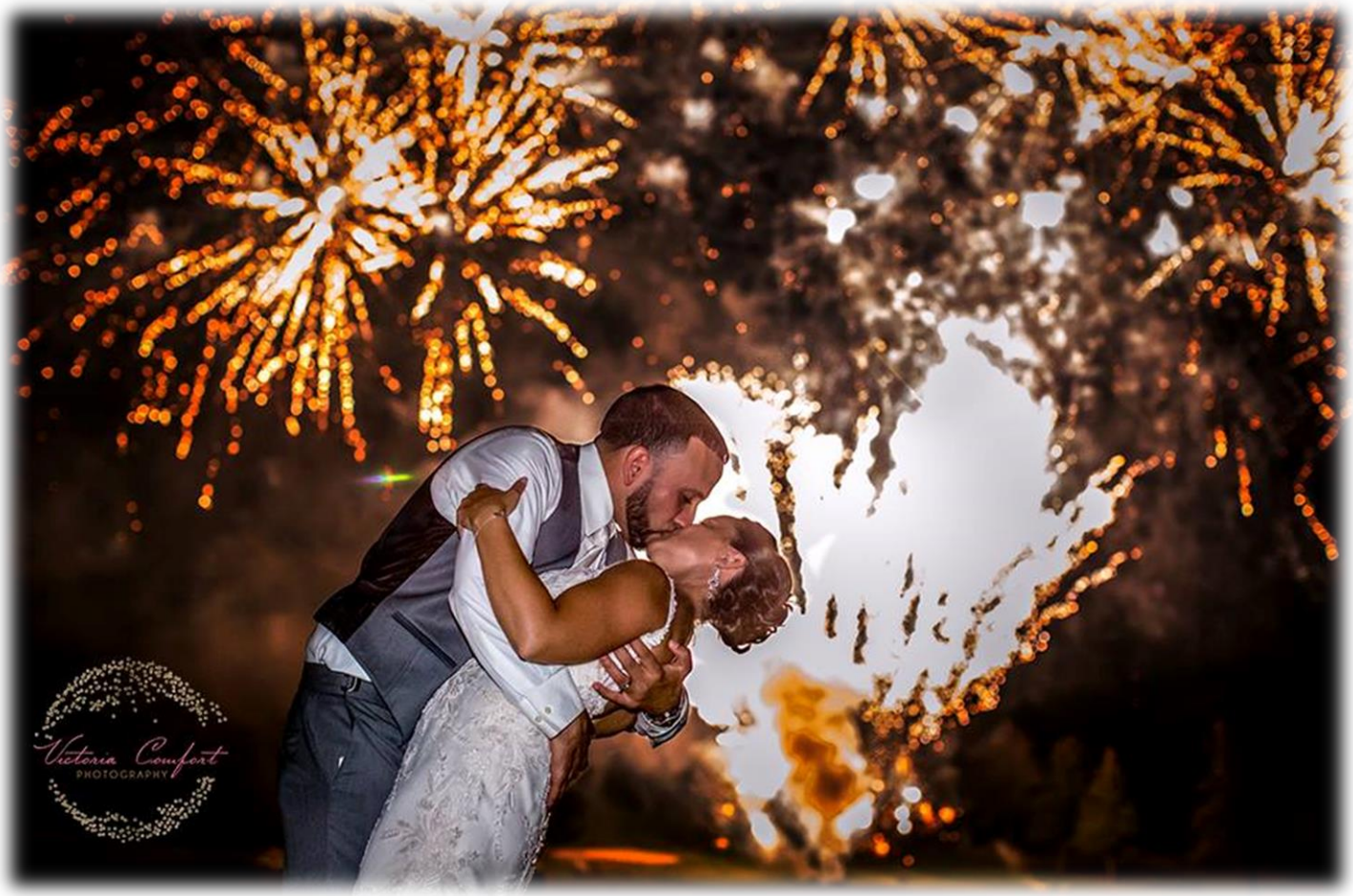
Hillside
Country Club



Wedding Reception Packages

82 Hillside Avenue ~ Rehoboth MA 02769 ~ 508-252-9761 ~ www.HillsideCountryClub.com

Your Day...

