

HILLSIDE

COUNTRY CLUB



*“Hillside provided me with the type of wedding
I never thought I would ever be able to have, or afford!
I would highly recommend this venue to anyone
who is looking for a place with gorgeous ambiance,
scrumptious food and a helpful, amazing staff!”*



Welcome

Congratulations on your engagement! We appreciate your consideration of Hillside Country Club as your wedding venue. We look forward to providing you and your guests the highest standard of service and cuisine to guarantee the most perfect & memorable experience. We will work closely with you throughout the planning process to customize your event and make it truly the day of your dreams.

This brochure outlines our Wedding Packages and the various options available to include in your day. The possibilities are endless and we pride ourselves on creating a personalized, one of a kind experience for our couples.

We look forward to working with you and are honored to be a part of your special day.

-Hillside Country Club





"We had very high expectations for our wedding and they were not only met...they were surpassed!! Thank you to everyone that helped create memories that our loved ones will remember forever. Saying that we were highly satisfied is an understatement. Thank you again!"



Onsite Ceremonies

If an onsite ceremony is what you imagine, then our property can make it happen. Your ceremony will include thirty minutes of added time as well as your rehearsal earlier in the week. We enjoy being part of your beginning and encourage our couples to personalize their experience whether it be with a unity ceremony or including a family pet.

The Pond Side Gazebo is the perfect setting to say “I do” with an amazing backdrop and view throughout your nuptials. The gazebo’s two tiered deck area is spacious enough to accommodate all your guests.

The Pond Lawn is ideal for an outdoor ceremony as well and perfect for a larger group. The wooden arbor allows you to add décor and flowers to the space to match your overall look.

Both ceremony spaces overlook our scenic pond with cascading fountain making them picture perfect for all your photo opportunities.

Later in the night a beautiful chandelier illuminates the details of the gazebo for your intimate evening photo moments.

In the case of inclement weather, our ballroom offers a romantic indoor option for your ceremony.







Interior Spaces

The Grand Ballroom is easy to fall in love with. Your eyes are immediately drawn to the panoramic view through our French doors overlooking our beautifully manicured grounds and scenic pond. The ballroom is adorned with leaded crystal chandeliers & sconces, accented by magnificent crown molding and tray ceiling. Our ballroom can be transformed to accommodate groups of any size and is the perfect backdrop to create the day of your dreams.

The Bridal Suite offers an elegant and serene atmosphere, ideal for those getting ready photos and the perfect spot to get touched up and bustled.

Restaurant & Bar is located adjacent to the Grand Ballroom and offers couples an intimate indoor option for their cocktail reception. It includes a sprawling bar with private entrance. Through French doors is a private patio area furnished with comfortable lounge furniture and fire pits for your guests to enjoy. It is also available for other private events such as your bridal shower or rehearsal dinner.



Exterior Spaces

The Grounds. Hillside Country Club is nestled in the scenic charm of Rehoboth, Massachusetts and offers a classically elegant setting to celebrate your wedding and reception. Our beautifully manicured grounds and charming pond are the perfect backdrop for your special day. Our couples are invited to enhance their photos with the natural beauty of our golf course. Although seemingly worlds away, we are located just 20 minutes from Providence and less than an hour from Boston, making our location convenient for all your guests.

The Patio is just steps from the ballroom with sweeping views of the property. The patio is the perfect backdrop for your cocktail reception & your guests are invited to take full advantage of the outdoor space throughout the duration of your night. We encourage couples to enhance this space with fire pits and lounge furniture sets for their guests to relax and unwind.





Wedding Packages

Our wedding packages are designed to take the stress out of planning. We pride ourselves on customizing each couple's package to truly fit all the wants and needs for your big day. You and your guests will enjoy the following:

