



Thank you for considering Norton Country Club for your Wedding Reception. It would be an honor to assist in the creation of your special day, paying special attention to every detail.

Norton Country Club is located on a picturesque 18— hole golf course with breathtaking backdrops, floral gardens and stunning manicured grounds for your wedding photographs. The bridal garden is perfect for outdoor ceremonies and our beautiful Ballroom can accommodate up to 175 guests.

Our menu selection and cuisine are first-class, guaranteed to meet your individual tastes and desires. If you are looking for a particular item that is not on our menu, we will gladly prepare a tasting and price quote for you.

Take advantage of our "Sweet Serenity" Package and let us handle the planning details. "Sweet Serenity" removes the stress and uncertainty from planning your reception and features the services of some of the area's finest wedding vendors.

Choose Norton Country Club and our professional, friendly staff will assist you from the initial planning stages through the execution of your special day to ensure that you and your guests leave with warm memories.

Contact our sales office to arrange a tour of our facility and discuss how Norton Country Club can assist you in creating a day that dreams are made of.

Sincerely, The Sales Department Norton Country Club



Hors D'Oeuvres Stationary Displays

Per tray, serves approximately 100 guests

Baked Brie and Raspberry En croute

Creamy brie and raspberry preserves wrapped in a puff pastry served with crostini's

Spinach and Artichoke Dip

Warmed spinach and artichoke dip with pita and tortilla chips

Assorted Hummus Display

Homemade roasted garlic and pepper humus with crostini's, tortilla chips and vegetables

Fresh Fruit Display

Fresh sliced melons and assorted fruit with a raspberry yogurt dip

Fresh Vegetable Crudités

Assortment of fresh cut vegetables with roasted garlic ranch dip

Cheese and Cracker Display

Assortment of local cheeses, artisan crackers and grapes

Antipasto Display

Salami, sweet & hot capicola, mortadella, provolone, grape tomato & mozzarella salad, assorted olives, red wine marinated mushrooms, lemon garlic artichoke hearts, stuffed cherry peppers, pepperoncini, roasted red peppers and parmesan crostini's

Butlered

Priced per 100 pieces

Vegetarian

Tomato Bruschetta Parmesan Crostini

Tomato and Mozzarella Skewers with Pesto Drizzle

Vegetable Pot Stickers with Sweet Soy Dip

Parmesan Breaded Cheese Ravioli with Marinara

Herb or Spinach Stuffed Mushrooms

Antipasto Skewers with basil extra virgin olive oil

Vegetable Egg Rolls with Sweet Chili Dip

Spanakopita with roasted Pepper Dip



Hors D'Oeuvres Continued Butlered

Priced per 100 pieces

Swedish Meatballs

Mini meatballs simmered in a creamy beef gravy

Peking Ravioli with Ginger Mustard

Asian pork dumpling

Seafood Stuffed Mushrooms

Shrimp, scallop & crab blended with mushroom duxelles

Franks in a Blanket

Mini hot dog wrapped in puff pastry

Chicken Cordon Bleu with Dijonaise Dip

Mini breaded bites of ham and swiss cheese stuffed chicken

Coconut Shrimp with Pineapple Chutney

Coconut battered shrimp fried until golden brown

Teriyaki Chicken Kabobs

Teriyaki marinated chicken, peppers & onions

Bistro Steak Kabobs

Steakhouse marinated beef, peppers, onions & mushrooms

Clams Casino

Little neck clams stuffed with seasoned bacon butter and bread crumbs

Shrimp Cocktail

Chilled poached jumbo shrimp with cocktail sauce and lemon

Scallops Wrapped in Bacon

Jumbo sea scallops wrapped in bacon

Crab Rangoon with Duck Sauce

Sweet crab meat and cream cheese blend in a crispy won ton wrap

Lobster Rangoon with Duck Sauce

Sweet lobster meat and cream cheese blend in a crispy won to wrap



The Country Club Package

Designed for our Brides and Grooms who prefer to handle most of the arrangements of their special day

The Reception

Elegant 5- hour reception
Champagne, Cheese and Crackers for the Wedding Party upon arrival
Three-course plated meal
Complete waitstaff and bartender service
Personal Maitre D'and bridal attendant to tend to every detail
Cake cutting service, fee included
Landscaped Bridal garden available for exquisite photographs
Elegantly framed table numbers
Linens and skirting for your head table, gift, placecard,
cake and DJ table
Assistance with vendor selection, referrals
and other wedding related services



Sweet Serenity Package

Let our function coordinators take the stress out of planning your special day.

