



Whether you want to exchange vows for the first time or vow to do it all over again, let us help you make special memories at The Venues at Ocean Pines. There's nothing quite as romantic as having a wedding with an ocean backdrop at our Beach Club, overlooking a breathtaking sunset at Mumford's Landing in Ocean Pines or saying "I do" on the gorgeous links of our Golf Club. And the best part—the details surrounding your occasion are handled to perfection by our experienced staff. Whether you are celebrating a special day together with an intimate group of friends and family or with a larger group, we offer a variety of options and can promise the end results will be amazing.



Situated on the Isle of Wight Bay, the Ocean Pines Yacht Club features a spacious second-story ballroom with hardwood floors, separate groom and bridal suites, a private bar, and stunning view of the Ocean City skyline. The large outdoor patio is perfect for waterfront ceremonies.

Ocean Pines Beach Club overlooks the sandy shores of the Atlantic Ocean and is the perfect backdrop for any beachfront wedding. The beach itself is ideal for casual ceremonies; the cozy second-story banquet space will allow your guests to dine, drink and dance in style.



This brand-new facility overlooks the 18th green and pond of Ocean Pines' Robert Trent Jones-designed course. Interior and exterior spaces take advantage of sweeping golf course vistas and are ideal for hosting intimate weddings or rehearsal dinners.

YACHT CLUB

OCEAN PINES, MARYLAND

YACHT CLUB WEDDING CEREMONY PACKAGE



30-minute waterfront ceremony on our picturesque patio

Set up and break down of white ceremony chairs and any necessary tables

Seating for up to 200 guests

Use of bridal and groom suite for the entire day

Use of white lattice ceremony arch

* If weather does not permit, the ceremony may be moved inside our ballroom

\$1500 not subject to tax or service charge



BEACH CLUB WEDDING PACKAGE



The Beach Club is available for booking from Memorial Day through Labor Day, with the exception of certain holiday weekends.

All events are held in our upstairs banquet room after 6:00 pm

Seating for up to 75 guests in banquet room

Catering is provided by the Ocean Pines Yacht Club; outside food or alcohol is prohibited

Buffet style, food stations or cocktail style receptions offered

Seating for guests on our lower deck for a private beach ceremony

\$10,000 minimum for all Beach Club weddings



CLASSIC WEDDING PACKAGE

Buffet \$95 pp++, Plated \$100 pp++

Passed Hors d' Oeuvres

Choose Four (4)

Chicken & Lemon Pot Sticker

Chicken Cordon Bleu Bites

Pork Pot Sticker

Vodka Marinara Meatballs

Veggie Spring Roll

Buffalo Brussel Sprouts

Bacon Wrapped Scallops

Crispy Shrimp w/ Thai chili dipping sauce

Grilled Veggie Brochette marinated veggies

w/ garlic, onion & dried herbs on crostini

Thai Chicken Salad on Wonton purple cabbage, carrots, cilantro, garlic, green onions, chopped peanuts, peanut butter, soy, siracha

Prosciutto-Wrapped Asparagus w/ balsamic glaze

Spiked Fruit Skewers- seasonal fruit drizzled w/ coconut rum

Jerk Chicken Skewers

Tomato & Mozzarella Skewers w/ balsamic drizzle & pesto

Vegan Meatballs

Smoke Salmon Canape on Mini Toast w/ dill cream

Tuna Wonton sesame seed crusted tuna on a wonton triangle, wasabi aioli, pickled ginger, scallions, soy glaze & Sriracha

Chicken & Waffle w/ maple jerk drizzle

Roasted Artichokes w/ roasted red peppers & onion on crostini w/ hummus spread

Stationary Hors d' Oeuvres

Choose Two (2)

Natty Boh Cheese Dip

Chickpea Humus- roasted garlic

Seasonal Vegetable Display- w/ dipping sauces

Assorted Domestic Cheese Display- w/ breads and crackers

Roasted Shallot Dip- sherry, cream cheese, fresh herbs

Beef Nacho Dip- Pico de Gallo, queso fresco, fresh cilantro, crackers

Seasonal Fruit Display- w/ dips

Salads

Choose One (1)

