



The Pavilion AT MAINLAND

2250 RITTENHOUSE ROAD

HARLEYSVILLE PA 19438

WWW.THEPAVILIONATMAINLAND.COM

(215) 256-9548

PLATINUM WEDDING



Includes

FIVE HOUR STANDARD OPEN BAR

*Standard Liquors, Wine, Domestic & Imported Beer, Soft Drinks, Coffee, Decaffeinated Coffee, Specialty Teas
Wine Service can be provided during Dinner for an additional \$5.00 per guest*

COCKTAIL HOUR ON THE TERRACE

Butler Passed Hors D'Oeuvres

Gourmet Cold Display of Artisanal Cheeses & Charcuterie,

Flavored Hummus, Roasted Peppers, Fresh Fruit, & Garden Vegetables

Chef's Tuscan Pasta Station featuring Rigatoni and Orecchiette with Fresh Baked Garlic Bread Sticks

PLATED DINNER IN THE GRAND BALLROOM

Choice of Salad, Two Entrée Selections, One Vegetarian Selection, & service of your Wedding Cake

White Tablecloths & Standard Color Cotton Napkins

Silver Chivari Chairs with Black Seat Pads

Chair Covers, Sashes, & Specialty Linens can be provided at an additional cost, plus \$150 handling fee

Uplighting can be added for an additional \$200

CHAMPAGNE TOAST

Upgrade your Champagne Toast with

Korbel Brut/Extra Dry for an additional \$3.00 per guest

Moet & Chandon - White Star for an additional \$10.00 per guest

COMPLIMENTARY ROUND OF GOLF FOR FOUR ADULTS

Valid one year from the day after the wedding, Monday through Thursday Only (excluding holidays)

\$150 Per Person Inclusive

All Pricing listed in The Pavilion's Wedding Packages include 6% PA Sales Tax & 20% Service Charge

*The Pavilion at Mainland Golf Course
2250 Rittenhouse Road Harleysville PA 19438
(215) 256-6192*

PLATINUM WEDDING COCKTAIL HOUR

COLD HORS D'OEUVRES

Please Select Three

*Mediterranean Crostini
Fresh Tomato & Basil Bruschetta
Roasted Red Pepper & Fresh Mozzarella Bruschetta
Red Onion Marmalade & Whipped Goat Cheese Canape
Buffalo Chicken Crostini*

*Curried Chicken Salad on Crispy Pita
Blackened Beef Carpaccio with Horseradish Cream & Chives
Crab & Mango Salad in Phyllo Cup
Black & White Sesame Tuna, Cucumber Wasabi Cream*

HOT HORS D'OEUVRES

Please Select Four

*Thai Chicken Satay
Franks in Puff Pastry
Mini Vegetable Spring Rolls
Crab Stuffed Mushrooms
Philly Cheesesteak Eggrolls
Coconut Chicken*

*Lobster Carbonara Bites
Chicken Wrapped in Bacon
Mini Beef Wellington, Horseradish Sauce
Assorted Quiche
Buffalo Chicken Egg Roll
Deep Fried Mac & Cheese*

*Santa Fe Chicken Quesadilla
Marinated Shrimp Skewers
Mini Crab Cake
Spanakopita
Brie & Raspberry in Phyllo
Coconut Shrimp*

PREMIUM HORS D'OEUVRES

Market Priced Per Person

Scallops Wrapped in Bacon Shrimp Cocktail Shooters Mini Maine Lobster Rolls New Zealand Lamb Lollipops

CHEF'S STATION

Tuscan Pasta Station featuring Rigatoni and Orecchiette with Fresh Baked Garlic Bread Sticks

PLATINUM WEDDING DINNER SELECTIONS

FIRST COURSE

Please Select One

HOUSE SALAD

*Mixed Baby Lettuces, Tomato, Cucumber, Carrots,
House Vinaigrette*

CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese, Croutons,
Classic Caesar Dressing*

BALSAMIC & BLEU SALAD

*Baby Spinach & Arugula, Dried Cranberries,
Candied Walnuts, Smoked Bleu Cheese,
Bacon Lardons, Maple-Balsamic Vinaigrette*

