

Old Marsh Country Club  
Wells, Maine  
445 Clubhouse Road | Wells, Maine | 04090

**Congratulations on your special day!**

The Old Marsh Country Club is dedicated to making every moment of this wonderful occasion perfect. Minutes from the picturesque sandy beaches of Ogunquit and Wells and nestled in the natural beauty of the southern Maine wetlands and Rachel Carson wildlife refuge, you will know you are entering a special place. The Old Marsh Country Club has the classic Maine charm that will put you and your guests at ease and ready to celebrate your special day.

The expansive property features many beautiful sites for photo opportunities. From the beautiful wooden bridges going over the Merriland River Tributaries, and the immaculately manicured golf course, you will find a multitude of locations to take photographs that will provide long lasting memories of your wedding day.

Working with local farmers, artisans, fisherman, and organic gardeners, we tailor unique and one of a kind menus to provide you and your guests with the ultimate Southern Maine experience. You and your guests will be impressed by the classic elegance that is perfectly complemented by the gracious hospitality of our staff, that will ensure your wedding is a success from beginning to end. Attention to detail is our priority, and we are excited to show you what we do.

We look forward to hosting your special day!

Yours in Service,

Kayla Orser

Clubhouse & Events Manager  
korser@oldmarshcountryclub.com  
207.251.7828

*All packages include: Unlimited consultations with our Event Professionals, Five-Hour Room Rental, Floor-Length Linens, Colored Napkin Options, Plateware, Flatware, Glassware, Tables and Chairs, Cake Cutting Service, Champagne Toast for all Guests, Stationed Coffee and Tea, Bar Set-up and Bartenders, and a Complimentary Food Tasting Prior to the Event.*

*All pricing includes 8% Maine sales tax, 20% Gratuity and the Venue Fee*

**The Webhannet Package \$80 per person**  
**Stationary Hors d'Oeuvre**

Cheese, fruit, and vegetable crudité

**Butler Passed Hors D'oeuvres (Choose three)**

Sausage in Puff Pastry

Thai Chicken Satay with Peanut Dipping Sauce

Vegetable Spring Rolls with Sweet Chile Sauce

Spinach and Bleu Cheese Stuffed Mushrooms

Swedish Cocktail Meatballs

Spinach and Feta Phyllo Bundles

**Entrees (Choose Two)**

**Chicken Marsala**

Pan-Seared Chicken Breast with sauteed mushrooms, Marsala Wine Sauce, Shallots and Fresh Garlic

**Chicken Piccata**

Pan-Seared Chicken Breast with White Wine, Garlic, Whole Butter and Capers

**Marinated Steak Tips**

6oz. Steak Tips Marinated in Garlic, Rosemary, Thyme, Balsamic Vinegar and Olive Oil

**Baked Haddock**

Fresh Local Haddock with Ritz Crumbs, Whole Butter, Lemon and Herbs, Light Cream Sauce

**Roast Pork Loin**

Herb-Crusted Pork Loin with Pan Gravy

**The Merriland Package \$100 per person**

***Stationary Hors d'Oeuvre***

Cheese, fruit, and vegetable crudité

***Butler Passed Hors D'oeuvres (Choose four)***

Sea Scallops Wrapped in Bacon

Beef Skewers with Chimichuri

Tomato and Mozzarella Crostini with Balsamic Glaze

Pork and Lemongrass Dumplings

Italian Sausage Stuffed Mushrooms

Prosciutto Wrapped Melon with Red Grapes

***Entrees (Choose Two)***

**Chicken Marsala**

Pan-Seared Chicken Breast with sauteed mushrooms, Marsala Wine Sauce, Shallots and Fresh Garlic

**Apple and Cranberry Stuffed Chicken**

Chicken Breast Rolled with Bread Stuffing, Sauteed Apples, Onion, Cranberries, and a light cream sauce

