



SOCIAL EVENTS AT RENDITIONS GOLF COURSE

Renditions Golf Course 2025



RENDITIONS
GOLF COURSE

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THANK YOU

Thank You For Considering Renditions Golf Course



Welcome

THANK YOU FOR CONSIDERING
RENDITIONS GOLF COURSE!

Welcome to Renditions Golf Club!

Our spacious, full-service clubhouse is the perfect choice for any life celebration. We love to host anniversary, birthday, engagement, retirement, and graduation parties, or just to have fun. Our friendly, courteous staff specializes in organizing all types of functions and is capable of designing a reception to match any style and budget while providing you the opportunity to focus on the family while we take care of the arrangements.

With seating up to 160 in our formal dining room, and additional seating of 40 in our elegant lounge overlooking our beautiful golf course, we are pleased to offer you first-rate accommodations with the finest amenities.

We look forward to hosting your event!

“

Excellent venue for a graduation dinner. The food was delicious and the staff was very friendly and knowledgeable...

”

CONTACT INFORMATION



**Renditions Golf Course
in Davidsonville, MD**

Jessica Peters, Event Sales
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410.798.9798

Pricing & Decor

2025

Lounge

\$200 Every 2 Hours (Only in Addition to Banquet Room Rental)

Ballroom

Ballroom Seats 150

\$700

Weekday Rates Monday-Thursday Free Parking

Banquet Room- \$300

Lounge- \$200

Rental Fees Include All of the Following:

Tables & Chairs seating up to 150

Assisting in Decorating, Formal Set-Up & Clean-Up Services

Tablecloths, Skirting, & Linen Napkins in a Variety of Colors

Use of China, Flatware, Stemware & Chafers

Votive Candles, Professional Staff, & Bartenders

Event Coordinator to Assist in Event Planning

Renditions Golf Course is pleased to offer a variety of linen selections for your event. You may decorate for your event 4 hours before the event's scheduled start time. Our Event Coordinator must approve all decorations before the event. To avoid damage to the facility, we do not allow taping, tacking, or the attachment of any written material to walls or doors.

We offer a few different centerpiece options that you may use. We can arrange to have Chair Covers with Sashes that add to a more elegant atmosphere for your special day. There is an additional fee if you choose to have chair covers. Wedding favors, Photographers, and Videographers will be the host's responsibility.



Cancellations & Important Information

A deposit in the amount of the rental fee and a signed contract is due within two weeks of booking your event to guarantee the requested date. Cancellation within 120 days for Friday and Saturday events and within 90 days for Sunday through Thursday events will result in the forfeiture of your deposit. If cancellation occurs within thirty (30) days of the event, the Event Host will be responsible for and charged twenty-five (25%) percent of the event's projected cost. The Food and Beverage "cost estimate" is an addendum to the Special Event Contract. Final charges are estimated based on the most recent counts and may fluctuate according to actual consumption.

Final Menu selections are required at least four (4) weeks before the event. A Second Guest Count must be submitted two (2) weeks before each event to ensure the availability of desired menu items. The final Guest Count is due ten (10) business days before the event. This number is the minimum number that your event will be charged. We will charge according to your preliminary count if we do not receive a final count. Applicable sales tax and a 22% service charge will be applied to all food and beverage purchases.

The final bill based on the final count given by the host will be due two (2) business days before your event. We accept Cash, Checks, Visa, MasterCard, Discover, and American Express, if by check 10 days prior. Prepayment installments are welcome if the total payments for the event are received two business days prior to the event. Any incidentals or additional charges that occur on the date of the event will be due upon completion of the event.

Food & Beverage Guidelines

All food and beverages must be purchased from the Club, except for "theme" desserts such as a graduation cake. Leftovers may not be taken off the premises due to health regulations.

A service charge of 22% and all applicable sales taxes will be added to all food and beverage tabs. Any incidental charges will be due after your event. Payment in full is required two (2) business days before the Event Date.

