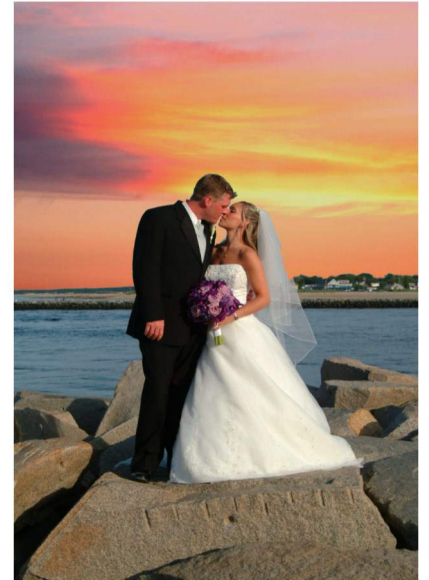


White Cliffs Country Club

Waterfront Weddings overlooking Cape Cod





WHITE CLIFFS
COUNTRY CLUB
1 East Cliff Drive
Plymouth, MA 02360



Jennifer Alman
Function Director

1-508-888-8701

Jen@whitecliffsc.com
www.whitecliffsc.com

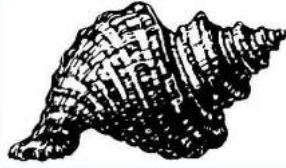
WHITE CLIFFS
COUNTRY CLUB
1 East Cliff Drive
Plymouth, MA 02360



Linda Morris
Assistant Function Director

1-508-888-8701

Linda@whitecliffsc.com
www.whitecliffsc.com



Thank you for your interest in White Cliffs Country Club for your wedding. Our unique clubhouse sits atop a 175 foot cliff overlooking Cape Cod Bay offering the most breathtaking view of the ocean and beaches stretching from Plymouth, to The Cape Cod Canal, and all the way to Provincetown!

We realize that this is the most important day of your life and for that reason we host only one wedding reception a day!

We offer several unique and distinct styles which assures every bride and groom the reception of their dreams.

Bay Dining Room Reception

If you are interested in an intimate wedding reception, our Bay Dining Room with cathedral ceilings offers exquisite water front dining for up to 100 people.

Garden Reception

Enjoy the amazing views of the water and tour our award winning gardens throughout your reception.

We can accommodate up to 200 people for an outdoor tent reception using our majestic double peaked white century tent for dining and our Bay Dining Room for cocktails, hors d'oeuvres, and dancing. Tented receptions are offered beginning in May through the second week of October.

Please inquire about accommodations for 350 people.

Indoor Clubhouse Reception

Create a warm and elegant setting for your indoor reception without sacrificing the spectacular water views! From the Third week of October through the Second week of May, we can accommodate up to 200 people using our charming Cliff & Bay Rooms with its cherry bar and fireplace overlooking picturesque Cape Cod Bay. Please inquire about our attractive rates for winter and spring weddings.

Our award winning Executive Chef prides himself on the individual attention to detail which produces culinary masterpieces! We would be happy to customize any menu to suit your individual needs.

Please contact us at 508-888-8701 to arrange for a personal tour of our beautiful facility. We look forward to assisting you!

Sincerely,

*Jennifer Alman
Function Director*

*Linda Morris
Assistant Function Director*

The following menus consist of our most popular selections and we hope that you will find them appealing.

In addition to these menus, we are happy to design a personalized gourmet menu or course to please your palate.

Please inquire about our selection of specialty salads and menu items.

Enjoy!

*Jennifer Alman
Function Director*

*Heather Allen Miller
Executive Chef*

** Before placing your order, please inform your server if a person in your party has a food allergy **



Heather Allen Miller

Executive Chef

White Cliffs Country Club, Plymouth, MA

Executive Chef Heather Allen Miller has over 25 years of extensive culinary experience. She graduated in 1989 from the ACF certified Apprenticeship program at The Balsams Grand Resort Hotel Dixville Notch, NH. She was on the New England Culinary Team where she worked hand in hand with Chef Michael C. Beriau as a Team apprentice from 1987-1988. Chef Heather is a member of the Les Dames d' E Scoffier International. LDEI is the premier organization of influential professional women who are committed to the advancement of education and philanthropy in food, beverage and hospitality for the good of the global community.

Previous to leading the brigade at White Cliffs Country Club, Chef Allen Miller was at the helm of some of the finest Hotels, Resorts and Restaurant's in the Northeast and the Caribbean, including The Chatham Bars Inn, The Golden Tulip Hotel in Aruba, The Houston Country Club and she was the Chef instructor at Williams Sonoma in 2006. She was with the Regatta of Cotuit and Falmouth for 14 years as Executive Chef, then opened the fine dining restaurant "Heather" in Mashpee.

Chef Heather's area of expertise includes menu design, tasting dinners, cooking classes and artful plating of restaurant and buffet presentation. She prides herself on staying current with today's trends in regional and global cuisine.

She began at White Cliffs Country Club in 2013 working with Chef Beriau and has a strong work ethic and desire to please members and guests. She looks forward to continuing The Clubs dining experience.

Passed Hors D'oeuvres
(Prices are based on a per piece price)

Goat Cheese & Oven Roasted Tomato Crostini 2.50
Spinach & Artichoke Tortillas Cups 2.50
Fresh Stuffed Mushrooms 2.50
Belgian endive with Boursin & Raspberries 3.50
Vegetable Spring Rolls 2.50
Fresh Tomato, Basil & Mozzarella Bruschetta 3
Parmesan Bruschetta 3
Mini Butternut Squash Tartlet 3
Mini Grilled Cheese with Mozzarella and Pesto 3
Grilled Fig & Goat Cheese Flatbread w/ Balsamic Drizzle 3

Shrimp, Feta and Sweet Tomato Flatbread 3
Seared Tuna with Wasabi & Seaweed Salad 3
Grilled Marinated Shrimp with Cilantro Aioli 4

Clams Casino 3.50
Scallops Wrapped in Bacon 3
Hand Crafted Crab Cakes 3.75
Oysters Rockefeller 3.50
Crispy Shrimp Tempura 3.50
Smoked Salmon in a Sesame Tuile w/ Fresh Cream & Caviar 3
Portuguese Stuffed Clams w/ Chorizo 3

Beef Satay with Peanut Dipping Sauce 3.50
Tomato, Pepperoni, Sausage and Pepper Flatbread 3
Swedish Meatballs 2
Baby Lamb Chops with Rosemary Dijonaise Sauce 6
Sweet Potato Coated Coconut Chicken 2.75
Buffalo Chicken Spring Rolls 3
Grilled Bacon & Bleu Cheese Flatbread w/ Caramelized Onion 3
Chicken Marsala Pot Pie 2.50
Anthony's Mini Philly Steak and Cheese 3
Steak au Poivre Crostini with Blue Cheese Mousse 4
Foie Gras Mousse on Herb Crostini with Red Onion Jam 4

** Before placing your order, please inform your server if a person in your party has a food allergy**

Recommended amounts for an hour of cocktails and hors d'oeuvres are as follows:
Seven pieces per person of passed hors d'oeuvres and at least one stationary display.
Ten pieces per person of passed hors d'oeuvres without a display.

