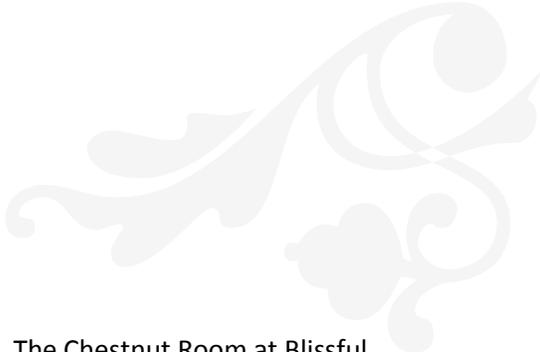


# *Introduction*



Welcome to Blissful Meadows Golf Club located in Uxbridge, Massachusetts. The Chestnut Room at Blissful Meadows offers a beautiful, country setting in which to entertain your guests.

The Chestnut Room comfortably seats up to 175 guests and offers scenic vistas of our 18 hole golf course. Our handicap-accessible function room is located on the second floor of an ornate Victorian barn, built in 1880. The barn was entered into the National Register of Historic Places in 1983, and converted into Blissful Meadows Clubhouse in 1991. The course itself offers many opportunities for photographs, providing natural backgrounds with seasonal foliage.

Blissful Meadows' detail oriented Wedding Coordinators will assist you in choosing from a variety of menus and will oversee your day from start to finish.

Our experienced food and beverage staff is prepared to serve all of your wedding needs.

The following items are included with your room rental:

- Basic Room Setup
- Seasonal Decorations
- Wedding Coordinator
- Wait Staff in Formal Attire
- Bartender
- Table Linens
- Champagne Toast for Wedding Party, with complimentary use of our Bride & Groom toasting glasses
- Cake Cutting with complimentary use of our cake knife & server
- Card Receptacle
- Room Cleanup
- Complimentary Food Tasting for Bride & Groom
- Complimentary Weekday Round of Golf for Two (See Coordinator for Details)
- Use of Bridal Suite for one hour prior to ceremony (additional time, \$50 hr.)

Prior to your wedding day, a series of meetings will be scheduled so that you have ample time and opportunity to plan the perfect reception. Our Function Coordinator will assist you in planning the events of the day. We would like to help you to make the perfect wedding day and we are confident that our staff and facility will create a lasting impression.



# General Information

## Ceremony

Blissful Meadows Golf Club offers the option of holding your wedding ceremony at our Gazebo overlooking the golf course or in the Chestnut Room for a fee of \$250. The ceremony fee also includes a rehearsal of your ceremony with your wedding coordinator. Chairs are available to rent for a fee of \$2 per chair. The gazebo area, along with an antique horse buggy on display, may be used for picture taking at no extra charge. Antique cars are also available for picture taking at an additional fee.

## Cocktail Hour

The Oak Room is located on the first floor of the clubhouse. An ideal room for your cocktail hour, it provides access to our oversized outdoor patio. Both the Oak Room and patio offer scenic views of the golf course and gazebo area. The Oak Room may be rented for a fee of \$175, which includes setup, cleanup, linens, wait-staff, bartender and centerpieces.

## Reception Schedule

The Chestnut Room is contracted at a room rental fee of \$2000. Ceremonies may begin at 5:30PM with receptions ending at 11:30PM. The total time allotted for your ceremony, cocktail hour and reception is 6 hours.

## Food & Beverage

Our food and beverage staff here at Blissful Meadows Golf Club have a wide range of experience with weddings and are ready to provide you with the finest of service. Food preparation is supervised by our chef in our own kitchen to assure hot food and prompt service. Our Function Coordinator will assist you with menu planning and will provide alternatives for specific dietary needs if necessary.

## Bar Service

Massachusetts state law requires that all alcoholic beverages be purchased from the Club. Blissful Meadows Golf Club offers the choice of a Cash or Open bar. Open bar is permitted with a deposit of \$500. There is a 20% gratuity charge on all open bar charges. You are billed for the drinks consumed by your guests. If you choose to offer an open bar during the cocktail hour only, the bar will operate as a cash bar for the remainder of the event. If you choose to have a cash bar, your guests will be asked to pay the server as the drinks are presented.

The sale and service of alcoholic beverages is strictly regulated by the Massachusetts State Liquor Control Board. We ask your cooperation with regard to these laws by not bringing alcoholic beverages into the facility from outside sources. Any alcohol brought onto the premises from outside sources will be confiscated.

