



Photo credit: Michael Sparks Keegan Photography

2024 WEDDING MENUS

Congratulations on your engagement!

You've been dreaming of your perfect wedding and we'd like to help you turn those dreams into reality.

Our professional and friendly sales team will act as your personal consultant through the planning process. Your day of coordinator and Indian Pond's experienced waitstaff are dedicated to providing incredible service and impeccable attention to all the details of your big day.

For the past 22 years, Indian Pond Country Club has surpassed expectations of our couples, families and guests alike. Our pristine grounds and romantic, elegant setting provide the perfect background for your special day. A neutral palate gives you the freedom to transform the space into the wedding of your dreams.

YOUR WEDDING PACKAGE INCLUDES

- A wedding specialist to assist you throughout the planning process
- A personal day of wedding coordinator on site from start to finish
- Complimentary group menu sampling for the couple and preferred vendor showcase
 - One Hour ceremony rehearsal scheduled Tuesdays-Thursdays
 - Elegant Bridal Suites with private restrooms
 - Outdoor ceremony space with padded white garden chairs
 - Fireside ceremony space (in Grand Ballroom)
- Grand Foyer or Hardwood floor indoor ceremony spaces (in the Blackstones Room)
- Golf Cart Shuttle for the couple to the bridge for a photo session (weather permitting)
 - Complimentary bottle of champagne in bridal suite
 - Outdoor terrace space
 - Gold chiavari chairs
 - Dance floor
- Floor-length table linens in White or Ivory with overlay
- Choice of napkin color to coordinate with your décor
 - Classic framed gold table numbers
- Romantic votive candles for cocktail and dinner tables
 - Professional waitstaff and bartender service
 - Complimentary cake cutting
 - Convenient parking for your guests



FACILITIES

Indian Pond offers two uniquely different function spaces to suit your individual style and guest

BLACKSTONES ROOM



GRAND BALLROOM



STATIONARY DISPLAYS

All displays must be ordered for the full number of guests. Priced per guest.

Classic Crudités

Fresh, Crisp Vegetables, Ranch and Blue Cheese Dressings

Domestic Cheese Platter

Swiss, Dill Havarti, Cheddar, Munster Cheeses, Assorted Crackers and Fresh Fruit Garnish

Sliced Fresh Fruit Platter

Assorted Fruit, Berries

Mediterranean Spreads

Hummus, Tabouli, Tzatziki, Marinated Olives, Feta Cheese,
Carrot, Cucumber and Celery Chips, Pita, Baguette

Imported Cheese Platter

Manchego, Auricchio, Roquefort, Brie Cheeses
Orange Marmalade, Crackers, Baguette, Fresh Fruit Garnish

Whipped Potato Bar

Yukon Gold, Red Bliss, Sweet Potato Whipped Potatoes, Selection of Apple Wood Smoked Bacon Bits, Caramelized
Vidalia Onions, Sautéed mushrooms, Monterey Jack Cheddar Cheese, Sour Cream, Chives

Slider Station

CHOOSE 1: Barbecue Pulled Pork, Chicken Parmesan, CAB Cheese Burger on Toasted Brioche Rolls
Pineapple Coleslaw, Shaved Lettuce, Plum Tomato

Asian Station

Peking Ravioli, Vegetable Spring Roll, House Fried Rice Tamari Sauce, Duck Sauce, Sweet Chili Sauce

Italian Station

Chicken Parmesan, Caesar Salad, Tri-Color Rotini Marinara , Warm Garlic Bread

Antipasto Display

Sliced Cured Meats, Marinated Olives, Regional Italian Salads,
Fresh Mozzarella, Roasted/ Grilled Fresh Vegetables,
Artisan Bread, Herb EVOO

Warm Brie En Croute

Golden Puff Pastry, Sour Cherry, Walnut Compote
serves approximately 25

New England Raw Bar | MKT

Display of Fresh Shrimp Cocktail, Duxbury Oysters, Little Neck Clams with Appropriate Accompaniments.
Chef fee required for seafood shucked to order. Custom raw bars available upon request

COCKTAIL HOUR

PASSED HORS D'OEUVRES

(PRICES BASED ON 50 PIECES PER TRAY)

HOT

Mini Panni Tomato, mozzarella, pesto, balsamic
Sesame Chicken honey mustard sauce
Fried Pork Potsticker ginger sauce
Cheese Arancini basil marinara
Vegetable Spring Rolls sweet chili sauce
Spanikopita Spinach and Feta Phyllo Triangles
Vegetable Somosa mango chutney
Chicken and Waffles with a maple chipotle drizzle
Buffalo Chicken Meatballs with blue cheese drizzle
Stuffed Mushrooms with artichoke, spinach, and parmesan cheese (GF)
Chicken and Cheese Quesadilla pico de gallo
Potato Skins cheddar cheese, sour cream, bacon bits and chive garnish **(GF)**
Miniature Cheeseburgers tangy tomato dipping sauce
Steak and Cheese Egg Rolls
Mini Beef Wellington mushroom duxelle puff pastry
Crab Cake Bites spicy remoulade
Coconut Shrimp mango chutney sauce
Local Day Boat Sea Scallops wrapped in Bacon **(GF)**
Dijon crusted Imported Rack of Lamb Lollies demi-glace sauce