All prices are subject to a 20% administrative fee and 7% State and Local tax.

Hors D'oeuvre Displays

Ice Sculptures are offered at an additional 400 for all displays!

Raw Bar

(Prices are based on a per piece price)

Oysters on the Half Shell 3

Littleneck Clams 2.75

Crab Claws 2.95

Shrimp Cocktail 4

Cold Canapés

350 for 100 piece assortment which includes the following:

Portobello Mushrooms and Sun-dried Tomato with Goat Cheese

Fresh Lobster with Deviled Egg, Shrimp with Roquefort Cream Cheese

Fresh Strawberries & Brie, Smoked Salmon with Cornichons and Dill

Ocean Scallops with Ginger, Curry, and Fine Herbs

International Cheese and Fruit Display 6 per person

Mediterranean Display 7 per person

Assorted Hummus, Taboule, Baba Gnouch, Grilled Eggplant, Feta Cheese, Mixed Spiced Olives,

Stuffed Grape Leaves, Calamari Salad, and a variety of Syrian Breads and Toasts

South Western Display 6 per person

Tri Colored Tortillas Chips, Assorted Salsas, Pico De Gallo, Fresh Cilantro, Homemade Guacamole,

Sour Cream, Sliced Green Onions

Antipasto Display 9 per person

Marinated Artichokes and Mushrooms, Mixed Pitted Olives, Assorted Imported Italian Meats and

Salamis, Prosciutto, Parmigiano Reggiano Cheese, Marinated Provolone and Tortellini Salad

Smoked Salmon 10 per person

Sliced Smoked Salmon with Chopped Egg Whites, Chopped Egg Yolks, Red Onion, Capers, Black

Olives, Fresh Dill, Lemon and Cream Cheese

Sushi

Available upon request

** Before placing your order, please inform your server if a person in your party has a food allergy* All prices are subject to a 20% administrative fee and 7% State and Local tax. Prices are subject to change without notice.*

Elegant First Course Options

Deep Dish Lobster Tart in a Buttery Puff Pastry 12
Traditional New England Clam Chowder 5
Wild Mushroom Stuffed Shells w/ Five Cheeses 10
Lobster Cannelloni w/ Sweet Corn Cream 13
Penne w/ Marinara 5
Wellfleet Oysters Three Ways:
Poivre Mignonnette, Traditional Cocktail Sauce & Sweet Ginger and Wasabi 10
Prosciutto Wrapped Scallops En Brochette w/ Toasted Sage Beurre Blanc 12
Bowtie Pasta Tomato La Crema 5
Penne Riggate w/ Crispy Pancetta in a Roasted Garlic Cream w/ Parmigiano- Reggiano 7

Salads

Select One

Greek Salad

Baby Greens in a Cucumber Ribbon

House Salad with Bib Lettuce, Romaine, Cucumbers, Sweet Grape Tomato, Dried Cranberry, Shredded Carrot and Radish

Caprese Salad with Fresh Mozzarella, Sliced Tomato, Basil with a Balsamic Drizzle

Classic Caesar Salad

Baby Spinach, Apples, Blue Cheese and Hot Bacon Dressing

** Before placing your order, please inform your server if a person in your party has a food allergy**

All prices are subject to a 20% service charge and 7% State and Local Tax.

Sunday Brunch Wedding Menu
12-5pm only

65

International Cheese and Fruit Display

A Champagne Toast is Included

Brunch Buffet

Danish and Muffins

Field Green Salad with Assorted Dressings

Caesar Salad

Marinated Grilled Vegetables

Choice of Two:

Baked Ham

Oven Roasted Vermont Turkey

Cape Cod Chicken Breast Roulade

Baked Local Haddock with Lemon Herb Crumbs

Basmati Rice

Seasonal Vegetable

Bacon and Sausage

Home Fried Potatoes

Eggs Benedict

Belgian Waffles

White Cliffs Signature Wedding Cake

Assorted Mini Pastries and Chocolate Covered Strawberries

Coffee, Decaf, and Tea

Full Omelet Station is available for an additional 9 per person
11:30am Wedding Ceremony at our Garden Gazebo for 300

** Before placing your order, please inform your server if a person in your party has a food allergy**

Minimum of 50 guests are required.

All prices are subject to a 20% Administrative fee and 7% State and Local Tax.

Prices are subject to change without notice

Wedding Reception Entrees

White Cliffs Butter Poached Lobster

*With Crabmeat Crumbs and Chantilly Potatoes
\$ Market price*

Orange Glazed Salmon

55

Baked *Local Haddock*

*With Lemon Herb Crumbs
57*

Tuscan Chicken

*Crispy Parmesan Crusted Chicken Finished with a Lemon Beurre Blanc
55*

Breast of Chicken Foresteire

*Stuffed with Prosciutto, Mushrooms, Spinach and Boursin Cheese, finished with a White Wine Veloute
55*

Cape Cod Breast of Chicken

*Stuffed with Cranberry Apple Bread Stuffing with a Warm Cranberry Vinaigrette
55*

Spring Vegetable Breast of Chicken

*Stuffed with Asparagus, Zucchini, Squash, Roasted Peppers, Swiss, Parmesan and Boursin Cheese
55*

Roast Tenderloin of Beef

*With a Roasted Shallot Sauce
68*

Blue Cheese Crusted Filet Mignon

*With a Port Wine Demi- Glaze
70*

** Before placing your order, please inform your server if a person in your party has a food allergy**

All wedding entrees include choice of salad, potato, vegetable, rolls and butter. A dessert station with assorted mini pastries, chocolate covered strawberries, fresh cut fruit, coffee, decaf, and tea is included.

A wine toast is included. Champagne toast is available for an additional \$2.00 per person.

To offer a choice of TWO Single entrees the higher priced entrée will be charged for everyone. Vegetarian meals may be offered.

The chef is happy to design a personalized gourmet menu to please your palate. Specialty salads and first course items are available. All prices are subject to a 20% service charge and 7% State and Local tax. Prices are subject to change without notice.

