

CRESTWOOD

COUNTRY CLUB



Wedding Packages & Menu

Welcome to Crestwood Country Club

Thank you for considering Crestwood Country Club to be a part of your special day! We are proud to provide you and your guests with a wonderful experience and exceptional service at an affordable price that our couples rave about. We hope that you decide to become part of the Crestwood family of happy couples, and we wish you the best of luck during this planning process, as well as a long and happy marriage!

- Joe & Sue Moniz, Owners



Crestwood Country Club is a private country club situated on 180 rolling acres in scenic Rehoboth, Massachusetts. Located only 10 minutes from Providence and 45 minutes from Boston, our 6650 yard par 71 golf course is a pleasure and a challenge for players of all skill levels. Members and guests enjoy outstanding cuisine and service in our 39,000 square foot clubhouse. Our new state of the art pool complex provides a wonderful place to wile away warm summer days and our full sized practice facility adjacent to the Pro Shop is the finest in the area.

Weddings at Crestwood

We specialize in small, intimate gatherings, or special events of up to 200 people. We only host one wedding per day, which allows us to cater to each individual couple with the special attention that they, their families, and their guests deserve. We're all yours! Our meticulously manicured grounds and natural serenity make up the perfect setting for an outdoor wedding ceremony, and form a breath-taking backdrop for your wedding photos. Our lounge and ballroom can be configured in many different ways, helping you to create your special day just as you have always imagined it. A wedding at Crestwood creates memories that will last a lifetime. When it comes to your menu selection, our chefs are truly well-versed in banquet preparation and plate presentation. We would love to suit your palate with various cuisines to your preferences, and are happy to create a custom menu for your special day.

Our Grounds & Facilities

Here at Crestwood Country Club, you and your guests will experience the best of both worlds. We can offer a secluded, intimate event in the beautiful, serene countryside while only having to travel just a few minutes outside of the city. Your guests will get the feeling of a true getaway without having to go too far away. We are conveniently located just 10 short minutes from Providence and Fall River.

Photo opportunities are abundant on our scenic grounds. Whether you are looking for formal family pictures, fun bridal party photos, or a combination of the two, you will find a new backdrop around every corner.

The diversity of our grounds allows you to take photos in many different settings within a short period of time. You will find elegant spaces, as well as rustic environments, and everything in between. Your wedding at Crestwood will certainly allow for a variety of photos.

Our golf course is spectacular, and we are glad to take our happy couples to the many different photo sites we have to offer for newlywed portraits. While this amenity is dependent upon things such as weather conditions, course conditions, and golfing circumstances, we will do our absolute best to get you and your spouse to these locations.

A wedding at Crestwood leaves memories that will last a lifetime. We are happy to work with weddings of all sizes, large or small, and can customize our packages to fit any budget. We look forward to assisting you in planning the wedding of your dreams!





Bridal Suite

Our spacious bridal suite is every bride's dream! On your wedding day, you will have all-day access to this spacious suite and its multiple amenities. This comfortable space boasts different styling areas, which allows your hair stylist and make-up artist to come to you and your bridesmaids. The changing room and step-up mirror area is great for last minute details, as well as zippering/corseting and bustling. You will be able to order breakfast or lunch from this space and sit back and relax while you are pampered by your family and friends.

Outdoor & Indoor Ceremonies

Our ceremony location overlooks our beautiful lake and sparkling fountain, with your backdrop being a panoramic view of our renowned golf course, and sits alongside our 10th tee box. Our wedding arch, seasonal planted flowers, and white garden chairs complete the setting for this most special ceremony.

Should there be inclement weather, our lounge makes the perfect space for an indoor ceremony. Whether it's your preference, or a rainy day deems it necessary, we will seat your guests' chapel style, allowing for a great view of your vows. Since the lounge is where your cocktail hour takes place, our staff is able to transform this space quickly back into a relaxing atmosphere, where your guests are able to enjoy drinks and hors d'oeuvres following your ceremony.



Cocktail Hour & Reception



Since we host only one wedding per day, the entire upper level (with elevator access) will be all yours for your big day. This includes our lounge and bar area, with attached deck for your cocktail hour, private restrooms for the exclusive use of your guests, as well as our grand ballroom for your reception. This allows your guests to move around during the night if they need a quiet space for a conversation, or would like to step outside for some fresh air, they do not have to go far at all. You are never confined to just one space.

