



2017 WEDDING MENUS

60 Country Club Way - Kingston, Massachusetts 02364 - (781) 585 - 9117
www.indianpondcountryclub.com - www.facebook.com/indianpond

Your Special Day

Congratulations on your engagement! You've been dreaming of your perfect wedding, and we'd like to help you turn those dreams into reality.

Our professional and friendly sales team will act as your personal consultant throughout the planning process. Your day-of coordinator and Indian Pond's experienced wait staff are dedicated to providing gracious service and impeccable attention to all details on your big day. Our culinary staff will treat your guests to first-class cuisine hand-selected by you from our extensive, customized menu.

For the past 12 years, Indian Pond Country Club has surpassed the expectations of our couples, families, and guests alike. Our pristine grounds and romantic, elegant setting provide the perfect background for your special day. A neutral palate gives you the freedom to transform the space into the wedding of your dreams.

But don't take it from us, Indian Pond Country Club has been recognized by both industry professionals and past clients for our incredible service.

The Knot - Best of Weddings Hall of Fame



2008 - 2015 The Knot - Best of Weddings



2014 WeddingWire - Couples' Choice Award



2008 - 2013 WeddingWire - Bride's Choice Award



Cape Cod Life - Best Place for a Wedding

5 Stars for Quality of Service, Responsiveness, Professionalism, Value for Cost, and Flexibility

Facilities

Indian Pond Country Club offers two uniquely different function spaces to suit your individual style and guest count.

The Grand Ballroom (maximum capacity: 500 guests)

The wall of windows with a panoramic view of the golf course along with the imported chandeliers make this space the perfect choice for your elegant wedding.



LISA GILBERT PHOTOGRAPHY
Photo courtesy of Lisa Gilbert Photography

The Blackstones Room (maximum capacity: 150 guests)

Warm cherry woods and floor-to-ceiling fireplace make The Blackstones Room the perfect choice for your intimate wedding.



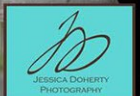
Photo courtesy of Chelsea Proulx Photography

The lush lawn overlooking the rolling green hills is a picturesque outdoor ceremony space. Indian Pond's indoor option features a romantic fireside ceremony.

The pond and fountain will provide a beautiful backdrop for your outdoor terrace ceremony. Indoor ceremony options include The Blackstones Room's stately hardwood floor or Grand Foyer.



Photo courtesy of Jessica Doherty Photography



Your Wedding Includes

- A wedding specialist to assist you throughout the planning process
- A personal day-of wedding coordinator on site from start to finish
- Complimentary menu tasting for the bride and groom
- Customized menus from our culinary staff
- Ceremony rehearsal scheduled Tuesdays - Thursdays
- Elegant Bridal Suites with private restroom
- Scenic outdoor ceremony space with white garden chairs
- Fireside ceremony space with gold chiavari chairs (in Grand Ballroom)
- Grand Foyer or hardwood floor indoor ceremony spaces with gold chiavari chairs (in The Blackstones Room)
- Golf Cart shuttle to the famous Indian Pond bridge for an outdoor photo session
- Complimentary bottle of champagne
- Private cocktail hour for you and your bridal party
- Extensive outdoor terrace space
- Stylish gold chiavari chairs
- Spacious, centrally-located Parquet dance floor
- Floor-length table linens in White or Ivory
- Choice of napkin color to coordinate with your decor
- Classic framed table numbers
- Romantic votive candles for cocktail and dinner tables
- Professional Wait staff & Bartender service
- Complimentary cake cutting
- Beautifully manicured grounds for endless photo opportunities
- Convenient, free parking for your guests
- Complimentary Round of Golf for Groom
- Special discounts for hosting rehearsal dinner or bridal shower at Indian Pond

Brunch Options

(available to morning weddings)

Gourmet Champagne Brunch

Passed champagne mimosas on arrival topped with Grand Marnier

Continental Bakery Corner

Assorted French breakfast pastries and danishes, baby bagels, and petite stuffed French toast bites accompanied by whipped butter, cranberry cream cheese, & warm berry compote. An assortment of demi tasse fruit salad topped with vanilla bean Greek yogurt.

Breakfast

Choice of shredded bacon potato hash or lean corned beef and onion potato hash

Apple-smoked bacon & maple sausage links

Choose One of the Following Stations

Omelette Station

Farm-fresh eggs with tomato concasse, sautéed onions & peppers, cheddar cheese, goat cheese, baby spinach, mushrooms, and house-made salsa.

or

Crepe Station

Delicate crepes stuffed with savory ham, warm spinach and boursin cheese, bacon, fresh tomato, & portabello mushrooms

or

Warm blueberry compote, warm apples, and cinnamon, and cran-raisin cream cheese

Belgian Waffle Station

Chef-prepared delicate Belgian waffles topped with Vermont maple syrup, scrambled eggs and bacon, or fresh strawberries with cinnamon-scented whipped cream.

