

EN

Eagle's Nest

COUNTRY CLUB



12801 Stone Hill Road Phoenix Maryland 21131

W E L C O M E



Congrats On Your Engagement!

We're so thrilled to have you here at Eagle's Nest Country Club. With breathtaking views of the golf course, and exquisite cuisine, our elegant clubhouse is the perfect setting for your special day.

It's our mission to make the event process smooth, stress-free, and most of all, FUN! By working alongside your expert vendor team, we take your vision and make it come to life, so you can concentrate on all the exciting moments that accompanies this fantastic milestone.

We can't wait to celebrate with you!

*With Love ,
Alexis*



ALEXIS.CORBITTFENNEKOHL@INVITEDCLUBS.COM
ph: 410.304.7571

Rental Information



ROOM RENTAL FEE:

Saturday | \$1,500

Friday & Sunday | \$800

MINIMUMS:

Saturday | \$15,000

Friday & Sunday | \$10,000

Minimums do not include service charge or tax.

Room rental, ceremony fee, and all miscellaneous fees apply towards your minimum.

CEREMONY

looking to have your ceremony here too?

\$1,000

Includes:

Ceremony Space for Day of Ceremony

Ceremony Space for Rehearsal

Table & Chair Set Up/Breakdown

White Garden Chairs

Linen for Ceremony Tables

Arch Design

Day of Ceremony Coordinator



Signature Packages



The Birdie

Plated \$70

Buffet \$75

(2) Stationary Displays

(2) Main Entrée Selections

The Eagle

Plated \$90

Buffet \$95

(2) Passed Hors d'oeuvres

(2) Stationary Displays

(2) Main Entrée Selections

The Double Eagle

Plated \$110

Buffet \$115

(3) Passed Hors d'oeuvres

(3) Stationary Displays

(3) Main Entrée Selections

Complimentary Champagne Toast

Prices do not include 22% service charge or applicable sales tax.



Hong D'oeuvres



CHILLED

Medjool Dates with Goat Cheese & Marcona
Mini New England Lobster Roll
Caprese Skewer with Balsamic
Tuna Tartare with Ponzu on Cucumber
Tomato & Basil Bruschetta
Shaved Prime Rib with house sauces on Crostini

HOT

Hot Maryland Crab Cakes with White
Remoulade
Coconut Shrimp with Sweet Thai Chili Sauce
Chicken Satay with Peanut Sauce
Spanakopita with Spinach & Feta
Beef Skewer w/ Chimichurri
Vegetable Potsticker with Sweet Soy
Short Rib Croquette with Romesco
Bacon Wrapped Scallop with Bourbon Glaze

STATIONARY DISPLAYS

International Cheese & Fruit
Selection of Imported and Domestic Cheese Accompanied
by Fresh Seasonal Fruits and Gourmet Crackers

Market Fresh Vegetables and Dip
The Seasons Freshest Vegetables Artfully Displayed and
Served with Ranch Dipping Sauce

House Made Hummus
Two Different House Made Hummus, Signature Plain and Red Pepper
Served with Grilled Flatbreads and Assorted Vegetables

Raw Bar (+6)

\$150 shucker fee per every 150 ppl

Variety of Oysters, Cocktail Shrimp served with Cocktail Sauce, Mignonette, Lemon

Plated or Buffet Courses



All courses include our plated House Salad with ranch & Italian dressing

CHOICE OF ENTREE

(Choice of Two Entrees, One Starch, and One Vegetable)

Chicken Marsala

sautéed mushrooms | marsala wine sauce

Mediterranean Chicken

herb pesto | goat cheese | artichoke

Roasted Pork Loin

apricot preserve | balsamic reduction

Lemon Herb Shrimp

herb marinade (GF/DF)

Cedar-Plank Salmon

maple mustard or bourbon glaze (GF/DF)

Chicken Roulade

spinach | boursin cheese | sundried tomato | mushroom sherry
sauce

Stuffed Eggplant (GF/DF)

ratatouille | herb quinoa | romesco

Beef Tenderloin (GF)

red wine demi-glace

Jumbo Lump Crab Cake (DF) +\$6 pp

white remoulade

Steak & Cake +\$10 pp

5 oz filet | 3oz crab cake | red wine demi-glace (GF) | white
remoulade

Vegetables

(Choose One)

