

The Heritage Room Cocktail Reception

Heritage I – Light Hors d’oeuvres

\$35 per person

Your cocktail reception begins with a champagne toast for all of your guests and three stationary hors d’oeuvres in the middle of the unique and elegant Octagonal Room with 360 degrees of beautiful views for your guests to enjoy. Your Cocktail Reception Package includes the use of the Octagonal and Main Ballroom for three hours. To make the most out of your reception we suggest on a Friday evening, that your cocktail reception begins between seven and eight and ends between ten and eleven. On a Sunday, we suggest that the cocktail reception begins between four and five and ends at seven or eight.

Stationary Hors d’oeuvres

(Choice of three)

International Cheese Display and Crackers with Fruit Garnish

Vegetable Crudité: Assortment of Seasonal Vegetables with our Sun-dried Tomato Dip or Ranch Dip

Middle East Platter: Hummus, Tabbouleh, Olives and Pita Chips

Vegetable Tortilla Roll Ups: Variety of Julienne Vegetable with Herb Spread

Fresh Spinach and Salmon, Sour cream on Lavish Crackers

Assorted Crostini - Smoked Salmon, Marinated Grilled Chicken, Blackened Sirloin Antipasto platter

Soft Baked Pretzels with Creamy Beer Dip and Spicy Mustard Dip

Your Cocktail Reception Continues with five passed hors d’oeuvres in Our Exquisite, Exciting Ballroom with vaulted ceilings and Breath-taking views of Wheeler Pond and our 20 X 26 mahogany dance floor –

the
perfect place to step up your celebration!

Passed Hors d’oeuvres

(Choice of five)

Peking Dumplings with Soy Ginger Sauce

Vegetable Tempura with Soy Ginger Dipping Sauce

Spinach and Feta Triangles

Stuffed Mushrooms Caps

Scallops Wrapped in Bacon

Caprese Skewer with balsamic glaze

Petite Filet Mignon

Coconut Shrimp

Beef or Chicken Teriyaki Skewers

Bacon Wrapped Chicken Filet

Crab Rangoons

Beef Tenders on Garlic

Crostini

Dessert Station

The perfect end to your perfect night!

Bring your guests back to the Octagonal Room or stay in the Main Ballroom with a dessert station that includes a variety of pick up pastries, home baked cookies, tiered fruit display with yogurt dip! We can also

include your wedding cake as part of your dessert station with no additional cost to cut your cake.

Linens and Tables

Heritage I Cocktail Reception Package provides tables, chairs and linens for 60% of your guests because your guests are constantly mingling and dancing and moving throughout the room. All food can be consumed while standing or near a cocktail table.

If you would like additional seating, the additional cost is \$17 per table, which includes the tables, chairs and cottonese linens that are included in the package.

*(20% Administrative Fee and a 6.25% Mass. Meals Tax)
(The Heritage Room has a 100 adult person minimum)*

The Heritage Room Cocktail Reception

Heritage II –Hors d’oeuvres and Wine - Pasta Stations

\$52 per person

Your cocktail reception begins with a champagne toast for all of your guests, two stationary hors d’oeuvres and four passed hors d’oeuvres in our unique and elegant Octagonal Room with 360 degrees of beautiful views for your guests to enjoy. Your Cocktail Reception Package includes the use of the Octagonal and Main Ballroom for three hours. To make the most out of your reception for the two of you and your guests we suggest on a Friday Evening, that your cocktail reception begins at seven or eight and ends at ten or eleven. On a Sunday, we suggest that the cocktail reception begins at four or five and ends at seven or eight.

