

2010 Package Plan

At Highland, we understand that it's the fine details that count, that's why our Premier Package Plan includes all of the following items and services:

Personal Attendant

An attendant will be on hand throughout the reception to assist the Bride and Groom to ensure that every detail is handled correctly and with care.

Invitations

Wedding Invitations • Reception Cards • Response Cards
Thank You Note Cards

Personalized Mementos

Guest Register with Pen • Engraved Bride and Groom Toasting Goblets • Engraved Cake Knife and Server • Place Cards • Personalized Cocktail Napkins

Reception Hall

Linen Table Coverings • Skirting on Head Table • China and Glassware • Silverware • Private Dressing Room

Champagne, Wine or Sparkling Cider

Select Champagne, Wine or Sparkling Cider for your wedding toast

Hors D'oeuvres

Stationary • Select Two
Passed • Select Five

Dinner Service

Your Choice of Family Style or Premier Plate

Open Soft Bar or Wine With Dinner

Your choice of an open beer and wine bar during cocktail hour with soda and juice available all night **or** house red and white wines poured tableside with dinner service.

Limousine Service

Travel from Bride's home to ceremony to reception in an elegantly appointed limousine to accommodate six to eight passengers.

Flowers

Bride's Bouquet • Five Bridesmaid's Bouquets
Mother of the Bride Corsage • Mother of the Groom Corsage • Boutonnieres for Groom, Five Groomsman, Father of the Bride, Father of the Groom • Centerpiece for Head Table • Fresh Flowers for each Guest Table

Wedding Photography

Six hour photography package. Treasured memories are captured at home, ceremony, and reception.

Album of Your Choice

Twenty-Four Lifetime Finish Color Photographs

Select (24) Eight by Ten or (24) Assorted Sizes

(2) 8 x10 Color Parent Photographs

Music

Music for background and dancing provided by the finest Professional Disc Jockeys

Wedding Cake

Select from an excellent collection of sizes and styles. White, Chocolate, Lemon, Marble, or Carrot cake flavors.

Custom cakes are also available at no additional charge.

Package Plan Pricing

Number of guest	Price per person
125-149.....	\$ 109.00
150-174.....	\$ 102.00
175-200.....	\$ 96.00

Prices are subject to a 20% Administrative Fee and 6.25% Massachusetts Sales Tax

Hors D'oeuvres

Station Hors D'oeuvres

Priced Per Person

- Fresh Vegetable Crudities \$ 2.30
- Domestic Cheese and Fruit Display \$ 2.95
- Imported Cheese Display \$ 4.15
- *Raw Bar 300 pieces Mkt.
*Little necks, Oysters, Cocktail Shrimp with Horseradish and
Cocktail Sauce*
- Baked Brie en Croute \$ 2.75
- Fried Calamari Station (two styles) \$ 3.85
*Traditional Style tossed with Hot Pepper Rings and
Tuscan Style tossed with Sun Dried Tomato, Roasted Peppers,
Black Olives and Balsamic Vinaigrette
With Sharp Provolone and Flat Bread*
- Antipasto Station \$ 3.85
*Italian Sliced Meats, Fresh Mozzarella and Cherry Tomatoes
Salad, Mixed Olives, Assorted Bruschetta, Marinated Artichoke
Hearts and Sliced Italian Breads*
- Smoked Salmon Platter \$ 3.60
*Served with Cream Cheese, Capers, Red Onions, Chopped
Eggs and Cocktail Bread*
- Middle Eastern Station \$2.65
Hummus, Tabbouleh, Grilled Pita and Mixed Olives
- Roasted Garden Vegetables \$2.50
With Creamy Balsamic Dip

