

Waverly Oaks  
GOLF CLUB

Wedding 2019



# WAVERLY OAKS WEDDING PACKAGE

*Waverly Oaks Golf Club has been hosting weddings and special events since 2003. We have had the privilege of providing over 600 couples their dream wedding. Our goal is to listen to our brides & grooms' every wish, to exceed their expectations and delivering them on their special day. Our experienced wedding coordinators work with you during the planning process from the initial appointment and will be present on your wedding day. Please review our policies and procedures and do not hesitate to contact your wedding coordinator with any questions or comments you may have.*



## CEREMONY

We have two options for onsite wedding ceremonies. Our beautiful outside site overlooking the golf course and our elegant fire placed Oak Room. For all Ceremonies, a \$1,000.00 fee will be charged which includes an additional half hour for the ceremony, and setup and break down of ceremony chairs.

## WEDDING RECEPTION

There are numerous options for holding a wedding reception at the Waverly Oaks Golf Club.

Minimum of 100 guests

### FRIDAY

*Any five hours \$11,000*

### SATURDAY

*Any five hours \$20,000*

### SUNDAY

*Any five hours \$11,000*

Subject to change upon Waverly Oaks discretion.

Minimum expense can be met inclusive of the package price per person plus room rental and ceremony fee.

Additional hours may be purchased at the rate of \$1,000.00 per hour or \$500.00 per ½ hour. All weddings must end by midnight.

Minimum Expense Requirements exclude any hosted bar options.

## ROOM RENTALS

A room rental may be assessed pending event type, group size, date and facilities required. All room rentals are subject to the Massachusetts State Tax. Standard Events including weddings are priced as followed:

<b>FRIDAY</b>	<b>\$1,000</b>
<b>SATURDAY</b>	<b>\$2,500</b>
<b>SUNDAY</b>	<b>\$1,000</b>

## DEPOSIT

Upon receipt of an initial \$2,000 deposit and signed contract, your date will be secured and confirmed; said deposit is non-refundable. A second deposit of \$25% will be due six months prior to the date of your event, and a third deposit of 25% will be due 30 days prior to your event. Said deposits are also non-refundable. Cancellation of event at any time is forfeiture of full deposit amount.

## PAYMENT

100% of the total function cost must be paid 10 days prior to the function. Should you incur any balance between your payment and the event date, any balance due shall be paid in full the day of the event. Any overdue balance can result in a Late Fee.

## GUARANTEE

A guaranteed number of guests attending is due 12 days prior to your event.

# WAVERLY OAKS WEDDING PACKAGE



## PRICING

All Food menus are subject to a Massachusetts State Tax and a 20% Administrative Fee. This administrative fee does not represent a tip or gratuity and no part of this fee is distributed to the banquet staff. Our banquet staff is paid a higher hourly wage than our ordinary wait staff. The Administrative Fee is retained by the facility to defer overhead expenses of the facility.

## LIQUOR REGULATION

The Waverly Oaks Golf Club holds a license granted by the state of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at any time it seems necessary to comply with Massachusetts state laws.

## SECURITY

The Waverly Oaks Golf Club shall not assume the responsibility for damage or loss of any merchandise or articles brought onto the property.

## HOLD HARMLESS

The Waverly Oaks Golf Club shall be excused and held harmless for the failure to perform any obligation hereunder when prevented from doing so by cause or causes beyond its control which shall include, but not be limited to, labor disputes, civil commotion, war, fire or other casualty, inability to obtain any material or services, an Act of God, or any serious maintenance problems which, in its sole discretion and judgment, will imp air efforts to properly host such a function. In such cases, money on deposit will be refunded.

## VENDORS

The Waverly Oaks Golf Club has provided for our couples a recommended vendor list. Couples are not required to choose from our vendor list but are strongly encouraged to consider their services. Our highly experienced coordinators have personally worked with these vendors and strongly believe you will be satisfied with their product. The benefit to choosing from the Waverly Oaks preferred vendor list is having professional vendors that have experience and knowledge of our room and grounds to better your experience.

All vendors, hired by Waverly Oaks or the bride and groom, that work at Waverly Oaks Golf Club are required to have valid liability insurance for the day of the wedding and must submit proof of this prior to the wedding date. If a vendor hired by the bride & groom do not have liability insurance, they will be required to sign a liability waiver.

