

Catoctin Hall
at Musket Ridge GC

Weddings

The First Zero Food Waste Venue in the United States
&
Maryland's Best New Event Venue

Catoctin Hall at Musket Ridge Golf Club
(301) 293-9930 x116 • weddings@musketridge.com
3555 Brethren Church Road • Myersville, MD 21773
www.musketridge.com

Welcome to Catoctin Hall

Catoctin Hall at Musket Ridge GC is the perfect location for your special day. We are delighted to host your wedding reception and ceremony and our mission is to leave you with memories to treasure forever.

By the time your wedding day arrives, you will feel like Catoctin Hall is an extension of your home and you will have come to trust our staff to deliver your dream day. Your guests, however, will be observing first impressions and they will be taken with Catoctin Hall's beautiful stonework and classic exterior lines. They will then access a private entrance used exclusively for your wedding into a warm space with twenty-three foot ceilings, an abundance of natural light and sweeping views across one of Maryland's most beautiful and highly rated golf courses to the Catoctin Mountains.

After settling in, guests will enjoy a beautiful fireplace, built-in dance floor and first class finishing details rare in modern construction. Finally, they will experience exquisite food in a comfortable environment with superb service from dedicated staff. Catoctin Hall can accommodate up to 250 guests and our terrace and spacious grounds can be used for additional capacity or to provide something unique for your reception.

Our classic white pergola provides a breathtaking location for exchanging your vows. Gracefully placed in valley surrounded by flora, a stone path leads you to the pergola that can be decorated as elegantly or simply as you wish. Take comfort in having the newly-covered terrace nearby as an alternate ceremony site or for a cocktail hour.

Mother Nature has blessed Musket Ridge with the perfect backdrop for your ceremony and celebration. We offer unrivaled surroundings for wedding photographs with gorgeous vistas from a ridge across hundreds of acres of lush, green golf course with mountains, lakes, traditional wooden bridges and spectacular sunsets.

Catoctin Hall is proud to be the first venue in the United States to implement a Zero Food Waste Initiative, diverting over 4 tons of waste from landfills to on-site gardens annually. This along with our other sustainability practices and naturally beautiful setting makes your wedding more eco-friendly without the worry of arranging it.

No two weddings at Catoctin Hall are alike. With our facilities, staff, and creativity, your reception will truly be unique.

Please contact us for more details at (301) 293-9930 x116 or weddings@musketridge.com.

Wedding Services

Planning a wedding reception involves skilled coordination, and the experienced staff at Catoctin Hall at Musket Ridge GC pays high attention to detail. We aim to accommodate even the most discerning tastes while facilitating your needs whenever possible. Superior service is our standard, and the following items are automatically included in all wedding reception packages so you have less to worry about:

- A minimum four-hour reception in the elegantly appointed Catoctin Hall
- Use of bridal suite
- White or ivory floor-length table linens
- Stemware, china, and flatware
- Tables with Chiavari chairs
- Centerpieces with hurricane glass, pillar candle and round table mirror
- Votive candles and table numbers
- Cake cutting
- Customized offerings upon request
- Use of 10' x 10' built-in projection screen
- Trained, qualified service staff
- Complimentary coat check
- One bartender per 60 guests
- On-site liaison the day of your reception

Please contact us at (301) 293-9930 x116 or weddings@musketridge.com with any questions or to inquire about additional services you envision that are not listed above.

Testimonials

“The entire wedding was spectacular thanks to the wonderful team of professionals you have at Catoctin Hall. The staff went above and beyond and made sure not one detail was missed for what was a beautiful event. Your team made quick changes due to weather and without a hitch accommodated the ceremony. The food, oh my goodness, the food was over-the-top wonderful! What a chef you have at Catoctin Hall. I have never, ever had such wonderful food at a wedding event.”

— Anna H., Alexandria, VA

“I know most brides say their wedding was perfect...but mine really was! Everything went as planned. The staff was phenomenal. Every single aspect was wonderful. They were so accommodating and made me feel so comfortable and stress-free. I highly recommend Catoctin Hall at Musket Ridge.”

— Robyn A., Damascus, MD

“We were so pleased with the way the staff handled our reception. They were very professional, paid great attention to detail, and made sure we were kept aware of everything going on. They were a joy to work with! We heard nothing but praise for the reception — the beautiful facilities, the food, the staff, etc.”

