

Custom. Creative. Classic.

The Choice is Cyprian.



CYPRIAN KEYES
• GOLF CLUB •

284 E. Temple St., Boylston, MA | 508.869.9900 |
www.cypriankeyes.com



Pearl Package

Includes 5 1/2 Total Hours

Bridal Room

*Complementary for Entire Day (ideal for hair and make-up)
Non-Alcoholic Beverages and Cheese Display for Bridal Party*

Cocktail Reception

*Exclusive Use of the Music Room with Tented Patio for Cocktail Reception
Two Stationary Hors D'oeuvres
Three Passed Hors D'oeuvres
Picturesque Settings for Photographs*

Dinner and Dancing

*Exclusive Use of the Spring Garden Ballroom (up to 220 guests)
Mahogany Ballroom Chairs with Ivory Cushions
Beaded Charger Plates
Floor Length Cotton Table Linens in a Variety of Colors
Selection of Specialty Colored Napkins
Salad Course
Choice of Two Plated Entrées or Stationed Entrées
Slicing of Your Wedding Cake Served with an Enhancement*

In Addition..

*Assistance from our On-Site Wedding Coordinator
Complimentary Food Tasting for the Bride and Groom
Anniversary Dinner for Two in Cyprian's Restaurant*

Diamond Package

Includes 5 1/2 Total Hours

Bridal Room

*Complementary for Entire Day (ideal for hair and make-up)
Non-Alcoholic Beverages and Cheese Display for Bridal Party*

Cocktail Reception

*Exclusive Use of the Music Room with Tented Patio for Cocktail Reception
One Hour Hosted Bar
Two Stationary Hors D'oeuvres
Five Passed Hors D'oeuvres
Picturesque Settings for Photographs*

Dinner and Dancing

*Exclusive Use of the Spring Garden Ballroom (up to 220 guests)
Mahogany Ballroom Chairs with Ivory Cushions
Beaded Charger Plates
Floor Length Table Linens in a Variety of Styles and Colors
Selection of Specialty Colored Napkins
Champagne or White Wine Toast
Salad Course
Choice of Two Plated Entrées or Stationed Entrées
Slicing of Your Wedding Cake Served with an Enhancement*

In Addition..

*Assistance from our On-Site Wedding Coordinator
Complimentary Food Tasting for the Bride and Groom
Anniversary Dinner for Two in Cyprian's Restaurant
Round of Golf for Four with Carts on our 18-Hole Course*

Platinum Package

Includes 5 1/2 Total Hours

Bridal Room

*Complementary for Entire Day (ideal for hair and make-up)
Non-Alcoholic Beverages and Cheese Display for Bridal Party*

Cocktail Reception

*Exclusive Use of the Music Room with Tented Patio for Cocktail Reception
One Hour Hosted Bar
Two Stationary Hors D'oeuvres
Seven Passed Hors D'oeuvres
Picturesque Settings for Photographs*

Dinner and Dancing

*Exclusive Use of the Spring Garden Ballroom (up to 220 guests)
Four Hour Hosted Bar
Mahogany Ballroom Chairs with Ivory Cushions
Beaded Charger Plates
Floor Length Table Linens in a Variety of Styles and Colors
Selection of Specialty Colored Napkins
Champagne or White Wine Toast
Appetizer Course
Salad Course
Choice of Two Plated Entrées or Stationed Entrées
Wine Service during Dinner
Slicing of Your Wedding Cake Served with an Enhancement
Up Lighting*

In Addition..

*Assistance from our On-Site Wedding Coordinator
Complimentary Food Tasting for the Bride and Groom
Anniversary Dinner for Two in Cyprian's Restaurant
Round of Golf for Four with Carts on our 18-Hole Course*

Passed Hors D'oeuvres

(included in package)

