

2024/2025 WEDDING PACKAGES

BOXHILL

WEDDINGS & EVENTS



1501 COPPER BEECH DRIVE | YORK, PA 17403



THE DETAILS

In addition to the per person package price, there is a site fee. Ask about discounts for Friday, Sunday, and off-peak dates.

ROOMS CONTRACTED

The facility is not considered “reserved” until a \$2,000.00 deposit has been paid and a contract has been fully executed, i.e. signed by host and management.

MENU SELECTION

Menus, site arrangements, and other pertinent details for your wedding should be submitted to the Wedding Coordinator at least three (3) months prior to the wedding date. Our office is here to assist you in planning a menu, especially for you and your guests. Our Chef will be happy to assist you with any special dietary requests with prior notice. Customized menus are always available; simply speak with your wedding coordinator to make arrangements. All catering is provided by the culinary staff at Regents.

GUARANTEES/DEPOSITS

The guaranteed number of attendees is required a minimum of fourteen (14) days in advance of your function. The guest count may not be reduced after the final count is given. All food is prepared fresh to order, so it is important that the guarantee be accurate. Final payment is due five business days prior to your event.

Credit Card payments ACH processing fee: \$1.00 per transaction. CC Processing fees: 3.3% + \$0.20/flat fee for all other credit cards and 3.5% + 0.20/flat fee for American Express. Processing fees paid to CE payments.

PRICES

Food and rental prices quoted in the menu are subject to 6% Pennsylvania sales tax, unless otherwise stated. All food, beverage and rental costs are subject to 20% service charge. Regents' Glen Country Club reserves the right to increase menu pricing should the market value of the menu item increase over 5%. Final pricing will be provided within 90 days of the event.

BEVERAGE SERVICE

Please note that the Pennsylvania Liquor Control Board regulates all alcohol and beverage sales and service. The Club, as a licensee, is responsible for proper administration of these regulations. Therefore, you or your guests may not bring liquor, beer, wine or champagne into the club. Qualified service staff will do all dispensing of beverages. Visibly intoxicated guests will not be served. No beverage of any kind may be taken from the Club premises. Management may cease alcohol service to anyone for any reason.

DECORATIONS

Any decorations must be pre-approved by Club Management. Decorations may not be affixed to any walls in any way. The Club is not responsible for any supplies that are left behind. Confetti and glitter are not permitted on the premises.

SECURITY & PROPERTY DAMAGE

The Club shall not assume any responsibility for the damage or loss of any merchandise or personal articles brought into the Club, left unattended, or lost. The host is responsible for damage done to the Club by guests, attendees, independent contractors or other agents under your control. We request notification in advance of the names and telephone numbers of all outside professional consultants or independent contractors. If you wish to provide food and beverages for the independent contractors & agents, please let us know so we include them in your final count and can provide an area to serve them.

SPECIAL REQUIREMENTS

Amplified music outside of Box Hill must be kept lower than 60 dba. Should the DJ/band or other person(s) not adhere to this Box Hill reserves the right to have music turned off.

MISCELLANEOUS

No leftover food or beverage may be removed from the club, with the exception of wedding cake.

WHAT'S INCLUDED

2024/2025 SATURDAY VENUE RENTAL

Ceremony & Reception: \$10,000

Ceremony Only: \$9,000

****Save \$1,000 when you book on a Friday or Sunday***

- Bridal Suite in Box Hill Mansion for your wedding party preparation, up to 4 hours prior to your ceremony
- 6 hour rental from the start of the ceremony to the end of the reception. 5 hours for ceremony only.
- On-site day of coordinator
- Reflecting pond and formal landscaped grounds to host your outdoor ceremony with white garden ceremony chairs
- Reception tent, tables, chairs, set up & clean up
- Elegant manicured European gardens set against our Georgian-Style Box Hill Mansion
- One-hour cocktail reception
- Linens, china, silverware, & glassware
- Tasting prepared by our Executive Chef
- Complimentary cake cutting

Interested in hosting a small event?

The Mansion can be rented out at:

\$150/hr for under 50 guests | \$300/hr for 50+ guests

Gluten Free, Dairy Free, or Vegetarian options available upon request.

Package prices are subject to 6% sales tax & 20% service charge.

