


2018 Banquet Menus





Thank you for considering Ipswich Club Country Club for your event venue. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you on your event.

Ipswich Country Club provides the ideal spot for your North Shore event. The club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 250 guests, as well as a variety of amenities to make your reception complete. Guests are accompanied by photography quality views of our award-winning golf course and the rolling hills that blanket this beautiful area. With a spacious banquet room and back-up location for the outdoor spaces in case of inclement weather, you and your guests can enjoy each other's company while lavishing in a unique and fun atmosphere that we customize to your wishes.

From breathtaking views to fantastic cuisine, our experienced service staff and certified event planner stand ready to give you all the information you need to design a special event that's sure to please every guest. Our staff creates magic moments for you and your guests while placing emphasis on fine food and impeccable creativity and service. Sit back and let us add style and fun to your special event.

Enclosed you will find more information about Ipswich Country Club Club's pricing, amenities, capabilities and more. Feel free to contact me at 978.312.3082 with any questions you may have. We are happy to help!

Sincerely,
Melissa Nolet Private Event Director
148 Country Club Way
Ipswich, MA 01938
978-312-3082
Melissa.Nolet@clubcorp.com
Ipswich Country Club Wedding Wire

Each and every reception hosted at Ipswich Country Club receives personalized service and outstanding food and beverages, along with a number of services and complimentary amenities, including:

- Setup and breakdown of the reception event space
- Professional Event Coordinator to assist in all details of your event
- Setup access at least (1) hour prior to event
- Event to last up to four hours
- Brunch and Lunch menus being available until 3:00 PM
- Dinner menus available starting at 3:00pm
- Floor length linen in Ivory or White with a selection of napkin colors
- A/V equipment for show of personalized videos or photomontages
- Fruitwood Chivari Chairs
- Plate-ware, glassware and silverware

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Breakfast

CLUB TABLE

Minimum of twenty four guests required

CONTINENTAL BREAKFAST

Club Continental Breakfast | \$8

Muffins, Pastries and Danish
Butter and Preserves
Assorted Bagels with cream Cheese and Peanut Butter
Orange Juice and Cranberry Juice
Freshly Brewed Coffee, Decaf and Flavored Teas

American Continental Breakfast | \$15

Sliced Seasonal Fresh Fruit and Berries
Muffins, Pastries and Danish with Butter and Preserves
Assorted Bagels and Cream Cheese
Yogurt Parfaits with Granola and Fresh Berries
Orange Juice and Cranberry Juice
Freshly Brewed Coffee, Decaf and Flavored Teas

FULL HOT BREAKFAST/ BRUNCH

Scramble Breakfast | \$20

Muffins, Pastries, and Danish with Butter and Preserves
Cheesy Scrambled Eggs
Home Fries with Peppers and Onions
Applewood Smoked Bacon
Sausage Links
Orange Juice and Cranberry Juice
Freshly Brewed Coffee, Decaf and Flavored Teas

Ipswich Brunch Buffet | \$33

Sliced Seasonal Fresh Fruit and Berries
Muffins, Pastries and Danish
Assorted Bagels with Cream Cheese and Fruit Preserves
Smoked Salmon Display with Onions, Capers, Diced Eggs
Eggs Benedict
Applewood Smoked Bacon
Sausage Links
Roasted Red Bliss Potatoes
Local Greens Salad with Dried Cranberries, Maytag Blue Cheese,
Candied Pecans and Balsamic Vinaigrette Dressing
Chicken Marsala with Wild Mushrooms
Fresh Seasonal Vegetable Medley
Assortment of Petite Fours and Dessert Bars
Orange Juice, Cranberry Juice
Freshly Brewed Coffee, Decaf and Flavored Teas

Breakfast Buffet | \$26

Sliced Seasonal Fresh Fruit and Berries
Muffins, Pastries, and Danish with Butter and Preserves
Assorted Bagels with Cream Cheese and Fruit Preserves
Yogurt with Granola and Fresh Berries
Cheesy Scrambled Eggs
Home Fries with Peppers and Onions
Applewood Smoked Bacon
Sausage Links
Homemade French Toast OR Pancakes
Orange Juice, Cranberry Juice
Freshly Brewed Coffee, Decaf and Flavored Teas

OMELET STATION add to any buffet | \$12

Cheddar Cheese, Swiss, Sausage, Ham, Bacon, Broccoli,
Tomato, Mushroom, Peppers, Onion and Spinach
Egg Beaters & Egg Whites Available

