



# Wedding Packages

Charter Oak Country Club ■ 394 Chestnut St., Hudson, MA ■ [www.charteroakcc.com](http://www.charteroakcc.com) ■ 978.562.0800 x610



# Packages

## SELECT PACKAGE\*\*

\$82.00 Per Person

Choice of 4 Passed Hors D'Oeuvres  
Salad (Mixed Greens or Caesar)  
1 Entrée or 2 Stations with Choice of Sides  
Served Coffee + Tea  
*Add \$4pp for Two Entree Selections*

## SIGNATURE PACKAGE

\$98.00 Per Person

Champagne Toast  
1 Hour of Open Bar Service  
Imported & Domestic Cheese Display 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 Sides  
Served Coffee + Tea  
*Add \$4pp for Two Entree Selections*

## PREMIERE PACKAGE

\$118.00 Per Person

Champagne Toast  
1 Hour of Open Bar Service  
Imported & Domestic Cheese Display with Seasonal Fruits and Vegetables  
Choice of 5 Passed Hors D'Oeuvres  
Choice of Upgraded Salad  
Choice of Additional Course (soup, pasta or sorbet) or Reception Display  
2 Entrées or 2 Stations with Choice of Sides  
Charter Oak Signature Dessert / Served Coffee + Tea

## ELITE PACKAGE

\$135.00 Per Person

Floral Centerpieces for Guest Tables  
Champagne Toast  
1 Hour of Open Bar Service / Wine Pour at the Table  
Imported & Domestic Cheese Display with Seasonal Fruits and Vegetables  
Choice of 5 Passed Hors D'Oeuvres  
Choice of Upgraded Salad  
Choice of Additional Course (soup, pasta or sorbet) or Reception Display  
2 Entrées or 2 Stations with Choice of Sides  
Charter Oak Signature Dessert / Served Coffee + Tea

\*\* Not available on Saturdays; includes Sundays of holiday weekends. No discounts apply.

- MINIMUMS/RESTRICTIONS - \$15,000 FOOD minimum (before Club Fee and Tax) on Saturdays, during the months of May, June, September & October; includes Sundays of Holiday weekends
- Onsite Ceremony Fee \$1,500 (inside or outside)
- 20% package discount in January / February / March (no additional discounts apply)
- 10% package discount on Fridays & Sundays, November - August (excluding holiday weekends)
- Our packages are designed for 130 guests or more, but can be customized for fewer guests or additional items.

# Hors d'oeuvres

## HOT HORS D' OEUUVRES (PRICED PER 100 PIECES) (GF) = Gluten Free

Miniature Maryland Crab Cakes (GF)	\$350
Caribbean Coconut Dipped Shrimp, Sweet Thai Chili	\$350
Bacon Wrapped Scallops (GF)	\$350
Lobster & Shrimp, Mac N' Cheese Fritter	\$350
Miniature Chicken Cordon Bleu	\$275
Thai Chicken Spring Roll, Teriyaki Sauce	\$300
Potato Pancakes with Applesauce for Dipping	\$250
Spinach & Goat Cheese in Phyllo	\$275
Raspberry & Brie Puff Pastry Sachets	\$275
Braised Beef & Manchego Empanada, Salsa	\$300
Oriental Vegetable Spring Roll, Sweet Thai Chili	\$275
Pigs N' Blanket, Spicy Beer Mustard	\$275
Mini Bacon, Cheddar Burgers	\$350
Marinated Chicken Satay, Thai Peanut Sauce (GF)	\$300
Smoked BBQ, Pulled Pork on Mini Biscuit	\$275
Cabot Cheddar and Apple Grilled Cheese	\$225
Beef Brochette with Pepper and Onion, Rosemary Demi (GF)	\$300
Mini Beef Wellington, Horseradish Aioli	\$300
Pastrami Spring Roll, Thousand Island	\$275
Coconut Chicken, Sweet N' Sour Sauce	\$300
Crab Rangoon, Sweet N' Sour Sauce	\$300
Pan Seared Asian Chicken Dumplings, Ponzu Sauce	\$275
Vermont Cheddar Grilled Cheese, Tomato Soup Shooters	\$350
Butternut Squash Arancini	\$275
Braised Shortrib with Horseradish Cream and Pickled Onion in Phyllo Cup	\$300