Smoothie Station

Local blueberries, raspberries, & strawberries served with fresh vanilla bean whipped cream, petite cheese cakes, chocolate mousse tarts, and apple strudel. Accompanied by mini shots of fruit or cappuccino smoothies

Brunch Options

(available to morning weddings)

Luncheon

Choose One Salad

Fresh Arugula Salad

with pistachios, mandarin oranges, and champagne vinaigrette

Baby Spinach Salad

tossed with imported blue cheese, bacon, and spiced candied walnuts, drizzled with fresh raspberry vinaigrette

Pasta

Choice of One Pasta:

Farfarella
Penne

Choice of One Sauce:

Marinara Sauce
Alfredo Cream
Pink Vodka

topped with warm tomato, onion, and mushrooms, grilled chicken, asiago cheese, & nut-free pesto

Carving Station

Slow Roasted Turkey Breast

with cranberry mayonnaise, honey mustard, and gravy

or

Herb Roasted NY Sirloin

with horseradish cream sauce, veal demi, and whole-grain mustard

Accompanied by assorted artisan rods

Cocktail Hour

Stationary Displays

All stationary displays must be ordered for the full number of guests. Priced per guest.

Fresh Garden Vegetable Crudites

A colorful display of fresh vegetables. Served with "Great Hill" blue cheese dip and Southwestern buttermilk dip

Mediterranean Display

House-made hummus, tabbouleh, stuffed grape leaves, warm spinach and feta cheese dip served with warm pita, flat breads, imported feta cheese in olive oil and fresh herbs, imported olives and marinated artichokes

Imported & Domestic Cheese Display

A selection of imported and domestic, hard and soft cheeses accompanied by assorted crackers and fresh fruit garnish. Add baked Brie with figs served in a savory puffed pastry for an additional \$1.25 per guest

Fresh Fruit Display

Selection of fresh sliced fruit with seasonal berries and seedless grapes accompanied by Roquefort walnut honey dip and raspberry yogurt sauce

Southwestern Display

Warm tri-colored tortilla chips accompanied with vine ripe tomato and cilantro salsa, creamy guacamole and lime-scented sour cream. Served with four-layer dip (refried beans, guacamole, sour cream, and Monterey jack cheese), diced black olives and pickled jalapeños

Crostini Creations

Marinated tomato, basil and mozzarella cocktail, warm white bean and pancetta dip, shrimp and lime cocktail, and warm spinach and artichoke dip. Accompanied by Parmesan garlic ciabatta bread and swiss cheese fondue

Antipasto Display

Genoa salami, cappicola, prosciutto, mortadella, fresh mozzarella and provolone cheese, stuffed cherry peppers, grilled seasonal vegetables and imported olive tapenade. Served with garlic ciabatta bread and herb-infused virgin olive oil

Sushi Display

An enticing array of handmade California rolls including spicy tuna with cucumber, salmon with avocado, and shrimp with avocado accompanied by seaweed salad and garnished with shad roe. Served with aged soy sauce, wasabi, and pickled ginger

Cocktail Hour

Stationary Displays

All stationary displays must be ordered for the full number of guests. Priced per guest.

Cold Seafood Display (50 person minimum)

Jumbo steamed two pound lobster carved into sweet tender medallions, shrimp cocktail, Duxbury oysters with champagne mignonette, sweet little neck clams presented with whole poached Atlantic salmon and lemon dill cream

Hot Seafood Display (50 person minimum)

Mussels provencal, shrimp scampi, bay scallops and traditional clams casino served with lemon essence, drawn butter and tangy horseradish cocktail sauce. Choice of sauce: provencal, scampi, fradiavolo, or Portuguese style

Smoked Seafood Display (50 person minimum)

Nova Scotia smoked salmon fillet, local peppered mackerel, Nantucket blue fish pate and petite smoked mussels garnished with capers, diced red onions, and chopped eggs topped with lime and cracked pepper creme fraiche

Cocktail Hour

Interactive Stationary Displays

All stationary displays must be ordered for the full number of guests. Priced per guest.

Whipped Potato Bar

Creamy yukon and red bliss whipped potatoes topped with a selection of apple-cured bacon, sweet caramelized vidalia onions, sautéed baby bell mushrooms, Vermont cheddar cheese, & sour cream

Asian Bamboo Station

Steamed pork dumplings, vegetable spring rolls, & chicken satee drizzled with duck sauce, sambal sauce, or hot spicy mustard. Vegetable lo mein tossed with your choice of baby shrimp, sesame chicken, or temala beef (Choose one)

Spanish Paella Station

White Spanish rice infused with imported saffron & smoked paprika and tossed with your choice of garlic grilled shrimp, local mussels, chorizo or cured serrano ham served by Chef in a large Paella dish. Accompanied by a variety of marinated olives.