Mixed Greens- organic greens, cherry tomatoes, cucumbers, herb croutons, choice of dressings

Caesar Salad- organic romaine, shaved parmesan cheese, herb croutons, creamy Caesar

Entrees

Choose Three (3)

Airline Grilled Chicken Breast- w/ honey garlic, cilantro lime w/ tropical salsa, marsala, or creamy lemon butter piccata w/capers or lemon grass glaze

Garlic Rubbed Beef Sirloin- w/ chimichurri sauce, demi glaze, or sherry mushroom cream

Pan Seared Pork Loin- w/ apple glaze brandy compote or garlic butter herb sauce

Pan Seared Flounder- w/ chipotle tartar or lemon caper sauce

Stuffed Portabella Mushroom Cap- w/ saffron rice & roasted vegetables

Stuffed Shells- w/ ricotta, spinach, garlic, parmesan and classic marinara sauce

Sliced Honey Ham- w/ sweet bourbon glaze and pineapple

Vegetable Curry- over white rice w/ onions, peppers, zucchini and squash, cauliflower, diced potatoes, coconut milk and curry ginger sauce

Pasta w/ lemon garlic sauce, seasonal sauteed veggies and fresh parmesan

Grilled Salmon- w/ beurre blanc sauce and fresh spring onions and maple Dijon sauce

Accompaniments

Choose Two (2)

Grilled Asparagus

Southern Style Green Beans

Wild Mushroom Risotto

Mexican Corn

Seasonal Veggies in garlic butter sauce

Mac & Cheese

Old Bay Mashed Potatoes

Cheesy Grits

Wild Rice Blend

Herb Whipped Potatoes

Collard Greens

Cheesy Scalloped Potatoes

Maple Bacon Brussel Sprouts

Herb Roasted Fingerlings

Sweet Potatoes w/ brown sugar, toasted coconut & crushed pecans

Included in all reception packages: sodas, freshly brewed coffees, hot and iced tea, complimentary cake cutting, floor length linens, napkins, and complimentary menu tasting for up to 6 people.



DELUXE WEDDING PACKAGE

Buffet \$105 pp++, Plated \$110 pp++

MAY ALSO CHOOSE ANY OPTIONS FROM CLASSIC PACKAGE

Passed Hors d' Oeuvres

Choose Four (4)

Tuscan Fig & Caramelized Onion in mini phyllo

Mini Barbacoa Tacos

Shrimp Pot Sticker

Shrimp Tempura

Mini Chicken Enchilada Bites

Hummus Toast w/ wilted spinach and tomatoes

Stuffed Baby Portabella Melt w/ crab

Fried Cheese Ravioli w/ marinara

Tuna Poke on spoon or wonton

Beef Tenderloin & Brie Crostini w/ onion jam

Cashew & Chicken Lettuce Wraps

Philly Cheesesteak Eggrolls

Spanakopita w/ lemon dill & crem fresh

Fried Oyster w/ red pepper coulis or tartar

Goat Cheese & Apricot Crostini w/ crushed pistachio
& Mandarin oranges

Stationary Hors d' Oeuvres

Choose Two (2)

Buffalo Chicken Dip

Guacamole Dip w/ tortillas

Spinach Artichoke Dip

Baked Queso Fresco & Jalapeno Corn Dip w/ tortillas

Salads

Choose One (1)

Mixed Greens- organic greens, cherry tomatoes, cucumbers, herb croutons, choice of dressings

Caesar Salad- organic romaine, shaved parmesan cheese, herb croutons, creamy Caesar

Harvest Berry Salad- mixed arugula & spinach, strawberries, blueberries, pecans w/champagne vinaigrette



Entrees

Choose Three (3)

Bacon Wrapped Chicken Roulade w/ provolone, prosciutto, spinach & red bell pepper sauce

