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Impeccably manicured lawns, strategically planted trees, quiet ponds and unbounded views of the surrounding landscape—these are some of the reasons why Waverly Oaks Golf Club is one of the most awarded golf courses and sought after venues in Plymouth, Massachusetts.

Nestled in the center of a sprawling 225-acre property in America's hometown, Waverly Oaks Golf Club features well-kept fairways bordered by grassy knolls, wildflowers and lush trees for dreaming sunny and breezy events, while a redesigned grand ballroom with scenic views of the impressive golf course creates a delightful indoor setting for receptions and cocktails.



GRANDBALLROOM. The Grand Ballroom easily accommodates 200 guests or up to 250 when used together with the enclosed veranda that wraps around the ballroom. Floor- to-ceiling windows look out over the impressive golf course, while angled ceiling windows reflect the sky and allow sunlight in for natural lighting. At night, high chandeliers light up the room with a warm glow and add to the luxurious ambience of the space.



OAK ROOM. Used for indoor ceremonies, rehearsal dinners, showers and small weddings, the Oak Room seats up to 80 people at tables or 200 gold chiavari chairs for ceremonies. The Oak Room may be designed to accommodate an intimate dinner between couples and their select guests.



WAVERLYGRILLE. The main restaurant in the Waverly Oaks Golf Club, the Waverly Grille offers a variety of menus from casual sandwiches and burgers to full lunch menus and exceptional entrees, appetizers and cuisines. The restaurant is open seven days a week during the season. Floor-to-ceiling multi-pane windows grant guests views of the trees and surrounding hills.

BREAKFAST SELECTIONS



CONTINENTAL BREAKFAST

Fresh Baked Muffins, Danish, Croissants with Assorted Preserves and Fresh Brewed Coffee and Tea

ADD

Assortment of **Chilled Juices** (Orange, Apple, Cranberry)

Fresh Fruit Cup:

Breakfast Sandwiches with Bacon or Sausage, Egg and American Cheese on Toasted English Muffins

BRUNCH BUFFET

Scrambled Eggs, Apple Smoked Bacon & Sausage, Home Fries, Assorted Fresh Baked Muffins, Danish & Croissants with Assorted Jams & Jellies, Sliced Fresh Fruit Display, Fresh Brewed Coffee & Tea and a Variety of Freshly Squeezed Fruit Juices

ADDITIONS

- Grilled Chicken Breasts served with Artichoke, Mushrooms & Capers with a Lemon Basil Sauce
- Baked Cod with Seasoned Bread Crumbs & a Citrus Beurre Blanc
- Ravioli Primavera with Vegetables & a Garlic & Herb Sauce
- Eggs Florentine – Scrambled Eggs, Spinach & Maryland Lump Crab on Toasted English Muffins with Hollandaise Sauce

Above prices do not include 6.25% Meal Tax, 20% Administrative Fee & 0.75% Local Tax



DELI BUFFET SELECTIONS



SHOWER LUNCHEON BUFFET

Mixed Greens with Zinfandel Vinaigrette Chef's Selection of Assorted Quiches

Assorted Finger Sandwiches (**choose 3 of the following**):

Egg Salad with Spinach and Applewood Smoked Bacon, Turkey Breast with Cranberry Mayonnaise, Smoked Salmon with Dill Cream Cheese, Red Onions and Capers, Ham Salad with Cornichon Pickles, Homemade Chicken Salad with Granny Smith Apples and Toasted Walnuts

Assorted Petit Fours and Pastries

Fresh Brewed Coffee, Decaf and Assorted Tea station

(Minimum 20 Guests)

THE CAPITAL

Freshly Sliced Lean Roast Beef, Roast Turkey, Ham & Salami American, Cheddar & Swiss Cheeses, Tossed Garden Salad with our House Vinaigrette, Potato Salad or Pasta Salad (pick one), Potato Chips, Fresh Leaf Lettuce, Tomato, Red Onion, Pickle Spears

