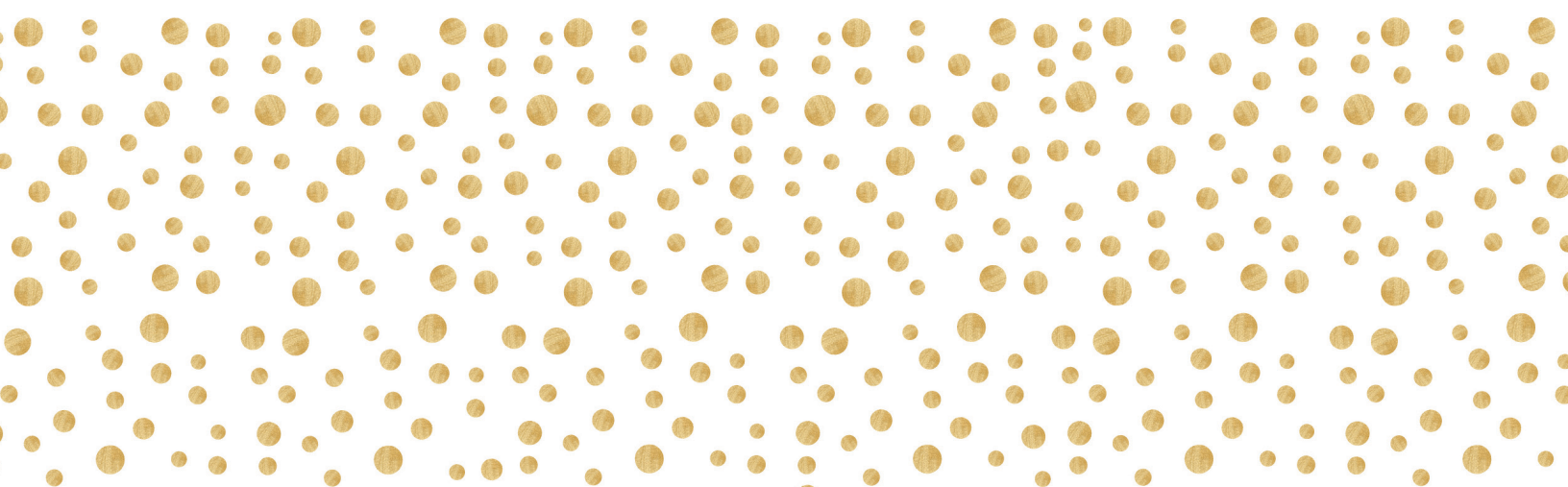


# Weddings

at Ledgemont Country Club

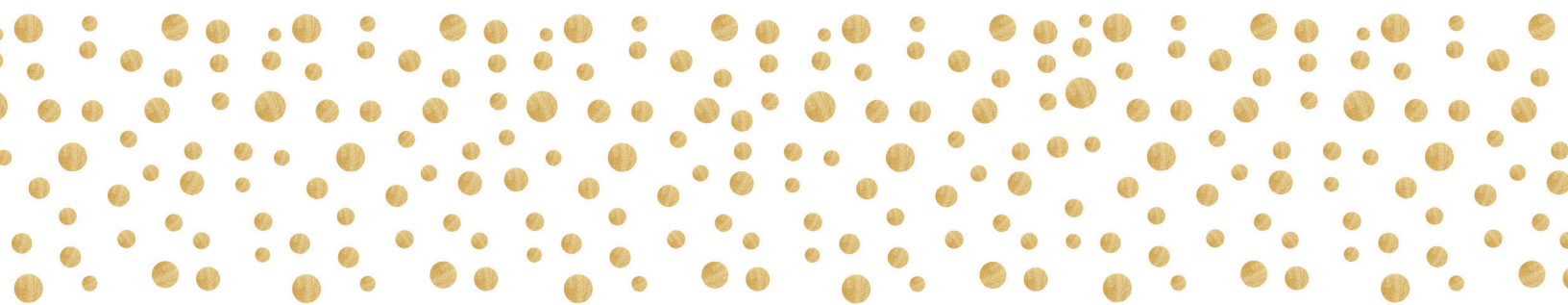




## *Your wedding day*

Your wedding day is one of the most memorable events you will share with your closest friends and relatives. At Ledgemont Country Club our event staff will begin your journey with a personal interview to discover your unique style, tastes and vision for your day. Our events manager and culinary team will work closely with you to plan every detail from menu to decor to entertainment. Your wedding celebration at Ledgemont Country Club includes the following amenities:

- Champagne Toast for Bride and Groom
- Votive Candles
- Complimentary Food Tasting for the Bride and Groom
- Bridal Suite Dressing Area
- Complimentary Cutting of Your Wedding Cake
- Personal Bridal Butler
- Dedicated Photo Area
- House Linens and Napkins
- Professional Event Coordinator
- Access to Our Preferred Vendor List
- Indoor and Outdoor Ceremony Spaces
- Outdoor Propane Firepit



# General Information

Ledgemont Country Club is available to both members and guests for catered affairs. Events are scheduled for a five (5) hour period. An additional hour is available for \$250.

**DEPOSIT** \$2,000.00 (*\$1000 Room Rental, \$1000 applied toward final bill*)

**CEREMONY FEE** \$500.00

**COAT ATTENDANT** \$20.00 per Hour for the Length of the Event

**VALET PARKING** \$20.00 per Hour per Valet for the Length of the Event

## Once You Have Reserved Your Date

Guaranteed count of each entrée choice is due two (2) weeks prior to the event. A \$3 per person charge will be applied for a third entrée selection.

