

# Planned to PERFECTION

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WEDDING PACKAGES



# CONGRATULATIONS on your engagement!

With 15 years of experience making dreams come true for more than 500 happy couples, we know how important your wedding day is. It reflects who you are—your taste, your style, & your love for one another. With our experience & your vision, let us help you make your special day everything you dreamed it would be & more.

## The Perfect Setting

Nestled in the picturesque natural setting of the Sand Springs 18-hole golf course, the classically designed ballroom features a new level of luxury & elegance for your special day with seating for up to 250 guests. The Celebrations Ballroom features a floor-to-ceiling stone fireplace on an elegant windowed wall, along with a breathtaking 19-foot cathedral ceiling above the dance floor. Sand Springs features a beautifully decorated outdoor ceremony & cocktail hour site right on our manicured grounds. The Gardens at Sand Springs offers a beautiful pergola & rock waterfall backdrop for your perfect day, elegant bronze heaters for the pavilion, two granite-top, stone-face bars, & plenty of room for all of your guests.

## The Perfect Location

Sand Springs Country Club is located in scenic Northeastern Pennsylvania in the town of Drums in Luzerne County. Conveniently located just five minutes off the intersection of Interstates 80 & 81, Sand Springs offers a serene, pastoral setting in an area that's easily accessible for all of your guests.

## The Perfect Day

When you book your wedding at Sand Springs, our Wedding Coordinator, Shayna, will help you every step of the way to make sure your day runs smoothly & perfectly down to the last detail. Contact Shayna at 570-788-5845 ext. 3 to set up your personal consultation & tour.

### SATURDAY WEDDINGS

\$599 room fee

Please note that Saturday weddings held between May 1 & October 31 require a minimum of 125 guests. Saturday weddings held in November require a minimum of 120 guests. Saturday weddings held in December require a minimum of 150 guests.

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## SPECIALS

### FRIDAY WEDDINGS

Book a Friday date and receive a 5-percent discount on food & beverage packages and a discounted room fee of \$499 (regularly \$599).

### SUNDAY WEDDINGS

Book a Sunday date and receive a 10-percent discount on food & beverage packages and a discounted room fee of \$399 (regularly \$599).

Ask about our military discount · We are an LGBTQ-friendly facility

Specials & room fees are subject to change without notice



# COMPLIMENTARY AMENITIES

With your special day booked at Sand Springs, you'll receive the following amenities with any package you choose:

- Access to our Wedding Coordinator to help your wedding planning run smoothly from the moment you book through the final dance on your wedding day • Complimentary food tasting for the couple • White or champagne tablecloths, napkins, & elegant skirting • Choice of silver or gold charger plates for your guest tables • Luxurious bridal suite with private bathroom & flat-screen television • Private cocktail hour for wedding party with stationed hors d'oeuvres & drinks • Outdoor garden for cocktail hour for your guests • Butlered hot hors d'oeuvres for guests during cocktail hour • Golf carts & guided access to the golf course for pictures • With Open Bar, receive butler-style signature drinks, champagne toast and two bottles of liquor for dollar dance • Customized floorplan & table layout • Direction cards for inclusion with your invitations • Cake presentation, cutting, & service • Silver or gold wedding cake stand • Ceremony Rehearsal day prior to the wedding
- Coffee & tea station serviced throughout your reception • Coat closet & restroom guest amenities
  - Black glove service for dinner • Professional & valued vendor referrals
  - Wireless internet access for all of your wedding day needs



## GROOM GOLF PACKAGE

The groom golfs for FREE and his wedding party plays for \$35 each when you book your wedding with Sand Springs! All 18 holes and cart included! Available anytime the year of the wedding!

Reserve your tee time today at 570-788-5845 ext 1

# WEDDING ENHANCEMENTS

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We offer the following enhancements to make your wedding personalized and memorable for you & your guests. Ask your Wedding Coordinator for details & pricing information.

