



Wedding Menu

AT IPSWICH COUNTRY CLUB



The Ipswich SHOWSTOPPER

\$118 per person

Private Bridal Room
Hors d'Oeuvres and Cocktail Service for Bridal Party
Welcome Drink for Guests Upon Arrival to Cocktail Hour
Selection of Three Butler-Passed Hors d'Oeuvres
Selection of One Stationary Hors d'Oeuvre Display
Two-Course Meal
Coffee and Tea Station
Complimentary Cake Cutting
Champagne Toast
Selection of One Late-Night Bite
Wedding Menu Tasting Night
Private Wedding Coordinator
Golf Course Photo Opportunities
Your Choice of Bar Package at Additional Cost

The Ipswich CLASSIC

\$90 per person

Private Bridal Room
Hors d'Oeuvres and Cocktail Service for Bridal Party
Welcome Drink for Guests Upon Arrival to Cocktail Hour
Selection of Three Butler-Passed Hors d'Oeuvres
Two-Course Meal
Coffee and Tea Station
Complimentary Cake Cutting
Wedding Menu Tasting Night
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All food and beverage subject to a 17% service charge, 5% administrative fee and 7% state and local tax



PASSED HORS D'OEUVRES

Additional items will incur a per person surcharge

HOT IDEAS

Antipasto brochette
Spinach and feta cheese wrapped in phyllo
Herb and bread-stuffed mushroom
Boursin arancini with homemade marinara sauce
Mac 'n' cheese bites with bacon ranch dipping
Asian beef satay
Grilled cheese triangles and tomato shooters
Beef barbacoa mini tacos
Buffalo chicken satay with blue cheese drizzle
Vegetable spring rolls with sweet and sour sauce
Goat cheese stuffed date with bacon
Asparagus rollups

ADDITIONAL

Mini lobster rolls
Chilled jumbo shrimp with cocktail sauce
Coconut shrimp with spicy orange dipping sauce
Dijon and rosemary lamb lollipops
Scallops wrapped in bacon
Beef tenderloin with caramelized onions and balsamic glaze on a crostini





GOURMET STATIONS

Cheese Board

Imported and domestic cheeses and gourmet crackers

Farm Vegetable Crudites

Farm fresh cut vegetables served with a caramelized onion dip

Fruit Display

Seasonally fresh cut melons, pineapple, grapes and berries

Middle Eastern Station

Hummus, feta spinach dip, marinated olives and toasted pita points

Grilled Flat Bread Table (Choose three)

Tomato, mozzarella and basil; BBQ chicken with red onion; Arugula, ricotta and mushroom; Balsamic onion, bacon and goat cheese; Sweet Italian sausage, peppers and onion

Antipasto Table

Marinated mushrooms, artichoke hearts, cured Italian meats, fresh tomato and mozzarella salad, roasted red peppers, mixed olives, Italian hot peppers, fresh baked focaccia and bread sticks

STATIONARY ENHANCEMENTS*

*The Ipswich Raw Bar**

Littleneck Clams on the Half Shell

Shrimp Cocktail

All served on Ice with Cocktail Sauce, Lemons, Limes, Horseradish & Tabasco. *All Raw Bar Items Will be Charged at Market Price*

Raw Bar Enhancements:

Oysters on the Half Shell

Jonah Crab Claws

Cracked Maine Lobster

FIRST COURSE SELECTIONS

Choice of one is served with warm dinner rolls and butter.

