

White Cliffs Country Club

Your destination wedding overlooking Cape Cod Bay



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1 East Cliff Drive Plymouth, MA 02360 | www.whitecliffssc.com | 508-888-8701



Congratulations on your engagement!

Thank you for considering White Cliffs Country Club as the destination for your special day. Our unique venue sits atop a 175 foot cliff, overlooking Cape Cod Bay. Our panoramic views of the ocean and beaches span from Plymouth to the tip of Cape Cod.

The White Cliffs Event Team looks forward to working with you along the way to create a the wedding of your dreams.

Cheryl Notartomaso

Sales & Catering Manager

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508-888-8701

Cory Lee Miller

Events Manager

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YOUR WEDDING DAY



Garden Ceremony

Onsite ceremonies take place at our enchanting gazebo, surrounded by well-manicured perennial gardens and ocean views. Our onsite Coordinator guides your Bridal Party through the ceremony procession, and throughout the evening.



Tented Dinner Reception

Tented dinner receptions are offered from mid-May through mid-October. Our tent can accommodate up to 200 guests for a sit down plated meal or 150 for station receptions. Your guests will dine under the starry lights and enjoy the beautiful coastal breeze.





Whiting Photography



THE CULINARY EXPERIENCE

All of our food is prepared in house by our expert culinarians, led by Executive Chef, Michael Lus. Well-versed in high-end event catering, Chef Lus and his team take pride in every dish they prepare, especially for you.

The following menus are designed to inspire you and we are happy to create a customized menu to satisfy any palate.



PASSED HORS D'OEUVRES

Minimum order of one piece per item, per person based on your final count

CHILLED

- Vegetable Shumai (V) 3.50
- Fresh Tomato, Basil & Mozzarella Bruschetta (V) 3.50
- Avocado Toast with Feta & Micro Basil (V) 4
- Beef Carpaccio Crostini w/ Gremolata 4
- Sesame Seared Tuna Melon Salsa Spoon (GF) 4
- Jumbo Grilled Marinated Shrimp with Cilantro Aioli (GF) 5
- Butter Poached Chilled Lobster Crostini with Lemon Aioli 8
- Mini Lobster Roll 8

HOT

- Vegetable Spring Rolls (V) 3.50
- Mini Grilled Cheese with Mozzarella and Pesto (V) 3.50
- Sweet Potato Coated Coconut Chicken 3.50
- Buffalo Chicken Spring Rolls 3.50
- Mini Philly Cheese Steak & Cheese 3.50
- Honey Goat Cheese in Phyllo (V) 4
- Traditional Stuffed Mushrooms (V) 4
- Seafood Stuffed Mushroom 4
- Clams Casino 4
- Baked Oysters Florentine 4
- Braised Short Ribs & Manchego Empanada 4
- Mini Tacos 4
- Teriyaki Beef Satay with Hoisin Sauce 4
- Teriyaki Chicken 4
- Scallops Wrapped in Bacon 5
- Hand Crafted Crab Cakes 5
- Coconut Shrimp 5
- Mini Beef Wellington 5
- Baby Lamb Chops with Mint Rosemary Pesto (GF) 7.50

*All prices are subject to a 20% administrative fee and 7.0% State and Local Tax
Prices are subject to change without notice.*

STATIONARY DISPLAYS

Raw Bar (GF)

(Prices are based on a per piece price)

Oysters on the Half Shell 4

Littleneck Clams 3.75

Crab Claws 4

Jumbo Shrimp Cocktail 5

served with lemon, mignonette, cocktail sauce and horseradish

(Prices are based on per person)

New England Clam Chowder Station

served with oyster crackers

5

South Western Display

tri-colored tortilla chips, assorted salsas, pico de gallo, fresh cilantro, homemade guacamole, Oaxacan corn salad, sour cream, sliced green onions

10

International Cheese and Fruit Display

selection of local and imported cheese, assorted crackers and fresh fruit

12

Antipasto Display

Marinated artichokes and mushrooms, mixed pitted olives, assorted imported Italian meats, Parmigiano Reggiano cheese, marinated provolone, tortellini salad, assorted hummus, grilled vegetables, assorted breads and toasts

15

Mashed Potato Bar

whipped potatoes, cheddar cheese, smoked bacon, charred broccoli, scallions, herbed sour cream, caramelized onions

15

American Slider Station

(Choose 3)

Prime Beef Sliders with Cheddar | Black Bean Sliders | Chicken Parmesan Sliders | Pulled Pork Sliders

19

Sushi

Available Upon Request. Pricing Varies.

All prices are subject to a 20% service charge and 7% State and Local Tax. Prices are subject to change without notice .

