

Every occasion shines at Highfields Golf & Country Club. The club provides a beautiful backdrop for Wedding receptions, rehearsal dinners, corporate socials, business meetings, golf outings, luncheons and a host of other special occasions. Customized event planning and impeccable service make any event at Highfields truly a special occasion. Our dedication and attention to detail will allow everyone to relax and enjoy the event. Our beautifully decorated Clubhouse surrounds you with warmth and casual elegance. Our spacious Claddagh Room can seat up to 225 guests and boasts magnificent views of our perfectly manicured golf course and the Worcester Hills, with a private patio overlooking the 18th green. For occasions where the guest list is smaller and the moments more intimate, Highfields Golf & Country Club offers a smaller private room that can accommodate up to 40 guests.

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish, or beef products may elevate your risk of contracting a food related illness. All prices are subject to a taxable 18% administration fee and a 7% meals tax. Additional \$2 per plate for split menu Prices subject to change.

PRICES LISTED UNDER ENTRÉE SELECTIONS

SHAMROCK

5 Hour Reception

Professional wedding coordinator to assist in your planning & throughout your reception

Panoramic view from our Grand Ballroom

3 Hour Bridal Room with complimentary breakfast pastries & mimosas upon arrival

3 Hour Grooms Room

Sparkling champagne toast

Slicing and serving of your wedding cake

Complimentary cheese display garnished with fruit

White or Ivory table linens at ¾ length with choice of colored napkins

Annual complimentary food tasting

Mirrors to accent your floral arrangements

Ice water with lemon garnish

Use of private patio off Ballroom

Round of golf for four with carts on our challenging course

CLADDAGH

Includes all items in the Shamrock Package

Champagne for your bridal party during formals

One additional stationed hors' douvres for your guests during cocktail hour

Two passed hors' douvres for your guests & bridal party during cocktail hour and formal pictures

Chocolate covered strawberry to garnish your guests wedding cake

EMERALD

Includes all items in the Claddagh Package One additional passed hors' douvres Wine service during dinner Your choice of Late-Night Station



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STATIONARY HORS D'OEUVRES

PRICED PER PERSON Minimum 50

Fresh Sliced Fruit Display \$5
Crisp Vegetable Crudité Displays \$4
Crisp Vegetable Crudité Displays \$4
Mediterranean Display \$7
Roasted Garlic Hummus, Tabouli, Roasted Red
Pepper Hummus, Feta Tomato Salad, Stuffed Grape
Leaves, Fresh Pita Bread

Southwestern Display \$7
2 Flavors House-made Guacamole, 3 types
House-made Salsa, Layer dip, Crisp Tortilla chips
Bruschetta Display \$5
3 Types of Bruschetta with toasted Crostini

Highfields Antipasto Display \$5

BUTLER PASSED HORS D'OEUVRES

\$180 PER 50 PIECES

Spanakopita
Coconut Shrimp
Scallops & Bacon
Mini Caprese Skewers
Teriyaki Beef or Chicken Skewers
Stuffed Mushrooms with Bleu Cheese & Bacon
Mini Crab Cakes

Crab Rangoon
Vegetable Spring Rolls
Pesto Chicken Skewers
Mini Chicken Quesadillas
Mini Filo Cup with Feta & Tomato
Ahi Tuna Wontons
Chicken Parmesan Meatballs



F& Country Club

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PLATED ENTRÉE SELECTIONS

Highfields Stuffed Chicken

House-Made Stuffing & A Creamy Poulette Sauce 47 / 62 / 77

Chicken Marsala

Sautéed Chicken Breast with a Wild Mushroom Marsala Demi-Glace & Crispy Prosciutto \$47/\$62 / \$77

Apple Cranberry Stuffed Chicken

Sautéed Chicken Breast Topped with Spiced Apples & Cranberries with A Cranberry Stilton Cream Sauce \$48 / \$63 / \$78

Chicken Florentine

Stuffed with Baby Spinach, Sautéed Onion & Cremini Mushrooms, Finished with A Roasted Garlic Parmesan Crème Sauce \$48 / \$63 / \$78

Highfields Encrusted Chicken

Herb Encrusted Chicken Breast Topped with A Creamy Parmesan Sauce \$48 / \$63 / \$78

