



Ericson-Wolfe Photography

Wedding Packages

Charter Oak Country Club ■ 394 Chestnut St., Hudson, MA ■ www.charteroakcc.com ■ 978.562.0800 x610



Packages

OPTION 1

\$75.00 Per Person

Imported & Domestic Cheese with Seasonal Fruits and Vegetables
Choice of 4 Passed Hors D'Oeuvres
Salad (Mixed Greens or Caesar)
1 Entrée or 2 Stations with Choice of Side
Served Coffee + Tea

OPTION 2

\$95.00 Per Person

Champagne Toast
1 Hour of Open Bar Service / Wine Pour at the Table
Imported & Domestic Cheese with Seasonal Fruits and Vegetables
Choice of 4 Passed Hors D'Oeuvres
Salad (Mixed Greens or Caesar)
1 Entrée or 2 Stations with Choice of Side
Served Coffee + Tea

OPTION 3

\$115.00 Per Person

Champagne Toast
1 Hour of Open Bar Service / Wine Pour at the Table
Imported & Domestic Cheese with Seasonal Fruits and Vegetables
Choice of 5 Passed Hors D'Oeuvres
Reception Display Choice
Choice of Salad
Choice of Additional Course (Soup, Pasta, or Sorbet)
2 Entrées or 3 Stations with Choice of Side
Charter Oak Signature Dessert / Served Coffee + Tea

OPTION 4

\$135.00 Per Person

Floral Centerpieces from Holmes Shusas
Wedding Cake from On the Rise Baking
Champagne Toast
1 Hour of Open Bar Service / Wine Pour at the Table
Imported & Domestic Cheese with Seasonal Fruits and Vegetables
Choice of 5 Passed Hors D'Oeuvres
Reception Display Choice
Choice of Salad
Choice of Additional Course (Soup, Pasta, or Sorbet)
2 Entrées or 3 Stations with Choice of Side
Charter Oak Signature Dessert / Served Coffee + Tea

Our packages are designed for 130 or more guests.
Customized pricing may be arranged for fewer guests or additional items.
25% Off Packages for all Winter Weddings (January-March)
10% Off Packages for Friday & Sunday Weddings (April-December)

Hors d'oeuvres

HOT HORS D' OEUUVRES (PRICED PER 100 PIECES)

Miniature Maryland Crab Cakes	\$175.00
Caribbean Coconut Dipped Shrimp	\$225.00
Oriental Crab Rangoon	\$175.00
Bacon Wrapped Scallops	\$225.00
Smoked, BBQ-Style Pulled Pork on Cornbread	\$175.00
Pigs in a Blanket & Spicy Beer Mustard	\$150.00
Italian/Swedish Cocktail Meatballs	\$150.00
Beef Brochettes & Bleu Cheese Fondue	\$200.00
Guinness Braised Shortrib on Buttermilk Biscuit	\$200.00
Coconut Chicken with Curried Mango Dipping Sauce	\$200.00
Chicken Quesadilla Coronet	\$175.00
Miniature Chicken Cordon Bleu	\$175.00
Asian-Style Chicken Dumplings & Ponzu Dipping Sauce	\$175.00
Four Cheese Stuffed Mushroom Caps	\$150.00
Potato Cakes with Apple Sauce	\$150.00
Spinach & Goat Cheese in Phyllo	\$175.00
Raspberry Brie Puff Pastry Sachets	\$175.00
Petite Cheese & Vegetable Quiche	\$175.00
Oriental Vegetable Spring Rolls	\$175.00
Vermont Cheddar Grilled Cheese & Tomato Soup Shooters	\$225.00
Assorted Deep Dish Pizza Bites	\$225.00

COLD HORS D' OEUUVRES (PRICED PER 100 PIECES)

