



CRESTWOOD
COUNTRY CLUB



Wedding Menu

2017

Welcome to Crestwood Country Club

Crestwood Country Club is a private country club situated on 180 rolling acres in scenic Rehoboth, Massachusetts. Located only 10 minutes from Providence and 45 minutes from Boston, our 6650 yard par 71 golf course is a pleasure and a challenge for players of all skill levels. Members and guests enjoy outstanding cuisine and service in our 39,000 square foot clubhouse. Our new state of the art pool complex provides a wonderful place to wile away warm summer days and our full sized practice facility adjacent to the Pro Shop is the finest in the area.



Weddings at Crestwood

We specialize in small, intimate gatherings and special events of up to 200 people. Our facilities can be configured in many different ways, helping you to create your special day just as you have been imagining it for so long. A wedding at Crestwood creates memories that will last a lifetime. We are able to give you and your celebration the special attention it deserves because we specialize in only one event per day. We're all yours! Our meticulously manicured grounds and natural serenity make up the perfect setting for an outdoor wedding ceremony and a breath-taking backdrop for your wedding photos. Here at Crestwood Country Club, you and your guests will experience the best of both worlds. We can offer a secluded, intimate event in the beautiful, serene country side while only having to travel just a few minutes outside of the city. We are conveniently located just 20 short minutes from Providence and Fall River. When it comes to your menu selection, our chefs are truly well-versed in banquet preparation and plate presentation. We would love to suit your palate with various cuisines to your preferences, and are happy to create a custom menu for your special day.

Crestwood Wedding Packages

<u>Basic Wedding Package</u>	<u>Grand Wedding Package</u>	<u>Platinum Wedding Package</u>	<u>Diamond Wedding Package</u>	<u>Ultimate Wedding Package</u>
\$55.00 per Person	\$75.00 per Person	\$99.00 per Person	\$140 per Person	\$165 per Person
Min. 80 Guests	Min. 100 Guests	Min. 100 Guests	Min. 125 Guests	Min. 125 Guests

		<u>Basic Wedding Package</u>	<u>Grand Wedding Package</u>	<u>Platinum Wedding Package</u>	<u>Diamond Wedding Package</u>	<u>Ultimate Wedding Package</u>
Cocktail Hour	International Cheese & Fruit Display		X	X	X	X
	Additional Stationary Hors D'Oeuvre				X	X
	Three (3) Passed Hors D'Oeuvres		X			
	Four (4) Passed Hors D'Oeuvres			X	X	X
Beverages	Complimentary Champagne Toast for all Guests		X	X	X	X
	Two (2) Bottles of Wine per Table			X	X	X
	Open Bar (for Beer & Wine) up to \$500				X	
	Open Bar up to \$1000					X
Reception	Three Course Dinner	X	X			
	Four Course Dinner			X	X	
	Five Course Dinner					X
	Two Entrée Choices with Starch and Vegetable	X	X			
	Three Entrée Choices with Starch and Vegetable			X	X	X
Dessert	Coffee & Tea Service	X	X	X	X	X
	Vanilla Ice Cream w Strawberry or Chocolate Sauce		X			
	Chocolate Covered Strawberry Garnish			X		
	Sundae Bar				X	
	Chocolate fountain					X
	Late Night Snack			X	X	X
Crestwood Services	Personal, On-Site Wedding & Day-Of Coordinator	X	X	X	X	X
	Complimentary Food Tasting for the Bride and Groom	X	X	X	X	X
	Full Day Access to our Spacious Bridal Suite	X	X	X	X	X
	Exclusive Use of the Upper Level and Outdoor Deck	X	X	X	X	X
	Complete Bartender Service and Private Bar	X	X	X	X	X
	Five Hour Reception	X	X	X		
	Five Hour Reception Plus One Hour of Overtime				X	X
	Standard White or Ivory Linen	X				
	Standard Chair Covers	X				
	Floor Length White or Ivory Linens		X			
	Napkins In Choice of Color	X	X			
	Chair Covers & Sash in Choice of Color		X	X	X	
	Floor Length Satin Linens & Satin Napkins			X	X	
	Specialty Floor Length Linens, Overlay, & Satin Napkins					X
Chavari Chairs					X	
Vendor Services	Photographer (6 Hours)				X	X
	DJ (5 Hours)				X	X
	Uplighting for the Entire Ballroom				X	X
	Photo booth (4 Hours)					X

Basic Wedding Package – Only available on Sundays

Peak Season Sunday Dates: \$10 off Per Person (Excluding The Basic Wedding Package & The Grand Wedding Package)

All package prices will be subject to a 22% Administration fee and a 7% state and local meals tax.