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Buffet Lunch

COLD LUNCH BUFFETS

Twenty person minimum

Deli Delicious Lunch | \$20

Assorted Deli Sandwich Meats and Cheeses

Assorted Sliced Breads and Rolls

Country Club Potato Salad

Cole Slaw

Garden Salad

Lettuce, Sliced Tomatoes, Dill Pickles, Onions and Condiments

Potato Chips

Brownie and Cookie Assortment

Iced Tea and Lemonade

ADD Tuna and Chicken Salad | \$2

“It’s a Wrap” Box Lunch (placed on carts or at registration) | \$12.50

Assortment of:

Turkey and Cheddar Cheese Wrap

Roast Beef and Boursin Cheese Wrap

Grilled Vegetable, Quinoa and Roasted Red Pepper Spread Wrap

Potato Chips

Whole Fruit

Cookie

Water or Soda

Sandwich Enhancements

(Add the following to any of your lunch packages)

Pesto Chicken and Tomato Caprese Spinach Wrap | \$4

Tuna Salad with Artichokes, Roasted Peppers, and Caper Mayonnaise | \$4

“The Greens” Salad Bar | \$30

Seasonal Mixed Greens

Chopped Romaine Lettuce

Seared Pesto Shrimp

Chipotle Seared Flat Iron Steak

Roasted Garlic Herb Chicken

Grilled Balsamic Marinated Vegetables

Parmesan Cheese, Herb Croutons, Grape Tomatoes

Carrots, Onions, Cucumbers, Olives

Caesar, Balsamic, Ranch Dressings

Assorted Rolls with Sweet Cream Butter

Assortment of Petite Fours, Mousse and Dessert Bars

Iced Tea and Lemonade

Soup, Salad and Sandwich | \$25

Clam Chowder or Soup du Jour

Tossed Garden Salad

Assorted Finger Sandwiches

Chicken Waldorf Salad, Tuna Salad, Egg Salad,

Turkey with Cranberry Mayo and Roast Beef with Boursin

Cheese Spread

Cookies and Brownies

Iced Tea and Lemonade

ADD Lobster Salad | \$10



Buffet Lunch

Luncheon Barbecue | \$28

Grilled Steak Burgers
Frankfurters
Grilled Italian Sausages with Peppers and Onions
Grilled Chicken Breasts
Brioche Hamburger Rolls and New England Hotdog Rolls
Lettuce, Sliced Tomatoes, Dill Pickles, Onions and Condiments
Country Club Potato Salad
Cole Slaw
Potato Chips
Watermelon Slices
Brownie and Cookie Assortment
Iced Tea and Lemonade

Southern Style Buffet | \$34

Tomato, Mozzarella, Onion Balsamic Salad
Mashed Potato Bar with Braised Beef Gravy, Shredded Cheese, Sour Cream, Spicy Corn
Carolina Pulled Pork with Fresh Rolls
Barbecue Chicken
Baked Beans with Country Ham
Corn On the Cob
Cornbread
Brownie and Cookie Assortment
Iced Tea and Lemonade

Trent Jones Lunch | \$36

New England Clam Chowder
Garden Salad with Romaine, Shredded Carrots, Tomatoes and Italian Vinaigrette
Ipswich Baked Haddock with Butter Crumb Topping
Grilled Steak Tips with Hoisan Barbecue Sauce
Buttermilk Whipped Potatoes
Seasonal Mixed Vegetables
Cookies and Brownies
Iced Tea and Lemonade

Tea Buffet | \$31

Chicken Salad Tea Sandwiches
Egg Salad Tea Sandwiches
Cream Cheese and Cucumber Tea Sandwiches
Scones and Croissants
Assorted Jams
Orange and Cranberry Butters

Quiche (Choose one)

Broccoli and Cheese
Lorraine (Ham and Cheese)
Asparagus and Mushroom
Caramelized Onion

Salad (Choose one)

Classic Caesar
Romaine with Grapefruit, Strawberries and Citrus Vinaigrette
Seasonal Fruit Salad
Baby Spinach with Sun Dried Cranberries, Toasted Pumpkin Seeds and Maple Vinaigrette
Mixed Greens with Sliced Tomato, Cucumber, Red Onion, Grated Carrots and choice of Dressing
Beefsteak Tomatoes and Fresh Mozzarella with Extra Virgin Olive Oil and Aged Balsamic (add \$2.00)
Miniature Pastries
Assorted Imported Teas, Coffee and Decaffeinated Coffee

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Plated Lunch

Plated Lunch | \$35

A count of the number of each entree must be provided to the club 7 days before the event.

