

# Wedding Packages

## *The Willowbend*

COCKTAIL RECEPTION  
Hors d'oeuvres and cocktail service for Bridal Party

OPEN BAR FOR FIVE HOURS  
WITH PREMIUM BAR SERVICE

SIGNATURE COCKTAIL  
Butler-Passed during Cocktail Reception

PASSED AND STATIONARY HORS D'OEUVRES  
2 Stationary  
6 Butler-Passed

CHIVARI CHAIRS, HOUSE LINENS  
AND TABLE SETTINGS

CHAMPAGNE TOAST

PRIVATE WEDDING MENU TASTING

THREE-COURSE GOURMET MEAL

TABLESIDE WINE SERVICE WITH DINNER

WEDDING CAKE  
Served with Chef Accompaniment

COFFEE AND TEA SERVICE

COMPLIMENTARY BRIDAL SUITE FOR  
BRIDE AND GROOM

COMPLIMENTARY FOURSOME FOR GOLF

## *The Cape*

COCKTAIL RECEPTION  
Hors d'oeuvres and cocktail service for Bridal Party

OPEN BAR FOR ONE HOUR  
WITH SELECT BAR SERVICE

PASSED AND STATIONARY HORS D'OEUVRES  
1 Stationary  
4 Butler-Passed

CHIVARI CHAIRS, HOUSE LINENS  
AND TABLE SETTINGS

CHAMPAGNE TOAST

PRIVATE WEDDING MENU TASTING

THREE-COURSE GOURMET MEAL

WEDDING CAKE  
Served with Chef Accompaniment

COFFEE AND TEA SERVICE

COMPLIMENTARY BRIDAL SUITE FOR  
BRIDE AND GROOM

COMPLIMENTARY FOURSOME FOR GOLF



# General Information

*Our elegant formal Dining Room offers spectacular views of the cranberry bogs and 18th Green.*

## FACILITY FEE

Saturdays in Season - \$3,000

Saturdays, November thru April - \$1,500

Friday Evenings and Sundays throughout the year - \$1,500

*Note: Facility fees are taxable*

## TENT RENTALS

Please inquire about tent rentals for your cocktail reception or ceremony.

## WEDDING CEREMONIES

Depending on the time of year and the number of guests, Willowbend may be able to provide locations for wedding ceremonies; either under a tent, on the golf course or on the courtyard patio.

An additional cost of \$800 will be applied for all ceremonies. White garden chairs are included.

## WEDDING SERVICES

Willowbend will be delighted to assist you with any details regarding your wedding day such as florists, wedding cakes, entertainment, photographers, transportation and specialty linen.

## ADDITIONAL SERVICES

Valet parking may be mandatory (based on numbers and time of year for event) and Coat Room attendants are available, both at an extra charge.

## ACCOMMODATIONS

Willowbend Guest Villas are available for out of town guests. Our Villa Concierge will be happy to assist with your arrangements.

## HIRED OUTSIDE PROFESSIONALS

Vendors will be required to properly load and unload their equipment. Willowbend will not be liable for any items left behind. Vendors are required to pick up any items by 9 a.m. the following day.

## DISPLAYS/DECORATIONS

Willowbend does not allow tacks, paint, gum or any other fixtures that will harm or alter the facility.

All décor must be approved by Willowbend. Floral Designers will be responsible for floral décor and candles.

Any candle with an open flame may require a Fire Marshall, please see your Wedding Specialist for details.

## EVENT DEPOSIT

Deposit of \$4,000 is non-refundable and will be applied to the final balance of the event.

## PAYMENT SCHEDULE

Six (6) months prior to Wedding Date, 50% of estimated total charges due.

Thirty (30) days prior to Wedding Date, 75% of estimated total charges due.

Ten (10) business days prior to Wedding Date all final charges due.

A credit card will be kept on file for any incidentals.

## RENTAL EQUIPMENT

All events include house linen, Chivari chairs, plateware, glassware and banquet equipment. Tent rental is available at an additional cost to the client. Charges for other specialty items may apply.