Stationary Hors d’oeuvres

(Choice of two)

International Cheese Display and Crackers with Fruit Garnish

Vegetable Crudite: Assortment of Seasonal Vegetables with our Sun-dried Tomato Dip

Middle East Platter: Hummus, Tabbouleh, Olives and Pita Chips

Vegetable Tortilla Roll Ups: Variety of Julienne Vegetable with Herb Spread

Fresh Spinach and Salmon, Sour cream on Lavish Crackers

Assorted Italian Crostini - Smoked Salmon, Marinated Grilled Chicken, Blackened Sirloin

Boneless Buffalo Fingers with Blue Cheese Dip

Passed Hors d’oeuvres

(Choice of four)

Peking Dumplings with Soy Ginger Sauce

Vegetable Tempura with Soy Ginger Dipping Sauce

Spinach and Feta Triangles

Stuffed Mushrooms Caps

Scallops Wrapped in Bacon

Assorted Petit Quiche

Petite Filet Mignon

Coconut Shrimp

Beef or Chicken Teriyaki Skewers

Bacon Wrapped Chicken Filet

Crab Rangoons

Beef Tenders on Garlic Crostini

Caprese Skewer with balsamic glaze

Your Cocktail Reception Continues with a wine and pasta station in Our Exquisite, Exciting Ballroom with vaulted ceilings and Breath-taking views of Wheeler Pond and our 20 X 26 mahogany dance floor – the perfect place to step up your celebration!

Wine and Pasta Station

Your choice of two house wines for your guests to enjoy while they indulge in two different pastas, two salads, and your choice of bread sticks, Italian bread, Garlic Bread or variety of home baked rolls.

Wine

(Choose two)

Chardonnay

Pinot Grigio

Merlot

Cabernet

White Zinfandel

Pasta

(Choose two- Limited to one Ravioli Selection)

Tri-colored Tortellini Alfredo

Penne Pasta with Bolognese Sauce

Penne Pasta with Fresh Tomato and Garlic Butternut Squash Ravioli Sieged Cream Sauce

Spinach and Ricotta Ravioli

Salad

(Choose two)

Caesar Salad

House Tossed Salad

Mozzarella and Tomato

Salad Antipasto Salad

Bread

(Choose two)

Fresh Baked Italian Bread

Italian Bread Sticks

Garlic Bread

Variety of white, wheat and Rye Rolls

Dessert or Candy Bar Station

The perfect end to your perfect night!

Bring your guests back to the Octagonal Room or stay in the Main Ballroom with a dessert station or a candy bar station and either one can include your wedding cake with no additional cost to cut your cake.

Dessert Station: Our dessert station has something for everyone with a variety of pick up pastries, home baked cookies, tiered fruit display with yogurt dip! We can also include your wedding cake as part of your dessert station with no additional cost to cut your cake.

Candy Bar Station: Create your own world of indulgence for you and your guests. Select six of your favorites or tell us your favorite and we will do our best to find it for you. And add your wedding cake at no additional cost to cut your cake.

Hershey Kisses

Mini Peanut butter cups

Mini Hershey Bars

Mini Crunch Bars

Mini Dark Chocolate Bars

Mini Snickers Bars

Mints

Peppermint Patties

Twizzlers

*(20% Administrative Fee and a 6.25% Mass. Meals Tax)
(The Heritage Room has a 100 adult person minimum)*

Heritage Late Night Grille
Keep the Celebration Going

You have the option of adding a fourth hour to your cocktail reception to keep your celebration going!
If you want to add additional time, you might want to add some late night snacks!

Late Night Grille Menu

\$8.00 per guest (choose one)

Hot Dogs Served with Soft Pretzels

Sliders Served with Home Made French Fries

Chicken Tenders with Honey Mustard and Barbecue Dipping Sauce Served with Homemade French

Fries Grilled Cheese Triangles Served Over a Glass of Ketchup

Beverage Service

Our bar is consumptions based and very flexible. You may choose a cash bar or a hosted bar in which you are responsible for your guest's consumption. Below are deposits based on last year's bar sales.

Recommended Bar Deposits:

Cocktail Hour:

- \$20 Deposit - Full Hosted Bar Cocktail Hour
- \$17 Deposit – Hosted Bar for Beer and Wine Only

All Evening Including Cocktail Hour (Based on a 3 Hour Reception)

- \$27 Deposit - Full Hosted Bar All Evening Including the Cocktail Hour
- \$25 Deposit – Full Hosted Bar Cocktail Hour with beer and wine the rest of the evening
- \$24 Deposit – Full Hosted Bar for Beer and Wine All Evening

You can also have a dollar maximum for the bar. An administrative fee of 10% is added to all hosted bar sales only. The tax is included with the cost of the drink prices below. Any additional balance over the deposit, needs to be paid by credit card or cash at the end of the reception. Any remaining credit from the deposit, will be returned that evening in the form of a company check to the host of the event.