	<i>Hillside</i> \$89 pp	<i>Grand</i> \$129 pp	<i>Elite*</i> \$225 pp
Venue Services			
Exclusive Use of Event Space for a 5 Hour Reception	•	•	•
Bridal Suite with Complimentary Champagne	•	•	•
Personal Attendant for Couple	•	•	•
Access to Furnished Outdoor Patio Area with Linen	•	•	•
Bartender Service with Fully Stocked Private Bar	•	•	•
Cake Cutting and Service	•	•	•
Complimentary Tasting for Couple	•	•	•
Golf Foursome with Cart Voucher	•	•	•
Food & Beverage			
Assorted Cheese, Fruit & Vegetable Station	•		
Three Passed Hors d'oeuvres- Tier One	•		
Specialty Cheese, Grilled Vegetable & Fruit Station		•	•
Five Passed Hors d'oeuvres- Tier One & Two		•	
Five Passed Hors d'oeuvres- All Tiers			•
Hosted House Wine & Beer at Cocktail Hour			•
Champagne Toast for All Guests	•	•	•
Two Bottles of Wine per Table		•	•
Choice of Soup or Salad	•	•	•
Additional Course			•
Complimentary Dinner for Couple		•	•
Two Dinner Selections	•	•	•
Upgraded Entrée Selections		•	•
Chocolate Covered Strawberries with Your Cake		•	•
Choice of Late Night Snack		•	•
Linen, Décor & Enhancements			
Champagne Chiavari Chairs	•	•	•
Floor Length Linen & Napkins in Choice of Color	•	•	•
Hurricane Vase Centerpieces & Table Numbers	•	•	•
Over the Top Linen Package		•	•
Finishing Touch Decor Package			•
White Leather Lounge Furniture Set		•	•
Use of Propane Fire Pit on Patio		•	•
Wood Fire Pit with Attendant			•
Custom Designed Wedding Cake			•
Breathtaking Fireworks Display			•

Spend Minimums (Before Taxes & Administrative Fee)

Weekday	\$8,500
Friday & Sunday	\$15,000
Saturday	\$20,000

Lowered Off-Season Minimum Available

Weekday, Friday & Sunday Discount

10% OFF Package price per person

*Elite Wedding Package

Requires a 125 guest minimum

All prices subject to 7% state and local tax and a 24% administrative fee. The administrative fee does not represent a gratuity, service charge or tip. All prices subject to change without notice.

Rentals & Services

We understand that you are unique and want your wedding to reflect this. Our Sales Team will work closely with you to make planning easy by truly personalizing every moment from your first look to your last dance. It's the details that will set your day apart and we offer all the enhancements needed to do so such as specialty linens & rentals. If your priority is to have an unforgettable experience for you and your guests, include our breathtaking fireworks display or helicopter entrance!



THE WOW FACTOR

Looking to make your day even more memorable?

Fireworks Display - \$4,500

Horse Drawn Carriage - Priced Upon Request

SPECIALTY RENTAL PACKAGES

Over the Top Linen Package \$7 per person
Your Choice Of Specialty Napkin & Specialty Linen For All Your Guest Tables, Specialty Overlay For Your Sweetheart Table & Cake Table & 4 Specialty Linens For Accent Tables (i.e. Escort or Entry Table)

Finishing Touch Decor Package \$35 per table
Your Choice Of Charger Plate, Table Number & Votive Candles For Each Guest Table.

All In The Details Decor Package \$500
Custom designed decor for your accent tables including:
Sweetheart Table- Specialty Linen, Sign, Votives & Decor at Base
Cake Table- Specialty Linen, Sign, Votives, Cake Stand
Entry Table- Specialty Linen, Card Box, Signage, Frames, Initials, Candles

Custom Backdrop, Draping & Arbors \$200 & up
Seating Charts & Signage \$25 & up

100 guest minimum / 10 table minimum for packages. Based on 10 guests per table.

Individual linen & other rentals available.

CEREMONY

Hillside Country Club offers 2 onsite ceremony locations.

Pondside Gazebo - \$750 Pond Lawn - \$1500

This fee includes a ½ hour ceremony prior to your five hour reception, a ½ hour ceremony rehearsal with Event Manager and set-up of chairs at site up to 150 guests. There is an additional charge per chair over 150 guests. A 24 hour notice is required to move ceremony indoors due to inclement weather providing the room is available.

Welcome Beverage Station: Invite your guests to a beverage while awaiting your ceremony arrival. Perfect for those hot or cool days!

Lemonade, Water, or Coffee	\$3
Warm Apple Cider or Hot Chocolate	\$4
Del's Lemonade Cart	\$500 & up

ROOM RENTAL

Friday & Saturday Evening	\$2,000
Sunday Evening	\$1500

Room rental includes exclusive use of ballroom, foyer area, bridal suite, patio with bistro lighting and private restrooms. Ask about daytime, off-season and mid-week pricing. Minimum spend requirements are determined at booking.

