

# Easton

## COUNTRY CLUB

### On Your Wedding Day...

Enjoy the *best of both worlds* at Easton Country Club: 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 Gazebo is perfect for ceremonies, the Garden Patio a delightful setting for the start of your reception, and the beautiful landscape a stunning backdrop for your photography.

To ensure the utmost personal service the Easton Country Club hosts only ONE Wedding per day. You choose the time of day. All of our attention will be focused on YOU!!

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### All Weddings Include

A Five Hour Reception at any time of day. Add one Half Hour for an Onsite Ceremony  
Experienced Wedding Coordinators to assist you every step of the way

Wedding Rehearsal for your big day guided by a professional Wedding Planner

(We also can host your Rehearsal Dinner in our Clubhouse)

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

Private Bridal Suite

White Chiavari Chairs

Floor Length Linens in a variety of colors

Up lighting in colors of your choice

Complimentary Champagne Toast for you and your guests

Split menu option at no additional charge

Professional bar service

Complimentary Cake Cutting service

Complimentary Food Tasting event for Bride & Groom

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### ECC Signature Package

Professional Disc Jockey Services including your Ceremony & Cocktail Hour Music  
Seven (7) hours of Professional Photography coverage including an Album, Portrait and a  
USB drive with all images

Coffee & Homemade Cookies-to-Go Station for your guests' departure

Certificate for a Foursome of Golf

\$4,100.00

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# Easton

## COUNTRY CLUB

Our Package Vendors are fully insured and Award winning in their fields.  
Both offer EXCEPTIONAL SERVICE AND QUALITY

### **ECC Signature Wedding Package**

#### **Disc Jockey Services**

5 hours of coverage for your reception  
Onsite ceremonies include ceremony music

Enhance your wedding with these additional services: Photo Booths, Monograms  
**Rob Peters Entertainment -**  
[www.robpetersentertainment.com](http://www.robpetersentertainment.com) 781.848.4235  
\$500 retainer upon booking

#### **Photography Services**

7 hours of coverage  
Album with twenty-four, 4x6 images  
One, 11x 14 portrait  
USB Drive with all images  
\$500 retainer upon booking

**Starlight Photography: John and Kris Ventresco -**  
[www.starlightphotographyonline.com](http://www.starlightphotographyonline.com) 508.238.6950



## HORS D' OEUVRES

PRICED PER PERSON

**JUMBO SHRIMP COCKTAIL \$3**

Served in an Ice Bowl and Garnished with Fresh Lemon Wedges and Cocktail Sauce

**RAW BAR MP**

Jumbo Shrimp Cocktail, Little Necks on the Half Shell, Oysters on the Half Shell, Alaskan Crab Legs, arranged on a bed of Seaweed, served with Fresh Lemon Wedges and assorted Dipping Sauces

**HOMEMADE POTATO CHIPS \$2**

Homemade hand-cut Potato chips served with Gorgonzola Fondue

**TORTILLA CHIPS \$3**

With fresh House-made Salsa and Chive Sour Cream

**HERBED CROSTINI \$4**

Accompanied by assorted gourmet Tapenades to include Sundried Tomato, Olive, & Garlic

**PITA CHIPS \$4**

Toasted Pita Chips with Assorted Dips to include Garlic Hummus and Tabbouleh

**SIGNATURE CHEESEBOARD \$4**

Bountiful selection of Cheeses, Crackers, Breads, and Crisps artfully displayed with Chutney, Grapes, and Seasonal Fruit Accompaniments

**GRILLED VEGETABLE ANTIPASTO \$5**

Grilled Zucchini and Summer Squash, Eggplant, Asparagus, Red and Yellow Peppers, Beefsteak Tomatoes, and Red Onion, Drizzled with a Balsamic Glaze

**CALIFORNIA CRUDITE \$4**

A plentiful Array of the Season's Best Vegetables, elegantly served with Red Pepper Aioli or Curry Dip

**BRUSCHETTA BAR \$5**

Kalamata Olive Tapenade, Fig & Honey Jam, Tomato Concasse & Mozzarella, Artichoke Spread, Grilled Chicken & Feta Salad, Roasted Garlic Hummus, served with an Assortment of Toasted Breads and Crostini

**MEDITERRANEAN TABLE \$6**

Roasted Red Pepper Hummus, Eggplant Caponata, Kalamata Olives, Feta Cheese, Stuffed Grape Leaves, our homemade Tzatsiki Sauce, Served with Pita Bread

**TUSCAN ANTIPASTO TABLE \$12**

Prosciutto, Salami, Mortadella, Capicola, Provolone, and Asiago Cheese, Marinated Mushrooms, sweet Peppers, Marinated Artichoke Hearts, Pepperoncini, and Olives served with Fresh Greens, Aged Balsamic & Olive Oil

