



2018 WEDDING MENUS

60 Country Club Way - Kingston, Massachusetts 02364 - (781) 585 - 9117
www.indianpondcountryclub.com - www.facebook.com/indianpond

Your Special Day

Congratulations on your engagement! You've been dreaming of your perfect wedding, and we'd like to help you turn those dreams into reality.

Our professional and friendly sales team will act as your personal consultant throughout the planning process. Your day-of coordinator and Indian Pond's experienced wait staff are dedicated to providing gracious service and impeccable attention to all details on your big day. Our culinary staff will treat your guests to first-class cuisine hand-selected by you from our extensive, customized menu.

For the past 17 years, Indian Pond Country Club has surpassed the expectations of our couples, families, and guests alike. Our pristine grounds and romantic, elegant setting provide the perfect background for your special day. A neutral palate gives you the freedom to transform the space into the wedding of your dreams.

But don't take it from us, Indian Pond Country Club has been recognized by both industry professionals and past clients for our incredible service.

The Knot - Best of Weddings Hall of Fame



2008 - 2015 The Knot - Best of Weddings



WeddingWire - Couples' Choice Award



2008 - 2013 WeddingWire - Bride's Choice Award



Cape Cod Life - Best Place for a Wedding

5 Stars for Quality of Service, Responsiveness, Professionalism, Value for Cost, and Flexibility

Facilities

Indian Pond Country Club offers two uniquely different function spaces to suit your individual style and guest count.

The Grand Ballroom (maximum capacity: 500 guests)

The wall of windows with a panoramic view of the golf course along with the imported chandeliers make this space the perfect choice for your elegant wedding.



Photo courtesy of Lisa Gilbert Photography

The Blackstones Room (maximum capacity: 150 guests)

Warm cherry woods and floor-to-ceiling fireplace make The Blackstones Room the perfect choice for your intimate wedding.



Photo courtesy of Chelsea Proulx Photography

The lush lawn overlooking the rolling green hills is a picturesque outdoor ceremony space. Indian Pond's indoor option features a romantic fireside ceremony.

The pond and fountain will provide a beautiful backdrop for your outdoor terrace ceremony. Indoor ceremony options include The Blackstones Room's stately hardwood floor or Grand Foyer.



Photo courtesy of Jessica Doherty Photography

Your Wedding Includes

- A wedding specialist to assist you throughout the planning process
- A personal day-of wedding coordinator on site from start to finish
- Complimentary group menu sampling for the bride and groom and preferred vendor showcase
- Ceremony rehearsal scheduled Tuesdays - Thursdays
- Elegant Bridal Suites with private restroom
- Scenic outdoor ceremony space with padded white garden chairs
- Fireside ceremony space with gold chiavari chairs (in Grand Ballroom)
- Grand Foyer or hardwood floor indoor ceremony spaces with gold chiavari chairs
(in The Blackstones Room)
- Golf Cart shuttle to the Indian Pond bridge for an outdoor photo session
- Complimentary bottle of champagne in bridal suite
- Extensive outdoor terrace space
- Stylish gold chiavari chairs
- Spacious, centrally-located Parquet dance floor
- Floor-length table linens in White or Ivory with overlay
- Choice of napkin color to coordinate with your decor
- Classic framed table numbers
- Romantic votive candles for cocktail and dinner tables
- Professional Wait staff & Bartender service
- Complimentary cake cutting
- Convenient parking for your guests
- Special discounts for hosting rehearsal dinner or bridal shower at Indian Pond

Brunch Options

(available to morning weddings)

Gourmet Champagne Brunch \$56.00 per person

Passed champagne mimosas on arrival topped with Grand Marnier

Continental Bakery Corner

Assorted French breakfast pastries and danishes, baby bagels, and petite stuffed French toast bites accompanied by whipped butter, cranberry cream cheese, & warm berry compote. An assortment of demi tasse fruit salad topped with vanilla bean Greek yogurt.

Breakfast

Choice of shredded bacon potato hash or lean corned beef and onion potato hash

Apple-smoked bacon & maple sausage links

Choose One of the Following Stations

Omelette Station

Farm-fresh eggs with tomato concasse, sautéed onions & peppers, cheddar cheese, goat cheese, baby spinach, mushrooms, and house-made salsa.

or

Crepe Station

Delicate crepes stuffed with savory ham, warm spinach and boursin cheese, bacon, fresh tomato, & portabello mushrooms

or

Warm blueberry compote, warm apples, and cinnamon, and cran-raisin cream cheese

Belgian Waffle Station

Chef-prepared delicate Belgian waffles topped with Vermont maple syrup or fresh strawberries with cinnamon-scented whipped cream.

Brunch Options

(available to morning weddings)

Luncheon
\$52.00 per person

Choose One Salad

Fresh Arugula Salad

with pistachios, mandarin oranges, and champagne vinaigrette

Baby Spinach Salad

tossed with imported blue cheese, bacon, and spiced candied walnuts, drizzled with fresh raspberry vinaigrette

Pasta

Choice of One Pasta:

Farfarella
Penne

Choice of One Sauce:

Marinara Sauce
Alfredo Cream
Pink Vodka

topped with warm tomato, onion, and mushrooms, grilled chicken, asiago cheese, & nut-free pesto

Carving Station

Slow Roasted Turkey Breast

with cranberry mayonnaise, honey mustard, and gravy

or

Herb Roasted NY Sirloin

with horseradish cream sauce, veal demi, and whole-grain mustard

Accompanied by assorted artisan rods

Cocktail Hour

Stationary Displays

All stationary displays must be ordered for the full number of guests. Priced per guest.

