



WEDDINGS

LEBARON HILLS COUNTRY CLUB

Food & Beverage Director: Jordan DoCanto
508-923-5703
functionsales@lebaronhills.com

ALL WEDDING RECEPTIONS INCLUDE THE FOLLOWING...

Personal Event Coordinator Throughout Planning Process & Day of Wedding

Beautifully Landscaped Grounds & Golf Course

Bridal Suite

White or Ivory Floor Length Linen

Complimentary Bartender for Reception

A Selection of Colored Napkins

Round Tables & Banquet Tables & Banquet Chairs

White Padded Garden Ceremony Chairs

Endless Photo Opportunities

Freshly Brewed Coffee and Tea

Your Wedding Cake Served with No Cutting Fee

Complimentary Round of Golf for Four Players

AVAILABLE ADD ONS...

Upgraded Chairs - *price available upon request*

Champagne Toast \$4PP

Coat Room Attendant \$150

Additional Hour \$500

Upgraded Linen- *price available upon request*

Additional bar or bartenders \$150

& much more!

~AVAILABLE PACKAGES~

ULTIMATE PACKAGE \$75 PP

Gourmet Cheese & Vegetable Display

Three Passed Hors d' Oeuvres

Choice of Soup or Salad Starter

Selection of Two Main Entrées

Choice of One Vegetable & Starch

STATIONS PACKAGE \$70 PP

ONLY FOR WEDDINGS OF 85 GUESTS OR LESS

Gourmet Cheese & Vegetable Display

Three Passed Hors d' Oeuvres

Served Soup or Salad Starter

Choice of Three Dinner Stations

GRAND PACKAGE \$95 PP

Gourmet Cheese & Vegetable Display

Five Passed Hors d' Oeuvres

Choice of Soup or Salad Starter

Selection of Two Main Entrées

Choice of One Vegetable & Starch

Choose One Late Night Station

COCKTAIL RECEPTION HOUR

HOT HORS D'OEUVRES

- ~ Bacon wrapped scallops ~ **+\$pp** ~
- ~ Mini beef wellington ~
- ~ Teriyaki chicken OR beef teriyaki ~ toasted sesame seeds ~
- ~ Pork OR Vegetable potstickers ~ scallion & Thai chili glaze ~
- ~ Vegetable spring rolls ~
- ~ Crab cakes ~ cajun remoulade ~
- ~ Coconut chicken OR shrimp ~ sweet coconut sauce ~
- ~ Spanikopita ~
- ~ Bruschetta – tomato & mozzarella & aged balsamic ~
- ~ House-made risotto balls – marinara ~
- ~ Brie cheese & raspberry jam phyllo cups ~
- ~ Lobster & crab ragoon crispy wonton Thai chili glaze ~
- ~ Vegetable OR seafood stuffed mushrooms ~

COLD HORS D'OEUVRES

- ~ Tomato basil mozzarella skewers ~
- ~ Prosciutto wrapped asparagus ~ parmesan truffle oil ~
- ~ Prosciutto wrapped melon ~ fig balsamic glaze ~
- ~ Beef tenderloin canape ~ boursin cheese & fried capers ~
- ~ Curried chicken lettuce cups ~ Asian slaw ~
- ~ Smoked salmon cucumber ~ dill cream cheese & red onion **+\$pp**~
- ~ Ahi tuna ~ seaweed salad crispy wonton **+\$pp** ~

RAW BAR

*Market price & priced per person
Available as passed or stationary*

- ~ Shrimp cocktail ~
- ~ Local oysters ~
- ~ Local littlenecks ~
- ~ Jumbo crab cocktail ~

Cocktail sauce, horseradish, lemon, seaweed salad

All food and beverage items are subject to 6.25% MA tax and 20% service charge.

Consuming raw or undercooked foods such as beef, pork, poultry or seafood may increase your risk of a food borne illness. Notify your server if you have any food allergies.

