



Four Oaks

COUNTRY CLUB

Thank you for considering Four Oaks Country Club for your wedding ~ the most scenic destination in Eastern Massachusetts. Elegant lines, first class workmanship and superior service merge with breathtaking views of the championship golf course and the Merrimack Valley - creating an incredible backdrop.

Four Oaks Country Club offers a choice of rooms. The Grand Oaks Ballroom accommodates 200 guests. Enjoy a cocktail hour on the Veranda overlooking the golf course before moving into the classic Grand Oaks Ballroom for dinner. The Diamond Ballroom will host 150 guests. The newest edition to Four Oaks will amaze with its panoramic views and stylish, opulent design.

While both settings are certain to astonish, the celebration has only begun. Your guests will be treated to superb dining that they will long remember. Tremendous cuisine and exceptional service await your party as they celebrate with dinner and dancing while the sun sets over the Merrimack Valley. The menus provided are simply suggestions. We are happy to custom design a Wedding Menu to meet your individual tastes. Our Professional Staff is here to create an extraordinary affair – from beginning to end - worthy of your lifelong memories.

We welcome the opportunity to meet with you for a tour of our beautiful venue.

Email: events@fouroakscountryclub.com



Grand Oaks Ballroom

\$1,000 Ceremony Fee / \$2,500 Wedding Room Fee

Weddings include the following:

- *Ballroom use for Five Hours (5 1/2 hours with on-site ceremony)*
- *White Linens*
- *Choice of House Napkin Color*
- *Chiavari Chairs*
- *Bridal Suite access with Complimentary Champagne*
- *The Veranda for your entire event*
- *Dinner and Dancing*
- *Elegant Plated Meal with Split Menu Option or Custom Buffet*
- *Cake Cutting and Bartender Service*
- *Beautifully Landscaped Grounds for Outdoor Photo Opportunities Including Our Waterfall and Fire Pit*
- *Food Tasting for Bride and Groom*
- *Complimentary Golf Foursome with Golf Cars for our Championship Golf Course*
- *Professional Staff to Assist You on Your Special Day*

Diamond Ballroom

\$500 Ceremony Fee / \$1,500 Wedding Room Fee

Weddings include the following:

- *Ballroom use for Five Hours (5 1/2 hours with ceremony in Diamond Room)*
- *White Linens*
- *Choice of House Napkin Color*
- *Chiavari Chairs*
- *Dinner and Dancing*
- *Elegant Plated Meal with Split Menu Option or Custom Buffet*
- *Cake Cutting and Bartender Service*
- *Food Tasting for Bride and Groom*
- *Complimentary Golf Foursome with Golf Cars for our Championship Golf Course*
- *Professional Staff to Assist You Throughout Your Planning and on Your Special Day*

**All rooms available for setup 2 hours prior to start time.*



Hors d'oeuvres

STATIONARY HORS D'OEUVRES

Domestic & International Cheese Display served with Fresh Fruit Garnish & Assorted Crackers - \$9.95 pp

Fresh Vegetable Crudite with Seasonal Dips - \$5.95 pp

Mediterranean Display - Roasted Red Peppers, Olives, Hummus and Tabouli Served with Fresh Pita - \$8.95 pp

Antipasto Display - Imported Italian Meats & Cheese, Roasted Red Peppers, Marinated Artichoke Hearts, Olives and Pepperoncini - \$12.95 pp

Baked Brie En Croute Wheel with Raspberry Preserves, Grapes, Dried Fruit and Toasted Baguettes - \$150 per Wheel

PASSED HORS D'OEUVRES

All our selections are served butler-style. They are priced at a minimum of 100 pieces.

Beef Wellington \$3.95 per Piece

Braised Beef Stuffed Potato with Horseradish Cream \$3.75 per Piece

Filet Crostini with Whipped Boursin and Red Onion Jam \$3.75 per Piece

Chicken Quesadilla \$3.25 per Piece

Vegetable Spring Rolls with Mango Sweet Chili Sauce \$2.95 per Piece

Coconut Shrimp with Mango Sweet Chili Sauce \$3.75 per Piece

Crab Rangoon with Mango Sweet Chili Sauce \$3.25 per Piece

Italian Meatball Martini with Whipped Ricotta \$3.75 per Piece

Honey Glazed Scallop Wrapped in Bacon \$3.75 per Piece

Mini Crab Cakes with Creole Remoulade \$3.75 per Piece

Spinach & Feta Spanakopita \$3.25 per Piece

Chicken and Waffle with Maple Bourbon Drizzle \$3.75 per Piece

Tomato Basil Bruschetta \$2.75 per Piece

Stuffed Mushrooms \$3.25 per Piece

Miniature Chicken Pot Pie with Cranberry Aioli \$3.25 per Piece

Fish & Chips with Tartar Sauce \$3.75 per Piece

Raspberry and Brie Filo \$3.25 per Piece

Jumbo Shrimp and Horseradish Cocktail Sauce \$3.95 per Piece

Balsamic Fig and Goat Cheese Flatbread with Balsamic Glaze \$3.25 per Piece

Prices Do Not Include 7% Meals Tax and 22% Administration Fee



Menus

SALAD

(Select One)