— Lucy S., Central City, PA

“Musket Ridge was perfect! They really had everything together just like we wanted. The setting was beautiful and it was great to dance under the stars outside! Our photos are so picturesque with the sunset and the golf course in the background. I've recommended you to everyone I know!”

— Sarah H., Frederick, MD

“Our daughter's wedding and reception at Musket Ridge was more than fun and exciting - it was a huge success due to your staff. The venue is gorgeous, the food was superb, and your employees are way, way better than par.”

— Cynthia C., Millersville, MD

“Despite the terrible weather and other things that went wrong that had nothing to do with Catoctin Hall at Musket Ridge, the staff made everything work out! They were patient, helpful, calm, polite, and smiling - just what everyone needed. They made it clear that they would do anything that would make things work out for us, and they kept to their word. The food was great, served hot, and the smiles of the staff did not stop - and by the end of the night, many guests said it was the best wedding they had ever attended.”

— Sheri S., Frederick, MD

Wedding Packages

Romance

\$82 per person

- œ Four-hour reception in the elegantly appointed Catoctin Hall
- œ Menu selections – choose one of the following options:
 - œ Traditional - two hors d'oeuvres, one salad, two entrées, one vegetarian entrée, one vegetable and one rice/potato
 - œ Stations – two hors d'oeuvres, one salad and three action stations (for two hours, attendant fees included) – maximum of 150 guests
- œ Freshly baked rolls and sweet butter
- œ Coffee service
- œ Iced tea and water service with dinner
- œ Cake cutting
- œ Centerpieces with hurricane glass, pillar candle and round table mirror
- œ Votive candles
- œ Table numbers
- œ Floor-length table linens in white or ivory
- œ Chiavari chairs
- œ Takeaway plate for bride and groom
- œ House champagne toast

Passion

\$92 per person

Romance &:

- œ Additional half-hour for reception (four and one-half hours total)
- œ Additional hors d'oeuvre (passed or stationary)
- œ Gold or silver plate chargers
- œ Korbel champagne toast
- œ Soft drink service with dinner

Bliss

\$102 per person

Romance, Passion &:

- œ Additional half-hour for reception (five hours total)
- œ Additional passed hors d'oeuvre
- œ Upgraded sweetheart table
- œ Chef's assortment of after-dinner table sweets
- œ Floor-length table linens in upgraded color
- œ Moët & Chandon champagne toast

Prices exclude facility rental fees, alcohol, taxes and 20% service charge.

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Hors d'oeuvres (Select Two)

Add an additional selection for \$5 per person

Cold

Fresh Vegetable Crudités (individual or display)
Cherry Tomatoes Stuffed with Goat Cheese & Fresh Basil
Pear, Goat Cheese & Genoa Salami Crostini with Fresh Mint
Imported & Domestic Cheese Display with Gourmet Crackers
Beef Carpaccio with Seasoned Parmesan Baguette
Tuna Sashimi with Sesame Vinaigrette
Chilled Gazpacho Shooters Antipasto Display
Bruschetta & Fresh Mozzarella Shrimp Cocktail (add \$2 pp)
Assorted Sliced Seasonal Fruit Shrimp & Scallop Ceviche (add \$2 pp)

Hot

Apple Fritter with Salted Caramel Sauce
Spanakopita
Mini Cheese Crepe with Blueberry Sauce
Grilled Flatbread Pizza with Tomato, Mozzarella, Prosciutto & Arugula
Spinach and Artichoke Dip with Pita Chips
Vegetable Egg Rolls
Stuffed Mushroom Caps with Boursin Cheese & Spinach
Chicken Saté with Thai Peanut Sauce
Chicken And Waffles
Beef Saté with Teriyaki Sauce
Maple Braised Pork Belly on Cornbread Pancake
Beer Braised Short Rib on Crispy Risotto Cake
Teriyaki Shrimp and Scallop Dumplings
Fried Pork Wontons with Plum Sauce
Turkey Kofta in Curried Tomato Sauce with Candied Ginger
Coconut Shrimp with Orange Marmalade (add \$2 per person)
Miniature Fish Tacos with Pineapple Salsa (add \$2 per person)
Wasabi Seared Scallops with Soy Beurre Blanc (add \$2 per person)
Miniature Crab Cakes (add \$2 per person)
Lump Crab Dip with Pita Chips (add \$2 per person)

Salads (Select One)