# WAVERLY OAKS WEDDING PACKAGE

*Here at Waverly Oaks Golf Club, our customized package includes many of your wedding reception needs.  
Package pricing is per person and can be found alongside your entree selections.*

Included in your Package:

Gold Chiavari Chairs with Ivory Seat Cushion

Votives

Unlimited Stationary Hors D'oeuvres & 4 Butler Passed Hors D'oeuvres

3 Course Meal that includes a choice of up to two of our Entrees plus a Vegetarian/Vegan Option

Food Tasting

Fresh Brewed Tea, Coffee & Hot Cocoa Station

Wedding Coordinator

Private Bridal Bathroom and Elegant Bridal Suite

Wedding Cake

Champagne Toast

Floral Centerpieces

Floor Length Linens and Napkins (choose from 25 colored napkins with white or champagne table linens)

Only One Event a Day

Covered Patio and Balcony for Cocktail Hour

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\*\* Before placing your order, please inform us if a person in your party has a food allergy



# WAVERLY OAKS WEDDING PACKAGE



Choose any four of the below Hors D' Oeuvres to be served along with a displayed Cheese and Vegetable Crudité, Assorted Crackers and Dipping Sauces during your cocktail hour.  
\*This package price does not include cocktails

## SEAFOOD

### PASSED HORSD'OEUVRES

- Grilled Spicy Shrimp
- Mini Crab Cakes
- Crabmeat Salad on Cucumber
- Potato Pancake with Salmon
- Shrimp & Vegetable Spring Rolls
- Shrimp Cocktail
- Shrimp & Lobster Fritters
- Tuna Tartar Wantons
- Scallops and Bacon

## BEEF & POULTRY

### PASSED

### HORS'D'OEUVRES

- Braised Short ribs on Garlic Crostini
- Linguica Stuffed Mushrooms
- Spicy Lamb Meatballs
- Mongolian Chicken with Coconut Crème Fraiche
- Buffalo Chicken with Blue Cheese Aioli
- Smoked Chicken Quesadilla
- Fried Pork Dumplings
- Mini Pulled Pork Tostadas
- Mac & Cheese Bites with Bacon & Chives
- Sopressata Flatbread
- Chorizo and Pablano Meatloaf Bites

## VEGETARIAN

### PASSED HORSD'OEUVRES

- Plum Tomato Bruschetta
- Goat Cheese and Fig Mini Tarts
- Caprese Skewer
- Spinach & Cheese Spanakopita
- Artichoke Crostini
- Tomato Gazpacho

## COCKTAIL HOUR ADDITIONS

Pricing is per person.

### RAW BAR BOAT Market Price

*A boat packed with ice and displaying fresh seafood including Cocktail Shrimp, Oysters on a Half Shell, Clams on a Half Shell*

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### MEDITERRANEAN TABLES \$ 7

*Assorted breads, crostini and pita chips served alongside hummus, spinach and artichoke dip and a display of marinated artichoke hearts, olives, and feta cheese*

# WAVERLY OAKS WEDDING PACKAGE



## PLATED MENU OPTIONS

Please select one salad course, two main entrees and one vegetarian option to offer your guests  
Pricing differs contingent on your 3 entree choices. You will be billed on your guests' final menu selection.

## SALAD COURSE

Choice of one, included in all entree prices.

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### SIGNATURE SALAD

*Presented in a cucumbeerring with mixed greens, shaved carrots, red onion and sprouts with a zinfandel Vinaigrette*

### SPINACH SALAD

*Baby spinach in a cucumbeerring with bacon, blue cheese, pickled red onion, and toasted walnuts with a sherry vinaigrette*

### CAPRESE SALAD

*Heirloom tomato, fresh mozzarella, fresh basil, balsamic reduction, and basil emulsion*

### CLASSIC CAESAR SALAD

*Caesar salad with garlic and herb croutons Parmesan and Romano cheese and our homemade dressing*

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# WAVERLY OAKS WEDDING PACKAGE



## ENTREE COURSE

Please select a choice of two to offer guests. Entrees include Choice of one vegetable and one starch.

