



Wedding Receptions & Ceremonies

From our tastefully decorated ballroom with brass chandeliers and cream colored walls, to our award-winning chef and banquet staff, who will provide the great food and service you have every right to expect, we have what it takes to provide you with the wedding of your dreams. Please contact us to learn more and to schedule a tour.

Capacity of Ballroom

Sit down style without dance floor: 220+

Sit down event with dance floor: 160+

Cocktail Reception: 350 +

Ballroom Facility Fee*

Saturday Reception 🍷 \$2,500 Friday or Sunday Reception 🍷 \$2,000

We are pleased to accommodate smaller weddings, please call us to find out more!

Included in the Room Fee

4 hours of room time (Additional time can be purchased for \$300 per hour - arrangements must be made in advance.)

Our banquet chairs

Professional staff & bartenders

Choice of white or ivory colored tablecloths

Choice of napkin color (15 to choose from)

White plates & Silverware

Cutting and serving of wedding cake

Our gift to you is a complimentary foursome of golf to be played the weekend of the wedding.

*We offer a 10% discount off the room fee if the bride or groom is a US military veteran (proof required).

Ceremonies

We can comfortably seat 150 guests on our three season screened-in porch* for a setup fee of 🍷 \$250.00. This fee adds an hour of time to your event, for a total of 5 hours. Please call to find out more.

*Use of the porch is weather dependant, but it is typically useable between May into November.

Additional Options for a Fee

White or ivory chair covers 🍷 \$6 (Other colors available. Prices vary)

Overlays 🍷 \$6

Portable Bar 🍷 \$250

Computer projector and Screen: \$25

Setup fee for rental chairs and rental linens 🍷 \$100

2015 KCC Wedding Banquet Menu

Cold Hors d'Oeuvres Displays

(Available by the piece or full or half orders, as indicated.)

Gloucester Raw Bar Market Price (per piece)

Fresh Cherrystones and East Coast oysters on the half shell served with Tabasco, cocktail sauce and fresh lemon wedges

Shrimp Cocktail \$3.00 per piece

Chilled jumbo shrimp served with a tangy cocktail sauce and fresh lemon wedges

Antipasto \$2.50 per piece

Includes thin sliced Prosciutto di Parma, Genoa salami, pepperoni, homemade mozzarella, provolone cheese, marinated artichoke hearts, pepperoncinis, roasted red peppers and varietal olives

Domestic Cheese \$200 / \$125

Smoked Gouda, dill Havarti, pepper jack and cheddar cheese, served with assorted crackers

Imported Cheese \$275 / \$200

Italian pepato (peppercorns), smoked cheddar, Asiago, and Gorgonzola, served with assorted

Three Artisan Sausages & Cheddar Cheese \$275 / \$200

Smoked chorizo, chicken & sweet apple sausage, sopresatta, sharp cheddar cheese and assorted crackers

Seasonal Fresh Fruit \$175 / \$100

Fresh sliced fruit assortment that may include, pineapple, seedless grapes & seasonal melons. For an additional \$25, it can be served in a chef carved watermelon bowl (in season)

Vegetable Crudités \$175 / \$100

Assorted fresh cut vegetables served with choice of spinach or ranch dip



Hot Hors d'Oeuvres Displays

(Available as full or half orders)

Gorgonzola Pear Tartlet 🌀 \$300 / \$225

Swedish Meatballs 🌀 \$200 / \$150

Italian Style Meatballs 🌀 \$200 / \$150

Oven-Baked Dips

(Served with homemade pita chips. A loaf of Bread Shed's Toscano Crostini available for \$25 more per order)

Crab Dip 🌀 \$225 / \$175

Cream cheese, lump crabmeat, roasted red peppers, baby spinach with a crispy panko crust

Hot Spinach and Artichoke Dip 🌀 \$175 / \$100

Cream cheese, baby spinach, and artichoke hearts with a crispy Parmesan crust

Gorgonzola Cheese Dip 🌀 \$200 / \$125

Gorgonzola and mascarpone cheese layered with caramelized onions and roasted garlic

Baked Brie en Croûte 🌀 \$200 / \$125

One wheel of Brie cheese with a layer of blackberry preserves wrapped in flaky puffed pastry served with baked Bread Shed crostini

Cold Hors d'Oeuvres - Passed

(All items are priced per 100 pieces)

