

2018 Wedding Menn



187 Prospect St.
West Boylston, MA 01583
Phone (508) 835-4484
www.wachusettcc.com

Welcome to
Wachusett Country Club!



Chank you for taking the time to consider Wachusett Country Club as the site for your special event. We look forward to the opportunity to assist you in creating the perfect day for this memorable occasion.

Owned and operated by the Marrone Family since 1939, Wachusett Country Club has been the location of over 3000 weddings. With four members of the Marrone Family working there daily, Wachusett is a true family business in every sense of the word. Hence, you will most assuredly get the personalized attention that your Wedding Day deserves.

From the moment your wedding is booked until the last guest leaves, our experienced managers will be available to assist you in the planning of your perfect wedding. They will be happy to provide you with suggestions and advice for floral arrangements, entertainment, photographers, and all the other endless necessities. Gary Sangenario, our Head Chef for over 40 years, will present a full course meal of your choice in the most elegant manner. He will also be available to provide a memorable wedding cake in your choice of color, style, and flavor.

In order to meet each individual's needs, Wachusett Country Club has two function rooms, each seating comfortably a different range of guests. The minimum guest counts for the months of May thru October are as follows:

The Wachusett Room (Max. 375)

Friday or Sunday	125
Saturday (12:00pm - 5:00pm)	125
Saturday (7:00pm – 12:00am)	125
Saturday mid-day (\$2000 room fee)	150

The Frost Room (Max. 120)

Friday or Sunday	50
Saturday (12:00pm – 5:00pm)	
Saturday (7:00pm – 12:00am)	75
Saturday mid-day (\$1000 room fee)	<i>75</i>

Both reception rooms have been recently remodeled and updated in order to provide the most elegance and beauty possible. Our spacious Wachusett Room features oversized windows showcasing the breathtaking view of the golf course and the Wachusett Reservoir. Our 3500 square foot deck overlooking the golf course is accessible from both function rooms.

Wachusett Country Club is centrally located in West Boylston, Massachusetts just 5 minutes east of Worcester and 45 minutes west of Boston, and is easily accessible from all major highways.

Again, we thank you for taking the time to consider Wachusett Country Club for the site of your reception and hope you will visit the facilities in order to witness the beauty and personal atmosphere that surrounds the Wachusett Country Club.

Congratulations and Best Wishes, The Marrone Family



Your Wachusett Wedding Includes:

Personal Event Planner to assist throughout the planning of your special day

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Professional Service Staff in Formal Attire

Banquet Captain to assist on the Day of the Event

Champagne or Wine Toast for all invited guests

Slicing & Serving of Your Wedding Cake with Ice Cream and Fresh Seasonal Berries

Ice Water with lemon at each place setting

Use of our Outdoor 3500 sq ft. Deck with Canopy

Picturesque Views of Wachusett Reservoir for Photographs & Videography

³/₄ Length Ivory Table Linens with Selection of Colored Napkins

Wedding Reservation Procedure

At the time the reservation is made:

- The wedding sales agreement must be signed and a deposit of \$1000.00 is due in order to secure the reservation.
 - The date, time, and room must be specified along with an estimated guest count.
 - For all Saturday mid-day receptions, the additional non-refundable room rental fee must be paid.

Six months prior to the reception:

- An additional non-refundable deposit of \$1000.00 is due.
- Call Wachusett Country Club and set up an appointment with the wedding coordinator to discuss tentative details.

Two weeks prior to the reception:

- Your complete dinner menu must be selected including hors d'oeuvres, choice of two entrees, dessert, wine, open bar, etc.
- Your guaranteed guest count along with entrée choice per guest must be given to the wedding coordinator.

(If applicable, do not forget to include photographer, DJ, band, etc. in guest dinner count.)

• Full payment is due by cash, money order, or certified bank check.

At least 6 days prior to the reception:

• The seating chart provided by Wachusett must be completed and returned.

Any personal amenities such as seating cards (alphabetized), personalized cocktail napkins, gift baskets, etc. should be given with instructions to the wedding coordinator.