Off Season (Jan, Feb, Mar, Apr, Dec): \$15 off Per Person (Excluding The Basic Wedding Package & The Grand Wedding Package)

Stationary Hors D'Oeuvres

International Cheese and Fruit Display • \$6

A gourmet selection of Imported & Domestic Hard & Soft Cheeses accompanied by Assorted Crackers and Fresh Fruit.

Vegetable Crudité Display * \$5

A colorful array of Garden Fresh Vegetables served with Specialty Dips.

La Fiesta * \$6

Bite-sized quesadillas and southwest egg rolls, accompaniments include diced tomatoes, salsa, sour cream, black olives, scallions, jalapeno, shredded Monterey jack cheese, nacho cheese sauce, guacamole, red onion and tortilla chips.

Grilled Pizza Table * \$8

Your choice of four varieties: Italian Ham and Artichokes, Vegetarian Delight, Pepperoni and Cheese, Margherita, Grilled Shrimp and Pesto, Portabella and Roasted Red Pepper.

Little Italy \$9

Elaborate display of Italian specialties including: capicola, prosciutto, soppressotta, salami and pepperoni and accompanied by mixed olives, marinated artichokes, roasted red peppers, tomato bruschetta, assorted cheese and Italian bread.

Smoked Salmon Mirror Market

Thinly-Sliced Smoked Salmon accompanied by Capers, Chopped Egg and Cornichons with a variety of Breads & Crackers.

Raw Bar Market

Jumbo shrimp cocktail, littlenecks on the half shell, cocktail sauce and condiments. (Ice Sculpture can be ordered for an additional \$375.00)

• Included in the Grand Package and up. All other choices are available as an upgrade and are priced per person.

* Included Choice (Choose One) in the Diamond Package and up. All other choices are available as an upgrade and are priced per person.



Passed Hors D'Oeuvres

Tomato Bruschetta ● \$5

*Fresh diced tomatoes, garlic, basil extra-virgin olive oil and balsamic drizzle.
Served on a crostini.*

Vegetable Spring Rolls ● \$5

A mix of vegetables rolled into a crispy pastry.

Hummus Crostini's ● \$5

A Mediterranean treat of creamy hummus served on a naan bread crostini.

Lemongrass Marinated Chicken ● \$5

*Tender chicken breasts marinated with lemongrass, olive oil, crushed peppers,
and seasonings on a skewer.*

Chicken Quesadillas Trumpets ● \$5

*A cone-shaped tortilla filled with chicken breast, cheese, jalapenos, peppers,
onions, cilantro and Mexican seasonings.*

Shrimp Cocktail ● \$5

Cooked shrimp served with a light cocktail sauce.

Bacon Wrapped Scallops ● \$5

Fresh sea scallops wrapped in a maple glazed bacon strip.

Beef Teriyaki ● \$5

Tender strips of steak with a teriyaki glaze served on skewers.

Franks in a Blanket ● \$5

Miniature all-beef frankfurters wrapped in a French puff pastry.

Seafood Stuffed Mushroom ● \$7

*A mushroom cap with a filling of seasoned seafood mixture topped with a
light dusting of paprika and breadcrumb.*

Mini Crab Cakes ● \$7

*A mouth-watering blend of sweet, chunked, crab meat with mayonnaise and
spices, lightly rolled in panko bread crumbs.*

Grilled Shrimp in Prosciutto ● \$8

*Premium jumbo shrimp grilled and encircled with thin slices of Italian
prosciutto.*

Buffalo Chicken Egg Rolls ● \$6

*Egg roll filled to overflowing with a thrilling mixture of black diced chicken
tossed in buffalo sauce and a creamy blue cheese deep fried to perfection to
capture every appetite with its delicious appeal.*

Mini Ryebein ● \$6

*New York rye bread, Swiss cheese, sauerkraut, corned beef and Russian
dressing.*

Mini Beef Wellington ● \$7

Miniature beef wellington wrapped in a phyllo pastry.

Duck & Sweet Corn Wontons ● \$6

*Duck bacon and sweet corn folded with cream cheese then wrapped in a
wonton skin and fried until golden brown.*

Philly Cheese Steak Egg Rolls ● \$6

*Shaved Philly steak, mozzarella cheese, onions and seasoning wrapped in an
egg roll wrapper and fried until golden brown.*



● Included in the Grand Package and up.
All other choices are available as an
upgrade and are priced per person.