From Dream to Reality

Congratulations on your engagement. We appreciate you considering Hillside Country Club as your venue. We look forward to providing you and your guests the highest standard of service and cuisine to guarantee the most perfect and memorable experience.

We are nestled in the country charm of Rehoboth MA, just minutes from Providence, Taunton and Bristol. Hillside Country Club offers a picturesque setting for your upcoming event. Our beautiful ballroom can accommodate your intimate affair to the most elaborate reception. We feature multiple ceremony sites overlooking exquisite views of our beautifully landscaped grounds. Our facility offers a private bridal suite, spacious outdoor patio & tent areas, multiple fire pits and has spectacular views of our golf course and scenic pond which create the perfect photo setting.

Our amenities don't stop there. Our property also features Cristallo Spa & Salon, our on-site full service spa, an outdoor tiki bar perfect for a late night after party. Exciting additions like a firework display or helicopter entrance are available for a truly personalized experience for you and your guests. Hillside Country Club is confident that we can meet and exceed all your expectations no matter the occasion.

Enclosed are our Wedding Reception Packages which include the various options available. However, the possibilities are endless. I will work with you throughout the planning process to customize your event and make it the day of your dreams

Please contact me to schedule an appointment to tour our facility. I look forward to working with you and am honored to be a part of your special day.

ALL OF OUR WEDDING PACKAGES INCLUDE THE FOLLOWING:

5 Hour Reception including Cocktail Hour

Bridal Suite ~ Complimentary Champagne

Beautiful Setting for Photography

Personal Attendant for Bride and Groom

Cocktail Reception for Wedding Party

Complimentary Tasting for Bride & Groom

Golf Foursome with Cart Voucher

Exclusive Use of Patio & Gazebo

Patio Tent Covering with Bistro Lighting

Cocktail & Patio Tables with Seating

Floor Length Linen ~ Napkin Color Choice

Chair Covers with Coordinating Sash

Hurricane Vases Centerpieces

Table Numbers with Holders

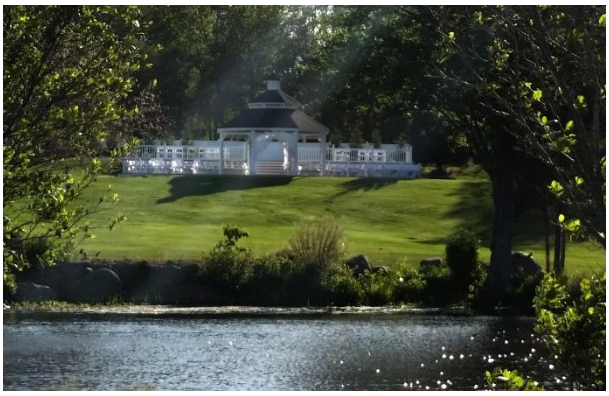
Full Bar in Ballroom & Bartender Service

Cake Cutting and Service

Champagne Toast for All Your Guests

Warm Dinner Rolls & Butter

Freshly Brewed Coffee & Tea



Hillside Wedding Package

Assorted Cheeses & Fresh Fruit
Vegetable Crudité
Three Passed Hors d'oeuvres
Soup or Salad
Two Dinner Selections
Seasonal Vegetable and Starch
$75 per person

Grand Country Club Package

Chiavari Ballroom Chairs
White Leather Lounge Furniture Set
One Loveseat, Two Ottomans, Two End Tables

Choice of Specialty Linen
For Sweetheart & Cake Table
Use of Fire Pits with Attendant
Assorted Cheeses & Fresh Fruit
Vegetable Crudité
Potato Bar
Five Passed Hors d'oeuvres
Passed Signature Cocktail
During Cocktail Reception
Strawberry Garnish on Toast
House Wine Table Service
Soup & Salad
Two Dinner Selections
Including Prime Rib, Stuffed Haddock, Stuffed Shrimp, Braised Short Ribs
Seasonal Vegetable and Starch
Chocolate Covered Strawberry
Served with your cake
$125 per person

Enhancement Options

Wedding Cake from Konditor Meister ~ $4pp
Floral Allowance from Anjulan's ~ $7pp
DJ & Uplighting from Music Machine ~ $1900

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Entrée Selections

Poultry

Citrus & Herb Chicken Breast

- *Grilled breast marinated with lemon, lime, orange and fresh herbs finished with citrus supremes*

