



2018
Wedding Menu



Wachusett Country Club

*187 Prospect St.
West Boylston, MA 01583
Phone (508) 835-4484
www.wachusettcc.com*

Welcome to Wachusett Country Club!



Thank you for taking the time to consider Wachusett Country Club as the site for your special event. We look forward to the opportunity to assist you in creating the perfect day for this memorable occasion.

Owned and operated by the Marrone Family since 1939, Wachusett Country Club has been the location of over 3000 weddings. With four members of the Marrone Family working there daily, Wachusett is a true family business in every sense of the word. Hence, you will most assuredly get the personalized attention that your Wedding Day deserves.

From the moment your wedding is booked until the last guest leaves, our experienced managers will be available to assist you in the planning of your perfect wedding. They will be happy to provide you with suggestions and advice for floral arrangements, entertainment, photographers, and all the other endless necessities. Gary Sanguenaro, our Head Chef for over 40 years, will present a full course meal of your choice in the most elegant manner. He will also be available to provide a memorable wedding cake in your choice of color, style, and flavor.

In order to meet each individual's needs, Wachusett Country Club has two function rooms, each seating comfortably a different range of guests. The minimum guest counts for the months of May thru October are as follows:

The Wachusett Room (Max. 375)

<i>Friday or Sunday.....</i>	<i>125</i>
<i>Saturday (12:00pm – 5:00pm)</i>	<i>125</i>
<i>Saturday (7:00pm – 12:00am)</i>	<i>125</i>
<i>Saturday mid-day (\$2000 room fee)</i>	<i>150</i>

The Frost Room (Max. 120)

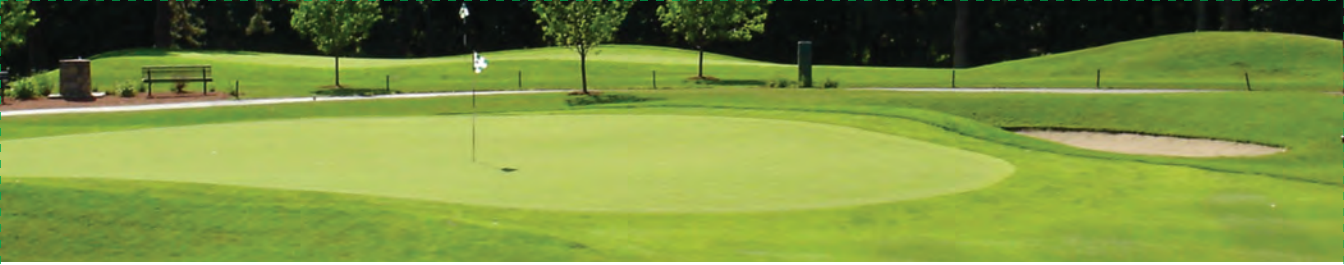
<i>Friday or Sunday.....</i>	<i>50</i>
<i>Saturday (12:00pm – 5:00pm)</i>	<i>50</i>
<i>Saturday (7:00pm – 12:00am)</i>	<i>75</i>
<i>Saturday mid-day (\$1000 room fee)</i>	<i>75</i>

Both reception rooms have been recently remodeled and updated in order to provide the most elegance and beauty possible. Our spacious Wachusett Room features oversized windows showcasing the breathtaking view of the golf course and the Wachusett Reservoir. Our 3500 square foot deck overlooking the golf course is accessible from both function rooms.

Wachusett Country Club is centrally located in West Boylston, Massachusetts just 5 minutes east of Worcester and 45 minutes west of Boston, and is easily accessible from all major highways.

Again, we thank you for taking the time to consider Wachusett Country Club for the site of your reception and hope you will visit the facilities in order to witness the beauty and personal atmosphere that surrounds the Wachusett Country Club.

