

White Cliffs Country Club

Your destination wedding overlooking Cape Cod Bay



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1 East Cliff Drive Plymouth, MA 02360 | www.whitecliffsc.com | 508-888-8701



Congratulations on your engagement!

Thank you for considering White Cliffs Country Club as the destination for your special day. Our unique venue sits atop a 175 foot cliff, overlooking Cape Cod Bay. Our panoramic views of the ocean and beaches span from Plymouth to the tip of Cape Cod.

Wedding season runs from June through September, Friday and Saturdays only.

The White Cliffs Event Team looks forward to working with you along the way to create the wedding of your dreams.

Cheryl Notartomaso

Sales & Catering Manager

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508-888-8701

Cory Lee Miller

Events Manager

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508-888-8701

YOUR WEDDING DAY



Garden Ceremony

Onsite ceremonies take place at our enchanting gazebo, surrounded by well-manicured perennial gardens and ocean views. Our onsite Coordinator guides your Bridal Party through the ceremony procession, and throughout the evening.



Cocktail Hour

After your ceremony, it's time to celebrate!
Grab a beverage from our outside bar and mingle with friends and family.
The beauty of White Cliffs Country Club is that you are not confined to one spot for your reception.

YOUR WEDDING DAY



Tented Dinner Reception

Tented dinner receptions are offered from mid-May through mid-October. Our tent can accommodate up to 200 guests for a sit down plated meal or 130 for station receptions. Your guests will dine under the starry lights and enjoy the beautiful coastal breeze.



After Dinner Dancing

Let's get the party started!

Head inside to the Bay Ballroom after dinner for your traditional wedding dances and an evening of music provided by your DJ or Band.



THE CULINARY EXPERIENCE

All of our food is prepared in house by our expert culinarians, led by Executive Chef, Michael Lus. Well-versed in high-end event catering, Chef Lus and his team take pride in every dish they prepare.

The following menus are designed to inspire you and we are happy to create a customized menu to satisfy any palate.

PASSED HORS D'OEUVRES

Minimum order of one piece per item, per person in increments of 25.

CHILLED

- Fresh Tomato, Basil & Mozzarella Bruschetta (V) 4
- Sesame Seared Tuna Melon Salsa Spoon (GF) 5
- Chilled Grilled Jumbo Shrimp with Cilantro Aioli (GF) 6
- Jumbo Shrimp Cocktail with House Cocktail Sauce (GF) 6
- Antipasto Skewer 5
- Mini Lobster Roll 10

HOT

- Vegetable Spring Rolls (V) 4
- Spanakopita (V) 4
- Wild Mushroom & Artisan Cheese Tart (V) 4
- Arancini Fontina (V) 4
- Honey Goat Cheese in Phyllo (V) 4
- Traditional Stuffed Mushrooms (V) 4
- Sweet Potato Coconut Chicken with Sweet Chili Sauce 5
- Buffalo Chicken Meatballs 4
- Philly Cheese Steak Crostini 5
- Chicken & Lemongrass Dumplings 4
- Coney Island Franks 4
- Teriyaki Beef Satay 5
- Scallops Wrapped in Bacon 6
- Hand Crafted Crab Cakes 6
- Coconut Shrimp with Sweet Chili Sauce 6
- Baby Lamb Chops with Mint Rosemary Pesto (GF) 9

*All prices are subject to a 21% administrative fee and 7.0% State and Local Tax
Prices are subject to change without notice.*

STATIONARY DISPLAYS

Raw Bar (GF)

(Prices are based on a per piece price)

Oysters on the Half Shell 5

Littleneck Clams 4

Jumbo Shrimp Cocktail 6
served with lemon, mignonette, cocktail sauce and horseradish

(Prices are based on per person)

New England Clam Chowder Station

served with oyster crackers

6

International Cheese and Fruit Display

selection of local and imported cheese, assorted crackers and fresh fruit

14

Add vegetables & dip +3

Antipasto Display

Marinated artichokes and mushrooms, mixed pitted olives, imported Italian meats,
Parmigiano Reggiano, provolone, tortellini salad, grilled vegetables,
sweet cherry peppers, assorted breads and toasts

18

Sushi

Available Upon Request. Pricing Varies.