Your cocktail hour will take place in our lounge and bar area, as well as our outdoor deck. This room and deck overlook our beautiful lake with its sparkling fountain, and has panoramic views of our golf course. Set as a lounge, your guests will be able to relax in this area, partake in hors d'oeuvres or drinks, and converse while enjoying each other's company. Between all three spaces, there will be anywhere from 75-100 seats at any given time, as well as plenty of standing room for mingling.



Our Grand Ballroom is neutral, elegant, and timeless to suit the unique, individual taste of every couple. This space can seat up to 200 guests and boasts gorgeous chandeliers, high ceilings, and a large dancefloor. Customized floorplans are completed for every wedding based on each couples specific wishes or requirements. Our friendly, dedicated, and professional staff is experienced in meeting and exceeding the needs of you and your guests.



There are numerous areas indoors for photos including our sweeping staircase, and multiple backdrops in both the lounge and bar area as well. We are also happy to create photo spaces in any of our first floor rooms should the need arise.

Additionally, photos can be taken under our outdoor deck, which provides some cover if the weather is not cooperating on your wedding day. This allows for some outdoor shots to be taken, with the golf course still in the background, even on rainy days.



Wedding Packages

	Basic Wedding	Grand Wedding	Platinum Wedding	Diamond Wedding
Cost Per Person	\$55	\$80	\$105	\$140
Minimum Guest Count	80	100	100	125
COCKTAILS				
International Cheese & Fruit Display		✓	✓	✓
Additional Stationary Hors D'Oeuvre				✓
Three Passed Hors D'Oeuvres		✓		
Four Passed Hors D'Oeuvres			✓	✓
BEVERAGES				
Champagne Toast for All Guests		✓	✓	✓
Two Bottles of Wine Per Table			✓	✓
Full Open Bar for Cocktail Hour				✓
RECEPTION				
Three Course Dinner	✓	✓		
Four Course Dinner			✓	✓
Two Entrée Choices with Starch & Vegetable	✓	✓		
Three Entrée Choices with Starch & Vegetable			✓	✓
DESSERTS				
Coffee & Tea Service	✓	✓	✓	✓
Client's Wedding Cake Serving	✓	✓	✓	✓
Vanilla Ice Cream with Chocolate or Strawberry Sauce		✓		
Chocolate Covered Strawberry Garnish			✓	
Sundae Bar OR Chocolate Fountain				✓
Late Night Snack			✓	✓
CRESTWOOD SERVICES				
Personal, On-Site Wedding Coordinator	✓	✓	✓	✓
Day-Of Event Coordinator	✓	✓	✓	✓
Complimentary Food Tasting for Couple	✓	✓	✓	✓
Full Day Access to our Spacious Bridal Suite	✓	✓	✓	✓
Exclusive Use of the Upper Level and Outdoor Deck	✓	✓	✓	✓
Complete Bartender Service & Private Bar	✓	✓	✓	✓
Five Hour Reception	✓	✓	✓	
Six Hour Reception				✓
Crestwood's Chiavari Chairs	✓	✓	✓	✓
Standard White or Ivory Linen	✓			
Floor Length White or Ivory Linen		✓		
Standard Napkins in Choice of Color	✓	✓		
Floor Length Satin, Colored Linens			✓	✓
Satin Colored Napkins			✓	✓

All Packages are Priced Per Person

Basic Wedding Package—Only Available on Sundays

Peak Season Friday & Sunday Dates: \$10 off Per Person (Excluding the Basic Wedding Package)

Off Season (Nov, Dec, Jan, Feb, Mar, Apr): \$15 off Per Person (Excluding the Basic Wedding Package)

All package prices will be subject to a 25% Administration Fee and a 7% state and local meals tax.

Our Menu

Our food can be described as American Contemporary and we also prepare Continental and World Fusion cuisines. We can create custom menus to suit the preferences and tastes of every couple.



Our Executive Chef is a graduate of Johnson & Whales and has over 20 years of experience in banquets, catering, and A La Carte kitchens. He is a member of the Chaine des Rotisseurs and Massachusetts Restaurant Association. He is also experienced in modern and traditional cuisines, as well as pastry arts.

STATIONARY HORS D'OEUVRES

● **International Cheese and Fruit Display \$8**

A gourmet selection of imported & domestic hard & soft cheeses accompanied by assorted crackers and fresh fruit.