### MEATS

#### SIRLOIN OF BEEF

*Dry marinated with a red wine demi glaze*

#### FILET MIGNON

*Char-grilled with a black truffle demi glaze*

#### RACK OF LAMB

*Dijon and herb crust with a rosemary mini glaze*

#### SURF & TURF

*Grilled tenderloin of beef (6 Oz) and two baked stuffed shrimp*

### SEAFOOD

#### BAKED ATLANTIC COD

*With seasoned buttery crumbs and a lemon butter sauce*

#### GRILLED SWORDFISH

*With a champagne leek Beurre blanc*

#### HERB CRUSTED ATLANTIC SALMON

*Topped with a Pommerey dill cream*

#### SEARED SEA SCALLOPS

*With a basil mascarpone cream*

#### SEARED JUMBO SHRIMP

*With a pepper medley and scampi butter*

### POULTRY AND PORK

#### MAPLE AND APPLE STUFFED CHICKEN

*With a smoky sage cream sauce*

#### ROASTED STATLER CHICKEN

*With a pancetta, wild mushroom and pearl onion demi*

#### TEQUILA LIME CHICKEN

*With fresh Pico de Gallo and avocado crema*

#### BBQ SMOKED PORK LOIN

*With a roasted corn salsa and maple BBQ drizzle*

#### PORK MIGNONETTE SALTIMBOCA

*With prosciutto, sage, fontina cheese and a Madeira demi*

### STARCH AND VEGETABLE

Roasted Red Bliss Potatoes

House Rice Pilaf

Buttermilk Mashed Potatoes

Fingerling Potatoes with Rosemary and Olive Oil

Roasted Sweet Potato Wedges

Garlic and Romano Roasted Potatoes

Asparagus and Carrots with Tarragon Butter

Match Stick Vegetable Medley

Buttered Green Beans with red Pepper and Lemon

Honey and Dill Glazed Carrots

Maple Glazed Acorn Squash

Vanilla Cinnamon Scented Butternut Pure

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# WAVERLY OAKS WEDDING PACKAGE



## STATION STYLE MENUS

Station Style Menus are available for parties of 160 or less. The Station Style options include all of the following stations

### *The Elegant Affair*

Price includes all of the following stations

#### **CHEESE & VEGETABLE DISPLAY**

*Combination of imported and domestic cheeses accompanied by crackers with a sun dried tomato aioli and blue cheese dipping sauces*

#### **MEDITERRANEAN TABLE**

*Assorted breads, Kalamata olives, roasted red peppers, artichoke hearts, tabouli, hummus and a warm spinach dip*

#### **PASSED HORS D'OEUVRES**

*Your choice of four from our appetizer selection*

#### **CARVING STATION (SELECT TWO)**

*Accompanied by a roasted potato and seasonal vegetable*

- roast pork loin
- prime rib
- roasted turkey
- spiral ham

#### **SAUTE STATION**

- Sautéed chicken and shrimp with broccoli, artichoke hearts, and cherry tomatoes in a Romano chicken broth tossed with penne pasta
- Cheese tortellini with baby spinach, exotic mushrooms and roasted red peppers tossed in a porcini Rosetta sauce
- Pasta station is accompanied by parmesan cheese focaccia, seasonal oil and Romano cheese

#### **SALAD STATION & CHOWDER STATION**

- New England clam chowder with oyster crackers
- Caesar salad with Parmagiano and Seasoned croutons
- Mixed greens with cherry tomatoes, red onions, roasted red peppers, blue cheese, and our house vinaigrette

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## **CUSTOM WEDDING CAKE**

*A custom wedding cake will be created by our specialty baker who will design a wedding cake to your wishes. After the ceremonial cake cutting, we will finish cutting and serve your cake at no additional charge.*

*Montilio's*  
*[weddingcakes@montillios.com](mailto:weddingcakes@montillios.com)*  
*508-894-8855*

*Once you have booked call them to set up a cake tasting.*

## **CHAMPAGNE TOAST**

*Upon arrival to their seats, after cocktail hour has come to an end, your guests will find a chilled glass of champagne to be used for a toast.*

## **COFFEE & TEA**

*Freshly brewed coffee and an assortment of specialty teas will be provided.*

## **FOOD TASTING**

*A private food tasting for the bride and groom will be set up with the chef during our off season.*

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## FLORAL CENTERPIECES

Your wedding will be beautifully decorated with floral centerpieces.

5" cube or cylinder centerpieces filled with lush blooms to include seasonal flowers when available (such as tulips, sunflowers etc.) and staple blooms to include roses, hydrangea, stock, lisianthus etc.

**Flair! Floral Holly**  
Ewell 781.492.2046  
holly@flairfloral.com

**JN Floral**  
Joanne Nikitas  
617.840.3602  
jnfloraldesign.com

A separate contract and deposit is required by the Florist. All orders are subject to a delivery fee. Pricing is based on tables of 8-10 guests.

## VOTIVES

Three mercury glass votives will be put at each table scattered around the centerpiece and cocktail tables.

## CHIAVARI CHAIRS

Gold Chiavari chairs with an ivory cushioned seat

## WAIT STAFF & BARTENDERS

Included in your package is the highest quality Bartenders, Wait Staff, Kitchen Staff and Management. Our experienced staff will be there from set up to break down, catering to the needs of you and all of your guests.