BREAKFAST

CONTINENTAL

Fresh Seasonal Sliced Fruit & Berries,
Assorted Scones, Danishes, Mini
Muffins, Cinnamon Rolls

Served with whipped butter & assorted preserves

BUFFET

Fresh Seasonal Sliced Fruit & Berries,
Assorted Scones, Danishes, Mini Muffins,
Cinnamon Rolls

Served with whipped butter & assorted preserves

EGGS (choice of one)

Classic Scramble
Cheese & Herb Strata
Garden Harvest Veg & Mini Frittatas
Mini Egg White Spinach & Feta Frittata

MEATS (choice of one)

Applewood Smoked Bacon
Maple Sausage

SIDES (optional)

Seasoned Home Fries
Shredded Skillet Hashbrowns
Sausage Gravy Biscuits

BREAKFAST OPTIONS INCLUDE

Orange Juice | Cranberry Juice
Coffee Bar | Hot Tea

BREAKFAST ENHANCEMENTS

Breakfast enhancements are available with the
purchase of a continental or buffet menu.

Parfait Bar

*Housemade Granola | Candied Mixed Nuts |
Dried Seasonal Fruit | Fresh Cut Strawberries |
Shredded Coconut | Honey Drizzle*

Waffle Station

*Waffle Iron & Batter
Optional Toppings: Strawberries, Baked Apples, Blueberries,
Chocolate Chips, Maple Syrup, Whipped Cream*

Breads & Spreads

*Bagels | English Muffins | Croissant |
Wheat, White & Rye Bread |
Whipped Butter | Preserves | Cream Cheese*

"Build Your Own" Mimosa Bar

*Cranberry & Orange Juice | Peach & Mango Nectar |
Orange Slices | Raspberries | Strawberries*

**Gluten Free, Dairy Free, or Vegetarian
options available upon request.**

1. In accordance with the Pennsylvania Liquor Control Board, alcohol cannot be brought in from outside sources. Our servers & bartenders are prohibited from serving alcoholic beverages to anyone under the age of 21. **2.** Management reserves the right to close the bar prior to the scheduled end time if your guests have consumed too much to drink & are being disruptive to guests of the event or event staff. **3.** Minimum revenue of \$300 is required for all bars. If revenues do not meet this minimum requirement, the host will be responsible for paying the difference. **4.** There is a two-hour minimum on all bars. **5.** There will be a \$100 set up fee for all cash & consumption- based bars. A 20% service charge will be applied to all consumption bars, plus 6% PA State Tax on the service charge. **6.** Prices/Selections are subject to change.

BRIDAL SUITE LUNCH

INCLUDES

Cookies, brownies, assorted soda & water
+ fresh seasonal fruit display

LIGHT FARE

(choice of two)

Roasted Vegetables & Hummus Crudité

*grilled and roasted seasonal vegetables,
red pepper hummus, toasted naan bread*

Grazing Table

*assorted salty, savory, and sweet snacks.
locally sourced and curated*

Charcuterie Display

*chef's assortment of salted and cured meats & cheeses,
served with crackers or toasted baguette rounds*

Tea Sandwiches

*cucumber and dill creme fraiche, chicken club, turkey
Swiss, ham & cheddar, Lebanon bologna and pepperjack*



REGAL

DINNER PACKAGES INCLUDE

- White floor length linens with your choice of one colored napkin & a bottle of champagne for the sweetheart table.
- One entrée selection served with your choice of one starch and one vegetable option (additional entrées are \$2 per person).
- Childrens' meals are available for children under 10 at 50% of the package cost.

ONE HOUR COCKTAIL RECEPTION

Seasonal fruit and vegetable display with creamy garden herb dip. Accompanied by domestic cheese and crackers OR three passed hors d'oeuvres selections (one from each category).

FIRST COURSE

Garden Salad

Caesar Salad

Seasonal Chopped Salad

served with fresh artisan rolls & whipped butter

SECOND COURSE

Apple & Brie Stuffed Chicken

brandied jus

Chicken Florentine

spinach, sun-dried tomato, ricotta

Chicken Chesapeake

prosciutto, lump crab, Old Bay cream sauce

Atlantic Salmon

mango, ginger soy glaze

Bistro Steak Medallions

wild mushroom bordelaise

8 Hour Braised Short Rib

burgundy demi-glaze

SIDES PICK 2

Roasted Red Bliss Potatoes | Garlic Whipped Potatoes |
Creamy Cheddar Polenta | Green Beans Almandine |
Oven Roasted Brussels Sprouts | Seasonal Squash Medley

ROMANCE

DINNER PACKAGES INCLUDE

- White floor length linens with your choice of one colored napkin & a bottle of champagne for the sweetheart table.
- One entrée selection served with your choice of one starch and one vegetable option (additional entrées are \$2 per person).
- Childrens' meals are available for children under 10 at 50% of the package cost.