COLD

Caprese Skewer Heirloom Cherry Tomato, Fresh Mozzarella, Basil, Balsamic Syrup **(GF)**
Asparagus wrapped in Prosciutto **(GF)**
Wild Mushroom, Feta Crisp
Shrimp Cocktail, Chili Sauce **(GF)**
Smoked Salmon chive, crisp cucumber **(GF)**
Lobster Cups

MKT

PLATED MEAL OPTIONS

Your entrée price includes warm rolls and butter, salad course, starch, vegetable, coffee and tea served alongside your wedding cake slices.

SALAD COURSE

House Salad

Romaine, Mixed Greens, Cherry Tomato, Carrot, Cucumber
White Balsamic Vinaigrette

Classic Caesar Salad

Romaine Hearts, Parmesan, House Made Crouton
Caesar Dressing

Caprese Salad

Tomato, Mozzarella, Basil, Balsamic Glaze, EVOO

Arugula Salad

Baby Arugula, Daikon Radish, Carrot, Tomato, Shaved Parmesan
Raspberry Vinaigrette

Greek Salad

Romaine, Tomato, Cucumber, Olives, Red Onion, Feta, Green Pepper
Greek Dressing

APPETIZER COURSE~ UPGRADE

Italian Wedding Soup

Miniature Meatballs, Carrot, Onion, Celery, Acini Di Pepe, Escarole, Chicken Broth

New England Clam Chowder

Minced Clams, Potato, Chive, Cream

Butternut Squash Bisque

Butternut Squash, Onion, Cream, Chicken Stock, Nutmeg

ENTRÉE COURSE

When choosing 2 entrees, a \$4 fee will be added to the lower cost option. A maximum of two entrees may be selected

POULTRY

*halal chicken available for an additional fee

Indian Pond Chicken Supreme

Panko Crusted Boneless Chicken Breast, Supreme Sauce

Tuscan Chicken

Saute' Chicken Breast, Roasted Red Pepper, Caramelized Onion, Basil
Garlic Parmesan Cream Sauce

Chicken Caprese

Grilled Chicken Breast, Tomato, Pesto, Fresh Mozzarella Cheese, Balsamic Glaze

Harvest Chicken

Stuffed With Cornbread, Apple, Cranberry, Apple Cider Jus

Chicken Saltimbocca

Sauté Chicken Breast, Fontina Cheese, Prosciutto, Roasted Red Pepper
White Wine Sage Chicken Veloute

SEAFOOD

Day Boat Scituate Haddock

Ritz Cracker Crumbs, Lemon Butter

Sole Florentine

Rolled Sole Stuffed With Baby Spinach, Mozzarella Cheese, Lemon Dill Sauce

Baked Norwegian Salmon

Warm Tomato Basil Vinaigrette

Baked Stuffed Shrimp

Seafood Stuffing, White Wine Buerre Blanc

MEATS

Beef Short Ribs

Slow Braised boneless Beef Short rib
Rich Pan Gravy

CAB New York Sirloin

Grilled Certified Angus Beef Strip Steak, Veal Demi Glace

Filet Mignon

Grilled Medium Rare, Veal Demi Glace. Bearnaise Sauce Available on Side | \$2

DUO PLATES(all guests receive same entrée)

Chicken & Filet Mignon

Grilled Chicken Breast with a Chicken Jus, Petite Filet Mignon with Merlot Bordelaise

Chicken & Jumbo Shrimp

Sauté Chicken Breast With a Chicken Jus, Two Jumbo Crab Stuffed Shrimp

Filet Mignon & Jumbo Shrimp

Grilled Petite Filet Mignon, Grilled Jumbo Shrimp, Béarnaise Sauce

VEGETARIAN

Priced the same as the lower priced entrée. A \$4 plating fee will be applied

Butternut Squash Ravioli

Roasted Butternut Squash, Pumpkin, Amaretto Cookies, Imported Mostarda di Frutta, Nutmeg, Yellow Turmeric Pasta, Sauté Spinach, Maple Sage Sauce

Basmati Rice Pilaf Stir Fry (GF + VEGAN)

Stir Fry Baby Corn, Broccoli, Red Pepper, Carrot, Onion, Mushroom, Water Chestnut, Garlic, Bok Choy, Ginger Sauce