PLATED STYLE RECEPTION STARTERS

SALAD UPGRADES

SALAD

Traditional House

mixed greens, cucumber, grape
tomato, red onion, carrot

Traditional Caesar

crisp romaine, shredded
parmesan, house-made dressing,
croutons

Baby Wedge

iceburg lettuce, crispy bacon,
tomato, red onion, crumbled bleu
cheese, bleu cheese dressing

Caprese

beefsteak tomato, fresh buffalo
mozzarella, red onion, basil, aged
balsamic

Spinach

baby spinach, roasted red peppers, bacon,
hard-boiled egg, candied walnuts, feta, honey
mustard vinaigrette +\$2pp

Harvest

mixed greens, apples, raisins, roasted
butternut squash, goat cheese, candied pecans,
lemon poppyseed dressing +\$2pp

Antipasto

imported Italian meats & cheeses w/
marinated mushrooms, stuffed peppers, olives,
gherkins, fig preserves +\$3pp

SOUP

Italian Wedding

Minestrone

Tomato Bisque

New England Clam Chowder +\$5pp

Lobster Bisque +\$6pp

Kale Soup +\$2pp

Corn Chowder +\$2pp

PLATED STYLE RECEPTION ENTRÉES

Please select two main entrées to offer your guests.

POULTRY

~ **Cape Cod Stuffed Chicken Breast** ~
crab & boursin stuffing, lemon beurre blanc

~ **Harvest Stuffed Chicken Breast** ~
apple & sausage cranberry stuffing, supreme sauce

~ **Herbed Chicken** ~
bone-in statler chicken, fresh herbs, supreme sauce

~ **Chicken Saltimbocca** ~
bone-in statler chicken, mushrooms, prosciutto, marsala demi-glace

~ **Chicken Picatta** ~
egg battered chicken, lemon caper butter sauce

BEEF & PORK

~ **8oz filet mignon** +\$pp ~
maître d butter or burgundy demi-glace

~ **12oz N.Y. Sirloin Strip** +\$pp~
bordelaise sauce

~ **Prime rib of Beef** +\$pp~
au jus

~ **Boneless Braised Short Rib** ~
roasted root vegetable demi

~ **Stuffed Pork Chop** ~
applewood bacon, spinach, roasted peppers, asiago cheese

~ **Pork Tenderloin** ~
Madeira demi-glace

~ **Roasted Rack of Lamb** ~
herb crusted, mint jus +\$5pp

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PLATED STYLE RECEPTION ENTRÉES CONTINUED..

SURF & TURF **+\$PP PER MARKET PRICE**

~ 6oz petit filet ~
sautéed lobster meat, garlic butter

~ 6oz petit filet ~
butter poached lobster tail, grand mariner
butter

~ 6oz petit filet ~
2 baked stuffed shrimp, drawn butter

~ Land & Sea~
chicken picatta & stuffed shrimp

~ Land & Sea II~
chicken picatta, jumbo lump crab cake,
lemon cream

SEAFOOD

~ Swordfish +\$ ~
mango salsa

~ Salmon ~
maple bourbon beurre blanc

~ Stuffed Cod ~
seafood stuffing, Newburg sauce

~ Traditional Cod ~
baked style cod, cracker crumb dressing

~ Baked Stuffed Shrimp ~
seafood stuffing, drawn butter

~ Tuna ~
sesame seed encrusted Asian slaw,
sweet soy sauce +\$4pp

VEGETARIAN

~ Eggplant Manicotti ~
mozzarella, marinara

~ Vegetable Primavera ~
julienne vegetables, lemon sauce

~ Stuffed Portabella Mushroom Cap ~
roasted vegetables, goat cheese, balsamic

~ Butternut Squash Ravioli ~
sage brown butter

~ Roasted Vegetable Risotto ~
roasted seasonal vegetables, aged parmesan

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PLATED STYLE RECEPTION ACCOMPANIMENTS

Choose one starch & one vegetable to accompany your entrée selections

STARCH

Red Bliss Mashed Potato
Roasted Garlic Mashed Potato
Sweet Mashed Potato
Baked Potato
Roasted Red Bliss Potato
Rice Pilaf
Parmesan Risotto
Au Gratin Potato +\$2pp

VEGETABLE

Green Beans with Roasted Red Peppers
Seasonal Vegetable Medley
Roasted Root Vegetables
Butternut Squash
Roasted Asparagus +\$2pp
Grilled Broccolini +\$2pp

All food and beverage items are subject to 6.25% MA tax and 20% service charge.