Herb Roasted Statler Chicken

- *Crispy skin roasted Statler breast with chicken jus*

Stuffed Chicken Cape Cod

- *Chicken breast with a dried cranberry stuffing finished with a tarragon veloute sauce*

Chicken Marsala

- *Sautéed in a mushroom Marsala demi-glace*

Chicken Piccatta

- *Sautéed in a lemon caper butter sauce*

Seafood

Baked Cod

- *Seasoned breadcrumbs & white wine butter sauce*

Herb Roasted Salmon

- *Slow roasted with butter, shallots & thyme*

Baked Haddock La Collina~ Add $5

- *Seafood stuffing with lemon caper sauce*

Baked Stuffed Shrimp~ Add $5

- *Four Jumbo shrimp with a seafood stuffing*

Beef & Veal

Sirloin of Beef

- *Sliced, demi-glace*

Braised Beef Short Ribs ~ Add $3

- *Slow-Braised, Rib Glaze, Crispy Onions*

Prime Rib of Beef ~ Add $7.50

- *Au jus & horseradish whipped cream*

Filet Mignon ~ Add $12

- *Demi-glace or Gorgonzola Butter*
- *Bacon Wrapped~ Add $4*

Surf and Turf

~Filet Mignon with Baked Stuffed Shrimp ~ Add $20

~Filet Mignon with Lobster Tail ~ Add Market $

Vegetarian

Vegetarian Ravioli

Chef's Vegetarian Tower

Vegetable Lasagna Roulade

Seasonal Pasta Primevera

Children Selections

(Choice of one)

Mac & Cheese

Chicken Tenders with French Fries

Grilled Chicken Breast

$20 per person

Includes Soup or Salad, Children 12 & Under Only

Soup

Italian Wedding

Tuscan Bean & Vegetable

Tomato Bisque

Butternut Squash Bisque

New England Clam Chowder~ $2

Lobster Bisque~ Add Market $

Salad

Mixed Greens Salad

Caesar Salad

Spinach Salad~ $3

Pear & Gorgonzola Salad ~ $3

Caprese Salad~ $4

Vegetable

Chef's Seasonal Medley

Green Beans with Butter & Herbs

Green Beans Amandine

Honey-Cinnamon Glazed Carrots

Charred Broccolini

Roasted Butternut Squash (seasonal)

Asparagus ~ $1

Starch

Garlic Mashed Potato

Sweet Potato Mashed

Roasted Potatoes

Rice Pilaf

Red Quinoa

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Stationary Hors D'oeuvres

Cheese & Fruit Display
An Assortment of cheeses, fresh seasonal fruit, & crackers
Add Build Your Own Bruschetta $3
Includes crostini, basil & tomato, olive tapenade, eggplant caponata, pesto spread & hummus

Vegetable Crudité
Assorted seasonal vegetables served with dip
Substitute Grilled Seasonal Vegetables $2

Mac & Cheese Bar ~ $8
Mac & Cheese served with enhancements including diced tomato, caramelized onion, roasted garlic, broccoli, chives, gorgonzola cheese, bacon & chicken

Potato Bar ~ $7
Garlic & Sweet Mashed Potatoes served with enhancements including caramelized onion, roasted garlic, chives, gorgonzola, cheddar, parmesan, bacon, sour cream, mini marshmallows & potato skins

Clam Cake & Chowder Station ~ $9
House made clam cakes served with choice of Red or White Clam Chowder with oyster crackers

Nacho Bar ~ $7
Served with fresh tortilla chips, pico de gallo, guacamole, black olives, black beans, chives, jalapeños, sour cream & cheese sauce.
Add Ground Beef or Pulled Pork $2

Raw Bar ~ $15
Jumbo shrimp Cocktail (3 per person)
Littlenecks on the Half Shell (3 per person)
Oysters on the Half Shell (1 per person)
Served with cocktail sauce & accompaniments

Antipasto Display ~ $14
Display of Italian specialties including prosciutto wrapped asparagus, capicola, salami, provolone & mozzarella cheese, Caprese skewers, Mediterranean olives, marinated mushrooms, artichokes, pesto spread & crostini
Add Fried Calamari with pepper rings in a white wine garlic sauce $4