*Congratulations and Best Wishes,
The Marrone Family*



Your Wachusett Wedding Includes:

Personal Event Planner to assist throughout the planning of your special day



Professional Service Staff in Formal Attire



Banquet Captain to assist on the Day of the Event



Champagne or Wine Toast for all invited guests



*Slicing & Serving of Your Wedding Cake
with Ice Cream and Fresh Seasonal Berries*



Ice Water with lemon at each place setting



Use of our Outdoor 3500 sq ft. Deck with Canopy



Picturesque Views of Wachusett Reservoir for Photographs & Videography



¾ Length Ivory Table Linens with Selection of Colored Napkins

Wedding Reservation Procedure

At the time the reservation is made:

- *The wedding sales agreement must be signed and a deposit of \$1000.00 is due in order to secure the reservation.*
 - *The date, time, and room must be specified along with an estimated guest count.*
- *For all Saturday mid-day receptions, the additional non-refundable room rental fee must be paid.*

Six months prior to the reception:

- *An additional non-refundable deposit of \$1000.00 is due.*
- *Call Wachusett Country Club and set up an appointment with the wedding coordinator to discuss tentative details.*

Two weeks prior to the reception:

- *Your complete dinner menu must be selected including hors d'oeuvres, choice of two entrees, dessert, wine, open bar, etc.*
- *Your guaranteed guest count along with entrée choice per guest must be given to the wedding coordinator.*

(If applicable, do not forget to include photographer, DJ, band, etc. in guest dinner count.)
- *Full payment is due by cash, money order, or certified bank check.*

At least 6 days prior to the reception:

- *The seating chart provided by Wachusett must be completed and returned.*
 - *Any personal amenities such as seating cards (alphabetized), personalized cocktail napkins, gift baskets, etc. should be given with instructions to the wedding coordinator.*

Stationary Hors D'oeuvres

(Each platter serves approximately 100 guests.)

International Gourmet Cheese Display	\$250.00
Domestic & Imported Cheese & Fruit Display	\$150.00
Cordial of Fresh Fruit	\$175.00
Fresh Garden Vegetable Crudit� with Dip	\$175.00
Prosciutto with Melon	\$175.00
Jumbo Shrimp Cocktail	\$325.00
Oysters on the Half Shell	\$325.00
Cucumber Rounds with Spicy Crab Stuffing	\$220.00
Smoked Salmon Canap�s	\$240.00
Pita Wedges with Hummus	\$175.00
Assorted Sushi (Spicy Tuna, California, and Shrimp Roll)	\$325.00

Butler Passed Hors D'oeuvres

(per 100 pieces)

Buffalo Chicken Poppers	\$200.00
Korean Pork Belly	\$250.00
Lamb Lollipops	\$450.00
Meatballs (Swedish or Italian)	\$180.00
Baked Stuffed Mushroom Caps	\$180.00
Vegetable Spring Rolls	\$160.00
Chicken Wings	\$180.00
Chicken Satay	\$220.00
Coconut Chicken	\$220.00
Chicken Saltimbocca	\$220.00
Dijon Chicken in Puff Pastry	\$190.00
Chicken Quesadillas	\$180.00
Beef Teriyaki	\$200.00
Crab Rangoons	\$250.00
Baked Clams Casino	\$260.00
Coconut Fried Shrimp	\$260.00
Crab Cakes with a Roasted Red Pepper Cream Sauce	\$240.00
Sea Scallops Wrapped in Smoked Bacon	\$280.00
Mini Beef or Chicken Wellington	\$220.00
Spinach & Cheese Puff Pastry	\$180.00
Feta & Sun-Dried Tomato Phyllo Roll	\$180.00

Wachusett Hors D'oeuvres Package - \$12.95

(One hour only & must be accompanied with a sit down or buffet meal)

Domestic Cheese & Fruit Display, Fresh Garden Vegetable Crudit  with Dip, & Pita Wedges with Hummus, with your choice of three hot items served butler style

*All Hors D'oeuvres prices are subject to a 12% Gratuity,
8% Taxable administrative fee, and a 7.00 % state and local tax.*

Accompaniment Suggestions

Appetizers

(Please select one)

Seasonal Fresh Fruit Cup

Fresh Melon in Season

Tri-Colored Tortellini

Served w/ Asiago Cream Sauce

Minestrone Soup

Cream of Broccoli Soup

Italian Wedding Soup

Vegetable Tortellini Soup

Penne Marinara

Served with Pecorino Romano

Jumbo Shrimp Cocktail (add \$8.95 pp)