COCKTAIL RECEPTION OPTIONS

Restaurant Bar Area \$1000- 1 hour \$2,750 - duration

ENHANCEMENTS

• Additional Hour Fee	\$750
• Propane Fire Pit	\$250
• Wood Fire Pit with attendant	\$500
• Outdoor Heaters	\$175 each
• White Lounge Furniture	\$700
• Custom Ice Carvings	\$400 & up
• Restroom Flowers & Amenity Baskets	\$200
• Personalized Cocktail Napkins	\$75 (Increments of 100)
• Tent Rentals	Upon Request
• Custom Designed Wedding Cake	\$5 per person

• Entertainment Enhancements	
-The Perfect Entertainment Package	\$2695
<i>Includes all below services</i>	
-5 Hours of DJ Service & Up Lights	\$1900
-Up Lighting	\$695 & up
-Smashing Photobooth	\$995

• Enchanted Elegance Floral Package	\$1900
<i>Designer's choice of premium selection of seasonal flowers in your color scheme & style.</i>	
-Bridal Bouquet & Groom's Boutonniere	
-3 Bridesmaid Bouquets & 3 Groomsmen Boutonnieres	
-1 Flower Girl & 1 Ring Bearer Boutonniere	
-2 Mother's Wrist Corsage & 2 Father's Boutonnieres	
-1 Sweetheart Table Arrangement	
- 10 Centerpieces	
<i>Include 5 tall 24" pilsner vases & 5 low 6"x6" cylinder vases</i>	

Package includes delivery & set-up. Other package option, individual item add-ons & upgrades available.

Cuisine

Our menus are customizable to truly offer something for everyone, whether it be matching the style of your day or accommodating special dietary preferences. We pride ourselves on offering an array of options throughout the day from your cocktail reception hors d'oeuvres & stations to your three course dinner selections made with the freshest ingredients. Delectable desserts such as a chocolate fountain or s'mores bar down by the fire will please any sweet tooth. Leave one last impression on your guests with a late night snack of cheeseburger sliders with hand cut fries to complete their dining experience.

STATIONARY DISPLAYS

Charcuterie ~ \$7

Perfect enhancement to your Cheese Display!
Includes assorted cured meats, sausages & spreads

Mac & Cheese Bar \$9

Mac & Cheese served with enhancements including diced tomato, caramelized onion, roasted garlic, chives, gorgonzola cheese, bacon & chicken Add Lobster \$MKT

Mashed Potato Bar \$7

Red Bliss & Sweet Mashed Potatoes served with enhancements including caramelized onion, roasted garlic, chives, gorgonzola, cheddar, parmesan, bacon, sour cream, mini marshmallows & potato skins

Clam Cake & Chowder Bar \$9

Clam cakes served with NE Clam Chowder

Slider Station \$12

Your selection of two: Classic Burger, Pulled Pork, or Grilled Vegetable Sliders
Includes hand-cut fries

Pizza Station \$8

Classic Cheese, Pepperoni & Seasonal Veggie Pizza

Raw Bar \$20

Jumbo shrimp cocktail, littlenecks & oysters on the half shell with cocktail sauce & accompaniments

Antipasto Display \$16

Display of Italian specialties including prosciutto wrapped asparagus, capicola, salami, provolone & mozzarella cheese, Caprese skewers, Mediterranean olives, marinated mushrooms, artichokes, crostini

Pasta Station \$10

Choice of two Combinations. Served with garlic bread
Pasta: Penne, Fusilli, Farfalle, Cheese Tortellini
Sauce: Marinara, Pesto Cream, Pink Vodka, Alfredo, Bolognese (\$3)

Minimum of 75% of guaranteed guest count and no less than 50 guests for all stations.

PASSED HORS D'OEUVRES

Tier One

Fried Mac & Cheese with Spicy Aioli
Mini Vegetable Spring Roll
Black Bean Empanada
Vegetable Stuffed Mushrooms
Spanakopita
Caprese Skewer with Balsamic Reduction
Tomato-Basil Bruschetta
Assorted Grilled Pizza
Chicken Teriyaki
Chicken Satay with Thai Peanut Sauce
Stuffed Mushrooms with Chourico

Tier Two *Add \$1 per person for these selections*

Phyllo Wrapped Brie & Raspberry
Five Cheese Sacchetti with Moustrata
Grilled Cheese & Tomato Bisque Sip & Dip
Asparagus wrapped in Prosciutto
Prosciutto & Mozzarella Arancini Bites
Beef Teriyaki
Meatball with House made Marinara over Cheese Crostini
Seafood Stuffed Mushrooms
Shrimp Cocktail
Crab Cakes with Spicy Aioli
Coconut Shrimp with Orange Cilantro Marmalade
Crispy Calamari with Rouille
Thai Peanut Crispy Calamari
Mini Stuffed Crabs served in Shell

