

Split Rock Resort offers beautiful options

for your wedding ceremony, reception and cocktail hour. Our venues, unsurpassed cuisine, gracious service and attention to every detail gives us the ability to meet even the highest expectations.

Our catering professionals will assist you with all the elements of your wedding, simplifying both the planning and coordination. From designing your custom menu to accommodating special requests, our professionals are here to make your wedding day dreams a reality.

We can create a unique package, customized to your personal specifications.

Our packages include the following:

- **Dedicated Wedding Specialist** to guide you through every detail of your perfect day in our perfect setting
- **Charming** indoor and outdoor ceremonies
- **Wedding Reception** in an elegant ballroom featuring candlelit centerpieces, floor length linens and cloth napkins, traditional head table or sweetheart table, cake table, gift table and dance floor
- **Maitre D' Service** from the moment you arrive on the day of your wedding until the moment you leave, your Maitre D' will be attending your every need
- **Champagne Toast** or sparkling cider for all of your guests
- **Service Times** tailored to your reception timeline
- **Dinner** featuring an elegant plated and buffet selection
- **Dessert** featuring the wedding cake served with freshly brewed Coffee, Decaffeinated Coffee and Assorted Teas
- **Overnight Accommodations** complimentary suite for the bride and groom on the evening of the reception, special room rates for all overnight guests and complimentary parking
- **Complimentary Breakfast** for the newlyweds on the morning following your wedding

All Packages Are Customizable

Welcome

Ceremony Location Choices

The Lake Harmony Ceremony \$1000

Our Ceremony site fee includes the assistance of our wedding specialist to organize and orchestrate the ceremony, arrange for all rental equipment, oversee the rehearsal and assist during ceremony. This fee also adds an additional hour to the length of your event for the preparation of your site, an indoor alternative in case of inclement weather and use of a bridal suite for pre-ceremony primping. We also ensure private parking is available, with a gate guard for the convenience of all guests attending and bottled water at the ceremony site.

Tent Rentals Price based on size needed

Every event is unique and special, with many different styles and sizes of items. In addition to endless décor options, we can certainly assist with any tent requests, to ensure your special day is everything you've imagined.

Wedding Reception Room Rental Fee

Includes reception room, dance floor, tables and chairs, table linens, standard table centerpiece, cake table, gift table, cake serving set and cutting, buffet stations and chair covers.

Governors Ballroom

\$500

Keystone Ballroom

\$750

Rental Fee waived for Platinum packages.

Additional Ceremony Items Price Varies

As you already know, Split Rock is a huge place with many different parts to our beautiful property. Don't want your guests to have a hard time getting around? Let us create personalized signs with your wedding party name on them, as well as additional directions for your guests to get to the ceremony, cocktail hour and reception sites.

Full, personalized direction packets with maps can be created and distributed to all your guests upon their arrival at either of our gates for an additional fee of \$100.



Ceremonies

Classic Plated Luncheon

\$40

Prices do not include a 6% sales tax and a 20% service charge. Menu is subject to change.

Hors D'œuvres Display

- ~Imported and Domestic Cheeses *with Assorted Crackers and Breads*
- ~Crisp Vegetable Crudités *with Assorted Dips*

Salad Select One

- ~Seasonal Greens, Grape Tomatoes, Bermuda Onion & English Cucumber *with Choice of Dressing*
- ~Classic Caesar *with shaved Parmesan & Caesar Dressing and Home-style Croutons*

Entrée Accompaniments

- ~Warm Assorted Artisan Rolls *with Butter*
- ~Chef's Seasonal Potato and Vegetable

Entrée Choices Select Two

- ~8 oz. Hand-Carved Prime Rib of Beef *served with Au Jus and Horseradish Cream*
- ~Pan-Seared European Chicken Breast *with Tomato infused Demi-Glace*
- ~Teriyaki Glazed Salmon Fillet
- ~Grilled Vegetable Ravioli Pomodoro

Dessert

- ~Personalized Wedding Cake served *with Petit Fours*

Beverages

- ~House Champagne Toast
- ~Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
- ~Soft Drinks & Iced Tea

Classic

Classic Plated Dinner

\$50

Prices do not include a 6% sales tax and a 20% service charge. Menu is subject to change.

