



# *The View*

AT MORGAN HILL GOLF COURSE

2026-2027

*The View at Morgan Hill*

*100 Clubhouse Drive Easton PA 18042*

*(610) 923-8480*



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## PREMIER WEDDING PACKAGE

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*Includes*

### FOUR AND 1/2 HOUR STANDARD OPEN BAR

*Standard Liquors, Wine, Domestic & Imported Beer, Soft Drinks, Coffee, Decaffeinated Coffee, Specialty Teas*

### COCKTAIL HOUR IN THE TERRACE VIEW ROOM

*Butlered Hors D'Oeuvres*

*Gourmet Cold Display of Imported & Domestic Cheeses, Fresh Fruit, & Garden Vegetables  
Chef's Pasta, Marinara Sauce, Alfredo Sauce, Pesto, Parmesan Cheese, Red Pepper Flakes, Garlic Knots*

### PLATED DINNER IN THE GRAND VIEW ROOM

*Choice of Soup or Salad, Three Entrée Selections, & service of your Wedding Cake*

*Black & White Tablecloths & Standard Color Cotton Napkins*

*Chivari Chairs*

*\*Chair Covers, Sashes, & Specialty Linens can be provided at an additional cost, plus \$150 handling fee\**

### CHAMPAGNE TOAST

### ON SITE WEDDING COORDINATOR

### COMPLIMENTARY TASTING FOR THE BRIDE & GROOM

### COMPLIMENTARY ROUND OF GOLF FOR FOUR ADULTS

*Valid one year from the day after the wedding, Monday through Thursday Only (excluding holidays)*

## COCKTAIL HOUR

*Gourmet Cold Display of International & Domestic Cheeses, Fruit, & Garden Vegetables*

*Add Charcuterie + \$4pp*

*Items on Crostini or Phyllo Cup can be prepared Gluten Free on Asian Spoons*

### COLD HORS D'OEUVRES

*Please Select Three*

*Additional selections available + \$2.50pp*

*Tomato & Basil Bruschetta on Crostini*  
*Red Pepper & Mozzarella Bruschetta on Crostini*  
*Red Onion Marmalade & Whipped Goat Cheese Canape*  
*Buffalo Chicken Crostini*  
*Deviled Eggs*  
*Tomato Mozzarella Caprese Skewer*

*Mini Maple Bacon BLTs*  
*Curried Chicken Salad in Phyllo Shell*  
*Sesame Tuna, Cucumber, Wasabi Cream in Asian Spoon*  
*Mini Gulf Shrimp Roll on Potato Bread*  
*Lobster Roll on Potato Bread + \$4*  
*Shrimp Cocktail + \$4*

### HOT HORS D'OEUVRES

*Please Select Three*

*Additional selections available + \$2.50pp*

*Franks in Puff Pastry*  
*Mini Vegetable Spring Rolls*  
*Philly Cheesesteak Eggrolls*  
*Pork Pot Stickers, Chili Sauce*  
*Mini Beef Wellington, Horseradish Sauce*  
*Scallops Wrapped in Bacon*

*Deep Fried Mac & Cheese*  
*Santa Fe Chicken Quesadilla*  
*Marinated Shrimp Skewers*  
*Fried Mozzarella*  
*Chicken Parmesan Skewers*  
*Petite Vegetable Quiche*

*Mini Reubens*  
*Brie & Raspberry in Phyllo*  
*Coconut Shrimp*  
*Grilled Cheese with Tomato Soup*  
*Baked Sweet Italian Sausage in Puff Pastry*  
*New Zealand Lamb Lollipops + \$4*  
*Mini Crab Cake + \$4*

### CHEF'S PASTA STATION

*Chef's Pasta, Marinara Sauce, Alfredo Sauce, Pesto, Parmesan Cheese, Red Pepper Flakes, Garlic Knots*

*Add on: Sausage +\$3pp, Shrimp +\$8pp Meatballs +\$4pp, Grilled Chicken +\$4pp, Grilled Vegetables +\$3pp*

