



Wedding Packages 2019 Social Season

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The Classic Wedding

Includes house white linens and napkins
Coat Room Attendant

Cocktail Hour

Champagne or Wine Toast
Two Bottles of vin d'maison per table to accompany the meal

Feta Cheese & Spinach Triangles
Chicken Satay with a Thai Peanut Sauce

Spring Rolls with Ginger Sauce

Domestic Cheese Board with Crackers and Lavosh

Select One Salad or Appetizer

House Caesar with Garlic Croutons
Chilled Melon with Berries and Mint
Mesclun Greens with Belgian Endive, Grape Tomatoes,
Vidalia Onion and Shaved Carrot tossed in a House Vinaigrette
Chilled Asparagus with White Truffle Vinaigrette \$4
Heirloom Tomato and Fresh Mozzarella with Balsamic Drizzle \$4
Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce \$9

Choice of Entree

Herb Roasted Breast of Chicken with Artichoke,
Pepper and Boursin filling finished with a Tarragon Cream Sauce

or

Roast Sliced Sirloin of Beef with Mushroom Ragout
and Red Wine Peppercorn Sauce

Or

Grilled Alaskan Salmon with
Braised Leeks and Lime Ginger Sauce

Crisp French Rolls and Pecan Buns
Whipped butter

Seasonal Fresh Vegetable Medley
Roast Red Jacket Potato

Your Wedding Cake served with fresh berries or ice cream
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$105

Three dollar Service Charge for Split Entrees

Please add 20% Club Charge and 6.25% Massachusetts Sales Tax to all above prices

*Consuming raw or undercooked Eggs, Meat or seafood may increase your risk of food borne illness

The Tiffany Wedding

Includes floor length specialty linens and coordinating napkins
Coat Room Attendant

Cocktail Hour

One Hour Hosted Bar Service
Champagne or Wine Toast

Two Bottles of vin d'maison per table to accompany the meal

Feta Cheese & Spinach Triangles	Spring Roll with Sweet Ginger Sauce
Chicken Satay with a Thai Peanut Sauce	Mini Beef Wellington

Domestic Cheese Board with Crackers

Select One Salad or Appetizer

House Caesar with Garlic Croutons
Chilled Melon with Berries and Mint
Mesclun Greens with Belgian Endive, Grape Tomatoes,
Vidalia Onion and Shaved Carrot tossed in a House Vinaigrette
Chilled Asparagus with White Truffle Vinaigrette \$4
Heirloom Tomato and Fresh Mozzarella with Balsamic Drizzle \$4
Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce \$9

Choice of Entree

Sliced Roast Tenderloin of Beef finished with a Sauce Bordelaise,
Brandied Mushrooms and Onion Crisps

or

Center-Cut New York Strip with Béarnaise Sauce
accompanied by 2 Jumbo Stuffed Shrimp

or

Alaskan Salmon & Grilled Shrimp
with a Scallion Ginger Sauce

Crisp French Rolls and whipped butter
Seasonal Fresh Vegetable Medley
Roasted Red Jacket Potato

Your Wedding Cake served with fresh berries or ice cream
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$125 per person

Three dollar Service Charge for Split Entrees

Please add 20% Club Charge and 6.25% Massachusetts Sales Tax to all above prices

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The Platinum Wedding

Includes floor length specialty linens and coordinating napkins
Coat Room Attendant

Cocktail Hour

Vegetable Crudités Display
Domestic Cheese Board with Crackers
Select Four Butler Passed Hors D'oeuvres

Miniature Beef Wellington	Chicken Skewer with Szechwan Glaze
Spinach & Feta Triangles	Thai Vegetable Spring Rolls
Scallops wrapped in bacon	Smoked Salmon Diamonds
Teriyaki Beef Satay Skewers	Roasted Pepper or Tomato Bruschetta

One Hour Hosted Bar Service
Champagne or Wine Toast
Two Bottles of vin d'maison per table to accompany the meal

