

St. Anne Country Club

Wedding Packages



St. Anne Country Club Wedding Packages will include the following:

Tax, Gratuity, and Room Fees

Champagne Toast or Sparkling Cider Toast

Stunning views for wedding pictures

Complete Staff

Elegant Centerpieces

Complimentary Cake Cutting (**Wedding Cake is not included*)

Seasonal Outside Area for Social Hour

Table Linens: We offer a very extensive selection of colors and fabrics to choose from. You will choose a table overlay, table runner, and napkin in the color and fabric of your choice.

Chairs covers come in white, ivory, and black. Chair sash is available in any color.

Only one wedding per day - so very little time restrictions. You can customize the timeline of your special day.

Buffet Wedding Package

\$52.00 per person

Hors D'Oeuvres Selections Choose Two (2)

Cheese and Cracker Platter
Selection of Gourmet Olives

Fresh Fruit Display Vegetable Crudités
Assorted Breads with Artichoke and Spinach Dips

Entrée Selection Choose Three (3)

Chicken Francais
White Wine and Lemon Sauce

Chicken Marsala
Mushroom and Wine Sauce

Bourbon Chicken
Sweet and Spicy Jack Daniels Sauce

Gorgonzola Chicken
Gorgonzola and White Wine Sauce

Chicken Saltimbocca
Layered with Spinach, Prosciutto,
Provolone Cheese in Brown Sauce

Mediterranean Chicken
Mushrooms, Peppers, Artichokes, Olives

Chicken Parmesan
Provolone Cheese and Marinara

Stuffed Breast of Chicken
Cranberry and Sage Stuffing

General Tso Chicken
Sweet and Spicy Orange Sauce

Lemon Garlic Tilapia
Garlic, Lemon, and White Wine

Baked Scrod
Topped with Garlic Bread Crumbs

Stuffed Filet of Sole
Scallop and Crabmeat Stuffing

Poached Salmon
Citrus Butter Sauce

Carving Station Options:

Prime Rib of Beef
Accompanied by Garlic Mushroom Gravy

Roast Center Cut Pork Loin
Served with our Homemade Applesauce

Baked Ham
Accompanied by Pineapple Chutney

Fresh Roasted Turkey
Served with homemade gravy

BBQ Pork Ribs
Whiskey Glazed

Steak or Chicken Fajita's
Peppers, Onions, Sour Cream, Guacamole

Italian Style Meatballs
Our Homemade Marinara Sauce

Stuffed Pork Chops
Sausage Stuffing

Breaded Pork Cutlets
Served with Pork Gravy

Eggplant Parmesan
Provolone and Marinara Sauce

Eggplant Rollatini
Layered with Prosciutto, Spinach, and Provolone

Italian Sausage and Peppers
Combination of Hot and Sweet Sausage

Potato Selection

Choose One (1)

Garlic Oven Roasted
Garlic Mashed

Twice Baked
Boiled

Scalloped
Au Gratin

Roasted Fingerling

Pasta Selection

Choose One (1)

Penne with Meat Sauce
Penne with Marinara Sauce

Ziti w/Broccoli
Mac + Cheese

Tortellini Alfredo
Farfalle Prima Vera

Linguine w/Roasted
Tomatoes

Penne a la Vodka Sauce

**Most Buffet items can be prepared Gluten Free or Vegan*

Also Included

Garden Salad or Caesar Salad
Selection of Italian meats and Cold Salads
Vegetable Medley
Assorted Breads and Rolls

Assorted Desserts

Cookies, Cheesecakes, Cream Puffs, Eclairs, Macaroons

Hot Beverage Station

Coffee, Assorted Teas, Hot Chocolate, Flavored Creamers

Plated Wedding Package

\$62.00 per person

Hors Oeuvres Selection Choose Two (2)

Cheese and Cracker Platter
Selection of Gourmet Olives

Fresh Fruit Display
Assorted Breads with Artichoke and Spinach Dips

Vegetable Crudités

Entree Selection Choose Three (3)

Poultry Entrees

Chicken Saltimbocca

Boneless chicken stuffed with prosciutto, Swiss and American cheese, and a savory puree of sage, rosemary, and garlic

Chicken Francaise

Fresh tender chicken breast in a white wine and lemon sauce

Bella Chicken

Roasted chicken, portabella mushrooms, spinach, roasted peppers

Margarita Chicken

Pan seared chicken topped with pesto, tomato, and mozzarella cheese with basil cream

Chicken Marsala

Fresh tender chicken breast in a marsala wine sauce with mushrooms

Gorgonzola Chicken

Grilled chicken breast in a gorgonzola white wine sauce with peppers and artichokes

Meat Entrees

Petit Filet Mignon
Grilled filet medallions with sautéed spinach and mushrooms with a tarragon-demi glaze

Prime Rib of Beef

Slow Roasted rib eye served with natural au jus

Glazed Ham w/Fruit Sauce

Roast Pork Loin

Crusted with roasted garlic, topped with pork demi glaze

Double Cut Pork Chops

Extra thick pork chops stuffed with homemade apple mustard stuffing

Veal Saltimbocca

Tender Veal Stuffed with prosciutto, Swiss and American cheese, and a savory puree of sage, rosemary, and garlic