An assortment of Fresh Baked Breads, Rolls and Appropriate Condiments

Assorted Cookies & Brownies

Fresh Brewed Coffee, Tea

THE SAN MARINO

Hand Sliced Salami, Capicola, Mortadella, Provolone & Mozzarella Cheeses, Antipasto Salad with Balsamic Vinaigrette, Marinated Vegetables or Pasta Salad (pick one), Potato Chips, Fresh Leaf Lettuce, Red Onion, Tomato

An assortment of Fresh Baked Baguettes, Breads, Rolls and Appropriate Condiments

Assorted Cookies & Brownies

Fresh Brewed Coffee, Tea

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GRILLED LUNCHES



LUNCH GRILL

Hamburgers, Cheeseburgers, Grilled Hot Dogs with Appropriate Buns & Condiments, Potato Chips, Whole Fresh Fruit, Assorted Cookies & Assorted Bottled Sodas / Water.

DELUXE GRILL

Hamburgers, Cheeseburgers, Grilled Chicken & Italian Sausage with Peppers & Onions with Appropriate Buns & Condiments, Tossed Green Salad, Potato Salad, Corn on the Cob & Freshly Cut Watermelon Wedges & Assorted Bottled Sodas / Water



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PLATED LUNCH SELECTIONS



GRILLED CHICKEN CAESAR SALAD

Romaine Hearts, Garlic Croutons & Classic Caesar Dressing

BAKED ATLANTIC COD

Citrus Beurre Blanc, Sherried Crackers Crumbs, Herb Mashed Potatoes & Seasonal Vegetables

CHICKEN PICATTA

Boneless Chicken Breast sautéed with Wild Mushrooms, Capers & Lemon over Penne Pasta

GRILLED BEEF TENDERLOIN SALAD

Baby Lettuce, Roasted Mushrooms, Heirloom Tomatoes & Grilled Onions with Balsamic Vinaigrette

SHRIMP & LOBSTER RISOTTO

Asparagus, Saffron & Roasted Tomatoes

ALL PLATED LUNCH ENTREES INCLUDE:

Assorted Fresh Baked Bread Basket & Whipped Butter Chef's Choice of Dessert, Fresh Brewed Coffee & Tea

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BUFFET SELECTIONS (PAGES 6 & 7)



THE NORTH END BUFFET

Tossed Caesar Salad, Chicken Parmigiana with Basil Oil Drizzle, Hand Made Meatballs with Tomato Sauce, Sausages with Peppers & Onions, Parmesan Focaccia & Fresh Baked Rolls Biscotti & Brownies, Freshly Brewed Coffee and Tea.

THE PLYMOUTH BAY "Q"

BBQ Beef Brisket with Carolina BBQ Sauce, Baby Back Ribs with Memphis Style Sauce, Pulled Chicken with a Spicy Combo Sauce, Potato Salad or Mashed Potatoes (pick one), Coleslaw, Baked Beans, Corn on the Cob, Cornbread, Freshly Cut Watermelon Wedges, Dessert Bars & Freshly Brewed Coffee and Tea.

CAN YOU SAY COMFORT?

Tossed Green Salad, Bourbon BBQ Steak Tips, BBQ Grilled Chicken, Macaroni & Cheese, Bacon & Green Onion Mashed Potato or Rice Pilaf (pick one), Chef's Seasonal Vegetable Sauté, Fresh Breads & Rolls, Chocolate Mousse Cake & Freshly Brewed Coffee and Tea.

THE PLATEAU

Freshly Tossed Greek Salad, Grilled Pork Medallions topped with a Baby Shrimp Scampi, Roasted Salmon Filet with a Lemon Caper Mushroom Cream Sauce, Grilled Seasonal Vegetables, Rice Pilaf, Assorted Rolls, Sliced Cheesecake with a Seasonal Topping, Freshly Brewed Coffee and Tea.