	<u>Peak Season</u>	<u>Off Season</u>
Fresh Garden Vegetable Crudites	\$5.50	\$5.00
A colorful display of fresh vegetables. Served with "Great Hill" blue cheese dip and Southwestern buttermilk dip		
Mediterranean Display	\$5.50	\$5.00
House-made hummus, tabbouleh, stuffed grape leaves, warm spinach and feta cheese dip served with warm pita, flat breads, imported feta cheese in olive oil and fresh herbs, imported olives and marinated artichokes		
Imported & Domestic Cheese Display	\$6.25	\$5.50
A selection of imported and domestic, hard and soft cheeses accompanied by assorted crackers and fresh fruit garnish Add baked Brie with figs served in a savory puffed pastry for an additional \$1.25 per guest		
Fresh Fruit Display	\$6.25	\$5.50
Selection of fresh sliced fruit with seasonal berries and seedless grapes accompanied by Roquefort walnut honey dip and raspberry yogurt sauce		
Southwestern Display	\$6.75	\$6.25
Warm tri-colored tortilla chips accompanied with vine ripe tomato and cilantro salsa, creamy guacamole and lime-scented sour cream. Served with four-layer dip (refried beans, guacamole, sour cream, and Monterey jack cheese), diced black olives and pickled jalapeños		
Crostini Creations	\$6.50	\$6.00
Marinated tomato, basil and mozzarella cocktail, warm white bean and pancetta dip, shrimp and lime cocktail, and warm spinach and artichoke dip. Accompanied by Parmesan garlic ciabatta bread and swiss cheese fondue		
Antipasto Display	\$8.75	\$8.00
Genoa salami, cappicola, prosciutto, mortadella, fresh mozzarella and provolone cheese, stuffed cherry peppers, grilled seasonal vegetables and imported olive tapenade. Served with garlic ciabatta bread and herb-infused virgin olive oil		
Sushi Display	\$9.25	\$8.75
An enticing array of handmade California rolls including spicy tuna with cucumber, salmon with avocado, and shrimp with avocado accompanied by seaweed salad and garnished with shad roe. Served with aged soy sauce, wasabi, and pickled ginger		

Cocktail Hour

Stationary Displays

All stationary displays must be ordered for the full number of guests. Priced per guest.

<u>Off Season</u>	<u>Peak Season</u>
Cold Seafood Display (50 person minimum) Jumbo steamed two pound lobster carved into sweet tender medallions, shrimp cocktail, Duxbury oysters with champagne mignonette, sweet little neck clams presented with whole poached Atlantic salmon and lemon dill cream	Market Price
Hot Seafood Display (50 person minimum) Mussels provencal, shrimp scampi, bay scallops and traditional clams casino served with lemon essence, drawn butter and tangy horseradish cocktail sauce. Choice of sauce: provencal, scampi, fradiavolo, or Portuguese style	Market Price
Smoked Seafood Display (50 person minimum) Nova Scotia smoked salmon fillet, local peppered mackerel, Nantucket blue fish pate and petite smoked mussels garnished with capers, diced red onions, and chopped eggs topped with lime and cracked pepper creme fraiche	Market Price

Interactive Stationary Displays

All stationary displays must be ordered for the full number of guests. Priced per guest.

There will be a \$75 chef fee applied to each interactive station

	<u>Peak Season</u>	<u>Off Season</u>
Whipped Potato Bar Creamy yukon and red bliss whipped potatoes topped with a selection of apple-cured bacon, sweet caramelized vidalia onions, sautéed baby bell mushrooms, Vermont cheddar cheese, & sour cream	\$12	\$9
Asian Bamboo Station Steamed pork dumplings, vegetable spring rolls, & chicken satee served with duck sauce, sambal sauce, and hot spicy mustard. Vegetable lo mein tossed with your choice of baby shrimp, sesame chicken, or temala beef (Choose one)	\$12	\$9
Spanish Paella Station White Spanish rice infused with imported saffron & smoked paprika and tossed with garlic grilled shrimp, local mussels, and chorizo served by Chef in a large Paella dish. Accompanied by a variety of marinated olives.	\$12	\$10
New England Station Creamy clam chowder, shucked local oysters and little neck clams, mini lobster salad rolls, & petite crab cakes		Market Price

Cocktail Hour

Butler-passed Hors d'Oeuvres

Prices based on 50 pieces per tray

Hot Hors d'Oeuvres

	<u>Peak Season</u>	<u>Off Season</u>
Miniature Chicken Pot Pie	\$125	\$105
Fried Pork Potsticker • with ginger sauce	\$120	\$105
Chicken Empanada • with a chipotle ranch dressing	\$125	\$105
Miniature Quiches • assortment of spinach, broccoli, mushroom & Swiss	\$120	\$105
Vegetable Spring Rolls • with a sweet chili sauce	\$125	\$105
Spanakopita Spinach and Feta Phyllo Triangles	\$125	\$105
Mini Vermont Mac & Cheese • served in demitasse	\$135	\$115
Sesame Chicken • with honey mustard dipping sauce	\$125	\$115
Stuffed Mushrooms • with artichoke, spinach, and Parmesan cheese	\$125	\$115
Chicken and Cheese Quesadilla • with farm fresh tomato & cilantro salsa	\$130	\$115
Tender Beef Short Ribs wrapped in Maple-smoked Bacon	\$150	\$130
Miniature Cheeseburgers • served with a tangy tomato dipping sauce	\$150	\$115
Local Day Boat Sea Scallops wrapped in Bacon • with tartar sauce	\$165	\$140
Miniature Crab Cakes • with spicy remoulade	\$170	\$155
Coconut Shrimp • with sweet chili sauce	\$185	\$150
Dijon-cruste Imported Rack of Lamb Lollies • with demi-glace sauce	\$215	\$175