Complimentary tasting is available to Bride & Groom, scheduled at Ledgemont's discretion. \$45.00 per person for each additional person attending the tasting.

Any Event that requires the removal and storage of LCC's furnishings will incur a \$400.00 Labor Fee

Elaborate decor set-up will incur an additional Labor Fee.

A minimum amount of \$6,500 is required to be spent on the food portion on Saturday receptions between June 1-September 30(*excluding alcohol, house charge, and tax*)

All Food and Beverage Items Subject to 22% House Charge & 7% MA Sales Tax

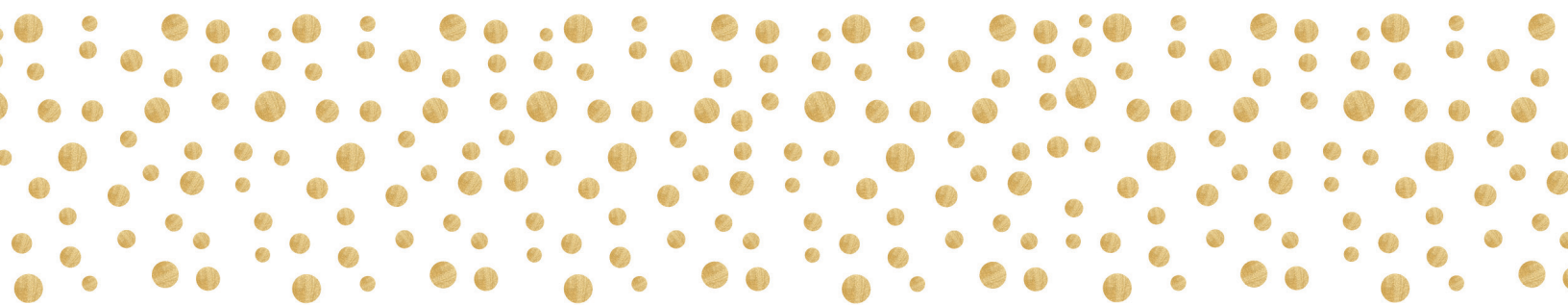
All Rentals are Subject to 22% House Charge & 6.25% MA Sales Tax  
House Charge is not a Tip or Service Charge

Rental Chair set up and break down is 75 cents per chair

All Rentals must be booked through Ledgemont's Event Coordinator

Due to price fluctuations in the market place, all prices are subject to change. Prices quoted are final 30 days prior to your event. Prices are subject to change annually.

You are required to pay the entire estimate 14 days prior to the event with a certified check. Any difference will be billed or returned to you with the final itemized bill.



# Butlered Hors d' Oeuvres

## **\$1.50 PER PIECE**

Mini Pizza  
Franks in a Blanket  
Pork Pot Stickers  
Vegetable Tempura

## **\$1.75 PER PIECE**

Mini Quiche  
Spanikopita  
Gazpacho Shooters  
Vegetable Spring Rolls  
Grape, Walnut & Goat Cheese Croquettes

## **\$2.00 PER PIECE**

Mini Rubens  
Sesame Chicken  
Fresh Mozzarella & Tomato Bruschetta  
Beef Empanadas  
Smoked Chicken Wantons  
Chicken Satay with Dipping Sauce  
Chicken Potstickers

## **\$2.25 PER PIECE**

Sausage Stuffed Mushrooms  
Pretzel Crusted Chicken Skewers  
Spinach & Feta Stuffed Mushrooms  
Four Cheese Arancini, House Marinara

## **\$2.50 PER PIECE**

Beef Knishes  
Coconut Chicken Skewers  
Smoked Salmon Latkes  
Caprese Skewers

## **\$2.75 PER PIECE**

Chicken Brochettes  
Churrasco Beef Brochettes  
Maryland Crab Cakes with Remoulade  
Seared Scallops with Citrus Vinaigrette  
Mandarin Duck Roll-Ups

## **\$2.75 SLIDERS**

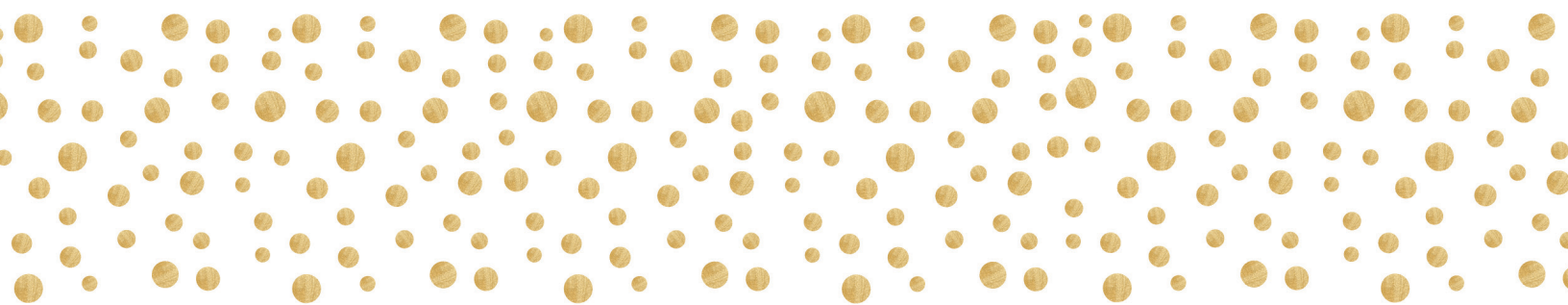
Hamburger  
Cheeseburger  
BBQ Pulled Pork  
Maryland Crab Cake  
Turkey Saltimbocca  
Cordon Bleu

