



Special Event Menu
2019 Social Season

Table of Contents

Breakfast Buffet	2
Plated Lunches	3
Lunch Buffet	4
Hors d'oeuvres	5
Action Stations	8
Late Night Bites	9
Plated Dinners	10
Buffet Dinners	13
Additional Fees	18
Club Policies	19

* Consuming Raw or Undercooked Beef, Poultry, Seafood or Eggs may increase your chances of contracting a food-borne illness.
Please inform your Sales Representative if anyone in your party has an allergy when finalizing your menu.

Breakfast Buffets

Continental Buffet

Sliced Melons and Pineapple with Seasonal Berries
Assorted Muffins, Danish and Breakfast Breads
Coffee, Decaf and Assorted Teas
Orange and Cranberry Juice

\$16.95pp

Working Breakfast

Sliced Melons and Pineapple with Seasonal Berries
Assorted Muffins, Danish and Breakfast Breads
Scrambled Eggs
Apple Smoked Bacon or Link Sausage
Home Fried Breakfast Potatoes
Coffee, Decaf and Assorted Teas
Orange and Cranberry Juice

\$22.95pp

Brunch

Sliced Melons and Pineapple with Seasonal Berries
Assorted Muffins, Danish and Breakfast Breads
Scrambled Eggs
Apple Smoked Bacon
Choice of One Salad & One Entrée Selection
Seasonal Vegetable Medley
Home Fried Breakfast Potatoes
Coffee, Decaf and Assorted Teas
Orange and Cranberry Juice

32.95 Per Person

Salads

Chef's Seasonal Salad
Caesar Salad
Tossed Garden Salad

Entrees

Chicken Piccata
Spinach & Leek Quiche
Penne Alfredo or Marinara
Roast Beef with Mushroom Sauce

Additions

Eggs Benedict \$3.75
Omelet Station \$7.00
Belgian Waffles \$6.25
Amaretto Cinnamon French Toast \$4.25
Pear & Gorgonzola Salad with Raspberry Vinaigrette \$5.25
NE Baked Haddock \$7.00
Bagels with Cream Cheese \$3.00

Plated Lunches

served with assorted rolls & butter

Classic Chicken Caesar Salad

with Grilled Chicken, Garlic Croutons and Parmesan Cheese \$16.95

Chef's Salad

Julienne Ham, Turkey and Swiss Cheese over Baby Greens and Romaine with Cucumbers, Tomatoes, Hardboiled Egg, Red Onion and Choice of Dressing \$17.95

Blackened Chicken Cobb Salad

Blackened Chicken Breast served atop Baby Greens and Romaine with Hardboiled Egg, Cucumbers, Tomatoes, Bacon Bits, Blue Cheese and Avocado with Choice of Dressing \$17.95

Beef or Chicken Kabobs

with Rice Pilaf and Asparagus \$23.95

Pan Roasted Salmon

with Vegetable Medley, Steamed Jasmine Rice and Orange Thyme Sauce \$22.95

Tofu Piccata Style

Pan -Seared with Lemon Caper Sauce, Steamed Jasmine Rice, Asparagus and Arugula Salad \$18.95

Chicken Marsala

Tender Chunks of Chicken Breast with Mushrooms, Roasted Tomatoes, and Spinach with Madeira Sauce served over Linguini \$18.95

Crab Stuffed Sole

North Atlantic Sole with Crab Meat Filling, Steamed Jasmine Rice, Vegetable Medley And Lemon Parsley Sauce \$24.95

Crispy Beef Tips

Pan-Seared with Orange Soy Sauce, Asian Style Vegetables and Steamed Jasmine Rice \$24.95

Flank Steak Au Poivre

Grilled Flank Steak with Peppercorn Cognac Sauce, Mashed Red Potatoes and Broccoli Crowns \$25.95

New England Baked Scrod

Topped with Ritz Crackers and Baked with Mashed Red Potatoes, Vegetable Medley and Lemon Sauce \$23.95

