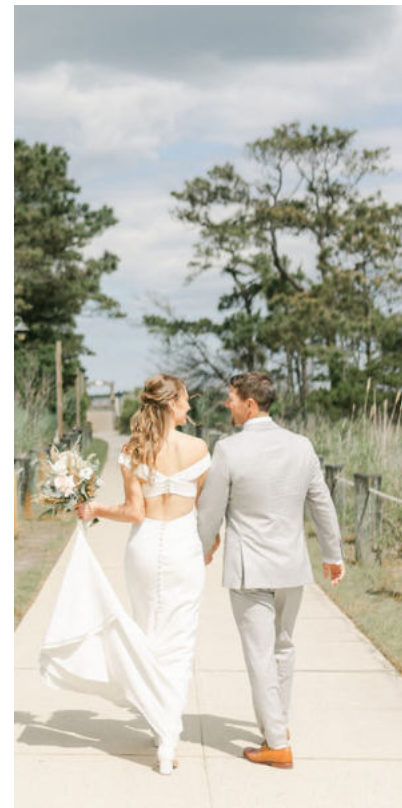




Signatures
AT B·A·Y·S·I·D·E

WEDDING PACKAGES



The Ceremony

\$1,500

The ceremony you've always dreamed of awaits!

Your ceremony package includes:

Choice of ceremony location, either on The Dock by the Clubhouse, bay-front at The Point*, or on The First Tee**

(In the event of inclement weather, alternate ceremony locations on property will be presented)

Thirty-minute rehearsal for ceremony one to two days prior to your wedding, conducted by Bayside's Events Team

Set-up and removal of white ceremony chairs

(An additional décor fee for ceremony decoration set-up may apply)

Standard pergola available for ceremony vows at The Dock and The Point

Use of private Bridal Suite during your event***

Day-of coordination from our on-site Events Team

*Shuttle service required for The Point events larger than 100, May through October, not included in ceremony fee.

**First Tee available with seasonal restrictions, additional fees may apply.

***Bridal Suite available when booking a clubhouse reception; available up to eight hours prior to your ceremony start time. (An additional fee may apply for additional hours)



The Celebration \$5,500

Celebrate your vows with the Magnolia Experience! Enjoy cocktail hour in the Cocktail Lounge & Balcony before heading in to the Magnolia Room for your reception. Your venue fee includes:

Unlimited access to experienced Events Coordinator and Events Team to answer questions and assist during the planning process

Banquet chairs and standard tables in the Magnolia Room, with set-up and removal

Standard floor length linens for all tables with standard napkin, when booking one of our three wedding packages; color choices available

White china, clear glassware, and silver flatware

Cocktail Lounge & Balcony set-up for cocktail hour and reception, including cocktail tables

Optional Reception Enhancements (inquire for pricing):

Specialty linens

Chair and table upgrades

Bridal Suite enhancements

To reserve a date and space, contact the Assistant General Manager to draft a contract for your event. Once you receive the contract, you have 30 days to sign and return it, along with your deposit of \$3,000. Please review your contract for payment structure.



Getting Married at Bayside

Prior to Your Wedding Day

Multiple Planning Sessions

Held one-on-one with Bayside's Events Team to plan a menu and timeline, and to help customize your event for an unforgettable day!

- Meet & Greet: Meet with the Events Team after signing a contract. Typically 12 months prior to your event.
- Visions Meeting: Held approximately 6 months prior to your wedding day to kick off planning and discuss your vision and preferences to achieve the experience you imagine.
- Tasting: A group or individual tasting will be held prior to your event. Please contact your on-site Event Coordinator for more information.
- Layout, Timeline, & Menu: Work closely with the Events Team in the months leading up to your wedding day to create the perfect layout, timeline, and menu for you and your guests to have the most memorable event.

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

The Wedding Day

Events Team

Bayside's Event Staff & Banquet Captain all 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 \$120 per guest

This package is inclusive of 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
Spinach & Artichoke Phyllo Cup
Feta & Mint Watermelon Cubes
Apple & Brie Crostini with Honey & Walnuts
Pistachio & Cream Cheese Encrusted Grapes
Antipasto Skewer
Sweet Chili Meatballs
Millionaire Bacon Wrapped Asparagus
Pollo Asado Tostada with Pico de Gallo & Cotija Cheese
Pork -or- 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
Slow Roasted Garlic & Herb Pork Loin with Whole Grain Honey 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 \$140 per guest

This package is inclusive of 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
Teriyaki Steak Satay
Hoisin BBQ Pork Belly Bites with Sesame & Scallion
General Tso's Chicken Bite
Lemon Herb Chicken Satay with Tzatziki
Seared Ahi Tuna on a Sesame Wonton with Wasabi Aioli & Sweet Soy Glaze
Pesto Grilled Shrimp & Tomato Skewers (nut-free upon request)
Shrimp & Whipped Feta Phyllo Cups

Plated Entrées (select two)

(In addition to the selections on page 4):

Slow Braised Beef Short Ribs with Red Wine Demi-Glace
Pan Roasted Atlantic Salmon with Lemon-Dill Butter Sauce
Grilled Sirloin Steak with Herb Butter & Red Wine Demi-Glace
Eastern Shore Crab Cake with Lemon Caper Aioli
Pan Roasted Pork Chop with Whole Grain Mustard Sauce
Blackened Mahi-Mahi with Fresh Fruit Salsa
Herb Roasted Statler Chicken Breast with Lemon-Butter & Caramelized Onion Sauce