FIRST COURSE

Included in the entrée price

(Choice of one)

White Cliffs House Salad

cucumbers, grape tomatoes, sweet dried cranberries, shredded carrot and sliced radishes
with balsamic vinaigrette

or

Classic Caesar Salad

shaved parmesan and garlic croutons

or

Mini Wedge

crispy shallots, grape tomatoes, crumbled bacon
with Bleu cheese dressing



Enhance your main course with a specialty salad

(priced per person)

Caprese Salad 2

fresh mozzarella, sliced tomatoes, fresh basil with a balsamic drizzle

Baby Spinach Salad 4

apples, goat cheese with champagne vinaigrette

Strawberry Arugula Salad 4

strawberries, goat cheese, pinenuts with red wine vinaigrette

Roasted Beet Salad 4

baby greens, goat cheese, toasted slivered almonds, with orange sherry vinaigrette

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PLATED ENTRÉES

Please select two main entrées from below (the higher priced entrée prevails):

All entrées come with dinner rolls, salad, chef's choice of seasonal vegetable and starch, dessert display, coffee/decaf and tea

White Cliffs Baked Stuffed Lobster

crabmeat stuffing

\$ Market Price

Seared Organic Salmon

honey-orange glaze

65

Baked Cod

lemon herbed crumbs

60

Tuscan Chicken

Crispy parmesan crusted chicken finished with a lemon beurre blanc

60

Roasted Statler Chicken Breast

wild mushroom sauce

60

Stuffed Cape Cod Breast of Chicken

cranberry apple bread stuffing with a warm cranberry reduction

60

Roast Tenderloin of Beef

Choice of sauce:

Roasted Shallot Sauce | Béarnaise | Wild mushroom demi-glacé

69

Apricot & Ancho Chili Braised Short Rib

69

Grilled Filet Mignon

Port wine demi-glacé

71

Vegetable Napoleon (V/GF)

grilled and roasted vegetables layered with fresh mozzarella atop a quinoa and polenta cake
finished with a roasted red pepper coulis

58

Gluten Free available for an additional \$2 per person.

All prices are subject to a 20% administrative fee and 7% State and Local Tax. Prices are subject to change without notice

ENTRÉE DUETS

Please select one duet for all guests:

All entrées come with dinner rolls, salad, potato, fresh seasonal vegetables, dessert display, coffee/decaf and tea

Roasted Statler Chicken
&
Seared Day Boat Sea Scallops
65



Roast Tenderloin of Beef
roasted shallot sauce | Béarnaise | wild mushroom demi-gaze
&
Baked Stuffed Shrimp
71



Grilled Petite Filet Mignon
red wine demi-glacé
&
Butter-poached Maine Lobster Tail
Béarnaise sauce
82

**Create your own duet with any two entrées of your choice.
Price to be determined based on entrée choices.**

Gluten Free available for an additional \$2 per person.

CHEF'S DINNER STATIONS

Includes the following stations:

75

SOUP & CHOWDER STATION

served with oyster crackers

New England Clam Chowder

&

Choice of Soup:

Italian Wedding

Minestrone

Chicken Vegetable

SALAD STATION

served with assorted fresh breads and rolls

(Pick three:)

Classic Caesar

White Cliffs House

Caprese

Spinach

Watermelon & Feta

PASTA STATION

(Choose two:)

Penne Pasta with Marinara (V)

Tri-colored Tortellini Primavera (V)

Homestyle Macaroni and Cheese (V)

Ricotta Gnocchi with Sautéed Kale & Mushrooms (V)

Classic Bolognese

MAIN ENTRÉE STATION

accompanied by seasonal vegetable and potato

Carved Roast New York Sirloin (Chef attended)

served with:

roasted shallot sauce | Béarnaise | wild mushroom demi-glace

Roast Tenderloin of Beef is available for an additional 7 per person

Prime Rib of Beef is available for an additional 10 per person

&

Oven Roasted Whole Turkey

homemade gravy and cranberry sauce

Or

Tuscan Chicken

crispy parmesan crusted chicken finished with a lemon beurre blanc

Or

Seared Organic Salmon

lime beurre blanc

Dessert Display

assorted mini pastries, chocolate covered strawberries, fresh fruit

Coffee, Decaf and Tea

All prices are subject to a 20% administrative fee and 7% State and Local Tax.. Prices are subject to change without notice.

LATE NIGHT SNACKS

(Minimum of 50 per item)

French Fries

Served in a cone!

3

Mini Soft Pretzels

4

Margherita Flatbread

4

Grilled Fig & Goat Cheese Flatbread

4

Caramelized Onion, Bacon and Bleu Cheese Flatbread

4

Mini Hot Dogs

5

Mini Sausage, Peppers & Onion Sliders

5

Mini Grilled Cheese

5

Mini Cheeseburger Sliders

6

Mini Chicken Parm Sliders

6

Mini Lobster Rolls

8

All prices are subject to a 20% administrative fee and 7% State and Local Tax. Prices are subject to change without notice.

BEVERAGE INFORMATION

White Cliffs offers several different options for your wedding bar.

- Open Bar for Cocktail Hour
- Open Bar to a set dollar amount
- Open Bar for the entire 5 hour event
- Cash Bar

All hosted bars are based on an estimated amount provided and must be paid in full prior to your event.

A refund check will be issued if the full pre-paid amount is not consumed*

You have a choice of either House or Premium Level Brands.

