Fort George G. Meade

CLUB MEADE

Wedding Packages

CLUB MEADE

Thank you for considering Club Meade
to host your wedding reception.

Our Catering Office is open Monday through Friday from 9:00 am to 5:30 pm
to assist in the planning and preparation of your event.

While our menu has a wide variety of options available, our Catering
Department will be happy to customize your menu to meet your needs.

Our desire is to provide you and your guests with excellent food and
gracious service in a pleasant environment. We appreciate the
opportunity to serve you and your guests and are proud to offer
the enclosed wedding packages to assist in the planning of your special day.

Sincerely,

Club Meade Team

CLUB MEADE
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(301) 677-6969

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Beautiful Day

Buffet Dinner

Cost per person $95

Served with Freshly Brewed Iced Tea, Water, Coffee, Warm Dinner Rolls, Three Hours Open Bar

Cold Hors d' Oeuvres (Pick Two)

Fresh Fruit Tray • Fresh Vegetable Tray • Assorted Cheese Tray • Tomato Basil Bruschetta

Hot Hors d' Oeuvres (Pick Four)

Quiche • Frank and Blanket • Eggrolls • Mini Cordon Bleu Bites • Chicken Wings
Mozzarella Sticks • Jalapeno Poppers • Meatballs (Marinara, BBQ, Teriyaki) • Pot Stickers
Lemongrass Pot Stickers • Spinach Dip
Sauces for wings (Mild, Medium, Hot, Old Bay, Lemon Pepper,
Garlic Parmesan, Teriyaki, Thai Chili Sauce)

Salad Station (Pick Two)

Garden Salad • Caesar Salad • Mediterranean Bow Tie Salad
Potato Salad • Coleslaw • Macaroni Salad

Entrée Selection (Pick Three)

Beef Stroganoff with Egg Noodles
Beef Burgundy with Egg Noodles
London Broil with Red Wine Burgundy Sauce
Chicken Marsala
Lemon Rosemary Chicken
Chicken Normandy with White Wine Cream Sauce

Package prices do not include 10% gratuity and 10% administrative fee

Roasted Pork Loin
Seafood Newburg or Seafood Creole
Tilapia with White Wine Lemon Caper Sauce
Stuffed Shells Florentine
Tri-colored Tortellini in Alfredo Sauce

Accompaniments (Pick Two)

Broccoli • Green Beans • California Blend (Broccoli, Cauliflower, Carrots)
German Blend (Green Beans, Wax Beans, Carrots) • Zucchini and Yellow Squash
Glazed Carrots • Mashed Potatoes • Wild Rice • Garlic Mashed Potatoes • Rice Pilaf
Cornbread Stuffing • Herb Roasted Red Bliss Potatoes

Carving Station (Pick One)

Roast Top Round of Beef Au Jus
Roast Leg of Lamb with Mint Jelly
Herb Roasted Pork Loin
Virginia Baked Ham with Pineapple Glaze
Roasted Breast of Turkey with Cranberry Sauce

Includes the following:

Tablecloths, napkins, glassware, silverware, china, tables and chairs, half hour of hors d' oeuvres, wedding cake, glass of champagne for the toast, a large floral arrangement for the head table, and room rental for four hours.

Package prices do not include 10% gratuity and 10% administrative fee

So Happy Together

Sit Down Dinner

Cost per person $115

Served with Freshly Brewed Iced Tea, Water, Coffee, Warm Dinner Rolls

Three Hours Open Bar

Cold Hors d' Oeuvres (Butler Service)

Cheese Display with Assorted Crackers • Goat Cheese and Pesto Bites

Hot Hors d' Oeuvres (Pick Three)

Quiche • BBQ Shrimp and Grits • Chicken Quesadillas • Truffle and Wild Mushroom Arancini
Scallops Wrapped in Bacon • Spanakopita • Eggrolls • Mini Cordon Bleu Bites
Chicken Wings • Pot Stickers • Lemongrass Pot Stickers
Sauces for wings (Mild, Medium, Hot, Old Bay, Lemon Pepper,
Garlic Parmesan, Teriyaki, Thai Chili Sauce)

Salad Station (Pick One)

Fresh Spinach Salad with Mandarin Oranges, Slivered Almonds,
Dried Cranberries with Raspberry Vinaigrette

Caesar Salad with Fresh Romaine, Parmesan Cheese, Garlic Croutons tossed in Caesar Dressing