## DINNER SELECTIONS

### FIRST COURSE

*Please Select One*

#### GARDEN SALAD

*Field Greens with Grape Tomato, Carrot, Cucumber*

#### CAPRESE

*Grape Tomato, Fresh Mozzarella, Basil, Drizzled with Extra Virgin Olive Oil, & Balsamic Glaze*

#### CHICKEN CORN CHOWDER

#### CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese, Croutons, Classic Caesar Dressing*

#### PANZANELLA

*Italian Chop Salad with Marinated Bread, Tomato, Cucumber, Red Onion, Arugula Greens, Basil Lemon Vinaigrette*

#### NEW ENGLAND CLAM CHOWDER

#### COUNTRY GREEN

*Field Greens, Goat Cheese, Candied Pecans, Mandarin Oranges*

#### PETITE WEDGE

*Iceberg Wedge, Bacon, Chopped Tomatoes, Crumbled Blue Cheese*

#### CREAM OF MUSHROOM

### FIRST COURSE ENHANCEMENT

*Priced per Person*

#### INTERMEZZO

*Choice of Raspberry or Lemon Sorbet \$5pp*

*All Pricing listed in The View's Wedding Packages are inclusive of 20% Service Charge and 6% Sales Tax*

## THE MAIN COURSE

*Please Select Three, Additional Entrée Selection \$5pp*

8 OZ. CENTER CUT FILET  
*Roasted Garlic Herb Butter, Burgundy Wine Sauce*  
\$183

CABERNET BISTRO STEAK  
*Mushrooms, Pearl Onions, Demi-Glace*  
\$170

BRAISED BEEF SHORT RIBS  
*Pan Reduction, Caramelized Onions, Mustard, Toasted Bread Crumbs*  
\$170

SALMON DIJON  
*Horseradish Crumb Crust, Whole Grain Mustard Beurre Blanc*  
\$165

CHICKEN FLORENTINE  
*Cheese, Parmesan & Spinach Crust, Champagne Cream*  
\$155

CHICKEN PICATTA  
*White Wine, Artichokes, Capers*  
\$155

CHICKEN BOURSIN  
*Roasted Garlic Fondue, Sun Dried Tomato Salsa*  
\$155

PISTACHIO CRUSTED CHICKEN  
*Dijon Cream Sauce*  
\$155

CRISPY CHICKEN MILANESE  
*Arugula Greens, Grape Tomatoes, Red Onion, Drizzled with Lemon Vinaigrette*  
\$155

THREE CHEESE RAVIOLI  
*Vodka Blush Sauce, Parmesan*  
\$150

ROASTED VEGETABLE RISOTTO  
*Brown Butter Drizzle*  
\$150

PETITE BISTRO STEAK & CRAB CAKE  
*Red Wine Demi Glace, Tartar Sauce*  
\$178

SMOTHERED SIRLOIN STEAK  
*Caramelized Pearl Onions, Sweet Peppers, Roasted Garlic Glace de Veau*  
\$170

SESAME CRUSTED SALMON  
*Pineapple-Chile Glaze*  
\$165

GRILLED MAHI MAHI  
*Pineapple-Green Peppercorn Salsa*  
\$165

HERB CRUSTED TILAPIA  
*Lobster Mornay Sauce*  
\$160

BAKED MEATLOAF WELLINGTON  
*Brandy Demi Glaze*  
\$160

CHICKEN TUSCANY  
*Parmesan & Panko Crust, Prosciutto, Smoked Mozzarella, Basil, Country Style Tomato Sauce*  
\$155

CHICKEN MARSALA  
*Mushrooms, Marsala Wine Sauce*  
\$155

GRILLED BALSAMIC ASPARAGUS  
& PORTOBELLO MUSHROOMS  
*Parmesan Risotto*  
\$150

VEGETABLE STIR FRY  
*Chef's Mixed Vegetables Stir Fried in Sesame Oil & Tamarind Glaze Over Rice*  
\$150