Wedding Combination Entrees

Cape Cod Breast of Chicken *with Cranberry Apple Bread Stuffing with Warm Cranberry Vinaigrette*
Served with

Seared Sea Scallops *finished with Lime, Capers, Fresh Chive, Wine and Butter*

62

Roast Tenderloin of Beef *with a Roasted Shallot Sauce*
Served with

Grilled Marinated Shrimp *with Cilantro Aioli*

74

Oven Roasted Breast of Chicken *stuffed with Spinach, Mushrooms, Prosciutto and Boursin Cheese w/ Wine*
Veloute

Served with

Roast Tenderloin of Beef *with a Forest Mushroom Sauce*

69

Grilled Petite Filet Mignon *with Béarnaise*
Served with

Fresh Maine Lobster Tail *with Red Wine Demi- Glaze*

80

** Before placing your order, please inform your server if a person in your party has a food allergy**

All wedding entrees include choice of salad, potato, vegetable, rolls and butter. A dessert station with assorted mini pastries, chocolate covered strawberries, fresh cut fruit, coffee, decaf, and tea is included.

A wine toast is included. Champagne toast is available for an additional charge of 2 per person.

Please select ONE Combination Entrée. To offer a choice of a combination entrée a \$10.00 surcharge will be applied and the higher priced entrée will be charged for everyone. Vegetarian meals may be offered.

*The chef is happy to design a personalized gourmet menu to please your palate.
Specialty salads and first course items are available.*

*All prices are subject to a 20% administrative fee and 7% State and Local Tax.
Prices are subject to change without notice.*

Station Reception

70

Salad Station

Caesar Salad

Field Green Salad

Fresh Strawberry, Goat Cheese and Toasted Almond Salad

Mediterranean Peppers, Feta Cheese and Assorted Olives

Marinated Grilled Vegetable Platter

Classic Fresh Mozzarella, Sliced Tomato, Fresh Basil, and Olive Oil

Assorted Breads Display

Pasta Station

Choice of Two Pastas:

Bow Tie Pasta, Penne, Tri Colored Tortellini, or Rotini

Choice of Sauces:

Pesto, Mushroom Pesto, Sun dried Tomato Pesto, Alfredo, Puttanesca,

Primavera Cream, Marinara, or Olive Oil & Garlic

Soup and Chowder

Choice of Soup of the Day

New England Style Cape Cod Clam Chowder

Oyster Crackers

Carving Station

Roast New York Sirloin

(Roast Tenderloin of Beef is available for an additional 7 per person)

With wild mushroom and béarnaise sauce

Oven Roasted Whole Vermont Turkey

With gravy and cranberry sauce

Seasonal Vegetable and Potato

A Fish selection may be added for an additional 10 per person

A Fish selection may be substituted for an additional 5 per person

A Chicken selection may be substituted at no additional charge

Pastry Table at the Cliffs

Assorted Mini Pastries, Chocolate Covered Strawberries, & Fresh Cut Fruit

Coffee, Decaf, and Tea

A wine toast is included.

All prices are subject to a 20% administrative fee and 7% State and Local Tax.

Prices are subject to change without notice.

** Before placing your order, please inform your server if a person in your party has a food allergy**

Specialty Station Package

152

Raw Bar and Seafood Station

Ice Carving
Oysters on the Half Shell
Littleneck Clams
Crab Claws
New England Style Cape Cod Clam Chowder
Seafood Bisque

Antipasto Station

Sliced Authentic Italian Cold Meats
Mixed Spiced Olives
Caesar Salad
Field Green Salad
Penne with Tuna and Tomatoes
Grecian Lemon shrimp
Grilled Vegetable Salad with Vinaigrette Drizzle
Classic Fresh Mozzarella, Sliced Tomato, Fresh Basil, and Olive Oil
Assorted Rolls, Focaccia, and Garlic Bread

Pasta Station

Choice of Two Pastas:

Bow Tie Pasta, Penne, Tri Colored Tortellini, or Rotini

Choice of Sauces:

Pesto, Mushroom Pesto, Sun dried Tomato Pesto with Pine Nuts, Alfredo, Puttanesca, Primavera Cream w/ Vegetables, Marinara, Bolognese or Olive Oil & Garlic

Carving Station

Roast Tenderloin of Beef with Bordelaise and Béarnaise sauce
Oven Roasted Whole Vermont Turkey with Gravy and Cranberry sauce
Roasted Herb Crusted Salmon with Sauce Maitaise
Seasonal Vegetable and Potato

Pastry Table at the Cliffs

Assorted Mini Pastries, Chocolate Covered Strawberries, Pies and Cakes, Fresh Cut Fruit
Coffee, Decaf, and Tea

A champagne toast is included.

All prices are subject to a 20% service charge and 7% State and Local Tax. Prices are subject to change without notice.

** Before placing your order, please inform your server if a person in your party has a food allergy**

Wedding Package

110.00

Price includes 20% administrative fee and 7.00% meals tax.

International Cheese and Fruit Display

Choice of Four Passed Hors D'oeuvres

*Spinach and Artichoke Tortilla Cups
Jumbo Fresh Stuffed Mushrooms
Fresh Tomato, Basil, Mozzarella Bruschetta
Scallops Wrapped in Bacon
Vegetable Spring Rolls w/ Soy Dipping Sauce
Sweet Potato and Coconut Chicken
Swedish Meatballs
Grilled Blue Cheese and Bacon Flatbread w/ Caramelized Onions
Shrimp Tempura
Goat Cheese & Oven Roasted Tomato
Fresh Herb Cheese & Tenderloin Bruschetta
Five Spice Seared Tuna w/ Wakami Salad & Wasabi
Portuguese Stuffed Clams w/ Chorizo
Mini Butternut Squash Tartlets
Chicken Marsala Pot Pie*

Choice of One Salad

*Mixed Greens w/ Sweet Grape Tomatoes, Sun-dried Cranberries, English Cucumber
Classic Caesar Salad with Shredded Parmesan and Fresh Baked Croutons
Mini Wedge Salad with Blue Cheese, Bacon and Diced Tomato
Greek Salad with Cherry Tomatoes, Black Olives, Red Onion and Feta
Butter Lettuce, Fresh Mozzarella Tomatoes and Balsamic Vinaigrette*

Choice of One Entrée

*Crispy Parmesan Tuscan Chicken Breast with Lemon Beurre Blanc
Chicken Foresteire stuffed w/ French Herb Cheese, Spinach, Prosciutto and Mushrooms w/ a White Wine Veloute
Cape Cod Breast of Chicken stuffed w/ Cranberry Apple Bread Stuffing w/ a Warm Cranberry Vinaigrette
Grilled Orange and Ginger Glazed Salmon Fillet w/ Ponzu Citrus Sauce
Baked Local Haddock with Lemon Herb Crumbs, add \$5
Roast Tenderloin of Beef with Roasted Shallot Sauce, add \$12
Seared Scallops finished with Lime, Capers, Fresh Chives, Wine and Butter, add \$10
Blue Cheese Crusted Filet Mignon, add \$10
Grilled Marinated Shrimp with Cilantro Aioli, add \$10*

Dessert Station

Assorted mini pastries, chocolate covered strawberries, fresh cut fruit, coffee, decaf, and tea

Champagne Toast

White Cliffs Signature Wedding Cake

Candlelit Centerpieces

Wedding Coordinator from start to finish

The higher priced entree will be charged for all guests to offer a choice of entrees. An additional charge of \$10 per person will be charged to offer a combination entrée. Vegetarian meals may be offered for the same price as main entree.