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SALAD

Included in the entrée price

(Choice of one)

White Cliffs House

cucumbers, grape tomatoes, sweet dried cranberries, shredded carrot,
sliced radishes with balsamic vinaigrette

Classic Caesar

shaved parmesan and garlic croutons

Mini Wedge

crispy shallots, grape tomatoes, crumbled bacon
with Bleu cheese dressing

Caprese

fresh mozzarella, sliced tomatoes, fresh basil with a balsamic glaze

Baby Spinach

apples, goat cheese with cider vinaigrette

Strawberry Arugula

strawberries, goat cheese, pinenuts with red wine vinaigrette

Roasted Beet

baby greens, goat cheese, toasted slivered almonds, with orange sherry vinaigrette

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PLATED ENTRÉES

Please select two main entrées from below (the higher priced entrée prevails):

All entrées come with dinner rolls, salad, chef's choice of seasonal vegetable and starch, dessert display, coffee/decaf and tea

White Cliffs Baked Stuffed Lobster

crabmeat stuffing

\$ Market Price

Seared Organic Salmon

honey-orange glaze

71

Baked Local Cod Loin

lemon herbed crumbs

71

Tuscan Chicken

Crispy parmesan crusted chicken finished with a lemon beurre blanc

68

Roasted Statler Chicken Breast

wild mushroom demi-glace

68

Stuffed Cape Cod Breast of Chicken

cranberry apple bread stuffing with a warm cranberry reduction

68

Short Rib

Apricot & Ancho Chili Braised

75

Roast Tenderloin of Beef

Choice of sauce:

Roasted Shallot Sauce | Red wine demi-glace | Wild mushroom demi-glace

80

Grilled Filet Mignon

Herbed Butter

80

Vegetable Napoleon (V/GF)

grilled and roasted vegetables layered with fresh mozzarella atop a quinoa and polenta cake
finished with a roasted red pepper coulis

68

Gnocchi with Sautéed Kale & Mushrooms (V)

68

Seasonal Risotto (V/GF)

68

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CHEF'S DINNER STATIONS

For groups under 130

Includes the following stations:

85

SOUP STATION

Choice of Soup:

New England Clam Chowder
Italian Wedding
Minestrone (V)

SALAD STATION

(Pick two:)

Classic Caesar
White Cliffs House
Caprese

PASTA STATION

(Choose two:)

Penne Pasta with Marinara (V)
Tortellini Primavera Alfredo (V)
Ricotta Gnocchi with Sautéed Kale & Mushrooms (V)
Seasonal Risotto (V)
Classic Bolognese

MAIN ENTRÉE STATION

accompanied by fresh baked rolls, seasonal vegetable and starch

Carved Roast New York Sirloin (Chef attended)

served with:

roasted shallot sauce | wild mushroom demi-glace

Roast Tenderloin of Beef is available for an additional 15 per person

&

Choice of one of the following:

Tuscan Chicken

crispy parmesan crusted chicken finished with a lemon beurre blanc

Stuffed Cape Cod Breast of Chicken

cranberry apple bread stuffing with a warm cranberry reduction

Seared Organic Salmon

orange glazed

Baked Local Cod Loin

lemon herbed crumbs

Dessert Display

assorted mini pastries, chocolate covered strawberries, fresh fruit

Coffee, Decaf and Tea

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BEVERAGE INFORMATION

White Cliffs Country Club offers several different options for your wedding bar
Choose between House or Premium level brands, as well as the length of your open bar.
All food and beverage minimums must be met prior to any Cash Bar.