Asparagus (GF/DF/V)

Vegetable Medley (GF/DF/V)

Sautéed French Green Beans (GF/DF/V)

Grilled Seasonal Vegetables (GF)

Garlic Lemon Broccolini (GF/V)

Starch

(Choose One)

Mushroom Risotto (GF)

Mashed Potatoes (GF)

Herb Roasted Potatoes (GF/DF)

Au Gratin Potatoes (GF)

Herb Rice Pilaf (GF)

Mediterranean Couscous

Beverage Packages



All events are required to host a beverage package provided by Eagle's Nest.

Eagle's Nest Country Club does not serve shots.

All packages include domestic & premium beers, house red & wine wines, soft drinks & juice



HOSTED BEVERAGE PACKAGES

Premium Beverage Package	\$51 5 hours
Call Beverage Package	\$46 5 hours
Well Beverage Package	\$41 5 hours
Beer & Wine Package	\$36 5 hours
Non-Alcoholic Package	\$10 per person

Premium Liquor

Belvedere Vodka | Bombay Sapphire | Appleton | Woodford Reserve | Whistle |
Macallan 12yr | Cincoro Silver | Bailey's

Call Liquor

Tito's | Beefeaters | Bacardi | Captain Morgan | Maker's Mark | Dewars Scotch |
Seagram's 7 | Dobel Tequila | Kahlua | Amaretto

Well Liquor

Conciere Vodka | Rocktown Mandarin Orange Vodka | Conciere Gin | Conciere White Rum |
Espolon Silver Tequila | Evan Williams Bourbon | Conciere Scotch | Amaretto

Beer

Bud Light | Miller Lite | Coors Light | Michelob Ultra | Yuengling | Heineken
Heineken 0.0 | Corona | Corona Light | Corona Premier | Modelo | Blue Moon |
Fat Tire | Angry Orchard Apple Cider | White Claws

Wine

Three Thieves Cabernet Sauvignon | Three Thieves Pinot Noir | Three Thieves Chardonnay |
Three Thieves Pinot Grigio | Relax Riesling | Charles & Charles Rose | Mionetto Prosecco

Champagne Toast for all Guests — \$2.00 per person

Prices do not include 22% service charge or applicable sales tax.



Late Night Bites

minimum of 50 people



Snack Station | \$5 pp

Cheex Mix | Goldfish | Popcorn

Gourmet Coffee Station | \$5 pp

Cordials available for an additional charge

Raw Cane Sugar | Whipped Cream | Cinnamon Sticks | Candied Citrus Peel | Shaved Chocolate |

Gourmet Cookies

Churro Bar | \$5pp

Fried Churros | Sugar & Cinnamon | Chocolate Sauce

French Fry Bar | \$5 pp

Ketchup | Animal Sauce | Malt Vinegar | Cheddar | Bacon | Caramelized Onion

Grilled Cheese & Tomato Soup Station | \$5 pp

Mini Grilled Cheese Sandwiches served with Tomato Soup

English Tea Party | \$5 pp

Assorted Teas | Tea Sandwiches

Bavarian Pretzel Station | \$5 pp

Soft Pretzel Sticks | Warm House-Made Beer Cheese Sauce | Mustard

Add Crab Dip (+3)

Charcuterie & Cheese | \$7 pp

Assorted Cheeses | Cured Meats | Preserves | Pickled Vegetables | Crackers

Tuna Poke Station | \$13 pp

Wakame Seaweed | Sriracha Aioli | Pickled Vegetables | Edamame | Furikake

Prices do not include 22% service charge or applicable sales tax.

