

2025-2026 Wedding

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

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<u>Moundgroveparty@gmail.com</u>



Just a little about us... The name Mound Grove Farms was the original name of the property built by Jesse Coover in the 1850's. The Barn now houses the bar, restaurant and pro-shop downstairs leaving plenty of room upstairs for up to 225 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 and making Mound Grove Golf Course & Recreation the place to be! We are more than golf...

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.

The price 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 to the Ceremony site.

*(Additional Golf Carts can be rented for \$10 each)

\$1500.00

(Ceremonies on the Golf Course must be scheduled after 3pm due to high-volume & tournaments on Saturdays.

We do close parts of our Golf Course for your Ceremony)

At the Homestead Grounds

A garden setting with a scenic country view.

Price includes use of the Gardens area, chairs (for up to 200 guests), day use of the Homestead (up to 8 hours), and 2 Golf Cart Rentals to help in transporting guests if needed.

(Option to add an Overnight Stay for the Homestead is \$400/night)

\$1500.00

Barn Ceremony

Rustic meets elegance in our authentic barn.

Price includes use of the Bridal Suite & ceremony chairs

\$1000.00

(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.

Included in Reception Packages

4 hour Reception with 4 hour Bar (bar can be closed for half hour during dinner and a half hour before reception ends); guaranteed access for decorating the day of the event starting at 9am*; professional staff; event lead; 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; plateware and flatware; water and coffee.

(Champagne Toast for head table \$3/person or for all guests \$3/person)

*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 (\$15pp)	Open Bar w/Standard Shelf Liquor, Beer & Wine (\$20pp)	Open Bar w/Mid Shelf Liquor, Beer & Wine (\$25pp)	
Grove Land	Lemonade, Iced Tea, Ice Water Provided	Sodas, Lemonade, Iced Tea, Ice Water Provided	Sodas, Lemonade, Iced Tea, Ice Water Provided	Sodas, Lemonade, Iced Tea, Ice Water Provided	
Platinum Package 2 Entree Choices 2 Side Choices 1 Salad	\$90pp	\$105pp	\$110pp	\$125pp	
Gold Package 2 Entrée Choices 2 Side Choices 1 Salad	\$75pp	\$90pp	\$95pp	\$100pp	
Silver Package 1 Entrée 2 Side Choices 1 Salad	\$70pp	\$85pp	\$90pp	\$95pp	
BBQ Package 2 proteins 2 sides 1 salad Cornbread or Rolls	\$75pp	\$90pp	\$95pp	\$100pp	

Italian Package 2 proteins 2 pastas 1 salad Garlic or Italian Bread	\$70pp	\$85pp	\$90pp	\$95pp
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There is a minimum of \$7,000 in total food & beverage for use of the upstairs barn

MAIN ENTRÉE CHOICES

PLATINUM PACKAGE -

Prime Rib

Filet Mignon

Mahi Mahi

GOLD OR SILVER PACKAGE -

Stuffed Chicken Breast

House Sliced Roast Beef

Roasted Pork Loin

Chicken Cordon Bleu

Sausage, Peppers & Onions

Baked Haddock

Stuffed Pork Chop

Braised Short Ribs **

Herb Roasted Chicken

Bacon Wrapped Chicken

Meatballs - Swedish or Marinara

Chicken Parmigiana

Shrimp Skewer

SALADS

Garden Salad

Caesar Salad

Caprese Salad

SIDES Extra Side Items add \$4.00 per person

Parsley Buttered Potatoes

Bistro Vegetables

White Cheddar Mac-N-Cheese

Redskin Mashed Potatoes

Green Beans & Bacon

Penne Pasta w/Marinara

AuGratin Potatoes

Dauphinoise Potatoes

Fettucine Alfredo

Roasted Potatoes

Roasted Brussel Sprouts

Carrots & Asparagus

Southern Corn

BBQ Package

Protein choices (2) - Hand Pulled Pork, BBQ Chicken, Smoked Turkey (add \$5/person) OR BBQ Brisket (add \$5/person) or BBQ Brisket (add \$5/person)

Side choices (2) - Homemade Mac-n-Cheese, Parslied Potatoes, Southern Corn, Corn on the Cob (seasonally), Baked