Fresh Mixed Greens with Chopped Apples, Walnuts, Crumbled Blue Cheese,
Croutons, Scallions with Balsamic Vinaigrette

Package prices do not include 10% gratuity and 10% administrative fee

Entrée Selections (Pick One)

Chicken Marsala
Chicken Cordon Bleu with White Wine Cream Sauce
New York Strip Steak with Caramelized Onions and Sautéed Mushrooms
Two Maryland Crab Cakes with Béarnaise Sauce
Filet Mignon with Bordelaise Sauce
Grilled Salmon with Béarnaise Sauce
Prime Rib with Au Jus

Accompaniments (Pick Two)

Steamed Broccoli • Glazed Carrots • Grilled Asparagus • Green Beans with Toasted Almonds
Normandy Vegetable Blend • German Blend (Green Beans, Yellow Waxed Beans, Carrots)
Sautéed Zucchini and Yellow Squash • California Blend (Broccoli, Cauliflower, Carrots) • Rice Pilaf
Au Gratin Potatoes • Mashed Potatoes • Garlic Mashed Potatoes • Twice Baked Potatoes
Roasted Red Bliss Potatoes

Includes the following:

Tablecloths, napkins, glassware, silverware, china, tables and chairs, half hour of hors d'oeuvres, wedding cake, glass of champagne for the toast, a large floral arrangement for the head table, and room rental for four hours.

Package prices do not include 10% gratuity and 10% administrative fee

Sparkling Love

Brunch Buffet

Cost per person $90

Served with Freshly Brewed Iced Tea, Water, Coffee,
Warm Dinner Rolls, Orange Juice
Three Hours Open Bar

Cold Hors d' Oeuvres (Butler Service)

Cheese Display with Assorted Crackers • Goat Cheese and Pesto Bites

Hot Hors d' Oeuvres (Pick Two)

Quiche • Meatballs (Marinara, BBQ, Teriyaki) • BBQ Shrimp and Grits
Chicken Quesadillas • Truffle and Wild Mushroom Arancini

Salad Station (Pick Two)

Garden Salad • Caesar Salad • Mediterranean Bow Tie Salad
Potato Salad • Coleslaw • Macaroni Salad

Waffle Station and Omelet Station

Waffle Station includes Strawberries, Warm Maple Syrup, Chocolate Chips, Whipped Cream
Omelet Station includes Onion, Peppers, Tomatoes, Mushroom,
Ham, Bacon, Sausage, Cheddar Cheese

Breakfast Items

Scrambled Eggs • Bacon • Sausage • Hash Brown Casserole • Stuffed Pancakes
French Toast • Assorted Danish and Muffins

Package prices do not include 10% gratuity and 10% administrative fee

Entrée Selection (Pick Two)

Beef Stroganoff with Egg Noodles
Beef Burgundy with Egg Noodles
Lemon Rosemary Chicken
Chicken Normandy
Fried Chicken
Roasted Pork Loin
Flounder with Garlic Aioli
Tuna with White Wine Caper Cream Sauce
Grilled Salmon with Lemon Dill Sauce
Stuffed Shells Florentine
Tri-Colored Tortellini in Alfredo Sauce

Accompaniments (Pick Two)

Green Beans • California Blend (Broccoli, Cauliflower, Carrots)
German Blend (Green Beans, Waxed Beans, Carrots) • Zucchini and Yellow Squash
Glazed Carrots • Mashed Potatoes • Macaroni and Cheese • Wild Rice • Garlic Mashed Potatoes
Rice Pilaf • Cornbread Stuffing • Herb Roasted Red Bliss Potatoes

Includes the following:

Tablecloths, napkins, glassware, silverware, china, tables and chairs, half hour of hors d'oeuvres, wedding cake, glass of champagne for the toast, a large floral arrangement for the head table, and room rental for four hours.

