



Function Packages

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



Breakfast & Brunch

Continental Breakfast

(25pp minimum) \$21pp

Orange & Cranberry Juice, Assorted Teas, Coffee & Decaf

Seasonal Sliced Fresh Fruit, Assorted Breakfast Pastries, Muffins & Bagels

Breakfast Buffet

(50pp minimum) \$32pp

Seasonal Sliced Fresh Fruit, Assorted Breakfast Pastries, Muffins & Bagels

Scrambled Eggs

Roasted Breakfast Potatoes

Applewood Smoked Bacon & Breakfast Sausage

Orange & Cranberry Juice, Assorted Teas, Coffee, & Decaf

Buffet Enhancements

\$9pp Breakfast Sandwiches: Bacon, Egg and Cheese on Choice of Bagel or English Muffin

\$9pp Eggs Benedict

\$12pp** Waffle Station with Fresh Berries & Whipped Cream

\$14pp** Omelet Station with assorted toppings

** Attendant Fee: \$75.00 additional

Brunch Menu

(50pp minimum) \$55pp

Orange & Cranberry Juice, Assorted Teas, Coffee, & Decaf

Assorted Breakfast Pastries, Muffins & Bagels

Fresh Fruit Salad & Garden Vegetable Salad with Assorted Dressings

Scrambled Eggs, Eggs Benedict

Roasted Breakfast Potatoes,

Applewood Smoked Bacon & Breakfast Sausage

Seasonal Vegetable Medley

Hot Entrees: (choice of two) Chicken & Broccoli Alfredo, Chicken Marsala, Grilled

Salmon with Puttanesca Sauce, Baked New England Scrod

Chef Attended Stations: (choice of one) Omelet Station, Waffle Station

Parfait Station

\$6pp

Vanilla and Strawberry Yogurt

Assorted Berries, Granola, Dried Fruits,

Diced Melon and Pineapple

Lunch Options

Cold Lunch Buffet

(25pp minimum) \$32 pp

Choice of Three: Potato Salad, Pasta Salad, Coleslaw, Garden Vegetable Salad, Caesar Salad

Included: Tuna Salad, Chicken Salad, Assorted Deli Meats: Roast Beef, Turkey, Ham & Genoa Salami, Assorted Cheeses: Swiss, Cheddar, American & Provolone

Platter of Sliced Tomato, Onion, Lettuce & Pickles

Assorted Sliced Breads & Rolls

Potato Chips & Assorted Condiments

Freshly Baked Cookies & Brownies

Coffee & Tea Station

Iced Tea / Lemonade Station

Enhancements

Assorted Finger Sandwiches

Lobster Roll Market Price \$

Crab Salad Market Price \$

Shrimp Salad Market Price \$

Hot Sandwiches (choose one) \$12 pp

Monte Cristo: Shaved Ham, Turkey and Swiss, Dijonnaise, Raspberry Jam
on Griddled Country White

Open Faced Roast Beef: Horseradish Cream, Caramelized Onion, Roasted Peppers,
Arugula, Provolone on Toasted Baguette

Cuban Panini: Roasted Pork, Sliced Ham, Pickles, Swiss Cheese, Yellow Mustard

Classic Reuben: Swiss Cheese, Sauerkraut, Thousand Island Dressing, on Toasted Rye

Soup (choose one) \$8pp

Beef Barley

Broccoli Cheddar

Homestyle Chicken Noodle

Loaded Potato

Minestrone

Tomato Bisque

White Chicken Chili with Cilantro

Italian Wedding Soup with Meatballs

New England Clam Chowder

Lunch Options

Hot Lunch Buffet

(50pp minimum) \$53pp

SALADS (Select TWO)

Garden Vegetable Salad: Assorted Dressings

Traditional Caesar Salad: Homemade Dressing, Croutons, Parmesan Cheese

Bowtie Pasta Salad: Grilled Vegetables, Fresh Mozzarella, Basil, White Balsamic

Panzanella Salad: Cucumber, Red Onion, Bell Pepper, Tomato, Toasted Croutons, Feta Cheese, Oregano