Tier Three *Add \$2 per person for these selections*

Mini Beef Wellington
Ahi Tuna Nacho with Soywabi Sauce
Scallops Wrapped in Bacon
Lobster Rangoon with Sweet & Spicy Sauce
Clam Cake & New England Chowder Sip & Dip
Shrimp Fritter with Lobster Bisque Sip & Dip
Classic Burger Slider with Cheddar, Lettuce & Tomato
Pulled Pork Slider with Cheddar & Crispy Onions
Grilled Vegetable Slider with Chipotle Mayonnaise
Pork Bao Bun with Asian slaw, Soywabi Sauce & Pickled Onion

Additional hors d'oeuvres may be ordered in increments of 100 pieces.

Before placing your order, please inform our staff if any guests have food allergies. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. All prices subject to 7% state and local tax and 24% administrative fee. The administrative fee does not represent a gratuity, service charge or tip. All prices subject to change without notice.



ENTRÉE SELECTIONS

POULTRY

Chicken Marsala

Sautéed in a mushroom Marsala demi-glaze

Chicken Piccata

Sautéed in a lemon caper butter sauce

Stuffed Chicken

Fresh herb stuffing topped with a rich tarragon veloute sauce

Stuffed Chicken Cape Cod

Chicken breast with apple and dried cranberry stuffing finished with a tarragon veloute sauce

Chicken Florentine

Sautéed chicken served over a bed of spinach & mushrooms topped with a parmesan cream

Half Roasted Herb Chicken Breast \$

Roasted, bone-in chicken with a herb pan sauce

SEAFOOD

Traditional New England Baked Cod

Seasoned breadcrumbs & white wine butter sauce

Roasted Salmon \$

Finished with your choice of a lemon caper sauce, bourbon mustard, au poivre or pineapple salsa

Seafood Stuffed Sole \$

Finished with a lemon beurre blanc

Grilled Swordfish \$

Finished with a crab butter

Baked Stuffed Shrimp \$

Four Jumbo shrimp with a seafood stuffing with drawn butter & lemon

BEEF & PORK

Sliced Beef Teres Major \$

Served sliced & finished with a port wine demi-glaze

Braised Beef Short Ribs \$

Slow braised in red wine finished with crispy onions; best served with mashed potatoes

Prime Rib of Beef \$

Herb roasted, slow roasted prime rib served with au jus

New York Sirloin \$

Grilled and topped with a garlic-herb butter

Tenderloin of Beef \$

Served sliced & finished with a port wine demi-glaze

Petite Filet Mignon \$

6 ounce Filet finished with demi-glaze

Sliced Pork Loin

Finished with an apple bourbon sauce

Stuffed Pork Loin

With a spinach stuffing & pork demi-glaze

SURF AND TURF

Petite Filet Mignon and Two Baked Stuffed Shrimp \$

Petite Filet Mignon with Lobster Tail \$

VEGETARIAN

Eggplant Al Forno

Lightly breaded eggplant layered with house marinara & cheese

Chef's Grilled Vegetable Tower - VEGAN

Assorted seasonal grilled vegetables served on a bed of quinoa

Seasonal Vegetable Ravioli

Seasonal Pasta Primavera (On request Dairy & Gluten Free)

CHILDREN SELECTIONS \$55 per child

Children 12 & Under Only – Choice of one

Mac & Cheese

Chicken Tenders with French Fries

Grilled Chicken Breast with sides

SALAD

Mixed Greens Salad

Caesar Salad

Spinach Salad \$

Dried fruit, sliced almonds, feta cheese & lemon vinaigrette

Arugula & Wild Mushroom Salad \$

Goat Cheese & a white truffle vinaigrette

Caprese Arugula Salad \$

SOUP

Italian Wedding

Tuscan Bean Kale

Tomato Bisque

Apple-Butternut Squash Bisque

New England Clam Chowder \$

VEGETABLE

Chef's Seasonal Medley

Green Beans with Butter & Herbs

Green Beans Almondine

Honey Glazed Carrots

Roasted Broccolini

Roasted Brussel Sprouts with Bacon \$

Asparagus \$

STARCH

Yukon Gold Mashed Potato

Sweet Potato Mashed

Roasted Potato Medley

Rice Pilaf

Baked Potato \$

Twice Baked Potato \$

Selections with \$ are upgraded options. Price is determined at time of selection. Certain upgrades are included with the Grand & Elite packages or a credit will be given towards the upgrade.

