



*Photo credit: Meredith Jane Photography*

# 2021 WEDDING MENUS

Congratulations on your engagement!

You've been dreaming of your perfect wedding and we'd like to help you turn those dreams into reality.

Our professional and friendly sales team will act as your personal consultant through the planning process. Your day of coordinator and Indian Pond's experienced waitstaff are dedicated to providing incredible service and impeccable attention to all the details of your big day.

For the past 20 years, Indian Pond Country Club has surpassed expectations of our couples, families and guests alike. Our pristine grounds and romantic, elegant setting provide the perfect background for your special day. A neutral palate gives you the freedom to transform the space into the wedding of your dreams.

## YOUR WEDDING PACKAGE INCLUDES

- A wedding specialist to assist you throughout the planning process
- A personal day of wedding coordinator on site from start to finish
- Complimentary group menu sampling for the couple and preferred vendor showcase
  - One Hour ceremony rehearsal scheduled Tuesdays-Thursdays
    - Elegant Bridal Suites with private restrooms
    - Outdoor ceremony space with padded white garden chairs
    - Fireside ceremony space (in Grand Ballroom)
- Grand Foyer or Hardwood floor indoor ceremony spaces (in the Blackstones Room)
- Golf Cart Shuttle to the bridge for an outdoor photo session (weather permitting)
  - Complimentary bottle of champagne in bridal suite
    - Outdoor terrace space
    - Gold chiavari chairs
    - Dance floor
- Floor-length table linens in White or Ivory with overlay
- Choice of napkin color to coordinate with your décor
  - Classic framed table numbers (Silver or Gold)
- Romantic votive candles for cocktail and dinner tables
  - Professional waitstaff and bartender service
    - Complimentary cake cutting
  - Convenient parking for your guests



# FACILITIES

Indian Pond Country Club offers two uniquely different function spaces to suit your individual style and guest count.

## THE GRAND BALLROOM

(maximum capacity: 420 guests)



Photo credit: Once Like a Spark



Photo credit: Michael Sparks Keegan

## THEBLACKSTONES ROOM

(maximum capacity 150 guests)



Photo credit: Michael Sparks Keegan



## STATIONARY DISPLAYS

All Displays must be ordered for the full number of guests. Priced per guest.

### Fresh Garden Vegetable Crudite

A colorful display of fresh vegetables. Served with "Great Hill" blue cheese dip and southwestern buttermilk dip

### Mediterranean Display

House-made hummus, tabbouleh, stuffed grape leaves, warm spinach and feta cheese dip with warm pita, flat breads, imported feta cheese in olive oil and fresh herbs, imported olives and marinated artichokes

### Imported & Domestic Cheese Display

A selection of imported and domestic, hard and soft cheeses accompanied by assorted crackers and fresh fruit garnish. Add baked brie with figs

### Fresh Fruit Display

Selection of fresh sliced fruit with seasonal berries and seedless grapes

### Southwestern Display

Warm tri-colored tortilla chips accompanied with vine ripe tomato and cilantro salsa, creamy guacamole and lime-infused sour cream. Served with four-layer dip (refried beans, guacamole, sour cream and Monterey jack cheese), diced black olives and pickled jalapenos

### Crostini Creations

Marinated tomato, basil and mozzarella cocktail, warm white bean and pancetta dip, shrimp and lime cocktail, and warm spinach and artichoke dip. Accompanied by parmesan garlic Ciabatta bread

### Antipasto Display

Genoa salami, cappicola, prosciutto, mortadella, fresh mozzarella and provolone cheese, stuffed cherry peppers, grilled seasonal vegetables and imported olive tapenade. Served with garlic Ciabatta bread and herb infused virgin olive oil

### Sushi Display

An enticing array of handmade California rolls including spicy tuna with cucumber, salmon with avocado and shrimp with avocado accompanied by seaweed salad and garnished with shad roe. Served with aged soy sauce, wasabi and pickled ginger

## SEAFOOD DISPLAYS

### Cold Seafood Display | **MARKET PRICE**

Jumbo steamed two pound lobster medallions, shrimp cocktail, local oysters with champagne mignonette, sweet little neck clams presented with whole poached Atlantic salmon & lemon dill cream

