



Your Thursday, Friday or Sunday Wedding...

At Easton Country Club, you'll enjoy the *best of both worlds*: a beautiful outdoor patio setting surrounded by our manicured golf course and grounds, and the indoor comfort of our elegant, newly renovated Fairview Ballroom where you will experience our impeccable service and exquisite cuisine. Our **Arbor & Gazebo** are perfect for intimate ceremonies. You may choose which setting you prefer. The **Gazebo** and grounds are lovely backdrops for stunning photography, and the **Garden Patio** is a delightful setting for the beginning of your reception.

Wedding Amenities

All weddings include the following:

Four & ½ Hours

Experienced Wedding Coordinator to assist you every step of the way

Private Patio, Romantic Gazebo, Tranquil Pond and 150 acres of **picturesque grounds**

Champagne Toast

A Cheese & Cracker Display

Private Bridal Suite

White Chiavari Chairs

White Floor Length Linens

Table Numbers

Card Box

Professional bar service

Complimentary Cake Cutting

Golf Carts to Transport you for pictures

Recommended list of preferred vendors available upon request.

**This menu is available on Thursday, Friday and Sundays Only
Minimum of 75 Adult Guests.**

Site Fee of \$600

Dinner Menu Selections



Includes a selection of two entrees (served Plated), choice of one salad, warm rolls, choice of starch and seasonal vegetables. Freshly brewed Colombian Coffee, Decaffeinated Coffee and Gourmet Tea Assortments served at a station.

Baked Stuffed Chicken Breast

Boneless breast of chicken with traditional stuffing or herb rice with beurre blanc

Thursday	Friday	Sunday
\$37	\$41	\$41

Chicken Piccata

Boneless breast of chicken pan seared with a white wine lemon caper sauce

Thursday	Friday	Sunday
\$37	\$41	\$41

Chicken Marsala

Thin breast of chicken sautéed in a marsala wine sauce with sliced mushrooms

Thursday	Friday	Sunday
\$37	\$41	\$41

Chicken Florentine

Chicken breast with fresh spinach & asiago cheese with a sherry mornay sauce

Thursday	Friday	Sunday
\$37	\$41	\$41

Slow Roasted Roast Beef

Pan-roasted & carved with a wild mushroom gravy

Thursday	Friday	Sunday
\$39	\$43	\$43

Prime Rib

A 12 oz. cut of certified Angus cut beef with a port wine reduction

Thursday	Friday	Sunday
\$42	\$46	\$46

North Atlantic Salmon

Baked and topped with a citrus-butter cream sauce and topped with fresh herbs

Thursday	Friday	Sunday
\$41	\$45	\$45

Beef Tenderloin Medallions (market price 90 days prior)

Seared and roasted to perfection served with port wine demi glaze

Duet: Beef Tenderloin Medallions Paired with Baked Stuffed Shrimp or Crab cake (mkt price)

Dietary Offering



For those guests who require Vegetarian, Gluten Free or Dairy Free options

Glazed Vegetables with Rice Noodles (Vegan, Gluten Free, Lactose Free)

Balsamic glazed vegetables over rice noodles

\$37

Salads

(Select one)

Garden Salad
Caesar Salad

Starch

(Select one)

Mashed Potatoes
Rosemary Roasted Potatoes
Rice Pilaf

Vegetable

Chef's Season Vegetable

Children's Meals

12 years & under,

Select one entrée please

Chicken Tenders & Fries, Macaroni & Cheese,
or Pasta with Marinara or Butter

\$15 per person

Vendor Meals

Vendors will be served in The Clubhouse while
you enjoy your dinner. Vendors are not
permitted to consume alcoholic beverages on
premise.

\$15 per Vendor