Garden Salad

Cherry tomatoes, cucumber, red onion, grated carrots and balsamic vinaigrette

Caesar Salad

Toasted croutons, parmesan cheese and house-made Caesar dressing

Baby Spinach I +4.50 SURCHARGE

Sun-dried cranberries, toasted pumpkin seeds and maple vinaigrette

Greek Salad I +4.50 SURCHARGE

Marinated olives, feta cheese, cucumbers, pepperoncini and Greek dressing

California Mixed Greens I +4.50 SURCHARGE

Pistachios, dried cranberries and citrus dressing

Tomato Basil Soup

Italian Wedding Soup

New England Clam Chowder

ENTREE SELECTIONS

Choice of Two Entrees Accompanied by One Starch and One Vegetable Selection

BAKED IPSWICH HADDOCK

Lemon Butter Sauce

GRILLED FILLET OF SALMON

Maple Dijon Glaze

CHICKEN PICCATA

White Wine and Lemon Butter Sauce

CHICKEN FLORENTINE

Wild Mushroom Sauce

GRILLED TOP SIRLOIN OF BEEF

Choice of sauce: Port Wine Demi Glaze,
Peppercorn Cream Sauce, Bearnaise Sauce

GRILLED NEW YORK SIRLOIN

Choice of sauce: Port Wine Demi Glaze,
Peppercorn Cream Sauce, Bearnaise Sauce

FILET MIGNON I +10 SURCHARGE

Choice of sauce: Port Wine Demi Glaze,
Peppercorn Cream Sauce, Bearnaise Sauce

STARCH & VEGETABLE SELECTION

STARCH

Buttermilk Whipped Potatoes

Roasted Garlic Whipped Potatoes

Rice Pilaf

White Rice

Roasted Potatoes with Olive Oil and Rosemary

Au Gratin Potatoes +3

Parmesan Risotto +3

VEGETABLE

Roasted Asparagus +\$2

Honey-Glazed Baby Carrots

Green Beans Almandine

Seasonal Mixed Vegetables

Steamed Broccoli with Olive Oil and Garlic

When selecting entrees via RSVPs, the final entrée count is due seven days prior to the event.

Children's meals available upon request (\$28 per person)

Vendor meals (\$35 per person)

Vegetarian and vegan meals as well as dietary restrictions will be accommodated and customized with the assistance of the Executive Chef and Event Manager.

Late Night ENHANCEMENTS

MINI SLIDER STATION

Mini Kobe Cheese Burgers, Served on Slider Buns

SOFT PRETZELS

Jumbo Soft Pretzel Sticks, Served with Mustard and Cheese Sauce

FRY TABLE

French Fries, Waffle Fries and Sweet Potato Fries, Served with Ketchup

SPORTS BAR PLATTER

Buffalo Chicken Fingers, Potato Skins with Bacon, Cheese Quesadillas with Sour Cream and Salsa

ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream and Assorted Toppings

S'MORES BAR

Graham Crackers, Hershey's Chocolate and Marshmallows



Down at

THE BAR

Bar packages may be purchased for your chosen length of time for all guests in attendance. Guests are charged per person regardless of the amount consumed.

Guests under 21 years of age will be charged \$8.50 per person for unlimited non-alcoholic beverages.

HOUSE BAR LIQUORS

Tito's	1 hour: 23
Beefeater	4.5 hours: 44
Seagram's VO	
J&B Scotch	
Bacardi	
Jim Beam	
Jose Cuervo Silver	
Kahlua	
Amaretto Disaronno	

CALL BAR LIQUORS

Ketel One	
Stolichaya Raspberry	1 hour: 26
Tanqueray	4.5 hours: 48
Maker's Mark	
Jack Daniel's	
Jameson	
Dewar's White	
Glenfiddich 12YR	
Captain Morgan	
Hornitos Reposado	
Bailey's	

PREMIUM BAR LIQUORS

Grey Goose	
Hendricks	
Crown Royal	1 hour: 29
Woodford Reserve	4.5 hours: 53
Bombay Sapphire	
Johnnie Walker Black	
Bacardi 8YR	
Milagro Silver	
Hennessy VSOP	
Chambord	
Cointreau	

HOUSE WINES

Mionetto Prosecco, Three Thieves Pinot Grigio, Three Thieves Chardonnay, La Vielle Ferme Rose, Three Thieves Pinot Noir, Three Thieves Cabernet Sauvignon, Montes Classic Malbec

BEER SELECTIONS

Bud Light, Coors Light, Blue Moon, Heineken, Corona Extra, Sam Adams, White Claw, Seasonal Craft Beer

BEER & WINE

1 hour: 18
5 hours: 35

CONSUMPTION BAR PRICING

Beer	
Domestic	6
Import	7
Craft	8
Wine	10

Cocktails

House	11
Call	13
Premium	15

CHAMPAGNE TOAST | 3 PP

WINE TABLE SERVICE | 30 PER BOTTLE

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