



DIRECTIONS

MASS PIKE

Take Worcester exit 10A (Rte. 146). Follow Rte. 146 south to Chockalog Rd. (Chocolog) exit. At end of the ramp take right. At stop sign bear left and continue on Chockalog Rd. for approximately 3 miles. Blissful Meadows will be on the right.

ROUTE 146 North and South

From Rte. 146, take Chockalog Rd. exit. At end of the ramp take left (if coming from the south), right (if coming from the north). At stop sign bear left and continue on Chockalog Rd. for approximately 3 miles. Blissful Meadows will be on the right.

ROUTE 16 from Uxbridge

Follow Rte. 16 towards Douglas. Go under Rte 146 overpass. Take (West Street) first on left. Follow 1^{1/2} miles, take first left (continuation of West St.) Follow 1 mile, take first right (Chockalog Rd.) Follow 1/4 mile, Blissful Meadows Golf Club will be on right.

ROUTE 16 from Douglas, Webster area

Follow Rte. 16 towards Uxbridge, take (West St.) first street on right after Uxbridge/Douglas town line. Follow 1^{1/2} miles, take first left (continuation of West St.). Follow 1 mile, take first right (Chockalog Rd.) Follow 1/4 mile, Blissful Meadows Golf Club will be on right.



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BLISSFUL MEADOWS GOLF CLUB



SOCIAL FUNCTIONS
AND BUSINESS EVENTS

Introduction

Welcome to Blissful Meadows Golf Club. Located in Uxbridge, Massachusetts, The Chestnut Room at Blissful Meadows offers a rural atmosphere 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 function room is located on the second floor of our ornate Victorian barn, built in 1880, entered into the National Register of Historic Places in 1983, and converted into Blissful Meadows Clubhouse in 1991.

Blissful Meadows' detail oriented Function Coordinator will assist you in choosing from various menus and will oversee your day from start to finish.

Our experienced food and beverage staff are prepared to serve all of your function needs.

The following items are included with your room rental:

- ❖ Room Setup
- ❖ Wait Staff in Formal Attire
- ❖ Table Linens
- ❖ Room Cleanup
- ❖ Table Centerpieces



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

We appreciate your interest in our facility and we are committed to assuring that your requests are fulfilled. Make your function a Blissful one!

Entrees

BAKED STUFFED CHICKEN	37
<i>Baked chicken breast stuffed with our own bread and herb mixture, topped with delectably seasoned gravy</i>	
CHICKEN PICCATA / CHICKEN FRANCAISE	37
<i>Fresh chicken breast sautéed in garlic and lemon butter with capers</i>	
SLICED ROAST SIRLOIN	39
<i>Flavorful roast Angus sirloin, sliced and served with savory gravy</i>	
PRIME RIB OF BEEF	41
<i>A generous portion of mouthwatering Prime Rib served with Au Jus sauce. Prime rib is cooked to medium rare unless otherwise requested.</i>	

Desserts

Priced per person

CHEESECAKE	4.5
<i>Drizzled with strawberry sauce</i>	
HOT APPLE CRISP	4.5
<i>Topped with vanilla ice cream</i>	
BLACK FOREST CAKE	4.5
<i>Served with vanilla ice cream</i>	

Prices do not include 20% facilities charge, a 6.25% meal and beverage tax, and a .75% local meals tax. A \$2 per guest split menu fee is applicable for two entrée selections and a \$3 per guest split menu fee is applicable for three entrée selections. Limit three entrée selections.



Entrees

All entrees include:

- Freshly baked rolls with butter
- Potato and Vegetable
- Fresh Tossed Salad
- Fresh brewed coffee and tea



CHILDRENS MEAL

Chicken Finger Basket with French Fries

18

VEGETABLE STIR FRY

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

30

ROASTED CHICKEN DINNER

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

35

CHICKEN FRANCAISE

Plump, egg-battered chicken breast, sautéed and served with a lemon butter sauce

37

BAKED HADDOCK

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

37



General Information

FUNCTION SCHEDULE

The Chestnut Room is contracted for a 5 hour period of time at a room rental fee of \$500.00.

Rental fee includes setup, clean up, linens, wait staff, and bartender.

The Oak Room is available for parties of up to 45 guests. The room rental fee is \$250.00 and includes set-up, clean-up, linens and wait-staff.



FOOD AND BEVERAGE

Our food and beverage staff here at Blissful Meadows Golf Club have a wide range of experience 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. A \$1 per guest split menu fee is applicable for each entrée over one. Limit three entrée selections.

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 \$500.00. 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.

Soups & Hors D'Oeuvres

SOUPS

<i>Italian Wedding Soup</i>	3.5
<i>Chicken and Rice</i>	3.5
<i>Manhattan Clam Chowder</i>	4
<i>New England Clam Chowder</i>	4

HORS D'OEUVRES *All prices are to serve 50 guests unless otherwise noted.*

Vegetable Spring Rolls <i>served with duck sauce</i>	105
Cocktail Meatballs <i>(price per 50 pieces)</i>	105
Bruschetta <i>Tuscan bread topped with diced Roma tomatoes, garlic infused olive oil and mozzarella cheese</i>	105
Assorted Cheese and Cracker Platter	110
Fresh Fruit Tray with Dip (Seasonal) <i>(Watermelon Basket....additional \$.50)</i>	110
Fresh Vegetable Tray with Dip	110
Baked Stuffed Mushrooms <i>(price per 50 pieces)</i>	110
Asparagus wrapped in Prosciutto <i>Price per 50 pieces)</i>	120
Scallops wrapped in Bacon <i>(price per 50 pieces)</i>	125
Lobster Puff Pastry <i>chunks of tender lobster meat, folded into a rich Newburg sauce with a touch of sherry, enveloped in a flaky puff pastry</i>	150
Jumbo Shrimp Cocktail <i>price per 50 pieces)</i>	150

Buffets

SANDWICH & SALAD BUFFET 28

- Roast Beef, Ham, and Turkey Finger Sandwiches
- Choice of two: Caesar Salad, Garden Salad, Potato Salad or Pasta Salad
- Relish Tray
- Potato Chips
- Coffee and Tea

HOT & COLD BUFFET 34

- Pasta with Meatballs & Sauce
- Chicken Wings or Chicken Fingers
- Roast Beef, Ham, and Turkey Finger Sandwiches
- Choice of two: Caesar Salad, Garden Salad, Potato Salad or Pasta Salad
- Relish Tray
- Potato Chips
- Coffee and Tea

HOT ITALIAN BUFFET 37

- Oven Roasted Chicken
- Pasta with Marinara Sauce
- Italian Meatballs
- Oven Roasted Potatoes
- Seasonal Vegetables
- Garden Salad
- Fresh Rolls and Butter
- Coffee and Tea

INTERNATIONAL BUFFET 40

- New England Roast Turkey
- Hawaiian Ham with Pineapple
- Italian Chicken Cacciatore
- Oven Roasted Potatoes
- Vegetable of the Season
- Caesar Salad or Garden Salad
- Fresh Rolls and Butter
- Coffee and Tea