Cold Hors d'Oeuvres

	<u>Peak Season</u>	<u>Off Season</u>
Thai Chicken Cucumber • roasted chicken, basil, mint and cilantro in a cucumber coin with a sweet chili and soy sauce	\$120	\$105
Diced Tomato, Basil and Mozzarella • on a pesto crostini with white balsamic dressing	\$125	\$115
Asparagus wrapped in Prosciutto	\$130	\$110
Antipasto Kabob • with salami, cherry tomatoes, marinated mushrooms, and provolone	\$140	\$125
Miniature Greek Salad • in an edible Parmesan black pepper spoon	\$140	\$120
California Rolls • with soy sauce, wasabi, and ginger	\$140	\$130
Chilled Shrimp Salad • served in an edible corn and lime spoon	\$145	\$130
Tuna Tartar • with tomato, avocado, and ginger cream on crispy wontons	\$150	\$130
Rare Roasted Tenderloin Crostini • garnished with a Dijon cream sauce	\$155	\$140

All Food & Beverage items listed above are subject to a 7% Tax, 6% taxable Administrative Charge, and 14% Gratuity
Menus subject to change due to market pricing and availability

Cocktail Hour

Butler-passed Hors d'Oeuvres

Prices based on 50 pieces per tray

Raw Bar

	<u>Peak Season</u>	<u>Off Season</u>
Steamed Prince Edward Island Mussels • chilled with cocktail sauce	\$135	\$135
Little Neck Clams • on the Half Shell	\$140	\$120
Crab Claws	\$160	\$130
Oysters • on the Half Shell	\$165	\$145
Shrimp Cocktail	\$185	\$155
Caviar Display • beluga, sevruga or osetra		Market Price
King Crab Legs		Market Price

All seafood is served with appropriate accompaniments
A chef fee of \$100 is required for all seafood shucked to order

Plated Meal Options

Peak Season

Peak Season Plated Entrée Prices include:

Appetizer Course
Warm Rolls & Butter
Salad Course

Entrée with your choice of starch and vegetable
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Teas

Off Season

Off Season Plated Entrée Prices include:

Warm Rolls & Butter
Your choice of Appetizer Course OR Salad Course
Entrée with your choice of starch and vegetable
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Teas

Plated Meal Options

Appetizer Course

included in entrée price

Italian Wedding Soup • cheese-filled tortellini & miniature handmade meatballs in a delicately seasoned vegetable and tomato broth

New England Clam Chowder • creamy blend of clams, potato, & light cream with chives

Butternut Squash Bisque • creamy blend of butternut squash and light cream with a hint of autumn spice

Chilled Summer Gazpacho • topped with spicy rock shrimp, tortillo confetti, & avocado whipped cream

Butternut Squash & Sage Ravioli • topped with a creamy maple autumn spice sauce

Stuffed Manicotti • served in a marinara sauce drizzled with basil oil, finished with Parmesan touille

Enhanced Appetizer Course

Additional Fee

Classic Seafood Bisque • sautéed scallops, shrimp, crab meat, & scented with imported cognac. Finished with delicate cream sweet butter (\$3)

House-made Spinach Gnocchi • tender gnocchi tossed with crispy pancetta & vidalia onions. Topped with a delicate Italian pink vodka sauce. Garnished with fried parsley (\$4)

Lobster Ravioli • pillows of sweet lobster meat, seasoned ricotta, & fresh thyme. Topped with a sherry & lobster cream sauce (\$2)

Grilled Jumbo Shrimp • served in a puff pastry shell with a tomato concasse drizzled with lemon-chive beurre blanc (\$4)

Grilled Polenta • with marsala mushroom cream, arugula and roasted red peppers (\$4)

Duxbury Oysters Rockefeller • four sweet oysters presented in the traditional style. Topped with creamy bechamel sauce (\$6)

Savory Roasted Red Pepper & Goat Cheese Cannoli • dressed with a kalamata olive vinaigrette over micro greens (\$4)

Burrata Arancini • with sundried tomato Bechamel and basil (\$4)

Scallop Schnitzel • mixed greens with honey balsamic vinaigrette and lemon aioli (\$5)

Salad Course

included in entrée price

House Salad • crisp romaine hearts, baby iceberg, and baby greens with fresh tomato and julienne carrots tossed in white balsamic vinaigrette

Classic Caesar Salad • crisp romaine lettuce tossed with pecorino Romano cheese, seasoned croûtons, and house-made creamy Caesar dressing

Baby Spinach Salad • tossed with imported blue cheese, bacon, and spiced candied walnuts, drizzled with fresh raspberry vinaigrette