Black and White Sesame Coated Chicken

with Ponzu Sauce

Buffalo Chicken Skewer

with Chunky Blue Cheese Dressing

Coconut Crusted Chicken Skewer

with Curried Pineapple Aioli

Chicken Satay Skewer with Thai Peanut Sauce

Scallops Wrapped in Applewood Smoked Bacon

BBQ Shrimp Wrapped with Applewood Smoked Bacon

Shrimp Toast with Chipotle Aioli

Scallop Toast with Tabasco Caper Tartar Sauce

Coconut Crusted Shrimp with Mango Chutney

Stuffed Mushroom

Goat Cheese, Leek, Applewood Smoked Bacon and Dijon Mustard or

Dried Cranberry, Italian Sausage and Smoked Gouda Cheese

Prosciutto Wrapped Asparagus Spears

with Imported EVO Drizzle

Mini Grilled Tomato Bacon Smoked Cheddar Sandwich

Korean BBQ Beef Skewer

Roasted Tenderloin Melt on Focaccia

with Blue Cheese and Roasted Red Pepper

Mini Black Angus Slider with American Cheese

Open-Faced Caramelized Onion Gruyere Cheese Sandwich

on Housemade Focaccia

Mini Potato Skin Bite

with Bacon, Cheddar Cheese and Sour Cream

Watermelon Cube with Balsamic Syrup

Edamame Puree in Cucumber Cup

with Thai Garlic Chili Sauce

Spanakopita

Tomato Pesto Fresh Mozzarella Crostini

with Balsamic Glaze

Risotto Arancini with Roasted Tomato Coulis

Plump Stuffed Apricots

with Blue Cheese and Candied Walnuts

Tomato Watermelon Fresh Basil Skewer

with Blood Orange Balsamic Glaze

Vegetable Spring Rolls with Asian Plum Sauce

Asian Pear, Fig and Goat Cheese Crostini

Passed Hors D'oeuvres

(additional \$1.75 per hors d'oeuvre, per person)

Sesame Crusted Ahi Tuna, Wakame Salad, Siracha Aioli & Tobiko on a Spoon

Mediterranean Seared Ahi Tuna Crostini
with Roasted Tomato Olive Tapenade and EVO Drizzle

Lobster Salad Slider

Mini Kobe Beef Slider

with Wasabi Aioli

Mini Italian Piedmontese Beef Slider

with Black Truffle Cheese

Mini Chipotle Bison Slider

with Chimichuri Aioli

Braised Shredded Short Rib Profiteroles

with Dijon Crème Fraiche

Lollipop Lamb Chops

with Fresh Mint Chutney or Lingonberry Jam

Duck Confit Fig Jam Smoked Cheddar Quesadilla

with Fig Balsamic Syrup

Stationary Table Presentations

Gourmet Fruit and Cheese Display

A mix of American and Imported Cheese Garnished with Fresh Fruit and Assorted Crackers

Fresh Vegetable Crudité Display

Served with Bacon Scallion Dip and Cool Cucumber Wasabi Sauce

Cherry Goat Cheese Torte

Local Goat Cheese layered with Plump Sundried Cherries, Candied Orange Peel & Walnuts Served with Assorted Crackers

Trilogy of Hummus

Choose three of the following:

Traditional with Roasted Garlic

Roasted Red Pepper

Preserved Lemon & Fresh Mint

Pumpkin Cinnamon

Basil Pesto

Olive Tapenade

Roasted Tomato

Served with Crispy Pita Chips and Wedged Soft Pita

Tortilla Chips, Salsa and Guacamole Display

House Fried Tortilla Chips, Homemade Salsa and Homemade Guacamole

Additional Stationary Table Presentations

Shrimp Cocktail

(\$3.50 per piece)

Served with Cocktail Sauce and Lemons

Smoked Salmon Display

(\$3.50 per guest)

Capers, Red Onion Brunoise, Sliced Tomato, Sour Cream, Fresh Chive & Petite Rye Bread

Assorted Sushi

(\$3.25 per piece)

Served with Appropriate Condiments and Garnishes

Raw Bar

(Market Price)

Littleneck Clams, Oysters, Shrimp Cocktail and Chilled Mussels with Cocktail Sauce, Lemons, Horseradish and Black Pepper Shallot Mignonette

Italian Antipasto Presentation

(\$8.25 per guest)

Sliced Pepperoni, Capicola, Salami, Imported Italian Cheeses, Fresh Mozzarella, Basil and Tomato Salad, Roasted Garlic White Bean Dip with Rosemary and Orange Zest, Roasted Red Peppers, Chilled Ratatouille, Focaccia and Crackers, Garnished with Roasted Garlic Halves

Middle Eastern Display

(\$7.95 per guest)

Roasted Garlic Hummus, Tabbouleh, Baba Ghanoush, Feta & Olive Salad, Pomegranate Cilantro Yogurt, Toasted Pita Chips and Naan Bread

Artisan Farmhouse Cheese Display

(\$5.50 per guest)

*Featuring Small Batch Handcrafted Cheeses from New England and Europe
Garnished with Fresh Fruit and Assorted Jams, Preserves, Pastes or Honey*

Chef's Charcuterie Board

(\$11.95 per guest)

