



The beginnings of the Country Club of Pittsfield date back to 1897 when a group of local men and women decided to become familiar with the game of golf. They rented land for the construction of a nine-hole course in a quadrangle bordered by Dawes Avenue, Holmes Road, William Street and Arlington Street. Two years later, they made plans to purchase the estate of Sarah Morewood, a 230 acre tract including a mansion known as "Broad Hall" and on August 24, 1900, the Country Club of Pittsfield was chartered by the Commonwealth of Massachusetts. The mansion had been built in 1785 by one Henry Van Schaack of Kinderhook, NY and the main part of the present clubhouse is that original structure. At one time a noted hotel, the Broad Hall mansion was later owned by Thomas Melville, uncle of Herman Melville (author of Moby Dick et al). At various times in its history, Broad Hall had as guests President John Tyler, General Lafayette, Chief Justice Shaw and such literary giants as Henry W. Longfellow, Nathaniel Hawthorne and Oliver Wendell Holmes. In the 1850s it was a stopover on the "underground railroad".

"If any building now standing in Pittsfield deserves to be described as 'historic' it is the clubhouse of the Country Club of Pittsfield on South Street, over 175 years old. At this late date there are only a handful of older houses left in the city, but the country club property owes its peculiar standing to something beyond mere age, to some quality that has, over the years, brought to its doors a long parade of the great, the neargreat and the interesting." Berkshire Eagle August 13, 1960.

.The first golf course was nine holes and measured 3,240 yards. Two tennis courts were situated just north of the clubhouse where the first tee and putting green are located today. A new course of eighteen holes was designed in 1917 by the justly famous golf course architect, Donald J. Ross and this is more or less the course we play today. Many of golf's Hall of Fame names have been associated with the Country Club of Pittsfield, including Willie Anderson, winner of the U.S. Open four times and once our Club Pro, Bobby Jones, Gene Sarazan, Julius Boros, Bob Toski, Lawson Little and Jack Kirkwood to name a few. The founder's purpose was to "establish and maintain a house and grounds in the City of Pittsfield for social meetings and to encourage athletic exercise". To this end, the club presently has facilities for golf, tennis, paddle tennis, pickleball, swimming, boating, fishing, sledding, tobogganing and cross-country skiing in addition to the main dining room, a ballroom and general meeting rooms. From the beginning, the Country Club of Pittsfield has been a "family club" and today supports and encourages golf, tennis and swimming programs for juniors.

The Experience of a Lifetime



Imagine your wedding, social event or business function at one of the Berkshires' premier historical sites. We're conveniently located just a few miles south of downtown Pittsfield and close to local area attractions. With unsurpassed views and extraordinary service, the Country Club of Pittsfield boasts one of the area's finest venues.

From our Grand Ballroom to our more intimate banquet rooms, we can accommodate weddings and events of all sizes. The covered porch and expansive wrap around deck offer exceptional views of our pristine golf course and are the perfect settings for your cocktail hour. When it's time to enter into the reception, the Grand Ballroom awaits with picture windows, magnificent chandeliers and a spacious dance floor.

With over 120 years of experience, the Country Club of Pittsfield offers an extensive array of food and beverage options. All menu items are prepared and presented by an accomplished team of chefs, service staff and support personnel. Our all-inclusive wedding package is designed to help simplify your day and to assist you with your budgeting needs. We work with you to personalize your experience here with us whether you envision a grand affair, an intimate soirce or need to conduct a formal business meeting. Our experienced and dedicated staff will help you to plan, execute and achieve a memorable event for you and your guests.

"We are so impressed with how smoothly our wedding reception went at the Country Club of Pittsfield. The food was absolutely fantastic and many of our guests were raving about how delicious everything was..

We highly recommend having your wedding here & we would certainly choose this venue all over again!"

~ Kayla A.

Congratulations on your engagement and thank you for your interest in hosting your wedding with us at the Country Club! This is an exciting time in your lives and we are honored for the opportunity to be part of this special occasion. We look forward to connecting with you and helping you create your dream day here at the club!

Our Wedding Package Includes

- · Chef's Import and Domestic Cheese Display
- Your choice of six, "Butler Passed Hors D'Oeuvres. In order to provide you and your guests with a variety of hors d'oeuvre options, three selections will be passed during the first thirty minutes of your cocktail hour and the remaining three for the second half hour. The order in which these are passed is at the discretion of our Chef.
- · A chilled champagne toast (or ginger ale toast will be served to younger guests).
- · Choice of our most popular Baby Spinach Salad, Caesar Salad or Broadhall (Traditional Tossed) Salad.
- · Choice of entrée selections created by our Executive Chef Jim Lowe, and served with appropriate vegetables, accompaniments, fresh dinner rolls and butter.
- · Freshly brewed coffee, decaffeinated coffee and tea.
- · Standard complimentary white table linens and napkins.
- We offer a wonderful selection of wines to compliment every menu choice as well as a full array of liquors from our bar. Please see our Manager for more details on how you can upgrade your package. Beer, Wine and Liquor are included in the "package price".

6.25% Meal Tax, .75% Local Tax and 20% Gratuity is not included in the menu pricing but will be applied to your final invoice. Menu pricing and availability is subject to seasonal changes.

