



2018
Function Menu



Wachusett Country Club

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

Welcome to Wachusett Country Club!



Thank 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)

<i>Mid-Week (Day or Evening)</i>	<i>100</i>
<i>Saturdays</i>	<i>150</i>
<i>Sundays.....</i>	<i>125</i>

The Frost Room (Max. 120)

<i>Mid-Week (Day or Evening)</i>	<i>50</i>
<i>Saturdays</i>	<i>75</i>
<i>Sundays.....</i>	<i>50</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.

*Sincerely,
The Marrone Family*



Function Reservation Procedure

At the time the reservation is made:

- *The sales agreement must be signed and a deposit of \$500.00*
 - *is due in order to secure the reservation.*
- *The date, time, and room must be specified along with*
 - *an estimated guest count.*

One month prior to the event:

- *Call Wachusett Country Club and set up an appointment with*
 - *the function coordinator to discuss tentative details.*

Two weeks prior to the event:

- *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 function coordinator. This guest count may not be decreased after this date.*
- **Full payment is due by cash, money order, or certified bank check.**

Stationary Hors D'oeuvres

(Each platter serves approximately 100 guests.)

Domestic & Imported Cheese & Fruit Display	\$150.00
Cordial of Fresh Fruit	\$175.00
Fresh Garden Vegetable Crudit� 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 Canap�s	\$240.00
Pita Wedges with Hummus	\$175.00
Assorted Sushi (<i>Spicy Tuna, California, and Shrimp Roll</i>)	\$325.00

Butler Passed Hors D'oeuvres

(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	\$200.00
Crab Rangoons	\$250.00
Baked Clams Casino	\$260.00
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	\$180.00

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 - \$20.95

*Cordial of Fresh Fruit, Fresh Garden Vegetable Crudit  with Dip,
& Pita Wedges with Hummus, with your choice of three hot items*

All Hors D'oeuvres prices are subject to change a

12% Gratuity, 8% Taxable administrative fee, and a 7.00 % state and local tax.

Accompaniment Suggestions

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

Vegetable

(Please select one)

String Beans with Baby Carrots

Seasonal Vegetable Medley

Broccoli Hollandaise

Green Bean Almondine

Butternut Squash

Fresh Asparagus Bundles (seasonal)

Vegetable Ratatouille

Salads

(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

Risotto Cake

Jumbo Baked Potato

Franconia Potato

Dessert

(Please select one)

Your Wedding Cake served w/ Ice Cream & Seasonal Berries

Strawberry Shortcake

Apple Crisp

Rocky Road Cheesecake

White Chocolate Mousse

Poultry

All Entrees served with choice of appetizer, salad, potato, vegetable, coffee, dessert, fresh rolls, and butter.

Boneless Breast of Chicken.....	\$27.95
<i>With Sage Stuffing and Chardonnay Sauce</i>	
Pan-Seared Chicken Marsala	\$27.95
<i>Breast of Chicken pan-seared with seasoned flour and flavored oil, topped with mozzarella Cheese & Marsala Cream Sauce</i>	
Chicken Francaise	\$27.95
<i>Egg Battered Chicken Breast pan fried and topped with a lemon butter sauce</i>	
Chicken Pomodoro	\$28.95
<i>Tender Breast of Chicken stuffed with Cappicola, Fontina and Asiago Cheese, topped with marinara</i>	
Chicken Cordon Bleu	\$28.95
<i>Stuffed with Imported Ham & Swiss Cheese, topped with Supreme Sauce</i>	
Statler Chicken Boursin	\$32.95
<i>Stuffed with Spinach, Prosciutto, and Boursin Cheese, topped with Madeira Cream Sauce</i>	

Beef

Wachusett's Famous Prime Rib.....	\$34.95
<i>Herb rubbed, slow-roasted Boneless Rib, served with Au Jus. Nobody does it better!</i>	
Filet Mignon	\$40.95
<i>Char-grilled Center Cut with Merlot Demi-Glaze</i>	
Roast Tenderloin of Beef	\$40.95
<i>Infused with Garlic and Fresh Pepper served with Béarnaise Sauce</i>	
Surf & Turf	\$42.95
<i>Char-grilled Petit Filet and Two Jumbo Stuffed Shrimp served together</i>	

Seafood

Baked Fresh New England Haddock	\$28.95
<i>Lightly breaded served with lemon butter</i>	
Grilled Swordfish.....	\$32.95
<i>Served with Maitre D' Butter</i>	
Baked Stuffed Extra Jumbo Shrimp.....	\$32.95
<i>With our special Seafood Stuffing & topped with a flavorful lemon butter</i>	

*All Dinner Entrees are subject to change a
12% Gratuity, 8% Taxable administrative fee, and a 7.00 % state and local tax.*

The Wachusett Grand Buffet

All buffets include a served Wachusett House Salad, coffee, fresh rolls, and butter.