Beans, Pasta Salad, Macaroni Salad, Potato Salad, Cheesy Grits, Tomato & Cucumber Salad

Salad options (1) - Garden or Coleslaw

Rolls or Cornbread

Italian Package

Protein Choices (2) - Meatballs, Italian Sausage, Italian Grilled Chicken, Chicken Parmigiana

Pasta Choices (2) - Penne, Fettucine, Ziti, Rigatoni or Spaghetti

Sauce options (2) - Marinara, Meat sauce, Alfredo

Side options (1) - Manicotti, Baked Ziti, Lasagna (extra \$5/person)

Salad - Garden, Caesar, Caprese or antipasto

Carlic Bread or rolls with butter

**Gluten Free, Vegetarian and Vegan Options Available Upon Request

Beer & Wine Bar Includes:

- -Choice of 2 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, Pinot Noir
- Choice of 2 Jade Wines Locally made by Jade Winery
- -Cash Bar for Mixed Drinks
- Includes Bartender, ice, mixers, garnishes, and cups

Full Open Bar Includes:

- -Choice of 2 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, Pinot Noir
- Choice of 2 Jade Wines Locally made by Jade Winery
- -House Brand Liquors of: Vodka, Gin, Rum, Peach Schnapps, Amaretto, Triple Sec, Bourbon, Tequila and Whiskey
- -Includes bartender, ice, mixers, garnishes, and cups

Mid Shelf Bar Includes:

- -Choice of 2 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
- Choice of 2 Jade Wines Locally made by Jade Winery
- -"Mid Shelf" Liquors: Absolute Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan's Spiced Rum, Peach Schnapps, DiAmore Amaretto, Triple Sec, Jim Beam, Jack Daniel's, Seagram's 7, Jose Cuervo and Black Velvet
- -Includes Bartender, ice, mixers, garnishes, and cups

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

****Apple Cider (seasonally available) for \$3/person - served warm with choice of Captain Morgan or Fireball

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HOT	Hors	D'oeuvres

(Serves 50 for each item)

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	Beef Wellington Bites	\$150		
	Stuffed Mushrooms	\$100	i sensivela F	
Cocktail Meatballs			\$100	
	Artichoke or Spinach Dip w/ pita or tortilla chips		\$150	
Sliders (Choice of: Pulled Pork, Cheeseburger or Nashville Hot Chicken)		ville Hot Chicken) \$125		
Buffalo Chicken Dip with pita or tortilla chips		\$125		
Black Cherry Goat Cheese Phyllo			\$125	
Firecracker Shrimp		-24	\$150	
Nashville Hot Chicken Waffle Tenders		\$150	ing Season Design	
Bleu Cheese Steak Crostini			\$150	
	Crispy Asparagus with Asiago	\$125		

Cold Hors D'oeuvres

Assorted Charcuterie Board

Small (serves 40-50)

\$165

Large (50+) \$195

Fresh Vegetable & Dip Tray

Small (serves 40-50) \$75

Large (serves 50+) \$125

Everything below is per 50 piece tray:

Antipasto Skewers

-Salami-ham-provolone-cherry tomatoes-pepperoncini's-olives \$150

Caprese Skewers

-cherry tomatoes-fresh mozzarella-fresh basil-brushed with olive oil \$100

Shrimp Cocktail MARKET

Pinwheel Wraps (Choice of: Turkey, Ham, Roast Beef or Veggie) \$100

Bruschetta Crostini \$100

Ahi Tuna Bites \$150

Penn State Creamery Ice Cream Bar Option - \$10/person

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

Party Preppers

Blushing Bride - Assorted Bagels with cream cheese, assorted fruit & mimosas

Hungry Groom - Sandwich, bag of chips & Bloody Mary's (or beer)

\$15.00/person

\$15.00/person

Extras

Cookie Traying \$100.00

Cake Service \$150.00

Tractor pulled Wagon ride \$175.00 (2 hours)

Golf Cart Rental (2 person cart) \$10.00

Extra Keg Tap Fee \$275.00

Groomsmen Golf Outing

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
- --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 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!)