Pasta Primavera

Sautéed Seasonal Vegetables in Vegetable Stock Served over Pasta

Italian Cous Cous

Large Pearl toasted imported Cous Cous, Sundried tomatoes, Olives, Peppers, Onion Garlic, Broccoli tossed in Basil Tomato Pesto Sauce

STARCH&VEGETABLE

(Choose one of each)

Roasted Red Bliss Potato

Vegetable Rice Pilaf

Chive Whipped Potato

Roasted Sweet Potato Wedge

Basmati Rice Pilaf, Carrot

Roasted Vegetable Medley

Steamed Broccoli, Red Pepper

Zucchini Provencal

Green Bean, Almandine

Roasted Dill Carrot, Parsnip

SWEET & SAVORY STATIONS

Ice Cream Sundae Bar

French Vanilla and Chocolate

Served with a Variety of Candy, Nut, Cookie Crumbles, Cake Toppings, Chocolate Sauce, Caramel Sauce, Whipped Cream

Late Night Snack Station

Choose THREE from the following: French Fries, Sweet Potato Fries, Pigs in a Blanket, Buffalo Tenders, Jalapeno Poppers, Mozzarella Sticks. Carrots, Celery, Mustard, Blue Cheese, Marinara

Popcorn Station

Choice of three toppings- Cheddar Cheese, Caramel, Kettle Corn, Ranch and Jalapeno

Pizza Bar

Choose THREE from the following: Margherita, Pepperoni, Vegetarian, BBQ Chicken

Pretzel Bar

Fresh Baked Pretzel Sticks, Jalapeno Mustard, Smoky Maple Mustard, Tangy Mustard

****all stations must be ordered for the full number of guests.***

SWEET BITES & CAKE ACCOMPANIMENTS

Chocolate Dipped Strawberry

Assorted Cookies OR Brownies

Mini Whoopie Pies

Mini Assorted Cannolis

Hoodsies – A New England Classic

****Prices per piece. Can mix and match. Must be ordered in dozens.
(Minimum 5 Dozen)***

STATIONED DINNER THE GRAND RECEPTION

STATIONARY DISPLAYS

Domestic Cheese Platter

Swiss, Dill Havarti, Cheddar, Munster Cheeses,
Assorted Crackers and Fresh Fruit Garnish

Mediterranean Spreads

Hummus, Tabouli, Tzatziki, Marinated Olives, Feta Cheese,
Carrot, Cucumber, Celery, Pita, Baguette

PASSED HORS D'OEUVRES

(Choose FOUR)

Spanikopita Spinach and Feta Triangles
Sesame Chicken, Honey Mustard Sauce
Vegetable Spring Roll, Sweet Chili Sauce
Caprese Skewer, Balsamic Glaze
Local Day Boat Scallops Wrapped in Bacon
Pork Potstickers, Ginger Sauce

SOUP AND SALAD STATION

CHOOSE ONE

New England Clam Chowder
Italian Wedding Soup

CHOOSE ONE

House Salad
Classic Caesar Salad

Warm rolls and butter will be presented alongside your selections

CARVING STATION

A culinary professional will carve or serve your choice of **TWO** of the following:

Roast Tenderloin of Beef, Demi Glace
Oven Roasted Turkey Breast, Herb Pan Gravy
Honey Glazed Pork Loin, Cranberry Compote
Norwegian Salmon, Tomato Basil Vinaigrette
Indian Pond Chicken Supreme

Served with Chive Whipped Potato and Vegetable Medley

PASTA STATION

CHOOSE TWO

Baked Ziti, Mozzarella Cheese
Penne ala Vodka
TriColor Cheese Tortellini Primavera
Chicken Broccoli Ziti , White Wine Sauce or Alfredo
Shrimp Scampi, White Wine Garlic
Butternut Squash Ravioli, Maple Sage Sauce

DESSERT AND COFFEE STATION

The Grand Reception will include your wedding cake slices on individual plates.

Freshly brewed regular & decaffeinated coffee and specialty teas will also be available for your guests.

BEVERAGE INFORMATION

DELUXE BRAND

Pearl Vodka, Pearl Vodka Flavors, Kettle One Vodka, Tito's Handmade Vodka, Bacardi Rum, Malibu Coconut Rum, Captain Morgan Rum, Bombay Gin, Tanqueray Gin, Jose Cuervo Tequila, Patron Silver Tequila, Seagrams 7 Whiskey, Jack Daniels Whiskey, Jameson Irish Whiskey, Dewars Scotch, Johnnie Walker Scotch, Jim Beam Bourbon, Makers Mark Bourbon, Kahlua, Bailey's Irish Cream, Southern Comfort

BEER

Bud Light, Coors Light OR Miller Lite, Corona, Harpoon IPA, Stella Artois, Clausthaler (non-alcoholic)

WINE

Vueve Du Vernay Champagne, Cielo Prosecco, Rose All Day, Stone Cellars Chardonnay, Anterra Pinot Grigio, Beachhouse Sauvignon Blanc, Stone Cellars Merlot, Stone Cellars Cabernet Sauvignon, De Loach Pinot Noir

Hosted bars at Indian Pond Country Club are priced on a Per Person basis

One Hour

Five Hours

Deluxe Brands

Indian Pond serves each guest a maximum of two drinks per visit to the bar.