Grilled Flank Steak w/ demi glaze or caramelized onion sauce

Pan Seared Mahi Mahi w/ tropical salsa or puttanesca sauce

Eggplant Fried Parmesan

Classic Chicken Parmesan

Mixed Vegetables over soba noodles topped w/ crispy tofu, coconut milk & curry sauce

Sauteed Shrimp w/ crushed tomato, spinach and garlic over linguine

French Onion Stuffed Chicken Breast w/ gruyere & caramelized onions

Cheese Ravioli w/ shrimp and scampi sauce

Accompaniments

Choose Two (2)

Grilled Asparagus

Mexican Corn

Mac & Cheese

Wild Rice Blend

Cheesy Scalloped Potatoes

Sweet Potatoes w/ brown sugar, toasted coconut & crushed pecans

Southern Style Green Beans

Seasonal Vegetable in garlic butter sauce

Old Bay Mashed Potatoes

Herb Whipped Potatoes

Maple Bacon Brussel Sprouts

Wild Mushroom Risotto

Cheesy Grits

Collard Greens

Herb Roasted Fingerlings

Included in all reception packages: sodas, freshly brewed coffees, hot and iced tea, complimentary cake cutting, floor length linens, napkins, and complimentary menu tasting for up to 6 people.



EXCLUSIVE WEDDING PACKAGE

Buffet \$120 pp++, Plated \$125 pp++

MAY ALSO CHOOSE ANY ITEMS FROM CLASSIC & DELUXE PACKAGE

Passed Hors d' Oeuvres

Choose Four (4)

Croquettes

Coconut Shrimp

Roasted Oysters w/ garlic parmesan butter

Seared Lamb Lollipops w/ cherry demi glaze

Candied Apple Pork Belly

Lobster Bruschetta

Jumbo Lump Crab Deviled Eggs

Blue Crab Cocktail Lollipops

Oysters on the Half Shell w/ cocktail sauce

Jumbo Shrimp Cocktail w/ house made cocktail sauce

Mini Crab Balls w/ cocktail, tarter & lemon wedge

Mini Beef Wellingtons

Stationary Hors d' Oeuvres

Choose Two (2)

(May also choose from Classic & Deluxe Package)

Creamy Chesapeake Crab Dip sherry, lump crabmeat, cream cheese and minced herbs topped w/cheddar cheese served with toasted bread and cracker

Antipasti Display Italian meats, cheeses & olives

Salads

Choose One (1)

Mixed Greens organic greens, cherry tomatoes, cucumbers, herb croutons, choice of dressings

Caesar Salad organic romaine, shaved parmesan cheese, herb croutons, creamy Caesar

Harvest Berry Salad mixed arugula & spinach, strawberries, blueberries, pecans w/ vinaigrette

Spinach Greens baby spinach and arugula greens, mandarin oranges, crispy wontons, goat cheese, citrus soy vinaigrette



Entrees

Choose Three (3)

Broiled Crab Cakes w/ house remoulade

Pan Seared Rockfish w/ lemon caper sauce

Filet Mignon w/ choice of demi glaze or truffle butter sauce

Duck Confit leg or sliced breast w/ plum sauce

Crab & Shrimp Fra Diavolo over penne pasta

Blackened Sea Scallops & Shrimp w/ brown butter and risotto

Short Ribs w/ demi glaze and crispy onions

Veal Marsala w/ roasted garlic & shallots

Accompaniments

Choose Two (2)

Grilled Asparagus

Southern Style Green Beans

Wild Mushroom Risotto

Mexican Corn

Seasonal Veggies in garlic butter sauce

Mac & Cheese

Old Bay Mashed Potatoes

Cheesy Grits

Wild Rice Blend

Herb Whipped Potatoes

Collard Greens

Cheesy Scalloped Potatoes

Maple Bacon Brussel Sprouts

Herb Roasted Fingerlings

Sweet Potatoes w/ brown sugar, toasted coconut & crushed pecans

Included in all reception packages: sodas, freshly brewed coffees, hot and iced tea, complimentary cake cutting, floor length linens, napkins, and complimentary menu tasting for up to 6 people.