# Passed

## HORS D' OEUVRES

### **BEEF & PORK**

Classic Beef Sliders with Vermont Cheddar on Brioche Roll with Garlic Aioli

Mini Beef Wellington

Seared Beef Tenderloin Crostini with Red Onion Marmalade & Garlic Aioli

Braised Short Rib Sliders with Cabernet Demi-Glace

Honey BBQ Cocktail Franks with Spicy BBQ Mustard

Pulled Pork Slider with Cabbage Slaw on Brioche Roll

Pork Egg Rolls

Cocktail Meatballs, Italian Marinara, Thai Chili or Swedish

### **POULTRY**

Fajita Spiced Chicken on Crusty Bread

Chicken Chipotle Salad on Endive

Pretzel Encrusted Chicken Satay with Sweet Soy Dipping Sauce

Smoked Chicken Quesadilla

Gourmet Belgian Waffles with Honey Bourbon Chicken

Sesame Chicken Skewer with Thai Peanut Sauce

Chicken Wellington

Chicken Scampi Skewers

### **SEAFOOD**

Coconut Shrimp with Orange Marmalade Dipping Sauce

Rosette of Wild Alaskan Salmon with Sour Cream Chive in a Cucumber Cup

Maryland Crab Cakes with a Cajun Aioli

Mini Fish Tacos with Cabbage Slaw, Avocado & Chipotle Aioli

Bacon Wrapped Scallops

New England Clam Chowder Shooter with Mini Clam Cake

Shrimp Tempura with Red Pepper Chili Dipping Sauce

### **VEGETARIAN**

Brie' & Raspberry Tartlets

Veggie Spring Rolls

Mac & Cheese Bites

# Dinner

## TEXAS BBQ BUFFET \$85 PP

### Cocktail Hour

Pimento Cheese & Crackers

Hotlinks & Pickles

Choice of Two passed Hors d' Oeuvre's

### Salad Course

Chopped green salad with tomatoes, cucumber, red onions, carrots & green goddess dressing

### Entrée (choice of two)

Pulled Pork

Texas Brisket

Full Plate Beef Rib

St Louis Pork Ribs

Smoked 1/2 Chicken

Jalapeño Pork Sausage

### Accompaniments

Mac & Cheese

Tide Water Coleslaw

BBQ Pit Beans

Potato Salad

Cornbread & Honey Butter

Coffee & Tea Station

## ITALIAN \$75 PP

### Cocktail Hour

Stationary Display of Cheese, Fruit, and Crackers

Farmers Market Vegetable Crudité

-or Your choice of 3 passed hors d'oeuvres

### Salad Course (Choose one)

House garden salad with tomatoes, cucumber, red onions, and carrots with our Balsamic Vinaigrette

Cesar Salad

Dinner Rolls

### Family Style Pasta

Penne or Tortellini Pasta with either Marinara or Alfredo sauce

### Entrée (Choose Two)

Grilled Sirloin with vinegar peppers

Traditional Baked Haddock

Roasted Loin of Pork with fennel

Parmesan Encrusted Chicken

Vegetable Tower with Pomodoro Sauce

### Accompaniments

Baked Potato or Roasted Potato

Seasonal Vegetables

# Dinner

## **SURF & TURF \$95 pp**

### **Cocktail Hour**

Stationary Display of Imported & Local Cheeses

Farmers Market Vegetable Crudit 

Choice of two passed Hors d' Oeuvres

### **Salad Course**

Mixed Field Greens with tomatoes, red onion, cucumber, carrots with our own Balsamic Vinaigrette

### **Entr e's (choice of two)**

Aged grilled Black Angus New York Sirloin with grilled Lobster Tail

Black Angus Prime Rib

Wild Alaskan Salmon with a Lemon Dill Beurre Blanc

Chicken Veronese with Spinach Tomato Parmesan Sauce

Beef Tenderloin

### **Accompaniments**

Parmesan Au Gratin Potato or Roasted Fingerling Potato

Roasted Seasonal Vegetables

Artisan Hearth Baked Dinner Rolls

Coffee & Tea Station

## **NEW ENGLAND CLAM BAKE \$85 PP**

### **Cocktail Hour**

Stationary Display of Imported & Local Cheeses

Farmers Market Vegetable Crudit 

Choice of two passed Hors d' Oeuvres

### **Salad Course**

Mixed Field Greens with tomatoes, red onion, cucumber, carrots with our own Balsamic Vinaigrette