Chopped Wedge Salad: Iceberg, Grape Tomato, Red Onion, Bacon, Bleu Cheese, Chives

Baby Spinach Salad: Cranberries, Goat Cheese, Roasted Garbanzo Beans, Cucumber, Tomato, Herb Vinaigrette

Chilled German Potato Salad: Bacon, Onion, Celery, Honey Mustard Dressing

Entrees ~ (Select TWO)

Chicken Marsala, Wild Mushrooms

Chicken Picatta, Lemon, Capers

Roasted Herb Marinated Chicken with Lemon –Thyme infused Au Jus

Chicken Milanese with Lemon, Tomato, Arugula

Sausage Peppers & Onions

Grilled Salmon with Lemon, Thyme Beurre Blanc

Baked New England Scrod

Grilled Marinated London Broil with Argentina Chimichurri

Starch (Select ONE)

Roasted Potato

Red Bliss Mashed Potato

Rice Pilaf

Penne Pasta with Marinara or Alfredo Sauce

All Buffets Include: Seasonal Vegetable Medley, Assorted Cookies, Brownies, & Sweet Treat Bars, Coffee & Tea Station, Iced Tea & Lemonade Station

Enhancements

Carved Stations (\$75.00 carving attendant additional)

\$12pp Oven Roasted Turkey Breast with Gravy & Cranberry Sauce

\$24pp Carved Tenderloin of Beef with Horseradish Sauce & Au Jus

\$12pp Carved Pork Loin with Fruit Chutney & Gravy

\$12pp Honey Glazed Ham with Whole Grain Mustard & Cranberry Sauce

Lunch Options

Plated Lunch Menu

(25pp minimum) \$55pp

Salad

Rolls & Butter

Seasonal Vegetable Medley

Choice of Roasted Potatoes, Mashed Potatoes, or Rice Pilaf

Dessert

Coffee & Tea

Salad (Choice of One)

Mixed Field Green Salad with Choice of Dressing

Traditional Caesar Salad, Homemade Dressing, Croutons, Parmesan Cheese

Upgraded Salad Selections \$4 pp

Greek Salad: Kalamata Olives, Feta, Red Onion, Greek Dressing

Classic Wedge Salad: Iceberg, Tomato, Red Onion, Bacon, Bleu Cheese, Chives

Harvest Salad: Mixed Field Greens, Candied Walnuts, Goat Cheese, Watermelon Radish, Golden Raisins, House Vinaigrette

Entrees (Choice of One) please add \$4 pp for an additional entrée selection

Chicken Marsala, Wild Mushrooms

Chicken Picatta, Lemon, Capers

Chicken Saltimbocca, Prosciutto, Sage

Seared Salmon, Lemon Buerre Blanc

Miso Glazed Haddock

Baked New England Scrod

Marinated Steak Tips

Wild Mushroom Ravioli, Parmesan Alfredo Sauce

Citrus Brined Pork Loin Dijon Au Jus

Dessert (Choice of One)

Chocolate Layer Cake

Warm Apple Crisp with Whipped Cream (add vanilla ice cream \$2 pp additional)

Lemon Meringue Tart

White Chocolate Raspberry Cheesecake

Mango, Raspberry or Lemon Sorbet

Plated Dinner Menu - Option 1 \$65pp (minimum of 25pp)

Includes: (One of each selection) Salad, Entrée, Starch, Vegetable, Rolls & Butter, Coffee & Tea

Salad Course (choice of one)

Arcadian Harvest Green Salad with Balsamic Vinaigrette

Traditional Caesar Salad, Parmesan, Croutons

Upgraded Salads (please add \$4pp)

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, Bleu Cheese, Chives

Roasted Pear, Candied Pecan Crusted Goat Cheese, Dried Cranberries, Harvest Greens

Baby Arugula, Frisee, Shaved Fennel, Radish, Orange Supremes, Pecorino, Citrus Vinaigrette

Entrees (please add \$4 pp for two entree selections)