Lunch Buffets

Cold Deli Buffet

Mixed Greens Salad, Potato Salad, Pasta Salad
Roast Turkey, Ham and Roast Beef
Swiss, Cheddar and American Cheese
Platter of Lettuce, Tomato, Onion & Pickles
Assorted Bread & Bulkie Rolls
Fresh Baked Cookies and Brownies
Coffee and Tea

\$24.95 per person

Hot Additions

Clam Chowder \$6pp
Chicken & Broccoli Penne Alfredo \$6pp
New England Baked Haddock \$7pp
Chicken Parmesan \$7pp
Flank Steak with Peppercorn Sauce \$8pp

The Salad Bar

Mesclun Greens, Baby Spinach and Romaine Lettuce
Blackened Chicken, Roast Turkey and Tuna Salad
Bacon Bits, Garlic Croutons, Olives, Cherry Tomatoes,
Cucumbers, Red Onions
Sliced Mushrooms, Cheddar Jack Cheese and Swiss Cheese
Fresh Baked Cookies and Brownies
Coffee and Tea

\$23.95 per person

Italian Buffet

Caesar Salad with Garlic Croutons
Chicken Parmesan, Four Cheese Lasagna, Penne Alfredo
Garlic Bread, Rolls, Butter
Chef's Choice of Vegetable
Mini Cannoli's and Tiramisu
Coffee and Tea

\$31.95 per person

Blackstone BBQ (a fan favorite!)

House-made Caesar Salad, Corn on the Cob, Herb-roasted
Potatoes with Caramelized Onions, Southern-style Mac-n-
Cheese, BBQ Chicken Quarters, Fire-grilled Steak Tips,
Chocolate Chip Cookies and Fudge Brownies
Assorted Rolls, Cornbread and Sweet Butter
Iced Tea and Lemonade Station

\$35.95 per person

All American Cookout

Tossed Garden Salad, Potato Salad,
Cole Slaw & Potato Chips
Bulkie Rolls and Hotdog Buns
Char-grilled Hamburgers and All Beef Hotdogs
American, Swiss & Cheddar Cheese, Assorted Condiments
Platter of Lettuce, Tomato, Onion and Pickles
Fresh Baked Cookies and Brownies, Sliced Watermelon
Coffee and Tea

\$29.95 per person

Cold Hors d'oeuvres

Priced in quantities of 25

Tomato and Basil Bruschetta	\$65.00
Oysters on the Half Shell with Cocktail Sauce	\$90.00
California Rolls with Soy Ginger Dipping Sauce	\$85.00
Antipasto Skewers with Balsamic Glaze	\$75.00
Melons and Prosciutto	\$60.00
Mini Lobster Rolls	\$120.00
Beef Tartare with Truffle Aioli on Cracked Pepper Crostini	\$70.00
Crab Stuffed Cherry Tomatoes	\$75.00
Tuna Tartare on House Made Sesame Crackers	\$85.00
Smoked Salmon Canapés with Chive Crème Fraiche	\$80.00
Jumbo Shrimp Cocktail with Horseradish Vodka Cocktail Sauce	\$95.00
Tomato, Basil and Mozzarella Skewers with Balsamic Glaze	\$70.00
Smoked Salmon, Dill and Cream Cheese Roulade on Garlic Crostini	\$75.00
Prosciutto Wrapped Asparagus	\$65.00
Melon, Pineapple and Strawberry Skewers with Mango Yogurt Dipping Sauce	\$65.00
Roma Tomato and Mozzarella Crostini with Balsamic Drizzle	\$65.00
Tuna, Ham, Chicken or Egg Salad Sliders	\$75.00
HCC Deviled Eggs	\$65.00
Crab and Lobster Salad in Cucumber Boats	\$85.00
Pate Foie Gras Canapés with Port Wine poached Cherries	\$95.00
Prosciutto, Mozzarella and Basil Roulades	\$60.00
Tuna Maki Rolls with Soy, Ginger Wasabi Sauce	\$90.00