## BRIDAL SUITE

Available for your use is our private Bridal Suite. Bridal parties are allowed use of the bridal suite starting 2 hours before ceremony or reception start time and will have access to the suite throughout the evening.

## EVENT COORDINATOR

Your wedding will be beautifully coordinated by our highly recommended and experienced event coordinators. Your coordinator will be available throughout the planning process and will be on site with you the day of your wedding to ensure the events of the evening run smoothly and to your expectations.

# LATE NIGHT SNACKS

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*These additions are not included in package price and are priced per person.*

## LATE NIGHT STATIONS

### SLIDERS

#### Up to two choices

*Cheese burger with chipotle ketchup, mustard, house made pickles and caramelized onions*

### PULLED PORK

*Pulled Pork with larger **BBQ** sauce, house made pickles and coleslaw*

### BUFFALO CHICKEN

*With blue cheese aioli and celery sticks*

### ALL BEEF HOTDOG

*With ketchup, mustard and relish*

### MILD OR SPICY SAUSAGE

*With peppers, onions, and assorted mustards*

### LOBSTER SALAD

*Mixed with lemon, tarragon, mayonnaise on a crispy lettuce base*

### CHICKEN STATION

Up to two choices. (serves 20-25 people) **BREADED BONELESS OR BONE-IN CHICKEN WINGS PREPARED IN ONE OF THESE FASHIONS:**

Plain with honey mustard

Buffalo style with blue cheese and celery sticks

Mongolian **BBQ** (sweet heat) with coconut crème fraiche

**Old** bay seasoned with ranch dressing

Add a pan of Salt and pepper French fries to any station

## SWEET ENDINGS

### COOKIES & BROWNIES

*Assorted cookies and brownies served with a glass of milk*

### HOODSIES

*A New England classic*

### ICE CREAM SUNDAE BAR

*Choice of ice cream accompanied by all of the toppings you could imagine.*

*Please select three ice creams:*

*Chocolate, vanilla, coffee, mint chocolate chip or cookie dough*

### CHOCOLATE FOUNTAIN

*A fountain of chocolate fondue with fruits and sweet and savory treats*

### GRAND VIENNESE TABLE WITH ASSORTED DESSERTS

*A beautiful display of assorted mini pastries and cakes*



# HOSTED BAR

Waverly Oaks Golf Club offers three different bar services:

*Cash Bar - There is a \$300.00 bar set up fee for this bar*

*Consumption - What the guests order is what you are charged for*

*Open Bar per Person*



All Open Bar prices are subject to a 20% Administrative Fee. The Administration Fee is retained by the company to defer overhead costs and therefore, no portion of this administration fee is distributed as a tip or gratuity to our hourly paid service staff whom are paid a higher hourly wage than our ordinary wait staff and bartenders.

## FUNCTION BAR LIQUOR LIST

### LIQUOR

<i>Midori</i>	<i>Tanqueray</i>
<i>Bacardi</i>	<i>Seagram's 7</i>
<i>Malibu</i>	<i>Seagram's VO</i>
<i>Gosling's</i>	<i>Hennessy</i>
<i>Mount Gay</i>	<i>Courvoisier</i>
<i>Myer's</i>	<i>Disaronno</i>
<i>Absolut</i>	<i>Drambuie</i>
<i>Grey Goose</i>	<i>Baileys</i>
<i>Grey Goose Orange</i>	<i>Grand Marnier</i>
<i>Grey Goose Lemon</i>	<i>Dewar's</i>
<i>Stoli</i>	<i>Southern Comfort</i>
<i>Stoli Raz</i>	<i>Sambuca</i>
<i>Stoli Blue</i>	<i>Knob Creek</i>
<i>Stoli Vanilla</i>	<i>Frangelico</i>
<i>Ketel One</i>	<i>Kahlua</i>
<i>Johnnie Walker Black</i>	<i>Maker's Mark</i>
<i>Johnnie Walker Red</i>	<i>Crown Royal</i>

### BEER

*Sam Adams Boston Lager*  
*Heineken*  
*Michelob Ultra*  
*Corona*  
*Ginger Beer*  
*Amstel Light*  
*Miller Light*  
*Coors Light*  
*Bud*  
*Bud Light*  
*Guinness*  
*O'Douls (Non-Alcoholic)*  
*Down East Cider*  
*13 Beers on Tap*

### WINE

*Cabernet*  
*Merlot*  
*Pinot Noir*  
*Chardonnay*  
*Pinot Grigio*  
*White Zinfandel*