FIRST COURSE ENHANCEMENTS

Priced Per Person

INTERMEZZO

*Choice of Raspberry or Lemon Sorbet with Fresh Herbs
\$3.5*

PASTA COURSE

*Penne Rosa, Fresh Basil, Parmesan Cheese
Country Style Rigatoni, Sweet Italian Sausage, Fennel Blush Sauce
Ricotta Tortellini, Pesto Cream Sauce
Sweet Potato Gnocchi, Brown Butter Cream, Maple Bacon
\$6*

THE MAIN COURSE

Please Select Two

Choice of a third protein entrée is an additional \$3.50 per guest

CHICKEN FLORENTINE

Boursin Cheese, Parmesan & Spinach Crust, Champagne Cream

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

AUTUMN CHICKEN

Candied Walnuts, Apple-Bacon Compote

SALMON DIJON

Horseradish Crumb Crust, Whole Grain Mustard Beurre Blanc

SESAME CRUSTED SALMON

Pineapple-Chile Glaze

THE PAVILION NY STRIP STEAK

Wild Mushroom & Port Wine Glace

CHICKEN CHESAPEAKE

Cheddar Cheese, Maryland Crab, Old Bay Butter

CHICKEN TUSCANY

*Parmesan & Panko Crust, Prosciutto, Smoked Mozzarella,
Basil, Country Style Tomato Sauce*

PARMESAN CRUSTED FLOUNDER

Roasted Tomato Butter

STUFFED FLOUNDER

Crab Meat & Asparagus, Lemon Beurre Blanc

WALNUT CRUSTED PORK

Balsamic Onion Marmalade, Apple Cider Demi Glace

THE PAVILION BISTRO STEAK

Garlic & Herb Butter, Bleu Cheese Demi Glace

VEGETARIAN ENTRÉE SELECTIONS

Please Select One

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

POTATO GNOCCHI

Brown Butter Cream Sauce, Root Vegetables

GRILLED BALSAMIC ASPARAGUS & PORTOBELLO MUSHROOMS

Parmesan Risotto

UPGRADED ENTRÉE SELECTIONS

Market Priced Per Guest

THE PAVILION JUMBO LUMP CRAB CAKES

Old Bay Emulsion

CENTER CUT FILET MIGNON

*Portabella Mushrooms, Roasted Garlic Herb Butter,
Burgundy Wine Sauce*

PAN ROASTED CHILEAN SEA BASS

Valencia Orange & Balsamic Butter

TEEN MEALS

\$70.00 per teen ages 13-20

Teens may choose either adult entrée at this rate

CHILDREN'S MEALS

\$25.00 per child

Please select One Children's Option Only

CHICKEN FINGERS

MACARONI & CHEESE

GRILLED CHEESE

VENDOR MEALS

\$36.00 per vendor

Vendors will receive one of your Chicken or Vegetarian Entrées.

Special requests will be priced accordingly.

SIGNATURE WEDDING



Includes

FOUR & ONE HALF HOUR OPEN BAR

*Standard Liquors, Wine, Domestic & Imported Beer, Soft Drinks, Coffee, Decaffeinated Coffee, Specialty Teas
Wine Service can be provided during Dinner for an additional \$5.00 per guest*

COCKTAIL HOUR ON THE TERRACE

*Butler Passed Hors D'Oeuvres, Gourmet Cold Display of International & Domestic Cheeses,
Fresh Fruit, & Garden Vegetables*

PLATED DINNER IN THE GRAND BALLROOM

*Choice of Salad, Two Entrée Selections, One Vegetarian Selection, & Service of your Wedding Cake
White Tablecloths & Standard Color Cotton Napkins
Silver Chivari Chairs with Black Seat Pads*

Chair Covers, Sashes, & Specialty Linens can be provided at an additional cost, plus \$150 handling fee

Ceiling Uplighting can be provided for \$200

Uplighting can be added for an additional \$200

CHAMPAGNE TOAST

*Upgrade your Champagne Toast with
Korbel Brut/Extra Dry for an additional \$3.00 per guest
Moet & Chandon - White Star for an additional \$10.00 per guest*

COMPLIMENTARY ROUND OF GOLF FOR FOUR ADULTS

Valid one year from the day after the wedding, Monday through Thursday Only (excluding holidays)