*All Food & Beverage are subject to a 20% Taxable Administrative Fee and 6.25% MA Sales Tax*



# *Hors D'Oeuvres*

## STATIONARY

### Artisanal Cheese Presentation

*An Array of Specially Selected Imported and Domestic Cheeses  
Served with Assorted Fruits, Crackers and French Bread*

### Vegetable Crudités

*Served with Assorted Dips to Include Herb, Blue Cheese and Artichoke*

### Antipasto Display

*Imported Italian Meats and Cheeses Beautifully Presented with Marinated Vegetables, Olives, Assorted Bruschetta and Bread Sticks*

### Mediterranean Display

*Hummus, Baba Ganoush and Tabbouleh  
Served with Olives, Onions, Tomatoes and Pita Bread*

### Dim Sum

*Shrimp, Pork and Chicken Dumplings with Ginger Dipping Sauce, Served from Bamboo Steamers, Peking Duck Rolled in Mandarin Pancakes with Scallions and Hoisin Sauce*

## HOT

Maine Crab Cakes with Roasted Tomato Coulis

Pan-Seared Sea Scallops with Garlic and Tomato Cream

Sautéed Shrimp with Roasted Garlic and Lemon Puree

Lobster Fritters with Red Pepper Rouille

Mini Tartlets with a Ragout of Wild Mushrooms

Herb-Crusted Baby Lamb Chops with Mint Jus

Fried Oysters with Wasabi Cream

Quiche of Caramelized Onion, Spinach and Goat Cheese

Beef or Chicken Satay with Peanut Sauce

Sesame Chicken with Honey Ginger Dipping Sauce

Coconut Shrimp with Pineapple Chutney

Chicken Quesadillas with Monterey Jack Cheese

Pulled Pork with Coleslaw on Toasted French Bread

Potato Pancake with Smoked Salmon

Shrimp and Ginger Pot Stickers

Peking Duck with Scallion Pancake

Vegetable Spring Roll with Plum Dipping Sauce

Mushrooms Stuffed with Goat Cheese, Caramelized Onion, Spinach and Pecans

Crab Rangoons

Lobster Pot Pie with Sherry Cream Sauce

## COLD

Tomato, Mozzarella & Basil Skewers

Tuna Tartare on Crispy Wonton

Lobster Salad on Endive

Herb-Crusted Chilled Shrimp with Aioli

Roasted Smoked Salmon on Corn Cake with Horseradish Crème Fraiche

Sliced Tenderloin on French Bread with Onion Marmalade and Gorgonzola Cheese

Charred Beef Carpaccio on Focaccia with Shallot Mustard Mayonnaise

Assorted Gourmet Bruschetta

Jumbo Shrimp with Cocktail Sauce

Chilled Cantaloupe Shooters

California Rolls with Crabmeat, Cucumber and Avocado

Smoked Salmon Mousse with Cucumber and Brioche Toast

Sweet Potato Caulfrette with Duck Confit and Cranberry Chutney

Shrimp Ceviche with Avocado on thin Country Toast

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## *Dinner Service*

### *First Course Selections (Choice of One)*

#### APPETIZERS

Wild Mushroom Risotto Cake with Watercress,  
Red Wine Demi-Glaze

House-Smoked Salmon with Potato Pancake, Sweet  
Leeks, Horseradish Cream

Swiss Chard, Goat Cheese and Wild Mushroom Strudel,  
Wild Mushroom Sauce

Butternut Squash Ravioli, Sage and Brown Butter Sauce

Steamed Jumbo Asparagus Bundle, Hollandaise Sauce,  
Thin Crouton and MicroGreens

Wild Mushroom Ravioli with Diced Zucchini, Fresh  
Herbs, Parmesan Crouton

Asparagus and Ricotta Ravioli with Roasted Red  
Peppers, Fresh Tomato Sauce, Pesto Crouton

Cold Poached Salmon and Lobster Roulade with  
Julienne Vegetable Salad, Sauce Verte  
(Add \$2 per person)

Maine Crabcake with Upland Cress, Corn Salsa,  
Spicy Tomato Remoulade (Add \$3 per person)

Lobster Ravioli with Julienne of Vegetables,  
Lobster Herb Broth (Add \$3 per person)