All Maryland state liquor laws, including but not limited to drinking age, will be observed and enforced, and the Club staff reserves the right to refuse service to anyone based on such laws. Further, any guest(s) attempting to serve alcohol in violation of the liquor laws or the Club's policies will be asked to leave the premises. Our policy prohibits alcoholic beverages from being brought on or removed from the Club's premises.

All other miscellaneous guidelines will be identified within the Special Event Contract and the Food and Beverage Addendum.



Bar Packages

Per person, beverage fees are only available in conjunction with food packages. The brands listed below offer examples of what is included in each package and may differ based on availability. Inform the Event Coordinator of specific requests. Every Bar Package has an additional \$150 Bartender Fee.

Cash Bar

Individual Guests Pay for All Beverages. There is No Additional Charge for alcohol to the Event Host. This is An Attractive Option if Only a Few Guests Prefer to Drink.

Base Bar (\$10/person)

Includes Non-Alcoholic Beverages. Guests are Individually Responsible for Alcoholic Beverages.
Includes Sodas and Juices, Sweet Tea and Lemonade, Coffee Service

Modified Open Bar (\$35 per person)

Includes the Base Bar plus Draft Beer, Bottled Beer & House Wines.

Complete Open Bar (\$45/person)

Includes Unlimited Beer, Wine, Soft Drinks plus Name Brand Liquor Selections.

Vodka, Gin, Rum, Tequila, Blended Whiskey, Scotch, Bourbon, Domestic and Imported Beer, Bottles and Draft, House Wines

Premium Open Bar (\$50/person)

Includes Unlimited Beer, Wine, Soft Drinks plus Premium Liquor Selections.

VO, Makers Mark, Grey Goose, Bacardi Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Dewars Scotch Domestic and Imported bottled and draft beer, House Wines



Hors D' Oeuvres

Display Options (\$6/person per option with a meal, \$10/person with a cocktail party):

Seasonal Fresh Fruits
 Gourmet Cheeses & Grapes with Artisan Crackers
 Fresh Vegetable Crudités with a Creamy Dressing
 Bruschetta with Crostini's
 Chips, Salsa, & Queso
 Mini Chicken or Beef Tacos with Salsa and Guacamole
 Bourbon BBQ Meatballs

Upgrade Display Options (\$9/person with a meal, \$15/person with a cocktail party):

Spinach & Artichoke Dip with Crusty Bread
 Hamburger & Cheeseburger Sliders
 Mini Grilled Cheese with a Tomato Soup Cup
 Toasted Raviolis & Marinara
 Garlic & Red Pepper Hummus with Pita Chips
 Brie & Raspberry Sauce with Toasted Crackers
 Charcuterie Board with Mustard & Nuts

Platter Options:

Option 1 (\$15/person)

Fresh Fruit, Gourmet Cheese & Crackers, Vegetable platter with Ranch Dip

Option 2 (\$21/person)

Fresh Fruit, Gourmet Cheese & Crackers, Vegetable Platter with Ranch Dip, & 2 Additional Items

Option 3 (\$27/person)

Fresh Fruit, Gourmet Cheese and Crackers, Vegetable Platter with Ranch Dip. & 3 Additional Items

Option 4 (\$32/person)

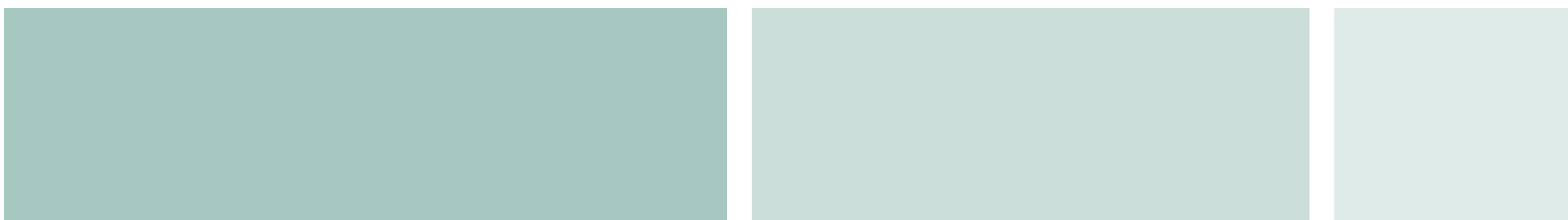
Fresh Fruit, Gourmet Cheese and Crackers, Vegetable Platter with Ranch Dip, & 4 Additional Items