## Décor Upgrades

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- Floor-length tablecloths
- Colored napkins
- Chiavari chairs (silver, gold, mahogany)
- Elegant up-lighting
- Ceremony draping
- Draping & lighting for the head table



## Station Upgrades

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- Candy buffet & s'mores bar
- Popcorn bar
- Donut bar
- Send-off station
- Gourmet coffee & hot chocolate bar
- Sangria bar





# THE GARDENS AT SAND SPRINGS

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## Ceremony Fees

Includes set-up and removal of chairs, as well as set up of décor.  
Upgraded decorations are available—ask your Wedding Coordinator for details.

Friday \$599 · Saturday \$699 · Sunday \$499

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Three beautiful pergolas & a perfectly picturesque backdrop for your ceremony • Stunning rock waterfall feature • Large covered pavilion to provide your guests ample shade • Ceiling fans to keep your guests cool during the warmer months • Elegant bronze heaters to keep your guests warm in the chillier months • Electrical outlets available for ceremony music & microphone access for DJ • Fruit-infused water station to keep your guests hydrated • White resin chairs with padded seats



# MARQUISE PACKAGE

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## Beverage Selections

### Served for five hours

Premium open bar  
Coffee and Tea included

## Hors d'Oeuvres

### Served for one hour

Garden-fresh vegetable crudités & fresh fruit with dips

Assortment of domestic & imported cheeses with crackers

### Choice of three butlered hors d'oeuvres

Swedish meatballs  
Barbeque meatballs  
Italian fried meatballs  
Tempura chicken bites with dipping sauce  
Chicken cordon bleu bites with honey mustard  
Breaded ravioli with marinara sauce  
Silver dollar potato pancakes with sour cream & chives  
Cocktail franks wrapped in puff pastry  
Mushrooms with italian stuffing  
Mini fried pierogies with sour cream  
Soft pretzel bites with nacho cheese dip

## Dessert

### Choice of one dessert

Chocolate mousse  
Vanilla mousse  
Vanilla ice cream with chocolate drizzle

## Cake

Bring in your own or get it through our on-site pastry chef; additional fees will apply.

## Dinner

Champagne toast, Garden salad with choice of two dressings or Caesar Salad or choice of soup (Italian Wedding, Chicken Noodle, Chicken Pastina, Vegetable Minestrone)

Freshly baked rolls & butter

Choice of three entrées or make a combination platter with two entrées at no additional cost

## Entrées

### Choice of three plated dinners

**\*Can be made gluten-free**

Stuffed Chicken Breast with Supreme Sauce  
Chicken Francaise  
Chicken Parmigiana  
Italian Roast Chicken\*  
Raspberry Balsamic Glazed Chicken\*  
Filet Medallions in Burgundy Sauce\*  
Filet Medallions in Garlic Butter\*  
Sliced Honey Ham with Pineapple\*  
Sliced Pork Tenderloin with Roberts Sauce\*  
Cheese Ravioli  
Eggplant Parmigiana  
Broiled Flounder Benton  
Broiled Haddock\*  
Baked Cod Parmesean  
Pasta Primavera\*  
Penne a la Vodka  
Vegetable Stir Fry over Rice

## Sides

### Choice of two sides

Hasselback potato  
Homemade mashed  
Scalloped potatoes  
Roasted red potatoes  
Red Skin Mashed Potatoes  
Duchess potatoes  
Seasonal vegetable medley  
Honey-glazed baby carrots  
Seasoned Broccoli  
Green beans

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Your Custom Package Price: \_\_\_\_\_ per person

Price includes all taxes and service charges





# PRINCESS PACKAGE

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## Beverage Selections

### Served for five hours

Premium open bar  
Coffee and Tea included

## Hors d'Oeuvres

### Served for one hour

Garden-fresh vegetable crudités & fresh fruit with dips  
Assortment of domestic & imported cheeses with crackers  
Pasta station with choice of two pastas & two sauces

