



WEDDINGS

Congratulations on your engagement, what an exciting time this is for you!

Marlborough Country Club has been hosting weddings since 1922, striving to make each special day unique and one to remember for a life time. Whether you desire a formal celebration or a casual gathering, we can offer you the ideal setting to create a spectacular event that is uniquely yours.

Our stunning club house setting offers beautiful views of the course and rolling hills in the distance. The softly lit Marlborough Room features large elegant windows and a neutral decor to easily accommodate all your decorating desires. Our lovely outdoor ceremony location has a picturesque backdrop.

At Marlborough Country Club we can assist in every aspect of your special day. We pride ourselves in creating an extraordinary wedding.

Warm Regards,

Maria Krusas
(508) 485-1660 x31



WEDDING PACKAGES

Our packages include

Experienced and Dedicated Wedding Event Planner

Complimentary Food Tasting for Four

On-Site Rehearsal

Complimentary Bridal Room for the Day

Personal Bridal Attendant

Champagne and Cheese Display for Your Bridal Party

Five Hours in our Elegant Ballroom

Complimentary Parking

Stylish Chivari Chairs

Floor Length Linens and Choice of Napkin Color

Framed Table Numbers

Mirrors and Votive Candles to Enhance Your Centerpieces

Use of Our Picturesque Ground for Photos

Champagne Toast

One Gourmet Stationary Display

Passed Hors D'oeuvres

Three Course or Buffet Dinner with Choice of Two Entrée Selections

Beaded Charger Plates

Delicious Wedding Cake Provided by Gerardo's or The Bean Counter Bakeries

1-Year Anniversary Dinner for Two at the Eastside Grille



THE ENCHANTED

\$65 per person

Cheese Display or Vegetable Crudite
Two Passed Hors D'oeuvres

THE MAJESTIC

\$75 per person

Choice of Stationary Display
Three Passed Hors D'oeuvres
Wine Service with Dinner
Cold Late-Night Station

THE PREMIER

\$90 per person

Choice of Stationary Display
Four Passed Hors D'oeuvres
One Hour Hosted Bar During your Cocktail Reception
Hot Late-Night Station Selection



BUFFET

CHOICE OF PLATED SALAD:

House Salad, Caesar Salad, Baby Spinach Salad, Baby Arugula

CHOICE OF TWO ENTREES: *Chicken Entree, Seafood Entree, or Carved Prime Rib (\$75 CHEF FEE)*

CHICKEN

Chicken Francaise – Lemon Beurre Blanc

Chicken Marsala – Wild Mushroom Sauce

Cranberry Walnut Stuffed Chicken Breast – Blue Cheese Mornay

Statler Chicken Breast – Honey Rosemary Cream

Cornish Game Hen – Pear Stuffing, Wild Berry Sauce

SEAFOOD

Baked Haddock – Buttered Cracker Crumbs

Stuffed Sole – Crab Stuffing, Lobster Newberg Sauce

Tuscan Salmon – Sun-Dried Tomato, Spinach and Roasted Garlic Cream

Grilled Swordfish – Basil Caper Butter

VEGETARIAN ENTRÉE (CHOOSE ONE):

Eggplant Parmesan

Tortellini Primavera – Pink Vodka Sauce

Vegetable Lasagna

SIDES (CHOOSE TWO):

Seasonal Vegetable Medley

Asparagus

Steamed Broccoli

Butternut Squash

Italian Roasted Potatoes

Garlic Mashed Potatoes

Wild Rice

Baked Potato



PLATED MENU SELECTIONS

SALADS

Garden Salad – Arcadian Blend Mesclun Greens, Tomatoes, Cucumbers, Red Onions, Carrots, Italian Dressing

Caesar Salad – Romaine Lettuce, Croutons, Parmesan Cheese, Creamy Caesar Dressing

Baby Spinach Salad – Cranberries, Candied Walnuts, Granny Smith Apples, Crumbled Blue Cheese, Balsamic Vinaigrette

Baby Arugula – Red Onions, Goat Cheese, Golden Raisins, Toasted Almonds, Lemon-Honey Vinaigrette

CHICKEN

Chicken Francaise – Lemon Beurre Blanc

Chicken Marsala – Wild Mushroom Sauce

Cranberry Walnut Stuffed Chicken Breast – Blue Cheese Mornay

Statler Chicken Breast – Honey Rosemary Cream

Cornish Game Hen – Pear Stuffing, Wild Berry Sauce

SEAFOOD

Baked Haddock – Sherry Crumbs

Stuffed Sole – Crab Stuffing, Lobster Newberg Sauce

Tuscan Salmon – Sun-Dried Tomato, Spinach and Roasted Garlic Cream

Grilled Swordfish – Basil Caper Butter

BEEF AND PORK

12 oz. New York Sirloin – Caramelized Onion and Mushrooms

Prime Rib Au Jus

Boneless Braised Short Rib – Madeira Demi

Marinated Steak Tips – Mushroom Demi Glaze

Roast Pork Tenderloin – Glazed Caramelized Onion Red Pepper Jam



PLATED MENU SELECTIONS (CONT.)