Goat Cheese Salad • warm breaded goat cheese medallion served atop mixed greens, local dried cranberries, and sweet Bartlett poached pears, tossed in a white balsamic vinaigrette

Wedge Salad • baby iceberg wedge with bacon and tomato, drizzled with a blue cheese dressing

Tomato & Mozzarella Salad • fresh tomatoes and mozzarella cheese accented with mixed greens, lightly drizzled with extra virgin olive oil and aged balsamic syrup

Commander's Palace Salad • tossed salad with romaine, bacon, egg, red onion, tomato, carrots, croutons, crumbled bleu cheese, cheddar jack with ranch dressing

Plated Meal Options

Entrée Course

When choosing 2 entrées, a \$4 fee will be added to the lower cost option
A maximum of two entrées may be selected

Poultry

	<u>Peak Season</u>	<u>Off Season</u>
Grilled Lemon Pepper Marinated Chicken tender breast of chicken marinated with fresh herbs, served with heirloom tomato concasse & topped with a lemon thyme jus	\$52	\$48
Chicken Caprese marinated and grilled chicken topped with heirloom tomatoes, pesto and fresh mozzarella cheese and drizzled with a balsamic glaze	\$53	\$49
Traditional Chicken Marsala pan sautéed chicken breast topped with sautéed baby belle mushrooms, prosciutto strips, and fresh thyme leaves presented with delicate marsala sauce	\$51	\$46
Harvest Chicken slow roasted chicken breast stuffed with New England cornbread, apple & cranberry stuffing finished with apple cider jus	\$53	\$49
Herb Crusted Chicken Saltimbocca tender chicken lightly sautéed & topped with baby spinach, fontina cheese, prosciutto, fire roasted yellow and red pepper finished with a white wine butter sauce	\$53	\$48
Crispy Long Island Duck Breast tender duck breast crusted with fresh herbs, cranberry almond chutney, grand marnier sauce	\$64	\$56

Seafood

	<u>Peak Season</u>	<u>Off Season</u>
Seared Atlantic Salmon Fillet dusted with fresh parsley, sea salt, & lemon rind, delicately finished with a lemon basil champagne beurre blanc	\$56	\$52
Baked Stuffed Day Boat Haddock Fillet stuffed with baby shrimp, Maryland lump crab meat, and baby scallops nestled in fresh lobster Newburg sauce	\$58	\$54
Potato & Leek Crusted Haddock seared golden brown and placed on a bed of warm sweet corn relish. Finished with a chive, tomato, & sherry broth	\$56	\$52
Baked Stuffed Jumbo Shrimp fresh crab meat, shallots, thyme, and lemon essence blanketed with crisp panko crumbs and finished with lemon thyme beurre blanc	\$67	\$59
Fresh Grilled Swordfish Steak grilled to perfection topped with sundried tomato, basil and whole grain mustard	\$72	\$64
Pepper & White Sesame Seed Crusted Tuna sushi grade tuna steak lightly seared, garnished with julienned squash & zucchini. Presented with a citrus ponzu broth	\$72	\$65

Plated Meal Options

Entrée Course

When choosing 2 entrées, a \$4 fee will be added to the lower cost option
A maximum of two entrées may be selected

Meats

	<u>Peak Season</u>	<u>Off Season</u>
Grilled Pork Cutlets lightly marinated in fresh herbs with a wild mushroom Madeira sauce	\$51	\$48
French Cut Pork Chop stuffed with fresh apple, imported figs, Montrachet cheese, sweet Italian sausage compote delicately slow roasted and finished with apple cognac jus	\$57	\$50
Grilled Aged New York Sirloin accompanied by grilled sweet baby bell pepper and finished with a veal demi-glace	\$66	\$58
Aged Filet Mignon wrapped with Applewood-smoked Bacon grilled to a perfect medium-rare and served with a rich cream cognac demi-glace. Garnished with a balsamic roasted chipolini onion. Bearnaise sauce available on side (\$1)	\$72	\$68
New Zealand Rack of Lamb pommery mustard, rosemary, & imported chevre crusted rack of lamb slow roasted to perfection, topped with crispy onion straws	\$71	\$66
Stuffed Veal Chop stuffed with sautéed wild mushrooms, shaved prosciutto de parma & creamy boursin cheese. Dressed with a red wine demi-glace	\$71	\$66

Duo Plates (all guests receive same entrée when selecting this option)

	<u>Peak Season</u>	<u>Off Season</u>
Tender Breast of Chicken & Atlantic Salmon chicken breast with a chicken jus, fillet of salmon with citrus champagne beurre blanc	\$64	\$58
Tender Breast of Chicken & Filet Mignon chicken breast with a chicken jus, petite filet mignon with merlot bordelaise	\$72	\$68
Tender Breast of Chicken & Jumbo Shrimp or Fresh Sea Scallops chicken breast served with chicken jus, pan seared scallops served in a puffed pastry cup with a lemon-thyme beurre blanc or two jumbo stuffed shrimp served with lemon-thyme beurre blanc	\$68	\$64
Filet Mignon & Fresh Salmon Fillet petite fillet with merlot bordelaise or bearnaise sauce, fillet of salmon served with citrus champagne beurre blanc	\$70	\$66
Filet Mignon & Jumbo Shrimp or Fresh Sea Scallops petite filet mignon with merlot bordelaise or bearnaise sauce, pan seared scallops served in a puffed pastry cup with a lemon-thyme beurre blanc or two jumbo stuffed shrimp served with lemon-thyme beurre blanc	\$76	\$71
Filet & Lobster petite filet mignon with merlot bordelaise sauce, a half lobster stuffed with crab meat, shrimp, & scallops	market price	market price

