



Pembroke
Country Club
Weddings
With
Fasano's Catering



Congratulations! Our Family is here to help you make memories on your wedding day. Our staff combines the perfect blend of experience and creativity to handle every detail.

We are dedicated to providing the best in the catering profession, while maintaining affordability.

Let our wedding planners assist in selecting the perfect menu option or customizing a menu for your special day.

The personalized service we provide will create a unique and elegant wedding for you and your guests.

Let's Make Memories

Pembroke Country Club Wedding Package



Classic Wedding Package

Exclusive use of Ballroom for Five Hours
Elegant Bridal Suite with Private Entrance and Private Restroom
Bridal Coordinator for your Entire Reception
Gold Chivari Chairs for your Guest Tables
Choice of Four Course Scrumptious Dinner
White or Ivory Floor Length Linens for Guest Tables
Cheese/Crackers Display and Three Passed Hot Appetizers for Cocktail Hour

One Hour Complimentary Open Bar for your Wedding Party*
Choice of Coordinated Color Napkins
Assorted Coffee/Tea/Decaf Station
Expertly Trained Wait Staff
Complimentary 18 Holes of Golf for Four*
Outdoor Terrace Space
Complimentary Cake Cutting
Beautifully Manicured Grounds for Unique Photo Opportunities with Golf Cart and Attendant
Convenient, Free Parking on Premise

*Restrictions may apply





Elegant Wedding Ceremonies

Access to Stunning Bridal Suite 3 hours Prior to Ceremony
Wedding Rehearsal (week of wedding)
Ceremony on Grounds with Wedding Arch * and Garden Chairs
Ceremony in Ballroom with Arch * and Chairs

*Client responsible for all ceremony floral/decor

Wedding Package Additions

Let us make it easy on you! Add vendor packages to your wedding:

Custom Floral Package
Decorated Custom Wedding Cake
Photography Package
Custom Wedding Invitations
Eight Passenger Limousine
Photo Booth for Four Hours
Customized Up lighting
Chair Covers with Sash
Custom Monogram

Ask about our Special Pricing for Friday, Sunday and Off-Season!
Please call 781-848-4768 for details

All packages are subject to a 7% meals tax and 18% administrative fee.
Prices are subject to change without notice.

Package Information

Dinner: All dinners include full china service, choice of salad, main entrée with a choice of potato and vegetable and your wedding cake as dessert with coffee/tea/decaf station. Wedding cake supplied by client unless package addition made.

Buffet: Package selections are available with buffets. Please call sales office for details and pricing.

Hall Rental: Exclusive use of our function room (contract restrictions apply). Venue rental is based on five hours.

Bridal Suite: Access to pristine bridal suite with lounge areas, mirrors and ample space for bridal party (2) hours prior to venue rental. Access granted (3) prior to ceremony, if held onsite. Beautiful backdrop for photography.

Linens: All linens will be provided for all guest tables. Choice of white or ivory floor length. Choice of colored napkins. Linen book provided with color options.

Head Waitress: to manage all wait staff and keep all things running smoothly

Complimentary Golf: Round of 18 holes for four. Must be used within 1 year of wedding date. Must be used by client, none transferrable. Restrictions may apply contingent of golf tournaments/events at the club.



Package Additions Information

Custom Floral Package: Choose from our floral vendors. Package includes: Bouquet/boutonniere for married couple, one Maid of Honor bouquet, 2 Bridesmaid's/Groomsmen bouquets/boutonnieres, corsages/boutonnieres for parents/guardians, one usher boutonniere, 15 bubble bowls with choice of assorted flowers, and one throw bouquet.

Barry's Flowers: 781-848-1650

Decorated Custom Wedding Cake: Decorated wedding cake with wedding topper. Cake flavors include Vanilla, Chocolate, Gold or Marble. You will have a monetary amount of \$200.00. Custom cakes available upon request for additional fee.

Donna's Cakes: 617-327-5916
Montillio's Bakery: 781-535-5200

Photography Package: The photography package includes unlimited locations and pictures for a 5-hour package. All digital reprint rights are included and all images will be delivered edited in high resolution. Classic Photographers has been named "Best of the Knot" and "Wedding Wires Brides Choice" annually. An engagement session, albums and second photographer are always available as an upgrade.