Marinated Flat Iron Steak, Chimichurri Sauce

Stuffed Autumn Chicken, Cranberry Sage Stuffing, Pan Gravy

Citrus Brined Statler Chicken, Herb Au Jus

Chicken Picatta, Lemon, Caper, Roasted Artichokes

Marinated Flat Iron Steak, with Two Baked Stuffed Shrimp

Statler Chicken, Thyme Jus, with Two Herb Butter Poached Shrimp

Baked Cod Topped with Crabmeat & Bread Crumbs, Lemon Butter Sauce

Pan Seared Salmon, Lemon Thyme Buerre Blanc

Chicken Cordon Bleu, Black Forest Ham, Swiss Cheese, Pan Gravy

Vegetarian / Vegan Options

Roasted 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

Starch: Rice Pilaf, Yukon Mashed Potatoes, Roasted Fingerling Potatoes, Parmesan Herb

Risotto, Roasted Sweet Potatoes, Cauliflower Potato Gratin

Vegetable: Roasted Mixed Seasonal Vegetables, Garlic Oil Roasted Asparagus, Glazed Honey

Baby Carrots, Brocollini with Herb Butter, Roasted Tri-Color Cauliflower, Haricot Verts

Baby Squash Medley

Dessert

Chocolate Layer Cake

Warm Apple Crisp with Whipped Cream (add vanilla ice cream \$2 pp additional)

Lemon Meringue Tart

White Chocolate Raspberry Cheesecake

Mango, Raspberry or Lemon Sorbet

Plated Dinner Menu - Option 1

Additional Course Selections:

Appetizer \$19 pp

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 \$8pp

Italian Wedding Soup with Meatballs \$8pp

New England Clam Chowder \$9 pp

Lobster Bisque \$ 10 pp

Sorbet \$5pp

Lemon Sorbet

Raspberry Sorbet

Mango Sorbet

Blood Orange Sorbet

Pasta \$12 pp

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

Plated Dinner Menu - Option 2 \$85pp (minimum of 25pp)

Includes: Cheese, Cracker and Crudité Display, One Upgraded Salad Selection, Rolls & Butter, Two Entrée Selections, One Starch Selection, One Vegetable Selection, Dessert Selection, Coffee & Tea

Salad Selections (choice of one)

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, Harvest Greens
Baby Arugula, Frisee, Shaved Fennel, Radish, Orange Supremes, Pecorino, Citrus Vinaigrette

Entrée Selections (choice of two)

Sliced Beef Tenderloin, Demi Glace
Stuffed Autumn Chicken, Cranberry Sage Stuffing, Pan Gravy
Chicken Picatta, Lemon, Capers, Roasted Artichokes
Baked Cod Topped with Crabmeat & Bread Crumbs, Lemon Butter Sauce
Pan Seared Salmon, Lemon Thyme Buerre Blanc
Stuffed Chicken Cordon Bleu, Black Forest Ham, Swiss Cheese, Pan Gravy
Pan Seared Seabass, Orange Basil Buerre Blanc

*** UPGRADE ~ Filet Mignon \$Market Price

Duet Plate Selections

Sliced Beef Tenderloin, Two Crab Stuffed Shrimp
Grilled NY Sirloin, Pan Seared Salmon, Lemon Buerre Blanc
Pan Seared Chicken Scampi, Two Jumbo Poached Shrimp
Sliced Beef Tenderloin, New England Crab Cake, Remoulade Sauce

Starch

Rice Pilaf, Yukon Mashed Potatoes, Roasted Fingerling Potatoes
Confit Baby Potatoes with 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, Broccoli with Herb Butter, Roasted Cauliflower, Haricot Verts,
Baby Squash Medley

PLATED Dessert (choice of one)

Marquis Cake (chocolate mousse, flourless chocolate cake, chocolate glaze)
Red Berry Mascarpone (mascarpone mousse, red berry mousse, vanilla cake) Individual
Boston Cream Pie
New York Cheesecake with Berries and Raspberry Sauce
Tiramisu
Molten Lava Chocolate Cake

Dinner Options

Dinner Buffets (minimum of 50 pp)

