



Wedgewood Pines Country Club 2018 Wedding Packages



~Silver Wedding Package~

International Cheese Mirror with Vegetable Crudité

Choice of Four Passed Hors D'oeuvres

Chilled Champagne Toast

Gourmet Entrée

Buffet Coffee Service

Assistance from our on-site Special Events Coordinator

Full Length Ivory or White Table Linens

Choice of Napkin Color

Mirrors and Candles to Complement Your Centerpieces

Beautiful indoor & outdoor setting for photographs

Private Bridal Changing Room

Ample Complimentary Parking

\$75.00 per Guest

Add 1 hour hosted house brands bar during the cocktail hour to our Silver package at an additional \$15.00 per guest.

\$90.00 per Guest

~Gold Wedding Package~

International Cheese Mirror with Vegetable Crudité

Choice of Five Passed Hors D'oeuvres

One Hour Open Bar

Chilled Champagne Toast

Gourmet Entrée

Buffet Coffee Service

Assistance from our on-site Special Events Coordinator

Full Length Ivory or White Table Linens

Choice of Napkin Color

Mirrors and Candles to Complement Your Centerpieces

Beautiful indoor & outdoor setting for photographs

Private Bridal Changing Room

Ample Complimentary Parking

Round of Golf for 2

\$95.00 per Guest

~Platinum Wedding Package~

International Cheese Mirror with Vegetable Crudit 

Choice of Six Passed Hors D'oeuvres

One Hour Open Bar

2 Bottles of Wine per Table with Dinner

Chilled Champagne Toast

Gourmet Entr e

Buffet Coffee Service

Chef's Dessert Buffet to accompany your Wedding Cake. Sliced Fresh Fruit and Berries, Assorted Mini Italian Pastries and Chocolate Mousse in Chocolate Cones.

Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Assistance from our on-site Special Events Coordinator

Full Length Ivory or White Table Linens

Choice of Napkin Color

Mirrors and Candles to Complement Your Centerpieces

Beautiful indoor & outdoor setting for photographs

Private Bridal Room

Ample Complimentary Parking

\$104.00 per Guest

🌀 *Hors d'oeuvres* 🌀

Hot Hors d'oeuvres- Passed

Apple Laced Butternut Squash Shooters

Roasted Tomato Bisque Shooters

Parmesan & Artichoke Wontons

Spinach & Feta Filled Phyllo Triangles

Country Herb Stuffed Mushroom Caps (GF & V)

Coconut Chicken with a Tangy Orange Dipping Sauce

Chicken & Corn Fritters with a sweet BBQ sauce

Caramelized Onion, Apples & Herbed Goat Cheese in a Mini Phyllo Pastry Cup

Vegetable Spring Rolls with Plum Dipping Sauce

Chipotle Steak with a Cool Down dipping sauce

Potato Samosas

Buffalo Chicken Pot Stickers

Vegetable Dumplings

Maryland Crab Cakes with Remoulade Sauce ~ Gold & Platinum

Herb & Garlic Filet Mignon on Miniature Toast ~ Gold & Platinum

Sea Scallop Wrapped In Bacon ~ Gold & Platinum

Coconut Shrimp with a Tangy Orange Dipping Sauce ~ Gold & Platinum

Lobster, Cheddar & Chive Miniature Grilled Triangles ~ Platinum

Lollipop Lamb Chops with a Mint Chutney ~ Platinum

Chilled Hors d'oeuvres ~ Passed

Chef's Tomato Bruschetta

Prosciutto, Fig Jam & Mascarpone on a Crostini

Raspberry & Brie Beggar's Purse

Fresh Mozzarella, Roasted Tomato and Basil on a Crostini with a Balsamic Glaze

Grilled Chicken & Mango Chutney in a Mini Phyllo Pastry Cup

Grilled Chicken Salad with dried Cranberries in a Mini Phyllo Pastry Cup

Hummus and Imported Olive Tapenade in Phyllo Pastry Cup

Bacon, Lettuce and Tomato Canapés with Herbed Mayo

Shrimp Cocktail with a Tangy Cocktail Sauce ~ Gold & Platinum

Diced Apples, Dried Cranberries & Blue Cheese in a Phyllo Pastry Cup

Stationary Antipasto Display ~ minimum of 50 guests

Italian Meats and Cheeses, Roasted Red Peppers, Imported Olives, Marinated Artichokes, Roasted Vegetables, Italian White Bean Dips with Herbs, Grilled Italian Bread and House made Pesto. \$9.95 pp