Petite Mixed Greens

Classic Caesar Salad

Sliced Tomato & Mozzarella Tower with Basil and Balsamic Vinaigrette

Baby Leaf Spinach Salad with Mandarin Oranges, Walnuts and Crisp Prosciutto

Roasted Beet and Endive Salad, Goat Cheese, Candied Pecans, Raspberry Vinaigrette

Entrées (Select Two)

Add an additional selection for \$10 per person

Filet Mignon - Grilled Center Cut Filet with Demi-Glace

Flank Steak Roulade - Seasoned Flank Steak with Prosciutto, Spinach, Mushrooms and a Burgundy Sauce

New York Strip Steak - Grilled NY Strip Steak with a Mushroom Ragout

Boneless Beef Short Ribs - Rolled in Peppercorns and Braised in a Bourbon Sauce

Boursin Stuffed Chicken - Oven Roasted Chicken Breast Stuffed with Spinach and Boursin Cheese in a Madeira Sauce

Passion Chicken - Oven Roasted Chicken Breast Stuffed with Crab Imperial in a Sherry Crab Cream Sauce

Cajun Chicken - Panko Crusted Chicken Breast with Andouille Sausage, Greens, and Pepper Cheese with a Creole Sauce

Almond Encrusted Halibut - Pan-Seared Halibut Filet Coated in Sliced Almonds with a White Wine Butter Sauce

Grilled Rockfish - Seasoned with Hickory Smoked Sea Salt Topped with a Warm Peach Salsa

Canadian Salmon - Roasted Salmon Filet with a Goat Cheese Crust and Sun-Dried Tomato Cream Sauce

Flounder Stuffed with Lobster - Fresh Flounder Filets with Lobster Stuffing and a Brandy Cream Sauce

Entrées (continued)

Baked Stuffed Shrimp - Jumbo Shrimp Stuffed with Fresh Crab Meat and Coated with a Garlic Lemon Butter

Jumbo Prawns - Chili-Lime Seasoned Jumbo Prawns with Creamy Avocado Cilantro Sauce

Pan Seared Pork Chop - Pan Seared Bone in Pork Chop with Apple Cranberry Chutney

Roasted Pork Tenderloin Medallions - Pistachio Crusted with Orange Marmalade Glaze

Braised Veal Shank - Veal Shank slowly braised in Port Wine
finished with Pomegranate Pan Gravy

His and Hers - Petite Filet Mignon with a Broiled Jumbo Lump Crab Cake
(add \$5.00 per person)

Lovers' Crab Cakes - Two perfectly matched Four Ounce Jumbo Lump Maryland Crab Cakes
with Remoulade Sauce (add \$5.00 per person)

Cashew Lamb Chops - Petite Cashew Crusted Lamb Chops with a Mint Yogurt Sauce
(add \$5.00 Per Person)

Vegetarian Entrées (Select One)

Pasta Primavera - Mixed Vegetables over Fettuccine Pasta with Vodka Sauce

Stuffed Portabella Mushrooms - Chopped Shiitake Mushrooms, Grilled Tomatoes,
Caramelized Onions and Roasted Red Peppers Stuffed
in a Portabella Mushroom, Topped with Gorgonzola

Eggplant Parmesan - Breaded and Baked Eggplant Cutlets with
Vodka Sauce and Buffalo Mozzarella

Wild Mushroom Ravioli - House Made Ravioli with a Wild Mushroom Cream Sauce

Vegetarian Indian Korma - Potatoes and Vegetables in a Curried Cream Sauce over Basmati Rice

Tofu Pad Thai - Fried Tofu and Sautéed Vegetables with Stir Fry Sauce and Pad Thai Noodles

Accompaniments

Vegetables (Select One)

Medley of Seasonal Vegetables

Fresh Haricot Vert

Buttered Asparagus

Cauliflower Au Gratin with Fontina Cheese

Braised Swiss Chard with Bacon

Herb Roasted Rainbow Baby Carrots

Ratatouille

Pan Roasted Brussels Sprouts

Steamed Broccoli and Baby Carrots

Butternut Squash with Dried Cranberries and Fresh Mint

Rice & Potatoes (Select One)

Smoked Gouda or Garlic
Mashed Potatoes

Wild Mushroom, Pancetta and
Basil or Saffron Risotto

Roasted Red Bliss Potatoes

Baked White Cheddar Cheese
Polenta

Whipped Sweet Potatoes

Scalloped Potatoes

Stone Ground Cheese Grits with
Roasted Poblano

Rice Pilaf

Potato Gnocchi with Brown Butter
and Fresh Herbs

Wild Rice

Action Stations

Choice of three, maximum of 150 guests

Charcuterie Board

Prosciutto, Sopressata Salami, Champagne Pork Black Pepper Pate, Chicken Pistachio Terrine, Dry Cured Chorizo, Cornichons, Parmigiano Reggiano, Aged Gouda, Chevre, Baguettes, Whole Grain Mustard, Strawberry Fig Jam

