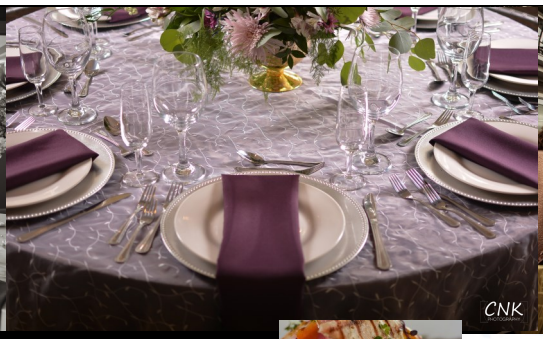
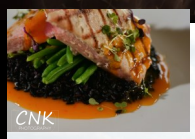
The View at Morgan Hill

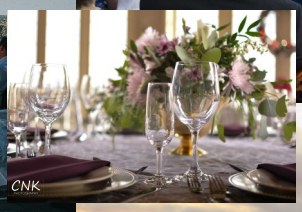
WEDDINGS

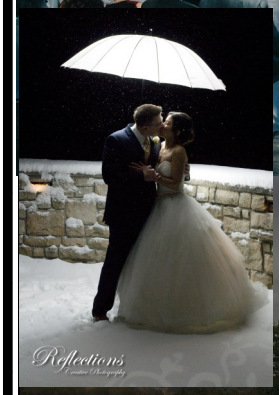
100 Clubhouse Drive
Easton, PA 18042
(610) 923-8480
www.morganhillgc.com



This is your moment.....







...Enjoy the View

Perched at the top of Morgan Hill, overlooking the city of Easton, PA, The View at Morgan Hill provides a stunning backdrop for your special day. We recently completed construction of our Grand View Room, giving it a fresh and modern makeover. Our room holds up to 150 guests allowing for a more intimate affair. We only host one wedding at a time, so the day is truly yours. From your first visit, to your wedding day send off, the team here at The View will guarantee nothing short of your perfect day!

Deluxe Wedding

Includes

Five Hour Open Bar

Standard Liquors, Wine, Beer, Soft Drinks, Coffee, Decaffeinated Coffee, Specialty Teas

Cocktail Hour on The View's Upper Deck

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

Plated Dinner in the Grand View Room

Salad, Choice of Two Entrees, 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 $10 per person*
Ceiling Uplighting can be provided for $150

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

$135 per person

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

Deluxe 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
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
Individual Mushroom Strudel
Mini Beef Wellington, Horseradish Sauce
Scallops Wrapped in Bacon
Assorted Quiche
Buffalo Chicken Egg Roll
Deep Fried Mac & Cheese
Santé Fe Chicken Quesadilla
Marinated Shrimp Skewers
Mini Crab Cake
Spanakopita
Brie & Raspberry in Phyllo
Coconut Shrimp

Premium Hors D'Oeuvres

Priced Per Person

Shrimp Cocktail Shooters + $2.5
Mini Maine Lobster Rolls + $3.5
New Zealand Lamb Lollipops + $5

Deluxe 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

The View Chopped Salad

Romaine & Iceberg Lettuces, Chick Peas, Black Olives,
Tomatoes, Carrots, Red Onions, Creamy Italian Dressing

Balsamic & Bleu Salad

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

First Course Enhancements

Priced Per Person

Seasonal Soups

Local Mushroom
Potato Leek, Candied Bacon
Lobster Bisque, Tarragon Cream
Italian Chicken
Roasted Butternut Squash
Manhattan Clam Chowder
Beef Barley
$4.5

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

Madras Curry Grilled Pork Filet
Dried Apricot & Fig Compote

The View Bistro Steak
Garlic & Herb Butter, Bleu Cheese Demi Glace

New York Strip Steak
Wild Mushroom & Port Wine Glace

Island Chicken
Red Pepper Butter, Pineapple Salsa

Chicken Chesapeake
Cheddar Cheese, Maryland Crab, Old Bay Butter

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

Atlantic Cod
Sweet Corn & Spicy Sausage Relish, Boston Lager Butter

Walnut Crusted Pork
Balsamic Onion Marmalade, Apple Cider Demi Glace

Angus Beef Shortrib
Caramelized Mire Poix, Red Wine Natural Sauce

Center Cut Filet Mignon
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

Upgraded Entrée Selections

Priced Per Guest

The View Jumbo Lump Crab Cakes
Old Bay Emulsion
$10

Espresso Crusted Ribeye
Merlot & Cocoa Glace de Veau
$9

Pan Roasted Chilean Sea Bass
Valencia Orange & Balsamic Butter
$15

Dessert

An assortment of Mini Pastries will be served to each table

Upgrade to include Chef's Seasonal Dessert Shooter for $2.5 per guest

Teen Meals

$70.00 per teen ages 13-20

Teens may choose either adult entrée at this rate

Children's Meals

$32 per child

Please select One Children's Option Only

Chicken Fingers | Macaroni & Cheese | Grilled Cheese

Vendor Meals

$36 per vendor

Vendors will receive one of your Chicken or Vegetarian Entrées.