Classic Caesar Salad with Grated Parmesan & Croutons

Mixed Field Greens with Carrots, Cucumbers & Grape Tomatoes with House Dressing

*House Salad - Mixed Greens, Cranberries, Toasted Pecans, Apples, Goat Cheese & Balsamic Vinaigrette
(add \$3.00)*

Iceberg Wedge Salad with Sliced Tomatoes, Bacon and Blue Cheese Dressing (add \$3.00)

ENTREES

(Select Two)

Served with Freshly Baked Rolls & Honey Butter

Four Oaks Stuffed Chicken ~ Cranberry Sage Stuffing, Supreme Sauce \$59.95

Chicken Marsala ~ Roasted Statler Chicken Breast with Wild Mushrooms & Sweet Marsala \$59.95

Chicken Piccata ~ Roasted Statler Chicken Breast, Lemon Capers & White Wine \$59.95

Chicken Francaise ~ Egg Battered Chicken Breast with Lemon Butter Sauce \$59.95

Chicken Cordon Bleu ~ Lightly Breaded and Stuffed with Honey Ham & Swiss Cheese \$59.95

Pork Chop ~ Cider Brine, House Made Apple Chutney \$59.95

Slow Roasted Prime Rib ~ Herb Crusted, Au Jus \$69.95

Filet Mignon ~ Roasted Shallots, Port Wine Demi-Glace \$69.95

New England Baked Haddock ~ Seasoned Ritz Crumbs, Beurre Blanc \$64.95

Haddock Imperial ~ Crab Crusted, Dijon Beurre Blanc \$67.95

Salmon ~ Choice of Honey Glaze with Mango Salsa or Everything Spice with Tzatziki Sauce \$64.95

Surf & Turf ~ Filet Mignon, Roasted Shallots, Port Wine Demi-Glace, Two Baked Stuffed Shrimp \$79.95

Eggplant Tower ~ Breaded Eggplant with Marinara, Mozzarella, Parmigiana & Basil \$54.95

Vegetable Ravioli ~ Tomato Cream, Sauteed Spinach \$49.95

Children's Meal ~ Choice of Crispy Chicken Fingers, Grilled Cheese, Burger or Cheese Ravioli and French Fries \$24.95

Prices Do Not Include 7% Meals Tax and 22% Administration Fee



Menus

ADDITIONAL COURSE

Tomato Bisque add \$4.95 pp

Lobster Bisque add \$4.95 pp

Pumpkin Bisque add \$4.95 pp

Cheese Tortellini with Alfredo Sauce add \$4.95 pp

Sliced Fruit Plate with Ginger Yogurt Dressing add \$4.95 pp

Potato Gnocchi with Roasted Red Pepper Cream add \$4.95 pp

Three Cheese Manicotti with Garlic Cream and Roasted Tomatoes add \$4.95 pp

Accompaniments (Select Two)

Fresh Herb Roasted Potatoes

Buttermilk Mashed Potatoes

Potatoes Au Gratin

Bacon and Chive Mashed Potato

Mashed Sweet Potato

Candied Carrots

Classic Rice Pilaf

Season Vegetable Medley

Roasted Root Vegetables

Maple Roasted Brussel Sprouts

Twice Baked Potato add \$2.95 pp

Roasted Asparagus add \$2.95 pp

Dessert

Your Wedding Cake with Chantilly Cream and Sliced Strawberries

Coffee, Decaf & Tea Service

Prices Do Not Include 7% Meals Tax and 22% Administration Fee



Buffets

\$59.95 Per Person

Your Buffet Dinner Includes the following:

Served with Freshly Baked Rolls & Butter

Your Choice of Standard Starch

Your Choice of Standard Vegetable

Coffee, Decaf and Tea

SALADS (Select One)

Mixed Field Greens with Shaved Carrots, Cucumbers and Grape Tomatoes with House Dressing

Caesar Salad with Grated Parmesan & Croutons

House Salad - Mixed Greens, Cranberries, Toasted Apples, Goat Cheese & Balsamic Vinaigrette (add \$3.00)