Traditional Bruschetta 🌀 \$175 / \$125

Bread Shed Toasted Crostini topped with tomatoes, onions, fresh basil and honey balsamic reduction

Mozzarella Bruschetta 🌀 \$225 / \$175

Toasted Crostini topped with, roasted garlic spread, melted homemade mozzarella, cherry tomatoes, fresh basil, and drizzled with honey Balsamic reduction

Antipasto Skewer 🌀 \$300 / \$225

Fresh homemade mozzarella with artichoke hearts, sundried tomatoes and Kalamata olives served on a skewer with honey balsamic reduction

Caprese Skewer 🌀 \$225 / \$175

Fresh homemade mozzarella with cherry tomatoes wrapped in basil leaves with honey balsamic reduction glaze

Hot Items

(All items are priced per 100 pieces)

Bacon-wrapped Scallops 🌀 **\$350 / \$275**

Fresh baked sea scallops wrapped in thick cut bacon

Petite Crab Cakes 🌀 **\$275 / \$225**

Homemade cakes served with remoulade

Petite Beef Wellington 🌀 **\$400 / \$325**

Tender beef, mushrooms and mushroom sauce wrapped in puffed pastry

Spanikopita 🌀 **\$225 / \$150**

Creamy cheese and spinach wrapped in flaky phyllo dough

Coconut Shrimp 🌀 **\$300 / \$225**

Crispy coconut breaded shrimp served with spicy aioli

Teriyaki Beef Skewers 🌀 **\$275 / \$200**

Marinated beef strips on a stick with sweet teriyaki glaze

Thai Chicken Skewers 🌀 **\$250 / \$175**

Asian grilled chicken on a stick served with a spicy Thai peanut sauce

Stuffed Mushrooms 🌀 **\$200 / \$150**

Stuffed with your choice of fresh lump crab, sausage or vegetables (pick one, two or assorted)

Chef-carved Specialties

(Carvings are served with dinner rolls and appropriate condiments)

Sliced Roast Pork Loin 🌀 **\$225** (Serves approximately 15 guests)

Oven roasted, served with apple cider gravy

Salmon Side Carving 🌀 **Market Price** (Serves approximately 15 guests)

Roasted salmon served with lemon dill beurre blanc

Honey Glazed Spiral Ham 🌀 **\$200** (Serves approximately 30 guests)

Slow-cooked spiral ham with honey glaze, served with Dijon mustard

Roasted Turkey 🌀 **\$200** (Serves approximately 35 guests)

Fresh young whole turkey slow roasted and served with traditional gravy. Select your preference:

- Whole bird
- Bone-in / no wings, no dark meat

The following carved selections can be prepared with your choice of the following: honey balsamic reduction, au poivre, herb-crusted, or Moroccan rub

Beef Tenderloin 🌀 **Market Price** (Serves approximately 15 guests)

Pan-seared then slow roasted to medium rare. Served with red wine demi glace

Roast Prime Rib of Beef 🌀 **Market Price** (Serves approximately 25 guests)

Prime rib slow roasted to medium rare, served with au jus and horseradish cream sauce

Roast NY Sirloin of Beef 🌀 **Market Price** (Serves approximately 25 guests)

Slow-roasted to medium rare. Served with au jus and horseradish cream sauce

Roast Leg of Lamb 🌀 **Market Price** (Serves approximately 25 guests)

Roast leg of lamb served with rosemary mint pesto cream sauce

Plated Entrées

(All plated entrées served with choice of garden or Caesar salad, fresh baked rolls, choice of one starch, one vegetable, one dessert and coffee and tea. A spinach salad is available for \$1.50 per person)

Surf n' Turf 🌀 **Market Price**

Petit filet mignon finished with demi glace topped with crab-stuffed jumbo tiger shrimp

Bacon Wrapped Filet Mignon 🌀 **Market Price**

Filet mignon finished with a demi glace

Prime Rib 🌀 **Market Price**

Prime rib slow roasted and served medium rare with au jus and horseradish sauce

Sirloin of Beef 🌀 **Market Price**

Sirloin slow roasted and served medium rare with au jus or horseradish sauce

Blackened Angus NY Strip Steak 🌀 **Market Price**

Pan-seared and served medium rare, finished with demi glace and horseradish compound butter

