

*~ Wedgewood Pines Country Club ~*  
**2024**



*Elegance with the Warmth of Home*



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# *The Birches*



*International Cheese Display with Vegetable Crudité*

*Choice of Four Passed Hors D'oeuvres*

*Champagne Toast*

*Selection of 2 Gourmet Entrées for your Guests*

*Buffet Coffee, Tea & Assorted Desserts Station*

*On-site Special Events Coordinator*

*Full Length White Table Linens*

*Choice of Napkin Color*

*Gold Chiavari Chairs*

*Mirrors & Votive Candles to Enhance your Centerpieces*

*Beautiful Indoor and Outdoor Settings for Photographs*

*Private Bridal Room for the entire Day*

*Round of Golf for 4 Mid-Week*

*\$89 per Guest*

# *The Oaks*



*International Cheese Display with Vegetable Crudité*

*Choice of Five Passed Hors D'oeuvres*

*One Hour Open Bar*

*Champagne Toast*

*Selection of 2 Gourmet Entrées for your Guests*

*Buffet Coffee, Tea & Assorted Desserts Station*

*On-site Special Events Coordinator*

*Full Length White Table Linens*

*Choice of Napkin Color*

*Gold Chiavari Chairs*

*Mirrors & Votive Candles to Enhance your Centerpieces*

*Beautiful Indoor and Outdoor Settings for Photographs*

*Private Bridal Room for the entire Day*

*Round of Golf for 4 Mid Week*

*\$115 per Guest*

# *The Nobel Pines*



*International Cheese Display with Vegetable Crudité*

*Choice of Five Passed Hors D'oeuvres*

*Full Open Bar*

*Champagne Toast*

*Selection of 2 Gourmet Entrées for your Guests*

*Coffee and Assorted Herbal Teas*

*On-site Special Events Coordinator*

*Full Length White Table Linens*

*Choice of Napkin Color*

*Gold Chiavari Chairs*

*Mirrors & Votive Candles to Enhance your Centerpieces*

*Private Bridal Room*

*Round of Golf for 4 Mid week*

*\$145 per Guest*

# *Hors d'oeuvres*

## *Hot Hors d'oeuvres- Passed*

*Apple Laced Butternut Squash Shooters*

*Roasted Tomato Bisque Shooters*

*Spinach & Feta Filled Phyllo Triangles*

*Country Herb Stuffed Mushroom Caps*

*Coconut Chicken with a Tangy Orange Dipping Sauce*

*Chicken & Corn Fritters with a sweet BBQ sauce*

*Vegetable Spring Rolls with Plum Dipping Sauce*

*Chipotle Steak with a Cool Down dipping sauce*

*Buffalo Chicken Pot Stickers*

*Vegetable Dumplings*

*Sea Scallop Wrapped In Bacon*

*Maryland Crab Cakes with Remoulade Sauce*

*Herb & Garlic Filet Mignon on Miniature Toast*

*Coconut Shrimp with a Tangy Orange Dipping Sauce*

*Lobster, Cheddar & Chive Miniature Grilled Triangles*

*Lollipop Lamb Chops with a Mint Chutney*

## *Hors d'oeuvres*

*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 & 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*

*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 & House made Pesto.*

*\$10/person*

***Stationary Mediterranean Display ~ minimum of 50 guests***

*Hummus, imported olive tapenade, stuffed grape leaves,*

*Tabbouleh, feta cheese & toasted pita chips.*

*\$10/person*

# *First Course*

*served with warm 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*

*Butternut Squash Ravioli with a Maple Cream Sauce*

*Spinach, Asiago & Roasted Garlic Ravioli Pesto Cream*

*Lobster Ravioli with Tomato Basil Cream Sauce*

*Wedgewood's Field Greens Salad*

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

*Caesar Salad*

*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 & Parmesan croutons.*

*Spinach, Blue Cheese & Pear Salad*

*baby spinach with crumbled blue cheese, crispy bacon, red onion, sliced pears and candied pecans, tossed with 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 Two ~*

### **Baked Stuffed Chicken**

*boneless breast of chicken stuffed with roasted apple and cranberry stuffing and finished with a chardonnay cream sauce*

### **Chicken Piccata**

*sautéed chicken breast with lemon, white wine, butter and capers.*

### **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**

*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 buere 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 or Prime Rib of Beef (carved)**

*with garlic and fresh pepper (8 oz.) wine, butter.*

### **Center Cut Filet Mignon (8oz.)**



## *Wedding Pairs*

### *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 Stuffed Zucchini ~ 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*

*ages 12 and under,*

*~ Select one ~*

*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*

*perfect end to a fall wedding.*

*\$5 per person*

*Sliders and Fries*

*assortment of mini cheeseburgers and hamburgers with fries*

*\$6 per person*

*Hot Cocoa Shooters, Mini Brownies and Chocolate Chip Cookies*

*choice of chocolate or blonde brownies*

*\$5 per person*

*Ice Cream Sundae Bar*

*chocolate & vanilla ice cream served with jimmies,*

*mini chocolate chips & crushed oreos.*

*\$6 per person*

*Cannoli & Cake Lollypop Bar*

*\$6 per person*

*Cupcake Bar*

*assortment of 3 different cupcakes flavors*

*\$4 per person*

# Terms & Conditions

## **Facility Rental**

Grand Ballroom accommodates up to 210 guests. Rental includes the use of our facility for 5 hours for a fee of \$1,500 on Saturdays, \$500 on Fridays and \$500 on Sundays. A wedding ceremony on site is an additional \$500 fee which includes the use of our gold chiavari chairs and isle runner. Additional time can be added for \$500 per half hour. There is a 15 min grace period at the end of the event for guests to leave the space.

## **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. Staff and Management reserve the right to refuse service to anyone reasonably deemed to be intoxicated.

## **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 one year prior to the date of the event. An additional deposit of \$2500 is due six months prior to the date of the event.. The balance will be due ten (10) days prior to your event. All deposits and scheduled payments may be made by personal check, cashier's check, money order, cash or credit card. Payments made with a credit card will incur a 3% processing fee. ALL DEPOSITS ARE NON REFUNDABLE.

## **Guarantee**

A guarantee of the exact number of guests will be required (15) fifteen business days prior to the event

## **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. ALL DEPOSITS ARE NON-REFUNDABLE

## **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. must be hung by a licensed vendor.

## **Taxes & House Charges**

A house charge of 21% will be added to all beverage & wedding package items. The "House Charge" is 15% staff gratuity and 6% administration fee. Food and beverage prices are subject to a 6.25% state tax,