ENTREES (Choose Two)

Baked Haddock or Seasonal Salmon

Haddock Imperial (add \$5.00)

Chicken Francaise, Marsala, Piccata or Baked Stuffed Chicken

Chicken Cordon Blue (add \$3.00)

CARVING STATION (Choose One)

Roast Turkey with Gravy and House Made Cranberry Sauce

*Roast Pork Loin with Maple Peppercorn and Apple Chutney
Add Cranberry Sage Stuffing \$2.00*

Roast Sirloin with Mushroom Gravy and Horseradish Cream

Prime Rib Au Jus with Horseradish Cream (add \$15.00)

Beef Tenderloin with Port Wine Demi-Glace and Horseradish Cream (add \$18.00)

DESSERT

Your Wedding Cake with Chantilly Cream and Sliced Strawberry

Prices Do Not Include 7% Meals Tax and 22% Administration Fee



Wedding Packages

Celebration Package

\$26 Per Person

Champagne Toast

Choice of 4 Passed Hors d'oeuvres (during the cocktail hour)

Domestic & International Cheese Display served with Fresh Fruit Garnish & Assorted Crackers

Gala Package

\$48 Per Person

Champagne Toast

Choice of 4 Passed Hors d'oeuvres

Domestic & International Cheese Display served with Fresh Fruit Garnish & Assorted Crackers

*Standard Open Bar for One Hour
(\$4.00 up charge for Premium Open Bar)*

Prices Do Not Include 7% Meals Tax and 22% Administration Fee



Wedding Food Minimums

Diamond Ballroom – 150 Maximum Capacity

<i>Friday</i>	<i>\$5,000.00</i>
<i>Saturday and Major Holidays</i>	<i>\$6,000.00</i>
<i>Sunday</i>	<i>\$4,000.00</i>

Grand Oaks Ballroom – 200 Maximum Capacity

Includes the Veranda for Your Event

<i>Friday</i>	<i>\$7,000.00</i>
<i>Saturday and Major Holidays</i>	<i>\$9,000.00</i>
<i>Sunday</i>	<i>\$6,000.00</i>

**All rooms available for setup 2 hours prior to start time.*

<i>Fees for early entry</i>	
<i>1/2 Room</i>	<i>\$1,500.00</i>
<i>Full Room</i>	<i>\$2,500.00</i>

Exclusive Use

This option allows you and your wedding guests exclusive use of The Grand Oaks Ballroom, The Diamond Ballroom, the Veranda, the Bridal Suite and photo locations.

**All rooms available for setup 2 hours prior to start time.*

Exclusive Use Rental Fee: \$5,000



Late Night Snack Stations

Burgers & Pulled Pork Sliders \$8.95 PP

Mini Cheeseburgers and Mini Pulled Pork Sliders Accompanied with Condiments and Fresh Potato Chips

Fresh Baked Soft Pretzels \$7.95 PP

Sticks and Bites, some salted and some with Cinnamon Sugar served with Maple Mustard and Icing

Chinese Food \$9.95 PP

Tempura Chicken Tenders, Crab Rangoon, and Vegetable Spring Rolls with Mango Sweet Chili and Duck Sauce

Calzone Station \$9.95 PP

*House made with Italian Meats and Cheese
Vegetarian available upon request*

Gelato Station \$9.95 PP

*A selection of Gelato flavors served with a variety
of Toppings, Sauces and Fresh Whipped Cream*

Cookies and Milk \$8.95 PP

*An assortment of Freshly Baked Cookies and
Brownies served with White and Chocolate Milk*

*Available after your meal and until one half hour before the end of your event.
Price does not include 7% meal tax and 22% Administration Fee*



Beverage Service Options

Champagne Toast: \$4.95 per person

Wine, Beer & Soda Only

1st Hour \$16 per Person

Full Event (3 1/2 Hours Social) \$35 per Person

Full Event (4 1/2 Hours Wedding) \$44 per Person

Standard Open Bar

1st Hour \$22 per Person

Full Event (3 1/2 Hours Social) \$44 per Person

Full Event (4 1/2 Hour Wedding) \$55 per Person

Premium Open Bar

1st Hour \$26 per Person

Full Event (3 1/2 Hours Social) \$54 per Person

Full Event (4 1/2 Hour Wedding) \$65 per Person

Table Wine Service

House Wines \$36 per bottle

Preferred Wines Market Price per bottle

Soda Only \$7 per Pitcher

or

\$6 per Person(Unlimited)

Please note that the bar will close one half hour before the end of your event.

Beverage Pricing does not include 7% Tax, 15% Gratuity, and 7% Administration Fee.