

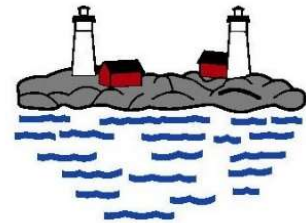


Weddings at Bass Rocks Golf Club

GoodMan Hospitality Group is here for you. We want to share this beautiful venue that overlooks the Atlantic Ocean, with a pristine course, and Twin Lights on your very special day. Bass Rocks Golf Club includes: onsite ceremony, cocktail hour on the patio, and a reception area accommodating up to 175 guest.

Bass Rocks Wedding Packages include:

- Custom Menu and Event Planning
- Hall Rental
- Dance Floor
- Bridal Suite
- Day of Event Coordinator
- White or Ivory Linens
- All necessary China, Flatware, and Stemware
- Vendor Referrals Upon Request



The menus provided are available as a buffet or seated dinner. The menus may be customized to better suit your wishes, please engage us and we will work for you.

Each package also includes:

- Staffing
- 18% Gratuity
- 7% Tax
- All wedding packages include bread and butter, coffee, tea, and chocolate covered strawberries (if not in season we will substitute pineapple or mango)

**On-site ceremony fee, \$500*

**100 guest minimum*



The Annisquam

\$115 per person

Hor D'oeuvres

Cocktail Shrimp and Sauce
Citrus Chicken Skewer and Avocado Mousse or Black Bean Dip
Tomato Mozzarella and Basil Skewer
Shredded Cabbage, Carrots, Sprouts, Mushroom, and Egg Spring Roll
Roast Beef Arugula Horseradish Mayo on Baguette
Bacon Grilled Cheese

Salad Course (Choose One)

Classic Caesar
Mixed Greens, Cucumber, Carrot, and Tomato with Balsamic Dressing
Cucumber, Radish, and Mandarin Oranges with Citrus Dressed Greens

Entrée Course (Choice of Two)

Slow Roasted Prime Rib of Beef with Au Jus and Horseradish Sour Cream
Roasted Statler Breast of Chicken: Lemon-Pepper-Honey, Garlic and Herb, Rosemary-Lavender
Roasted Pork Tenderloin with Cranberry, Apple, and Onion Chutney
Sliced Roasted Sirloin of Angus Beef with Mushroom Demi-Glaze
Braised Country Lamb Shanks with Pan Gravy
Baked Haddock with Ritz Crumb Topping

Vegetarian (Choose One)

Eggplant Napoleon with Mozzarella and Tomato Pesto
Seasonal Vegetable Lasagna with Béchamel
Ravioli of your choice:
Wild Mushroom and Spinach, Ricotta Cheese and Garlic, Butternut Squash and Sage

Side Vegetable (Choose One)

Roasted Butternut or Acorn Squash
Steamed Bok Choy
Roasted Root Vegetable Medley
Roasted Beets
French String Beans
Summer Squash Zucchini
Grilled Asparagus

Starch (Choose One)

Rice Pilaf
Roasted Red Bliss Potatoes
Garlic Smashed Potatoes
Seasonal Risotto
Baked Idaho Potato
Steak Fries or Potato Sticks
Baked Sweet Potato

Dessert

Wedding Cake provided by the Bride and Groom
Coffee and Tea
Chocolate covered strawberries (if not in season we will substitute pineapple or mango)



The Rocky Neck

\$115 Per Person

Hors D'oeuvres

Roast Pork, Pickle, Chipotle Mayo, and Swiss cheese on Baguette
Hummus, Feta, and Basil in a Cucumber Cup
Seared Scallop and Prosciutto with Maple Sriracha Sauce
Root Vegetable Latke with Honey
Watermelon, Feta, and Basil on Skewer
Shrimp Cocktail and Sauce

Salad Station (Choose Two)

Seasonal Fruit, Cheese, and Nuts with Balsamic Dressed Greens
Classic Wedge with Scallions, Bacon, and Bleu Cheese Dressing
Caesar Salad
House Garden with Cider Dressing

Carving Station (Choose One)

Sliced Angus Sirloin with Cabernet Demi-Glaze and Fried Onion Strings
Roasted Turkey Breast with Pan Gravy and Cranberry Chutney
Orange Honey Ham and Grained Mustard
Slow Roasted Prime Rib of Beef with Au Jus