Hors D'œuvres Display

- ~ Imported and Domestic Cheeses *with Assorted Crackers and Breads*
- ~ Crisp Vegetable Crudités *with Assorted Dips*

Salad Select One

- ~ Seasonal Greens with Grape Tomatoes Bermuda Onion & English Cucumber *with Choice of Dressing*
- ~ Classic Caesar *with shaved Parmesan & Caesar Dressing and Home-style Croutons*
- ~ Baby Spinach *with Red Onion, Mushroom, Balsamic Vinaigrette*

Entrée Choices Select Two Individual or One Duo

Entrée Accompaniments: Warm Assorted Artisan Rolls with Butter Chef's Seasonal Potato and Vegetable

- ~ 10 oz. Hand-Carved Prime Rib of Beef *served with Au Jus and Horseradish Cream*
- ~ Apple Walnut Stuffed Chicken Breast *with Sage Butter*
- ~ Pan-Roasted European Chicken Breast *with Charred Tomato Demi-Glace*
- ~ Seared Tuna & Bok Choy *with Chili-Lime Soy Dressing*
- ~ Chicken Piccata *with Capers and White Wine Lemon Butter Sauce*
- ~ Wild Mushroom Ravioli *with Roquefort Cream Sauce*
- ~ Roast Sliced Tenderloin of Beef *with Peppercorn Merlot Sauce*
- ~ Roast Atlantic Salmon *with Roasted Garlic Cilantro Olive Oil*
- ~ Cavatappi Pasta *with Broccoli, White Wine Lemon Sauce*

Dessert

- ~ Personalized Wedding Cake
*served with Petit Fours
or Chocolate Covered Strawberries*

Beverages

- ~ House Champagne Toast
- ~ Freshly Brewed Coffee, Decaffeinated
Coffee & Assorted Teas
- ~ Soft Drinks & Iced Tea

Classic

Buffet Luncheon or Dinner \$65⁺

Prices do not include a 6% sales tax and a 20% service charge. Menu is subject to change.

25 Guest Minimum

Hors D'œuvres Display

- ~ Imported and Domestic Cheeses *with Assorted Crackers and Breads*
- ~ Crisp Vegetable Crudités *with Assorted Dips*
- ~ Roasted Red Pepper Humus with Pita Chips

Salad Select Two

- ~ Vine Ripe Tomato, Fresh Buffalo Mozzarella and Chiffonade Basil *with Extra Virgin Olive Oil and Balsamic Reduction*
- ~ Cous Cous with Red Grapes, Mandarin Oranges and Green Onion *with Zesty Orange Dressing*
- ~ Seasonal Greens with Roma Tomatoes, Bermuda Onion, Cucumber and Sourdough Croutons *with Balsamic Vinaigrette*
- ~ Orzo Pasta, Sundried Tomatoes, Green Onion, Kalamata Olives and Crumbled Goat Cheese *with Pesto Garlic Dressing*
- ~ Cheese Tortellini Pasta Salad with Sharp Provolone, Salami, Artichokes and Roasted Peppers *with Garlic Dressing*
- ~ Vine Ripe Tomatoes, Cucumber and Red Onion *with Dill Crème Fraiche*
- ~ Caesar Salad *with shaved Parmesan & Caesar Dressing and Home-style Croutons*
- ~ Fresh Fruit Salad *with Poppyseed Dressing*

Entrée Choices Select Three

Entrée Accompaniments: Warm Assorted Artisan Rolls with Butter Chef's Seasonal Potato and Vegetable

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| ~ Sliced Sirloin of Beef <i>with Peppercorn Merlot Sauce</i> | ~ Grilled Flank Steak <i>with Caramelized Onion Madeira Sauce</i> |
| ~ Grilled Chicken Breast <i>with Creamy Boursin Cheese Sauce</i> | ~ Baked Cod <i>with Tortilla Crust, Tropical Fruit Salsa</i> |
| ~ Stuffed Chicken Breast <i>with Walnut Apple Dressing, Calvados Cream Sauce</i> | ~ Baked Teriyaki Salmon Fillet |
| ~ Roast Pork Loin <i>with Hunter Sauce</i> | ~ Ricotta Manicotti Bolognese |
| ~ Seafood Newburg | ~ Cheese Tortellini <i>with Pesto Cream Sauce</i> |
| | ~ Penne Pasta <i>with Plum Tomato Basil Salsa</i> |

