

B·A·Y·S·I·D·E
RESORT GOLF CLUB
Wedding Packages



The Ceremony

\$1,500

Exchange your vows in style. The coastal-inspired Clubhouse and scenic lawn offer tranquil seaside charm and stunning lakeside views of the renowned Jack Nicklaus-designed golf course.

Your ceremony fee includes:

Choice of Ceremony Location: The Dock by the Clubhouse, Bay-Front at The Point*, or The First Tee on the Golf Course** (Indoor alternatives provided in case of inclement weather)

Rehearsal Ceremony Coordination: Thirty-minute rehearsal for ceremony one to two days prior to your wedding.

Seating Arrangements: Includes set-up and removal of 150 elegant white ceremony chairs. (Additional fees may apply for décor set-up & additional chairs)

Ceremony Enhancements: Standard pergola provided at The Dock and The Point.

Private Bridal Suite Access: Relax and prepare in the bridal suite on your special day, available for up to 8 hours prior to the ceremony. (Extended hours available for an additional fee)

Day-of Coordination: Our Events Team will ensure a seamless experience, managing all the details of your ceremony.



* Shuttle service is required for events at The Point with over 100 guests (May–October); shuttle fees not included.

** The First Tee is subject to seasonal availability and may incur additional fees.

The Celebration

\$5,500

Celebrate your special day with the Magnolia Experience, starting with a delightful cocktail hour in the Cocktail Lounge & Balcony before transitioning to the elegant Magnolia Room for your reception.

Your venue fee includes:

Expert Planning Assistance: Access to our experienced Events Coordinators to support you throughout the planning process.

Cocktail Hour Setup: The Cocktail Lounge & Balcony will be arranged for cocktail hour and reception, featuring cocktail tables to accommodate your guests.

Banquet Setup: Includes banquet chairs and standard tables in the Magnolia Room, with full set-up and removal provided by our team.

Linens & Napkins: Standard floor-length linens and napkins are included when booking one of our three wedding packages. Choose from a variety of colors to match your theme.

Dining Essentials: White china, clear glassware, and silver flatware for a refined dining experience.



Getting Married at Bayside

Planning Your Unforgettable Day

Work one-on-one with Bayside's Events Team to craft a personalized menu, timeline, and overall vision for your special day. Here's what to expect during the planning process:

Meet & Greet: Connect with the Events Team shortly after signing your contract, typically 12 months before your event. This session kicks off the planning journey.

Visions Meeting: Approximately 6 months prior to your wedding, discuss your vision, preferences, and unique ideas to bring your dream event to life.

Tasting: Enjoy a group or individual tasting session to finalize your menu selections. Contact your on-site Event Coordinator for additional details and scheduling.

Layout, Timeline & Menu: Collaborate closely with the Events Team in the months leading up to your wedding to design the ideal layout, timeline, and menu, ensuring a seamless and unforgettable experience for you and your guests.

The Week of Your Wedding

Receive and Store Décor

Bayside will receive and store favors, toasting glasses, cake knives, candles, and additional décor. If you need assistance with décor set-up, please contact the Events Coordinator for more information. Additional fees may apply.

Rehearsal

A thirty-minute rehearsal will be coordinated by Bayside's Event Staff one to two days prior to your wedding.

The Wedding Day

Events Team

Bayside's Event Staff dedicated to your event.

Day-of Coordination by Bayside's Events Team

Including, but not limited to, greeting and directing all vendors to ensure your day-of details are executed flawlessly. Directing of Bayside's Events Staff in set-up of all tables, chairs, linens, and place settings. Managing the timeline to make sure all marks are hit in a timely fashion. Overcoming any last-minute challenges that arise to ensure you have a stress-free wedding day!

Classic Celebrations \$125 per guest

This package includes a four-hour celebration with the house open bar.
Upgrade to the premium bar for \$9 per guest. Additional hours subject to additional charge.

Our Classic Celebrations buffet package is served with your choice of three selected butlered hors d'oeuvres, a plated classic caesar -or- house salad, dinner rolls, two selected main entrées, and two selected side dishes.

