



WEDDINGS PLYMOUTH COUNTRY CLUB



Plymouth Country Club
America's Hometown

Credit: Jed Moller

WEDDING PACKAGES

WITHINGTON

Gourmet Cheese and Fruit Display
Three Passed Hors d' Oeuvres
Choice of One Starter
Selection of Two Main Entrees
Choice of One Vegetable & One Starch

\$67 Per Person - Buffet

\$72 Per Person - Served

STATIONS

Gourmet Cheese and Fruit Display
Three Passed Hors d' Oeuvres
Salad Station
Choice of Three Dinner Stations

\$75 Per Adult

\$25 Per Child

HORNBLOWER

One Hour Open Bar with Call Liquor, Beer, Wine & Soda
Gourmet Cheese and Fruit Display
Three Passed Hors d' Oeuvres
Choice of One Starter
Selection of Two Main Entrees
Choice of One Vegetable & One Starch

\$82 Per Person - Buffet

\$87 Per Person - Served

ALL WEDDINGS INCLUDE...

Complimentary Round of Golf for Four on our Award-Winning Donald Ross Course (\$500 value)
Personal Wedding Coordinator to oversee your Wedding Day
Mahogany Chivari Ballroom Chairs
Floor-Length White or Ivory Linens
Selection of Napkin Color
Champagne Toast
Warm Rolls & Butter
Freshly Roasted Coffee, Hot Tea & Water Service

All Food and Beverage Items are subject to 7% MA and 18% Service Charge



COCKTAIL RECEPTION

Gourmet Cheese and Fruit

Assortment of Imported and Domestic Cheeses, Fresh Sliced Fruit and Crackers

Raw Bar

Inquire about current market pricing for your custom raw bar!

Oysters on the Half Shell with Mignonette and Cocktail Sauce

Colossal Shrimp with Cocktail Sauce and Lemon, Stone Crab Claws

Little necks on the Half Shell, Lobster Tails with Fresh Butter

Passed Hors d'oeuvres

Tomato, Mozzarella and Basil Crostini 

Coconut Chicken Skewers

Spinach, Feta and Roasted Peppers in Phyllo 

Italian Sausage, Asiago and Roasted Peppers in Puff Pastry

Crab Cake with Roasted Pepper Aioli

Fried Ravioli with Tomato Pomodoro 

Crab Rangoons with Sweet and Sour Sauce

Fried Meatballs with Basil and Garlic Marinara

Buffalo Chicken Rangoons

Vegetable Spring Roll with Sweet and Sour Sauce 

Pretzel Bites with Spicy Beer Mustard 

Scallops Wrapped in Bacon

Vegetarian Stuffed Mushrooms 

Crab Stuffed Mushroom

Dates and Goat Cheese Wrapped in Applewood Smoke Bacon

Chicken and Waffles Drizzled with Maple Syrup

Miniature Beef Wellington

Classic Shrimp Cocktail + \$3 per person



All Food may be made Gluten Free



Vegetarian

All Food and Beverage Items are subject to 7% MA Tax and 18% Service Charge

STARTER & ACCOMPANIMENTS

STARTER

Mixed Green Salad

Traditional Caesar Salad

Chicken Escarole Bean Soup

New England Clam Chowder

Strawberry Gorgonzola Salad

Lobster Bisque + \$3 per person

STARCH

Garlic Mashed Potatoes

Saffron Risotto

Roasted Potatoes

Rice Pilaf

Thin Sliced Au Gratin Potato

VEGETABLE

Garlic Butter Green Beans

Broccoli Au Gratin

Balsamic Roasted Carrots

Grilled Asparagus

Vegetable Medley

Children's Meal \$15

Chicken Fingers

French Fries and Ketchup

Pasta

Butter or Marinara, Freshly Grated Parmesan

Vendor Meal \$30

Chef Choice

ENTREES

Chicken Entree

Choice of marsala, francaise, or picatta style.

Chicken Saltimbocca

Boneless Breast of Chicken Sautéed with Sage, Mushrooms, Parma Ham, White Wine and Mozzarella Cheese

Stuffed Statler Chicken

Statler chicken breast stuffed with spinach, pancetta, parmesan cheese, roasted red peppers, and topped with garlic cream sauce.