STATIONED STYLE RECEPTION

Each action station requires a \$75 chef attendant fee
Choose three stations to offer your guests

MEDITERRANEAN STATION

Hummus, tabbouleh, marinated artichokes,
roasted red peppers, olives, feta,
pita chips, crostinis

ANTIPASTO STATION

Salami, prosciutto, mortadella, capicola,
pepperoni, mozzarella, provolone, asiago,
gorgonzola, marinated mushrooms,
stuffed cherry peppers, gherkins,
olives, baby corn

STIR-FRY STATION

Baby corn, water chestnuts, onions, peppers,
baby bok choy, broccoli, soy ginger glaze

Basmati rice or lo-mein noodles

Add: Shrimp, teriyaki chicken or beef, tofu

CARVING STATION

CHOOSE TWO MEATS

~ Prime rib, au jus ~

~ Roast turkey, pan gravy ~

~ Pork loin, grain mustard demi-glace ~

~ Ham, honey glaze ~

Upgrades:

~ Beef tenderloin, burgundy demi-glace ~ +\$6 pp

~ Prime sirloin, bordelaise ~ +\$5 pp

~ Smoked ham, ginger maple glaze ~ +\$4 pp

~ Boneless leg of lamb, mint jus ~ +\$5 pp

All carving stations are accompanied by baked
potato, warm rolls & butter.

It is in additional cost to upgrade to mashed or
roasted red bliss potatoes.

SAUTÉ STATION

Choice of Pasta:

Pick 2

Farfalle

Fusilli

Linguini

Tri-color cheese tortellini

Sauces:

Pick 2

Lemon caper

Sun-dried tomato pesto alfredo

Romano alfredo

Marinara

Scampi

Add ins & Proteins:

Julienne vegetables

Chicken tenderloins

Shrimp+3pp

Scallops +\$4pp

Lobster +\$5pp

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LATE NIGHT STATIONS

Late night stations can be added to any package.

NACHO STATION \$10PP

Tri Color Tortilla Chips
Olives
Jalapenos
Scallions
Salsa
Shredded Cheddar
Nacho Cheese
Guacamole
Sour Cream

Add for Additional Charge

Chicken
BBQ Chicken
Buffalo Chicken
Pulled Pork
Chili

FLATBREAD PIZZETTA STATION \$12PP

Plain cheese and other assorted
toppings on grilled flatbread

POTATO STATION \$10PP

(Pick 2 Styles)

Baked, mashed, boursin mashed, sweet mashed

Nacho Cheese
Shredded Cheddar
Sour Cream
Bacon
Broccoli
Scallion
Jalapeno

SLIDER STATION \$14PP

Buffalo chicken
BBQ pulled pork
Braised Short Rib
Cheeseburger

FRENCH FRY STATION \$11PP

(Pick 2)

Shoestring Fries
Curly Fries
Spicy Fries
Sweet Potato Fries
Fresh Chips
Tater Tots

Proper condiments and accompaniments

MAC & CHEESE STATION \$11PP

Traditional cheddar, white cheddar

Bacon
Hot Dogs
Broccoli
BBQ Chicken
Buffalo Chicken
Jalapenos

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BAR & BEVERAGES

LeBaron Hills Country Club bar charges are based on consumption, not per person. We have plenty of options to fit your needs!

HOSTED BAR

With this option, you are subjected to pay the entire bar bill of all beverages consumed by your guests.

CASH BAR

The guests pay for their own drinks as they are ordered at the bar.

CAPPED DOLLAR AMOUNT

A pre-determined dollar amount is set prior to the function. The coordinator will check in with you when you are close to that dollar amount. You may choose to cap it off or keep the tab open.

COCKTAIL HOUR

The couple will be responsible for the charges of the drinks consumed by guests during cocktail hour. Once cocktail hour ends, we can open the bar to a cash bar.

Last call is 30 minutes prior to your event.

All food and beverage items are subject to 6.25% MA tax and 20% service charge. Outside alcohol is not permitted on our property.

FEES

CEREMONY

\$750

30-Minute Ceremony by the Gazebo with
White Padded Garden Chairs.



BALLROOM RECEPTION

5-Hour Reception in addition to your 30-minute ceremony.

White or ivory length linen, selection of napkin colors, dance floor are all included.

Friday ~ \$1000

Saturday ~ \$1500

Sunday ~ \$750

Add one additional hour for \$500.

