional charge

ON SITE WEDDING COORDINATOR

COMPLIMENTARY TASTING FOR THE BRIDE & GROOM

COMPLIMENTARY ROUND OF GOLF FOR FOUR ADULTS

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

\$165 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

Gourmet Cold Display of Artisanal Cheeses & Charcuterie, Roasted Peppers, 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*

*Blackened Beef Carpaccio with Horseradish Cream & Chives
Crab & Mango Salad in Phyllo Cup
Black & White Sesame Tuna, Cucumber Wasabi Cream
Shrimp Cocktail Shooters + \$4
Mini Maine Lobster Rolls + \$4*

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
Shrimp Cocktail Shooters + \$4
New Zealand Lamb Lollipops + \$4*

CHEF'S STATION

Chef's Daily Selection, Garlic Knots

PLATINUM WEDDING DINNER SELECTIONS

FIRST COURSE

Please Select One

HOUSE SALAD

*Mixed Baby Lettuces, Tomato, Cucumber, Carrots,
Ranch & Balsamic Vinaigrette Dressings*

CAESAR SALAD

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

WEDGE SALAD

*Iceberg Wedge, Bacon, Tomato,
Bleu Cheese 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

\$5

PASTA COURSE

*Penne Rosa, Fresh Basil, Parmesan Cheese
Country Style Rigatoni, Sweet Italian Sausage, Fennel Blush Sauce
Ricotta Tortellini, Pesto Cream Sauce
Roasted Vegetable Risotto, Brown Butter Drizzle*

\$8

THE MAIN COURSE

Please Select Two

Choice of a third protein entrée is an additional \$5.00 per guest

CHICKEN FLORENTINE

Cheese, Parmesan & Spinach Crust, Champagne Cream

CHICKEN PICATTA

White Wine, Artichokes, Capers

CHICKEN MARSALA

Mushrooms, Marsala Wine Sauce

CHICKEN BOURSIN

Roasted Garlic Fondue, Sundried Tomato Salsa

CHICKEN TUSCANY

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

PORK MEDALLIONS

Apple Brandy Demi Glace

BRAISED BEEF SHORT RIBS

*Pan Reduction, Caramelized Onions, Mustard,
Toasted Bread Crumbs*

SALMON DIJON

Horseradish Crumb Crust, Whole Grain Mustard Beurre Blanc

PARMESAN CRUSTED TILAPIA

Lobster Champagne & Tarragon Sauce

SESAME CRUSTED SALMON

Pineapple-Chile Glaze

CABERNET BISTRO STEAK

Mushrooms, Pearl Onions, Demi-Glace

SMOTHERED SIRLOIN STEAK

Caramelized Pearl Onions, Sweet Peppers, Roasted Garlic Glace de Veau

6 OZ. CENTER CUT FILET + \$13

Roasted Garlic Herb Butter, Burgundy Wine Sauce

PETITE BISTRO STEAK & CRAB CAKE + \$8

Red Wine Demi Glace, Tartar Sauce

PAN ROASTED CHILEAN SEA BASS + \$15

Valencia Orange & Balsamic Butter

VEGETARIAN ENTRÉE SELECTIONS

Please Select One

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

GRILLED BALSAMIC ASPARAGUS & PORTOBELLO MUSHROOMS

Parmesan Risotto

ROASTED VEGETABLE RISOTTO

Brown Butter Drizzle

TEEN MEALS

\$120.00 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

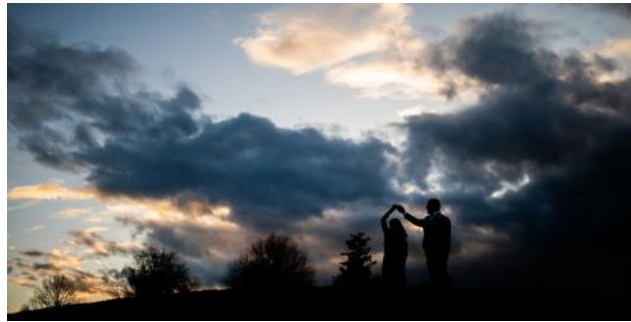
VENDOR MEALS

\$42.00 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

Upgraded Champagne options can be added for an additional charge

ON SITE WEDDING COORDINATOR

COMPLIMENTARY TASTING FOR THE BRIDE & GROOM

COMPLIMENTARY ROUND OF GOLF FOR FOUR ADULTS

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

\$145 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
Shrimp Cocktail Shooters + \$4
Black Angus Beef Carpaccio + \$4
Mini Maine Lobster Rolls + \$4

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
Scallops Wrapped in Bacon + \$4
New Zealand Lamb Lollipops + \$4
Mini Crab Cake + \$4

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
\$5

PASTA COURSE

Penne Rosa, Fresh Basil, Parmesan Cheese
Country Style Rigatoni, Sweet Italian Sausage, Fennel Blush Sauce
Ricotta Tortellini, Pesto Cream Sauce
Roasted Vegetable Risotto, Brown Butter Drizzle
\$8