## **\$3.00 SAVORY CONES & EDIBLE SPOONS**

Smoked Salmon & Dill Cream  
Curry Chicken Salad  
Ahi Poke  
Crab Salad Remoulade  
Duck Confit

## **\$3.00 PER PIECE**

Bacon Wrapped Shrimp Skewers  
Bacon Wrapped Scallops  
Lobster Corn Fritters  
Jumbo Cocktail Shrimp  
Coconut Battered Shrimp  
Marinated New Zealand Lamb Chops



# Stationed Hors d' Oeuvres

## IMPORTED AND DOMESTIC CHEESES

Fresh Fruit & Berries, Assorted Crackers, Garlic & Herb Cheese Spread

## PHYLLO BAKED BRIE

Fresh Berry Compote & Goat Cheese, Cider Glazed Apples, Vermont Cheddar or Great Hill Bleu

## VEGETABLE CRUDITÉS

Fresh Cut Vegetables, Grape Tomatoes, Broccoli, Assorted Crackers and Dips

## SMOKED ATLANTIC SALMON DISPLAY

Capers, Red Onion, Tomato, Cucumber, Hard Cooked Egg, Fresh Lemon, Dill Cream, Crostini & Cocktail Rye

## SEARED AHI TUNA AND SUSHI

Five Spice Seared Rare Tuna, California & Spicy Tuna Sushi Rolls, Wakame, Pickled Asian Pears, Soy Sauce, Ponzu, Pickled Ginger, Wasabi

## MEDITERRANEAN TABLE

Tabbouleh, Baba Ganoush, Hummus, Garlic Cheese Spread, Marinated Mushrooms, Roasted Red Bells, Grilled Vegetables, Tomato, Basil & Mozzarella Salad, Olive & Feta Brochettes, Fire Roasted Tomatoes & Artichoke Hearts, Imported Cheeses, Soft Pita, Grilled Flatbreads, Assorted Crackers

## ANTIPASTO

Imported Italian Cheeses, Prosciutto de Parma, Capicola, Genoa Salami, Stuffed Cherry Peppers, Roasted Tomatoes & Artichokes, Garlic & Herb Spread

## NACHO AVERAGE BAR

Tri-Color Tortillas, Chili Con Carne, Taco Spiced Chicken, Cheese Sauce, Sour Cream, Olives, Scallions, Home-Made Guacamole, Fresh Tomato Salsa, Bean Dip, Corn & Black Bean Relish

*Add Pulled Chicken, Ground Beef, Pulled Pork Additional Charge*

## DOCKSIDER

Jumbo Shrimp Cocktail, Oysters & Clams on the Half Shell, Jonah Cocktail Claws, Fresh Lemon, Tangy Cocktail & Remoulade Sauce

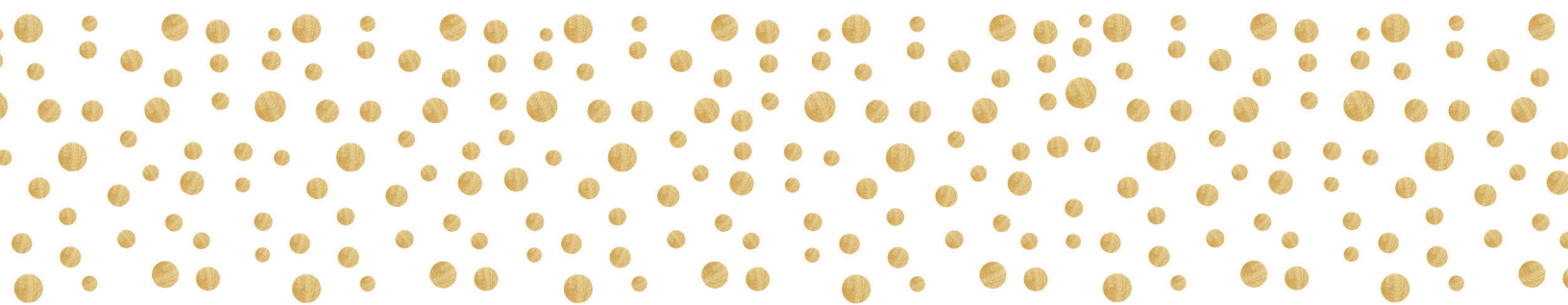
## LOADED MAC-N-CHEESE BAR

Bacon, Ham, Broccoli, Sautéed Mushrooms, Scallions, Fresh Peas, Jalapeno, Roasted Garlic, Roasted Red Bells, Caramelized Onions, Crumbled Potato Chips, Sriracha

*Add Pulled Chicken, Buffalo Chicken, Hot Dogs, Braised Short Ribs, Duck Confit, Shrimp or Lobster Additional Charge*

## GRILLED PIZZA

Crispy Thin Crust with Endless Possibilities; Margherita, Pizza Bianco, Asian Chicken, Fig, Prosciutto & Arugula, Greek, Sausage & Ricotta OR Simply Request Your Favorites. Caesar Salad & Cheesy Garlic Bread Included



# Dinner Action Stations

Priced Per Person

(Minimum 20 people: \$75 Chef Attendant Fee per Station)

## PASTA STATION

### CHOOSE 3 PASTAS:

Cheese Tortellini, Penne, Farfalle, Mini Shells, Cavatapi, Rotini, Macaroni, Rigatoni, Orecchiette

### CHOOSE 3 SAUCES:

Marinara, Bolognese, Pesto Cream, Alfredo, Pink Vodka, Seafood Marinara, Garlic Butter, Roasted Red Pepper

