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*Weddings & Events*

# The Experience of a Lifetime



## Over 120 years of Tradition and Elegance

Imagine your wedding at one of the Berkshire's premier historical sites. We're conveniently located just a few miles south of downtown Pittsfield and close to local area attractions. With unsurpassed views and extraordinary service, the Country Club of Pittsfield boasts one of the area's finest venues.

From our Grand Ballroom to our more intimate banquet rooms, we can accommodate weddings and events of all sizes. The covered porch and wrap around deck offer exceptional views of our pristine golf course and are the perfect settings for your cocktail hour. When it's time to enter into the reception, the Grand Ballroom awaits with picture windows, magnificent chandeliers and a spacious dance floor.

With over 120 years of experience, the Country Club offers an extensive array of food and beverage options. All menu items are prepared and presented by an accomplished team of chefs, service staff and support personnel. Our all-inclusive wedding package is designed to help simplify your day and to assist you with your budgeting needs. We work with you to personalize your experience with us whether you envision a grand affair or an intimate soirée. Our experienced and dedicated staff will help you to plan, execute and achieve a memorable event for you and your guests.

*"I can't say enough great things about the service we received at the Country Club of Pittsfield for our wedding. Rebecca was an amazing coordinator--everything was so organized that I literally did not have to go looking for her on the day of our wedding. The food was amazing (so many of our guests mentioned that to us on the days following our wedding), the staff was great, and the set-up of the venue for the ceremony and reception was beautiful. Wish we could do it all over again!" ~ Mr. & Mrs. Pedrotti*

Congratulations on your engagement and thank you for your interest in hosting your wedding with us at the Country Club! This is an exciting time in your lives as you embark on this new journey together and we are honored for the opportunity to be a part of this special occasion. We look forward to connecting with you and helping you create your dream day here at the club!

Happy Planning!

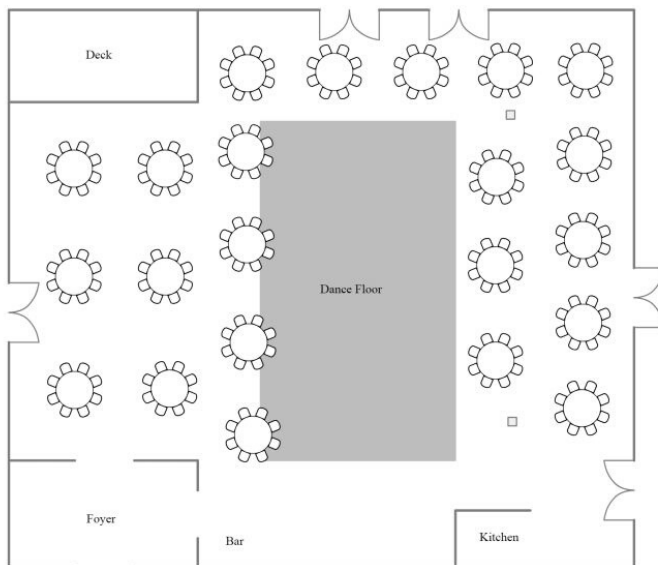




## Our Wedding Package Includes

- Chef's Imported and Domestic Cheese Display
- Your choice of six, "Butler Passed" hors d'oeuvres. In order to provide you and your guests with a variety of hors d'oeuvre options, three selections will be passed for the first thirty minutes of your cocktail hour and the remaining three for the second half hour. The order in which these items are passed is at the discretion of our Chef.
- A chilled champagne toast (or ginger ale toast will be served to younger guests).
- Choice of our most popular Baby Spinach Salad, Caesar Salad or Broadhall (Traditional Tossed) Salad.
- Choice of entrée selections created by our Executive Chef Jim Lowe, and served with appropriately prepared vegetables, accompaniments, fresh dinner rolls and butter.
- Freshly brewed coffee, decaffeinated coffee and tea.
- Complimentary table linens and napkins.
- We offer a wonderful selection of wines to compliment every menu choice as well as full array of liquors from our bar. Please see our Manager for more details or our upgraded packages. Beer, Wine and Liquor are not included in the "package" price.

6.25% Meals Tax, .75% Local Tax and 20% Gratuity is not included in the menu pricing. Menu pricing and product availability is subject to season changes. A \$750.00 fee will apply for any wedding ceremony and a \$5000.00 fee will apply for the use of the venue for any Wedding Reception.



