



WEDDINGS
PLYMOUTH COUNTRY CLUB



Plymouth Country Club
America's Hometown

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

\$65 Per Person - Served

\$70 Per Person - Buffet

STATIONS

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

\$70 Per Adult

\$25 Per Child

HORNBLOWER

One Hour Open Bar with Premium 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

\$80 Per Person - Served

\$85 Per Person - Buffet

ALL WEDDINGS INCLUDE...

Complimentary Round of Golf for Four on our Award-Winning Donald Ross Course (*\$500 value*)

Complimentary use of Bridal Lounge **based upon availability*

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

Chocolate Dipped Strawberries to accompany your Wedding Dessert

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 with Stone Sauce

Littlenecks 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 

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

Seared Shrimp Wrapped with Parma Ham, Balsamic Drizzle + \$3 per person

Lollipop Lamb Chops + \$MP per person

Mini Lobster Rolls + \$MP per person

Ahi Tuna Tartare + \$MP 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 Soup

Butternut Ginger Bisque

New England Clam Chowder

Baby Field Greens, Dried Cranberries, Strawberries, Walnuts, Gorgonzola and White Balsamic Vinaigrette

Lobster Bisque + \$3 per person

STARCH

Garlic Mashed Potatoes

Creamy Risotto

Roasted Potatoes

Wild Rice and Cranberry Pilaf

Thin Sliced Au Gratin Potato

VEGETABLE

Green Beans Almondine

Broccoli Au Gratin

Balsamic Roasted Carrots

Chef's Seasonal Vegetable

Children's Meal \$12

Served with Fresh Fruit Cup

Chicken Fingers

French Fries and Ketchup

Pasta

Butter or Marinara, Freshly Grated Parmesan

Vendor Meal \$30

Chef's Chicken Preparation

ENTREES

Chicken Francaise

Egg Battered Boneless Breast of Chicken Sautéed with Lemon, Butter and Wine

Chicken Saltimbocca

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

Chicken Piccata

Lightly Fried Boneless Breast of Chicken Sautéed with Lemon, Butter and Capers

Baked Haddock

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

Sesame Salmon

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

Pasta Pomodoro

Pomodoro Sauce, Basil and Fresh Mozzarella

Roasted Pork Loin

Apple-Cranberry Sauce

Braised Short Ribs

Boneless Beef Short Rib Braised with Garden Vegetables and Plum Tomatoes

Smothered Roast Beef

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

Grilled New York Sirloin + \$8 per person

10oz Cut with an Herbed Compound Butter

Grilled Ribeye + \$8 per person

Fresh Herbs and Olive Oil, Roasted Garlic Demi-Glace

Beef Tenderloin + \$8 per person

6oz Black Angus Tenderloin Medallions Sautéed with Mushrooms and Garlic Demi-Glace

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



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 and Milk

Shortcake

\$10 per person

***Chef Attendant Not Required**

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

Cash Bar

Cost per drink reduced by \$.50 for Consumption Bar

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

Imported Beer \$6
Harpoon IPA, Seasonal Selection

House Wine \$7
Canyon Road Cabernet, Pinot Noir
Chardonnay, Pinot Grigio

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

Premium Brand \$8
Tito's, Tanqueray, Jack Daniels, Dewar's, Kahlua

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

Non-Alcoholic Drinks \$3
Coke, Diet Coke, Sprite, Gingerale, Soda Water, Iced Tea

Craft Beer Bar

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

Belgian Waffles

\$10 per person

Fresh Pressed Belgian Waffles
Vanilla or Chocolate Ice Cream
Strawberries, Sliced Banana, Crushed Nuts
Hot Fudge, Caramel, Cinnamon-Sugar, 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

Host Bar

Cost is based per person

Domestic & Imported Beer, House Wine and Non-Alcoholic Drinks \$12 first hour
+\$4 per hour