Butlered Hors D'oeuvres (select three)

Three Cheese Risotto Ball with Balsamic Reduction
Tomato & Mozzarella Skewers Drizzled with Balsamic Reduction
Tomato Bruschetta Crostini with Boursin Cheese, Shaved Asiago, and Balsamic Reduction
Truffle-Parmesan Fried Mac-n-Cheese Bites
Pistachio & Cream Cheese Encrusted Grapes
Antipasto Skewer
Sweet Chili Meatballs
Millionaire Bacon Wrapped Asparagus
Pollo Asado Tostada with Pico de Gallo & Cotija Cheese
Chicken Pot Stickers with a Soy Dipping Sauce
Coconut Shrimp with Pineapple Dipping Sauce
Smoked Salmon Cucumber Wheels topped with Pickled Shallots

Buffet Selections (select two)

Lemon Herb Roasted Chicken Breast with Caramelized Onion Pan Sauce
Grilled Chicken Chasseur, Mushroom, Garlic & Brandy Tomato Sauce
Chicken Marsala, Sautéed Mushrooms & Onions in a Rich Marsala Wine Sauce
Grilled Chicken Florentine with Roasted Artichokes, Cherry Tomatoes, & Baby Spinach
in Garlic Cream Sauce
Slow Roasted Garlic & Herb Pork Loin with Whole Grain Mustard Cream Sauce
Roasted & Sliced Sirloin of Beef with Herb Butter & Red Wine Demi-Glace
New England Style Baked Cod with Lemon, White Wine, & Seasoned Crumbs

Simply Delicious \$150 per guest

This package includes a four-hour celebration with the house open bar & champagne toast. Upgrade to the premium bar for \$9 per guest. Additional hours subject to additional charge.

The Simply Delicious package is served with your choice of four selected butlered hors d'oeuvres, a plated classic caesar -or- house salad, dinner rolls, two selected main entrées, and two selected side dishes.

Butlered Hors D'oeuvres (select four)

(In addition to the selections on page 4):

Oyster Mushroom Crostini with Leeks & Whipped Goat Cheese
Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Shrimp Cocktail with Spicy Horseradish Cocktail Sauce
Fire Grilled Beef Tenderloin Skewers with Salsa Verde
Hoisin BBQ Pork Belly Bites with Sesame & Scallion
General Tso's Chicken Bite
Lemon Herb Chicken Satay with Tzatziki
Pork Pot Stickers with a Soy Dipping Sauce
Seared Ahi Tuna on a Sesame Wonton with Wasabi Aioli & Sweet Soy Glaze
Pesto Grilled Shrimp & Tomato Skewers
Shrimp & Whipped Feta Phyllo Cups
Deviled Egg Trio

Plated Entrées (select two)

(In addition to the selections on page 4):

Slow Braised Beef Short Ribs with Red Wine Demi-Glace
Pan Seared Salmon Florentine with Roasted Artichokes, Cherry Tomatoes, & Baby Spinach
in a Garlic Cream Sauce
Grilled Sirloin Steak with Herb Butter & Red Wine Demi-Glace
Eastern Shore Jumbo Lump Crab Cake with Lemon Caper Aioli
Pan Roasted Pork Chop with Whole Grain Mustard Cream Sauce
Blackened Mahi-Mahi with Fresh Fruit Salsa
Grilled Chicken - or Pan Seared Salmon - topped with Tomato Basil Bruschetta & Balsamic Glaze

Exquisite Experience

\$200 per guest

This package includes a four-hour celebration with the house open bar & champagne toast. Upgrade to the premium bar for \$9 per guest. Additional hours subject to additional charge.

The Exquisite Experience package is served with the Harvest Table, your choice of five selected butlered hors d'oeuvres, a plated classic caesar -or- house salad, dinner rolls, two selected plated entrées -or- one paired plated entrée, and two selected side dishes.