Searred Jumbo Sea Scallops with Pancetta, Leek Whipped  
Potatoes and Pea Tendrils (Add \$5 per person)

#### SALADS

Watercress and Endive with Fresh Raspberries,  
Goat Cheese, Walnuts, Raspberry Vinaigrette

Caesar Salad with Garlic Croutons and Roasted  
Tomatoes

Arugula with Fresh Sliced Strawberries, Goat Cheese,  
Balsamic Glaze

Mixed Field Greens with Sliced Apple, Dried  
Cranberries, Crumbled Blue Cheese, Mustard  
Vinaigrette

Caprese Salad with Vine-Ripened Tomatoes, Fresh  
Mozzarella, Aged Balsamic Glaze

Baby Spinach Salad with Sliced Pears, Toasted Walnuts,  
Buttermilk Blue Cheese, Honey Walnut Vinaigrette

Mesclun Salad with Spicy Pecans, Dried Cranberries,  
Crumbled Chevre, Sherry Vinaigrette

Mixed Field Greens and Arugula with Shaved Fennel,  
Roasted Tomatoes, Goat Cheese Crouton, Balsamic  
Vinaigrette

Lobster Salad with Mache, Asparagus, Haricot Vert,  
Champagne Vinaigrette (Add \$8 per person)

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#### SOUPS

Butternut Squash with  
Wild Mushrooms

Wild Mushroom Bisque

Minestrone with Orzo

New England Clam Chowder

Seafood Chowder

Corn and Crab Chowder

Spring Asparagus

Tomato Bisque

Italian Wedding Soup

Lobster Bisque (add \$3 per person)

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## *Dinner Service*

### ENTRÉE SELECTIONS

**Peppercorn Crusted Sirloin** with Herb Whipped Potatoes, Seasonal Baby Vegetables, Pinot Noir Reduction

**Pan-Seared Statler Breast of Chicken** with Herb Whipped Potatoes, Julienne Vegetables, Mushrooms, Caramelized Shallot Sauce

**Boneless Pork Loin** with Roasted Yukon Gold Potatoes, Baby Vegetables, Port Wine Sauce with Dried Cherries

**Pan-Seared Atlantic Salmon** with Caramelized Endive, Baby Carrots, Haricot Vert and Leek Whipped Potatoes, Dijon Mustard Sauce

**Grilled Filet Mignon** with a Gorgonzola Crust, Roasted Fingerling Potatoes, Asparagus and Baby Beets

**Roast Tenderloin of Beef** with Wild Mushroom Risotto, Asparagus, Cabernet Wine Sauce

**Grilled Swordfish** with Lobster Whipped Potatoes, Asparagus, Herb Butter Sauce

**Roast Rack of Lamb** with Sweet Garlic Whipped Potatoes, Haricot Vert, Asparagus, Sautéed Pear Tomatoes, Rosemary Jus

**Pan-Seared Halibut** with a Roasted Tomato Crust, Roasted Fennel, Potatoes and Baby Carrots, Watercress Beurre Blanc

**Roast Statler Breast of Chicken** with Lemon, Rosemary and Garlic, Risotto with Red Pepper Puree, Asparagus, Chicken Jus

**Roast Rack of Veal** with Gratin Potatoes, Roasted Vegetables, Wild Mushroom Sauce (Add \$5 per person)

**Roast Tenderloin of Beef** with Herb-Crusted Shrimp, Basmati Rice, Shiitake Mushrooms and Julienne of Vegetables, Lemon Caper Sauce (Add \$5 per person)

**Roast Tenderloin of Beef** with Herb-Roasted Lobster Tail, Sweet Garlic Whipped Potatoes, Seasonal Baby Vegetables (Add \$7 per person)

*Note: All Dinner Offerings Include Assorted Breads and Rolls, Coffees, Teas*

When selecting choice of entrées by RSVP, a final entrée count is due ten (10) business days prior to the event.

Children's meals are available upon request. (\$20/PP)

Vendor meals for hired professionals are required. (\$20/PP)

Vegetarian entrées available upon request.

Chef-inspired custom menu creations can always be exclusively tailored to your personal taste.