SEARED CALIFLOWER STEAK  
*Roasted Red Pepper Puree, Fried Garbanzo Beans, Quinoa Salad*  
\$150

### CHILDRENS MEALS

*\$35 per child ages 4-12*

*Please select One Children's Option Only*

CHICKEN NUGGETS & FRIES  
MACARONI & CHEESE  
GRILLED CHEESE & FRIES

### TEEN MEALS

*\$120 per child ages 13-20*

*Teens may choose either adult entrée at this rate*

*Center Cut Filet + \$10*

### VENDOR MEALS

*\$100 per vendor*

*Vendors will receive one of your Chicken or Vegetarian Entrees. Special requests will be priced accordingly*

*All Pricing listed in The View's Wedding Packages are inclusive of 20% Service Charge and 6% Sales Tax*



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## TRADITIONAL ALL INCLUSIVE PACKAGE

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*Includes*

### FOUR & 1/2 HOUR STANDARD OPEN BAR

*Standard Liquors, Wine, Domestic & Imported Beer, Soft Drinks, Coffee, Decaffeinated Coffee, Specialty Teas*

### COCKTAIL HOUR ON THE TERRACE

*Butlered Hors D'Oeuvres*

*Gourmet Cold Display of Imported & Domestic Cheeses, Fresh Fruit, & Garden Vegetables  
Chef's Pasta, Marinara Sauce, Alfredo Sauce, Pesto, Parmesan Cheese, Red Pepper Flakes, Garlic Knots*

### PLATED DINNER IN THE GRAND BALLROOM

*Choice of Soup or Salad, Two Entrée Selections, and One Vegetarian Option & service of your Wedding Cake  
Black & White Tablecloths & Standard Color Cotton Napkins*

*Chivari Chairs*

*\*Chair Covers, Sashes, & Specialty Linens can be provided at an additional cost, plus \$150 handling fee\**

### CHAMPAGNE TOAST

ON SITE WEDDING COORDINATOR

COMPLIMENTARY TASTING FOR THE BRIDE & GROOM

### COMPLIMENTARY ROUND OF GOLF FOR FOUR ADULTS

*Valid one year from the day after the wedding, Monday through Thursday Only (excluding holidays)*

***\$160 Inclusive of Tax and Gratuity***

## COCKTAIL HOUR

*Gourmet Cold Display of International & Domestic Cheeses, Fruit, & Garden Vegetables*

*Add Charcuterie + \$4pp*

*Items on Crostini or Phyllo Cup can be prepared Gluten Free on Asian Spoons*

### COLD HORS D'OEUVRES

*Please Select Three*

*Additional selections available + \$2.50pp*

*Tomato & Basil Bruschetta on Crostini*  
*Red Pepper & Mozzarella Bruschetta on Crostini*  
*Red Onion Marmalade & Whipped Goat Cheese Canape*  
*Buffalo Chicken Crostini*  
*Deviled Eggs*  
*Tomato Mozzarella Caprese Skewer*

*Mini Maple Bacon BLTs*  
*Curried Chicken Salad in Phyllo Shell*  
*Sesame Tuna, Cucumber, Wasabi Cream in Asian Spoon*  
*Gulf Shrimp Roll on Potato Bread*  
*Lobster Roll on Potato Bread + \$4*  
*Shrimp Cocktail + \$4*

### HOT HORS D'OEUVRES

*Please Select Three*

*Additional selections available + \$2.50pp*

*Franks in Puff Pastry*  
*Mini Vegetable Spring Rolls*  
*Philly Cheesesteak Eggrolls*  
*Pork Pot Stickers, Chili Sauce*  
*Mini Beef Wellington, Horseradish Sauce*  
*Scallops Wrapped in Bacon*

*Deep Fried Mac & Cheese*  
*Santa Fe Chicken Quesadilla*  
*Marinated Shrimp Skewers*  
*Fried Mozzarella*  
*Chicken Parmesan Skewers*  
*Petite Vegetable Quiche*