# Preferred Vendors

*The following vendors have worked along with our wedding coordinators.  
We feel confident that they will provide you with excellent service.*

## Officiate

Michael Backer, JP 508.481.7338

Gerry Weinstein, JP 508.875.9037

Holly Gallerani 508.654.1952

## Cake Artist

Wrights Dairy Farm, Ellen 401.767.3014

Dyane's Sweet Tooth 401.724.0690

Blissful Meadows Golf Club 508.278.6110

## Photographer

Stacey Hetherington Photography 561.267.5062

Eloquent Images by Curtiss 401.829.1160

Morin's Studio, Sue 508.473.0211

Special Occasion Photography, Nancy 401.640.1862

Shooting Star Photography, Jim Abrams 508.533.0500

## Photo Booth

Lighthouse Productions, Eric 401.996.8381

Showtime Photo Booth 203.527.3045

## Florists

Lucille's Floral Design, Lucille  
508.278.6909

77 Blossom Shop, Joyce  
508.278.7737

Mendon Greenhouse, Colleen or Kim  
508.478.3425

## Lodging

Residence Inn by Marriot Boston/ Franklin  
Jaclyn Corseri 508.298.6022

Milford Courtyard Marriot 508.634.9500

Lincoln Courtyard Marriot  
Sue Swenton 401.333.3400

## Limousine and Shuttle Service

Knights Limousine 508.839.6252

Accent Limousine 508.473.2262

Vendetti Bus 508.234.8981

## Disc Jockey

Sound Force Unlimited, Alfredo  
401.943.5558

The Spectacular Spinner, Rodney  
508.883.6263

Karisma Events, DJ Ali  
860.373.0603

Audible Chemistry, Nathan Flint  
802.683.9933

# Policies

The Chestnut Room has several restrictions that may or may not pertain to each function.

- The Chestnut Room requires a minimum expenditure of \$4500 on food and beverage (excluding bar).
- Prices are subject to change. Prices for the current year are determined each January. You will be obligated to pay the prices determined for the year your wedding is taking place.
- To reserve your date, we require a **non-refundable** advance deposit of \$1000. Your deposit will be applied to the final invoice. We do not reserve a space in our system until we receive the initial deposit. Our space is only considered secure upon receipt of a \$1000 **non-refundable** deposit.
- Blissful Meadows Golf Club accepts credit cards for the initial deposit only. We do not accept credit cards for any other payments. Personal checks will be accepted up to two weeks before your wedding date. A bank check or cash is due 7 days prior to your wedding.
- Basic room setup is included with your room rental fee. A fee may apply for additional setup requests.
- The Bridal Suite may be used by the wedding party up to one hour prior to the ceremony start time. If additional time is desired, the bridal suite may be rented for a fee of \$50 per hour.
- Customers may not supply their own alcoholic beverages; this includes small bottles of wine used as favors.
- We do not allow the use of rice, birdseed, confetti, etc. Please make your guests aware of this restriction so you do not incur an additional expense for cleaning.
- A \$2 per guest split menu fee is applicable for two entree selections or \$3 per guest for 3 entrée selections with a maximum of 3 choices.
- All prices are subject to a 20% Facilities Charge & 6.25% Massachusetts Sales/Meals Tax
- Your general guest count is due 14 days in advance of your reception. The guaranteed count is due 7 days in advance and cannot be reduced, regardless of the number of guests that actually attend the reception. Full payment is required 7 days prior to your wedding in the form of cash, certified bank check, or money order made out to Meadowview Tavern. We do not accept credit cards for final payments.
- Blissful Meadows Golf Club is very flexible with your wedding selections. We are happy to discuss any substitutions you may request.
- We are not responsible for gifts and envelopes.
- All smoking is strictly prohibited inside the clubhouse or on the attached porches and decks. There is a designated smoking area located outside of the building.

# Starters and Hors d'oeuvres

## Soups & Starters *Priced per person.*

Italian Wedding Soup	3.5	Fruit Cup	3
Chicken and Rice	3.5	Fruit Cup with Sherbet	3.5
Manhattan Clam Chowder	4	Penne with Marinara Sauce	3.5
New England Clam Chowder	4		

## Hors D'oeuvres *All prices are to serve 50 guests.*

### ON DISPLAY

Fresh Fruit Assortment and Fresh Cream with a hint of Amaretto <i>(Watermelon Basket....additional \$50)</i>	100
Vegetable Crudit� with Buttermilk Herb Dip	95
Cheese Assortment and Toasted Cracker Display	95