Baked Haddock

Seasoned with Traditional Cracker Crumbs, White Wine, Lemon and Butter

Seared Salmon

Sesame Crusted Salmon Filet with Sweet Ginger, Scallion and Mandarin Orange Glaze or Lemon Dill

Pasta Pomodoro

Pomodoro Sauce, Basil and Fresh Mozzarella

Pork Chop

Apple-Cranberry Sauce or Cajun Brown Butter

Braised Short Ribs

Boneless Beef Short Rib Braised with Garden Vegetables and Plum Tomatoes

Smothered Prime Rib

Topped with Caramelized Onions, Roasted Peppers, Mushrooms and Garlic Demi-Glace

Grilled New York Sirloin + \$8 per person

12oz Cut with an Herbed Compound Butter or Roasted Garlic Demi

Grilled Ribeye + \$8 per person

Fresh Herbs and Olive Oil, Roasted Garlic Demi-Glace or Herbed Butter

Beef Tenderloin + \$8 per person

6oz Black Angus Tenderloin Medallions Sautéed with Mushrooms Demi Glace or Herbed Butter

Surf & Turf + \$10 per person

6oz Filet Mignon with Twin Jumbo Shrimp, Roasted Tomatoes and Garlic Scampi Sauce

Vegan & Vegetarian

Chef's Seasonal Selection Upon Request



All Food may be made Gluten Free



Vegetarian
Or can be made Vegetarian/Vegan



Plated Only

All Food and Beverage Items are subject to 7% MA Tax and 18% Service Charge

STATIONS

Stations Require a \$75 Chef Attendant

Pasta Station

Pasta Station

Penne, Spaghetti tossed with assorted toppings, Pink Vodka, Pesto Cream, Alfredo and Marinara Sauces
Accompanied by Parmigiano Regiano and Garlic Bread

Carving

Selection of Two Carvings

Slow Roasted Turkey Breast
Gravy and Cranberry Sauce

Glazed Baked Virginia Ham

Spinach and Applewood Bacon Stuffed Pork Loin
With Apple Chutney

Prime Rib +\$3 per person
With Roasted Garlic Demi-Glace and Horseradish Cream

Rosemary Pesto Filet +\$3 per person
With Roasted Garlic Demi-Glace

Sliders

Selection of Two Sliders

***Chef Attendant Not Required**

Cheeseburger

Crispy Cod

Crab Cake

Pulled Pork

Pickles, Sliced Tomato, Iceberg Lettuce, onions, assorted condiments.

Classic and Sweet Potato French Fries

Grilled Pizza

Selection of Three Pizzas

***Chef Attendant Not Required**

Meatball

BBQ Chicken

Buffalo Chicken

Chicken Bacon Ranch

Vegetable Supreme

Margherita

Gluten Free Available Upon Request \$1 per person

Soft Tacos

***Chef Attendant Not Required**

Pulled Chicken, Ground Beef

Shredded Lettuce, Sliced Tomato, Onion

Assorted Shredded Cheeses

Guacamole, Sour Cream, Pico de Gallo

Served with Black Beans and Spanish Rice

Salad Station

Selection of 2 Salads

***Chef Attendant Not Required**

Baby Field Greens with Dried Cranberries and Walnuts

Strawberries, Gorgonzola, White Balsamic Vinaigrette

Classic Caesar Salad

Mixed Green Salad with Balsamic Vinaigrette

Chef's Seasonal Pasta Salad



DESSERT & BAR

Sundae Bar

\$10 per person

Stations Require a \$75 Chef Attendant

***Chef Attendant Not Required**

Vanilla and Chocolate Ice Cream, Hot Fudge
Assorted Toppings, Caramel, Whipped Cream

Cookie Bar

\$10 per person

***Chef Attendant Not Required**

Assortement of Freshly Baked Cookies

Cash Bar

Domestic Beer \$5
Budweiser, Bud Light, Michelob Ultra, Coors Light

Imported Beer \$6
Harpoon IPA, Seasonal Selection

House Wine \$8
Canyon Road Cabernet, Pinot Noir
Chardonnay, Pinot Grigio

House Brand \$8
Smirnoff, Bacardi, Captain Morgan's, Bombay
Seagram's 7, Jim Beam, Camarena

Call Brand \$9
Tito's, Tanqueray, Jack Daniels, Dewar's, Kahlua

Premium Brand \$10
Grey Goose, Bombay Sapphire
Makers Mark, Johnnie Walker Black

Non-Alcoholic Drinks \$2
Coke, Diet Coke, Sprite, Gingerale, Soda Water, Iced Tea

Craft Beer Bar

Interested in specific craft beers? Inquire about availability!
Pricing varies.