The Harvest Table

Assorted Farmhouse & Artisan Cheeses
Cured Meats, Vegetable Crudit  with Dips
Assorted Accoutrements & Crackers

Butlered Hors D'oeuvres

Select five Butlered Hors D'oeuvres from the options on page 7

Plated Entr es (select two)

Pan-Seared Seasonal Fish
with Lobster Cream Sauce
Eastern Shore Jumbo Lump Crab Cakes
with Lemon Caper Aioli
Filet Mignon
with Red Wine Demi-Glace
NY Strip Steak
with Smoked Tomato Steak Sauce
Chesapeake Chicken topped with Lump Crab
& Garlic Roasted Pepper Cream Sauce

- or -

Paired Plated Entr es

(select one)
Petite Filet Mignon
with Red Wine Demi-Glace
Pan Seared Statler Chicken Breast
with Garlic Cream Sauce
NY Strip Steak
with Red Wine Demi-Glace
(select one)
Two Crab Stuffed Jumbo Shrimp
with Garlic Cream Sauce
Eastern Shore Jumbo Lump Crab Cake
with Lemon Caper Aioli
Broiled Lobster Tail
with Herb Butter Sauce



Butlered Hors D'oeuvres

All butlered hors d'oeuvres are priced per guest.

Three Cheese Risotto Ball with Balsamic Reduction | \$3

Oyster Mushroom Crostini with Leeks & Whipped Goat Cheese | \$5

Tomato & Mozzarella Skewer Drizzled with Balsamic Reduction | \$3

Tomato Bruschetta Crostini with Boursin Cheese, Shaved Asiago, and Balsamic Reduction | \$3

Vegetable Spring Rolls with Sweet Chili Dipping Sauce | \$4

Truffle-Parmesan Fried Mac-n-Cheese Bites | \$3

Pistachio & Cream Cheese Encrusted Grapes | \$3

Millionaire Bacon Wrapped Asparagus | \$3

Pork Pot Stickers with a Soy Dipping Sauce | \$4

Chicken Pot Stickers with a Soy Dipping Sauce | \$2

Pollo Asado Tostada with Pico de Gallo & Cotija Cheese | \$4

General Tso's Chicken Bite | \$4

Lemon Herb Chicken Satay with Tzatziki | \$5

Seared Ahi Tuna on a Sesame Wonton with Wasabi Aioli & Sweet Soy Glaze | \$3

Fire Grilled Beef Tenderloin Skewers with Salsa Verde | \$5

Sweet Chili Meatballs | \$3

Deviled Egg Trio | \$6

Hoisin BBQ Pork Belly Bites with Sesame & Scallion | \$4

Shrimp Cocktail with Spicy Horseradish Cocktail Sauce | \$5

Smoked Salmon Cucumber Wheels topped with Pickled Shallots | \$3

Mini Crab Cakes with Lemon Caper Aioli | \$12

Shrimp & Whipped Feta Phyllo Cups | \$4

Coconut Shrimp with Pineapple Dipping Sauce | \$3

Pesto Grilled Shrimp & Tomato Skewers | \$4

Seasonal Fruit & Brie Puffs | \$6

Bourbon Barbeque Glazed Bacon Wrapped Scallops | \$10

Steak Stuffed Mushroom Caps | \$11

Shrimp Ceviche | \$8

Lamb Chop Lollipops with Red Onion Jam | \$11

Lobster Wontons with Mango Salsa | \$8

Cream of Crab -or- Maryland Crab Shooters | \$5



*Market Price items guaranteed 30 days prior to event.

Side Dishes

Complete your dinner selection. Each wedding package includes your choice of one starch, and one vegetable:

Starch Selections (select one)

Herb Roasted Red Skin Potatoes
Classic Parmesan Risotto
Smashed Roasted Garlic Potatoes
Creamy Whipped Potatoes
Baked Three Cheese Macaroni & Cheese *Buffet Only
Wild Rice Pilaf
Candied Sweet Potatoes

Vegetable Selections (select one)

Garlic Roasted Green Beans
Butter & Dill Green Beans
Slow Roasted Butternut Squash
Honey Glazed Carrots
Roasted Brussels with Pancetta
Oven Roasted Broccoli & Cauliflower
Grilled Asparagus
Summer Squash, Zucchini, & Red Pepper Medley



Stationed Hors D'oeuvres

Upgrade your culinary experience by selecting from the following additions. Items are priced per guest.