*substitute breast of chicken with harvest chicken for an additional \$2.00 per person

Plated Meal Options

Vegetarian & Vegan Options

Priced the same as lower-priced entrée, a \$4 plating fee will be applied

Appetizer Course (Choose one)

House-made Summer Roll

stuffed with julienne vegetables and served with soy sauce

Garden Tomato stuffed with Farm Fresh Ratatouille

drizzled with roasted garlic infused olive oil

Entrée Course (Choose one)

Vegan Vegetable Ravioli

delicate pillows of seasoned vegetables topped with fresh tomato marinara and roasted asparagus, squash, & eggplant

Eggplant Napoleon

roasted eggplant, roasted red bell pepper, & fresh basil leaves topped with buffalo mozzarella or vegan- without cheese and drizzled with warm tomato concasse

Vegetable Lo Mein

stir fried julienne vegetables, garlic, ginger, sweet chili and soy sauce tossed with fresh lo mein noodles.

* Entrées that require specialty food additions or replacements will be charged a \$4 plating fee

Plated Meal Options

Entrée Course

Starches (Choose One)

- Buttermilk & Fresh Chive Whipped Potatoes
- Duchess Potato
- Roasted Lyonnaise Red Bliss & Baby Yukon Potatoes
- Au Gratin Potatoes (additional \$2 per person)
- Boursin Cheese Whipped Potatoes (additional \$2 per person)
- Wild Mushroom Risotto (additional \$2 per person)
- Tri-colored Roasted Potato Medley (additional \$2 per person)
- Parmesan Risotto (additional \$2 per person)

Vegetables (Choose One)

- Sweet Tender Roasted Carrots
- Buttery Green Beans
- Vegetable Medley
- Cinnamon & Maple Butternut Squash
- Grilled Tender Asparagus (additional \$2 per person)
- Broccolini (additional \$2 per person)
- Buttery First Pick Baby Carrots with Green Tops (additional \$2 per person)
- Colorful Hand-tied Bundle of Vegetables (additional \$3 per person)

Accompaniments to the Wedding Cake (included in entrée price)

Indian Pond Country Club offers to decorate your individual dessert plates with raspberry or chocolate coulis. The following items are available for \$2 per person:

- Chocolate Dipped Strawberry
- White Chocolate or Milk Chocolate Mousse served in a tart shell
- Tuxedo Dipped Strawberry (for an additional \$3.00 per person)

House-crafted Focaccia Bread & Imported Olive Oil available for an additional \$1.00 per person

Enhancement Selections (priced per guest)

	<u>Peak Season</u>	<u>Off Season</u>
Miniature Viennese Table Display assorted freshly baked cookies, biscotti, macaroons, petit fours, & miniature pastries	\$10	\$7
Grand Viennese Table Display a selection of freshly-crafted fruit tarts, chocolate torte, cookies, biscotti, macaroons, petit fours with fresh berries & cream, freshly brewed regular & decaffeinated coffee and specialty teas, accompanied by white & dark chocolate shavings and whipped cream	\$14	\$10
Ice Cream Sundae Bar (Choose 2) French vanilla, chocolate, and cookie dough ice cream served with a variety of fruit, candy, nut, cookie, & cake toppings, and accompanied by raspberry coulis, chocolate sauce, caramel sauce, and whipped cream	\$11	\$10
Chocolate Fountain dramatic presentation of chocolate fondue (choice of white, milk, or dark chocolate) displayed with fruits and other accoutrements A fee of \$250 will be charged for set-up of the chocolate fountain	\$4	\$3
Late Night Snack Station choose three from the following: assorted gourmet roll-ups, pigs in a blanket, buffalo chicken tenders, jalapeño poppers, and/or mozzarella sticks. Served with carrots, celery, & traditional dipping sauces. Must be ordered for full number of guests.	\$10	\$9
Popcorn Station self serve, choice of three toppings - cheddar cheese, caramel, kettle corn, ranch & jalapeno. Must be ordered for the full number of guests. Attendant fee - \$25	\$4	\$3

All Food & Beverage items listed above are subject to a 7% Tax, 6% taxable Administrative Charge, and 14% Gratuity
 Menus subject to change due to market pricing and availability

Stationed Dinner

The Grand Reception
\$89.00 per person

Stationary Displays for Cocktail Hour (Choice of Two)

Imported and Domestic Cheese & Fruit Display

a selection of imported and domestic hard and soft cheese accompanied by assorted crackers and a fresh fruit garnish

Fresh Garden Vegetable Crudites

a colorful display of fresh vegetables served with blue cheese dip & southwestern dip

Mediterranean Display

house-made hummus, tabbouleh, stuffed grape leaves, warm spinach & feta cheese dip served with warm pita, flatbreads, imported feta cheese in olive oil & fresh herbs, imported olives, and marinated artichokes

Passed Hors d'Oeuvres for Cocktail Hour (Choice of Four)

Miniature Quiches (assortment of spinach, broccoli, mushroom & Swiss)