Smashed Potato Station

Yukon Gold or Sweet Potato Mashed with Bacon, Broccoli, Sour Cream, Chives, Cheddar Cheese, Brown Sugar, Maple Butter, Marshmallows, Cinnamon and Pecans

South of the Border

Burritos, Soft Tacos or Naked Burritos Customized by Each Guest.
Beef, Chicken or Shrimp with Lettuce, Onions, Peppers, Shredded Cheddar, Sour Cream, Guacamole and Salsa, Served with Spanish Rice and Black Beans

Paella Station

Saffron Rice, Clams, Shrimp, Mussels, Chicken, Chorizo, Onions, Artichoke Hearts, Peas and Tomatoes

Far East Station

Attendant Customizes Lo Mein or Fried Rice for Each Guest.
Chicken, Sliced Beef, Shrimp, Bean Sprouts, Broccoli, Julienne Carrots, Shredded Cabbage, Shiitake Mushrooms, Snow Peas, Water Chestnuts, Baby Corn on the Cob, Thai Chili Sauce and Garlic Sauce

Amore Italiano Station

Farfalle, Penne and Gluten Free Pasta with Vodka and Roasted Garlic Cream Sauces, Shrimp, Chicken, Italian Sausage, Grilled Onions, Artichoke Hearts, Peas, Tomatoes, Broccoli, Sun-Dried Tomatoes and Roasted Garlic

Grilled Cheese Station

Grilled Cheese Sandwich Customized by each Guest. Shredded Chicken, Lump Crab, Barbacoa Beef, Baby Spinach, Baby Arugula, Tomatoes, Roasted Red Peppers, Artichoke Hearts, Avocados, Smoked Cheddar, Gouda, Feta, Chipotle Aioli, Balsamic Reduction

Carving Station

Choose Two: Honey Roasted Turkey Breast with Cranberry Relish, Country Baked Ham with Apple Raisin Compote, Hawaiian Pork Loin with Pineapple and Mango Salsa, Peppered Pastrami with Whole Grain Mustard, Salmon en Croûte with Creamy Dill Sauce, Roasted Top Round of Beef with Horseradish Cream, New York Strip Loin with Port Wine Reduction

Under the Sea Station

Oysters, Clams and Shrimp Cocktail Served with Bloody Mary Cocktail Sauce, Apple Cider Mignonette, Horseradish and Lemon Wedges, Displayed in an Ice Shell

For a minimum of 100 guests

Action Stations are also available during cocktail hour and we would be delighted to customize a menu for you. Offerings may change periodically.

Moonlight Menu

Sliders - Grilled Two Ounce Burgers with American Cheese and Sauteed Onions or a Home-Style Breaded Two Ounce Chicken Breast, \$4.50

Mini Ciabatta Pizzas - Mozzarella Cheese and Pizza Sauce on Ciabatta Bread, \$4.50
Add your favorite toppings for an additional \$.50 each - choice of Pepperoni, Italian Sausage, Mushrooms, Onions, Ham, Pineapple and Green Peppers

Wings - Mild, Hot or Old Bay with Carrots, Celery and Blue Cheese
50 wings - \$65 100 wings - \$130 150 wings - \$185

Quesadillas - Beef or Chicken with Fresh Salsa and Sour Cream, \$7

Hot Dog Bar - With Melted Cheese, Sauerkraut, Chili, Relish, Onion, Ketchup, Mustard, \$8

Soft Pretzel Bar - Soft Pretzel Twists, Beer-Cheese Sauce, Jalapeño Queso Sauce, Whole Grain Mustard, Honey Mustard, Sun-dried Tomato Hummus, Chipotle Yogurt Dip, \$9

Breakfast Sandwich Station - Chef Prepared Fried or Scrambled Eggs, English Muffin, Sandwich Bagel, Bacon, Sausage, American, Provolone and Swiss Cheese, \$12

Chef Kyle's Award-Winning Grand Marnier Chocolate Mousse - Served in a White and Dark Chocolate Cup with a Fresh Raspberry. The dessert that took home the trophy at Frederick's Evening on the Riviera, \$5.25