Special requests will be priced accordingly.

VALLEY VIEW WEDDING

Includes

FOUR HOUR OPEN BAR

Standard Liquors, Wine, Beer, Soft Drinks, Coffee, Decaffeinated Coffee, Specialty Teas
Bar will close during Dinner Hour.
Wine Service can be provided during Dinner for an additional $5.00 per guest

COCKTAIL HOUR ON THE VIEW'S UPPER DECK

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

PLATED DINNER IN THE MAIN BALLROOM

Salad, Choice of Two Entrees, 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 $10 per person*
Ceiling Uplighting can be provided for $150

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

$115 per person

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

Valley View Cocktail Hour

Gourmet Cold Display of International & Domestic Cheeses, Fresh Fruit, & Garden Vegetables
Please Select Three Hors D'oeuvres, Three Additional Selections will be Chef's Choice

Cold 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
Black & White Sesame Tuna, Cucumber Wasabi Cream

Hot Hors D'Oeuvres

Thai Chicken Satay
Franks in Puff Pastry
Mini Vegetable Spring Rolls
Philly Cheesesteak Eggrolls
Coconut Chicken
Chicken Wrapped in Bacon
Individual Mushroom Strudel
Mini Beef Wellington, Horseradish Sauce
Scallops Wrapped in Bacon
Assorted Quiche
Buffalo Chicken Egg Roll
Deep Fried Mac & Cheese
Santé Fe Chicken Quesadilla
Marinated Shrimp Skewers
Spanakopita
Brie & Raspberry in Phyllo

Premium Hors D'Oeuvres

Priced Per Person

Shrimp Cocktail Shooters + $2.5
Mini Maine Lobster Rolls + $3.5
New Zealand Lamb Lollipops + $5
Mini Crab Cake + $2
Black Angus Beef Carpaccio + $2

Valley View 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

Seasonal Soups

Local Mushroom
Potato Leek, Candied Bacon
Lobster Bisque, Tarragon Cream
Italian Chicken
Roasted Butternut Squash
Manhattan Clam Chowder
Beef Barley
$4.5

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

Madras Curry Grilled Pork Filet
Dried Apricot & Fig Compote

The View Bistro Steak
Garlic & Herb Butter, Bleu Cheese Demi Glace

Island Chicken
Red Pepper Butter, Pineapple Salsa

Chicken Chesapeake
Cheddar Cheese, Maryland Crab, Old Bay Butter

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

Atlantic Cod
Sweet Corn & Spicy Sausage Relish, Boston Lager Butter

Walnut Crusted Pork
Balsamic Onion Marmalade, Apple Cider Demi Glace

Upgraded Entrée Selections

Priced Per Guest

The View Twin Crab Cakes
Old Bay Emulsion
$10

Espresso Crusted Ribeye
Merlot & Cocoa Glace de Veau
$9

New York Strip Steak
Wild Mushroom & Port Wine Glace
$6.5

Center Cut Filet Mignon
Portabella Mushrooms, Roasted Garlic Herb Butter, Burgundy Wine Sauce
$10

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

Dessert

An assortment of Mini Pastries will be served to each table

Upgrade to include Chef's Seasonal Dessert Shooter for $2 per guest

Teen Meals

$70.00 per teen ages 13-20

Teens may choose either adult entrée at this rate

Children's Meals

$32 per child

Please select One Children's Option Only

Chicken Fingers | Macaroni & Cheese | Grilled Cheese

Vendor Meals

$36 per vendor

Vendors will receive one of your Chicken or Vegetarian Entrées.

Special requests will be priced accordingly.

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 Grandad

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

Draft Beer
Miller Light
Yeungling
**Additional Selection may be added.*
*Price based on request**

Domestic Beer Bottles
Please Choose Two
Coors Light
Budweiser
Bud Light
Miller Light

Imported Beer Bottles
Please Choose One
Corona
Corona Light
Heineken
Heineken Light

Champagne & Wine
Pol Clement Blanc de Blanc
Emerald Bay Cabernet
Emerald Bay Merlot
Emerald Bay Chardonnay
Stella Pinot Grigio
Stella Moscato

Open Bar Upgrades

Premium
$5.00 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
$7.00 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

COCKTAIL HOUR STATIONS

A Fantastic Enhancement to an Already Great Party!
All prices displayed below are per guest, include 6% PA Sales Tax and 20% Service Charge

SOUTHWESTERN STATION

Quesadillas, Soft Tacos, House Made Guacamole, Salsa, and Fresh Chips
$7.5

SLIDER STATION

Pulled Pork BBQ, Classic Cheeseburger, and Crab Cake Sliders,
Waffle and Sweet Potato Fries, Spicy Ketchup, Burger Sauce, Cheddar Cheese Sauce, Smoked Bacon
$9

