

St. Anne Country Club

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Feeding Hills, MA 01030
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Wedding Packages

The St. Anne Country Club Wedding Packages will include the following:

- Tax, Gratuity, Room Fees
- Champagne Toast or Sparkling Cider Toast
- Stunning views for wedding pictures
- Complete Staff
- Elegant Centerpieces
- Complimentary Cake Cutting (**Wedding Cake is not included*)
- Seasonal Outside Area for Social Hour
- Table Linens: We have a very extensive selection of colors and fabrics to choose from. You will choose a table overlay, table runner, and napkin in the color and fabric of your choice.
- Chairs covers come in white, ivory, and black. Chair sash is available in any color.
- Only one wedding per day, so very little time restrictions. You can plan your day to your schedule. Use of Banquet Facility is available until Midnight.

Buffet Wedding Package **\$44.00** per person

Hors Oeuvres Selection *Choose Two (2)*

Cheese and Cracker Platter*Fresh Fruit Display*Vegetable Crudités*
Assorted Breads with Artichoke and Spinach Dips*Selection of Gourmet Olives

Entrée Selection *Choose Three (3)*

Chicken Francaise

White Wine and Lemon Sauce

Chicken Marsala

Mushroom and Wine Sauce

Bourbon Chicken

Sweet and Spicy Jack Daniels Sauce

Gorgonzola Chicken

Gorgonzola and White Wine Sauce

Chicken Saltimbocca

Layered with Spinach, Prosciutto, Provolone Cheese
in Brown Sauce

Mediterranean Chicken

Mushrooms, Peppers, Artichokes, Olives

Chicken Parmesan

Provolone Cheese and Marinara

Stuffed Breast of Chicken

Cranberry and Sage Stuffing

Lemon Garlic Tilapia

Garlic, Lemon, and White Wine

Baked Scrod

Topped with Garlic Bread Crumbs

Stuffed Filet of Sole

Scallop and Crabmeat Stuffing

Poached Salmon

Citrus Butter Sauce

Carving Station Options:

Prime Rib of Beef

Accompanied by Garlic Mushroom Gravy

Roast Center Cut Pork Loin

Served with our Homemade Applesauce

Baked Ham

Accompanied by Pineapple Chutney

Fresh Roasted Turkey

Served with homemade gravy

Italian Style Meatballs

Our Homemade Marinara Sauce

Stuffed Pork Chops

Sausage Stuffing

Breaded Pork Cutlets

Served with Park Gravy

Eggplant Parmesan

Provolone and Marinara Sauce

Eggplant Rollatini

Layered with Prosciutto, Spinach, and Provolone

Italian Sausage and Peppers

Combination of Hot and Sweet Sausage

Pasta Selection *Choose One (1)*

Tortellini Alfredo * Pasta with Broccoli *

Farfalle Prima Vera * Penne with Meat or

Marinara Sauce * Butter Noodles * Penne a

la Vodka Sauce

Potato Selection *Choose One (1)*

Garlic Oven Roasted * Mashed * Baked *

Scalloped * Garlic and Parsley * Roasted

Fingerling

Also Included

Crisp Garden Salad: Accompanied by fresh tomatoes, cucumbers, croutons, and assorted dressings.

Antipasto: Selection of cold meats, assorted cold salads, and stuffed vine leaves

Chef's Choice of Seasonal Vegetable

Freshly Baked Breads and Assorted Rolls

Hot Beverage Station: Coffee, Assorted Teas, Hot Chocolate, Flavored Creamers

Assorted Desserts: Cookies, Mini Eclairs, Cream Puffs, Cannoli's, Cheesecake

Plated Wedding Package \$51.00 per person

Hors Oeuvres Selection *Choose Two (2)*

Cheese and Cracker Platter*Fresh Fruit Display*Vegetable Crudités*
Assorted Breads with Artichoke and Spinach Dips*Selection of Gourmet Olives

Entree Selection *Choose Three (3)*

Poultry Entrees

Chicken Saltimbocca

Boneless chicken stuffed with prosciutto, Swiss and American cheese, and a savory puree of sage, rosemary, and garlic

Chicken Francaise

Fresh tender chicken breast in a white wine and lemon sauce

Bella Chicken

Roasted chicken, portabella mushrooms, spinach, roasted peppers

Petit Filet Mignon

Grilled filet medallions with sautéed spinach and mushrooms with a tarragon-demi glaze

Prime Rib of Beef

Slow Roasted rib eye served with natural au jus

Glazed Ham w/Fruit Sauce

Roast Pork Loin

Crusted with roasted garlic, topped with pork demi glaze

Seafood Entrees

Baked Stuffed Jumbo Shrimp

Individual stuffed jumbo shrimp with homemade seafood stuffing served with drawn butter

