



AMERICA'S HOMETOWN CLUB ~ PLYMOUTH COUNTRY CLUB

# PLYMOUTH COUNTRY CLUB

## WEDDING MENU





## **SERVED DINNER CELEBRATION \$75**

Choice of one stationary display and three passed hors d'oeuvres, First Course selection of soup or salad, served with rolls and butter. Two Entrée selections with one starch and one vegetable selection

## **BUFFET CELEBRATION \$79**

Choice of one stationary display and three passed hors d'oeuvres, First Course selection of salad, served with rolls and butter. Two Entrée selections with one starch and one vegetable selection

## **STATIONS STYLE CELEBRATION \$85**

Choice of one stationary display and three passed hors d'oeuvres, rolls and butter on each guest table, one salad OR one soup selection, three dinner station options and one grand finale station.

## **STATIONARY DISPLAYS**

### ***The Plymouth Cheese Display***

Assortment of domestic cheeses, fresh grapes and crackers

### ***Gourmet Cheese, Crudité and Fruit Display***

Assortment of imported and domestic cheeses, seasonal fresh fruit and garden vegetables with crackers and dips

**\*\$2 upcharge per person**

### ***Antipasti Display***

Mixed olives, aged provolone cheese, assortment of Italian cold cuts, balsamic garlic roasted peppers, fresh mozzarella and tomato caprese, grilled vegetables, fried white fish with sweet garlic oil and assorted rustic breads

**\* \$6 upcharge per person**

### ***Chilled Seafood Display***

Colossal shrimp cocktail (3). Littlenecks on half shell (2) Oysters on half shell (2) sliced marinated snail salad, calamari salad and condiments

