

# Easton

**Country Club**  
**2021-2022**

## **ALL WEDDINGS INCLUDE THE FOLLOWING**

Five Hour Reception at ANY time

Experienced Wedding Coordinators

Private Patio & Romantic Gazebo overlooking a  
Tranquil Pond and Manicured Golf Course

Private Bridal Suite

White Chiavari Chairs

Floor Length Linens

Professional Bar Service

Complimentary Cake Cutting Service

Champagne Toast

**Optional On Site Wedding Ceremony**

Ceremonies are available with an extra fee of \$500 which adds one-half hour to the reception time and a 30 minute rehearsal.

# Stationary

## Displays

### **Domestic Cheeses \$3.25**

garnished with fresh fruit and served with assorted crackers  
\$4.75 adding Vegetable Crudités

### **Fine European Cheeses \$4.00**

garnished with fresh fruit and served with assorted crackers  
\$5.50 adding Vegetable Crudités

### **Dip Station \$4.00**

Spinach & Artichoke Dip, Apricot & Ricotta Dip, Bruschetta  
Presented with Tortillas and French Bread Crostini

### **Jumbo Shrimp \$7.95**

cooked to perfection served with our own Tangy Cocktail Sauce

### **Fresh Fruit Display \$4.00**

Honey Yogurt Dip

### **Seasonal Roasted Vegetables \$4.25**

Roasted with a hint of spices and drizzled with balsamic glaze

### **Antipasto Table \$6.00**

Prosciutto, Sopressata, Provolone, Asiago, Fontina, Fresh  
Tomato Caprese, Assorted Olives, Assorted Breads and  
Crackers, house made dipping oil and extra Virgin Olive oil

**Priced Per Guest**

# Passed

## Hors d'oeuvres

### **Thai Chicken Skewers \$3.50**

Bursting with a flavorful combination of ginger, garlic, and spices

### **Vegetable Spring Rolls \$3.25**

Fried wonton wrapper filled with veggies drizzled with a sweet chili sauce

### **One Bite Tacos \$3.50**

Crunchy bite size tacos with your choice of pulled pork, tequila shrimp or roasted vegetables, topped with pico de gallo and a dollop of sour cream

### **Lollipop Lamb Chops \$4.75**

Topped in Fig glaze

### **BLT Crostini \$3.25**

Applewood Smoked Bacon, Lettuce & Sun-dried Tomato topped with a zesty balsamic aioli

### **Mini Mac & Cheese Bites \$3.25**

Mini pasta shells, creamy cheddar cheese sauce topped with a buttery cracker crumb served with bacon crumbles or traditional style

### **Polynesian Coconut Shrimp \$4.25**

Deep Fried butterflied shrimp served with a sweet chili sauce

### **Mini Crab Cakes \$3.50**

Served with a remoulade sauce

### **Bacon Wrapped Scallops \$4.25**

Served with a Whole Grain Honey-Mustard dipping sauce

**Priced Per Guest**

# Dinner

## Selections

Includes a selection of one plated entree, choice of one salad, warm rolls, choice of starch and seasonal vegetables. Freshly brewed Coffee and Gourmet Tea Assortments served at a station.

### **Tuscan Chicken Puttanesca**

Statler breast of chicken, herbed tomato sauce, capers, olives, garlic, fresh basil  
\$45

### **Roasted Herb Chicken**

Statler breast of chicken, traditional bread or cranberry cornbread stuffing, light white wine cream sauce  
\$45

### **Chicken Marsala**

Statler breast of chicken, marsala wine sauce, roasted white mushrooms  
\$45

### **Chicken Piccata**

Statler breast of chicken, white wine lemon caper sauce  
\$45

### **Beef Brisket**

Slow roasted, Texas style barbeque beef brisket  
\$49

### **Rosemary Garlic Roast Beef**

Thinly Sliced Sirloin Beef, bordelaise sauce  
\$49

### **Prime Rib**

Certified Angus beef, port wine reduction  
\$55

### **North Atlantic Salmon**

Citrus-butter cream sauce, topped with fresh herbs  
\$52

### **Baked Haddock**

Boston Baked Haddock with a seasoned crumb topping  
\$52

### **Beef Tenderloin Medallions**

Choice of a tri-color peppercorn sauce or maître butter  
market price 90 days prior

### **Kids Meal (12 and under)**

Chicken Tenders & Fries with a side of Mac & Cheese \$25

# Accompaniments

## **Optional First Course /Priced per guest**

Lobster Ravioli topped with Alfredo Sauce \$7

Penne with Marinara & Fresh Grated Parmesan \$4

Penne with Alfredo Sauce & Fresh Grated Parmesan \$4

Roasted Brussel Sprouts with Bacon Bits & Balsamic Glaze \$5

Traditional Potato Latkes with Applesauce & Sour Cream \$4

## **SALADS**

Select One:

### **Signature Salad**

Mixed Greens, Cucumbers, Tomatoes, House Vinaigrette

### **Caesar Salad Wedge**

Artisanal Romaine, Parmesan Crisp, Croutons, Caesar Dressing

## **Chef's Seasonal Vegetable**

Select One:

Creamy Whipped Potatoes, Rosemary Roasted Potatoes or Rice Pilaf with Orzo

## **For our Gluten, Dairy Free & Vegan Guests**

Quinoa Bowl with Roasted Vegetables \$38

## **Vendor Meals \$30.00 each**

Vendors will be served in the Clubhouse while you enjoy your dinner.

# Bar & Beverage

## **Hosted Open Full Bar**      \$29 per guest

We offer a full selection of top shelf vodka, gin, rum, tequila, rye, bourbon, scotch, brandy, liqueurs, cordials, beer, wine, soda and juices. Hosted open bars are available for any event, ending 30 minutes prior to the end of contracted time.

