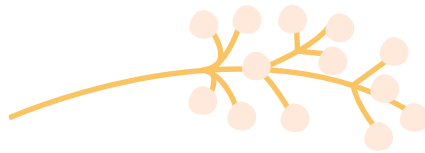


GET THE BOX HILL EXPERIENCE!



2023 WEDDING PACKAGES

Box Hill
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Phone: 717.428.5210
Email: kbarney@regentsglen.com

General Information

In addition to the per person package price, there is a site fee. Ask about discounts for Friday, Sunday and off-peak dates.

ROOMS CONTRACTED

The facility is not considered "reserved" until a \$2,000.00 deposit has been paid and a contract has been fully executed, i.e. signed by host and management.

MENU SELECTION

Menus, site arrangements and other pertinent details for your wedding should be submitted to the Wedding Coordinator at least three (3) months prior to the wedding date. Our office is here to assist you in planning a menu, especially for you and your guests. Our Chef will be happy to assist you with any special dietary requests with prior notice. Customized menus are always available; simply speak with your wedding coordinator to make arrangements. All catering is provided by the culinary staff at Regents' Glen.

GUARANTEES/DEPOSITS

The guaranteed number of attendees is required a minimum of fourteen (14) days in advance of your function. The guest count may not be reduced after the final count is given. All food is prepared fresh to order, so it is important that the guarantee be accurate. Final payment is due five business days prior to your event.

Credit Card payments ACH processing fee: \$1.00 per transaction. CC Processing fees: 3.3% + \$0.20/flat fee for all other credit cards and 3.5% + 0.20/flat fee for American Express. Processing fees paid to CE payments.

PRICES

Food and rental prices quoted in the menu are subject to 6% Pennsylvania sales tax, unless otherwise stated. All food, beverage and rental costs are subject to 20% service charge. Regents' Glen Country reserves the right to increase menu pricing should the market value of the menu item increase over 5%. Final pricing will be provided within 90 days of the event.

BEVERAGE SERVICE

Please note that the Pennsylvania Liquor Control Board regulates all alcohol and beverage sales and service. The Club, as a licensee, is responsible for proper administration of these regulations. Therefore, you or your guests may not bring liquor, beer, wine or champagne into the club. Qualified service staff will do all dispensing of beverages. Visibly intoxicated guests will not be served. No beverage of any kind may be taken from the Club premises. Management may cease alcohol service to anyone for any reason.

DRESS CODE

Golf & Business casual attire is permitted in all areas of the Club.

DECORATIONS

Any decorations must be pre-approved by Club Management. Decorations may not be affixed to any walls in any way. The Club is not responsible for any supplies that are left behind. Confetti and glitter are not permitted on the premises.

SECURITY AND PROPERTY DAMAGE

The Club shall not assume any responsibility for the damage or loss of any merchandise or personal articles brought into the Club, left unattended, or lost. The host is responsible for damage done to the Club by guests, attendees, independent contractors or other agents under your control. We request notification in advance of the names and telephone numbers of all outside professional consultants or independent contractors. If you wish to provide food and beverages for the independent contractors & agents, please let us know so we include them in your final count and can provide an area to serve them.

SPECIAL REQUIREMENTS

Amplified music is not permitted outside of the venue. Ceremony and cocktail hour held in the gardens may have non-amplified sound only.

MISCELLANEOUS

No leftover food or beverage may be removed from the club, with the exception of wedding cake.

All Wedding Packages Include...

- Bridal suite in Box Hill Mansion for your wedding party preparation, up to 4 hours prior to your ceremony.
- On-site day of coordinator.
- Reflecting pond and formal landscaped grounds to host your outdoor ceremony with white garden ceremony chairs.
- Elegant manicured European gardens set against our Georgian - Style Box Hill Mansion.
- One-hour cocktail reception.
- Indoor reception with space for up to 250 guests.
- Linens, china, silverware, and glassware.
- Tasting prepared by our Executive Chef.
- Complimentary Cake Cutting.

