

Highfields Golf & Country Club Inclusive Wedding Package

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

Panoramic view from our Grand Ballroom

Bridal Room & Grooms Room

Complimentary cheese display for cocktail hour

Gathering area for wedding party

Sparkling champagne toast

Slicing and serving of your wedding cake with a Coulis

Ivory table linens at $\frac{3}{4}$ 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

Highfields Golf & Country Club Inclusive Wedding Package

Room Rental Fee \$1,000.00

On Site Ceremony Fee \$250.00

Extra Hour \$300.00

No events past midnight

Hosted Bar

By Consumption Only

If \$450 is not met in bar sales a \$75 bar fee will be added, payable at end of event

Wine Service

House Wine \$26.00 per bottle plus 18% service fee

Special wine request available but subject to higher cost.

Friday & Sunday Weddings

80 guest minimum

\$750.00 Room Rental Fee

Saturday Weddings

125 guest minimum

\$1000 Room Rental Fee

**Highfields Golf & Country Club
Inclusive Wedding Package**

Stationary Hors d'oeuvres

(priced per person)

Fresh Sliced Fruit Display \$3

Crisp Vegetable Crudité Display \$3

Mediterranean Display \$3

Roasted Garlic Hummus, Tabouli, Roasted Red Peppers Hummus, Feta Tomato Salad, Stuffed Grape Leaves, Fresh Pita Bread

Southwestern Display \$3

2 Flavors Homemade Guacamole, 3 Types of Homemade Salsa, Layer Dip, Crisp Tortilla Chips

Highfields Antipasto \$4

Prosciutto, Hot Capicola, Genoa Salami, Pepperoni, Aged Provolone, Artichoke Hearts, Olives, Roasted Red Peppers, Marinated Mushrooms, Fresh Mozzarella Cheese, Hot Peppers, Fresh Italian Bread

Butler Passed Hors d'oeuvres

\$150 per 50 pieces

Spanakopita

Crab Rangoon

Mini Caprese Skewers

Pesto Chicken Skewers

Mini Chicken Quesadillas

Traditional Scallops & Bacon

Stuffed Mushrooms Florentine

Teriyaki Beef or Chicken Skewers

Coconut Shrimp with Sweet & Sour Sauce

Stuffed Mushroom with Bleu Cheese & Bacon

Vegetable Spring Rolls with Sweet & Sour Drizzle

Mini Filo Cup with Feta & Tomato Salad with Olive Oil Drizzle

Roasted Wild Mushroom Crostini with Melted Fontina & Truffle Oil

\$200 per 50 pieces

Lobster BLT Spoon

Tokyo Shrimp

Smoked Salmon Canapes with Lemon Dill Aioli

Mini Crab Cakes

Braised Short Rib Profiterole

Herbed Arancini

Antipasto Skewers

Filet of Beef Crostini with Horseradish Cream Sauce

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Plated Entrée Selection

Poultry

- Highfields Stuffed Chicken 36.95
Homemade Stuffing and a Creamy Poulette Sauce
Chicken Marsala 36.95
Sautéed Chicken Breast Finished with a Wild Mushroom Marsala Demi-Glace & Crispy Prosciutto
Apple Cranberry Stuffed Chicken 37.95
Stuffed with Sautéed Apples and Cranberries, finished with a Supreme Sauce
Chicken Florentine 37.95
Stuffed with Baby Spinach, Fontina Cheese finished with Roasted Garlic Crème Sauce
Highfields Encrusted Chicken 37.95
Herb Encrusted Chicken Breast Topped with a Creamy Parmesan Sauce
Chicken Saltimbocca 38.95
Chicken Breast Stuffed with Prosciutto and Swiss Cheese finished with Sage Parmesan Crème Sauce

Seafood

- New England Baked Haddock 38.95
Topped with Seasoned Lemon & Butter Crumb Topping
Seared Atlantic Salmon 42.95
Finished with a Lemon Butter Sauce
New England Baked Stuffed Haddock 43.95
Stuffed with Shrimp & Scallops finished with Butter & White Wine Sauce
Lobster Savannah 45.95
Maine Lobster Stuffed and presented in shell with a fresh Newburg Sauce