### Hot Seafood Display | **MARKET PRICE**

Mussels provencal, shrimp scampi, bay scallops, traditional clams casino served with lemon drawn butter and tangy horseradish cocktail sauce. Choice of Sauce: provencal, scampi, fradiavlo or portuguese style

### Smoked Seafood Display | **MARKET PRICE**

Nova Scotia smoked salmon filet, local peppered mackerel, Nantucket blue fish pate and petite smoked mussels garnished with capers, diced red onions, and chopped eggs. Topped with lime and cracked pepper crème fraiche

## INTERACTIVE DISPLAYS

### Whipped Potato Bar

Creamy yukon and red bliss whipped potatoes topped with a selection of apple-cured bacon, sweet caramelized Vidalia onions, sauteed baby bell mushrooms, Vermont cheddar cheese & sour cream

### Asian Bamboo Station

Steamed pork dumplings, vegetable spring rolls, & chicken satay served with duck sauce, sambal sauce and hot spicy mustard. Vegetable lo mein tossed with your **choice of one** (baby shrimp, sesame chicken, or beef)

### Spanish Paella Station

White Spanish rice infused with imported saffron & smoked paprika and tossed with garlic grilled shrimp, local mussels and chorizo served by our chef in a large Paella dish. Accompanied by a variety of marinated olives

### New England Station | **MARKET PRICE**

Creamy clam chowder, shucked local oysters and little neck clams, mini lobster salad rolls & petite crab cakes

\*interactive displays are subject to a chef fee



# COCKTAIL HOUR

## PASSED HORS D'OEUVRES

*(PRICES BASED ON 50 PIECES PER TRAY)*

### HOT

Fried Pork Potsticker with ginger sauce  
Petite Quiches assortment of spinach, bacon, broccoli, mushroom, ham & swiss  
Coney Island Dogs Beef franks wrapped in a puff pastry with a mustard dipping sauce  
Mini Chicken Pot Pie  
Chicken Empanada with chipotle ranch dressing  
Vegetable Spring Rolls with a sweet chili sauce  
Spanikopita Spinach and Feta Phyllo Triangles  
Sesame Chicken with honey mustard dipping sauce  
Stuffed Mushrooms with artichoke, spinach, and parmesan cheese **(GF)**  
Chicken and Cheese Quesadilla with farm fresh tomato & cilantro salsa  
Vermont Mac & Cheese served with fresh parsley in demitasse  
Chicken and Waffles with a maple chipotle drizzle  
Mini Beef Wellington with mushroom duxelle wrapped in a puff pastry  
Tender Beef Short Ribs wrapped in Maple smoked Bacon  
Buffalo Chicken Spring Rolls with a blue cheese dip  
Potato Skins cheddar cheese, sour cream, bacon bits and chive garnish **(GF)**  
Miniature Cheeseburgers served with a tangy tomato dipping sauce  
Local Day Boat Sea Scallops wrapped in Bacon with tartar sauce **(GF)**  
Mini Crab Cakes with spicy remoulade  
Coconut Shrimp with sweet chili sauce  
Dijon crusted Imported Rack of Lamb Lollies with demi-glace sauce

### COLD

Thai Chicken Cucumber with basil, mint & cilantro in a cucumber coin w/ sweet chili & soy **(GF)**  
Tomato Basil and Mozzarella on a pesto crostini with balsamic glaze  
Asparagus wrapped in Prosciutto **(GF)**  
Greek Salad in an edible parmesan black pepper spoon  
California Rolls with soy sauce, wasabi, and ginger **(GF)**  
Chilled Shrimp Salad served in an edible corn and lime spoon  
Rare Roasted Tenderloin Crostini garnished with dijon cream sauce  
Tuna Tartar with tomato, avocado, and ginger cream on a crispy wonton  
Smoked Salmon served with whipped chive on a wonton

## RAW BAR

Shrimp Cocktail	
Steamed Prince Edward Island Mussels chilled with cocktail sauce	<b>MARKET PRICE</b>
Little Neck Clams on the Half Shell	<b>MARKET PRICE</b>
Crab Claws	<b>MARKET PRICE</b>
Oysters on the Half Shell	<b>MARKET PRICE</b>
King Crab Legs	<b>MARKET PRICE</b>

All seafood is served with appropriate accompaniments  
A chef fee is required for all seafood schucked to order