Select One Appetizer

Creamy Lobster Bisque
New England Clam Chowder
Tossed Romaine with Parmesan, Garlic Croutons and Caesar Dressing
Baby Greens with Belgian Endive, Cherry Tomatoes and Balsamic Vinaigrette
Heirloom Tomato and Fresh Mozzarella with Balsamic Drizzle \$4
Baby Spinach Salad with Vermont Chevre, Apples and Red Wine Vinaigrette \$4

Entrée Selections

Select One

Slow Roasted Prime Rib of Beef with Au Jus Grilled	Alaskan Salmon and Grilled Shrimp with Lemon
Filet Mignon with Red Wine Demi Glace Sliced	Scallion Sauce Breast of Chicken with Mush-
Tenderloin of Beef with Sauce Béarnaise, accom-	room Madeira Sauce Oven Poached Sole with
panied by ½ of a Stuffed Maine Lobster	Crab Filling

Crisp French Rolls and whipped butter
Seasonal Fresh Vegetable Medley
Roasted Red Jacket Potato
Your Wedding Cake served with Chocolate Covered Strawberries
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$145 per person

Three dollar Service Charge for Split Entrees

Please add 20% Club Charge and 6.25% Massachusetts Sales Tax to all above prices

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The Wedding Extravaganza

Our Executive Chef has created a signature menu reflecting
a fresh, innovative approach to New England Cuisine

Creamy Lobster Bisque

Ballontine of Chicken with Vermont Chevre, Toasted Pistachios,
Baby Spinach and Leeks with Red Pepper Coulis

Sorbet with Sugared Grapes

Roast Rack of Lamb with Chanterelles Mushrooms, Lemon Thyme Demi Glace,
Haricot Verts and Yukon Potato Wedges

Baby Lettuces with Belgian Endive, Toasted Pine Nuts,
Herb Crostini, St. Andre Cheese and Champagne Vinaigrette

Fresh French Rolls and whipped butter

Bittersweet Chocolate Mousse in Chocolate Tulip Shell
With Fresh Berries, Whipped Cream and Raspberry Crème Anglaise

\$160 per person

The Wedding Extravaganza includes a
One Hour Hors D'oeuvres Reception,
One Hour Hosted Bar,
Six Course Gourmet Dinner,
Complimentary Champagne Toast

Wine Pairing for each Course is Available upon Request at Additional Charge

Please add 20% Club Charge and 6.25% Massachusetts Sales Tax to all above prices

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Rehearsal Dinners

We make rehearsal dinner planning easy. You may select one of our complete menu packages or have our Chefs design a custom menu for you.

Menu One

Creamy Lobster Bisque

Organic Field Greens Salad with Balsamic Vinaigrette

Oven Roasted Breast of Chicken filled with Artichokes,
Prosciutto and Boursin Cheese finished with a White Wine Shallot Sauce

Oven Roasted Yukon Potatoes
Asparagus with Lemon

Chocolate Mousse Torte with Raspberry Coulis

\$50 per person

Menu Two

Traditional New England Clam Chowder

Baby Spinach and Mushroom Salad with Warm Pancetta Vinaigrette

Herb Encrusted Filet Mignon with Three Peppercorn Sauce

Duchess Potatoes
Haricot Verts with Toasted Almonds

New York Style Cheesecake with Fresh Berries and Whipped Cream

\$60 per person

Please add 20% Club Charge and 6.25% Massachusetts Sales Tax to all above prices

*Consuming raw or undercooked Eggs, Meat or seafood may increase your risk of food borne illness. Before placing your order please inform your server if anyone in your party has a food allergy

Bridal Breakfasts

Continental Breakfast

Sliced Melon and Fresh Berries
Fruit Danish, Muffins and Breakfast Breads
Fresh Squeezed Orange Juice, Grapefruit Juice,
Apple Cider and Cranberry Juice
Coffee, Tea, Milk
17.95 per person