Preferred Vendors



Attire:

K & B Bridal | 410.838.1135

Gamberdella Bridal Salon | 410.828.7870

Tuxedo House | 410.252.6220

Beauty:

Vintage Veils | 443.863.0723

Cakes & Sweets:

Cake. By Jason | 410.431.2253

Music:

AJ Productions | 410.666.5344

Baltimore's Premier Event Solutions |

(410) 630-4121

Florist:

Radebaugh | 410.825.4300

Hotels:

Residence Inn Baltimore Hunt Valley |

410.527.2333

Embassy Suites by Hilton

Baltimore Hunt Valley | 410.584.1400

Bands:

Tom Starr Band | www.tomstarrband.com

Photo Booth:

Monumental Photo booth | 443.801.3803

Photography:

Living Radiant Photography | 443.844.6542

Rentals:

Party Plus Tents + Events | 410.768.1933

Stationery:

Kindly RSVP | 410.935.1413

Transportation:

Thoroughbred | 410.816.7119 | Use Code "Jill20"

Hunt Valley Motor Coach | 410.584.7377

Videographer:

Clickspark Films | 410.698.5900

Wedding Planner:

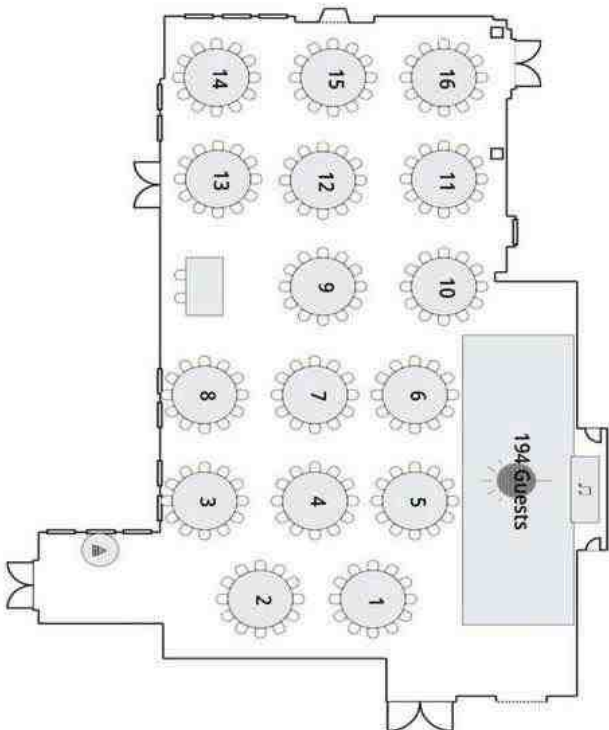
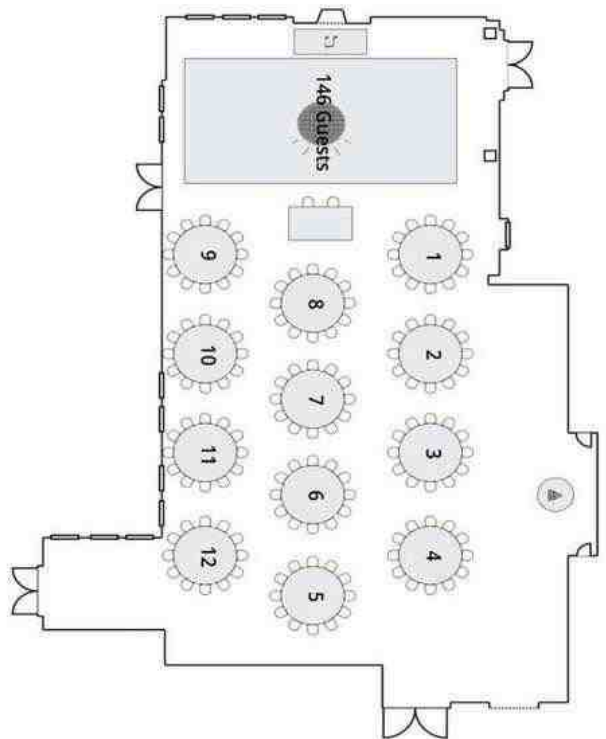
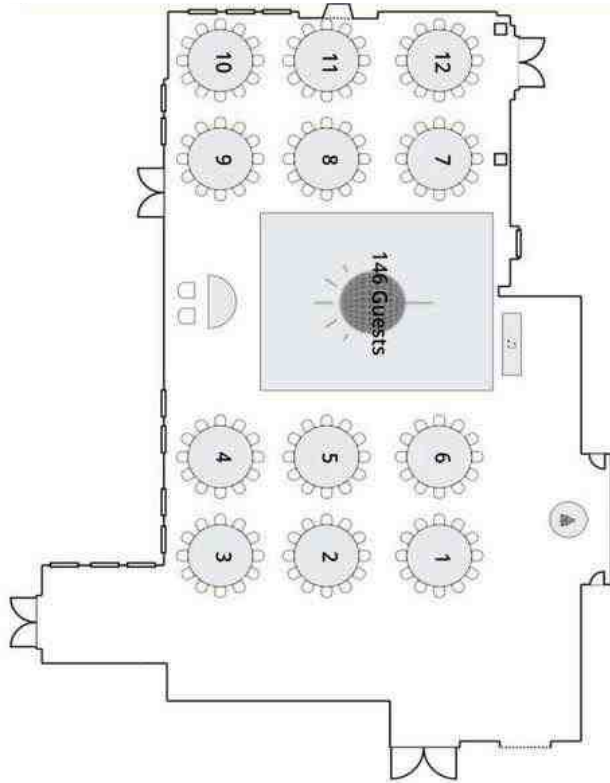
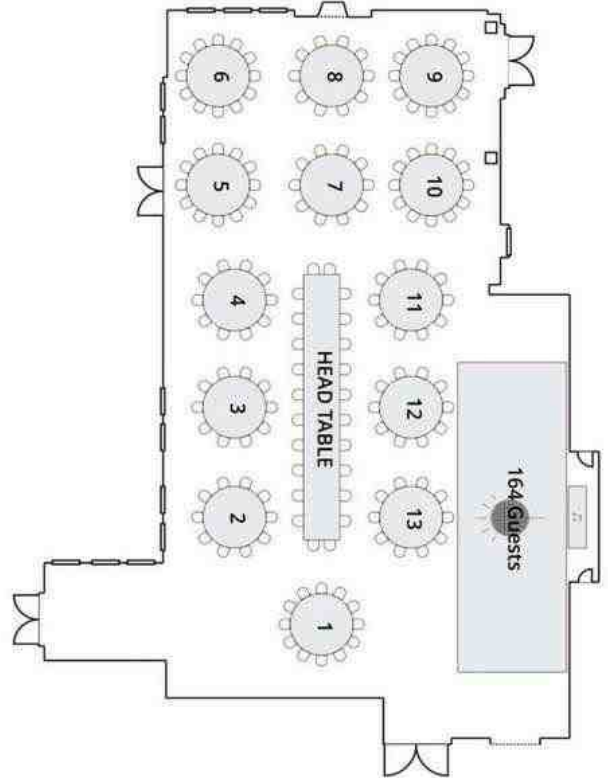
Amy Frances Affairs LLC | 443.823.3160

