Your Wedding, Your Style





PERFECT WEDDING PACKAGESTHE LINKS AT HEMLOCK CREEK570-204-7244EVENTS@GOLFTHELINK.COM

Congratulations on your engagement and thank you for considering The Links at Hemlock Creek for your special day! We know how important your wedding day is, and with our years of experience we can make it the wedding of your dreams. Your wedding, your style. Your vision, our expertise.

We are able to provide stunning outdoor ceremonies along with both indoor and outdoor receptions. We have recently renovated our banquet facility, creating a more open floor plan which can accommodate up to 175 guests! For an outdoor reception, you will be able to entertain up to 250 guests in a tented facility, surrounded by the beauty of our golf course.



We have also added bride and groom suites during our remodel. This allows you and your bridal party a private area to relax and get ready for your big day! For transportation around the ceremony site, complimentary golf carts will be waiting just outside the suites.



We take great pride in providing you with a beautiful and memorable wedding experience and look forward to the opportunity to collaborate with you in creating a day as perfect as your love was meant to bet!

Your Wedding Ceremony



The Links at Hemlock Creek offers breathtaking views for your wedding! You will be surrounded by manicured flowerbeds, rolling greens, plenty of wooded areas, and our threefountain pond.

All ceremonies take place on the 10th

tee box. This location, along with the neighboring 18th hole fairway are closed to golfers an hour and a half before your ceremony for a total of three hours. This will keep your participants and guests safe during the ceremony and will allow for private photos within designated areas of the course.

A ceremony reservation includes the complimentary use of golf carts for transportation to the 10th tee box. You will also have access to our newly built bride and groom suites, providing the bridal party a quiet and comfortable place to relax and get ready.

In addition, we would love to host your rehearsal dinner and bridal shower. Our wedding coordinator will gladly assist with questions or complete proposals!



Your Wedding Reception

Both indoor and outdoor reception settings are available. Food and beverage pricing is the same for either option. Our indoor facility accommodates up to 175 guests and the outdoor option accommodates up to 250 guests with a tent, tables, chairs, and additional rentals, as necessary, from local vendors. If you are interested in an outdoor reception, please inquire about associated options and costs.

Our experienced chef, serving staff, and wedding coordinator will provide you with a spectacular and personalized dining experience! Our ultimate goal at The Links is to alleviate any and all stress so you may enjoy your special day to its fullest!

Reception Fee

Sunday through Thursday

Friday & Saturday

Ask about a reception fee discount during the off-season months - Jan., Feb., Mar., & Nov.

Reception Fee Includes the Following:

Five Hour Indoor Reception Additional hours may be purchased for 150/hour Champagne Toast Customized Floor Plan Cake Cutting Services Projector and Screen Large Paved Parking Lot Full Serving & Bartending Staff Unlimited Non-Alcoholic Beverages Choice of Table Linens and Napkin Color Tables, Chairs, Glassware, Plates, and Silverware Outside Deck, Overlooking Golf Course & Ceremony Site

> Optional Upgrade: White Chair Covers - 3 per Chair

Buffet & Plated Meal Packages

We offer both buffet style or plated/seated meal packages with optional upgrades.

Gold Buffet

Choice of Salad 2 Stationed Hor d'Oeuvres 3 Butlered Hor d'Oeuvres 2 Entrees 2 Accompaniments Rolls & Butter

Gold Seated

Choice of Salad 2 Stationed Hor d'Oeuvres 3 Butlered Hor d'Oeuvres 2 Entrees - <u>One per person</u> 2 Accompaniments Rolls & Butter

Platinum Buffet

Choice of Salad 2 Stationed Hor d'Oeuvres 4 Butlered Hor d'Oeuvres 3 Entrees 3 Accompaniments Rolls & Butter

Platinum Seated

Choice of Salad 2 Stationed Hor d'Oeuvres 3 Butlered Hor d'Oeuvres 2 Entrees <u>per person</u> 2 Accompaniments Rolls & Butter

Meal Choices

All of our selections are hand-picked by our Expert Culinary Team to provide you with the best and freshest dining experience possible. Please inquire about any additional choices or dietary restrictions.

Salad - Choose 1

Mixed Field Greens Salad Caesar Salad

Stationed Hor d'Oeuvres - Choose 2

Assorted Domestic Cheese Board Fresh Vegetable Display Tomato Bruschetta with Toasted Baguette Slices Spinach & Artichoke with Toasted Pita Wedges Assorted Fresh Fruit Display Roasted Red Pepper Hummus with Pita Chips Marinated Mozzarella & Tomatoes Antipasti Skewer Cold Soup Shooter: choice of Tomato, Zucchini with Créme Fraiche, or Red Bell Pepper

> Upgrade Crab Dip with Assorted Crackers

Butlered Hor d'Oeuvres

Gold Buffet - Choose 3Platinum Buffet - Choose 4Gold Seated - Choose 3Platinum Seated - Choose 3

Chicken Satay with Spicy Thai Peanut Sauce Meatballs (Swedish, Sweet & Sour, or Marinara) Panko Shrimp with Sweet Thai Chili Dipping Sauce Vegetable Spring Rolls drizzled with Thai Chili Sauce Buffalo Chicken Filled Wonton Cups Spinach & Artichoke Filled Wonton Cups Mozzarella, Tomato, & Basil Skewers Boneless Chicken Wings Garlic Ginger Marinated Sirloin Skewers Chicken Cordon Bleu Bites Sausage Puffs Spinach & Feta Swirls

Upgrades Bacon Wrapped Scallops Crab Stuffed Mushrooms Caps Shrimp Cocktail Mini Crab Cake Lettuce Cups topped with Lime Aioli Coconut Shrimp

