



2020 Wedding Packet

We look forward to working with you to make all of your dreams come true.



10760 Donation Road, Waterford, PA 16441 (814) 796-2767

Moundgroveparty@gmail.com

Thank you for thinking of us for your special day!

Just a little about us! The name Mound Grove Farms was the original name of the property built by Jesse Coover in the 1840's. The Barn now houses the bar, restaurant and pro-shop downstairs leaving plenty of room upstairs for up to 300 people with a dance floor for your reception. The Biebel family opened the 18 hole regulation length public golf course in 1993 as a promise to keep the land green making Mound Grove Golf Course & Recreation the place to be for "all seasons and all reasons"!
Whether you are looking for a country rustic setting, gorgeously groomed golf course or an 1800 Family Estate we have plenty of room with plenty of options.

Ceremony Options

On the Golf Course

Choose from either our Scenic Ponds Location or our Hillside Tree Location!

Pricing includes a Tractor pulled wagon-ride to transport guests to and from the Ceremony site, chairs (for up to 200 guests), Bottled water for guests, and 2 Golf Cart Rentals to help in transporting guests (& the Bride & her Father/Escort) to the Ceremony site. *(Additional Golf Carts can be rented for \$10 each)

\$1000.00

*(Ceremonies on the Golf Course have to be scheduled after 3pm due to high-volume & tournaments on Saturdays.
We do close down parts of our Golf Course for your Ceremony)*

At the Homestead Grounds

A garden setting with a scenic country view!

Pricing includes use of the Gardens area, chairs (for up to 200 guests), Day Use of the Homestead (up to 8 hours), complimentary continental Breakfast and 2 Golf Cart Rentals to help in transporting guests if needed.
(Option to add an Overnight Stay for the Homestead is \$200/night)

\$1000.00

(All fees are a Donation to the on-going Restoration of the Biebel Homestead)

Barn Ceremony

Rustic meets elegance in our authentic barn!

Pricing includes use of the Bridal Suite & ceremony chairs

\$300.00

(The Barn Ceremony is always the "back-up plan" for all Outside Ceremonies)

Please keep in mind that we will need to schedule a time for your ceremony rehearsal--and that it may not always be the day before your ceremony event, depending on other events that may be scheduled in that location. But we will make sure you have a day for rehearsal!!

Prices do not include sales tax (6%) or gratuity (20%). Prices are subject to change according to current market price.

Included in Reception Packages

5 hour Reception with 4 hour Bar (bar will close for half hour during dinner and a half hour before reception ends); **guaranteed access for decorating the day of the event starting at 8 am***; mason jar chandelier, twinkle lights, professional staff; event coordinator; head table with floor length linen; round tables for guests; white padded chairs; choice of: white, ivory or black table linens; choice of: white or ivory linen napkins (colored tablecloths and napkins can be rented for an additional fee); cake, gift and food tables; china and flatware; water and coffee station; rolls and butter served with dinner.

(Champagne Toast for all guests is available--please ask for pricing)

***For an additional \$1,000 Fee, you can rent the barn for guaranteed access the NIGHT BEFORE your Reception
--Please ask for details on this option!!**

	Cash Bar Only	Beer & Wine Only Cash Liquor Bar (\$10pp)	Open Bar w/Standard Shelf Liquor, Beer & Wine (\$15pp)	Open Bar w/Mid Shelf Liquor, Beer & Wine (\$20pp)
	Lemonade, Ice Tea, Ice Water Provided	Sodas, Lemonade, Ice Tea, Ice Water Provided	Sodas, Lemonade, Ice Tea, Ice Water Provided	Sodas, Lemonade, Ice Tea, Ice Water Provided
Gold Package 2 Entree Choices 2 Side Choices 1 Salad	\$70pp	\$80pp	\$85pp	\$90pp
Silver Package 1 Entrée 2 Side Choices 1 Salad	\$65pp	\$75pp	\$80pp	\$85pp
BBQ Buffet -Pulled Pork -BBQ Chicken -Parslied Buttered Potatoes or Mac-N-Cheese -Garden Salad or Cole Slaw -Corn bread or Rolls	\$65pp	\$75pp	\$80pp	\$85pp

There is a minimum of \$6,000 in total food & beverage for use of the upstairs barn

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MAIN ENTRÉE CHOICES

Extra Entrée's add \$5.00 per person

Herb Roasted Chicken
Swiss Steak
Bacon Wrapped Chicken
w/Cream Cheese Stuffing
Meatballs

House Sliced Roast Beef
Stuffed Chicken Breast
Hand Pulled Pork

Stuffed Pork Chops
Citrus Haddock
Chicken Cordon Bleu

***Hand Carved Prime Rib available:
Add \$15 per person***

SALADS Extra Salad add \$2.00 per person

Garden Salad

Caesar Salad

Kale & Brussel Sprout

SIDES Extra Side Items add \$3.00 per person

Parsley Buttered Potatoes

Real Mashed Potatoes

Homemade Mac-N-Cheese

Penne Pasta w/ Marinara

Green Beans & Bacon

Potatoes Au Gratin

Glazed Carrots

Rice Pilaf

Southern Fried Corn

Mixed Country Vegetables

Green Beans Almandine

Side or Hors D'ouerves Options--\$10 per person

Add your Opening Hors D'ouerves, as a Side Option during Dinner, or later during your Reception!!