Spanakopita Spinach and Feta Phyllo Triangles

Sesame Chicken with honey mustard dipping sauce

Chicken and Cheese Quesadilla with farm fresh tomato & cilantro salsa

Vegetable Spring Rolls with a sweet chili sauce

Diced Tomato, Basil and Mozzarella on a pesto crostini

Local Day Boat Sea Scallops wrapped in Bacon with tartar sauce

Miniature Crab Cakes with spicy remoulade

Dijon-cruste Imported Rack of Lamb Lollies with demi-glaze sauce (for an additional \$4.00 per person)

Choice of Three of the Following Stations

Italian Station (Chef Fee \$75)

A culinary professional will create pasta dishes for your guests from a variety of ingredients. You will choose the following:

One Pasta

Tortellini
Farfarella
Penne
Gemelli

Two Sauces

Marinara
Pesto Cream
Alfredo Cream
Pink Vodka

One Accompaniment

Hand-made Calzones
Grilled Marinated Italian Vegetables
Meatballs (additional \$2.00 per person)
Sausage (additional \$2.00 per person)

Your guests will choose from a variety of toppings for their pasta dish, including mushrooms, peppers, pine nuts, Parmesan cheese, and tomatoes.

Warm roasted garlic ciabatta bread, infused with olive oil, and shaved Parmesan cheese will be presented alongside your selections.

Stationed Dinner

Choice of Three of the Following Stations

Asian Station (Chef Fee \$75)

A culinary professional will create an Asian-inspired dish from your choice of one of the following:

Chicken or shrimp, rice stir fry with fresh vegetables tossed in sesame ginger sauce
or
Chicken or shrimp, lo mein tossed with fresh vegetables in ginger-infused soy sauce

Soy sauce & sweet and sour sauces will be served alongside this station

New England Station (additional \$4.00 per person) (Chef Fee \$75)

A culinary professional will prepare traditional New England cuisine from your choice of the following dishes & accompaniments:

Choose One

Baked Haddock with butter herb crumbs
Baked Stuffed Cranberry Harvest Chicken
Pan-seared Salmon

Choose One

New England Clam Chowder
New England Pan-seared Seafood Cake

A mixed green salad with dried cranberries & vinaigrette will be served alongside this station.

Southwestern Fajitas Station (Chef Fee \$75)

Chicken & beef sauteed in a traditional fajita marinade with caramelized onions and peppers, and accompanied by diced tomatoes, lettuce, cheese, and warm flour tortillas.

Served with confetti basmati rice, black beans, and salsa. Sour cream may be provided for an additional \$.50 per person

Carving Station (Chef Fee \$75)

A culinary professional will carve your choice of one of the following:

Roast Sirloin of Beef
Oven Roasted Turkey Breast
Honey Glazed Pork Loin & Cranberry Compote
or
Maple Glazed Ham

Sour cream and chive mashed potatoes, seasonal vegetables, fresh rolls & butter, complimentary sauces will accompany this station.

You may enhance your carving station with any of the following for an additional fee per person:

Prime Rib au Jus (\$5.00)
Roasted Beef Tenderloin (\$7.00)
Roast Rack of Lamb with minted jus & mint jelly (\$9.00)

Stationed Dinner

Dessert & Coffee Station

The Grand Reception will include your Wedding Cake slices on individual plates swirled with a raspberry coulis or chocolate sauce along with a chocolate dipped strawberry.

Freshly brewed regular & decaffeinated coffee and specialty teas will also be available for your guests.

Station Enhancements (for an additional fee)

	<u>Peak Season</u>	<u>Off Season</u>
Garden Salad mixed baby greens with fresh tomato, cucumbers, & julienne carrots tossed in a white balsamic vinaigrette	\$2	\$2
Caesar Salad crisp romaine hearts tossed with Parmesan cheese, seasoned croûtons, & house-made creamy Caesar dressing	\$3	\$3
Asian Salad shredded iceberg lettuce with red cabbage, carrots, sugar snow peas, baby corn, & water chestnuts dressed with a toasted ginger sesame dressing and topped with crispy wontons	\$2	\$2
Southwestern Salad crisp romaine and mixed green lettuce tossed with guacamole, red peppers, onion, pico de gallo, fried corn tortilla, banana peppers, chopped mango, & creamy chipotle dressing	\$2	\$2
Greek Salad crisp romaine and mixed green lettuce topped with cucumbers, tomatoes, marinated olives, & feta cheese. Tossed in a traditional Greek dressing	\$2	\$2
Baked Potato Bar warm baked potato served with guest's choice of the following toppings: sour cream, bacon, cheddar cheese, & scallions	\$3	\$2

Beverage Information

Select Brand Liquors

Pearl Vodka, Pearl Vodka Flavors, Bacardi Rum, Bombay Gin, José Cuervo Tequila, Canadian Club Whiskey, Dewars Scotch, Jim Beam Bourbon, Kahlua, Malibu Coconut Rum, Peachtree Schnapps

Deluxe Brand Liquors

Grey Goose Vodka, Tito's Handmade Vodka, Patron Silver Tequila, Jack Daniels Whiskey, Johnnie Walker Black Scotch, Makers Mark Bourbon, Captain Morgan Rum, Tanqueray Gin

Cordials

Amaretto Di Saronno, Bailey's Irish Cream, Chambord, Frangelico, Grand Marnier, Midori, Sambucca Romano, Southern Comfort, Patron Citronge, Kahlua

