



# Function Packages

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



# Breakfast & Brunch

## Continental Breakfast

(25pp minimum) \$21pp

Orange & Cranberry Juice, Assorted Herbal Teas, Coffee & Decaf  
Seasonal Fresh Fruit, Assorted Breakfast Pastries, Muffins & Bagels

## Breakfast Buffet

(50pp minimum) \$32pp

Seasonal Fresh Fruit, Assorted Breakfast Pastries, Muffins & Bagels  
Scrambled Eggs  
Roasted Breakfast Potatoes  
Applewood Smoked Bacon & Breakfast Sausage  
Orange & Cranberry Juice, Assorted Herbal 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, Chicken Picatta, Grilled Salmon with Beurre Blanc 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,  
Fresh Fruit

# 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

Chicken Noodle

Minestrone

Tomato Bisque

Italian Wedding Soup with Mini Meatballs

New England Clam Chowder ~ \$9pp

# Lunch Options

## Hot Lunch Buffet (50pp minimum) \$53pp

### Salads ~ (Select TWO )

**Arcadian Harvest Green Salad:** Tomato, Cucumber, Shredded Carrot, Assorted Dressings

**Traditional Caesar Salad:** Homemade Dressing, Croutons, Parmesan Cheese

**Caprese Salad:** Heirloom Tomato, Sliced Mozzarella, Field Greens, Balsamic Reduction, Pesto, Basil Oil

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

**Autumn Salad:** Roasted Pear, Pecan Crusted Goat Cheese, Dried Cranberries, Arcadian Harvest Greens, White Balsamic Vinaigrette

### Entrees ~ (Select TWO)

Chicken Marsala, Wild Mushrooms

Chicken Picatta, Lemon, Capers

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 or Demiglance

### Starch (Select ONE )

Roasted Fingerling Potato

Yukon Gold Mashed Potato

Rice Pilaf

Parmesan Herb Risotto

Roasted Sweet Potatoes

Penne Pasta with Marinara or Alfredo Sauce

**\*\* All Buffets Include:** Seasonal Vegetable Medley, Dessert Display, Coffee & Tea Station, Iced Tea & Lemonade Station

### Enhancements ~

Carving Stations (\$75.00 carving attendant additional)

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

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

\$12pp Honey Glazed Ham with Pineapple Brown Sugar

\$19pp Roast Sirloin of Beef, Au Jus and Horseradish

# Lunch Options

## Plated Lunch Menu

(25pp minimum) \$55pp

Salad

Rolls & Butter

Seasonal Vegetable Medley

Choice of Roasted Fingerling Potatoes, Yukon Gold Mashed Potatoes, or Rice Pilaf

Dessert Selection

Coffee & Tea

### Salads ~ (Choice of One)

**Arcadian Harvest Green Salad:** Tomato, Cucumber, Shredded Carrot, Balsamic Vinaigrette Dressing

**Traditional Caesar Salad,** Homemade Dressing, Croutons, Parmesan Cheese

### Upgraded Salad Selections ~ \$4 pp

**Caprese Salad:** Heirloom Tomato, Sliced Mozzarella, Field Greens, Balsamic Reduction, Pesto, Basil Oil

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

**Autumn Salad:** Roasted Pear, Pecan Crusted Goat Cheese, Dried Cranberries, Arcadian Harvest Greens, White Balsamic Vinaigrette

**Sweet Potato Salad:** Apple, Prosciutto, Diced Sweet Potato & Smoked Gouda Served over Mixed Greens, Apple Cider Vinaigrette

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

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

Chicken Marsala, Wild Mushrooms

Chicken Picatta, Lemon, Capers

Pan Seared Salmon, Lemon Beurre Blanc

Miso Glazed Haddock

Baked New England Scrod

Marinated Steak Tips

Wild Mushroom Ravioli, Parmesan Alfredo Sauce

Citrus Brined Pork Loin Dijon Au Jus

\*\*\* **PLATED Dessert Selection (See List)**

# Dinner Options

## Plated Dinner Menu - Option ONE \$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)

**Caprese Salad:** Heirloom Tomato, Sliced Mozzarella, Field Greens, Balsamic Reduction, Pesto, Basil Oil

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

**Autumn Salad:** Roasted Pear, Pecan Crusted Goat Cheese, Dried Cranberries, Arcadian Harvest Greens, White Balsamic Vinaigrette