Spinach & Artichoke Dip | \$7

Served Warm with Mini Naan Bread & Crostini

Maryland Crab Dip | \$9

Served Warm with Mini Naan Bread & Crostini

Coastal Raw Bar | \$30

Served with Cocktail Sauce, Mignonette,
Horseradish, Lemons, Hot Sauce, & Crackers
Oyster on the Half Shell
Cocktail Shrimp
Blue Crab Claws

The Harvest Table | \$20

Assorted Farmhouse & Artisan Cheeses
Cured Meats & Vegetable Crudit  with Dips
Assorted Accoutrements & Crackers

Mediterranean Board | \$18

Roasted Garlic Hummus, Marinated & Grilled
Vegetables, Dried Fruits & Nuts, Served with
Crostini & Pita Chips

Cheese Board | \$13

Assorted Farm House & Artisan Cheeses with
Grapes, Strawberries, & Assorted Crackers

Antipasto Board | \$16

Cured Meats with Marinated Mozzarella,
Balsamic Tomatoes, Marinated Mushrooms,
Mixed Olives, Whole Grain Mustard, & Rosemary
Focaccia

Vegetable Crudit  | \$10

Served with Seasonal Dips & Sauces



Station-style reception available for \$150 per station for set-up and service. A maximum of three stations permitted when a la carte stations are reserved. Please inquire for side dish selections.

Enhancements

Upgrade your culinary experience by selecting from the following additions. Items are priced per guest.

Mac-n-Cheese Bar | \$20

Three Cheese Cavatappi Pasta
Toppings Include Bacon, Ham, Peas, Brioche
Breadcrumbs, Sautéed Mushrooms, Caramelized
Onions, Blackened Chicken, Tomatoes, Jalapeños, &
Crumbled Blue Cheese

Tater Tot Bar | \$10

Build-Your-Own Loaded Tater Tots with Shredded
Cheese, Bacon Pieces, Sour Cream, Jalapeños, &
Chives

Nacho Bar | \$11

Build-Your-Own Nachos with Tortilla Chips, Pico
de Gallo, Warm Queso, Jalapeños, Guacamole, &
Sour Cream

For Your Sweet Tooth

All dessert selections require a minimum of 50 guests.

Assorted Dessert Bars | \$12

Cannolis | \$8

Panna Cotta with Berries | \$7

White Chocolate & Bourbon Bread Pudding | \$7

Banana Bread Pudding | \$7

Chocolate Chunk Brownies & Chocolate Chip Cookies | \$7

Cheesecake Variety | \$6

Seasonal Fresh Chopped Fruit Cup | \$6

Ice Cream Bar | \$7 *Station Fee applies

Bombolini Donuts | \$6

Churros with Chocolate Sauce | \$7

Assorted Macarons | \$7

Late Night Snacks

Cheeseburger Sliders | \$5

Mini Cheesesteaks | \$6

Sheet Pan Pizza | \$7

French Fry Cups | \$3

Sweet Potato Fry Cups | \$4

Cheese Quesadillas | \$4

Chicken & Cheese Quesadillas | \$6

Mozzarella Sticks | \$6

Onion Rings | \$4

Chicken Tenders | \$7



Station-style reception available for \$150 per station for set-up and service. A maximum of three stations permitted when a la carte stations are reserved. Please inquire for side dish selections.

Stations *

Upgrade your culinary experience by selecting from the following additions. Stations are priced per guest.