The chef is happy to design a personalized gourmet menu to please your palate.

Specialty salads and first course items are available for an additional charge.

Prices are subject to change without notice.

** Before placing your order, please inform your server if a person in your party has a food allergy**

Station Reception Package

120

Price includes 20% administrative fee and 7% meals tax

International Cheese and Fruit Display

Choice of four Passed Hors D'oeuvres

Salad Station

Caesar Salad

Field Green Salad

Fresh Strawberry, Goat Cheese and Toasted Almond Salad

Mediterranean Peppers, Feta Cheese and Assorted Olives

Marinated Grilled Vegetable Platter

Classic Fresh Mozzarella, Sliced Tomato, Fresh Basil, and Olive Oil

Assorted Breads Display

Pasta Station

Choice of Two Pastas:

Bow Tie Pasta, Penne, Tri Colored Tortellini, or Rotini

Choice of Sauces:

Pesto, Mushroom Pesto, Sun dried Tomato Pesto, Alfredo, Puttanesca,

Primavera Cream, Marinara, or Olive Oil & Garlic

Soup and Chowder

Choice of Soup of the Day

New England Style Cape Cod Clam Chowder

Oyster Crackers

Carving Station

Roast New York Sirloin

(Roast Tenderloin of Beef is available for an additional 7 per person)

With wild mushroom and béarnaise sauce

Oven Roasted Whole Vermont Turkey

With gravy and cranberry sauce

Seasonal Vegetable and Potato

Pastry Table at the Cliffs

Assorted Mini Pastries, Chocolate Dipped Strawberries, & Fresh Cut Fruit

Coffee, Decaf, and Tea

Champagne Toast

White Cliffs Signature Wedding Cake

Wedding Coordinator from start to finish

White Cliffs Candlelit Centerpieces

Prices are subject to change without notice.

** Before placing your order, please inform your server if a person in your party has a food allergy**

Late Night Snacks

Traditional French Fries

3

Homemade Mini Pizzas

5

Cheeseburger Sliders

6

Mini Hot Dog Sliders

5

Mini Grilled Cheese

5

Parmesan Bruschetta

3

Soft Pretzels w/ Mustard

4

Southwestern Tortilla Chips and Homemade Salsa

3

Potato Chips and Assorted Dips

3

Mini PB & Js

4

*Mini Burritos
Breakfast, Chicken, Beef*

8

Taco Bar

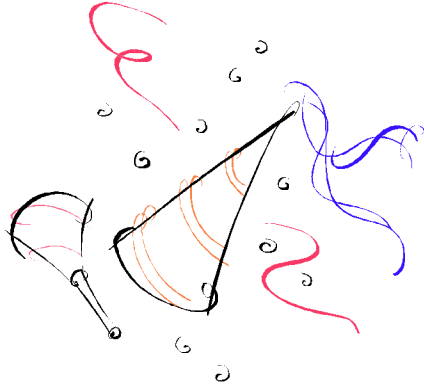
9

Mini Lobster Rolls

10

*All prices are subject to a 20% administrative fee and 7% State and Local Tax,
Prices are subject to change without notice*

** Before placing your order, please inform your server if a person in your party has a food allergy**



New Year's Eve
December 31, 2016

150

Choice of Five Passed Hors D'oeuvres

Jumbo Stuffed Mushrooms
Fresh Basil, Tomato, Mozzarella Bruschetta
Scallops Wrapped in Bacon
Vegetable Spring Rolls w/ Soy Dipping Sauce
Teriyaki Beef Satay

Coconut & Sweet Potato Chicken

Chicken Marsala Pot Pie

Swedish Meatballs

Shrimp Tempura

Raw Bar

Ice Sculpture

Oysters on the half shell

Cherrystone Clams

Champagne Toast

Salad

*Mixed Petite Greens w/ Sweet Grape Tomatoes, Sun-dried Cranberries, English
Cucumber and Spanish Red Onion w/ Cranberry Vinaigrette*

Entree

*Roast Tenderloin w/ Shallot Sauce served with
Grilled Marinated Shrimp w/ Cilantro Aioli*

Dessert Station

Assorted mini pastries, chocolate covered strawberries, fresh cut fruit, coffee, decaf, and tea

White Cliffs Signature Wedding Cake

Midnight Champagne Toast

One Late Night Snack of your Choice

New Year's Eve Party Favors

Elegant Chair Covers w/ Colored Sash

Floor Length Table Linens

Candle lit Centerpieces

One night hotel accommodations for the bride and groom

The chef is happy to design a personalized gourmet menu to please your palate.

Specialty salads and first course items are available for an additional charge.

All prices are subject to a 20% administrative fee and 7% State and Local Tax. Prices are subject to change without notice.

White Cliffs Country Club Off Season Wedding Promotion

*Off Season dates include the last two weeks of October until
the second week of May and are held inside using*

The Bay and Cliff Rooms

*Receive 10% OFF your total food**

White Cliffs Country Club Signature Wedding Cake

Half Price Ceremony

Complimentary Champagne Toast



** Minimum requirements are \$6000 for a Friday, Saturday or Sunday*

** Please call for available dates*

**Discount does not apply to Package Menus.*

White Cliffs Country Club

Liquor Prices

Open Bar

White Cliffs open bar charges are based on consumption, not per person. We offer a variety of host bar options: Open bar for the cocktail hour only, open bar to a set dollar amount, or open bar for the entire event. All hosted bars are based on an estimated amount provided and must be paid in full prior to the event. A refund check will be issued if the full pre-paid amount is not consumed.

