

*Weddings at*  
*Country Club of Halifax*



100 Country Club Drive  
Halifax, MA  
(781) 293-9061  
[Functions@halifaxcc.com](mailto:Functions@halifaxcc.com)



Weddings at the Country Club of Halifax are hosted in our spacious and versatile Ballroom, perfect for a romantic and elegant wedding experience. Choose from two different packages (outlined below) designed to accommodate a variety of wedding styles and budgets.

All weddings are subject to a Room Rental and Setup Fee of \$500.00 and a Wedding Package Minimum Cost. On-Site Ceremony fee \$850.00

### Room Rental and Set-Up Fee Includes:

- ❖ Use of our spacious Ballroom for your elegant ceremony or reception
- ❖ Room set-up services
- ❖ Post-event room breakdown and cleanup
- ❖ Choice of linen color (white or ivory)
- ❖ Choice of numerous napkin color options
- ❖ Use of our elegant white chair coverings

### All Wedding Packages at the Country Club of Halifax include:

- ❖ Collaboration with our onsite event specialist to assist with planning
- ❖ Convenient, free parking
- ❖ Spacious dancefloor for your guests to enjoy
- ❖ Bridal suite with private restroom
- ❖ Professional hostess, wait staff, and bartending service
- ❖ Complimentary cake cutting services
- ❖ Romantic, beautifully-manicured outdoor space for ceremony or photographs

# Platinum Wedding Package

Enjoy the Following Amenities:

## Limousine Service

A chauffeur-driven, eight-passenger stretch limousine available for up to three continuous hours of service

## Disc Jockey Service

Four hours of DJ service from our popularly in-demand and professional entertainment vendor

## Floral Arrangements

Includes bride's bouquet, maid of honor's bouquet, four bridesmaids' bouquets, eight boutonnieres, and two mothers' corsages

## Wedding Cake

Elegant tiered wedding cake with your choice of style, flavors, and filling

## Champagne Toast

Chilled champagne for your guests to toast your love and happiness

## Centerpieces for Guest Tables

Hurricane globes with romantic votive candles and mirrors for use on guest tables during reception

## Fireplace Room

A private room for your indoor pictures to supplement access to our beautifully landscaped grounds for different photo options

Also Enjoy Complimentary Toast Glasses, Guest Book, and Place Cards

# Gold Wedding Package

Enjoy the Following Amenities:

## Wedding Cake

Elegant tiered wedding cake with your choice of style, flavors, and filling

## Champagne Toast

Chilled champagne for your guests to toast your love and happiness

## Centerpieces for Guest Tables

Hurricane globes with romantic votive candles and mirrors for use on guest tables during reception

## Fireplace Room

A private room for your indoor pictures to supplement access to our beautifully landscaped grounds for different photo options

Also Enjoy Complimentary Toast Glasses, Guest Book, and  
Place Cards

# Plated Service

(Choice of Two)

Prices listed are per guest

## Sautéed Chicken Marsala

Boneless breast of chicken sautéed in a Marsala wine sauce

Gold: \$64 Platinum: \$79

## Baked Stuffed Shrimp

With crabmeat stuffing and topped with a lemon butter sauce

Gold: \$70 Platinum: \$85

## Baked Stuffed Chicken

With sausage, sage, and cranberry stuffing

Gold: \$64 Platinum: \$79

## Roast Angus Prime Rib

12 oz with Au Jus

Gold: \$70 Platinum: \$85

## Fresh Filet of Haddock

Topped with breadcrumbs

Gold: \$64 Platinum: \$79

## Filet Mignon

8 oz finished with béarnaise sauce

Gold: \$75 Platinum: \$90

Menu includes: Appetizer, Salad, Entrée, Potato, Vegetable, Rolls, and Freshly Brewed Coffee and Tea

The Minimum Wedding Package Price (excluding tax, Room Rental and Set-Up Fee, and Administrative Fee) for plated service is

Gold: \$7,500 Platinum: \$9,000

All menu selections are subject to 7.00% meal tax and 20% administration fee

Prices are subject to change without notice

PLEASE NOTIFY OUR STAFF OF ANY FOOD ALLERGIES

Consuming raw or undercooked eggs, beef, seafood, or chicken may increase your risk of foodborne illness

