

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



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

All Food & Beverage are subject to a 20% Taxable Administrative Fee and 7% MA Sales Tax



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)

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. (\$25/PP)

Vendor meals for hired professionals are required. (\$25/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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