Salad (Choose one)

Classic Caesar

Romaine with Grapefruit, Strawberries and Citrus Vinaigrette

Seasonal Fruit Salad

Baby Spinach with Sun Dried Cranberries, Toasted Pumpkin Seeds and Maple Vinaigrette

Mixed Greens with Sliced Tomato, Cucumber, Red Onion, Grated Carrots and choice of Dressing

Entrée (Choose one)

Grilled Chicken Breast with Wild Mushrooms and Marsala Wine Sauce

Broiled New England Haddock with Butter Crumb Topping

Grilled Salmon with Citrus Glaze

Grilled Steak Tips with Mesquite Barbecue Sauce

Tortellini Pasta Primavera

Seasonal Vegetable and Starch

Rolls and Butter

Chef's Choice Plated Dessert

Coffee, Assorted Imported Teas and Decaffeinated Coffee



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Breaks and Beverages

AM Break \$15

Fresh Brewed Coffee, Decaf, and assorted Teas
Assorted Juices, Cranberry, Orange and Apple

Choice of Two Snacks:

Yogurt with Granola
Granola Bars
Sliced Fresh Fruit
Assorted Mini Muffins
Bagels with Cream Cheese
Cinnamon Rolls
Assorted Croissants.

PM Break \$15

Fresh Brewed Coffee, Decaf, and assorted Teas
Assorted Bottled Soda, Iced Tea, Lemonade, and Sparkling Waters

Choice of Two Snacks:

Power Bars: 1st Tee Bar, 10th Tee Bar and Marathon Bars

Candy Bars: Snickers, Kit Kat, M&M's, Reece's, ect.

Chocolate Chip Cookies

Brownies

Cheese and Cracker Display

Trail Mix Station: Granola, M&M's, dried fruit, assorted nuts, Marshmallows, and Chocolate Chips (plus \$1 per person)

Mixed Nuts

Soft Jumbo Pretzel Sticks with Dipping Sauce

All Day Break \$30

Fresh Brewed Coffee, Decaf, and assorted Teas

Assorted Juices, Cranberry, Orange and Apple

Assorted Bottled Soda, Iced Tea, Lemonade, and Sparkling Waters

Choice of 3 Snacks From Above Lists

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Passed Hors D' Oeuvres

\$3 per piece

Spinach and Feta Cheese Wrapped in Phyllo
Cheese and Herb Stuffed Mushrooms
Mini Vegetable Spring Rolls with Sweet and Sour Sauce
Tomato, Mozzarella and Pesto Crostini
Potato Basket with Bacon, Cheddar and a Dollop of Sour Cream
Chicken and Boursin Arancini with Roasted Red Pepper Sauce

\$4.00 per piece

Coconut Chicken Satay with Sweet Chili Dipping Sauce
Beef Satay with Thai Peanut Dipping Sauce
Scallops Wrapped in Bacon
Sausage Stuffed Mushrooms
Buffalo Chicken Satay With Blue Cheese Dipping
Miniature Beef Wellington
Dijon and Rosemary Lollipop Lamb Chops
Coconut Shrimp with Strawberry Coconut Sauce
Shrimp and Andouille Sausage Cakes
Jumbo Shrimp Cocktail
Raspberry and Brie in Phyllo
Lobster Rangoon with Sweet and Sour Sauce
Sesame Crusted Seared Ahi Tuna on a Wonton Crisp
Tenderloin Crostini, Blue cheese, Caramelized Onions with a Balsamic Glaze

\$5.00 Per Peice

Mozzarella, Sundried Tomato, Olive and Artichoke Skewer
Smoked Salmon on Pumpernickel Triangles with Caper and Crème Fraiche
Miniature Maryland Crab Cakes with Roasted Red Pepper Aioli
Lobster Salad on Cucumber

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Station Hors D' Oeuvres

Vegetable Crudit  | \$7

Fresh-cut Vegetables to Include Celery, Carrots, Assorted Peppers, Cucumbers and Caramelized Onion Dip

Cheese & Fruit Display | \$9

Imported and Domestic Cheeses, Gourmet Crackers, Fresh cut Sliced Melons, Pineapple, Grapes and Berries

Assorted Sushi Display | \$4 per piece (50 piece minimum)

Assorted Sushi with Pickled Ginger, Wasabi, and Soy Sauce

Middle Eastern Station | \$6.50

Hummus, Tabbouleh, Marinated Feta Cheese, Marinated Olives and Toasted Pita Points

Grilled Vegetable Platter | \$9

Marinated Summer Squash, Zucchini, Eggplant, Artichokes and Red Peppers lightly grilled with Extra Virgin Olive Oil, Balsamic Vinegar and Herbs with Warm Feta Dip with Toasted Pita Points

