



# *Squantum Association 2018-2019 Wedding Packages*



# Package Details

<b>Per Person Package Price:</b>	Bronze \$130	Silver \$165	Gold \$195	Platinum \$225
<b>Includes:</b>				
Room Rental, Taxes & Service Fees	X	X	X	X
Ceremony & Ceremony Rehearsal	X	X	X	X
Champagne Toast	X	X	X	X
Cocktail Hour Beer, Wine, Soft Drinks	X			
Full Open Bar For Entire Event		X	X	X
Wine Service With Dinner			X	X
Cocktail Hour Located in Club House			X	X
Your Selection of 3 Hors d' Oeuvres	X			
Your Selection Of 5 Hors d'Oeuvres		X	X	X
Raw Bar Display				X
Sit Down Dinner Or Station Dinner	X	X	X	X
Sheet Cake Plated and Served	X	X	X	
Dessert Buffet			X	X
Custom Designed Wedding Cake				X
Chiavari Chairs			X	X
Colored Linens, Runners, and Napkins				X
Cannon Shoot				X

## **All Packages Include:**

*Wedding Ceremony On Our Beautiful Grounds or in Picturesque Sunroom  
 Ceremony Rehearsal, Room Rental, Taxes, Service Fees  
 Champagne Toast, Tables, House Chairs, Floor Length House White Linens, White or Ivory Overlays  
 and Napkins, House service and Glassware, Professional Service Staff, Day of Coordination and  
 Ceremony Rehearsal walk through.*

## **The event will run no longer than 5 and 1/2 hours:**

Ceremony - half hour (bar closed)  
 Cocktail and hors d'oeuvres - one hour (bar available)  
 Introductions - half hour (bar closed)  
 Dinner & dancing – 3 and 1/2 hours (bar available)  
 Bar will close 15 minutes prior to end time

**Additional Time available at \$500 per ½ hour**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
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# Package Details

## **Bronze Package**

**\$130 per person**

*(Available Only on Fridays and Sundays from April through December, and any day January through March)*

**One hour open bar of beer, wine, and soft drinks**

**(Please ask us about additional bar options)**

One Hour Cocktail Reception Located in the Bakehouse

Your Choice of Three Hors D'Oeuvres

Sit Down Dinner (choice of Chicken, Fish, 6 oz. Filet Mignon and Vegetarian options)

Sheet Cake Plated and served to Guests

Coffee and Tea Station

## **Silver Package**

**\$165 per person**

Full Open Bar Entire Event

One Hour Cocktail Reception Located in the Bakehouse

Your Choice of Five Hors D'Oeuvres

Sit Down Dinner OR Station Dinner

Sheet cake plated and Served to Guests

Choice of colored napkins

Coffee and Tea Station

## **Gold Package**

**\$195 per person**

Full Open Bar Entire Event

One Hour Cocktail Reception Located in the Clubhouse

Your Choice of 5 Hors D'Oeuvres

House Wine Service with Dinner

Sit Down Dinner OR Station Dinner

Sheet cake plated and Served to Guests

Mini Pastries Dessert & Coffee and Tea Station

Chivari Chairs

## **Platinum Package**

**\$225 per person**

Full Open Bar

One Hour Cocktail Reception Located in the Clubhouse

Your Choice of Five Hors D'Oeuvres

Raw Bar featuring Oysters, Jumbo Shrimp & Littlenecks

Tier 1 or 2 wine Service with Dinner

Sit Down Dinner OR Station Dinner in Bakehouse

Mini Pastries Dessert & Coffee and Tea Station

Custom Designed 3 Tier Wedding Cake

**Platinum Package Also Includes:**

Chiavari Chairs,

Upgraded Table Cloths Or Runners, and Napkins

Squantum Cannon Shoot

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# Hors D'Oeuvres

## Displays *(GF)*

### Fresh Fruit Display

Assortment of Sliced Pineapple, Cantaloupe & Melon with Grapes & Strawberries

### Imported & Domestic Cheeses

Artisan Cheeses served with Dried Fruit, French Baguettes & Gourmet Crackers

### Middle Eastern

Hummus, Tabbouleh, Baba Ganoush, Mediterranean Olives, Roasted Garlic & Freshly Baked Pita Bread