**Roast Prime Rib of Beef**

10oz. Slow Roasted Prime Rib of Beef with a Rich Pan Jus

**Baked Salmon**

7oz. Baked Fresh Wild-Caught Salmon with Lemon-Dill Butter

**New York Sirloin**

10oz. NY Sirloin Grilled to Medium Rare with a Red Wine Mushroom Demi

**"PorterHouse" Pork Chop**

Grilled Bone-In 1 ½ Inch Pork Chop with an Apple Cider Reduction

**The Indulgence Package \$135 per person**

***Stationary Hors d'Oeuvre***

Cheese, fruit, and vegetable crudité

***Butler Passed Hors D'oeuvres (Choose five)***

Sea Scallops Wrapped in Bacon

Seafood Stuffed Button Mushrooms

Roasted Oysters on the Half Shell with Mignonette

Kayla's Mini Crab Cakes

Bacon Wrapped Short-Rib of Beef Skewers

Tomato and Mozzarella Crostini with Balsamic Glaze

***Entrees (Choose Three)***

**Chicken Marsala**

Pan-Seared Chicken Breast with sauteed mushrooms, Marsala Wine Sauce, Shallots and Fresh Garlic

**Filet Mignon**

Grilled 8oz. Filet Mignon with House Bearnaise Sauce

**Roast Prime Rib of Beef**

10oz. Slow Roasted Prime Rib of Beef with a Rich Pan Jus

**Braised Short-Rib of Beef**

Red Wine Braised Beef Short-Ribs with a Enriched Beef Stock

**Baked Stuffed Shrimp**

Jumbo Shrimp with Scallop, Haddock and Ritz Crumb Stuffing; finished with a Light Lemon Cream Sauce

**Stuffed Pork Loin**

Herb Roasted Pork Loin Stuffed with Prosciutto, Fennel, Sage and Fresh Garlic; Finished with an Apple Cider Reduction

## **Vegetarian Options**

### **Vegetable Lasagna Roll-Up**

Lasagna Sheet Rolled with Onions, Mushrooms, Peppers, Zucchini, Summer Squash, Mozzarella, and Ricotta Cheese

### **Butternut Squash Ravioli**

Ravioli Stuffed with Butternut Squash, Onions, and Ricotta Cheese; Finished with a Light Cream Sauce

### **Portobello Mushroom "Burger"**

Marinated Portobello Mushroom with Tomato, Melted Swiss, and Balsamic Glaze on a Grilled Brioche Bun

## **Salads (Choose one)**

Mixed Greens with Balsamic Vinaigrette

Caesar Salad with House-Made Dressing and Herb Croutons

Iceberg Wedge with Bacon, Tomatoes, and Bleu Cheese Dressing

## **Starch (Choose one)**

Garlic and Herb Mashed Potatoes

Roasted Baby Red Potatoes

Rice Pilaf

Potatoes Au Gratin

Baked Potato with Butter and Herbs

## **Vegetables (Choose one)**

Garlic Green Beans

Roasted Brussel Sprouts

Maple Glazed Carrots

Roasted Zucchini and Summer Squash

Grilled Asparagus

***Open Bar by Consumption Available. 20% Gratuity Added to Consumption Bars***

## **Add-Ons**

Additional Hour Onsite \$500

Child's Meal \$25 per person

Vendor's Meal \$45 per person

Late Night Snack \$14 per person (See Menu Below)

### **Late Night Snack Options**

House-Cut Fries with Assorted Dipping Sauces

Hot Dog Bar with Traditional Condiments

Assorted Flatbreads

Fried Chicken Tenders with Assorted Dipping Sauces

Chicken Quesadillas with House Pico de Gallo and Sour Cream

Baked Soft Pretzels with Beer Cheese and Mustard

Mini Grilled Cheese Sandwiches with Tomato Soup Dippers

Chicken and Waffle Sliders

### ***Golf on your Special Day***

Make golf a part of your event here at Old Marsh Country Club.

Voted "Top 10 Best New Courses in the Country", we encourage you to take advantage of our great facility and all its glory!

With your wedding hosted at the club, we offer:

- Two Complimentary 18 hole green fees, with cart, for the bride and groom.
- 18-hole rounds may be provided to members of the wedding party at an additional fee of \$65, including cart. per round.
- Private lessons, clinics or demonstrations available through the Pro Shop at \$80/hour.

Rounds to be played at a mutually agreeable time (one week before or one week after your event). To be arranged by your Event Coordinator.