



SERVICES AND POLICIES

Thank you for choosing The Mount Vernon Country Club for your very special day. We know this is the most important day of your life, this is a day where memories are created. Our expert event and wedding planning staff is here for you through the entire process.

All wedding receptions include a temporary 30 day dining membership to MVCC as well.

We have the ability to help you with the following services in the planning of your wedding:

- *Floral Arrangements*
- *Decorative Pieces*
- *Entertainment (bands or D.J.)*
- *Specialty Linens*
- *Custom Menu Planning*

At the Mount Vernon Country Club, we value our menu, yet at the same time treat it as a guideline. We are quite flexible and have the ability to customize your menu or event to fit your needs.

POLICES

We require a deposit of \$300 to reserve the room

Menu selection must be made 30 days prior to reception

We require a minimum guest count 5 business days prior to the reception

There will be an automatic 20% gratuity/service charge added to the final bill

Payment will be made in full by the end of the evening of the reception

If extra services or special set up is required there may be additional fees

Rentals – if tables, chairs, or special china needs to be rented the cost of this will be added to your bill.

There may be a minimum service charge for set up and tear down of rooms prior to your event. This cost ranges from \$50 to \$300, depending upon your event.

Cancellation of an event needs to be done 6 weeks prior to the date. In the event of canceling less than 6 weeks before the scheduled event, you may be charged 50% of the cost of the event. In the event of canceling less than 3 weeks prior, you may be charged for the full amount of the event.

Room Rental - \$300.00

Gold Wedding Package

Price: \$70 Per Person

Price does not include sales tax or 20% gratuity

Your Plated Reception Dinner Will Include:

Open Bar & Complimentary Champagne Toast

All Linens & China

Bread and Butter Service

Complimentary Cake Cutting

Appetizer – Choice of One

- *Shrimp Cocktail with spicy horseradish cocktail sauce*
- *Muscovy Duck, marinated, served chilled, sliced, and served with vanilla-orange relish*
- *Roasted Vegetable Strudel, wrapped in phyllo with goat cheese and served with twin sauces*
- *Beef Carpaccio, served with capers, egg white, truffle oil, and crostini*
- *White Chocolate Scallops, served with white chocolate sauce and orange relish*

Salad – Choice Of One

- *House Salad, baby greens with goat cheese, blueberries, almonds, and vanilla vinaigrette*
- *Tossed Garden Salad with baby greens, cucumber, tomato, onion and light herbed vinaigrette*
- *Caesar Salad with baby romaine, croutons, parmesan cheese, and classic Caesar dressing*
- *Green Goddess, shaved iceberg, blue cheese, oranges, creamy tarragon vinaigrette*
- *Hearts of Palm Salad, with goat cheese, fennel, tomato, and sherry vinaigrette*
- *Spinach Salad, with poached apples, smoked cheddar, and Dijon vinaigrette*

Entrée – Choice of One:

- *Filet Mignon Oscar, char-grilled and served with Lump Crab and Bernaise*
- *Crimini Mushroom Stuffed Pork Tenderloin, served with asparagus-goat cheese relish*
- *Airline Chicken Breast, stuffed with spinach and parmesan, served with a rosemary cream*
- *Tropical Salmon, served with lime-coconut milk sauce, pineapple relish*
- *Soy-Honey Glazed Swordfish, served with melon and snow pea relish*
- *Filet and Crab Cake Duo – served with leek corn relish, demi-glace, and remoulade*
- *Filet and Jumbo Shrimp Duo – served with tomato leek relish, demi-glace, and red pepper demi cream*
- *Filet and Salmon Duo – served with sauteed mushrooms, leeks, and roasted tomato demi-cream*
- *Filet and Chicken Duo – served with wilted spinach, guafrette potato garnish, and dijon demi-cream*

Sides – Choice of Two

- *Parmesan Whipped Potatoes*
- *Peruvian Purple Potato Puree*
- *Truffled Perisian Potatoes*
- *Julienne Vegetable Medley*
- *Haricot Vertes*
- *Asparagus*
- *Risotto Cake*
- *Jasmine Sticky Rice*