Select Two Entrees...\$25.95 per person

Select Three Entrees...\$29.95 per person

Sautéed Chicken Piccata

Sliced Roast Sirloin with Mushroom Sauce

Chicken and Broccoli over Ziti

Baked Seafood Casserole

Mini Chicken Cordon Bleu with Supreme Sauce

Shrimp & Beef Stir-Fry served over Rice

Seafood Scampi served with Linguini

London Broil with Merlot Sauce

Baked Vegetable Lasagna

Fire Grilled Swordfish with Maitre D'Butter

Baked Fresh New England Haddock

Butternut Squash Ravioli

-Choice of Vegetable-

Green Beans Almondine

Butternut Squash

Grilled Vegetable Medley

Steamed Broccoli Spears

-Choice of Potato-

Baked Potato

Rice Pilaf

Garlic Mashed Potato

Au Gratin Potato

-Choice of Dessert-

Tiramisu

Cinnamon Gelato

Cappuccino Cheesecake

Chocolate Mousse

Cheesecake with Strawberries

Apple Crisp

All prices subject to change a

12% Gratuity, 8% Taxable administrative fee, and a 7.00 % state and local tax.

Breakfast & Brunch Offerings

Breakfast Buffet \$23.95 per person

Scrambled Eggs

Pancakes - Waffle - Sausage - Bacon - Home Fries - Fresh Fruit Medley

Assorted Pastries and Desserts

Coffee, Tea and Juice

Brunch Buffet \$25.95 per person

Scrambled Eggs - Home Fries - Pancakes or Waffles - Sausage or Bacon

Assorted Pastries and Desserts

Coffee, Tea and Juice

Plus

House Salad

Choice of Three:

Sliced Roast Sirloin with Mushroom Sauce

Beef Stir Fry

Mini Chicken Cordon Bleu

Chicken Primavera over Bowtie Pasta

Haddock Au Gratin

Stuffed Pork Tenderloin

Butternut Squash Ravioli

Add Fruit Punch for \$2.95 per person

Add Mimosas and/or Bloody Marys for \$6.95 per person

Event Policies

Children ages 3 to 10 \$16.95, and children 3 and under are free.

Cash Bar provided for an additional \$150.00 Bar Set-up Fee.

Final guarantee guest count and final payment 14 days in advance.

Final payment must be cash, certified check, bank check or money order.

12% Gratuity, 8% Taxable administrative fee, and a 7.00 % State and local tax.

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

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 maximum 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

Cantaloupe Honey Dew

Pineapple Mango

Strawberries Marshmallows

Apples Grapes

Bananas Biscotti

Kiwi

Function Policies

Prices & Deposits

Any available date of interest may be placed on a tentative hold for one week. A non-refundable deposit of \$500 is required for all function receptions. 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.

Overtime

The room is available for five hours. However, arrangements may be made ahead of time with the function coordinator for an additional hour.

Regulations

Due to insurance regulations, Wachusett Country Club must provide all food or beverages with the exception of the wedding cake. For the same reason, no food or beverage may be taken from the premises.

Displays, Decorations, & Room-Set-ups

Wachusett Country Club will set up all centerpieces, place cards, favors, etc. provided that everything is dropped off 48 hours prior to the event. Wachusett reserves the right to charge an additional service fee for set up of functions with extraordinary requirements. All proposed displays or decorations shall be subject to the approval of management. Birdseed, bubbles, confetti, rice, etc. are not permitted. Please be sure your guests are aware of this restriction so you do not incur an additional cleaning fee. Please notify Wachusett prior to your reception of any items that you would like to keep (toast glasses, guest book, etc.). These items will be placed on (or under) the gift table.

Open Bar

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Linens

Wachusett Country Club provides ivory tablecloths and your choice of napkin color. Most standard colors are available. Tablecloths are $\frac{3}{4}$ lengths, not floor length. Wachusett can provide floor length linens at an additional cost per table.

Chair Covers

Wachusett Country Club does not provide chair covers and will not put them on. There is a charge of \$75 to take them off. Please be advised that not all chair covers fit every type of chair.

Children & Vegetarian Meals

Wachusett allows a vegetarian meal offering of either Pasta Primavera or a Steamed Vegetable Plate. For children, Wachusett provides chicken tenders and fries. The price for a vegetarian meal is \$27.95 and the price for a Children's Meal is \$16.95. These options are in addition to the two entrees you may offer your guests.

Seating

Wachusett Country Club has round tables that can accommodate from six to ten guests. They do not fit eleven guests or more under any circumstances. Any table with greater than ten guests will have to be a straight banquet table. The seating chart provided by Wachusett Country Club must be returned three days prior to the reception. Wachusett does provide table numbers. The management reserves the right to alter floor plan for the comfort and safety of the guests and wait staff.

Alcohol Policy

Patrons or guests will not be permitted to supply their own alcoholic beverages. This includes small bottles of wine used for favors. No alcohol can be consumed on Wachusett Country Club property unless purchased at Wachusett Country Club. All alcohol must be consumed in the function rooms or attached patio. No alcohol is allowed in the parking lot or on the golf course. No alcohol may leave the premises at any time. Wachusett Country Club and its employees reserve the right to restrict or refuse service to any persons they perceive to be intoxicated or disorderly. No one under the age of 21 will be allowed to consume or purchase alcohol. Also, no one will be served alcohol without proper identification. A valid driver's license will be the only acceptable form of identification. The sale of alcohol will cease 30 minutes prior to the end of your scheduled event. Management reserves the right to close the bars at any time. Bar may not be open more than five hours per event. If you choose to extend your reception beyond five hours, no alcohol will be served during this time. Shots, shooters, and three or more liquor drinks will not be served.