amy@amyfrancesaffairs.com

Officiant:

Ceremony By Rachael | 724.263.9836

Ballroom Floor Plans





What to Expect



Deposits & Payments

A non-refundable deposit is required with your signed contract to reserve your date. The deposit is equal to 25% of the estimated room rental, ceremony fees, and food & beverage minimum, and is applied to the total cost of the event. There is a second deposit of 50% due halfway to your event, and a final payment due at least 7 days prior to your event.

A debit/credit card is required to be on file for any damages or incidentals.

Please note that there is a 3% processing fee for any credit cards. Debit cards and checks are accepted with no fees. No cash is accepted.

Food & Beverage

All events are required to meet a food & beverage minimum expenditure. Minimums may vary due to date, time, or size of the event. Minimum expenditures do not include service charge, state or local sales tax, ceremony fees, or rental items. The requirements are quoted prior to booking the event and are stated in the Private Event Agreement.

Current State Sales Tax and Club Service Charge of 22% is added to all food & beverage items, as well as other fees and charges. Current County Tax is added to all food & beverage items.

Menu pricing can be guaranteed up to 60 days in advance. Final menu selections are due at least 30 days prior to event.

The Final Guest Count is due at least 14 days prior to your event, with the final payment due at least 7 days prior to your event. The attendance figure provided at the 7 day mark will be used as the final guaranteed number, or the food & beverage minimum, whichever is greater.