### BUTLER PASSED

Cocktail Meatballs in Savory Brown Gravy	95
Vegetable Spring Rolls with Sweet Apricot Sauce	95
Fresh Tomato & Basil Bruschetta on Garlic Crostini with Mozzarella	95
Shaved Roast Beef on Crostini with Roasted Red Peppers and Horseradish Cream	95
Baked Mushrooms Caps with Chourico Stuffing	100
Mediterranean Hummus Spread with Pita Points	100
Garlic Roasted Asparagus Spears wrapped in Prosciutto	110
Sea Scallops wrapped with Apple Wood Bacon	115
Lobster Vol au Vent with Orange Cognac Sauce	115
Chilled Jumbo Shrimp in House Cocktail Sauce	130

## The Toast

White Grape Juice or Ginger Ale	1.75
Wine Toast	2.25
Champagne Toast	3
Champagne Toast accented with fresh Strawberry	3.50



# Buffet Options

## The Italian Buffet

Oven Roasted Chicken  
Your choice of Pasta with Sauce, Stuffed Shells or Oven Roasted Potatoes\*  
Your choice of Italian Meatballs or Sweet Sausage\*  
Seasonal Vegetables  
Tossed Garden Salad  
Fresh Hot Rolls and Butter  
Coffee and Tea

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*\*Add an additional item from one of the choices above for \$2.00 more per person*

## The International Buffet

New England Roast Turkey\*  
Hawaiian Ham with Pineapple & Cherries\*  
Italian Chicken Cacciatore\*  
Oven Roasted Potatoes  
Vegetable of the Season  
Tossed Garden Salad  
Fresh Hot Rolls and Butter  
Coffee and Tea

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*\*Substitute Roast Sirloin for one of the entrée's above for \$3 more per person*

*\*Substitute Prime Rib for one of the entrée's above for \$5 more per person*

# Main Entrées

*All entrees include potato and vegetable, fresh rolls with butter, tossed Garden Salad fresh brewed coffee and tea, the cutting and presenting of your wedding cake*

## Garlic Vegetable Stir Fry

A medley of fresh broccoli, carrots, zucchini, and summer squash, sautéed in garlic and olive oil 31

## Seasoned Oven Roast Chicken

A tender, juicy, breast of chicken, roasted in the chef's very own seventeen-seasoning blend 38

## Roast Turkey Breast with Sage Herb Stuffing and Traditional Cranberry Sauce

Moist and tender sliced turkey meat, draped over a mound of flavorful herb stuffing, served with our homemade gravy and complimented with cranberry sauce 39

## Pan Seared Chicken Francaise in Lemon Herb White Wine Sauce

Plump, egg-battered chicken breast, pan-seared and served with a lemon-herb white wine sauce 40

## Baked Haddock Filet with Seasoned Crumb Topping

Fresh haddock filet baked with a seasoned crumb topping, enhanced with a hint of lemon 40

## Herb Stuffed Chicken Breast with Hollandaise

Baked chicken breast stuffed with our own bread and herb mixture, topped with a delectable hollandaise sauce 40

## Herb Roasted Pork Tenderloin with Applesauce

A succulent roast tenderloin of pork served with mouthwatering pork jus, accompanied by sweet applesauce 40

## Sliced Roast Sirloin Au Jus

Flavorful roast Angus sirloin, sliced and served with savory Au Jus sauce 43

## Stuffed Alaskan Salmon with Hollandaise

A mouthwatering filet of Salmon, overflowing with flavorful herb & seafood stuffing, drizzled with a delicate hollandaise, garnished with lemon 44

## Prime Rib of Beef

A generous portion of mouthwatering Prime Rib, slow-roasted to medium rare, served with Au Jus sauce 45

## Land & Sea

Fresh baked chicken breast, sautéed with a lemon butter sauce, served with two baked stuffed jumbo shrimp 46

## Filet Mignon with Mushroom Sauce

A succulent filet mignon grilled to perfection, served with mushroom sauce 51

## Surf And Turf

A generous portion of mouthwatering Prime Rib grilled to perfection, accompanied by two baked stuffed jumbo shrimp 52

*A \$2 per guest split menu fee is applicable for two entree selections or \$3 per guest for 3 entrée selections, with a maximum of 3 choices.*

All prices are subject to a 20% Facilities Charge & 6.25% Massachusetts Sales/Meals Tax



## Specialty Salads

Our Tossed Garden Salad is included with your entrée selection. You may choose to upgrade to the following Specialty Salads, all priced per guest.