## CHILLED HORS D' OEUUVRES (PRICED PER 100 PIECES) (GF) = Gluten Free

Shrimp Cocktail, Bloody Mary Cocktail Sauce (GF)	\$350
Grilled Tenderloin Crostini, Horseradish Aioli, Lemon Parsley Gremolata	\$300
Tomato Mozzarella Bruschetta	\$275
Mini Lobster Roll, Buttered Grilled Brioche	\$400
Ahi Tuna Tartare, Fried Wonton Chip or Tasting Spoon (GF)	\$350
Antipasto Skewer: Prosciutto, Mozzarella, Artichokes, Genoa Salami (GF)	\$325
Smoked Salmon Rose, Dill Cream Cheese, Rye Toast	\$325
Mini Shrimp Salad Tacos, Avocado Crema	\$325
Waldorf Chicken Salad, Savory Tartlet	\$275
Candied Walnut, Grape, Goat Cheese Lollipop (GF)	\$275
Wild Mushroom, Truffle, Cream Cheese Crepe	\$300
Sesame Crusted Tuna, Sliced Cucumber, Wasabi Aioli (GF)	\$350
Butternut Squash, Pomegranate, Goat Cheese Crostini	\$275
Chilled Polenta, Tomato Jam, Boursin Cheese on Tasting Spoon	\$275

# Reception Enhancements

<b>Fresh Fruit Display</b>	\$8 pp
Skewers of Assorted Fresh Melons, Strawberries, Pineapple, Mango, and Grapes with Yogurt Dipping Sauce	
<b>Domestic and Imported Cheese &amp; Crudite Display</b>	\$9 pp
Specially Selected Imported & Domestic Cheeses, Dried Fruits, Jam and Grapes, Crackers, Bread Sticks, Seasonal Assorted Fresh Vegetables and Dressings	
<b>Mediterranean Display</b>	\$11 pp
Olive Tapenade, Roasted Garlic Hummus, Stuffed Grape Leaves, Lemon Chickpea Salad and Tabbouleh Served with Pita Chips, Grilled Vegetable Salad and Marinated Olives	
<b>Antipasto Display</b>	\$13 pp
Selection of Italian Meats and Cheeses, Marinated Olives, Artichokes, Roasted Red Peppers, Grilled Vegetables, Cherry Tomatoes, Fresh Mozzarella, Aged Balsamic, Imported Olive Oil, Fresh Basil and Assorted Tuscan Bread & Bread Sticks	
<b>*Smoked Salmon Display</b>	\$13 pp
Smoked Salmon, Pastrami Salmon, Chopped Egg, Red Onion, Capers Berries, Sour Cream, Chives, Lemon, Sliced Cucumber and Tomato, Rye Toast Points, Mini Bagels	
<b>New England Raw Bar Display</b> (minimum 100 ppl)	Market
Shrimp Cocktail, Shucked Littleneck Clams, Shucked Oysters, Crab Claws, Lemon, Spicy Cocktail Sauce, Mignonette and Horseradish	
<b>*Dim Sum</b>	\$15 pp
Chef's Selection of Assorted Dim Sum: (Choice of Two) Vegetable, Pork, Beef, and Chicken Thai Peanut Chicken Satay Chilled Lo Mein Salad Dipping Sauces: Sweet Thai Chili, Shoyu, and Plum	
<b>Bruschetta Bar</b>	\$13 pp
Tomato Mozzarella, Kalamata Olives and Capers, Mascarpone and Wild Mushroom, White Bean and Asparagus, Assorted Toast Points, Infused Olive Oils, Aged Vinegars, Crostini	

# Course Selections

## ADDITIONAL COURSE SELECTIONS (priced per person)

**Appetizer** \$14.00

New England Crab Cake, Old Bay Remoulade  
Shrimp Cocktail, Bloody Mary Cocktail Sauce  
Ahi Tuna Tartare, Wonton Crisp, Crushed Avocado, Sesame Seeds  
Wild Mushroom Risotto, Aged Parmesan, Herbs

**Soup**

Tomato Bisque \$ 5.00  
Italian Wedding Soup with Meatballs \$ 5.00  
New England Clam Chowder \$ 6.00  
Lobster Bisque \$ 6.00

**Pasta** \$ 6.00

Tri Color Cheese Tortellini, Parmesan Alfredo  
Wild Mushroom Ravioli, Pesto Cream Sauce  
Penne, Tomato Florentine Sauce  
Butternut Squash Ravioli, Goat Cheese, Sage Brown Butter Sauce