Chicken Saltimbocca

Chicken Breast with Prosciutto & Swiss Cheese Finished with A Sage Parmesan Crème Sauce \$49 / \$64 / 79

Seared Atlantic Salmon

Topped with Mango Bruschetta \$54 / \$69 / \$85

New England Baked Stuffed Haddock

Stuffed with Shrimp & Scallops Finished with A Butter & White Wine Sauce 50 / 65 / 80

Herb Roasted Tenderloin

Slow Roasted Tenderloin, with a demi glaze And Horse Radish Cream \$60 / \$65 /\$80

Roasted Sirloin

Roasted Garlic & Fresh Herb Crusted Sirloin Finished with A Rich Demi-Glace \$58 / \$74 / \$78

Roasted Prime Rib of Beef

Slow Roasted with Au Jus \$59 / \$75 / \$79

Surf N' Turf

Petite Filet Mignon & Baked Stuffed Shrimp \$61 / \$77 / \$81

New England Baked Haddock

Topped with Seasoned Lemon & Butter Crumb Topping \$50 / \$66 / \$80

Native Turkey Dinner

Homemade stuffing, gravy, served with Cranberry sauce \$45 / \$60 / \$75

Vegetable Stir Fry

With A Sesame Ginger Sauce Over Rice \$45 / \$60 / \$75

Butternut Squash Ravioli

Fresh Creamy Butternut Squash Pasta, Topped with Sage Brown Butter, Toasted Walnuts & Pomegranate Seeds \$45 / \$60 / \$75

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HIGHFIELDS GOLF & COUNTRY CLUB

Wedding Packages

PLATED ENTRÉE SELECTIONS CONTINUED

FIRST COURSE ADD-ONS

Fresh Fruit Medley \$3 New England Clam Chowder \$5

\$7 Jumbo Shrimp Cocktail

SALAD

Highfields Green Salad

Caesar Salad

Apple Cheddar Salad \$2

Apples, Vermont Cheddar Cheese, Candied Pecans, Red Onion, Apple Cider Vinaigrette Dressing

\$3 Baby Wedge Salad

Bacon, Red Onion, Gorgonzola Crumble, Tomato Creamy Gorgonzola Dressing

Wild Berry Salad

Blackberries, Raspberries, Strawberries, Goat Cheese, Toasted Pecans, White Balsamic Dressing

VEGETABLE_____

Maple Butternut Squash Highfields Vegetable Medley Broccolini with Garlic Butter

Honey Tarragon Butter Carrots Green Beans, Garlic & Red Peppers

POTATO_____

Rice Pilaf Garlic Mashed Potatoes Candied Sweet Potatoes

Baked Potato with Sour Cream Garlic & Herb Roasted Red Potatoes

Rolls & Butter Regular & Decaf Coffee & Tea



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BUFFET PACKAGE

\$60/\$75/\$95

Cheese & Crackers & Crisp Crudité Display

CHOOSE 3 ENTRÉE ITEMS

Chicken Picatta

New England Baked Stuffed Haddock
Chicken Marsala

Seared Salmon with Mango Bruschetta

Chicken Saltimbocca Char Broiled Sirloin Tips

Highfields Encrusted Chicken Herb Roasted Tenderloin \$9

Highfields Stuffed Chicken Roasted Sirloin \$6

Apple Cranberry Stuffed Chicken Roasted Prime Rib of Beef \$6

New England Baked Haddock Braised Short Rib \$8

\$75 Culinary Fee Applies for Each Chef Attended at Carving Station

CHOOSE 1 PLATED SALAD

Highfields Green Salad

Caesar Salad

Apple Cheddar Salad \$2

Apples, Vermont Cheddar Cheese, Candied Pecans, Red Onion, Apple Cider Vinaigrette Dressing

Baby Wedge Salad \$2

Bacon, Red Onion, Gorgonzola Crumble, Tomato Creamy Gorgonzola Dressing

Wild Berry Salad \$4

Blackberries, Raspberries, Strawberries, Goat Cheese, Toasted Pecans, White Balsamic Dressing

CHOOSE 2 SIDE

Rice Pilaf
Garlic Mashed Potatoes
Candied Sweet Potatoes
Baked Potato with Sour Cream
Garlic & Herb Roasted Red Potatoes