Passed Hors D'oeuvres

We recommend a minimum of four pieces per person

- Coconut Shrimp with Orange Ginger Sauce \$ 2.50
- *Shrimp Cocktail \$ 2.95
- Mini Crab Cake with Remoulade Sauce \$ 2.25
- Crab Stuffed Mushrooms \$ 1.95
- Scallops wrapped in Bacon \$ 1.95
- Skewered Shrimp Scampi Style \$ 2.50
- *Mini Beef Wellington with Mushroom Duxelle \$ 3.50
- Teriyaki Glazed Beef Kabob \$ 1.95
- Tiny Franks in a Blanket \$ 1.50
- *Lamb Lollipops \$ 3.50
- Cajun Chicken Morsels with Honey Mustard Dip \$ 1.50
- Coconut Chicken with Orange Ginger Sauce \$ 2.25
- Asparagus Wrapped with Flank Steak \$2.50
- Mellon Wrapped with Prosciutto \$1.95
- Teriyaki Glazed Chicken Kabob \$ 1.50
- Sausage & Spinach Stuffed Mushroom \$ 1.75
- Egg Rolls with Sweet and Sour Sauce \$ 1.50
- Fresh Mozzarella wrapped in Prosciutto \$ 1.95
- Vegetable Pesto Pita Pizza \$ 1.50
- Bruschetta \$ 1.50
Topped with Roasted Red Pepper, Garlic & Mozzarella
- Boursin and Prosciutto Black Pepper Pita Pizza \$ 1.95

*All food and beverage prices are subject to
20% Administration Fee and 6.25% Massachusetts Sales Tax*

** Package plan subject to additional cost*

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs
reduces the risk of food born illnesses.*

Family Style Service

Includes: starter course, three delicious main courses, starch and vegetable platters served at each table and wedding cake accompaniment served to each guest. There is something for everyone!
Also includes: warm rolls and butter, fresh brewed regular and decaffeinated Colombian coffee and tea.

Starter Course (choose one)

- Italian Wedding Soup
- Chicken Velvet Soup with Rice
- Tomato Basil with Tortellini
- Beef Minestrone
- Crispy Tossed Green Salad with Honey Dijon Dressing
- Traditional Caesar Salad
- Baby Greens, Spiced Pecans, Goat Cheese with Honey Champagne Vinaigrette

The following Starter Courses are available at an additional charge.

- Chilled Gazpacho with Fresh Avocado Garnish (add \$2.25)
- Clam Chowder (add \$1.95)
- Lobster Bisque (add \$4.25)
- Crab and Corn Chowder (add \$2.95)
- Baby Spinach Salad with Sliced Mushrooms, Red Onions, Chopped Walnuts laced with a Creamy Balsamic Dressing Garnished with a Goat Cheese Crostini (add \$2.95)
- Insalata Caprese - Vine Ripe Tomatoes, Fresh Mozzarella and Basil with a Basil Vinaigrette (add \$2.95)
- Antipasto - A combination of Salami, Capicola, Prosciutto, Provolone, Olives, Roasted Peppers, Half Boiled Egg with Italian Vinaigrette (add \$5.95)
- Highland Salad - Field Greens with Pecan and Gorgonzola, Roasted Pear, Red Onions, Confetti minced Bell Pepper and Honey Balsamic Vinaigrette (add \$4.95)

Main Course Selection (Choose Three)

Family Style Service ... \$26.95

- Sliced Pork Loin with Apricot Glaze
- Roasted Top Round of Beef sliced thin with Au Jus
- Yankee Pot Roast with Pan Gravy
- Roasted Turkey Breast with Bread Stuffing and Gravy
- Stuffed Boneless Chicken Breast—Choice of Bread or Rice Stuffing
- Chicken Francaise - Boneless Breast Sautéed in a Luscious Lemon and White Wine Sauce
- Chicken Florentine - Medallions of Chicken layered with Spinach and Mozzarella in White Wine Mushroom Sauce
- Chicken Piccata Sautéed with Mushrooms and Capers in a Lemon White Wine Sauce
- Chicken Marsala Sautéed in a Mushroom Marsala Wine Sauce
- Baked Ham with Pineapple Glaze or Raisin Sauce
- Baked New England Scrod
- Pan Seared Salmon with Soy, Ginger and Honey Glaze
- Seafood Paella - Shrimp, Scallops, Shucked Clams, Mussels and Calamari simmered with Chorizo, Bell Peppers, Peas and Saffron Rice
- Seafood Newburg - Scallops, Shrimp, Scrod and Crab in a Newburg Sauce
- Baked Stuffed Sole with a Crab Bur Blanc Sauce
- Stuffed Shells in a Marinara Sauce
- Cheese Ravioli with Marinara Sauce