*Mini Reubens*  
*Brie & Raspberry in Phyllo*  
*Coconut Shrimp*  
*Grilled Cheese with Tomato Soup*  
*Baked Sweet Italian Sausage in Puff Pastry*  
*New Zealand Lamb Lollipops + \$4*  
*Mini Crab Cake + \$4*

### CHEF'S PASTA STATION

*Chef's Pasta, Marinara Sauce, Alfredo Sauce, Pesto, Parmesan Cheese, Red Pepper Flakes, Garlic Knots*

*Add on: Sausage +\$3,pp Shrimp +\$8pp Meatballs +\$4pp, Grilled Chicken +\$4pp, Grilled Vegetables +\$3pp*

## DINNER SELECTIONS

### FIRST COURSE

*Please Select One*

#### GARDEN SALAD

*Field Greens with Grape Tomato, Carrot, Cucumber*

#### CAPRESE

*Grape Tomato, Fresh Mozzarella, Basil, Drizzled with Extra Virgin Olive Oil, & Balsamic Glaze*

#### CHICKEN CORN CHOWDER

#### CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese, Croutons, Classic Caesar Dressing*

#### PANZANELLA

*Italian Chop Salad with Marinated Bread, Tomato, Cucumber, Red Onion, Arugula Greens, Basil Lemon Vinaigrette*

#### NEW ENGLAND CLAM CHOWDER

#### COUNTRY GREEN

*Field Greens, Goat Cheese, Candied Pecans, Mandarin Oranges*

#### PETITE WEDGE

*Iceberg Wedge, Bacon, Chopped Tomatoes, Crumbled Blue Cheese*

#### CREAM OF MUSHROOM

### FIRST COURSE ENHANCEMENT

*Priced per Person*

#### INTERMEZZO

*Choice of Raspberry or Lemon Sorbet \$5pp*

*All Pricing listed in The View's Wedding Packages are inclusive of 20% Service Charge and 6% Sales Tax*

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## THE MAIN COURSE

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*Choice of Two, Additional Entrée Selection \$5pp*