Walnut Crusted Pork Loin 🌀 **\$27.95**

Slow-roasted pork loin topped with crispy walnut crust and maple bourbon cream sauce

Baked Stuffed Chicken 🌀 **\$27.95**

Boneless chicken breast stuffed with Italian stuffing and topped with pan sauce

Chicken Marsala 🌀 **\$27.95**

Pan-seared chicken topped with sautéed mushrooms & prosciutto and a rich Marsala wine sauce

Chicken Picatta 🌀 **\$27.95**

Scaloppini chicken with artichokes, sun-dried tomatoes, spinach, capers in a white wine lemon butter sauce

Harvest Chicken 🌀 **\$27.95**

Pan-seared chicken with cranberry-apple chutney in a sherry pan sauce

Crab Stuffed Sole 🌀 **Market Price**

Sole stuffed with fresh lump crabmeat stuffing and a braised fennel beurre blanc

Maine Lobster Tail 🌀 **Market Price**

Maine lobster tail topped with a creamy Newburg sauce with baby spinach and roasted red peppers

Stuffed Shrimp 🌀 **Market Price**

Jumbo butterflied shrimp with a sweet vermouth stuffing, finished with a Parmesan pesto compound butter

Shrimp Scampi 🌀 **Market Price**

Shrimp sautéed in olive oil, garlic, lemon and a white wine sauce with basil

Cod with Rosemary Butter 🌀 **Market Price**

Pan-seared cod finished with rosemary compound butter

Lemon Dill Salmon 🌀 **\$27.95**

Salmon fillet rubbed with fresh dill and finished with white wine lemon butter

Vegetarian Stuffed Portabella 🌀 **\$23.95**

Fresh portabella mushroom caps with sautéed vegetable stuffing.

Red Curried Vegetables 🌀 **\$20.95**

Assorted fresh vegetables tossed in red curry sauce and served over a bed of wild rice

Buffets

(A minimum of 25 guests must be charge. The follow buffets includes fresh baked rolls, coffee and tea.

Add Soup du Jour to any buffet for \$3.00 per person. No substitutions allowed.)

The Monadnock 🌀 **\$27.95**

Includes a choice of one each of salad, hot pasta, and entrée served with your choice of a one seasonal vegetable, one starch and your choice of a served dessert

The New England 🌀 **\$32.95**

Choice of one each of a salad and hot pasta, two entrées and choice of seasonal fresh vegetables and starch and your choice of a served dessert

The Country Club 🌀 **\$35.95**

Choice one appetizer, one salad, one hot pasta, two hot specialty entrées, one choice of seasonal fresh vegetable and a starch and your choice of dessert

Selections for Monadnock, New England & Country Club Buffets:

Salads: Caesar, tossed garden or spinach & arugula

Specialty Salads (add 🌀 \$1.00 per guest) Caprese salad, mozzarella, tomato and basil with balsamic dressing

Hot Entrées: Sliced sirloin of beef, honey-glazed baked ham, roasted pork loin, roast turkey, chicken Marsala, baked stuffed chicken, roasted lemon dill salmon, pan-seared cod, vegetarian stuffed Portobello mushrooms

Starches: Roasted red bliss potatoes, garlic mashed potatoes, potatoes au gratin, house rice pilaf or wild rice, sweet potatoes

Pastas: Baked stuffed shells, tortellini primavera, fettuccini and broccoli Alfredo, penne a la vodka, Cappellini Carbonara or lobster ravioli (add 🌀 \$3.00/guest)

Vegetables: Sautéed green beans, vegetable medley, grilled asparagus, brown sugar roasted carrots, roasted root vegetable medley, Brussels sprouts

Specialty Hot Entrées (Country Club Buffet only) roast prime rib of beef, roast leg of lamb, crab stuffed sole, Lobster Newburg (market price), shrimp scampi, stuffed shrimp, lobster tails (market price)

Dessert Selections: Warm apple cobbler with whipped cream, chocolate mousse, assorted dessert squares, carrot cake, orange cake, chocolate cake, Boston cream pie, cookies, brownies, strawberry shortcake (add 🌀 \$2.00 per person), vanilla ice cream with fresh strawberries or raspberries (add 🌀 \$3.00 per person) or mango sherbet

Special Dessert Options

Chocolate Fondue 🍷 \$350 / \$300 (serves 100 guests)