Vegetable (choose one)

- Fresh Seasonal Medley
- Green Beans
- Honey Glazed Baby Carrots
- Zucchini and Summer Squash sautéed with Diced Tomato, Julienne Onion and Basil
- Sugar Snap Peas
- Inquire about seasonal selection

Starch (choose one)

- Oven Roasted Red Bliss Potatoes
- Rosemary Roasted Red Bliss Potatoes
- Rice Pilaf with Vermicelli and Mushrooms
- Buttery Whipped Potatoes
- Garlic Mashed with Caramelized Onions

Wedding Cake Accompaniment (choose one)

- Chocolate Covered Strawberry
- Vanilla Ice Cream

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food born illnesses.

Premier Plate Service

Includes: starter course, main courses, starch, vegetable and wedding cake accompaniment served to each guest.

Also includes: warm rolls and butter, fresh brewed regular and decaffeinated Colombian coffee and tea.

Starter Course

(choose one)

- Italian Wedding Soup
- Velvet Chicken Soup with Rice
- Tomato Basil with Tortellini
- Beef Minestrone
- Crispy Tossed Green Salad with Honey Dijon Dressing
- Traditional Caesar Salad
- Baby Greens, Spiced Pecans, Goat Cheese with Honey Champagne Vinaigrette

The following Starter Courses are available at an additional charge.

- Chilled Gazpacho with Fresh Avocado Garnish *(add \$2.25)*
- Clam Chowder *(add \$1.95)*
- Lobster Bisque *(add \$4.25)*
- Crab and Corn Chowder *(add \$2.95)*
- Baby Spinach Salad with Sliced Mushrooms, Red Onions, Chopped Walnuts laced with a Creamy Balsamic Dressing Garnished with a Goat Cheese Crostini *(add \$2.95)*
- Insalata Caprese - Vine Ripe Tomatoes, Fresh Mozzarella and Basil with a Basil Vinaigrette *(add \$2.95)*
- Antipasto - A combination of Salami, Capicola, Proscuitto, Provolone, Olives, Roasted Peppers, Half Boiled Egg with Italian Vinaigrette *(add \$5.95)*
- Highland Salad - Field Greens with Pecan and Gorgonzola, Roasted Pear, Red Onions, Confetti minced Bell Pepper and Honey Balsamic Vinaigrette *(add \$4.95)*

Main Course Selection

- **Prime Rib**
12oz slice of Beef in a Garlic Au Jus ... \$28.95
- **New York Sirloin**
Sliced with Mushroom Demi Glaze ... \$28.95
- **Surf and Turf**
Prime Rib with Two Baked Stuffed Shrimp ... \$30.95
- **Baked Stuffed Shrimp**
Crab and Lemon Crumb Dressing ... \$29.95
- **Stuffed Sole**
Classic Lemon Cracker Dressing finished off in a Crab Beurre Blanc Sauce ... \$26.95
- **Pan Seared Salmon**
Topped with Soy, Ginger and Honey Glaze ... \$26.95
- **Baked Scrod**
Topped with a Citrus Crumb Dressing ... \$25.95
- **Chicken Francaise**
Boneless Breast Sautéed in a Luscious Lemon and White Wine Sauce ... \$24.95
- **Chicken Surf and Turf**
Chicken Franchise with Two Baked Stuffed Shrimp ... \$28.95
- **Stuffed Boneless Chicken**
Boneless breast with Giblet Gravy, Choice of Bread or Rice Stuffing ... \$24.95
- **Chicken Piccata**
Sautéed with Mushrooms and Capers in a Lemon White Wine Sauce ... \$24.95
- **Chicken Cordon Bleu**
Boneless chicken breast filled with Imported Gruyere Cheese & Country Baked Ham topped with Brandied Mushroom Sauce ... \$24.95
- **Chicken Wellington**
Boneless Chicken Breast smothered with a Mushroom Duxell and Pate spread enclosed in a Puffed Pastry Shell laced with Madeira Sauce ... \$25.95
- **Filet Mignon**
(8oz) Grilled and Served with a Béarnaise Sauce ... \$34.95