Passed Options (3 Options for \$17 per person):

Coconut Shrimp
 Spanakopita
 Balsamic Glazed Bruschetta
 Vegetable Egg Roll
 Chicken & Cheese Quesadilla
 Franks n Puff Pastries
 Chicken Salad Puffs

Upgrade Passed Options (\$10 per person per option):

Stuffed Mushrooms
 Bacon Wrapped Scallops
 Bacon Wrapped Shrimp
 Beef or Chicken Samosas
 Stuffed Jalapeno Poppers



Brunch Options

All Choices include Fresh Fruit, Breakfast Breads, Butter & Assorted Jellies. Assorted Juices, Coffee, Decaf & Assortments of Hot Tea

Renditions Brunch Buffet (\$25/person)

Scrambled Eggs

Maple Sausage Links or Hickory Smoked Bacon

French Toast with Maple Syrup and Butter

Breakfast Potatoes

Additions:

A Variety of House Made Muffins (\$3/person)

Assorted Bagels & Plain Cream Cheese (\$3/person)

Garden Salad (\$3/person)

Pasta or Potato Salad (\$4/person)

Pancakes (\$3/person)

Yogurt with granola (\$3/person)

Oatmeal with Brown Sugar, Raisins & Walnut (\$5/person)

Chicken & Waffles (\$5/person)

Smoked Salmon with Capers and Scallions (\$10/person)

Petite Crab Cakes with Remoulade (Market Price)

Ask About our Salad and Sandwich Buffet

Station Additions:

Omelet Station (\$5/person)

Carving Station (\$8/person for 1 meat)

Roast Beef, Turkey Breast, or Black Forest Ham

\$4/person for additional meat

Ice Cream Sundae (\$6/person)

Vanilla & Chocolate Ice Cream with Toppings

Bloody Mary or Mimosa Bar (\$75/gallon or 20 cups)

Served in Champagne Flutes

Additional Items and/or Stations are to Accompany Renditions Brunch Buffet with a \$150 Attendant Fee, Minimum of 50 Guests, & Conclude by 2pm. Final Guest Count Must Reflect All Items.

Create Your Own Buffet

Minimum of 50 people. Includes Sweet/Unsweet Tea, Lemonade, & Coffee Service.

Two Entrees (\$40/person)

Three Entrees (\$45/person)

Entrée Options

Herb Encrusted Baked or Fried Chicken

Chicken Breast Stuffed with Apple-Raisin Cornbread Butter

Slow Roasted Roast Beef with Au jus

Baked Salmon Filet in a Lemon Herb Marinade

Sliced Baked Ham with a Honey Glaze

Stuffed Chicken Florentine in a White Wine Sauce

Salad Options

Summer Berry Salad

House Garden Salad

Classic Caesar

Vegetable Options

Green Bean Almandine

Green Beans with Bacon

Southwest Corn

Candied Baby Carrots

Steamed Vegetable Medley

Starch Options

Herb Roasted Red Potato

Herb Whipped Potatoes

Long Grain Wild Rice Pilaf

Baked Potato

Parmesan Risotto

Theme Buffets

Minimum of 50 people. Includes Sweet Tea, Lemonade, & Coffee Service.

