



The View

AT MORGAN HILL GOLF COURSE

2026-2027

The View at Morgan Hill

100 Clubhouse Drive Easton PA 18042

(610) 923-8480



GRAND VIEW WEDDING PACKAGE



Includes

FOUR AND 1/2 HOUR STANDARD OPEN BAR

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

COCKTAIL HOUR ON THE VIEW UPPER DECK

Seven Butlered Hors D'Oeuvres

Gourmet Cold Display of Imported & Domestic Cheeses, Fresh Fruit, Garden Vegetables, & Charcuterie

Choice of One Cocktail Station (Excludes Market Priced Stations)

**Cocktail Hour on Upper Deck between 4:00pm-5:00pm, Add One Additional Hour for \$1,000*

PLATED DINNER IN THE GRAND VIEW ROOM

Choice of Soup or Salad, Three Entrée Selections, One Vegetarian, & Service of your Wedding Cake

Cookie and Brownie Tray for each Table

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)

\$200 Inclusive of Tax and Gratuity

COCKTAIL HOUR

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

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 Four

Additional selections available + \$2.50pp

Frank's 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

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

SMOTHERED SIRLOIN STEAK

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

CABERNET BISTRO STEAK

Mushrooms, Pearl Onions, Demi-Glace

SESAME CRUSTED SALMON

Pineapple-Chile Glaze

BRAISED BEEF SHORT RIBS

Pan Reduction, Caramelized Onions, Mustard, Toasted Bread Crumbs

GRILLED MAHI MAHI

Pineapple-Green Peppercorn Salsa

SALMON DIJON

Horseradish Crumb Crust, Whole Grain Mustard Beurre Blanc

HERB CRUSTED TILAPIA

Lobster Mornay Sauce

CHICKEN FLORENTINE

Cheese, Parmesan & Spinach Crust, Champagne Cream

BAKED MEATLOAF WELLINGTON

Brandy Demi Glaze

CHICKEN PICATTA

White Wine, Artichokes, Capers

CHICKEN TUSCANY

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

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

CHICKEN MARSALA

Mushrooms, Marsala Wine Sauce

PISTACHIO CRUSTED CHICKEN

Dijon Cream Sauce

GRILLED BALSAMIC ASPARAGUS

& PORTOBELLO MUSHROOMS

Parmesan Risotto

CRISPY CHICKEN MILANESE

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

VEGETABLE STIR FRY

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

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

ROASTED VEGETABLE RISOTTO

Brown Butter Drizzle

SEARED CALIFLOWER STEAK

Roasted Red Pepper Puree, Fried Garbanzo Beans, Quinoa Salad

PETITE BISTRO STEAK & CRAB CAKE

Red Wine Demi Glace, Tartar Sauce

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



PREMIER WEDDING PACKAGE



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

Frank's 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 Peppercom 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



TRADITIONAL ALL INCLUSIVE PACKAGE



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

Frank's 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

THE MAIN COURSE

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

VEGETARIAN OPTION

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

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

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



CLASSIC PACKAGE



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

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

TEEN MEALS

\$85 per child ages 13-20

Teens may choose either adult entrée at this rate

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

ADD ON 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,
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



ON SITE CEREMONIES



*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
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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