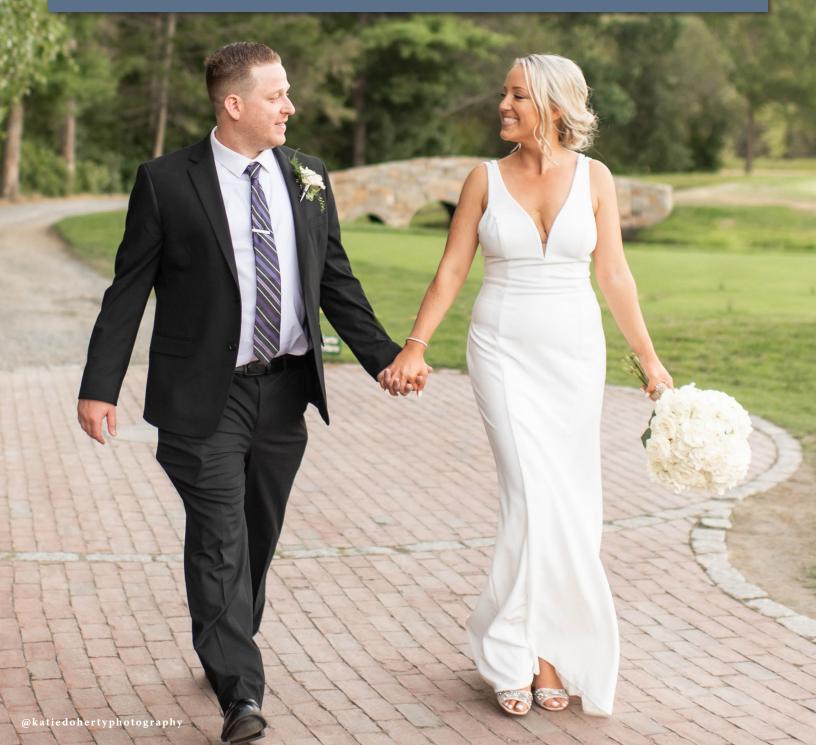


Wedding Guide



All Wedding Packages Include:

5 Hour Timeslot

30-Minute Ceremony

\$1500 ceremony fee

Hemingway Room and Uncovered Patio

rental fee and food & beverage minimum will apply

Dance Floor

In-House Tables, Chairs, Flatware, Glassware, China Colored Napkin Choice

Golf Foursome

some restrictions

Ericson Room as Bridal Suite

available two and a half hours before ceremony with First Look or one and a half hours before ceremony without First Look

Golf Cart for Photos

PACKAGES

Bronge

One (1) Stationary Display

Three (3) Passed Hors d'Oeuvres

Plated First Course + Second Course OR Buffet

Wedding Cake from Cake Monstah

Coffee and Tea Station

Prosecco Toast

Non-Alcoholic Beverages Included

No Bar Service

\$115 per person

Silver

One (1) Stationary Display

Three (3) Passed Hors d'Oeuvres

Plated First Course + Second Course OR Buffet

Wedding Cake from Cake Monstah

Coffee and Tea Station

One (1) Hour Open Bar

house brands

Prosecco Toast

Non-Alcoholic Beverages Included

\$135 per person

Two (2) Stationary Display

Gold

Four (4) Passed Hors d'Oeuvres

Plated First course and Second Course OR Buffet

Wedding Cake

from Cake Monstah

One (1) Passed Late Night Hors d'Oeuvres

Coffee and Tea Station

Five (5) Hour Open Bar

house brands

Prosecco Toast

Non-Alcoholic Beverages Included

\$185 per person

WEDDING CATERING GUIDE

Stationary Displays

CHEESE

chef's selection gourmet cheeses, fig jam, honey, red grapes, crackers, crostini

Enhance with:
Charcuterie chef's selection
Italian meats +\$6pp

RAW BAR +\$12PP

shrimp cocktail, local oysters, little neck clams, house cocktail sauce, horseradish, lemon

Enhance with:
steamed and chilled
half lobster tails +market price

VEGETABLE CRUDITÉS

carrot, celery, cucumber, bell pepper, cauliflower, grape tomatoes, radish, hummus, house ranch dip, bleu cheese dressing



Shrimp Cocktail house cocktail sauce

Crab Rangoon sweet chili sauce

Coconut Shrimp sweet chili sauce

Bacon-Wrapped Scallop maple drizzle

Mini Crab Cake red pepper aioli

Teriyaki Beef

Mac + Cheese Cup

Mini Bacon Cheeseburger american, bacon, special sauce add french fry cone +\$2pp