### SERVED WITH:

Grilled Chicken, Roasted Vegetables, Sautéed Shrimp, Hot and Sweet Italian Sausage, Warm Dinner Rolls, Caesar Salad, Garlic Bread, Shredded Parmesan, Hot Red Pepper

### ADD 1 CHAFFERED ITEM:

Seared Ravioli (*seasonal flavors*), Meatballs, Stuffed Shells, Manicotti, Parmesan Polenta, Cheese or Vegetable Lasagna

## MASHED POTATO MARTINIS

Idaho, Sweet & Yukon Gold Potatoes Served in Martini Glasses, Monterey Jack, Aged Cheddar, Roquefort Sauce, Caramelized Onions, Wild Mushroom Ragout, Sour Cream, Butter, Chives, Smoked Bacon, Chili, Beef Gravy

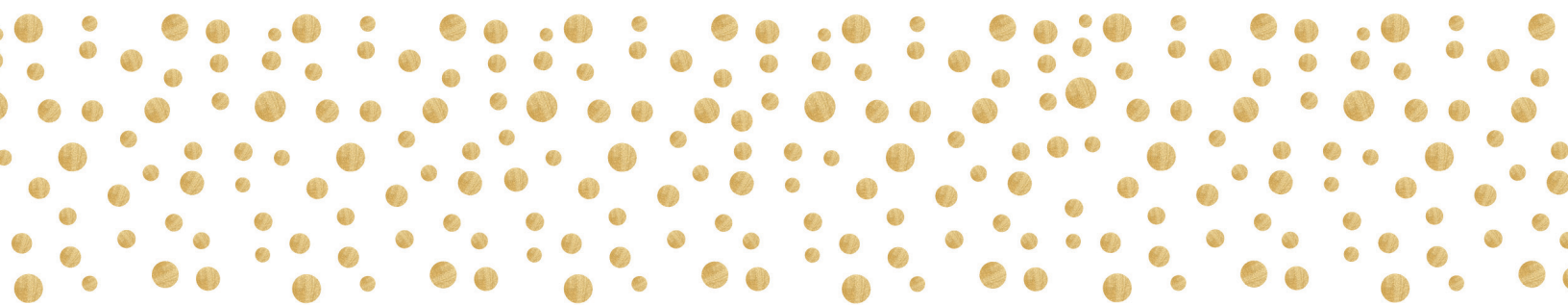
## FAJITA STATION

Southwest Spiced Beef & Chicken, Sautéed Onions, Peppers & Mushrooms, Flour Tortillas, Pico De Gallo, Aged Cheddar & Pepper Jack Cheese, Sour Cream, Guacamole, Red Beans & Rice, Grilled Corn & Black Bean Salsa, Ancho Chili Cream

## ASIAN WOK STATION

Lomein Noodles, Fried Rice, White Rice, Chicken, Shrimp, Teriyaki Steak, Tofu, Bok Choy, Scallions, Bell Peppers, Shiitake Mushrooms, Water Chestnuts, Onions, Bean Sprouts, Sauces: Sesame-soy, Hoisin & Sweet Ginger

Served in Chinese Take-out boxes with Chopsticks



# Dinner Carving Stations

Priced Per Person

*(Minimum 20 people: \$75 Chef Attendant Fee Per Station)*

Combination of any Two- Half Price off Lower Priced Item

## **Roast Prime Rib of Beef**

Prepared Medium Well with Au Jus & Horseradish Cream

## **Herb Roasted Tenderloin of Beef**

Cabernet Demi or Béarnaise Sauce

## **Beef Wellington**

Glace de Veau or Dijon Cream

## **Roasted Sirloin of Beef**

Horseradish Cream or Roasted Garlic Sauce

## **Black Angus Diamond Steak**

Horseradish Cream & Herbed Compound Butter

## **Slow Roasted Top Round of Beef**

Natural Beef Gravy

## **Herb Roasted Rack of Lamb**

Balsamic Demi Glace or Minted Demi Glace

## **Marinated Diamond Lamb Steak**

Balsamic Demi Glace or Minted Demi Glace

## **Sage Roasted Breast of Turkey**

Natural Gravy, Whole Cranberry Sauce

## **Honey Dijon Glazed Corned Beef**

Warm Sauerkraut, Russian Dressing

## **Cedar Planked Salmon**

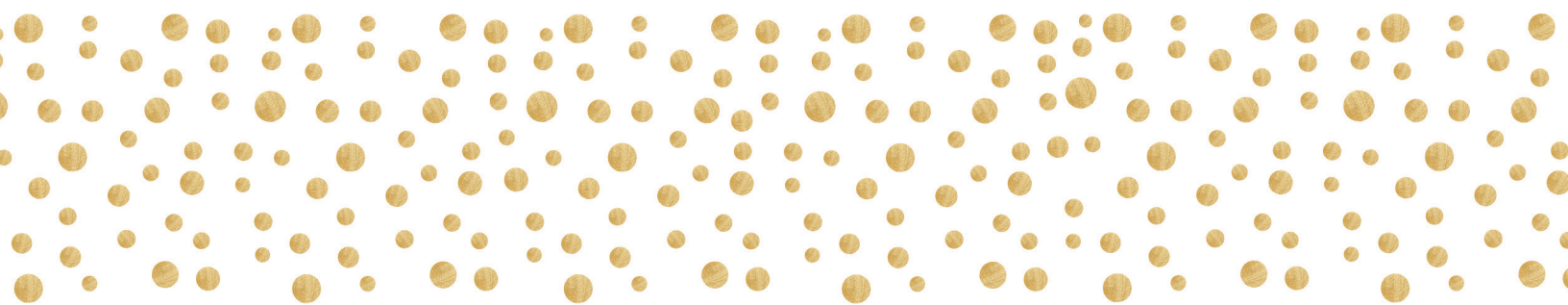
Fresh Lemon, Dill Cream

## **Virginia Smoked Ham**

Whole Grain Mustard

## **Quinoa and Cranberry Stuffed Turkey Breast**

Sage Cream Sauce



# Plated Dinner Service

All Entrées are Served With a Choice of Soup or Salad, Starch, Seasonal Vegetable, Warm Dinner Rolls & Butter. Coffee and Tea service are included.