ONE HOUR COCKTAIL RECEPTION

Seasonal fruit and vegetable display with creamy garden herb dip. Accompanied by domestic cheese and crackers OR three passed hors d'oeuvres selections (one from each category).

FIRST COURSE

Garden Salad

Caesar Salad

Seasonal Chopped Salad

served with fresh artisan rolls & whipped butter

SECOND COURSE

Chicken Florentine

spinach, sun-dried tomato, ricotta

Chicken Chesapeake

prosciutto, lump crab, Old Bay cream sauce

Grilled Chicken Bruschetta

fresh mozzarella, aged balsamic reduction

Mahi-Mahi

pineapple chutney

Atlantic Salmon

mango, ginger soy glaze

Bistro Steak Medallions

wild mushroom bordelaise

8 Hour Braised Short Rib

burgundy demi-glaze

SIDES PICK 2

Roasted Red Bliss Potatoes | Garlic Whipped Potatoes |
Parmesan Risotto | Oven Roasted Brussels Sprouts |
Seasonal Squash Medley | Green Bean Almandine |
Grilled Asparagus

PLATINUM

DINNER PACKAGES INCLUDE

- White floor length linens with your choice of one colored napkin & a bottle of champagne for the sweetheart table.
- Two entrée selections served with your choice of one starch and one vegetable option (additional entrées are \$2 per person).
- Childrens' meals are available for children under 10 at 50% of the package cost.

ONE HOUR COCKTAIL RECEPTION

Seasonal fruit and vegetable display with creamy garden herb dip. Accompanied by domestic cheese and crackers OR three passed hors d'oeuvres selections (one from each category).

FIRST COURSE

Garden Salad

Box Hill Caesar Salad

*sun-dried tomatoes, pine nuts,
solo di runo parmesan, pesto Caesar*

Seasonal Chopped Salad

served with fresh artisan rolls & whipped butter

SECOND COURSE PICK 2

Beef Filet

6oz chateaubriand tenderloin cut, rosemary demi-glaze

Chicken Tikka Masala

mild spicy, served with garlic naan

Signature Crab Cake

cracked pepper mango sauce

Bistro Steak Medallions & Sautéed Shrimp

pesto burre blanc

Crab Stuffed Lobster Thermidor

Old Bay cream sauce

Grilled Mahi Mahi

mango pico de gallo

SIDES PICK 2

Roasted Red Bliss Potatoes | Garlic Whipped Potatoes |

Parmesan Truffle Risotto | Creamy Cheddar Polenta |

Buttered Basmati | Seasonal Squash Medley | Broccolini |

Grilled Asparagus | Green Bean Almandine

APPLIES TO ALL MENUS

SEASONAL CHOPPED SALADS

Spring

*Peas | Carrots | Asparagus | Red Onion |
Cheddar | Green Goddess*

Summer

*Strawberries | Feta | Red Onion | Almonds |
Champagne Vinaigrette*

Fall

*Cranberries | Goat Cheese | Butternut Squash |
Candy Pecans | Spiced Cider Vinaigrette*

Winter

*Cranberries | Apples | Blue Cheese Crumble |
Carrots | Balsamic Vinaigrette*





PASSED HORS D'OEUVRES

INCLUDES

Hors d'oeuvres are priced per person based on one hour passed prior to dinner service. Choose one item from each category.

CATEGORY ONE

Brûlée Tomato & Feta Tartlets
Edamame Hummus and Pita
Baked Mac & Cheese Popover
Caprese Skewer
Toasted Ravioli w/ Spicy Marinara

CATEGORY TWO

Bang Bang Shrimp
Boneless Chicken Bites
Philly Cheesesteak Egg Rolls
Chicken Souvlaki Skewers w/ Tzatziki Sauce
Crab Rangoon Wonton

CATEGORY THREE

Coconut Shrimp w/ Mango Ginger Sauce
Tenderloin and Boursin Crostini
Shrimp Cocktail Shooter
Mini Crab Cakes w/ Remoulade
Baked Brie in Phyllo Cups with Brûlée Berries

DISPLAYED HORS D'OEUVRES

INCLUDES

Hors d'oeuvres are priced per person based on one hour displayed prior to dinner service.

CRAB DIP
toasted naan

SPINACH & ARTICHOKE DIP
toasted naan

BUFFALO CHICKEN DIP
tortilla chips

MEATBALLS
classic Italian Jack Daniels BBQ, Swedish

FRUIT & VEGETABLE DISPLAY
domestic cheese & crackers

ANTIPASTI
seasonal grilled vegetables, marinated mushrooms & asparagus, house made hummus, toasted naan



BEVERAGE PACKAGES

INCLUDES

All packages include assorted soft drinks.
House & Premium bar packages include
soda, juices, and cocktail mixers.