Hot Hors d'oeuvres

priced in quantities of 25

Vegetable Spring Rolls	\$65.00
Chicken Tenders with Sweet & Sour Sauce	\$65.00
Spinach and Feta Cheese triangles	\$60.00
Coconut Fried Shrimp with Duck Sauce	\$85.00
Angus Beef Sliders on Mini Hamburger Buns	\$90.00
Bacon Wrapped Scallops	\$105.00
Thai Style Chicken Skewers with Sweet Chili Sauce	\$75.00
Assorted Mini Pizzas	\$60.00
Herb Stuffed Mushroom	\$65.00
Mini Beef Wellington	\$95.00
Brie, Pear and Almond Purses	\$95.00
Mini Corn Dogs with Ketchup or Mustard	\$60.00
Grilled Cilantro & Chile Shrimp with Spicy Mango Sauce	\$90.00
Heirloom Tomato & Mozzarella Bruschetta with Balsamic Glaze	\$60.00
Ginger Seared Scallops with Pomegranate Sauce	\$95.00
Beef Empanadas with Red Pepper Aioli	\$70.00
Crab Stuffed Mushrooms	\$75.00
Fried Mozzarella with Marinara Sauce	\$70.00
Peking Duck Spring Rolls with Sweet & Sour Sauce	\$85.00
Coconut & Sweet Potato Chicken Tenders	\$70.00
Twice Baked Red Potatoes	\$75.00
Beef Satay with Red Pepper Aioli	\$75.00
Fig & Goat Cheese Flatbreads	\$65.00
Poblano Pulled Pork Sliders on Soft Rolls with Onion Ring	\$90.00
Sesame Chicken Satay with Sweet Chile Sauce	\$70.00
Mini Corned Beef or Turkey Ryebeens	\$80.00
Philly Cheese Spring Rolls with Ketchup Dip	\$75.00
Beef Taco Chimichurri with Spicy Cheese Sauce	\$75.00
Blackened Chicken or Beef Quesadillas with Guacamole	\$70.00

Reception Displays

serves 25 unless otherwise noted

Vegetable Crudités Display served with Red Pepper Hummus and Ranch Dipping Sauce \$85

Domestic and Imported Cheese Display served with Crackers, Crostini and Lavosh \$185.00

Hummus Display

Garlic & Herb Hummus, Red Pepper Hummus, White Bean Hummus and Plain Hummus served with Pita Chips, Marinated Olives, Grilled Vegetables and Tomato Mozzarella Salad \$200

Antipasto Display

Selection of Cured Italian Meats and Cheese, Marinated Vegetables, Olives, Artichoke Hearts and Mushrooms Assorted Breads, Crostini and Lavosh \$250

Traditional Smoked Salmon Display

served with Hard-boiled Eggs, Red Onions, Capers, Mini Rye and Crostini \$275

New England Raw Bar served with Horseradish Cocktail Sauce, Champagne Mignonette, Lemons and Tabasco

All Items are sold per piece at Market Price

Shrimp Cocktail

Jonah Crab Claws

Jumbo Shrimp Cocktail

Seasonal Oysters on the Half Shell

Littleneck Clams on the Half Shell

Cracked Maine Lobster Tails & Claws

Assorted Sushi Maki Rolls

A selection of Wrapped Sushi to include: California, Cucumber, Tuna, Shrimp and Salmon Maki Rolls. served with Pickled Ginger, Wasabi, Soy Sauce, Chop Sticks and Fortune Cookies \$450

Chicken Wings with Buffalo, Teriyaki or Poblano Barbeque Sauce \$65.00

Spinach and Artichoke Dip served with Pita Chips and Crostini \$75.00

Sliced Kielbasa with Spicy Mustard Sauce \$55.00

Baked Brie en Croute with Raspberry and Walnut Glaze, Soft French Bread and Crostini (Serves fifty) \$250.00