Dessert

- ~ Personalized Wedding Cake *served with Petit Fours or Chocolate Covered Strawberries*

Beverages

- ~ House Champagne Toast
- ~ Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
- ~ Soft Drinks & Iced Tea

Buffet

Premium Plated Dinner

\$65

Prices do not include a 6% sales tax and a 20% service charge. Menu is subject to change.

Hors D'œuvres Display

- ~ Imported and Domestic Cheeses
with Assorted Crackers and Breads
- ~ Crisp Vegetable Crudités
with Assorted Dips
- ~ Butler Passed Chef Canapes

Soup or Salad Select One

- ~ Italian Wedding Soup
- ~ Lobster Bisque
- ~ Seasonal Greens, Grape Tomatoes,
Bermuda Onion & English Cucumber
with Choice of Dressing
- ~ Classic Caesar *with shaved Parmesan &
Caesar Dressing and Home-style Croutons*

Intermezzo

Pairing of Fresh Citrus Sorbets

Entrée Choices Select Two Individual or One Duo

Entrée Accompaniments: Warm Assorted Artisan Rolls with Butter Chef's Seasonal Potato and Vegetable

- ~ 10 oz. Hand-Carved Prime Rib of Beef *served with Au Jus and Horseradish Cream*
- ~ 8 oz. Grilled Filet Mignon *with Bordelaise Demi Glace*
- ~ Pan-Seared European Chicken Breast *with Wild Mushroom Madeira Sauce*
- ~ Broiled Tilapia Fillet *with Citrus Salsa*
- ~ Roasted Salmon Fillet *with Herb Butter*
- ~ Roast Pork Tenderloin *with Apple Rosemary Demi-Glace*
- ~ Pan Seared Duck Breast *with Cherry Bourbon Reduction*

Duo Plates Select One

- ~ Petite Filet Mignon Bordelaise & Parmesan Crusted Chicken Breast
- ~ Petite Filet Mignon Dijon *with Grilled Tiger Shrimp*
- ~ Petite Filet Mignon with Merlot Demi-Glace & Roasted Salmon Fillet
with Red Pepper Aioli

Dessert

- ~ Personalized Wedding Cake
*served with Petit Fours or Chocolate
Covered Strawberries*
- ~ Chef's Display of Miniature Pastries
& Confections

Beverages

- ~ House Champagne Toast
- ~ Freshly Brewed Coffee, Decaffeinated
Coffee & Assorted Teas
- ~ Soft Drinks & Iced Tea

Premium

Platinum Plated Dinner

\$89

Prices do not include a 6% sales tax and a 20% service charge. Menu is subject to change.

Hors D'œuvres Display

- ~ Imported and Domestic Cheeses *with Assorted Crackers and Breads*
- ~ Crisp Vegetable Crudité *s with Assorted Dips*
- ~ Three Buttered Hors D'œuvres - *Select from the Hors D'œuvres List*

Appetizer Select One

- ~ Italian Wedding
- Soups:**
 - ~ Lobster Bisque
- ~ Fresh Melon Plate *with Mint Sauce*
- ~ Chilled Asparagus wrapped in Prosciutto *with Balsamic Glaze and Shaved Parmesan*

Salad Select One

- ~ Classic Caesar Salad *with shaved Parmesan & Caesar Dressing and Home-style Croutons*
- ~ Spring Greens, Grape Tomatoes, Crumbled Blue Cheese and Candied Walnuts *with Raspberry Vinaigrette*
- ~ Vine Ripe Tomatoes, Fresh Buffalo Mozzarella and Fresh Basil Leaf *with Extra Virgin Olive Oil and Balsamic Reduction*
- ~ Baby Spinach, Crispy Pancetta, Grilled Vidalia Onions *with Sweet Dried Cranberries & Balsamic Vinaigrette*



