

St. Anne Country Club

Wedding Packages



St. Anne Country Club Wedding Packages will include the following:

Tax, Gratuity, and Room Fees

Champagne Toast or Sparkling Cider Toast

Stunning views for wedding pictures

Complete Staff

Elegant Centerpieces

Complimentary Cake Cutting (**Wedding Cake is not included*)

Seasonal Outside Area for Social Hour

Table Linens: We offer a very extensive selection of colors and fabrics to choose from. You will choose a table overlay, table runner, and napkin in the color and fabric of your choice.

Chairs covers come in white, ivory, and black. Chair sash is available in any color.

Only one wedding per day - so very little time restrictions. You can customize the timeline of your special day.

781 Shoemaker Lane
Feeding Hills, MA 01030



(413) 786 2088
www.STANNECC.com



The Buffet Wedding Package

Hors D'Oeuvres

(During The Social Hour)

Assorted Cheeses and Crackers, Vegetable Crudités and Fresh Fruit Display

Includes

Assorted Breads and Rolls
Choice of Garden Salad or
Caesar Salad
Selection of Italian Meats
Cold Salads
Chef's Choice of Vegetable
Rice Pilaf

Potato Selection

Choose One (1)
Garlic Oven Roasted
Garlic Mashed
Twice Baked
Boiled
Scalloped
Au Gratin
Roasted Fingerling

Pasta Selection

Choose One (1)
Penne with Meat/Marinara Sauce
Ziti w/Broccoli
Mac + Cheese
Tortellini Alfredo
Farfalle Prima Vera
Linguine w/Roasted Tomatoes
Penne a la Vodka Sauce

Entrée Selection Choose Three (3)

Chicken Francaise
White Wine and Lemon Sauce
Chicken Marsala
Mushroom and Wine Sauce
Bourbon Chicken
Sweet and Spicy Jack Daniels Sauce
Gorgonzola Chicken
Gorgonzola and White Wine Sauce
Chicken Saltimbocca
Layered with Spinach, Prosciutto,
Provolone Cheese in Brown Sauce
Mediterranean Chicken
Mushrooms, Peppers, Artichokes, Olives
Chicken Parmesan
Provolone Cheese and Marinara
Stuffed Breast of Chicken
Cranberry and Sage Stuffing
General Tso Chicken
Sweet and Spicy Orange Sauce

BBQ Pork Ribs
Whiskey Glazed
Steak or Chicken Fajita's
Peppers, Onions, Sour Cream, Guacamole
Italian Style Meatballs
Our Homemade Marinara Sauce
Sausage and Peppers
Combination of Hot + Sweet Sausage
Stuffed Pork Chops
Sausage Stuffing
Breaded Pork Cutlets
Served with Pork Gravy
Eggplant Parmesan
Provolone and Marinara Sauce
Eggplant Rollatini
Layered with Prosciutto, Spinach, and Provolone
Veal Sorrentino
*Veal Sautéed with spinach in a sherry brown sauce
topped with mozzarella and peppers*

Prime Rib of Beef
Accompanied by Garlic Mushroom Gravy
Roast Center Cut Pork Loin
Served with our Homemade Applesauce
Baked Ham
Accompanied by Pineapple Chutney
Fresh Roasted Turkey
Served with homemade gravy
Lemon Garlic Tilapia
Garlic, Lemon, and White Wine
Baked Scrod
Topped with Garlic Breadcrumbs
Stuffed Filet of Sole
Scallop and Crabmeat Stuffing
Shrimp and Sausage Gumbo
Andouille Sausage and Shrimp in an
Aromatic Stew
Poached Salmon
Citrus Butter Sauce

Assorted Desserts

Cookies
Cheesecakes
Cream Puffs
Eclairs
Macarons

Hot Beverage Station

Coffee
Assorted Teas
Hot Chocolate
Flavored Creamers

Before placing your order, please inform server if a person in your party has a food allergy.

Classic Buffet Wedding Package

Tax, Gratuity, and Room Fees
Champagne Toast or Sparkling Cider Toast
Stunning views for wedding pictures
Complete Staff
Tall Glass Centerpieces
Complimentary Cake Cutting
Seasonal Outside Area for Social Hour
Customized Table Linens
Personalized Wedding Timeline

\$60.00

Premium Buffet Wedding Package

Tax, Gratuity, and Room Fees
Champagne Toast or Sparkling Cider Toast
Stunning views for wedding pictures
Complete Staff
Tall Glass Centerpieces
Complimentary Cake Cutting
Seasonal Outside Area for Social Hour
Customized Table Linens
Personalized Wedding Timeline
Two (2) Additional Hors D'Oeuvres
One (1) Hour Open Bar (Tier I)

\$75.00

Luxury Buffet Wedding Package

Tax, Gratuity, and Room Fees
Champagne Toast or Sparkling Cider Toast
Stunning views for wedding pictures
Complete Staff
Tall Glass Centerpieces
Complimentary Cake Cutting
Seasonal Outside Area for Social Hour
Customized Table Linens
Personalized Wedding Timeline
Two (2) Additional Hors D'Oeuvres
Five (5) Hour Open Bar (Tier I)
Up to 4 Rounds of Golf w/Carts

\$87.00



The Plated Wedding Package

Hors D'Oeuvres

(During the Social Hour)

Assorted Cheeses and Crackers, Vegetable Crudités, Artichoke and Spinach Dips

Appetizer Selection

Freshly Baked Rolls
Choice of:
Fresh Seasonal Berries
Citrus Fruit Medley
Antipasto Platter

Salad Selection

Choice of:
Mixed Field Greens
Iceberg Wedge
Caesar Salad
Tomato and Mozzarella

Accompaniments

Choice of:
Garlic Oven Roasted Potatoes
Mashed Potatoes
Twice Baked Potatoes
Rice Pilaf

Entree Selection Choose Three (3)

Poultry Entrees

Chicken Saltimbocca

Boneless chicken stuffed with prosciutto, Swiss and American cheese, and a savory puree of sage, rosemary, and garlic

Chicken Francaise

Fresh tender chicken breast in a white wine and lemon sauce

Bella Chicken

Roasted chicken, portabella mushrooms, spinach, roasted peppers

Margarita Chicken

Pan seared chicken topped with pesto, tomato, and mozzarella cheese with basil cream

Chicken Marsala

Fresh tender chicken breast in a marsala wine sauce with mushrooms

Gorgonzola Chicken

Grilled chicken breast in a gorgonzola white wine sauce with peppers and artichokes

Chicken Piccata

Lightly Sautéed Chicken with Lemon, Garlic, and Capers

Meat Entrees

Petit Filet Mignon

Grilled filet medallions with sautéed spinach and mushrooms with a tarragon-demi glaze

Prime Rib of Beef

Slow Roasted rib eye served with natural au jus

Glazed Ham w/Fruit Sauce

Roast Pork Loin

Crusted with roasted garlic, topped with pork demi glaze

Double Cut Pork Chops

Extra thick pork chops stuffed with homemade apple mustard stuffing

Veal Saltimbocca

Tender Veal Stuffed with prosciutto, Swiss and American cheese, and a savory puree of sage, rosemary, and garlic

Veal Sorrentino

Veal Sautéed with spinach in a sherry brown sauce topped with mozzarella and peppers

Seafood Entrees

Pan Seared Swordfish

Lemon, Wine, Garlic Sauce

Stuffed Filet of Sole

Fresh sole with a scallop and crabmeat stuffing

Baked Scrod

Our house seafood stuffing topped with garlic butter

Poached Salmon

Fresh salmon filet poached in citrus butter

Vegetarian / Vegan

Entrees

Vegetarian Platter

Grilled Seasonal Vegetables served over Pasta & Alfredo Sauce

Eggplant Parmesan

Lightly Breaded and Crispy

Vegan Ravioli's

Served in a Creamy Tomato Sauce

Sausage and Peppers

Plant Based Sausage with Grill Peppers

Dessert

Choice of: Ice Cream, Cheesecake, or Strawberry Shortcake
Hot Beverage Station featuring Regular and Decaffeinated Coffee, Assorted Flavored Creamers and Hot Tea.

Before placing your order, please inform server if a person in your party has a food allergy.

Classic Wedding Package

Tax, Gratuity, and Room Fees
Champagne Toast or Sparkling Cider Toast
Stunning views for wedding pictures
Complete Staff
Tall Glass Centerpieces
Complimentary Cake Cutting
Seasonal Outside Area for Social Hour
Customized Table Linens
Personalized Wedding Timeline

\$70.00

Premium Wedding Package

Tax, Gratuity, and Room Fees
Champagne Toast or Sparkling Cider Toast
Stunning views for wedding pictures
Complete Staff
Tall Glass Centerpieces
Complimentary Cake Cutting
Seasonal Outside Area for Social Hour
Customized Table Linens
Personalized Wedding Timeline
Two (2) Additional Hors D'Oeuvres
One (1) Hour Open Bar (Tier I)

\$85.00

Luxury Wedding Package

Tax, Gratuity, and Room Fees
Champagne Toast or Sparkling Cider Toast
Stunning views for wedding pictures
Complete Staff
Tall Glass Centerpieces
Complimentary Cake Cutting
Seasonal Outside Area for Social Hour
Customized Table Linens
Personalized Wedding Timeline
Two (2) Additional Hors D'Oeuvres
Five (5) Hour Open Bar (Tier I)
Up to 4 Rounds of Golf w/Carts

\$97.00



Event Enhancements

Hors D'Oeuvres

Antipasto Skewer
Asparagus & Provolone in Filo Dough
Assorted Mini Quiche
Barbecue Kielbasa
Beef Empanada
Beef Skewer Jack Daniels
Beef Skewer Teriyaki
Brie & Raspberry in Filo Dough
Buffalo Chicken Egg Roll
Buffalo Chicken Fingers
Cauliflower Breaded Buffalo
Charcuterie Board
Cheese Curds w/Bayou Sauce
Chicken Meatball
Chicken Quesadillas
Chicken Tenders
Cocktail Franks in a Puff Pastry
Coconut Chicken
Coconut Shrimp
Crab Rangoon

Deviled Eggs
Fig and Mascarpone in filo dough
Fresh Fruit Display
Fresh Vegetable Display
Fried Mozzarella Sticks
Fried Pickle Chips
Gourmet Cheese Display
Hibachi Beef
Lemongrass Chicken Satay
Marinated Chicken Teriyaki
Maryland Miniature Crab Cakes
Melon wrapped in Prosciutto
Mini Bruschetta
Mini Chicken Cordon Bleu
Miniature Beef Wellingtons
Philly Cheesesteak Spring Rolls
Pickle Fries
Pizza Bagels
Pizza Log
Pork Dumplings

Potato Pancakes
Potato Puffs
Sea Scallops Wrapped in Bacon
Stuffed Mushroom Caps (Sausage)
Stuffed Mushroom Caps (Seafood)
Sesame Chicken Skewers
Sliders – Burger
Sliders – Pulled Pork
Smoked Chicken Quesadillas
Smoked Gouda Arancini
Spanakopita
Spinach Turnovers
Stuffed Clams
Swedish or Italian Style Meatballs
Thai Dumplings
Vegetable Quesadillas
Vegetable Pot Stickers
Vegetable Spring Rolls

\$3.00 per person – per item





Sundae Bar

\$4.50 per person

Chocolate Ice Cream
Vanilla Ice cream
Strawberry Ice cream
Sprinkles
Cherries
Nuts
Homemade Whip Cream

Strawberries
Bananas
Pineapple
Hot Fudge
Butterscotch Sauce
Assorted Cones and Waffle Bowls



Candy Station

\$4.50 per person

We can provide a variety of color coordinated candy that is available in lots of fun shapes and sizes, served in beautiful glass jars and decorated to compliment your wedding theme!

Little take home bags will be provided for each guest.





Bar Offerings

Cash Bar

Your guests purchase their own drinks

Consumption Bar

You set a specified amount to purchase for your guests, when that amount is reached we revert to a cash bar. (The amount may be extended at your discretion.)

Open Bar Tier 1

- One Hour Open Bar - \$17.00 per person
- Four Hour Open Bar - \$25.00 per person
- Five Hour Open Bar - \$29.00 per person

Beers / Seltzers

Amstel Light
 Angry Orchard
 Blue Moon
 Bud Light
 Bud Light Lime
 Bud Light Orange
 Budweiser
 Coors Lite
 Corona
 Goose Island
 Heineken
 Heineken Zero
 Landshark
 Leinenkugel
 Michelob Light
 Michelob Ultra
 Mike's Hard
 Lemonade
 Miller
 Miller Lite
 Pabst
 Rolling Rock
 Sam Adams
 St. Pauli Girl
 Stella Artois
 Truly Spiked Seltzer
 Twisted Tea
 Yuengling

Vodka

Absolut
 Tito's
 Smirnoff
 Skyy

Gin

Tanqueray
 Beefeater
 Gordon's

Rum

Bacardi
 Captain Morgan
 Appleton
 Malibu

Tequila

Jose Quervo
 1800

Bourbon/Whiskey

Jack Daniels
 Southern Comfort
 Seagrams 7
 Canadian Club
 Dewars
 Jameson

Other Spirits

Bailey's
 Kahlua
 Kinky
 Hpnotiq
 Disaronna
 Midori

Open Bar Tier 2

- One Hour Open Bar - \$20.00 per person
- Four Hour Open Bar - \$28.00 per person
- Five Hour Open Bar - \$32.00 per person

Beers / Seltzers

Amstel Light
 Angry Orchard
 Blue Moon
 Bud Light
 Bud Light Lime
 Bud Light Orange
 Budweiser
 Coors Lite
 Corona
 Goose Island
 Guinness
 Heineken
 Heineken Zero
 Landshark
 Leinenkugel
 Michelob Light
 Michelob Ultra
 Mike's Hard
 Lemonade
 Miller
 Miller Lite
 Pabst
 Rolling Rock
 Sam Adams
 St. Pauli Girl
 Stella Artois
 Truly Spiked Seltzer
 White Claw
 Twisted Tea
 UFO
 Worm Town Be Hoppy
 Yuengling

Vodka

Absolut
 Tito's
 Smirnoff
 Skyy
 Deep Eddy's
 Grey Goose
 Belvedere
 Three Olives

Gin

Tanqueray
 Beefeater
 Gordon's
 Empress
 Bombay

Rum

Bacardi
 Captain Morgan
 Appleton
 Malibu
 Diplomatico

Tequila

Jose Quervo
 1800
 Patron

Bourbon/Whiskey

Jack Daniels
 Southern Comfort
 Seagrams 7
 Canadian Club
 Dewars
 Jameson
 Crowne Royal
 Glenlivet

Other Spirits

Bailey's
 Kahlua
 Kinky
 Hpnotiq
 Disaronna
 Midori

Bottle of Wine per table

Prices may vary depending on brand

White Wine Selections

Pinot Grigio
 Chardonnay
 Sauvignon Blanc
 White Zinfandel
 Moscato
 Reisling

Red Wine Selections

Merlot
 Pinot Noir
 Cabernet Sauvignon
 Shiraz
 Chianti
 Malbec



Outdoor Ceremonies

Having an outdoor wedding can be a wonderful option for your special day. Take advantage of our picturesque golf course while your guests settle in for your reception.



The cost for the outdoor ceremony is **\$400.00** which includes chairs (**enough for all your guests**), aisle runner,