**Sorbet** \$ 4.00

Lemon  
Raspberry  
Mango  
Blood Orange

**UPGRADED SALADS** \$ 4.00

Greek Salad, Kalamata Olives, Feta, Red Onion, Greek Dressing  
Heirloom Tomato, Sliced Mozzarella, Field Greens, Balsamic Reduction, Pesto  
Classic Wedge Salad, Iceberg, Tomato, Red Onion, Bacon, Blue Cheese, Chives  
Roasted Pear, Candied Pecan Crusted Goat Cheese, Dried Cranberries, Arcadian Harvest Greens  
Baby Arugula, Frisee, Shaved Fennel, Radish, Orange Supremes, Shaved Pecorino, Citrus Vinaigrette

## Plated Entrees

Pan Seared Chicken Breast, Fig Port Sauce  
Stuffed Chicken Cordon Bleu, Black Forest Ham, Swiss Cheese, Pan Gravy  
Chicken Picatta, Lemon, Capers  
Autumn Chicken, Stuffing with Sage, Cranberry and Chestnuts, Pan Gravy  
Pan Seared Salmon, Lemon Thyme Buerre Blanc  
Arctic Char, Kaffir Lime  
Crab Stuffed Shrimp - (4)  
Pan Seared Sea Bass, Orange Basil Buerre Blanc  
Grilled Filet Mignon with Demi Glace  
Grilled Ribeye Steak, Pinot Noir Mushroom Sauce

## Duet Plate Options

Petite Filet Mignon, Two Crab Stuffed Shrimp  
Grilled Rib Eye, Pan Seared Salmon, Lemon Buerre Blanc  
Pan Seared Chicken Scampi, Two Jumbo Poached Shrimp  
Petite Filet Mignon, New England Crab Cake, Remoulade Sauce

## Vegetarian & Vegan Specialties

Vegetable Vegan Ravioli, Roasted Tomato Sauce  
Grilled Vegan Cauliflower Steak, Arugula Pesto, Quinoa Pilaf  
Roasted Vegetable Risotto  
Ratatouille & Orzo Stuffed Bell Pepper, Ricotta Cheese  
Panko Crusted Eggplant, Fire Roasted Tomato Sauce, Basil, Mozzarella Cheese

## Kids Meals (under 12) served with a Fruit Cup - \$18.pp

Chicken Fingers and French Fries with Dipping Sauce  
Penne Pasta with Butter or Marinara Sauce  
Macaroni and Cheese  
Grilled Cheese and French Fries

## Vendor Meals

Entrée Course & Soft Drinks only - \$35.pp

# Wedding Buffet Stations

## **Taste Of Italia** (Please select two)

Penne Pasta with Rustic Marinara Sauce, Shaved Parmesan

Rotini Pasta with Aged Parmesan Alfredo

Farfalle Pasta with Fresh Mozzarella, Basil, Tomato Bruschetta

Includes Assorted Toppings: Caramelized Onion, Broccoli, Sautéed Mushroom, Chopped Bacon, Diced Tomato, Roasted Squash, Grilled Chicken, Mozzarella Cheese

Garlic Bread Sticks, Herb Focaccia, Parmesan, Red Chili Flakes

## **Carved Selections** (Please select two)

Beef Sirloin, Prime Rib, Roasted Turkey Breast, Honey Glazed Ham, Herb Roasted Pork Loin

Upgrade: Beef Tenderloin - \$ Market Price

Includes Appropriate Sauces, One Starch and One Vegetable Selection

## **The New Englander**

Clam Chowder

Baked Cracker Crumb Haddock, Lemon Butter

Sliced Marinated London Broil, Dried Cherry Demi, Wild Rice

Herb Roasted Potatoes

## **Land & Sea**

Chicken Picatta OR Chicken Marsala, Roasted Broccolini

Grilled Salmon Lemon-Fennel Gremolata, Roasted Fingerling Potatoes

Marinated Grilled Vegetable Platter

## **Taste Of Asia**

Mongolian Chicken, Bok Choy

Shrimp Fried Rice

Teriyaki Stir Fried Vegetables

## **Island Time**

Chile Cilantro Sliced Beef, Roasted Vegetable Medley

Grilled Salmon, Mango Pineapple Salsa

Fried Yucca, Lime Salt

# Late Night Options

(MINIMUM OF 50 PEOPLE)