Cash Bar - Priced Per Drink

<i>Premium Drink</i>	10
<i>Top Shelf Drink</i>	14
<i>2 Liquor Drink</i>	14
<i>House Wine</i>	9
<i>Specialty Wine</i>	11
<i>Domestic Beer</i>	6
<i>Imported Beer</i>	8
<i>Soft Drink</i>	3

*Bottles of Wine may be served during Dinner Service
See Wine List for options.*

- i All open bar prices are subject to 7% tax and 20% administrative fee.*
- i All bars may be open for a **maximum** of five hours.*
- i White Cliffs does not announce last call for alcohol.*
- i White Cliffs does not serve shots of alcohol.*

White Cliffs Country Club

White Wines

<i>Albariño, Martín Códax, Spain, 2012</i>	42
<i>Chardonnay, Chateau Ste. Michelle, Washington, 2011</i>	30
<i>Chardonnay, Ferrari Carano, California, 2005</i>	88
<i>Chardonnay, Kendall Jackson, California, 2011</i>	38
<i>Chardonnay, La Crema, California, 2010</i>	64
<i>Pinot Gris, King Estate, Oregon, 2011</i>	48
<i>Pinot Grigio, Angelini, Italy, 2013</i>	29
<i>Pouilly Fuisse, LaBoure Roi, France, 2011</i>	45
<i>Riesling, Chateau Ste. Michelle, Washington, 2011</i>	26
<i>Sauvignon Blanc, Saget La Petite Perrière, France, 2012</i>	32
<i>Sauvignon Blanc, Oyster Bay, New Zealand, 2012</i>	32
<i>Vermentino, Villa Solais, Italy, 2010</i>	40

House Wines

<i>Chardonnay</i>	25
<i>Cabernet Sauvignon</i>	25
<i>Merlot</i>	25
<i>White Zinfandel</i>	25

*All prices are subject to a 20% administrative fee and 7% State and Local Tax.
Prices are subject to change without notice*

White Cliffs Country Club

Red Wines

<i>Apothic Red Blend, California, 2011</i>	32
<i>Bordeaux, Châteauneuf-du-Pape, France, 2009</i>	125
<i>Cabernet Sauvignon, Cannonball, California, 2009</i>	40
<i>Cabernet Sauvignon, Chateau Ste. Michelle, Washington, 2011</i>	45
<i>Cabernet Sauvignon, Jordan, 2008</i>	150
<i>Cabernet Sauvignon, Sebastiani, California, 2011</i>	93
<i>Chianti, Borghi, Melini, Italy, 2011</i>	19
<i>Chianti Classico, Melini, Italy, 2009</i>	48
<i>Malbec, Altos Las Hormigas, Argentina, 2013</i>	28
<i>Merlot, Chateau St. Michelle, Washington, 2010</i>	45
<i>Pinot Noir, La Crema, California, 2011</i>	61
<i>Pinot Noir, Mark West, California, 2011</i>	28
<i>Pinot Noir, Sebastiani, California, 2011</i>	40
<i>Prisoner Proprietary Red, California, 2012</i>	108
<i>Raymond Field Blend, California, 2011</i>	34
<i>Shiraz, Clos du Bois, California, 2010</i>	40
<i>Zinfandel, Cline, California, 2011</i>	32

Sparkling Wines

<i>Korbel</i>	50
<i>Moet Et Chandon White Star</i>	112
<i>Veuve Cliquot Brut (Champagne)</i>	142
<i>Dom Perignon</i>	600
<i>Wycliff Brut</i>	25

Vintages may vary due to availability

*All prices are subject to a 20% administrative fee and 7% State and Local Tax,
Prices are subject to change without notice*

FAQS

CEREMONIES:

What time can we do our ceremony?

You may choose any time, however, you may not want to do it later than 5:00 as you may run short on reception time. In May and during the fall months, you will have a better chance of actually having your ceremony outside if you choose a time when the sun is the highest due to the possibility of cold weather when the sun goes down.

Do we need a runner?

No! Runners outside are almost impossible to manage due to the wind. Only a very heavy carpet may work, but the processional is on pavement and a brick aisle, not on grass or mud.

Can we throw rose petals?

We do not allow rose petals to be thrown here. We recommend bird seed or just have the flower girls carry a basket of flowers.

When can we do a rehearsal?

We can tentatively schedule a 30 minute rehearsal the Wednesday or Thursday afternoon prior to the wedding depending on the timing of the events. We recommend that you schedule your rehearsal dinner with no regard to us and the worst case scenario is you do your rehearsal off property.

RECEPTION:

What happens at the gate the day of the wedding?

We will have someone at the gate for about an hour as the guests arrive. If someone is going to be late, we will be issuing a pin # of the day of the wedding to be used at The Members & Residents Gate. You will be receiving your own pin # for your membership as well.

Where do the guests park?

Parking for the guests is allowed along one side of the street. Family may park in the parking lot. The security officer will direct the parking as guests arrive. We now offer valet service at an additional charge.

Can we go to the beach?

Yes! We have a Private Tram for the bride, groom, and photographer only to go the beach. Guests are not allowed. Our beach is a private beach located on a 175 foot cliff.

How long do we have White Cliffs for?

Everything has to end by 11:30pm and the bar may be open a maximum of 5 hours. The ceremony is not included in the 5 hours and you may stay after the bar closes at no additional cost. Typically, a wedding is about 6-7 hours here.

Can we have candles on the tables?

Yes! Keep in mind that there may be a breeze outside, so it is best to provide coverage for the candles. We also recommend battery operated candles for outside.

Can we use sparklers?

We do not allow sparklers, sorry.

Are Fire Lanterns allowed to be lit and sent off?

No, the Town of Plymouth has banned the use of fire lanterns.

Who decorates the gazebo and the tent poles?

Typically the florist would do all of that.

Is there a Bridal Suite?

We have a ladies and men's locker room downstairs that you are welcome to use however, it is not private. Most bridal parties leave their belongings in the function office off of the lobby during the wedding.

Do you have table numbers and place cards?

We do have table numbers, but we do not do the place cards. You would provide the place cards in alphabetical order and we will set them up for you. You are welcome to use our table numbers or you can bring your own for us to set up.

Are there overnight accommodations on White Cliff's property?

We do not have any accommodations on the property, but there are many local accommodations. Please review our recommended accommodations list.

Will someone be here to coordinate the day of the wedding?

Yes, we provide two wedding coordinators during your wedding. We do not allow outside wedding coordinators.

Can we offer our guests a choice of entrees?

You may offer a choice of two entrees at no additional cost. The higher priced entrée will be charged for both. A choice of Combination entrée may not be offered.

Can we bring in a cake?

Yes, we include a pastry station in all of our menus, so you only need a small cake. The cake must be provided by a licensed baker.

Do you charge a cake cutting fee?

No.

Can we bring in our own wine or liquor?

No, our liquor license prohibits that.

Do you charge a room rental fee or a site fee?

No, we do not.

APPOINTMENTS AND TOURS

When can we come take a tour of White Cliffs?

We can schedule tours at many different times and days. Tours are done by appointment only as we are a private club and located in a gated community. On days when weddings or events are scheduled, we only allow "walk through" tours which mean a short tour to view the set up. Questions can be answered by phone or another appointment at a later date when we have time to sit with you and discuss details.

When do we need to decide on our final menu and details?