Lobster Ravioli (add \$8.95 pp)

Served with Tomato Basil Cream Sauce

Vegetable

(Please select one)

String Beans with Baby Carrots

Seasonal Vegetable Medley

Broccoli Hollandaise

Green Bean Almondine

Butternut Squash

Fresh Asparagus Bundles (seasonal)

Vegetable Ratatouille

Salads

(Please select one)

Wachusett House Salad

with choice of dressing

Caesar Salad w/Herb Croutons

Tomato & Mozzarella Salad (add \$3.95 pp)

Fresh Beefsteak Tomatoes, Buffalo Mozzarella, and fresh Basil drizzled with herb vinaigrette

Antipasto Salad (add \$3.95 pp)

Iceberg Lettuce, Tomatoes, Kalamata Olives, Roasted Red Peppers, Pepperocini, Cappicola, Prosciutto, Fresh Mozzarella, served with traditional Vinaigrette

Mesculin & Gorgonzola Salad (add \$3.95 pp)

Fresh Mesculin Greens with Gorgonzola Cheese, sliced Apples, & fresh Walnuts, served with Red Zinfandel Vinaigrette

Starch

(Please select one)

Au Gratin Potatoes

Garlic Roasted Mashed Potato

Yukon Gold Roasted Potato

Baked Stuffed Potato

Rice Pilaf

Steamed Wild Rice

Risotto Cake

Jumbo Baked Potato

Franconia Potato

Dessert

(Please select one)

Your Wedding Cake served w/ Ice Cream & Seasonal Berries

Strawberry Shortcake

Apple Crisp

Rocky Road Cheesecake

White Chocolate Mousse

All Entrees served with choice of champagne or wine toast, appetizer, salad, potato, vegetable, coffee, dessert, fresh rolls, and butter.

All Dinner Entrees are subject to a 12% Gratuity, 8% Taxable administrative fee, and a 7.00 % state and local tax.

Poultry

Boneless Breast of Chicken.....	\$39.95
<i>With Sage Stuffing and Chardonnay Sauce</i>	
Pan-Seared Chicken Marsala	\$39.95
<i>Breast of Chicken pan-seared with seasoned flour and flavored oil, topped with mozzarella Cheese & Marsala Cream Sauce</i>	
Chicken Cordon Bleu	\$39.95
<i>Stuffed with Imported Ham & Swiss Cheese, topped with Supreme Sauce</i>	
Chicken Pomodoro	\$39.95
<i>Tender Breast of Chicken stuffed with Cappicola, Fontina and Asiago Cheese, topped with marinara</i>	
Statler Chicken Boursin	\$42.95
<i>Stuffed with Spinach, Prosciutto, and Boursin Cheese, topped with Madeira Cream Sauce</i>	

Beef

Roast Sirloin.....	\$39.95
<i>Oven-Roasted with Cracked Black Peppercorns finished with a Cognac Demi-Glaze</i>	
Wachusett's Famous Prime Rib.....	\$42.95
<i>Herb rubbed, slow-roasted Boneless Rib, served with Au Jus. Nobody does it better!</i>	
Filet Mignon	\$46.95
<i>Char-grilled Center Cut with Merlot Demi-Glaze</i>	
Surf & Turf	\$46.95
<i>Char-grilled Petit Filet and Two Jumbo Stuffed Shrimp served together</i>	
Roast Tenderloin of Beef	\$46.95
<i>Infused with Garlic and Fresh Pepper served with Béarnaise Sauce</i>	

Seafood

Grilled Swordfish.....	\$42.95
<i>Served with Maitre D' Butter</i>	
Baked Fresh New England Haddock	\$39.95
<i>Lightly breaded served with lemon butter</i>	
Baked Stuffed Extra Jumbo Shrimp.....	\$42.95
<i>With our special Seafood Stuffing & topped with a flavorful lemon butter</i>	
Baked Atlantic Salmon	\$39.95
<i>Topped with a Dilled Hollandaise Sauce</i>	
Stuffed Lemon Sole	\$39.95
<i>Crab & Shrimp Stuffed Filet of Sole, topped with a Sherry Lobster Cream Sauce</i>	

The Wachusett Wedding Buffet

\$42.95 per person

- Choice of 4 Entrees –

Sliced Roast Beef with Mushroom Sauce

Steak Gorgonzola

Seafood Scampi over linguini

Baked Stuffed Sole with Crabmeat Stuffing

Baked Haddock Au Gratin

Stuffed Pork Tenderloin

Shrimp & Beef Stir-fry

Mini Chicken Kiev

Mini Chicken Cordon Bleu

Chicken Primavera over linguini

Your choice of salad and dessert will be served individually to each guest at their seat.