Stationary Mediterranean Display ~ minimum of 50 guests

Hummus, Imported Olive Tapenade, Stuffed Grape Leaves, Tabbouleh, Feta Cheese and Toasted Pita Chips. \$8.95 pp

~First Course~

First course served with Hot Rolls & Butter

Select one

Apple Laced Butternut Squash Soup

Seasonal Fresh Fruit Cup

Tri-Colored Tortellini with a Gorgonzola Cream Sauce

New England Clam Chowder ~ Gold or Platinum Package

Butternut Squash Ravioli with a Maple Cream Sauce ~ Gold or Platinum Package

Spinach, Asiago & Roasted Garlic Ravioli Pesto Cream ~ Gold or Platinum Package

Crab Cakes with a Remoulade Sauce ~ Platinum Package

Lobster Ravioli with Tomato Basil Cream Sauce ~ Platinum Package

Wedgewood's Field Greens Salad

A combination of mixed field greens, sliced cucumber, cherry tomatoes, dried cranberries and herb croutons tossed in our house herb vinaigrette.

Caesar Salad

Preparation of crisp romaine lettuce with house-made garlic croutons garnished with shredded parmesan cheese and our House Caesar Dressing.

Tomato Mozzarella Salad

Vine ripened red and yellow tomatoes, fresh mozzarella on a bed of mixed field greens drizzled with basil infused olive oil and aged balsamic. Garnished with freshly made parmesan croutons.



Spinach, Blue Cheese & Pear Salad

Baby spinach with crumbled blue cheese, crispy bacon, red onion, sliced pears and candied Pecans. Tossed with a maple vinaigrette.

Wedge Salad

A generous Iceberg wedge, sliced cherry tomatoes, Apple wood smoked bacon, crumbled blue cheese with a buttermilk ranch dressing.

Entrées

Select One or Select Two add \$3.50 per person

Marinated Statler Chicken

Roasted Statler Chicken with fresh herbs and Lemon Beurre Blanc

Chicken Piccata

Sautéed chicken breast with lemon, white wine, butter and capers.
Served with a Shallot Demi Glaze.

Chicken Florentine

Chicken breast stuffed with baby spinach, peppers and mozzarella cheese.

Creamy Lemon Pesto Chicken

Pan seared medallions of chicken with a creamy lemon pesto sauce.

Baked Haddock

Traditional bread crumbs and a butter lemon topping.

Seafood Stuffed Fillet of Sole

Tender fillets of sole stuffed with crabmeat, scallop and seasoned breadcrumb stuffing. Finished with a Lemon Bruere Blanc Sauce.

North Atlantic Salmon Fillet

Fresh North Atlantic salmon filet with your choice of a cucumber dill sauce or sweet pepper citrus salsa.

Roast Tenderloin of Beef Infused ~ Gold & Platinum Packages
with Garlic and Fresh Pepper (8 oz.) wine, butter.

Center Cut Filet Mignon (8oz.) ~ Gold & Platinum Packages

Served on a garlic crouton and topped with roasted red peppers, mozzarella cheese and Herb compound butter served with a sundried tomato cream sauce.

❧ *Wedding Pairs* ❧

Below menu choices are included in our
Gold & Platinum Packages at no extra charge.

Sirloin of Beef & Jumbo Shrimp

A 6 oz Sirloin with two jumbo baked stuffed shrimp filled
with crabmeat & scallop stuffing.

Sirloin of Beef & North Atlantic Salmon

A 6 oz Sirloin accompanied by a fillet of North Atlantic Salmon fillet with your
choice of cucumber dill sauce or mango pineapple salsa.

Petite Filet Mignon & Crab Cake

A 6 oz Petit Filet Mignon and a sweet jumbo crab cake with Remoulade sauce.

❧ *Vegetarian Entrées* ❧

Select one

Portabella Napoleon

Grilled Portabella mushroom layered with fresh sautéed spinach,
roasted red peppers and goat cheese surrounded by roasted
vegetable strings Drizzled with aged balsamic.

Tri-Colored Pasta

Roasted seasonal vegetable strings, tossed in a basil garlic olive oil.

Butternut Squash Raviolis in a maple cream sauce.

Spinach, Asiago & Roasted Garlic Raviolis in a basil cream sauce.

Quinoa Falafel with Avocado Tahini Dressing ~ Vegan & Gluten free.