Entrée Choices Select Two Individual or One Duo

Entrée Accompaniments: Warm Assorted Artisan Rolls with Butter Chef's Seasonal Potato and Vegetable

- ~ Chicken Supreme Stuffed *with Spinach Garlic, Wrapped in Pancetta Provençal Sauce*
- ~ Grilled Salmon Fillet *served with Sautéed Bok Choy & Wasabi Mashed Potatoes*
- ~ Pan-Roasted Chicken Breast *stuffed with Sautéed Spinach, Wild Mushroom and topped with Truffle Scented Demi-Glace, served with Roasted Asparagus and Butter Braised Fingerling Potatoes*
- ~ Horseradish Crusted Salmon Fillet *with Lemon Thyme Butter, served with Roquefort Scalloped Potatoes and Sautéed Broccoli Spears with Charred Tomato*
- ~ Surf & Turf: 5 oz. Grilled Filet Mignon *with Merlot Demi-Glace and 4oz. Broiled Lobster Tail with Drawn Butter and Lemon, served with Roasted Asparagus and Whipped Yukon Mashed Potatoes*
- ~ Twin Broiled Lobster Tails, 5 oz. each, *with Drawn Butter and lemon, served with Roasted Garlic Smashed Red Bliss Potatoes and Almond Dusted Green Beans*
- ~ Broiled Rack of Lamb *with Rosemary and Dijon Demi-Glace served with Roasted Asparagus and Scalloped Potatoes*
- ~ 5oz. Filet Mignon *with Merlot Demi-Glace and Baked Maryland Crab Cake Rouille served with Roasted Red Bliss Potato and Sautéed Green Beans*
- ~ Slow Roasted 12oz. Prime Rib of Beef *with Garlic Rosemary Infused Au Jus served with Roasted Asparagus and Smashed Red Bliss Potatoes*
- ~ Chicken Oscar Charon: Pan-Seared Chicken Breast *topped with Sautéed Jumbo Lump Crab and Asparagus topped with Tomato Hollandaise served with Butter Braised Fingerling Potatoes*
- ~ Grilled Vegetable Wellington *served on a bed of Wilted Spinach and Tomato Coulis*
- ~ Topside of Beef rolled *with Stilton Cheese, Malbec Demi-Glace*

Beverages

- ~ House Champagne Toast *garnished with a Fresh Strawberry*
- ~ Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
- ~ Soft Drinks & Iced Tea

Dessert

- ~ Personalized Wedding Cake *served with Petit Fours and Chocolate Covered Strawberries*
- ~ Trio of Chocolates Mousse

Platinum

Hors D'œuvre Choices

Prices do not include a 6% sales tax and a 20% service charge. Menu is subject to change.

Butlered Hors D'œuvres Hot & Cold

Choose from these three options below

Three Items: \$12 ^{per person} Four Items: \$15 ^{per person} Five Items: \$18 ^{per person}

- ~ Chicken Satay *with Piña Colada*
- ~ Beef Satay *with Peanut Sauce*
- ~ Vegetable Spring Roll *with Ponzu Sauce*
- ~ Mini Crab Cake Rouille
- ~ Crab Stuffed Mushroom Caps
- ~ Vegetable Quesadillas
- ~ Pork Egg Rolls
- ~ Grilled Orange Chicken Skewer
- ~ Fresh Roma Tomato Basil Bruschetta *on Crostini*
- ~ Strawberry Balsamic Ricotta Bruschetta *on Multi-Grain Chips*
- ~ Ham and Provolone Pinwheels
- ~ Smoked Salmon *with Boursin Cheese Crostini*
- ~ Coconut Shrimp Tempura Satay
- ~ Grilled Cheese & Soup Shooters
- ~ Pigs in a Blanket
- ~ Mini Chicken Cordon Bleu
- ~ Teriyaki Chicken Skewers
- ~ Seasonal Soup Shooters
- ~ Bourbon Glazed Meatballs
- ~ Assorted Mini Quiche
- ~ Asparagus and Parmesan En Croute
- ~ Mini Quesadilla
- ~ Fried Ravioli with Marinara
- ~ Belgian Endive *with Crumbled Bleu Cheese & Local Honey*
- ~ Brie w/ Candy Pecan & Balsamic
- ~ Neptune Salad Phyllo Cups
- ~ Mediterranean Crostini
- ~ Pepper Shooters