Caesar Salad with Seasoned Croutons and Shaved Parmesan	3
Field Greens with Feta and Candied Walnuts	5
Caprese Salad with Balsamic Reduction <i>served Family Style</i>	6
Antipasto with Cured Meats, Olives and Provolone Cheese <i>served Family Style</i>	7

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## Late Night Bites

If your wedding celebration lasts into the late-night hours, you may wish to offer your guests an unexpected "Late Night Bite" during the last hour of your reception, prior to their ride home.

### *Stationary Platters* Priced per person

Cookies served with Ice Cold Milk	2.75
Ham & Turkey Finger Sandwiches	4

### *To-Go Stations* Priced per person

Assorted Cookies, Pastries and Freshly Brewed Coffee <i>Served in Take Away Cups</i>	6
Ham & Cheese, Turkey and Swiss Sandwiches, Chips and Bottled Water <i>Served with Brown Paper Bags</i>	8

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All prices are subject to a 20% Facilities Charge & 6.25% Massachusetts Sales/Meals Tax



# Rehearsal Dinner

*Blissful Meadows also offers special menu pricing for your rehearsal dinner. Rehearsal dinners are held in the private Oak Room overlooking our golf course. The room rental fee will be waived for any party hosting a wedding at our facility. Complimentary coffee, tea and pastries are included with all meals.*

## Buffets

Hot & Cold Buffet	27
Hot Italian Buffet	30
International Buffet	33

## Entrées

Pasta with Meatballs & Marinara Sauce	21
Vegetable Stir Fry	23
Roasted Chicken Dinner	28
Roasted Turkey Dinner	29
Chicken Francaise	30
Baked Haddock	30
Baked Stuffed Chicken	30
Chicken Piccata	30
Sliced Roast Sirloin	32
Prime Rib of Beef	34

*A \$2 per guest split menu fee is applicable for two entree selections or \$3 per guest for 3 entrée selections, with a maximum of 3 choices.*

All prices are subject to a 20% Facilities Charge & 6.25% Massachusetts Sales/Meals Tax

# Extra Touches

## Chair Covers

*White or Ivory Standard*  
\$5 per chair (includes chair cover and sash)

*Color or Satin*  
\$6 per chair (includes chair cover and sash)

*Scroll Overlay \$10 per table*

## Antique Cars

*\$150 for pictures only*  
*\$200 for drop off and pictures*

## Table Centerpieces

*Hurricane Globes w/ beveled mirrors, Rustic Lanterns*  
*or Glass Bowls w/marbles \$10 per table*

*Beveled mirror's for use with your centerpieces*  
*\$25 for up to 20 mirrors*

*Votive Holders \$25 for up to 100 votive holders,*  
*candles not included*

## Fountains

*Champagne Fountain \$5 per person per hour*

*Chocolate Fountain w/ assorted dippers- \$5 per person*

## Sweet Shoppe Candy Buffet

*Fully decorated including various containers,*  
*candy scoops & personalized "Sweet Shoppe" sign*

*Station rental & setup only,*  
*bring your own candy - \$1 per person*

*Station rental & setup,*  
*including candy & take-home bags - \$3 per person*

## Cookies & Milk Station

*Fresh from the oven cookies served with ice cold milk*  
*\$2.75 per person*

## Ice Cream Sundae Buffet

*Includes 3 choices of ice cream, 3 choices of toppings, and*  
*3 choices of sauce, plus whipped cream and cherries*  
*\$5 per person*

## Lemonade Stand Rental

*With Lemonade Dispenser ~ \$125*  
*Add Ice Tea Dispenser ~ \$50*

## Signature Drinks

*Sangria (white or red)*  
*Butlered in our mason jars - \$6.75 per person*

*Butlered Margaritas or Martini's - \$7 per person*

*House wine - \$18-20 per bottle*  
*Add personalized labels - \$4 per bottle*

*Hot apple cider w/ cinnamon sticks & orange slices*  
*\$75 per chafer*

*Add Spiced Rum for an additional \$25 per chafer*

## Desserts

*Blissful Meadows Presentation Faux Cake with sheet*  
*cakes or cupcakes to serve guests - \$3 per person*

*Strawberries dipped in chocolate - \$2.50 per piece*

*Vanilla Ice Cream served in chilled champagne glass with*  
*chocolate sauce - \$2.50 per person*

*Warm Apple Crisp served with Vanilla Ice Cream*  
*\$3.75 per person*  
*Cheese Cake served with 3 toppings \$4.75 per person*

## Coffee Station

*\$75 unlimited / \$100 unlimited with flavored creamers*

## Bathroom Basket

*Various toiletry essentials for women's / men's bathroom*  
*\$25 each*