❧ *Vegetables & Starch* ❧

Vegetable (Select one)

Chef's Seasonal Vegetable Medley Ring

Sautéed Sugar Snap Peas with Julienne Carrots

Roasted Baby Crew Cut Carrots with browned butter

Grilled Green Beans with a Lemon Zest Butter

Green Bean Bundles tied with a Carrot Ribbon

Butternut Squash in a Steamed Zucchini Cup

Roasted Root Vegetables

Asparagus Spears with browned butter

Sautéed Yellow and Green Squash with herbed butter

Starch (Select one)

Roasted Garlic Mashed Potato

Whipped Sweet Potato with Candied Pecans

Roasted Red Bliss Potatoes with Olive Oil & Fresh Herbs

Confetti Rice Pilaf

Parmesan or Lemon Thyme Risotto

Sour Cream & Chive Yukon Gold Mashed Potato

Roasted Sweet Potato Wedges

❧ *Children's Menu* ❧

For children 12 and under.
Served with a fresh fruit cup.

Select one for all children

Chicken Tenders and French Fries

Pasta with Meatballs in Marinara Sauce or Parmesan Butter Sauce

\$26.95 per child

❧ *Sweet Endings* ❧

Hot Mulled Cider and Apple Cider Donuts

The perfect end to a fall wedding. \$4.00 per person

Hot Cocoa Shooters, Mini Brownies and Chocolate Chip Cookies

Choice of Chocolate or Blonde Brownies. \$4.75 per person

Ice Cream Sundae Bar

Chocolate & Vanilla Ice Cream served with Jimmies,
Mini Chocolate chips and Crushed Oreos. \$4.50 per person

Cannoli & Cheesecake Lollypop Bar

\$5.50 per person

Cupcake Bar

An assortment of 3 different cupcakes.

\$4.25 per person

~Terms & Conditions~

Menu Selection

Wedgewood Country Club requires all menu selections to be finalized four weeks in advance. All food and beverages must be supplied and prepared from Wedgewood Pines Country Club. Guests will not be permitted to bring in food and beverage items on to the club's premises. No leftover food or beverages may be taken from the country club with the exception of the wedding cake.

Facility Rental

Our Grand Ballroom can accommodate up to 200 guests, our wedding receptions include the use of our facility for 5 hours. For a wedding ceremony on the terrace which includes the set up and use of our chair and carpet isle runner is a \$300 ceremony fee.

Beverage

In accordance with Massachusetts State Law, no alcohol may be purchased or served to anyone under the age of 21. A valid ID is required to be served. Bars are limited to 4 hours. . No alcoholic beverage may be brought onto the premises or be removed from the premises. All events must end by midnight. Staff and Management reserve the right to refuse service to anyone reasonably deemed to be intoxicated. All beverage service closes one-half hour before the event ends.

Payment Information

In order to secure a date for your event, a non-refundable deposit of \$1,500 will be required with the signed agreement. Dates will be confirmed only upon the receipt of your deposit. The second payment of \$2,500 is due within 3 months of a signed contract. 75% of remaining balance will be due at thirty (30) days prior to your event. The balance will be due ten (10) days prior to your event. Final guarantees are not subject to credit or reduction. All deposits and scheduled payments should be made by personal check or money order, \$3000 is allowed on a credit card.

Guarantee

A guarantee of the exact number of guests will be required (10) ten business days prior to the event. Final guarantees may be no lower than previously agreed upon minimum requirements. Final guest guarantees not subject to reduction.

Cancellation Policy

In the event of a cancellation, Wedgewood Pines Country Club shall retain all deposits. Cancellations made within 14 days of the scheduled event will be subject to any additional fees incurred.

Decorations

Prior to your function, management must approve decorating ideas. Birdseed, confetti, sparklers and rice throwing are not permitted. Per local fire code any open flame is not permitted. Enclosed candles are allowed. Hanging paper lanterns, etc. for particular room must be hung by a licensed vendor or Wedgewood Country Club staff.

Taxes & House Charges

A house charge of 20% will be added to all beverage & wedding package items. The "House Charge" is an administrative charge retained by the club. It does not represent tip or service charge for any staff members. Food and beverage prices are subject to a 6.25% state tax.

Liability

Wedgewood Pines Country Club is not responsible for damage to or loss of any items left in the club prior to or following any function. The customer is responsible and shall reimburse Wedgewood Pines Country Club, for any damage that is incurred during their event.