### Vegetable & Dip Station

Crisp Vegetable Assortment, Spinach & Artichoke Dip, Cajun Crab Dip, Pico de Gallo, Tortilla Chips & French Baguettes

### Smoked Salmon Display

Chilled Salmon with Dill Sour Cream, Capers, Red Onion & Chopped Hard-Boiled Eggs

### Antipasto Display

Beautiful Display of Sweet Capicola, Fennel Salami, Porchetta, Aged Parmigiana, Marinated Mozzarella, Marinated Mushrooms, Roasted Red Peppers & Pepperoncini

## Passed Hors D'Oeuvres

### Cold

Tomato, Mozzarella & Basil Aioli Slider

Crab Rangoon in Baked Wonton Cups

Grilled Vegetable & Hummus Whole Wheat Pinwheels

Smoked Salmon with Dill Cream Cheese on Brazilian Mini Roll *(GF)*

Lobster Salad Stuffed Cheddar Biscuits

### Hot

Vegan Quinoa Bites with Mediterranean Chutney *(GF)*

Zucchini & Potato Latkes with Chipotle Sour Cream & Cilantro

Chicken & Bacon Flatbread with Ranch & Basil Pesto

Beef Tenderloin Sliders with Horseradish Slaw

Rosemary, Garlic & Mustard Rubbed Chicken Satay with Panko Crust

Scallops Wrapped in Applewood Bacon

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# Dinner Plated

## Salads

### Caesar

Romaine, Shaved Parmesan, Croutons & Creamy Caesar Dressing

### Tomato & Mozzarella (GF)

Baby Arugula, Sliced Tomato & Fresh Mozzarella with Basil & Balsamic Glaze

### Red, White & Bleu

Mixed Greens with Dried Cranberry, Crumbled Bleu Cheese, Croutons & Balsamic Glaze

## Sorbet

Seasonal Variety

## Entrées

*all entrées served with starch & vegetable, rolls & butter*

### Chicken Marsala or Piccata

Marsala: Marsala Wine & Mushrooms; Piccata: Lemon Caper Sauce

### Pan-Seared Roasted Chicken

Prosciutto, Mascarpone Sage Cream, Sautéed Wild Mushrooms

### All Natural Statler Chicken (GF)

Rosemary Mustard Rub, Cranberry Demi

### New England Style Baked Scrod

Lemon & Caper Remoulade, Classic Seasoned Crumbs

### Grilled Atlantic Salmon (GF)

Maple & Horseradish Mustard Rub

### Grilled Swordfish (GF)

Finished with Capers and a Lemon Butter Wine Sauce

### Grilled NY. Sirloin Strip Steak (GF)

10oz Choice Cut Topped with Herb Butter

### Filet Mignon (GF)

8oz Grilled & Finished with Merlot Demi

### Surf & Turf

6oz Petite Filet Mignon with Horseradish Cream & 2 Jumbo Baked Stuffed Shrimp  
*(Substitute Baked Stuffed Lobster Tail for Shrimp, Add \$5)*

### Vegetarian

Fire Roasted Vegetable Ravioli, Sundried Tomato Cream & Grilled Asparagus

### Vegan & Gluten Free

Grilled Zucchini, Portobello, Red Peppers & Quinoa with Mustard Herbed Vinaigrette

## Dessert Station

Assorted House Made Mini Pastries: Eclairs, Cannoli's, Mousse Tarts, Fruit Tarts

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# Dinner Stations

## Soup & Salad Station

**New England Clam Chowder or Chilled Gazpacho** (GF) *(can be served to the table)*

### Caesar Salad

Romaine, Shaved Parmesan, Croutons & Creamy Caesar Dressing

### Tomato & Mozzarella

 (GF)