A Taste of Italy (\$34/person)

Tuscan Chicken
Italian Sausage with Peppers & Onions
2 oz. Meatballs in Marinara Sauce
Pasta Primavera
Caesar Salad
Garlic Bread sticks

The Barbecue (\$38/person)

Slow Smoked Ribs
Pulled Pork or Brisket
Cocktail Buns Paired with Baked Beans or Macaroni and cheese
Corn Cobettes
Coleslaw
Mashed Potatoes & Homemade Gravy
Cornbread Muffins & Butter

Bourbon Street Buffet (\$42/person)

Louie's Crab Salad
Delicious Homemade Shrimp & Chicken Jambalaya
Red Beans & Rice
Cajun Beer Barbecue Shrimp
Fried Oysters
French Bread

The Seafood Buffet (\$55/person, Subject to Change)

Homemade Clam Chowder
Salad Nicoise, Rice Pilaf
Cocktail Shrimp
Lemon Dill Baked Perch Filets
Fried Oysters
Grilled Tuna with Balsamic Onions & Peppers
Warm Rolls & Butter

Plated Entrees

All entrees are accompanied by a Salad, Starch, Vegetable, Warm Rolls & Butter, Coffee, Iced Tea & Lemonade.

Pecan Crusted Salmon (\$35/person)

Fresh Baked Salmon Filet Crusted with a Pecan Topping & a Honey-Dijon Drizzle

Stuffed Chicken Breast (\$32/person)

Chicken Breast Stuffed with Apple Raisin Cornbread Butter

Beef Tips Burgundy (\$30/person)

Beef Tips Cooked in Burgundy Wine with Peppers, Mushrooms, & Onions

Stuffed Pork Loin (\$35/person)

Boneless Pork Loin Stuffed with Boursin Cheese, Spinach, & Hickory Smoked Ham

Chicken Parmesan & Pasta (\$30/person)

Hand-Breaded Chicken Breast Topped with Mozzarella Cheese & Marinara, Paired with Alfredo Farfalle Pasta

Brown Sugar Spiced Salmon (\$35/Person)

Half Pound Atlantic Salmon Seasoned with Harissa Spice & Crusted Brown Sugar, & Baked

Teriyaki Chicken (\$28/person)

Basted in Homemade Teriyaki Sauce, Completed with a Grilled Pineapple Ring

Vegetarian Options

All Vegetarian Options are Accompanied with a Salad, Rolls & Butter

Eggplant Parmesan (\$28/person)

Eggplant Filets Breaded in Japanese Bread Crumbs, Topped with Fresh Bruschetta & Melted Mozzarella

Mushroom Risotto (\$28/person)

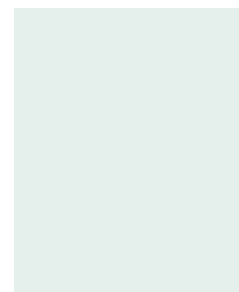
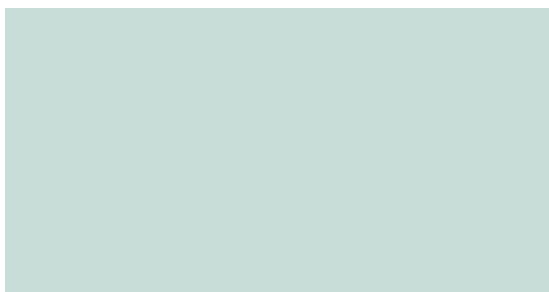
Large Portabella Mushroom Marinated in a Honey Balsamic Vinaigrette, Grilled & Stuffed with a Vegetable Risotto, Topped with Mozzarella

Thai Vegetable Stir Fry (\$28/person)

Seasonal Fresh Vegetable Sautéed in a Mild Curry Cream Sauce on Top of a Bed of Rice

Pesto-Alfredo Ravioli (\$28/person)

Jumbo Cheese Stuffed Ravioli Smothered in Homemade Pesto-Alfredo Sauce.



Dessert

All Desserts are \$6/person

Dessert Options

Ultimate Chocolate Cake

Assorted Gourmet Cheesecakes

Chocolate Mousse Parfait

Carrot Cake

Red Velvet Cake





THANK YOU FOR CONSIDERING
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