An array of Sausages, Pates, and Smoked Meats displayed with Chutney, Preserves, Jams, Mustards, Breads and Crackers (selections change with the season)

Appetizer

Jumbo Lump Crab Cake

Over Tender Field Greens with Creamy Spicy Remoulade

Mushroom Crusted Sea Scallop

with Madagascar Vanilla Scented Parsnip Puree and Carrot Gastrique

Stuffed Mushrooms

with Roasted Tomato, Kalamata Olive, and Feta Cheese on a Bed of Wilted Spinach

Fresh Fruit Plate with a Drizzle of Poppy Seed Vinaigrette

Traditional Shrimp Cocktail (3 pieces)

Classic Tomato Smoked Cheddar Bisque

Sherried Lobster Bisque with Chive Oil

New England Clam Chowder with Oyster Crackers

Roasted Garlic Swiss Chard Ravioli

with Spicy Tomato Vodka Cream Sauce

Salad

Classic Caesar Salad

*Crispy Romaine Lettuce, Homemade Caesar Dressing,
Shredded Parmigiano Reggiano, Focaccia Croutons*

Simple Baby Field Green Salad

*with Cucumber, Grape Tomato, Julienne Carrot, Shaved Red Onion
and Focaccia Croutons with Buttermilk Ranch or Italian Vinaigrette*

Boston Bibb Lettuce Salad

*with Great Hill Blue Cheese, Crispy Applewood Smoked Bacon,
Shaved Fresh Fennel, Focaccia Croutons and Blue Cheese Dressing*

Traditional Panzanella Salad

*with Fresh Focaccia, Diced Red Onion, Diced Tomatoes, Chiffonade of Fresh Basil
and a Creamy Garlic Herb Vinaigrette*

Caprese Salad

*Sliced Roma Plum Tomato, Fresh Mozzarella Cheese and Fresh Basil with a Sprinkle of
Sea Salt, Black Pepper and Drizzled with Extra Virgin Olive Oil and Balsamic Syrup*

Roasted Beet Salad

*Local Goat Cheese, Toasted Pistachios, Julienne Vegetables,
and Baby Spinach with a Blood Orange Vinaigrette*

Roasted Peach Salad

*Candied Walnut and Stilton Cheese with Baby Field Greens,
Julienne Vegetables and Raspberry Vinaigrette*

Accompaniments

*Choice of one starch and one vegetable
(Additional choices are a \$2.00 per person upcharge)*

Starch

Roasted Yukon Gold Potatoes

Roasted Sweet Potato Mash

Mashed Yukon Gold Potatoes

*Choose Roasted Garlic, Blue Cheese, Black Truffle,
Horseradish or Bacon and Scallion for Enhanced Flavors*

Pilaf

Rice, Quinoa or Couscous

Rosemary Lemon Roasted Red Bliss Potatoes

Steamed Baby Potato Trilogy

*Baby Red, Yukon, Purple with Extra Virgin Olive Oil,
Fresh Parsley, Tarragon and Sea Salt*

Yukon Gold Sweet Onion Hash

Twice Baked Potato

with Cheddar Cheese, Scallions and Sour Cream

Vegetable

Roasted Seasonal Vegetable Medley

Garlicky Green Beans

with Julienne Roasted Red Pepper

Roasted Seasonal Root Vegetables

Beets, Turnip, Parsnips, Carrots, Celeriac

Haricot Vert

with Toasted Almonds

Butternut Squash

with Brown Sugar Cinnamon

Baby Peeled Carrots with Tops

with Orange-Ginger Butter

Grilled Asparagus

with Shallot, Mushroom Butter

Plated Entrée

(included in package)

Breast of Chicken Roulade

Choose One Stuffing:

*Spinach, Roasted Red Peppers, Shallot, Mushroom Medley, and Local Goat Cheese
with Port Wine Chicken Demi-Glace*

*Asparagus, Roasted Tomato, Shallot, and Fontina Cheese
with Whole Grain Mustard Chicken Demi-Glace*

Breast of Chicken Strintberg

*Chicken Marinated in Honey, Garlic, Dijon Mustard and Scallion
Dipped in Panko Bread Crumbs and Pan Seared
Served with Raspberry Cream*

Sage Rubbed Turkey Tenderloin

Pan Seared Served with a Lingonberry Demi-Glace

Baked Seafood Trilogy

*Fresh Atlantic Salmon, Sea Scallops and Shrimp
Lightly Topped with Buttery Herb Bread Crumbs with a Basil Lemon Beurre Blanc*