Grilled Flat Bread Table | \$9

Tomato, Mozzarella, Flatbread

BBQ Chicken with Red Onion Flatbread

Pear, Pancetta, Arugula, and Gorgonzola Flatbread

Balsamic Onion, Bacon and Goat Cheese Flatbread

Sampler Combo Display | \$6

Boneless Buffalo Chicken Fingers with Blue Cheese Dip

Potato Skins

Cheese Quesadillas Served with Sour Cream and Salsa

Nacho Station | \$5

Spiced Ground Beef, Cheddar Cheese Sauce, Salsa, Sour Cream and Guacamole

Slider Station (three sliders per person) | \$15

Cheeseburger and Pickle, Pulled Pork and Cheddar, Masters Fried Chicken and Swiss

Served with Homemade Potato Chips

Antipasto Table | \$13

Marinated Mushrooms and Artichoke Hearts, Seafood Salad, Cured Italian Meats, Tomato and Fresh Mozzarella Salad, Roasted Peppers, Mixed Olives and Italian Hot Peppers with Fresh Baked Focaccia and Assorted Breadsticks

Raw Bar Display

Shrimp Cocktail, Littleneck Clams on the Half Shell, Oysters on the Half Shell | \$200 per 50 pieces

Alaskan Crab Claws and Cracked Maine Lobster on Ice | Market price

Served with Cocktail Sauce, Horseradish Cream, Mignonette Sauce and Fresh Lemon

Baked Brie en Croute | \$8

With Dried Fruit and Raspberry Preserves

Served with Crusty French Bread

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Display Stations

Salad Display | \$9

(choose two)

Field Greens with Walnuts, Sun Dried Tomatoes, Stilton and Port Wine Vinaigrette

Caesar Salad with Toasted Croutons, Parmesan Cheese and House Made Dressing

Baby Spinach with Sun Dried Cranberries, Toasted Pumpkin Seeds and Maple Vinaigrette

Mixed Greens with Sliced Tomato, Cucumber, Grated Carrots and Choice of Dressing

Beefsteak Tomatoes and Fresh Mozzarella with Extra Virgin Olive Oil and Aged Balsamic (add \$2.00)

Mashed Potato Station | \$10

Mashed Yukon Gold Potatoes

Mashed with Cream and Sweet Cream Butter

Accompanied with these Toppings:

Bacon Bits, Broccoli, Shredded Cheese, Scallions, and Sour Cream

Pasta Action Station | \$13

(pick two sauces and two pastas)

Rigatoni, Bowtie, Penne Pasta

Alfredo, Marinara, Pesto

Finished with Parmesan Cheese, Broccoli, Zucchini, Squash, Wine, Garlic, and Cracked Pepper

Served with Garlic Bread

ADD Chicken \$5 | ADD Shrimp \$12

Stir Fry Action Station | \$15

Peking Ravioli with Hoisin Sauce & Scallions

Sautéed Chicken with Lo Mein Noodles

and Oriental Stir-Fry Vegetables with Hoisin and Teriyaki Sauces

Finished with Black Sesame Seeds, Scallions and Pickled Ginger

Tex-Mex Fajita | \$15

Cilantro Marinated Chicken and Beef, Sautéed with Bell Peppers and Onions

Served with Guacamole, Sour Cream, Salsa, Grated Cheese and Flour Tortillas

CARVERS TABLE

	Approximate 6oz Servings	
Roast Leg of Lamb, Mint Demi Glace	\$200	Serves 20
Tenderloin of Beef, Horseradish Cream	\$325	Serves 12
Turkey Breast with Giblet Gravy - Single Breast	\$130	Serves 12
Turkey Breast with Giblet Gravy - Double	\$230	Serves 24
Whole Roasted Turkey with Giblet Gravy	\$130	Serves 12
Baked Half Spiral Ham, Honey Brandy Glazed	\$125	Serves 12
Whole Prime Rib, Jus Lié	\$450	Serves 30
Roast Sirloin with Peppercorn Sauce	\$375	Serves 25
Carved Pork Loin, Granny Apple Chutney	\$100	Serves 20
Steamship Round of Beef	\$750	Serves 100
with Horseradish & Au Jus		
Salmon and Sole Coulubiach, Clarified Dill Butter	\$225	Serves 20

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Dinner Buffet

The Ipswich Buffet | \$44

Baby Spinach with Sun Dried Cranberries, Toasted Pumpkin Seeds and Maple Vinaigrette
Rolls and Butter
Rice Pilaf
Oven Roasted Green Beans
Oven Roasted Chicken Stuffed with Spinach and Sun Dried Tomatoes
Grilled Glazed Salmon
Sliced London Broil with Wild Mushroom Bordelaise
Coffee and Tea