Call it Sweet Serenity...for your peace of mind!

The Reception

Elegant 5- hour reception

Champagne and Hors d'oeuvres for the Wedding Party during pictures

Three-course plated meal

Complete waitstaff and bartender service

Personal Maitre d'and bridal attendant to tend to every detail

Landscaped Bridal garden available for exquisite photographs

Elegantly framed table numbers

Linens and skirting for your head table, gift, placecard, cake and DJ table

Assistance with vendor selection, referrals and other wedding related services

Cocktail Hour

Stationary display of Imported and Domestic Cheeses and Fresh Vegetable Crudite with Dips for your guests Your choice of 3 passed Hors d'oeuvre from our complete menu selection Choice of Champagne or Wine Toast for your guests

Creating Ambiance

Chauffeur-driven, six passenger limousine for three hours.

An elegant tiered wedding cake prepared to meet your specifications.

Beautiful floral arrangements for each of the guest tables & the head table.

Five hours of entertainment from a professional disc jockey.

Special Accommodations

Overnight stay at the Residence Inn by Marriott in Foxborough, MA for the newlyweds.

Please note that there is a minimum of 125 guests required for

The Sweet Serenity Package



Dinner Selections Appetizers

Choice of One

Garden Salad Dressings: Balsamic Vinaigrette, Ranch, Creamy Italian Caesar Salad Fresh Fruit Salad Cup with Framboise Sauce Minestrone Soup, Chicken Noodle Soup New England Clam Chowder add \$1.50

Entrée Selection

** select one

Chicken Florentine

Sautéed chicken breast, wilted baby spinach & mornay sauce

Stuffed Boneless Breast of Chicken

wild rice stuffing with sauce veloute

Chicken Francaise

egg battered, boneless breast, served with garlic & lemon wine sauce

Chicken Marsala

seared chicken breast topped with a mushroom Marsala wine sauce

New England Baked Haddock

topped with herbed cracker crumbs and lemon beure blanc

Seafood Stuffed Sole

filet of sole with seafood stuffing and lemon beure blanc

Land & Sea

Choice of chicken & jumbo baked stuffed shrimp

Seafood Stuffed Shrimp

seafood stuffed jumbo shrimp with lemon beure blanc

New York Sirloin

Topped with a rosemary port wine demi-glace

Prime Rib of Beef

roasted to perfection and served with au jus

Filet Mignon

Grilled tenderloin of beef served with bleu cheese butter & port demi-glace

Surf & Turf

Petite filet mignon accompanied by baked stuffed shrimp

Starches

Rice Pilaf

Choice of one:
Roasted Red Bliss Potatoes
Baked Potato with Sour Cream
Red Skin Mashed Potatoes

Vegetables

Choice of one: Broccoli and Cauliflower Green Bean Sauté Glazed Carrots

Dessert

Choice of one:
Chocolate Mousse
Coffee Fudge Ice Cream Roll
Apple Crisp
Vanilla Ice Cream Roll with
Raspberry or Chocolate Sauce

Additional course selections add \$2.95 per guest

**When selecting more than one entrée there is an additional charge of \$2.00 per guest. Add \$3.00 when selecting Prime Rib



Dinner Buffet

Appetizers

(served at the guest tables)
Select one

Caesar Salad Garden Salad Creamy Italian, Ranch, Bleu Cheese, Balsamic or Peppercorn Parmesan Fresh Fruit Salad Cup with Framboise Sauce Minestrone Soup, Chicken Noodle Soup New England Clam Chowder add \$1.50

Vegetables

Choice of one:
Broccoli and Cauliflower
Green Bean Sauté
Glazed Carrots
Vegetable Medley