Chicken Bite pink peppercorn-honey sauce

Coconut Chicken sweet chili sauce

Chicken + Waffle Bite maple-bacon glaze

Mini Grilled Cheese tomato soup shooter

Truffle Fry Cone garlic aioli

Risotto Fritter

san marzano tomato sauce

Caprese Skewer basil oil, aged balsamic

Mini Brie en Croûte raspberry

Phyllo-Wrapped Spinach + Feta tzatziki

> Vegetable Spring Roll sweet + sour sauce

Vegetable Dumpling ponzu

FIRST COURSE

select one (1):
add an additional course +\$8pp

Caesar Salad

crisp romaine, parmesan, herb croutons, house caesar dressing

Mixed Greens Salad

cherry tomatoes, cucumber, carrot, house vinaigrette

New England Clam Chowder

Signature Wedge Salad

candied bacon, cherry tomato, crispy onion
ring, great hill bleu cheese dressing +\$2 pp



SECOND COURSE

select two (2):

Pan-Roasted Chicken Breast

port-shallot reduction, roasted potato, asparagus

Provolone + Prosciutto Stuffed Chicken

madeira mushroom sauce, garlic mashed potato, haricots verts

Mushroom Risotto

parmesan, truffle oil, dressed arugula

Vegetable Bolognese

oven-roasted vegetables, garbanzo beans, cremini mushroom, san marzano tomato, shaved parmesan, zucchini noodles, extra virgin olive oil

Baked Haddock

buttery panko crumb, lobster cream, mashed potato, asparagus

Pan-Seared Salmon

lemon caper butter, herb pilaf, haricots verts

Grilled Filet Mignon

red wine sauce, mashed potato, asparagus, crispy onion

Surf + Turf +\$12pp

herb-roasted petite filet mignon, shallot confit butter, poached lobster tail, mashed potato, asparagus

MAINS

select three (3):

Macaroni + Cheese parmesan, chive crumb

Chicken Piccata capers, lemon, white wine sauce

Herbed Chicken + Cheese Tortellini

fire-roasted tomato, spinach, parmesan cream sauce

buttery panko crumb, lobster cream

cherry tomato-caper chutney

Sliced Sirloin mushroom-red wine sauce

Herb-Rubbed Turkey Breast sage gravy, cranberry sauce

Garlic-Rubbed Beef Tenderloin Carving Station red wine sauce + \$12 pp

Slow Roasted Prime Rib Carving Station au jus, horseradish crema +\$10pp

*Carving Station Chef Attendant Fee \$150

Baked Cod

Pan-Seared Salmon

SIDES

select two (2):

Vegetable Medley zucchini, summer squash, carrot, red pepper, brussels sprouts

> Green Beans + Carrots garlic butter

Roasted Potatoes Red Bliss Mashed Potato Herb Rice Pilaf

Dinner Dick +

Includes:

One (1) Starter

Three (3) Mains

Two (2) Sides

STARTERS

select one (1):

Caesar Salad

crisp romaine, parmesan, herb croutons, house caesar dressing

Mixed Greens Salad cherry tomatoes, cucumber, carrot, house vinaigrette



DESSERT DISPLAYS

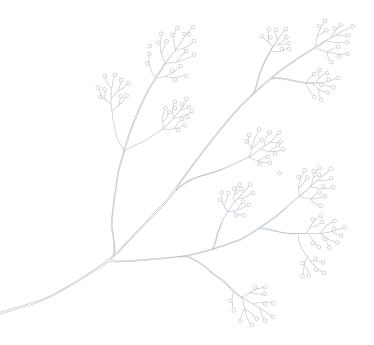
priced per person

Assorted Cookies + Brownies +\$6pp

Assorted European Miniature Pastries +\$10pp

Dessert Table +\$16pp

donut holes, mini cannoli, mini whoopie pies, petit chocolate chip cookies, s'mores mousse cups, strawberry shortcake trifle



Gluten-friendly, vegan and vegetarian options are available upon request. Modifications and additional charges may apply.

Room fees and minimums apply. Pricing is subject to a 7% state and local tax, 20% gratuity and 6% administrative fee.

Outside Dessert Fee +\$2pp service, utensils, plates + napkins provided by Weathervane Golf Club