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BUFFET SELECTIONS (PAGES 6 & 7)



THE COLISEUM

Mixed Greens with Roasted Red Peppers, Olives, Cherry Tomato & Blue Cheese tossed in a Red Wine Vinaigrette, Pan Seared Chicken Breast with Prosciutto & Wild Mushrooms in a Marsala Sauce, Shrimp Vongole with Local Clams, Shrimp with Olive Oil, White Wine, Garlic Confit & Torn Basil tossed with Gemelli Pasta, Roasted Potatoes, Ratatouille Vegetables, Fresh Rolls and Focaccia, Chocolate Mousse Cake, Fresh Brewed Coffee and Tea.

THE ALL AMERICAN

Chef Attended Carving Station featuring our All Natural Top Round of Beef, Red Wine Pan Gravy & Horseradish Cream, Roasted Garlic Mashed Potatoes, Mixed Vegetables, Tossed Garden Salad, Assorted Rolls, Warm Apple Crisp with Maple Whipped Cream, Fresh Brewed Coffee & Tea.

NEW ENGLAND CLAMBAKE

Creamy Clam Chowder, Mussels & Steamer Clams with Drawn Butter & Lager Broth, A 1.25 lb. Lobster with Drawn Butter, Barbecue Chicken & Smoked Sausage, Corn on the Cob & Steamed Red Bliss Potatoes, Chocolate Chip Cookies & Watermelon Wedges, Fresh Brewed Coffee and Tea

Market Price with Seasonal Availability

Minimum 50 Guests

*Add a Premium Chocolate Dipping Fountain
To any Buffet (Minimum of 50 Guests)*



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STATIONARY HORS D'OEUVRES



CHEESE & FRUIT DISPLAY

An Array of International and Domestic Cheeses, Assorted Crackers and Seasonal Fresh Fruit Display

CHEESE & VEGETABLE CRUDITES DISPLAY

An Array of International and Domestic Cheeses, Assorted Crackers, Seasonal Fresh Vegetables with Dips

ANTIPASTO STATION

A Variety of Italian Meats, Vegetables, Stuffed Peppers, Tomato, Fresh Mozzarella & Grilled Tuscan Bread

MEDITERRANEAN DISPLAY

Hummus, Tabouleh, Olives, Roasted Red Peppers, Artichokes, Salami, Prosciutto & Sopressata with Homemade Pita Chips

HUMMUS WITH HOMEMADE PITA CHIPS & BREADS

CLAM CHOWDER STATION

RAW BAR



PASSED HORS D'OEUVRES



CHOICE OF 3

CHOICE OF 4

- Beer Braised Short Rib with Candied Onions and Crumbled Goat Cheese on Garlic Crostini
- Plum Tomato, Basil & Mozzarella Bruschetta
- Vegetarian Crostini with Artichoke Puree, Roasted Red Peppers and Cheese
- Smoked Ham Hock & Baby Pea Risotto Bites with Tomato Fondue Dipping Sauce
- Grilled Spicy Shrimp with Cilantro Yogurt Crème
- Crabmeat Salad on a Cucumber Round
- Potato Pancake with Smoked Salmon & Chive Crème Fraiche
- Fried Pork Dumplings with Ginger-Soy Glaze
- Smoked Chicken Quesadilla cone with Monterey Jack Cheese
- Mushrooms Stuffed with Linguica and Asiago Cheese
- Spicy Lamb Meatballs with Tzaziki
- Balsamic Fig & Goat Cheese on Flat Bread
- Shrimp and Vegetable Spring Rolls with Sweet Chili Sauce
- Spinach & Feta Cheese Spanakopita
- Pan Roasted Crab Cakes with Chipotle Aioli
- Cold Marinated Shrimp with Cocktail sauce
- Rock Shrimp & Lobster Fritters with Creole Mustard Sauce
- Tomato Gazpacho Shot with Basil Oil & Crème Fraiche
- Mini Pulled Pork Tostadas
- Fried Chicken Bites tossed with your choice of Sauce (Buffalo with Blue Cheese Aioli, BBQ Mongolian with Coconut Crème Fraiche, Asian style with Ginger Sesame Sauce)
- Saltimbocca Croquettes with Sage Aioli
- Creamy Mac & Cheese Spoons with Bacon & Chives
- Crispy Carbonara “Mac & Chz” Bites
- Sopressata, Broccoli Rabe, Roasted Garlic, and Ricotta Flatbread
- Chorizo, Pork & Fire Roasted Poblano Meatloaf Bites with a Smoked Cheese Fondue
- Roasted Pork Belly Pops
- Lobster Salad Canapes
- Basil Crusted Sea Scallop with “Putanesca” Salsa
- Fried Oyster with an Old Bay Tartar Sauce
- Apricot & Sage Crostini with Smoked Duck Breast & Brie
- Tuna Tartar on a Crispy Wonton with Wasabi Aioli
- Scallops Wrapped in Bacon