OPEN BAR PRICES

House Mixed Drink \$10
Premium Mixed Drink \$12
House Wine \$10
Premium Wine \$12
Domestic Beer \$6
Imported/Craft Beer \$8
Soda & Juice \$3



CASH BAR PRICES

House Mixed Drink \$11
Premium Mixed Drink \$13
House Wine \$11
Premium Wine \$13
Domestic Beer \$7
Imported/Craft Beer \$9
Soda & Juice \$4

HOUSE BRANDS

Jack Daniels
Tito's Vodka
Tanqueray
Montezuma
Cuervo Gold
Jameson's
Barcardi Rum
Captain Morgan Rum
Dewars White Label

PREMIUM BRANDS

Makers Mark
Grey Goose
Bombay Sapphire
Patron Silver
Crown Royal
Mount Gay
Johnnie Walker Black

BEER SELECTION

(You may select 5)

DOMESTIC

Budweiser
Bud Light
Miller
Miller Lite
Coors Light
Michelob Ultra
White Claw

IMPORTED & CRAFT

Heineken
Corona
Amstel Light
Blue Moon
Sam Adams Lager
Sam Seasonal
Harpoon IPA
Cape Cod IPA (on tap)

WINE SELECTION

*(You may select 2 White,
2 Reds and 1 Sparkling)*

WHITE

Pinot Grigio
Sauvignon Blanc
Chardonnay
Rose

RED

Cabernet Sauvignon
Merlot
Pinot Noir
Malbec

SPARKLING

Prosecco
Brut

ADDITIONAL BEVERAGE SERVICES

Butlered Champagne: \$5/pp
Champagne Toast: \$5/pp
Dinner Wine Pour: Based on wine choice
Champagne Wall Rental: \$400
Satellite Bar Set-up: \$150

All open bar prices are subject to 7% tax and 20% administrative fee. All bars may be open for a maximum of five hours.

**as long as Food & Beverage minimum has been met*

BY LAW, WHITE CLIFFS COUNTRY CLUB CANNOT AND WILL NOT SERVE ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF 21 OR TO ANYONE WHO CANNOT PRODUCE PROPER IDENTIFICATION.

BY LAW, WHITE CLIFFS COUNTRY CLUB DOES NOT ALLOW GUESTS TO BRING IN OR REMOVE ANY ALCOHOL FROM THE PREMISES.

WHITE CLIFFS COUNTRY CLUB

LOCAL ACCOMMODATIONS

Hotel 1620 at Plymouth Harbor

www.hotel1620.com
Plymouth, MA 02360
508-747-4900

Hilton Garden Inn

www.plymouthma.stayhgi.com
Exit 5 - Plymouth, MA
508-830-0200

Hampton Inn & Suites

www.hamptoninn.hilton.com/plymouth
Plymouth, MA
508-747-5000

Fairfield Inn & Suites

www.marriott.com
Plymouth, MA
(508) 747-5000

Mirbeau Inn & Spa

www.mirbeau.com
Plymouth, MA
877-Mirbeau

www.airbnb.com

www.Homeaway.com

www.WeNeedAvacation.com

The Idlewild

Private Oceanfront Home
www.oceanfronthevents.com

GENERAL INFORMATION

Membership

White Cliffs Country Club is a state of the art Private, Members-Only Club, however we offer many different levels of Membership, all of which entitle you access to host your Wedding here with us! The minimum level required is the Bronze Social Membership which gains you access to our restaurant and Member Events. *\$500 Bronze / \$3,000 Silver / \$5,000 Gold / \$7,500 Platinum*
Please inquire about other levels of Membership.

Ceremony

We offer personalized ceremonies at our beautiful gazebo situated cliff side overlooking Cape Cod Bay. If you choose to host your ceremony here on property, there is a \$1,000 fee. If you need assistance with choosing an Officiant, please refer to our Preferred Vendor List.

Facility Charge

Includes exclusive use of Gazebo, Tent and Bay Ballroom for 5 hours, Set-up, Security, Gate & Parking Attendant, White Cliffs Tables & Chairs, White or Ivory Linen, China, Glass & Silverware, Tent Lighting, Patio Lanterns and Adirondack Chairs & Fire Pit.
\$5,000

Food & Beverage

The following minimum requirements apply to all functions

Friday the minimum amount required to be spent of food & beverage is \$14,000

Saturday the minimum amount required to be spent of food & beverage is \$18,000

Sunday the minimum amount required to be spent of food & beverage is \$10,000

Deposits and Payments

A \$2,500 deposit is required at the time of your booking to reserve the date of your wedding. A deposit of 50% of the estimated cost is due six months prior and remaining balance is due two weeks prior along with your final menu choices and guest count. All deposits are nonrefundable in the event of cancellation.

Fees & Taxes

Please note that all food and beverage charges are subject to a 20% administrative fee and all food and beverage and service charges are subject to a 7% meals tax.
Prices and menus are subject to change without notice.

INDOOR CLUBHOUSE WEDDING

Only offered mid-October through mid-May

Create a warm and elegant setting for your indoor reception utilizing our Cliff Dining Room and Bay Ballroom overlooking picturesque Cape Cod Bay.

Half Price Ceremony
Half Price Facility Charge



NOTES



Ether & Smith Photography