We schedule the final details meeting for no later than two months prior to the wedding and all final details are due two weeks prior to the wedding.

Weddings at White Cliffs

General Information

White Cliffs Country Club is a private country club community; therefore an appointment is necessary to schedule a tour of our facility. Please call the function director for times and availability for these appointments. White Cliffs Country Club requires a security officer for a fee of \$400.

Ceremonies

We offer personalized ceremonies at our beautiful gazebo situated cliff side overlooking Cape Cod Bay, nestled in our maze of award winning gardens! Together, with the help of our professional wedding director, you will have the opportunity to design the ceremony of your dreams! The set-up fee for ceremonies is \$600.

Set Up and Room Rental Fees

We do not charge a room rental fee for any of our wedding receptions! \$4.00 per person will be charged for room set up.

Minimum Requirements

The following minimum requirements apply to all functions during the months of May through October: Saturday the minimum amount required to be spent on food & beverage is \$12,500. Friday and Sunday the minimum amount is \$7,500. Holiday weekends the minimum for Fridays, Saturdays and Sundays is \$12,500.

Entertainment

No amplified music is allowed outside of the club house, with the exception of your ceremony, introductions, blessing and toasts. White Cliffs reserves the right to control the volume of all music.

Liquor

We offer many different bar options for your reception: cash bar, open bar, open bar for a limited time, wine for the tables, passed champagne or wine, etc.. Our open bar charges are based on consumption. White Cliffs Country Club holds a liquor license granted by the Commonwealth of Massachusetts and must comply with all regulations. No bar will exceed 5 hours of operation.

Membership Requirements

White Cliffs Country Club facilities are available to members only, however, you can become a member! Most of our couples choose the social membership for only \$275. Please choose from the following various levels of non- resident annual fee options: \$3,500.00 full, \$1,425.00 pool, \$625.00 health & tennis, \$275.00 social food & beverage.

Deposits and Payments

A \$1,000 deposit is required at the time of your booking to reserve the date and time of your wedding. An additional \$1,000 deposit is due one year in advance as well as your \$275 membership fee. A 50% payment is due six months prior to your event and is based on an estimate provided by the function director. Final payment is due two weeks prior to the wedding date. All deposits and payments are nonrefundable in the event of cancellation. White Cliffs Country Club does not "hold" dates without a deposit. Credit card payments are processed through a third party company and are subject to a 2.39% fee.

Additional Services

White Cliffs will provide a professional wedding coordinator to assist with all of your wedding details from the time of booking through your wedding day, at no additional charge! We are happy to assist you with any details regarding your wedding day, such as florists, photographers, entertainment, cakes, specialty linens, specialty orders, invitations, transportation, accommodations, church services and more. Our dedicated staff offers years of professional experience to ensure the very best of service throughout your day! We do not allow outside wedding coordinators.

Pricing

Please note that all food and beverage charges are subject to a 20% administrative fee and all food, beverage and service charges are subject to 7.00% meals tax. Prices are subject to change without notice.

Provided at No Extra Cost

White Cliffs will supply white or ivory standard tablecloths and your choice of colored or white napkins at no additional cost. We do not charge a cake cutting or corking fee. White Cliffs Country Club offers specific centerpieces for all of the guest tables at no additional fee.

Smoking

White Cliffs Country Club is a nonsmoking facility. We appreciate your cooperation.

WHITE CLIFFS COUNTRY CLUB RECOMMENDED VENDOR LIST

PHOTOGRAPHERS

Tracy Sheehan Photography
Tracy Sheehan
Duxbury, MA 781-585-7363
www.tracysheehan.com

Kristin Young Photography
Kristinyoungphotography.com
508-563-6301

Simi Rabinowitz Photography
781-325-6069
www.simirabinowitz.com
simi@simirabinowitz.com

Sedman Photography
Stephen Sedman
800-459-8909
www.sedmanphoto.com

Click Chick Photography
Nanci Harran
617-966-0957
www.clickchickphoto.com
nanci@clickchickphoto.com

FLORISTS

JN Floral Design
Joanne Nikitas
617-840-3602
jnfloraldesign@hotmail.com

Flair! Floral & Event Design
Holly Ewell – President
781-492-2046
holly@flairfloral.com

Artistic Blossoms
Kelly Dolloff 781-837-6251
www.artisticblossoms.com

Flowers by Jan
Marshfield, MA 781-834-6547

CEREMONY OFFICIANTS

Reverend Donna Cunio
781-659-7667

James C. Gibney
Reverend Justice
1-800-I-DO-WEDS

Dennis Lloyd Sayce
508-866-9701

Reverend Dr. Bert White
Interfaith & Civil Services
www.spiritualcelebration.com
drwhite.bw@gmail.com
781-826-5674

Rabbi Lawrence Silverman
508-746-1575

Amanda Brown Ceremonies
amanda@amandabrownceremonies.com

774-312-1495

VIDEO

Eugeneworks.com
Eugene & Anne DiFrancesco
www.eugeneworks.com

Video Excellence
Russ Dougherty 508-672-7374
www.MYvideoexcellence.com

ENTERTAINMENT

Mike's Music
Professional Disc Jockey Service
Photo Booth, Uplights
888-835-6453
www.mikes-music.com

5 Star Events Disc Jockey
Greg Hodges
508-747-4407
www.5starevents.com

B Sharp Entertainment
Brendan Lafferty
brendan@southcoastdj.com
508-822-4545

Music On Wheels
Tammy Rivet
508-994-0828
www.musiconwheels.com

John Cristoferi
Disc Jockey Services
508-587-3129
www.djjohnc.com

C-zone Music
Greg Capozzi, DJ 617-320-0723
www.czonomusic.com

Cape Tunes
Scott Rosenthal DJ 800-287-9245
www.capetunes.com

The DJ Experience
Erik Maggs
508-292-8363
djerikmaggs@gmail.com

World Premier Band
Live Music
Mike Amado 800-540-8157
www.entertainmentspecialists.com

BLOCKHEAD
Live Music / Acoustic & DJ
John Erikson
401-864-5941
www.blockheadrocks.com

GQ & The Lady
Live Music
Linda Calise
508-291-3247
www.gqandthelady.com

Wilson Stevens Entertainment
Live Bands
978-256-0360
www.wilsonstevens.com

Krisanthi Pappas Band
508-954-2937
Krisanthi@krisanthi.com

CAKES

Veronica's Sweetcakes
Marshfield, MA
781-834-7470

Piece of Cake
Plymouth, MA 508-747-2253

Just Desserts Bakery & Café
508-807-0387
www.justdessertscafe.net

INVITATIONS
The Happy Frog Invitations
Rose-Marie Culp
508-378-7450
www.thehappyfrog.com