HOUSE LEVEL

Cocktail Hour | **\$20pp**

Full Open Bar | **\$50pp**

Tito's Vodka
Stoli Raz
Jack Daniels
Jameson's
Dewars White Label
Barcardi Rum
Captain Morgan Rum
Malibu
Tanqueray
Jose Cuervo Gold
Montezuma
Bailey's
Kahlua
Peach Schnapps
Triple Sec

PREMIUM LEVEL

Cocktail Hour | **\$30pp**

Full Open Bar | **\$60pp**

Grey Goose
Absolut Citron
Makers Mark
Crown Royal
Johnnie Walker Black
Barcardi Rum
Captain Morgan Rum
Malibu
Mount Gay
Bombay Sapphire
Patron Silver
Bailey's
Kahlua
Peach Schnapps
Cointreau

BEER SELECTION

(You may select 5 total)

DOMESTIC

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
White Claw

IMPORTED & CRAFT

High Noon
Spiked Arnold Palmer
Heineken
Corona
Amstel Light
Blue Moon
Stella
Sam Adams Lager
Sam Seasonal
Grey Lady (Local)
Narraganset Shandy (Local)
Whirlpool IPA (Local)
Mayflower Brewery (on tap)

WINE SELECTION

(You may select 2 White, 2 Red and 1 Sparkling)

WHITE

Pinot Grigio
Sauvignon Blanc
Chardonnay
Rose

RED

Cabernet Sauvignon
Merlot
Pinot Noir
Malbec

SPARKLING

Prosecco
Brut

ADDITIONAL BEVERAGE SERVICES

Butlered Champagne: \$10/pp
Champagne Toast: \$10/pp
Champagne Wall Rental: \$200
Satellite Bar Set-up: \$150
Dinner Wine Pour: *Based on wine choice*

All open bar prices are subject to 7% tax and 21% administrative fee. All bars may be open for a maximum of five hours.
**BY LAW, WHITE CLIFFS COUNTRY CLUB CANNOT AND WILL NOT SERVE ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF 21
OR TO ANYONE WHO CANNOT PRODUCE PROPER IDENTIFICATION.**
BY LAW, WHITE CLIFFS COUNTRY CLUB DOES NOT ALLOW GUESTS TO BRING IN OR REMOVE ANY ALCOHOL FROM THE PREMISES.

GENERAL INFORMATION

Ceremony

We offer personalized ceremonies at our beautiful gazebo situated cliff side overlooking Cape Cod Bay. If you choose to host your ceremony here on property, there is a \$1,000 fee. If you need assistance with choosing an Officiant, please refer to our Preferred Vendor List.

Facility Charge

Includes exclusive use of Gazebo, Tent and Bay Ballroom for 5 hours, Set-up, Security, Gate & Parking Attendant, White Cliffs Tables & Chairs, White or Ivory Linen, China, Glass & Silverware, Tent Lighting, Patio Lanterns and Adirondack Chairs & Fire Pit.

\$6,500

Food & Beverage

The following minimum requirements apply to all functions

The minimum amount required to be spent of food & beverage is \$22,000

Deposits and Payments

A \$2,500 deposit is required at the time of your booking to reserve the date of your wedding. A deposit of 50% of the estimated cost is due six months prior and remaining balance is due two weeks prior along with your final menu choices and guest count. All deposits are nonrefundable in the event of cancellation.

Fees & Taxes

Please note that all food and beverage charges are subject to a 21% administrative fee and all food and beverage and service charges are subject to a 7% meals tax.

Prices and menus are subject to change without notice.