**\* \$12 upcharge per person**



**HAND PASSED HORS D'OEUVRES**

**Mozzarella, tomato and basil crostini**

**Assorted mini quiche**

**Spinach, feta and roasted pepper in phyllo**

**Italian sausage, asiago and roasted pepper in puff pastry**

**Coconut chicken skewer**

**Crab cake, roasted pepper aioli**

**Fried ravioli, tomato Pomodoro**

**Vegetable spring roll, sweet & sour sauce**

**Salmon fritter, blackberry & port wine drizzle**

**Crab Rangoon, sweet & sour sauce**

**Fried meatball, basil & garlic marinara**

**Arugula, roasted pepper and blue cheese stuffed mushrooms**

**\*\$1 upcharge per person**

**Marinated beef teriyaki skewers**

**\*\$1 upcharge per person**

**Dates and goat cheese wrapped in Applewood smoked bacon**

**\*\$1 upcharge per person**

**Scallop in bacon**

**\*\$1 upcharge per person**

**Clams casino**

**\*\$1 upcharge per person**

**Fried calamari and shrimp cups**

**\*\$1 upcharge per person**

**Miniature beef wellington**

**\*\$2 upcharge per person**

**California roll**

**\*\$2 upcharge per person**

**Beef carpaccio crostini**

**\*\$2 upcharge per person**

**Prosciutto with melon**

**\*\$2 upcharge per person**

**Classic shrimp cocktail**

**\*\$2 upcharge per person**

**Seared shrimp wrapped with parma ham, balsamic drizzle**

**\*\$3 upcharge per person**

**Lollipop lamb chop**

**\*\$4 upcharge per person**

**Pulled pork slider with mustard slaw on Asian steam bun**

**\*\$1 upcharge per person**

**Chicken & Waffles, maple glaze**

**\*\$1 upcharge per person**

**BLT brochette, aioli drizzle**

**\*\$1 upcharge per person**

**Cranberry, pecan & brie crostini**

**\*\$2 upcharge per person**



## SOUP SELECTIONS

**Italian plum tomato & fresh basil bisque**

**Chicken escarole**

**Minestrone**

**Italian Wedding**

**Chorizo and Kale**

**Pasta Fagiole**

\* \$1 upcharge per person

**Butternut Ginger Bisque**

\* \$2 upcharge per person

**New England Clam Chowder**

\* \$3 upcharge per person

**Lobster Bisque**

## SALAD SELECTIONS

**Mixed greens and garden vegetables, house balsamic**

**Traditional Caesar**

**Tomato Mozzarella Caprese**

\* \$4 upcharge per person

**Baby field greens with dried cranberries, strawberries, walnuts, gorgonzola and white balsamic vinaigrette**

\* \$2 upcharge per person

## ALTERNATIVE FIRST COURSE SELECTIONS

**(OR ADD AN ADDITIONAL COURSE!)**

**Seasonal fresh fruit cup with mint**

\* \$2 upcharge per person

**Three chilled jumbo shrimp cocktail**

\* \$9 upcharge per person

**Penne marinara**

\* \$2 upcharge per person

**Tortellini in pink vodka sauce**

\* \$3 upcharge per person

**Tuscan Bolognese rigatoni**

\* \$4 upcharge per person

**Butternut squash ravioli, walnut sage beurre blanc**

\* \$5 upcharge per person

## INTERMEZZO: (OPTIONAL)

**Mango, lemon, watermelon or raspberry sorbet with crushed berries and mint**

\* \$4 upcharge per person



**ENTRÉE SELECTIONS**  
**POULTRY**

***Chicken Francaise***

Egg battered boneless breast of chicken sautéed with lemon, butter and wine

***Roasted Statler Breast of Chicken***

Semi-boneless breast of chicken stuffed with basil and ricotta, creamy scallion reduction

***Cranberry Stuffed Chicken***

Boneless breast of chicken with a cranberry, apple bread stuffing, creamy sage reduction

***Chicken Venecia***

Boneless breast of chicken sautéed with lemon, roasted peppers, onion, roasted tomatoes, artichoke hearts and parmesan cheese

***Chicken Saltimbocca***

Sautéed boneless breast of chicken sautéed with fresh sage, mushrooms, parma ham, white wine, demi glaze and fresh mozzarella cheese

***Roasted Turkey Breast***

Traditional stuffing and pan dripping gravy

**SEAFOOD**

***Sole Florentine***

Egg battered sole sautéed with spinach, caramelized onions, lemon and roasted tomatoes

***Baked Haddock***

Seasoned with traditional cracker crumbs, wine, lemon and butter

***Sesame Salmon***

Sesame crusted salmon filet, with sweet ginger, scallion and mandarin orange glaze

***Ahi Tuna***

Grilled ahi tuna steak topped with tomato and olive salsa verde

\* \$5 upgrade per person

***Baked Stuffed Shrimp***

Four jumbo shrimp with a seafood, lemon, wine and cracker crumb dressing

\* \$6 upgrade per person

***Swordfish***

Grilled fresh-cut swordfish steak, pineapple salsa

\* \$10 upgrade per person



**BEEF / PORK / VEAL**

**Braised Short Ribs**

Boneless beef short rib braised with garden vegetables and plum tomatoes

**Grilled New York Sirloin**

Topped with mushroom and tomato ragout

\* \$7 upgrade per person

**Beef Tenderloin**

Black angus tenderloin medallions sautéed with mushrooms and garlic demi-glace

\* \$8 upgrade per person

**Grilled Ribeye**

Grilled with fresh herbs and olive oil, roasted garlic demi-glace

\* \$8 upgrade per person

**Roasted Pork Loin**

Stuffed with asiago, spinach, roasted pepper and Applewood bacon dressing, cider jus

**Pork Milanese**

Breaded pork tenderloin cutlet topped with shaved parmigiana, artichokes, lemon, olive oil and fresh greens

**Braised Veal and Mushrooms**

Tender medallions of veal braised with mushrooms, plum tomatoes and veal demi-glace

\* \$4 upgrade per person

1910



**MÉLANGE**  
**(PLATED DINNER SELECTIONS ONLY)**

***Land and Sea***

Twin baked stuffed shrimp and chicken francaise  
\* \$4 upgrade per person

***Surf & Turf***

6oz filet mignon with twin jumbo shrimp, roasted tomatoes  
and garlic scampi sauce  
\* \$12 upgrade per person