Pasta Station ~ $8
Choice of two. Served with garlic bread & parmesan
Pasta: Penne, Farfalle, Cheese Tortellini
Sauce: Marinara, Pesto Cream, Alfredo, Bolognese($2)

Chef Attended Stations

*****$75 Chef Attendant Fee Required per attendant; 1 attendant per 75 guests***

Carving Station
Serves 25 guests.
Served with Hinged Rolls & Accompanying Sauce
Prime Rib of Beef ~ $375
Roasted Pork Loin ~ $225
Maple Bourbon Glazed Ham ~ $225
Roasted Turkey Breast ~ $200

Chef Attended Pasta Station ~12
Traditional Pasta Station accompanied by Chef attendant to sauté desired additions including diced tomato, caramelized onion, broccoli, mushrooms, gorgonzola cheese, bacon, grilled chicken & shrimp

Additional Course

Soup or Salad Course ~ $4
In addition to soup/salad course included in package

Intermezzo ~ $3
Seasonal Sorbet Selection
~ Finished with Champagne Add $2

Shrimp Cocktail Appetizer *~ $9*
3 Chilled Jumbo shrimp cocktail

Pasta Course *~ $6*
Mushroom Ravioli ~ Bolognese Pappardelle
Butternut Tortelloni ~ Cheese Tortellini
Lobster Ravioli (add $mkt)

Minimum of 75% of guaranteed guest count & no less than 50 guests for all stations

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Passed Hors D'oeuvres

Meat

Asparagus wrapped in Prosciutto
Arancini with Prosciutto
Chicken Satay with Dipping Sauce
Chicken Teriyaki
Stuffed Mushrooms with Sausage
*Mini Beef Wellington ***
*Seared Beef Tenderloin Crostini ***

Vegetarian

Fried Mac & Cheese
Phyllo Wrapped Brie & Raspberry
Bruschetta
Mini Vegetable Spring Roll
Spanakopita
Roasted Vegetable Cornucopias
Watermelon & Feta Skewer
Caprese Skewer

Seafood

Mini Crab Cakes
Seafood Stuffed Mushrooms
Crispy Calamari with Rouille
*Scallops Wrapped in Bacon***
*Shrimp Cocktail***
*Fried Oysters***
*Ahi Tuna Tartar with Avocado Mousse***
Lobster Medallion Canapé with Dill ~Market

Sips & Dips

*Grilled Cheese & Tomato Bisque***
*Clam Cakes & New England Clam Chowder***
Lobster Fritters & Lobster Bisque ~ Market

*(**Additional $1 per person for these selections)*

Late Night Snack *(Priced per 50 Pieces)*

Mini Cheeseburger Sliders ~ $225
Toasted brioche bun, rouille, crispy onions with hand-cut fries

Mini Pulled Pork Sliders ~ $225
Toasted brioche bun, banana peppers, mixed greens with hand-cut fries

Mini Grilled Cheese ~ $200
Brioche bread grilled cheese, Tomato Bisque shooter

BLT Bites ~ $200
Bacon, Lettuce, Tomato & Roasted Garlic aioli with House chips

Potato Skins~ $175
House made potato skins with cheddar cheese, bacon & sour cream

Soft Pretzel Stix ~ $95
Warm soft baked Bavarian pretzel stix served with sweet mustard sauce

Hand Cut Fries ~ $125
Hand cut seasoned French fries, Ketchup

Cookie& Milk Shooters~ $100
Freshly Baked Cookies with Milk Shooter

Mini Doughboys~ $125
Fried House Dough, Powdered Sugar, Raspberry Coulis

Minimum of 75% of guaranteed guest count & no less than 50 guests for all stations

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Dessert & Sweets

***S'mores Buffet* ~ $3**
*Everything your guests would need to make delicious s'mores. **Lower fire pit with attendant required.*
Enhanced with assorted graham cracker flavors, cookies & assorted candy ~$2

***Candy Bar* ~ $7**
Assortment of candy to match your theme or color scheme. Includes treat bags for guests to take as a favor!

***Popcorn Bar* ~ $7.50 (75 guest minimum)**
Assortment of popcorn flavors including theatre style, caramel, Cajun, white cheddar & milk chocolate drizzle. Includes popcorn bags. Great as a favor!