\$130 Per Person Inclusive

All Pricing listed in The Pavilion's Wedding Packages include 6% PA Sales Tax & 20% Service Charge

*The Pavilion at Mainland Golf Course
2250 Rittenhouse Road Harleysville PA
(215) 256-6192*

SIGNATURE WEDDING COCKTAIL HOUR

Gourmet Cold Display of International & Domestic Cheeses, Fresh Fruit, & Garden Vegetables

COLD HORS D'OEUVRES

Please Select Three

*Mediterranean Crostini
Fresh Tomato & Basil Bruschetta
Roasted Red Pepper & Fresh Mozzarella Bruschetta
Red Onion Marmalade & Whipped Goat Cheese Canape*

*Buffalo Chicken Crostini
Curried Chicken Salad on Crispy Pita
Black & White Sesame Tuna, Cucumber Wasabi Cream*

HOT HORS D'OEUVRES

Please Select Three

*Thai Chicken Satay
Franks in Puff Pastry
Mini Vegetable Spring Rolls
Philly Cheesesteak Eggrolls
Coconut Chicken*

*Chicken Wrapped in Bacon
Mini Beef Wellington, Horseradish Sauce
Assorted Quiche
Buffalo Chicken Egg Roll
Deep Fried Mac & Cheese*

*Santa Fe Chicken Quesadilla
Marinated Shrimp Skewers
Spanakopita
Brie & Raspberry in Phyllo*

PREMIUM HORS D'OEUVRES

Market Priced Per Person

*Scallops Wrapped in Bacon Shrimp Cocktail Shooters Mini Maine Lobster Rolls
New Zealand Lamb Lollipops Mini Crab Cake Black Angus Beef Carpaccio*

SIGNATURE WEDDING DINNER SELECTIONS

FIRST COURSE

Please Select One

HOUSE SALAD

*Mixed Baby Lettuces, Tomato, Cucumber, Carrots,
House Vinaigrette*

CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese, Croutons,
Classic Caesar Dressing*

FIRST COURSE ENHANCEMENTS

Priced Per Person

INTERMEZZO

*Choice of Raspberry or Lemon Sorbet with Fresh Herbs
\$3.5*

PASTA COURSE

*Penne Rosa, Fresh Basil, Parmesan Cheese
Country Style Rigatoni, Sweet Italian Sausage, Fennel Blush Sauce
Ricotta Tortellini, Pesto Cream Sauce
Sweet Potato Gnocchi, Brown Butter Cream, Maple Bacon
\$6*

THE MAIN COURSE

Please Select Two

Choice of a third protein entrée is an additional \$3.50 per guest

CHICKEN FLORENTINE

Boursin Cheese, Parmesan & Spinach Crust, Champagne Cream

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

AUTUMN CHICKEN

Candied Walnuts, Apple-Bacon Compote

SESAME CRUSTED SALMON

Pineapple-Chile Glaze

THE PAVILION BISTRO STEAK

Garlic & Herb Butter, Bleu Cheese Demi Glace

CHICKEN CHESAPEAKE

Cheddar Cheese, Maryland Crab, Old Bay Butter

CHICKEN TUSCANY

*Parmesan & Panko Crust, Prosciutto, Smoked Mozzarella,
Basil, Country Style Tomato Sauce*

PARMESAN CRUSTED FLOUNDER

Roasted Tomato Butter

WALNUT CRUSTED PORK

Balsamic Onion Marmalade, Apple Cider Demi Glace

NEW YORK STRIP STEAK

Wild Mushroom & Port Wine Glace

UPGRADED ENTRÉE SELECTIONS

Market Priced Per Guest

THE PAVILION TWIN CRAB CAKES

Old Bay Emulsion

PAN ROASTED CHILEAN SEA BASS

Valencia Orange & Balsamic Butter

CENTER CUT FILET MIGNON

*Portabella Mushrooms, Roasted Garlic Herb Butter,
Burgundy Wine Sauce*

VEGETARIAN ENTRÉE SELECTIONS

Please Select One

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

POTATO GNOCCHI

Brown Butter Cream Sauce, Root Vegetables

GRILLED BALSAMIC ASPARAGUS &

PORTOBELLO MUSHROOMS

Parmesan Risotto

TEEN MEALS

\$70.00 per teen ages 13-20

Teens may choose either adult entrée at this rate

CHILDREN'S MEALS

\$25.00 per child

Please select One Children's Option Only

CHICKEN FINGERS

MACARONI & CHEESE

GRILLED CHEESE

VENDOR MEALS

\$36.00 per vendor

Vendors will receive one of your Chicken or Vegetarian Entrées.