Classic Photographers: www.classicphotographers.com

Custom Wedding Invitations: Books are available for you to take home and select. You are allotted a monetary amount of \$200.00 for your invitation order. We will also discount your order 30% to greater increase your savings. You may use the money allotted however you wish. Basic invitation package should include: Invitation, Reception Card, Response Card and Place card.

New England Art/Birchcraft Studios

Limousine: Based in Holbrook, MA. Eight person limousine.

King's Carriage: 781-767-0909

Deluxe Photobooth: 4 hours of unlimited photos- Delivery and complete set up, full time professional photo booth host, customized photo strips, black and white color prints. Table reminder cards. Boxes of fun props, goofy glasses fun hats, wigs etc. Online picture gallery (Pictage.com) Digital copies of all photos. – Classic Wedding Group-

Selfie by Design: Open air photo booth concept with fun props, personalized borders, and green screens. Guests have ability to text, email and share photos instantly to social media via touch screen.

Selfie By Design: 781-428-4822
Selfiebydesign.com

Customized Up-lighting: Up-lighting is a wonderful idea to bring your event to the next level. Enhance your entire room with wireless LED fixtures strategically placed to enhance the décor. Color changes and adjustments take seconds and are all done by wireless remote control.

South Shore Entertainment: Pat Lally- 1888-751-2410

Custom Monogram: Have your name, initials, date, message or a combination of all projected onto your dance floor or wall. Personalize your special day for you and all your guests.

South Shore Entertainment: Pat Lally- 1888-751-2410

Chair Covers with Sash: Available for \$6.00 per chair. Please visit our office for color selection. This includes colored chair cover, colored sash, set up of covers and breakdown of covers.

HORS D'OEUVRES

Choose One Cold and Two Hot- \$13.50 per Person

\$5.00 per Person

Cold

Imported and European
and Domestic Cheese
Display w/ Fresh Fruit and
Crackers
Deviled Eggs w/ Bleu
Cheese & Crispy Bacon
Bruschetta en Crostini
Vegetable Crudité with
Blue Cheese Dip

Hot

Assorted Quiche
Spring Egg Roll and Duck Sauce
Seafood Stuffed Mushroom Caps
Steak Teriyaki
Cocktail Meatballs
Chicken Wings
Spanakopita
Scallops Wrapped in Bacon
Chicken Fingers w/ Duck Sauce

Additional Appetizer Selections:

\$5.50 per person

Chicken Satay w/ Peanut Dipping Sauce
Chianti Braised Beef with Creamy Mashed Potato and Mushroom Ragu
3 Cheese Mashed Potato w/ Mushroom Ragu & Truffle
Butternut Squash Bisque Shooter w/ Fruit Chutney
Creamy Tomato Basil Shooter w/ Grilled Cheese Triangle
Baby Crab Cakes w/ Red Pepper Aioli
Beef Tenderloin Crostini w/ Tomato & Caper Bruschetta
Mushroom Ravioli w/ Mushroom Ragu Cream Sauce & Truffle Bruschetta
Lobster Bisque Shooter
Prosciutto Wrapped Asparagus w/ Shaved Parmesan
Seared Scallops w/ Squash
Lobster Macaroni/Cheese
Baked Brie en Cruet/Apricot Glaze
Smoked Salmon w/ Capers and Bermuda Onion
Shrimp Display W/ Cocktail Sauce over ice
Lollipop Lamb Chops

Slider Selections

Angus Beef with Cheese

Turkey Gobbler- White Turkey Meat with
Cranberry Sauce & Stuffing
Meatball

Buffalo Chicken with Blue Cheese

Cape Cod Chicken Salad- White Meat Chicken
Salad with Cranberries and Walnuts

Tuna Salad

Seafood Salad

Grilled Cheese

Assorted Pizza Bites

\$5.00 per person

Station Selections

Hot Chocolate with Marshmallows-\$2.25 p.p.

