



Wedding Menu

AT IPSWICH COUNTRY CLUB



The Ipswich SHOWSTOPPER

\$118 per person

Private Bridal Room
Hors d'Oeuvres and Cocktail Service for Bridal Party
Welcome Drink for Guests Upon Arrival to Cocktail Hour
Selection of Three Butler-Passed Hors d'Oeuvres
Selection of One Stationary Hors d'Oeuvre Displays
Two-Course Meal
Coffee and Tea Station
Complimentary Cake Cutting
Champagne Toast
Selection of One Late-Night Bite
Wedding Menu Tasting Night
Private Wedding Coordinator
Golf Course Photo Opportunities
Your Choice of Bar Package at Additional Cost

The Ipswich CLASSIC

\$90 per person

Private Bridal Room
Hors d'Oeuvres and Cocktail Service for Bridal Party
Welcome Drink for Guests Upon Arrival to Cocktail Hour
Selection of Three Butler-Passed Hors d'Oeuvres
Two-Course Meal
Coffee and Tea Station
Complimentary Cake Cutting
Wedding Menu Tasting Night
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Your Choice of Bar Package at Additional Cost

All food and beverage subject to a 17% service charge, 5% administrative fee and 7% state and local tax



PASSED HORS D'OEUVRES

Additional items will incur a per person surcharge

HOT IDEAS

- Seasonal antipasto skewers
- Spinach and feta cheese wrapped in phyllo
- Herb and bread-stuffed mushroom
- Boursin arancini with homemade marinara sauce
- Mac 'n' cheese bites with bacon ranch dipping
- Asian beef satay
- Grilled cheese triangles and tomato shooters
- Steak and cheese quesadillas with dollop of cilantro-lime cream
- Buffalo chicken satay with blue cheese drizzle
- Vegetable spring rolls with sweet and sour sauce

ADDITIONAL

- Mini lobster rolls
- Chilled jumbo shrimp with cocktail sauce
- Coconut shrimp with spicy orange dipping sauce
- Dijon and rosemary lamb lollipops
- Scallops wrapped in bacon
- Beef tenderloin with caramelized onions and balsamic glaze on a crostini





GOURMET STATIONS

Cheese Board

Imported and domestic cheeses and gourmet crackers

Farm Vegetable Crudites

Farm fresh cut vegetables served with a caramelized onion dip

Fruit Display

Seasonally fresh cut melons, pineapple, grapes and berries

Middle Eastern Station

Hummus, feta spinach dip, marinated olives and toasted pita points

Grilled Flat Bread Table (Choose three)

Tomato, mozzarella and basil; BBQ chicken with red onion; Arugula, ricotta and mushroom; Balsamic onion, bacon and goat cheese; Sweet Italian sausage, peppers and onion

Antipasto Table

Marinated mushrooms, artichoke hearts, cured Italian meats, fresh tomato and mozzarella salad, roasted red peppers, mixed olives, Italian hot peppers, fresh baked focaccia and bread sticks

STATIONARY ENHANCEMENTS*

*The Ipswich Raw Bar**

Littleneck Clams on the Half Shell

Shrimp Cocktail

All served on Ice with Cocktail Sauce, Lemons, Limes, Horseradish & Tabasco. *All Raw Bar Items Will be Charged at Market Price*

Raw Bar Enhancements:

Oysters on the Half Shell

Alaskan Crab Claws

Cracked Maine Lobster

FIRST COURSE SELECTIONS

Choice of one is served with warm dinner rolls and butter.