All Dinner Buffets Include Rolls & Butter, Assorted Desserts, Coffee, & Tea

The North End \$60 pp

Traditional Caesar Salad, Parmesan, Croutons

Asparagus, Prosciutto and Shaved Parmesan

Tomato and Mozzarella Caprese with Fresh Basil and Balsamic Reduction

Chicken Marsala

Seafood Fra' Diavolo

Tuscan Herb Marinated London Broil

Parmesan Alfredo Penne with Roasted Tomatoes

Seasonal Marinated Grilled Vegetables

The Back Bay \$75 pp

New England Clam Chowder, Oyster Crackers

Chilled Shrimp, Tomato, Cucumber Salad

Boston Bibb Lettuce, Julienne Garden Vegetables, Citrus Vinaigrette

Baked New England Scrod

Chicken Scampi

Grilled Skirt Steak with Green Peppercorn Sauce

Buttered Corn on the Cob, Smashed Red Bliss Potatoes

*Upgrade: Boiled Lobsters 1.5 pounds with Drawn Butter (\$Market Price)

The Middlesex Marathon \$65 pp

Minestrone Soup

Garden Vegetable Salad, Assorted Dressings

Israeli Cous- Cous, Dried Fruits, Goat Cheese, Herb Vinaigrette

Grilled Salmon, Lemon Fennel Gremolata

Herb Marinated Grilled Chicken, Tomato Basil Bruschetta

Sliced London Broil with Caramelized Onions and Mushrooms

Baby Carrots & Green Beans, Roasted Potatoes

The Beantown Barbeque \$68 pp

Homemade Mac N' Cheese

Mixed Green Salad with Assorted Dressings, Coleslaw, Potato Salad

BBQ Ribs, Bourbon BBQ Brisket

Grilled Sausage, Pepper, Onions

Cajun Haddock with Lemon Butter

Herb Marinated Grilled Chicken

Baked Beans

Roasted Vegetables

Hors d'oeuvres

HOT HORS D' OEUVRES (PRICED PER 100 PIECE)

Miniature Maryland Crab Cakes (GF)	\$375
Caribbean Coconut Dipped Shrimp, Sweet Thai Chili	\$400
Bacon Wrapped Scallops (*GF available)	\$400
Lobster & Shrimp, Mac N' Cheese Fritter	\$400
Miniature Chicken Cordon Bleu	\$375
Thai Chicken Spring Roll, Teriyaki Sauce	\$375
Potato Pancakes with Applesauce for Dipping (V)	\$300
Spinach & Goat Cheese in Phyllo (V)	\$350
Raspberry & Brie Puff Pastry Sachets, with Almonds (V)	\$375
Braised Beef & Manchego Empanada, Salsa	\$400
Asian Vegetable Spring Roll, Sweet Thai Chili (GF)	\$350
Pigs in a Blanket, Spicy Beer Mustard	\$350
Mini Bacon, Cheddar Burgers	\$400
Tandoori Chicken Skewers (GF)	\$375
Smoked BBQ, Pulled Pork on Mini Biscuit	\$350
Beef Brochette with Pepper and Onion, Rosemary Demi (GF)	\$375
Mini Beef Wellington, Horseradish Aioli	\$400
Coconut Chicken, Sweet N' Sour Sauce	\$375
Pan Seared Asian Chicken Dumplings, Ponzu Sauce	\$375
Vermont Cheddar Grilled Cheese, Tomato Soup Shooters (V)	\$400
Braised Shortrib with Horseradish Cream and Pickled Onion on a Biscuit	\$375

CHILLED HORS D' OEUVRES (PRICED PER 100 PIECES)

