

Weddings at
BAYWOOD





Ceremony Package

\$2500

CEREMONY SOUND TECHNICIAN TO PLAY PRELUDE, PROCESSIONAL AND THE RECESSIONAL MUSIC

SOUND SYSTEM INCLUDING A MICROPHONE FOR THE OFFICIANT

USE OF THE CEREMONY GARDEN FOR THE REHEARSAL AND THE CEREMONY

SETUP AND BREAKDOWN OF WHITE CEREMONY CHAIRS

WATER TOWERS AT CEREMONY ENTRANCE

USE OF PRIVATE DRESSING ROOMS WITH ONE COMPLIMENTARY BOTTLE OF CHAMPAGNE FOR EACH ROOM

GOLF CART ESCORTS FOR PHOTOGRAPHY ON THE GROUNDS

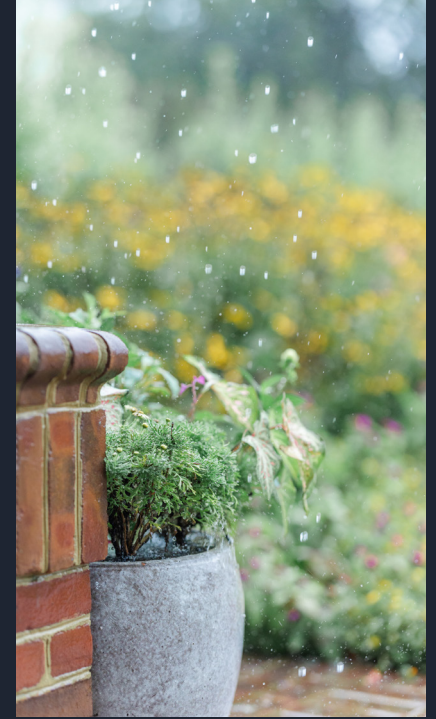
SETUP AND BREAKDOWN OF COCKTAIL HOUR TABLES, DISPLAYS AND BARS

IN THE EVENT OF INCLEMENT WEATHER, ALTERNATIVE CEREMONY LOCATIONS ARE AVAILABLE.



Rainy Wedding Days at Baywood

Whether under the Pergola, on the Veranda, or in the Ballroom, an unplanned rainy wedding at Baywood is just as beautiful!





Reception Package

\$2500

SETUP AND BREAKDOWN OF DECOR *

SETUP AND BREAKDOWN OF TABLES AND CHAIRS

STANDARD LINENS—BLACK OR WHITE FLOOR LENGTH UNDERLAY AND SQUARE OVERLAY FOR ALL ROUND TABLES, AND CHOICE OF STANDARD NAPKIN COLOR

WHITE CHINA, CLEAR GLASSWARE, SILVER FLATWARE

DANCE FLOOR

ACCESS TO BALLROOM BALCONIES OVERLOOKING CEREMONY GARDEN AND 18TH GREEN

AUDIO VISUAL SERVICES INCLUDING 3 PROJECTORS AND 6' X 4' SCREENS

BALLROOM LEVEL RESTROOMS

SODA, TEA AND COFFEE SERVICE

BALLROOM FEE APPLICABLE TO BUFFET AND STATIONED WEDDING PACKAGES

** CLIENT IS RESPONSIBLE FOR REMOVAL OF ALL PERSONAL ITEMS AT THE CLOSE OF EVENT*

Buffet Package

\$95 Per Person

Includes Three Entrees & Three Sides

Entrees

CHOOSE THREE

BRAISED SHORT RIB NATURAL JUS

HERB ROASTED SALMON THYME, WHITE BALSAMIC BUTTER

BLACKENED CAROLINA MAHI MAHI CHARDONNAY BUTTER

SLOW ROASTED PORK LOIN CHARRED SCALLION CHIMICHURRI

BAKED LOCAL ROCKFISH (BASED ON AVAILABILITY) RITZ CRACKER & LEMON CRUST, OLD BAY, LEMON AIOLI

AIRLINE AMISH CHICKEN BRINED & SPICE RUBBED, HERB BUTTER

SLICED BLACK ANGUS TENDERLOIN SPICE BLEND RUB, CHERRY TOMATOES, TENDERLOIN PAN JUS

GENERAL TSO'S CAULIFLOWER CHIVES, CRUSHED PEANUTS, SESAME SEEDS

Buffet Package subject to Ceremony & Reception Fees

PRICES ARE SUBJECT TO A 20% SERVICE CHARGE. MENUS ARE SUBJECT TO CHANGE.