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# Weddings Enhancements

## PRE-CEREMONY:

### Private Rehearsal Dinner

*Enjoy an intimate dinner with your wedding party in one of the Club's private dining rooms*

## POST WEDDING BRUNCH:

Buffet menus available upon request

*Enjoy a gourmet breakfast or brunch in one of our private dining rooms prepared for your friends and family staying in our world-class Villas*

## COCKTAIL HOUR:

### Raw Bar

*Add an extra touch of class to your event with our raw bar, which includes jumbo shrimp on ice, littleneck clams on the half shell and native oysters on the half shell*  
\$14 per person

### Sushi Bar

*A deluxe selection of sushi to include tuna, shrimp and salmon served with pickled ginger, wasabi cream and scallion soy sauce*  
\$12 per person | 200 piece minimum

### Mashed Potato Bar (chef attendant required)

*Sweet and whipped potatoes freshly piped into a martini glass with assorted mouth-watering toppings for your guests' enjoyment*

### Custom Ice Display

*Design your own custom ice sculpture to make a statement at your reception or delight your guests with a custom ice luge displaying a signature cocktail creation*

### Signature Cocktail

*Create a custom beverage to commemorate your special day with a passed cocktail during your cocktail reception or for a memorable honeymoon send-off*

## RECEPTION:

### Cigar Rolling Station

*Fresh hand-rolled cigars to celebrate your marriage with custom cigar bands and a private cigar roller to prepare and explain the art of each hand-rolled cigar*

### Libation Station

*Enhance your reception with a favorite blended whiskey or cordial tasting on the private patio overlooking the 18th green*

### Fenway Station (Chef Attendant required)

*Assorted hot dogs, popcorn, plump sausages and local beer samples to bring a taste of the ballpark memories to your wedding*

### Sweet Treats Station

*A tantalizing station with chocolate dipped strawberries, miniature pastries and petit fours*  
\$8 per person

### Ice Cream Sundae Station (Chef Attendant required)

*It's your special day; indulge in ice cream sundaes with all the fixings. A family favorite and the perfect companion to your late-night coffee and Sweet Treats Station*  
\$6 per person

### A Selection of House-Made Gourmet Cookies

*Individually plated and served at each guest table*  
\$4 per person

### International Coffees

*Coffees served with international cordials, cognacs and liqueurs*  
From \$7.50 per drink

## TO END THE EVENING:

*Passed warm chocolate chip cookies served with our famous mudslide shooters!*  
\$6 per person

*Passed Cheeseburger sliders, pulled pork sliders, pigs n' a blanket, meatball sliders*  
\$6 per person (choice of two)

## OVERNIGHT ACCOMMODATIONS:

### The Willowbend Villas

*Each luxurious Villa is outfitted for post-celebration relaxation with large flat-screen television, oversized Jacuzzi tub, balcony or patio, wet bar and more*

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## *Bar Service*

### SELECT BRAND LIQUORS

Cutty Sark  
Seagram's 7  
Beefeater  
Smirnoff  
Bacardi  
Early Times

### DELUXE BRAND LIQUORS

Chivas Regal  
Crown Royal  
Bombay Sapphire  
Grey Goose  
Mount Gay  
Maker's Mark

### PREMIUM BRAND LIQUORS

Dewars  
Seagram's V.O.  
Tanquery  
Absolut  
Captain Morgan  
Jack Daniels  
Kahlua

### PREMIUM CORDIALS

Amaretto di Saronno  
B & B  
Baileys Irish Cream  
Cointreau  
Drambuie  
Grand Marnier  
Sambuca Romana  
Courvoisier

### ALL CATERED BARS INCLUDE

Chardonnay, Cabernet Sauvignon or Merlot  
Pinot Grigio or Sauvignon Blanc  
Korbel, Chardonnay Champagne

Beer: Budweiser, Bud Light, Amstel Light, Heineken, Corona, Corona Light, Coors Light, Guinness

*Non-alcoholic beer available upon request*

Assorted Spring and Mineral Waters

Soft Drinks

Wine List Available Upon Request

Maximum Bar Service Time is 5 Hours

All Bars Close 15 Minutes Before End of Event

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