<b>Dim Sum</b>	\$15 pp
Assorted Dim Sum: (Select Two) Vegetable, Pork, Beef, or Chicken Thai Peanut Chicken Satay, Chilled Lo Mein Salad Dipping Sauces: Sweet Thai Chili, Shoyu, Plum	
<b>*Slider Station (Choice of Two)</b>	\$12 pp
Cheeseburger: Grilled Onion, Tomato, Cheddar, Ketchup Chipotle Chicken: Braised Chicken, Pepperjack Cheese, Chipotle Sour Cream Portabella Mushroom: Brie, Roasted Red Pepper, Pesto Meatball: Mozzarella Cheese, Marinara Sauce BBQ Pulled Pork: Pickle Chips, Gouda Cheese Caprese: Fresh Mozzarella, Roasted Tomato, Basil Cuban: Ham, Pulled Pork, Swiss Cheese, Garlic Mustard, Pickles *ADD: Waffle Fries, Curly Fries or Tater Tots \$3 pp	
<b>Late Night Bites (Choice of Three)</b>	\$16 pp
Boneless Chicken Tenders - Buffalo or BBQ, Fried Mac N' Cheese Bites Assorted Deep Dish Pizza Bites, Philly Cheesesteak Spring Rolls French Fries - BBQ Spiced or Garlic Parmesan, Tater Tots Mozzarella Sticks, Pigs in a Blanket	
<b>Taco Bar</b>	\$15 pp
Char Grilled Chicken, Seasoned Beef, Cilantro – Lime Blackened Fish, Soft and Hard Shell Tacos, Shredded Lettuce, Salsa, Sour Cream, Guacamole, Onion, Cheese, Tomato, Tortilla Chips	
<b>Mac N' Cheese Bar</b>	\$14 pp
Classic Yellow Cheddar Elbow, Baked Creamy Parmesan Fusilli Topping Bar: Bacon, Scallions, Assorted Cheeses, Broccoli, Diced Chicken, Tomato, Chopped Spinach, Sautéed Mushrooms, Fried Onion Strings	
<b>Fry It Up</b>	\$14 pp
Assortment of Stuffed Churros, Beignets and Fried Dough Bites, with Warm Chocolate and Caramel Dipping Sauces	
<b>Hot Chocolate Station</b>	\$6 pp
With Whipped Cream, Mini Marshmallows, Shaved Chocolate and Peppermint *Add Assorted Cookies and Brownies for an Additional \$2.pp	
<b>Apple Cider Station</b>	\$5 pp
Served Hot or Chilled with Cinnamon Stick Skewers	



# Entree Sides & Accompaniments

Note: with a choice of TWO entrees, the starch and vegetable selection must be the same

## STARCH

Rice Pilaf

Yukon Mashed Potatoes

Roasted Fingerling Potatoes

Confit Baby Potatoes, Garlic, Herbs, Oil

Parmesan Herb Risotto

Roasted Sweet Potatoes

Cauliflower Potato Gratin

## VEGETABLE

Roasted Mixed Seasonal Vegetables

Garlic Oil Roasted Asparagus

Glazed Honey Baby Carrots

Broccolini with Herb Butter

Roasted Tri-Color Cauliflower

Haricot Verts

Baby Squash Medley

## WEDDING CAKE ACCOMPANIMENTS

Wedding Cake will be Sliced and Individually Plated with choice of Drizzle Flavor, Whipped Cream and Chocolate Candy Accent.

Drizzle Flavor Options:

Strawberry, Raspberry, Chocolate, Caramel Macerated Strawberries with Gran Marnier

Chocolate Covered Strawberry

\$1 ea

Ice Cream BonBons

\$4 per 2

Mixed Berries - Fresh Strawberry, Raspberry, Blackberry

\$2 pp

## CHAMPAGNE ACCOMPANIMENTS

Strawberry

\$1 ea

Raspberry

\$1 per 2

# Presentation Desserts

(MINIMUM OF 50 PEOPLE)

## **Chocolate Fountain** \$12 pp

Fresh Seasonal Fruit, Marshmallows, Pretzels, Rice Krispies,  
Pound Cake, Graham Crackers

## **Ice Cream Sundae Bar** \$12.pp

Vanilla Bean & Chocolate Ice Cream, Hot Fudge, Caramel, Strawberry Sauce,  
M&Ms, Oreos, Gummy Bears, Sprinkles, Whipped Cream, Cherries

## **Cookies & Milk** \$8 pp

Assortment of Chocolate Chip, M&M, Oatmeal Raisin, Peanut Butter, and  
White Chocolate Macadamia Nut Cookies, with Ice Cold Milk and Chocolate Milk

## **Viennese Display** \$14 pp

Assorted Mini Eclairs, Cannoli and Cheesecakes with an Assortment of Italian Cookies

## **Variety Fruit Bar** \$12 pp

Lemon Squares, Four-Berry Crumble, Apple-Cranberry Crumble, Banana Butterscotch,  
Strawberry Strip Bars