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PLATED DINNER SELECTIONS

*All Entrees are served with:
Cucumber Wrapped Salad with Zinfandel Vinaigrette Fresh Baked Bread Basket and Whipped Butter
Fresh Brewed Regular and Decaffeinated Premium Roast Coffee and Tea Station*



HERB CRUSTED SALMON FILET

Topped with a Pommerey Dill Cream

BBQ SMOKED PORK LOIN

With a Roasted Corn Salsa and Maples BBQ Drizzle

BAKED ATLANTIC COD

With Sherried Cracker Crumbs and Lemon Butter Sauce

MAPLE SAUSAGE & APPLE STUFFED CHICKEN BREAST

With a Smoky Sage Cream Sauce

TEQUILA LIME GRILLED CHICKEN

Breast with Fresh Pico de Gallo and Avocado Crema

ROASTED STATLER CHICKEN

With a Pancetta, Wild Mushroom & Pearl Onion Demi

GRILLED SWORDFISH

With a Champagne Leek Beurre Blanc

DRY MARINATED SIRLOIN OF BEEF

With Red Wine Demi Glaze

GRILLED FILET MIGNON

With a Black Truffle Demi Glaze

GRILLED TENDERLOIN OF BEEF (6oz) WITH TWO JUMBO GRILLED SHRIMP

With Sherried Cracker Crumbs and Lemon Butter Sauce

DIJON & HERB CRUSTED RACK OF LAMB

With a Rosemary Mint Demi Glaze

SEARED SEA SCALLOPS SKEWERS

With a Basil Mascarpone Cream

JUMBO SHRIMP "A LA PLANCHA"

With a Pepper Medley and Scampi Butter

PORK MIGNONETTE SALTIMBOCCA

a boneless Pork Mignonette Chopped topped with
Prosciutto, Sage, Fontina Cheese, and
A Madeira Demi Glaze

PLATED DINNER ACCOMPANIMENTS



CHOICE OF STARCH

Roasted Red Bliss Potatoes Spinach & Romano Risotto, Spanish Rice, Buttermilk Whipped Potatoes Fingerling Potatoes with Olive Oil & Rosemary, Roasted Sweet Potato Wedges

CHOICE OF VEGETABLES

Asparagus & Carrots with Tarragon Butter Match stick, Vegetable Medley, Buttered French Beans with Red Pepper & Lemon Roasted, Vanilla Cinnamon Scented Buttenut Puree, Honey & Dill Glazed Carrots, Maple Glazed Acorn Squash, Jumbo Grilled Asparagus Spears (Available June through September)



DESSERT MENU



CHOCOLATE DIPPING FOUNTAIN

A Fountain of Premium Dark or White Chocolate, for you and your Guests to Dip Assorted Fruits, Cookies, Graham Crackers & Marshmallows.

Minimum 50 Guests

WARM CHOCOLATE-CHAMBORD TORTE

Dark Chocolate Cake Flavored with Raspberry Liqueur served with Two Raspberry Sauces and Whipped Cream

CHOCOLATE MOUSSE CHANTILLY

Rich chocolate mousse with whipped cream and chocolate shavings.

APPLE MAPLE CRISP

Warm apple-filling topped with crispy oatmeal, maple syrup and whipped cream.