Seafood Station (Choose One)

Baked Haddock Topped with Ritz Cracker Crumble
Shrimp and Seafood Cakes with Remoulade Sauce
Dijon Crusted Salmon
Seared Cod Provencal

*Vegetarian Options Available

Side Vegetable (Choose One)

Roasted Butternut or Acorn Squash
Steamed Bok Choy
Roasted Root Vegetable Medley
Roasted Beets
French String Beans
Summer Squash Zucchini
Grilled Asparagus

Starch (Choose One)

Seasonal Risotto
Roasted Red Bliss Potatoes
Garlic Smashed Potatoes
Rice Pilaf
Baked Idaho Potato
Steak Fries or Potato Sticks
Baked Sweet Potato

Dessert

Wedding Cake provided by the Bride and Groom
Coffee and Tea
Chocolate covered strawberries (if not in season we will substitute pineapple or mango)



Eastern Point

\$125 Per Person

Hors D'oeuvres

Pepper and Coriander Crusted Yellowfin Tuna on Cucumber Round
Crab Stuffed Mushrooms
Shrimp Cocktail and Horseradish Sauce
Wild Mushroom and Spinach Tartlets
Chicken and Pinto Bean Quesadilla
Tomato and Mozzarella Skewer with Basil and Balsamic Glaze

Salad Course (Choice of One)

Roasted Beets, Goat Cheese, and Pistachios with Citrus Dressed Greens
Apple, Bleu Cheese, and Pecans with Cider Dressed Greens
Classic Caesar
Garden

Entrée Course (Choice of Two plus Vegetarian)

Roasted Filet of Angus Beef with Merlot Sauce
Duck Confit with Orange Ginger Sauce
Maryland Lump Crab Cakes with Remoulade
Chicken and Prosciutto Spanakopita
Seafood Stuffed and Baked ½ Lobster with Drawn Butter
Baked Haddock with Ritz Crumb Topping and Citrus Beur Blanc
Eggplant Napoleon with Mozzarella and Tomato Pesto
Ravioli of your choice:
Wild Mushroom and Spinach, Ricotta Cheese and Garlic, Butternut Squash and Sage

Side Vegetable (Choose One)

Roasted Butternut or Acorn Squash
Steamed Bok Choy
Roasted Root Vegetable Medley
Roasted Beets
French String Beans
Summer Squash Zucchini
Creamed Spinach
Brussels Sprouts
Grilled Asparagus

Starch (Choose One)

Seasonal Risotto
Roasted Red Bliss Potatoes
Garlic Smashed Potatoes
Rice Pilaf
Baked Idaho Potato
Steak Fries or Potato Sticks
Baked Sweet Potato
Au Gratin Potatoes

Dessert

Wedding Cake provided by the Bride and Groom
Coffee and Tea
Chocolate covered strawberries (if not in season we will substitute pineapple or mango)



Bass Rocks Winter Special

December-March

\$90.00 per person

Passed Hors D'oeuvres (Choose Five)

- Shrimp Cocktail and Sauce
- Prosciutto and Honey Dew Melon
- Humus, Feta, Basil on a Cucumber Round
- Wild Mushroom and Spinach Tartlets
- Spring Roll-Shredded Cabbage, Sprouts, Carrots, Mushroom, and Egg
- Crunchy Panko Crusted Chicken Skewer with Honey Mustard
- Citrus Chicken Skewer with Avocado Mousse or Black Bean Dip
- Roasted Beet, Pistachio, and Goat Cheese in Phyllo Cup
- Root Vegetable Latke with Honey
- Crab Stuffed Mushrooms

Salad (Choose One)

- Caesar
- Balsamic Mixed Greens with Cucumbers, Carrots, and Tomato
- Winter Beet and Radish with Cider dressed Kale and Romaine

Entrée (Choose Two)

- Apple and Brie Stuffed Pork Tenderloin with Merlot Demi
- Braised Beef Short Ribs with Mushroom Pan Gravy
- Lemon-Pepper-Honey Roasted Statler Breast of Chicken
- Chicken and Prosciutto Spanakopita
- Fried Eggplant, Mozzarella, and Tomato Pesto
- Winter Root Vegetable Lasagna and Béchamel
- Chicken Piccata with Lemon Caper Butter over Pasta
- Bacon Wrapped Meatloaf with Texas BBQ
- Seared Salmon Provencal or Puttanesca