-Choice of Salad-

House Salad (*Choice of one dressing*)

Traditional Caesar Salad

Mescalun & Gorgonzola Salad (add \$3.95)

Antipasto Salad (add \$3.95)

Spinach Salad (add \$3.95)

-Choice of Vegetable-

Vegetable Medley

Butternut Squash

Green Beans Almondine

Glazed Carrots with Pineapple

-Choice of Potato-

Au Gratin Potatoes

Garlic Roasted Mashed Potato

Yukon Gold Roasted Potato

Rice Pilaf

Steamed Wild Rice

-Choice of Dessert-

Your Wedding Cake served
with Ice Cream & Seasonal Berries

Strawberry Shortcake

Apple Crisp

Rocky Road Cheesecake

White Chocolate Mousse

Italian Cookie & Pastry Platter (*one per table*)

*All Buffet prices are subject to a 12% Gratuity,
8% Taxable administrative fee, and a 7.00 % state and local tax.*

Off Peak Wedding Package

\$36.95 per person

This package is available for Receptions occurring on
Friday night with arrival no later than 7:00 p.m.,
Saturday from 12:00 to 5:00 p.m.,
and Sunday Anytime.

You are allowed 5 hours from time of arrival.

Package also Includes:

Complimentary Champagne Toast,
Cutting and Service of your Wedding Cake

&

Your choice of one from each grouping below:

-Salad-

Wachusett House Salad with Choice of
Dressings

Traditional Caesar Salad with Herbed
Croutons

Mesculin & Gorgonzola Salad with Sliced
Apples and Fresh Walnuts

Served with Red Zinfandel Vinaigrette

-Vegetable-

String Beans with Baby Carrots

Seasonal Vegetable Medley

Green Beans Almondine

-Starch-

Yukon Gold Roasted Potato

Baked Potato

Delmonico Potato

Penne Pasta Marinara

-Dessert-

Your Wedding Cake served with Ice Cream
and Seasonal Berries

House Baked Apple Crisp

Ice Cream Puff drizzled
with Chocolate Sauce

Bread Pudding

*All Buffet prices are subject to a 12% Gratuity,
8% Taxable administrative fee, and a 7.00 % state and local tax.*

Off Peak Dinner Entrees

You have the option to choose 2 entrees from the list below

Boneless Breast of Chicken

With Sage Stuffing and Chardonnay Sauce

Baked Fresh New England Haddock

With a Bread Crumb Topping and Lemon Butter

Grilled Atlantic Salmon Filet

Topped with a Dilled Hollandaise Sauce

Sliced Roast Sirloin of Beef

*Oven-Roasted with Cracked Black Peppercorns and finished
with a Cognac Demi-Glaze*

Stuffed Lemon Sole

*Crab & Shrimp Stuffed Filet of Sole,
topped with a Sherry Lobster Cream Sauce*

Yankee Pot Roast

*Traditional Round of Beef braised with a Mirepoix of Garden Vegetables
served with Home-style Pan Gravy*

Grilled Breast of Turkey

Served with a Cranberry Orange Stuffing and Pan Gravy

All entrees served with Warm Dinner Rolls, Fresh Butter, Coffee, Tea, and Decaf

Specialty Offerings

Wachusett Assorted Cannoli Station \$9.95 per person

Assorted Homemade Cannolis with your choice of fillings and toppings. One Hour only and must be accompanied by a sit-down or buffet meal.

Wachusett Dessert Bar \$9.95 per person

Assortment of Miniature Pastries, Cream Puffs, Chocolate Éclairs and Cup Cakes accompanied with Freshly Brewed Gourmet Flavored Coffee. One Hour only and must be accompanied by a sit-down or buffet meal.