Market Fresh Salad Station | \$12

Includes Chopped Romaine, Mixed Field Greens, Cherry Tomatoes, Red Onion, Carrots, Cucumbers, Garlic Croutons, Parmesan Cheese, Cheddar Cheese, Crumbled Blue Cheese, Bacon Bits, Sunflower Seeds, & Your Selection of Two Dressings

Caesar | Buttermilk Ranch
White Balsamic | Blue Cheese
Oil & Vinegar (included)

Taco Bar | \$30

Served with Chips & Warm Tortillas, Pico de Gallo, Fresh Guacamole, Shredded Cheese, Mexican Rice, Slow-Cooked Pinto Beans, Jalapeños, Pickled Onions, Diced Tomatoes, Shredded Cabbage, Sour Cream, & Hot Sauce

Proteins (select two)

Carne Asada Beef
Pork Carnitas
Ancho Chili Rubbed Chicken
Blackened -or- Fried -or- Grilled Mahi Mahi
Beef & Cheese Empanadas

Fish Board | \$40

Served with Roasted Lemons & Drawn Butter

Sauces (included)

Chesapeake Cream

Cajun Crawfish

Lemon-Dill Butter

Proteins (select three)

Locally Sourced:

Salmon

Tuna

Rockfish

Seasonal Offerings:

Snapper

Halibut

Mahi-Mahi

Grouper



Station-style reception available for \$150 per station for set-up and service., with a maximum of three stations permitted.

*Stationed options as menu add-ons incur \$150 per station for set-up and service.

Chef Action Stations*

Upgrade your culinary experience by selecting from the following additions. Stations are priced per guest.

Stir Fry Station | \$28

Includes Broccoli, Cauliflower, Snow Peas, Baby Carrots, Mushrooms, & Rice

Sauces (included)

Coconut Red Curry

Teriyaki

Sweet & Sour

Proteins (select two)

Chili Shrimp

Sesame Chicken

Steak Bulgogi

Carving Station

Served with Warm Dinner Rolls & Butter

Garlic & Herb Roasted Pork Loin | \$18
with Warm Applesauce

Slow Roasted Prime Rib | \$26
with Au Jus & Horseradish Sauce

Oven Roasted Beef Tenderloin | \$35
with Red Wine Demi-Glace & Horseradish Sauce

Honey Glazed Ham | \$17
with Warm Pineapple Compote

Cider Brined & Roasted Turkey | \$17
with Pan Gravy & Cranberry Sauce

Carving Enhancements:

Add your Selection of Starch | \$5

Add your Selection of Vegetable | \$6

Pasta Station | \$30

Served with Focaccia Bread, Fresh Vegetables, & Your Choice of Two Sauces, Two Pastas, & Two Proteins

Pastas (select two)

Penne

Cavatappi

Linguine

Sauces (select two)

Classic Marinara

Alfredo

Pesto

Fra Diavolo

White Clam

Proteins (select two)

Meatballs & Marinara

Grilled Chicken

Sausage (sweet or hot)

Shrimp



Station-style reception available for \$150 per station for set-up and service., with a maximum of three stations permitted.

*Chef Action stationed options as menu add-ons incur \$150 per station for set-up and service.

Bar Service

Host Bar

A four-hour House Open Bar is included in the price per guest of your selected wedding package. Additional hours are available through the Extended Bar Option below.

The amount charged is based on the number of guaranteed guests. One bartender is provided for every 50 guests.

Extended Bar Option

Facility Fee | \$750 (per hour)

Continued Bar Service | \$8 (per guest per hour)

Bartender | \$50 (per bartender per hour)

Champagne Toast | \$3 per guest

Included in the Simply Delicious & Exquisite Experience Packages

Coffee & Tea Bar | \$2 per guest

Regular coffee, decaf coffee, & hot water with assorted hot tea options. Cream, sugar, & sweeteners provided.

Consumption & Cash Bar

Consumption & Cash Bar options require a \$50 per bartender fee. One bartender is provided for every 50 guests. Bar selection is subject to a \$100 set-up fee. 22% Gratuity will be added to the total of Consumption Bar.



Liquor Selection

Top shelf liquors available upon request and are sold per bottle. Pricing upon request.