Mashed Potato Bar

Red Mashed Potatoes, Crumbled Bacon, Brandy Mushrooms, Green Onions, Caramelized Onions, Shredded Cheese, Sour Cream, Broccoli Florets and Rosemary Demi-Glace \$250

Add Grilled Chicken \$4.00pp

Soup Bar

Choose One:

Tomato Bisque, Potato Leek Soup, Roasted Butternut Soup, Mushroom Bisque \$7.00pp

New England Clam Chowder or Lobster Bisque- Add \$2.00pp

Actions Stations

Minimum of fifty guests
One Chef per fifty Guests is Required for attended stations

Pasta Station

\$15.00pp Includes:

Garlic Bread, Mushrooms, Roasted Tomatoes, Sweet Peppers, Onions and Broccoli Florets

Choice of Two Pastas

Penne, Whole Grain Penne, Linguini
or Tri Color Tortellini

Choice of Two Sauces

Marinara, Alfredo, Pesto, Garlic & Oil
or Vodka Cream Sauce

Choice of Two Proteins

Grilled Chicken, Blackened Chicken,
Italian Sausage or Ham

Stir Fry Station

\$16.00pp

Stir Fry Chicken or Beef, Asian Style Vegetables, Bean Sprouts with Tamari Ginger Sauce
with Chicken Pot Stickers, Fortune Cookies and Chop Sticks

Salad Station

\$8pp

Crisp Romaine with Garlic Croutons, Parmesan Cheese, House Made Caesar Dressing Tossed to Order

Or

Mixed Greens Salad

Tomatoes, Cucumbers, Carrots, Red Onions, Crumbled Bacon, Shredded Cheese with Choice of Dressings

Carving Stations

served with finger rolls

Roast Prime Rib of Beef
with Au Jus
serves up to 30 Slices \$375.00

Rosemary & Shallot Roast Tenderloin
with Rosemary Demi-Glace
serves up to 20 Slices \$295.00

Baked Salmon en Croute
with Orange Ginger Beurre Blanc
serves up to 20 Slices \$225.00

Herb Roast Turkey Breast
serves up to 30 Slices \$195.00

Roast New York Strip Loin
with Au Poivre Sauce
serves up to 25 Slices \$375.00

Garlic & Rosemary Roast Leg of Lamb
with Roasted Garlic Demi-Glace
serves up to 20 Slices \$250.00

Apricot Stuffed Roast Pork Loin
with Dried Cherry Sauce
serves up to 25 Slices \$150.00

Honey Baked Ham
serves up to 40 Slices \$250.00

Late Night Bites

*minimum of 25 people * Available until 10:00pm*

Burger Slider Bar

Mini Angus Burgers with Swiss or Cheddar Cheese on Brioche Rolls with Ketchup, Mustard and Relish \$12pp

Taco Bar

Soft Taco Shells with Spiced Ground Beef, Diced Chicken, Shredded Lettuce, Diced Tomatoes, Red Onions, Shredded Cheddar Jack Cheese, Salsa, Guacamole and Sour Cream \$14pp

Pulled Pork Sliders

House Smoked Pulled Pork with Poblano Barbeque Sauce topped with Cole Slaw and Onion Rings \$13pp

Chicken Wings or Boneless Tenders

Buffalo with Blue Cheese Dressing, Celery and Carrot Sticks \$12pp

or

Asian Style with Spicy Soy & Sweet Chili Sauce and Asian Slaw \$12pp

Fajita Station

Marinated Flank Steak and Chicken Breast with Spicy Rice, Black Beans, Shredded Lettuce, Diced Tomatoes, Red Onions, Shredded Cheddar Jack Cheese, Salsa, Guacamole and Sour Cream \$17pp (requires chef attendant)

Creamy Tomato Bisque

Served with Cheddar Cheese Grilled Cheese Sandwich \$8pp

Plated Dinners

All plated meals are served with dinner rolls & butter, chef's selection of vegetable and starch and a fresh garden salad.