Jumbo Lump Crab Stuffed Colossal Shrimp

with Citrus Hollandaise

Shrimp and Crab Stuffed Fillet of Sole

with Basil Flavored Panko Crumbs and Lobster Jus Lié

Chargrilled Fillet of Atlantic Salmon

with Braised Leek Beurre Blanc

Chargrilled Bistro Tenderloin

with Shallot Red Wine Demi-Glace

Oven Roasted Tenderloin of Beef

with Charred Tomato Demi-Glace

Braised English Style Boneless Short Rib

with Pearl Onions and Bacon in a Rich Bordelaise Sauce

Roasted Vegetable Quinoa Stuffed Zucchini

over Wilted Spinach and Roasted Tomato Coulis

Vegetable “Spaghetti”

*Long Julienne Cut Carrot, Summer Squash and Zucchini
Served with a Mushroom Onion Herb Jus Lié*

Plated Entrée

(\$5.00 per person upcharge)

All Natural Statler Style Breast of Chicken

Stuffed with Fresh Thyme, Mushroom Duxelle

Served with Mushroom Marsala Chicken Demi-Glace

Pan Seared Sea Bass

with a Fresh Fennel, Scallion, Roasted Tomato Saffron Lobster Jus Lié

Chargrilled Filet Mignon

with Cognac Dijon Mustard Demi-Glace

Bacon Wrapped Blue Cheese Stuffed Filet Mignon

with Bordelaise Sauce

Petite Filet Mignon

with Butter Poached Lobster Tail and Black Truffle Emulsion

Fresh Rosemary Garlic Dijon Mustard Crusted Rack of Lamb

with Maple Candied Shallot Demi-Glace

Reception Stations

Choose 3 stations to create your own customized wedding reception.

Carving Station

(choice of two)

Roasted Statler Style Breast of Turkey

with Cranberry Chutney and Sage Gravy

Brined, Slow Roasted Center Cut Porkloin

with Homemade Apple Butter and an Apple Cider Gastrique

Roasted Fillet of Salmon

Topped with Duchess Potatoes with a Scallion Dijon Cream Sauce

Bistro Tenderloin

with Bordelaise Sauce

Roast Prime Rib Au Jus

with Horseradish Cream

Roast Tenderloin of Beef

with Dijon Shallot Demi-Glace

Seared Boneless Breast of Duck

with Blueberry Thyme Duck Stock Reduction

Rosemary Garlic Studded Leg of Lamb

with Minty Demi-Glace

Pasta Station

Cavatappi, Bowtie and Orcehiette

Chiffonade of Basil, Parmesan Cheese and Crushed Red Pepper

Sauces

(choice of two)

Fresh Tomato Basil

Roasted Sweet Garlic Cream

Garlic Herb White Wine

Roasted Tomato Alfredo

Basil-Pesto Cream

Mushroom Cream

Extra Virgin Olive Oil, Garlic and Herb

Artisan Ravioli Station

(\$3.50 upcharge per person)

(choice of two)

Lobster Ravioli

with Lobster Tomato Saffron Cream Sauce

Braised Beef Tortellaci

with Mushroom Shallot Red Wine Demi-Glace

Duck Confit Agnolotti

with Blackberry Portwine Duck Stock Reduction

Quattro Fromaggio Ravioli

with Garlic Basil Tomato Sauce

Grilled Vegetable Ravioli

with Tomato, Caper, Garlic and Artichoke Heart in a White Wine Butter Sauce

Roasted Garlic Spinach Tortellaci

with Spicy Tomato, Spinach Vodka Cream Sauce

Butternut Squash Ravioli

with Maple Fresh Sage Butter Sauce

Exotic Mushroom Ravioli

with Mushroom, Fresh Thyme Cream Sauce

Black Truffle Sacchetti

with Mushroom Fresh Herb Jus Lié

Raviolis for Lovers

(\$5 upcharge per person)

Heart shaped cheese filled ravioli would make your
wedding day that much more special!

Tomato fresh basil garlic sauce or sweet roasted garlic cream sauce.

Risotto Station

(choice of one)

Shrimp, Scallop, Scallion

Butternut Squash, Sweet Green Pea, Sundried Tomato

Roasted Tomato, Shallot, Cremini Mushroom

Local Exotic Mushroom Medley, Fresh Thyme

Risotto Milanese

with Onions, Peas, Saffron, Parmesan Cheese

Roasted Sweet Potato

with Toasted Pecans, Butter, Hints of Cinnamon, Maple, Black Pepper

Spinach Leek and Roasted Fennel

Mashed Potato Station

Buttery, Creamy Yukon Gold Mashed Potatoes
are Offered with an Assortment of Toppings.