Sushi California Roll	\$250.00
Shrimp Cocktail	\$225.00
Cajun Spice Crab Remoulade on Cucumber	\$225.00
Miniature Lobster Roll on Buttered, Griddled Brioche	\$250.00
*Smoked Salmon on Toasted Rye Points with Pickled Red Onion and Capers	\$225.00
Spiced Pork Tenderloin with Cilantro, Avocado Cream and Grilled Corn Fritter	\$200.00
Asparagus Tips and Ricotta Salata Wrapped in Prosciutto Di Parma	\$200.00
*Roast Beef with Mushroom & Boursin Spread on Crostini	\$200.00
*Grilled Tenderloin Crostini with Horseradish Aioli, Parsley and Lemon Gremolata	\$200.00
Sliced Tomatoes & Fresh Mozzarella on Crostini	\$175.00
Cherry Tomato and Fresh Mozzarella Caprese Bites	\$175.00
Olive Tapenade with White Bean Puree on Baquette	\$175.00

Reception Enhancements

RECEPTION DISPLAY CHOICES (PRICED PER PERSON)

Fresh Fruit Display <i>Assorted Fresh Sliced Melons, Strawberries & Grapes</i>	\$ 6.00
Domestic and Imported Cheese Display <i>Specially Selected Imported & Domestic Cheeses Served with Crackers</i>	\$ 7.00
Vegetable Crudite Display <i>Assorted Fresh Vegetables and Dips</i>	\$ 6.00
Mediterranean Display <i>Olive Tapenade, Roasted Garlic Hummus, Stuffed Grape Leaves, Lemon Chic Pea Salad and Tabouleh Served with Pita Chips, Mediterranean Grilled Vegetable Salad and Marinated Olives</i>	\$10.00
Antipasto Display <i>Selection Italian Meats and Cheeses, Marinated Olives, Mushrooms and Artichokes, Roasted Red Peppers, Grilled Yellow Squash and Zucchini, Eggplant Caponata, Cherry Tomatoes, Fresh Mozzarella, Aged Balsamic, Imported Olive Oil, Fresh Basil and Assorted Tuscan Bread & Bread Sticks</i>	\$12.00
*Traditional Smoked Salmon Display <i>Smoked Salmon Served with Chopped Egg, Capers, Red Onion, Mustard Dill Sauce, Sour Cream, and Mini Rye Toast Points</i>	\$12.00
Farmers Market Display <i>Tuscan Grilled Vegetables with Grilled Eggplant, Seasonal Vegetables, Artichokes, Roasted Peppers, Charred Red Onion, Marinated Mozzarella, Grilled Portabella Mushrooms and Aged Balsamic</i>	\$12.00
*New England Raw Bar Display <i>Shrimp Cocktail, *Shucked Littleneck Clams, *Shucked Oysters, and Served with Lemon, Spicy Cocktail Sauce, Mignonette and Horseradish (Shucker by request at \$100 Shucker Fee)</i>	Market
*Sushi Display <i>A Deluxe Selection of Shrimp, California Roll, Cucumber, Tuna & Salmon Maki with Matchstick Vegetables and Spring Peas</i>	Market

Course Selections

ADDITIONAL COURSE SELECTIONS

Soup

Creamy Chicken Florentine	\$ 6.00
New England Clam Chowder	\$ 6.00
Butternut Crab Bisque	\$ 6.00
Italian Wedding Soup	\$ 6.00

Pasta

Bowties with Tomato Basil Sauce	\$ 7.00
Cavatappi with Creamy Pesto Sauce	\$ 7.00
Tortellini with Parmesan Alfredo Sauce	\$ 7.00
Penne with Spinach and Tomato Alfredo	\$ 7.00
Penne Alla Puttanesca	\$ 7.00

Sorbet

Lemon Sorbet	\$ 5.00
Raspberry Sorbet	\$ 5.00

SALADS

Mixed Baby Greens with Tomato, Cucumber & House Balsamic Vinaigrette	\$ 8.00
Classic Caesar with Homemade Caesar Dressing, Croutons & Parmesan Cheese	\$ 9.00
Roasted Pear, Candied Walnuts & Bleu Cheese Served over Mixed Greens	\$10.00
Sweet Potato, Granny Smith Apple, Prosciutto & Smoked Gouda Served over Mixed Greens	\$10.00
Fresh Mozzarella & Tomatoes Served Over Mesclun Greens	\$10.00
Red Onion, Tomato, Sliced Egg, & Bacon Served over Baby Spinach	\$10.00
Greek Salad Topped with Feta Cheese, Kalamata Olives & Traditional Greek Dressing	\$10.00
Roasted Beets, Goat Cheese & Vinaigrette Served over with Farm Greens	\$10.00