* **Vegetable Crudité Display \$7**

A colorful array of garden fresh vegetables served with specialty dips.

* **La Fiesta Station \$7**

House fried tortilla chips accompanied with diced tomatoes, salsa, sour cream, black olives, scallions, jalapeno, shredded Monterey jack cheese, nacho cheese sauce, guacamole, red onion and tortilla chips.

Little Italy Display \$9

Elaborate display of Italian specialties including: capicola, prosciutto, soppressotta, salami and pepperoni and accompanied by mixed olives, marinated artichokes, roasted red peppers, tomato bruschetta, assorted cheese and Italian bread.

Bruschetta Station \$10

Assorted breads accompanied with three toppings including fresh tomato basil, white bean ragu, & eggplant caponata.

Mediterranean Display \$13

Traditional hummus, baba ganoush, tabbouleh, grilled artichokes, roasted peppers, and garlic naan bread.

Raw Bar Market

Jumbo shrimp cocktail, littlenecks on the half shell, cocktail sauce and condiments. (Ice Sculpture can be ordered for an additional \$375.00)

● *Included in the Grand Package and up. All other choices are available as an upgrade and are priced per person.*

* *Included Choice (Choose One) in the Diamond Package. All other choices are available as an upgrade and are priced per person.*

PASSED HORS D'OEUVRES

- **Tomato Bruschetta** \$5
Fresh diced tomatoes, garlic, basil extra-virgin olive oil and balsamic drizzle. Served on a crostini.
- **Vegetable Spring Rolls** \$5
A mix of vegetables rolled into a crispy pastry.
- **Hummus Crostini's** \$5
A Mediterranean treat of creamy hummus served on a naan bread crostini.
- **Chicken Teriyaki Dumpling** \$5
Tender diced chicken combined with sweet teriyaki glaze, wrapped in an Asian dumpling and fried until crispy.
- **Spanakopita** \$5
A flakey triangle phyllo pastry filled with spinach and feta cheese.
- **Shrimp Cocktail** \$5
Cooked shrimp served with a light cocktail sauce.
- **Bacon Wrapped Scallops** \$5
Fresh sea scallops wrapped in a maple glazed bacon strip.
- **Beef Teriyaki** \$5
Tender strips of steak with a teriyaki glaze served on skewers.
- **Franks in a Blanket** \$5
Miniature all-beef frankfurters wrapped in a French puff pastry.
- **Maryland Crab Stuffed Mushrooms** \$5
Fresh jumbo lump crab meat accompanied by a light, savory blend of old bay seasoning, zesty Dijon mustard, creamy mayonnaise, and fresh hand cut green onions placed in a large mushroom cap and baked until golden brown.



- **Pork Pot Stickers** \$5
A blend of pork, scallion, roasted garlic, and ginger wrapped in a wonton wrapper.
- **Raspberry Brie Phyllo** \$5
A sweet and savory combination of brie cheese and raspberry puree, wrapped in puff pastry.
- **Chicken Quesadilla Trumpets** \$5
A spicy blend of smoked chicken, Monterey Jack Cheese, and peppers rolled in a flour tortilla trumpet, then topped with ancho pepper butter.
- **Mini Rueben** \$6
New York rye bread, Swiss cheese, sauerkraut, corned beef and Russian dressing.
- **Duck & Sweet Corn Wontons** \$6
Duck bacon and sweet corn folded with cream cheese then wrapped in a wonton skin and fried until golden brown.
- **Falafel with Taziki** \$6
A vegetarian ball made from ground chickpeas and Middle Eastern spices fried until golden brown and topped with traditional Taziki sauce.
- **Mini Crab Cakes** \$7
A mouth-watering blend of sweet, chunked, crab meat with mayonnaise and spices, lightly rolled in panko bread crumbs.
- **Mini Beef Wellington** \$7
Miniature beef wellington wrapped in a phyllo pastry.
- **Mini French Onion in Brioche** \$7
A traditional French onion soup baked in a mini brioche bowl.

● *Included in the Grand Package and up. All other choices are available as an upgrade and are priced per person.*

SOUP

- **Chicken Escarole Soup**

- **Kale & Chorizo Soup**

- **Minestrone Soup**

Lobster Bisque \$3

New England Clam Chowder \$3

Fresh Fruit Cup \$3



SALAD

- **Mixed Greens Salad**

Fresh mixed greens topped with grape tomatoes, carrots, black olives, English cucumbers, and red onions.