Late Night Deli and Pizza Buffet \$9.95 per person

An assortment of freshly baked pizza and fresh Boar's Head deli meats & cheeses, assorted breads, salad, & all the garnishes for those with a late night craving. One Hour only and must be accompanied by a sit-down or buffet meal.

Champagne Fountain with Strawberries \$6.95 per person
(cocktail hour only)

Non-Alcoholic Fruit Punch \$3.95 per person
(cocktail hour only)

Wine By The Bottle

Bottled wines from our wine list are available to be served during your meal. They are served by the bottle and priced by the bottle. A complete wine list is available by request. Wine may be poured for an additional cost.

Family Style per Table \$6.95 per person

A Platter of Freshly Baked Cookies, Specialty Italian Cookies, Brownies, and Miniature Pastries. One platter per guest table and must be accompanied by a sit-down or buffet meal.

Cascading Chocolate Fountain \$5.95 per person

Rich Belgian Chocolate warmed and melted, flowing over the fountain tiers, allowing guests to dip a variety of fruits and desserts, creating delicious chocolate covered delicacies. One Hour only and must be accompanied by a sit-down or buffet meal.

*All prices are subject to a 12% Gratuity,
8% Taxable administrative fee, and a 7.00 % state and local tax*

Wedding Policies

Prices & Deposits

Any available date of interest may be placed on a tentative hold for one week. A non-refundable deposit of \$1000 is required for all wedding receptions. An additional deposit of \$1000 is due 6 months prior to the event. All prices are guaranteed as of the date the initial deposit is received. All deposits are non-refundable in the event of cancellation. Wachusett Country Club must receive written notice of any cancellation.

Final Guest Count & Payment

A final guaranteed guest count is required 14 days in advance. This will be considered your minimum guarantee. No refund will be made should the actual number of guests attending fall below your minimum guarantee. Once the final guaranteed guest count has been given, the number of guests may not be reduced; however it may increase through 3 business days prior to the event date. For all functions, final payment must be made by cash, money order, or certified bank check 14 days prior to your function.

Liability & Damage

Wachusett Country Club shall not assume responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during, or following any function. The customer is responsible and shall reimburse the club for any damage, loss, or liability incurred by the club by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods for said function. Please assign a responsible person to keep your gifts and envelopes safe, as Wachusett claims no responsibility for them.

Minimum Guest Counts/Hours Available

Wachusett Country Club offers the following reception hours along with the applicable minimum guest count:

The Wachusett Room

<i>Friday or Sunday</i>	125
<i>Saturday (12:00pm – 5:00pm)</i>	125
<i>Saturday (7:00pm – 12:00am)</i>	125
<i>Saturday mid-day (\$2000 room fee)</i>	150

The Frost Room

<i>Friday or Sunday</i>	50
<i>Saturday (12:00pm – 5:00pm)</i>	50
<i>Saturday (7:00pm – 12:00am)</i>	75
<i>Saturday mid-day (\$1000 room fee)</i>	75

Please note that the Saturday mid-day option is for any six hours of your choosing and requires an additional room rental fee payable upon booking along with the initial \$1000 deposit. This room rental fee is also non-refundable in the event of cancellation.

Overtime

The room is available for five hours. However, arrangements may be made ahead of time with the function coordinator for an additional hour.

Regulations

Due to insurance regulations, Wachusett Country Club must provide all food or beverages with the exception of the wedding cake. For the same reason, no food or beverage may be taken from the premises.

Displays, Decorations, & Room-Set-ups

Wachusett Country Club will set up all centerpieces, place cards, favors, etc. provided that everything is dropped off 48 hours prior to the event. Wachusett reserves the right to charge an additional service fee for set up of functions with extraordinary requirements. All proposed displays or decorations shall be subject to the approval of management. Birdseed, bubbles, confetti, rice, etc. are not permitted. Please be sure your guests are aware of this restriction so you do not incur an additional cleaning fee. Please notify Wachusett prior to your reception of any items that you would like to keep (toast glasses, guest book, etc.). These items will be placed on (or under) the gift table.