KIDS MEALS (UNDER 12) ALL SERVED WITH A FRUIT CUP

Vermont Cheddar Grilled Cheese and Fries	\$18.00
Chicken Fingers and Fries	\$18.00
Macaroni and Cheese	\$18.00
Penne with Butter or Marinara Sauce	\$18.00

Plated Entrees

*Grilled 8oz Filet Mignon with Demi Glace	\$49.00
*Grilled 12oz Sirloin with Pinot Noir Mushroom Sauce	\$48.00
*Sliced Tenderloin of Beef with Three Onion Port Wine Sauce	\$49.00
Mediterranean Pan Seared Chicken Breast with Spinach, Goat Cheese, Fire-Roasted Tomatoes, and Artichoke	\$39.00
Pan Seared Chicken Breast with Fig Port Sauce	\$39.00
Grilled Chicken Breast with Wild Mushrooms and Leeks	\$39.00
Panko Crusted Chicken with Diced, Fire-Roasted Tomatoes, Basil, Garlic, and Mozzarella	\$39.00
Spinach and Lobster Stuffed Chicken	\$42.00
Stuffed Chicken Cordon Bleu with Black Forest Ham, Swiss Cheese and Pan Gravy	\$40.00
Chicken Picatta with Lemon Capers	\$39.00
Autumn Chicken Stuffed with Sage, Cranberry and Chestnut with Pan Gravy	\$42.00
Pan Seared Salmon with Lemon Thyme Buerre Blanc	\$48.00
Grilled Salmon with Parsnip Puree	\$48.00
Pan Seared Salmon Oscar	\$49.00
Pan Seared Halibut with Lobster Hollandaise	Market
Arctic Char with Lemon Dill Buerre Blanc	\$46.00
Pan Seared Sea Bass with Grilled Corn Relish	\$46.00
Crab Stuffed Shrimp	\$46.00
Pan Seared Scallops with Israeli Couscous (no additional starch)	\$44.00
Rack of Panko and Mustard Crusted Lamb	\$47.00
Veal Chop Stuffed with Fontina and Pancetta	\$49.00
*Traditional Surf & Turf - Grilled 6oz Filet Mignon with 3 Crab Stuffed Shrimp	\$53.00
*Beef & Barnyard - Grilled 6oz Filet Mignon with Chicken Picatta and Lemon Capers	\$49.00
Curried Israeli Couscous with Seasonal Vegetables (Vegan)	\$36.00
Roasted Vegetable Risotto with Parmesan and Fresh Herbs	\$36.00
Eggplant and Portabella Neapolitan with Ricotta Cheese and Tomato Basil	\$38.00
Penne Primavera with Parmesan Alfredo Sauce	\$36.00

Stations & Late Night Options

STATIONS (MINIMUM OF 50 PEOPLE)

Taste of Italia \$17.00

*Bowtie & Penne Pasta with Choice of Two Sauces (Marinara, Tomato Basil, Parmesan Alfredo, Spinach and Tomato Alfredo, Alfredo Pesto, Primavera)
Garlic Bread, Bread Sticks, Antipasto Display (Add Shrimp Scampi Additional \$4 Per Person)*

Carved Selections \$23.00

*Choice of Two: *Sirloin of Beef, *Prime Rib, Roasted Turkey, Virginia Baked Ham, or Pork Tenderloin, Served with Accompaniments*

The New Englander \$22.00

Clam Chowder, Panko Crusted Cod and French Fries

Homestyle Cooking \$22.00

Smoked BBQ-Style Pulled Pork Sliders, Guinness Braised Shortrib, BBQ Chicken, Buttermilk Biscuits and Cornbread

Stir Fry Station \$19.00

Asian-Style Chicken Dumplings, Ponzu Dipping Sauce, Stir Fry Chicken, Shrimp, or Beef with Matchstick Vegetables, Bean Sprouts, and Spring Peas

Live Action Risotto Station \$19.00

Choice of Risotto (Vegetable, Wild Mushroom, or Parmesan) with Choice of Toppings (Lobster and Crab, Shrimp, 3 Cheese, Parmesan-Reggiano, or Roasted Red Pepper)