PLATINUM WEDDING PLATED ENTREES

\$140 pp++

CHOICE OF 4 PASSED APPETIZERS, 2 STATIONARY APPETIZERS AND ONE SALAD
FROM CLASSIC, DELUXE OR EXCLUSIVE PACKAGES

CHOICE OF 2 ENTREES

Beef Wellington w/ roasted baby carrots & fingerling potatoes

Surf & Turf petite filet & split lobster tail w/ scalloped potatoes & asparagus

Chesapeake Surf & Turf petite filet & crab cake w/ crispy Brussels & Old Bay whipped potatoes

Half Rack of Lamb w/ pomegranate demi over roasted root vegetables and rosemary fingerling
potatoes

Chilean Sea Bass w/ wild rice & roasted zucchini & squash

Jumbo Stuffed Shrimp w/crab imperial & tri-colored roasted carrots & wild rice

CHOICE OF ONE PLATED DESSERT

Classic Cheesecake w/ strawberry drizzle

Tiramisu

Seasonal Cobbler

Chocolate Mousse

Smith Island Cake

Included in all reception packages: sodas, freshly brewed coffees, hot and iced tea, complimentary cake cutting, floor length linens, napkins, and complimentary menu tasting for up to 6 people.



ENHANCEMENT STATIONS

(Chef action stations may be added to any package for an extra charge)

Tier 1 Charcuterie board- cube cheddar, cube Swiss, Monterey jack cheese, peperoni, salami, cherry tomatoes, roasted red peppers, olives, & crackers. - \$200

Tier 2 Charcuterie board- in addition to tier 1, capicola, prosciutto, blue cheese, asparagus, artichokes, & toasted breads. - \$300

Tier 3 Charcuterie board- in addition to tier 1& 2, mixed artisan cheeses- Irish gold cheddar, Red Dragon, Smoked Gouda, Goat Cheese, soppressato, Calabrese and Genoa Salami, Grain mustard, fig jam, nuts, & grapes. - \$375

Chef- Carved Prime Rib- with au jus, horseradish, and sour cream- \$19.95 pp++/ \$60 carving fee

Carved Pork Tenderloin, Ham or Turkey- \$14.99 pp++/ \$60 carving fee

Raw Bar- shrimp, steamed clams, Jonah crab claws, Maryland blue crab claws, lobster, freshly shucked oysters with accompaniments- A La Carte

Mashed Potato Martini- cheddar cheese, bacon, scallions, sour cream, gravy- \$6 pp++

Mac & Cheese Bar- crab, lobster, bacon, ham, shredded cheddar cheese, and sour cream- \$12 pp++

Dim Sum- dumplings, pot stickers, and bao buns served with seaweed salad and accompaniments- \$10 pp++

Chef Made Sushi- variety of sushi rolls A La Carte

Pasta Station- choose 2 pastas, 2 sauces and 3 toppings (meatballs, sausage & chicken) to create your own dish- \$10 pp++

Add shrimp and crab- \$4 pp++

LATE NIGHT MUNCHIES

Sliders- hamburgers, cheeseburgers, or pulled pork- \$5 pp++

Corn Dog/ Hot Dog Bar- cheese, chili and all the fixings- \$7 pp++

Mini Flatbread Pizzas- \$7 pp++

Tomato Soup Shooter & Mini Grilled Cheese Sandwich- \$6 pp++

Mini Tacos- \$6 pp++

Milk/ Hot Cocoa- w/ old fashion powder mini donuts- \$6 pp++

CHILDREN'S MEALS (\$15 ++per child, 12 and under)

Chicken Tenders

Hot Dog

Mac & Cheese

Hamburger/ Cheeseburger

Grilled Cheese

Chef Choice Pasta

Fried Shrimp

*With choice of one side: French fries, fresh fruit, or applesauce



BEVERAGE PACKAGES

OPEN BAR (prices are per person)

	1 hour	2 hours	3 hours	4 hours	5 hours
Beer & Wine	\$12	\$22	\$30	\$36	\$40
House Brands	\$14	\$26	\$36	\$44	\$50
Premium Brands	\$16	\$30	\$42	\$52	\$60
Top Shelf Brands	\$18	\$34	\$48	\$60	\$70

All bartender fees and a champagne toast are included with the purchase of an open bar package of 3 hours or more.