Beer

Budweiser Light, Coors Light, Corona, Harpoon IPA, Stella Artois, Clausthaler (non-alcoholic)

Hosted bars at Indian Pond Country Club are priced on a Per Person basis

	<u>One Hour</u>	<u>Five Hours</u>
Select Brands	\$17	\$35
Deluxe Brands	\$22	\$40
Cordials	\$24	\$42

Indian Pond serves each guests a maximum of two drinks per visit,
one drink per visit for the 5th hour of a five-hour open bar

Martinis & Cosmopolitans are available on a consumption basis only and are not included in open bar

Additional Hosted Beverage Options

	<u>Peak Season</u>	<u>Off Season</u>
Champagne Toast with raspberries or strawberries add \$.50 per person	\$4	\$3.50
Wine Toast	\$5	\$4
House Wine Service	\$9	\$8
Passed Martini, Cosmopolitan, or Two-Liquor Cocktails	\$12	\$12
Butler Passed Signature Cocktail	on consumption	
Passed Wine & Champagne	on consumption	

Beverage Prices

Select Mixed Drinks	\$7.00
Deluxe Mixed Drinks	\$9.00
Cordials	\$10.00
Martinis/Cosmopolitans	\$12.00
Imported/Premium Beer	\$6.00
Domestic Beer	\$5.00
Wine by the Glass	\$7.00
Soda	\$2.00
Mineral Water	\$3.00

All Food & Beverage items listed above are subject to a 7% Tax, 6% taxable Administrative Charge, and 14% Gratuity
Menus subject to change due to market pricing and availability

Beverage Information

Wine List

Champagne & Sparkling Wine

Veuve du Vernay, France	\$30
Avissi Prosecco, Italy	\$36
Asti Spumante, Martini & Rossi, Italy	\$34
Mumm, Brut Prestige or Rose, Napa	\$46
Roederer Estate, Rose or Brut NV, Anderson Valley	\$56
Taittinger Brut La Francaise, France	\$82
Perrier Jouet, Epernay, France	\$95
Cuvee Dom Perignon, Epernay, France	\$210

White Wine

Beringer, Stone Cellars, Chardonnay, Napa Valley

Beringer, White Zinfandel, Napa Valley

Anterra, Pinot Grigio, Italy

The Beachhouse, South Africa, Sauvignon Blanc

Di Lenardo, Friuli, Pinot Grigio	\$32
Villa Maria, Sauvignon Blanc, New Zealand	\$38
Simi, Chardonnay, Sonoma	\$36
Clos Du Bois, Sonoma, Chardonnay, Sonoma	\$39
La Crema, Chardonnay, Sonoma	\$42
Sonoma Cutrer, Chardonnay, Sonoma	\$42
Stags Leap, Chardonnay, Napa	\$64

Red Wine

Beringer, Stone Cellars, Merlot, Napa Valley

Beringer, Stone Cellars, Cabernet Sauvignon, Napa Valley

De Loach, Heritage Reserve, Pinot Noir

Belle Clos "Meiomi", Pinot Noir	\$32
Clos Du Bois, Merlot, Sonoma	\$36
Highway 12, Cabernet Sauvignon, Sonoma	\$35
Clos Du Bois, Cabernet Sauvignon, Sonoma	\$36
Benzinger, Cabernet Sauvignon, Sonoma	\$44
Robert Mondavi, Merlot, Napa Valley	\$54
Fritz, Pinot Noir, Russian River Valley	\$58
Sequoia Grove, Cabernet Sauvignon, Napa Valley	\$70

Wines in bold are considered House Wines, and will be available during your event

Wines in bold are available for House Wine Service
(choice of one red and one white)

All Food & Beverage items listed above are subject to a 7% Tax, 6% taxable Administrative Charge, and 14% Gratuity
Menus subject to change due to market pricing and availability

The Grand Ballroom

Peak Season May 1 - October 31

Room Set-up Fee

Friday: \$1,500

Saturday (11:00am - 4:00pm): \$500

Saturday: \$2,900

Holiday Sunday: \$2,900

Sunday: \$750

Food & Beverage Minimum

Friday: \$11,000

Saturday (11:00am - 4:00pm): \$7,000

Saturday: \$17,000

Holiday Sunday: \$17,000

Sunday: \$6,500

Extra Hour: \$700 per hour

Ceremony Fee: \$750

Off Season November 1 - April 30

Room Set-up Fee

Friday: \$750

Saturday (11:00am - 4:00pm): \$500

Saturday: \$1,500

Holiday Sunday: \$1,500

Sunday: \$500

Food & Beverage Minimum

Friday: \$8,000

Saturday (11:00am - 4:00pm): \$6,000

Saturday: \$12,500

Holiday Sunday: \$12,500

Sunday: \$6,000

Extra Hour: \$500 per hour

Ceremony Fee: \$500

Additional Upgrades & Fees

- Chef Fee (only applied to stations requiring culinary attendant): \$75 (\$65 in off season)
- Coat Check Attendant: \$75
- Traditional Valet: \$500
- Golf Cart Valet: \$350
- Piano Rental: \$75 (\$50 in off season)
- Pianist during Cocktail Hour: \$100
- Early Entrance Fee: \$150
- Bridal Party Early Entrance: \$150 per hour
- Children's Meals: \$20
- Vendor Meals: \$25