**Sweet Potato Salad:** Apple, Prosciutto, Diced Sweet Potato & Smoked Gouda Served over Mixed Greens, Apple Cider Vinaigrette

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

### Entree Course ~ (please add \$4 pp for an additional entrée selection)

Marinated Flat Iron Steak, Chimichurri Sauce

Stuffed Autumn Chicken, Cranberry Sage Stuffing, Pan Gravy

Statler Chicken, Fig Port Sauce

Chicken Picatta, Lemon, Capers, Roasted Artichokes

Marinated Flat Iron Steak, with Two Baked Stuffed 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

### Accompaniments ~ ( please choose ONE starch / ONE vegetable selection )

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

**Vegetable:** Seasonal Vegetable Medley, Roasted Asparagus, Glazed Honey Baby Carrots, Broccolini with Herb Butter, Roasted Cauliflower Sage Butter, Haricot Verts, Garlic

## Plated Dinner Menu - Option TWO \$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)

**Caprese Salad:** Heirloom Tomato, Sliced Mozzarella, Field Greens, Balsamic Reduction, Pesto, Basil Oil

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

**Autumn Salad:** Roasted Pear, Pecan Crusted Goat Cheese, Dried Cranberries, Arcadian Harvest Greens, White Balsamic Vinaigrette

**Sweet Potato Salad:** Apple, Prosciutto, Diced Sweet Potato & Smoked Gouda Served over Mixed Greens, Apple Cider Vinaigrette

**Baby Arugula Salad:** Frisee, Shaved Fennel, Baby Arugula, 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

Sliced Beef Tenderloin, Pan Seared Salmon, Lemon Beurre Blanc

Pan Seared Chicken Scampi, Two Jumbo Poached Shrimp

Sliced Beef Tenderloin, New England Crab Cake, Remoulade Sauce

### Starch ~ (choose ONE )

Rice Pilaf, Yukon Gold Mashed Potatoes, Roasted Fingerling Potatoes

Parmesan Herb Risotto, Roasted Sweet Potatoes

### Vegetable ~ (choose ONE )

Seasonal Vegetable Medley, Roasted Asparagus, Glazed Honey Baby Carrots,

Broccolini with Herb Butter, Roasted Cauliflower, Haricot Verts, Garlic

# Additional Course Selections

## **Appetizer ~ \$14 pp**

New England Crabcake, Old Bay Remoulade

Shrimp Cocktail, Bloody Mary Cocktail Sauce

Ahi Tuna Tartare, Wonton Crisp, Crushed Avocado, Sesame Seeds

Wild Mushroom Risotto, Aged Parmesan, Fine Herbs

## **Soup ~**

Tomato Bisque **\$8 pp**

Italian Wedding, Mini Meatballs **\$8 pp**

New England Clam Chowder **\$9 pp**

Lobster Bisque **\$11 pp**

## **Sorbet ~ \$6 pp**

Lemon / Raspberry / Mango

## **Pasta ~ \$9 pp ( select one pasta / one sauce )**

### **Pasta Selections:**

Penne / Rotini / Farfalle / Tortellini / Campanalle

### **Sauce Selections:**

Aged Parmesan Alfredo

Rustic Marinara Sauce

Pesto Cream

Garlic / Oil

Vodka Sauce

Spinach, Tomato Alfredo

## **PLATED Desserts ~ ( select one ) \*\* included with PLATED Lunch / Dinner Menus**

Ultimate Chocolate Layer Cake - whipped cream, chocolate drizzle

Raspberry, White Chocolate Cheesecake - raspberry drizzle

Molten Chocolate Lava Cake ( Gluten Free ) - whipped cream

Lemon, Berry, Mascarpone Cake - whipped cream

Warm Apple Crisp - whipped cream ( vanilla ice cream \$2pp additional )