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ADDITIONAL COURSES

SOUP OR SALAD COURSE \$4

In addition to soup/salad course included in package

SEASONAL SORBET INTERMEZZO \$4

Finish with champagne add \$2

SHRIMP COCKTAIL APPETIZER \$12

Three chilled jumbo shrimp cocktail

PASTA COURSE

Five Cheese Sacchetti with Moustrata \$9

Bolognese with Trombette Pasta \$12

Mushroom Ravioli with Pesto Cream Sauce \$8

Short Rib Ravioli with Mushroom Demi Cream Sauce \$11

Lobster Ravioli with Lobster Cream sauce \$16

LATE NIGHT SNACK

CLASSIC BURGER SLIDERS \$5

With cheddar, lettuce & tomato

PULLED PORK SLIDER \$5

With cheddar & crispy onions

GRILLED VEGGIE SLIDER \$5

With chipotle mayonnaise

PORK BAO BUN \$6

With teriyaki pork belly, Asian slaw, soywabi sauce & pickled red onion

Add Hand Cut French Fries with Any Slider \$2

NACHO BAR \$6

Create your own nacho station with shredded cheese, cheese sauce, sour cream, lettuce, tomato, pico de gallo, black olives, jalapeno & black beans.

Enhance with: Guacamole \$1.50

Ground Beef, Pulled Chicken OR Pulled Pork \$2.50

Carne Asada \$5

Make it a Taco Bar \$10 (choice of two meats)

ASSORTED PIZZA \$6

Passed Classic Cheese, Pepperoni & Seasonal Veggie Pizza

DOUGHBOYS \$3

Finished with powdered sugar; assorted sauces available

COOKIE & MILK STATION \$3

Freshly baked cookies with Milk shooter

Minimum of 75% of guaranteed guest count and no less than 50 guests for all stations.



DESSERTS & SWEETS

S'MORES BUFFET \$3

Everything your guests would need to make delicious s'mores.

Enhanced with assorted graham cracker flavors, cookies & assorted candy \$3

**Lower fire-pit with attendant required.*

CANDY BAR \$7

Assortment of candy to match your theme or color scheme.

Includes treat bags for guests to take as a favor!

ICE CREAM SUNDAE BAR \$8

\$75 Attendant Fee

Vanilla & Chocolate ice cream with assorted sauces, sprinkles, whipped cream, candy pieces, cookies, nuts, cherries and cones.

Enhance with specialty flavors \$1pp per flavor

DOUGHBOYS \$3

Finished with powdered sugar; assorted sauces available

COOKIES & MILK \$3

Freshly baked cookies with milk shooter. Available passed or as a station

SWEET ENDINGS DESSERT DISPLAY \$18

Beautifully displayed assortment of pastries, cakes & sweets. Ask for the seasonal selections!

MOUSSE STATION \$6

Assorted mousse cups with seasonal fillings & garnishes

DONUT WALL \$4 *(Based on one donut per person)*

Beautifully displayed fresh donuts including maple-bacon, s'mores, death by chocolate, Oreo, frosted & glazed. Perfect to go along with a coffee station or as a backdrop of your dessert display. \$75 set-up fee

Also Available As Individually Wrapped Favors!

CHOCOLATE FOUNTAIN \$18 *(100 guest minimum)*

A flowing fountain of warm gourmet chocolate served with an assortment of sweets for dipping. Including seasonal fruits, marshmallows, pretzel rods and Rice Krispie treats. Ask about flavor and color options. \$75 Shield Fee for Outside Fountain.

PLATED DESSERT OPTIONS

NY Cheesecake with Seasonal Topping \$8

Limoncello Mascarpone Cake \$10

CAKE ACCOMPANIMENTS

Scoop of Ice Cream \$2

Chocolate Covered Strawberry \$5

Plate Garnish \$1

Minimum of 75% of guaranteed guest count and no less than 50 guests for all stations.

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BEVERAGE & BAR

CASH BAR

Guests pay on their own per drink

CONSUMPTION BAR

Host is charged on a per drink basis and can be setup for a specific time frame, or specific beverages such as beer, wine and/or soda. A pre-arranged deposit must be paid in advance & a credit card will be kept on file for any balance accrued above determined limit.

