



Welcome To Hayfields Country Club!

Located in Northern Baltimore County, in the midst of horse country, Hayfields is the perfect location for your special event or business retreat.

This beautiful property was carefully transformed from a 200 year old working farm and homestead to an elite, private country club. Opened in 1998, the 18 hole links-style golf course is incorporated into the sprawling campus, with numerous historic buildings and structures that now serve our Members in varied fashion.

From our beautiful restored historic Mansion, to the Grand Ballroom with its impressive exposed beam ceiling, we offer an array of catering options for intimate groups as well as groups of 200 or more.

Executive Chef Bernard Smith has been impressing Members and guests alike since his beginning here at the Club. He uses his classic culinary skills learned at Johnson and Wales University and blends them creatively with his experiences from around the country, including the south. His flare for the exotic may also come across in his Caribbean influenced specialties, as he spent six years on the island of Aruba.

Using only the best cuts of prime meats and finest ingredients, Chef Bernard truly enjoys impressing all who dine at Hayfields, evidenced from the care that he takes hand selecting the fresh herbs from our own garden to the finishing touches each plate receives as it leaves the kitchen.

Hayfields and its staff have been the proud hosts of many fine affairs, from charitable galas to private events and have impressed celebrities and politicians alike.

With an array of clubs and venues in the area, we are most pleased that you have selected our Club for your event. We will guide you from beginning to end in creating a unique event, customized to your needs. We look forward to welcoming you and your guests, knowing that your time spent at Hayfields will truly be memorable.

Thank you for allowing us the privilege to serve you.

Chef's Suggested Menus

Breakfast

*Chef's Own Stuffed French Toast with
Sweet Potato Bites wrapped in
Thick Smoked Bacon
Garnished with Seasonal Fruit and Berries
Juices, Coffee and Tea Service*

Brunch

*Cooked to Order Omelets
Link Sausage and Thick Smoked Bacon
Breakfast Breads and Danish
International and Domestic Cheese Board
with Fresh Fruit Garnish*

*Pineapple Cabbage Cole Slaw
Market Salad of Fresh Tossed Field Greens
Beef Steak Tomato Salad with Pesto Oil
Three Bean Salad with Cumin Vinaigrette
Charred Fingerling Potato Salad*

*Chef's Broccoli Souffle
Chicken Breast with Basil and Parmesan
Roasted London Broil with Mustard Herb Crust
Yukon Gold Potatoes with Carmelized Onion
Seared Rockfish with Pecan and Portabello Sauce
Crusty Rolls and Butter*

*Assortment of Cakes, Pies and Sweets
Juices, Coffee and Tea Service*

Luncheon

Petite Market Salad
*Field Greens, Tomatoes and Sundried Cherries
Lightly tossed in House Vinaigrette
Crowned with Mandarin Oranges,
Pine Nuts and Red Onion*

Classic Seared Filet Mignon
*Topped with Garlic Jumbo Lump Crab
and Cabernet Sauce
Chef's Seasonal Vegetable
Crusty Rolls and Butter*

Chocolate Marble Cheese Cake
Coffee and Tea Service

Lunch Buffet

*Baby Spinach Salad with Goat Cheese
Caesar Salad of Romaine Hearts
Tomato Salad with Red Onion and Blue Cheese
Grilled Artichoke and Mushroom Salad
Couscous Ratatouille*

*Stuffed Chicken Roulade with Cream Sauce
Chipotle Hanger Steak with Carmelized Onion
Penne Pasta tossed with Mushrooms,
Artichoke and Roasted Red Peppers
Chef's Seasonal Vegetable
Crusty Rolls and Butter*

Dessert Display

*Carrot Cake with Cream Cheese Icing
New York Style Cheese Cake
Chocolate Truffle Cake
Coffee and Tea Service*

Luncheon Reception

Premium Cocktail Service
Champagne Toast

Butlered Hors D'ouvres
*Sesame Shrimp
Smoked Gouda and Chorizo Puff
Macadamia Pineapple Chicken Wrap*

Petite Market Salad
*Field Greens, Tomatoes and Sundried Cherries
Lightly tossed in House Vinaigrette
Crowned with Mandarin Oranges,
Pine Nuts and Red Onion*

Classic Petite Filet and Grilled Jumbo Shrimp
*Center Cut Tenderloin Filet served aside
A Trio of Marinated Jumbo Shrimp
Chive Mashed Potatoes with Seasonal Vegetables
Crusty Rolls and Butter*