## **Eiffel Tower** \$14 pp

Assorted French Macaroons, Madeleines, Mini Tartlets and Assorted Mousse Cups

## **Charter Oak Signature** (per platter) \$28 each

Platter of Chef's Selection of Seasonal Truffles, Chocolate Dipped Strawberries  
and Mini Exotic Chocolate Desserts

\*These items are cooked to order and may not 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  
Non-Alcoholic  
Seasonal Beer

## WINE \$8

Chardonnay  
Pinot Grigio  
Cabernet Sauvignon  
Sauvignon Blanc  
Merlot  
Pinot Noir  
Prosecco

## CALL LIQUOR \$8

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

## PREMIUM LIQUOR \$10

Bombay Sapphire	Johnnie Walker Black	Hendricks
Grand Marnier	Crown Royale	Grey Goose
Jameson	Makers Mark	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.

**Additional Fees** - Our Grand Ballroom can accommodate up to 275 guests, including a large dance floor. Our room rental fees range from \$1,000 - \$3,000, based on the type and date of the function. An overtime extension of no more than one hour is available at a rate of \$275 per half hour, and must be arranged in advance. Our onsite outdoor ceremony fee is \$1,500 and includes setup, additional folding chairs and one rehearsal. Should ceremony need to be moved indoors due to inclement weather, the ceremony will take place in the Grand Ballroom. All events must conclude by 12:30am. 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 provided by Charter Oak; guests will not be permitted to bring any food/beverage items onto the Club's premises, without the written consent of Management prior to the event, with the exception of a wedding cake. All Wedding cakes must come from a licensed, insured bakery. NO food items prepared and served at an event may be packaged to go. 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. "Shots" are not allowed. No alcoholic beverages (including wedding favors containing alcohol) may be brought onto 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 prior to the end of the event.

**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

The Bean Counter	(508)754-0505	beancounterbakery.com
Gerardo's European Bakery	(508)366-1845	gerardoseuropeanbakery.com
Cake Art	(508)393-6844	peppersartfulevents.com

## PHOTOGRAPHERS

Heather Chick Photography	(508)328-0548	heatherchickphotography.com
Starlight Photography	(508)238-6950	starlightphotographyonline.com
Phil Fox Photography	(508)243-4445	philfoxphotography.com
Anthony Niccoli Photography	(617)396-7335	anthonymiccoli.com

## PHOTO BOOTH

Boston Photo Booth Company	(617)529-6916	bostonphotoboothrental.com
ShutterBooth New England	(781)215-9515	shutterbooth.com
Fun Flips	(508)786-2989	funphotoflips.com

## DJs

Greg Bedard D.J. Entertainment	(508)795-3311	djgregb.com
Entertainment Specialists	(800)540-8157	entertainmentspecialists.com
C-Zone Entertainment	(617)320-0723	czonemusic.com
World Records	(978)407-6986	worldrecordsdjs.com
DJ Brian Fligg	(978)855-5834	brianfligg.com

## CEREMONY MUSIC

The Gilded Harps	(978)443-0656	gildedharps.com
Acoustic Guitar	(508)303-3831	sologuitarplayer.com

# Vendor List

## FLORISTS

Mugford's Flower Shoppe	(508)836-5554	mugfords.com
Danielson's Flowers	(508)842-8992	danielsonflowers.com
Jeff French/French Bouquet	(508)755-6464	jefffrenchdesigns.com
Holmes Shusas Florist	(508)853-2550	holmesshusas.com

## ACCOMMODATIONS

Embassy Suites	(508)485-5900	embassysuites.com
Holiday Inn	(508)481-3000	holidayinn.com/marlborough
Fairfield Inn & Suites	(978)443-2223	marriott.com/bossy
Marlborough Courtyard	(508)480-0015	marriott.com/bosmd

## LINEN/DECOR

A Perfect Setting	(508)925-4745	pseventrentals.com
Peak Event Rentals	(781)341-8840	peakeventservices.com

## TRANSPORTATION

Knights Limo/Shuttle Service	(508)839-6252	knightslimo.com
AA Transportation	(508)791-9100	aatransportation.com
First Student Charter Bus	(855)722-3222	firstcharterbus.com
Le Limo	(508)842-4790	lelimo.com

## OFFICIANTS

Susan B. Green	(508)429-7770	jpsuegreen.com
Michael E. Backer	(508)481-7338	mikebacker.com

## BANDS

Clockwork	(603)275-6358	Clockworkboston.com
LEGIT	(781)894-0863	Legitband.com