LATE NIGHT OPTIONS (MINIMUM OF 50 PEOPLE)

***Burger Sliders** \$12.00

Mini Angus Burgers Topped with Vermont Cheddar, Ketchup & Pickles on Brioche with Fries

Pulled Pork Sliders \$12.00

BBQ Shredded Pork Topped With Creamy House Made of Cole Slaw on Brioche with Fries

Grilled Cheese and Tomato Soup \$10.00

Fresh Tomato Soup Shooters And Vermont Cheddar Grilled Cheese on Country White

Reuben Sliders \$11.00

Lean Corned Beef, Sauerkraut, Swiss and House Made 1000 Island On Seeded Rye with Fries

Taco Bar \$15.00

Soft Tortilla shells, Spiced Angus Beef, Spiced Chicken Breast, Shredded Lettuce, Tomato, Onions, Cheese, Salsa, Sour Cream, Guacamole

Sides & Accompaniments

STARCH (INCLUDED IN PLATED ENTREE CHOICE)

Roasted Vegetable Risotto with Parmesan and Fresh Herbs	\$6.00
Wild Mushroom Risotto with Parmesan and Fresh Herbs	\$7.00
Rice Pilaf	\$5.00
Curry Cous Cous	\$5.00
Steamed Baby Red Potatoes with Butter and Fresh Herbs	\$5.00
Roasted Red Bliss Potato	\$5.00
Garlic Mashed Potato	\$5.00
Parmesan Duchess Potato	\$5.00

VEGETABLE (INCLUDED IN PLATED ENTREE CHOICE)

Mixed Seasonal Vegetables with Herb Butter	\$5.00
Roasted Asparagus with Butter	\$7.00
Orange and Fennel Glazed Turned Carrots	\$5.00
Haricot Verts with Baby Carrots	\$5.00
Broccolini with Garlic Butter	\$5.00
Roasted Root Vegetables	\$5.00
Green Beans Amandine	\$5.00
Roasted Brussels Sprouts with Garlic and Shallots	\$5.00

CAKE ACCOMPANIMENTS

Macerated Strawberries with Gran Marnier	\$2.00
Chocolate Covered Strawberry (Per 1)	\$1.00
Ice Cream BonBons	\$4.00
Mixed Berries	\$2.00
Chocolate Truffle (Per 1)	\$1.00
Whipped Cream	\$1.00
A la Mode	\$2.00

CHAMPAGNE ACCOMPANIMENTS

Strawberry	\$1.00
Raspberry	\$1.00

Desserts

PLATED DESSERTS

Chocolate Tulip Cup Filled with Chocolate, White Chocolate, or Raspberry Mousse Garnished with Fresh Berries, Raspberry Puree & Whipped Cream	\$ 8.00
Molten Chocolate Cake with Crème Anglaise & Raspberries	\$ 8.00
Warm Apple Crisp with Vanilla Ice Cream	\$ 7.00
Italian Ladyfingers, Dipped in Espresso, Layered with Mascapone Cheese & Amaretto	\$ 7.00
Fresh Berry Crème Brulee Served with Biscotti	\$ 8.00
New York Cheese Cake Served with Fresh Strawberries & Strawberry Coulis	\$ 7.00
Ice Cream Puff with Hot Fudge Sauce	\$ 7.00

PRESENTATION DESSERTS (MINIMUM OF 50 PEOPLE)

Chocolate Fountain <i>Fresh Seasonal Fruit, Graham Crackers, Marshmallow, Pretzels, and Pound Cake</i>	\$12.00
Viennese Display <i>Assortment of Whole Cakes & Tortes, Canoli, Mini Cheese Cakes, Fruit Tarts, Eclairs, and Chocolate Dipped Strawberries</i>	\$14.00
Candy Bar <i>An Assortment of M&M's, Hershey Kisses, Twizzlers, Hershey Peanut Butter Cups, Miniature Candy Bars, Skittles & Mints (Add Salt Water Taffy Additional)</i>	\$ 8.00
Cookies and Milk <i>Assortment of Chocolate Chunk, M&M, Oatmeal Raisin, Peanut Butter, White Chip Macadamia Nut, and Sugar Cookies Served with Ice Cold Milk</i>	\$ 8.00
Ice Cream Sundae Station <i>Vanilla & Chocolate Ice Cream Served with Hot Fudge, Caramel & Strawberry Sauce, M&M's, Skittles, Oreos, Gummy Bears, Whipped Cream and Cherries</i>	\$11.00
Charter Oak Signature (per table) <i>Platter of Chocolate Dipped Strawberries, Chocolate Truffles, and Roasted Nuts</i>	\$21.00