Chocolate Dipped Strawberries - Fresh Strawberries with Dark and White Chocolate, \$3.25

Assorted Petit Fors - Assortments of Carrot Cake, Red Velvet Cake, Double Chocolate Cake and Truffle Bon Bon Petit Fors, \$3.50

Cannoli - Pastry Shells with a Sweet Whipped Ricotta Cheese Filling, \$4

Ice Cream Sandwich Bar - Sea Salt Caramel or Cappuccino Crunch Ice Cream with Chocolate Chip, Heath Bar Crunch and M&M Cookies Toppings, \$7

S'mores Station - Graham Crackers, Marshmallows, Milk Chocolate, White Chocolate, Peanut Butter Cups, Nutella Spread, Pretzel Thins, \$10

Grab and Go Station - Eclairs, Mini Cheesecakes, Cake Pops, Lemon Bars, Cannoli, Dessert Shooters, French Macarons, \$13

Beverages

Beer, Wine & Soda Bar

Prices are per person age 21+

	House	Premium	Luxury
One Hour	\$12	\$14	\$16
Four Hours	\$24	\$26	\$28

Each additional half-hour is \$5 per person.

House Wines: Cabernet, Merlot, Chardonnay, and White Zinfandel

Bottled Beer: Variety of Domestic Bottles (Imports available with Premium & Luxury Packages)

Draft Beer: Domestic (Imports and Micro-Brews available with Premium & Luxury Packages)

Soda: Coke, Diet Coke, Sprite, Ginger Ale

Full Open Bar

Prices are per person age 21+

Includes Liquor, Beer, Wine and Soda--bar closes fifteen minutes prior to end of event

	House	Premium	Luxury
One Hour	\$16	\$18	\$20
Four Hours	\$34	\$36	\$38

Each additional half-hour is \$7 per person.

House Selections
Include: Vodka, Rum, Gin, Whiskey, Tequila (various brands)

Premium Selections
Include: Titos, Ketel One, Beefeater, Malibu, Captain Morgan, Seagram 7, Jack Daniels, Jim Beam, Cuervo Gold, Johnny Walker Red

Luxury Selections
Include: Grey Goose, Bombay Sapphire, Jameson, Makers Mark, Chivas, Glenlivet, Patron Silver

Signature cocktails available! Choose from our specialty cocktail menu, or create your own!

Non-alcoholic bar available for expectant mothers and guests under 21 at \$5 per person plus bar setup fee.

Mimosa and Bloody Mary Bars

Mimosas

\$12 per person per hour

Mimosa: Orange Juice, Triple Sec, Champagne, Orange Garnish

Bellini: Peach Puree, Champagne, Peach Garnish

Blackberry Mint Mimosa: Blackberry Syrup, Muddled Mint, Champagne, Blackberry/Mint Sprig Garnish

Berry Bellini: Raspberry Puree, Rhubarb Bitters, Simple Syrup, Champagne, Strawberry Garnish Paloma

Mimosa: Tequila, Grapefruit Juice, Lime Juice, Grenadine, Champagne, Lime Garnish

Sparkling Raspberry Lemon Mimosa: Raspberry Puree, Lemonade, Champagne, Raspberry Garnish

Cranberry Orange Mimosa: Cranberry Juice, Orange Juice, Champagne, Orange Garnish

Pomegranate Mimosa: Pomegranate Juice, Orange Juice, Splash of Tequila, Champagne,
Pomegranate Seed Garnish

Juice Selection: Orange, Pineapple, Grapefruit, Raspberry Puree, Peach Puree, Lemonade, Cranberry,
Blackberry Syrup, Pomegranate Juice

Bloody Marys

\$12 per person per hour

Bloody Musket: Pepper infused Vodka, Old Bay, Worcestershire, Lime Juice, Tabasco, Zing Zang

Old Bay Bloody Mary: Vodka, Old Bay, Zing Zang

Bloody Mary: Vodka, Zing Zang

Bloody Maria: Tequila, Old Bay, Worcestershire, Lime Juice, Tabasco, Zing Zang

Garnish selections: Celery, Olives, Lime, Bacon, Asparagus, Shrimp, Lemon,
Old Bay Rim, Banana Peppers

Rehearsal Dinner Options

Prices are per person, 20 person minimum

When in Rome

Caesar Salad, Garlic Bread,
Chicken Parmesan, Beef Lasagna
and Asparagus with
Grematola Butter