Slow Roasted Prime Rib of Beef with Au Jus \$40.00

Crab Stuffed Sole

Filled with Lump Crab Meat and served with Lemon Parsley Sauce \$36.00

New England Broiled Haddock

Topped with Ritz Crackers and Parsley, Baked with White Wine Parsley Sauce \$32.00

Baked Stuffed Shrimp

Four Jumbo Shrimp filled with Crab Meat Stuffing served with Lemon and Drawn Butter \$42.00

Chicken Piccata

Lightly Dipped in Egg Batter, Sautéed with Lemon Caper Sauce \$30.00

Crispy Beef Tips

with Shiitake Mushrooms, Green Onions and Orange Ginger Sauce \$32.00

8 ounce Filet Mignon

Grilled with Red Wine Onion Demi-Glace \$44.00

Herb and Mustard Encrusted Lamb Rack

served with Roast Garlic and Rosemary Sauce \$55.00

Roast Tenderloin of Beef

Sliced and served with Cognac Peppercorn Sauce \$46.00

Ginger Seared Salmon

Pan-Seared with Citrus Beurre Blanc \$38.00

Asian Breast of Chicken

with Sweet and Sour Vegetables \$30.00

Plated Dinner Enhancements

The following items may be added to the entrees listed on the previous page

Jumbo Shrimp Cocktail

with Citron Infused Horseradish Cocktail Sauce \$14.00

Wild Mushroom Ravioli

with Basil Cream Sauce and Mushroom Ragout \$12.00

Carpaccio of Beef

with Diced Red Onions, Shaved Parmesan, Arugula Salad, Crostini and Truffle Aioli \$14.00

Creamy Lobster Bisque \$8.00

New England Clam Chowder \$8.00

Chef's Soup of the Day \$7.00

Spinach Salad

with Pears, Sugar Roasted Pecans, Great Hill's Blue Cheese and Raspberry Vinaigrette \$8.00

Heirloom Tomato and Fresh Mozzarella Salad

with Fresh Basil, Extra Virgin Olive Oil and Balsamic Glaze \$8.00

Wedge Salad

with Tomatoes, Red Onions, Crumbled Apple Smoked Bacon and Blue Cheese Dressing \$7.00

Arugula and Roasted Beet Salad

with Orange Supremes, Vermont Goat Cheese, Toasted Pine Nuts and Orange Thyme Vinaigrette \$8.00

Plated Desserts

The following items may be added to the entrees listed on the previous page

Apple Crisp with Whipped Cream and Vanilla Gelato \$8

Chocolate, Vanilla or Strawberry Gelato with Chocolate Sauce and Whipped Cream \$8

Warm Chocolate Brownie with Whipped Cream and Chocolate Sauce \$8

Italian Lemon Torte with Whipped Cream \$8

Five Layer Chocolate Cake with Whipped Cream and Chocolate Sauce \$10

Warm Apple Strudel with Caramel Sauce and Whipped Cream \$9

Carrot Cake with Cream Cheese Icing \$8

Lemon, Raspberry or Mango Sorbet with Fresh Berries \$7

Warm Chocolate Chip Cookies with Whipped Cream and Chocolate Sauce (2 each) \$8

Tiramisu with Chocolate Sauce and Whipped Cream \$9

Traditional Vanilla Bean or Chocolate Crème Brulée with Berries and Whipped Cream \$9