MINIATURE VIENNESE TABLE

Assorted Dessert Bars, Cookies, Biscotti, Macaroons, and Miniature Pastries.

GRAND VIENNESE TABLE

A Selection of Freshly Baked Whole Cakes, Tarts and Tortes, Assorted Dessert Bars, Cookies, Biscotti, Macaroons, Petite Fours, Miniature Pastries, Fresh Berries and Cream, Raspberry and Chocolate Mousse, Fresh Brewed Regular and Decaffeinated Premium Roast Coffee and Tea Station, Cinnamon Sticks, White and Dark Chocolate Shavings and Whipped Cream

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CHILDREN'S MENU (CHOOSE ONE)



CHICKEN FINGERS WITH FRENCH FRIES

CHILD'S PASTA WITH CHOICE OF TOMATO SAUCE, CREAM SAUCE, OR BUTTER

GRILLED CHEESE WITH POTATO CHIPS

KID'S BURGER WITH FRENCH FRIES

Above prices do not include 6.25% Meal Tax, 20% Administrative Fee & 0.75% Local Tax

BAR INFORMATION



**WELL
CALL
TOP SHELF
PREMIUM
HOUSE WINE
PREMIUM WINE**

**HOUSE MADE RED & WHITE SANGRIA
MARTINIS, MANHATTAN, COSMOPOLITANS
DOMESTIC BEER
IMPORTED BEER
SOFT DRINKS**

WELL DRINKS

Vodka: New Amsterdam, Smirnoff, Firefly Sweet Tea Vodka
Gin: New Amsterdam, Bombay, Beefeater
Rum: Bacardi Tequila: Jose Cuervo
Bourbon: Jim Beam, Wild Turkey
Scotch: Clan McGregor, Cutty Sark, Dewars
Whiskey: Canadian Club, Seagrams Seven, V.O, Southern Comfort
Cordials: Amaretto, Limoncello, Midori

CALL DRINKS

Vodka: Absolut, Titos, Stoli, Ketel One, 44 North
Gin: Tanqueray, Bombay Sapphire
Rum: Goslings, Captain Morgan, Malibu, Mount Gay
Tequila: Tequila 1800
Bourbon: Jack Daniels Scotch: J&B
Whiskey: Jameson
Cordials: B&B, Baileys, Disaronno Amaretto, Frangelico, Kahlua
Drinks: Dark & Stormy, Moscow Mule, Cuervo Margarita, Old Fashion

TOP SHELF DRINKS

Vodka: Grey Goose, Cirocs
Gin: Tanqueray #10
Rum: Myers
Tequila: Patron Silver
Bourbon: Makers Mark
Scotch: Chivas, Johnnie Walker Red

PREMIUM DRINKS

Gin: Hendricks
Tequila: Patron Anejo
Bourbon: Woodford Reserve, Knob Creek
Scotch: Johnnie Walker Black
Cognac: Hennessy VS
Drinks: Martini, Manhattan, Cosmopolitan

HOUSE WINES

Canyon Road Chardonnay, Cabernet
Sauvignon, Merlot & White Zinfandel
Canyon Road Pinot Grigio

WINES

Mirassou Moscato & Pinot Noir Wycliff Brut
Champagne, Apothic Red, Polka Dot Riesling,
Edna Valley Sauvignon Blanc, DaVinci Chianti,
Gascon Malbec

WINES

La Marca Prosecco, Les Voiles Rose

DRINKS

Scotch: Macallan, Glenlivet, Glenfiddich
Cognac: Courvoisier VSOP

DOMESTIC BEERS

Bottles: Budweiser, Bud Lite, Bud Lite Lime,
Coors Lite, Michelob Ultra, Miller Lite,
Non- Alcoholic Offering
Draft: Bud Lite

DOMESTIC BEERS

Bottles: Amstel Lite, Angry Orchard Hard Cider, Corona, Corona
Lite, Harpoon IPA, Heineken, Heineken Light, Mike's Hard
Lemonade, Redbridge (Gluten Free), Sam Lite
Draft: (Changes seasonally) Examples: Goose Island, Guinness,
Lagunitas IPA, Sam Adams Lager, Sam Adams Seasonal

OPTIONS FOR BAR SERVICE



- **CASH BAR**

Guests purchase their own beverages (cash, credit & debit cards accepted). Cash Bar Setup Fee is \$300.00 but will be waived if an open bar of \$1,500.00 or more is purchased.