**BUFFET ONLY OPTIONS**

***Lasagna***

Braised beef layered with ricotta, Pomodoro, pasta and cheese

***Seafood Cioppino***

Gulf shrimp, scallops, littlenecks, mussels, calamari and white fish stewed with  
garlic, fresh herbs and wine (prepared red or white)  
\* \$8 upgrade per person

***Smothered Roast Beef***

Topped with caramelized onions, roasted peppers, mushrooms and garlic demi-  
glace

**CHILDREN'S MEALS**

**(ALL SERVED WITH A FRESH FRUIT CUP)**

**\$12 PER PERSON**

***Chicken Fingers***

With fries

***Grilled Chicken***

With steamed vegetables and mashed potatoes

***Chicken Alfredo Pasta***



## STARCH SELECTIONS

***Creamy Seasonal Risotto***

***Wild Rice and Cranberry Pilaf***

***Roasted Sweet and White Potatoes***

***Garlic Mashed Potatoes***

***Red Bliss Mashed Potatoes***

***Twice Baked Potato***

*\* \$1 upcharge per person*

***Thin Sliced Au Gratin Potato***

## VEGETABLE SELECTIONS

***Green Beans Almondine***

***Mixed Seasonal Vegetables***

***Asparagus***

*\* \$1 upcharge per person*

***Grilled Vegetables***

*\* \$2 upcharge per person*

***Broccoli Au Gratin***

***Balsamic Carrots***

***Roasted Acorn Squash (Fall Season)***



**STATION STYLE CELEBRATION**  
**(MINIMUM OF 50 GUESTS)**

*Selection of one salad, three stations and one grand finale station*

**PASTA STATION**

Rigatoni, Penne and Farfalle tossed with Pink Vodka, Pesto Cream and Marinara Sauces. Parmigiano Reggiano and Garlic Bread

**\* Additional Pasta or Sauce Choice \$2 upcharge per person**  
(Tortellini, Linguine, Carbonara, Bologones, Alfredo, Aglio Olio)

**CARVING STATION- CHOICE OF TWO ITEMS**  
**(CHEF ATTENDED STATION)**

*Includes Roasted Red Bliss Potatoes and Grilled Vegetables*

**Slow Roasted Turkey Breast**

With pan dripping gravy and cranberry sauce

**Baked Virginia ham**

With cranberry pineapple sauce

**Spinach and Applewood Smoked Bacon Stuffed Pork Loin**

With apple chutney

**Prime Rib of Beef**

With roasted garlic demi-glace

**\* \$4 upcharge per person**

**Tenderloin of Beef**

With roasted garlic demi-glace and herbed horseradish cream

**\* \$5 upcharge per person**

**GRILLED PIZZA STATION**

**(GLUTEN FREE AVAILABLE UPON REQUEST)**

Cheese, Meatball, Chicken & Blue Cheese Buffalo Pizzas served on wooden boards



**RISOTTO MARTINI STATION**

Creamy champagne risotto and seasonal risotto served in a martini glass with toppings of assorted shredded cheeses, caramelized onions, crispy bacon and shallots, sautéed mushrooms and grilled vegetables

**SLIDER STATION**

**(CHOICE OF 2 SLIDER SELECTIONS)**

***Cheeseburger Sliders***

***Lamb and Bulgar Sliders***

***Crab Cake Sliders***

***Pulled Pork Sliders***

***Served with toppings and sauces:***

Slaw, pickles, tomato, lettuce, caramelized onions, crumbled blue cheese, siracha, roasted pepper aioli, tabbouleh and tzatizi, whole grain mustard and ketchup. Served with crispy white and sweet potato wedges

**ASIAN STATION**

**(SERVED IN TAKE-OUT BOXES)**

Pork and vegetable dumplings, spicy peanut sauce, teriyaki beef skewers, vegetable lo mein and Asian slaw

**\*Additional items available for \$2 upcharge per person**

(Crab Rangoon or Egg Rolls)

**SOFT TACO STATION**

Fried shrimp, pulled chicken and ground beef, shredded lettuce, avocado cream, pico de gallo, sour cream, cabbage slaw and Spanish rice.