Plus Call Brands \$16 first hour
+\$4 per hour

Plus Premium \$18 first hour
+\$6 per hour

Plus Super Premium \$20 first hour
+\$6 per hour

Signature Cocktail

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

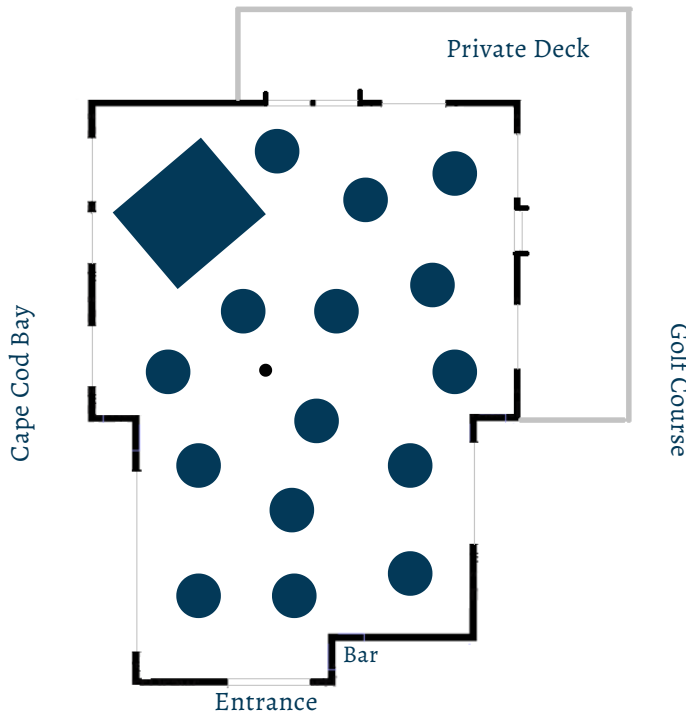
Bloody Mary Bar

House-Made Bloody Mary Mix with your Selection of Vodka
Assorted Toppings and Celery Salt Rim
Pricing varies based upon vodka.

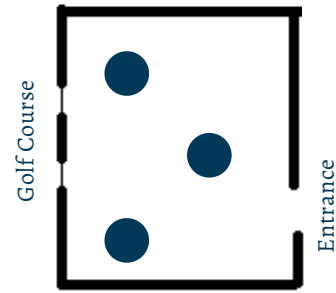
Maximum 5 Hours Bar Service per Event
Last Call 30-Minutes Prior to Event End

FUNCTION ROOMS

BALLROOM

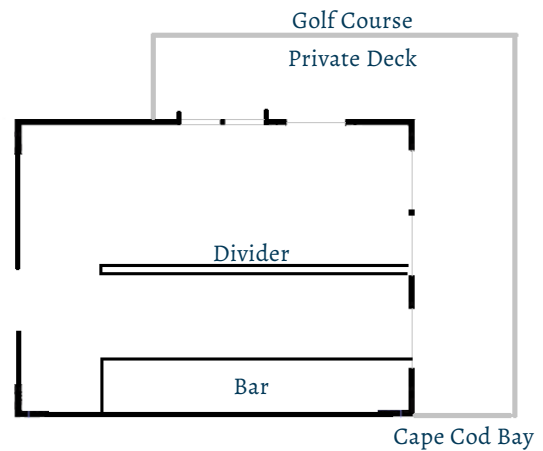


BRIDAL LOUNGE



GRILLE ROOM

November - April



Function Room	Cocktails	Seated
Ballroom	175	150
Bridal Lounge	25	16
Grille Room	100	60

Ceremony

\$250

30-Minute Ceremony on the Greens includes Wedding Arch and White Wedding Chairs.

Outdoor Ceremonies are held May to October

Ballroom Reception

\$500

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



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 November 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 ten (10) 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, Nicole Gosselin
508.746.7800 ext. 13 ngosselin@plymouthcc.net

BRIDAL LOUNGE

Sliced Fresh Fruit Platter

\$4 per person

Fresh Assorted Sliced Fruit

Continental Breakfast Buffet

\$10 per person

Assorted Danish and Muffins, Seasonal Fresh Fruit
Chilled Juices, Fresh Roasted Coffee and Tea

Breakfast Buffet

\$20 per person

Assorted Danish and Muffins, Seasonal Fresh Fruit
Scrambled Eggs, Home Fried Potatoes, Bacon and Sausage, Texas Style French Toast
Chilled Juices, Fresh Roasted Coffee and Tea

Simple & Elegant

\$18 per person

Danish, Assorted Finger Sandwiches and Wraps
Pasta Salad, Potato Salad, Freshly Baked Cookies
Fresh Roasted Coffee and Tea

Delicatessen

\$21 per person

Turkey, Genoa Salami, Sweet Capicola, Virginia Ham, Pepperoni
Swiss, Provolone, American Cheese
Potato Salad or Pasta Salad, Assorted Condiments and Toppings
Assorted Breads, Freshly Baked Cookies
Fresh Roasted Coffee and Tea

Alcoholic Beverages

Granola Bars	\$3 per person
Cape Cod Potato Chips	\$2 per person
POP Popcorn	\$2 per person
Whole Assorted Fruit	\$3 per person
Assorted Soda	\$3 per person
Energy Drinks	\$4 per person

Canyon Road Wine	\$- per bottle
Cabernet, Pinot Noir, Merlot Chardonnay, Pinot Grigio	

Wycliff Champagne	\$- per bottle
Mimosa	\$9 per each
Bloody Mary	\$9 per each

Outside Food is not Permitted on Property
All Food must be purchased by Plymouth Country Club

Outside Alcohol is not Permitted on Property
All Alcohol must be purchased by Plymouth Country Club



Plymouth Country Club
221 Warren Avenue Plymouth, MA 02360