Sweets
*Platters of Mini Pastries served to each table
Coffee and Tea Service*

Hors D'ouvres

Butlered

Quiche Lorraine
Tenderloin and Cilantro Toast Rounds
Smoked Salmon Pinwheel with Crème Fraiche

Assorted Bruschetta

with Crostini Toast Rounds

Antipasto Display

International Meats and Cheeses
Grilled and Marinated Vegetables
Assorted Olives and Accompaniments

Dinner

Picasso Salad

Spring Garden Mix with Tomato, Red Onion,
Zucchini and capers topped with
Goat Cheese and Croutons

Grilled Filet Mignon

Pepper Crusted with Garlic Rosemary Bordelaise
Served with Petite sautéed Vegetables and
Garlic Mashed Potatoes
Crusty Rolls and Butter

Chocolate Raspberry Layer Cake

Coffee and Tea Service

Dinner Buffet

Chilled Asparagus with Prosciutto
Arugula and Endive drizzled with Vinaigrette
Wild Greens with Berries and Nuts

Petite Maryland Crab Cakes

Chef Carved Beef Tenderloin

Wild Mushroom Risotto

Chef's Seasonal Vegetable
Crusty Rolls and Butter

Dessert Display

Carrot Cake with Cream Cheese Icing
New York Style Cheese Cake
Chocolate Chambord Cake
Coffee and Tea Service

Stations

Butlered Hors D'ouvres

Sesame Chicken Sate
Chef's Own Crab Canapés
Beef Wellington Puffs

Grilled Vegetable Platter

A Colorful Array, with Herbed Oil and Vinegar

Maryland Crab Fondue

with Artichoke, Spinach and Crusty Cheese
Served with Crostini Toast Rounds

Artisan Cheeses from Around the World

Served with Rustic Breads, Olives and Cornichon

Carved Roast Turkey Breast Veloute

Served with Seasonal Vegetables

Chef Carved Roast Prime Rib au Poivre

Served with Twice Baked Potatoes and Rolls

Chocolate Fondue

Served with Skewered Pound Cake and Fruit

Evening Reception

Premium Cocktail Service

Champagne Toast

Butlered Hors D'ouvres

Beef Wellington Puff
Chef's Own Crab Canapés
Pistachio Chicken Pinwheel

Caesar Salad

Fresh Romaine Greens and Croutons
Tossed with Freshly Grated Parmesan Cheese
and Traditional Caesar Dressing

Petite Filet and Crab Cake

Center Cut Tenderloin Filet served aside
Chef's specialty Maryland Crab Cake
Chive Mashed Potatoes and Seasonal Vegetables
Crusty Rolls and Butter

White Chocolate Raspberry Mousse

Layers of Yellow Cake, White Chocolate,
Raspberry preserves and Mousse enrobed in a
Butter Cream Icing with a Red Mirror Glaze
Coffee and Tea Service

Room Capacity and Fees

Grand Ballroom	\$2,000
<i>Rounds of 8</i>	220
<i>Rounds of 8 with Dance floor</i>	160
<i>Conference Style</i>	200
<i>Theatre Style</i>	240
<i>Cocktail Reception</i>	350

Fireside Room	\$1,500
<i>Rounds of 8</i>	104
<i>Rounds of 8 with Dance floor</i>	80
<i>Conference Style</i>	88
<i>Theatre Style</i>	140
<i>Cocktail Reception</i>	200

Vista Room	\$500
<i>Rounds of 8</i>	40
<i>Conference Style</i>	32
<i>Theatre Style</i>	70
<i>Cocktail Reception</i>	50

Mezzanine	\$250
<i>Rounds of 8</i>	24
<i>Conference Style</i>	24
<i>Theatre Style</i>	36
<i>Cocktail Reception</i>	36

Mansion Rooms	\$100
<i>Nicholas Room</i>	14
<i>Franklin Room</i>	14
<i>Merryman Room</i>	14

Garden Patio	\$500+
<i>Furniture and tenting additional</i>	

Minimum guest guarantee is required for all events and will vary dependant on meal type and event room.

Time restrictions may apply based on meal period and menu selections.

Club Management reserves the right to reassign rooms.

Prices and availability subject to change.