Special requests will be priced accordingly.

SILVER WEDDING



Includes

FOUR HOUR STANDARD OPEN BAR

*Standard Liquors, Wine, Domestic & Imported Beer, Soft Drinks, Coffee, Decaffeinated Coffee, Specialty Teas
Wine Service can be provided during Dinner for an additional \$5.00 per guest*

COCKTAIL HOUR ON THE TERRACE

*Butler Passed Hors D'Oeuvres, Gourmet Cold Display of International & Domestic Cheeses,
Fresh Fruit, & Garden Vegetables*

PLATED DINNER IN THE GRAND BALLROOM

*Choice of Salad, Two Entrees, & Service of your Wedding Cake
White Tablecloths & Standard Color Cotton Napkins
Silver Chivari Chairs with Black Seat Pads
Chair Covers, Sashes, & Specialty Linens can be provided at an additional cost, plus \$150 handling fee
Ceiling Uplighting can be provided for \$200*

CHAMPAGNE TOAST

*Upgrade your Champagne Toast with
Korbel Brut/Extra Dry for an additional \$3.00 per guest
Moet & Chandon - White Star for an additional \$10.00 per guest*

COMPLIMENTARY ROUND OF GOLF FOR FOUR ADULTS

Valid one year from the day after the wedding, Monday through Thursday Only (excluding holidays)

\$115 Per Person Inclusive

All Pricing listed in The Pavilion's Wedding Packages include 6% PA Sales Tax & 20% Service Charge

*The Pavilion at Mainland Golf Course
2250 Rittenhouse Road Harleysville PA 19436
(215) 256-6192*

SILVER WEDDING COCKTAIL HOUR

Please Select Four

HORS D'OEUVRES

Mediterranean Crostini
Fresh Tomato & Basil Bruschetta
Roasted Red Pepper & Fresh Mozzarella Bruschetta
Red Onion Marmalade & Whipped Goat Cheese Canape
Buffalo Chicken Crostini
Curried Chicken Salad on Crispy Pita
Thai Chicken Satay
Franks in Puff Pastry
Mini Vegetable Spring Rolls
Philly Cheesesteak Eggrolls
Coconut Chicken
Chicken Wrapped in Bacon
Assorted Quiche
Buffalo Chicken Egg Roll
Deep Fried Mac & Cheese
Santa Fe Chicken Quesadilla
Spanakopita
Brie & Raspberry in Phyllo

DINNER SELECTIONS

FIRST COURSE

Please Select One

HOUSE SALAD

*Mixed Baby Lettuces, Tomato, Cucumber, Carrots,
House Vinaigrette*

CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese, Croutons,
Classic Caesar Dressing*

FIRST COURSE ENHANCEMENTS

Priced Per Person

INTERMEZZO

Choice of Raspberry or Lemon Sorbet with Fresh Herbs
\$3.5

PASTA COURSE

Penne Rosa, Fresh Basil, Parmesan Cheese
Country Style Rigatoni, Sweet Italian Sausage, Fennel Blush Sauce
Ricotta Tortellini, Pesto Cream Sauce
Sweet Potato Gnocchi, Brown Butter Cream, Maple Bacon
\$6