## SALADS

### Hearts of Boston Lettuce Salad

Boston Lettuce, Confetti Vegetables, Grape Tomatoes, English Cucumbers, Aged Balsamic Vinaigrette

### Tomato and Buffalo Mozzarella

Vine Ripened Tomatoes, Fresh Basil, Mixed Greens, Aged Balsamic Drizzle, Extra Virgin Olive Oil

### Ledgemont Caesar Salad

Hearts of Romaine, Aged Parmesan, House-Made Croutons, Creamy Caesar Dressing

### Baby Greens & Apple

Jansal Valley Greens, Fresh Sliced Apples, Tear Drop Tomatoes, Crumbled Blue Cheese, Toasted Almonds, Raspberry Vinaigrette

### Vermont Maple Salad

Baby Greens, Goats Cheese, Spiced Nuts, Red Grapes, English Cucumbers, Grape Tomatoes, Dried Cranberries, Vermont Maple Vinaigrette

## SOUPS

### Manhattan or New England Clam Chowder

Traditional Preparation

### Hearty Minestrone

Italian Vegetable Soup, Tomato Base, Beans, Orzo Pasta

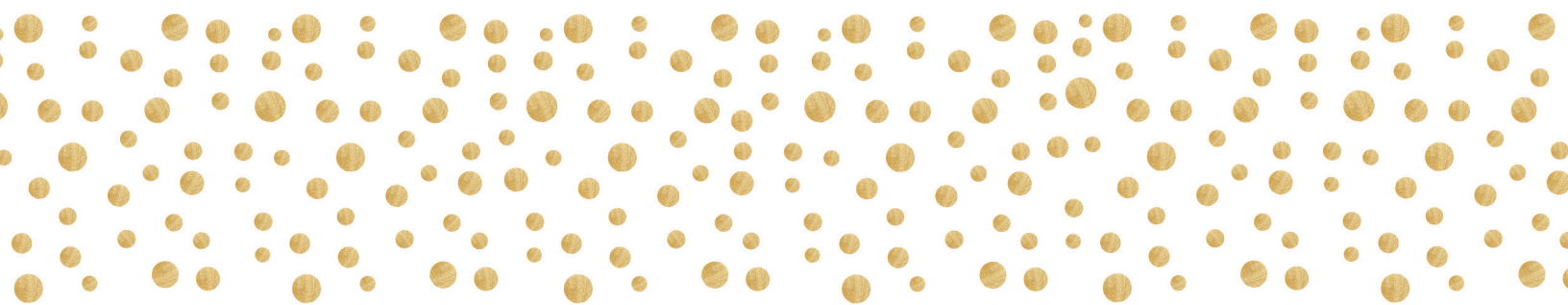
### Butternut Squash Bisque

Fresh Butternut Squash, Nutmeg, Aged Sherry Lace, Crème Fraiche

### Italian Wedding Soup

Meatballs, Fresh Escarole, Cavatelli Pasta, in a Light Chicken Broth

*\*\*Additional Seasonal and Chilled Soups are available upon request\*\**



# Plated Dinner Service

All Entrées are Served With a Choice of Soup or Salad, Starch, Seasonal Vegetable, Warm Dinner Rolls & Butter. Coffee and Tea service are included.

## POULTRY

### Stuffed Chicken Florentine

Baby Spinach, Bread Crumb & Parmesan Stuffing, Herbed Garlic Cream

### Stuffed Statler Breast of Chicken

Herbed Wild Rice Stuffing, Sauce Supreme, Aged Sherry Lace

### Chicken Marsala

Pan Seared Boneless Breast Wild Mushrooms, Marsala Wine Sauce

### Chicken Française

Herbed Egg Batter, Meyer Lemon & Thyme Beurre Blanc, Grape Tomatoes & Scallions

### Pretzel Encrusted Chicken

Pan Seared Boneless Breast, Salted Pretzel Crust, Honey Dijon Cream

### Chicken Scampi

Herb Seared Statler Breast, White Wine, Lemon & Garlic Sauce

### Tuscan Chicken

Brick Pressed Statler Breast, Capers, Roasted Tomatoes, Artichokes, Olives, Grilled Red Bells, Garlic Basil Veloute