Working Breakfast

(Minimum of 20 guests)
Assorted Breakfast Cereals
Fresh Fruit Medley
Fluffy Scrambled Eggs
Apple-Smoked Bacon or Linked Sausage
Home Fried Potatoes
Basket of Danish, Breakfast Breads and Assorted Muffins
Fresh Squeezed Orange Juice
Coffee, Tea, Milk
24.95 per person

Healthy Choice

Assorted Fresh Orange, Grapefruit & Cranberry Juice
Sliced Fresh Fruit, Melons and Seasonal Berries
Scrambled Egg Beaters or Egg Whites
Individual Flavored Yogurts
Bagels with Cream Cheese
House made Granola
Assorted Herbal Teas
\$28.95 per person

Brunch Enhancements

Eggs Benedict \$4.00 per person
Crepe Station \$6.00 per person
Belgian Waffle Station \$6.00 per person
Eggs Florentine \$4.00 per person
Crab Cakes and Poached Eggs \$5.00 per person

Omelet Station

(Minimum of 25 guests)
Selection of: Ham, Sausage, Bacon, Onion, Tomato, Peppers,
Mushrooms, Cheddar Cheese & Swiss Cheese
(Additional \$7.50 per person)

\$85.00 Attendant Fee

*Please add 20% Club Charge and 6.25% Massachusetts Sales Tax to all above prices
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Wedding Bridal Brunch

Option I

*International and Domestic Cheese Display
Served with Crackers*

*Assorted Breakfast Breads, Fruit Muffins, and Pastries
served with Butter, Jams and Marmalades*

Bagels and Cream Cheese

*Fresh Sliced Fruits Served with Honey Yogurt
and Chocolate Fondue*

Cheese Blintzes Served with Raspberry Sauce

*Attended Omelet Station:
Fluffy Omelets made to order with a choice of Cheese,
Onions, Bell Peppers, Mushrooms or Ham*

*Bacon, Sausage Links and Ham
Home Fried Potatoes*

*Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Herbal Teas and Assorted Sodas*

Champagne Toast

Price: \$38.95 per person

\$85.00 per Attendant

*Mimosas and Bloody Mary's served Butler Style \$6.00 each
\$45.00 per Server*

Please add 20% Club Charge and 6.25% Massachusetts Sales Tax to all above prices

**Consuming raw or undercooked Eggs, Meat or seafood may increase your risk of food borne illness*

Wedding Bridal Brunch

Option II

*International and Domestic Cheese Display
Served with Crackers*

*Assorted Breakfast Breads, Fruit Muffins, and Pastries
Served with Butter, Jams, and Marmalade
Bagels and Cream Cheese*

*Fresh Sliced Fruits Served with Honey Yogurt
& Chocolate Fondue*

*Cheese Blintzes Served with
Raspberry Sauce*

*Attended Belgium Waffle Station:
Freshly Prepared Waffles accompanied by Fresh Fruits, Whipped
Butter, New Hampshire Maple Syrup, and Whipped Cream*

*Attended Omelet Station:
Fluffy Omelets made to order with a choice of Cheese,
Onions, Bell Peppers, Mushrooms or Ham*

*Fluffy Biscuits accompanied by
Stone Ground Mustard and Jams
Bacon, Sausage Links and Ham
Home Fried Potatoes*

*Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Herbal Teas and Assorted Sodas*

Champagne Toast

Price: \$42.95 per person

\$85.00 per Attendant

Mimosas and Bloody Mary's served Butler Style \$6.00 each
\$45.00 per Server

*Please add 20% Club Charge and 6.25% Massachusetts Sales Tax to all above prices
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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.

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 \$115 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 \$11.00 per piece

Room Charge

The Hopkinton Country Club has a room rental fee and a minimum spending in place for each room.

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 five hours within those time frames. 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). Any remaining balance is due at the close of your event. Credit card payments of over \$2,000 are subject to a 3% convenience fee. 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 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 bar-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.