\$19.95

**Add Amore Italiano Station for one hour -
\$5.95 (Attendant fee of \$75 applies)**

Feast of the Orient

Spinach Salad with Mandarin Oranges and
Asian Vinaigrette, Steamed Dumplings,
Spring Rolls, Thai Coconut Curry Chicken,
White Rice and Sugar Snap Peas

\$20.95

**Add Far East Station for one hour - \$6.95
(Attendant fee of \$75 applies)**

Fiesta Grande

Tortilla Salad, Chicken Enchiladas,
Five Layer Dip with Tortilla Chips,
Spanish Rice and Refried Beans

\$21.95

**Add South of the Border Station
for one hour - \$7.95**

Southern Style

Garden Salad, Crispy Fried Chicken, Meatloaf,
Smoked Gouda Mashed Potatoes and
Seasoned Green Beans

\$21.95

**Add Smashed Potato Bar for one hour -
\$4.95 (Attendant fee of \$75 applies)**

Jamaican Festival

Avocado Salad with Lemon Vinaigrette,
Jerk Chicken with Grilled Pineapple,
Cajun Seasoned Pork Loin with
Mango Relish, Conch Fritters
and Coconut Cilantro Rice

\$23.95

**Add Paella Station for one hour - \$7.95
(Attendant fee of \$75 applies)**

Steakhouse Classic

Grilled Rubbed Skirt Steak, Maryland Spiced
Steamed Shrimp, Green Beans,
Loaded Seasoned Baked Potato,
Mixed Greens Salad with Dried Cranberries,
Roasted Pecans and Raspberry Vinaigrette

\$27.95

**Add Carving Station for one hour - \$8.95
(Attendant fee of \$75 applies)**

Aphrodite's Delight

Greek Salad with Feta Cheese, Black Olives
and Greek Vinaigrette, Roasted Sea Bass with
Olive Tapenade, Lamb Steaks with
Mint Demi-Glace, Cous Cous,
Roasted Red Pepper and Eggplant

\$28.95

**Add Under the Sea Station
for one hour - \$10.95**

Island Escape

Cajun Grilled Rockfish with a Pineapple
Beurre Blanc, Spicy Voodoo Shrimp, Tuna
Sashimi, Broccoli Casserole and Rice Pilaf

\$29.95

**Add Under the Sea Station
for one hour - \$10.95**

In addition to these popular selections, we are delighted to customize a menu for you.
Offerings may change periodically.

Bridal Party Offerings

Each platter serves five guests.
In addition to these popular selections, we are delighted to customize a menu for you.
Offerings may change periodically.

Cheese Platter

Domestic and Imported Cheeses with
Crackers and Bread
\$15

Crudité

Fresh Vegetables with Ranch Dip
\$15

Fruit Platter

Fresh Seasonal Fruit and Yogurt Dip
\$15

Melon & Prosciutto

Cantaloupe Balls Wrapped in Prosciutto
\$17

Pinwheels

Turkey, Ham, and Veggie
\$20

Assorted Bagels and Yogurt

\$20

Vegetable Nori Rolls

Hand-Rolled Sushi
\$21

Sliders

Choice of Chicken, Burger or Combination
\$25

Mini Quiche

Quiche Lorraine, Red Pepper and Spinach
\$24

Combo Platter - Serves 10

Fresh Fruit, Vegetables, Cheese and Crackers
\$40

Champagne

\$30 per bottle

Bucket of Beer (12 domestic bottles)

Bud, Bud Lite, Coors Lite, Miller Lite, Yuengling
\$60

Complimentary mints provided.

Contact Melody Wardak for more details at m.wardak@musketridge.com or (301) 293-9930 x116.

Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness.

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Wedding Fees

Reception Facility Fee

Includes use of Catoctin Hall, its surrounding terrace with stone fire pit and approved areas around the golf course for photographs. Parking is ample and complimentary. Excludes food and beverage.

*Fridays** *\$3,450*

**Minimum spend required.*

Saturday Mornings *\$2,500*

Saturday Evenings

*May - October** *\$6,000*

**Minimum spend required.*

November - April *\$3,650*

Sundays *\$3,450*

Monday - Thursdays *\$2,650*

The Groom's Suite may be reserved for an additional \$500.

Ceremony Fee

Includes one hour use of ceremony site, white resin chairs with padded seats, full set-up and one hour of rehearsal time with Musket Ridge coordinator. Excludes service charge and tax.

\$1,500