Garden Salad

Cherry tomatoes, cucumber, red onion, grated carrots and balsamic vinaigrette

Caesar Salad

Toasted croutons, parmesan cheese and house-made Caesar dressing

Baby Spinach I +4.50 SURCHARGE

Sun-dried cranberries, toasted pumpkin seeds and maple vinaigrette

Greek Salad I +4.50 SURCHARGE

Marinated olives, feta cheese, cucumbers, pepperoncini and Greek dressing

California Mixed Greens I +4.50 SURCHARGE

Pistachios, dried cranberries and citrus dressing

Tomato Basil Soup

Italian Wedding Soup

New England Clam Chowder

ENTREE SELECTIONS

Choice of Two Entrees Accompanied by One Starch and One Vegetable Selection

BAKED IPSWICH HADDOCK

Lemon Butter Sauce

GRILLED FILLET OF SALMON

Maple Dijon Glaze

CHICKEN PICCATA

White Wine and Lemon Butter Sauce

CHICKEN FLORENTINE

Wild Mushroom Sauce

GRILLED TOP SIRLOIN OF BEEF

Choice of sauce: Port Wine Demi Glaze,
Peppercorn Cream Sauce, Bearnaise Sauce

GRILLED NEW YORK SIRLOIN

Choice of sauce: Port Wine Demi Glaze,
Peppercorn Cream Sauce, Bearnaise Sauce

FILET MIGNON I +10 SURCHARGE

Choice of sauce: Port Wine Demi Glaze,
Peppercorn Cream Sauce, Bearnaise Sauce

STARCH & VEGETABLE SELECTION

STARCH

Buttermilk Whipped Potatoes
Roasted Garlic Whipped Potatoes
Rice Pilaf
White Rice
Roasted Potatoes with Olive Oil and Rosemary
Au Gratin Potatoes +3
Parmesan Risotto +3

VEGETABLE

Roasted Asparagus +\$2
Honey-Glazed Baby Carrots
Buttered Green Beans
Seasonal Mixed Vegetables
Steamed Broccoli with Olive Oil and Garlic

When selecting entrees via RSVPs, the final entrée count is due seven days prior to the event.

Children's meals available upon request (\$28 per person)

Vendor meals (\$35 per person)

Vegetarian and vegan meals as well as dietary restrictions will be accommodated and customized with the assistance of the Executive Chef and Event Manager.

Late Night ENHANCEMENTS

MINI SLIDER STATION

Mini Kobe Cheese Burgers, Served on Slider Buns

SOFT PRETZELS

Jumbo Soft Pretzel Sticks, Served with Mustard and Cheese Sauce

FRY TABLE

French Fries, Waffle Fries and Sweet Potato Fries, Served with Ketchup

SPORTS BAR PLATTER

Buffalo Chicken Fingers, Potato Skins with Bacon, Cheese Quesadillas with Sour Cream and Salsa

ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream and Assorted Toppings

S'MORES BAR

Graham Crackers, Hershey's Chocolate and Marshmallows



Down at

THE BAR

Bar packages may be purchased for your chosen length of time for all guests in attendance. Guests are charged per person regardless of the amount consumed.

Guests under 21 years of age will be charged \$7.50 per person for unlimited non-alcoholic beverages.

HOUSE BAR LIQUORS

New Amsterdam

Tito's

Beefeater

Seagram's VO

J&B Scotch

Bacardi

Jim Beam

Jose Cuervo Silver

Kahlua

Amaretto Disaronno

CALL BAR LIQUORS

Ketel One

Stolichaya Raspberry

Tanqueray

Maker's Mark

Jack Daniel's

Jameson

Dewar's White

Glenfiddich 12YR

Captain Morgan

Hornitos Reposado

Bailey's

PREMIUM BAR LIQUORS

Grey Goose

Hendricks

Crown Royal

Woodford Reserve

Bombay Sapphire

Johnnie Walker Black

Bacardi 8YR

Milagro Silver

Hennessy VSOP

Chambord

Cointreau

HOUSE WINES

Freixenet Sparkling, Mionetto Prosecco,

Three Thieves Pinot Grigio, Three Thieves

Chardonnay, La Vielle Ferme Rose,

Three Thieves Pinot Noir, Three Thieves

Cabernet Sauvignon, Montes Classic Malbec

BEER SELECTIONS

Bud Light, Coors Light, Blue Moon, Heineken,

Corona Extra, Sam Adams, White Claw,

Seasonal Craft Beer

BEER & WINE

1 hour: 18

5 hours: 35

CONSUMPTION BAR PRICING

Beer

Domestic 6

Import 7

Craft 8

Wine 10

Cocktails

House 11

Call 13

Premium 15

CHAMPAGNE TOAST | 3 PP

WINE TABLE SERVICE | 30 PER BOTTLE

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