Stationary Hors D'oenvres (Each platter serves approximately 100 guests.)

Domestic & Imported Cheese & Fruit Display	\$150.00
Cordial of Fresh Fruit	\$175.00
Fresh Garden Vegetable Crudité with Dip	\$175.00
Prosciutto with Melon	\$175.00
Jumbo Shrimp Cocktail	\$325.00
Oysters on the Half Shell	\$325.00
Cucumber Rounds with Spicy Crab Stuffing	\$220.00
Smoked Salmon Canapés	\$240.00
Pita Wedges with Hummus	\$175.00
Assorted Sushi (Spicy Tuna, California, and Shrimp Roll)	\$325.00
By the Dand Olas Branch	

Butler Passed Hors D'oenvres (per 100 pieces)

Meatballs (Swedish or Italian)	\$180.00
Baked Stuffed Mushroom Caps	\$180.00
Vegetable Spring Rolls	\$160.00
Chicken Wings	\$180.00
Chicken Satay	\$220.00
Coconut Chicken	\$220.00
Chicken Saltimbocca	\$220.00
Dijon Chicken in Puff Pastry	\$190.00
Chicken Quesadillas	\$180.00
Beef Teriyaki	
Crab Rangoons	\$250.00
Baked Clams Casino	
Coconut Fried Shrimp	\$260.00
Crab Cakes with a Roasted Red Pepper Cream Sauce	\$240.00
Sea Scallops Wrapped in Smoked Bacon	\$280.00
Mini Beef or Chicken Wellington	\$220.00
Spinach & Cheese Puff Pastry	\$180.00
Feta & Sun-Dried Tomato Phyllo Roll	

Wachusett Hors D'oeuvres Package - \$12.95

(One hour only & must be accompanied with a sit down or buffet meal)

Wachusett Hors D'oeuvres Reception - \$34.95 Cordial of Fresh Fruit, Fresh Garden Vegetable Crudité with Dip, & Pita Wedges with Hummus, with your choice of three hot items

Accompaniment Guggestions

Appetizers

(Please select one)

Seasonal Fresh Fruit Cup

Fresh Melon in Season

Tri-Colored Tortellini Served w/ Asiago Cream Sauce

Minestrone Soup

Cream of Broccoli Soup

Italian Wedding Soup

Vegetable Tortellini Soup

Penne Marinara
Served with Pecorino Romano

Jumbo Shrimp Cocktail (add \$8.95 pp)

Lobster Ravioli (add \$8.95 pp) Served with Tomato Basil Cream Sauce

<u>Vegetable</u>

(Please select one)

String Beans with Baby Carrots

Seasonal Vegetable Medley

Broccoli Hollandaise

Green Bean Almondine

Butternut Squash

Fresh Asparagus Bundles (seasonal)

Vegetable Ratatouille

<u>Salads</u>

(Please select one)

Wachusett House Salad with choice of dressing

Caesar Salad w/Herb Croutons

Tomato & Mozzarella Salad (add \$3.95 pp) Fresh Beefsteak Tomatoes, Buffalo Mozzarella, and fresh

Basil drizzled with herb vinaigrette

Antipasto Salad (add \$3.95 pp)

Iceberg Lettuce, Tomatoes, Kalamata Olives, Roasted Red Peppers, Pepperocini, Cappicola, Prosciutto, Fresh Mozzarella, served with traditional Vinaigrette

Mesculin & Gorgonzola Salad (add \$3.95 pp)

Fresh Mesculin Greens with Gorgonzola Cheese, sliced Apples, & fresh Walnuts, served with Red Zinfandel Vinaigrette

Starch

(Please select one)

Au Gratin Potatoes

Garlic Roasted Mashed Potato

Yukon Gold Roasted Potato

Baked Stuffed Potato

Rice Pilaf

Steamed Wild Rice

Rissotto Cake

Jumbo Baked Potato

Franconia Potato

<u>Dessert</u>

(Please select one)