Boxwood Package

60 PER PERSON

INCLUDES

Package includes white linens and white napkins

One entree selection served with chef's choice of starch and seasonal vegetable is included.
Add an additional entree | 2 per person

Children's meals are available for children 10 and under at 50% of the package price

We are happy to accommodate any guest with dietary restrictions

ONE HOUR COCKTAIL RECEPTION

Seasonal vegetable display with creamy herb dipper accompanied by domestic cheese and crackers

PRICING

Package prices are subject to 6% sales tax and 20% service charge

FIRST COURSE

Garden Salad

served with fresh rolls and whipped butter

SECOND COURSE

Herb Roasted Statler Chicken
fresh rosemary and thyme

Classic Chicken Piccata
lemon caper sauce

Chicken Florentine
bechamel | spinach

Chicken Cordon Bleu
swiss | ham | dijon sauce

Panko Crusted Haddock
charred tomato basil beurre blanc

Roasted Pork Tenderloin
cracked pepper cream sauce

Regal Package

70 PER PERSON

INCLUDES

package includes white floor length linens, your choice of a colored linen napkin and a bottle of champagne for the sweetheart table

One entree selection served with chef's choice of starch and seasonal vegetable is included.
Add an additional entree | 2 per person

Children's meals are available for children 10 and under at 50% of the package price

We are happy to accommodate any guest with dietary restrictions

ONE HOUR COCKTAIL RECEPTION

Seasonal fruit and vegetable display with creamy herb dipper, Accompanied by Domestic Cheeses and crackers

or three butlered hors d'oeuvres selections from category one from each category

PRICING

Package prices are subject to 6% sales tax and 20% service charge

FIRST COURSE | CHOICE OF ONE

Garden Salad | Caesar Salad
Seasonal Spinach Salad
served with fresh rolls and whipped butter

SECOND COURSE

Apple and Brie Stuffed Chicken
brandied jus

Chicken Florentine
spinach | sun-dried tomato | ricotta

Chicken Chesapeake
prosciutto | lump crab | old bay cream sauce

Grilled Chicken Bruschetta
fresh mozzarella | balsamic reduction

Atlantic Salmon
sweet bourbon glaze

Bistro Steak Medallions
wild mushroom bordelaise

New York Strip
bourbon bbq glaze

Braised Short Rib
burgundy demi-glace

Elegance Package

95 PER PERSON

INCLUDES

package includes white floor length linens with your choice of a colored overlay, your choice of a colored linen napkin, and a complimentary champagne toast for all your guests

One entree selection served with chef's choice of starch and seasonal vegetable is included.
Add an additional entree | 2 per person

Children's meals are available for children 10 and under at 50% of the package price

We are happy to accommodate any guest with dietary restrictions

ONE HOUR COCKTAIL RECEPTION

Seasonal fruit and vegetable display with creamy herb dipper, Accompanied by Domestic and Imported Cheeses and crackers

And three butlered hors d'oeuvres selections from category one from each category

PRICING

Package prices are subject to 6% sales tax and 20% service charge

FIRST COURSE | CHOICE OF ONE

Garden Salad | Caesar Salad | Seasonal Spinach Salad | Seasonal Chop Salad
served with fresh rolls and whipped butter

SECOND COURSE

Beef Tenderloin
6 oz. filet

Signature Crab Cake
cracked pepper mango pool

Bistro Steak Medallions and Sauteed Shrimp
basil pesto white wine sauce

Crab Stuffed Lobster Tail
old bay cream sauce

Pan Seared Salmon and Crab Cake
dijon sauce

Seared Ahi Tuna Steak
miso-ginger glaze

Slow Roasted to Medium, Moroccan Spiced
Leg of Lamb
mint jus

Butter Crumb Crusted Atlantic Cod with
Roasted Corn and Shrimp Veloute

Romance Buffet Package

75 PER PERSON

INCLUDES

package includes white floor length linens, your choice of a colored linen napkin and a bottle of champagne for the sweetheart table

Children's meals are available for children 10 and under at 50% of the package price

We are happy to accommodate any guest with dietary restrictions

ONE HOUR COCKTAIL RECEPTION

Seasonal fruit and vegetable display with creamy herb dipper, Accompanied by Domestic Cheeses and crackers

or three butlered hors d'oeuvres selections from category one from each category

PRICING

Package prices are subject to 6% sales tax and 20% service charge

FIRST COURSE | CHOICE OF ONE

Garden Salad | Caesar Salad
Seasonal Spinach Salad
served with fresh rolls and whipped butter

SECOND COURSE | CHOICE OF TWO

Apple and Brie Stuffed Chicken
brandied jus

Chicken Florentine
spinach | sun-dried tomato | ricotta

Chicken Chesapeake
prosciutto | lump crab | old bay cream sauce

Grilled Chicken Bruschetta
fresh mozzarella | balsamic reduction

Atlantic Salmon
sweet bourbon glaze

Bistro Steak Medallions
wild mushroom bordelaise

Braised Short Rib
burgundy demi-glaze

SIDES | CHOICE OF TWO

Roasted Red Bliss Potatoes | Garlic
Whipped Potatoes | Five Cheese Mac &
Cheese | Rice Pilaf | Green Beans
Almandine | Steamed Broccoli | Seasonal
Squash Medley | Honey Glazed Carrots

Cocktail Style Reception

80 PER PERSON

INCLUDES

package includes white floor length linens with your choice of a colored linen napkin.