## PLATED MEAL OPTIONS

*Your entrée price includes warm rolls and butter, salad course, starch, vegetable, coffee and tea served alongside your wedding cake slices.*

### SALAD COURSE

#### House Salad

Crisp romaine hearts and mixed greens with tomato, cucumbers, julienne carrots tossed in a white balsamic vinaigrette

#### Classic Caesar Salad

Crisp romaine lettuce tossed with imported Parmesan, seasoned croutons and house made creamy Caesar dressing

#### Baby Spinach Salad

Tossed with imported blue cheese, spiced candied walnuts, bacon & drizzled with raspberry vinaigrette

#### Goat Cheese Salad

Warm breaded goat cheese medallion served atop mixed greens, local dried cranberries, and sweet Bartlett poached pears, tossed in a white balsamic vinaigrette

#### Wedge Salad

Baby iceberg wedge with bacon and tomato, drizzled with a blue cheese dressing

#### Tomato & Mozzarella Salad

Fresh tomatoes and mozzarella cheese accented with mixed greens lightly drizzled with extra virgin olive oil and aged balsamic glaze

#### Commander's Palace Salad

Tossed salad with romaine, bacon, egg, red onion, tomato, carrots, croutons, crumbled blue cheese, cheddar jack with ranch dressing



## APPETIZER COURSE~ UPGRADES

### Italian Wedding Soup

Cheese-filled tortellini and miniature handmade meatballs in a seasoned vegetable and tomato broth

### New England Clam Chowder

Creamy blend of clams, potato and light cream with chives

### Butternut Squash Bisque

Creamy blend of butternut squash and light cream with a hint of autumn spice

### Chilled Summer Gazpacho

Topped with spicy rock shrimp, tortilla confetti and avocado whipped cream

### Butternut Squash & Sage Ravioli

Topped with a creamy maple autumn spice sauce

### Stuffed Manicotti

Served in a marinara sauce drizzled with basil oil, finished with parmesan tuile

### Classic Seafood Bisque

Sautéed scallops, shrimp, crab meat, & sole scented with imported cognac. Finished with delicate cream and sweet butter

### House-made Spinach Gnocchi

Tender gnocchi tossed with crispy pancetta & Vidalia onions. Topped with pink vodka sauce & garnished with fried parsley

### Lobster Ravioli

Sweet lobster meat, seasoned ricotta, & fresh thyme. Topped with a sherry and lobster cream sauce

### Grilled Polenta

With marsala mushroom cream, arugula and roasted red peppers

### Burrata Arancini

With sundried tomato béchamel and basil

## ENTRÉE COURSE

*When choosing 2 entrees, a \$4 fee will be added to the lower cost option. A maximum of two entrees may be selected*

### POULTRY

\*halal chicken available for an additional fee

#### Grilled Lemon Pepper Marinated Chicken

Tender breast of chicken marinated with fresh herbs, served with heirloom tomato concasse & topped with a lemon thyme jus

#### Chicken Caprese

Marinated & grilled chicken topped with heirloom tomatoes, pesto and fresh mozzarella cheese, drizzled with a balsamic glaze

#### Traditional Chicken Marsala

Sautéed chicken topped with baby belle mushrooms, prosciutto strips and fresh thyme leaves with marsala sauce

#### Harvest Chicken

Slow roasted chicken breast stuffed with New England cornbread, apple, & cranberry stuffing finished with apple cider jus

#### Herb Crusted Chicken Saltimbocca

Tender chicken lightly sautéed & topped with baby spinach, fontina cheese, prosciutto, fire roasted peppers finished with a white wine sage sauce

#### Maple Glazed Crispy Long Island Duck Breast

Tender duck breast with fresh herbs and cranberry citrus chutney

### SEAFOOD

#### Seared Atlantic Salmon Fillet

Topped with fresh parsley, sea salt, & lemon rind, delicately finished with a lemon beurre blanc

#### Baked Stuffed Day Boat Haddock Fillet

Stuffed with baby shrimp, crab meat, and sea scallops nestled in fresh lobster Newburg sauce

#### Potato & Leek Crusted Haddock

Seared golden brown and placed on a bed of warm sweet corn relish. Finished with a chive, tomato & sherry broth

#### Baked Stuffed Jumbo Shrimp

Crab meat, shallots, thyme & lemon blanketed with panko crumbs and finished with lemon thyme beurre blanc