***Chocolate Fountain* ~ $9 (100 guest minimum) $200 Set Up & Attendant Fee**
A flowing fountain of warm gourmet chocolate served with assortment of sweets for dipping. Including seasonal fruits, marshmallows, pretzel rods and Rice Krispie treats. Available in Milk, Dark or White Chocolate & Caramel.
Add fresh baked cookies & brownies ~ Add $3
***For use on patio or outdoors add $75 wind guard fee*

***Ice Cream Sundae Bar* ~ $8**
The Ice Cream Machine Vanilla & Chocolate ice cream with hot fudge, strawberry sauce, sprinkles, whipped cream, candy pieces, cookies, nuts, cherries and waffle cone bowls. Includes attendant for scooping!
Enhance with specialty flavors, Ask for selection~ $1 per flavor

Build Your Own Dessert Display

(Per dozen unless noted)

Freshly Baked Cookies & Milk Shooters	*$30*
Chocolate Covered Strawberries	*$54*
Gourmet Strawberry (Pretzel, Oreo, Bride/Groom)	*$72*
Crème Brulee Cups	*$70*
Mini Cannoli~ Plain/Choc. Or Pistachio	*$54/$60*
Mini Chocolate Eclairs	*$48*
Mini Assorted Biscotti (2 doz.)	*$42*
Dark Chocolate Covered Oreos (4 doz.)	*$85*
Mini Bar Assortment (6 doz.)	*$108*
Mini Flourless Cakes (5 doz.)	*$285*
Mini Whoopie Pies (5 doz.)	*$240*
Mini Assorted Cupcakes (5 doz.)	*$135*
Classic Petite Fours (4 doz.)	*$125*
Artisan Hand Rolled Truffle (4 doz.)	*$125*

Individual Plated Desserts

$7.50 per person

Molten Lava Cake
Strawberry & Cream
Raspberry-Lemon
Lemon Meringue
Tiramisu Torte
NY Cheesecake
Chocolate Raspberry
Chocolate Fudge Mousse
Triple Chocolate Mousse
Chocolate Praline Crunch
S'more Torte
Peanut Butter Caramel Chocolate

Cake Accompaniments

The Ice Cream Machine Scoop of Ice Cream ~ $2.50pp
Specialty flavor, Ask for selection~ $1 per flavor
Chocolate Dipped Strawberry ~ $4.50 ea.

Gourmet Strawberry (Pretzel, Oreo, Bride/Groom) ~ $6ea.
Pastry Tray ~ $36 per table
(triple chocolate cake, mini éclair, lemon tart, apple crumb tart, chocolate fudge cube)

Minimum of 75% of guaranteed guest count & no less than 50 guests for all stations.
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Beverage & Bar Information

Cash Bar
Guests pay on their own per drink

Hosted Bar by Consumption
Host is charged on a per drink basis and can be set up for a specific time frame, dollar amount or specific beverages such as beer, wine and/or soda. A pre-arranged deposit must be paid in advance & a credit card will be kept on file for any balance accrued.

Flat Rate Hosted Bar
Host will be charged a flat rate per person. Guests under 21 will be charged open soft drink rate. Rate may be adjusted for additional time. All flat rate hosted bar options include soft drinks.

Open Soft Drink ***$4 per person for duration of event***

Beer, Wine ***One Hour ~ $16*** ***Duration ~ $32***

Choice Hosted Bar ***One Hour ~ $20*** ***Duration ~ $38***
Includes: Absolut, Beefeater, Tanqueray, Bacardi, Captain Morgan, Seagram's 7, Dewars, Jack Daniels, Jose Cuervo, Beer, Wine & Sangria

Premium Hosted Bar ***One Hour ~ $24*** ***Duration ~ $44***
Includes: Grey Goose, Crown Royal, Bombay Sapphire, Glenlivet, Johnny Walker Black, Patron Silver, Beer, Wine & Sangria & Choice level bar items

Signature Cocktails ~ $225 per gallon *(Serves Approx. 30)*
Blushing Bride *~ strawberry vodka, pink lemonade, strawberry garnish*
Something Blue *~ blueberry vodka, lemonade, splash of blue curacao & sprite*
French Kiss *~ vodka, raspberry liqueur, champagne*
Mint-To-Be *~ Bacardi rum, champagne, triple sec, muddled mint*
Sangria *~ Red, White Or Champagne ~* ***$255 per gallon***
Add Custom Designed Ice Sculpture or Ice Luge~ Starting at $350

Table Wine Service ~ $35 per bottle
Available in Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Merlot, Cabernet Sauvignon or Pinot Noir Charged by the open bottle. Pre-determined bottle count based on your guest count will be invoiced beforehand and remaining bottles consumed will be billed at end of event. Credit card will be kept on file for balance accrued.