A \$750 fee will apply for any wedding ceremony and a \$5,000 fee will apply for the

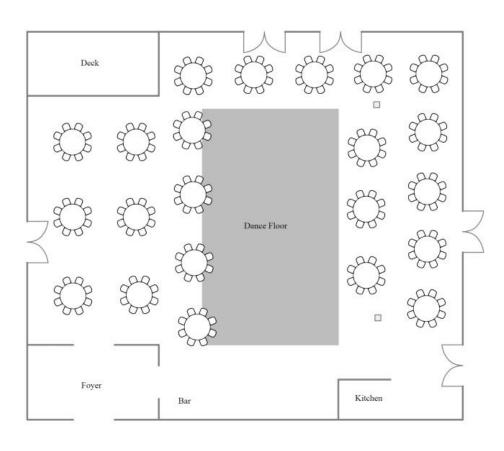
use of the venue for any wedding reception.



Kiersten Vallieres



Event Spaces & Capacities



BALLROOM

Capacity: 220 guests
The Ballroom can
accommodate up to 250
guests leaving the dance
floor open. Maximum seating
capacity will vary due to
vendor space requirements.

MOREWOOD ROOM

Capacity: 40-75 guests
The Morewood Room can
accommodate up to 40
people for a plated meal
or 75 guests cocktail style.

PARLOR

Capacity: 24 guests
Our living room area
filled with couches and
chairs for your comfort. It
can also accommodate a
plated meal for 24 guests.



Hors Ovenvres please select six

CHILLED JUMBO SHRIMP GF Bloody Mary sauce

TOMATO MOZZARELLA SKEWER GF

NEW ENGLAND CRABCAKES

MARINATED STEAK SKEWERS GF chimichurri sauce

SEA SCALLOPS
WRAPPED IN BACON

PARMESAN CHICKEN SKEWERS roasted tomato sauce

MINI BEEF WELLINGTON

PRETZEL CRUSTED CHICKEN SKEWER

GRILLED LAMB LOLLIPOPS GF

LOBSTER MELT

BRIE CROSTINI

LAMB MEATBALLS PROVENÇALE

COCONUT SHRIMP

spicy orange sauce

STUFFED MUSHROOM

vegetable, sausage or seafood

SHRIMP & CORN FRITTERS

key lime dipping sauce

MINI BBQ PORK TACOS GF

GRILLED SPANISH PANINI

MAC & CHEESE LOLLIPOPS



CLASSIC CAESAR

romaine lettuce, caesar dressing, Parmesan-Reggiano cheese, croutons

BABY SPINACH GF

brown cinnamon sugar pecans, granny smith apples, dried cranberries, bleu cheese, maple-vinagrette

BROADHALL GF

mixed greens, radish, carrot, tomato, cucumber, balsamic vinaigrette

Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase the risk of food borne illness. Before placing your food order, please inform your server if a person in your party has any food allergies. GF indicates gluten free.



All of our menu items are prepared and presented by a dedicated team of chefs and support personnel. We are happy to customize our wedding package to suit your unique style and budget needs.



GRILLED TENDERLOIN OF BEEF GF

Béarnaise sauce, mashed potatoes, roasted carrots, 65

AMERICAN PRIME FLAT IRON STEAK GF

chimichurri sauce, duchess potatoes, roasted califlower, 50

PREMIUM ROASTED SIRLOIN

braised Delf Tree mushrooms, rosemary roasted potatoes, haricot vert, 50

IOKA FARMS MAPLE MUSTARD CANADIAN SALMON GF

brown basmati rice, asparagus, 50

CHICKEN ANGELICA

Misty Knoll Farm Chicken Breast, Delf Tree mushroom - tarragon sauce, mashed potato, haricot vert, 45

BAKED EGGPLANT CANNELONI

four cheese - vegetable filled, marinara sauce, Bechamel sauce, sautéed spinach, 35

Theeres! CHAMPAGNE TOAST

a complimentary champagne toast will be pre-poured for your guests prior to entering into the reception. Nonalcoholic champagne will be provided to guests under 21.

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ROASTED HALIBUT GF

tomato-tarragon vinaigrette, lobster mashed potato, asparagus, 50

CITRUS CHICKEN

Misty Knoll Farm Chicken Breast, citrus reduction with citrus fruits, heirloom jasmine rice, sautéed spinach. 45

BAKED FILLET EAST COAST SOLE

lobster dressing, lemon-Chablis vinaigrette, jasmine rice, sautéed spinach, 50

BAKED CHICKEN BREAST

Misty Knoll Farm Chicken Breast, tomato-herb vinaigrette, jasmine rice, vegetable noodles, 45

DELF TREE PORTOBELLO GF

roasted garlic sauce, grilled squash, roasted pepper, goat cheese, mashed potato, steamed broccoli, 35

> Sweet Tooth CAKE CUTTING

a \$2 cake cutting fee will be added if applicable

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Feeling The Otto.

"Absolutely beautiful venue. The Coordinator was incredibly helpful and accommodating with any of our needs, and helped everything flow smoothly. The staff was quick and friendly, and the food was some of the best I've ever had at a wedding. The package included so much, and everything was absolutely perfect."

~ Maggie F.

"Our experience at the Country Club of Pittsfield could not have been any better.

We Loved Everything. We can't thank you all enough, for what I think was the "BEST WEDDING RECEPTION EVER" because of the expertise of the Country Club of Pittsfield and their Outstanding Staff. We are so happy we had our reception with all of you at the Country Club of Pittsfield."

~ Jeff S.



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