HOSTED BAR

Host will be charged a flat rate per person based on final guest count. Guests under 21 will be charged open soft drink rate. Duration flat rate options are based on 4.5 hours of time. Rates may be adjusted for additional time.

Open Soft Drink

\$4 per person for duration of event

Beer, Wine, & Soft Drinks

One Hour ~ \$22 Duration ~ \$36

Full Hosted Bar

One Hour ~ \$28 Duration ~ \$48

Includes: Full Selection of Vodka, Gin, Rum, Tequila, Whiskey, Bourbon, Scotch, Liqueurs, Cordials, Beer, Wine & Soft Drinks

Signature Cocktails ~ \$270 per gallon

Serves Approx. 30

Blushing Bride: strawberry vodka, pink lemonade, & strawberry garnish

Something Blue: blueberry vodka, lemonade, splash of blue curacao & Sprite

Marry Me Margarita: tequila, triple sec, and lime juice

Say I Do Sangria: Red, White or Seasonal ~ \$270-\$330 per gallon

Add Custom Designed Ice Sculpture or Ice Luge ~ Starting at \$400

Table Wine ~ \$29 per bottle

Two Vines Chardonnay, Merlot or Cabernet Sauvignon. Charged based on two bottles per table. Host will be charged for any additional opened bottles at the end of the event.

Other Wine Selections Available

Add Personalized Cocktail Napkins to Your Bar \$75

(Increments of 100)

BEVERAGE STATIONS

WELCOME BEVERAGE STATION ~ \$3

Lemonade Dispenser or Mini Water Bottles

WARM APPLE CIDER STATION ~ \$4

HOT CHOCOLATE STATION ~ \$4

Del's Lemonade Cart ~ Starting at \$500

Includes cart rental, choice of lemon or watermelon, 100 cups & attendant. \$75 per 25 additional cups.

*The perfect addition to your ceremony,
cocktail hour or dessert station!*

Bar Service will end one half hour before the conclusion of your event.



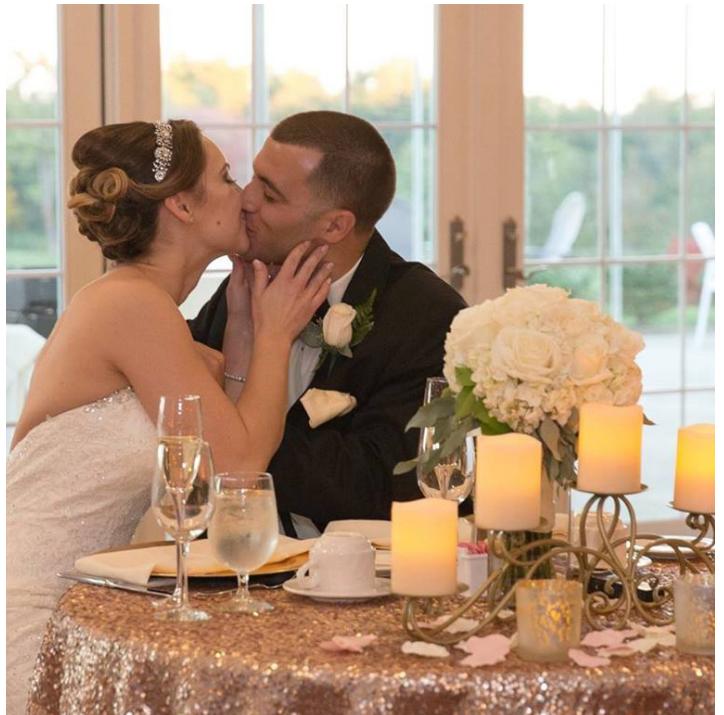
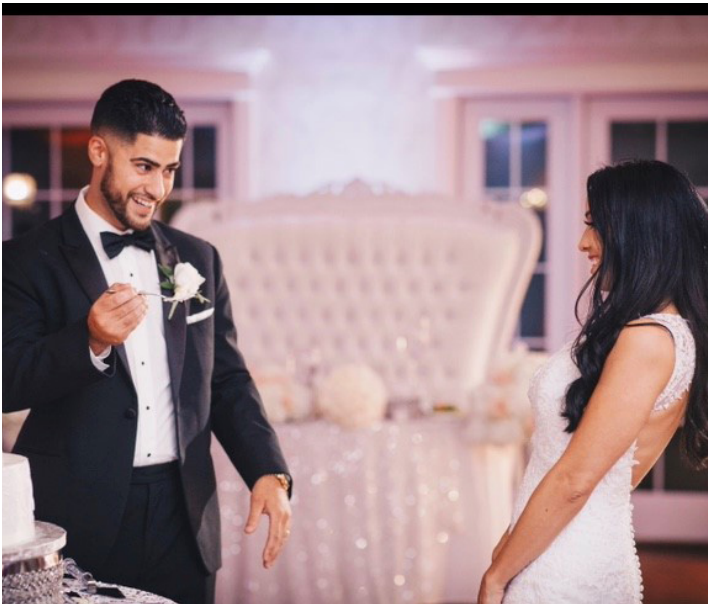
Property Amenities