#### Fresh Grilled Swordfish Steak

Grilled and topped with sun-dried tomato, basil and whole grain mustard

#### Pepper & White Sesame Seed Crusted Tuna

Sushi grade tuna steak lightly seared, garnished with sesame seaweed salad. Presented with a citrus ponzu broth

## MEATS

### Grilled Pork Cutlets

Lightly marinated in fresh herbs and wild mushroom madeira sauce

### French Cut Pork Chop

Stuffed with fresh apple, imported figs, montrachet cheese, sweet italian sausage compote slow roasted and finished with apple cognac jus

### Grilled Aged New York Sirloin

Accompanied by grilled sweet baby bell pepper and finished with a veal demi-glace

### Aged Filet Mignon wrapped with Applewood-smoked Bacon

Grilled to a perfect medium-rare and served with a rich cream cognac demi-glace. Béarnaise sauce available on side |

## DUO PLATES (all guests receive same entrée)

### Tender Breast of Chicken & Atlantic Salmon

Chicken breast with a chicken jus, fillet of salmon with citrus champagne beurre blanc

### Tender Breast of Chicken & Filet Mignon

Chicken breast with a chicken jus, petite filet mignon with merlot bordelaise

### Tender Breast of Chicken & Jumbo Shrimp or Fresh Sea Scallops

Chicken breast with a chicken jus, two jumbo stuffed shrimp or pan seared scallops served in a puffed pastry cup served with a lemon-thyme beurre blanc

### Filet Mignon & Fresh Salmon Fillet

Petite filet mignon with merlot bordelaise or béarnaise sauce, fillet of salmon served with citrus champagne beurre blanc

### Filet Mignon & Jumbo Shrimp or Fresh Sea Scallops

Petite filet mignon with merlot bordelaise or béarnaise sauce, pan seared scallops served in a puffed pastry cup or grilled jumbo shrimp with a lemon-thyme beurre blanc

### Filet and Lobster | **MARKET PRICE**

Petite filet mignon with merlot bordelaise, a half lobster stuffed with crab meat, shrimp & scallops

## VEGETARIAN OPTIONS

*Priced the same as the lower priced entrée. A \$4 plating fee will be applied*

### ENTRÉE

#### Vegetable Ravioli

Vegetable Ravioli topped with fresh tomato marinara and roasted asparagus, squash & eggplant

#### Tuscan Ratatouille Tart

Roasted vegetables accompanied by a blend of herb cheese and ricotta displayed in a sundried tomato tart shell

#### Jasmine Rice Stir Fry (**Vegan & GF**)

Stir fried julienne vegetables, garlic, ginger, sweet chili and soy sauce over jasmine rice

#### Pasta Primavera

Sauteed seasonal vegetables roasted in vegetable stock served over pasta

### STARCHES

*(Choose One)*

Buttermilk & Fresh Chive Whipped Potatoes

Duchess Potato *golden potato rosette with parmesan cheese*

Roasted Lyonnaise Red Bliss & Baby Yukon Potatoes

Jasmine Rice

Au Gratin Potatoes

Parmesan Risotto

### VEGETABLES

*(Choose One)*

Sweet Tender Roasted Carrots

Buttery Green Beans

Vegetable Medley

Roasted Cinnamon & Maple Butternut Squash

Grilled Tender Asparagus

Broccoli

Buttery Baby Carrots with Green Tops

## SWEET & SAVORY STATIONS

*Indian Pond Country Club will decorate your individual cake plates with a raspberry or chocolate swirl.*

### Ice Cream Sundae Bar

(choose 2 flavors): French vanilla, chocolate, or cookie dough ice cream served with a variety of fruit, candy, nut, cookie crumbles, & cake toppings, and accompanied by raspberry coulis, chocolate sauce, caramel sauce, and whipped cream.

### Chocolate Fountain

Dramatic presentation of chocolate fondue (milk chocolate) displayed with fruits and other accoutrements.