Martinis and Cosmopolitans are available on a consumption basis only and are not included in open bar

*Alcoholic beverages may not be brought onto or removed from the premise.

Alcoholic favors are not allowed

Cash Bar – There is a \$200 bar set-up fee for this option (per 75 guests)

ADDITIONAL BEVERAGE OPTION

Champagne Toast | \$4

BEVERAGE PRICES

DELUXE	\$10
CORDIALS	\$14
MARTINIS/COSMOPOLITANS	\$15
IMPORTED BEER	\$8
DOMESTIC BEER	\$7
WINE BY THE GLASS	\$9
SODA	\$3
JUICE	\$4

- Prices subject to change

THE GRAND BALLROOM

PEAK SEASON | MAY 1ST - OCTOBER 31ST

ROOM SET-UP FEE

Friday: \$2,000

Saturday: \$3,000

Holiday Sunday: \$3,000

Sunday: \$2,000

FOOD & BEVERAGE MINIMUM

Friday: \$15,000

Saturday: \$20,000

Holiday Sunday: \$20,000

Sunday: \$12,000

Extra Hour: \$2,000 per hour | Ceremony Fee: \$1,000

OFF SEASON | NOVEMBER 1ST - APRIL 30TH

ROOM SET-UP FEE

Friday: \$1,000

Saturday: \$1,500

Holiday Sunday: \$1,500

Sunday: \$1,000

FOOD AND BEVERAGE MINIMUM

Friday: \$12,000

Saturday: \$15,000

Holiday Sunday: \$15,000

Sunday: \$10,000

Extra Hour: \$2,000 per hour | Ceremony Fee: \$1,000

THE BLACKSTONES ROOM

PEAK SEASON | MAY 1ST - OCTOBER 31ST

ROOM SET-UP FEE

Friday: \$750
Saturday: \$1,000
Holiday Sunday: \$1,000
Sunday: \$750

FOOD & BEVERAGE MINIMUM

Friday: \$5,500
Saturday: \$7,500
Holiday Sunday: \$7,500
Sunday: \$5,500

Extra Hour: \$1000 per hour | Ceremony Fee: \$500

OFF SEASON | NOVEMBER 1ST - APRIL 30TH

ROOM SET-UP FEE

Friday: \$500
Saturday: \$750
Holiday Sunday: \$750
Sunday: \$500

FOOD & BEVERAGE MINIMUM

Friday: \$4,500
Saturday: \$5,500
Holiday Sunday: \$5,500
Sunday: \$4,500

Extra Hour: \$1000 per hour | Ceremony Fee: \$500

ADDITIONAL UPGRADES & FEES – APPLIES TO BOTH ROOMS

Vendor Meals: \$35

Coat Check Attendant: \$175

Early Entrance Decorator \$500 per hour

Bridal Party Early Entrance \$250 per hour

Pianist during Cocktail Hour: \$200

Children's Meals \$28

FREQUENTLY ASKED QUESTIONS

How to reserve my wedding date?

Indian Pond Country Club requires a signed and initialed contract, completed credit card authorization form, and non-refundable deposit to reserve your wedding date

How and when will I need to make payments?

Indian Pond Country Club's progression payment plan is as follows:

Initial deposit due at time of booking = 100% of Room Set-up fee. A minimum deposit of \$1,000 will apply

12 months prior to scheduled event = 33% of Food and Beverage Minimum

9 months prior to scheduled event = 33% of Food and Beverage Minimum

3 months prior to scheduled event = 34% of the Food & Beverage Minimum

14 days prior to scheduled event = Final Guaranteed Guest Count & Final Balance

*Any cancellations made after the guaranteed guest count cannot be refunded or used as credit toward other items offered by Indian Pond. Payments can be made by credit card, check or cash.

Should you choose to pay by credit card, a convenience fee will be apply. Personal checks are accepted for all payment except the final payment when the check is required to be bank certified.

How many hours are we allowed in the space?

The room set-up fee allows you five (5) hours in the space (one hour cocktail & four hour reception). Additional time may be added for a fee. Wedding must end no later than 12:30am.

How much time are we given for an on-site ceremony?

When you choose to have your ceremony on site at Indian Pond, you are allowed thirty (30) minutes for the ceremony in addition to the five (5) hour reception. Prior to the ceremony, you are welcome to a complimentary hour in your private bridal suite.

Will there be golfers on the course?

Indian Pond is a private golf course. It will remain open during weddings and functions.