Beverage Stations

Serve 75 Guests
Welcome Beverage Station ~ $150
Lemonade, Strawberry Lemonade, Infused Iced Water, Mini Water Bottles
Warm Apple Cider Station ~ $300
Orange slices, cloves, cinnamon sticks
Hot Chocolate Station ~ $400
Marshmallows, Peppermint Sticks, Rolled Wafers, Fresh Whipped Cream
Cordial Cart ~ $175 Attendant & Set Up Fee; Charged by Consumption of Cordial
Includes flavored syrups, biscotti and cordials: Kahlua, Bailey's, Sambuca, Jameson, Grand Marnier, Amaretto Disarrono, Chambord, RumChata, Dorda Chocolate Liqueur

Bar Service will end one half hour before the conclusion of your event.
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Ceremony

*Hillside Country Club charges a **$750** Ceremony fee. This fee includes a one-hour ceremony prior to your five hour reception, a ceremony rehearsal, and set-up of chairs at site up to 150 guests. There is an additional charge per chair over 150 guests. We have multiple ceremony sites including our patio and pond side gazebo. A 24 hour notice is required to move ceremony indoors due to inclement weather providing the room is available. Additional fee may apply. Use of Pond Side Tent Area available for additional fee of **$250,** includes optional tent sides & electricity.*

Enhance your ceremony with draping or a 10' backdrop!

Room Rental & Guest/Food Minimums

Room rental includes use of private facilities including dining room, patio area with tent covering (weather permitting) & private restrooms. Guests are not allowed on Golf Course at any time including putting green, golf carts or in the pool area.

Room Rental	***In- Season***	***Off-Season*** *(Dec.-March)*
Crystal Ballroom	***$1,000***	***$500***
170 Guests Seated for Dinner/Banquet; 125 Guests Seated with Dancing		
Grand Ballroom	***$2,000***	***$1,000***
280 Guests Seated for Dinner/Banquet; 250 Guests Seated with Dancing		

Food Minimum *(excludes fees, tax & alcohol)*	***In-Season***	***Off-Season*** *(Dec.-March)*
Friday & Sunday	***$8,500***	***$6,750***
Saturday	***$11,250***	***$9,735***

Cocktail Reception Options *(1 hour)*	***Rental Rate***
Pond Side Tent Area	***$750***
Includes portable bar set-up, bistro lighting, optional tent sides, generator for electricity	
Restaurant Bar Area	***$750***
Includes bar set up, additional restroom, use of restaurant patio area, separate entrance	

Additional Services

Additional Hour Fee	*$250 per hour*	*White Lounge Furniture Set*	*$500 each*
Chiavari Chair Upgrade	*$3 per chair*	*Up Lighting*	*$700 & Up*
Double Linen Overlay	*$5 per table*	*Coat Room Attendant*	*$150 each*
Specialty Linen	*$20 & Up*	*Additional/Portable Bar Set-up*	*$100*
Specialty Napkins	*$1.50 each*	*Additional Bartender*	*$75 each*
Gazebo Draping	*$150 & up*	*Restroom Amenity Basket*	*$65 each*
10' Backdrop Panel	*$300*	*Custom Ice Carvings*	*$350 & Up*
Propane Fire Pit	*$125 each*	*Tent Rentals*	*Upon Request*
Lower Fire Pit with Attendant	*$175*	*Horse Drawn Carriage*	*Upon Request*
Outdoor Heaters	*$100 each*	*Valet Parking*	*$600 & Up*

Looking for that "WOW" factor to make your day even more memorable?

Fireworks Display	*$4500 & Up*
Helicopter Entrance	*$950 &Up*

Ask about other services and rental items available.

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