Sides: Vegetables

CHOOSE TWO

SUMMER VEGETABLES

GRILLED LOCAL ASPARAGUS GARLIC BUTTER & LEMON

LOCAL WILD MUSHROOMS & BRAISED GREENS TABASCO BUTTER, CIDER VINEGAR

SUMMER SQUASH & CHARRED TOMATOES FRIED ROSEMARY, LEMON, VIRGIN OIL

SWEET CORN SUCCOTASH

FARM BEAN ALMANDINE CANDIED ALMONDS, GARLIC BUTTER

HEIRLOOM CARROTS BROWN SUGAR & MAPLE BUTTER, TOASTED PECANS

FALL VEGETABLES

CIDER GLAZED HEIRLOOM CARROTS

TRUFFLED WHIPPED BUTTERNUT SQUASH BUTTER, CREAM

CHARRED BRUSSELS DUCK FAT & FRENCH MUSTARD

ROOT VEGETABLE AU GRATIN HERB CRUSTED PANKO

CREAMED CAULIFLOWER

ROASTED BROCCOLI GARLIC, OLIVE OIL, VINEGAR

Sides: Starch

CHOOSE ONE

WHIPPED POTATOES BUTTER & CREAM, CHIVES

SMOKED GOUDA MACARONI & CHEESE PANKO CRUSTED

BUTTERED RED BLISS POTATOES THYME, GARLIC

SWEET POTATO AU GRATIN HERB CRUSTED PANKO

PIMENTO CHEDDAR GRITS BUTTER, CREAM

HERBED JASMINE RICE

Enhancements

Carving Station

PRICED PER PERSON

\$MKT | BEEF TENDERLOIN

\$MKT | PRIME RIB

\$15 | ROASTED TURKEY

CARVER FEE \$75

Additional Enhancements

PRICED PER PERSON

\$6 | SALAD

\$8 | PLATED DESSERT

\$8 | ASSORTED MINI DESSERT DISPLAY

PRICES ARE SUBJECT TO A 20% SERVICE CHARGE. MENUS ARE SUBJECT TO CHANGE.

Silver Package

\$135 Per Person

Includes:

CEREMONY & RECEPTION PACKAGES

COMPLIMENTARY TASTING FOR UP TO 6 GUESTS

Butlered Hors D'oeuvres

CHOOSE TWO

EGGPLANT CAPONATA ON FRIED BREAD

ZUCCHINI TARTLETS HEIRLOOM TOMATO, BLACK PEPPER RICOTTA, VIRGIN OIL

CARBONARA ARANCINI PARMESAN CREAM

AVOCADO TOAST RADISH, PICKLED SHALLOT, EDAMAME, ESPELETTE

STICKY IKKY MEATBALLS PEANUTS, CHIVES, SESAME

CHORIZO EMPANADA PIQUILLO PUREE

BACON WRAPPED CARROT DILL RANCH

BACON, LETTUCE & TOMATO DEVEILED EGG

WILD MUSHROOM DUXELLES CROSTINI FIG JAM, GOAT CHEESE, THYME

SMOKED BRISKET & BLUE CHEESE SPRING ROLL

BURNT END SKEWERS (BEEF BRISKET) SWEET BBQ, CHIMICHURRI

SHORT RIB WELLINGTON BORDELAISE

CHICKEN & WAFFLE SPICED MAPLE

GENERAL TSO'S CHICKEN BITES PEANUTS, CHIVES, SESAME

SMOKED SALMON ON BLACK PEPPER GOUGÈRE LEMON AIOLI

MINI CRAB CAKE DILL TARTAR

BLUE CRAB CLAWS CREAMY MUSTARD AIOLI, OLD BAY

TUNA POKE SESAME, CHIVE, SEAWEED

SERRANO WRAPPED SHRIMP BLACK GARLIC ROMESCO

PROSCIUTTO WRAPPED SCALLOP SEASONAL JAM

CRISPY PORK BELLY LOLLIPOPS STICKY ICKY GLAZE, CRUSHED WONTON, TOGARASHI, SPICY RANCH

PIMENTO CHEDDAR GRIT CAKE CREOLE SHRIMP, TOMATO JAM

CRAB LOUIE TOAST POINTS GREEN GODDESS DRESSING

TEMPURA LOBSTER BOOM BOOM STYLE AIOLI

MINI NEW ENGLAND STYLE LOBSTER ROLLS TOASTED POTATO ROLL, MUSTARD MAYO, CELERY

PRICES ARE SUBJECT TO A 20% SERVICE CHARGE. MENUS ARE SUBJECT TO CHANGE.

Salad

CHOOSE ONE

CLASSIC CAESAR PARMESAN, GARLIC CROUTONS

SEASONAL MIXED FIELD GREENS SIMPLE VINAIGRETTE

Plated Entrees

CHOOSE TWO

LAMB BOLOGNESE CASARECCE PASTA, BROCCOLINI, GARLIC CONFIT, RICOTTA

HERB ROASTED SALMON GRILLED VEGETABLES, SALSA VERDE

PROSCIUTTO WRAPPED COD RATATOUILLE, FARM BEANS, EXTRA VIRGIN AIOLI

SHRIMP & GRITS TOMATOES, CHORIZO, PEPPERS

PAN ROASTED CHICKEN BREAST BRUSSELS SPROUTS, SHAVED FENNEL, SUNFLOWER SEEDS, FINGERLINGS, CITRUS VINAIGRETTE

BRAISED BEEF SHORT RIB ROASTED ROOT VEGETABLES, HORSERADISH CREAM

GRILLED FILET WHIPPED POTATOES, ROASTED ONIONS & MUSHROOMS, WORCESTERSHIRE BUTTER

GRILLED BONE-IN PORK CHOP COLLARD GREENS, WHIPPED BUTTERNUT SQUASH, MAPLE MUSTARD PAN GRAVY

Platinum Package

\$175 Per Person

Includes:

CEREMONY & RECEPTION PACKAGES
COMPLIMENTARY TASTING FOR UP TO 6 GUESTS

\$200 VALUE TOWARD SWEETHEART TABLE FLORALS
CHAMPAGNE TOAST

Butlered Hors D'oeuvres

CHOOSE FOUR

EGGPLANT CAPONATA ON FRIED BREAD

ZUCCHINI TARTLETS HEIRLOOM TOMATO, BLACK PEPPER RICOTTA, VIRGIN OIL

CARBONARA ARANCINI PARMESAN CREAM

AVOCADO TOAST RADISH, PICKLED SHALLOT, EDAMAME, ESPELETTE

STICKY IKKY MEATBALLS PEANUTS, CHIVES, SESAME

CHORIZO EMPANADA PIQUILLO PUREE

BACON WRAPPED CARROT DILL RANCH

BACON, LETTUCE & TOMATO DEVILED EGG

WILD MUSHROOM DUXELLES CROSTINI FIG JAM, GOAT CHEESE, THYME

SMOKED BRISKET & BLUE CHEESE SPRING ROLL

BURNT END SKEWERS (BEEF BRISKET) SWEET BBQ, CHIMICHURRI

SHORT RIB WELLINGTON BORDELAISE

CHICKEN & WAFFLE SPICED MAPLE

GENERAL TSO'S CHICKEN BITES PEANUTS, CHIVES, SESAME

SMOKED SALMON ON BLACK PEPPER GOUGÈRE LEMON AIOLI

MINI CRAB CAKE DILL TARTAR

BLUE CRAB CLAWS CREAMY MUSTARD AIOLI, OLD BAY

TUNA POKE SESAME, CHIVE, SEAWEED

SERRANO WRAPPED SHRIMP BLACK GARLIC ROMESCO

PROSCIUTTO WRAPPED SCALLOP SEASONAL JAM

CRISPY PORK BELLY LOLLIPOPS STICKY ICKY GLAZE, CRUSHED WONTON, TOGARASHI, SPICY RANCH

PIMENTO CHEDDAR GRIT CAKE CREOLE SHRIMP, TOMATO JAM

CRAB LOUIE TOAST POINTS GREEN GODDESS DRESSING

TEMPURA LOBSTER BOOM BOOM STYLE AIOLI

MINI NEW ENGLAND STYLE LOBSTER ROLLS TOASTED POTATO ROLL, MUSTARD MAYO, CELERY

PRICES ARE SUBJECT TO A 20% SERVICE CHARGE. MENUS ARE SUBJECT TO CHANGE.