Beef

- Roasted Pork Loin Florentine 41.95
Slow roasted laced with Florentine Sauce
Filet Mignon 48.95
Finished with Red Wine Demi-Glace
Roasted Sirloin 46.95
Roasted Garlic and fresh Herb Crusted Sirloin finished by a rich Demi-Glace
Roasted Prime Rib of Beef 47.95
Slow Roasted with Au Jus
Braised Short Rib 49.95
Finished with a Rustic Chasseur Glace
Surf n" Turf 49.95
Petite Filet Mignon & Baked Stuffed Shrimp

Vegetarian

- Penne Primavera 35.95
Fresh Vegetables Sautéed with Olive Oil, Garlic and Fresh Herbs over Penne Pasta
Vegetable Stir-Fry 35.95
Fresh Vegetables with a Sesame Ginger Sauce served over Rice
Roasted Vegetable Risotto 35.95
Roasted Vegetables over a Creamy Herb Risotto

Additional \$2 per plate for split menu – All prices are subject to a taxable 18% administration fee and a 7% meals tax – Prices are subject to change

Highfields Golf & Country Club Inclusive Wedding Package

Continued

First Course Add-Ons

- Fresh Fruit Medley 2
- Minestrone Soup 2
- Portabella Madeira Soup 2
- Italian Wedding Soup 2
- New England Clam Chowder 3
- 3 Jumbo Shrimp Cocktail 5

Salad

- Highfields Greens Salad
- Caesar Salad
- Apple Cheddar Salad 1
Apples, Vermont Cheddar Cheese, Candied Pecans, Red Onion, Apple Cider Vinaigrette Dressing
- Baby Wedge Salad 1
Bacon, Red Onion, Gorgonzola Crumble, Tomato Creamy Gorgonzola Dressing
- Wild Berry Kale Salad 1
Blackberries, Raspberries, Strawberries, Goat Cheese, Toasted Pecans, White Balsamic Dressing

Vegetable

- Maple Butternut Squash
- Highfields Vegetable Medley
- Fresh Green Beans Almandine
- Honey Tarragon Butter Carrots
- Fresh Green Beans, Garlic & Red Peppers

Potato

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

Desserts

- Your Wedding Cake served with a Fruit Coulis
- Apple Crisp with Ice Cream 3
- Chocolate Mousse Cake 3
- Lemon Berry Cake with Raspberry Sauce 3
- Cheesecake with Strawberries 4

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**Highfields Golf & Country Club
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Buffet Package

\$42.95 per person

Cheese, Crackers & Crisp Crudité Display

Choose 3 Entrée Items

Chicken Picatta

Chicken Marsala

Highfields Stuffed Chicken

New England Baked Stuffed Haddock

Seared Salmon with Fresh Tomato Salsa

Char Broiled Sirloin Tips with Sautéed Onions & Peppers

Choose 1 Plated Salad

Highfields Greens Salad

Caesar Salad

Apple Cheddar Salad 1

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

Baby Wedge Salad 1

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

Wild Berry Kale Salad 1

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

Choose 2 Sides

Rice Pilaf

Au Gratin Potato

Garlic Mashed Potatoes

Garlic & Herb Roasted Red Potato

Honey Tarragon Butter Carrots

Green Beans Almandine

Green Beans with Garlic & Red Peppers

Highfields Vegetable Medley

Rolls & Butter

Regular & Decaf Coffee & Tea

Cutting of your Wedding Cake with Fruit Coulis

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**Highfields Golf & Country Club
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Buffet Package Menu

Choice of Two Entrees and One Carving Option

\$47.95 per person

Cheese, Crackers & Crisp Crudité Display

Entrée Items

Chicken Marsala	Shrimp Scampi with Penne Pasta
Highfields Stuffed Chicken	Baked Haddock Au Gratin
Sautéed Chicken Picatta	Seafood Stuffed Sole with Lemon Caper Sauce
Highfields Encrusted Chicken	Seared Atlantic Salmon with Fresh Tomato Salsa
Vegetable Stir Fry with Rice	Sirloin Tips with Peppers, Onions & Mushroom