Maple Butternut Squash
Highfields Vegetable Medley
Broccolini with Garlic Butter
Honey Tarragon Butter Carrots
Green Beans, Garlic & Red Pepper

Rolls & Butter Regular & Decaf Coffee & Tea

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HIGHFIELDS GOLF & COUNTRY CLUB Wedding Stations

SHAMROCK STATIONS DINNER Minimum 50______

PRICING IS PER PERSON

\$75 Culinary Fee Applies for Each Chef Attended at Carving Station

CARVING STATION

		Roasted Turkey with Sides	\$9
Honey Glazed Ham	\$8	Slow Roasted Prime Rib	\$10
Roast Sirloin of Beef	\$9	Herb Crusted Roast Tenderloin	\$12

STATION

Salad Station	\$4	Fajita Bar	\$9	
House or Caesar		Beef & Chicken Fajitas, With Flour Tortilla, Fresh		
Vegetable Station	\$4	Toppings & House-Made Guacam	Toppings & House-Made Guacamole & Salsa	
Your Choice of Vegetables	an in	Mac & Cheese Station	\$12	
Pasta Station	\$12	Lobster, Buffalo Chicken & High	Lobster, Buffalo Chicken & Highfields Baked Mac &	

Pesto Tortellini, Three Cheese Ravioli with Red Sauce,

Shrimp Scampi with Penne & Garlic Bread

Stir Fry Station

Chicken, Beef & Shrimp with Fresh Vegetables Presented with White Rice

Potato Bar

Cheese

Your Choice of Russet Baked & Yukon Mashed or Sweet

Baked & Sweet Mashed with Assorted Toppings

Parmesan Station

\$11

Chicken, Eggplant & Veal Parmesan with Marinara sauce on the side

DESSERTS

Ice Cream Sundae Bar

Premium Vanilla & Chocolate Ice Cream with Assortment of Toppings & Sauces

Highfields Pastry Bar

\$8

A Large Selection of Pastries, Including Eclairs, Cannoli's & Mini Carrot cake cupcake

Chocolate Chip Cookies & Brownies





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HIGHFIELDS GOLF & COUNTRY CLUB Late Night Wedding Stations

LATE NIGHT STATIONS Minimum 50

PRICING IS PER PERSON

Highfields Pastry Bar \$8

Mini Eclairs, cannoli, carrot cake cupcakes Chocolate Chip Cookies & Brownies

Candy Bar \$6

Assorted Candies for Your Guests to Enjoy & Take Home

Mac & Cheese Bar \$9

House-Made Macaroni & Cheese with Assorted Toppings

Burger & Chicken Slider Station \$9

Mini Cheeseburgers & Fried Chicken on Biscuits with Assorted Toppings

Nacho Station

Chili Cheese sauce, Assorted Toppings, Tortilla Chips Salsa & Guacamole

French Fry Bar

Three Types of Crispy Fries with Assorted Toppings

\$8

\$3

Hot Chocolate Bar

Assorted Submarine Sandwiches \$8



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HOSTED BAR

Treat Your Guests to An Open Bar. Design Your Own to Fit Your Budget. Options: Open to Dollar Amount, Cocktail Hour Only, Open Entire Evening

WINE SERVICE

Compliment Your Dinner with Our Tableside Wine Service House Wine \$26 Per Bottle Plus 18% Service Fee Special Wine Request Available but Subject to Higher Cost

FRIDAY & SUNDAY WEDDINGS

15% off Meal price discount Lower Minimum Guest Count and Room Fee 80 Guests Minimum \$1000 Room Rental

SATURDAY WEDDINGS

125 Guests Minimum \$1000 Room Rental

ON SITE CEREMONY \$500

Enjoy Your Outdoor Ceremony on Our Picturesque Patio Overlooking Our 18th Green or Choose an Indoor Ceremony in Our Ballroom. Pillars to Accent Your Floral Arrangements

Golf & Country Club

EXTRA HOUR \$300

Want to Extend Your Event? Consider Adding an Additional Hour of Fun (No Events Passed Midnight)

ADDITIONAL BRIDAL ROOM HOUR \$50

For That Extra Pampering Time