The Blackstones Room

Peak Season

May 1 - October 31

Room Set-up Fee

Friday: \$500

Saturday: \$700

Holiday Sunday: \$700

Sunday: \$500

Food & Beverage Minimum

Friday: \$3,000

Saturday: \$4,500

Holiday Sunday: \$4,500

Sunday: \$3,000

Extra Hour: \$400 per hour

Ceremony Fee: \$400

Off Season

November 1 - April 30

Room Set-up Fee

Friday: \$300

Saturday: \$500

Holiday Sunday: \$500

Sunday: \$300

Food & Beverage Minimum

Friday: \$2,500

Saturday: \$3,500

Holiday Sunday: \$3,500

Sunday: \$2,500

Extra Hour: \$300 per hour

Ceremony Fee: \$400

Additional Upgrades & Fees

- Chef Fee (only applied to stations requiring culinary attendant): \$75 (\$65 in off season)
- Coat Check Attendant: \$75
- Traditional Valet: \$500
- Golf Cart Valet: \$350
- Piano Rental: \$75 (\$50 in off season)
- Pianist during Cocktail Hour: \$100
- Early Entrance Fee: \$150
- Bridal Party Early Entrance: \$150 per hour
- Children's Meals: \$20
- Vendor Meals: \$25

Frequently Asked Questions

What is the initial deposit to reserve my wedding date?

Indian Pond Country Club requires a signed contract, completed credit card authorization form, and non-refundable deposit in the amount of the room set-up fee to reserve your wedding date.

How and when will I need to make payments?

Indian Pond Country Club's progressive payment plan is as follows:

Initial deposit due at time of booking = 100% of Room Set-up Fee

9 months prior to scheduled event = 45% of the Food & Beverage Minimum

3 months prior to scheduled event = 80% of the Food & Beverage Minimum

14 days prior to scheduled event = Final Guaranteed Guest Count & Final Balance

Any cancellations made after the guaranteed guest count cannot be refunded or used as credit toward other item(s) offered by Indian Pond. Payments can be made by credit card, check, or cash. Personal checks are accepted for all payment except the final payment when the check is required to be bank certified.

How many hours are we allowed in the space?

The Room Set-up Fee allows you five (5) hours in the space (one hour cocktail hour & four hour reception). Additional time may be added for a fee. Wedding must end no later than 12:30am.

How much time are we given for an on-site ceremony?

When you choose to have your ceremony on site at Indian Pond, you are allowed thirty (30) minutes for the ceremony in addition to the five (5) hour reception. Prior to the ceremony, you are welcome to a complimentary hour in your private bridal suite.

Preferred Vendors

ATTIRE & ACCESSORIES

Domenic's Formalwear
508.747.4316
www.domenicstux.com

CAKES & DESSERTS

Montilio's Baking Company
508.894.8855
www.montilios.com

Sugar Plum Bakery
781.585.7586
www.sugarplumbakerykingston.com

Veronica's Sweetcakes
781.834.7470
www.veronicassweetcakes.com

DANCE INSTRUCTION

**Fred Astaire Franchised
Dance Studios**
508.732.6790
www.fredastaire.com/plymouth

DECOR & DESIGN

**Artistic Blossoms
Floral Design Studio**
781.837.6251
www.artisticblossoms.com

ENTERTAINMENT

Entertainment Specialists
800.540.8157
www.entertainmentspecialists.com

FIREWORKS

**Atlas PyroVision Entertainment
Group**
800.321.5008
www.atlaspyro.com

FLORIST

**Artistic Blossoms
Floral Design Studio**
781.837.6251
www.artisticblossoms.com

GUEST ACCOMMODATIONS

**Best Western Plus Cold
Spring**
508.746.2222
www.bwcoldspring.com

Hampton Inn & Suites
508.747.5000
www.plymouthsuites.hamptoninn.com

Hilton Garden Inn Plymouth
508.591.1029
www.plymouthma.stayhgi.com

HEALTH & BEAUTY SERVICES

**Airbrush Makeup & Hairstyles
by Charlotte & Company**
617.947.3309
www.charlottephinney.com

INVITATIONS & CALLIGRAPHY

Emerald Invitations
617.657.0812
www.emeraldinvitations.com

LIGHTING

Entertainment Specialists
800.540.8157
www.entertainmentspecialists.com

OFFICIANTS

Reverend Barbara Dingwall Mills
617.347.6360
www.revbdmills.com

PHOTO BOOTHS

Entertainment Specialists
800.540.8157
www.entertainmentspecialists.com

PHOTOGRAPHY

Berryphotos
508.697.4041
www.berryphotos.com

CC Design Studio
508.285.5141
www.ccdesignstudio.com

**Michael Sparks Keegan
Photographer**
781.585.4847
www.keeganphoto.com

RENTALS

Felicia's Perfect Setting
508-679-9650
www.xothegirls.com

TRANSPORTATION

ROCKSTAR LIMO
888.725.7871
www.rockstarlimo.net

TRAVEL

Susan Peavey Travel Inc.
781-325-9608
www.susanpeaveytravel.com

VIDEOGRAPHY

Digital Video Productions
781.293.5359
www.rgvideographer.com

WEDDING RESOURCE

Little White Book
www.LittleWhiteBook.com