THE MAIN COURSE

Please Select Two

Choice of a third protein entrée is an additional \$5.00 per guest

CHICKEN FLORENTINE

Cheese, Parmesan & Spinach Crust, Champagne Cream

CHICKEN PICATTA

White Wine, Artichokes, Capers

CHICKEN MARSALA

Mushrooms, Marsala Wine Sauce

CHICKEN BOURSIN

Roasted Garlic Fondue, Sundried Tomato Salsa

CHICKEN TUSCANY

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

PORK MEDALLIONS

Apple Brandy Demi Glace

BRAISED BEEF SHORT RIBS + \$4

*Pan Reduction, Caramelized Onions, Mustard,
Toasted Bread Crumbs*

SALMON DIJON

Horseradish Crumb Crust, Whole Grain Mustard Beurre Blanc

PARMESAN CRUSTED TILAPIA

Lobster Champagne & Tarragon Sauce

SESAME CRUSTED SALMON

Pineapple-Chile Glaze

CABERNET BISTRO STEAK + \$4

Mushrooms, Pearl Onions, Demi-Glace

SMOTHERED SIRLOIN STEAK + \$4

Caramelized Pearl Onions, Sweet Peppers, Roasted Garlic Glace de Veau

6 OZ. CENTER CUT FILET + \$13

Roasted Garlic Herb Butter, Burgundy Wine Sauce

PETITE BISTRO STEAK & CRAB CAKE + \$8

Red Wine Demi Glace, Tartar Sauce

PAN ROASTED CHILEAN SEA BASS + \$15

Valencia Orange & Balsamic Butter

VEGETARIAN ENTRÉE SELECTIONS

Please Select One

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

GRILLED BALSAMIC ASPARAGUS &

PORTOBELLO MUSHROOMS

Parmesan Risotto

ROASTED VEGETABLE RISOTTO

Brown Butter Drizzle

TEEN MEALS

\$120.00 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

\$42.00 per vendor

Vendors will receive one of your Chicken or Vegetarian Entrées.

Special requests will be priced accordingly.

SILVER WEDDING

Available November through March



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

Upgraded Champagne options can be added for an additional charge

ON SITE WEDDING COORDINATOR

COMPLIMENTARY TASTING FOR THE BRIDE & GROOM

COMPLIMENTARY ROUND OF GOLF FOR FOUR ADULTS

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

\$130 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

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

HORS D'OEUVRES

Please Select Four

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

Shrimp Cocktail Shooters + \$4

Black Angus Beef Carpaccio + \$4

Mini Maine Lobster Rolls + \$4

Scallops Wrapped in Bacon + \$4

New Zealand Lamb Lollipops + \$4

Mini Crab Cake + \$4

DINNER SELECTIONS

FIRST COURSE

Please Select One

HOUSE SALAD

Mixed Baby Lettuces, Tomato, Cucumber, Carrots,

Ranch & Balsamic Vinaigrette Dressings

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

\$5

PASTA COURSE

Penne Rosa, Fresh Basil, Parmesan Cheese

Country Style Rigatoni, Sweet Italian Sausage, Fennel Blush Sauce

Ricotta Tortellini, Pesto Cream Sauce

Roasted Vegetable Risotto, Brown Butter Drizzle

\$8

THE MAIN COURSE

Please Select Two

Choice of a third protein entrée is an additional \$5.00 per guest

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

CHICKEN FLORENTINE

Boursin Cheese, Parmesan & Spinach Crust, Champagne Cream

CHICKEN PICATTA

White Wine, Artichokes, Capers

CHICKEN MARSALA

Mushrooms, Marsala Wine Sauce

SALMON DIJON

Horseradish Crumb Crust, Whole Grain Mustard Beurre Blanc

PARMESAN CRUSTED TILAPIA

Lobster Champagne & Tarragon Sauce

PORK MEDALLIONS

Apple Brandy Demi Glace

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

ROASTED VEGETABLE RISOTTO

Brown Butter Drizzle

GRILLED BALSAMIC ASPARAGUS & PORTOBELLO MUSHROOMS

Parmesan Risotto

BRAISED BEEF SHORT RIBS + \$5

Pan Reduction, Caramelized Onions, Mustard, Toasted Bread Crumbs

CABERNET BISTRO STEAK + \$5

Mushrooms, Pearl Onions, Demi Glace

PETITE BISTRO STEAK & CRAB CAKE + \$8

Red Wine Demi Glace, Tartar Sauce

6 OZ. CENTER CUT FILET + \$13

Roasted Garlic Herb Butter, Burgundy Wine Sauce

PAN ROASTED CHILEAN SEA BASS + \$15

Valencia Orange & Balsamic Butter

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

\$42.00 per vendor

Vendors will receive one of your Chicken or Vegetarian Entrées. Special requests will be priced accordingly.