### Parmesan Encrusted Chicken

Scallions, Grape Tomatoes, Fresh Basil, Lemon Bercy Sauce

## SEAFOOD

*Seasonal Seafood Selections Available, Ask For Details*

### Fresh Boston Scrod

Herbed Butter & Cracker Topping, White Wine, Fresh lemon

### Crab Stuffed Haddock

Jumbo Lump Crab & Croissant Topping, House-Made Remoulade, Fresh Lemon

### Salmon Provencal

Lemon Broiled, Artichoke Tomato Relish, Olives, Thyme Butter Sauce

### Grilled Swordfish

Red Onion Marmalade, Lemon Beurre Blanc

### Seared Scallop Brochettes

Roasted Grape Tomatoes, Garlic Spinach Bed, Sriracha Aioli

### Baked Stuffed Shrimp

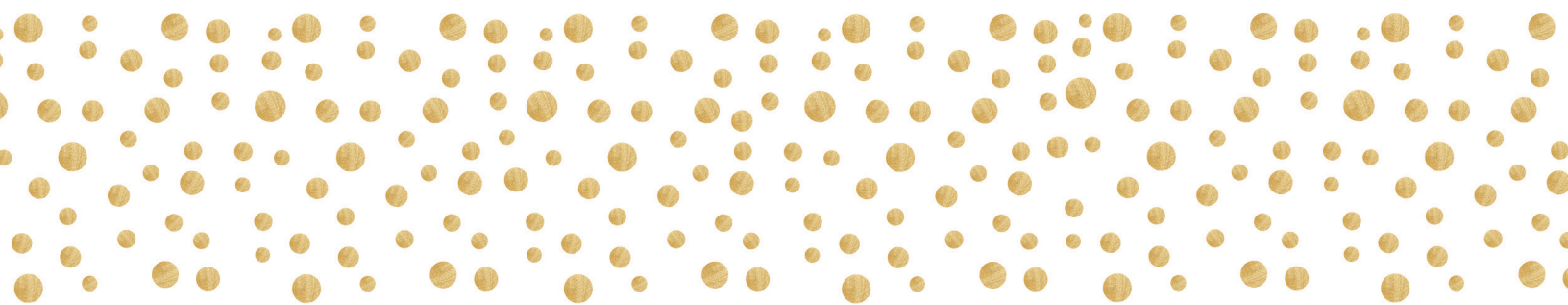
Crabmeat & Cracker Stuffing, Lemon Chive Buerre Blanc

### Cast Iron Alaskan Black Cod

Chinese Five Spice Sear, Sweet Soy Glaze, Pickled Carrot, Daikon Radish & Pepper Slaw

### Seafood Stuffed Salmon

Lobster, Shrimp, Crab, Scallops, Herbed Ritz Crust, Cardinale Sauce



# Plated Dinner Service

All Entrées are Served With a Choice of Soup or Salad, Starch, Seasonal Vegetable, Warm Dinner Rolls & Butter. Coffee and Tea service are included.

## ABOVE THE GRAIN

### Roast Prime Rib of Beef

Prepared Medium Rare with Au Jus & Horseradish Cream

### Slow Roasted Sliced Beef Tenderloin

Garlic Herb Rub, Shallot Burgundy Demi Glace

### Grilled NY Strip

12oz. Center Cut Sirloin, Caramelized Onions, Bourbon & Black Pepper Demi

### Filet Mignon

Cast Iron Seared, Cabernet Sauce, Garlic Compound Butter

### Beef Teres

Major Slow Roasted & Sliced Shoulder Tender, Haystack Onions, Chianti Gravy

### Domestic Rack of Lamb

Two Double Chops, Rosemary Crust, Balsamic Demi Glace

### Veal Forestière

Seared Veal Medallions, Seasonal Wild Mushrooms, Roasted Shallots, Port Wine Demi

### Filet Souzou

Great Hill Blue & Boursin Sauce Bordelaise

## COUPLES

Petit Certified Angus Filet Mignon Paired with your Personal Selection of the following:

### Lemon Broiled Salmon

### Parmesan Encrusted Chicken

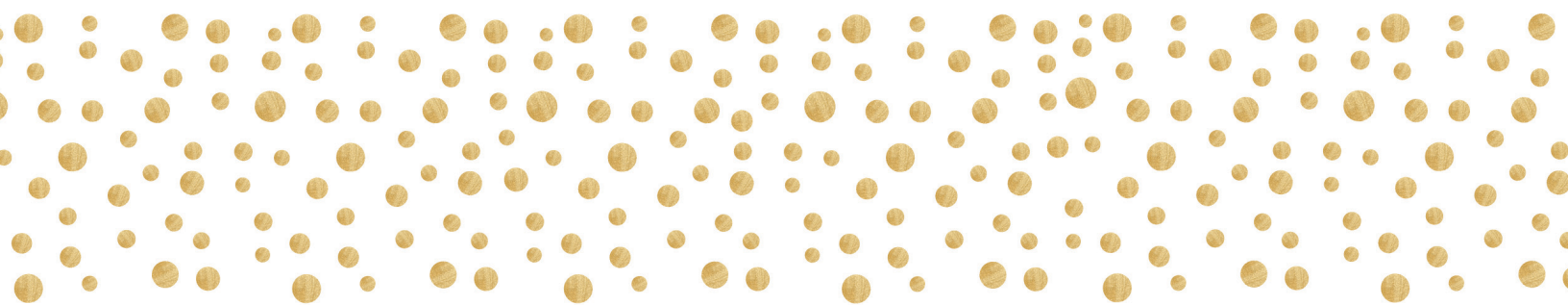
### Basil & Garlic Shrimp Brochette

### Grilled Swordfish

### Seared Sea Scallops

### Garlic and Herb Grilled Chicken

*Dinners will be customized with the Chefs selection of appropriate sauces to enhance your experience*



# Buffets

Buffets Include House & Caesar Salad, Soup, Seasonal Vegetable, Starch & Dessert Display.  
Choice of 3 Entrees or 2 Entrees and 1 Carved Selection (Slow Roasted Top Round, Glazed Ham, or Roasted Turkey)  
\*Applicable Carver Fees Apply\*