New England Station

Creamy clam chowder, shucked local oysters and little neck clams, mini lobster salad rolls, & petite crab cakes

Cocktail Hour

Butler-passed Hors d'Oeuvres

Prices based on 50 pieces per tray

Hot Hors d'Oeuvres

- Miniature Chicken Pot Pie
- Fried Pork Potsticker • with ginger sauce
- Chicken Empanada • with a chipotle ranch dressing
- Miniature Quiches • assortment of spinach, broccoli, mushroom & Swiss
- Vegetable Spring Rolls • with a sweet chili sauce
- Spanakopita Spinach and Feta Phyllo Triangles
- Mini Vermont Mac & Cheese • served in demitasse
- Sesame Chicken • with honey mustard dipping sauce
- Stuffed Mushrooms • with artichoke, spinach, and Parmesan cheese
- Chicken and Cheese Quesadilla • with farm fresh tomato & cilantro salsa
- Tender Beef Short Ribs wrapped in Maple-smoked Bacon
- Miniature Cheeseburgers • served with a tangy tomato dipping sauce
- Local Day Boat Sea Scallops wrapped in Bacon • with tartar sauce
- Miniature Crab Cakes • with spicy remoulade
- Coconut Shrimp • with sweet chili sauce
- Dijon-crustured Imported Rack of Lamb Lollies • with demi-glacé sauce

Cold Hors d'Oeuvres

- Spring Gazpacho Soup Sips • topped with avocado cilantro cream
- Chilled Tomato Basil Soup Sips with Mozzarella Crostini
- Eggplant Caponatta (Bruschetta) • on a crostini
- Diced Tomato, Basil and Mozzarella • on a pesto crostini with white balsamic dressing
- Asparagus wrapped in Prosciutto
- Antipasto Kabob • with salami, cherry tomatoes, marinated mushrooms, and provolone
- Miniature Greek Salad • in an edible Parmesan black pepper spoon
- California Rolls • with soy sauce, wasabi, and ginger
- Chilled Shrimp Salad • served in an edible corn and lime spoon
- Tuna Tartar • with tomato, avocado, and ginger cream on crispy wontons
- Rare Roasted Tenderloin Crostini • garnished with a Dijon cream sauce

Cocktail Hour

Butler-passed Hors d'Oeuvres

Prices based on 50 pieces per tray

Raw Bar

Steamed Prince Edward Island Mussels • chilled with cocktail sauce

Little Neck Clams • on the Half Shell

Crab Claws

Oysters • on the Half Shell

Shrimp Cocktail

Caviar Display • beluga, sevruga or osetra

King Crab Legs

All seafood is served with appropriate accompaniments
A chef fee of \$100 is required for all seafood shucked to order

Plated Meal Options

Peak Season

Peak Season Plated Entrée Prices include:

Appetizer Course
Warm Rolls & Butter
Salad Course
Entrée with your choice of starch and vegetable
Dessert Accompaniments
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Teas

Off Season

Off Season Plated Entrée Prices include:

Warm Rolls & Butter
Your choice of Appetizer Course OR Salad Course
Entrée with your choice of starch and vegetable
Dessert Accompaniments
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Teas

Plated Meal Options

Appetizer Course

included in entrée price

Italian Wedding Soup • cheese-filled tortellini & miniature handmade meatballs in a delicately seasoned vegetable and tomato broth

New England Clam Chowder • creamy blend of clams, potato, & light cream with chives

Butternut Squash Bisque • creamy blend of butternut squash and light cream with a hint of autumn spice

Chilled Summer Gazpacho • topped with spicy rock shrimp, tortillo confetti, & avocado whipped cream

Butternut Squash & Sage Ravioli • topped with a creamy maple autumn spice sauce

Stuffed Manicotti • served in a marinara sauce drizzled with basil oil, finished with Parmesan touille

Enhanced Appetizer Course

Additional Fee

Classic Seafood Bisque • sautéed scallops, shrimp, crab meat, & scented with imported cognac. Finished with delicate cream sweet butter

Wild Mushroom & Goat Cheese Ragout • baby portobello, porcini, & button mushrooms sautéed and finished with a peppercorn cognac demi-glace. Topped with a buttery puff pastry point

House-made Spinach Gnocchi • tender gnocchi tossed with crispy pancetta & vidalia onions. Topped with a delicate Italian pink vodka sauce. Garnished with fried parsley

New England Style Seafood Cake • baby shrimp, bay scallops, & crab served with homemade remoulade and a sweet corn relish

