

Butternut Farm Golf Club

Heritage I - Social Event

\$52.00 per guest

Served with our Chef's Tossed Salad or Caesar Salad, Assorted Dinner Rolls and Butter, Tea, Coffee and Decaffeinated Coffee.

Passed Hors d'oeuvres

{Choice of four from list}

Stationary Hors d'oeuvres

{Choice of two from list}

Entrees

Served plated additional \$3 per guest for Buffet

{Choice of two plus vegetarian option pasta primavera or baked stuffed zucchini}

Chicken Roulade

Chicken Florentine

Chicken Saltimbocca

(sautéed spinach and shaved prosciutto topped with melted provolone cheese)

Baked Haddock

Slow Roasted Prime Rib of Beef Au Jus

Pesto Crusted Roast Sirloin

(served with Horseradish cream and burgundy demi)

Roasted Turkey with Herb Stuffing

Side One

{Choice of one}

Roasted Baby Red Bliss Potatoes

Garlic Mashed Potato

Basmati Rice with Fresh Herbs and Diced Vegetables

Side Two

{Choice of one}

Fresh Green Beans with Red Peppers

Honey Glazed Carrots

Grilled and Roasted Seasonal Vegetables

Chef's Dessert Buffet

*(Subject to an 20% administrative fee and a 6.25% Mass. Meals tax
100 Guest Minimum for The Heritage Room and 30 adult person minimum for The Grille.
The prices include the use of the room for four hours for social events)*

Butternut Farm Golf Club Heritage II - Social Event

\$44.00 per guest

Served with our Chef's Tossed Salad or Caesar Salad, Assorted Dinner Rolls and Butter,
Tea, Coffee and Decaffeinated Coffee.

Passed Hors d'oeuvres

{Choice of three from list}

Stationary Hors d'oeuvres

{Choice of two from list}

Entrees

Served Plated Additional \$3 per Guest for Buffet

{Choice of two}

Chicken Margarita

Chicken Piccata

Roast Turkey with Traditional Herb Stuffing

Roast Sirloin

Grilled Salmon

Baked Stuffed Fillet of Sole

Baked Meat or Cheese Lasagna

Side One

{Choice of one}

Oven Roasted Red Bliss Potato

Garlic Mashed Potato

Pasta with Marinara Sauce

Side Two

{Choice of one}

Fresh Green Beans with Julienne Carrots

Honey Glazed Carrots

Seasonal Vegetables

Chef's Dessert Buffet

*(Subject to an 20% administrative fee and a 6.25% Mass. Meals tax
100 Guest Minimum for The Heritage Room and 30 adult person minimum for The Grille.
The prices include the use of the room for four hours for social events)*

Butternut Farm Golf Club

Heritage III - Social Event

\$32.00 per guest

Served with our Chef's Tossed Salad, Assorted Dinner Rolls and Butter,
Tea, Coffee and Decaffeinated Coffee.

Stationary Hors d'oeuvres

Cheese and Crackers Served with Vegetable Crudite

Entrees

{Choice of one }

Served Plated Only

Chicken Margarita

Chicken Marsala

Chicken Piccata

Baked Meat or Cheese Lasagna

Side One

{Choice of one}

Oven Roasted Red Bliss Potato

Garlic Mashed Potato

Herbed Rice Pilaf

Pasta with Marinara Sauce

Side Two

{Choice of one}

Fresh Green Beans with Red Peppers

Honey Glazed Carrots

Grilled and Roasted Seasonal Vegetables

*(Subject to an 20% administrative fee and a 6.25% Mass. Meals tax
100 Guest Minimum for The Heritage Room and 30 adult person minimum for The Grille.
The prices include the use of the room for four hours for social events)*

Passed Hors d'oeuvres

Coconut Shrimp

Peking Dumplings with Soy Ginger Sauce

Vegetable Spring rolls

Spinach and Feta Triangles

Stuffed Mushroom Caps

Scallops Wrapped in Bacon

Cheese Quesadillas

Beef or Chicken Teriyaki Skewers

Stationary Hors d'oeuvres

International Cheese Display and Crackers with Fruit Garnish

Vegetable Crudité: Assortment of Seasonal Vegetables with our Ranch Dip

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

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

Children's Menu

\$20.95 per Child (Choose one)

Pasta with Marinara or Butter Sauce

Chicken Tenders

Grilled Cheese

Hamburger or Cheeseburger

(All of the Above Served with French Fries)

Policy and Conditions of Agreement

Menu Selections

The Heritage Room at Butternut Farm Golf Club requires all menu selections to be finalized at least 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.

Guarantees

Any final guarantees may be no lower than previously agreed upon minimum requirements for a particular room. For social events this guarantee will be required 10 days prior. Final guarantees are not subject to reduction.

Taxes and Service Charges

An administrative fee of 20% will be added to all food and beverage items. Food and beverage prices are subject to 6.25% Mass Meals Tax and additionally any rental items are subject to 6.25% Sales tax.

Facility Usage

Facility Usage does not include use of Golf Course grounds for any purpose. 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 deposit is required to reserve The Heritage Room. Forty-five days prior to your event an estimated 50% deposit will be required. The final count is due ten days prior and the final payment is due seven days prior by cash or certified check and all payments are non-refundable.

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.

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 \$20.00 per person will be charged in advance as a deposit towards your bar. For a four hour hosted bar, the deposit will be \$28.00 per person. Any remainder over the original estimate collected is to be paid that evening by credit card or cash. Service charge of 10% of the bar total 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(all prices include the tax)

<i>Mixed Drinks:</i>	\$8.00-14.00
<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. We can also honor special requests.

All alcoholic beverages must be provided by Butternut Farm Golf Club. 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 subject to change.