## **Herb Seared Tuscan Chicken**

Garlic Tomato & Artichoke Sautee, Sage Veloute

## **Chicken & Broccoli Penne**

Roasted Garlic Cream, Shitake Mushrooms, Fresh Spinach

## **Parmesan Encrusted Chicken**

Grape Tomatoes, Scallion, Fresh Basil, Lemon Bercy Sauce

## **Chicken Creole**

Tomato, Bell Pepper, Mushrooms, Andouille Sausage, Jambalaya Rice

## **Slow Roasted Turkey Breast**

Herbed Cornbread Stuffing, Sage Gravy, Cranberry Sauce

## **Lemon Broiled Salmon**

Leek Potato Cream, Vegetable Confetti, Fresh Chives, Champagne Lace

## **Baked Haddock**

Croissant & Cracker Crust, White Wine, Butter, Fresh Lemon

## **Seafood Stuffed Scrod**

Shrimp, Scallops & Crab, Herbed Crumb Topping, Sauvignon Cream

## **Citrus Broiled Acadian Red Fish**

Pineapple Mango Pico, Pina Colada Drizzle

## **Burgundy Beef Tips**

Mushroom-Onion Sautee, Rosemary, Cracked Pepper Polenta

## **Slow Roasted Tri Tip Steak**

Tomato Basil Marinade, Chasseur Sauce, Grilled Peppers & Onions

## **Pan Seared Butternut Ravioli**

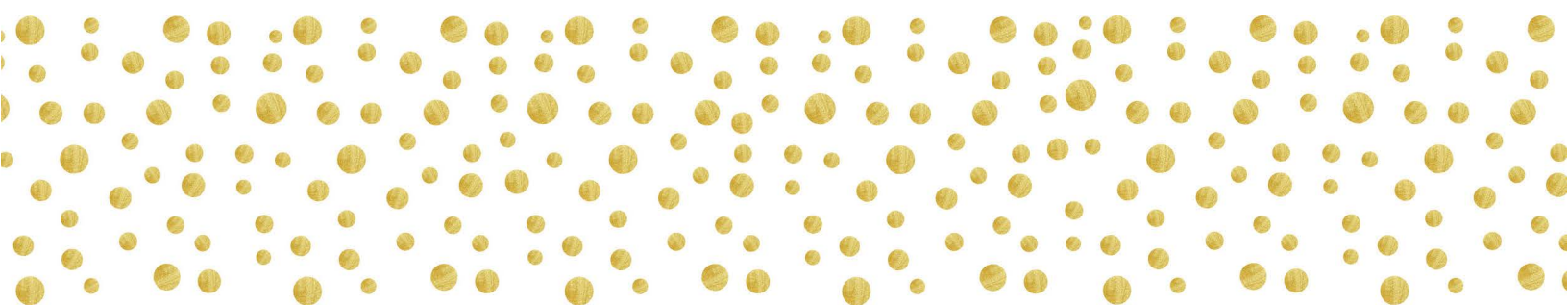
Apple Brie Fondue, Fresh Spinach, Sage Butter, Toasted Pepitas, Pumpkin Oil

## **Eggplant Parmesan**

Stewed Tomatoes, Fresh Basil, EVOO

## **Tortellini Gratin**

Primavera Sauce, Fresh Vegetables



# Desserts

## **Almond Praline Cookie Shell**

Vanilla Ice Cream, Hot Fudge, Sliced Strawberries, Fresh Mint

## **Strawberry Shortcake**

Housemade Sweet Biscuit, Fresh Strawberries in Sauce, Chantilly Whip

## **Cinnamon Streusel Apple Cobbler**

Brown Sugar, Butter & Crumb Topping Vanilla Ice Cream and Caramel Sauce

## **Chocolate Lava Cake**

Warm Chocolate Cake, Flowing Chocolate Ganache Center, Raspberry Coulis, Whipped Cream

## **Brownie Sundae**

Fudge Brownie, Vanilla Ice cream, Hot Fudge, Whipped Cream

## **Sorbet and Berry Martini**

An Assortment of Unique Sorbets & Fresh Seasonal Berries

## **WEDDING CAKE ACCOUTREMENTS**

### **Scoop of Ice Cream**

Flavor of choice served with event Cake

### **Chocolate Dipped:**

Strawberries  
Coconut Macaroons

**Lollibons** (*Uniquely Flavored Sorbet Pops*)

### **Signature Truffles**

### **Fruit Skewers**

### **Sauces**

Caramel, White Chocolate Anglaise,  
Chocolate Sauce, Raspberry Coulis

## **DESSERT STATIONS**

### **LCC Ice Cream Bar**

Your choice of three ice cream flavors and one frozen yogurt or sorbet.

### **With fixings to include:**

Hot Fudge, Maraschino Cherries, Whipped Cream, Oreo Cookie Crumbs, M&M's, Reese's Pieces, Peanut M&M's, Butterfinger, Sprinkles, Walnuts, Crunch Pieces