Open Bar

Open Bar is based on a per person hourly cost. Open Bar for the first hour is \$15.00 per person plus 12% gratuity, 8% taxable administrative fee, and a 7% state and local tax. Open Bar for the entire reception is \$30.00 per person plus a 12% gratuity, 8% taxable administrative fee, and a 7% state and local tax for a maximum for 5 hours only.

Linens

Wachusett Country Club provides ivory tablecloths and your choice of napkin color. Most standard colors are available. Tablecloths are $\frac{3}{4}$ lengths, not floor length. Wachusett can provide floor length linens at an additional cost per table.

Chair Covers

Wachusett Country Club does not provide chair covers and will not put them on. There is a charge of \$75 to take them off. Please be advised that not all chair covers fit every type of chair.

Children, Vegetarian Meals, and Vendor Meals

Wachusett allows a vegetarian meal offering of either Pasta Primavera or a Steamed Vegetable Plate. For children, Wachusett provides chicken tenders and fries. The price for a vegetarian meal is \$39.95 and the price for a Children's Meal is \$25.95. These options are in addition to the two entrees you may offer your guests. Vendors are provided the same entrees as the guests and are charged the same price. Vendors are always served after the guests. Most vendors prefer to be assigned a table inside the reception hall.

Wedding Cakes

Delivery of wedding cakes provided by outside bakers, or fresh floral centerpieces must be delivered no earlier than 5:30 pm on Saturday evenings, or no more than one hour before the start of any event on other days of the week. We lack the appropriate storage space for these items. Once we have begun the set up procedures for the reception we will be happy to accept the delivery of these items. Wachusett Country Club's Chef, Gary Sangenario can design an elegant wedding cake for an additional cost. He requires at least one-month notice. If you would like to set up an appointment to meet with him, arrangements can be through the function coordinator.

On-Site Ceremonies

Ceremonies may only take place outside on our adjoining deck for a rental and set-up fee of \$750. Please note that seating will not be provided for all of the guests. However, most ceremonies are no longer than 15 minutes so standing is acceptable. With regards to rehearsals, the deck is not guaranteed to be available the night before the event. Arrangements must be made ahead of time with management.

Seating

Wachusett Country Club has round tables that can accommodate from six to ten guests. They do not fit eleven guests or more under any circumstances. Any table with greater than ten guests will have to be a straight banquet table. The seating chart provided by Wachusett Country Club must be returned three days prior to the reception. Wachusett does provide table numbers. The management reserves the right to alter floor plan for the comfort and safety of the guests and wait staff.

Hors D'oeuvres

Cold Hors D'oeuvres are placed and displayed on tables. Hot hors d'oeuvres are served butler-style throughout the cocktail hour. The recommended amount of hors d'oeuvres for a reception is as follows:

Under 100 guests: 2 cold platters, 2-4 hot
100 – 200 guests: 3 cold platters, 4-6 hot
Over 200 guests: 4 cold platters, 6-8 hot

Wachusett Country Club

Alcohol Policy

Wachusett Country Club's liquor license is granted by the Massachusetts State Liquor Commission. Wachusett complies with all state regulations and laws. In order to make your event at Wachusett safe and enjoyable, we ask you to please keep the following alcohol policy in mind. We thank you for your understanding and cooperation.

- Patrons or guests will not be permitted to supply their own alcoholic beverages.
This includes small bottles of wine used for favors.
- No alcohol can be consumed on Wachusett Country Club property unless purchased at Wachusett Country Club.
- All alcohol must be consumed in the function rooms or attached patio.
No alcohol is allowed in the parking lot or on the golf course.
No alcohol may leave the premises at any time.
- Wachusett Country Club and its employees reserve the right to restrict or refuse service to any persons they perceive to be intoxicated or disorderly.
- No one under the age of 21 will be allowed to consume or purchase alcohol.
Also, no one will be served alcohol without proper identification.
A valid driver's license will be the only acceptable form of identification.
- The sale of alcohol will cease 30 minutes prior to the end of your scheduled event.
Management reserves the right to close the bars at any time.
Bar may not be open more than five hours per event.
If you choose to extend your reception beyond five hours,
no alcohol will be served during this time.
 - Shots & shooters will not be served.