Main Entrées

Gold Buffet - Choose 2Platinum Buffet - Choose 3Gold Seated - Choose 2Platinum Seated - Choose 2

Chicken Marsala Center Cut Boneless Pork Chops Chicken Parmesan Braised Short Ribs with Mushroom Demi Glaze Grilled Pork Tenderloin Filet with Rosemary & Garlic Parmesan Crusted Haddock Roasted Turkey Breast Salmon with choice of Bourbon Glaze or Cream Dill Sauce Vegetable Ravioli with Vodka Sauce Herb Chicken Breast with Garlic White Wine Cream Sauce Chicken Breast with Traditional Savory Bread Stuffing Eggplant Parmesan Beef Tips Chicken Francaise

Upgrades

Haddock with Crabmeat Stuffing Lobster Ravioli with Seafood Vodka Sauce Filet Mignon Lobster Tail

Carving Station Upgrade Prime Rib, Roast Pork Loin, or Top Round of Beef

Accompaniments

Gold Buffet - Choose 2Platinum Buffet - Choose 3Gold Seated - Choose 2Platinum Seated - Choose 2

Herb Roasted Potatoes Buttered Mashed Potatoes Red-Skinned Mashed Potatoes Sweet Potato Casserole Macaroni & Cheese Penne Pasta with choice of Marinara or Alfredo Rice Pilaf Vegetable Medley Buttered Corn Glazed Carrots Green Beans Almondine Steamed Broccoli Summer Squash

Beverage Options

Each option includes unlimited iced tea, lemonade, soda, hot tea, and coffee

Cash Bar

Guests are responsible for payment of their consumption throughout the reception

Consumption Bar

Each drink is recorded and you are charged for the amount consumed by your guests. A bar limit amount can be set before your event and once the amount is reached we will switch to cash bar. You may choose to either limit the bar menu

or allow your guests full access to our selection of beer, wine, and spirits.

Open Bar

Guests 21 and over are charged per person, per hour, and based upon selected service. Beverages are unlimited for a total of five hours Pricing is listed on the following page.

Note: All outdoor receptions will require an open bar.

The Links at Hemlock Creek is a licensed establishment by the Pennsylvania Liquor Control Board. All alcohol purchases must be made through The Links at Hemlock Creek and no outside alcohol may be brought on premises. Dollar Dance shots are available at an additional cost.

Open Bar Services

Domestic Beer & Wine Choice of 3 Domestic Beers and 3 Wines

Domestic Beer, Premium Beer, & Wine Choice of 2 Domestic Beers, 2 Premium Beers, and 3 Wines

House Liquor, Domestic Beer & Wine Choice of 3 Domestic Beers, 3 Wines, and House Liquor

House Liquor, Domestic & Premium Beer, & Wine Choice of 2 Domestic Beers, 2 Premium Beers, 3 Wines, and House Liquor

Premium Liquor, Domestic Beer, Premium Beer & Wine Choice of 2 Domestic Beers, 2 Premium Beers, 3 Wines, and Premium Liquor

Domestic Beer Selections:

Bud, Bud Light, Coors Light, Miller Lite, Yuengling Lager

Premium Beer Selections:

Blue Moon, Troegs Perpetual IPA, Fat Tire, Sam Adams Lager, Sierra Nevada Pale Ale, Stella Artois, Guinness

Wine Selections (Woodbridge unless specified):

Chardonnay, Pinot Grigio, Sauvignon Blanc, Reisling, Moscato, White Zinfandel, Merlot, Pinot Noir, Cabernet Sauvignon, Hazlitt Red Cat

House Liquor:

Smirnoff Vodka, Bacardi Rum, Bombay Gin, Jose Cuervo Tequila, Seagram's 7 Whiskey, Jim Beam Bourbon, Dewar's Scotch, Captain Morgan Rum, Malibu, Peach Schnapps, Apple Pucker, Triple Sec, Disaronno Amaretto, Dry Vermouth, and Sweet Vermouth

Premium Liquor:

All house liquors are included in addition to Grey Goose Vodka, Tanqueray Gin, 1800 Reposado Tequila, Jack Daniels Whiskey, Makers Mark Bourbon, and Johnny Walker Red Scotch

Outdoor Reception Bars will include the following:

Club Soda, Tonic, Ginger Ale, Coke, Diet Coke, Sprite, Cranberry Juice, Orange Juice, Sweet Vermouth, Dry Vermouth, Sour Mix, Triple Sec, Lemons, Limes, Cherries, and Olives

Additional Information

All food and beverage items must be supplied and prepared by The Links at Hemlock Creek with the exception of the wedding cake/dessert

Alcohol: The Pennsylvania Liquor Control Board requires that all wine, beer, and liquor is provided by The Links at Hemlock Creek. The Links at Hemlock Creek has the right to refuse alcohol service to anyone under the influence, without proper ID and/or to anyone not being of legal age

Sales Tax: State sales tax of 6% will be added to all food sales

Service Charge: A 20% service charge will be added to all food and beverage sales

Deposit and Final Billing: A non-refundable 550 deposit and a signed contract are required to secure and reserve your date

Rates are subject to change, however pricing agreed to in signed Event Contract will be honored

Payments may be made by cash, check, or credit card

Full payment is due 10 business days prior to the event. In the case of a consumption bar, this portion of the bill will be due upon conclusion of the event

Setup Time: The facility will be available for an adequate period in advance to decorate. This time shall be mutually agreed upon with the wedding coordinator in accordance with the availability of the facility.

We have done our best to ensure all pertinent information has been included in this packet as requested, but please don't hesitate to ask questions or share your concerns with us or our wedding coordinator. We are all here to provide you with the highest standards of service in the area.

The Links at Hemlock Creek Management