*Hayfields Country Club
700 Hayfields Road
Hunt Valley, Maryland 21030*

410. 527.0001

www.hayfieldsccl.com

Suggested Menu Pricing

<i>Breakfast</i>	\$ 15
<i>Brunch</i>	\$ 38
<i>Luncheon</i>	\$ 32
<i>Lunch Buffet</i>	\$ 34
<i>Lunch Reception</i>	\$ 82
<i>Hors D'ouvres with meal</i>	\$ 16
<i>Hors D'ouvres only</i>	\$ 26
<i>Dinner</i>	\$ 54
<i>Dinner Buffet</i>	\$ 64
<i>Stations</i>	\$ 68
<i>Evening Reception</i>	\$116

Other Luncheon Options Starting at:

<i>Entrée Salads</i>	\$15
<i>Pasta Dishes</i>	\$21
<i>Poultry Entrees</i>	\$23
<i>Beef Selections</i>	\$24
<i>Fresh Seafood</i>	\$24

Other Dinner Options Starting at:

<i>Pasta Dishes</i>	\$38
<i>Poultry Entrees</i>	\$39
<i>Beef Selections</i>	\$48
<i>Fresh Seafood</i>	\$48

Entrée selections vary seasonally and may include various:

<i>Entrée salads</i>	<i>Pasta Dishes</i>
<i>Poultry Entrees</i>	<i>Beef Selections</i>
<i>Fresh Seafood</i>	<i>Custom Options</i>

Premium Bar with House Wines

<i>1 Hour</i>	\$14
<i>2 Hour</i>	\$19
<i>4 Hour</i>	\$25

Deluxe Bar with House Wines

<i>1 Hour</i>	\$17
<i>2 Hour</i>	\$22
<i>4 Hour</i>	\$29

Deluxe Bar with Premium Wines

<i>1 Hour</i>	\$20
<i>2 Hour</i>	\$25
<i>4 Hour</i>	\$32

Beer, Wine and Soda Bar

<i>1 Hour</i>	\$12
<i>2 Hour</i>	\$16
<i>4 Hour</i>	\$21

Soda and Juice Bar

<i>1 Hour</i>	\$ 8
<i>2 Hour</i>	\$10
<i>4 Hour</i>	\$12

<i>Chef Fee</i>	\$200
<i>Bartender Fee</i>	\$200
<i>Coat Attendant Fee</i>	\$200

All pricing per person, subject to 20% service charge and 6% state sales tax.

An Outing at Hayfields

Included in your Day:

- Use of range and practice areas
- Greens fees
- Golf carts
- Professional services (scoring, etc.)
- \$10 golf shop credit (per player)
- Use of guest locker room

Limitations & Requirements:

- 100 to 124 players for Monday shotgun
- 32 to 60 players for Tuesday tee times
- No host foods or beverages permitted
- All guests must adhere to all club rules
- All guests must adhere to dress code

Meal Options Starting at:

Continental Breakfast	\$ 9
Breakfast Buffet	\$ 16
Boxed Lunch	\$ 15
Course Beverages	\$ 14
Picnic Lunch	\$ 20
Lunch Buffet	\$ 26
Hors D'ouvres only	\$ 26
Dinner	\$ 54
Dinner Buffet	\$ 48

Premium Bar

1 Hour	\$ 14
2 Hour	\$ 19

Deluxe Bar

1 Hour	\$ 17
2 Hour	\$ 22

Beer, Wine and Soda Bar

1 Hour	\$ 12
2 Hour	\$ 16

Chef's Suggested Menu

Picnic Lunch

- All Beef Quarter Pound Hot Dogs
- Steak Burgers with Assorted Cheeses
- Grilled Boneless Chicken Breast
- Chef's Deli Salads
- Whole Fresh Seasonal Fruit
- Potato Chips and Pretzels
- Fresh Baked Cookies and Brownies
- Assorted Sodas and Bottled Water

Course Beverages

Bottled Water, Sodas and Domestic Beer

Premium Bar

2 Hours to include Call Brand Spirits
Domestic Beer and House Wines

Butlered Hors D'ouvres

- Dragon Shrimp
- Beef Wellington Puffs
- Spanikopita

Buffet

- Caesar Salad
- Mixed Garden Salad
- Variety of Grilled and Roasted Vegetables
- Chicken Delmonico**
- Breaded Breast of Chicken with
Exotic Mushrooms and Artichoke Sauce
- Roasted Rack of Pork**
- Encrusted with Dijon and Fresh Herbs
- Braised Flank Steak with Creole Sauce**
- Baked Potato Wedge Fries and Vegetables

Sweets & Such

Carrot Cake, Black Forest Torte, NY Cheesecake

Golf Outing Package \$120
With Suggested Food & Beverage \$225

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