\*Whole wheat pasta available\*

### Choice of three butlered hors d'oeuvres

Meatballs (swedish, barbeque, or Italian fried)  
Tempura chicken bites with dipping sauce  
Chicken cordon bleu bites with honey mustard  
Sweet & sour chicken skewers  
Breaded ravioli with marinara sauce  
Scallops wrapped in bacon  
Vegetable spring rolls  
Silver dollar potato pancakes with sour cream & chives  
Cocktail franks wrapped in puff pastry  
Mushrooms with italian stuffing or spinach dip  
Colossal shrimp with cocktail sauce  
Bruschetta served on crostinis with balsamic drizzle  
Caprese skewers  
Pork pot stickers with teriyaki glaze  
Mini fried pierogies with sour cream  
Soft pretzel bites with nacho cheese dip  
Jalapeno poppers  
Mushroom ricotta crostinis  
Spinach dip phyllo cups

## Dessert

### Choice of one dessert

Chocolate mousse  
Vanilla mousse  
Vanilla ice cream with chocolate drizzle

## Late Night Snack

Includes chicken finger late night snack send off station

## Chiavari Chairs

Includes your choice of silver, gold or mahogany

## Wedding Cake

Bring in your own or get it through our on-site pastry chef;  
additional fees will apply.

## Dinner

Champagne toast  
Garden salad with choice of two dressings or caeser salad or  
Choice of soup (Italian Wedding, Chicken Noodle, Chicken  
Pastina, Vegetable Minestrone)  
Freshly baked rolls & butter

## Entrées

### Choice of three plated dinners

\*Can be made gluten-free

Stuffed Chicken Breast with Supreme Sauce  
Chicken Francaise  
Chicken Parmigiana  
Italian Roast Chicken\*  
Chicken Saltimbocca  
Chicken Scampi  
Raspberry Balsamic Glazed Chicken\*  
Filet Medallions in Burgundy Sauce\*  
Filet Medallions in Garlic Butter\*  
New York Strip Steak (12 ounces)\*  
Sliced Honey Ham with Pineapple\*  
Sliced Pork Tenderloin with Roberts Sauce\*  
Cheese Ravioli  
Eggplant Parmigiana  
Broiled Flounder Benton  
Flounder Stuffed with Crab Meat\*  
Grilled Atlantic Salmon with Honey Whiskey Sauce\*  
Crab or Lobster Ravioli  
Shrimp Scampi  
Broiled Haddock\*  
Baked Cod Parmesean  
Sesame Seed Tuna\*  
Pasta Primavera\*  
Penne a la Vodka  
Eggplant Rollatini  
Vegetable Stir Fry over Rice

## Sides

### Choice of two sides

Hasselback potato  
Homemade mashed  
Scalloped potatoes  
Roasted red potatoes  
Herbed potato wedges  
Potatoes au gratin  
Red skin mashed potatoes  
Duchess potatoes  
Seasonal vegetable medley  
Honey-glazed baby carrots  
Seasoned broccoli  
Seasoned brussel sprouts  
Grilled asparagus  
Wild rice pilaf  
Green beans

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Your Custom Package Price: \_\_\_\_\_ per person

Price includes all taxes and service charges

# SAPPHIRE PACKAGE

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## Beverage Selections

### Served for six hours

Premium open bar  
Coffee and Tea included

## Hors d'Oeuvres

### Served for one hour

Garden-fresh vegetable crudités & fresh fruit with dips  
Assortment of domestic & imported cheeses & crackers  
Grand antipasto station  
Pasta station with choice of two pastas & two sauces

\*Whole wheat pasta available\*

### Choice of three butlered hors d'oeuvres

Meatballs (swedish, barbeque, or Italian fried)  
Tempura chicken bites with dipping sauce  
Chicken cordon bleu bites with honey mustard  
Sweet & sour chicken skewers  
Breaded ravioli with marinara sauce  
Scallops wrapped in bacon  
Vegetable spring rolls  
Broccoli & cheddar cheese bites  
Silver dollar potato pancakes with sour cream & chives  
Cocktail franks wrapped in puff pastry  
Mushrooms with italian stuffing, crab stuffing, or spinach dip  
Colossal shrimp with cocktail sauce  
Bruschetta served on crostinis  
Mini crab cakes  
Phyllo crab ragu  
Ahi tuna bites  
Antipasto skewers  
Caprese skewers  
Pork pot stickers with teriyaki glaze  
Mini fried pierogies with sour cream  
Soft pretzel bites with nacho cheese dip  
Jalapeno poppers  
Mushroom ricotta crostinis  
Spinach dip phyllo cups  
Chicken bacon ranch phyllo cups