Red Velvet Cheesecake - whipped cream



# Dinner Options

## **Dinner Buffets** (minimum of 50 pp)

All Dinner Buffets Include Rolls & Butter, Dessert Display, 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 PIECES

Mini Maryland Crab cakes	\$400
Caribbean Coconut Dipped Shrimp, Sweet Thai Chili	\$425
Bacon Wrapped Scallops ( GF Available )	\$450
Lobster & Shrimp, Mac N' Cheese Fritter	\$425
Miniature Chicken Cordon Bleu	\$400
Thai Chicken Spring Roll, Teriyaki Sauce	\$375
Potato Pancakes with Applesauce for Dipping (V)	\$350
Spinach & Goat Cheese in Phyllo (V)	\$375
Raspberry & Brie Puff Pastry Sachets, with Almonds (V)	\$400
Braised Beef & Manchego Empanada, Salsa	\$400
Asian Vegetable Spring Roll, Sweet Thai Chili	\$350
Pigs in a Blanket, Spicy Beer Mustard	\$350
Buffalo Chicken Spring Rolls	\$400
Tandoori Chicken Skewers (GF)	\$400
Smoked BBQ, Pulled Pork on Mini Biscuit	\$375
Beef Brochette with Pepper and Onion, Rosemary Demi (GF)	\$425
Mini Beef Wellington, Horseradish Aioli	\$500
Coconut Chicken, Sweet N' Sour Sauce	\$400
Pan Seared Asian Chicken Dumplings, Ponzu Sauce	\$400
Vermont Cheddar Grilled Cheese, Tomato Soup Shooters (V)	\$425
Braised Shortrib with Horseradish Cream and Pickled Onion on a Biscuit	\$400
Mini Stuffed Potato Skins, Bacon & Cheddar	\$400

## CHILLED HORS D'OEUVRES (PRICED PER 100 PIECES)

Shrimp Cocktail, Bloody Mary Cocktail Sauce (GF)	\$500
Grilled Tenderloin Crostini, Horseradish Aioli, Lemon Parsley Gremolata	\$400
Tomato Mozzarella Bruschetta (V)	\$375
Ahi Tuna Tartare, Tasting Spoon (GF)	\$525
Antipasto Skewer: Prosciutto, Mozzarella, Artichokes, Genoa Salami	\$425
(GF) Smoked Salmon Rose, Dill Cream Cheese, Rye Toast	\$425
Wild Mushroom Tart, Truffle Oil (V)	\$375
Butternut Squash, Pomegranate, Goat Cheese Crostini (V)	\$375

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

# Reception Enhancements

<b>Fresh Fruit Display</b>	\$12 pp
Skewers of Assorted Fresh Melons, Strawberries, Pineapple, Mango, and Grapes with Yogurt Dipping Sauce	
<b>Domestic and Imported Cheese &amp; Crudite Display</b>	\$14 pp
Specially Selected Imported & Domestic Cheeses, Dried Fruits, Jam and Grapes, Hummus, Crackers, Bread Sticks, Seasonal Assorted Fresh Vegetables and Dressings	
<b>Mediterranean Display</b>	\$16 pp
Olive Tapenade, Roasted Garlic Hummus, Stuffed Grape Leaves, Lemon Chickpea Salad, Grilled Vegetable Salad, Marinated Olives, and Tabbouleh Served with Pita Chips,	
<b>Antipasto Display</b>	\$18 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>	\$18 pp
Smoked Salmon, Pastrami Salmon, Chopped Egg, Red Onion, Capers, Sour Cream, Chives, Lemon, Sliced Cucumber and Tomato; with Rye Toast Points and Mini Bagels	
<b>New England Raw Bar Display</b> (minimum 100 ppl)	Market
Shrimp Cocktail, Shucked Littleneck Clams, Shucked Oysters, Lemon, Bloody Mary Cocktail Sauce, Mignonette and Horseradish	
<b>Bruschetta Bar</b>	\$16 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. Please inform your server if a person in your party has a food allergy.