***Seasonal Vegetable**

Starch (Choose One)

- | | |
|------------------------|-----------------|
| Garlic Mashed Potatoes | Rice Pilaf |
| Roasted Red Bliss | Quinoa |
| Baked Idaho Potato | Jasmine Rice |
| Mashed Sweet Potato | Grilled Polenta |
| Seasonal Risotto | Steak Fries |

Dessert

- Wedding Cake provided by the Bride and Groom
- Coffee and Tea
- Chocolate covered strawberries (if not in season we will substitute pineapple or mango)



Menu Enhancement Bar or Station

Bar and station pricing subject to change if purchased separately

Carving Station

Slow Roasted and served with accompaniments

Tenderloin of Beef \$10

Strip Loin of Beef \$7

Turkey Breast \$4

Pork loin \$4

Glazed VT Ham \$6

Top Round of Beef \$5

Poached Salmon \$7

Pasta Station \$8

Penne, Cavatelli, Farfalle, Shells (pick 1)

Sauces (pick 3):

Roasted Tomato

Thick and Hearty Red Gravy

Alfredo

Pesto

Vodka

Garlic Butter Herb

Included toppings: Roasted Bell

Peppers, Shiitake Mushrooms, Roasted

Garlic, Tomatoes, Spinach, Parmesan,

Basil, Ricotta Cheese

Fresh pasta available

Fajita Station \$9

Marinated Strips of Chicken and Pork

Roasted and Grilled Vegetables

Green and Red Salsa

Warm Flour Tortillas

Shredded Cheese, Chopped Scallions,

Olives, Sour Cream, Iceberg

Steamed Seafood Bar \$10

Steamers

Mussels

Peel and Eat Shrimp

Wok Station \$4

Sesame, canola, and peanut oil is used for cooking

Stir Fried Vegetables

Fried Rice with Cabbage, Onion, Egg

Meat on a Stick

Slider Bar

Pulled Pork

Salmon and Kimchee

Yellowfin Tuna and Wasabi Mayo

Bacon Onion BBQ Burger

Turkey Spinach and Feta

Pulled Chicken

Onion Strings and Condiments

(Pricing determined by selection)

House Pizza Bar \$4

Hand tossed pizza dough

Create your Own

Leave it to Us

Wing Bar \$5

Bone-in and Boneless

Buttermilk fried Chicken Strips

House Smoked Wings

Celery and Carrot Strings

Bleu Cheese Dressing

Buffalo, Honey Mustard, and Sweet

Chili sauce

Big Boy Bar \$6

Steamed Hot Dogs with

Sauerkraut, Onions, Chili, Cheese Wiz,
and Bacon Bits

Gravy Cheese Fries

Vanilla Milk Shakes



Additional Menu Enhancements

The Fenway \$9

Popcorn
Warm Pretzels and Mustard
Cracker Jacks and Peanuts
Steamed Hot Dogs

Snack City \$8

Tortilla Chips and Con Queso
Fresh Salsa
Chocolate Fondue and Dippers
Pretzel Bites
Mozzarella Sticks

Sundae Bar \$5

Vanilla and Chocolate Ice Cream
Hot Fudge and Caramel Topping
Chopped Nuts, Cherries, Whipped
Cream, and Sprinkles
Strawberry Sauce

International Cheese Display

Domestic and Imported Cheeses
Assorted Crackers
Seasonal Fruit Preserve and whole
Grain Mustard
Fresh Fruit
\$3/\$6 with cured meats

Energy Blast \$4

Seasonal Fresh Fruit
Assorted Granola Bars and
Cookies
Individual Yogurts and Honey

Antipasto \$4

Marinated Zucchini and Carrots and
Cauliflower
White bean Spread and Pita
Marinated Olives and Anchovies
Eggplant Caponata

Sushi Display \$9

Seaweed Salad
Edamame with Miso Dressing
Makizushi (sushi roll)
Cucumber
Sweet Potato
Spicy Tuna
California
Philly
Wasabi, Pickled Ginger, Soy

Raw Bar Display

Oysters \$5
Clams \$2
Shrimp Cocktail \$6
King Crab \$16
Octopus \$6
Ceviche \$4
Scallops \$12
Lobster Tail \$28