Melted milk chocolate served with assorted fresh fruit, marshmallows, pineapple, strawberries and pound cake

Dessert Buffet Available (additional charge based upon selections)

The Timberview Buffet 🍷 \$45.95

(Includes fresh baked rolls and coffee & tea)

Champagne or Organic Sparkling Cider Toast

Hors d'Oeuvres (choose one)

Spinach artichoke dip or Gorgonzola dip with homemade pita chips, vegetable crudités or fresh fruit display

Passed Hors d'Oeuvres (choose one)

Select one item from either the hot d'oeuvres menu or cold d'oeuvres menu

Homemade Soups (choose one)

Tomato bisque, Hungarian mushroom, Minestrone, New England clam chowder, cheddar broccoli or maple butternut bisque with fresh sage

Salads (choose one)

Caesar, tossed garden or spinach & arugula

Starches (choose one)

Roasted red bliss potatoes, garlic mashed potatoes, potatoes au gratin, mashed sweet potatoes, rice pilaf or wild rice

Vegetables (choose one)

Grilled asparagus, sautéed vegetable medley, brown sugar roasted carrots roasted root vegetables, steamed green beans or Brussels sprouts

Pastas (choose one)

Baked stuffed shells, tortellini primavera, fettuccini broccoli Alfredo, penne a la vodka, Cappellini carbonara, butternut squash ravioli, and lobster ravioli (add 🍷 \$3.00 per guest)

Hot Entrées (choose two)

Roasted prime rib, roasted sirloin, walnut crusted pork loin, roasted turkey, honey spiral ham, chicken Marsala, baked stuffed chicken, lemon dill salmon, pan-seared cod, vegetarian stuffed Portabella mushroom caps

Desserts (choose one)

Chocolate dipped strawberries (add ☞ \$1.00 per guest) milk or dark chocolate mousse with white chocolate and mint garnish, assorted dessert squares, brownie sundae à la mode, carrot cake with cream cheese frosting, warm apple cobbler or vanilla iced cream with mixed berries

Hosted & Cash Bars

We have a fully stocked bar. Special requests may be honored with a premium handling charge added to the cost. Open bar charges are based on the actual number of drinks served. The open bar invoice must be paid at the end of the event. The 9% N.H. Room & Meals Tax and 20% service charge is added to all open bar invoices.

Cash Bars ~ Per Drink*

Club selected liquor	☞	\$6.00
Call brand liquors	☞	\$7.00
Multiple liquor cocktail	☞	\$7.50
House glass of wine	☞	\$6.50
Domestic beers	☞	\$4.00
Imported beers	☞	\$5.50
Soda	☞	\$2.00

*Cash bar prices include the 9% N.H. Room & Meals Tax

Open Bars ~ Per Drink**

Club selected liquor	☞	\$5.50
Call brand liquors	☞	\$6.00
Multiple liquor cocktail	☞	\$8.00
House glass of wine	☞	\$6.00
Domestic beers	☞	\$3.75
Imported beers	☞	\$5.00
Soda	☞	\$1.75

**Open bar prices are subject to a 9% N.H. Room & Meals Tax and a 20% service charge

Toast Selections

Champagne	☞	\$4 /glass
Sparkling Cider - Martinelli's	☞	\$4 /glass

House Wines:

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet or Merlot	☞	\$4 /glass
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Other Options:

House wines by bottle	☞	\$25.00 (750ml)
Champagne by the bottle	☞	\$25.00
Champagne punch	☞	\$50.00 per punch bowl (serves 50)
Keg-O-Rator can be rented upon request	☞	\$225 (plus the cost of the key)
Wine lists and specialty beers are available upon request		

Non-alcoholic Options:

Carafes of soda:	\$7
Carafes of lemonade or ice tea:	\$7
Non-alcoholic punch	☞ \$25.00 per bowl (serves 50)

Keene Country Club Function Agreement

PLEASE READ BEFORE SIGNING!

Deposit

In order to secure the preferred date for your function, a non-refundable room fee deposit of \$2,500 is required for Saturday and \$2,000 for a Friday or Sunday. The Club reserves the right to book any date until both the Country Club and the customer have signed a contract with the required deposit. Any cancellation after fourteen (14) days of signing the contract will result in the forfeit of the deposit. Deposits are not refundable or transferable.

