

~ Wedgewood Pines Country Club ~
2024



Elegance with the Warmth of Home



215 Harvard Road, Stow, MA 978-897-1790 ext. 107

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The Birches



International Cheese Display with Vegetable Crudité

Choice of Four Passed Hors D'oeuvres

Champagne Toast

Selection of 2 Gourmet Entrées for your Guests

Buffet Coffee, Tea & Assorted Desserts Station

On-site Special Events Coordinator

Full Length White Table Linens

Choice of Napkin Color

Gold Chiavari Chairs

Mirrors & Votive Candles to Enhance your Centerpieces

Beautiful Indoor and Outdoor Settings for Photographs

Private Bridal Room for the entire Day

Round of Golf for 4 Mid-Week

\$89 per Guest

The Oaks



International Cheese Display with Vegetable Crudité

Choice of Five Passed Hors D'oeuvres

One Hour Open Bar

Champagne Toast

Selection of 2 Gourmet Entrées for your Guests

Buffet Coffee, Tea & Assorted Desserts Station

On-site Special Events Coordinator

Full Length White Table Linens

Choice of Napkin Color

Gold Chiavari Chairs

Mirrors & Votive Candles to Enhance your Centerpieces

Beautiful Indoor and Outdoor Settings for Photographs

Private Bridal Room for the entire Day

Round of Golf for 4 Mid Week

\$115 per Guest

The Nobel Pines



International Cheese Display with Vegetable Crudité

Choice of Five Passed Hors D'oeuvres

Full Open Bar

Champagne Toast

Selection of 2 Gourmet Entrées for your Guests

Coffee and Assorted Herbal Teas

On-site Special Events Coordinator

Full Length White Table Linens

Choice of Napkin Color

Gold Chiavari Chairs

Mirrors & Votive Candles to Enhance your Centerpieces

Private Bridal Room

Round of Golf for 4 Mid week

\$145 per Guest

Hors d'oeuvres

Hot Hors d'oeuvres- Passed

Apple Laced Butternut Squash Shooters

Roasted Tomato Bisque Shooters

Spinach & Feta Filled Phyllo Triangles

Country Herb Stuffed Mushroom Caps

Coconut Chicken with a Tangy Orange Dipping Sauce

Chicken & Corn Fritters with a sweet BBQ sauce

Vegetable Spring Rolls with Plum Dipping Sauce

Chipotle Steak with a Cool Down dipping sauce

Buffalo Chicken Pot Stickers

Vegetable Dumplings

Sea Scallop Wrapped In Bacon

Maryland Crab Cakes with Remoulade Sauce

Herb & Garlic Filet Mignon on Miniature Toast

Coconut Shrimp with a Tangy Orange Dipping Sauce

Lobster, Cheddar & Chive Miniature Grilled Triangles

Lollipop Lamb Chops with a Mint Chutney

Hors d'oeuvres

Chilled Hors d'oeuvres ~ Passed

Chef's Tomato Bruschetta

Prosciutto, Fig Jam & Mascarpone on a Crostini

Raspberry & Brie Beggar's Purse

Fresh Mozzarella, Roasted Tomato & Basil on a Crostini with a Balsamic Glaze

Grilled Chicken & Mango Chutney in a Mini Phyllo Pastry Cup

Grilled Chicken Salad with dried Cranberries in a Mini Phyllo Pastry Cup

Hummus and Imported Olive Tapenade in Phyllo Pastry Cup

Bacon, Lettuce and Tomato Canapés with Herbed Mayo

Shrimp Cocktail with a Tangy Cocktail Sauce

Diced Apples, Dried Cranberries & Blue Cheese in a Phyllo Pastry Cup

Stationary Antipasto Display ~ minimum of 50 guests

Italian meats and cheeses, roasted red peppers, imported olives, marinated artichokes, roasted vegetables, Italian white bean dips with herbs, grilled Italian bread & House made Pesto.

\$10/person

Stationary Mediterranean Display ~ minimum of 50 guests

Hummus, imported olive tapenade, stuffed grape leaves,

Tabbouleh, feta cheese & toasted pita chips.

\$10/person

First Course

served with warm rolls & butter

~ Select one ~

Apple Laced Butternut Squash Soup

Seasonal Fresh Fruit Cup

Tri-Colored Tortellini with a Gorgonzola Cream Sauce

New England Clam Chowder

Butternut Squash Ravioli with a Maple Cream Sauce

Spinach, Asiago & Roasted Garlic Ravioli Pesto Cream

Lobster Ravioli with Tomato Basil Cream Sauce

Wedgewood's Field Greens Salad

combination of mixed field greens, sliced cucumber, cherry tomatoes, dried cranberries and herb croutons tossed in our house herb vinaigrette.

Caesar Salad

crisp romaine lettuce with house-made garlic croutons garnished with shredded parmesan cheese and our house Caesar dressing.

Tomato Mozzarella Salad

vine ripened red and yellow tomatoes, fresh mozzarella on a bed of mixed field greens drizzled with basil infused olive oil and aged balsamic & Parmesan croutons.

Spinach, Blue Cheese & Pear Salad

baby spinach with crumbled blue cheese, crispy bacon, red onion, sliced pears and candied pecans, tossed with maple vinaigrette.

Wedge Salad

A generous iceberg wedge, sliced cherry tomatoes, apple wood smoked bacon, crumbled blue cheese with a buttermilk ranch dressing.

Entrées

~ Select Two ~

Baked Stuffed Chicken

boneless breast of chicken stuffed with roasted apple and cranberry stuffing and finished with a chardonnay cream sauce

Chicken Piccata

sautéed chicken breast with lemon, white wine, butter and capers.