Your Wedding Cake served w/ Ice Cream & Seasonal Berries

Strawberry Shortcake

Apple Crisp

Rocky Road Cheesecake

White Chocolate Mousse

Poultry

Boneless Breast of Chicken		
Pan-Seared Chicken Marsala		
Chicken Cordon Bleu		
Chicken Pomodoro		
Statler Chicken Boursin		
Beef		
Roast Sirloin\$39.95 Oven-Roasted with Cracked Black Peppercorns finished with a Cognac Demi-Glaze		
Wachusett's Famous Prime Rib		
Filet Mignon\$46.95 Char-grilled Center Cut with Merlot Demi-Glaze		
Surf & Turf		
Roast Tenderloin of Beef		
Geafood		
Grilled Swordfish		
Baked Fresh New England Haddock		
Baked Stuffed Extra Jumbo Shrimp		
Baked Atlantic Salmon		
Stuffed Lemon Sole\$39.95 Crab & Shrimp Stuffed Filet of Sole, topped with a Sherry Lobster Cream Sauce		

The Wachusett Wedding Buffet \$42.95 per person

- Choice of 4 Entrees -

Sliced Roast Beef with Mushroom Sauce
Steak Gorgonzola
Seafood Scampi over Linguini
Baked Stuffed Sole with Crabmeat Stuffing
Baked Haddock Au Gratin
Stuffed Pork Tenderloin
Shrimp & Beef Stir-fry
Mini Chicken Kiev
Mini Chicken Cordon Bleu
Chicken Primavera over Linguini

Your choice of salad and dessert will be served individually to each guest at their seat.

-Choice of Salad-

House Salad (Choice of one dressing)

Traditional Caesar Salad

Mesculin & Gorgonzola Salad (add \$3.95)

Antipasto Salad (add \$3.95)

Spinach Salad (add \$3.95)

-Choice of Vegetable-

Vegetable Medley
Butternut Squash
Green Beans Almondine
Glazed Carrots with Pineapple

-Choice of Potato-

Au Gratin Potatoes
Garlic Roasted Mashed Potato
Yukon Gold Roasted Potato
Rice Pilaf
Steamed Wild Rice

-Choice of Dessert-

Your Wedding Cake served
with Ice Cream & Seasonal Berries
Strawberry Shortcake
Apple Crisp
Rocky Road Cheesecake
White Chocolate Mousse
Italian Cookie & Pastry Platter (one per table)

Off Peak Wedding Package \$36.95 per person

This package is available for Receptions occurring on Friday night with arrival no later than 7:00 p.m., Saturday from 12:00 to 5:00 p.m., and Sunday Anytime.

You are allowed 5 hours from time of arrival.

Package also Includes:

Complimentary Wine Toast, Cutting and Service of your Wedding Cake

Your choice of one from each grouping below:

-Salad-

Wachusett House Salad with Choice of Dressings Traditional Caesar Salad with Herbed Croutons Mesculin & Gorgonzola Salad with Sliced Apples and Fresh Walnuts Served with Red Zinfandel Vinaigrette

-Vegetable-

String Beans with Baby Carrots Seasonal Vegetable Medley Green Beans Almondine

-Starch-

Yukon Gold Roasted Potato Baked Potato Delmonico Potato Penne Pasta Marinara

-Dessert-

Your Wedding Cake served with Ice Cream & Seasonal Berries House Baked Apple Crisp Ice Cream Puff drizzled with Chocolate Sauce **Bread Pudding**

Dinner Entrees

You have the option to choose 2 entrees from the list below

Boneless Breast of Chicken
With Sage Stuffing and Chardonnay Sauce

Baked Fresh New England Haddock With a Bread Crumb Topping and Lemon Butter

Grilled Atlantic Salmon Filet
Topped with a Dilled Hollandaise Sauce

Sliced Roast Sirloin of Beef
Oven-Roasted with Cracked Black Peppercorns and finished
with a Cognac Demi-Glaze

Stuffed Lemon Sole Crab & Shrimp Stuffed Filet of Sole, topped with a Sherry Lobster Cream Sauce

Yankee Pot Roast Traditional Round of Beef braised with a Mirepoix of Garden Vegetables served with Home-style Pan Gravy

Grilled Breast of Turkey
Served with a Cranberry Orange Stuffing and Pan Gravy

All entrees served with Warm Dinner Rolls, Fresh Butter, Coffee, Tea, and Decaf

Specialty Offerings

Wachusett Dessert Bar \$9.95 per person
Assortment of Miniature Pastries, Cream Puffs, Chocolate Éclairs and Cup Cakes accompanied with Freshly Brewed Gourmet Flavored Coffee.