PLYMOUTH AREA CHURCHES

CATHOLIC

St. Bonaventure Parish
Manomet, MA
508-224-3636

St. Mary's Rectory
Downtown Plymouth, MA
508-746-0426

Church of St. Peter
Downtown Plymouth, MA
508-746-0663

CONGREGATIONAL

Church of the Pilgrimage
Downtown Plymouth, MA
508-746-3026

EPISCOPAL

Christ Church
Downtown Plymouth, MA
508-746-4959

LUTHERAN

Zion Evangelical Lutheran Church
Downtown Plymouth, MA
508-746-3213

METHODIST

Faith Community Church
Plymouth, MA
508-746-1642

INTERDENOMINATIONAL

Faunce Church
Plymouth, MA
508-224-3753

UNITARIAN | UNIVERSALIST

First Parish
Plymouth, MA
508-747-1606

WHITE CLIFFS COUNTRY CLUB

LOCAL ACCOMMODATIONS

Hotel 1620 at Plymouth Harbor

Plymouth, MA

508-747-4900

www.hotel1620.com

Harbortown Suites | Plymouth Vacation Rentals

Plymouth, MA

(877) 578-4837

www.harbourtownsuites.com

Hilton Garden Inn

Plymouth, MA

508-830-0200

www.plymouthma.stayhgi.com

Hampton Inn & Suites

Plymouth, MA | Buzzards Bay

508-747-5000

www.hamptoninn.hilton.com

Fairfield Inn & Suites

Plymouth, MA

508-747-5000

www.marriott.com

Mirbeau Inn & Spa

www.mirbeau.com

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877-Mirbeau

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www.oceanfrontevents.com

Areas to check out for private rentals:

**** Cedarville | Sagamore Beach | Manomet | White Horse Beach | Pricilla Beach ****



RECOMMENDED VENDORS

CEREMONY OFFICIANTS

Honorable Reverend Donna Cunio

781- 659-7667

www.donnacunio.com

RCunio@comcast.net

Reverend Dr. Dean Sherman

Personalized Services

508-280-2386

www.capecodwed.com

CapeCodWed@gmail.com

Amanda Brown Ceremonies

774-312-1495

www.amandabrowncelebrant.com

amanda@amandabrownceremonies.com

Rabbi Estelle Mills

440-263-5571-280-2386

cbjplymouthrabbi@gmail.com

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www.rockstarlimo.net

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Fisherbusinc.com

RECOMMENDED VENDORS

FLORISTS

Artistic Blossoms

Kelly Dolloff
781- 837-6251

www.artisticblossoms.com

JN Floral Design

Joanne Nikitas
617-840-3602

joanne@jnfloraldesign.com

J. Smith Floral Design

Jennifer Smith
508-667-7408

Jsmithfloral.com

jsmithfloral@gmail.com

KJ Floral Designs

508-333-6037

www.kjfloraldesigns.com

KJFloralDesigns@yahoo.com

Garden Party Cape Cod Inc.

Elizabeth Milliken
(508) 216 5506

gardenpartypecod@gmail.com

www.gardenpartypecod.com

PHOTOGRAPHERS

Tracy Sheehan Photography

Duxbury, MA
781-696-3259

www.tracysheehan.com

Michelle Conde Photography

617-233-3960

micheleconde.com

michele@micheleconde.com

Berry Photos

617-686-5394

Berryphotos@icloud.com

www.Berryphotos.com

Kristin Young Photography

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Kristinyoungphotography.com

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DJ Danny Walsh

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508-394-5504

djdannywalsh.com

djdannywalsh@hotmail.com

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Felice Pomeranz

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www.gildedharps.com

Matt Chase

Acoustic Singer

www.mattchasemusic.com/events

matt@mattchasemusic.com

Phone/text: 617-610-2461

WEDDING CAKES & SWEETS

Veronica's Sweetcakes

Marshfield, MA

781- 834-7470

www.veronicassweetcakes.com
veronicassweetcakes@gmail.com

Guilty Bakery

Plymouth, MA

508-746-2958

www.guiltybakery.com
treats@guiltybakery.com

Perry's Last Stand

Ice Cream Truck

508-291-1686

www.PerrysLastStand.com

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Tessa Casey

www.sweetsensegf.com
info@sweetsensegf.com

OTHER

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Danielle Marchessault

781-820-7713

www.fortheloveofpawsboston.com

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Local Travel Agent

Susan Peavey

781-319-1960

www.Susanpeaveytravel.com

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NOTES