Veal Sorrentino

Veal Sautéed with spinach in a sherry brown sauce topped with mozzarella and peppers

Seafood Entrees

Pan Seared Swordfish

Lemon, Wine, Garlic Sauce

Stuffed Filet of Sole

Fresh sole with a scallop and crabmeat stuffing

Baked Scrod

Our house seafood stuffing topped with garlic butter

Poached Salmon

Fresh salmon filet poached in citrus butter

Vegetarian / Vegan Entrees

Vegetarian Platter

Grilled Seasonal Vegetables served over Pasta & Alfredo Sauce

Italian Breaded Eggplant Parmesan

Lightly Breaded and Crispy

Vegan Ravioli's

Served in a Creamy Tomato Sauce

Sausage and Peppers

Plant Based Sausage with Grill Peppers

All Entrees accompanied by

Mixed Greens Salad

Fresh Season Fruit Cup

Chef's Choice of Vegetable

Potato or Rice

Freshly Baked Rolls

Hot Beverage Station

Dessert

*Most Entrees can be prepared Gluten Free or Vean

Enhancements

Hors D'Oeuvres \$3.00 per person – per item

Antipasto Skewer
Asparagus & Provolone-wrapped in Filo Dough
Assorted Mini Quiche
Barbecue Kielbasa
Beef Empanada
Buffalo Chicken Fingers
Chicken Quesadillas
Chicken Tenders
Cocktail Franks in a Puff Pastry
Coconut Chicken
Coconut Shrimp
Crab Rangoon
Deviled Eggs
Fig and Mascarpone in filo dough
Fresh Fruit Display
Fresh Vegetable Display
Fried Mozzarella Sticks
Fried Pickle Chips
Gourmet Cheese Display
Hibachi Beef
Lemongrass Chicken Satay
Marinated Beef Teriyaki
Marinated Chicken Teriyaki
Maryland Miniature Crab Cakes
Melon wrapped in Prosciutto
Mini Bruschetta
Mini Chicken Cordon Bleu
Miniature Beef Wellingtons
Pizza Bagels
Potato Pancakes
Potato Puffs
Raspberry & Brie in filo dough
Sausage stuffed Mushroom Caps
Sea Scallops Wrapped in Bacon
Stuffed Mushroom Caps (Sausage)
Stuffed Mushroom Caps (Seafood)
Sesame Chicken Skewers
Smoked Chicken Quesadillas
Smoked Gouda Arancini
Spanakopita
Spinach Turnovers
Swedish or Italian Style Meatballs
Thai Dumplings
Vegetable Quesadillas
Vegetable Pot Stickers
Vegetable Spring Rolls

Candy Station \$2.50 per person

We can provide a variety of color coordinated candy that's available in lots of fun shapes and sizes, served in beautiful glass jars and decorated to compliment your wedding theme!

Little take home bags will be provided for each guest.

Sundae Bar \$2.50 per person

Chocolate Ice Cream
Vanilla Ice cream
Strawberry Ice cream

Sprinkles
Cherries
Nuts
Homemade Whip Cream
Strawberry Sauce
Bananas
Pineapple
Hot Fudge
Butterscotch Sauce

Assorted Cones and Waffle Bowls

Bar Offerings

Cash Bar

Your guests purchase their own drinks

Consumption Bar

You set a specified amount to purchase for your guests, when that amount is reached we revert to a cash bar. (The amount may be extended at your discretion.)

Bottle of Wine per table \$23.00 per bottle

White Wine Selections

Pinot Grigio
Chardonnay
Sauvignon Blanc
White Zinfandel
Moscato
Reisling

Red Wine Selections

Merlot
Pinot Noir
Cabernet Sauvignon
Shiraz
Chianti
Malbec

Open Bar

One Hour Open Bar - \$17.00 per person

Four Hour Open Bar - \$25.00 per person

Five Hour Open Bar - \$29.00 per person

Beers / Seltzers

Allagash White
Amstel Light
Angry Orchard
Blue Moon
Bud Light
Bud Light Lime
Bud Light Orange
Budweiser
Coors Lite
Corona
Founders All Day IPA
Goose Island
Heineken
Heineken Zero
Landshark
Lagunitas IPA
Leinenkugel
Michelob Light
Michelob Ultra
Mike's Hard Lemonade
Miller
Miller Lite
Northern Haze
Pabst
Rolling Rock
Sam Adams
St. Pauli Girl
Stella Artois
Truly Spiked Seltzer
White Claw
Twisted Tea
Whales Tail
Worm Town Be Hoppy
Yuengling

Vodka

Absolut
Tito's
V1
Smirnoff
Skyy

Gin

Tanqueray
Beefeater
Gordon's

Rum

Bacardi
Captain Morgan
Appleton
Malibu

Tequila

Jose Quervo
1800

Bourbon/Whiskey

Jack Daniels
Southern Comfort
Seagrams 7
Canadian Club
Dewars
Jameson

Other Spirits

Bailey's
Kahlua
Kinky
HpnotiQ
Disaronna
Midori

Outdoor Ceremonies

Having an outdoor wedding can be a wonderful option for your special day. Take advantage of our picturesque golf course while your guests settle in for your reception.

The cost for the outdoor ceremony is **\$400.00** which includes chairs (**enough for all your guests**), aisle runner, arch, and set up.