**GRAND FINALE STATIONS**  
**(CHOICE OF ONE STATION)**

**COOKIES AND BARS STATION**

Freshly baked cookies and dessert bars with a display of coffee, decaffeinated coffee and tea

**SHORTCAKE STATION**

Biscuits and pound cake with sliced berries and fresh whipped cream with a display of coffee, decaffeinated coffee and tea

**DESSERT WAFFLE STATION**

Fresh Belgian waffles with vanilla or chocolate ice cream, hot fudge, caramel sauce, strawberries, sliced bananas, cinnamon sugar, crushed nuts, whipped cream with a display of coffee, decaffeinated coffee and tea

*\*\$2 upcharge per person*

**SUNDAE BAR STATION**

Vanilla and Chocolate ice cream with hot fudge, caramel and strawberry sauce, assorted toppings with a display of coffee, decaffeinated coffee and tea

*\*\$2 upcharge per person*

**FLAMBÉ STATION**

Bananas Foster and Cherries Jubilee, vanilla ice cream with a display of coffee, decaffeinated coffee and tea

*\*\$7 upcharge per person*

**ITALIAN PASTRY STATION**

Assorted gourmet Italian pastries with a display of coffee, decaffeinated coffee and tea

*\*\$10 upcharge per person*



## ADDITIONAL FUNCTION INFORMATION

Food and beverage prices are subject to an 18% gratuity for service staff and a 7% state and local meals tax.

For tax-exempt organizations, the 7% state and local sales tax will be waived upon receipt of a completed Massachusetts Sales Tax Exemption form ST5 that must be submitted with the contract.

Note: Sales tax cannot be credited after the event.

Due to market price fluctuations, food pricing is subject to increase by no more than 3%. Beverages will be billed on consumption, with pricing based on the price structure in effect at the time of the event.

Five-hour open bars will close 30 minutes prior to the event's conclusion.

There is a \$100 fee for a bar for parties of fewer than 50 persons.

There is a \$50 fee for an event with an alcoholic beverage station.

Finalized menus are requested three weeks prior to the event, with a final guest count required at least 10 days prior to the event.

All food and beverages consumed on Club premises must be purchased by the Club. No outside items (other than a specialty cake) are allowed on Club property.

Massachusetts health codes prohibit the removal of any food and beverages from the Club property.

A \$75 fee is applied to station and buffets for events with up to 15 guests.

Our staff is happy to customize a menu that suits your specific needs.

A coat-check attendant is required for all events with more than 75 guests, held between November and March, at a fee of \$100 per attendant.

Room rental fees vary by season and day of the week. Detailed information will be provided in your event contract.

### **Room rental fees**

Parties of up to 50 persons \$250

Parties of 51 to 100 persons \$500

Parties of 101-150 persons: \$750

### **Additional fees**

Microphone \$10

Screen \$25

Projector \$25

Flip-chart with markers \$25

Votive candles \$.50 each

Pads of paper with pens \$2 each



## PLYMOUTH COUNTRY CLUB AMENITIES

At Plymouth Country Club we take pride in creating that very special day that will stay with you forever. We host one wedding per day and our exceptional staff treats each wedding as if it were their own family. Enjoy the personal attention of our experienced and professional wedding planner to help with every detail. Our chefs are dedicated to creating unique and delicious menus for every wedding and are more than happy to create customized menus or individual meals to cater all your guests' dietary restrictions. We are here to help throughout the entire planning process so you are able to relax and enjoy this very special time in your life!

Our weddings include the following items:

-  A Wedding Coordinator on site on the day of the wedding
-  A Wedding Party Attendant during the photography session
-  Customized menus from our dedicated Executive Chefs
-  Cocktail Hour with one stationary display and three passed hors d'oeuvres
-  Foursome of Golf (some restrictions apply)
-  Complimentary Wedding Tasting for the special couple
-  Personal Bridal Suite available as early as 11:00am
-  Use of manicured grounds for photographs
-  Free parking with Complimentary Shuttle Service from parking lot
-  Complimentary cake cutting with chocolate dipped strawberry garnish
-  Professional wait staff and bartender services
-  Ceremony rehearsal scheduled Tuesdays-Fridays
-  Floor-length table linens (Ivory or White) with choice of colored overlays and napkins
-  Mahogany Chivari Ballroom Chairs
-  Complete set up and breakdown of Room with a 5 hour room rental
-  Vendor Meals at a discounted rate of \$25 per person
-  Coat Room with Attendant (seasonal)