First Course

<i>Chicken Escarole Soup</i> •	
<i>Kale & Chorizo</i> •	
<i>Minestrone</i> •	
<i>Lobster Bisque</i>	\$3
<i>New England Clam Chowder</i>	\$3
<i>Fresh Fruit Cup</i>	\$3



Second Course

Salads

Mixed Greens Salad •

Fresh Mixed Greens topped with grape tomatoes, carrots, black olives, English cucumbers, and red onions.

Caesar Salad with Garlic Butter Croutons •

Chopped romaine lettuce topped with shaved parmesan cheese, croutons, finished with a classic creamy Caesar dressing.

Caprese Salad with Balsamic Glaze (Seasonal – May through September) \$3

Fresh Mozzarella Ciliengini, Vine Ripened Tomatoes and Spinach– Tossed in Balsamic Vinaigrette with Basil.

Crestwood Signature Salad w/ Zinfandel Vinaigrette \$4

Mesclun mixed greens garnished with Caramelized Cranberries, Sliced Pears, Grape Tomatoes, Bleu Cheese Crumbles, and Toasted Almonds– tossed in Champagne Vinaigrette.

Spinach Salad \$5

Baby Spinach, Sliced Strawberries, Crumbled Goat Cheese, Sliced Almonds & Balsamic Dressing.

Individual Antipasto \$10

Prosciutto, Salami, Capicola, Sharp Provolone, Black Olives, Roasted Peppers, Fresh Mozzarella, Artichoke Hearts and Grape Tomatoes.

Pasta

Penne * \$4

Cheese Tortellini * \$5

Available sauce choices: Marinara, Pink Vodka, or Alfredo Sauce.

Intermezzo

Choice of: Lemon, Mango, Wild Berry or Raspberry Sorbet. \$4

• Included Choice in all packages. For Three Course Dinner Packages, choose either a soup **or** salad. For Four Course Dinner Packages, Choose one soup **and** one salad. All other choices are available as an upgrade and are priced per person.

* Included Choice (Choose One) in the Ultimate Package. All other choices are available as an upgrade and are priced per person.

Main Course

Chateau Beef Tenderloin with Bleu Cheese & Caramelized Onions •

Grilled to Perfection, Stuffed with Bleu Cheese and Caramelized Onions, then Topped with a Red Wine Reduction Sauce.

Traditional New England Baked Haddock with Buttered Crumb Topping •

Baked and Topped with Ritz Cracker Crumbs and Served in a Lemon Butter Sauce.

Stuffed Chicken Breast with Traditional Bread Stuffing •

An 8 oz. double breast chicken filled with a sage bread stuffing baked until golden brown finished with a light chicken sauce.

Chicken Marsala, Sweet Wine Sauce with Mushrooms •

Sautéed and Served in a Marsala Wine and Mushroom Sauce.

Ricotta Stuffed Statler Chicken Breast with Pesto Cream •

10 oz. chicken breast with wing pan seared and filled with a blend of herbed creamy ricotta cheese baked then finished with a pesto cream sauce.

Eggplant Parmigiana •

Perfectly breaded eggplant cutlets rolled around a flavorful ricotta cheese blend. Served in a tasty tomato sauce with cheese.

Pan Seared Salmon with Lemon Butter Sauce •

Atlantic salmon lightly seasoned with salt, fresh pepper, and garlic seared to perfection then finished with a light lemon sauce finished with whole butter to compliment the dish.

Four Baked Stuffed Shrimp w/ Seafood Stuffing served w/Drawn Butter

\$4

Jumbo shrimp filled with a stuffing of a combination of crab, Ritz cracker crumbs, and fresh vegetables baked with lemon and white wine accompanied with drawn butter.

Chicken Saltimbocca with Marsala wine sauce

\$2

Topped with Fresh Mozzarella and Prosciutto Ham and Served in a White Wine Sauce with a Hint of Sage.

Grilled Frenched Pork Chop with Pork Veloute Sauce

\$6

A 12 oz. bone in pork loin chop seasoned and grilled then finished with a light pork veloute sauce.

Prime Rib of Beef 12-14 oz with Au Jus

\$8

Angus Beef Rib seasoned and slow roasted to medium doneness hand cut and finished with a classic au jus sauce.

Chicken & Two Baked Stuffed Shrimp *

Market

6oz chicken breast accompanied by Two jumbo baked stuffed shrimp served with drawn butter and citrus butter sauce.

Chateau Beef Tenderloin & two Baked Stuffed Shrimp *

Market

Grilled 6oz angus beef tenderloin accompanied w/ two jumbo baked stuffed shrimp served w/ drawn butter and veal demi glaze.