- **Caesar Salad with Garlic Butter Croutons**

Chopped romaine lettuce topped with shaved parmesan cheese, croutons, finished with a classic creamy Caesar dressing.

Caprese Salad (Seasonal – June through September) \$5

Fresh greens with mozzarella ovalini, vine ripen tomatoes, and basil dressed with an aged balsamic glaze and extra virgin olive oil.

Spinach Salad \$5

Baby spinach, sliced strawberries, crumbled goat cheese, sliced almonds & balsamic dressing.

Crestwood Signature Salad \$6

Fresh mixed greens garnished with dried cranberries, orange segments, gorgonzola cheese, and toasted sliced almonds dressed with a balsamic vinaigrette.

Individual Antipasto \$10

Prosciutto, salami, capicola, sharp provolone, black olives, roasted peppers, fresh mozzarella, artichoke hearts and grape tomatoes.

PASTA & INTERMEZZO

Penne Pasta \$4

Cheese Tortellini \$5

Available Sauce Choices: Marinara, Pink Vodka, or Alfredo.

Pasta can be substituted for Soup or Salad.

Pasta is available to be served individual or family style.

Intermezzo \$4

Choice of Lemon, Mango, Wild Berry, or Raspberry



• *Included choice in all packages. For Three Course Dinner Packages, choose either a soup or salad. For Four Course Dinner Packages, choose one soup and one salad. All other choices are available as an upgrade and are priced per person.*

ENTRÉES

- **Chateau Angus Beef Top Sirloin**

Grilled to perfection, topped with caramelized onions, crumbled bleu cheese, and finished with a red wine demi glace.

- **Grilled NY Strip Loin (10oz)**

Grilled to perfection and topped with sautéed mushrooms, onions, and a red wine demi glace.

- **Stuffed Chicken Breast with Traditional Bread Stuffing**

An 8 oz. double breast chicken filled with a sage bread stuffing baked until golden brown finished with a light chicken sauce.

- **Chicken Marsala in Sweet Wine Sauce with Mushrooms**

Sautéed and served in a Marsala wine and mushroom sauce.

- **Ricotta Stuffed Statler Chicken Breast with Pesto Cream**

10 oz. chicken breast with wing pan seared and filled with a blend of herbed creamy ricotta cheese baked then finished with a pesto cream sauce.

- **Traditional New England Baked Haddock with Buttered Crumb Topping**

Baked and topped with Ritz cracker crumbs and served in a lemon butter sauce.

- **Pan Seared Salmon with Lemon Butter Sauce**

Atlantic salmon lightly seasoned with salt, fresh pepper, and garlic seared to perfection then finished with a light lemon sauce finished with whole butter to compliment the dish.

Chicken Saltimbocca with Marsala Wine Sauce \$2

Topped with fresh mozzarella and prosciutto ham and served in a white wine sauce with a hint of sage.

Four Baked Stuffed Shrimp with Seafood Stuffing served with Drawn Butter \$4

Jumbo shrimp filled with a stuffing of a combination of crab, Ritz cracker crumbs, and fresh vegetables baked with lemon and white wine accompanied with drawn butter.

Grilled Frenched Pork Chop with Pork Veloute Sauce \$6

A 12 oz. bone in pork loin chop seasoned and grilled then finished with a light pork velute sauce.

Prime Rib of Beef with Au Jus (12-14 oz) \$8

Angus beef rib seasoned and slow roasted to medium doneness hand cut and finished with a classic au jus sauce.

Chateau Beef Tenderloin with Bleu Cheese & Caramelized Onions \$10

Grilled to perfection, stuffed with bleu cheese and caramelized onions, then topped with a red wine reduction sauce.

Chicken & Two Baked Stuffed Shrimp Market

6oz chicken breast accompanied by two jumbo baked stuffed shrimp served with drawn butter and citrus butter sauce.

Chateau Beef Tenderloin & Two Baked Stuffed Shrimp Market

Grilled 6oz angus beef tenderloin accompanied with two jumbo baked stuffed shrimp served with drawn butter and veal demi glaze.