Steamer Clams with drawn butter

### **Entr e's (choice of two)**

Aged grilled Black Angus New York Sirloin with grilled Lobster Tail

Black Angus Prime Rib

Lobster Roll on Brioche

Lobster Bake with Clams & Mussels

Old Bay peel and eat Shrimp

### **Accompaniments**

Corn on the Cobb, Potato Salad & Tide Water Coleslaw

Artisan Hearth Baked Dinner Rolls

Coffee & Tea Station

# Dinner

## **Kids Meals (12 and under) \$25**

Chicken Tenders/ French Fries and Mac & Cheese (plated and served during adult salads)

## **Vendor Meals \$25**

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

Cornbread with our own Honey Butter **\$1.50 per guest**

## **Meals for those with Dietary Restrictions \$75**

**(Select one meal for your invitations)**

Vegetable Tower with Pomodoro Sauce GF/DF

Seasonal Vegetable Risotto GF

Quinoa with Roasted Vegetables Dressed with Balsamic Vinaigrette GF/DF

Gluten Free Rolls **\$2 per roll**

Please let your Event Coordinator know if any of your guests have any allergies so  
We may check with our Chef's on ingredients

We will also ask during our last detail appointment that those guests with a dietary  
Meal ordered or allergy be clearly marked on your meal chart

For the safety and comfort of you & your guest's we want to accommodate any known Dietary  
Restrictions.

*"Some People are worth melting for " Olaf – Frozen*

# Accompaniments

## & Late Night Offerings

Priced per Person

### **RHODE ISLAND HOT WEINERS \$5**

Classic Rhode Island specialty served with homemade chips

### **Mashtini Bar \$5**

Yukon Gold & Sweet Potatoes presented in Martini glasses with a variety  
Of toppings adds an elegant and fun presentation to your event

### **POMME POUTINE \$5**

Yukon Gold or Sweet Potatoes Fries served with Truffle Salt, Smoked Salt, Spicy Ketchup, Honey  
Mustard & Roasted Garlic Aioli

### **SLIDERS & FRIES \$5**

Traditional Cheeseburgers with Sweet Potatoes or Yukon Gold Fries served with our own burger sauce,  
onions and pickles

### **STREET CART**

Everyone's favorite!! Hot Dogs and Steamed Buns \$5

Spicy Italian Sausage, grilled peppers & onions on Grinder Rolls \$7

Both served with Grainy Mustard, Sweet Relish & Homemade Chips

### **DUM SUM PAN \$8**

(Choose one of each)

Beef or Chicken Satay /Fried Rice or Vegetable Lo Mein

Served with Duck Sauce, Chinese Takeout Boxes, Chopsticks & Fortune Cookies

### **POPCORN CART \$5**

(Choose two Flavors)

Freshly popped and served in Classic Striped Boxes with Traditional Butter, Ranch, Caramel,  
Chocolate or White Cheddar

### **BAVARIAN PRETZEL BAR \$5**

Pretzel Twists, Bites & Braids with Savory & Sweet Toppings and Dips

### **TO GO STATION'S**

Freshly Baked Cookies in cookie bags & coffee with to go cups \$3

Hot Chocolate, whipped cream, mini marshmallow's & chocolate shavings \$3



# Accompagniments

## & Late Night Offerings

Priced per Person

### ***Sweet Endings ... Priceless Memories***

#### **DONUT STATION \$3**

Freshly made Donuts displayed on a Donut Wall in your favorite flavors. Including Honey Glazed, Frosted, Cinnamon Sugar, Traditional, Sprinkles or Apple Cider

#### **ICE CREAM SUNDAE BAR \$8**

Choose your two favorite local flavors. Served with a variety of toppings

#### **CANNOLI STATION \$8**

An assortment of Cannoli shells, filled with Traditional Sweet Cream, Chocolate Ricotta Cream, & Grand Marnier Cream. Sprinkled with Chocolate Chips, Caramelized Pecans, Sprinkles, powdered Sugar & Chocolate Syrup

#### **CHOCOLATE MOUSSE STATION \$5**

White & Dark Chocolate Mousse served in Martini glasses topped with Chocolate Shavings and Whipped Cream

#### **SHORTCAKE STATION \$6**

Home-style Flaky Country Biscuits and Butter Pound Cake, Fresh Strawberries, Mandarin Oranges, Fresh Blueberries, Plump Peaches, Pineapple, Fresh Raspberries & Whipped Cream

#### **S'MORES STATION \$4 (Attendant Required \$55.00 Fee)**

Bring this Tasty Summer Treat Indoors! We will bring our own Firebox for your guests to roast their own Marshmallows. Includes Skewers, Graham Crackers & Hershey's Chocolate

