

Introduction

Located in Uxbridge, Massachusetts, The Pavilion at Blissful Meadows Golf Club was designed to accommodate those searching for a rustic, indoor-outdoor, barn-style venue, in a beautiful setting.

Positioned overlooking Blissful Meadows grounds and historic clubhouse, our new Pavilion holds the bragging rights as the “Highest Point in Uxbridge”. This open-air building, which can accommodate up to 200 guests, provides sliding doors that completely secure the enclosure from inclement weather. An added feature to this location is the adjacent gaming area for optional yard games which are included with the rental fee.

A separate ceremony site with natural wood arbor is located within the Pavilion grounds, and available for an additional fee. The facility offers many opportunities for photographs, providing natural backgrounds with seasonal foliage on the grounds surrounding the Pavilion.

Blissful Meadows’ detail oriented Wedding Coordinators will assist you in choosing from various 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:

- ❖ Complimentary Food Tasting for Bride and Groom
- ❖ Basic Room Setup (additional setup may incur fee)
- ❖ Decorative Bistro Lighting on Exposed Beams
- ❖ Wedding Coordinator
- ❖ Wait Staff in Formal Attire
- ❖ Bartender(s)
- ❖ Table Linens
- ❖ Use of Bridal Suite for one hour prior to ceremony (additional time, \$50 hr.)
- ❖ Champagne Toast for Wedding Party, with complimentary use of our Bride & Groom toasting glasses
- ❖ Cake Cutting, with complimentary use of our cake-knife & server
- ❖ Wall Mounted Card Receptacle, Rustic Window Frame to hang placecards or photos, Wooden Wheelbarrow for gifts
- ❖ Room Cleanup
- ❖ Gaming Area with Various Lawn Games
- ❖ Reserved Driving Range Bays for Your Guests
- ❖ Complimentary Weekday Round of Golf for Two (See Coordinator for Details)

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 Wedding 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 the Arbor Ceremony Site adjacent to the Pavilion, 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. Areas around the grounds may be used for photographs at no charge, but must be coordinated in advance with your Wedding Coordinator. Antique cars are also available for picture taking at an additional fee.

Cocktail Hour

The cocktail hour would traditionally be the time after your ceremony, while the wedding party is taking photographs. Your guests can feel free to enjoy the adjacent gaming area while hors d'oeuvres are being served.

Reception Schedule

The Pavilion is contracted at a room rental fee of \$5000 for the prime time months of September and October; or \$4000.00 at any other time. Ceremonies may begin at any time prior to 4:00PM with receptions ending no later than 10PM. The total time allotted for your ceremony, cocktail hour and reception is 6 hours.

Food & Beverage

Our food and beverage staff has a wide range of experience with catering 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 Wedding Coordinator will assist you with menu planning and will provide alternatives for specific dietary needs if necessary.

Bar Service

Blissful Meadows Golf Club offers the choice of a Cash or Open bar. Open bar is permitted with a deposit of \$500.00. 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

Milford Courtyard Marriot
508.634.9500

Lincoln Courtyard Marriot
Sue Swenton 401.333.3400 x.4907

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 Pavilion has several restrictions that may or may not pertain to each function.

- The Pavilion requires a minimum expenditure of \$5000.00 on food and beverages (excluding the bar) for Friday, Saturday, and Sunday weddings.
- The Pavilion is contracted at a room rental fee of \$5000 for the prime time months of September and October; or \$4000.00 at any other time.
- Prices are subject to change. 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 \$2000.00. Your deposit will be applied to the room rental fee on 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 \$2000.00 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.
- The rental fee for the Pavilion at Blissful Meadows includes white folding chairs for all of your guests. Optional chair upgrades are available through Blissful Meadows Golf Club. Chair rental from outside vendors is prohibited.
- The floor in the open-air Pavilion at Blissful Meadows consists of stone pavers. Wood dance floor rental is optional and available through Blissful Meadows Golf Club. Dance floor rental from outside vendors is prohibited.
- **Customers may not supply their own alcoholic beverages**; this includes small bottles of wine used as favors. Any outside alcohol brought onto the property will be confiscated per laws of the Massachusetts State Liquor Control Board.
- All favors and centerpieces must be delivered **preassembled** and ready to place on the tables.
- Due to the Pavilion beam height and subsequent liability, we cannot allow our guests to personally hang decor that require large ladders. Please contact your Wedding Coordinator regarding alternatives.
- At no time will the wedding party or their guests be allowed onto the golf course for picture taking or any other purpose. Use of the wedding facility includes the building and the grounds surrounding the building only. Please see your Wedding Coordinator for details.
- Golf Carts are for the use of Blissful Meadows staff and paying golfers only. Any damage incurred to our golf carts and the facility by wedding guests, will be the responsibility of the bride and groom.
- 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.
- All prices are subject to a 20% Facilities Charge, plus 6.25% Massachusetts Sales/Meals Tax and 0.75% Local Meals & Beverage 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 Pavilion.
- All meals are served buffet-style in the Pavilion, in order to ensure the highest quality of food and service for our guests.
- No breakable glassware is allowed in the Pavilion. Non-breakable dinnerware and disposable silver flatware is provided. Please see your Wedding Coordinator for display samples.