Chateau Beef Tenderloin & Lobster Tail Market

Grilled 6oz angus beef tenderloin accompanied with a Maine lobster tail.

STARCH

(CHOOSE ONE)

- **Oven Roasted Potatoes**
- **Roasted Garlic Mashed**
- **Herbed Rice Pilaf**
- **Baked Potato**

Baked Sweet Potato with Cinnamon Butter \$2

Twice Baked Potato \$3

Risotto \$5

VEGETARIAN ENTRÉES

(CHOOSE ONE)

Eggplant Parmigiana

Pasta Primavera

Penne Pink Vodka or Marinara

Vegetable Lasagna

VEGETABLE

(CHOOSE ONE)

● **Seasonal Mixed Vegetables**

● **Glazed Baby Carrots**

● **Italian Green Beans**

Roasted Asparagus \$2

● *Included Choice in all packages. For Three Course Dinner Packages, choose two entrées. For Four Course Dinner Packages, choose three entrées. All other choices are available as an upgrade and are priced per person.*

DESSERT

- **Wedding Cake Serving**

Your wedding cake will be cut and served as dessert for all of your guests to enjoy.

- **Coffee & Tea Service**

Coffee, decaffeinated coffee, and tea will be served, along with a variety of sweeteners and cream.

- **Vanilla Ice Cream with Strawberry or Chocolate Sauce \$3**

A scoop of churned vanilla ice cream with your choice of strawberry or chocolate sauce.

- **Chocolate Covered Strawberry Garnish \$4**

A fresh chocolate covered strawberry served right along side your cake.

- **Sundae Bar \$10**

Homemade creamy vanilla ice cream sundaes made your way! chocolate fudge, butterscotch, strawberry and whipped cream toppings, cherries, walnut pieces, sprinkles, Oreo crumbles, butterfingers, and M&M's.

- **Chocolate Fountain \$12**

Includes your choice of milk chocolate, white chocolate, or dark Belgian chocolate. Choose six of the following dipping items: strawberries, pineapples, melons, Rice Krispie Treats, banana slices, marshmallows, Oreo cookies, apple slices, brownie bites, and cookies.



LATE NIGHT SNACK

- **Cookies & Milk Bar \$6**

Assorted cookies with regular, chocolate, & strawberry milk.

- **1950's Diner \$7**

Miniature cheeseburgers sliders served with French fries and pitchers of soda.

- **Grilled Pizza Display \$8**

Assorted varieties of pizza grilled to perfection.

- **The Ballpark \$9**

Miniature hot dogs & sausage in a buttered & toasted bun served with assorted toppings.

- **Seasonal Specialty Late Night Snack Market**

Example: hot chocolate bar for winter weddings, etc.

• *Included Choice in all packages. All other choices are available as an upgrade and are priced per person.*

BEVERAGE & BAR



Cash Bar Service

Guests pay on their own per drink.

Hosted/Open Bar Service

Host pays for guest beverages. This can be done by dollar limit, time frame, or on a by consumption basis.

By Time Frame:	Full Open Bar	Well Liquor	Beer & Wine
1 Hour	\$25	\$20	\$15
2.5 Hours	\$38	\$33	\$25
5 Hours	\$50	\$45	\$35

Beverage Price Information

	Well \$10	Call \$11	Top Shelf \$13
Gin	Beefeater & Bombay	Tanqueray	Hendricks
Rum	Bacardi & Captain Morgan		
Scotch	Johnnie Walker Red & Dewars	Glenlivet	Johnnie Walker Black & Oban
Tequila	Jose Cuevo		Patron
Vodka	Tito's & Absolut	Ketel One & Grey Goose	Belvedere
Whiskey	Jim Beam, Jack Daniels, Jameson	Tullamore & Crown Royal	Blanton
Bourbon	Wild Turkey & Bullet	Makers Mark	Elijah Craig

Martinis & Manhattans—Above Drink Price + \$4 Upcharge

Cordials are Available

Domestic Beer \$5

Budweiser	Michelob Ultra
Bud Light	Coors Light
Narragansett	Miller Light
Sam Adams Seasonal	

Imported Beer \$6

Heineken	Corona
Guinness	Corona Light

Wine by the Glass \$8

VSE Chardonnay	VSE Merlot
VSE Pinot Grigio	VSE Cabernet
VSE Sauvignon Blanc	

Other wine options available upon request.