Lobster Ravioli • pillows of sweet lobster meat, seasoned ricotta, & fresh thyme. Topped with a sherry & lobster cream sauce

Grilled Jumbo Shrimp • served in a puff pastry shell with a tomato concasse drizzled with lemon-chive beurre blanc

French Seafood Crepe • bay scallops, shrimp, & crab meat seasoned with fresh thyme, shallots, & braised leeks nestled within a thin warm crepe. Finished with fontina bechamel sauce

Long Island Duck Confit Napoleon • savory duck confit & warm chevre nestled between thin puff pastry served with a warm orange & cherry compote. Topped with a grand marnier porcini mushroom sauce

Duxbury Oysters Rockefeller • four sweet oysters presented in the traditional style. Topped with creamy bechamel sauce

Savory Roasted Red Pepper & Goat Cheese Cannoli • dressed with a kalamata olive vinaigrette over micro greens

Salad Course

included in entrée price

House Salad • crisp romaine hearts, baby iceberg, and baby greens with fresh tomato and julienne carrots tossed in white balsamic vinaigrette

Classic Caesar Salad • crisp romaine lettuce tossed with pecorino Romano cheese, seasoned croûtons, and house-made creamy Caesar dressing

Baby Spinach Salad • tossed with imported blue cheese, bacon, and spiced candied walnuts, drizzled with fresh raspberry vinaigrette

Goat Cheese Salad • warm breaded goat cheese medallion served atop mixed greens, local dried cranberries, and sweet Bartlett poached pears, tossed in a white balsamic vinaigrette

Wedge Salad • baby iceberg wedge with bacon and tomato, drizzled with a blue cheese dressing

Tomato & Mozzarella Salad • fresh tomatoes and mozzarella cheese accented with mixed greens, lightly drizzled with extra virgin olive oil and aged balsamic syrup

Cucumber Bowl Salad • fresh arugula served in a cucumber bowl and topped with toasted pistachios, mandarin oranges and a champagne vinaigrette

All Food & Beverage items listed above are subject to a 7% Tax, 6% taxable Administrative Charge, and 14% Gratuity
Menus subject to change due to market pricing and availability

Plated Meal Options

Entrée Course

A maximum of two entrées may be selected

Poultry

Grilled Lemon Pepper Marinated Chicken

tender breast of chicken marinated with fresh herbs, served with heirloom tomato concasse & topped with a lemon thyme jus

Indian Pond Chicken Cordon Bleu

fine imported peppered ham & fontina cheese topped with traditional supreme sauce

Traditional Chicken Marsala

pan sautéed chicken breast topped with sautéed baby belle mushrooms, prosciutto strips, and fresh thyme leaves presented with delicate marsala sauce

Harvest Chicken

slow roasted chicken breast stuffed with New England cornbread, apple & cranberry stuffing finished with apple cider jus

Herb Crusted Chicken Saltimbocca

tender chicken lightly sautéed & topped with baby spinach, fontina cheese, prosciutto, fire roasted yellow and red pepper finished with a white wine butter sauce

Crispy Long Island Duck Breast

tender duck breast crusted with fresh herbs, cranberry almond chutney, grand marnier sauce

Seafood

Seared Atlantic Salmon Fillet

dusted with fresh parsley, sea salt, & lemon rind, delicately finished with a lemon basil champagne beurre blanc

Baked Stuffed Day Boat Haddock Fillet

stuffed with baby shrimp, Maryland lump crab meat, and baby scallops nestled in fresh lobster Newburg sauce

Potato & Leek Crusted Haddock

seared golden brown and placed on a bed of warm sweet corn relish. Finished with a chive, tomato, & sherry broth

Baked Stuffed Jumbo Shrimp

fresh crab meat, shallots, thyme, and lemon essence blanketed with crisp panko crumbs and finished with lemon thyme beurre blanc

Fresh Grilled Swordfish Steak

infused with zesty lime butter, grilled to perfection, and presented with tomato concasse & saffron beurre blanc

Pepper & White Sesame Seed Crusted Tuna

sushi grade tuna steak lightly seared, garnished with julienned squash & zucchini. Presented with a citrus ponzu broth

Plated Meal Options

Entrée Course

A maximum of two entrées may be selected

Meats

Grilled Pork Tenderloin

lightly marinated in fresh herb & red wine nage, accompanied by apple maple bread pudding and topped with a pinot noir demi-glace

French Cut Pork Chop

stuffed with fresh apple, imported figs, Montrachet cheese, sweet Italian sausage compote delicately slow roasted and finished with apple cognac jus

Grilled Aged New York Sirloin

accompanied by grilled sweet baby bell pepper and finished with a veal demi-glace

Aged Filet Mignon wrapped with Applewood-smoked Bacon

grilled to a perfect medium-rare and served with a rich cream cognac demi-glace. Garnished with a balsamic roasted chipolini onion.

