



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

Bronze

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

Gold

Two (2) Stationary Display

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



Hors D'Oeuvres

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



Plated
Dinner

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

Dinner Buffet

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

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

Baked Cod

buttery panko crumb, lobster cream

Pan-Seared Salmon

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*

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

Optional Enhancements

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