Starches

Choice of one:
Roasted Red Bliss Potatoes
Baked Potato with Sour Cream
Red Skin Mashed Potatoes
Wild Rice Pilaf

Entrees

Choice of two:

Chicken: Marsala, Piccata, Pomodoro Sliced Herb Pork Loin–Marsala Pan Jus Ginger Scallion Teriyaki Glazed Salmon Baked Haddock—New England style or Lemon Pepper Scampi

Seafood Scampi over Bow Tie Pasta

Red Wine Bistro Tenderloin-With Cabernet Demi-Glace

Carving Station Enhancements

Desserts

(served at the guest tables with your wedding cake)

Choice of one:

Turkey Ham New York Strip Prime Rib Tender Loin

Vanilla ice cream roll with chocolate or raspberry sauce

Mud pie ice cream with chocolate sauce

Chocolate mousse

Assorted Pastries (each guest table receives a platter)

The Dinner Buffet is served with rolls, butter, coffee, decaffeinated & tea

The above prices do not include a 20% Administrative Fee (this fee is not a tip or service charge), 6.25% Massachusetts Sales Tax and a .75% Local Tax.



Wines & Champagne

Beringer Stone Cellars

White Wine	Red Wine
Chardonnay	Merlot
Pinot Grigio	Shiraz
Sauvignon Blanc	Cabernet Sauvignon
White Zinfandel	
Champagne & Sparkling Wine Per Person Toast	
House Champagne Toast	
House Wine Toast	
Sparkling Cider	
Mimosa Fountain	



Additional Wedding Information

Deposit and Payment: A deposit of \$750.00 is required to confirm a date and time. An additional \$300.00 vendor deposit is required to confirm the Sweet Serenity Package Vendors. Sweet Serenity Packages must be booked at least nine months in advance of the event. Deposits can be made in the form of cash, check or certified check. Final payment is due 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. Personal checks and credit cards are not accepted.

Cancellation: In the event the agreement is cancelled by the client before the function is held, the deposit less a \$50.00 administration fee will be returned provided that N.C.C. is able to re-book the space reserved, on the same date and time, with a similar function having the equivalent expense in food and at least the same minimum number of guests guaranteed at the time of booking. In the event that N.C.C. is not able to re-book as set forth above, N.C.C. will keep the entire deposit as liquidated damages. Sweet Serenity package vendor deposits are non-refundable.

Menu Selection: Menu selection shall be arranged with N.C.C. at least four (4) weeks in advance of the function date.

Final Guarantee Due Date: A minimum guaranteed count is due one (1) month prior to the event date and a final guarantee count at least ten (10) days prior to the function date. This final count represents the minimum number of guests for which you will be billed. The final count may be increased up to (5) percent seventy two (72) hours before the event.

Floorplan: A floorplan must be supplied to N.C.C. seven (7) days prior to the event.

Food and Beverage: Due to insurance and health code regulations, all food and beverage must be provided by N.C.C. and is not allowed to be removed from the premises. In accordance with Massachusetts state law, alcoholic beverages may not be brought in (this applies to guest favors) or removed from the premises. N.C.C. reserves the right to refuse alcohol service to anyone at anytime. We reserve the right to discontinue bar service for any reason. Proper identification is required by all guests.

Special Menus: Any food allergies or dietary restrictions must be communicated at least 10 days prior to the event.

Food Minimums: All Country Club Packages require a \$6,000.00 food minimum for Saturday evenings and \$4,250.00 for all other times. Sweet Serenity Packages require a minimum of 125 guests.

Prices: Prices are subject to change without notice. Prices do not include a 20% Administrative Fee (this fee is not a tip or service charge),6.25% Massachusetts Sales Tax and a .75% Local Tax.



Additional Services

Ceremony

On - site ceremonies are available at an additional cost of \$600.00 The ceremony fee includes one hour of overtime, chairs, setup of the ceremony area and a scheduled rehearsal.

The first tee is available with seasonal time restrictions. The ceremony space rental includes white "Samsonite" folding chairs.