ADD ON STATIONS

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

CHEESE, FRUIT, & VEGETABLE DISPLAY

International and Domestic Cheeses, Seasonal Melon, Fresh Berries, Vegetable Crudités, Assorted Dips, and Mustards
\$10.00

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
\$15.00

SOUTHWESTERN STATION

Quesadillas, Beef Soft Tacos, House Made Guacamole, Salsa, and Fresh Chips
\$15.00

SLIDER STATION

Pulled Pork BBQ, & Classic Cheeseburger Sliders, Waffle and Sweet Potato Fries, Spicy Ketchup, Burger Sauce, Cheddar Cheese Sauce, Smoked Bacon
\$15.00

PHILLY CHEESESTEAK STATION

Beef and Chicken Cheesesteaks, Peppers, Onions, Marinara, Pickles, Long Rolls, Crab Fries, "Wiz"
\$15.00

THE POMME FRITE STATION

Straight Cut, Waffle, and Sweet Potato Fries, Bacon, Aged Cheddar Cheese, Scallions, Brown Gravy, Ranch Dressing, Garlic Aioli, Bleu Cheese Crumbles, Spicy Ketchup
\$13.00

MASHED POTATO BAR

Mashed 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
\$13.00

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
\$13.00

NUGGETS, FRIES, & TATERS

Chicken Nuggets, French Fries, & Tater Tots, BBQ Sauce, Honey Mustard, Ketchup, Sriracha Aioli, Cheese Sauce
\$15.00

WALKING TACOS

Nacho Cheese Chips, Cumin Beef & Fajita Chicken, Lettuce, Tomato, Onion, Cheddar Cheese
\$16.00

PHILLY PRETZELS

Fresh Baked Pretzels, Bottled Water, Assortment of Mustard
\$6.00

ADD ON STATIONS

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

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

\$13.00

Add on

Sausage +\$5, Shrimp +\$9, Meatballs +\$6, Grilled Chicken +\$5, Grilled Vegetables +\$4

RAW BAR

Shrimp Cocktail, Littleneck Clams, East Coast Oysters, Lemons, Limes, Smoked Tequila Cocktail Sauce, Traditional Cocktail Sauce,

Shallot Mignonette, Cajun Remoulade

Market Priced

CARVING STATIONS

Prices are per piece

ROAST FILET MIGNON

Creamed Horseradish Sauce, Hollandaise, Red Wine Demi-Glace

\$325.00

Serves approximately 16 guests

ROAST PRIME RIB

Au Jus, Fresh Grated Horseradish

\$575.00

Serves approximately 30 guests

WALNUT & MUSTARD CRUSTED PORK LOIN

Apple Cider Demi Glace

\$175.00

Serves approximately 25 guests

BAKED HORSERADISH CRUSTED SALMON

Dijon Beurre Blanc, Capers

\$175.00

Serves approximately 15 guests

OVEN ROASTED TURKEY BREAST

Traditional Pan Gravy, Cranberry Sauce

\$175.00

Serves approximately 20 guests

HONEY ROASTED HAM

Mustard Gravy, Pineapple Salsa

\$175.00

Serves approximately 25 guests

DESSERT

CHEF'S DECADENT DESSERT DISPLAY

Chocolate Profiteroles, Assorted Macaroons, Pralines, Mini Cannoli, Mini Cheesecake,

Chocolate Covered Strawberries, Lemon Bars, Oreo Bars, Meltaway Chocolate Bars,

Chocolate Chunk Brownies

\$15.00

ICE CREAM NOVELTIES

Ice Cream Sandwiches, Nutty Ice Cream Cones, Chocolate Fudge Bars, Chipwiches

Lemon & Raspberry Italian Ice

\$15.00

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 The Pavilion at Mainland, 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.

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.

EVENT TIMING & SERVICE OF FOOD

Delay by other parties (DJ/Photographer/etc.) in the timing for serving salad/entrees, The Pavilion at Mainland shall not be held responsible for salad/protein temperature after said proteins are held under hot/warming conditions in a Food Holding Cabinet for more than 10 minutes.

LIQUOR SERVICE

Open bars are a maximum of six (6) hours. The Pavilion at Mainland does not permit the serving of alcoholic beverages to anyone who we (in our sole discretion) determined is intoxicated or who is under the legal drinking age of twenty-one. The patron understands and agrees to abide by the policy and to uphold the laws of the state. The Pavilion at Mainland, as a licensee, is responsible for the administrations of the sales and service of all alcoholic beverages in accordance to the Pennsylvania Liquor Control Board. Therefore, The Pavilion at Mainland must supply all beer, wine and liquor. The Pavilion at Mainland reserves the right to immediately discontinue serving alcohol if a violation of this policy occurs. Shooters and shots are prohibited for all weddings parties and

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.