

## Wellesley College Club Wedding Package

*Begin planning your wedding today by reviewing our special wedding menu.*

*Our Wedding Specialist will work with you on all the pre wedding and day of wedding details,*

*And our Banquet Captain will ensure the highest service for your reception and dinner.*

*Our wedding package is designed so that you can personalize your dreams and includes the following:*

- ❖ Private tasting for up to 4 people
- ❖ Open Bar (1 hour) with Well Package brands during the cocktail hour
  - ❖ Complimentary bartender service
  - ❖ Your choice of 3 pieces of hot or cold passed hors d'oeuvres
    - ❖ Your choice of one stationary hors d'oeuvre
    - ❖ House champagne toast for all your guests
    - ❖ Our house wine served butler style with dinner
  - ❖ Choice of fresh salad or house made soup as the first course
- ❖ Choice of two dinner entrees plus one vegetarian prepared under the direction of our executive chef
  - ❖ Coffee and tea service
  - ❖ Floor Length linens for your guest tables
  - ❖ Selection of colored napkins to compliment your guest tables
  - ❖ Wedding cake cutting service
  - ❖ Votive candles on each guest table to enhance your table seating
    - ❖ Dance floor
- ❖ Preferred overnight room rates for your guests, including a complimentary continental breakfast
  - ❖ Room rental fee

**\$135 Per Person**

All prices subject to 18% service fee, 5% administrative fee, and current state and local taxes.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy

## Appetizers

### ~ Cold Hors D'oeuvres ~

North East Smoked Salmon with Dill Crème Fraîche on Cucumber  
 Maytag Blue Cheese, Grape, Toasted Almond Crisp  
 Shrimp Cocktail, Spicy Tomato Sauce  
 Humus, Red Pepper, Kalamata Olive Crostini  
 Sesame Seared Tuna on a Crisp Wonton, Wasabi Cream, Pickled Ginger  
 Classic Heirloom Tomato Bruschetta  
 Tomato, Basil, Fresh Mozzarella Skewers  
 Wild Mushroom, Feta Crisp  
 Jonah Crab Salad on Endive, Chive  
 Artichoke stuffed with Burnoise Vegetable, Boursin Cheese

### ~ Hot Hors D'oeuvres ~

Chicken Skewers, Spicy Peanut Sauce  
 Maryland Crab Cake, Spicy Remoulade  
 Mini Beef Wellington  
 Applewood smoked Bacon wrapped Atlantic Scallop  
 Petite Vegetable Spring Roll, Sweet Chili Sauce  
 Spinach, Feta in Crisp Phyllo  
 Vegetable Pot sticker, Tamari Sauce  
 Beef Franks in Puff Pastry  
 Beef Teriyaki  
 Pastrami Spring roll  
 Sweet Potato Latke, Sour Cream  
 Sesame Chicken, Orange Ginger Sauce  
 Sweet Italian Sausage stuffed Mushroom  
 Shrimp Pot sticker, Sweet Chili Sauce  
 Roast Eggplant, Tomato Crisp with Feta  
 Crab Rangoon  
 Assorted Mini Quiche  
 Peking Ravioli, Tamari Sauce  
 Coconut Chicken, Mango Chutney

All prices subject to 18% service fee, 5% administrative fee, and current state and local taxes.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy

~ **Stationary Reception Displays** ~

**Antipasto Display**

Sliced Cured Meats, Marinated Olives, Regional Italian Salads,  
Fresh Mozzarella, Roasted and Grilled Fresh Vegetables,  
Artisan Grilled Bread with Spreads

**Mediterranean Spreads**

Humus, Tabouli, Tzatziki, Marinated Olives, Feta Cheese,  
Carrot, Cucumber, Celery, Pita, Baguette

**Domestic Cheese Platter**

Swiss, Dill Havarti, Cheddar, Munster Cheeses  
Assorted Crackers

**Imported Cheese Platter**

Manchego, Auricchio, Roquefort, Brie Cheeses  
Orange Marmalade, Crackers, Baguette

**Classic Crudités**

Fresh, Crisp Vegetables, House Made Dressings

**Sliced Fresh Fruit Platter**

Assorted Fruit & Berries

**Smoked Salmon Platter**

Capers, Red Onion, Egg White & Yolk, Dill Crème Fraîche and Toasted Pumpernickel

**Warm Brie En Croute**

Golden Puff Pastry, Sour Cherry, Walnut Compote

All prices subject to 18% service fee, 5% administrative fee, and current state and local taxes.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy

~ **Plated Entrees** ~

*All Entrées are served with Soup or Salad, Fresh Baked Rolls, Dessert, Coffee, Decaffeinated Coffee, and Tea Selection.  
Add an Appetizer for an additional price per person.*