- **CONSUMPTION OPEN BAR**

Based on consumption and can be open for a time limit, a dollar limit, or for beer, wine & soda only (can opt to include Sangria in this option). A pre-paid deposit is required and any outstanding balances are paid at the conclusion of the event.

- **FIXED PRICE OPEN BAR**

per adult for cocktail hour or per adult for 5 hours
Prepaid in full 10 days prior to the event.

- **BEER, WINE, SODA OPEN BAR**

per adult for cocktail hour or per adult for 5 hours.
Prepaid in full 10 days prior to the event.

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- All Open Bars are subject to a 15% Gratuity & 5% Administrative Fee.
 - Special orders and/or requests need to be placed 10 days prior to your event.
 - No Shot Rule.
 - Pricing is subject to change.
 - Waverly Oaks has a liquor license granted by the Commonwealth of Massachusetts and must comply with all regulations.
 - No bar shall exceed 5 hours.
 - No outside liquor / wine / beer is allowed to be brought onto the premises.
 - A beverage agreement needs to be completed, signed and returned the week before the wedding.
 - Signature drinks, Champagne and Wine passing service are available upon request.



ROOM RENTALS & CHARGES FOR EVENTS

- To offer a split menu, the higher priced entree prevails.
- The smaller function room (The Oak Room) is available for Four (4) hours for \$500.00. We can accommodate 50 guests with a dance floor, or maximum 70 guests with no dance floor. Food and beverage must be purchased in addition.
- The Main Function Room (Ballroom) is available for Five (5) Hours for \$2,000.00 + 7% tax for Saturdays, and \$1,000.00 + 6.25% tax for Fridays and Sundays of non-holiday weekends. We can accommodate 200 Guests with a dance floor, 250 guests with no dance floor. For Saturdays (or Fridays and Sundays of Holiday weekends, & New Year's Eve) there is a minimum dollar amount of \$20,000.00 to be spent. For Fridays and Sundays of non-holiday weekends, the minimum dollar requirement is \$11,000.00. Food and beverage must be purchased in addition.
- Semi-Private Dining on the 18th Hole room for \$200.00
- LCD Projector Rental: \$350.00
- 8' Tripod Screen: \$35.00
- The Administrative Fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff. Our banquet staff are paid an hourly wage.
- If anyone in your party has an allergy, please inform your server or the manager before placing your orders.

Room Charges and minimum requirements can be negotiated at the Manager's discretion, according to your date, type of event, menu and bar selections for your event.

BAR PRICING

Open bars require a prepaid deposit. Open bars are subject to a 15% gratuity and 5% admin fee. Cash bars are subject to a set-up fee. All prices are based on consumption. No bar shall exceed 5 hours.

OUTSIDE FOOD

Waverly Oaks Golf Club Will Allow Wedding and Specialty Cakes on the Premises. Cakes may be Subject to a Plating and/or Cutting Fee priced at \$75.00.



DECORATIONS AND VENDOR SERVICES

The Function Sales Manager must approve all decorations.

Candles must have under liners and enclosed in glass.

Arrangements for the delivery and/or setup of flowers, bands, DJ's, etc. should be made with the Function Sales Manager prior to your event.

Please consult with the Function Sales Manager for assistance in the displaying of all materials.

Waverly Oaks Golf Club is not responsible for the services offered by independent vendors.

DEPOSIT AND PAYMENT SCHEDULE

A \$1,000.00 Non-refundable Deposit is required for Events to secure the date.

Final payment, guaranteed number of guests and meal selections are required 10 days prior to the event.

Any open balances are due the day of the event.

3% Charge on payments made by credit card.