## **Cocktail Hour Open Full Bar**      \$19 per guest

We offer a full selection of top shelf vodka, gin, rum, tequila, rye, bourbon, scotch, brandy, liqueurs, cordials, beer, wine, soda and juices for the initial hour of your event.

## **Hosted Open Bar based on consumption**

Individual beverages are tallied and presented on an invoice. Hosts may choose a dollar limitation, period of time, or certain categories of beverages with this option.

## **Hosted Soda Bar** \$6 per guest

Soda's, Juices, and Waters are available

## **Wine Service**

We are pleased to offer a variety of white, red, or blush wines to offer your guests as they dine. Wine service is offered either as poured by our staff or bottles placed on the tables for the guests to serve themselves. We have a wide variety to offer and would gladly recommend the right wine to pair with your meal.

Service of alcohol and beverages will end 1/2 hour prior to the conclusion of your event. The fee for any Hosted Open Bar is determined using the guest count of ALL those of legal beverage alcohol age. The

Soda Bar fee will apply to ALL guests who are under age.

A 20% Gratuity applies to all wine services, hosted open bars. The Easton Country Club, Ltd. as a licensee is responsible for the administration and sale of alcoholic beverages in accordance with the Massachusetts State Liquor regulations. The Club will refuse alcohol service to under age patrons or those without proper identification. Service may be denied to any patron at the discretion of the Club personnel. Payment for all services is due upon the conclusion of the event.

We will accept Cash or Major Credit Cards.



## **FEES, DEPOSITS & PAYMENTS**

There is a \$1000.00 Site Fee for all Weddings at The Easton Country Club for use of our Fairview Room and outdoor Patio. We require a \$1500.00 non-refundable deposit to reserve your date. An additional \$3500.00 is due 9 months prior to your date. The final payment is due no later than 12 days prior to your event and must be paid in cash or check. Credit cards will be accepted for the initial deposit only, as well as consumption bars, wine service and day of incidentals.

## **CEREMONIES**

The fee for an on-site ceremony is \$500. This will include ½ hour for your ceremony and a 30-minute rehearsal. We will make every effort to accommodate your choice of a rehearsal time, however, actual rehearsal dates and times are subject to the availability of the club. Please keep rehearsal attendees to the immediate wedding party only.

## **FOOD & BEVERAGE REGULATIONS**

All food and beverages served at Easton Country Club must be supplied solely by the Club and its agents. For the safety of our patrons with respect to proper handling of food and food borne illnesses, the club will not allow patrons to take leftover food off premises. The one exception is any wedding cake provided by a licensed bakery.

## **MENU SELECTIONS**

Menu Selections must be submitted to our Wedding Planner at least 3 months in advance of your event date. Special requests and dietary constraints are gladly accommodated.

## **GUEST COUNTS & GUARANTEES**

There is a minimum guarantee of 100 adult guests for all Weddings. Final guest counts are required 14 days prior to your event. You may increase guest count up to three days before the wedding but cannot decrease it. A floor plan will be provided when your final count is received for approval. Changes to the floor plan will be accepted up to 2 days prior to your event. Linen selections are due at the time of your final guest count.

## **DECORATING**

No confetti, bubbles, matchbooks, smoke machines or any type of pyrotechnics are allowed, including sparklers and Chinese lanterns. Unscented candles are permitted as long as they are ensconced in a globe or votive. Nothing may be adhered to the walls. All petals must be biodegradable if being used as decoration in the aisles for your Ceremony or by your flower girl. Balloons if not being taken with you will be deflated and discarded by our Staff. No balloons should be released into the air.

## **GUEST & VENDOR SETUP AND DELIVERY TIMES**

Stylists & Entertainment Vendors may arrive one hour prior to your start time. Linens will be placed on all tables prior to their arrival. Deliveries of Cakes, Centerpieces, Flowers etc., may arrive two hours prior to your start time. We are happy to assist you with your-ready-to-place centerpieces (all packaging and tags removed), escort cards & favors. Additional fees may be charged the day of the wedding for any excessive decorating by our staff.

## **ADMINISTRATIVE FEE & TAXES**

An additional 20% Administrative Fee and 7% Massachusetts Sales Tax will be applied to all service items in the final invoice. Site and ceremony fees will be taxed but not the Administrative fee. The Administrative Fee does not represent a tip or gratuity.

## **BAR SERVICES**

A 20% gratuity applies to all wine, hosted and open bar services. Service of alcohol and beverages will end ½ hour prior to the close of each event. The Easton Country Club, as a licensee, is responsible for the administration and sale of alcoholic beverages in accordance with the Massachusetts State Liquor regulations. The Club will refuse alcohol service to underage patrons or those without proper identification. Service may be denied to any patron at any time at the discretion of Club personnel. Payment for all services is due upon the conclusion of the event. We accept Cash, and Credit Cards for bar bills.

## **SECURITY FEE \$250.00**

For the safety of our Patrons and staff there will be a Police Detail at all Weddings

## **GUEST ARRIVAL**

In order for us to be perfectly prepared for your Wedding, we request that guests do not arrive any earlier than the start time as listed on your invitation.

## **PICTURES**

The Bride(s) & Groom(s) may arrive one hour prior to your start time for pictures. To expedite the pictures please invite only your Bridal Party & Immediate family. The Fairview Room will not be accessible as we prepare for your Wedding. Two Golf Carts will be provided for pictures during Cocktail Hour. A Coordinator will be with you to guide you through the cart paths to our most picturesque areas.