THE MAIN COURSE

Please Select Two

Choice of a third protein entrée is an additional \$3.50 per guest

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

SESAME CRUSTED SALMON

Pineapple-Chile Glaze

CHICKEN FLORENTINE

Boursin Cheese, Parmesan & Spinach Crust, Champagne Cream

PARMESAN CRUSTED FLOUNDER

Roasted Tomato Butter

WALNUT CRUSTED PORK

Balsamic Onion Marmalade, Apple Cider Demi Glace

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

POTATO GNOCCHI

Brown Butter Cream Sauce, Root Vegetables

GRILLED BALSAMIC ASPARAGUS &

PORTOBELLO MUSHROOMS

Parmesan Risotto

UPGRADED ENTRÉE SELECTIONS

Market Priced Per Guest

CENTER CUT FILET MIGNON

*Portabella Mushrooms, Roasted Garlic Herb Butter,
Burgundy Wine Sauce*

THE PAVILION TWIN CRAB CAKES

Old Bay Emulsion

PAN ROASTED CHILEAN SEA BASS

Valencia Orange & Balsamic Butter

NEW YORK STRIP STEAK

Wild Mushroom & Port Wine Glace

THE PAVILION BISTRO STEAK

Garlic & Herb Butter, Bleu Cheese Demi Glace

TEEN MEALS

\$70.00 per teen ages 13-20

Teens may choose either adult entrée at this rate

CHILDREN'S MEALS

\$25.00 per child

Please select One Children's Option Only

CHICKEN FINGERS

MACARONI & CHEESE

GRILLED CHEESE

VENDOR MEALS

\$36.00 per vendor

Vendors will receive one of your Chicken or Vegetarian Entrées.

Special requests will be priced accordingly.

COCKTAIL HOUR STATIONS

All prices displayed below are per guest, include 6% PA Sales Tax and 20% Service Charge

GRANDE' ANTIPASTO STATION

Assorted Cured Meats, Hard & Soft Cheeses, Roasted Peppers, Stuffed Cherry Pepper Shooters, Grilled Artichokes, Albacore Tuna in Olive Oil, Marinated Anchovies, Mixed Olives, Olive Oil Baguette, Herb Focaccia

\$13

SOUTHWESTERN STATION

Quesadillas, Soft Tacos, House Made Guacamole, Salsa, and Fresh Chips

\$10

SLIDER STATION

Pulled Pork BBQ and Classic Cheeseburger Sliders, Waffle and Sweet Potato Fries, Spicy Ketchup, Burger Sauce, Cheddar Cheese Sauce, Smoked Bacon

\$13

PHILLY CHEESESTEAK STATION

Beef and Chicken Cheesesteaks, Peppers, Onions, Marinara, Pickles, Long Rolls, Crab Fries, "Wiz"

\$10

THE POMME FRITE STATION

Straight Cut, Waffle, and Sweet Potato Fries, Bacon, Aged Cheddar Cheese, Scallions, Brown Gravy, Ranch Dressing, Garlic Aioli, Béarnaise Sauce, Bleu Cheese Crumbles, Spicy Ketchup

\$10

MASHED POTATO BAR

Mashed Idaho and Sweet Potatoes, Hickory Smoked Bacon, Aged Cheddar Cheese, Brown Gravy, Green Onions, Bleu Cheese Crumbles, Pepper Jack Cheese, Mini Marshmallows, Brown Sugar, Maple Syrup

\$10

MACARONI AND CHEESE STATION

Baked Sharp Cheddar Mac and Cheese, Creamy Pepper-Jack Mac, Bacon, Green Onion, Cheddar Cheese, Truffle Oil, Crispy Onions, Smoked Ham, Diced Tomatoes

\$9

THE PAVILION SIGNATURE PASTA STATION

Served with Garlic Bread, Parmesan Cheese, and Crushed Red Pepper

Choice of Two Pastas:

Penne, Rigatoni, Orecchiette, or Rotini

Choice of Two Sauces:

Alfredo, Pesto, Pesto Cream, Marinara, Oil and Garlic, Vodka Blush

\$10

Add on

Sausage + \$3, Shrimp +\$7, Meatballs +\$3, Grilled Chicken +\$3, Grilled Vegetables +\$3

RAW BAR

Shrimp Cocktail, Littleneck Clams, East Coast Oysters, Lemons, Limes, Smoked Tequila Cocktail Sauce, Traditional Cocktail Sauce, Shallot Mignonette, Cajun Remoulade

Market Price



"LATE NIGHT" OFFERINGS

THE DRIVE THROUGH

Roast Beef and Cheddar Sliders, Southern Fried Chicken and Biscuit Sliders, Waffle Fries with Cheddar Sauce, Chocolate Chip Cookies