# Buffet-Style Dining

Gold: \$70      Platinum: \$85

Prices listed are per guest

## Fresh Baked Rolls and Butter

### Appetizer (Choice of One)

Fresh Fruit, Italian Wedding Soup, Minestrone Soup, Clam Chowder (add \$2.50 per person)

### Salad (Choice of One)

Garden, Caesar, or Caprese

### Carving Station (Choice of One)

Chef-Carved Roast Beef, Roast Turkey Breast (with stuffing), Steam Ship Roast Pork

### Hot Chaffing Dish Entrées (Choice of Two)

Pasta Primavera, Baked Stuffed Shells, Chicken Broccoli & Penne, Chicken Basil with Penne, Sautéed Chicken Marsala, Baked Stuffed Chicken, Crabmeat Stuffed Sole with Newburg Sauce

### Vegetable (Choice of One)

Fresh Green Beans, Baby Carrots, Sweet Kernel Red Corn, Roasted Zucchini and Summer Squash, Broccoli Au Gratin, Butternut Squash

### Potato (Choice of One)

Creamy Mashed, Baked with Sour Cream, Delmonico, Oven-Roasted Red Bliss, Rice Pilaf, Parmesan Risotto

### Dessert

Your Wedding Cake Will Be Served as Dessert

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Gold: \$7,500      Platinum: \$9,000

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# Hors D'oeuvres

100 Pieces per Tray

Spanakopita	\$175
Peking Ravioli with Ginger Sauce	\$175
Bruschetta	\$175
Sun-Dried Tomato Crostini	\$175
Antipasto Skewers	\$175
Cocktail Meatballs (Italian or Swedish)	\$200
Stuffed Mushrooms	\$200
Crab Cakes with Chipotle Aioli	\$200
Chicken Quesadilla Cornucopia	\$200
Scallops Wrapped in Bacon	\$225
Shrimp Cocktail	\$275

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# Stationary Displays

Prices listed are per guest

Imported and Domestic Cheese and Cracker Display

\$4.95

Vegetable Crudités with Assorted Dips

\$5.95

Fresh Fruit Platter with Assorted Dips

\$5.95

Baked Brie en Croute

Baked in crusty puff pastry, garnished with fresh fruit and berries, and served with assorted crackers

\$6.45

Roasted Vegetable Antipasto

Marinated with virgin olive oil, fresh herbs, and balsamic vinegar; served with buffalo mozzarella and assorted breads

\$7.95

Mediterranean Display

Hummus, tabbouleh, baba ghanoush, marinated mushrooms, assorted olives, herbed feta cheese, and grilled Mediterranean vegetables served with assorted flat breads

\$7.95

Antipasto Display

Fresh Mozzarella, prosciutto, provolone, artichoke hearts, olives, roasted red peppers, plum tomatoes, and pepperoni; served with olive oil and balsamic vinegar

\$9.95

Raw Bar

Shrimp cocktail, tender Little Neck clams, and oysters; served with cocktail sauce, horseradish, and fresh lemon

Market Price

All menu selections are subject to 7.00% meal tax and 20% administration fee

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# Preferred Vendors

## Disc Jockey

Entertainment Specialist  
(800) 540-8157  
[www.entertainmentspecialist.com](http://www.entertainmentspecialist.com)

## Bakery

Sugar Plum Bakery  
(781) 585-7586  
[www.sugarplumbakerykingston.com](http://www.sugarplumbakerykingston.com)

## Montilio's

(508) 894-8855  
[www.montilios.com](http://www.montilios.com)

## Florist

Designs in Bloom  
(781) 294-0423  
[www.candyjarplace.com](http://www.candyjarplace.com)

## Limousine

Extreme Limousine  
(508) 378-7788  
[www.extremelimo.info](http://www.extremelimo.info)

## A Formal Affair

(781) 826-6336  
[www.formalaffairlimousine.com](http://www.formalaffairlimousine.com)