



# 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 IN THE TERRACE VIEW ROOM

*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 VIEW ROOM

*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\**

## 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)*

# *\$155 Per Person Inclusive*

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

*The View at Morgan Hill*

*100 Clubhouse Drive Easton PA 18042*

*(610) 923-8480*

# 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 VIEW 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 VIEW 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 VIEW 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.*



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# SIGNATURE WEDDING

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*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

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

## PLATED DINNER IN THE GRAND VIEW ROOM

*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\**

## CHAMPAGNE TOAST

*Upgrade your Champagne Toast with  
Korbel Brut/Extra Dry for an additional \$3.00 per guest  
Moët & 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)*

# *\$135 Per Person Inclusive*

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

*The View at Morgan Hill  
100 Clubhouse Drive Easton PA 18042  
(610) 923-8480*

# 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 VIEW 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 Glaze*

## UPGRADED ENTRÉE SELECTIONS

*Market Priced Per Guest*

### THE VIEW 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.*



# VALLEY VIEW 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

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

## PLATED DINNER IN THE GRAND VIEW ROOM

*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)*

# *\$120 Per Person Inclusive*

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

*The View at Morgan Hill  
100 Clubhouse Drive Easton PA 18042  
(610) 923-8480*

# VALLEY VIEW 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 VIEW 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 VIEW 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 VIEW 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*

### DRAFT BEER

*Miller Light  
Yuengling*

### 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*

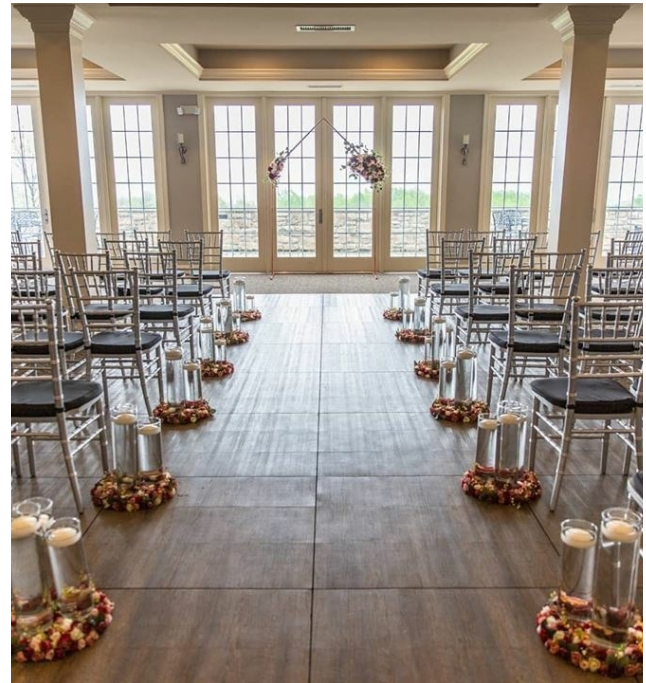
*Grey Goose  
Tanqueray 10  
Knob Creek  
B & B  
Chivas  
Drambuie  
Grand Marnier  
Hennessy VS  
Johnnie Walker Black*



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# ON SITE CEREMONIES

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*The View at Morgan Hill offers both indoor & outdoor sites to host your  
Wedding Ceremony*

## CEREMONY FEES

*Up to 79 Guests - \$1000*

*80 Guests & Above - \$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*



# RECEPTION ENHANCEMENTS



*Want to wow your guests for cocktail hour? Take the party up! The View Upper Deck can be reserved for your Cocktail Hour for a \$3000 rental fee*



## CHAMPAGNE CART

*Includes attendant to pour  
\$500*



## CHAMPAGNE WALL

*Each wall holds 48 glasses of Champagne  
One Wall - \$500  
Two Walls - \$800*

## 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 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 are 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 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 View at Morgan Hill 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 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 per half hour.

### ON SITE CEREMONY

The View at Morgan Hill can accommodate indoor or outdoor wedding ceremonies. There will be a \$1000 fee for up to 79 guests and a \$1500 fee for 80 guests and above. 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 beginning at 9:00 AM the morning of. Additional requested time will be billed at \$150 an hour for each hour before 9:00 AM that is requested. For off site ceremonies, the Bridal Suite can be reserved for \$350, 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 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. 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 six (6) 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.*







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# THE VIEW AT MORGAN HILL

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*100 Clubhouse Drive*

*Easton PA 18042*

*(610) 923-8480*

*[www.theviewatmorganhill.com](http://www.theviewatmorganhill.com)*