Caramelized Onions

Sautéed Mushrooms

Crumbled Applewood Smoked Bacon

Great Hill Blue Cheese

Shredded Yellow Cheddar Cheese

Scallions

Sour Cream

Beef/Veal Red Wine Demi-Glace

Baked Macaroni and Cheese Station

BBQ Pulled Pork

Buffalo Chicken

Fried Onion Strings

Steamed Hot Dogs

Crumbled Applewood Smoked Bacon

BBQ Pulled Chicken

Siracha Sauce

Salsa

Parmesan Cheese

Great Hill Blue Cheese

Sauté Station

(choice of two)

Chicken Marsala

Mushroom, Shallot, Marsala Wine, Chicken Demi-Glace

Turkey Tenderloin Picatta

Garlic, Shallot, Caper, Lemon, White Wine Butter Sauce

Pork Tenderloin Normandy

Mushroom, Diced Apple, Apple Brandy Cream Sauce

Shrimp Scampi

Large Shrimp, Garlic, Herbs, Lemon, White Wine and Butter

Scallops Provencal

Diced Tomatoes, Shallots, Garlic, Herbs de Provence, White Wine, Lemon and Butter

Seared Beef Tenderloin Tips Lyonnoise

Caramelized Onion, Red Wine Demi-Glace

Martini Station

(choice of two - served in martini glasses)

Caesar Salad

Lobster Ceviche

Crab/Mango Cocktail

Charred Tomato Shrimp Avocado Ceviche

Lobster Arancini

with Saffron Aioli

Butternut Squash Arancini

with Maple Crème Fraiche

Duck Polpette

Stuffed with Shitake Mushrooms, Soy and Ginger

Sweet Potato Tot

Stuffed with Sage, Honey, Ricotta Cheese with Honey Drizzle

Wedding Cake Enhancements

White or Chocolate Mousse in a Chocolate Cup
Chocolate Dipped Strawberry
Truffle

Additional Desserts

Made-to-Order Cannoli Station

(\$10 per person)

Cannolis Hand Filled with Ricotta Cheese or Chocolate Fillings
Served with Chocolate Shavings, Pistachios, Coconut, Sprinkles and Walnuts

Ice Cream Sundae Bar

(\$9 per person)

Choice of Two Flavors

Served with a Variety of Toppings, Sauces and Fresh Whipped Cream

Add Made-to-Order Belgian Waffles

Additional \$3 per person

Mousse Station

(\$7 per person)

White and Dark Chocolate Mousses

Served in Wine Glasses with Fresh Berries and Whipped Cream

Cookies and Milk Station

(\$5 per person)

Assortment of Homemade Cookies

Accompanied by White and Chocolate Milk

Chocolate Lovers

(\$9 per person)

Skewers of:

Chocolate Dipped Bananas

Chocolate Dipped Strawberries

Chocolate Fudge Brownies

Double Chocolate Chunk Cookies

Chocolate Truffles

Late Night Snacks

Specialty Slider Station

(choice of two)

Served on Small Buns with Microgreen Garnish and Appropriate Condiments

Bison Chipotle

Wild boar

Elk

Ostrich

Emu

Antelope

Himalayan Beef (Yak)

Domestic Lamb

Kobe

Piedmonttease

Berkshire Pork

Domestic Venison

Kangaroo

Chicken

Turkey

Mushroom

Black bean

Quesadilla Station

(choice of two)

Shaved Beef, Basil Pesto, Black Truffle

Pulled Pork, Caramelized Onion, Jack Cheese, BBQ Sauce

Prosciutto Fig Jam, Fontina Cheese, Fig Balsamic Syrup

Lobster, Black Truffle Cheese

Grilled Chicken, Brie, Caramelized Onion

Caramelized Peach, Brie, Candied Walnut

Lump Crab, Roasted Corn, Pepper Jack Cheese

Upgrades and Additional Options

On-Site Ceremony

\$500

Coat Check Attendant

\$100

Vendor Meals

\$40

Children's Meals

Deduct \$50 from Your Package Price

Champagne Toast

\$4 per person

Wine Pass

\$8 per person

Up Lighting

\$1,200 - \$2,500

Tablecloth Overlays, Runners, Sashes and Upgraded Napkins

Price Available Upon Request

Cordial Station

Charged on Consumption Plus Set-up Fee