\$13

THE STROLL ON THE BOARDWALK

Fresh Baked Pizza, Crab Fries, Sausage and Peppers with Italian Rolls, Funnel Cakes with Assorted Toppings

\$13

THE BAJA

*Chipotle Lime Chicken, Cumin Dusted Ground Beef, Soft Flour Tortillas, Shredded Lettuce, Assorted Salsas,
Fried Churros with Aztec Spicy Chocolate Sauce*

\$11

Substitute Margarita Shrimp +\$7

GRAB & GO STATIONS

TAKE ME OUT TO THE BALLPARK

Hot Dogs in Buns, Cracker Jacks

\$6

SHAKE IT OFF & EAT SOME "HOSTESS"

Individually Wrapped Hostess Twinkies, Ding Dongs, & Cupcakes

\$4

THEY TIED THE KNOT PRETZEL WALL

Philly Soft Pretzels, Packaged Mustard

\$4

DESSERT

ITALIAN PASTRY PLATES

Assorted Italian Pastries & Cookies for Each Table

\$10

ICE CREAM BAR

Vanilla & Chocolate Ice Cream, Assorted Toppings

\$9

DONUT WALL

Mini Donuts

\$7

Full Size Donuts

\$9

STANDARD OPEN BAR PACKAGE

In addition to house liquors, below is a list of alcoholic beverages included in your Wedding Package

VODKA

*Absolut
Absolut Citron
Tito's*

RUM

*Bacardi
Captain Morgan
Malibu*

GIN

*Beefeater
Tanqueray*

SCOTCH

*Dewar's
J&B*

TEQUILA

Jose Cuervo Gold

WHISKEY

*Canadian Club
Jack Daniels
Seagram's 7
Seagram's VO*

BOURBON

*Jim Beam
Old Granddad*

CORDIALS

*Amaretto
Bailey's Irish Cream
Christian Brothers Brandy
Kahlua
Peach Schnapps
Sour Apple Pucker
Southern Comfort*

DOMESTIC BEER BOTTLES

*Coors Light
Budweiser
Bud Light
Miller Light*

IMPORTED BEER BOTTLES

*Corona
Corona Light
Heineken
Heineken Light*

CHAMPAGNE & WINE

*Blanc de Blanc
Cabernet
Merlot
Chardonnay
Pinot Grigio
Moscato*

OPEN BAR UPGRADES

PREMIUM

\$7.00 additional per guest

All standard bar selections & the following

*Ketel One Vodka
Crown Royal
Amaretto Disaronno
Chambord
Johnnie Walker Red
Frangelico
Jameson Irish Whiskey
Sambuca Romana*

ULTRA PREMIUM

\$9.00 additional per guest

All standard & premium bar selections & the following

*Grey Goose
Tanqueray 10
Knob Creek
B & B
Chivas
Drambuie
Grand Marnier
Hennessy VS
Johnnie Walker Black*



ON SITE CEREMONIES



*The Pavilion at Mainland offers both indoor & outdoor sites to host your
Wedding Ceremony*

CEREMONY FEE

\$1500

*Outdoor ceremonies include white plastic folding garden chairs, Indoor ceremonies include silver Chivari chairs with black pads
White Spandex Chair covers can be provided for \$2 per chair*

GENERAL INFORMATION

DEPOSIT & PAYMENT SCHEDULE

A signed contract and an initial deposit of 25% of wedding total is required to reserve the venue for your date. Banquet room rentals will not be reserved until your deposit is received. A second deposit of 25% of the number of your expected event total is due nine (9) months prior to your event. A third deposit of 40% of your expected event total is due six (6) months prior to your event. Final payment is due ten (10) business days prior to your event. **All monies are non-refundable.** If your payments are not received by the due dates, your reservation will be cancelled and The Pavilion at Mainland will have no further obligations under the agreement. **We accept cash, check, or credit cards for the initial deposit. For the Final Payment, we accept cash, money order, cashier's or certified checks only - personal checks will not be accepted. Credit card payments are subject to a 3.5% processing fee.** We accept Visa, Mastercard, Discover, and American Express. Please make checks payable to ML Golf Inc. Payments are to be delivered directly to the Food & Beverage Office or mailed to M.L. Golf Inc, 2250 Rittenhouse Road, Harleysville, PA 19428.