MASHED POTATO BAR

Mashed 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
$7.5

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
$7.5

THE FAR EAST STATION

Pork and Charred Scallion Potstickers, Spicy Tuna Roll, Philadelphia Roll, Eel Cucumber Roll,
California Roll, Wasabi, Pickled Ginger, Edamame with Sesame Oil and Sea Salt
$16

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
$11

RAW BAR

Shrimp Cocktail, Littleneck Clams, East Coast Oysters,
Lemons, Limes, Smoked Tequila Cocktail Sauce, Traditional Cocktail Sauce, Shallot Mignonette,
Cajun Remoulade
$17.5

GENERAL INFORMATION

DEPOSIT & PAYMENT SCHEDULE

A signed contract and an initial deposit of $1500.00 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 guests total is due nine (9) months prior to your event. A third deposit of 50% of the number of expected guests is due four (4) months prior to your event. Final payment is due seven (7) 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 View at Morgan Hill 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 other than the original deposit may be subject to a 3.5% processing fee.*** *We accept Visa, Mastercard, Discover, and American Express. Please make checks payable to Morgan Hill Golf Course. Payments are to be delivered directly to the Food & Beverage Office or mailed to Morgan Hill Golf Course, 100 Clubhouse Drive, Easton, PA 18042.*

WEDDING MINIMUMS & TIMES

Minimum guarantees for weddings vary according to the time of year. April through November requires a minimum of $10,000.00 for Friday evenings, $15,000.00 for Saturday evenings, and $8,000.00 for Sundays. December through March requires a minimum of $8,000.00 for Friday evenings, $10,0000.00 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 $1500.00 for the cocktail space.

GUARANTEE

The customer agrees to provide The View at Morgan Hill with a tentative headcount fourteen (14) days prior and a final count seven (7) days prior to the function date. ***This is considered your final guarantee and NOT subject to reduction.***

RECEPTION

All receptions at The View at Morgan Hill 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.

ON SITE CEREMONY

The View at Morgan Hill provides two available start times for on site ceremonies. Our 4:00 PM start time is $500 setup fee. Our 5:00 PM start time is a $1000 setup fee. *Included in the ceremony fee will be white folding wedding chairs with or without white spandex chair covers. White padded folding chairs can be substituted for an additional $6 per person. 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. For off site ceremonies, the Bridal Suite can be reserved for $500, applied to the bill after tax and service charge. The room will be available to you for the entire day and you will be provided with a personal Bridal Attendant and Assorted Refreshments.

VENDORS

The View at Morgan Hill is locked and armed one (1) hour after the function has ended. ***All vendors must by 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. Morgan Hill 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 View at Morgan Hill 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 View at Morgan Hill due to certain liabilities. The View at Morgan Hill 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 Northampton 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 five (5) hours. The View at Morgan Hill 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.

The View at Morgan Hill 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 View at Morgan Hill will make every effort to accommodate any special needs you may have.

PREFERRED VENDORS

HOTELS

HAMPTON INN EASTON
3723 Nazareth Road
Easton, PA 18045
(610) 250-6500 11.7 Miles Away

DJ/ENTERTAINMENT

ALL STAR ENTERTAINMENT
www.AllStarEntertainmentNJ.com
(908) 272-1129

GRUVIN ENTERPRISES
www.gruvin.com
(610) 972-7981

ROCKIN RAMALEY
www.rockinramaley.com
(610) 393-3339

WESLEY WORKS
www.wesleyworks.com
(610) 928-2000

EVENT DÉCOR/PLANNING

DREAM EVENTS
www.dreameventsonline.com
(610) 261-3330

FLORISTS

PHOEBE FLORAL
www.phoebefloral.com
(610) 434-9587

PONDELEK'S
www.pondeleksflorist.com
(610) 838-0961

THISTLE BEE
www.ThistleBeeTheFlorist.com
(908) 967-0067

TRANSPORTATION

COLLADO LIMOSINE
www.colladolimousine.com
(610) 813-6500

BAKERY/CAKES

AMY'S CREATIVE CAKES
www.amyscreativecakes.com
(215) 529-5763

CHOCOLATE IN THE OVEN
www.chocolateintheoven.com
(908) 268-5571

SWEET GIRLZ BAKERY
www.sweetgirlzpa.com
(610) 829-1030

PHOTOGAPHERS

CASSIANO OLIVIERA
www.cassianooliviera.com
(484) 358-4075

CATRINA CARLSON
www.catrinacarlsonphotography.com
(484) 440-9332

CNK PHOTOGRAPHY
www.cnkphotography.com
(610) 960-0373

JOHN WIRICK PHOTOGRAPHY
www.johnwirickphotography.com
(610) 295-4174

REFLECTIONS CREATIVE PHOTOGRAPHY
www.reflectionscreativephotography.com
(610) 395-6656

TRAVEL

CRUISE PLANNERS
Sande Neske
www.crusieplanners.com
(908) 794-8940

VIP VACATIONS
Emily Bertsch
www.vacationsbyvip.com
(610) 865-1055

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