The Crane Buffet | \$49

Garden Salad with Ranch and Italian Dressing
Rolls and Butter
Seasonal Mixed Vegetables
Oven Roasted Potatoes
Carved Roasted Prime Rib with Horseradish Cream & Au Jus
Grilled Swordfish with Corn and Tomato Relish
Lemony Chicken Picatta
Coffee and Tea Selections

Mediterranean Buffet | \$38

Garlic Bread and Fresh Focaccia
Mozzarella, Tomato, Basil Salad with balsamic Glaze
Caesar Salad
Ziti with Broccoli and Alfredo
Farfalle with Baby Shrimp and Lemon Marscapone
Chicken Parmesan
Sautéed Summer Squash and Zucchini
Tiramisu
Coffee and Tea Selections

The Sunset Grill Dinner | \$40

Seasonal Garden Salad with Assorted Dressings
Barbeque Baby Back Ribs
Grilled Italian Sausages with Peppers and Onions
Grilled Steak Hamburgers
Assortment of Freshly Baked Rolls
Lettuce, Sliced Tomatoes, Dill Pickles, Onions and Condiments
BBQ Baked Beans
Corn on the Cob
Roasted Potatoes
Cookies and Brownies
Coffee and Tea Station



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Specialty Dinners

The Ipswich Lobster Bake | Market Price

New England Clam Chowder
Steamed Prince Edward Island Mussels
Local Steamed Clams, Broth and Drawn Butter
One and a quarter lb. Boiled Maine Lobster with Drawn Butter and Lemon
Barbecue Chicken Breast
Steamed New Potatoes with Sweet Butter and Parsley
Native Corn on the Cob
Seasonal Garden Salad with Assorted Dressings
Watermelon Slices
Strawberry Shortcake
Sweet Cream Biscuit with Fresh Strawberries
Warm Dinner Rolls and Butter
Coffee and Tea Station

Add

Carved Roasted Sirloin | \$10

Carved Roasted Tenderloin | \$15

Steakhouse Plated Dinner | \$50

Wedge Salad with Tomatoes, Bacon Bits, Bleu Cheese Crumbles and Buttermilk Ranch Dressing
Warm Dinner Rolls and Butter
12oz. Grilled Top Choice / All Natural / New York Strip Steak
Baked Potato with Butter, Bacon Bits and Sour Cream
Summer Vegetable Medley
Apple Pie with Vanilla Ice-cream
Coffee, Tea or Decaf



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Plated Dinner

A count of the number of each entree must be provided to the club 7 days before the event. Entrees are served with your choice of salad, seasonal vegetable, starch, coffee and tea (Selection of up to Two Entrees, Plus a Vegan or Vegetarian Option. Additional Entrée selection is \$5.00++ Per Person)

Salad

Garden Salad | Included with Entrée

Sliced Tomato, Cucumber, Red Onion, Grated Carrots and Choice of Dressing

Caesar Salad | Included with Entrée

Toasted Croutons, Parmesan Cheese and House Made Dressing

Baby Spinach | add \$2

Sun Dried Cranberries, Toasted Pumpkin Seeds, and a Maple Vinaigrette

California Mixed Greens | add \$4

Pistachios, Dried Cranberries and Citrus Vinaigrette

Field Greens | add \$4

Walnuts, Sun Dried Tomatoes, Blue Cheese and a Port Wine Vinaigrette

Dressings: Balsamic Vinaigrette, Buttermilk Ranch, Chunky Blue Cheese, Creamy Italian, or Honey Mustard

ENTRÉE

POULTRY

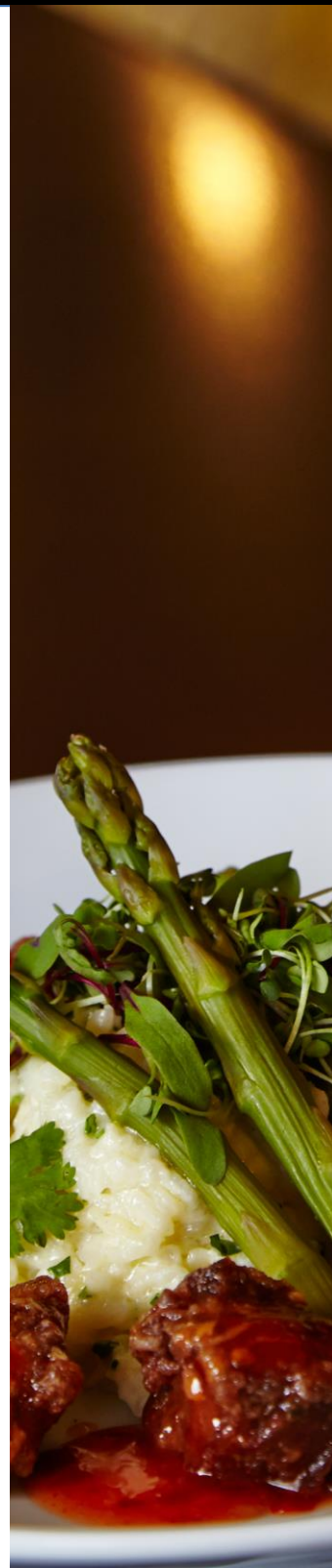
Chicken Saltimbocca | \$38 Sautéed Chicken Breast with Prosciutto, Sage, and Fontina Cheese with Lemon White Wine Sauce