Scoop of Vanilla or Chocolate Ice Cream \$4

Dinner Buffet Packages

please select a package and then make your corresponding selections

U.S. Open

Fresh Rolls and Butter

1 Starter

2 Standard Entrees

2 Accompaniments

1 Plated Dessert

Freshly Brewed Coffee, Decaf and Assorted Herbal Tea

\$49.00 per person

British Open

Fresh Rolls & Butter

2 Starters

1 Standard Entrée

1 Premium Entre

2 Accompaniments

1 Plated Dessert

Freshly Brewed Coffee, Decaf and Assorted Herbal Tea

\$54.00 per person

Ryder Cup

Fresh Rolls and Butter

3 Starters

2 Standard Entrees

1 Premium Entrée

2 Accompaniments

1 Plated Dessert

Freshly Brewed Coffee, Decaf and Assorted Herbal Tea

\$62.00 per person

Buffet Selections

please select a package from the prior page before making your selections

Salads and Starters

Creamy Tomato Bisque
Cream of Mushroom Soup
Chicken Vegetable and Pasta Soup
Hearty Minestrone Soup
Shrimp or Lobster Bisque (+2.00)
Caesar Salad
Tossed Garden Salad with Choice of Dressings
Spinach Salad with Granny Smith Apples, Chevre and Raspberry Vinaigrette
Penne Pasta Salad with Roasted Tomatoes, Olives, Asparagus and Red Wine Basil Vinaigrette
Red Bliss Potato Salad
Seasonal Fruit Platter

Accompaniments

Red Mashed Potatoes
Oven Roasted Red Potatoes
Baked Potatoes with Butter and Sour Cream
Twice Baked Potatoes (+1.00)
Steamed Jasmin Rice with Lime
Rice Pilaf
Penne Paste Alfredo
Penne Marinara
Zucchini and Summer Squash Medley
Steamed Broccoli with Lemon and Olive Oil
Green Beans and Sweet Peppers
Asparagus with Parmesan and Olive Oil
Cauliflower, Broccoli and Carrots with Cheese Sauce
Asian Vegetable Stir Fry
Whipped Butternut Squash (seasonal)

Buffet Selections

please select a package from the prior page before making your selections

Standard Entrees

Four Cheese or Vegetable Lasagna
Chicken Piccata with Lemon Caper Sauce
Chicken Parmesan
Grilled Breast of Chicken Provencal
Stuffed Breast of Chicken with Leek and Apple Stuffing
Roast Top Round of Beef with Red Wine Mushroom Sauce
Roast Turkey with Sage and Leek Stuffing, Natural Gravy
New England Baked Haddock
Chicken and Broccoli Penne with Alfredo Sauce
Roast Loin of Pork with Caramelized Onion Sauce
Penne Pasta with Bolognese Sauce
Chicken Marsala with Mushroom Sauce
Oven Roast Atlantic Salmon with Lemon Parsley Sauce

Premium Entrees

Ginger Encrusted Salmon with Citrus Reduction
Roast Prime Rib of Beef with Au Jus (requires chef attendant)
Crab Stuffed Sole with Lemon Herb Sauce
Chicken Cordon Blue with Rosemary Madeira Sauce
Grilled Atlantic Swordfish with Tomato, Olive and Caper Sauce
Roast New York Sirloin with Cognac Peppercorn Sauce
Petite Filet Mignon with Red Wine Demi-Glace (+\$4)
Shrimp, Scallops and Mussels in Saffron Broth
Thyme Roast Pork Loin with Caraway Braised Red Cabbage and Apple Cider Demi-Glace
Yankee Pot Roast with Braised Vegetables

Plated Desserts

Bittersweet Chocolate Mousse with Fresh Berries
Apple Crisp with Vanilla Whipped Cream
New York Style Cheesecake with Strawberry Sauce
Profiterole with Vanilla Ice Cream and Warm Chocolate Sauce
Carrot Cake with Whipped Cream and Berries
Chocolate Chip Cookies with Whipped Cream and Warm Chocolate Sauce
Triple Layer Chocolate Cake with Whipped Cream

Dessert Enhancements

minimum of 25 people

Chef's Cookie and Brownie Display \$7pp

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream with Hot Chocolate, Caramel and Strawberry Sauce, Whipped Cream, Maraschino Cherries and Chopped Nuts M&M's, Crushed Oreo's, Sprinkles, Fresh Berries \$8pp

Chocolate Fondue Station

Pineapple, Melon and Strawberry Skewers with Cubed Pound Cake \$8pp

Crepe Station

Crepes Filled with Pastry Cream and Fresh Berries served with Chocolate Sauce and Vanilla Ice Cream \$14pp (Chef attendant required)