Baby Arugula, Sliced Tomato & Fresh Mozzarella with Basil & Balsamic Glaze

## Pasta Station

### Penne or Tortellini

Choice of Pomodoro, Pesto, Alfredo or Pink Vodka

Rolls & Butter

## Carving & Entrée Station

### Prime Rib of Beef

Carved Roast Prime Rib with Horseradish Sauce

### Pan-Seared Roasted Chicken

Prosciutto, Mascarpone Sage Cream, Sautéed Wild Mushrooms

### Grilled Atlantic Salmon

 (GF)

Maple & Horseradish Mustard Rub

### Starch & Vegetable

Roasted Red Bliss Potatoes & Sautéed Green Beans

### Vegetarian

Fire Roasted Vegetable Ravioli, Sundried Tomato Cream & Grilled Asparagus

### Vegan & Gluten Free

Grilled Zucchini, Portobello, Red Peppers & Quinoa with Mustard Herbed Vinaigrette

## Dessert Station

Assorted House Made Mini Pastries: Eclairs, Cannoli's, Mousse Tarts, Fruit Tarts

***Customize your Sit Down Dinner or Station Dinner  
by adding a soup, changing the dessert and more  
with the Enhancements on the Next Page***

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# Enhancements

## Hors D'Oeuvres *(GF)*

### Seafood & Raw Bar *(minimum of 2 dozen per item)*

Oysters on the Half Shell.....	\$2.75 ea
Shucked Local Cherry Stones .....	\$2.00 ea
Asian-Style Scallops Ceviche on the Half Shell .....	\$4.00 ea
Poached Jumbo Shrimp .....	\$3.50 ea

*All Items Served on Ice with Cocktail Sauce, Horseradish, Lemons & Tabasco*

## Dinner

### Shrimp Cocktail *(GF)*

Two Jumbo Shrimp with Cocktail Sauce, Lemon and Microgreens in a Martini Glass... \$4.50

### Jumbo Lump Crab Cakes

House Recipe with Horseradish Cream, Lemon and Microgreens..... \$5.50

### Soup

Italian Wedding, Butternut Squash, Vegetable Minestrone or Gazpacho *(GF)*..... \$4.00

Squantum Chowder or New England Clam Chowder *(Clam Cakes add 1)*..... \$6.00

Lobster Stew.....\$10.00

### Pasta

Penne *(choice of Pomodoro, Pesto, Alfredo or Pink Vodka)*..... \$4.00

Cheese Tortellini *(choice of Pomodoro, Pesto, Alfredo or Pink Vodka)*..... \$5.00

Lobster Ravioli with Sage Cream.....\$10.00

## Dessert

Chocolate Covered Strawberries *(platters or served with cake)*..... \$2.50 ea

Hot Cocoa Station..... \$4.00

Sundae Bar *(\$110 Chef Attendant Fee)*..... \$9.00

Chocolate & Vanilla Ice Cream with All the Fixings

Flambe & Vanilla Ice Cream *(\$110 Chef Attendant Fee)*.....\$13.00

Choose one: Bananas Foster, Cherries Jubilee or Crepes with Fruit

## Other

Colored Napkins..... \$1.50 ea

Charger Plates..... \$2.00 ea

Colored Linens *(price differs with patterned linens or specialty overlays)*.....\$18.00 ea

Chair Covers with choice of Sash Color..... \$5.00 ea

Chiavari Chairs *(multiple colors available)*..... \$7.00 ea

Uplighting Half Wall ..... \$400.00 || Uplighting Full Wall..... | \$800.00 |
| Cannon Shoot..... | \$500.00 |

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# Wine List

## **House Wines** \$4 per person *(included in Gold & Platinum Packages)*

### **Red** Rex-Goliath, Cabernet Sauvignon, California

A medium to full-bodied wine with juicy blackberry, sweet plum and pepper spice flavors.

### Rex-Goliath, Merlot, California

Mouth-filling flavors of plums, cherries and berries dominate from start to finish.

### **White** Rex-Goliath, Chardonnay, California

Rich and smooth, with ripe pear and green apple aromas, hints of toasty oak and Vanilla.

### Rex-Goliath, Sauvignon Blanc, California

Lively citrus and green apple flavors.