### CABERNET BISTRO STEAK

*Mushrooms, Pearl Onions, Demi-Glace*

### BRAISED BEEF SHORT RIBS

*Pan Reduction, Caramelized Onions, Mustard, Toasted Bread Crumbs*

### SALMON DIJON

*Horseradish Crumb Crust, Whole Grain Mustard Beurre Blanc*

### CHICKEN FLORENTINE

*Cheese, Parmesan & Spinach Crust, Champagne Cream*

### CHICKEN PICATTA

*White Wine, Artichokes, Capers*

### CHICKEN BOURSIN

*Roasted Garlic Fondue, Sun Dried Tomato Salsa*

### PISTACHIO CRUSTED CHICKEN

*Dijon Cream Sauce*

### CRISPY CHICKEN MILANESE

*Arugula Greens, Grape Tomatoes, Red Onion, Drizzled with Lemon Vinaigrette*

### SMOTHERED SIRLOIN STEAK

*Caramelized Pearl Onions, Sweet Peppers, Roasted Garlic Glace de Veau*

### SESAME CRUSTED SALMON

*Pineapple-Chile Glaze*

### GRILLED MAHI MAHI

*Pineapple-Green Peppercorn Salsa*

### HERB CRUSTED TILAPIA

*Lobster Mornay Sauce*

### BAKED MEATLOAF WELLINGTON

*Brandy Demi Glaze*

### CHICKEN TUSCANY

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

### CHICKEN MARSALA

*Mushrooms, Marsala Wine Sauce*

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## VEGETARIAN OPTION

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*Choice of One*

### GRILLED BALSAMIC ASPARAGUS & PORTOBELLO MUSHROOMS

*Parmesan Risotto*

### VEGETABLE STIR FRY

*Chef's Mixed Vegetables Stir Fried in Sesame Oil  
& Tamarind Glaze Over Rice*

### SEARED CALIFLOWER STEAK

*Roasted Red Pepper Puree, Fried Garbanzo Beans, Quinoa Salad*

### THREE CHEESE RAVIOLI

*Vodka Blush Sauce, Parmesan*

### ROASTED VEGETABLE RISOTTO

*Brown Butter Drizzle*

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### CHILDRENS MEALS

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*\$35 per child ages 4-12*

*Please select One Children's Option Only*

CHICKEN NUGGETS & FRIES

MACARONI & CHEESE

GRILLED CHEESE & FRIES

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### TEEN MEALS

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*\$120 per child ages 13-20*

*Teens may choose either adult entrée at this rate*

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### VENDOR MEALS

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*\$100 per vendor*

*Vendors will receive one of your Chicken or  
Vegetarian Entrees. Special requests will be  
priced accordingly*

*All Pricing listed in The View's Wedding Packages are inclusive of 20% Service Charge and 6% Sales Tax*



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## CLASSIC PACKAGE

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*Includes*

### FOUR & 1/2 HOUR BEER AND WINE OPEN BAR

*House Wine, Domestic & Imported Beer, Soft Drinks, Coffee, Decaffeinated Coffee, Specialty Teas  
Standard liquor package can be added for an additional \$22.00 per guest*

### COCKTAIL HOUR ON THE TERRACE

*Butlered Hors D'Oeuvres*

### PLATED DINNER IN THE GRAND BALLROOM

*Choice of Salad or Soup, Three Entrée Selections, & service of your Wedding Cake  
Black & White Tablecloths & Standard Color Cotton Napkins  
Chivari Chairs*

*\*Chair Covers, Sashes, & Specialty Linens can be provided at an additional cost, plus \$150 handling fee\**

### CHAMPAGNE TOAST

### ON SITE WEDDING COORDINATOR

### COMPLIMENTARY TASTING FOR THE BRIDE & GROOM

### COMPLIMENTARY ROUND OF GOLF FOR FOUR ADULTS

***\$125 Inclusive of Tax and Gratuity***

*Limited Dates Only*

# ONE HOUR COCKTAIL GATHERING PRECEEDING CEREMONY

## HORS D'OEUVRES

*Please Select Four*

*Individual Vegetable Crudites with Ranch Dressing  
Mini Maple Bacon BLTs  
Petite Vegetable Quiche  
Mini Charcuterie Skewer  
Baked Sweet Italian Sausage in Puff Pastry*

*Santa Fe Chicken Quesadilla  
Tomato Mozzarella Caprese Skewer  
Fried Mozzarella  
Grilled Cheese with Tomato Soup  
Gulf Shrimp Roll on Potato Bread*

## ENTREE SELECTIONS

### FIRST COURSE

*Please Select One Soup or Salad*

#### GARDEN SALAD

*Field Greens with Grape Tomato, Carrot, Cucumber*

#### CAPRESE

*Grape Tomato, Fresh Mozzarella, Basil, Drizzled  
with Extra Virgin Olive Oil, & Balsamic Glaze*

#### CHICKEN CORN CHOWDER

#### CAESAR SALAD

*Romaine Lettuce, Parmesan Cheese, Croutons,  
Classic Caesar Dressing*

#### PANZANELLA

*Italian Chop Salad with Marinated Bread, Tomato,  
Cucumber, Red Onion, Arugula Greens  
Basil Lemon Vinaigrette*