Janice Lynne Designs
Custom Invitations
www.janicelynnedesigns.com

J. Daniel Mooney
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781-826-7186
www.scribedan.com

SPECIALTY
Perry's Last Stand
Ice Cream Truck
508-291-1686
www.PerrysLastStand.com

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Lighting
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Kim Bakarian- Gaynor
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inforequest@illuminationdesigns.com

Michael MacDonald Michael
of Boston, Gowns
781-826-4207

Susan Peavey Travel, Inc
Susan Peavey
781 319 1960
www.Susanpeaveytravel.com

**Lovin' Spoonfuls &
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Marie Foley
508-648-5621

Domenic's Tux
Joey Viscariello
508-747-4316
www.domenicstux.com

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Felice Pomeranz
978-443-0656
www.gildedharps.com

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"The Gentle Side of Jazz" Solo,
Duo, or Trio 781-718-3313

Java Jive
Don Richard
508-224-2800

Stephen Heimlich
Violin 603-635-9546

Pan Loco Steel Band
Steel drums for all occasions
Justin Petty
617-474-9855
Cell 617-233-3578

Steve Lanzillotta
Piano 781-826-4074

Bagpiper
Brian Quirk
978-685-1389
brian@quirk.ws

TRANSPORTATION

Special Occasion Limo Diane
Dockery
508-558-7805
www.plymouthcoach.com

First Student Bus
Duxbury 781-585-0240
Marshfield 781-545-6604
Plymouth 508-830-4144
Pembroke 781-293-5182

Extreme Limo
508-378-7788
www.extremelimo.info

**Access Express
Transportation.** Mike Eddy
1001 Ely St
781-582-8787
press1.com
www.Trolleysbytess.com

BEAUTY
Christine Lewis
Bridal Make-up 781-910-1892

Charlotte & Company
Hair & Makeup
Charlotte Phinney
617-947-3309
www.charlottephinney.com

Beach Plum Spa & Med- Spa
508-746-7100
www.BeachPlumMedSpa.com

Local Accommodations

Hotels & Inns

Hotel 1620 at Plymouth Harbor

www.hotel1620.com

Plymouth, MA 02360 508-747-4900

Daniel Webster Inn

www.danlwebsterinn.com

Sandwich, MA 508-888-3622

John Carver Inn

www.johncarverinn.com

Plymouth, MA 02360 508-746-7100 or 800-274-1620

Hilton Garden Inn

www.plymouthhilton.com

Exit 5 Plymouth, MA 508-830-0200

Hampton Inn & Suites

www.hamptoninn.com/plymouth

Plymouth, MA

508-747-5000

Mirbeau Inn & Spa

www.mirbeau.com

Plymouth, MA

877-Mirbeau

Vacation Rentals

www.Homeaway.com

Ocean Front Homes ID # 289016

www.WeNeedAVacation.com

Ocean Front Homes ~ Property ID # 17695

The Idlewild

Private Oceanfront Home

www.oceanfrontevents.com

Bed & Breakfasts

The Thornton Adams House

www.Thorntonadams.com

73 C Warren Ave.

Plymouth, MA 02360 888-747-9700

The Beach House

"Direct Waterfront"

www.beachhousebandb.com

Plymouth, MA 02360

508-224-3517 or 1-888-262-2543 Daniel Salvucci

White Swan

www.whiteswan.com

Plymouth, MA 02360

508-224-3759 Christine & Ken

Sandollar Bed & Breakfast

www.bookcapecod.com/bed-and-breakfast/21-sandollar-6-6-bay-views-private-beach-sag02

508-888-5894 Margie Sullivan

Bayberry Inn Bed & Breakfast

www.bayberrybb.com

508-830-1897 Catherine & Michael

Plymouth Area Churches

Catholic

St. Bonaventure Parish, Manomet

508-224-3636

St. Mary's Rectory, Plymouth

508-746-0426

St. Peter's Rectory, Plymouth

508-746-0663

Congregational

Pilgrimage Church, Plymouth

508-746-3026

Episcopal

Christ Church Parish Episcopal, Plymouth

508-746-4959

Lutheran

Zion Lutheran Church

508-746-3213

Methodist

United Methodist Church, Plymouth

508-746-1642

Interdenominational

Faunce Memorial Church, Plymouth

508-224-3753

Living Stone Christian Church, Plymouth

508-746-5443

Unitarian, Universalist

Unitarian Universalist Church 1, Plymouth

508-747-1606

White Cliffs Country Club surpasses the expectation of all our couples year after year.

The awards bestowed on our facility

Wedding Wire Couples Choice Award 2015

Wedding Wire 100 Review Club 2014

Wedding Wire Couples Choice Award 2014

The Knot Best of Weddings 2013

WeddingWire Bride's Choice Awards™ 2012

Wedding Wire Bride's Choice Awards™ 2011

Wedding Wire Rated 2010

As seen in:

*Well Wed magazine * The Knot wedding magazine * Brides Boston magazine * Southern New England Weddings*

*Premiere Bride * South Shore Living * Cape Cod Magazine*

White Cliffs Country Club is a Proud Member of:

*Rainbow Wedding Network * Purple Unions*

*Provincetown Chamber of Commerce * Cape Cod Chamber of Commerce*

Plymouth Chamber of Commerce

White Cliffs SOCIAL MEDIA



White Cliffs Country Club



@wcccweddings



White Cliffs Country Club Private Events



whitecliffsweddings

**Directions to
White Cliffs Country Club**
1 East Cliff Drive
Plymouth, Massachusetts 02360
508-888-8701

(We are a gated community; please call for a gate code to enter)

- From Boston:**
- ξ Rt. 3 South to Cape Cod
 - ξ Take Exit 2 (3A Herring Pond Road)
 - ξ Take a right at bottom of ramp (look for WCCC signs)
And proceed under the bridge
 - ξ Take a right at the fork onto 3A (WCCA gatehouse is on left)
- From CT & RI:**
- ξ Take Rt. 95 North to Rt. 195 East following signs to
Cape Cod and the Islands
 - ξ Or take Massachusetts Turnpike to Rt. 495 South
 - ξ See following
- From 495 & 25:**
- ξ Rt. 495 turns into Rt. 25
 - ξ Take Exit 3 (formerly exit 2) off Rt. 25 directing you towards Route 6
(Sagamore/Hyannis)
 - ξ Go 3/4 around Buzzards Bay rotary and follow signs to Rt. 6 East
(Hyannis)
 - ξ Take Rte 3 North
 - ξ Take Exit 2
 - ξ Take a left at bottom of ramp (look for WCCC signs)
 - ξ Take a right at fork onto Rt. 3A (WCCC gatehouse is on left)
- From Hyannis:**
- ξ Take Route 6 West to Sagamore Bridge
 - ξ Follow signs to Rt. 3 North
 - ξ See above
- From Falmouth:**
- ξ Take Rt. 28 to the Bourne Rotary
 - ξ Go 1/4 around and follow signs to Rt. 6 (Hyannis)
 - ξ Follow canal road past Christmas Tree Shop
 - ξ Take a right onto Adams Street (across from baseball field)
 - ξ Take right over Sagamore Bridge
 - ξ Take Exit 2
 - ξ Take a left at bottom of ramp (look for WCCC signs)
 - ξ Take a right at fork onto Rt. 3A (WCCC gatehouse is on left)
- In Complex:**
- ξ Follow White Cliffs Drive straight up hill
 - ξ Look for tennis courts on the right
 - ξ Turn right onto East Cliff Drive
 - ξ Clubhouse is the gray building with blue & white portico

White Cliffs Country Club Testimonials

Thank you so much for making our day so special! We cant say enough about the way WCCC has accomodated us and our families.