Late Night Deli Buffet \$9.95 per person

An assortment of fresh Boar's Head deli meats & cheeses, assorted breads, salad, & all the garnishes for those with a late night craving.

Champagne Fountain with Strawberries \$6.95 per person (cocktail hour only)

Non-Alcoholic Fruit Punch \$3.95 per person (cocktail hour only)

Open Bar

Open Bar is based on a per person hourly cost. Open Bar for the first hour is \$15.00 per person plus 12% gratuity, 8% taxable administrative fee, and a 7% state and local tax. Open Bar for the entire reception is \$30.00 per person plus a 12% gratuity, 8% taxable administrative fee, and a 7% state and local tax for a maxium for 5 hours only.

Wine By The Bottle

Bottled wines from our wine list are available to be served during your meal. They are served by the bottle and priced by the bottle. A complete wine list is available by request. Wine may be poured for an additional cost.

Family Style per Table \$6.95 per person

A Platter of Freshly Baked Cookies, Specialty Italian Cookies, Brownies, and Miniature Pastries

Cascading Chocolate Fountain \$5.95 per person

Rich Belgian Chocolate warmed and melted, flowing over the fountain tiers, allowing guests to dip a variety of fruits and desserts, creating delicious chocolate covered delicacies. Cocktail hour only.

Assorted Dippers (choose 5)

Cantaloupe Honey Dew

Pineapple Mango

Strawberries Marshmallows

Apples Grapes

Bananas Biscotti

Kiwi

All prices subject to a 12% Gratuity, 8% Taxable administrative fee, and a 7.00 % State and local tax.

Wedding Policies

Prices & Deposits

Any available date of interest may be placed on a tentative hold for one week. A non-refundable deposit of \$1000 is required for all wedding receptions. An additional deposit of \$1000 is due 6 months prior to the event. All prices are guaranteed as of the date the initial deposit is received. All deposits are non-refundable in the event of cancellation. Wachusett Country Club must receive written notice of any cancellation.

Final Guest Count & Payment

A final guaranteed guest count is required 14 days in advance. This will be considered your minimum guarantee. No refund will be made should the actual number of guests attending fall below your minimum guarantee. Once the final guaranteed guest count has been given, the number of guests may not be reduced; however it may increase through 3 business days prior to the event date. For all functions, final payment must be made by cash, money order, or certified bank check 14 days prior to your function.

Liability & Damage

Wachusett Country Club shall not assume responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during, or following any function. The customer is responsible and shall reimburse the club for any damage, loss, or liability incurred by the club by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods for said function. Please assign a responsible person to keep your gifts and envelopes safe, as Wachusett claims no responsibility for them.

Minimum Guest Counts/Hours Available

Wachusett Country Club offers the following reception hours along with the applicable minimum guest count:

The Wachusett Room	n
Friday or Sunday	
Saturday (12:00pm – 5:00pm)	125
Saturday (7:00pm – 12:00am)	125
Saturday mid-day (\$2000 room fee)	150
The Frost Room	
Friday or Sunday	50
Saturday (12:00pm – 5:00pm)	50
Saturday (7:00pm – 12:00am)	<i>75</i>
Saturday mid-day (\$1000 room fee)	<i>75</i>

Please note that the Saturday mid-day option is for any six hours of your choosing and requires an additional room rental fee payable upon booking along with the initial \$1000 deposit. This room rental fee is also non-refundable in the event of cancellation.