Package prices do not include 10% gratuity and 10% administrative fee

Two Hearts

Buffet Dinner

Cost per person $125

Served with Freshly Brewed Iced Tea, Water, Coffee, Warm Dinner Rolls

Four Hours Open Bar

Cold Hors d' Oeuvres (Pick Three)

Cheese Display with Assorted Crackers • Fresh Fruit Tray • Fresh Vegetable Tray • Goat Cheese and Pesto Bites • Iced Shrimp Cocktail with Cocktail Sauce and Fresh Lemon Wedges
Tomato Bruschetta

Hot Hors d' Oeuvres (Pick Four)

Quiche • Meatballs (Marinara, BBQ, Teriyaki) • BBQ Shrimp and Grits
Chicken Quesadillas • Truffle and Wild Mushroom Arancini • Crabmeat Stuffed Mushroom Caps
Scallops Wrapped in Bacon • Pork Belly Lollipop • Chipotle Steak Churrasco

Salad Station (Pick Two)

Garden Salad • Caesar Salad • Mediterranean Bow Tie Salad • Potato Salad • Coleslaw
Macaroni Salad • Southern Corn and Black Bean Salad • Spring Salad with Apples and Walnuts

Entrée Selection (Pick Three)

Beef Stroganoff with Egg Noodles
Beef Burgundy with Egg Noodles
London Broil with Red Wine Mushroom Burgundy Sauce
Lemon Rosemary Chicken
Chicken Normandy with White Wine Cream Sauce
Chicken Francaise

Package prices do not include 10% gratuity and 10% administrative fee

Roasted Pork Loin with Pork Gravy
Flounder with Garlic Aioli
Grilled Salmon with Lemon Dill Sauce
Stuffed Shells Florentine
Baked Penne Pasta with Sausage in Marinara Sauce
Tri-Colored Tortellini in Alfredo Sauce

Accompaniments (Pick Two)

Green Beans • California Blend (Broccoli, Cauliflower, Carrots)
German Blend (Green Beans, Waxed Beans, Carrots) • Zucchini and Yellow Squash
Carrots • Steamed Asparagus • Au Gratin Potatoes • Mashed Potatoes • Wild Rice
Garlic Mashed Potatoes • Rice Pilaf • Cornbread Stuffing • Herb Roasted Red Bliss Potatoes

Carving Station (Pick One)

Roast Top Round of Beef with Au Jus
Roast Leg of Lamb with Mint Jelly
Herb Roasted Pork Loin
Virginia Baked Ham with Pineapple Glaze
Roasted Breast of Turkey with Cranberry Sauce

Includes the following:

Tablecloths, napkins, glassware, silverware and china, tables and chairs, wedding cake, one hour of hors d'oeuvres, glass of champagne for each guest, a large floral arrangement for the head table, and room rental for four hours.

Package prices do not include 10% gratuity and 10% administrative fee

Precious Memories

Buffet Dinner

Cost per person $150

Served with Freshly Brewed Iced Tea, Water, Coffee, Warm Dinner Rolls

Three and a Half Hours Open Bar

Cold Hors d' Oeuvres (Pick Three)

Cheese Display with Assorted Crackers • Fresh Fruit Tray • Fresh Vegetable Tray
Goat Cheese and Pesto Bites • Iced Shrimp Cocktail with
Cocktail Sauce and Fresh Lemon Wedges • Tomato Bruschetta

Hot Hors d' Oeuvres (Pick Four)

Quiche • BBQ Shrimp and Grits • Chicken Quesadillas • Truffle and Wild Mushroom Arancini
Scallops wrapped in Bacon • Spanakopita • Eggrolls • Crabmeat Stuffed Mushroom Caps
Pork Belly Lollipop • Chipotle Steak Churrasco • Crab Dip • Crab Balls • Pot Stickers
Lemongrass Pot Stickers • Chicken Wings • Sauces for Wings (Mild, Medium, Hot, Old Bay,
Lemon Pepper, Garlic Parmesan, Teriyaki, Thai Chili Sauce)

Salads (Pick One)

Fresh Spinach Salad with Mandarin Oranges, Slivered Almonds,
Dried Cranberries with Raspberry Vinaigrette

Caesar Salad with Fresh Romaine, Parmesan Cheese, Garlic Croutons tossed in Caesar Dressing

Fresh Mixed Greens with Chopped Apples, Walnuts, Crumbled Blue Cheese,
Croutons, Scallions, with Balsamic Vinaigrette

Mixed Green Salad with Spring Mix, Cherry Tomatoes, Cucumbers, Peppers, Onions, Croutons

Choice of Dressing (Blue Cheese, Ranch, Creamy Italian, Golden Italian, French, 1000 Island)

Package prices do not include 10% gratuity and 10% administrative fee

Entrée Selections (Pick One)