Payments

Ninety (90) days before your function the Keene Country Club will require a 50% payment of the estimated cost of the function. Full payment of the scheduled function will be required seven (7) days before the event. The guaranteed number of guests is not subject to reduction fourteen (14) days prior to the event. Please bear in mind that last minute changes hamper our goal of serving you and your guests properly. (We will also require a credit card on file for any variable charges such as open bars, wine with dinner, etc.) Club members will be billed. The Country Club will accept cash, checks, Visa/MasterCard and American Express for payments on functions.

Guarantees

A guaranteed attendance number is needed fourteen (14) days prior to the date of your function. If no guarantee is received by the specified deadline, the initial expected attendance figure will be considered the guarantee and will be billed accordingly. The final guarantee is not subject to reduction. Please bear in mind that last minute changes hamper our goal of serving your guests properly.

Menu Selections

Banquet menus, room arrangements, menu splits and other details pertinent to your function need to be made fourteen (14) days prior to the function. If a split entrée selection has been chosen, your selections must be limited to two entrees and the price of the more expensive entrée will prevail for your total guest count. Limitations may apply to selected entrees. Prices and items are subject to change.

Taxes & Service Charge

All menu selections are subject to the 9% New Hampshire Room & Meals tax as well as a 20 % service charge.

Room Fees & Assignments

The facility is made available to guests at a specific time for a five (5) hour period. Active members receive a discounted rate on rooms for their personal functions such as weddings, bar mitzvahs, and anniversary &

birthday parties. Additional time is granted at a rate of \$300.00 per hour, if available. The Keene Country Club reserves the right to assign another room if the original estimate of guests is significantly altered.

Food & Beverages

The New Hampshire State liquor commission regulates all alcoholic beverage sales and services. The Keene Country Club, as a licensee, is responsible for adhering to these regulations. *We will not allow any liquor of any kind to be brought onto the club premises. Alcoholic beverages are not allowed outside of the building. Employees of the Keene Country Club must do all dispensing of beverages. Proper ID is required for all alcoholic service to those patrons appearing 30 years of age and younger. The Keene Country Club reserves the right not to serve liquor to any guest at any time.* No prepared food or from a setup buffet may be removed from the premises. The removal of food from the premises of Keene Country Club is a violation of the New Hampshire health code.

Security

Keene Country Club shall not assume any responsibility for the damage to or the loss of any merchandise or articles left at Keene Country Club prior to, during, or following any function. Please note it is the policy of Keene Country Club's staff not to handle any gift cards.

Golf Course

Each wedding secured at Keene Country Club allows a foursome to play a round of golf on the weekend of your event at no additional charge (this includes carts & greens fees). Any additional players will be charged the "Guest of a Member" price for their round. Please contact the Charlie Kamal Pro Shop for availability & tee times. *High heels must not be worn on the golf course!*

Conduct

Clients of Keene Country Club assume responsibility for the conduct of all persons in attendance. Clients are also responsible for any property of Keene Country Club inadvertently taken or damaged by their guests. The Keene Country Club has the right to end an event at anytime, if guests are consuming alcohol illegally or consume alcohol not purchased from the Keene Country Club, on all Keene Country Club property.

Displays & Decorations

The use of confetti, birdseed, rice or similar items is prohibited. Live animals are prohibited. All displays and decorations must be pre-approved by Keene Country Club. No tacks, tape, string or wire is to be used without prior written consent from the Club. The use of candles is allowed only if they are enclosed in a vase, water, or votive. *Open flames are prohibited.*

Smoking

The Keene Country Club does not allow smoking in any of its buildings. There are three designated smoking areas outside the facility.

Other Charges (if applicable)

Wedding ceremony fee of \$250.00 is applicable. If requested, a portable bar fee may apply.

Prices

Prices quoted do not include a 20% service charge or an applicable 9% New Hampshire State Meals and Rental Taxes. *ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.*

Anyone who knowingly and repeatedly violates the policies set forth in this agreement may be asked to leave the premises.

Please read, sign and return this copy with your deposit. Any changes to this agreement must be made in writing and signed by the client and representative of the Keene Country Club.

Name(s): _____

Address _____

Phone Number (H) _____ (C) _____

Email Address _____

Type of Function _____

Function Date _____ Time _____

Guest Count _____

In Contract With – Signature _____ Date: _____

Keene Country Club Representative _____ Date: _____

Thank you for selecting Keene Country Club!