House Wine by the Bottle \$20

Pricing for other bottled wines available upon request.

Champagne Toast

House Champagne \$4
Prosecco \$8

Signature Drinks

Pricing varies by drink and is available upon request.

Soda/Non Alcoholic Beverages

Per Glass \$2
Per Pitcher \$8



Last call will be 30 minutes before the end time of any function. Liquor selections may change seasonally. More liquor selections, aside from what is listed, will be available. Special requests for specific beverages can be accommodated if available. Advance notice is required for specific beverage requests.

Wedding Upgrades

CEREMONY



On-Site Ceremony \$700

This includes 30 minutes of additional time for your ceremony, set up and break down of our white garden chairs for your guests, our Arch with our planted, seasonal flowers and bushes for your backdrop, as well as rehearsal time.

Ceremony Officiant \$150

Add one of our preferred Justice of the Peace vendors to preform this special service.

ROOM ENHANCEMENTS

Overtime \$500

Add an extra hour of time onto your reception.

Chair Sashes \$5 per Chair

Floor Length White/ Ivory Linens

\$15 per Table

Satin/Colored Floor Length Linens

\$25 per Table

Specialty linen, table runners, and overlays can be ordered for your event. Pricing varies based on fabric and style.



VENDOR SERVICES

Complete Entertainment Package \$2800

DJ service for 5 hours, 4 hours of the photobooth with props and an album, and uplighting for the entire ballroom.

DJ Service (5 Hours) \$1400

Uplighting (Entire Ballroom) \$600

Photobooth (4 Hours) \$800

Complete Photography Package \$2000

Photography service for 6 hours of coverage, rights to photos, copy of photos on cd/flash drive, and a digital gallery.



General Information & Event Details

Deposit to Secure Your Wedding Date

A \$1,500 deposit is required to secure a reservation for any wedding. This payment will be refunded back in full within 5 business days. In the event of any damages that may occur during the clients wedding the money will be deducted from the initial deposit. We cannot reserve any date until the full deposit has been received.

Payment Policy

The initial deposit of \$1,500 is required to secure the date of the event. 5 months prior to the event, 50% of the estimated balance is due, 2 months prior to the event, 25% of the estimated remaining balance is due, and 10 days prior to the event, the final balance is due.

Minimums & Guarantees

There are minimum requirements for special events on selected days of the week, please contact the Director of Sales & Marketing for these requirements. For all food and functions, we will require an attendance guarantee 10 days in advance. No reduction of the final count is allowed within 7 days of the date of the function and the client will be responsible to pay for the guaranteed count. In the event that unexpected guests should attend, we will make every attempt to serve the same menu item, however, this cannot be guaranteed.

Menu & Pricing

All food and beverage selections for special events exceeding 75 people must be submitted to the Director of Sales & Marketing no later than three months prior to the function date. All prices listed are at current rates and are subject to change. All pricing is subject to 25% administrative fee and all applicable Massachusetts state and local sales taxes.

The administrative fee referenced above is for overhead, documentation, preparation and other management of the event. The administrative fee is not, nor is it intended to be, a tip or gratuity for wait staff or service employees. Staff gratuity is at the client's sole discretion

Food & Beverage Regulation

In the event that there is food remaining from your party, it cannot be taken out of the function room or the club by any guest due to health regulations.

Outside caterers or food products prepared off premise are not allowed, with the exception of wedding cakes, homemade ethnic desserts, and non-alcoholic wedding favors.

The sale and service of alcoholic beverages is strictly regulated by the Massachusetts State Liquor Control Board. As a licensee, the Crestwood Country Club is responsible for the administration of these regulations.

Food & Beverage Regulation Cont.

We reserve the right to limit and control the amount of alcoholic beverages consumed by your guests. No alcohol may be purchased or served to any guest under the age of 21.

The Crestwood Country Club practices responsible alcohol service and will refuse service to any guest or patron deemed to be intoxicated.

Liability & Damage Policy

The Crestwood Country Club reserves the right to inspect and control all private functions. If the volume from entertainment of public address systems disturbs other members, the Club reserves the right to request the party to lessen the volume.

Liability for damage to The Crestwood Country Club is the responsibility of the event host and will be charged accordingly.

The Crestwood Country Club cannot assume responsibility for personal property and equipment brought into the premises.