PREFERRED VENDORS

PHOTOGRAPHY

Starlight Photography
508-930-6328
starlightphotographyonline.com

DJ ENTERTAINMENT

DJ Gary Titus
781-828-0106
djgarytitus.com

Baltazar Entertainment
617-843-3866
baltazarentertainment.com

FLORIST

Heritage Flowers
508-946-1544
heritageflowersandballoons.com

WEDDING CAKES

Montilio's Baking Company
508-894-8855
montilios.com

Konditor Meister
781-849-1970
konditormeister.com

Amazing Cakes
508-947-1099
amazingcakeslakeville.com

MAKEUP ARTIST

Lets Makeup – Beauty by Alexandria
774-766-8569
AMD6781@gmail.com

RENTAL DÉCOR COMPANY

XO The Girls
508-679-9650
xothegirls.com

Peak Rental Services
833-888-PEAK
peakeventservices.com

FREQUENTLY ASKED QUESTIONS

HOW DO I RESERVE MY WEDDING DATE?

LeBaron Hills Country Club requires a signed and initialed contract, a non-refundable deposit, and a completed credit card authorization form to reserve date.

WHEN ARE PAYMENTS DUE?

A full non-refundable deposit of \$1500 is due upon booking your date. This deposit is applied towards your final bill. Final payment of the total invoice is due 2 weeks prior to your date.

WHEN DO YOU NEED A FINAL GUEST COUNT AND FINAL MENU CHOICE?

We ask that your final menu choice is provided to us 30 days prior to your wedding. The final guaranteed guest count is due 2 weeks prior to your wedding date.

WHAT IS INCLUDED IN THE RECEPTION FEE?

The room rental fee includes 60-inch round banquet tables, 6-foot and 8-foot banquet tables, floor length white or ivory linens, a variety of napkin colors to choose from, function chairs, silverware, glassware, plate ware, and clean up.

WHEN CAN I DROP OFF AND PICK-UP DECOR?

You may drop off your décor the day prior to your wedding and all décor must be removed from the facility the night of the event. If there is no event the following day, you can pick up then.

WHEN CAN I DECORATE FOR MY EVENT?

You can decorate for your event 2 hours prior. If there are no events prior to your event, you may decorate the day before.

DO YOU OFFER TASTINGS?

We offer a private food tasting free of charge for the couple. Any additional guests will be subjected to an additional charge, dependent on food selections. Your tasting will be scheduled 4 months prior.

WHAT FORMS OF PAYMENT DO YOU ACCEPT?

We accept all forms of credit cards, cash or checks.

HOW MANY HOURS ARE WE ALLOWED IN THE SPACE?

Your wedding is allocated 5 hours plus a ½ hour ceremony. Any additional hours are subject to a \$500 fee. All events must end no later than 12:30. a.m.

FREQUENTLY ASKED QUESTIONS

WHAT IS THE MAXIMUM OCCUPANCY FOR YOUR FUNCTION ROOM?

Our function room comfortably seats 150 guests for a wedding but can accommodate more with less space for displays and banquet tables.

WHERE ARE CEREMONIES HELD?

On site ceremonies are held at our gazebo with white garden chairs. If the forecast shows rain, the ceremony will be held in our dining room or function space.

CAN WE BRING OUR OWN CATERERS?

LeBaron provides all food and beverage catering. The only exception is desserts, such as a wedding cake, cupcakes, and/or custom cookies.

WILL THERE BE GOLFERS ON THE COURSE?

LeBaron Hills Country Club is a private golf course and will remain open for play during all events. Guests are not allowed on golf course during your event. Please note that fines may be charge if there is any damage to the course.

FOR A PLATED WEDDING RECEPTION, HOW DO YOU KNOW WHAT GUEST HAS WHAT SELECTION?

The couple must submit a seating chart for all wedding guests and provide guest table cards that have each guests first and last name, assigned table number, and their entrée selection.

WHAT IS YOUR CANCELLATION POLICY?

Once the contract is signed and deposit is submitted, your deposit is non-refundable after 30 days.

ARE YOU ABLE TO ACCOMMODATE FOOD ALLERGIES?

Our culinary team is very familiar with food allergies and individual dinners can be prepared for guests who are gluten free, dairy free, vegetarian, etc.

ARE VENDOR MEALS INCLUDED?

The vendor meals are \$40 per vendor and Chef's choice between chosen guest entrée options.

DO YOU OFFER CHILDREN'S MEALS FOR PLATED ENTRÉES?

We offer children's meals at \$15 per plate, such as chicken fingers & fries, pasta & butter or grilled cheese & fries.