

The Heritage Room Cocktail Party

We are so excited about our cocktail parties! It allows your guests to come and go throughout the evening. There is not a formal dinner served at "a must be there for a specific time." The hors d'oeuvres and desserts are available throughout the evening and it creates a fun, social and spirited gathering.

Heritage I – Light Hors d'oeuvres

\$33 per person

Your cocktail party 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 party, we suggest on a Friday evening that your cocktail party begins between seven and eight and ends between ten and eleven. On a Sunday, we suggest that the cocktail party 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 Crudit : Assortment of Seasonal Vegetables with our Sun-dried Tomato Dip or Ranch Dip

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

Tuscan Vegetable Platter – Variety of Grilled Vegetables, Mozzarella, Provolone with White Bean Dip

Fresh Spinach and Salmon, Sour cream on Lavish Crackers

Assorted Crostini - Smoked Salmon, Marinated Grilled Chicken, Tomato with Basil

Soft Baked Pretzels with Creamy Beer Dip and Spicy Mustard Dip

Your Cocktail Party 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

Spinach and Feta Triangles

Stuffed Mushrooms Caps

Scallops Wrapped in Bacon

Caprese Skewer with balsamic glaze

Petite Quiche

Beef or Chicken Teriyaki Skewers

Bacon Wrapped Chicken Filet

Crab Rangoons

Beef Tenders on Garlic Crostini

Dessert Station

The perfect end to your 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 event cake as part of your dessert station with no additional cost to cut your cake.

Linens and Tables

Heritage I Cocktail Party 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 \$20 per table, which includes the tables, chairs and poly cotton linens that are included in the package.

*(20% Administrative Fee and a 6.25% Mass. Meals Tax)
(The Heritage Room has a 85 adult person minimum)*

The Heritage Room Cocktail Party

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

\$50 per person

Your party 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 Party Package includes the use of the Octagonal and Main Ballroom for three hours. To make the most out of your party, we suggest on a Friday Evening, that your cocktail party begins at seven or eight and ends at ten or eleven. On a Sunday, we suggest that the cocktail party 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 Crudit : 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, Tomato and Basil

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

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 Party 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 Siege Cream Sauce

Spinach and Ricotta Ravioli

Salad

(Choose one)

Caesar Salad

House Tossed Salad

Mozzarella and Tomato 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 the 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 event 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 event 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 event 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 85 adult person minimum)*

Heritage Late Night Grille

Keep the Celebration Going

You have the option of adding a fourth hour to your cocktail party 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

Our Cocktail Party Includes

Assistance from Our On-Site Function Manager

Champagne or White Wine Toast

Wooded, Scenic Country Settings

Exclusive Use of Our Exquisite Ballroom, Elegant Octagonal Cocktail Lounge and Terrace

Floor Length Table Linens with a Selection of Colored Napkins

Table Numbers and Frames

Glass Hurricane Lamp with White Unscented Candle and Mirror

Black Tie Professional Service Staff

Professional Bartenders

Ficus Trees Decorated with White Lights

Ballroom Chairs with Ivory Chair Pads

Beverage Service

You may choose a cash bar or a hosted bar in which you are responsible for your guest's consumption. For a one-hour host bar, a deposit of \$20 per person is recommended and will be charged in advance as a deposit towards your bar. For a three-hour hosted bar including the cocktail hour, the recommended deposit is \$30.00 per person. Any additional balance over the original deposit collected is to be paid that evening by credit card or cash. Any remaining balance of deposit will be returned to the host of the event that evening in the form of a check. Administrative fee of 10 percent is added to all open bar sales.

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: (Prices include the tax)

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

Our bar is continuously operating. The brands we stock on an on-going basis are served at all of our functions.

Butternut Farm Golf Club must provide all alcoholic beverages. 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 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.

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 75 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. Cocktail Parties include the use of the room for three hours. A fourth hour would be an additional \$500.00 charge. 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 Party. Final count is due 10 days prior and final payment is due 7 days prior to your event.

Decorations

The management prior to your function must approve decorating ideas. Birdseed, bubbles, confetti and rice throwing are not permitted. Per local fire code open flame is not permitted, but hurricane covers 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.