A fee of \$250 will be charged for set-up of the chocolate fountain

### Late Night Snack Station

Choose THREE from the following: assorted gourmet roll-ups, pigs in a blanket, buffalo tenders, jalapeno poppers, and/or mozzarella sticks. Served with carrots, celery, & traditional dipping sauces. Add mini cheeseburgers | \$2.50 per person

### Popcorn Station

Choice of three toppings- cheddar cheese, caramel, kettle corn, ranch and jalapeno. Attendant fee \$25

### Pizza Bar

Choose THREE from the following: Margherita, Pepperoni, Vegetarian, BBQ Chicken

*\*all stations must be ordered for the full number of guests.*

## SWEET BITES & CAKE ACCOMPANIMENTS

Chocolate Dipped Strawberry

White Chocolate or Milk Chocolate Mousse served in a tart shell

Assorted Cookies & Brownies

Mini Whoopie Pies

Mini Cheesecake Brownies

Mini Assorted Cannolis

Cake Pops

Hoodsies – A New England Classic

*\*Prices per piece. Can mix and match. Must be ordered in dozens.  
(Minimum 5 Dozen)*



# STATIONED DINNER~The Grand Reception

per person

## STATIONARY DISPLAYS(Choose TWO)

**Imported and Domestic Cheese & Fruit Display** A selection of imported and domestic, hard and soft cheeses accompanied by assorted crackers and fresh fruit garnish

**Fresh Garden Vegetable Crudite** A colorful display of fresh vegetables. Served with "Great Hill" blue cheese dip and southwestern buttermilk dip

**Mediterranean Display** House-made hummus, tabbouleh, stuffed grape leaves, warm spinach and feta cheese dip with warm pita, flat breads, imported feta cheese in olive oil and fresh herbs, imported olives and marinated artichokes

## PASSED HORS D'OEUVRES(Choose FOUR)

Petite Assorted Quiches  
Spanikopita Spinach and Feta Triangles  
Sesame Chicken  
Chicken and Cheese Quesadilla  
Vegetable Spring Rolls  
Diced Tomato, Basil and Mozzarella  
Local Day Boat Scallops wrapped in Bacon  
Mini Crab Cakes  
Dijon-cruste Rack of Lamb Lollies

## *CHOICE OF THREE DINNER STATIONS*

### ITALIAN STATION

Pasta: (Choose One) | Tortellini, Farfarella, Penne, Gemelli

Sauces: (Choose Two) | Marinara, Pesto Cream, Alfredo Cream, Pink Vodka

### ONE ACCOMPANIMENT

Hand-made Calzones  
Grilled Marinated Italian Vegetables  
Meatballs  
Sausage

Your guests will choose from a variety of toppings for their pasta dish including mushrooms, peppers, pine nuts, parmesan cheese and tomatoes.

Warm roasted garlic ciabatta bread, infused with olive oil and shaved Parmesan cheese will be presented alongside your selections.

### ASIAN STATION

A culinary professional will create an Asian-inspired dish from your choice of one of the following:

Chicken or shrimp, rice stir fry with fresh vegetables tossed in sesame ginger sauce

OR

Chicken or shrimp, lo mein tossed with fresh vegetables in ginger-infused soy sauce

Soy sauce & sweet and sour sauces will be served alongside this station

### NEW ENGLAND STATION | \$4

A culinary professional will prepare traditional New England cuisine from your choice of the following seafood & accompaniments:

#### CHOOSE ONE

Baked Haddock with butter herb crumbs

Baked Stuffed Cranberry Harvest Chicken

Pan-seared Salmon

#### CHOOSE ONE

New England Clam Chowder OR New England Pan-seared Seafood Cake

A mixed green salad with dried cranberries & vinaigrette will be served alongside this station

### SOUTHWESTERN FAJITA STATION

Chicken and beef sauteed in a traditional fajita marinade with caramelized onions and peppers, and accompanied by diced tomatoes, lettuce, cheese and warm flour tortillas.

Served with confetti basmati rice, black bean, salsa and sour cream.

## CARVING STATION

A culinary professional will carve your choice of **one** of the following:

Roast Sirloin of Beef

Oven Roasted Turkey Breast

Honey Glazed Pork Loin & Cranberry Compote

Or

Maple Glazed Ham

Sour cream and chive mashed potatoes, seasonal vegetables, fresh rolls & butter, complimentary sauces will accompany this station.

You may enhance your carving station with any of the following for an additional fee per person:

Prime Rib au Jus

Roasted Beef Tenderloin

Roast Rack of Lamb with minted jus & mint jelly

## DESSERT AND COFFEE STATION

The Grand Reception will include your wedding cake slices on individual plates swirled with a raspberry coulis or chocolate sauce

Freshly brewed regular & decaffeinated coffee and specialty teas will also be available for your guests.