50 or more guests required with a minimum of four stations open simultaneously for two hours

Cocktail style guest seating with a mix of high top tables and limited guest seating

Children's meals are available for children 10 and under at 50% of the package price

We are happy to accommodate any guest with dietary restrictions

ONE HOUR COCKTAIL RECEPTION

Seasonal fruit and vegetable display with creamy herb dipper, Accompanied by Domestic Cheeses and crackers

or three butlered hors d'oeuvres selections from category one from each category

PRICING

Package prices are subject to 6% sales tax and 20% service charge

ITALIAN STATION

Pasta | Choice of Two

penne | farfalle | cheese tortellini | orecchiette
spinach ravioli

Homemade Sauce | Choice of Two

vodka | alfredo | basil pesto | classic marinara

add meatballs | 2

grilled chicken | 2

Italian sausage peppers and onions | 6

served with grated Parmesan cheese and garlic bread

CHEF-ATTENDED CARVING STATION

Meats | Choice of Two

Roasted turkey breast | cranberry chutney

Honey glazed baked ham | pineapple relish

Herb crusted pork loin | whole grain mustard

Peppercorn crusted bistro beef tenderloin | horseradish
cream sauce

served with assorted sliced slider rolls

SOUTHWEST STATION

Marinated grilled chicken tossed with sautéed
onions & peppers

Warm flour tortillas | tri-colored tortilla chips

spanish rice | guacamole | sour cream | pico de gallo
add beef | 2

ASIAN STIR FRY STATION

Meats | Choice of One
crispy chicken | teriyaki beef

Stir fried julienne vegetables | broccoli | sticky rice
lo mein | soy sauce | general tso | duck sauce

Chinese take out boxes | chopsticks

SALAD STATION

Salads | Choice of Two
all dressings are served on the side unless otherwise requested

Roasted Vegetable
roasted seasonal vegetables | fresh greens
champagne vinaigrette

Classic Caesar
romaine lettuce | parmesan | focaccia croutons
house made Caesar dressing

Seasonal Garden
fresh greens | tomato | cucumber | carrots
balsamic vinaigrette

Summer Chop Salad (seasonal)
peas | carrots | red onion | asparagus | cheddar
green goddess

Fall Chop Salad (seasonal)
butternut | apples | cranberries | red onion | carrots
blue cheese
creamy cider vinaigrette

Summer Spinach (seasonal)
strawberries | goat cheese | red onion | almonds
champagne vinaigrette

Fall Spinach (seasonal)
cranberries | goat cheese | almonds
champagne vinaigrette

CARVING BOARD STATION

Pre-carved bistro tender and pre-carved roast turkey
breast or honey glazed ham

Mozzarella | swiss cheese | caramelized onions | roasted
tomatoes | cranberry chutney | whole grain mustard
grilled asparagus | marinated baby portobello mushrooms

Assorted sliced slider rolls

SLIDER STATION | CHOICE OF TWO

Pulled pork | angus burger | chicken sliders
lettuce | tomato | onion | pickle | Swiss | American
hot sauce | BBQ sauce | ketchup | mustard | bacon slices

Served with house made potato chips
add crab cakes | 9

MAC & CHEESE STATION

Gourmet five cheese mac & cheese
bacon | blue cheese crumbles | panko
breadcrumbs | scallions
add lobster | 10

MASHED POTATO MARTINIS

Garlic mashed potatoes | whipped sweet potatoes
bacon | chives | sour cream | butter | shredded cheddar
cheese | brown sugar | marshmallows

FLATBREADS | CHOICE OF THREE

Buffalo chicken | Hawaiian | pepperoni | traditional |
sausage and peppers | brie apple and red onion
margarita | creole

Passed Hors d'Oeuvres

10 PER PERSON

INCLUDES

Hors d'oeuvres are priced per person based on one hour passed prior to dinner service

Choose one item from each category

PRICING

prices are subject to 6% sales tax and 20% service charge

CATEGORY ONE

Brûléed Tomato & Feta Tartlette
BLT Salad Phyllo Cup
Edamame Hummus on Sesame Pita
Baked Mac & Cheese Popover
Caprese Skewer | Balsamic Drizzle
Toasted Ravioli | Spicy Marinara
Vegetable Spring Roll | Sweet Chili Sauce
Bake Brie in Phyllo with Brûléed Berries

CATEGORY TWO

Bang Bang Shrimp
Boneless Chicken Bites | Buffalo or BBQ
Bacon & Brie Stuffed Mushrooms
Philly Cheesesteak Roll | Spicy Ketchup
Chicken Souvlaki Kebobs | Tzatziki Sauce
Chorizo & Cheddar Pinwheels
Chilled Margarita Shrimp Spoons