Bananas Foster

Bananas Sautéed with Rum & Brown Sugar, served over Vanilla Ice Cream with Whipped Cream and Chopped Walnuts \$12pp (Chef attendant required)

Viennese Table

Assortment of Cakes & Tortes with Mini Pastries, Cannoli, Mousse Cups and Chocolate Dipped Strawberries \$15pp

Viennese Pastry Table

Assortment of Mini Éclairs', Cannoli, Mini Pastries, Biscotti and Chocolate Covered Strawberries \$12pp

The Candy Bar

An Assortment of M&M's, Hershey Kisses, Mini Peanut Butter Cups, Skittles, Twizzlers and Gummy Bears \$8pp

Chocolate Fountain (minimum of 75 people)

Warm Dark Chocolate Ganache, with Assorted Fruits, Berries, Marshmallows, Pound Cake and Pretzels (Available on Request-Market Price)

Additional Fees

these fees are subject to change, please speak with your sales representative for details

Chef Attendant \$85 per Chef (based on 1.5 hours, add \$50 for each additional 1/2 hour)

When a Chef is required for an Action Station in the room, there is a fee passed along to the client. The kitchen requires one Chef on a station for every fifty guests.

Split Plate Charge \$3 per plate

The Hopkinton Country Club charge a fee of \$3 per plate when offering a choice on plated meals.

Cake Cutting \$1 per plate

The Hopkinton Country Club permits clients to bring in preapproved specialty cakes.

Bartender \$125 each

The Hopkinton Country Club will provide one bartender per 100 guests.

The Bartender fee is waived for the initial bartender when the bar tab reaches \$500.

Additional Staff \$100 per employee

The Hopkinton Country Club provides one server for every 20 guests having a plated meal and one for every 30 guests when having a buffet meal. Clients may request additional staff and when possible the cost will be passed along to the client.

Linens

The Club provides house white linens and chocolate brown skirting at no additional cost to the client.

Any specialty linens must be rented through the Club with the costs being passed onto the client.

Please note there is a \$120 delivery fee from our rental company in addition to rental costs.

Standard Linen Rental Costs:

Colored Napkins \$1.00 ea

120in Round Tablecloths \$20.00 ea

White Skirting \$14.00 per piece

Room Charge

There is a room rental fee for the Ballroom and a minimum spending in Food and Beverage. Should the minimum not be reached, an additional room charge will be applied to equal the difference. Room rental and minimums depend on room and time of year so please inquire with your salesperson for details.

Club Policies

MENUS

To allow for proper planning by our Chef, we require a finalized menu 2 weeks before the event. Please keep in mind that our menus are merely suggestions. We would be happy to custom design a menu to suit your special needs. All food must be purchased through our in-house food service. This requirement does not apply to wedding cakes, and certain other specialty items. Please inquire with your salesperson about acceptable items.

GUARANTEES, COUNTS AND MINIMUMS

The Hopkinton Country Club requires a final guest count 7 days in advance of the event. Later changes may result in surcharges and fees. Once final confirmation has been received, the number of attendees may not be reduced. If a guarantee is not given at the appropriate time, The Hopkinton Country Club will assume the indicated attendance at the time of booking to be correct, and charges will be made accordingly. Should the scheduled starting or closing times of the event be delayed by more than one hour without prior notification from the host/hostess, an overtime labor charge will be applied to your final bill.

TIME OF EVENTS

The room reservation is good for up to four hours. Clients and Vendors will have access to the facility no more than one hour prior to and after your event. Please keep this in mind should you or your vendors require more time, special arrangements will need to be made and potential fees will apply.

MENU PRICES

Prices shown on this menu are current for the 2019 season at the Club. Please note that all prices will have the addition of the Massachusetts State Sales tax and a twenty percent club charge. Pricing for events reserved for the 2019 season will be subject to change when the Club releases its menus for the 2019 season. The actual price for your menu may change up to the time that you finalize menu arrangements, usually about 15 days in advance of your event.