Chicken Classic | \$38 Classic Stuffed Chicken Breast with Boursin and Herb Bread Stuffing and Sauce Supreme

Marinated Sautéed Chicken Riesling | \$38 Plum Tomatoes, Artichokes, Fresh Basil and Baby Fresh Mozzarella Riesling Wine Sauce

Chicken Marsala | \$38 Pan-Seared Chicken Breast with Mushroom Marsala

Statler Champagne Chicken | \$40 Sautéed Statler Chicken with Oyster Mushrooms, Plum Tomatoes and Champagne Cream Sauce



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Plated Dinner

MEATS

Grilled New York Sirloin | \$46 With Port Wine Bordelaise

Roasted Prime Rib of Beef | \$48 12 oz Cut with Au Jus and Side of Horseradish Cream Sauce

Grilled Filet Mignon | \$51 With Wild Mushroom Bordelaise

Roasted Rack of Lamb | \$52 With Mint Bordelaise

Double Cut Pork Chop | \$42 With Cranberry and Apple Cider Glaze

SEAFOOD

Ipswich Baked Haddock | \$40 Ipswich Baked Haddock topped with Buttery Crumbs

Grilled Salmon Fillet | \$40 With your choice of Maple Cider Glaze

Lobster Stuffed Sole Fillet | \$41 With Brandy Newburg Sauce

Grilled Swordfish | \$41 Lemon Dill Cream Sauce

VEGETARIAN

Butternut Squash Ravioli | \$34 With Sage Cream Sauce

Vegetable Cannelloni | \$33

Primavera Couscous Stuffed Tomato | \$33 With Garlic Spinach and Balsamic Glaze

Vegetable Sauté over Jasmine Rice | \$33 (Vegan)

Eggplant Napoleon | \$34 With Roasted Portobello Mushroom (Vegan)



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Choice of Starch

Plain Buttermilk Whipped Potatoes

Caramelized Onion Whipped Potatoes

Roasted Garlic Buttermilk Whipped Potatoes

Ginger-scented Basmati Rice

Roasted Tourné Potato with Olive Oil and Rosemary

Au Gratin Potatoes

Parmesan Risotto

Choice of Vegetable

Grilled Asparagus

Steamed Broccoli with Garlic Butter

Honey Glazed Baby Carrots

Haricot Verts with Sliced Almonds

Seasonal Vegetable Medley

Children's Meals | \$16

Macaroni and Cheese

Chicken Fingers and Fries

Grilled Chicken Breast and Crudite

Pasta with Butter or Red Sauce



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Dessert Stations

Bring Your Own Cake- Cake Plating Fee | \$1.00

Plated and Served Whipped Cream and Raspberry Coulis

Cake Table | \$8

Chocolate Torte, New York Cheesecake with Seasonal Berries, and Belgian Dark Chocolate Mousse with Chambord

Banana Foster Station | \$8

Fresh Bananas Cooked in a Spiced Rum and Butter Sauce served Warm over Vanilla Ice Cream

Apple Fritter Station | \$12

Fresh Homemade Granny Smith Apple Fritters Rolled in Cinnamon Sugar Served with Vanilla Ice Cream and AppleJack Crème Anglaise

Cup Cake Station | \$8

Chocolate with Chocolate Frosting, Iced Red Velvet, Caramel Salted Vanilla

S'mores Station | \$5

Milk Chocolate served with Graham Crackers and Marshmallows

Upgrade to a Deluxe Station | \$11**Viennese Station | \$12**

Chef's Selected Assortments of Mini Pastries, Chocolate Dipped Strawberries, Tortes and Cakes