The Crestwood Country Club reserves the right to cancel a function at any time (including during the event) where the rules are not being observed or when the functions are of a nature not suitable to the club.

Decorations, Displays, & Entertainment

Nothing may be tacked, taped, etc. to walls. Sprinkles, loose glitter, confetti, etc. is not permitted. Birdseed or rice is not permitted for ceremonies. If any of these items are used, a clean-up fee will be charged.

Linen & Audio/Visual

Specialty linens may be rented. Please contact the Director of Sales & Marketing prior to renting specialty linens or other items.

Audio/visual equipment is available for rental through our Sales Department. We require advance notice for the quotation of pricing and guarantee of availability.

Specialty Cakes

You are welcome to bring in your own specialty wedding cake. When the cake is delivered, it must be placed in the exact designated area.

Centerpieces & Favors

Your florist is responsible for placing your arrangements in the appropriate locations. If client provides own centerpieces, they must be prearranged by the client. Lighted candles are permitted as long as the glass container the candle is in is higher than the flame itself.

Alcoholic beverages are not permitted as favors.

Testimonials



★★★★★ posted 11/29/2018 by Alison M

Where do I begin?! The package at Crestwood met our budget perfectly and included everything we would need for our big day. The staff truly treated us like individuals leading up to our wedding as well as the day of. The decorations came together perfectly and exceeded our expectations of a vision. The grounds were a dream to be on for our photos, and our inside ceremony blew us away with how gorgeous the natural room was. On top of all of this, Melany our coordinator was an absolute dream to work with. She truly goes above and beyond for her bride & grooms and is extremely personal. Words can't express how perfect Crestwood and the team there made our wedding day. I would highly recommend to anyone.

★★★★★ posted 10/28/2018 by Jen F

Crestwood is such a beautiful venue and the staff was fantastic to work with throughout our whole planning process until the very end of our wedding night. Melany is an AMAZING Wedding Coordinator. From the first day we met her we knew we were in great hands. She made everything so easy for us and made us feel like the most important couple she had ever worked with. We are forever grateful for the experience we had at Crestwood and we will continue to recommend it as the best wedding venue in New England!

★★★★★ posted 10/16/2018 by Megan B

We had our wedding at Crestwood on Saturday 10/13/18. I can not even put into words how perfect it was. Melany and her team went above and beyond to make sure everything was just right for our special day. The place is gorgeous and the food was outstanding. I would absolutely recommend Crestwood to anyone! Thanks again for all of your hard work!

★★★★★ posted 09/11/2018 by Leah B

I can not say enough great things about Crestwood and Melany in particular. I was planning my wedding from about 1800 miles away, and she made every step of the process easy, organized, and fun. The day of the wedding, she and the staff were so calm and accommodating. The day was perfect!! The location is gorgeous, having the whole upstairs for the reception is amazing, and the food was excellent! If I had to do it all over again, I would pick Crestwood Country Club 100 times over! Melany is amazing at what she does!!

★★★★★ posted 09/03/2018 by Katarzyna F

First of all I would like to say that Melany is an all around fantastic person and phenomenal coordinator. We loved working with her. The grounds are beautiful, very well maintained very clean. The staff were very pleasant and professional, any questions we had they had an answer for. We served Baked haddock and the Beef tenderloin and did not get one bad remark about either one. All of our gets loved the food and raved about it all night. Last of all Melany is most definitely a ROCK STAR!!!!

Testimonials



★★★★★ Ryan , married on 05/27/2018

My new husband and I are SO HAPPY we decided to have our wedding at Crestwood. First of all, Melanie was PHENOMENAL during the entire planning process. She ensured every step was completely stress-free and that no details were overlooked. As a gay couple, it was important we had an inclusive set of vendors, and Melanie and her preferred vendors MORE than exceeded our expectations. She alone is a great enough reason to get married here!

The venue was perfect for what we wanted. We were able to have our ceremony on-site, which was a must for us. We planned on having the reception outside with the beautiful fountain and landscaping, but we had to move inside, due to some inclement weather. Having the ceremony inside was just as beautiful and a pleasant surprise for our guests, who were able to spend time at the bar prior to the ceremony starting. People LOVED that they were able to have a glass of wine during the ceremony.