FINANCIAL ARRANGEMENTS

A \$1,000 deposit is required to reserve the Ballroom and a \$500 deposit is required to reserve either the Highlands or the Library Room. A reservation is valid for no more than 10 days without receipt of the deposit. The estimated balance is due 7 business days before the event. Payment should be made by cash, personal check or credit card (MasterCard, Visa or American Express). A 3% convenience fee will be charged for credit card payments over \$2,000. Any remaining balance is due at the close of your event. There is a 20% Club Charge and a 6.25% Massachusetts sales tax applied to all charges.

Club Policies

CANCELLATIONS

All deposits are non-refundable. Written notice is to be received from the client, should there be a cancellation.

GIFTS & PERSONAL ITEMS

The Hopkinton Country Club is not responsible for gifts or gift cards that are brought into the facility. We suggest that you assign a responsible person to make sure that all your gifts and envelopes are kept together and gathered at the close of your event. The Club is not responsible for storage of items that are left behind at the close of your event.

ALCOHOL AND BEVERAGE SERVICE

The Hopkinton Country Club offers a wide range of superb choices in both wine and beverage selection. We are prohibited by our liquor license from allowing any alcoholic beverages supplied by outside sources. This includes small bottles of wine, champagne, etc. that are sometimes used as favors. These items may be purchased through the Hopkinton Country Club if so desired.

Both “cash” and “open bar based on consumption” bar arrangements are available. All of our servers have been trained in the responsible service of beverage alcohol and will dispense alcoholic beverages in accordance with the guidelines provided in that training. The Hopkinton Country Club reserves the right to control and monitor the consumption of alcoholic beverages and reserves the right to refuse service, if deemed necessary.

BAR SERVICE

We can provide several types of bar service. Below are the two most common choices:

Consumption Open Bars are based on actual consumption. You are billed for the drinks ordered by your guests, plus 6.25% Massachusetts sales tax. A major credit card is required in advance of your event to secure payment. Additionally, if you choose to host the bar for the cocktail period only, the bar will operate as a cash bar for the remainder of the event. The bar is only closed during a function in the infrequent instance that our trained bar staff determines that your guests are at a risk of over-consumption.

Cash Bar-Your guests will be charged by our bartenders when the drinks are served. If you wish to tip the bar staff at the end of your event it is totally optional and at your discretion.

WINE BY THE BOTTLE

Bottled wines are available to be served during your meal. They are priced by the bottle since that is the fashion in which they are being served. Our wines offered may change periodically, so it is best to wait until approximately one month prior to your reception to order a specific type. That way, we can make sure that they are in stock and we will have a current cost per bottle. We are happy to order wines other than those on our list if you desire them. Please inquire about special wines around two months prior to the event so that we may locate the proper vendor and give you an estimated price.

Club Policies

DRESS CODE

The Hopkinton Country Club has a strict dress code:

- all gentlemen are to wear collared shirts
- no denim is allowed on the golf course but “dress denim” is permitted in the Clubhouse
- no baseball caps or visors in the Clubhouse
- no warm-ups, sweats or sports jerseys

Those hosting events on HCC property are responsible for the conduct and dress of their guests. Should guests arrive in inappropriate attire they may be asked to purchase the appropriate dress from the Club’s Pro-shop. We suggest noting the Club’s dress code on your invitations to avoid any problems.

CONDUCT

The Hopkinton Country Club reserves the right to approve the type of functions held on our premises. We will not accept certain kinds of parties that are deemed inappropriate for the facility, due to the size or nature of the event. The Club will require a police detail at client’s expense on a limited number of events. Please inquire with the Catering Director as to whether this applies to your event. We are concerned for all of our clients and Club members and wish to ensure that no event becomes disruptive.

Children on the property must be attended by an adult at all times.

The Club does not allow cell phone usage on the property except for in the parking lot. For your convenience we have house phones located throughout the common areas for your use. Anyone speaking on a cell phone will be asked to step outside.