Chicken Florentine

chicken breast stuffed with baby spinach, peppers and mozzarella cheese.

Creamy Lemon Pesto Chicken

pan seared medallions of chicken with a creamy lemon pesto sauce.

Baked Haddock

bread crumbs and a butter lemon topping.

Seafood Stuffed Fillet of Sole

tender fillets of sole stuffed with crabmeat, scallop and seasoned breadcrumb stuffing, finished with a lemon buere blanc sauce.

North Atlantic Salmon Fillet

fresh North Atlantic salmon filet with your choice of a cucumber dill sauce or sweet pepper citrus salsa.

Roast Tenderloin of Beef or Prime Rib of Beef (carved)

with garlic and fresh pepper (8 oz.) wine, butter.

Center Cut Filet Mignon (8oz.)

Wedding Pairs

Sirloin of Beef & Jumbo Shrimp

A 6 oz. sirloin with two jumbo baked stuffed shrimp filled with crabmeat & scallop stuffing.

Sirloin of Beef & North Atlantic Salmon

A 6 oz. sirloin accompanied by a fillet of North Atlantic Salmon fillet with your choice of cucumber dill sauce or mango pineapple salsa.

Petite Filet Mignon & Crab Cake

A 6 oz. petit filet mignon and a sweet jumbo crab cake with remoulade sauce.

Vegetarian Entrées

~ Select one ~

Portabella Napoleon

Grilled Portabella mushroom layered with fresh sautéed spinach, roasted red peppers and goat cheese surrounded by roasted vegetable strings Drizzled with aged balsamic.

Tri-Colored Pasta

Roasted seasonal vegetable strings, tossed in a basil garlic olive oil.

Butternut Squash Raviolis in a maple cream sauce.

Spinach, Asiago & Roasted Garlic Raviolis in a basil cream sauce.

Quinoa Stuffed Zucchini ~ Vegan & Gluten free.

Vegetables & Starch

Vegetable (Select one)

Chef's Seasonal Vegetable Medley Ring

Sautéed Sugar Snap Peas with Julienne Carrots

Roasted Baby Crew Cut Carrots with browned butter

Grilled Green Beans with a Lemon Zest Butter

Green Bean Bundles tied with a Carrot Ribbon

Butternut Squash in a Steamed Zucchini Cup

Roasted Root Vegetables

Asparagus Spears with browned butter

Sautéed Yellow and Green Squash with herbed butter

Starch (Select one)

Roasted Garlic Mashed Potato

Whipped Sweet Potato with Candied Pecans

Roasted Red Bliss Potatoes with Olive Oil & Fresh Herbs

Confetti Rice Pilaf

Parmesan or Lemon Thyme Risotto

Sour Cream & Chive Yukon Gold Mashed Potato

Roasted Sweet Potato Wedges

Children's Menu

ages 12 and under,

~ Select one ~

Chicken Tenders and French Fries

Pasta with Meatballs in Marinara Sauce or Parmesan Butter Sauce

\$26.95 per child

Sweet Endings

Hot Mulled Cider and Apple Cider Donuts

perfect end to a fall wedding.

\$5 per person

Sliders and Fries

assortment of mini cheeseburgers and hamburgers with fries

\$6 per person

Hot Cocoa Shooters, Mini Brownies and Chocolate Chip Cookies

choice of chocolate or blonde brownies

\$5 per person

Ice Cream Sundae Bar

chocolate & vanilla ice cream served with jimmies,

mini chocolate chips & crushed oreos.

\$6 per person

Cannoli & Cake Lollypop Bar

\$6 per person

Cupcake Bar

assortment of 3 different cupcakes flavors

\$4 per person

Terms & Conditions

Facility Rental

Grand Ballroom accommodates up to 210 guests. Rental includes the use of our facility for 5 hours for a fee of \$1,500 on Saturdays, \$500 on Fridays and \$500 on Sundays. A wedding ceremony on site is an additional \$500 fee which includes the use of our gold chiavari chairs and isle runner. Additional time can be added for \$500 per half hour. There is a 15 min grace period at the end of the event for guests to leave the space.

Beverage

In accordance with Massachusetts State Law, no alcohol may be purchased or served to anyone under the age of 21. A valid ID is required to be served. Bars are limited to 4 hours. No alcoholic beverage may be brought onto the premises or be removed from the premises. Staff and Management reserve the right to refuse service to anyone reasonably deemed to be intoxicated.

Payment Information

In order to secure a date for your event, a non-refundable deposit of \$1,500 will be required with the signed agreement. Dates will be confirmed only upon the receipt of your deposit. The second payment of \$2,500 is due one year prior to the date of the event. An additional deposit of \$2500 is due six months prior to the date of the event.. The balance will be due ten (10) days prior to your event. All deposits and scheduled payments may be made by personal check, cashier's check, money order, cash or credit card. Payments made with a credit card will incur a 3% processing fee. ALL DEPOSITS ARE NON REFUNDABLE.

Guarantee

A guarantee of the exact number of guests will be required (15) fifteen business days prior to the event

Cancellation Policy

In the event of a cancellation, Wedgewood Pines Country Club shall retain all deposits. Cancellations made within 14 days of the scheduled event will be subject to any additional fees incurred. ALL DEPOSITS ARE NON-REFUNDABLE

Decorations

Prior to your function, management must approve decorating ideas. Birdseed, confetti, sparklers and rice throwing are not permitted. Per local fire code any open flame is not permitted. Enclosed candles are allowed. Hanging paper lanterns, etc. must be hung by a licensed vendor.

Taxes & House Charges

A house charge of 21% will be added to all beverage & wedding package items. The "House Charge" is 15% staff gratuity and 6% administration fee. Food and beverage prices are subject to a 6.25% state tax,