Chateau Beef Tenderloin & Lobster Tail

Market

Grilled 6oz angus beef tenderloin accompanied w/ a Maine Lobster Tail.

• Included Choice in all packages. For Three Course Dinner Packages, choose two entrees. For Four Course Dinner Packages, choose three entrees. All other choices are available as an upgrade and are priced per person.

* Included Choice in the Ultimate Package. (Choose One) All other choices are available as an upgrade and are priced per person.

Starchs

(Choose One)

- Oven Roasted Potatoes •
- Roasted Garlic Mashed •
- Herbed Rice Pilaf •
- Twice Baked Potato \$2
- Risotto \$2

Vegetables

(Choose One)

- Seasonal Mixed Vegetables •
- Glazed Baby Carrots •
- Italian Green Beans •
- Roasted Asparagus \$2

• Included Choice in all packages. All other choices are available as an upgrade and are priced per person.

Dessert

Wedding Cake Serving •

Your wedding cake will be cut and served as dessert for all of your guests to enjoy.

Coffee & Tea Service •

Coffee, decaffeinated coffee, and tea will be served, along with a variety of sweeteners and cream.

Vanilla Ice Cream with Strawberry or Chocolate Sauce \$3

A scoop of churned vanilla ice cream with your choice of strawberry or chocolate sauce.

Chocolate Covered Strawberry Garnish \$4

Three Fresh Chocolate Covered Strawberries - The Perfect Addition to your Wedding Cake.

Sundae Bar \$10

Homemade Creamy Chocolate and Vanilla Ice Cream sundaes made your way! Chocolate Fudge, Butterscotch, Strawberry and Whipped Cream Toppings, Cherries, Walnut Pieces, Sprinkles, Oreo Crumbles, Butterfingers, and M&M's.

Chocolate Fountain \$13

Includes your choice of Milk or Dark Belgian Chocolate. Choose six of the following dipping items: Strawberries, Pineapples, Melons, Rice Krispie Treats, Pretzel Rods, Marshmallows, Oreo Cookies, Graham Cracker Squares, and Pirouette Cookies.

Late Night Snacks

Cookies & Milk Bar \$6

Assorted cookies with regular & chocolate milk.

1950's Diner \$7

Miniature Cheeseburgers Sliders served w/ French Fries and Flavored Milk.

The Ballpark \$9

Miniature Hot Dogs & Sausage in a Buttered & Toasted Bun served w/ assorted Toppings.

Seasonal Specialty Late Night Snack Market

Example: Hot Chocolate Bar for Winter Weddings, etc.

• Included choice in all packages. All other choices are available as an upgrade and are priced per person.



Beverage and Bar Information

Cash Bar

Guests pay on their own per drink.

Host Bar

Host pays for guest beverages by dollar limit or by time frame.

Open Bar

1 Hour	\$25
2.5 Hours	\$38
5 Hours	\$50

Beer, Wine, & Non-Alcoholic Service

1 Hour	\$15
2.5 Hours	\$25
5 Hours	\$35



Signature Cocktails

Single Liquor Cocktail \$8
(ex. Champagne Punch, Mimosas, Sangria, Screwdrivers)

Two Liquor Cocktail \$10
(ex. White Russians, Pearl Harbors, Fuzzy Navels)

Non-Alcoholic Beverages \$3
(ex. Fruit Punch, Lemonade)



Toasts

White Wine	\$4
Champagne	\$4
Asti Spumanté	\$5
Non-Alcoholic Cider	\$2
Addition of Strawberry or Raspberries with your Toast	\$1

Wedding Upgrades

Ceremony

\$700.00

This includes 30 minutes of additional time for your ceremony, set up and break down of our white garden chairs for your guests, our Arch with our planted, seasonal flowers and bushes for your backdrop, as well as rehearsal time.

(\$850.00 if you would like us to provide a Justice of the Peace)



Overtime

\$500

Add an extra hour of time onto your reception.

Room Enhancements



Chair Covers & Sashes

\$5 Per Person

Floor Length Linens

\$15 Per Table

Satin Floor Length Linens

\$24 Per Table

Specialty Floor Length Linen and Overlay

\$40 Per Table

Chiavari Chairs

\$7 Per Person

Vendor Services

Complete Entertainment Package

\$2,800

DJ service for 5 hours, 4 hours of the Photobooth w/ props and an album, and Entire Ballroom with Uplighting

DJ Service (5 Hours)

\$1400

Uplighting (Entire Ballroom)

\$600

Photobooth (4 Hours)

\$800

Complete Photography Package

\$2000

Photography service for 6 hours of coverage, rights to photos, copy of photos on cd/flash drive, and a digital gallery.