# Reception Stations ~ Min. 50 pp.

## **Taste of Italy / Two Pastas & Two Sauces ~ \$22pp**

### **Pasta Selections:**

Penne / Rotini / Farfalle / Tortellini / Campanalle

### **Sauce Selections:**

Aged Parmesan Alfredo

Rustic Marinara Sauce

Pesto Cream

Garlic / Oil

Vodka Sauce

Spinach, Tomato Alfredo

Station includes: Assorted Toppings: Caramelized Onions, Broccoli, Sautéed Mushrooms, Chopped Bacon, Diced Tomatoes, Mozzarella Cheese, Red Chili Flakes

\*\*\* ADD: Grilled Chicken \$6pp OR Grilled Shrimp \$12pp

## **\* Carving Station ~ priced per person**

\$12 Oven Roasted Turkey Breast, Gravy & Cranberry Sauce

\$12 Roast Pork Loin with Fruit Chutney & Gravy

\$12 Honey Glazed Ham with Pineapple Brown Sugar

\$19 Roast Sirloin of Beef, au Jus and Horseradish

Station includes appropriate sauces and rolls ( \$75 Carving Attendant Additional )

## **\* Taco Bar ~ \$15pp**

Char-Grilled Chicken, Seasoned Beef, Soft and Hard Shell Tacos, Shredded Lettuce, Salsa, Sour Cream, Guacamole, Onion, Cheese, Tomato, and Tortilla Chips

## **Mac & Cheese Bar ~ \$14pp**

Classic Yellow Cheddar Elbows, and Baked Creamy Parmesan Fusilli

With Toppings to include: Bacon, Scallions, Assorted Cheeses, Broccoli, Diced Chicken,

Tomatoes, Chopped Spinach, Sautéed Mushrooms, Onion Strings

## **\*Slider Station ~ \$14pp / Please select TWO:**

Cheeseburger: American Cheese, Pickles, Ketchup

Nashville Chicken: Fried Chicken, Nashville Hot Sauce, Coleslaw

Meatball: Mozzarella Cheese, Marinara Sauce

BBQ Pulled Pork: Cheddar Cheese, Pickle Chips

Caprese: Fresh Mozzarella, Roasted Tomato, Basil

Cuban: Ham, Pulled Pork, Swiss Cheese, Mustard, Pickles

\*\* ADD: Waffle Fries, Curly Fries or Tater Tots \$4pp

\* 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.

# Presentation Desserts ~ Min. 50pp

## **Chocolate Fountain** \$15 pp

Fresh Seasonal Fruit, Marshmallows, Pretzels, 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

## **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

## **Dessert Platters** (per platter) \$35 each

Chef's Selection of Chocolate Dipped Strawberries and Assorted Mini Pastries

# 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: Athletic IPA / Heineken

Zero

## HARD SELTZERS \$9

(seasonal)

## WINE \$11

Chardonnay

Pinot Grigio

Cabernet Sauvignon

Sauvignon Blanc

Merlot

Pinot Noir

Prosecco

## CALL LIQUOR \$12

Absolut

Absolut Citron

Bailey's

Bacardi

Beefeater

Captain Morgan

Dewar's

Goslings Rum

Jack Daniels

Jim Beam

Kahlua

Malibu

Bribon Tequila

Tanqueary

Tito's Vodka

## PREMIUM LIQUOR \$17

Bombay Sapphire

Grand Marnier

Jameson

Johnnie Walker Black

Crown Royal

Makers Mark

Hendricks

Grey Goose

Ketel One

Casamigos

Patron

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 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-\$4000 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 \$500 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 Club policy and 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 for an event, 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 / NO JEANS" 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.