Harvest Table

ASSORTED FARMHOUSE & ARTISAN CHEESES, CURED MEATS, VEGETABLES, ASSORTED ACCOUTREMENTS, BREADS & CRACKERS

Salad

CHOOSE ONE

KALE SALAD FRENCH BREAKFAST RADISHES, RICOTTA SALATA, SUNFLOWER SEEDS, APPLE CIDER-POPPY DRESSING

BABY GEM SALAD SWEET DROP PEPPERS, PICKLED SHALLOTS, HEARTS OF PALM, GREEN GODDESS DRESSING, MANCHEGO CHEESE

Plated Entrees

CHOOSE THREE

8oz FILET MIGNON ROASTED CIPOLLINI ONIONS & MAITAKE MUSHROOMS, WHIPPED POTATOES, BORDELAISE

PAN ROASTED SCALLOPS CAULIFLOWER, LENTILS, GOLDEN RAISINS

ROASTED DUCK BREAST PARSNIPS, FINGERLING POTATOES, POMEGRANATE SEEDS, PEAR BUTTER

CRISPY SEASONAL WHITE FISH PORK BELLY HASH, VEAL JUS

BUTTER POACHED LOBSTER TAIL TRUFFLED RISOTTO, ENGLISH PEAS

CORNISH GAME HEN "UNDER THE BRICK" GINGER CARROTS, BROCCOLINI, SCALLIONS, ORANGE TAHINI

JUMBO LUMP CRAB CAKES WARM BLOODY MARY GAZPACHO, CRISPY POTATOES, TABASCO AIOLI

CRAB IMPERIAL STUFFED SHRIMP SAFFRON CREAM, ROMESCO FRIED RICE

PRICES ARE SUBJECT TO A 20% SERVICE CHARGE. MENUS ARE SUBJECT TO CHANGE.

Diamond Package

\$250 Per Person

Includes:

CEREMONY & RECEPTION PACKAGES

COMPLIMENTARY TASTING FOR UP TO 6 GUESTS

HOUSE BAR PACKAGE

CHAMPAGNE TOAST

SILVER OR GOLD CHARGERS

CENTERPIECES *VALUED UP TO \$150 PER TABLE

MENU CARDS

Butlered Hors D'oeuvres

CHOOSE FOUR

EGGPLANT CAPONATA ON FRIED BREAD

ZUCCHINI TARTLETS HEIRLOOM TOMATO, BLACK PEPPER RICOTTA, VIRGIN OIL

CARBONARA ARANCINI PARMESAN CREAM

AVOCADO TOAST RADISH, PICKLED SHALLOT, EDAMAME, ESPELETTE

STICKY IKKY MEATBALLS PEANUTS, CHIVES, SESAME

CHORIZO EMPANADA PIQUILLO PUREE

BACON WRAPPED CARROT DILL RANCH

BACON, LETTUCE & TOMATO DEVILED EGG

WILD MUSHROOM DUXELLES CROSTINI FIG JAM, GOAT CHEESE, THYME

SMOKED BRISKET & BLUE CHEESE SPRING ROLL

BURNT END SKEWERS (BEEF BRISKET) SWEET BBQ, CHIMICHURRI

SHORT RIB WELLINGTON BORDELAISE

CHICKEN & WAFFLE SPICED MAPLE

GENERAL TSO'S CHICKEN BITES PEANUTS, CHIVES, SESAME

SMOKED SALMON ON BLACK PEPPER GOUGÈRE LEMON AIOLI

MINI CRAB CAKE DILL TARTAR

BLUE CRAB CLAWS CREAMY MUSTARD AIOLI, OLD BAY

TUNA POKE SESAME, CHIVE, SEAWEED

SERRANO WRAPPED SHRIMP BLACK GARLIC ROMESCO

PROSCIUTTO WRAPPED SCALLOP SEASONAL JAM

CRISPY PORK BELLY LOLLIPOPS STICKY ICKY GLAZE, CRUSHED WONTON, TOGARASHI, SPICY RANCH

PIMENTO CHEDDAR GRIT CAKE CREOLE SHRIMP, TOMATO JAM

CRAB LOUIE TOAST POINTS GREEN GODDESS DRESSING

TEMPURA LOBSTER BOOM BOOM STYLE AIOLI

MINI NEW ENGLAND STYLE LOBSTER ROLLS TOASTED POTATO ROLL, MUSTARD MAYO, CELERY

PRICES ARE SUBJECT TO A 20% SERVICE CHARGE. MENUS ARE SUBJECT TO CHANGE.

Harvest Table

ASSORTED FARMHOUSE & ARTISAN CHEESES, CURED MEATS, VEGETABLES, ASSORTED ACCOUTREMENTS, BREADS & CRACKERS

Salad

CHOOSE ONE

ARUGULA SALAD GRANNY SMITH APPLES, SPECK HAM, GOAT CHEESE, CITRUS VINAIGRETTE

MARKET SALAD MUSTARD GREENS, PEA TENDRILS, PICKLED ONIONS, SHAVED FENNEL, PRESERVED LEMON RICOTTA, HERB VINAIGRETTE

Plated Entrees

CHOOSE THREE

LOBSTER THERMIDOR TARRAGON MUSTARD CREAM, WHIPPED POTATOES, GRILLED ASPARAGUS

BLACK SEA BASS BRAISED ESCAROLE, CRISPY POLENTA, CURED OLIVE TAPENADE, CONFIT LEMONS

14oz VEAL CHOP BLACK GARLIC ROMESCO BRUSSELS SPROUT, FINGERLINGS

WAGYU FILET & LOBSTER TAIL BURGUNDY TRUFFLE RISOTTO, MELTED LEEKS

PAN ROASTED HALIBUT POACHED WHITE ASPARAGUS, MARCONA ALMONDS, MACHE, CHIMICHURRI

10oz BRAISED WAGYU SHORT RIB ROASTED ROOT VEGETABLES, SWISS CHARD, HORSERADISH CREMA

DOMESTIC LAMB CHOPS MASCARPONE POLENTA, CHARRED BROCCOLINI, FIG REDUCTION

14oz WAGYU STRIP STEAK OLIVE OIL POACHED POTATOES, CRISPY ONIONS, MARROW BUTTER, BORDELAISE

Sweets

ASSORTED MINI DESSERT DISPLAY

PRICES ARE SUBJECT TO A 20% SERVICE CHARGE. MENUS ARE SUBJECT TO CHANGE.

Stationary Hors D'oeuvres

PIMENTO CHEDDAR CRAB DIP OLD BAY KETTLE CHIPS	\$200 50 GUESTS
SPINACH & ARTICHOKE DIP SPINACH TORTILLA CHIPS	\$75 50 GUESTS
ARTISANAL & DOMESTIC CHEESE DISPLAY ASSORTED ACCOUTREMENT	\$225 50 GUESTS
VEGETABLE CRUDITÉ GRILLED VEGETABLES, ASSORTED ACCOUTREMENT	\$125 50 GUESTS
BAKED BRIE EN CROÛTE CRACKERS, JAM, FRESH FRUIT	\$80 KILO WHEEL
SMOKED PAPRIKA HUMMUS EGGPLANT CAPONATA, FRIED BREAD	\$125 50 GUESTS
SMOKED SALMON DISPLAY ACCOUTREMENT	\$200 50 GUESTS
TUNA POKE SEAWEEED, PINEAPPLE, LAVASH	\$300 50 GUESTS
CLASSIC SHRIMP COCKTAIL	\$300 100 PIECES
OYSTER BAR	\$300 100 PIECES
OYSTER BAR ATTENDANT FEE	\$50 HOUR

PRICES ARE SUBJECT TO A 20% SERVICE CHARGE. MENUS ARE SUBJECT TO CHANGE.