Bearnaise sauce available on side (\$1)

New Zealand Rack of Lamb

pommery mustard, rosemary, & imported chevre crusted rack of lamb slow roasted to perfection, topped with crispy onion straws & wilted watercress sprig

Stuffed Veal Chop

stuffed with sautéed wild mushrooms, shaved prosciutto de parma & creamy boursin cheese. Dressed with a red wine demi-glace

Duo Plates (all guests receive same entrée when selecting this option)

Tender Breast of Chicken & Atlantic Salmon

chicken breast with a chicken jus, fillet of salmon with citrus champagne beurre blanc

Tender Breast of Chicken & Filet Mignon

chicken breast with a chicken jus, petite filet mignon with merlot bordelaise

Tender Breast of Chicken & Jumbo Shrimp or Fresh Sea Scallops

chicken breast served with chicken jus, pan seared scallops served in a puffed pastry cup with a lemon-thyme beurre blanc

or two jumbo stuffed shrimp served with lemon-thyme beurre blanc

Filet Mignon & Fresh Salmon Fillet

petite fillet with merlot bordelaise or bearnaise sauce, fillet of salmon served with citrus champagne beurre blanc

Filet Mignon & Jumbo Shrimp or Fresh Sea Scallops

petite filet mignon with merlot bordelaise or bearnaise sauce, pan seared scallops served in a puffed pastry cup with a lemon-thyme beurre blanc

or two jumbo stuffed shrimp served with lemon-thyme beurre blanc

Filet & Lobster

petite filet mignon with merlot bordelaise sauce, a half lobster stuffed with crab meat, shrimp, & scallops

*substitute breast of chicken with harvest chicken for an additional \$2.00 per person

Plated Meal Options

Vegetarian & Vegan Options
(priced the same as lower-priced entrée)

Appetizer Course (Choose one)

House-made Summer Roll

stuffed with julienne vegetables and served with soy sauce

Garden Tomato stuffed with Farm Fresh Ratatouille

drizzled with roasted garlic infused olive oil

Entrée Course (Choose one)

Vegetable Ravioli

delicate pillows of seasoned vegetables topped with fresh tomato marinara and roasted asparagus, squash, & eggplant

Eggplant Napoleon

roasted eggplant, roasted red bell pepper, & fresh basil leaves topped with buffalo mozzarella or vegan- without cheese and drizzled with warm tomato concasse

Plated Meal Options

Entrée Course

Starches

- Buttermilk & Fresh Chive Whipped Potatoes
- Roasted Garlic & Sour Cream Whipped Potatoes
- Roasted Lyonnaise Red Bliss & Baby Yukon Potatoes
- Au Gratin Potatoes (additional \$2 per person)
- Boursin Cheese Whipped Potatoes (additional \$2 per person)
- Tri-Colored Roasted Potato Medley (additional \$2 per person)
- Cheddar Cheese & Bacon Twice Baked Potato (additional \$2 per person)
- Crispy Potato & Zucchini Cakes topped with Horseradish Sour Cream (additional \$2 per person)

Vegetables

- Sweet Tender Roasted Carrots
- Buttery Green Beans
- Colorful Hand-tied Bundle of Vegetables
- Cinnamon & Maple Butternut Squash
- Grilled Tender Asparagus (additional \$2 per person)
- Maple Glazed Acorn Squash (additional \$2 per person)
- Buttery First Pick Baby Carrots with Green Tops (additional \$2 per person)

Accompaniments to the Wedding Cake (included in entrée price)

Indian Pond Country Club offers to decorate your individual dessert plates with raspberry or chocolate coulis. The following items are available for \$2 per person:

- Chocolate Dipped Strawberry
- White Chocolate or Milk Chocolate Mousse served in a tart shell
- Tuxedo Dipped Strawberry (for an additional \$3.00 per person)

House-crafted Focaccia Bread & Imported Olive Oil available for an additional \$1.00 per person

Enhancement Selections (priced per guest)

Miniature Viennese Table Display

assorted freshly baked cookies, biscotti, macaroons, petit fours, & miniature pastries

Grand Viennese Table Display

a selection of freshly-crafted fruit tarts, chocolate torte, cookies, biscotti, macaroons, petit fours with fresh berries & cream, freshly brewed regular & decaffeinated coffee and specialty teas, accompanied by white & dark chocolate shavings and whipped cream

Ice Cream Sundae Bar (Choose 2)

French vanilla, chocolate, and cookie dough ice cream served with a variety of fruit, candy, nut, cookie, & cake toppings, and accompanied by raspberry coulis, chocolate sauce, caramel sauce, and whipped cream

Chocolate Fountain

dramatic presentation of chocolate fondue (choice of white, milk, or dark chocolate) displayed with fruits and other accoutrements
A fee of \$250 will be charged for set-up of the chocolate fountain

Late Night Snack Station

choose three from the following: assorted gourmet roll-ups, pigs in a blanket, buffalo chicken tenders, jalapeño poppers, and/or mozzarella sticks. Served with carrots, celery, & traditional dipping sauces. Must be ordered for full number of guests.