Stuffed Filet of Sole

Fresh sole with a scallop and crabmeat stuffing

Baked Scrod

Our house seafood stuffing topped with garlic butter

Margarita Chicken

Pan seared chicken topped with pesto, tomato, and mozzarella cheese with basil cream

Chicken Marsala

Fresh tender chicken breast in a marsala wine sauce with mushrooms

Gorgonzola Chicken

Grilled chicken breast in a gorgonzola white wine sauce with peppers and artichokes

Double Cut Pork Chops

Extra thick pork chops stuffed with homemade apple mustard stuffing

Veal Saltimbocca

Tender Veal Stuffed with prosciutto, Swiss and American cheese, and a savory puree of sage, rosemary, and garlic

Veal Sorrentino

Veal Sautéed with spinach in a sherry brown sauce topped with mozzarella and peppers

Vegetarian Entrees

Poached Salmon

Fresh salmon filet poached in citrus butter

Vegetarian Platter

Grilled Seasonal Vegetables served over Pasta & Alfredo Sauce

Baked Homemade Manicotti

Italian Breaded Eggplant Parmesan

All Entrées accompanied by

Mixed Greens Salad

Fresh Seasonal Fruit Cup

Chef's Choice of Seasonal

Vegetable

Potato or Rice

Freshly Baked Rolls

Hot Beverage Station

Ice cream for dessert

Enhancements

Hors D'oeuvres \$3.00 per person

Antipasto Skewer
Asparagus & Provolone-wrapped in Filo Dough
Assorted Mini Quiche
Barbecue Kielbasa
Beef Empanada
Buffalo Chicken Fingers
Chicken Quesadillas
Chicken Tenders
Cocktail Franks in a Puff Pastry
Coconut Chicken
Coconut Shrimp
Crab Rangoon
Deviled Eggs
Fig and Mascarpone in filo dough
Fresh Fruit Display
Fresh Vegetable Display
Fried Mozzarella Sticks
Fried Pickle Chips
Gourmet Cheese Display
Hibachi Beef
Lemongrass Chicken Satay
Lobster Newburg in a Puff Pastry
Marinated Beef Teriyaki
Marinated Chicken Teriyaki
Maryland Miniature Crab Cakes
Melon wrapped in Prosciutto
Mini Bruschetta
Miniature Beef Wellingtons
Pizza Bagels
Potato Pancakes
Potato Puffs
Raspberry & Brie in filo dough
Sausage stuffed Mushroom Caps
Sea Scallops Wrapped in Bacon
Seafood Stuffed Mushroom Caps
Sesame Chicken Skewers
Smoked Chicken Quesadillas
Smoked Gouda Arancini
Spanakopita
Spinach Turnovers
Swedish or Italian Style Meatballs
Vegetable Quesadillas
Vegetable Springrolls

Sundae Bar \$2.50 per person

Chocolate Ice Cream
Vanilla Ice cream
Strawberry Ice cream

Sprinkles
Cherries
Nuts
Homemade Whip
Cream
Strawberry Sauce
Bananas
Pineapple
Hot Fudge
Butterscotch Sauce

Candy Station \$2.50 per person

We can provide a variety of color coordinated candy that's available in lots of fun shapes and sizes, served in beautiful glass jars and decorated to compliment your wedding theme!

Little take home bags will be provided for each guest.

*Hors D'oeuvres may be served stationary or butler style

Bar Offerings

Cash Bar

Your guests purchase their own drinks.

Consumption

You set a specified amount to purchase for your guests, when that amount is reached we revert to a cash bar. (The amount may be extended at your discretion.)

Open Bar

You pay a specified price per person for a selected time. All open bar prices are for beer, house wines and call/well drinks. Top shelf drinks can be included in the open bar price for an additional amount.

One Hour Open Bar - \$16.00 per person

Four Hour Open Bar - \$24.00 per person

Five Hour Open Bar - \$27.00 per person

Bottle of Wine per table

\$23.00 per bottle

White Wine Selections

Pinot Grigio
Chardonnay
Sauvignon Blanc
White Zinfandel
Moscato
Reisling

Red Wine Selections

Merlot
Pinot Noir
Cabernet Sauvignon
Shiraz
Chianti

Outdoor Ceremonies

Having an outdoor wedding can be a wonderful option for your special day. Take advantage of our picturesque golf course while your guests settle in for your reception.

There is no concern in case of rain. We will bring your ceremony inside to our banquet room to make sure your wedding runs seamlessly. Optional tent rentals are available as well.

The cost for the outdoor ceremony is **\$300.00** which includes chairs (**enough for all your guests**), aisle runner, arch, and set up.