Premium

Tito's Vodka

Tanqueray Gin

Jack Daniel's

Captain Morgan Rum

Bacardi Rum

Jim Beam

Dewar's Scotch

José Cuervo Tequila

House

New Amsterdam Vodka

New Amsterdam Gin

Seagram's 7 Whiskey

Kentucky Gentleman Bourbon

Don Q Rum

Clan MacGregor Scotch

Juarez Tequila



Beer Selection

Choice of three domestic, one craft, and one import. Bayside's Events Team will provide current and seasonal selections.

Wine Selection

House Champagne along with your choice of two reds and two whites. Bayside's Events Team will provide current selections.

Signature Drinks

Bayside's Events Team will provide current and seasonal selections and pricing of Signature Drinks to personalize your bar!

General Information

FAQs

We're hopeful the questions below help answer a few of our most popular questions.

- Can I bring outside food and beverage to Bayside?
 - Per our liquor license, we do not permit outside food and beverage on property. This includes Bridal & Grooms' Suites. We are, however, here to help organize or special order certain items. Bringing unapproved outside food and beverage will result in a \$1,500 fee.
- Do you allow specialty rental items?
 - Yes, we are happy to coordinate through the vendor of your choice for specialty rentals. For example, upgraded chairs, tables, flatware, etc. Bayside will hold the contract with that vendor and will coordinate the final contract, delivery, and pick-up.
- How often will I meet with the events team?
 - Our talented team will send an estimated timeline of meetings when you book. Your first planning meeting will be roughly one year prior to your special day, and will meet 3-4 times after that initial meeting.

Food & Beverage

Our most current prices are provided within this menu. These prices are subject to change. A 22% service charge shall be added to all food, beverage, and additional rental items. Prices provided are valid for 2025 (booked after 01/01/2025) and 2026. There is no sales tax in Delaware.

Bayside Resort Golf Club prohibits any liquor to be brought onto or into any of our facilities. The State of Delaware Liquor Board laws require that all alcoholic beverages on the premises be purchased from Bayside Resort Golf Club. Consumption of alcoholic beverages by persons under the age of twenty-one is prohibited. Bringing outside alcoholic beverages will result in a \$1,500 fee.

Guarantees

A guaranteed attendance is required fourteen (14) days in advance of the event date. The number provided will be considered the minimum guarantee and is not subject to reduction; you will be charged for this amount even if fewer guests attend.

A pre-order and menu selections must be provided to book groups of 25 or more, no exceptions. Happy Hour, Member Pricing and Daily Specials are not applicable to events held at any Bayside facility.

General Information (continued)

Facility Fees

Facility fees vary from the ceremony fee of \$1,500 to the reception fee of \$5,500. These fees are subject to change. Bayside Premier Members receive a \$250 credit per \$10,000 spent per function.

All Saturday evening events require a minimum of \$15,000 in food and beverage. All Friday evening events require a minimum of \$12,500 in food and beverage (as of 01/31/2025).

Deposits & Payment Schedule

A deposit in the amount of \$3,000 shall be paid at the time of signing an agreement. At that time, your event will be confirmed and considered a definite booking. Please refer to your contract and/or agreement for payment schedule and cancellation policies. All events are to be paid in full fourteen (14) days prior to your event.

Tasting

A group menu tasting will take place prior to your wedding. Couples are encouraged to attend this event in order to start their menu planning process. Tastings are complimentary for the Bride & Groom. A maximum of 6 additional guests are welcome to join and will be charged \$50 per guest. If the client is unable to attend this group tasting, a private tasting can be scheduled.

Specialty Meals

Specialty meals are defined as items that are not included in the principal menu offerings. Vegan or vegetarian meal options, vendor meals, and children's meals are available as additional menu items. These meal options are subject to additional fees.

Custom Options

The selections provided within the following menu are not the only items available to you. Our professional staff is prepared to assist you in creating a custom or limited menu that meets the specific tastes and preferences of you and your guests.

Decorations

Bayside Resort Golf Club does not permit the affixing of nails, staples, tape, or any other damaging substances to the walls or ceilings of event space. All decorations are to be handled by the host with directions from the Event Coordinator. Any lost or stolen items are not the responsibility of Bayside Resort Golf Club. Additional décor set-up fees may apply.