Exquisite Experience \$170 per guest

This package is inclusive of 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 Crudité with Dips
Assorted Accoutrements & Crackers

Butlered Hors D'oeuvres

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

Plated Entrées (select two)

Pan-Seared Seasonal Fish with Accompanied Sauce
Eastern Shore Lump Crab Cakes with Lemon Caper Aioli
Filet Mignon with Red Wine Demi-Glace
Grilled Veal Loin Chop with Garlic & Sage Cream Sauce
Chesapeake Chicken topped with Lump Crab & Garlic Roasted Pepper Cream

- or -

Paired Plated Entrée

Your choice of (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

Paired with your choice of (select one)

-Two Crab Stuffed Jumbo Shrimp with Garlic Cream Sauce
-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 | \$2
- 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 | \$2
- Feta & Mint Watermelon Cubes | \$3
- Spinach & Artichoke Phyllo Cups | \$3
- Antipasto Skewer | \$4
- Apple & Brie Crostini with Honey & Walnuts | \$3
- Millionaire Bacon Wrapped Asparagus | \$3
- Pork -or- Chicken Pot Stickers with a Soy Dipping Sauce | \$3
- Pollo Asado Tostada with Pico de Gallo & Cotija Cheese | \$4
- General Tso's Chicken Bite | \$4
- Lemon Herb Chicken Satay with Tzatziki | \$5
- Fire Grilled Beef Tenderloin Skewers with Salsa Verde | \$5
- Teriyaki Steak Satay | \$5
- Sweet Chili Meatballs | \$3
- Steak & Mushroom Canapes | \$7
- Lamb Chop Lollipops with Red Onion Jam | \$7
- Hoisin BBQ Pork Belly Bites with Sesame & Scallion | \$4
- Blue Crab Deviled Eggs with Old Bay & Chive | \$7
- Shrimp Cocktail with Spicy Horseradish Cocktail Sauce | \$5
- Smoked Salmon Cucumber Wheels topped with Pickled Shallots | \$3
- Seared Ahi Tuna on a Sesame Wonton with Wasabi Aioli & Sweet Soy Glaze | \$3
- Mini Crab Cakes with Lemon Caper Aioli | Market price
- Shrimp & Whipped Feta Phyllo Cups | \$4
- Coconut Shrimp with Pineapple Dipping Sauce | \$3
- Pesto Grilled Shrimp & Tomato Skewers (nut-free upon request) | \$4
- Bourbon Barbeque Glazed Bacon Wrapped Scallops | \$8
- Shrimp Ceviche | \$9
- Lobster Wontons with Mango Salsa | \$9
- 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
Parmesan Risotto
Smashed Roasted Garlic Potatoes
Creamy Whipped Potatoes
Baked Three Cheese Macaroni & Cheese
Wild Rice Pilaf
Candied Sweet Potatoes

Vegetable Selections (Select One)

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



Enhancements

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

Stationed Hors D'oeuvres

Spinach & Artichoke Dip | \$5

Served Warm with Mini Naan Bread & Crostini

Maryland Crab Dip | \$7

Served warm with Mini Naan Bread & Crostini

Mediterranean Board | \$11

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

Cheese Board | \$11

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

Antipasto | \$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

The Harvest Table | \$18

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

Tater Tot Bar | \$10

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

Nacho Bar | \$10

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

Mac-n-Cheese Bar | \$17

Three Cheese Cavatappi Pasta
Toppings Include Bacon, Ham, Peas, Brioche Breadcrumbs, Saut ed Mushrooms, Caramelized Onions, Blackened Chicken, Tomatoes, Jalape os, & Crumbled Blue Cheese

Coastal Raw Bar | \$30

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

Late Night Snacks

Cheeseburger Sliders | \$4

Mini Cheesesteaks | \$9

Sheet Pan Pizza | \$6

French Fry Cups | \$4 (regular or sweet potato)

Cheese Quesadillas | \$4 (Chicken & Cheese +\$2)

Mozzarella Sticks | \$5

For Your Sweet Tooth

All dessert selections require a minimum of 50 guests.

Assorted Petite Desserts | \$6

Cannolis | \$3

Panna Cotta with Berries | \$5

White Chocolate & Bourbon Bread Pudding | \$7

Banana Bread Pudding | \$7

Chocolate Chunk Brownies & Chocolate Chip Cookies | \$5

Cheesecake Variety | \$6

Seasonal Fresh Chopped Fruit Cup | \$3

Ice Cream Bar | \$6

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

Pasta Station | \$25

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 (+ \$2 pp)

Taco Bar | \$25

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

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 | \$30
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

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.

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 \$1500 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. You do have the freedom to set up and make changes with that vendor. Our events team 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 2024 (booked after 09/21/2023) and 2025. 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

In arranging all functions, a guaranteed attendance is required fourteen (14) days in advance of the date of the function. 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. Groups of 25 or more guests will need to contract with the Events Manager to ensure proper preparation and planning for your group and will be considered an event. A pre-order and/or 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 are scheduled for 4 hours and require a minimum of \$15,000 in food and beverage. Overtime fees for all venue spaces are \$750 per hour plus continued bar service per guest.

Deposits & Payment Schedule

A deposit in the amount of \$3,000 shall be paid at the time of signing an agreement for all weddings and special events. 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 bridal tasting will take place prior to your event. 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 those that are not offered as the principal menu items. A vegan/vegetarian meal option, vendor meal, and children's meals are available as an additional menu item. 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.