#### NEW ENGLAND CLAM CHOWDER

#### COUNTRY GREEN

*Field Greens, Goat Cheese, Candied Pecans, Mandarin  
Oranges*

#### PETITE WEDGE

*Iceberg Wedge, Bacon, Chopped Tomatoes,  
Crumbled Blue Cheese*

#### CREAM OF MUSHROOM

### MAIN COURSE

*Please Select Three, Additional Entrée Selection \$5pp*

#### BAKED MEATLOAF WELLINGTON

*Brandy Demi Glaze*

#### BONELESS SHORT RIB

*Caramelized Onion & Mustard Crust over Red Wine Sauce*

#### SEARED 6 OZ. BISTRO STEAK

*Smothered with Trio-Color Peppers & Pearl Onion*

#### STUFFED SALMON FLORENTINE

*Beurre Blanc*

#### HERB CRUSTED TILAPIA

*Lobster Mornay Sauce*

#### GRILLED MAHI-MAHI

*Pineapple & Green Peppercorn Salsa*

#### CHILDRENS MEALS

*\$25 per child ages 4-12*

*Please select One Children's Option Only*

*CHICKEN FINGERS & FRIES*

*MACARONI & CHEESE*

*GRILLED CHEESE & FRIES*

#### TEEN MEALS

*\$85 per child ages 13-20*

*Teens may choose either adult entrée at this rate*

#### CRISPY CHICKEN MILANESE

*Arugula Greens, Grape Tomatoes, Red Onion, Drizzled with Lemon Vinaigrette*

#### CHICKEN PICCATA

*Capers, Artichoke Hearts, White Wine*

#### PISTACHIO CRUSTED CHICKEN

*Dijon Cream Sauce*

#### SEARED CAULIFLOWER STEAK

*Roasted Red Pepper Puree, Fried Garbanzo Beans, Quinoa Salad*

#### VEGETABLE STIR FRY

*Chef's Mixed Vegetables Stir Fried in Sesame Oil  
& Tamarind Glaze Over Rice*

#### ROASTED VEGETABLE RISOTTO

*Brown Butter Drizzle*

#### VENDOR MEALS

*\$65 per vendor*

*Vendors will receive one of your Chicken or  
Vegetarian Entrees. Special requests will be  
priced accordingly*

*All Pricing listed in The View's Wedding Packages are inclusive of 20% Service Charge and 6% Sales Tax*

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## ADD ON STATIONS

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*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,  
Mixed Olives, Olive Oil Baguette, Herb Focaccia  
Seasonal Melon, Fresh Berries, Vegetable Crudités, Assorted Dips, and Mustards*  
\$16.00pp

### SOUTHWESTERN STATION

*Quesadillas, Beef Soft Tacos, House Made Guacamole, Salsa, and Fresh Chips*  
\$15.00pp

### SLIDER STATION

*Pulled Pork BBQ, & Classic Cheeseburger Sliders, French Fries, Spicy Ketchup, Burger Sauce,  
Cheddar Cheese Sauce, Smoked Bacon*  
\$15.00pp

### PHILLY CHEESESTEAK STATION

*Beef and Chicken Cheesesteaks, Peppers, Onions, Marinara, Pickles, Long Rolls, Crab Fries, "Wiz"*  
\$15.00pp

### MASHED POTATO BAR

*Mashed Potatoes, Hickory Smoked Bacon, Aged Cheddar Cheese, Brown Gravy, Green Onions, Bleu Cheese Crumbles,  
Pepper Jack Cheese, Fried Onion Petals*  
\$13.00

### MACARONI AND CHEESE STATION

*Baked Sharp Cheddar Mac and Cheese, Shredded Pepper-Jack, Bacon, Green Onion, Cheddar Cheese, Truffle Oil,  
Crispy Onions, Smoked Ham, Diced Tomatoes*  
\$13.00pp

### NUGGETS, FRIES, & TATERS

*Chicken Nuggets, French Fries, & Tater Tots, BBQ Sauce, Honey Mustard, Ketchup, Sriracha Aioli, Cheese Sauce*  
\$15.00pp

### WALKING TACOS

*Nacho Cheese Chips, Cumin Beef & Fajita Chicken, Lettuce, Tomato, Onion, Cheddar Cheese*  
\$15.00pp

### PHILLY PRETZELS

*Fresh Baked Pretzels, Assortment of Mustard*  
\$8.00pp

## ADD ON STATIONS

*All prices displayed below are per guest, include 6% PA Sales Tax and 20% Service Charge*