~ **Soup** ~

**Tuscan Minestrone Soup**

*Assorted Vegetables, Beans, Fresh Herbs, Pasta in rich Broth*

**Chicken Vegetable Soup**

*Chunks of tender Chicken, mixed Vegetables in savory Broth*

**New England Clam Chowder**

*Minced local clams, potatoes, celery, fresh parsley, onion in a cream broth*

**French Onion Soup**

*Caramelized Spanish Onion, Spanish Sherry in Rich Beef Chicken Broth, Cheese Crouton*

~ **Salads** ~

**House Salad**

*Mixed Field Greens, English Cucumbers, Teardrop Tomatoes, Carrots*

*Golden Italian Vinaigrette*

**Caesar Salad**

*Romaine Lettuce, Parmesan Cheese, Focaccia Croutons*

*House Made Caesar Dressing*

**Mediterranean Salad**

*Radicchio, Frisse, Red Oak Lettuce, Crumbled Feta Cheese, Greek Olives,*

*Pickled Cipollini Onions*

*White Balsamic Vinaigrette*

**Baby Arugula & Kale Salad**

*Oven Roasted Tomatoes, Pinenuts, Tri Color Peppers, Parmesan Cheese*

*Lemon Vinaigrette*

~ **Dessert** ~

**Wedding Cake**

*Chocolate dipped Strawberry and Ice Cream Truffle*

All prices subject to 18% service fee, 5% administrative fee, and current state and local taxes.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy

~ Plated Entrees ~

~ **Entrées** ~

Grilled Atlantic Salmon, Warm Tomato Vinaigrette

Poached Atlantic Salmon Filet, Dill Lemon Hollandaise

Baked Atlantic Haddock, Ritz Cracker Crumb & Lemon Butter

Grilled Swordfish Filet, Tropical Fruit Salsa

Sole Florentine, Lemon Sauce

Grilled marinated Jumbo Shrimp, Ginger Teriyaki Sauce

Herb Roasted Organic Statler Chicken Breast, Roasted Garlic Jus

Chicken Picatta with Lemon, Caper, Artichoke

Chicken Marsala, Wild Mushroom Sage Sauce

Chicken Piedmont, Pinenuts, Tomato, Herbs, Romano Cheese

\*Grilled Filet Mignon, Madeira Wine Demi-Glace

\*Pepper Seared Filet Mignon, Au Poivre Sauce

\*Grilled New York Sirloin Beef Steak, Maitra D' Butter

\*Grilled Lamb Loin Chops, Balsamic Glaze

\*Grilled Delmonico Steak, Caramelized Shallot and Maytag Blue Cheese

*For more than three entrée selections, an additional \$5 per plate surcharge applies.  
Our Chef can accommodate additional requests.*

All prices subject to 18% service fee, 5% administrative fee, and current state and local taxes.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy

~ Entrée Accompaniments ~

**Starch**

Rosemary & Garlic Roasted Red Bliss Potato  
 Classic whipped Chef Potato  
 Steamed Creamer Potatoes, Parsley  
 Roasted Yams, Nutmeg  
 Long Grain Rice Pilaf with Peppers  
 Brown Jasmine Rice, Celery, Onion and Carrot  
 Wild Mushroom Risotto with Sage  
 Sundried Tomato and Basil Risotto

**Vegetable**

Sauté Julienne Vegetable, Fresh Herbs  
 Oven Roasted Vegetable Medley  
 Steamed Broccoli with EVOO  
 Roasted Curry Cauliflower  
 Steamed Asparagus with Carrot  
 Rosemary Roasted Carrot & Parsnip  
 Broccoli Rabe, Garlic & Lemon  
 Green Bean Almandine

~ Plated Entrees ~

~ Vegetarian Entrées ~

**Artichoke & Mushroom Lasagna**

Roasted Mushrooms, Artichoke Hearts, Fresh Basil,  
 Rich Béchamel Sauce, Parmesan Cheese

**Wild Mushroom Ravioli, Roasted Red Pepper Sauce**

Spinach, Sage, Shaved Parmesan

**Mixed Vegetable Risotto**

Assorted Root Vegetables, Asparagus, Peppers, Onion, Arborio Rice, Romano Cheese

**Curry Lentil & Basmati Rice**

Slow cooked Lentils, Tomato, Onion, Garlic, Curry, Tofu, Peas over Basmati Rice

**Pinto and Black Beans Fricassee**

Stewed Black & Pinto Beans, Chili Peppers, Onion, Tomato, Tomatillo, Cumin, Smoked Paprika, Corn, Scallions,  
 Cheddar Cheese, Long Grain Rice

**Thai Rice Noodles**

Rice Noodle, Scallions, Carrot, Sweet Onions, Peanuts, Peppers, Garlic, Ginger, Bean Sprouts,  
 Soy Tamarind Lime Honey Sauce

All prices subject to 18% service fee, 5% administrative fee, and current state and local taxes.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy