



# Partners Catering at Southampton Country Club

## *Wedding Menus*

Come & Celebrate along the beautifully landscaped grounds of Southampton Country Club with the rolling hills of New England providing a perfect backdrop for your photographs.

We bring a wealth of experience and knowledge to planning your wedding , helping to alleviate the stress of coordinating your event and ensuring every detail of the day is catered to.

Our experienced staff will be happy to assist you in determining which would best meet your needs and will also ensure every detail is carried out as you requested.

For more detailed information and assistance in planning your special day please call us!

Thank You for considering  
Partners Restaurant & Catering  
at Southampton Country Club  
for your event.



Partners Restaurant & Catering

413-786-0975

[www.partnersrestaurant.com](http://www.partnersrestaurant.com)

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Southampton Country Club

329 College Highway

Southampton, MA 01073

413-527-9815

[SouthamptonCountryClub@gmail.com](mailto:SouthamptonCountryClub@gmail.com)

# *Your Wedding*

Gourmet Cheese Display  
Four-Course Dinner  
Brewed Coffee & Teas  
Assorted Bread Basket

*Included...*

Personal Event Consultant  
White Table Linens  
Napkin Color Selection  
Wedding Toast  
Centerpieces of Hurricane  
Lamps with Candles

\$ 45.00 / pp

*"Love is a symbol of eternity.  
It wipes out all sense of time,  
destroying all memory of a beginning  
And all fear of an end."*

Partners Catering at Southampton Country Club  
329 College Highway, Southampton, MA



## Social Hour Hors D'oeuvres

### GOURMET CHEESE DISPLAY (included)

An assortment of international & domestic cheeses, pepperoni, fruit garnish, assorted vegetable crudités, crostini & crackers

Upgrade to:

#### ELITE GREETING / \$1

The Gourmet Cheese Display with the addition of fresh seasonal fruits and fancy snack mix.

#### ADD ANY OR ALL!

Of the following served with appropriate breads, crackers or chips: / \$1 ea.

Hummus, Bruschetta, Horseradish Cheddar Spread, Guacamole, Classic Salsa, Fruit Salsa, Artichoke Parmesan Dip, House Herbed Mixed Nuts.

#### CLASSIC ANTIPASTO / \$2

Prosciutto, Salami, Sopressata, Fontinella, Mozzarella, Roasted Red Peppers, Pepperoncini, Marinated Mushrooms, Marinated Artichokes Hearts, Imported Olives and Breads and assorted condiments.

#### ADD TO HORS D'OEUVRES DISPLAY:

#### BUTLER-PASSED HORS D'OEUVRES / \$6

Includes the Gourmet Cheese Display with butler-passed hors d'oeuvres, your choice of four items plus some chef-selected hors d'oeuvres. (Under 40 guests, chef-selected hors d'oeuvres only.)

Sesame Chicken Bites  
Crab Stuffed Cherry Tomatoes  
Asparagus Wrapped with Prosciutto  
Belgian Endive Boats with Waldorf Chicken Salad  
Deviled Eggs  
Fantail Fried Shrimp with Cocktail Sauce  
Olive Tapenade Tartlets  
Marinated Artichoke Hearts Wrapped in Prosciutto  
Mini Bruschetta  
Roasted Red Pepper, Spinach & Feta Frittata  
Fruit Kebobs with Pina Colada Dip  
Cheddar & Bacon Potato Cups with Sour Cream  
Teriyaki Beef Skewers  
Sesame Chicken Skewers  
Bourbon BBQ Kielbasa  
Parmesan Artichoke Bites  
Spinach & Walnut Stuffed Mushrooms  
Mini Chicken Cordon Bleu Bites  
Crabmeat Rangoons  
Mini Vegetable Egg Rolls  
Cashew Chicken Spring Rolls  
Boneless Buffalo Wings  
Scallops Wrapped in Bacon  
Thai Chicken Satay with Spicy Peanut Sauce  
Spanakopita  
Fried Mozzarella Sticks with Marinara  
Fried Cheese Raviolis with Marinara  
Risotto Balls with Pesto Dip  
Garlic Croutons with Gorgonzola Cream Dip  
Southwest Egg Roll  
Pulled Pork Phyllo Tartlets  
Caesar Salad Bites  
Harvest Chicken Salad on Belgian Endive  
Mini Quiches  
Vegetable Pot Stickers  
Potato Pancakes with Applesauce & Sour Cream  
Crabcakes \$1  
Clams Casino \$1.25  
Ground Lamb Pops wuth Tzatziki \$1.25  
Maple-Pepper Salmon Bites \$1  
Sushi \$2.00



## Wedding Courses

### RAW BAR STATION / \$12

(Minimum of 75 guests)

Fresh Shucked Oysters, Clams, Shrimp Cocktail, Marinated Mussels, Calamari Salad, Snow Crab Claws with Mignonette, Horseradish, Cocktail Sauce, Tabasco & Lemon (Add Sushi \$3)

### ADDITIONAL STATIONS AVAILABLE UPON REQUEST

Carving Station, Pasta Station, Soup Station, Mexican and More.

#### APPETIZERS

*Your Choice of One:*

- Homemade Soup—Minestrone, Chicken & Rice, Beef Barley, Italian Wedding
- Melon with Prosciutto
- Fresh Fruit Salad (with Sherbet \$.50)
- Crostini Trio—Bruschetta, Cannellini Bean & Caponata
- Clam Chowder \$1
- French Onion Soup \$1
- Tortellini Alfredo \$1
- Lobster Bisque \$2
- Chilled Shrimp with Cocktail Sauce \$5

#### SALADS

*Choose One:*

- House Garden Salad
- Classic Caesar Salad
- Crisp Greens with Craisins, Feta & Almonds
- Iceberg Wedge with Bleu Cheese \$1
- Greek Salad \$1
- Classic Spinach Salad \$1
- Antipasto Salad \$2
- Caprese Salad (in season) \$2

#### POTATOES / RICE

*Please make choice of One:*

- Classic Mashed Potatoes
- Garlic Oven-Roasted Potatoes
- Garlic Mashed Potatoes
- Lyonnais Potatoes
- Traditional Baked
- Rice: Pilaf, Basmati, White, Brown
- Potatoes Au Gratin \$1
- Chef's Risotto of the Day \$1

#### VEGETABLES

- Chef's Choice as Determined by Menu:
- Vegetable Medley
- Italian Blend
- Braised Carrots
- Steamed Broccoli Parmesan
- Sauteed Zucchini & Summer Squash
- Butternut Squash
- Fresh Asparagus \$1
- Grilled Vegetables \$1

### PASTA COURSE / \$2

- Pastas: Ziti, Penne, Bowtie, Rigatoni, Angel Hair, Fettucini
- Sauces: Marinara, Alfredo, Carbonara, Aglio e Olio and Pesto, Bolognese



# Entrees

## POULTRY

Chicken Roulade with Spinach, Ricotta and Roasted Red Peppers

Chicken Saltimbocca

Chicken Francaise

Chicken Marsala

Grilled Chicken Breast with Chimichurri

Fresh Roast Turkey with Gravy

Chicken Siena

Layered Chicken Cutlet topped with Eggplant, Prosciutto & Provolone

## MEAT

Roast Prime Rib of Beef with Au Jus

Corn Bread Stuffed Pork Loin with Natural Sauce

Maple Pork Loin - bacon wrapped, sliced

Sliced Top Round with Mushroom Gravy

Grilled Petit Filet Mignon with Mushroom Demi Glace

Grilled New York Strip Steak  
Topped with Onion Threads, Portobello  
Mushrooms & Gorgonzola \$2.50

Herb Marinated Veal Chop \$3.00  
with Roasted Shallot Demi Glace

## SEAFOOD

Stuffed Filet of Sole with Lobster Sauce

Baked Scrod with Cracker Crumb Topping

Orange Ginger Glazed Salmon  
with Sweet Chili Soy Reduction

Blackened Salmon Filet  
with Pineapple Salsa

Grilled Swordfish  
with Lemon Dill Aioli \$2.50

Baked Seafood-Stuffed Shrimp \$2.50

## VEGETARIAN

Eggplant Rollatini

Polenta Wedge with Oven-Roasted Vegetable Medley, Roasted Red Pepper Coulis

Cheese Ravioli Purses  
with Basil Cream Sauce

Artichoke Francaise over Pasta

Dinner Includes:  
A Basket of Freshly  
Baked Breads & Rolls

Brewed Coffees  
& Assorted Hot Teas



## *Sweet Endings*

### WEDDING SWEET ENDINGS

#### **DESSERTS**

*For a sweet ending:*

Your Wedding Cake, plated & served  
Apple Crisp with Whipped Cream  
White Chocolate Mousse, Berry Garnish  
Ice Cream Parfait  
Apple Strudel  
Whiskey Bread Pudding  
Bananas Foster  
Brownie ala Mode with Fudge Sauce  
Chocolate Mousse  
Strawberry Shortcake  
Cheesecake with Strawberries  
A La Mode / \$1  
Chocolate Lava Cake / \$4  
Pecan Pie \$3

#### **VIENNESE DESSERT TABLE / \$9**

(Minimum 50 Guests)  
Assorted Cheesecakes  
Mocha Hazelnut Cake  
Chocolate Cake  
Chocolate Truffle Mousse Cake  
Amaretto Almond Mousse Cake  
Mini Eclairs  
Angel Food Cake with Fresh Fruit  
Mini Cannolis  
Assorted Italian Pastries  
Tiramisu  
Chocolate Covered Strawberries

#### **CHOCOLATE FONDUE FOUNTAIN / \$6.95**

Dark Chocolate Fondue  
Dipping Items to Include;  
Fresh Strawberries  
Kiwi Slices  
Bananas  
Assorted Fancy Cookies  
Pretzels  
Marshmallows  
Dried Fruits  
Assorted Biscotti  
Pineapple Chunks  
..... and more

#### **ESPRESSO / CAPPUCCINO**

#### **COFFEE STATION / \$6.50**

Attended station will offer ;  
Espresso,  
Cappuccino  
Flavored Coffees

#### **CHOCOLATE CORDIAL CUPS**

Served Tableside  
Choose Three Cordials: / \$3.00  
Grand Marnier, Frangelico, Sambuca,  
Amaretto, Bailey's, Kahlua

# *Wedding Buffet*

Gourmet Cheese Display  
Buffet Dinner  
Brewed Coffee & Teas  
Assorted Breads Basket

*Included...*

Personal Event Consultant  
White Table Linens  
Napkin Color Selection  
Wedding Toast  
Centerpieces of Hurricanes  
with Candle

\$ 45.00 / pp

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# Wedding Buffet Menu

## SALAD

(Choose One)

Crisp Green Salad  
served with your choice of  
(2) two dressings pre-set  
at each table.

(on Buffet)

Tossed Green Salad  
Classic Caesar Salad  
Crisp Greens with Craisins,  
Feta & Almonds

## ENTREES

### MEAT

(please select one)

Stuffed Pork Loin  
Yankee Pot Roast of Beef  
Carved Steamship Round of Beef  
Roast Turkey\*  
Carved Steamship Round of Pork  
Beef Stroganoff  
Top Round of Beef\*

Prime Rib of Beef\* / add \$4.95

Tenderloin of Beef /add \$ 7.95

\* Available carved

### CHICKEN

(please select one)

Chicken Francaise  
Boneless Breast of Chicken Supreme  
Country Fried Chicken  
Chicken Florentine  
Chicken Parmesan  
Chicken Roulade with Spinach, Ricotta  
and Roasted Red Peppers  
Chicken Saltimbocca  
Chicken Francaise  
Chicken Marsala  
Grilled Chicken Breast with Chimichurri  
Fresh Roast Turkey with Gravy

### SEAFOOD

(please select one)

Baked Scrod with Cracker Crumb Topping  
Orange Ginger Glazed Salmon  
with Sweet Chili Soy Reduction  
Blackened Salmon Filet  
with Pineapple Salsa  
Stuffed Filet of Sole Almondine  
Sole Francaise  
Sole Roulade  
Maryland Crab Cakes  
Baked Scrod  
Seafood Newburg  
Seafood Mornay  
Stuffed Filet of Sole with Lobster Sauce  
Baked Seafood-Stuffed Shrimp \$2.50



# Wedding Buffet Menu

## PASTA

(choice of one)

Rigatoni, Ziti or Penne with choice of one sauce

Bolognese Sauce, Pesto, Vodka Cream Sauce, Marinara

Stuffed Shells with Homemade Meat Sauce or Marinara

Pasta Primavera, Vegetable

Fettuccine Alfredo

Tortellini Alfredo

## STARCH

(choice of one)

Garlic Mashed Potatoes

Baked Potatoes

Potatoes Au Gratin \$1

Classic Mashed Potatoes

Garlic Oven Roasted Potatoes

Chef's Rice Pilaf

Basmati, White or Brown Rice

Lyonnais Potatoes

Oven-Roasted Fingerling Potatoes \$1

## VEGETABLES

(choice of one)

Steamed Broccoli Parmesan

Green & Yellow Beans Almondine

Zucchini Marinara

Buttered Peas Italian-Style

Vegetable Medley

Green Beans

Braised Carrots

Buttered Corn

Butternut Squash

Sauteed Zucchini & Summer Squash

Fresh Asparagus \$1

## DESSERT

(please choose one)

Wedding Cake (Customer Provided)

Apple Crisp with Whipped Cream

White Chocolate Mousse, Berry Garnish

Ice Cream Parfait

Apple Strudel

Whiskey Bread Pudding

Bananas Foster

Brownie ala Mode with Fudge Sauce

Chocolate Mousse

Strawberry Shortcake

Cheesecake with Strawberries

Wedding Cake (Customer Provided, in addition to dessert)

Cut & Served / \$ 1.25

A La Mode / \$1

Chocolate Lava Cake / \$4

Pecan Pie \$3

## FOR YOUR CONSIDERATION

Upgraded Linens- Price Upon Request

White Chair Covers with Sash

(choice of colored sash) \$7

**\$45.00 Per Person**

Minimum number of 75 guests.

Maximum number of 140 guests.

A 18% House Charge and  
6.25% Massachusetts sales tax  
will be added to all prices.

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329 College Highway, Southampton, MA



# Beverage Service

## BEVERAGES

|                       |                |
|-----------------------|----------------|
| Soda                  | \$ 1.50        |
| Juice                 | 1.75           |
| Domestic Bottled Beer | 3.25           |
| Imported Bottled Beer | 4.00           |
| Draft Beer            | \$ 3 ~ 4.      |
| Wine                  | \$ 4.50 ~ 6.00 |
| Cocktails             | \$ 4. ~ 7.     |

## OPEN BAR

House & Call Brands  
(excludes top shelf)

|         |             |
|---------|-------------|
| 1 Hour  | \$ 10. / pp |
| 2 Hours | 14. / pp    |
| 3 Hours | 16. / pp    |
| 4 Hours | 18. / pp    |

\$2.00 / pp per additional hour

**PREMIUM OPEN BAR**  
includes top shelf

|         |            |
|---------|------------|
| 1 Hour  | \$ 11 / pp |
| 2 Hours | 15. / pp   |
| 3 Hours | 17. / pp   |
| 4 Hours | 19. / pp   |

\$2.00 / pp per additional hour

## HOUSE WINES

Red ~ Cabernet, Merlot  
White ~ Chardonnay, Pinot Grigio,  
White Zinfandel

## A BOTTLE of HOUSE WINE

Per table \$ 20.00

## PUNCHES / \$ 3.50 pp

Bloody Mary  
Screwdriver  
Mimosa  
Sea Breeze

- ~ 7% State and Local Sales taxes are included in beverage and open bar pricing.
- ~ No outside alcohol may be brought onto premises. All beverages purchased at S.C.C. must be consumed on premises.
- ~ Southampton Country Club reserves the right to withhold service from any guest without proper I.D. or who management deems to be intoxicated.
- ~ Southampton Country Club holds a no shot policy.
- ~ Service will cease no later than 1:00 am without exception.
- ~ A \$50. bartender charge will be applied if bar sales are less than \$ 250.00



## Southampton Country Club

### *Room Rental Fees*

#### May ~ October

|                            |          |
|----------------------------|----------|
| Friday, Saturday or Sunday | \$ 1000. |
| Monday ~ Thursday          | 325.     |

#### November ~ April

|                            |         |
|----------------------------|---------|
| Friday, Saturday or Sunday | \$ 350. |
| Monday ~ Thursday          | 250.    |

All non-refundable rental fees are due and payable upon confirmation of room/date availability.



413-527-9815  
Southampton Country Club

Thank you for considering  
Southampton Country Club  
for your event.



## *General Conditions*

### WEDDING RECEPTION GENERAL CONDITIONS

- We require a non-refundable deposit of \$ 1,000. upon booking your event. The deposit will be credited towards your final bill.
- We also require a non-refundable partial payment 6 months prior to your event date. This payment is approximately 20% of the estimated value of your event and will be credited towards your final bill. (No credit cards.)
- Our prices do not include a 18% house charge and 6.25% Massachusetts tax, which will be added to all services. Gratuity for staff is at the customers' discretion
- Southampton Country Club room rental fee. See attached.
- We require a guaranteed number of guests 14 days before your event. Final counts and payment by certified check are required 5 days before your event.
- Room minimums may apply to certain dates.
- A credit card number must be secured for any incidentals that may occur during the day of your event.
- Prices cannot be guaranteed for more than 90 days due to possible market fluctuations. Changes will not exceed 10 % annually.



## *Directions*

**SOUTHAMPTON COUNTRY CLUB**  
329 College Highway  
Southampton, MA 01073  
(413) 527-9815

**FROM the NORTH:**

I-91S. Take Exit 16 toward Cherry Street. Turn right at Cherry Street. Turn left at Homestead Avenue. Turn right at US-202S/U.S.206S/Westfield Road. Turn right at MA-10/ Southampton Road. Southampton Country Club on the right in approx. 1.5 miles.

**FROM the SOUTH:**

I-91N towards Hartford/Springfield. Take Exit 15 for Lower Westfield Road. Turn left at Lower Westfield Road. Take the 1st right onto Homestead Avenue. Sharp left at US-202S/ U.S. 206S/ Westfield Road. Turn right at MA-10N/Southampton Road. Southampton Country Club on the right in approx. 1.5 miles.

**FROM the EAST:**

I-90W. Take Exit 4 to merge onto I-91N towards Holyoke. Take Exit 15 for Lower Westfield Road. Take 1st right onto Homestead Avenue. Sharp left at US-202S/ U.S. 206S/ Westfield Road. Turn right at MA-10N/Southampton Road. Southampton Country Club on the right in approx. 1.5 miles.

**FROM the WEST:**

I-90E. Take Exit 3 toward MA-10/ US-202/ Westfield/Northampton. Turn left at MA-10/Southampton Road. Southampton Country Club on the right in approx. 4.5 miles.



*"..... Our guests are still talking about the wonderful food. Many said it was the best event they have attended in years. In fact one woman said she never attended an event so beautifully done. Thank you for everything. We had a fantastic night! I am recommending you to everyone I meet!*

*I couldn't have been more satisfied.....so many thanks to you and your staff for a job well done! Everyone was most accommodating.*

*Ann*

*Dear Mark & Sarah~*

*I can't begin to thank you for giving us an amazing wedding banquet, it was simply marvelous!! The food was awesome, the tables set perfectly, the waitstaff was kind & professional.. everything was done to perfection.*

*Thank you ever so much!!*

*Sincerely,*

*Joanne*