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked fish, meat, egg or seafood may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Beverage Pricing

DOMESTIC BEER \$5

Bud
Bud light

IMPORTED BEER \$6

Amstel Light
Harpoon IPA
Heineken
Sam Adams
Seasonal Beer

WINE \$8

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Merlot
Pinot Noir
Prosecco

CALL LIQUOR \$7.50

Absolut	Dewar's	Midori	Stoli Raspberry
Absolut citron	Goslings	Mt. Gay	Stoli Vanilla
Bailey's	Jack Daniels	Sambuca	Tanqueray
Bacardi	Jim Beam	Sauza Tequila	Tito's Vodka
Beefeater	Kahlua	Southern Comfort	Seagram' V.O.
Captain Morgan	Malibu	Stoli Orange	

PREMIUM LIQUOR \$8.50

Bombay Sapphire	Johnnie Walker Black	Hendricks
Grand Marnier	Crown Royale	Grey Goose
Jameson	Frangelico	Ketel One

All items with the exception of PREMIUM Liquor is included in the ONE hour open bar (as listed in the wedding package) If you wish to have a PREMIUM open bar for cocktail hour, it will be an additional \$5.00 per person. PREMIUM Liquor is also available on consumption.

General Information

Payment Information - In order to secure a date for your event, a non-refundable deposit of \$2,000 will be required with the signed agreement. Dates will be confirmed only upon receipt of your deposit. 25% of your estimated total will be required at the time of your menu tasting. A 50% deposit of your estimated total will be due at thirty (30) days prior to your event. The balance of 25% will be due seven (7) days prior to your event. Final guarantees are not subject to credit or reduction. Any additional charges may be paid at the conclusion of your event. All deposits and scheduled payments should be made by personal check or money order. Charter Oak Country Club does not accept credit cards as a form of payment. Prices may be subject to a 5% increase when booking more than 12 months in advance.

Meeting Information - After booking, your event coordinator will contact you to schedule your three detailed appointments – a menu tasting at one-hundred twenty (120) days prior, a menu confirmation, décor definition, and detailed appointment thirty (30) days out, and a final sequence, guarantees, and updates meeting seven (7) days before your event.

Additional Fees - Our Grand Ballroom can accommodate up to 275 guests, including the 20ft x 32ft dance floor. Our room rental fees range from \$1,000 - \$3,000, based on the type and date of the function. Our ceremony fee is \$1,000 and includes the setup and conversion of our indoor ceremony space in the Grand Ballroom. A half-hour time extension is available for \$275.00. All food and beverage is subject to a 20% Club Charge. The food and beverage subtotal, as well as rental fees, are subject to Meals & Sales Tax for Hudson, MA. Charter Oak exercises the discretion to require a Hudson Police Detail for select functions. Associated fees will be discussed prior to booking if deemed a requirement. Unlike many hospitality businesses, Charter Oak is a NO-TIPPING facility. The Club pays all staff a generous hourly wage, and our staff understands not to expect any tips or gratuities, either from Members of the Club, guests or persons who have functions at the Club. The Club does add a Club Charge on all food and beverage orders. This Club Charge is not intended and is not a gratuity or a tip. No portion of the Club Charge is paid directly to any staff, whether regularly employed or engaged for functions. Members and Guests and all others using the Club are strongly discouraged from providing any payment above the Club Charge.