WEDDING MINIMUMS & TIMES

Minimum guarantees for weddings vary according to the time of year. April through October requires a minimum of \$10,000.00 for Friday evenings, \$12,000.00 for Saturday evenings, and \$8,000.00 for Sundays. November through March requires a minimum of \$8,000.00 for Friday evenings, \$10,000.00 for Saturday, and \$6,000.00 for Sundays. If the final total falls below the minimum required, there will be an additional room rental fee of \$2000.00 for the venue.

GUARANTEE

The customer agrees to provide The Pavilion at Mainland with a tentative headcount fourteen (14) days prior and a final count ten (10) days prior to the function date. **This is considered your final guarantee and NOT subject to reduction.**

RECEPTION

All receptions at The Pavilion at Mainland are five (5) hours; one (1) hour for Cocktail, and four (4) for the remainder of the event. Extension of time is available at an additional fee of \$300.00 per half hour, not including the bar which is an additional \$4.50 per person per half hour.

ON SITE CEREMONY

The Pavilion at Mainland can accommodate indoor or outdoor wedding ceremonies. There will be a \$1500 ceremony fee. Included in the ceremony fee will be white folding plastic wedding chairs. White spandex chair covers can be provided for \$2 per chair. All ceremonies on site are entitled to a practice or walk through on a day prior to the wedding. All dates and times are subject to change, due to additional booking of events. It is the sole responsibility of the Bride or Groom to confirm Rehearsal date at least one (1) week prior to the event.

BRIDAL SUITE

Our Bridal Suite is complimentary for all on site ceremonies with arrival time starting two (2) hours before the ceremony start. The Loft can be rented for a concierge suite for \$750. Arrival time for the Loft will be four (4) hours before the ceremony start. Additional time can be added for \$150 per hour. The Loft can only be reserved a month before and subject to availability.

VENDORS

The Pavilion at Mainland is locked and armed one (1) hour after the function has ended. **All vendors must be informed by the Bride and Groom that they are to pack up and exit the building within one (1) hour of the end of the function or the Bride and Groom will be charged the time extension fee of \$300.00 per half hour.** All vendors included in this packet already have their Certificate of Liability Insurance on file with our office. Any outside vendors that are not a part of the packet will need to provide their Certificate of Liability Insurance to us **no later than two (2) weeks prior** to the wedding. Mainland reserves the right to deny entrance into the building if no certificate is on file.

GENERAL INFORMATION

MENU SELECTION & CONFIRMATION

Final menu items, room arrangements, and other details pertaining to your function must be received thirty (30) days prior to the function. All food and beverage will be provided by The Pavilion at Mainland and consumed within the time frame of the event as stated on the contract. Food and beverage are not permitted to be removed from The Pavilion at Mainland due to certain liabilities. The Pavilion at Mainland reserves the right to confiscate food and beverage that is brought on the property in violation of this policy without prior arrangements from food and beverage department. Per the Montgomery County Health Department, consumption of raw or undercooked foods may increase the risk of food-borne illnesses.

LIQUOR SERVICE

Open bars are a maximum of six (6) hours. M.L. Golf Inc. does not permit the serving of alcoholic beverages to anyone who we (in our sole discretion) determine is intoxicated or who is under the age of Twenty-One (21). The patron understands and agrees to abide by the policy and to uphold the laws of the state.

PRICING & PROVISIONS

Prices are subject to change if wedding date is reserved more than 18 months in advance. All food and beverage charges include 6% PA Sales Tax and 20% Service Charge.

GUEST RESPONSIBILITIES

You will be responsible for any damage to the golf course or facility property caused by you or your guest. Certain areas of golf course property may be hazardous. You are accessing this property at your own risk.

THE PAVILION AT MAINLAND BANQUET FACILITY RESPONSIBILITIES

Our staff will make every effort to make your event as special as possible. We take great pride in providing customer satisfaction. The Pavilion at Mainland will make every effort to accommodate any special needs you may have. Accessing golf course property may be hazardous. You will be responsible for any damage to golf course property and facility property caused by you or your guest.