Vegetable *(choose one)*

- Fresh Seasonal Medley
- Green Beans
- Honey Glazed Baby Carrots
- Zucchini and Summer Squash sautéed with Diced Tomato, Julienne Onion and Basil
- Sugar Snap Peas
- Inquire about seasonal selection

Starch *(choose one)*

- Oven Roasted Red Bliss Potatoes
- Rosemary Roasted Red Bliss Potatoes
- Rice Pilaf with Vermicelli and Mushrooms
- Buttery Whipped Potatoes
- Garlic Mashed with Caramelized Onions

Wedding Cake Accompaniment *(choose one)*

- Chocolate Covered Strawberry
- Vanilla Ice Cream

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food born illnesses.

General Information

Deposits and Payments

A deposit of \$1,000.00 is required at the time of booking to reserve Highland Country Club for the date of your choice. An additional \$2,000.00 deposit is due six months prior to your event. These payments can be made in the form of cash, credit card, or personal check. Full payment is due seven (7) days in advance of the function based on the final guarantee. Final payment may be made in the form of cash or certified check only, payable to Highland Country Club. Personal checks and credit cards are not accepted for final payment.

REFUND: In the event of cancellation by the client, the deposit less a \$500.00 administration charge, will be returned provided that HCC is able to re-book the space reserved, on the same date and time, with a similar function having the equivalent number of guest. In the event that HCC is not able to re-book as set forth above, the entire deposit will be kept as liquidated damages.

Hall Rental Charge

A \$750.00 hall rental charge is required, with a five hour limit, 200 person capacity. Included with Package Plan Weddings.

Administrative Fee and Taxes

All prices are subject to 20% Administrative Fee and 6.25% Massachusetts sales tax

Overtime Charges

Any additional time, over five hours, required for your function must be contracted ahead of time. There will be a \$500.00 charge for every 60 minutes over and above the allotted time of the function room rental.

Ceremonies

Inside and outside ceremonies are available; Inside ceremony \$500.00 includes seating, Outside ceremony \$400.00 seating not included. Outside ceremony chair rental is available at \$3.00 per chair.

Food and Beverage Regulations

All food and beverage served at Highland Country Club will be supplied by Highland. In the event that there is food or beverage remaining from your function, it cannot be taken out of Highland by any guests. The liability that would be incurred by Highland through improper storage and handling of these products is too great.

Special Menu Requests

In the event that there is a menu you may have in mind other than what we offer, our Chef will be glad to custom tailor a menu for your specific needs whether it be dietary, decorative or gourmet. We look forward to assisting you in making your event a memorable one.

Guarantees

A minimum of 125 guests is required for weekend functions (unless off season). A final guarantee of the number of persons attending will be required 10 days prior to your event. Highland will be prepared to serve 3% over this guarantee, which you will be charged for. Increases only will be accepted up to 48 hours prior to your event.

Additional Applicable Fees

<i>Split Menu Option</i>	\$ 3.00 per person	<i>Sparkling Cider Toast</i>	\$ 3.95 per person
<i>Champagne Toast</i>	\$ 3.95 per person	<i>Bartender Fee</i>	\$100.00 each
<i>Wine Toast</i>	\$ 3.95 per person	<i>(One bartender per 100 guest)</i>	

"Thank You For Allowing Us The Opportunity To Serve You"