Shortcake

\$10 per person

***Chef Attendant Not Required**

Sliced Pound Cake, Waffle Biscuits, Strawberries,
Blueberries, Strawberry Sauce and Whipped Cream

Flambe Station

\$12 per person

Banana with Butter, Brown Sugar, Rum and Liqueur
Ripe Sweet Cherries, Brandy
Served over Vanilla Ice Cream and Whipped Cream

Open Bar Options

All open bars are based off consumption

Cocktail Hour

Beer & Wine Only

Capped Dollar Amount

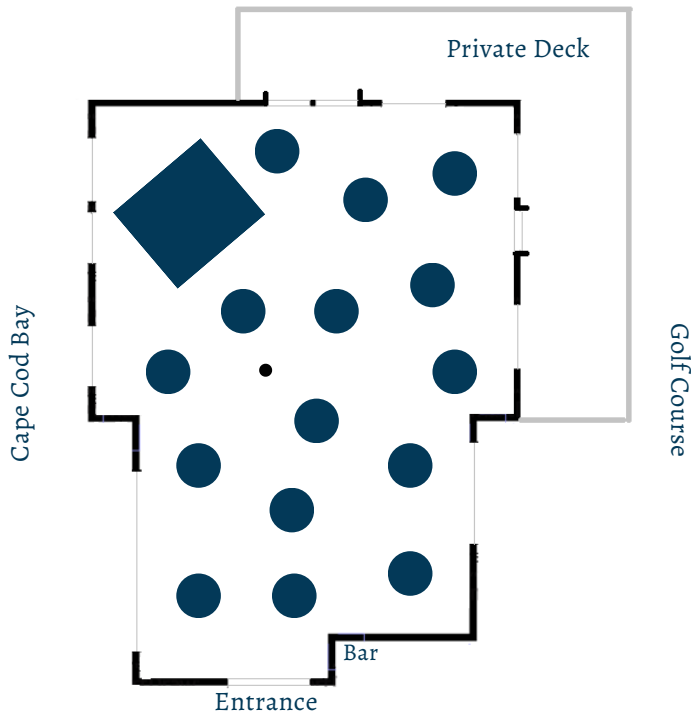
Signature Cocktail

Our experienced bartending team would love to create a
craft cocktail specifically for your event!
Pricing varies based upon liquor and garnish.

Maximum 5 Hours Bar Service per Event
Last Call 30-Minutes Prior to Event End

FUNCTION ROOM

BALLROOM



Ballroom Reception \$750

Host up to 150 guests for your seated reception. White or ivory floor length linen, selection of napkin color and permanent dance floor are included. 5-Hour Receptions may be hosted until 12:00am. *Add One Additional Hour for \$500*

Ceremony \$500

30-Minute Ceremony on the Greens includes Wedding Arch and White Wedding Chairs. *Outdoor Ceremonies are held May to October*



BALLROOM





Kimberly Hatch Photography

Deposit

To secure your wedding date, a \$1,000 deposit is due upon signing of your wedding contract.

Food Minimum

Food Minimums depend upon date and time of day.

Coat Check

Coat Check Attendant is required for all events with more than 75 guests, between December and March.

\$100 Attendant Fee applies

Shuttle Service

Guest parking is in the lower lot. Golf Cart Shuttles may be arranged upon request.

Menu

Final menu selections are due thirty (30) days prior to your event. Final guest counts are due seven (7) days prior to your event.

Grounds

Guests are not allowed on Golf Course grounds during your event. Please note that fines will be charged if any damage to the golf course is sustained as a result of your event.

Food and Beverage

All food and beverage consumed on Club premises must be purchased by Plymouth Country Club. No outside food or beverage, unless otherwise approved, is allowed on property.

Sales Manager, Jordan Murray
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Plymouth Country Club
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