Thank you for EVERYTHING!!

Jill and Jeff Louie 3/21/2015

Thank you for all that you did to make our Wedding Day so perfect! You went above and beyond to exceed our expectations.

Audrea and Jason Efron 9/7/2014

White Cliffs CC is a gorgeous venue with a very talented and professional staff. The setting with the gazebo overlooking the ocean is stunning, and the landscaping is perfect. Not a thing is out of place, the photos came out beautifully! Our wedding was absolutely beautiful, and Jen & Linda did a fantastic job from start to finish. They were both very helpful with the planning stage, and ensured I wouldn't need to worry about a single thing the day of my wedding. They set everything up and kept everything running smoothly so I could relax and enjoy my big day. The food was delicious, everyone loved it and raved about it afterwards! I highly recommend this venue for a wedding!

Samantha and Michael Kane 9/29/2013

I can't say enough good things about White Cliffs and Jenn and Linda (The coordinators) and neither could my guests. The food was delectable from the appetizers, to the caprese salad, to the main course, and the dessert display. The service was on point. My guest are still commenting on how many appetizers there were and how the wait staff just kept coming around all the way until the minute before dinner. The views are absolutely breathtaking and the set up and flow of the whole venue is perfect. Linda and Jenn made the whole thing a breeze and I was blown away by how perfect they set the venue up to my requests. They made sure that the groom and I were okay all night even making sure we ate (although I wish I ate more). When the bustle on my dress broke Jenn quickly whisked me into her office and fixed it with ease. Our wedding was absolutely magical and I would recommend White Cliffs to anyone and everyone! I wish i could do it all over again, but of course you only get one perfect wedding day, and believe me ours was perfect.

Janice & Lukasz Wasiak 7/27/2013

I could go on forever about how incredibly perfect our experience was on the most important day of our lives at White Cliffs, but I'm just going to keep it short and sweet. Jen and Linda are incredible at what they do. My husband, family, and I were all able to truly enjoy our amazing day without worrying about a thing. It was absolutely perfect and White Cliffs is an absolutely AMAZING and unique venue. July 15, 2012 truly was a dream come true. Thank you to ALL of White Cliffs staff, but ESPECIALLY Jen and Linda!

Ashley & Ben 7/15/2012

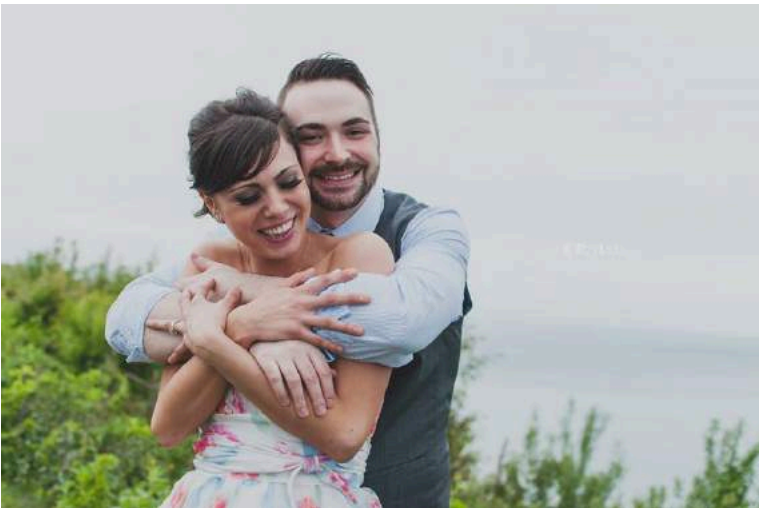
White Cliffs was the most beautiful location I had seen when out looking; and knew right away that it was the right location for our wedding. Linda and Jen run the whole place like a well oiled machine and have a lot of great suggestions on what works and doesn't work. The venue is so beautiful, we didn't have to spend a fortune on flowers and table decorations. We kept everything simple and let the natural beauty around speak for itself.

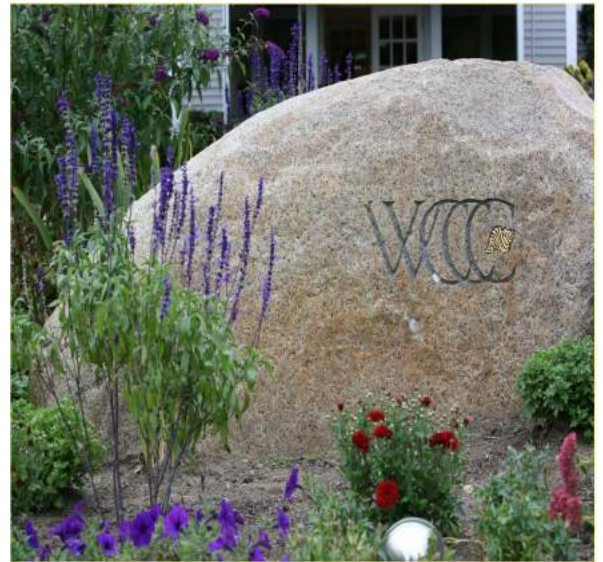
Kimberly & Mike 5/20/2012

White Cliffs Country Club is a truly fantastic venue. Our wedding was everything we dreamed of. Myself and my husband are Irish and live in Ireland and so to plan from 3000 miles away was no easy task. Jen & Linda were so helpful and brilliant throughout the whole planning process. They went out of their way to assist with our every request. We felt so lucky to be working with them. The venue is stunning and even nicer than the pictures online in real life! The food is of very high standard and all the staff are lovely. We would highly recommend holding your ceremony and reception here.

Pauline & Sean 9/2/2011







1 East Cliff Drive (Rt 3 Exit 2)
Plymouth, MA 02360
508.888.8701
www.whitecliffssc.com