

WEDDINGS AT BELLEVUE GOLF CLUB

Designed to be the ultimate in casually elegant weddings, Bellevue Golf Club accommodates both intimate and large receptions from 50 to 140 guests. For those couples that would like an outdoor ceremony as well, the club offers two beautiful locations on the course grounds.

Whether you prefer the grounds of the golf course, or the veranda with magnificent fairway views, there is a space perfect for your day. Our wonderful patio is available for cocktail receptions, where you and your guests can start the evening outdoors and take in the gorgeous views.

Packages

Gold \$90 per person

- Wedding Tasting
- White Linens
- Choice of napkin color
- Sweet heart table (if desired)
- A selection of three passed hors d' oeuvres
- Choice of one stationary hors d' oeuvre
- Champagne toast
- Three course dinner
- Coffee service with sheet cake*

Platinum \$100 per person

- Wedding Tasting
- White Linens
- Choice of napkin color
- Sweet heart table (if desired)
- A selection of four passed hors d'oeuvres
- Choice of two stationary hors d' oeuvres
- Champagne toast
- Four course dinner
- Coffee service with sheet cake*

*For wedding parties supplying a cake from a third party, the sheet cake may be substituted with a selection from our ice cream/sorbet menu.

Bar Service

The Club offers your choice of a cash bar, hosted bar, or any combination of. Bar is billed by consumption. Guests may also select wine service with dinner.

Ceremonies

You may choose to have an indoor or outdoor wedding ceremony onsite. There is a \$500 Ceremony fee which allows a 30-minute ceremony plus set-up and breakdown. Outdoor ceremony chairs may be rented by your vendor of choice or through the club for approximately \$5-\$6 per chair.

Facility Rental

There is a \$500 facility rental fee allowing you access to our club for a 5 hour wedding. You have the option to extend the length of the wedding. Each additional half hour is \$175. Please note the event must end by 12 a.m.

18% Gratuity & 7% Sales Tax will be applied to all Food & Beverage

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Passed Hors d'oeuvres

For the **Gold Package**, please select one from the left column and two from the right column. For the **Platinum Package**, please select two from the left column and two from the right column.

Crostini

Fresh Mozzarella plum tomato crostini & olive oil

Pistachio Chicken Tenders

Served with a spicy peanut sauce

Macadamia Chicken Tenders

Served with a red currant barbeque sauce

Vegetable Spring Roll

Served with a sweet & sour dipping sauce

Mushroom Caps

Stuffed with spinach, prosciutto & mozzarella cheese

Antipasto Skewers

Artichoke hearts, Kalamata olives, grape tomatoes & bocconcini

Andouille Sausage en Crouste

Smoked sausage wrapped in puff pastry
Served with whole grain mustard sauce

Cocktail Meatballs

Available Swedish, Teriyaki, or Marinara

Mini Beef Wellington

Roasted sirloin & mushrooms duxelle wrapped in
Puff pastry

Shrimp Cocktail

Jumbo shrimp zesty with cocktail sauce & fresh lemon

Cocktail Crab Claws

Alaskan crab served with horseradish sauce & zesty
cocktail sauce

Scallops & Bacon

Sea scallops wrapped in Applewood smoked bacon

Roasted Lamb Lollipops (\$5 upcharge)

Australian Lamb with a rosemary Dijon demi glaze

Mini Crab Cakes

Fresh Lump Crabmeat served with remoulade

Thai Basil Beef Skewers

Served with a spicy soy sauce

Crispy Coconut Shrimp

Served with an orange marmalade dipping sauce

Smoked Salmon Cups

Smoked salmon, red onion, capers & dill in a cucumber
cup with lemon dill cream

Stationary Hors d'oeuvres

For the **Gold Package**, please select one. For the **Platinum Package**, please select two.

Domestic & Imported Cheese Display Garnished with fresh seasonal fruits and berries

Fresh Seasonal Fruit Display

Warm Spinach & Artichoke Dip accompanied by Pita Chips OR Crudit  Vegetables

Fresh Vegetables Crudit  served with seasonal dip

Mexican Spread Fresh salsa, Guacamole and Queso Dips with House-Made Tri-Color Tortilla Chips

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Starters

The first course will be your choice of a Fresh Garden Salad or Bellevue's Classic Caesar Salad with warm rolls. Platinum packages may choose a second course of either a bisque or ravioli.

Plated Entrees

Entrees are accompanied by your choice of vegetable and starch.

Chicken Piccata

Boneless breast sautéed with white wine, lemon juice, capers, & chicken au jus

Chicken Marsala

Boneless breast sautéed with mushrooms, shallots, marsala wine & chicken au jus

Chicken Franchise

Boneless chicken sautéed in white wine, lemon and parsley

Tuscan Chicken

Grilled chicken breast, artichoke hearts, tomatoes, olives, fresh herbs & garlic

Roasted Statler Chicken Breast

Marinated in balsamic vinegar, extra virgin olive oil, fresh basil, rosemary, & garlic

New England Baked Haddock

Fresh local haddock topped with Ritz cracker crumbs, white wine & lemon juice

Baked Atlantic Salmon

Roasted salmon with a lemon dill sauce

8 oz. Petite Sirloin

With a mild mushroom demi glaze

10 oz. Tender Cut Pork Chop

With a port wine rosemary demi glaze

6 oz. Filet Mignon

Bordelaise sauce (\$15 Upcharge)

Vegetable and Starch

Vegetable and starch selections for your plated entrees (choose 2)

- Fresh seasonal vegetable medley
- Sautéed broccoli florets with garlic & lemon
- Green beans almandine
- Ratatouille
- Roasted autumn vegetables (seasonal)
- Potato au gratin
- Roasted fingerling potatoes with garlic & fresh herbs
- Rice pilaf
- Spinach & parmesan pilaf
- Pasta du jour

Coffee & Dessert

To complete your meal, our staff will slice and serve your wedding cake along with coffee & tea. You have the option to add desserts to your package if you so desire. Please inquire with your event coordinator.

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With both the Gold and Platinum packages you have the option to get creative and add-on any of the items listed here!

Late-Night Bites

As a fun evening progresses everyone could use a little late-night snack! You have the option to add any of the following to your package for \$5 per piece:

- Mac & Cheese Balls
 - Flatbread Pizza
 - Beef or Pulled Pork Sliders
 - Warm Cookies & Milk
 - Chocolate & Vanilla frapes
 - Mini Grilled Cheese & Tomato Bisque
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Carving Station

Add a carving station to your dinner with a live chef to serve your guests

- Roasted Turkey Breast, \$7 per person
 - Honey Dijon Baked Ham, \$7 per person
 - Roasted Pork Loin, \$7 per person
 - Black Angus Sirloin, \$ market price
 - Roasted Tenderloin of Beef, \$ market price
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Additional Desserts

Sheet cake of choice is offered with both the Gold Package and the Platinum Package. The following desserts are also available for an additional charge. Please inquire

Seasonal Pies with Ice Cream

Chocolate Covered Strawberries

Dark, milk or white chocolate

Mixed Berry Shortcake

Seasonal berries, fresh whipped cream,
On a warm buttermilk biscuit

Assorted Mini Pastries

House made Cannoli's, Eclairs & Mini Cheesecakes

Molten Chocolate Lava Cake

Gluten-free chocolate with molten center
topped with whipped cream

Ice Cream Sundae Bar

Homemade Whipped Cream, Hot Fudge, Caramel
Sauce, Nuts, Sprinkles with a cherry on top!

New York Cheese Cake

Served with strawberry sauce

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