## FREQUENTLY ASKED QUESTIONS

-  ***What is the initial deposit to reserve my date?***  
To reserve your requested date, Plymouth Country Club will require a signed contract and a \$2,500 non-refundable or transferrable deposit.
-  ***How and when is the final headcount needed and the balance of the full payment due?***  
Final guaranteed guest count is due 10 days prior to your event. Your count may then increase by a maximum of 15% but may not decrease prior to the event. Final payment is due on the day of your event. PCC accepts personal check, MasterCard, Visa and American Express.
-  ***What additional fees are there?***  
PCC requires a room fee which is determined by the number of guests and can be found on our additional function information sheet. All Food & Beverage is subject to a 7% state and local meals tax as well as an 18% gratuity charge. On-site Ceremonies are an additional \$250.00.
-  ***Do you host On-Site Ceremonies?***  
We welcome all of our couples to exchange vows right here at PCC! We have a beautiful outdoor space located right on our stunning Private Donald Ross 18-Hole Championship Golf Course which features a lovely pergola. Client is responsible for ceremony chair rentals. During the months of January and February, we offer indoor ceremonies in our main ballroom and cocktail hour in our private member grille room before returning to the main ballroom for dinner and dancing.
-  ***What is the cancellation policy?***  
Initial deposits are non-refundable. Cancellations of the event more than two months prior to event date will be without penalty. Cancellation within 14 days prior to the event will result in forfeiture of the entire deposit made to date.
-  ***Do you host more than one wedding per day?***  
Plymouth Country Club hosts one wedding reception per day. We pride ourselves on ensuring all of our undivided attention to you on your very special day! Our Wedding Coordinator will remain on-premises throughout the entire event to make sure all your expectations and needs are met.
-  ***Can we bring in any outside Food & Beverage?***  
Plymouth Country Club prohibits any outside food & beverage other than wedding cakes / cupcakes or favors onto club property. PCC prohibits any liquor favors or giveaways. PCC will not store cakes for over 12 hours.
-  ***When may we begin decorating, floral deliveries, etc.? Removal?***  
Decorations and vendors may arrive three hours prior to your event and must be removed immediately following the reception. Items provided by client may be dropped off the day before and picked up from the bridal suite the following day. Please coordinate with wedding coordinator on pick up time.
-  ***Are there any items and/or decorations prohibited at PCC?***  
Plymouth Country Club prohibits the use of rice, confetti, scotch tape on walls, and sparklers or any fireworks. Candles are permitted if enclosed. Decorations must be approved by wedding coordinator prior to event date. If any prohibited décor items are used at a function, a \$100 fee will be added to your balance. PCC is not responsible for any lost, stolen or damaged property. Client is responsible for any damage, loss or liability incurred by the Club done by any of your guests or vendors before, during or after your function.



## PREFERRED PROFESSIONALS

### DJ'S / BANDS

TransAtlantic DJ  
Steve Clark  
[www.transatlanticdj.com](http://www.transatlanticdj.com)

Good Times Unlimited  
Dave Solomine  
[www.goodtimesunlimited.net](http://www.goodtimesunlimited.net)

Maggs Music  
Erik Maggs  
[www.djmaggs.com](http://www.djmaggs.com)

Strictly Sinatra  
Sinatra Tribute Artist, Michael Dutra  
[Strictlysinatra1212@yahoo.com](mailto:Strictlysinatra1212@yahoo.com)

5-Star Events  
Greg Hodges  
[www.5starevents.com](http://www.5starevents.com)

### TRANSPORTATION

A Limo 4-U  
[www.alimo4u.com](http://www.alimo4u.com)

Christopher Limousine  
[www.christopherlimousine.com](http://www.christopherlimousine.com)

### FLORIST

Artistic Blossoms  
Kelly and Camille Doloff  
[www.artisticblossoms.com](http://www.artisticblossoms.com)