Cornish Game Hen Stuffed with Wild Rice and a White Wine Velouté Sauce
Chicken Cordon Bleu with a White Wine Cream Sauce
Chicken Marsala
New York Strip Steak with Caramelized Onions and Sautéed Mushrooms topped with Herb Butter
Filet Mignon with Bordelaise Sauce
Prime Rib with Au Jus
Surf and Turf with Bordelaise Sauce and Clarified Butter
Baked Red Snapper with Garlic and Herbs topped with White Wine Scampi Sauce
Grilled Salmon with Béarnaise Sauce
Butternut Squash Ravioli with White Wine Cream Sauce
Portabella Ravioli with Alfredo Sauce

Accompaniments (Pick Two)

Steamed Broccoli • Glazed Carrots • Grilled Asparagus • Green Beans with Toasted Almonds
Normandy Vegetable Blend • German Blend (Green Beans, Waxed Beans, Carrots)
Sautéed Zucchini and Yellow Squash • California Blend (Broccoli, Cauliflower, Carrots)
Rice Pilaf • Au Gratin Potatoes • Mashed Potatoes • Garlic Mashed Potatoes
Twice Baked Potatoes • Roasted Red Bliss Potatoes.

Includes the following:

Tablecloths, napkins, glassware, silverware, china, tables and chairs, wedding cake,
one hour of hors d'oeuvres, glass of champagne for each guest,
a large floral arrangement for the head table and room rental for four hours.

Package prices do not include 10% gratuity and 10% administrative fee

Venetian Hour Original

Add a delicious dessert package for your guests

Original Dessert Package

Cost per person $9.95

Pick three items

Includes Freshly Brewed Coffee and Tea

Cupcakes

Chocolate Mini
Cinnamon Mini
Red Velvet
Vanilla

Brownies

Chocolate
Cheesecake
Chocolate Chips
Peanut Butter

Cake Bites

Double Chocolate
Red Velvet
Marshmallow S'mores

Cookies

Chocolate Chips
Peanut Butter
White Macadamia Nuts
Raspberry Linzer

Cheesecakes

Chocolate Drops
Plain New York
Cappuccino

Venetian Hour Classic

Add a delicious dessert package for your guests

Classic Dessert Package

Cost per person $14.95

Pick five items

Includes Freshly Brewed Coffee and Tea

Add Dessert Wines for $3.99 per person

Ruby Port, Pink Moscato, Cream Sherry

Cupcakes

Chocolate Mini
Cinnamon Mini
Red Velvet
Vanilla

Brownies

Chocolate
Cheesecake
Chocolate Chips
Peanut Butter

Cheesecakes

Chocolate Drops
Plain New York
Cappuccino
Raspberry Swirl

Cake Bites

Double Chocolate
Red Velvet
Marshmallow S'mores

Cookies

Chocolate Chips
Peanut Butter
White Macadamia Nuts
Raspberry Linzer

Cakes

Belgian Chocolate Mousse
Toasted Almond
Strawberry Whipped
Mississippi Mud
Chocolate Rum Truffle
Granny Apple
Tiramisu

Venetian Hour Premium

Add a delicious dessert package for your guests

Premium Dessert Package

Cost per person $20.95

Pick seven items

Includes Freshly Brewed Coffee and Tea

Add Dessert Wines for $3.99 per person

Ruby Port, Pink Moscato, Cream Sherry

Cupcakes

Chocolate Mini
Cinnamon Mini
Red Velvet
Vanilla

Brownies

Chocolate
Cheesecake
Chocolate Chips
Peanut Butter

Cheesecakes

Chocolate Drops
Plain New York
Cappuccino
Raspberry Swirl
Key Lime
Strawberry
Chocolate Devil's Food

Cake Bites

Double Chocolate
Red Velvet
Marshmallow S'mores

Cookies

Chocolate Chips
Peanut Butter
White Macadamia Nuts
Raspberry Linzer

Cakes

Belgian Chocolate Mousse
Toasted Almond
Strawberry Whipped
Mississippi Mud
Chocolate Rum Truffle
Granny Apple
Tiramisu
Candy Bar Explosion
Lemon Coconut
Chocolate Fudge
German Chocolate

Ultra Premium Packages Addition Available

$30.00 a person

Floor-length table cloths, napkins, chair covers and sashes, glassware, silverware, china, four votive candles, candle holders, mirrors on each table, tables, chairs, one hour hors d'oeuvres, wedding cake, glass of champagne for each guest, two bottles house wine on each guest table, bubble vase centerpiece (12 roses, baby breath and greenery) for each guest table, large floral arrangement for the head table and room rental for five hours.

Wedding cakes provided by Cake Plus.
You will select your cake and have a tasting.

DJ can be added to any package for $800.