Not only do we strive to make your wedding as memorable as possible but also all the events leading up to your day and beyond. We aspire to be a one-stop shop for all of your events including engagement parties, bridal showers, rehearsal dinners, bridal party outings and even after parties or post-wedding brunches. Hillside Country Club offers a wide range of amenities so you can rest assure that your guests will be entertained. Gather at our full service tiki bar & restaurant with live music, outdoor kitchen & patio seating with fire pits, sneak in a round of nine holes of golf, relax and unwind at our heated saltwater pool or get pampered at Cristallo Spa & Salon.



Cristallo Spa at Hillside Country Club

Cristallo Spa & Salon overlooks our stunning fairways at Hillside Country Club. It's warm and inviting atmosphere will relax you and coupled with customizable treatments and services, will leave you and your bridal party feeling refreshed and renewed for your big day. Being onsite offers you a convenient option for all your day of needs without having to leave the property. Relax, feel pampered, and look your very best on your wedding day.



General Information



Spend Minimums - A required spend minimum amount will be assigned to your booking and included in your contract. Minimums are determined by event space and vary based on day of the week, time of the year and date of the booking. Minimums do not include taxes or administrative fees. Any food or beverage item, rental, service, etc provided through Hillside will go towards your minimum spend.

Guest Count - The guaranteed guest count must be submitted 14 days prior to event date. This count is the amount that will be billed and cannot be decreased. 3 months prior to event date your estimated guest count may be reevaluated and may not decrease by more than 20%. If your guest count falls below 20% less, you will be responsible to pay for the food minimum equivalent of the required guest count. If the guaranteed number of dinners is not used or is lower than the number of guests paid for no credit can be used towards other items.

Retainer & Payment Terms - A payment schedule is in place in order to simplify the financial process for our couples. We accept payments in the form of cash, credit card, bank check, money orders or check. A non-refundable retainer of \$2500 is required upon signing of the contract to reserve your wedding date and is applied to your balance. 9 months prior to your date a second payment equal to 25% of remaining balance is due. 3 months prior to your date another payment equal to 25% of remaining balance is due. Fourteen (14) days prior to your date all your final counts are due along with your final payment which must be in the form of cash or certified bank check. A \$100 late fee will be applied for every week a payment is late.

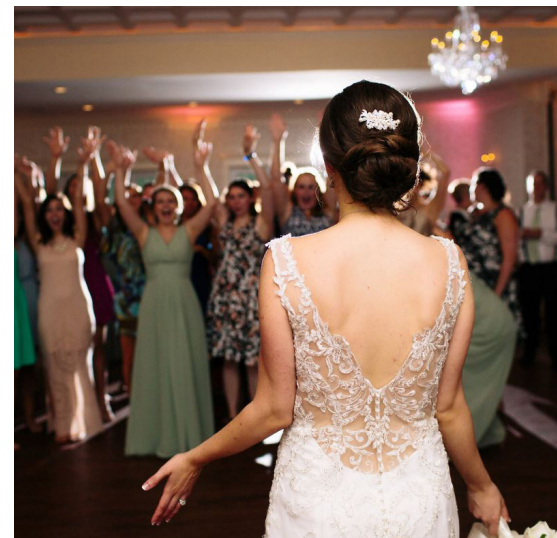
Food & Beverage Policy - Except for your wedding cake/cupcakes or non-alcoholic favors, Hillside Country Club will be the exclusive provider of food & beverage on the premises. No food or beverage items, including alcoholic beverages may be brought onto or removed from the property. If the consumption of outside alcohol is present at event, Hillside Country Club reserves the right to ask participating parties to leave the property or refuse bar service for the entire event. Only Hillside Country Club servers/ bartenders may serve alcoholic beverages. We reserve the right to request proper identification of any person consuming alcoholic beverages; refuse alcoholic beverage service if a person is under age or cannot produce proper identification; refuse alcoholic beverage service at any time for any reason and to any person who, in Hillside Country Club sole judgement, should not be served alcohol.