The entire staff during the evening was excellent. Things ran like a well-oiled machine and we had zero hiccups! I need to specifically call-out how DELICIOUS the food was. This was not your standard wedding food, and Crestwood's chef does an amazing job.

It's hard to believe the value we received with the pricing of their packages. No other vendor we met could meet Crestwood's prices, and the quality was higher than so many other locations we toured. I was shocked at how affordable our perfect wedding was. Our total cost included Photographer and DJ.

I cannot say enough positive things about our wedding and I feel so lucky to have found Crestwood!!!

★★★★★ Melissa , married on 06/16/2018

My wedding was absolutely gorgeous thanks to Crestwood! Melanie was amazing to work with as well as her team. Such a fantastic place to hold my special day. The food was also beyond delicious. Highly recommend crestwood to anyone looking for a vendor.

★★★★★ Kristin , married on 04/28/2018

I literally don't even know where to start! Crestwood offered us a reasonable package, which included vendors, food, ceremony, etc. My husband and I were able to meet with Melany (who is literally the best, and was a huge reason for booking!) and talk to her so frequently. Anything we threw out to her she made happen! We were able to switch things out and personalize the package to our liking! We were also provided an opportunity to attend a food tasting event, which we couldn't attend due to attending a Pats game :) but Melany welcomed my parents to attend to get their feedback, but welcomes my husband and I to come for a private tasting which was awesome! My husband is a picky eater, but it was important that he ate on such a busy day, they assured that he could have his meal just the way he wanted! Not to mention, the "late night snack" was an amazing addition! We heard great feedback about our chicken tenders and fries with various dipping sauces! Our guests gave us great feedback about the bar service, and Royale and her team were also fabulous in making sure that we had everything we needed on the day of! The day went off without a hitch, and I would say Crestwood and the staff were a huge part in making that happen!

Preferred Vendors

Please allow us to suggest some vendors for your event. From experience, we're sure that these event professionals will be just as passionate and dedicated as we are to making your event a success!

CAKES & DESSERT

Sin Bakery
401-369-8427
www.eatwicked.com

Erm's Cupcakes
401-573-5394
www.facebook.com/ermcupcakes

DÉCOR & LINEN

Felicia's Perfect Setting
508-679-9650
info@xothegirls.com
www.xothegirls.com

FASHION

Robert's Tuxedo
866-889-4897
info@robertstux.com
www.robertstux.com

FLOWERS

Anjulans Florist & Gardens
508-252-5300
anjulansfloristandgardens@gmail.com
www.anjulans.com

Red Velvet Florist
(Sweet Pea Designs)
401-215-8100
www.redvelvet.florist

VIDEOGRAPHY

Visions Forever
781-447-4686
visionsforever@gmail.com
www.visionsforver.net

DJ SERVICES

Music Machine Entertainment
401-524-6162
jason@mmridj.com
www.musicmachineridj.com

Luke Renchen Entertainment
401-816-5496
www.lukesent.com

CE DJ's

401-413-1793
george@cedjs.com
www.cedjs.com

GS DJ's

774-930-5499
george@gsdjs.com
www.gsdjs.com

TRANSPORTATION

RockStar Limo
888-725-7871
meagan@rockstarlimo.net
www.rockstarlimo.net

JUSTICE OF THE PEACE

Rev. Deborah Hoch
508-472-6265
www.aneverlastingmemory.com

Barbara Medeiros
508-636-3105
barbaramedeiros@verizon.net

HAIR & MAKEUP

Salon KG
401-785-2144
kristin@salonkg.com
www.salonkg.com

PHOTOGRAPHY

Eloquent Images by Curtiss
401-829-1160
eipbycurtiss@cox.net
www.eloquent-images.com

Pardo Photo
617-596-9337
nicki@pardophoto.com
www.pardophoto.com

Lisa Anne Photography
508-525-1849
info@photographerlisaanne.com
www.photographerlisaanne.com

Scolari Photography
401-524-7538
sabscolari@yahoo.com
www.scolariphoto.com

Visions Forever
781-447-4686
visionsforever@gmail.com
www.visionsforver.net

TRAVEL/HONEYMOON

World Wise Travel
508-336-6868
wwtvl@yahoo.com
www.allinclusiveresortsonsale.com

HOTEL/LODGING

Clarion Inn
Providence/Seekonk, MA
508-336-7300
slima@clarionprovidence.com
www.clarionprovidence.com