

WEDDINGS AT BELLEVUE GOLF CLUB

Designed to be the ultimate in casually elegant weddings, Bellevue Golf Club accommodates both intimate and large receptions from 50 to 140 guests. For those couples that would like an outdoor ceremony as well, the club offers two beautiful locations on the course grounds.

Whether you prefer the grounds of the golf course, or the veranda with magnificent fairway views, there is a space perfect for your day. Our wonderful patio is available for cocktail receptions, where you and your guests can start the evening outdoors and take in the gorgeous views.

Packages

Gold \$60 per person

- Five hour room rental
- Wedding tasting
- White linens
- Choice of napkin color
- Sweet heart table (if desired)
- A selection of three passed hors d'oeuvres
- Choice of one stationary hors d'oeuvre
- Champagne toast
- Three course dinner
- Coffee service with sheet cake*

Platinum \$70 per person

- Five hour room rental
- Wedding tasting
- White linens
- Choice of napkin color
- Sweet heart table (if desired)
- A selection of four passed hors d'oeuvres
- Choice of two stationary hors d'oeuvre
- Champagne toast
- Four course dinner
- Coffee service with sheet cake*

Custom

Something different in mind? Do you prefer to order completely a la carte?

We offer that too. All components of our weddings – from cocktail hour to reception are available individually. Ask our events coordinator to put a custom package quote together for you.

*For weddings parties supplying a cake or like dessert from a third party, the sheet cake may be substituted with a selection from our ice cream/sorbet menu.

Bar Service

The Club offers your choice of cash bar, hosted bar, or any combination of. Bar is billed by consumption. Guests may also select wine service with dinner.

Ceremonies

Please ask Events Manager for pricing and availability

WEDDINGS AT BELLEVUE GOLF CLUB

Hot Buffets

All buffets include your choice of House or Caesar salad, rolls and butter. Entrées are also accompanied by your choice of vegetable and starch.

For Gold, choose 2; for Platinum, choose 3.

- Chicken Broccoli Ziti
- Tortellini Alfredo
- Penne Bolognese
- Chicken Piccata
- Chicken Marsala
- Sausage and Peppers
- New England Baked Haddock
- Baked Atlantic Salmon*
- Marinated Steak Tips*
- Shrimp Scampi *

*Including any of these entrees is an additional \$4 per person

Carving Station

Add a carving station to your hot buffet (in addition to the entrees from the previous page)

- Roasted Turkey Breast, \$6 per person
 - Honey Dijon Baked Ham, \$6 per person
 - Roasted Pork Loin, \$6 per person
 - Roast Beef, \$10 per person
 - Black Angus Sirloin, \$ market price
 - Roasted Tenderloin of Beef, \$ market price
-

Plated Entrees

Entrées are accompanied by your choice of vegetable and starch.

Chicken Piccata

Boneless breast sautéed with white wine, lemon juice, capers & chicken au jus

Chicken Marsala

Boneless breast sautéed with mushrooms, shallots, marsala wine & chicken au jus

Chicken Franchise

Boneless chicken sautéed in white wine, lemon and parsley

Tuscan Chicken

Grilled chicken breast, artichoke hearts, tomatoes, olives, fresh herbs & garlic

Roasted Statler Chicken Breast

Marinated in balsamic vinegar, extra virgin olive oil, fresh basil, rosemary and garlic

New England Baked Haddock

Fresh local haddock topped with Ritz cracker crumbs, white wine & lemon juice

Baked Atlantic Salmon

Roasted salmon with a lemon dill sauce

8 oz. Petite Grilled Sirloin

With a mild mushroom demi glaze

10 oz. Center Cut Pork Chop

With a port wine rosemary demi glaze

9 oz. Grilled Black Angus Filet Mignon

Bordelaise sauce (Gold \$70, Platinum \$80)

WEDDINGS AT BELLEVUE GOLF CLUB

Vegetable and Starch

Vegetable and starch selections for hot buffets and plated entrees (choose 2)

- Fresh seasonal vegetable medley
- Sautéed broccoli florets with garlic & lemon
- Green beans almandine
- Ratatouille
- Roasted autumn vegetables (seasonal)
- Potato au gratin
- Roasted fingerling potatoes with garlic & fresh herbs
- Rice pilaf
- Spinach & parmesan pilaf
- Pasta du jour

Desserts

Sheet cake of choice is offered with both the Gold Package and the Platinum Package. The following desserts are also available for an additional charge.

Apple Crisp a la mode \$5

Mixed Berry Shortcake \$6

Seasonal berries, fresh whipped cream and warm buttermilk biscuits

Chocolate Explosion \$8

A warm individual chocolate cake with raspberry sauce and fresh whipped cream

Assorted Mini Pastries & Petit Fours \$6

Raspberry & French Vanilla Ice Cream Truffle \$7

With raspberry sauce and fresh whipped cream

Ice Cream Profiteroles \$7

A cream puff filled with French vanilla ice cream & chocolate ganache

Bailey's Chocolate Mousse \$4

A rich semi-sweet chocolate mousse, enhanced with Bailey's liquor

WEDDINGS AT BELLEVUE GOLF CLUB

Passed Hors d'oeuvres

For the Gold Package, please select one from the left column and two from the right column. For the Platinum Package, please select two from the left column and two from the right column.

Crostini

Fresh Mozzarella plum tomato crostini & basil oil

Thai Basil Beef Skewers

Served with a spicy soy sauce

Pistachio Chicken Tenders

Served with a spicy peanut sauce

Macadamia Chicken Tenders

Served with a red currant barbeque sauce

Vegetable Spring Roll

Served with a sweet & sour dipping sauce

Antipasto Skewers

Artichoke hearts, kalamata olives, grape tomatoes & bocconcini

Mushroom Caps

Stuffed with spinach, prosciutto & mozzarella cheese

Andouille Sausage en Croute

Spicy smoked sausage wrapped in puff pastry
Served with whole grain mustard sauce

Cocktail Meatballs

Available Swedish, Teriyaki or marinara

Mini Beef Wellington

Roasted sirloin & mushrooms duxelle wrapped in puff pastry

Shrimp Cocktail

Jumbo shrimp zesty with cocktail sauce & fresh lemon

Cocktail Crab Claws

Alaskan crab served with horseradish sauce & zesty cocktail sauce

Scallops & Bacon

Sea scallops wrapped in Applewood smoked bacon

Roasted Lamp Lollipops

Australian Lamp with a rosemary dijon demi glaze

Mini Crab Cakes

Fresh Lump Crabmeat served with a rémoulade dipping sauce

Lobster Risotto Cakes

Served with a red pepper coulis

Crispy Coconut Shrimp

Served with an orange marmalade dipping sauce

Smoked Salmon Cups

Smoked salmon, red onion, capers & dill in a cucumber cup with lemon dill cream

California Rolls

Sushi roll with avocado and crab stick
(vegetarian also available)

Stationary Hors d'oeuvres

For the Gold Package, please select one. For the Platinum Package, please select two.

Domestic & Imported Cheese Display

Garnished with fresh seasonal fruits and berries

Fresh Seasonal Fruit Display

Warm Spinach & Artichoke Dip with Pita Chips & Cruditee Vegetables

Fresh Vegetable Crudite served with seasonal dip

Mexican Spread

Fresh salsa, Guacamole and Queso Dips with House-Made Tri-Color Tortilla Chips