Station Enhancements

The Harvest Table

\$16 PER PERSON

ASSORTED FARMHOUSE & ARTISAN CHEESES
CURED MEATS, VEGETABLES,
ASSORTED ACCOUTREMENTS, BREADS & CRACKERS

Taco Bar

\$25 PER PERSON | CHOOSE TWO

CARNE ASADA
PORK CARNITAS
PULLED CHICKEN MOJO
BLACKENED SHRIMP

SERVED WITH A ROASTED CORN & BLACK BEAN SALAD
SPANISH RICE & SPICED PINTO BEANS, PICKLED ONIONS
GUACAMOLE, PICO DE GALLO, SOUR CREAM, JALAPEÑOS
COJITA, MONTEREY JACK, WARM TORTILLAS

Butcher & Baker

PRICED PER PERSON

\$38 | LONDON BROIL
\$38 | PORK LOIN
\$MKT | PRIME RIB

SERVED WITH RUSTIC BREADS, WHIPPED POTATOES
SEASONAL VEGETABLES

CARVER FEE \$75

Poke Bar

\$32 PER PERSON

SUSHI GRADE TUNA
POACHED SHRIMP
LOBSTER

SERVED WITH SEAWEED, CHILLED BASAMTI RICE
WHOLE GRAINS, EDAMAME, LOCAL VEGGIES, SAUCES

Garden & Grain

\$21 PER PERSON

TOASTED BARLEY
TRI COLORED QUINOA
BASMATI RICE
HEIRLOOM TOMATOES
CHARRED SUMMER SQUASH

SERVED WITH PESTO, DRESSINGS, PICKLES

New England Table

\$32 PER PERSON

MINI LOBSTER ROLLS
BAKED BEANS
SALT & VINEGAR CHIPS
POTATO SALAD

Raw Bar

\$30 PER PERSON

LOCAL OYSTERS
SHRIMP COCKTAIL
COCKTAIL CLAWS
MIGNONETTE
LEMON
CHILLED LOBSTER TAILS +10PP

Mini Dessert Display

\$8+ PER PERSON

CHEF'S CHOICE OF 4 ASSORTED MINI DESSERTS

Italian Station

\$30 PER PERSON | CHOOSE TWO

BAKED ZITI WITH TRADITIONAL MEATBALLS
CHICKEN CARBONARA WITH FUSILLI
BEEF BOLOGNESE WITH CAVATAPPI
EGGPLANT PARMESAN WITH SPAGHETTI

SERVED WITH SAUTÉED BROCCOLI RABE & GARLIC BREAD

Slider Bar

PRICED PER PERSON

\$16 | CRAB CAKE
\$14 | BRAISED BEEF SHORT RIB
\$12 | BRAISED PULLED PORK
\$18 | MINI LOBSTER SLIDERS

Boardwalk Station

\$30 PER PERSON

BOARDWALK STYLE FRIES
MINI CHEESESTEAKS
MINI CHEESEBURGERS
CORN DOGS
DEEP FRIED OREOS

Milk & Cookie Bar

\$10 PER PERSON

COLD STRAWBERRY, PLAIN & CHOCOLATE MILK
ASSORTED COOKIE SELECTION

Perfect for a late night snack or customizing your cocktail hour!

PRICES ARE SUBJECT TO A 20% SERVICE CHARGE. MENUS ARE SUBJECT TO CHANGE.