CATEGORY THREE

Coconut Shrimp | Cracked Pepper Mango Dipper
Crab Stuffed Mushroom
Spicy Tuna Tartar in Crispy Wonton Cup
Tenderloin & Boursin with Micro Scallions on Toasted Naan Bread
Shrimp Cocktail Shooter
Smoked Salmon | Dill Crème Fraiche
Cucumber Wrapper
Mini Crab Cake | "Baltimore" Remoulade
Cheeseburger Stuffed Mushrooms
cheddar cheese | caramelized onion | pickle signature sauce

Displayed Hors d'Oeuvres

INCLUDES

Hors d'oeuvres are priced per person based on one hour displayed prior to dinner service

PRICING

prices are subject to 6% sales tax and 20% service charge

CHEESE DISPLAY | 7

Imported and domestic cubed cheeses
wedge of blue and brie cheeses
Mustard dipper | assorted crackers

CHARCUTERIE | 10.5

Prosciutto | Soppressata | Mortadella | Pepperoni whole grain mustard | toasted naan

SEASONAL FRUIT DISPLAY | 7

Sweet yogurt dipper

VEGETABLE DISPLAY | 5

Creamy herb dipper

ANTIPASTI | 8

Seasonal grilled vegetables | marinated asparagus & baby portobello mushrooms | house-made hummus | assorted olives | whole grain mustard | toasted Naan bread

CRAB DIP | 10

Toasted Naan

SPINACH & ARTICHOKE DIP | 8

Toasted Naan

BUFFALO CHICKEN DIP | 8

Toasted Naan

SMOKED SALMON DISPLAY | 11

Capers | chopped red onion | chopped egg
dill crème fraiche | crostini

MEATBALLS | 6

Classic Italian | Greek with Tzatziki Dipper | Jack Daniels BBQ

Bridal Suite Lunch

19 PER PERSON

INCLUDES

Chips, Cookies & Brownies and Assorted soda and water

PRICING

prices are subject to 6% sales tax and 20% service charge

SALAD | CHOICE OF ONE

Fresh Seasonal Fruit and Berries

Roasted Vegetable

roasted seasonal vegetables | fresh greens | champagne vinaigrette

Mediterranean Pasta Salad

WRAPS | CHOICE OF TWO

Turkey & Swiss Wrap

bacon | lettuce | tomato | chipotle aioli

Gourmet Chicken Salad

red grapes | almonds | lettuce | tomato

Roasted Vegetable Wrap

seasonal vegetables | balsamic drizzle

Sliced Roast Beef

lettuce | tomato | red onion | horseradish aioli

Ham & Cheddar Wrap

lettuce | tomato | Dijon aioli

Beverage Packages

PRICES ARE PER PERSON PER HOUR

INCLUDES

All packages include assorted soft drinks

PRICING

All prices are per person over 21 years of age

Guest's under 21 pay soda bar pricing

prices are subject to 6% sales tax and 20% service charge

SODA BAR | 4

BEER & WINE

First Hour | 9

Each Additional Hour | 6

Chardonnay | Cabernet

Miller Lite | Yuengling Lager | Blue Moon

HOUSE BAR

First Hour | 12

Each Additional Hour | 8

Chardonnay | Cabernet | Yuengling | Miller Lite

Blue Moon

Svedka | New Amsterdam Gin | Old Granddad

Cruzan | Juarez | Cutty Sark | Triple Sec

PREMIUM BAR

First Hour | 14

Each Additional Hour | 10

Chardonnay | Cabernet | Merlot | Pinot Grigio

Miller Lite | Yuengling Lager | Blue Moon

Tito's Vodka | Bombay Gin | Buffalo Trace Whisky

Bacardi Silver | Captain Morgan Spiced Rum

Corazon Tequila Blanco | Jack Daniels | Johnny

Walker Red | Triple Sec

BANQUET BAR POLICIES

In accordance with the Pennsylvania Liquor Control Board, alcohol cannot be brought in from outside sources. Our servers and bartenders are prohibited from serving alcoholic beverages to anyone under the age of 21.

Management reserves the right to close the bar prior to the scheduled end time if your guests have consumed too much to drink and are being disruptive to guests of the event or event staff.

Minimum revenue of \$300 is required for all bars. If revenues do not meet this minimum requirement, The host will be responsible for paying the difference.

There is a two-hour minimum on all bars.

There will be a \$100.00 set up fee for all cash and consumption-based bars.
A 20% service charge will be applied to all consumption bars, plus 6% PA State Tax on the service charge.

Prices/Selections are subject to change.