Popcorn Station

self serve, choice of three toppings - cheddar cheese, caramel, kettle corn, ranch & jalapeno. Must be ordered for the full number of guests.
Attendant fee

All Food & Beverage items listed above are subject to a 7% Tax, 6% taxable Administrative Charge, and 14% Gratuity
Menus subject to change due to market pricing and availability

Stationed Dinner

The Grand Reception

Stationary Displays for Cocktail Hour (Choice of Two)

Imported and Domestic Cheese & Fruit Display

a selection of imported and domestic hard and soft cheese accompanied by assorted crackers and a fresh fruit garnish

Fresh Garden Vegetable Crudites

a colorful display of fresh vegetables served with blue cheese dip & southwestern dip

Mediterranean Display

house-made hummus, tabbouleh, stuffed grape leaves, warm spinach & feta cheese dip served with warm pita, flatbreads, imported feta cheese in olive oil & fresh herbs, imported olives, and marinated artichokes

Passed Hors d'Oeuvres for Cocktail Hour (Choice of Four)

Miniature Quiches (assortment of spinach, broccoli, mushroom & Swiss)

Spanakopita Spinach and Feta Phyllo Triangles

Sesame Chicken with honey mustard dipping sauce

Chicken and Cheese Quesadilla with farm fresh tomato & cilantro salsa

Vegetable Spring Rolls with a sweet chili sauce

Diced Tomato, Basil and Mozzarella on a pesto crostini

Local Day Boat Sea Scallops wrapped in Bacon with tartar sauce

Miniature Crab Cakes with spicy remoulade

Dijon-cruste Imported Rack of Lamb Lollies with demi-glaze sauce (for an additional \$4.00 per person)

Choice of Three of the Following Stations

Italian Station (Chef Fee \$75)

A culinary professional will create pasta dishes for your guests from a variety of ingredients. You will choose the following:

One Pasta

Tortellini
Farfarella
Penne
Gemelli

Two Sauces

Marinara
Pesto Cream
Alfredo Cream
Pink Vodka

One Accompaniment

Hand-made Calzones
Grilled Marinated Italian Vegetables
Meatballs (additional \$2.00 per person)
Sausage (additional \$2.00 per person)

Your guests will choose from a variety of toppings for their pasta dish, including mushrooms, peppers, pine nuts, Parmesan cheese, and tomatoes.

Warm roasted garlic ciabatta bread, infused with olive oil, and shaved Parmesan cheese will be presented alongside your selections.

Stationed Dinner

Choice of Three of the Following Stations

Asian Station (Chef Fee \$75)

A culinary professional will create an Asian-inspired dish from your choice of one of the following:

Chicken or shrimp, rice stir fry with fresh vegetables tossed in sesame ginger sauce

or

Chicken or shrimp, lo mein tossed with fresh vegetables in ginger-infused soy sauce

Soy sauce & sweet and sour sauces will be served alongside this station

New England Station (additional \$4.00 per person) (Chef Fee \$75)

A culinary professional will prepare traditional New England cuisine from your choice of the following dishes & accompaniments:

Choose One

Baked Haddock with butter herb crumbs
Baked Stuffed Cranberry Harvest Chicken
Pan-seared Salmon

Choose One

New England Clam Chowder
New England Pan-seared Seafood Cake

A mixed green salad with dried cranberries & vinaigrette will be served alongside this station.

Southwestern Fajitas Station (Chef Fee \$75)

Chicken & beef sauteed in a traditional fajita marinade with caramelized onions and peppers, and accompanied by diced tomatoes, lettuce, cheese, and warm flour tortillas.

Served with confetti basmati rice, black beans, and salsa. Sour cream may be provided for an additional \$.50 per person

Carving Station (Chef Fee \$75)

A culinary professional will carve your choice of one of the following:

Roast Sirloin of Beef

Oven Roasted Turkey Breast

Honey Glazed Pork Loin & Cranberry Compote

or

Maple Glazed Ham

Sour cream and chive mashed potatoes, seasonal vegetables, fresh rolls & butter, complimentary sauces will accompany this station.

You may enhance your carving station with any of the following for an additional fee per person:

Prime Rib au Jus

Roasted Beef Tenderloin

Roast Rack of Lamb with minted jus & mint jelly

Stationed Dinner

Dessert & Coffee Station

The Grand Reception will include your Wedding Cake slices on individual plates swirled with a raspberry coulis or chocolate sauce along with a chocolate dipped strawberry.