Hors D'oeuvre Enhancements Additional Cost

- ~ Seasonal Fruit Display *with Poppyseed Dressing* \$6>
- ~ Baked Brie En Croûte *with French Baguette and Seasonal Chutney* \$7>
- ~ Antipasto Display *with Rustic Italian Breads* \$8>
- ~ Jumbo Shrimp Cocktail *with Two Sauces* \$12>
- ~ Mini Beef Wellington \$4>
- ~ Lollipop Lamb Chops *with Mint Demi-Glace* \$8>
- ~ Scallops Wrapped in Bacon \$4>

Hors D'œuvres

Station Enhancements

Prices do not include a 6% sales tax and a 20% service charge. Menu is subject to change.

One Hour with Chef Attendant

Carving Station \$10>

Select Two \$15>

- ~ Whole Roasted Sage Turkey *with Cranberry Sauce*
- ~ Peppercorn Crusted Sirloin of Beef *with Wild Mushroom Demi-Glace*
- ~ Garlic Dijon & Rosemary Crusted Pork Tenderloin *with Pan Jus*
- ~ Honey Glazed Spiral Ham *with Pommery Mustard Cream and Fruit Chutney*
- ~ Coulubiach of Salmon stuffed *with Spinach & Mushroom Duxelle wrapped in a Flaky Puff Pastry*
- ~ Fresh Petite Rolls, Condiments

Italian Pasta Station \$12>

- ~ Fusilli, Penne, Cheese Tortellini Alfredo, Pesto Cream and Sweet Tomato Basil Sauce

Enhancements:

- Grilled Chicken, Italian Sausage, Sautéed Shrimp, Broccoli Rabe, Kalamata Olives, Artichokes and Parmesan Cheese
- ~ Assorted Rustic Italian Breads

Asian Station \$18>

- ~ Chicken, Beef and Shrimp Stir Fry *with Vegetables and Rice*

Assorted Sushi:

- ~ Vegetable, California and Philadelphia Rolls
- ~ Pork Dumplings
- ~ Vegetable Spring Rolls
- ~ Wasabi, Ginger, Soy, Peanut and Sweet & Sour Dipping Sauces

South of the Border Station \$13>

Choice of Two

- ~ Chicken, Shrimp or Beef Fajitas
- ~ Beef and Chicken Taco Bar
- ~ Beef Chili Southwestern Sauce
- ~ Jalapeño Corn Bread

Mashed Potato Station \$12>

- ~ Smashed Red Bliss Potatoes
- ~ Yukon Gold Mashed
- ~ Sweet Potato Mashed

Enhancements:

- Gruyere Cheese, Sautéed Wild Mushrooms, Crème Fraiche *with Chives, Merlot Demi-Glace, Applewood Bacon Bits, Whipped Butter and Caramelized Onions*

Seafood Station Market Price

- ~ Jumbo Shrimp Cocktail
- ~ Smoked Salmon Display
- ~ Crab Shooters
- ~ Clams & Oysters on the Half Shell
- Lemon Wedges, Cocktail Sauces, Remoulade Sauce and Oyster Crackers

Dessert Station \$12>

Select Two \$18>

- ~ Mini Pastry, Fruit Display & Mini Desserts *with Chocolate Dipped Strawberries*
- ~ Ice Cream Bar 3 Flavors, 10 Toppings
- ~ Fondue Station:
White, Dark or Milk Chocolate *served with Strawberries, Pineapple Chunks, Bananas, Marshmallow, Pretzel Sticks, Rice Krispy Treats, Oreos, Nutterbutter and Cream Puffs*

Enhancements

Reception Enhancements

Prices do not include a 6% sales tax and a 20% service charge. Menu is subject to change.