Warm Milk with Assorted Cookies- \$2.25 pp

Assorted Flavors Shake Station- \$2.25 pp

Potato Bar with Assorted Toppings-\$3.50pp

Taco Bar with Assorted Toppings- \$4.00 pp

Sundae Bar with Assorted Toppings - \$4.00 pp

Slider and Stations menus have (1) server required min.

PRICE INCLUDES PAPER PRODUCTS - PLEASE ADD .07% MEALS TAX

Dinner Options

Option 1: Roast Beef Dinner

Garden Tossed or Caesar Salad
Top Roast Sirloin of Beef
Brown Gravy
Your choice of Potato and Vegetable
Wedding Cake as your dessert

Option 2: Roast Stuffed Turkey

Garden Tossed or Caesar Salad
Roast Stuffed Turkey with Sage Stuffing
Pan Gravy- Cranberry Sauce
Your choice of Potato and Vegetable
Wedding Cake as your dessert

Option 3: Boneless Breast of Chicken

Garden Tossed or Caesar Salad
Boneless Breast of Chicken
Your choice:
Sage Stuffing or Seasoned Rice Stuffing or Bread Stuffing
Your choice of Potato and Vegetable
Wedding Cake as your dessert

Option 4: Center Cut Pork Loin

Garden Tossed or Caesar Salad
Stuffed Pork Loin with Sage Stuffing
Cinnamon Applesauce
Pan Gravy
Your choice of Potato and Vegetable
Wedding Cake as your dessert

Option 5: Italian Special

Macaroni with Meat Sauce
Italian Meatballs with Italian Sausage
Choice of one entrée
Baked Cut up Chicken with Onions and
Mushrooms
Boneless Breast of Chicken
Garden Tossed Salad or Caesar Salad
Italian Oven Roasted Potatoes
Wedding cake as your dessert



Additional Selections



Fasano's Signature Homemade Chicken
Escarole Soup
Antipasto

Ziti Macaroni with Meat sauce or Marinara
Sauce

Ricotta Cheese Ravioli

Jumbo Stuffed Shells

Ricotta Cheese Manicotti

Meatballs and Sausages Mixed in Meat sauce

Chicken Cordon Bleu

Chicken Parmigiana

Chicken Marsala

New York Roasted Sirloin Strip with Aujus

Roasted Prime Rib of Beef with Auju

Grilled Salmon with Rosemary and Lemon
Butter

Baked Haddock with Bread Crumb Topping
Surf and Turf

Two Jumbo Baked Stuffed Shrimp and a 4oz
Petite Filet Mignon served with a mushroom
demi glaze



Double entrée choices are available – additional fees may apply

All family style dinners can be served plated for additional \$3.00 p.p. fee

**All menu upgrades are priced per person and are only available as an upgrade from
our package menu**

After Dinner Selections



Dessert

Ice Cream Puff with Fudge Sauce

.50 extra per guest

Ice Cream Puff with Strawberry Sauce

.50 extra per guest

Sweet Table

Premium Coffee and Assortment of Teas

Miniature Pastries provided by Montillios Pastry

\$3.50 per guest with dinner dessert

\$2.75 per guest in lieu of dinner dessert

To add flavored Coffee to sweet table

.75 extra per guest

To add to –go cups to sweet table

.75 extra per guest

Specialty Cupcakes

\$27.00 per dozen

Red Velvet- Carrot Cake- Oreo- Reese's Peanut Butter- Lemon Chiffon

Blueberry- Hostess- S'more's- Banana Chocolate- White Raspberry

Warm Cookies and Milk

Assortment of homemade Chocolate Chip- Oatmeal Raisin- Sugar

\$3.00 Per Person

Buffet Packages

All Buffets Include the following: Chinet Paper Plates Forks, Knives, Napkins, Cups, and Condiments Linen Table covers for Buffet Tables, Assorted Dinner Rolls and Butter Fresh Brewed Coffee, Earl Grey Tea, Decaf

Option 1

Pickles & Potato Chips
(Choose two of the following sandwiches)

Chicken Salad

Tuna Salad

Ham and Cheese

Turkey & Cheese

Tossed Garden Salad or Potato Salad

\$13 per person

Option 3

Choice of One:

Beef Burgundy

Chicken Ala King

Seasoned baked Haddock

Chicken/Broccoli Ziti

Includes:

Garden Tossed Salad

Rice Pilaf

Green Beans Almondine

\$18 per person

Option 6 (75 Guests Minimum)

Salt & Pepper Roast Sirloin

6oz Boneless Stuffed Chicken

Garden Tossed Salad

Choice of Potato & Vegetable

\$23.50 per person

Substitutions:

Steamship Roast \$21.50 per person

Add Carver \$100

or

Add Baked Haddock \$4 per person

Option 2

American or Italian Cold Cut
Platter

(Three Meats & One Cheese)

Tossed Garden Salad

Homemade Potato Salad

\$13 per person

Option 4

Garden Tossed Salad

Choice of Potato & Vegetable

6 oz Boneless Stuffed Chicken

\$17.25 per person

8 oz Boneless Stuffed Chicken

\$18.25 per person

Option 5

Antipasto Salad

Homemade Meat Lasagna or Eggplant

Parmesan

Italian Meatballs

Sausage, Peppers, Onions, & Potato

\$20 per person



Buffet Packages

Option 7

Choice of Two Entrees:

Chicken Broccoli Ziti
Marinated Grilled Chicken Breast
Marinated Sirloin Tips

Includes:

Wild Rice Pilaf
Buttered Carrots
Tossed Garden Salad
\$22.50 per person

Option 10

Ziti Macaroni and Meat Sauce
Italian Meatballs
American Cold Cut Platter
Tossed Garden Salad
\$15.75 per person

Option 12

Antipasto

Choice of One:

Chicken Marsala
Chicken Wine Fettucine Alfredo
Chicken Lemon Fettucine Alfredo
Italian Oven roasted Potatoes
\$21 per person
Add Baked Haddock \$4 per person

Option 8

Ziti Macaroni and Meat Sauce
Italian Meatballs
Garden Tossed Salad
\$13 per person

Option 9

Chicken Parmesan
Ziti Macaroni and Meat Sauce
Italian Meatballs
Tossed Garden Salad
\$16.75 per person

Option 11

Ziti Macaroni and Meat Sauce
Sausage and Peppers and Onions
Italian Cold Cuts and Cheese
Italian Oven roasted Potatoes
Tossed Garden Salad
\$18.50 per person

Option 13

Homemade Cheese Ravioli
Italian meatballs
Rice Pilaf
Plain or BBQ Wings
Tossed Garden Salad

Choice of:

Beef Burgundy
Or
Marinated Sirloin Tips
\$22.50 per person

Additional Buffet Information

Buffet Desserts

Assorted American Mini Pastries- \$18.50 per dozen

Assorted Italian Mini Pastries- \$20.00 per dozen

Assorted Italian Cookies \$10 per pound

Full Decorated Sheet Cake- \$125

1/2 Decorated Sheet cake- \$100

1/4 Decorated Sheet Cake \$55

\$50 Delivery Charge

Additional Buffet Services:

Head table Service, China, Linen, Linen Table Cloths and Napkins, Fancy head table skirting and Cake table skirting and a Head waitress to Personalize your Day for only \$250

Extra Services

Carver- \$150, Waitress \$100.00 each, paper Cloth \$3.00 each table, Linen Cloth \$5.00 each guest table, Linen Napkins \$1.00 each, Plastic Toast Glass \$0.25 each



*****Please Call our Sales Office to customize any menu selection. Prices are subject to change without notice***

Beverage Service

****Beverage service not included in wedding packages****

Beverage Service-

Pembroke Country Club bar charges are based on consumption, not per person. We have a number of options we can accommodate for your special day.

Open Bar for the Entire Night
Open Bar for Cocktail Hour Only
Capped Dollar Amount
Time Capped Bar
Beer & Wine Only Open Bar

Additional beverage enhancements

Champagne Toast \$5 per person

Please contact Sam for any beverage arrangements or specific beverage requests at 781.829.2285 or sam@pembrokegolf.com.



Thank you for your interest in Fasano's Catering and Pembroke Country Club. Please contact one of our wedding planners with any questions. We are dedicated to delivering personal attention to every detail. Let's make memories!

781-848-4768

fasanoscatering@verizon.net