Administrative Fee & Sales Tax - All charges provided by or through Hillside Country Club are subject to an Administrative Fee of 24%. The Administrative Fee may be used in whole or in part and subject to Hillside Country Club's sole discretion, to pay regular wages, overtime compensation, and or incentive compensation to various staff members engaged in the production and execution of the event. All applicable charges will be subject to state (6.25%) and local (.75%) taxes.

Arrival Time - To ensure complete privacy and readiness for your event, our indoor/outdoor facilities will not be available for early arrivals. Couples and accompanying parties can arrive 90 minutes before the event to take pictures or have access to the bridal suite. Alternative arrival times must be approved by a Hillside Country Club representative.

Event Material & Décor - Hillside Country Club must be informed of all outside vendors and will ask them to provide an insurance certificate when necessary. All linen, chairs/furniture, draping, etc. rentals must be provided by Hillside Country Club. All event materials, fabrics and décor must comply with local fire laws. No event materials or décor may be affixed to the walls, floors, windows, doors or ceilings including chandeliers and sconces with nails, staples, tape or any other substance. Management must be made aware of all décor items and may charge a setup fee for any excessive setup at their discretion. Confetti/glitter & flamed candles are prohibited. All items must be taken at the conclusion of the event & cannot be stored.





Photography featured in this brochure is courtesy of: Chris & Amanda Photography (Front/Back Cover), Victoria Comfort Photography, Eloquent Images, Jennifer Neves Photography, C&C Designs, Michelle Miale Photography, BN Photography, D.A Neitz Photography, Blueflash Photography, Jamie Corbman Photography, James Anthony Photography, Infiniti Photography, Sarah Pudlo & Co., Laurie Brandt Photography, Kendall Pavan Photography, Nicole Lopez Photography, Lauren Halverson Photography, Shannon Matos Photography, Special Occasions Photography, Stephanie Berenson Photography, Snap Weddings Studios

Preferred Vendors

DJ/ENTERTAINMENT

Arpeggio Wedding Entertainment

Arpeggioweddings.com / 401-769-1325 ext 25

Luke Renchen Entertainment

Lukesent.com / 401-816-5496

Music Machine Entertainment

Musicmachineridj.com / 401-524-6162

Unique Sounds Entertainment

& Event Professionals

Uniquesounds.com / 508-824-3535

PHOTOGRAPHY

Chris & Amanda Memories RI Photography

MemoriesRI.com / 401-932-6700

Jennifer Neves Photography

Jennifernevesphoto.com / 401-253-0010

Victoria Comfort Photography

Smashingphotosri.com / 401-862-7660

BAKERY

Montilio's Baking Company

Montilios.com / 781-535-5200

Nancy's Bakery

Nancysbakery.net / 508-676-3476

VIDEOGRAPHY

Daylight Wedding and Films

DaylightWeddings.com / 401-884-2084

Mike Picard Motion Pictures

Mikepicard.com / 401-827-8056

INVITATIONS

EB Printing

EBPrinting.com / 401-353-5777

OFFICIANT

An Everlasting Memory

Aneverlastingmemory.com / 508-472-6265

TRANSPORTATION

Experience Rhode Island Tours

Experienceri.com / 401-886-0733

Remembrance Hill Carriages

Remembrancehillcarriages.com / 508-223-9642

Rockstar Limo

Rockstarlimo.net / 888-725-7871

FLORIST

Anjulan's Florist & Gardens

Anjulans.com / 508-252-5300

Rosebud Florist Inc.

Rosebudfloristinc.com / 401-726-4740

SPA & SALON

Cristallo Spa

Cristallospa.com / 508-342-5735

*On-site & Discount offered to Hillside Couples

ACCOMMODATIONS

Clarion Inn – Providence/Seekonk

Clarionprovidence.com / 508-336-7300

Hampton Inn Seekonk

Seekonk.hamptoninn.com / 508-336-9000

OTHER

Atlas PyroVision Entertainment Group

Atlaspyro.com / 800-321-5008

Art in Ice

Artiniceinc.com / 401-732-1838

Mullen Jewelers

Mullenjewelers.com / 508-673-2251

Uniquely Chic Events

Uniquelychicvintage.com / 401-309-1801

World Wise Travel

Worldwisetravel.com / 508-336-6868



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