## BEVERAGE INFORMATION

### DELUXE BRAND

Pearl Vodka, Pearl Vodka Flavors, Grey Goose Vodka, Tito's Handmade Vodka, Bacardi Rum, Malibu Coconut Rum, Captain Morgan Rum, Bombay Gin, Tanqueray Gin, Jose Cuervo Tequila, Patron Silver Tequila, Canadian Club Whiskey, Jack Daniels Whiskey, Dewars Scotch, Johnnie Walker Scotch, Jim Beam Bourbon, Makers Mark Bourbon, Kahlua, Hennessy, Peachtree Schnapps

### CORDIALS

Amaretto Di Saronno, Bailey's Irish Cream, Chambord, Frangelico, Grand Marnier, Midori, Sambucca Romano, Southern Comfort, Patron Citronge, Kahlua

### BEER

Bud Light, Coors Light, Corona, Harpoon IPA, Stella Artois, Clausthaler (non-alcoholic)

Lemonade & Iced Tea Station (2 hours)

Hot Cider & Hot Chocolate Station *served with whipped cream* (2 hours)

Hosted bars at Indian Pond Country Club are priced on a Per Person basis

	<b>One Hour</b>	<b>Five Hours</b>
Deluxe Brands		
Cordials		

Indian Pond serves each guest a maximum of two drinks per visit to the bar.  
One drink per visit on the 5<sup>th</sup> hour of a five hour open bar

Martinis and Cosmopolitans are available on a consumption basis only and are not included in open bar

\*Alcoholic beverages may not be brought onto or removed from the premise. Alcoholic favors are not allowed

Cash Bar – There is a \$175 bar set-up fee for this option (per 75 guests)

### ADDITIONAL BEVERAGE OPTIONS

Champagne Toast  
Wine Toast  
House Wine Service  
Passed Martini & Cosmopolitans | on consumption  
Butler Passed Signature Cocktail | on consumption  
Passed Wine & Champagne | on consumption

<b>BEVERAGE PRICES</b>	
DELUXE	\$10
CORDIALS	\$12
MARTINIS/COSMOPOLITANS	\$14
IMPORTED BEER	\$7
DOMESTIC BEER	\$6
WINE BY THE GLASS	\$9
SODA	\$3
MINERAL WATER	\$4
JUICE	\$4

# WINE LIST

## CHAMPAGNE & SPARKLING WINE

- Veuve Du Vernay, France \$30**
- Avisi Prosecco, Italy \$36
- Asti Spumante, Marini & Rossi, Italy \$34
- Mumm, Brut Prestige or Rose, Napa \$46
- Roederer Estate, Rose or Brut NV, Anderson Valley \$56
- Taittinger Brut La Francaise, France \$82
- Perrier Jouet, Epernay, France \$95
- Cuvee Dom Perignon, Epernay, France \$210

## WHITE

- Beringer, Stone Cellars, Chardonnay, Napa Valley**
- Beringer, White Zinfandel, Napa Valley**
- Anterra, Pinot Grigio, Italy**
- The Beachhouse, South Africa, Sauvignon Blanc**
- Di Lenardo, Friuli, Pinot Grigio \$32
- Villa Maria, Sauvignon Blanc, New Zealand \$38
- Simi, Chardonnay, Sonoma \$36
- Clos Du Bois, Chardonnay, Sonoma \$39
- La Crema, Chardonnay, Sonoma \$42
- Sonoma Cutrer, Chardonnay, Sonoma \$42
- Stags Leap, Chardonnay, Napa \$64

## RED

- Beringer, Stone Cellars, Merlot, Napa Valley**
- Beringer, Stone Cellars, Cabernet Sauvignon, Napa Valley**
- De Loach, Heritage Reserve, Pinot Noir**
- Belle Clos "Meiomi", Pinot Noir \$32
- Clos Du Bois, Merlot, Sonoma \$36
- Highway 12, Cabernet Sauvignon, Sonoma \$35
- Clos du Bois, Cabernet Sauvignon, Sonoma \$44
- Benzinger, Cabernet Sauvignon, Sonoma \$44
- Robert Mondavi, Merlot, Napa Valley \$54
- Fritz, Pinot Noir, Russian River Valley \$58
- Sequoia Grove, Cabernet Sauvignon, Napa Valley \$70