Tater-Tot Bar

Crisp Potato Puffs, Cheese Sauce, Shredded Cheese, Real Bacon Bits, Chives, Sour Cream & Ketchup

Nacho Bar

Colorful Tortilla Chips, Cheese Sauce, Chili, Jalapenos, diced Tomatoes & Sour Cream

Mashtini Bar

Real Whipped Mashed Potatoes, Shredded Cheese, Gravy, Real Bacon Bits, Chives, Sour Cream & Butter

S'mores Bar

Fuel & Sticks to Roast the Marshmallows, Graham Crackers, Hershey Bars, Reese's Cups, Sprinkles & Nuts

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Beer & Wine Bar Includes:

- Choice of 1 Domestic Draft Beer on Tap (Budweiser, Bud Lite, Yuengling—ask about other options)
- Choice of 2 House Wines: Moscato, White Zinfandel, Merlot, Pinot Grigio, Chardonnay
- Cash Bar for Mixed Drinks
- Up to 2 Bartenders, ice, mixers, garnishes and cups

Full Open Bar Includes:

- Choice of 1 Domestic Draft Beer on Tap (Budweiser, Bud Lite, Yuengling—ask about other options)
- Choice of 3 House Wines: Moscato, White Zinfandel, Merlot, Pinot Grigio, Chardonnay
- House Brand Liquors of: Vodka, Gin, Rum, Peach Schnapps, Amaretto, Triple Sec, Bourbon and Whiskey
- Up to 2 bartenders, ice, mixers, garnishes and cups

Mid Shelf Bar Includes:

- Choice of 1 Domestic Draft Beer on Tap (Budweiser, Bud Lite, Yuengling—ask about other options)
- Choice of 3 House Wines: Moscato, White Zinfandel, Merlot, Pinot Grigio, Chardonnay
- “Mid Shelf” Liquors: Absolute Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan’s Spiced Rum, DeKuyper Peach Schnapps, DiAmore Amaretto, Cointreau Triple Sec, Jim Beam, Jack Daniel’s, Seagram’s 7 and Black Velvet
- Bartenders, ice, mixers, garnishes and cups

Options for Signature Drinks, Bottled Beer, Craft Beer, Local Wines & Spirits are all possible!

Hot Hors D'oeuvres

(50 pieces each)

Bacon Wrapped Pineapple Bites	\$85.00
Stuffed Mushrooms	\$100.00
Cocktail Meat Balls	\$50.00
Artichoke Dip w/ pita or tortilla chips	\$100.00
Franks in a Blanket	\$80.00
Sliders (Choice of: Pulled Pork, Cheeseburger or Buffalo Chicken)	\$100.00
Buffalo Chicken Dip with pita or tortilla chips	\$100.00
Beef or Chicken Satay	\$95.00
Beef or Chicken Egg Rolls	\$100.00

Cold Hors D'oeuvres

Assorted Cheese w/Cracker Tray	
Small (serves 40-50)	\$115.00
Large (120-130)	\$145.00

Fresh Vegetable & Dip Tray	
Small (serves 40-50)	\$65.00
Large (serves 120-130)	\$95.00

Everything below is per 50 piece tray:

Antipasto Skewers	
-Salami-ham-provolone-cherry tomatoes-pepperchinis-olives	\$115.00
Caprese Skewers	
-cherry tomatoes-fresh mozzarella-fresh basil-brushed with olive oil	\$95.00
Salami Coronets	
- Salami wrapped around a seasoned cream cheese mixture	\$50.00
Shrimp Cocktail	MARKET
Sandwich Wraps (Choice of: Turkey, Ham, or Veggie)	\$55.00
Mini Bruschetta	\$65.00

NEW: Penn State Creamery Ice Cream Bar Option!!

Choice of 3 Flavors of Penn State Creamery Ice Cream & 6 Ice Cream Toppings—plus bowls & spoons!

We are very pleased to be able to offer this option for those who would rather have ice cream than cake!!

(Or, if you'd just like to add another tasty option for an "Evening Ender"!) \$10 per person

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Party Preppers

Blushing Bride – Assorted Bagels with cream cheese, assorted fruit & mimosas	\$15.00/person
Hungry Groom – Sandwich, bag of chips & Bloody Mary's (or beer)	\$15.00/person

Extras

Cookie Traying	\$80.00
<i>--If you would like us to take your cookies and make a "cookie display"</i>	
Cocktail Tables	\$10.00/table
Hay Bales	\$4.00/each
Tractor pulled Wagon ride	\$175.00 (2 hours)
Golf Cart Rental (2 person cart)	\$10.00/hour
Patio Heater Rentals w/ propane tank	\$45.00/each
Extra Keg Tap Fee	\$275.00

Things to Keep In Mind:

- Remember to bring extra containers for your extra Cake, Cupcakes or Cookies
- Remember your Cake Server & Knife set to cut your cake!
- Because of very limited spacing and due to Food Safety --We cannot store your cookies, cupcakes or cake in our refrigerators or freezers.
- No Open Flames in the Barn—you can use battery-operated tea lights and candles
- You can do a "Sparkler Send-Off" outside the Barn Door Entrance
- Your DJ & Photographer are more than welcome to visit the Barn & Ceremony locations ahead of time—we actually encourage them to come!! DJ's can be shown where outlets are located inside and outside the barn....and your Photographer can test out their equipment with the Barn lighting!! Just have them call, text or email to set up a day and time to do this!!!
- There is NO electricity out on the Golf Course for Ceremonies. Please inform your DJ so that they can bring their own generator (guitar, violin, etc. are wonderful alternatives for ceremony music!)
- The Homestead Gardens does have an outlet if needed

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