Food & Beverage Policy - All food and beverages must be purchased from Charter Oak. Guests will not be permitted to bring and food and beverage items on to the club's premises, without the written consent of Management prior to the event. In accordance with Massachusetts State Law, no alcohol may be purchased or served to anyone under the age of 21. A valid ID is required to be served. No alcoholic beverages may be brought onto the premises or be removed from the premises. Staff and Management reserve the right to refuse service to anyone reasonably deemed to be intoxicated. All beverage service closes one-half hour before the event ends.

Cancellation Policy - In the event of a cancellation, Charter Oak Country Club shall retain all deposits. Cancellations made within 14 days of the scheduled event will be subject to any additional fees incurred in planning your event.

Vendor List

CAKES

Aunty Ellen's Cakes	Leominster, MA	(508) 752-3809	auntyellenscakes.com
The Bean Counter	Shrewsbury, MA	(508) 754-0505	beancounter.com
On the Rise Bakery	Worcester, MA	(508) 752-3809	ontherisebakery.com
Gerardo's European Bakery	Westborough, MA	(508) 366-1845	gerardoseuropeanbakery.com
A.J. Cakes	Sudbury, MA	(978) 490-4921	aj-cakes.com

PHOTOGRAPHERS

Starlight Photography	Easton, MA	(508) 238-6950	starlightphotographyonline.com
Ericson/Wolfe Photography	Northborough, MA	(508) 393-6300	ericsonphoto.com
Debbie Segreve Photography	Shrewsbury, MA	(508) 887-6173	debbiesegreve.com
Phil Fox Photography	Franklin, MA	(508) 243-4445	philfoxphotography.com
The Ewings Photography Studio	Bolton, MA	(508) 471-7988	the-ewings.com

PHOTO BOOTH

Boston Photo Booth Company	Cambridge, MA	(617) 529-6916	bostonphotoboothrental.com
ShutterBooth New England	Boston, MA	(781) 215-9515	shutterbooth.com

DJs

Greg Bedard D.J. Entertainment	Spencer, MA	(508) 795-3311	djgregb.com
Entertainment Specialists	Boston, MA	(800) 540-8157	entertainmentspecialists.com
A Touch Of Class DJ's	Marlborough, MA	(508) 229-0009	atouchofclass.com
C-Zone Entertainment	Natick, MA	(617) 320-0723	czonemusic.com

CEREMONY MUSIC

The Gilded Harps	Sudbury, MA	(978) 443-0656	gildedharps.com
Harpists for all Occasions	Littleton, MA	(978) 486-3378	harpist4all.com

Vendor List

FLORISTS

Holmes Shusas Florist	Worcester, MA	(508) 853-2550	holmesshusas.com
Mugford's Flower Shoppe	Westborough, MA	(508) 836-5554	mugfords.com
Tamara Reid Designs	Norfolk, MA	(774) 571-8043	tamarareiddesigns.com
Jeff French/French Bouquet	Worcester, MA	(508) 755-6464	jefffrenchdesigns.com

ACCOMMODATIONS

Holiday Inn Express	Hudson , MA	(978) 562-1001	expressmarlboro.com
Embassy Suites	Marlborough, MA	(508) 485-5900	embassysuites.com
Fairfield Inn & Suites	Sudbury, MA	(978) 443-2223	marriott.com/ysbfi
Marlborough Courtyard	Marlborough, MA	(508) 480-0015	marriott.com/bosmd

LINEN/DECOR

A Perfect Setting	Shrewsbury, MA	(508) 925-4745	pseventrentals.com
Elegant Linens, LTD	Grafton, MA	(508) 839-9332	elegantlinensltd.com

TRANSPORTATION

Knights Limo/Shuttle Service	Shrewsbury, MA	(508) 839-6252	knightslimo.com
AA Transportation	Shrewsbury, MA	(508) 791-9100	aatransportation.com
First Student Charter Bus	Wayland, MA	(855) 722-3222	firstcharterbus.com
Able Limousine	Hopkinton, MA	(508) 435-3903	ablelimousineinc.com

OFFICIANTS

Susan B. Green	New England Area	(508) 429-7770	jpsuegreen.com
Michael E. Backer	New England Area	(508) 481-7338	mikebacker.com
Cindy Matchett	New England Area	(978) 263-5937	meaningfulweddings.com
Paul Gunnerson	New England Area	(508) 752.7658	paulgunnerson.com