All food & beverage items must be provided by Eagle's Nest, unless otherwise arranged with the Event Sales Director. We offer a variety of menu selections, packages, and customized items designed to accommodate any event.

Frequently Asked

questions



You have questions. We have answers.

DO I HAVE TO BE A MEMBER TO BOOK AN EVENT?

You do not have to be a member to book an event. However, our members do get special perks and deep discounts for their private events!

Ask us how to become a member!

HOW MUCH IS THE ROOM RENTAL?

It varies due to club membership, date, time, size of event, event needs, and more. Once you've visited for a scheduled tour, we'll provide a custom proposal to give you a better idea of estimated costs.

CAN I HOLD A DATE?

We offer a complimentary 14-day hold with no obligation. If you decide to book your event, we'll move you to the contract process. Otherwise, the date will open up for booking.

DO YOU HAVE A FOOD & BEVERAGE MINIMUM?

Yes, you'll be responsible for a food & beverage minimum based on your event. Minimum expenditures do not include service charge, state or local sales tax, ceremony fees, or rental items. The requirements are quoted prior to booking the event and are stated in the Private Event Agreement.

WHAT IS THE CONTRACT PROCESS?

The contract process is broken down like this:

1. Hold the date | 2. Decide on your packages
3. Get customized quote with food & beverage minimums | 4. Sign contract & leave deposit
5. Contract is countersigned by Eagle's Nest | 6. You're official!

WHAT PAYMENTS DO YOU TAKE?

All major credit and debit cards are accepted. Credit cards incur an additional 3% processing fee. Debit cards and checks are accepted without any fees. No cash is accepted.

Frequently Asked

questions

Cont.



You have questions. We have answers.

WHAT IS THE CANCELLATION POLICY?

In the event you need to cancel your event, the club is entitled to a cancellation fee as liquidated damages at the time of cancellation based on a predetermined timeline as outlined in the contract. Deposits will apply to the cancellation fee.

DO I GET A MENU TASTING?

We offer a complimentary menu tasting for up to 4 guests.
Additional guests may be added for an additional charge.

WHAT DECOR IS ALLOWED?

We happily allow most décor items!

However, nothing may be nailed or tacked to the walls, doors, or windows.
Real candles are welcomed, but they must be enclosed within a hurricane, glass votive, lantern, or other vessels.

Please be sure to get your décor approved with the Event Sales Director.

Eagle's Nest Country Club Banquet Policies

Number of guests. Eagle's Nest Country Club can accommodate a maximum of 200 guests. Food and Beverage attendance counts must be received by Eagle's Nest Country Club at least 7 days before the event date by noon. This number constitutes a guarantee. Payment for at least this number of guests will be required. If attendance exceeds the guarantee, the Club will try to accommodate the extra number of guests with the same or comparable arrangements at the same per-person charge for the event.

Deposit and Payment. To reserve the banquet facility for your upcoming event, Eagle's Nest Country Club requires a non-refundable deposit of 25% of the estimated cost. No function is considered confirmed until this contract has been signed and the required deposit has been received by the Club. This non-refundable deposit will be applied to the total cost of the Function. No later than 30 days before the Function, Member/Client will pay an additional deposit equal to 50% of the estimated cost for the Function. The remaining 25%, less the nonrefundable deposit, is due no later than seven (7) days prior to the Function. In the event of an overpayment, the Club shall issue a refund check to Member/Client for the difference within 20 days after the Function. Any outstanding amounts and additional charges incurred concerning the Function will be charged to Member/Client's authorized credit card. If any payment is not made when due, the Club may, at its option, deem the Function canceled, in which case cancellation charges will apply. We accept MasterCard, Visa and American Express.

Cancellation. In the event Member/Client cancels the Function for any reason, Club will be entitled to a cancellation fee as liquidated damages (plus service charges and applicable taxes) at the time of cancellation as follows:

More than 121 days prior to the Function	-	40% of the Estimated Cost
120 days to 90 days prior to the Function	-	50% of the Estimated Cost
89 days to 45 days prior to the Function	-	75% of the Estimated Cost
Less than 45 days prior to the Function	-	90% of the Estimated Cost

Alcohol Policy. The State of Maryland licenses the Club to sell and serve alcoholic beverages. We expressly reserve the right to refuse to sell or serve any guest when, in the Club's sole judgment, such sale or service would constitute an infraction of Maryland laws or regulations. No alcoholic beverages are permitted to be brought onto or taken off Club property. Eagle's Nest Country Club does not offer shots for wedding receptions.