Butlered Hors D'oeuvres

PRICED PER 36 PIECES

- 74 | EGGPLANT CAPONATA ON FRIED BREAD
- 74 | ZUCCHINI TARTLETS HEIRLOOM TOMATO, BLACK PEPPER RICOTTA, VIRGIN OIL
- 90 | CARBONARA ARANCINI PARMESAN CREAM
- 90 | AVOCADO TOAST RADISH, PICKLED SHALLOT, EDAMAME, ESPELETTE
- 90 | STICKY IKKY MEATBALLS PEANUTS, CHIVES, SESAME
- 90 | CHORIZO EMPANADA PIQUILLO PUREE
- 90 | BACON WRAPPED CARROT DILL RANCH
- 90 | BACON, LETTUCE & TOMATO DEVILED EGG
- 108 | WILD MUSHROOM DUXELLES CROSTINI FIG JAM, GOAT CHEESE, THYME
- 108 | SMOKED BRISKET & BLUE CHEESE SPRING ROLL
- 108 | BURNT END SKEWERS (BEEF BRISKET) SWEET BBQ, CHIMICHURRI
- 108 | SHORT RIB WELLINGTON BORDELAISE
- 108 | CHICKEN & WAFFLE SPICED MAPLE
- 108 | GENERAL TSO'S CHICKEN BITES PEANUTS, CHIVES, SESAME
- 108 | SMOKED SALMON ON BLACK PEPPER GOUGÈRE LEMON AIOLI
- 108 | MINI CRAB CAKE DILL TARTAR
- 122 | BLUE CRAB CLAWS CREAMY MUSTARD AIOLI, OLD BAY
- 144 | TUNA POKE SESAME, CHIVE , SEAWEED
- 144 | SERRANO WRAPPED SHRIMP BLACK GARLIC ROMESCO
- 144 | PROSCIUTTO WRAPPED SCALLOP SEASONAL JAM
- 144 | CRISPY PORK BELLY LOLLIPOPS STICKY ICKY GLAZE, CRUSHED WONTON TOGARASHI, SPICY RANCH
- 144 | PIMENTO CHEDDAR GRIT CAKE CREOLE SHRIMP, TOMATO JAM
- 194 | CRAB LOUIE TOAST POINTS GREEN GODDESS DRESSING
- 252 | TEMPURA LOBSTER BOOM BOOM STYLE AIOLI
- 280 | MINI NEW ENGLAND STYLE LOBSTER ROLLS TOASTED POTATO ROLL MUSTARD MAYO, CELERY

PRICES ARE SUBJECT TO A 20% SERVICE CHARGE. MENUS ARE SUBJECT TO CHANGE.

Beverage Plans

PRICES ARE PER PERSON BASED ON THE LENGTH OF TIME THE BAR REMAINS OPEN. THE AMOUNT CHARGED IS BASED ON THE NUMBER OF GUARANTEED GUESTS OR THE ACTUAL NUMBER OF GUESTS IN ATTENDANCE, WHICHEVER IS GREATER. ONE BARTENDER REQUIRED FOR EVERY 75 GUESTS.

Open Liquor, Beer & Wine

# OF HOURS	ONE	TWO	THREE	FOUR	FIVE
HOUSE BRANDS	\$22	\$26	\$32	\$38	\$44
PREMIUM BRANDS	\$26	\$30	\$36	\$42	\$50

Open Beer & Wine

# OF HOURS	ONE	TWO	THREE	FOUR	FIVE
HOUSE BRANDS	\$18	\$22	\$26	\$28	\$32

ADD ON CHAMPAGNE WELCOME OR CHAMPAGNE TOAST \$4 PER PERSON

Alcohol

PREMIUM

KETEL ONE OR TITOS
BOMBAY SAPPHIRE GIN
CROWN ROYAL WHISKEY
MT. GAY RUM
MAKERS MARK WHISKEY
JOHNNY WALKER SCOTCH
PATRON TEQUILA

HOUSE

SVEDKA VODKA
BEEFEATER GIN
JIM BEAM BOURBON
JACK DANIELS WHISKEY
CRUZAN RUM
DEWARS SCOTCH
HORNITOS TEQUILA

BEER

BUDWEISER
BUD LIGHT
COORS LIGHT
YUENGLING
CORONA
MILLER LITE
SEASONAL IPA
WHITE CLAW

WINE

CABERNET
MERLOT
PINOT NOIR
CHARDONNAY
SAUVIGNON BLANC
PINOT GRIGIO
SPARKLING

Ask about our Crush Bar!




NO SHOTS ALLOWED. ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE. MENUS AND RICES ARE SUBJECT TO CHANGE.



Weddings at
BAYWOOD

The Clubhouse at Baywood is one of the only premier wedding and event venues in southern Delaware. Situated right on the Culinary Coast and just a few miles away from both Lewes and Rehoboth Beach, our all-inclusive venue boasts picturesque settings and in-house professional planning staff to help you organize and host your dream wedding. With elegant spaces both indoors and outdoors, you're sure to find the perfect location to get married on our property, no matter your style or the size of your wedding party.

BaywoodWeddings.com

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