## Cake & Dessert

### Includes buttercream wedding cake & choice of one dessert

Chocolate mousse  
Vanilla mousse  
Vanilla ice cream with chocolate drizzle

## Send-Off Station

Choice of five-foot hoagie or s'mores bar

## Tables

### Package also includes

Floor-length tablecloths & color napkins  
Chiavari chairs, up-lighting, & love seat

## Dinner

Champagne toast  
Garden salad with choice of two dressings or caesar salad or  
Choice of soup (Italian Wedding, Chicken Noodle, Chicken  
Pastina, Vegetable Minestrone)  
Freshly baked rolls & butter

## Entrées

### Choice of three plated dinners

#### \*Can be made gluten-free

Stuffed Chicken Breast with Supreme Sauce  
Chicken Francaise  
Chicken Parmigiana  
Italian Roast Chicken\*  
Chicken Saltimbocca  
Chicken Scampi  
Chicken Oscar  
Raspberry Balsamic Glazed Chicken\*  
Filet Tips in Burgundy Sauce or Garlic Butter\*  
New York Strip Steak (12 ounces)\*  
Queen Cut Prime Rib (10 ounces)\*  
Filet Mignon (8 ounces)\*  
Filet Mignon (6 ounces) & Crab Cake  
Filet Mignon (6 ounces) & Garlic Butter Shrimp\*  
Double-Cut Center Pork Chop\*  
Sliced Honey Ham with Pineapple\*  
Sliced Pork Tenderloin with Roberts Sauce\*  
Cheese Ravioli  
Eggplant Parmigiana or Eggplant Rollatini  
Homemade Crab Cakes  
Broiled Flounder Benton  
Flounder Stuffed with Crab Meat\*  
Grilled Atlantic Salmon with Honey Whiskey Sauce\*  
Grilled Swordfish\*  
Crab or Lobster Ravioli  
Shrimp Scampi  
Broiled Haddock\*  
Sesame Seed Tuna\*  
Pasta Primavera\*  
Vegetable Stir Fry over Rice

## Sides

### Choice of two sides

Hasselback potato  
Homemade mashed  
Scalloped potatoes  
Roasted red potatoes  
Herbed potato wedges  
Potatoes au gratin  
Red skin mashed potatoes  
Duchess potatoes  
Seasonal vegetable medley  
Honey-glazed baby carrots  
Seasoned broccoli  
Seasoned brussel sprouts  
Green beans

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Your Custom Package Price: \_\_\_\_\_ per person

Price includes all taxes and service charges



# PEARL PACKAGE

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## Beverage Selections

### Served for five hours

Premium open bar  
Coffee and Tea included

## Hors d'Oeuvres

### Served for one hour

Garden-fresh vegetable crudités & fresh fruit with dips

Assortment of domestic & imported cheeses & crackers

### Choice of three butlered hors d'oeuvres

Swedish meatballs  
Italian fried meatballs  
Barbeque meatballs  
Tempura chicken bites with dipping sauce  
Chicken cordon bleu bites with honey mustard  
Breaded ravioli with marinara sauce  
Silver dollar potato pancakes with sour cream & chives  
Cocktail franks wrapped in puff pastry  
Mushrooms with Italian stuffing  
Mini fried pierogies with sour cream  
Soft pretzel bites with nacho cheese dip

## Dessert

### Choice of one dessert

Chocolate mousse  
Vanilla mousse  
Vanilla ice cream with chocolate drizzle

## Wedding Cake

Bring in your own or get it through our on-site pastry chef; additional fees will apply.