*Guest's under 21 pay soda bar pricing. Package prices are
subject to 6% sales tax & 20% service charge.*

SODA BAR ONLY

BEER & WINE

*Chardonnay | Cabernet | Merlot | Pinot Grigio
Yuengling | Miller Lite | Blue Moon*

HOUSE BAR

*Chardonnay | Cabernet | Merlot | Pinot Grigio
Yuengling | Miller Lite | Blue Moon
House Level Spirits (Rum, Gin, Tequila, Bourbon, Vodka)*

PREMIUM BAR

*Chardonnay | Cabernet | Merlot | Pinot Grigio
Yuengling | Miller Lite | Blue Moon
Top Shelf Spirits (Rum, Gin, Tequila, Bourbon, Vodka)*

*Specific liquor brand substitutions can be accommodated.
Ask your coordinator for details & pricing.*

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LOOKING FOR A CASUAL CELEBRATION?

OUR FOOD STATIONS PROVIDE AN OPPORTUNITY FOR
YOUR GUESTS TO ENJOY A MORE INTIMATE CELEBRATION
WHILE ENJOYING A VARIED CULINARY EXPERIENCE.



**50 or more guests required with a minimum of
four stations open simultaneously for two hours.**

COCKTAIL RECEPTION INCLUDES

- White floor length linens with your choice of one colored linen napkin.
- Cocktail style guest seating with a mix of high-top tables and limited guest seating.
- Childrens' meals are available for children under 10 at 50% of the package cost.

ONE HOUR COCKTAIL RECEPTION

Seasonal fruit & vegetable display with creamy herb dip. Accompanied by domestic cheeses & crackers OR three butlered hors d'oeuvres selections (one from each category).

COCKTAIL RECEPTION

50 or more guests required with a minimum of four stations open simultaneously for two hours.

ITALIAN STATION

PASTA (choice of two)

penne | farfalle | cheese tortellini
orecchiette | spinach ravioli

HOMEMADE SAUCE (choice of two)

vodka | alfredo | basil pesto |
marinara

ADD-ONS

Meatballs
Grilled Chicken
Italian Sausage Peppers & Onions

served with grated Parmesan & garlic bread

CHEF-ATTENDED CARVING STATION

MEAT (choice of two)

Slow Roasted Prime Rib
Herb Jus

Garden Herb Crusted Pork Loin
Whole Grain Mustard Gravy

Peppercorn Dusted Bistro Tenderloin
Horseradish

MASHED POTATO MARTINI BAR

Whipped Garlic Mash |
Sweet Potato Mash

*Bacon | Chives | Sour Cream |
Shredded Cheddar | Whipped Butter |
Brown Sugar | Mini-Marshmallows*

ASIAN HIBACHI GRILL STATION

Crispy Chicken | Teriyaki Beef

Stir Fried Julienne Veggies,
Broccoli, Sticky Rice |
Lo Mein | General Tso's |
Duck Sauce | Bang Bang |
Mae Poy Sweet Thai Chili

MAC & CHEESE STATION

Gourmet Five Cheese
Mac & Cheese

Bacon | Blue Cheese |
Toasted Panko | Scallions

Add Lobster

WOOD FIRED PIZZA OVEN

OPTIONS (choice of two)

Pepperoni | Cheese |
Margherita | Steak and Bleu |
BBQ Chicken | Meat Lovers |
Garden Veggie

Add Pizza Option

SALAD STATION

BROGUES GARDEN HARVEST

Brogue Spring Mix | Tomatoes | Slivered Red Onion | Shredded Carrot

BOX HILL CAESAR

Romaine | Sun-dried Tomatoes | Parmesan | Pine Nuts | Pesto Caesar Dressing | Croutons

SEASONAL CHOPPED SALAD



KEEP THE CELEBRATION GOING
AT BOX HILL'S SPEAKEASY

AFTER PARTY

10PM – MIDNIGHT

*Includes exclusive access to our private Speakeasy.
Enhance your experience by exploring our food options.*

MARYLAND CRAB DIP
toasted naan

SPINACH & ARTICHOKE DIP
toasted naan

MEATBALLS
classic Italian, Jack Daniels BBQ, Swedish

BONELESS CHICKEN BITES
your choice of hot, mild, garlic, parmesan, or BBQ

HOT PRETZEL BAR
*your choice of plain, salted, or cinnamon sugar
served with Cuban mustard, pub beer cheese, sweet glaze*

FULL BAR OPTIONS AVAILABLE