## **Tier 1 Wines** \$5 per person

### **Red** Mezza Corona, Pinot Noir, Italy

Garnet red in color with intense bouquet of ripe fruit and dry flavors.

### Ruffino Aziano, Chianti, Italy

Deep ruby color with floral, cherry and dried fruit aromas with hints of leather and wood.

Dry, medium bodied with good red cherry and apple flavors, silky tannin, lingering finish.

### Trivento Amado Sur, Malbec, Argentina

Deep red wine with violet hues. Aromas of strawberries and red cherries intertwined with hints of clove and vanilla.

### **White** Mezza Corona, Pinot Grigio, Italy

Traditional wine with a modern taste and pleasant bouquet. Smooth, fresh, and fruity.

### Hogue, Riesling, Washington State

Inviting aromas of citrus with flavors of ripe peaches and exotic tropical fruits.

### Wood Bridge, White Zinfandel, California

Refreshing aromas and flavors of raspberries and strawberries with a hint of citrus.

## **Tier 2 Wines** \$7 per person

### **Red** La Crema, Pinot Noir, California

Gentle wood smoke and vanilla notes with rich ripe raspberry and bright cherry aromas.

Robust and full-flavored, with fine-grained tannins streamlining the finish.

### St. Francis, Cabernet Sauvignon, California

Ripe, rich, chewy blackberry and black currant flavors lead onto this wine's lush palate.

Cedar, tobacco, spice and vanilla with round tannins on the finish.

### **White** Coppola "Director's Cut", Chardonnay, California

Flavors of green apple, honeysuckle and citrus with notes of sweet vanilla.

### Kim Crawford, Sauvignon Blanc, New Zealand

Intensely flavorful and refreshing with gooseberry, pea pods and passion fruit.

## **Tier 3 Wines** \$9 per person

### **Red** Domaine Vieux Lazaret, Châteauneuf-du-Pape, France

Black fruits and spice with ripe fruit flavors, good length and well-balanced tannins.

### **White** Domaine du Vieux, Châteauneuf-du-Pape, France

Black cherry and black currant fruit notes with cedar wood, licorice and herbs.

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# Squantum Association

## 2018 Wedding Cake & Dessert Menu



### Display Cakes

3-Tier display, (8", 10" 12")

Real Cake Top

Classic Buttercream **\$275.00**

(add \$35 for each additional display tier)

3-Tier display, Real Cake Top,

Rolled Fondant **\$325.00**

### All Real Wedding Cake

(If keeping top layer, add \$35)

Classic Flavor

**\$6.00** per person

Specialty Flavor

**\$6.50** per person

Classic Buttercream

(add .50 each for Specialty Frosting,  
Specialty Filling and/or Rolled Fondant)

**additional charges may apply for extreme detail**

### Sheet Cake (2 Layer)

Classic Flavor

**\$4.00** per person

Specialty Flavor

**\$5.50** per person

Classic Buttercream

(add .50 for Specialty Frosting and/or Filling)

### Wedding Cupcakes

Classic Flavor

**\$3.50** each

Specialty Flavor

**\$4.50** each

Gluten Free

**4.50** each

### Additions

1-tier Cake for Cutting Ceremony only (10" round) **\$85.00**

Chocolate Covered Strawberry served with cake **\$2.50 each**

Replacing sheet cake for an all-real cake, add 2.00 per person



# *Squantum Association*

## *2017 Wedding Cake & Dessert Menu*



### *Cake Flavors*

**Classic:** White, Chocolate, Yellow

**Specialty:** Lemon, Black Forest, Carrot Cake, German Chocolate, Pound Cake, Red Velvet, Coconut, Guinness Chocolate, Banana

### *Frostings*

**Classic:** Vanilla Buttercream or Chocolate Buttercream

\*Buttercreams can also be flavored with almond, orange, mint or lemon

**Specialty:** Cream Cheese, Ganache, Whipped Cream

### *Specialty Fillings*

Raspberry, Strawberry, Apricot, Lemon Curd, Vanilla Cream, Chocolate Cream, Chocolate Mousse