Cookie Jar | \$3

Assorted Cookies with Milk Shooters

Sundae Station | \$8

Vanilla and Chocolate Ice Cream Served with Dessert Sauces and Assorted Toppings

Ice Cream Served with Cake | \$3**Chocolate Dipped Strawberries | \$2**

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Late Night Station

Mini Cheeseburger Sliders | \$5

on Brioche Slider Bun with Lettuce, Tomato, and Secret Sauce, Served with French Fries, Ketchup

Ball Park Hotdog and Chips | \$5

Frankfurt's on a bun served with potato chips

Sampler Combo Display | \$8

Boneless Buffalo Chicken Fingers with Blue Cheese

Potato Skins with Bacon Bits, Cheddar and Sour Cream

Quesadillas with Salsa, Sour Cream, and Guacamole

Taco Bar Station | \$11

Ground Beef, Shredded Chicken, and Grilled Vegetables with Southwestern Spices

Served with Tomatoes, Jalapenos, Onions, Lettuce, Cheddar Cheese

Salsa, Sour Cream, Guacamole, Hard and Soft Taco Shells

Soft Pretzel Station | \$5

Salted and Plain Pretzels served with your choice of sauces to include: honey mustard, spice mustard, chocolate, and pub cheese

French Fry Bar | \$5

Curly Fries and Regular Fries served with Cajun seasoning, Ketchup, Mustard, chipotle mayo, and pub cheese



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Bar Packages

OPEN BAR |

Bar packages may be purchased for your chosen length of time for ALL guests in attendance. Guests are charged per person regardless of the amount consumed. Guests under 21 years of age will be charged 7.00 per person for unlimited non-alcoholic beverages.

Beer & Wine

Includes domestic & imported beers and house wines. May upgrade to 2nd or 3rd tier wines for an additional cost.

1 hours | \$9 4 hours | \$18 5 hours | \$24

Tier 1 Liquors, Beer & Wine

Includes call brand liquors, domestic & imported beers and Tier 1 wines.

1 hours | \$15 4 hours | \$29 5 hours | \$34

Tier 2 Liquors, Beer & Wine

Includes standard brand liquors, domestic & imported beers and Tier 1 wines.

1 hours | \$17 4 hours | \$33 5 hours | \$37

Tier 3 Liquors, Beer & Wine

Includes top-shelf brand liquors, domestic & imported beers and 2nd tier wines.

1 hours | \$20 4 hours | \$37 5 hours | \$41

Tier 4 Liquors, Beer & Wine

Includes premium brand liquors, domestic & imported beers and 3rd tier wines.

1 hours | \$23 4 hours | \$39 5 hours | \$45

CONSUMPTION BAR

Charged Per Beverage Consumed

All beverages consumed will be charged to the master bill. Host selects type of beverages and brand level to be offered. Each drink will be charged per individual drink



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From the Bar

Prices listed below are per drink and include tax and service charge. If you choose to do an open bar instead of a cash bar, the open bar is charged by consumption – therefore you are charged per drink ordered.

BEER

Domestic Bottle | \$5

Bud Light, Budweiser, Coors Light, Yuengling,
Michelob Ultra, Miller Lite, and St. Pauli Non-Alc

Specialty & Imported Bottle | \$6

Amstel Light, Heineken, Ipswich Ale,
Sam Adams, Corona, Mike's Hard Lemonade

WINE

Tier 1 | \$7

La Terre: Chardonnay, White Zinfandel, Cabernet Sauvignon, & Merlot
J Roget Brut Sparkling

Tier 2 | \$8

Woodbridge: Chardonnay, White Zinfandel, Pinot Grigio
Cabernet Sauvignon, Merlot, & Pinot Noir

Tier 3 | \$9

Hogue Chardonnay
Ecco Domani Pinot Grigio
Chateau St. Michelle Riesling
Joel Gott Sauvignon Blanc
Robert Mondavi Private Selection Pinot Noir
Hogue Merlot
Hogue Cabernet Sauvignon



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From the Bar

LIQUOR

	TIER 1 \$8.00	TIER 2 \$9.00	TIER 3 \$10.00	TIER 4 \$12.00
Vodka	SVEDKA SVEDKA Flavors	Tito's ABSOLUT ABSOLUT Citron	Ketel One Stolichnaya Stolichnaya Raspberry	Grey Goose Grey Goose Citron Grey Goose Orange
Gin	Bombay	Beefeater	Tanqueray	Bombay Sapphire
Bourbon	Jim Beam Bourbon	Wild Turkey	Maker's Mark	Woodford Reserve
Whiskey	Canadian Club Seagram's 7	Seagram's VO	Jack Daniel's Jameson	Crown Royal
Scotch	Cutty Sark	J&B Scotch Dewar's White Label	Johnnie Walker Red	Johnnie Walker Black Chivas Regal 12 yr.
Single Malt			Glenfiddich 12yr	Glenmorangie
Rum	Bacardi Malibu Coconut	Captain Morgan Spiced	Myers's Dark	
Tequila	Sauza Blue Reposado	Jose Cuervo Gold	Hornitos Reposado	Milagro Silver
Cognac				Martell VS Hennessy VS
Domestic Cordial	DeKuyper			
Imported Cordial		Southern Comfort Kahlua Amaretto Disaronno	Baileys	Cointreau Chambord Grand Marnier