Allison Phalen Floral Design  
Allison Phalen  
[www.allisonphalenfloraldesign.com](http://www.allisonphalenfloraldesign.com)

Flair Floral  
Holly  
[www.flairfloral.com](http://www.flairfloral.com)

### LIGHTING

Design Light  
Sandy Mulrey  
[www.designlightco.com](http://www.designlightco.com)

### PHOTOGRAPHERS / VIDEOGRAPHERS

Ali B Photography  
Alex Boncek  
[www.alexandraboncek.com](http://www.alexandraboncek.com)

Ladybug Photo  
Natalie Colbert & Marge Heinke  
[www.ladybugfoto.com](http://www.ladybugfoto.com)

Elin Photography  
Elin Bodin  
[www.elinphotography.com](http://www.elinphotography.com)

Michael Sparks Keegan  
Michael Keegan  
[www.keeganphoto.com](http://www.keeganphoto.com)

### CEREMONY CHAIRS

Fugazzi Brothers Tent Co.  
[www.fugazzitent.com](http://www.fugazzitent.com)

Shaughnessy Equipment & Party Rentals  
[chris@shaughnessyrentals.com](mailto:chris@shaughnessyrentals.com)

Northeast Tent & Party Rentals  
Rich Alger  
[www.northeastpartyrentals.com](http://www.northeastpartyrentals.com)

### WEDDING CAKES

Veronica's Sweetcakes  
[www.veronicassweetcakes.com](http://www.veronicassweetcakes.com)

Piece of Cake  
508.747.2253

Cupcake Charlies  
[www.cupcakecharlies.com](http://www.cupcakecharlies.com)



## PREFERRED PROFESSIONALS

### CELEBRANTS

Elizabeth Gemelli, Justice of the Peace  
[www.justiceelizabeth.com](http://www.justiceelizabeth.com)  
781-780-6425

Michelle Lydon, Justice of the Peace  
[www.justicelydon.com](http://www.justicelydon.com)  
617-472-7423

Barbara M Kahn, Justice of the Peace  
[justicebarbara@aol.com](mailto:justicebarbara@aol.com)  
781-322-1177

Donna Cunio, Honorable Reverend  
781-659-7667

### INVITATIONS

Janice Lynn Design  
Janice Wasiak  
[www.janicelynnesign.com](http://www.janicelynnesign.com)

Kleinfeld Paper  
Jessica Bell  
[www.Kleinfeldpaper.com](http://www.Kleinfeldpaper.com)

### HAIR / MAKEUP

Sarra Studios  
Molly Ringler, Stylist  
(Boston) 617-269-8999 (Hingham) 781-749-5599  
[www.sarrastudios.com](http://www.sarrastudios.com)

Erin Mackenzie  
[Erinmack1213@gmail.com](mailto:Erinmack1213@gmail.com)  
Facebook.com/stylesbyerinmackenzie  
781-733-2791

Hair Today Plus  
Josephine Bevilacqua  
[hairtodayplus@comcast.net](mailto:hairtodayplus@comcast.net)  
508-759-6133

### ACCOMMODATIONS

Hampton Inn & Suites  
10 Plaza Way, Plymouth MA 02360  
Susan Babcock  
[www.susanbabcock@hilton.com](mailto:susanbabcock@hilton.com)

Hilton Garden Inn Plymouth  
4 Home Depot Drive, Plymouth MA 02360  
[www.hiltongardeninn3.hilton.com](http://www.hiltongardeninn3.hilton.com)  
508-830-0200

Hotel1620 at Plymouth Harbor  
[www.Hotel1620.com](http://www.Hotel1620.com)  
508-747-4900

John Carver Inn & Spa  
[www.johncarverinn.com](http://www.johncarverinn.com)  
888-906-6181

### TUX RENTALS

Domenic's Fine Men's Clothing  
[www.domenicstux.com](http://www.domenicstux.com)  
508-747-4316

### EVENT PLANNERS

Event Planners of Plymouth  
Julie Brewster  
[www.eventplannersofplymouth.com](http://www.eventplannersofplymouth.com)