VEGETARIAN

Roasted Vegetable Napoleon – with Homemade Marinara

Classic Italian Eggplant Parmigiana

Cheese Tortellini Primavera – Pink Vodka Sauce

Vegetable Lasagna – Spinach, Zucchini, Mushrooms and Carrots with Alfredo

SIDES

Seasonal Vegetable Medley

Asparagus

Steamed Broccoli

Butternut Squash

Italian Roasted Potatoes

Garlic Mashed Potatoes

Wild Rice

Baked Potato

COLD LATE-NIGHT STATION

Cookies and Milk: Assortment of Chocolate Chip, M&M, Oatmeal Raisin and Sugar Cookies Served with Ice Cold White and Chocolate Milk Shooters

Popcorn Station: Freshly Popped and Served in Popcorn Boxes – Traditional Butter, White Cheddar, Caramel or Garlic Ranch

Chips & Dip: Homemade Kettle Chips and Nacho Chips Served with French Onion Dip, Vegetable Ranch Dip, Salsa, Queso Cheese, Guacamole

Donut Holes & Apple Cider: Bakery Fresh Assortment of Donut Holes Served with Warm Apple Cider

HOT LATE-NIGHT STATION

Slider Station (Choice of Two): Bacon Cheeseburger, Smokey Pulled Pork and Spiced Cabbage Slaw, Pesto Chicken, Meatball Marinara Served with Appropriate Accompaniments

Fry Bar: Includes Tater Tots, French Fries, Onion Rings, Chili, Cheddar Cheese, Brown Gravy, Cheese Curds, Ketchup, Sriracha Mayo

Pizza Station: Homemade Grilled Flatbreads Made with Your Choice of Toppings – Caprese, Pesto Chicken, Buffalo Chicken, Vegetarian, Pepperoni



PASSED HORS D'OEUVRES

COLD HORS D'OEUVRES

Beef Tenderloin Crostini Horseradish Spread

Sausage & Pepper Crostini

Tomato & Fresh Mozzarella Skewers

HOT HORS D'OEUVRES

Frank in Puff Pastry

Brie & Raspberry Phyllo Cup

Mini Vegetarian Egg Roll with Teriyaki Sauce

Spanakopita

Vegetable Stuffed Mushrooms

Crabmeat Stuffed Mushrooms

Sesame Chicken Skewers with Ginger Soy Sauce

Coconut Chicken with Pina Colada Sauce

Chicken Dijon en Croute

Mini Crab Cakes with Spicy Remoulade

Bacon Wrapped Scallops with Maple Soy Glaze

Beef Teriyaki Skewers

ADDITIONAL ENHANCEMENTS (priced per person)

Shrimp Cocktail \$4

Lemons & Cocktail Sauce

Fruit Platter \$4

Melons & Seasonal Berry

Mediterranean Display \$7

Grilled Marinated Vegetables, Roasted Tomato Hummus, Tabouleh, Pita Chips

Antipasto Display \$8

Imported Meats & Cheese, Marinated Mushrooms, Kalamatta Olives, Roasted Red Peppers,
Roasted Garlic Oil



BEVERAGE SELECTIONS

HOSTED BAR:

Allows the guests to order from a fully set-up bar. You would then pay for the beverages that are consumed. There is a \$75 per bartender fee. This fee will be waived if sales per bartender exceed \$750. We recommend one bartender per 100 guests.

CASH BAR:

Allow guests to purchase their own beverages throughout the reception. There is a \$75 per bartender fee. This fee will be waived if sales per bartender exceed \$750. We recommend one bartender per 100 guests

Standard Bar Set-up

House Liquors: \$8.00 - \$12.00 per beverage

Absolut Vodka	V.O. Whiskey	Jack Daniel's Bourbon
Tito's Vodka	Tanqueray Gin	Dewar's Scotch
Bacardi Light Rum	Captain Morgan	Johnnie Walker Black
Canadian Club Whiskey	Triple Sec	Peach Schnapps
Jameson Whiskey	Jose Cuervo Tequila	Kalhua

House Wine: \$7.00 - \$8.00 per glass

Red Wine - Canyon Road Merlot and Canyon Road Cabernet Sauvignon

White Wine - Canyon Road Chardonnay, Canyon Road Pinot Grigio and Beringer White Zinfandel