Wines in bold are considered House Wines, and will be available during your event  
Wines in bold are available for House Wine Service (choice of one red and one white)

# THE GRAND BALLROOM

## PEAK SEASON | MAY 1<sup>ST</sup>-OCTOBER 31<sup>ST</sup>

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### ROOM SET-UP FEE

Friday: \$1,500  
Saturday: \$2,900  
Holiday Sunday: \$2,900  
Sunday: \$1,000

### FOOD & BEVERAGE MINIMUM

Friday: \$14,000  
Saturday: \$20,000  
Holiday Sunday: \$20,000  
Sunday: \$10,000

Extra Hour: \$700 per hour | Ceremony Fee: \$1,000

## OFF SEASON | NOVEMBER 1<sup>ST</sup> –APRIL 30<sup>TH</sup>

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### ROOM SET-UP FEE

Friday: \$1,000  
Saturday: \$1,500  
Holiday Sunday: \$1,500  
Sunday: \$750

### FOOD AND BEVERAGE MINIMUM

Friday: \$11,000  
Saturday: \$15,000  
Holiday Sunday: \$15,000  
Sunday: \$8,000

Extra Hour: \$500 per hour | Ceremony Fee: \$750



# THE BLACKSTONES ROOM

## PEAK SEASON | MAY 1<sup>ST</sup> - OCTOBER 31<sup>ST</sup>

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### ROOM SET-UP FEE

Friday: \$750  
Saturday: \$1,000  
Holiday Sunday: \$1,000  
Sunday: \$750

### FOOD & BEVERAGE MINIMUM

Friday: \$5,500  
Saturday: \$7,500  
Holiday Sunday: \$7,500  
Sunday: \$5,000

Extra Hour: \$500 per hour | Ceremony Fee: \$500

## OFF SEASON | NOVEMBER 1<sup>ST</sup> - APRIL 30<sup>TH</sup>

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### ROOM SET-UP FEE

Friday: \$500  
Saturday: \$750  
Holiday Sunday: \$750  
Sunday: \$500

### FOOD & BEVERAGE MINIMUM

Friday: \$4,500  
Saturday: \$5,500  
Holiday Sunday: \$5,500  
Sunday: \$4,000

Extra Hour: \$400 per hour | Ceremony Fee: \$500

## ADDITIONAL UPGRADES & FEES – APPLIES TO BOTH ROOMS

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Piano Rental \$75

Early Entrance Fee: \$150

Children's Meals: \$25

Pianist during Cocktail Hour: \$100

Bridal Party Early Entrance: \$150 per hour

Vendor Meals: \$30

Coat Check Attendant: \$100

## FREQUENTLY ASKED QUESTIONS

### **How to reserve my wedding date?**

Indian Pond Country Club requires a signed and initialed contract, completed credit card authorization form, and non-refundable deposit to reserve your wedding date

### **How and when will I need to make payments?**

Indian Pond Country Club's progression payment plan is as follows:

Initial deposit due at time of booking = 100% of Room Set-up fee. A minimum deposit of \$1,000 will apply

12 months prior to scheduled event = 33% of Food and Beverage Minimum

9 months prior to scheduled event = 33% of Food and Beverage Minimum

3 months prior to scheduled event = 34% of the Food & Beverage Minimum

14 days prior to scheduled event = Final Guaranteed Guest Count & Final Balance

\*Any cancellations made after the guaranteed guest count cannot be refunded or used as credit toward other items offered by Indian Pond. Payments can be made by credit card, check or cash. Personal checks are accepted for all payment except the final payment when the check is required to be bank certified.

### **How many hours are we allowed in the space?**

The room set-up fee allows you five (5) hours in the space (one hour cocktail & four hour reception). Additional time may be added for a fee. Wedding must end no later than 12:30am.

### **How much time are we given for an on-site ceremony?**

When you choose to have your ceremony on site at Indian Pond, you are allowed thirty (30) minutes for the ceremony in addition to the five (5) hour reception. Prior to the ceremony, you are welcome to a complimentary hour in your private bridal suite.

### **Will there be golfers on the course?**

Indian Pond is a private golf course. It will remain open during weddings and functions.