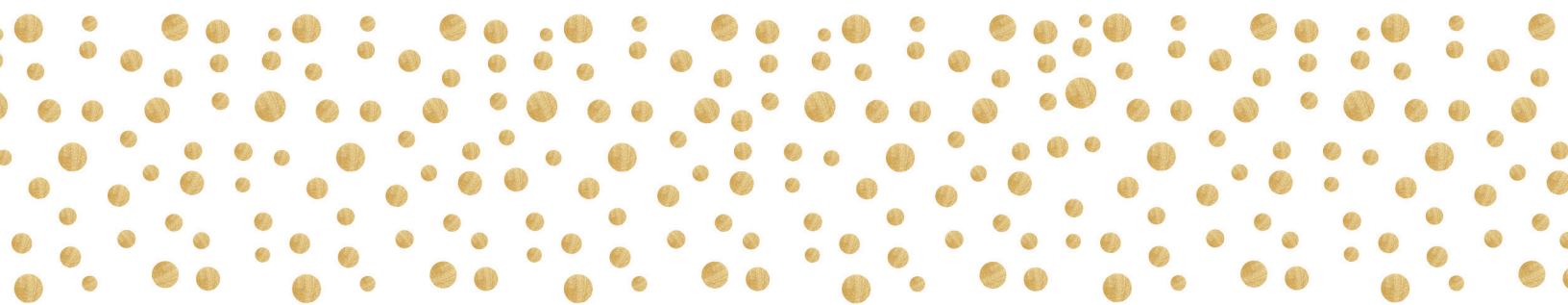
### **LCC's Incredible Dessert Bar**

The LCC Ice Cream Bar with the following additional items: Assorted Cookies, Goopy Brownies, Lavish Fruit Display

### **Viennese Buffet**

Assorted Petit Cakes and Tortes, Tarts and Mousses, with Chocolate Dipped Strawberries, Fresh Fruit, Cookies, Ice Cream

*Coffee, Decaf, and Tea are included in all Dessert Prices*



# Bridal Suite Menu

## **BREAKFAST**

Assorted Danish, Mini Muffins, Croissants & Bagels Cream Cheese, Butter & Preserves, Fresh Fruit Tier Orange, Cranberry and Apple Juice

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Teas

## **LUNCH**

Fresh Fruit, Garden Salad & House Made Chips

### **Fresh Wraps**

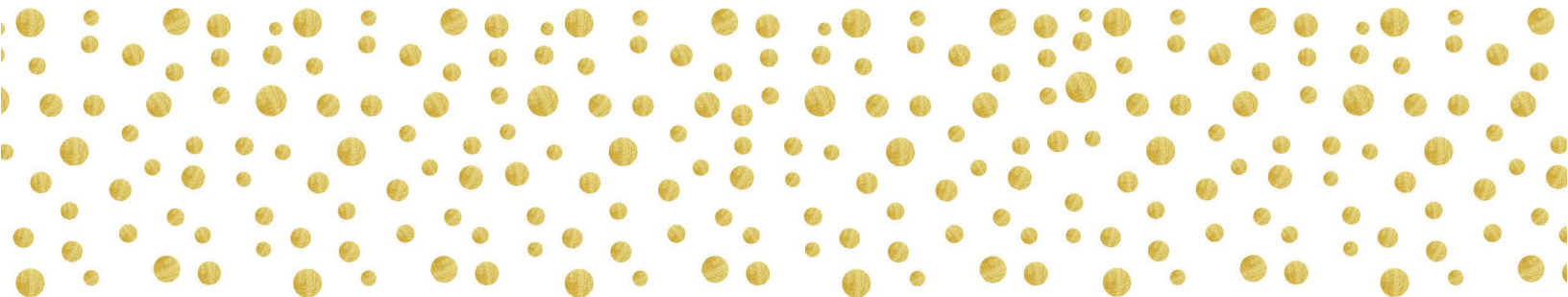
Leaf Lettuce, Sliced Tomato & Red Onion  
Traditional Condiments

*\*House Roasted Turkey Breast*

*\*Pit Smoked Ham*

*\*Chicken Salad*

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Teas, Fountain Soda, Lemonade, Iced Tea & Iced Coffee



# Beverages

## WINE OPTIONS

Our current Wine list will be made available to you. All Weddings & Events Wine and Champagne must be supplied by Ledgemont Country Club

Our House Wine is available for \$24 per bottle. Red Wine Options are Merlot, Cabernet Sauvignon & Pinot Noir. White Wine Options are Pinot Grigio, Chardonnay & Sauvignon Blanc.

## Table Side Wine Service

During dinner service, we can offer a choice of wines for your guests. The pricing for this service is based on bottle consumption.

## SIGNATURE DRINK

**Blueberry Mojito**- Rum, Club Soda, Fresh Lime Juice, Muddled Mint & Blueberries

**Moscow Mule**- Vodka, Ginger Beer, Fresh Lime Juice

**Sangria**- Red or White

**Sparkling Apple Cider**- Apple Cider, Champagne, Sugar Cinnamon Rim

Signature Drinks are customizable and can be created for your Special Day.

## SPECIALTY BEVERAGE STATION

### Deluxe Coffee Station

Freshly brewed Regular and Decaffeinated Coffee. Cinnamon, Chocolate Shavings, Whipped Cream, Fresh Mint. Bailey's, Frangelico, Amaretto, Khalua, Jameson, Grand Marenier poured additions. -9

## BAR SERVICE OPTIONS

### \$100 per Bartender

#### Cash Bar

Guests pay for drinks Bartender Charge

#### Open Bar

Host will be billed ONLY for drinks consumed at prevailing club prices.

Open Bar can be customized by preference. There are a number of options that can be accommodated.

#### Important Beverage Guidelines

Ledgemont Country Club cannot and will not serve alcoholic beverages to anyone under the age of 21 or those without proper ID. We request the support of our Hosts and their guests in this matter.

In accordance to MA liquor regulations, Ledgemont Country Club does not allow alcoholic beverages to be brought in by any member or guest.

If you should desire a specific Alcoholic Beverage not on our list, you will be responsible for the entire purchase of that product, whether opened or not. We will help you to estimate the quantity needed for your specific Wedding & Event. Massachusetts' liquor law states that no alcoholic beverage may be taken off property.