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Facilities

FACILITY FEES (NON-MEMBERS)

Non-members are welcome to host events at the Club, however, a facility fee will apply in order to access the Club. Ipswich Country Club members in good standing with the Club are exempt. Facility fees ensure private access to Club amenities and private rooms.

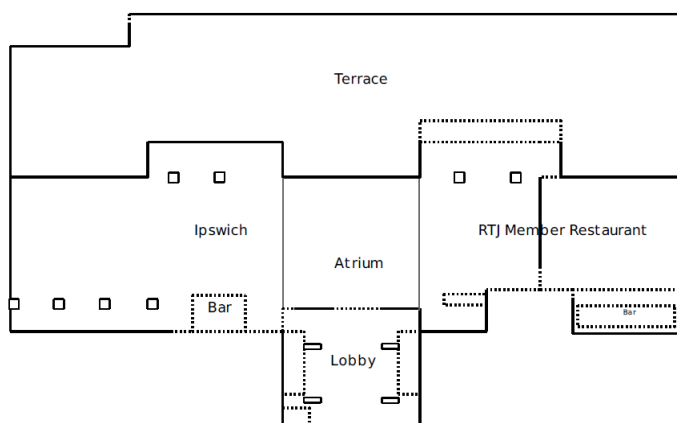
Regular Season | May – October

	DAYTIME	EVENING
Ipswich Room (up to 250 guests)	\$1000	\$2000
Crane Room (up to 75 guests)	\$500	\$1000

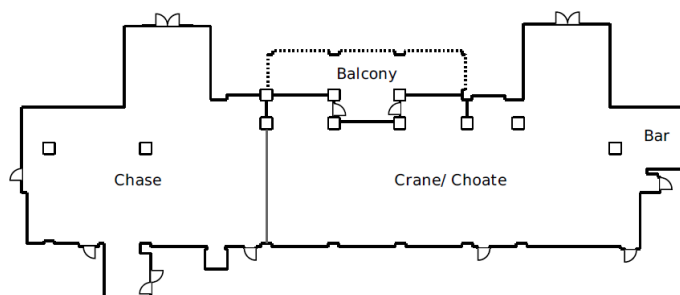
Value Season | November - April

	DAYTIME	EVENING
Ipswich Room (up to 250 guests)	\$500	\$1000
Crane Room (up to 75 guests)	\$250	\$500

Main Floor



Second Floor



Room	Flow Reception	Banquet	Classroom	Theatre	U-Shape
Ipswich	350	300	-	350	-
Atrium	65	60	-	130	30
Terrace	200	50	-	-	-
Chase	65	100	60	150	30
Crane/Choate	140	150	120	200	50
Garden Ceremony	-	-	-	250	-

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Terms and condition

FOOD & BEVERAGE

Ipswich Country Club must provide all food & beverage. No outside food and beverages are allowed with the exception of wedding and specialty cakes. Due to health regulations, perishable leftovers may not be removed from the property.

MENUS

Our menus are designed to offer you a selection of quality items, however if you prefer to offer your guests something outside of the printed menus, our Executive Chef is more than willing to tailor a menu to your specifications. Full banquet menus are available upon request.

GUARANTEES

Your guaranteed number of guests is due to the private event department seven (7) days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee.

DEPOSITS & PAYMENT SCHEDULE

When scheduling an event, a signed contract and minimum deposit is required to secure your date. Subsequent deposits of 50% of your estimated remaining balance are required 30 and 7 days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable. Deposits payable by credit card, check or cash. Please note, a credit card is required to be kept on file for incidentals.

SERVICE CHARGE & SALES TAX

All food and beverage is subject to a Club service charge at a rate of 20%. The host is also responsible for the payment of Massachusetts and Ipswich sales tax at a rate of 7.21%. If your group is tax-exempt, a ST-2 or ST-5 certificate complete with tax-exempt number must be provided at the time of booking.

LIABILITY

Ipswich Country Club is not responsible for damage or loss of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.

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