## Dinner

Champagne toast  
Garden salad with choice of two dressings or caesar salad or  
Choice of soup (Italian Wedding, Chicken Noodle, Chicken  
Pastina, Vegetable Minestrone)  
Freshly baked rolls & butter

## Entrées

### Choice of three dinners served buffet style

**\*Can be made gluten-free**

Stuffed Chicken Breast with Supreme Sauce  
Chicken Francaise  
Chicken Parmigiana  
Italian Roast Chicken\*  
Raspberry Balsamic Glazed Chicken\*  
Filet Medallions in Burgundy Sauce\*  
Filet Medallions in Garlic Butter\*  
Sliced Honey Ham with Pineapple\*  
Sliced Pork Tenderloin with Roberts Sauce\*  
Cheese Ravioli  
Eggplant Parmigiana  
Broiled Flounder Benton  
Broiled Haddock\*  
Pasta Primavera\*  
Penne a la Vodka  
Vegetable Stir Fry over Rice

## Sides

### Choice of two sides

Hasselback potato  
Homemade mashed  
Scalloped potatoes  
Roasted red potatoes  
Duchess potatoes  
Red skin mashed potatoes  
Seasonal vegetable medley  
Honey-glazed baby carrots  
Seasoned broccoli  
Green beans

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Buffet-Style Package Price: \_\_\_\_\_ per person

Price includes all taxes and service charges

# CUSTOM UPGRADES

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## Children's Meals

Give your youngest guests the meals they really want!  
Meal options include chicken fingers, cheeseburger, or hot dog & side of french fries or macaroni and cheese or pasta with marinara.

Ages 3 & under No charge

Children 4-12 \$22.95 per child

Soda Only Package \$17.95 per child

Prices subject to a 6-percent sales tax &  
20-percent service charge

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## Viennese Table

Build your own Viennese Table with these  
delicious selections from our in-house pastry chef.

Miniature Cupcakes 60 pieces for \$64

Cheese Mousse Cups 45 pieces for \$44

Cheesecake Bites 48 pieces for \$65

Brownies 48 pieces for \$44

Ricotta Italian Cookies 1 dozen for \$19

French Macarons 1 dozen for \$33

Chocolate Chip Cookies 1 dozen for \$14

Assorted Pastries 60 pieces for \$65

Peanut Butter Squares 48 pieces for \$49

Chocolate Mousse Cups 45 pieces for \$44

Pineapple Squares 48 pieces for \$49

Mini Cannoli 36 pieces for \$59

Lemon Bars 48 pieces for \$66

Cream Puffs 48 pieces for \$50



# BEVERAGE PACKAGES

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## Premium Selections

Included with all packages  
Additional hour at \$8.95 per person

### LIQUOR

Absolut Vodka  
Titos' Vodka  
Whipped Vodka  
Orange Vodka  
Vanilla Vodka  
Bacardi Light Rum  
Captain Morgan Spiced Rum  
Malibu Coconut Rum  
Jack Daniels  
Jim Beam  
Seagram's 7  
Beefeater Gin  
Johnnie Walker Red  
Jose Cuervo Tequila  
Southern Comfort  
Peach Schnapps  
Amaretto  
All mixers

### BEER

Choice of two:  
Miller Lite  
Coors Light  
Yuengling Lager

### WINES

White wines:  
White Zinfandel  
Moscato  
Chardonnay  
Pinot Grigio  
Red wines:  
Pinot Noir  
Cabernet Sauvignon  
Merlot

## Top-Shelf Selections

Additional \$9.95 per person for a five-hour open bar  
Additional hour at \$9.95 per person

### LIQUOR

Grey Goose Vodka  
Kettle One Vodka  
Tito's Vodka  
Whipped Vodka  
Orange Vodka  
Vanilla Vodka  
Bacardi Light Rum  
Captain Morgan Spiced Rum  
Malibu Coconut Rum  
Jack Daniels  
Jim Beam  
Seagram's 7  
Crown Royal  
Jameson Irish Whiskey  
Johnnie Walker Black  
1800 Tequila  
Tanqueray Gin  
Peach Schnapps  
Amaretto  
All mixers