Shrimp Cocktail, Bloody Mary Cocktail Sauce (GF)	\$400
Grilled Tenderloin Crostini, Horseradish Aioli, Lemon Parsley Gremolata	\$375
Tomato Mozzarella Bruschetta (V)	\$350
Mini Lobster Salad, Toasted Brioche	\$525
Ahi Tuna Tartare, Fried Wonton Chip or Tasting Spoon (GF)	\$475
Antipasto Skewer: Prosciutto, Mozzarella, Artichokes, Genoa Salami (GF)	\$375
Smoked Salmon Rose, Dill Cream Cheese, Rye Toast	\$400
Mini Shrimp Salad Tacos, Avocado Crema	\$400
Wild Mushroom Tart, Truffle Oil (V)	\$375
Sesame Crusted Tuna, Sliced Cucumber, Wasabi Aioli (GF)	\$425
Butternut Squash, Pomegranate, Goat Cheese Crostini (V)	\$375

(GF) = Gluten Free / (V) = Vegetarian

Reception Enhancements

Fresh Fruit Display	\$11 pp
Skewers of Assorted Fresh Melons, Strawberries, Pineapple, Mango, and Grapes with Yogurt Dipping Sauce	
Domestic and Imported Cheese & Crudite Display	\$12 pp
Specially Selected Imported & Domestic Cheeses, Dried Fruits, Jam and Grapes, Hummus, Crackers, Bread Sticks, Seasonal Assorted Fresh Vegetables and Dressings	
Mediterranean Display	\$14 pp
Olive Tapenade, Roasted Garlic Hummus, Stuffed Grape Leaves, Lemon Chickpea Salad, Grilled Vegetable Salad, Marinated Olives, and Tabbouleh Served with Pita Chips,	
Antipasto Display	\$16 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	
* Smoked Salmon Display	\$18 pp
Smoked Salmon, Pastrami Salmon, Chopped Egg, Red Onion, Caper Berries, Sour Cream, Chives, Lemon, Sliced Cucumber and Tomato, Rye Toast Points, Mini Bagels	
New England Raw Bar Display (minimum 100 ppl)	Market
Shrimp Cocktail, Shucked Littleneck Clams, Shucked Oysters, Crab Claws, Lemon, Spicy Cocktail Sauce, Mignonette and Horseradish	
Bruschetta Bar	\$15 pp
Tomato Mozzarella, Kalamata Olives and Capers, Mascarpone and Wild Mushroom, White Bean and Asparagus, Assorted Toast Points, Infused Olive Oils, Aged Vinegars, Crostini	

* 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 food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Presentation Desserts

Chocolate Fountain \$15 pp

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

Ice Cream Sundae Bar \$14 pp

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

Cookies & Milk \$9 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 \$16 pp

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

Variety Fruit Bar \$16 pp

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

Eiffel Tower \$16 pp

Assorted French Macaroons, Madeleines, Mini Tartlets, Mousse Cups

Fry It Up \$16 pp

Assortment of Stuffed Churros, Beignets and Fried Dough Bites, with Warm Chocolate and Caramel Dipping Sauces

Charter Oak Signature (per platter) \$35 each

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

Beverage Pricing

SOFT DRINKS \$3 (EACH)

Pepsi Products

DOMESTIC BEER \$6

Bud

Bud light

IMPORTED BEER \$7

Amstel Light

Harpoon IPA

Heineken

Seasonal Beer

Non-Alcoholic

WINE \$11

Chardonnay

Pinot Grigio

Cabernet Sauvignon

Sauvignon Blanc

Merlot

Pinot Noir

Prosecco

CALL LIQUOR \$12

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 \$17

Bombay Sapphire

Johnnie Walker Black

Hendricks

Grand Marnier

Crown Royale

Grey Goose

Jameson

Makers Mark

Ketel One

A (20%) twenty percent club charge and appropriate taxes will be added to all beverage pricing. Prices are subject to change without notice.

General Information

PAYMENT INFORMATION ~

In order to secure a date for your event, a NON-REFUNDABLE deposit will be required with the signed agreement. Dates will be confirmed ONLY upon receipt of the deposit. The final number of guests for your event will be due seven (7) days prior, along with your final payment. Once a final number of guests is given, it may increase, but not decrease. Final guarantees are not subject to credit or reduction. Any additional charges, including HOSTED bar charges, if applicable, must be paid at the conclusion of your event. ALL deposits must be made by check or money order ONLY; the 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.