Hors d'oeuvres & Toast

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

ON DISPLAY

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

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

Sparkling White Grape Juice or Ginger Ale	1.75
Wine Toast	2.25
Champagne Toast	3
Champagne Toast with fresh Strawberry accent	3.5

Buffet Options

Pavilion Buffet I

\$42 per guest

*Served with our Garden Salad with homemade sweet Italian dressing, assorted fresh baked bread and butter,
Tea, Coffee and Decaffeinated Coffee*

Entrée's

Choice of ONE of the following:

Oven Roast Chicken with Seasoned Pan Gravy

Herb Stuffed Chicken Breast finished with Hollandaise

Chicken Picatta Sautéed in Lemon Caper Butter

Pan Seared Chicken Francaise in a Lemon-Herb and White Wine Sauce

Chicken alla Cacciatore (Hunter Style Chicken)

Chicken Medallions and Broccoli Florets with Penne in Garlic Olive Oil

Pasta Primavera with Roasted Vegetables and Parmesan Alfredo

Pink Vodka Sauce with Penne and Red Pepper Flakes

Penne Rigate Marinara

Roast Turkey Breast with Sage Herb Stuffing and Cranberry Sauce

Country Baked Ham with Pineapple and Cherry Glaze

Baked Haddock Filet with Seasoned Crumb Topping

Side One

(Choice of One)

Oven Roasted Bliss Potatoes

Golden Mashed Potatoes

Garlic Whipped Potatoes

Golden Baked Potato

Rice Pilaf

Long Grain Wild Rice

Side Two

(Choice of One)

Seasonal Market Medley

Green Bean Almandine

Green Beans with Garlic and Butter

Glazed Baby Carrots

Roast Butternut Squash

Pavilion Buffet II

\$52 per guest

*Served with our Garden Salad with homemade sweet Italian dressing, assorted fresh baked bread and butter,
Tea, Coffee and Decaffeinated Coffee*

Entrée's

Choice of TWO of the following:

Oven Roast Chicken with Seasoned Pan Gravy

Herb Stuffed Chicken Breast finished with Hollandaise

Chicken Picatta Sautéed in Lemon Caper Butter

Pan Seared Chicken Francaise in a Lemon-Herb and White Wine Sauce

Chicken alla Cacciatore (Hunter Style Chicken)

Chicken Medallions and Broccoli Florets with Penne in Garlic Olive Oil

Pasta Primavera with Roasted Vegetables and Parmesan Alfredo

Pink Vodka Sauce with Penne and Red Pepper Flakes

Penne Rigate Marinara

Roast Turkey Breast with Sage Herb Stuffing and Cranberry Sauce

Country Baked Ham with Pineapple and Cherry Glaze

Baked Haddock Filet with Seasoned Crumb Topping

Slow Cooked Beef Tips

Herb Roasted Pork Tenderloin

Butternut Squash Ravioli with Cranberries and Walnuts in a Frangelico Cream Sauce

Sliced Roast Sirloin Au Jus

Side One

(Choice of One)

Oven Roasted Bliss Potatoes

Golden Mashed Potatoes

Garlic Mashed Potatoes

Baked Potato

Rice Pilaf

Long Grain Wild Rice

Side Two

(Choice of One)

Seasonal Market Medley

Green Bean Almandine

Green Beans with Garlic and Butter

Glazed Baby Carrots

Roast Butternut Squash

Pavilion Buffet III

\$62 per guest

*Served with our Garden Salad with homemade sweet Italian dressing, assorted fresh baked bread and butter,
Tea, Coffee and Decaffeinated Coffee*

Entrée's

Choice of three of the following:

Oven Roast Chicken with Seasoned Pan Gravy

Herb Stuffed Chicken Breast finished with Hollandaise

Chicken Picatta Sautéed in Lemon Caper Butter

Pan Seared Chicken Francaise in a Lemon-Herb and White Wine Sauce

Chicken alla Cacciatore (Hunter Style Chicken)

Chicken Medallions and Broccoli Florets with Penne in Garlic Olive Oil

Pasta Primavera with Roasted Vegetables and Parmesan Alfredo

Pink Vodka Sauce with Penne and Red Pepper Flakes

Penne Rigate Marinara

Roast Turkey Breast with Sage Herb Stuffing and Cranberry Sauce

Country Baked Ham with Pineapple and Cherry Glaze

Baked Haddock Filet with Seasoned Crumb Topping

Slow Cooked Beef Tips

Herb Roasted Pork Tenderloin

Butternut Squash Ravioli with Cranberries and Walnuts in a Frangelico Cream Sauce

Sliced Roast Sirloin Au Jus

Stuffed Alaskan Salmon drizzled with Hollandaise

Prime Rib of Beef Au Jus (additional \$2 per guest for Carving Station)

Side One

(Choice of One)

Oven Roasted Bliss Potatoes

Golden Mashed Potatoes

Garlic Mashed Potatoes

Baked Potato

Rice Pilaf

Long Grain Wild Rice

Side Two

(Choice of Two)

Seasonal Market Medley

Green Bean Almandine

Green Beans with Garlic and Butter

Glazed Baby Carrots

Roast Butternut Squash

Specialty Salads

Our Family-style Garden Salad is included with your buffet. 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	6
Antipasto with Cured Meats, Olives and Provolone Cheese	7

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.

Stationed Platters *Priced per 50 pieces*

Mozzarella Sticks with Marinara Dipping Sauce	95
Chicken Fingers with Dipping Sauce Variety	95
Spinach & Feta Spanikopata in Phyllo	95
Buffalo, Teriyaki, Chipotle or BBQ style Chicken Wings	95
Cheese Pizza Squares	95

Sweet Offerings *Priced per person*

Oven-Fresh Cookies served with Ice Cold Milk	2.75
Warm Apple Crisp served with Vanilla Ice Cream	3.75

To-Go Stations *Priced per person*

Assorted Oven Fresh 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

All prices are subject to a 20% Facilities Charge, plus 6.25% Massachusetts Sales/Meals Tax and 0.75% Local Meals & Beverage 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
<i>Pasta with Meatballs & Sauce, Chicken Wings, Finger Sandwiches: Roast Beef, Ham, and Turkey Choice of two: Macaroni Salad, Garden Salad, Potato Salad or Pasta Salad Relish Tray, Potato Chips, Coffee and Tea</i>	
Hot Italian Buffet	30
<i>Oven Roasted Chicken and Pasta with Marinara Sauce, Your choice of Italian Meatballs or Sweet Sausage, Your choice of Oven Roasted Potatoes or Seasonal Vegetables, plus Tossed Salad Fresh Rolls and Butter, Coffee and Tea</i>	
International Buffet	33
<i>New England Roast Turkey, Hawaiian Ham with Pineapple, Italian Chicken Cacciatore Oven Roasted Potatoes, Vegetable of the Season, Tossed Salad, Fresh Rolls and Butter, Coffee and Tea</i>	

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 2.00 per guest split menu fee is applicable for two entrée selections,
or 3.00 per guest split menu fee for a maximum of three entrée selections.*

All prices are subject to a 20% Facilities Charge, plus 6.25% Massachusetts Sales/Meals Tax and 0.75% Local Meals & Beverage Tax

Extra Touches

Event Drapery & Chandeliers

Full Length Drapery and glass chandeliers provide an elegant touch to the rustic Pavilion décor. Rental includes setup and breakdown.

Drapery: \$250 Per Location

Locations include:

Front Sliding Doors, Back Sliding Doors,

Both sides of back sliding door,

Horizontal beam plus vertical sides (first, third or fifth beam)

Crystal Chandeliers: \$150 Per Location

Wood Dance Floor

12x12 Wood Dance Floor \$500

Chair Rentals

Garden Chairs \$8 per chair

Chiavari Chairs \$10 per chair

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

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

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

Old Fashioned Popcorn Machine

Includes popcorn bags and flavored butters
\$2.50 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 - \$7.25 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

Warm Apple Crisp served with Vanilla Ice Cream
\$3.75 per person

Cheese Cake served with 3 toppings \$4.75 per person

Bathroom Basket

Various toiletry essentials for bathroom, \$25 each