Carving Options

Porchetta
Honey Glazed Ham
Roasted Turkey Breast
Roasted Sirloin of Beef 2
Slow Roasted Prime Rib 4
Roasted Beef Tenderloin Filet 6

Salad (select one)

Highfields Greens Salad
Caesar Salad
Apple Cheddar Salad 1
Apples, Vermont Cheddar Cheese, Candied Pecans, Red Onion, Apple Cider Vinaigrette Dressing
Baby Wedge Salad 1
Bacon, Red Onion, Gorgonzola Crumble, Tomato Creamy Gorgonzola Dressing
Wild Berry Kale Salad 1
Blackberries, Raspberries, Strawberries, Goat Cheese, Toasted Pecans, White Balsamic Dressing

Vegetable (select one)

Maple Butternut Squash
Highfields Vegetable Medley
Fresh Green Beans Almandine
Honey Tarragon Butter Carrots
Fresh Green Beans, Garlic & Red Peppers

Potato (select one)

Rice Pilaf
Au Gratin Potato
Garlic Mashed Potatoes
Roasted Candied Sweet Potato
Garlic & Herb Roasted Red Potato

Desserts

Your Wedding Cake served with a Fruit Coulis
Apple Crisp with Ice Cream 3
Chocolate Mousse Cake 3
Lemon Berry Cake with Raspberry Sauce 3
Cheesecake with Strawberries 4

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Carving Stations

- Porchetta 7
Honey Glazed Ham 7
Roast Sirloin of Beef 7
Roasted Turkey with Accompaniments 7
Slow Roasted Prime Rib 9
Roasted Beef Tenderloin of Filet 10

Salad Station 3

Choice of Highfields Greens or Caesar

Vegetable Station 3

Your Choice of Vegetable

Pasta Station 9

Pesto Tortellini, Three Cheese Ravioli with Red Sauce, Shrimp Scampi with Penne & Garlic Bread

Stir Fry Station 9

Chicken, Beef, and Shrimp with fresh Vegetables and a choice of sauces, presented with White Rice

Fajita Bar 7

Beef and Chicken Fajitas, with Flour Tortillas, fresh Toppings, and Homemade Guacamole & Salsa

Mac & Cheese Station 10

Lobster Mac & Cheese, Buffalo Chicken Mac & Cheese, Highfields Baked Mac & Cheese

Potato Bar 7

Your choice of Russet Baked & Yukon Mashed or Sweet Baked & Sweet Mashed with assorted toppings

Parmesan Station 10

Chicken Parmesan, Eggplant Parmesan & Veal Parmesan

Ice Cream Sundae Bar 6

Premium Vanilla & Chocolate Ice Cream with an assortment of Toppings & Sauces

Highfields Pastry Bar 7

A Large Selection of Pastries including Eclairs, Cannoli's & Mini Cakes

Candy Bar 4

Assorted Candies for your Guests to Enjoy & Take Home

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Late Night Stations

Mac & Cheese Bar 6.95

Homemade Macaroni & Cheese with various toppings

Pretzel Bar 4.95

Soft Pretzels presented in a warmer with assorted toppings and dips

Burger & Chicken Slider Station 7.95

Mini Cheeseburgers and Fried Chicken on Biscuits with accompanying toppings

French Fry Bar 4.95

Three types of Crispy Fries with Accompanying toppings

Lo Mein Station 6.95

Lo Mein Noodles with your choice of Chicken or Beef with Asian Style Vegetable Toppings. Served in Chinese To-Go Boxes with Chopsticks

The Dipping Bowl 5.95

Vermont Cheddar Cheese, Assorted Artisan Breads, veggies, Apple Slices for Dipping

Assorted Flatbread Pizzas 6.95

Hot Chocolate Bar 2.95

Salsa & Guacamole Station 4.95

Assorted Sliced Jumbo Submarine Sandwiches 6.95