ROOM RENTAL FEES / MINIMUMS ~

There are TWO banquet rooms available at Charter Oak:

Living Room: accommodates up to 60 guests seated at round tables, or 100 guests, set Cocktail Style. The room rental for the Living Room ranges from \$500-\$1500, and carries a FOOD minimum of \$3000-\$5000.

Grand Ballroom: accommodates up to 250 guests seated at round tables, including a large dance floor, or 300 guests seated at round tables, without the dance floor. The room rental fee for the Ballroom includes the use of the Living Room, and ranges from \$1500 - \$3000 and carries a FOOD minimum of \$6000 -\$15,000.

FOOD Minimums are calculated before the Club Fee and Taxes are added; alcohol is NOT included in this minimum. Both Room Rental and Food Minimums are dependent upon the day of the week, type of event and time of year, and will be for FOUR hours of time. An overtime extension of no more than one hour is available at a rate of \$350 per half hour, and must be arranged in advance. All events must conclude by 12:30AM.

ADDITIONAL FEES ~

All food / beverage items (including Hosted Bar charges) are subject to a 20% Club Charge. This charge is not intended to be 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. Unlike many hospitality businesses, Charter Oak is a NO TIPPING facility; the Club pays all staff a generous hourly wage, who understand not to expect any tips or gratuities, either from Members of the Club or guests/persons who host functions at the Club. Members /Guests and all others using the Club are strongly discouraged from providing any payment above this the Club charge.

The food/beverage subtotal as well as rental fees, are subject to current Meals and Sales Tax for Hudson, MA. Charter Oak also exercises the discretion to hire a Hudson Police Detail for select functions, and any associated fees will be discussed prior to booking, if deemed a requirement.

General Information *Continued...*

FOOD / BEVERAGE POLICIES ~

ALL food/beverages MUST be provided by Charter Oak; guests will NOT be permitted to bring any food/beverage items onto the Club's premises, with the exception of an occasion cake / cupcakes. All cakes / cupcakes must come from a licensed, insured bakery. NO food items prepared and served at an event may be packaged "to go", due to concerns of food borne bacteria, per the state sanitary code.

There will be a \$250 fee for bartending service, if applicable. In accordance with Massachusetts State Law, no alcohol may be purchased or served to anyone under the age of 21, and a valid ID is required. "Shots" are not allowed. Staff and Management reserve the right to refuse service to anyone reasonably deemed to be intoxicated. No alcoholic beverages, (including wedding favors containing alcohol) may be brought onto the premises. All beverage service closes one half hour prior to the end of the event.

MENU SELECTION ~

Final menu selections must be completed no later than thirty (30) days prior to your affair. In order to ensure we have all the necessary food items on hand, requests for changes beyond this period will not be permitted.

DÉCOR ~

Charter Oak will provide house linens which are available in a variety of colors. If a color is preferred that Charter Oak does not own, additional rental charges will apply. Candles are permitted if enclosed in glass; however, the flame must be lower than the top of the candle holder. Confetti or glitter of ANY kind is not permitted and a clean-up fee will be assessed, if it is found to be used. Signage (i.e. bows, balloons or posters) is not allowed in residential areas marking the way to Charter Oak Country Club. Chiviari Chairs, if requested, must be provided by the Club, and are subject to current pricing, currently at \$12.00 per chair.

*****NOTE:** ALL decor items provided to Charter Oak MUST be removed at the conclusion of the event; nothing is allowed to remain overnight for pick up the next day.

CONDUCT ~

Guests of Charter Oak are expected to adhere to Charter Oak's dress code at all times, must wear proper attire and abide by our "NO DENIM" policy while visiting the Club. For everyone's comfort and safety, unbecoming behavior will not be tolerated, and guests engaging in such behavior may be asked to leave the Club's premises. Clients will assume responsibility for any physical damage to the facility or personal injuries caused by the acts, conducts or omissions of the undersigned or their guests. Charter Oak Country Club is not responsible for property left by a guest anywhere on the premises, including the Clubhouse, Pro Shop, Locker Rooms or entrusted to Club employees.

CANCELLATION POLICY ~

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