### 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 Sauce, Pesto, Pesto Cream, Marinara, Oil and Garlic, Vodka Blush*

*\$13.00pp*

*Add on: Sausage +\$3pp, Shrimp +\$8pp, Meatballs +\$4pp, Grilled Chicken +\$4pp, Grilled Vegetables +\$3pp*

### RAW BAR

*Shrimp Cocktail, Littleneck Clams, East Coast Oysters, Lemons, Limes, Smoked Tequila Cocktail Sauce, Traditional Cocktail Sauce,*

*Shallot Mignonette, Cajun Remoulade*

*Market Priced*

### CARVING STATIONS

*Prices are per piece*

#### ROAST FILET MIGNON

*Creamed Horseradish Sauce, Hollandaise, Red Wine Demi-Glace*

*\$325.00*

*Serves approximately 16 guests*

#### ROAST PRIME RIB

*Au Jus, Fresh Grated Horseradish*

*\$575.00*

*Serves approximately 30 guests*

#### WALNUT & MUSTARD CRUSTED PORK LOIN

*Apple Cider Demi Glace*

*\$175.00*

*Serves approximately 25 guests*

#### BAKED HORSERADISH CRUSTED SALMON

*Dijon Beurre Blanc, Capers*

*\$175.00*

*Serves approximately 15 guests*

#### OVEN ROASTED TURKEY BREAST

*Traditional Pan Gravy, Cranberry Sauce*

*\$175.00*

*Serves approximately 20 guests*

#### HONEY ROASTED HAM

*Mustard Gravy, Pineapple Salsa*

*\$175.00*

*Serves approximately 25 guests*

## DESSERT

### CHEF'S DECADENT DESSERT DISPLAY

*Chocolate Profiteroles, Assorted Cookies, Pralines, Mini Cannoli, Mini Cheesecakes,*

*Chocolate Covered Strawberries, Lemon Bars, Mini Chocolate Mousse, Chocolate Chunk Brownies*

*\$15.00pp*

### SUNDAE BAR

*Vanilla, Strawberry, and Chocolate Ice Cream, Waffle Bowls, Assorted Toppings*

*\$15.00pp*

### CREPE STATION

*Mixed Berries & Brandy / Bananas, Pecans, & Meyer's Dark Rum / Mandarin Orange & Grand Marnier*

*\$12.00pp*

# STANDARD OPEN BAR PACKAGE

*In addition to house liquors, below is a list of alcoholic beverages included in your Bar 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*