Alcohol may not be served on Sundays until 12:00 Noon.

Functions with beverage sales **under** \$250.00 per bartender will be charged a \$50.00 bar set-up fee, per bartender.

Beverage Prices (Tax is included with the Cost of the Prices Below):

<i>Mixed Drinks:</i>	\$8.00 to \$14.00
<i>Bottled Beer:</i>	\$4.50 <i>Common</i> \$5.50 <i>Premium</i>
<i>Wine:</i>	\$7.00- 12.00
<i>Soda/Juice:</i>	\$2.00

All alcoholic beverages must be provided by Butternut Farm Golf Club. Butternut Farm Golf Club reserves the right to limit and control all alcohol consumption. Proper age identification must be provided for service. No unused portions of liquor, beer, or wine may be taken from the premises. Alcohol consumption is restricted to the Clubhouse, porch and terrace areas. Alcoholic favors may not be provided. All prices and product availability are subject to change.

Policy and Conditions of Agreement

Menu Selections - The Heritage Room at Butternut Farm Golf Club requires all menu selections to be finalized *at least* four weeks in advance of the event. All food items must be supplied and prepared by the Club. Due to health and insurance policy, no leftover food or beverage may be taken from the banquet area with the exception of wedding cakes *or desserts brought in from outside vendors*.

Beverages -The beverage license restricts consumption to the Clubhouse, porch and terrace area. The Massachusetts Alcohol Beverage Commission strictly regulates the sale and service of all alcohol. As a licensee, we are responsible for the administration of these regulations. Butternut Farm Golf Club must supply all alcoholic beverages. (Nips & splits may not be provided as favors.) The club reserves the right to limit and control the amount of beverages consumed by the guests. Alcohol may not be served on Sundays until 12:00 Noon. No unused portions of liquor, beer or wine may be taken from the premises. Bar sales of less than \$250.00 per bartender result in a \$50.00 set up fee per bartender. Credit Cards or cash may be used to pay for any alcohol balances that result from the event.

Ceremony - The cost to have the ceremony on-site is six dollars per guest with a maximum cost of \$900. It includes the space, garden style chairs and podium.

Guarantees and Guest Minimums-Any final guarantees may be no lower than previously agreed upon minimum requirements for a particular room. For weddings this guarantee will be required fourteen days prior. Final guarantees are not subject to reduction. The guest minimum for Cocktail Receptions is 85 adult guests on a Friday or Sunday. Please check with the Director of Sales regarding minimums for approved Saturdays.

Taxes and Service Charges- An administrative fee of 20% will be added to all food items. Food prices are subject to 6.25% Mass Meals Tax and any rental items and extra time for events are subject to 6.25% Sales tax.

Facility Usage - Facility Usage does not include use of Golf Course grounds for any purpose. Wedding Cocktail Receptions include use of the facility for three hours. A fourth hour would be an additional \$500.00 charge or \$250 for a half hour. All events must end by 12:00 AM. Butternut Farm is a non-smoking facility; the outdoor terrace is available for smoking.

Prices, Deposits and Payments - Prices are subject to change. A non-refundable \$1000.00 deposit is required to reserve The Heritage Room for a wedding, cocktail reception or Bar/Bat Mitzvah. For our inclusive package, the deposit is \$1500-\$2200 depending on the vendors that you select. Twenty-five percent of estimated balance is due 90 days prior to the event date and is non-refundable. An additional 25% of estimated balance is due 30 days prior to the event date and the balance is due ten days prior, payable by cash, personal or certified check and both are non-refundable.

Decorations -The management must approve decorating ideas prior to your function. Birdseed, bubbles, confetti and rice are not permitted. Per local fire code open flame is not permitted, but flame in approved holders are permissible.

Liability - Butternut Farm Golf Club is not responsible for damage to or loss of any items left in the Club prior to or following any function. The customer is responsible and shall reimburse the Club for any damage, loss or liability incurred by the Club by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods for said function.