Freshly brewed regular & decaffeinated coffee and specialty teas will also be available for your guests.

Station Enhancements (for an additional fee)

Garden Salad

mixed baby greens with fresh tomato, cucumbers, & julienne carrots tossed in a white balsamic vinaigrette

Caesar Salad

crisp romaine hearts tossed with Parmesan cheese, seasoned croûtons, & house-made creamy Caesar dressing

Asian Salad

shredded iceberg lettuce with red cabbage, carrots, sugar snow peas, baby corn, & water chestnuts dressed with a toasted ginger sesame dressing and topped with crispy wontons

Southwestern Salad

crisp romaine and mixed green lettuce tossed with guacamole, red peppers, onion, pico de gallo, fried corn tortilla, banana peppers, chopped mango, & creamy chipotle dressing

Greek Salad

crisp romaine and mixed green lettuce topped with cucumbers, tomatoes, marinated olives, & feta cheese. Tossed in a traditional Greek dressing

Baked Potato Bar

warm baked potato served with guest's choice of the following toppings: sour cream, bacon, cheddar cheese, & scallions

Beverage Information

Select Brand Liquors

Pearl Vodka, Pearl Vodka Flavors, Bacardi Rum, Bombay Gin, José Cuervo Tequila, Canadian Club Whiskey, Dewars Scotch, Jim Beam Bourbon, Kahlua, Malibu Coconut Rum, Peachtree Schnapps

Deluxe Brand Liquors

Grey Goose Vodka, Titos Vodka, Patron Silver Tequila, Jack Daniels Whiskey, Johnnie Walker Black Scotch, Makers Mark Bourbon, Captain Morgan Rum, Tanqueray Gin, Seagrams VO Whiskey

Cordials

Amaretto Di Saronno, Bailey's Irish Cream, Chambord, B&B, Cointreau, Frangelico, Grand Marnier, Midori, Peachtree, Sambucca Romano, Tia Maria, Drambuie

Beer

Budweiser Light, Coors Light, Corona, Harpoon IPA, Stella Artois, Clausthaler (non-alcoholic)

Indian Pond Country Club offers hosted bars at a flat rate per person for one or five hours

Indian Pond serves each guests a maximum of two drinks per visit,
one drink per visit for the 5th hour of a five-hour open bar

Martinis & Cosmopolitans are available on a consumption basis only and are not included in open bar

Additional Hosted Beverage Options

Champagne Toast

with raspberries or strawberries add \$.50 per person

Wine Toast

House Wine Service

Passed Martini, Cosmopolitan, or Two-Liquor Cocktails

Butler Passed Signature Cocktail

Passed Wine & Champagne

Beverage Information

Wine List

Champagne & Sparkling Wine

Veuve du Vernay, France

Avissi Prosecco, Italy
Asti Spumante, Martini & Rossi, Italy
Mumm, Brut Prestige or Rose, Napa
Roederer Estate, Rose or Brut NV, Anderson Valley
Taittinger Brut La Francaise, France
Perrier Jouet, Epernay, France
Cuvee Dom Perignon, Epernay, France

White Wine

Beringer, Stone Cellars, Chardonnay, Napa Valley

Beringer, White Zinfandel, Napa Valley

Anterra, Pinot Grigio, Italy

The Beachhouse, South Africa, Sauvignon Blanc

Di Lenardo, Friuli, Pinot Grigio
Villa Maria, Sauvignon Blanc, New Zealand
Simi, Chardonnay, Sonoma
Clos Du Bois, Sonoma, Chardonnay, Sonoma
La Crema, Chardonnay, Sonoma
Sonoma Cutrer, Chardonnay, Sonoma
Stags Leap, Chardonnay, Napa

Red Wine

Beringer, Stone Cellars, Merlot, Napa Valley

Beringer, Stone Cellars, Cabernet Sauvignon, Napa Valley

De Loach, Heritage Reserve, Pinot Noir

Belle Clos "Meiomi", Pinot Noir
Clos Du Bois, Merlot, Sonoma
Highway 12, Cabernet Sauvignon, Sonoma
Clos Du Bois, Cabernet Sauvignon, Sonoma
Benzinger, Cabernet Sauvignon, Sonoma
Robert Mondavi, Merlot, Napa Valley
Fritz, Pinot Noir, Russian River Valley
Sequoia Grove, Cabernet Sauvignon, Napa Valley

Wines in bold are considered House Wines, and will be available during your event

Wines in bold are available for House Wine Service
(choice of one red and one white)

All Food & Beverage items listed above are subject to a 7% Tax, 6% taxable Administrative Charge, and 14% Gratuity
Menus subject to change due to market pricing and availability

Frequently Asked Questions

What is the initial deposit to reserve my wedding date?

Indian Pond Country Club requires a signed contract, completed credit card authorization form, and non-refundable deposit in the amount of the room set-up fee to reserve your wedding date.

How and when will I need to make payments?

Indian Pond Country Club's progressive payment plan is as follows:

Initial deposit due at time of booking = 100% of Room Set-up Fee

9 months prior to scheduled event = 45% of the Food & Beverage Minimum

3 months prior to scheduled event = 80% of the Food & Beverage Minimum

14 days prior to scheduled event = Final Guaranteed Guest Count & Remaining Balance

Payments can be made by credit card, check, or cash. Personal checks are accepted for all payment except the final payment when the check is required to be bank certified.

How many hours are we allowed in the space?

The Room Set-up Fee allows you five (5) hours in the space (one hour cocktail hour & four hour reception). Additional time may be added for a fee. Wedding must end no later than 12:30am.

How much time are we given for an on-site ceremony?

When you choose to have your ceremony on site at Indian Pond, you are allowed thirty (30) minutes for the ceremony in addition to the five (5) hour reception. Prior to the ceremony, you are welcome to a complimentary hour in your private bridal suite.

Preferred Vendors

ATTIRE & ACCESSORIES

Domenic's Formalwear
508.747.4316
www.domenicstux.com

**TuxedosToYou.com,
a Division of Tuxedos by Merian**
877.TUX2YOU
www.tuxedostoyou.com

CAKES & DESSERTS

Montilio's Baking Company
508.894.8855
www.montilios.com

Sugar Plum Bakery
781.585.7586
www.sugarplumbakerykingston.com

Veronica's Sweetcakes
781.834.7470
www.veronicassweetcakes.com

DANCE INSTRUCTION

**Fred Astaire Franchised
Dance Studios**
508.732.6790
www.fredastaire.com/plymouth

DECOR & DESIGN

**Artistic Blossoms
Floral Design Studio**
781.837.6251
www.artisticblossoms.com

ENTERTAINMENT

Entertainment Specialists
800.540.8157
www.entertainmentspecialists.com

FAVORS

The Candy Jar
781.294.0423
www.candyjarflorist.com

Montilio's Baking Company
508.894.8855
www.montilios.com

FIREWORKS

**Atlas PyroVision Entertainment
Group**
800.321.5008
www.atlaspyro.com

FLORIST

**Artistic Blossoms
Floral Design Studio**
781.837.6251
www.artisticblossoms.com

The Candy Jar
781.294.0423
www.candyjarflorist.com

GUEST ACCOMMODATIONS

**Best Western Plus Cold
Spring**
508.746.2222
www.bwcoldspring.com

Hampton Inn & Suites
508.747.5000
www.plymouthsuites.hamptoninn.com

Hilton Garden Inn Plymouth
508.591.1029
www.plymouthma.stayhgi.com

**Hotel 1620 (Formerly Radisson
Hotel Plymouth Harbor)**
508.747.4900
www.hotel1620.com

HEALTH & BEAUTY SERVICES

**Airbrush Makeup & Hairstyles
by Charlotte & Company**
617.947.3309
www.charlottephinney.com

INVITATIONS & CALLIGRAPHY

Emerald Invitations
617.657.0812
www.emeraldinvitations.com

LIGHTING

Entertainment Specialists
800.540.8157
www.entertainmentspecialists.com

RC Uplighting
617.460.4768
www.rcuplighting.com

OFFICIANTS

Reverend Barbara Dingwall Mills
617.347.6360
www.revbdmills.com

Reverend Justice James C. Gibney
508.559.2222

PHOTO BOOTHS

Entertainment Specialists
800.540.8157
www.entertainmentspecialists.com

RC Uplighting
617.460.4768
www.rcuplighting.com

PHOTOGRAPHY

Berryphotos
508.697.4041
www.berryphotos.com

CC Design Studio
508.285.5141
www.ccdesignstudio.com

Jessica Doherty Photography
781.588.7690
www.jessicadoherty.com

**Michael Sparks Keegan
Photographer**
781.585.4847
www.keeganphoto.com

Photo & Video by Joe Goldsberry
774.240.1152
www.joegoldsberry.com

Tracy Sheehan Photography
781.585.7363
www.tracysheehan.com

TRANSPORTATION

ROCKSTAR LIMO
888.725.7871
www.rockstarlimo.net

VIDEOGRAPHY

Digital Video Productions
781.293.5359
www.rgvideographer.com

Photo & Video by Joe Goldsberry
774.240.1152
www.joegoldsberry.com

WEDDING RESOURCE

Little White Book
www.LittleWhiteBook.com