Entertainment. Provisions for entertainment of any type are the responsibility of the guest. Entertainment must end by 12:00 am. Entertainment must stay within certain volume limits to avoid disturbing other functions. Entertainment may not use "Smoke/Fog Machines" anywhere in the building. The Client must obtain prior approval from the Club for all activities which are planned for the Event.

Menu selections/Guarantees. Selections must be made by 30 days before your function. Any changes after this time must be submitted in writing and will be accommodated. Vegetarian entrees are available at no additional charge.

The host must provide Eagle's Nest with the number of each entrée selected by noon 7 business days before the event. The host is responsible for issuing place cards for entrée selection identification if two or more entrees are selected. Prices are subject to change. No outside food or beverage (with the exception of specialty cakes) may be brought onto Club property, nor may any food or beverage be removed from the Club.

Pricing is guaranteed 90 days prior to any function date.

Room set up. Eagle's Nest will provide round tables, complimentary choice of colored full length polyester tablecloths, white or black napkins, and all service ware. Also included in the setup is a portable dance floor, which accommodates groups of any size. Eagle's Nest will provide appropriate tables for escort cards, gifts, DJ, and other tables requested. We can provide a cake knife and server, champagne flutes, and card container, if desired, at no additional expense. Eagle's Nest is responsible for the setting up of the banquet room. Eagle's Nest is not responsible for items left after the event's conclusion.

Damage and liability. The Client shall be responsible for any damage or loss to the Club, Club's grounds, equipment or property caused by the negligence or intentional conduct of any participant or guest of the Client. The Club is not responsible for any damage or loss of property or articles. Glitter, confetti, rice or birdseed and loose silk petals will not be permitted on the property. Any helium balloons must be anchored down. No tape or tacks can be used on the walls, windows, doors, or ceiling. We reserve the right to assess a cleaning fee for any extensive cleaning required after your event. The Client agrees to and shall hold Eagle's Nest harmless for, from, and against any and all claims, actions, damages, liabilities, and expenses for loss of life, personal injury, or damage to property arising, directly or indirectly, from or out of the Event. Repair and/or replacement costs for damages caused by participants or guests of the client will be billed to the Client and shall be paid within 10 days thereafter.

Room Rental/Event Fee. For Saturday evening events, to utilize the Banquet Facility is \$1,700. For Friday and Sunday evening events, the fee is \$1,000

Minimum for Saturdays is \$15,000

Minimum for Fridays and Sundays is \$10,000

Minimums do not include service charge or tax.

Room rental, ceremony fee, and all miscellaneous fees apply towards your minimum.

Tax and service charge. All food and beverage purchases and room and equipment rentals are subject to an automatic 22% service charge , as well as state and local tax. If your group is tax exempt, we must have a copy of your State Tax exempt certificate on file before your event.

Miscellaneous Provisions. The person executing this agreement as the Client expressly represents that he or she is twenty one (21) years of age, is and shall be responsible for full, complete and timely payment and performance of all obligations of the Client under this agreement. When the Event is for an organization, corporation, unincorporated association, partnership, or other legal entity, this agreement shall also be binding on such entity, its successors, and assigns. All reservations and agreements are subject to the rules and regulations of Eagle's Nest Country Club. No oral or previous written instructions shall be a part of this agreement unless so stated in this agreement. No Event shall be confirmed until the required deposit has been paid and this agreement, along with the signed contract, has been signed by both the client and an authorized representative of the Club. In order for the club to satisfy all of its guests, no Event will be permitted to exceed the time specified without the Club's written approval. Eagle's Nest Country Club is a non smoking facility (outdoor space is permitted for smokers).

LET'S CHAT!



ALEXIS.CORBITTFENNEKOHL@INVITEDCLUBS.COM

PHONE: 410.304.7571



We look forward to seeing you soon!



EAGLE'S NEST
COUNTRY CLUB