## Event Spaces & Capacities

### Ballroom

Capacity: 220

The Ballroom can accommodate up to 220 guests leaving the dance floor open. Maximum seating capacity will vary due to vendor space requirements.

### Morewood Room

Capacity: 40-75

The Morewood Room can accommodate up to 40 people for a plated meal or 75 guests cocktail style.

### Parlor

Capacity: 24

Our living room area, filled with couches and chairs for your comfort. It can also accommodate a plated meal for 24 guests.

# Wedding Menu

## Hors D'Oeuvres

(Please choose six)

Lobster Melt

Chilled Jumbo Shrimp with Bloody Mary Sauce (GF)

Sea Scallops Wrapped in Bacon

Stuffed Mushroom with Vegetable, Seafood or Sausage

Coconut Shrimp with Spicy Orange Sauce

Shrimp and Corn Fritters with Key Lime Dipping Sauce

Tomato Mozzarella Skewer (GF)

Mini BBQ Pork Tacos

New England Crab Cakes

Marinated Steak Skewers with Chimichurri Sauce (GF)

Parmesan Chicken with Roasted Tomato Sauce

Mini Beef Wellingtons

Mac and Cheese Lollipops

Lamb Meatballs Provençale

Pretzel Crusted Chicken Skewer

Grilled Lamb Lollipops (GF)

Brie Crostini

Grilled Spanish Panini

## Salad

(Please choose one)

### Caesar Salad

*romaine lettuce with our own caesar dressing,  
parmigiano - reggiano cheese and baked croutons.*

### Baby Spinach Salad (GF)

*tossed with cinnamon-brown sugar pecans, granny  
smith apples, dried cranberries and maple vinaigrette  
topped with bleu cheese.*

### Broadhall Salad (GF)

*mixed lettuces with radish, carrot, tomato and cucumber  
served with balsamic vinaigrette dressing.*

**\*\*All of our menu items are prepared and presented by a dedicated and accomplished team of Chef's and support personnel. We are happy to customize our wedding package in order to accommodate your unique style and to help you stay within your budget. \*\***



*Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase the risk of food borne illness.*

*Before placing your food order, please inform your server if a person in your party has a food allergy. (GF) indicates gluten-free.*



# Wedding Package Entrées

(Choose up to four)

## Grilled Tenderloin of Beef 65

*Béarnaise sauce, mashed potatoes, roasted carrots*

## American Prime Flat Iron Steak 50

*chimichurri sauce, duchess potatoes, roasted cauliflower*

## Premium Roasted Sirloin 50

*braised Delf Tree mushrooms, rosemary roasted potatoes, haricot vert*

## Ioka Farms Maple-Mustard Roasted 50

### Canadian Salmon

*brown basmati rice, asparagus*

## Chicken Angelica 45

*Misty Knoll Farm Chicken Breast, Delf Tree mushroom-tarragon sauce, mashed potatoes, haricot vert*

## Roasted Halibut 50

*tomato-tarragon vinaigrette, lobster mashed potato, asparagus*

## Citrus Chicken 45

*Misty Knoll Farm Chicken Breast, citrus reduction with citrus fruits, heirloom red jasmine rice, sautéed spinach*

## Baked Fillet of East Coast Sole 50

*Lobster dressing, lemon-Chablis vinaigrette, jasmine rice, sautéed spinach*

## Baked Chicken Breast 45

*Misty Knoll Farm Chicken Breast, tomato-herb vinaigrette, jasmine rice, vegetable noodles*

## Delf Tree Portobello 35

*roasted garlic sauce, grilled squash, roasted pepper, goat cheese, mashed potato, steamed broccoli*

## Baked Eggplant Cannelloni 35

*four cheese-vegetable filled; marinara sauce, Bechamel sauce, sautéed spinach*

## Toast

A complimentary champagne toast will be pre-poured for your guests prior to entering into the reception.


Non-alcoholic champagne will be provided to guests under 21.

## Cake Cutting

A \$2.00 per person fee will be added if applicable.



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*"From day one, Rebecca was so helpful and professional. I completely trusted her opinion if details needed to be changed (ex: a rainy day changed our lawn ceremony to a porch ceremony) and that they would be executed smoothly. The venue is beautiful and well maintained inside and out. The staff was so professional and accommodating on our wedding day. Our meal was delicious and we received several compliments from guests!"*

*"Thank you again for a memorable day!"*

~ Mr. & Mrs. Roderick

*"Rebecca was extremely helpful, she worked with us through every detail leading up to our wedding day!"*

~ Mr. & Mrs. Vogt



*Let's Connect*

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