### BEER

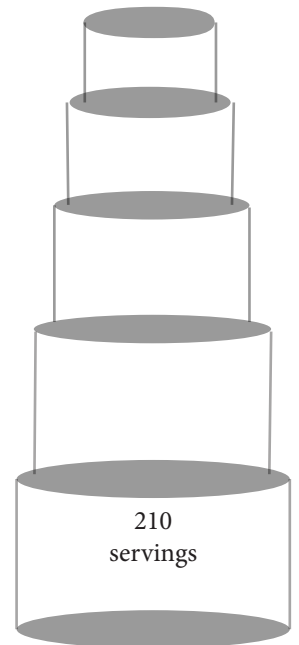
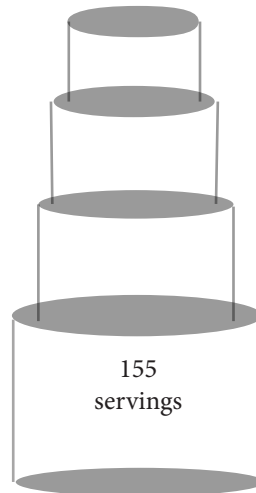
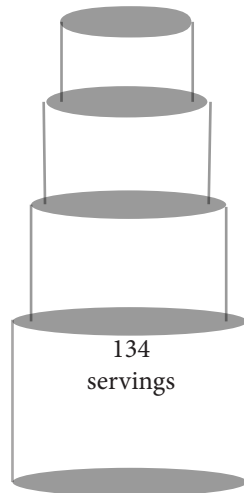
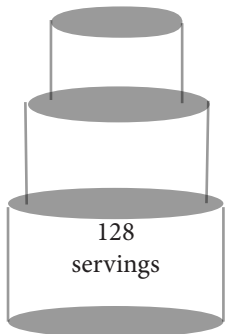
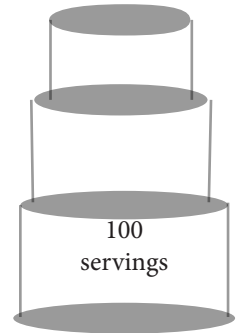
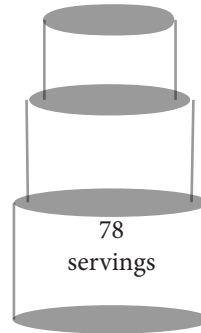
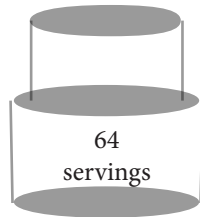
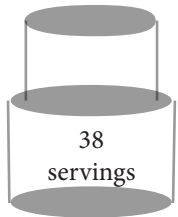
Choice of two:  
Miller Lite  
Coors Light  
Yuengling Lager  
Sam Adams Seasonal

### WINES

White wines:  
White Zinfandel  
Moscato  
Chardonnay  
Pinot Grigio  
Red wines:  
Pinot Noir  
Cabernet Sauvignon  
Merlot  
Lambrusco

# WEDDING CAKES

Receive a complimentary anniversary tier from our pastry chef with any tiered cake or small top tier purchase!



Small Buttercream Top Tier  
Cake \$65.00

Buttercream Cupcakes  
\$2.95 per cupcake  
\$3.50 with filling

Tiered Cake Pricing may vary.  
Please speak with a  
coordinator for more details.

*Design Fees May Apply.*





## CAKE FLAVORS

\*Can be made gluten-free

Vanilla\* • Chocolate\* • Marble •  
Red Velvet\* • White • Champagne •  
Strawberry\* • Strawberry Swirl • Confetti\* •  
Chocolate Chip\* • Pistachio Marble •  
Lemon • Carrot • Banana

## FILLING FLAVORS

Cherry • Raspberry •  
Pineapple • Bavarian Cream •  
Strawberry Glaze • Strawberry Whipped  
• Whipped Cream • Chocolate Ganache •  
Lemon • Peanut Butter • Cannoli •  
Blueberry • Peach • Salted Caramel •  
Fudge • Cappuccino