*Sloe Gin*

*Sour Apple Pucker*

*Southern Comfort*

## DOMESTIC BEER

*Coors Light*

*Budweiser*

*Bud Light*

*Miller Light*

*Yuengling*

## WINE

*Cabernet*

*Merlot*

*Chardonnay*

*Pinot Grigio*

*White Zinfandel*

## IMPORTED BEER

*Corona*

*Corona Light*

*Heineken*

*Heineken Light*

## PREMIUM OPEN BAR UPGRADES

*\$17.00 additional per guest*

*All standard bar selections & the following*

## VODKA

*Ketel One Vodka*

*Grey Goose*

## WHISKEY

*Crown Royal*

*Jameson Irish Whiskey*

*Knob Creek*

## CORDIALS

*Amaretto Disaronno*

*Chambord*

*Frangelico*

*Sambuca Romana*

*B & B*

*Drambuie*

*Grand Marnier*

## GIN

*Tanqueray 10*

## SCOTCH

*Chivas*

*Johnnie Walker Red*

*Johnnie Walker Black*

## COGNAC

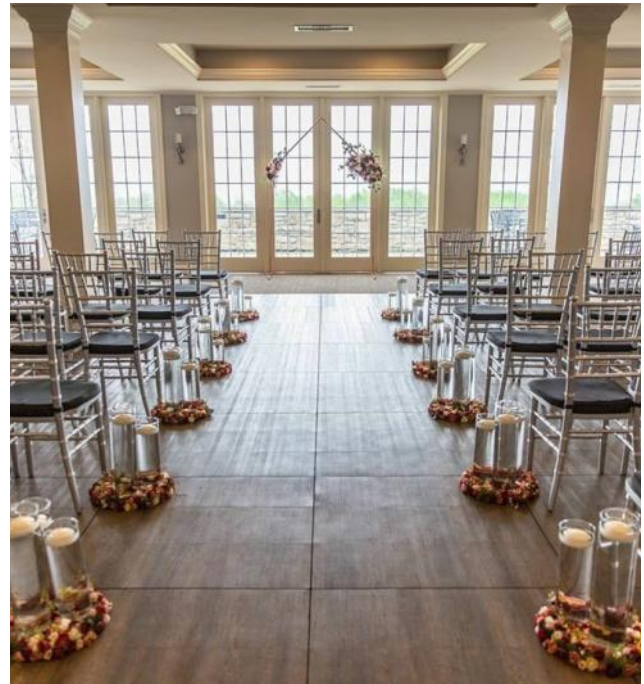
*Hennessy VS*



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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 FEE

*\$1500*

*Outdoor ceremonies include white plastic folding garden chairs, Indoor ceremonies include Chivari chairs*

*White Spandex Chair covers can be provided for \$3 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 \$12,000.00 for Friday evenings, \$15,000.00 for Saturday evenings, and \$10,000.00 for Sundays. November through March requires a minimum of \$10,000.00 for Friday evenings, \$13,000.00 for Saturday, and \$8,000.00 for Sundays.*

### 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 \$1500 ceremony fee. Included in the ceremony fee will be white folding plastic wedding chairs. White spandex chair covers can be provided for \$3 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.*

### EVENT TIMING & SERVICE OF FOOD

*Delay by other parties (DJ/Photographer/etc.) in the timing for serving salad/entrees, The View at Morgan Hill shall not be held responsible for salad/protein temperature after said proteins are held under hot/warming conditions in a Food Holding Cabinet for more than 10 minutes.*

### LIQUOR SERVICE

*Open bars are a maximum of six (6) hours. The View does not permit the serving of alcoholic beverages to anyone who we (in our sole discretion) determined is intoxicated or who is under the legal drinking age of twenty-one. The patron understands and agrees to abide by the policy and to uphold the laws of the state. The View, as a licensee, is responsible for the administrations of the sales and service of all alcoholic beverages in accordance to the Pennsylvania Liquor Control Board. Therefore, The View must supply all beer, wine and liquor. The View reserves the right to immediately discontinue serving alcohol if a violation of this policy occurs. Shooters and shots are prohibited for all weddings parties and guests.*

### 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.*



## GENERAL INFORMATION

### PREMIER WEDDING PACKAGE

Our **Premier Wedding Package** is designed to make planning simple and seamless. This package includes everything you need for a beautiful, stress-free celebration — all bundled into one per-person price based on your entrée selections. This package includes **everything featured in our All Inclusive Traditional Wedding Package**, with the added flexibility of entrée-based pricing so you can customize your final investment based on your guests' selections.

## How Pricing Works

Each entrée option is priced individually.

You may select up to **three entrée choices** for your guests.

Entrée pricing ranges from **\$150–\$183 per person**.

Your total wedding cost is calculated by:

**(Number of guests who select each entrée) × (Price of that entrée)**

Add those totals together, and that is your overall wedding package cost.

Entrée Cost Per Plate		Number of Guest Ordered		Combined Entrée Total
Option One:		Guest Count Option One		Total Option One
_____	X	_____	=	\$ _____
Option Two:		Guest Count Option Two		Total Option Two
_____	X	_____	=	\$ _____
Option Three:		Guest Count Option Three		Total Option Three
_____	X	_____	=	\$ _____
			=	\$ _____
				(Combined Entrée Total)

*All Pricing listed in The View's Wedding Packages are inclusive of 20% Service Charge and 6% Sales Tax*