CONSUMPTION OR CASH BAR (Consumption- charged to master bill; Cash- guests charged per drink)

	Beer	Wine	Mixed Drink	Rocks
House Brands	\$4	\$6	\$7	\$9
Premium Brands	\$5	\$7	\$9	\$10
Top Shelf		\$10	\$10	\$12

Add a champagne toast for \$3 per person

BAR CHARGE: \$150 per bartender (1 bartender per 75 guests)

All prices subject to 9% alcohol tax (9.5% for Beach Club venue) and 20% service charge.

Beers: Miller Lite, Budweiser, Bud Light, Coors Light, Natural Light, Stella Artois, RAR Nanticoke Nectar, Heineken, Michelob Ultra, Yuengling, Corona, Corona Light, Dogfish, Blue Moon, Hoop Tea, White Claw

Wines: Cabernet, Pinot Grigio, Chardonnay, Sauvignon Blanc, Moscato, Prosecco, Rosé, Riesling, Merlot, Pinot Noir

Premium Spirits: Tito's, Deep Eddy, Three Olives, Bacardi, Jim Beam, Jack Daniels, Jameson, Seagram's 7, Jose Cuervo, Tanqueray, Beefeater, Dewar's, Fireball, Cruzan Rum, Absolute, Seagram's VO, Kahlua

Top Shelf Spirits: Grey Goose, Kettle One, Captain Morgan, Jameson, Wild Turkey, Maker's Mark, Bulleit, Knobb Creek, Crown Royal, Hendricks, Bombay Sapphire, Patron, Johnnie Walker red/ black, Glenfiddich, Chivas, Grand Marnier, Frangelico, Disaronno, Hennessy, B & B, Don Julio, Buffalo Trace, Myer Dark Rum, Woodford Reserve

***OTHER ALCOHOLS AVAILABLE UPON REQUEST**

DÉCOR ADD ONS



Floral Arrangement- \$30 each



Lantern- \$30 each



Arbor w/ flowers- \$150



Set of 3 candle holders- \$35 each



Gold charger- \$2 each



Pearl Charger- \$3 each

ELEGANT. RELAXED. EASY.

'No Fuss' Wedding Package

Exclusively at Ocean Pines Golf Club & The Venues at Ocean Pines

Introducing a small wedding option for couples interested in a beautiful & laid-back experience. Perfect for vow renewals & destination weddings!

PRICE & AVAILABILITY

- Starting at \$5200 + tax & gratuity
- Available only Sunday-Thursday, 6-8:30pm
- Exclusively at Ocean Pines Golf Club

ACCOMMODATES

- 25 people (base price, minimum), couple included
- Up to 40 people maximum, add'l \$75 + tax & gratuity per person

PACKAGE INCLUDES

- Officiant
- 30-minute ceremony with arch & chairs
- 2 1/2-hour photography
- Choice of decor package including ceremony & tables
- Flowers for couple
- 2-hour reception with 4 passed appetizers (1st hour), 1 stationed appetizer & mixed antipasti display
- 6-inch vanilla cutting cake (smooth, textured or naked finish)
- 2-hour open bar (house beer & wine)
- Champagne toast
- 2 1/2-hour music with DJ

VENDORS

- Alison to the Altar | Design, Florals, Officiant
- Dana Marie Photography | Photographer
- Baked Desserts | Cake
- Venues at Ocean Pines | Venue & Catering
- DJ BK | Music



INQUIRIES | 410.641.7501 OR [LIA@MATTORTTCOMPANIES.COM](mailto:lia@mattorttcompanies.com)
OPYACHTCLUB.COM

The Venues at
OCEAN PINES
BALLROOM • BEACHFRONT • BAYFRONT