Overtime

Your wedding package includes a 5 hour reception. Additional time is available at \$250.00 per hour and must be arranged with our sales staff prior to the reception.

Grille Room Rental for Cocktail Hour

The Grille Room will be available for cocktail hour for a cost of \$350.00. The room will be reserved for wedding guests.

Specialty Linens

Your wedding package includes white or ivory tablecloths and choice of color napkin.

A wide variety of specialty floorlength linens and overlays are available.

Selection includes Damask, Satin, Organza, Iridescent Crush, Lace, Lame and Bengaline.

Prices vary according to selection.

Chaircovers or Chiavari Chairs

Chaircovers and Sashes are available in a wide variety of colors.

The cost is \$6.00 per chair including delivery, installation & breakdown. Chiavari Chairs are available for \$8.00 per chair, which includes delivery, set-up & breakdown.

Wedding Cake

The wedding cake is included in the "Sweet Serenity" Package. Country Club Packages may add a custom wedding cake at an additional charge of \$3.95 per guest.



PREFERRED VENDORS

PAMPERED CHEF

Kim Guenette 11 Minola Street Cranston, RI 02910 401-327-7590 kimguenette526@gmail.com

WEDDING PLANNER

Once Upon a Party Geri Deas 62 Brockton Avenue Brockton, MA 02302 508-510-0844 bookingonce@gmail.com

SPECIALTY SETTINGS

Marcie Falconero 847 Pleasant Street Fall River, MA 02721 508-679-9650 info@xothegirls.com Xothegirls.com

SPECIALTY ITEMS

Athena's by Angela 113 Derby Street Taunton, MA 02780 508-837-4941 angeladancinggoddess@gmail.com Www.athenashn.com/6348

Jewelry

Touchstone Crystals by Swarovski April Paranzino 182 Valley Rd Middletown, RI 02842 401-225-8931 beautifuljewelry@ymail.com

TUXEDOS

Tuxtowne Jose Bejarano 40 Main Street Taunton, MA 02780 508-822-8893 www.tux-towne.com

OFFICIANTS

Ceremonies by Justice Carol Carol Roberts 508-339-7898 www.justicecarol.com

Health and Beauty

Mary Kay Valjean Battles 147 Hayward Avenue Brockton, MA 02301 508-577-5116 www.marykay.com/vbattles

It Works

Lois Decosta 179 Sweetbriar Drive Cranston, RI 02920 401-524-9573 ldecosta.myitworks.com

PHOTOGRAPHY

Deb Bettencourt Photography North Attleboro, MA 02760 508-761-5220 Www.debbettencourtphotography.com

VIDEOGRAPHY

Harborview Video Darryn Carroll 105 Winfield Street Norwood, MA 02062 781-686-5293 www.harborviewvideo.com

PHOTOBOOTH

Bat State Photo Booth Darryn Carroll 105 Winfield Street Norwood, MA 02062 781-686-5293 www.baystatephotobooth.com

SOCIAL MEDIA BOOTH

Momentus-Events
David Wilder
50 Daisy Court
Somerset, MA 02726
800-503-0737
www.momentus-events.com



SWEET SERENITY PACKAGE VENDORS

LIMOUSINE SERVICE

Bristol Coach and Limousine John and Libby Cacaccio 145 R. West Main Street Norton, MA 02766 1-888-222-2817 www.bcclimo.com

DJ SERVICE

Steve Bishops Men of Many Hats Steve Bishop 361R Old Colony Road, Norton, MA 02766 508-226-8850 www.menofmanyhats.com

WEDDING CAKES

Art's International Bakery Art Cabral 104 Forge River Parkway, Raynham, MA 02767 508-822-7176 www.artsinternationalbakery.com

ACCOMODATIONS

Residents Inn by Marriott Foxborough Ruth Durham 250 Foxborough Blvd. Foxborough, MA 02035 www.residenceinnfoxboroughboston.com

FLORIST

Flowers by the Station
Michelle Viau
73 Union Street,
Attleboro, MA 02703
508-226-2971
florist@flowersbythestation.com
www.flowersbythestation.com