#### **HOLIDAY HOT CHOCOLATE STATION \$3 (seasonal)**

A cozy end to your evening... Hot Chocolate served with Candy Canes, Cinnamon, Mini Marshmallows, Freshly

Whipped Cream, Shaved Chocolate & Peppermint Patties

**Add an Assortment of Holiday Cookies \$3**

# Bar & Beverage

**THERE IS A \$2,500.00 BEVERAGE MINIMUM FOR ALL WEDDINGS**

**ALCOHOL BEVERAGE SERVICE ENDS ONE-HALF HOUR PRIOR TO THE CONTRACTED END OF YOUR EVENT.**

## **Hosted Open Full Bar \$28.95**

Our extensive selection of liquors, cordials, wine, beer and soft drinks is available to your guests for the duration of the event. Guests under the legal age for beverage alcohol consumption will be charged the Soda Bar fee of \$5.95

## **Cocktail Hour Open Full Bar \$18.95**

Our extensive selection of liquors, cordials, wine, beer and soft drinks is available to your guests for the first hour of the event. Guests under the legal age for beverage alcohol consumption will be charged the Soda Bar fee of \$5.95

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

Beverage service orders are tallied and presented on an invoice. Hosts may choose a dollar limitation, a period of time, or certain categories of beverages

## **Hosted Soda Bar \$5.95**

Soda's, Juices, and water are available

## **Wine Service**

Wine service with dinner is available either poured by our staff or as bottles placed on the tables. The Club offers a wide variety to choose from and would gladly recommend the right wine to pair with your meal. Prices starting at \$18 per bottle

## **Specialty Drinks and Other Requests**

- A Champagne Toast for a non-wedding event \$2.00pp.
- Specialty Drinks starting at \$8 per glass
- Sangria starting at \$200 per infusion jar
- Mimosas \$150 per infusion jar
- Bloody Mary's \$200 per infusion jar

A 20% Gratuity applies to all wine service and 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 Club personnel. Payment for all beverage service is due upon the conclusion of the event. We will accept Cash or Major Credit Cards.



#### **DEPOSITS & PAYMENTS**

There is a \$2500.00 Site Fee for all Weddings at The Easton Country Club. We require a \$2500.00 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 14 days prior to your event and must be paid in cash or bank check. We will accept credit cards for only for the initial deposit or consumption bars, wine service and day of incidentals.

#### **CEREMONIES**

Easton Country Club provides a beautiful backdrop for your very special day. Ceremonies on site are available at a cost of \$750.00. This will include 1/2 hour for your ceremony, White Garden Chairs, and a 30-minute rehearsal. Rehearsal times are set according to the availability of the Club and could change if events are booked. Please keep rehearsal attendees to the immediate wedding party only. We will make every effort to accommodate your choice of a rehearsal time.

#### **FOOD & BEVERAGE REGULATIONS**

Easton Country Club is responsible for providing all food and beverage service. To avoid any liability issues incurred by the improper handling of food and for the safety of our guests, no food or beverage items not provided by or through the club may be brought into the building, nor any leftover food or beverage items removed from the premises.

#### **MENU SELECTIONS**

Menu Selections must be submitted to our Wedding Planner at least 3 months in advance of your event date. The Club will accommodate special dietary requests.

#### **GUEST COUNTS & GUARANTEES**

There is a minimum guarantee of 100 adult guests for all Saturday Weddings .Friday & Sunday's the minimum guest count is 75 adults Final guest counts are required 14 days prior to your event. You may increase the guest count up to three days before the wedding but cannot decrease it. A floor plan will be developed once you submit the final count. Changes to a floor plan may be accepted at the discretion of the club but not less than 24 hours in advance of the wedding day.

#### **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.

#### **SET UP & SERVICE**

We will be happy to assist you with your ready to place centerpieces (with all packaging & tags removed), escort cards & favors at no additional charge. Any additional decorating by our staff beyond that will incur an additional fee.

#### **ADMINISTRATIVE FEE & TAXES**

Added to all packages is a 20% Administrative Fee and 7% Massachusetts Sales Tax. **The Administrative Fee does not represent a tip or gratuity.**

#### **BAR SERVICES**

A 20% gratuity applies to all wine, hosted and open bar services. 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 the legal age. All beverage service will end 1/2 hour prior to the close of the 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 under age patrons or those without proper identification. Service may be denied to any patron at the discretion of Club personnel. Payment for all service is due upon the conclusion of the event. We will accept cash or credit cards for payment of any beverage service invoices.

#### **SECURITY**

For the safety of our Patrons and Staff there will be a police detail on the premises at all Weddings.