Bottled Beers: \$4.00 - \$6.00 per bottle

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling Lager, Heineken, Corona and Sam Adams

Extras

Dinner Wine Service: Canyon Road \$28/bottle

Champagne Toast: Champagne to Toast the Occasion \$28/bottle

Mimosa Bowl: Champagne and Orange Juice \$50/bowl (serves 20-25)

Bloody Mary: House Mary Mix with Vodka \$60/bowl (serves 20-25)

Eastside Sangria: Red Wine, Brandy and a Fresh Fruit Medley \$75/4 carafe (serves 25-30)

Marlborough Punch: Cranberry, Orange, & Pineapple Juice with a splash of Sierra Mist \$40/bowl (serves 20-25)

Nonalcoholic Beverages: \$48/decanter (serves 35-40)

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Cranberry Juice, Orange Juice, Lemonade and Iced Tea

Per Massachusetts State Law: Absolutely all alcoholic beverages consumed on the property must be purchased from Marlborough Country Club. The Club strictly regulates alcohol service and reserves the right to close a liquor bar at any time deemed necessary. Proof of age will be required for guests prior to alcohol service.

DECORATIONS

All displays and decorations proposed by the Patron shall be subject to the prior approval of the Club. The Club asks that attendees do not affix any items on function room walls or any other Club property. In the event that any of the above-mentioned activities take place without the Club's authorization, the cost of any repair and/or replacement will be paid by the Patron. No duct tape, pins, nails and décor such as glitter, rice, confetti, or bubbles are permitted. The Club assumes no responsibility whatsoever for displays, exhibits and/or decorations, etc. brought into the Club by the Patron or any third party.

OUTSIDE CONTRACTORS

All outside services, any companies, firms, agencies, individuals and groups hired by or on behalf of the Patron shall be insured and are subject to prior approval by the Club. Upon reasonable notice to the Club from the Patron, the Club shall cooperate with such contractors and provide them with facilities at the premises to the extent that the use and occupancy of the facilities by the contractor does not interfere with the use and enjoyment of the Club premises by other guests and members of the Club. The Patron's contracts with its contractors will all specify that contractors and the Patron will indemnify and hold the Club harmless from any and all damages or liabilities, which may arise by such contractors or through their use.

LIABILITY

Marlborough Country Club reserves the right to inspect and control all events. The Club may alter or change a room assignment or floor plan in order to ensure the comfort and safety of guests and employees. Guests attending events are not permitted on any part of the golf course and are limited to the club house only. The Club is not responsible for personal property and equipment brought onto its premises. The Patron shall be responsible and reimburse the club for any damage, loss or liability incurred by the club by any of the customer's guests or any persons or organizations contracted by the Patron to provide any service or goods for the event. The Patron agrees to hold Marlborough Country Club harmless and to defend it from any and all claims for damages of any nature whether to The Patron or to others that may arise from this agreement.

CANCELLATION

The Patron may cancel this Agreement only upon written notice. The parties agree and understand that in the event of a cancellation, only an estimate of actual losses can be determined. Therefore, the Patron agrees all deposits and payments made to Marlborough Country Club will be retained by the Club as liquidated damages (food, beverage, and room rental) in the event of cancellation.

Cancellation Date	Forfeiture Amount
From the date the contract is signed 30 Days Prior to Event	Deposit will be forfeited 100% of Estimated Costs will be forfeited

FOOD MINIMUM

This minimum does not include gratuities, administration fees, taxes, labor charges, audio visual, room rental, or any other miscellaneous charges incurred. If banquet revenue falls below the contracted amount, an additional room rental will be charged in the amount of the difference between the scheduled revenue and the actual revenue.

FOOD AND BEVERAGE

The menu(s) and all other details of the catered functions are to be finalized a minimum of one (1) month prior to the scheduled commencement date of the event. It is agreed that all on-site food and beverage arrangements will be made through the Club. Licensing restrictions require that all food and beverage consumed by you and your guests be purchased by the Club and served on Club property only. Specialty cakes and desserts are accepted from an outside vendor that has a Massachusetts Health Certificate.

Per Massachusetts State Law: Absolutely All alcoholic beverages consumed on the property must be purchased from Marlborough Country Club. The Club strictly regulates alcohol service and reserves the right to close a liquor bar at any time deemed necessary. Proof of age will be required for guests deemed under age prior to alcohol service. A \$75 per bar fee will be applied for all events that request bar service. If bar sales exceed \$750 per bar this fee will be waived. Beverage service will cease one half (1/2) hour prior to the end of your event.