Soup or Salad Additions

~ Italian Wedding Soup \$5>

~ Lobster Bisque \$7>

~ Caesar Salad *with shaved Parmesan & Caesar Dressing and Home-style Croutons* \$5>

~ Roma Tomatoes, Fresh Mozzarella and Basil *with Balsamic Glaze* \$6>

Children's Menu *Select Two* \$20>

~ Chicken Fingers and French Fries *served with BBQ & Honey Mustard*

~ Mac n' Cheese

~ Hamburger or Cheeseburger *served with French Fries*

~ Mini Pepperoni or Cheese Pizza

Additional Enhancements

Special Room Rate for Overnight Guests

Rehearsal Dinner Packages Available

Post-Wedding Breakfast/Brunch Packages Available

Chair Covers and Sashes

Bridal Showers



Enhancements

Beverage Bar Packages

Prices do not include a 6% sales tax and a 20% service charge. Menu is subject to change.

Prices start at 3 hours

The Harmony \$20

Wine: Cabernet Sauvignon,
Pinot Gorgio, White Zinfandel,
Merlot and Chardonnay

Beer: Coors Light, Miller Lite,
Yuengling, Corona, Sam Adams,
Peroni and Odouls

Soft Drinks and Bottled Water

4 Hours_\$25 | 5 Hours_\$30

The Platinum Open \$41>

Spirits: Grey Goose, Captain Morgan,
Bacardi, Patron Silver, Crown
Royal, Jack Daniels, Jim Beam,
Courvoisier, Triple Sec,
Johnny Walker Black, Amaretto
DiSaronno, Peach Schnapps,
Watermelon Schnapps, Sour
Apple Pucker, Sweet & Dry
Vermouth and Blue Curacao.

Wine: Foxhorn Merlot, Foxhorn
Chardonnay, Foxhorn Cabernet
Sauvignon, Avia Pinot Grigio
and Foxhorn White Zinfandel.

Beer: Coors Light, Miller Lite,
Yuengling, Budweiser, Bud
Light, Michelob Ultra, Sam
Adams Seasonal, Corona, Sam
Adams, Peroni and Odouls.

Soft Drinks and Bottled Water

4 Hours_\$48> | 5 Hours_\$55>

The Classic Open \$29

Spirits: Vodka, Gin, Rum, Tequila,
Whiskey, Blended Whiskey,
Triple Sec, Peach Schnapps,
Watermelon Schnapps, Sour
Apple Pucker, Sweet & Dry
Vermouth, and Blue Curacao.

Wine: Cabernet Sauvignon,
Pinot Gorgio, White Zinfandel,
Merlot and Chardonnay

Beer: Coors Light, Miller Lite,
Yuengling, Corona, Sam Adams,
Peroni and Odouls

Soft Drinks and Bottled Water

4 Hours_\$35 | 5 Hours_\$40

Host Sponsored Consumption Bar

Amount billed is on a per drink basis for the
actual amount of beverage consumed.

	Per Drink	Well Brand	Call	Premium
Import Beer	\$5	\$6	\$7	\$8
Domestic Beer	\$4	-	-	-
Wine	\$5	-	-	-
Soda	\$3	-	-	-

Pricing does not include 20% service charge and is subject
to change without notice.

The Premium Open \$36

Spirits: Smirnoff Vodka, Beefeater,
Captain Morgan, Jose Cuervo,
Seagrams 7 Jack Daniels, Johnny
Walker Red, Triple Sec, Peach
Schnapps, Watermelon Schnapps,
Sour Apple Pucker, Sweet & Dry
Vermouth and Blue Curacao.

Wine: Foxhorn Merlot, Foxhorn
Chardonnay, Foxhorn Cabernet
Sauvignon, Avia Pinot Grigio,
Foxhorn White Zinfandel.

Beer: Coors Light, Miller Lite,
Yuengling, Budweiser, Bud
Light, Corona, Sam Adams,
Peroni and Odouls

Soft Drinks and Bottled Water

4 Hours_\$42> | 5 Hours_\$48>

Cash Bar

Per drink amount is collected from individual
guest as each drink is ordered and served.

	Per Drink	Well Brand	Call	Premium
Import Beer	\$6	\$7	\$8	\$9
Domestic Beer	\$5	-	-	-
Wine	\$6	-	-	-
Soda	\$3	-	-	-

Prices are subject to change without notice.

Bar Packages