



PEMBROKE COUNTRY CLUB
WEDDINGS

Classic Wedding Package

Exclusive use of Ballroom for Five Hours

Elegant Bridal Suite with Private Entrance and Private Restroom

Bridal Coordinator for your Entire Reception

Gold Chivari Chairs for your Guest Tables

White or Ivory linen Covers for Guest Tables

Choice of Coordinatated Linen Napkin

Cheese and Crackers with Fresh Fruit Display

Three Passed Hot or Cold Appetizers for Cocktail Hour

Choice of a Four Course Scrumptious Dinner

Coffee/Tea/Decaf/ Tableside and After Dinner Service

One Hour Complimentary Open Bar for Wedding Party During Cocktail Hour

Expertely Trained Waitstaff

Complimentary 18 Holes of Golf for Four

Out door Terrace Space

Complimentary Cake Cutting

Maniucred Wedding Grounds for Photo Opportunities

Use of Gof Cart with Personal Golf Attendant

Plenty of Onsite Parking



Elegant Wedding Ceremonies

Access To Stunning Bridal Suite (3) Hours Prior To Ceremony

Wedding Rehearsal (Week of Wedding)

Ceremony on Grounds with Wedding Arch

(Decorations not included)

White Garden Chairs





Hors D'oeuvres

Choose One Cold and Two Hot

Cold

European/Domestic Cheeses with Fresh Fruit

Deviled Eggs with Crisp Bacon

Sliced Fruit Tray w/Vanilla Yogurt Dip

Bruschetta & Kalamata Olives-Crostini

Melon Balls with Prosciutto

Hot

Mini Assorted Quiche

Vegetable Spring Egg Rolls with Plum Sauce

Chicken Teriyaki en skewer

Steak Teriyaki en skewer

Scallops Wrapped Apple wood Bacon

Chicken Satay w/ Spicy Peanut Sauce

Meatballs W/ Marinara Sauce

Spanakopita

Stuffed Mushroom

Chicken Fingers w/Duck Sauce



Additional Hors D'oeuvres

Meatballs with Ricotta and Marinara Sauce - \$5.50 per person

*Hummus with Chipotle Aioli and Pita Chips
- \$5.50 per person*

From The Sea

New England clam chowder served in a Demitasse Cup

Lobster Bisque Shooters

Lobster Mac and Four Cheese

Maine Baby Crab Cakes with Red Pepper Aioli

Seared Scallops with Basil Crème and Romesco Sauce

Garlic Shrimp Skewer

Shrimp Display with Cocktail Sauce over ice (Market Price)

Smoked Salmon with Capers and Bermuda onion

\$6.00 per person



From The Land

Asparagus Wrapped with Prosciutto and Shaved Parm

*3 Cheese Mashed Potato with
Mushroom Ragu and Truffles*

Butternut Squash Bisque shooter with Fruit Chutney

Creamy Tomato Basil Shooter with Grilled Cheese Triangle

Beef Tenderloin Crostini with Tomato & Caper Bruschetta

*Mushroom Ravioli with Mushroom Ragu Cream Sauce & Truffle
Bruschetta*

Baked Brie en Cruet with Apricot Glaze

\$ 6.00 per person

Rosemary Herbed Lollipop Lamb Chops- \$6.50 per person

*Mini Waffles with Fried Chicken & Vermont Maple Syrup - \$ 6.50 per
person*

*Chianti Braised Beef over Three Cheese Mashed w/Mushroom Ragu
Truffle Oil - \$ 6.50 per Person*

*Tuna Poke served with Soy and Scallions in Martini Glass- \$ 6.50 per
person*



Late Night Offerings

Slider Selections

Angus Beef with Cheese

*Turkey Gobbler with White Turkey Meat /Cranberry Sauce and Stuffing
Meatball*

Buffalo Chicken with Bleu Cheese

Cape Cod Chicken Salad with White Meat /Cranberries/Walnuts

\$6.00 per person

**Slider selections require (1) server Min.*



Stations Selections

Hot Chocolate with Marshmallows-\$3.25 per person
Warm Milk with Assorted Cookies- \$3.25 per person
Potato Bar with Assorted Toppings-\$4.00 per person
Taco Bar with Assorted Toppings- \$6.00 per person
Sundae Bar with Assorted Toppings - \$6.00 per person
Slider and Stations menus have (1) server required min.



Antipasto and Charcuterie Display

Array of Imported Meats
Prosciutto Di Parma, Genoa Salamí,
Soppressata, Sweet Capicola
Artisans Cheeses to Include:
Imported Provolone Cheeses, Baked Brie with Fig Spread
Smoked Gouda, Bleu Cheese
House Crostini's / Assorted Crackers and Artisan Breads
Accompaniments
Spring Mix with Sweet Cherry Tomatoes
Eggs, Marinated Mushrooms
Medley of marinated olives, Marinated artichoke hearts
Anchovies, Italian Tonno, Roasted Red Peppers
\$15.95



Additional

- Bruschetta en crostini - \$5.00 per person*
Fennel Salad with Orange Segments - \$ 5.50 per person
Imported Parmesan Wheel with Fig Spread - \$ 5.50 per person
Meatballs with Ricotta Cheese - \$ 5.50 per person
Grilled Vegetable Medley - \$ 6.00 per person
Penne Pasta w/ Pink Vodka Sauce - \$ 6.50 per person

Wedding Menu Selections

#1

- Roast Beef Dinner*
Top Roast Sirloin of Beef
Brown gravy
Potato and Vegetable
Garden Tossed Salad or
Caesar Salad
You're Wedding Cake as Dessert

#2

- Stuffed Boneless Breast of Chicken*
Sage Stuffing or Seasoned Rice Stuffing

*Potato and Vegetable
Garden Tossed or
Caesar Salad
You're Wedding Cake as Dessert*

#3

*Center Cut Stuffed Pork Loin
Stuffed Pork Loin
Sage stuffing with
Cinnamon Applesauce
Pan gravy
Potato and Vegetable
Garden Tossed Salad or Caesar Salad
You're Wedding Cake As Dessert*



#4

*Italian Special
Macaroni with Meat Sauce
Meatballs and Italian sausages
Choice of one entrée:
Baked cut up chicken with
Onions & mushrooms
Boneless breast of chicken
Chicken cacciatore
Garden Tossed Salad or Caesar Salad
Italian Oven Roast Potatoes
You're Wedding Cake As Dessert*

#5



Seafood Entrees

Fresh Fruit Supreme or Homemade Chicken Escarole Soup

Choice of one entrée:

Baked haddock with bread crumb stuffing

Stuffed filet of sole with newburg or creole sauce

Jumbo baked stuffed shrimp

Surf and turf

Grilled or poached salmon

With dill sauce

Potato and Vegetable

Garden Tossed Salad or Caesar Salad

***** Additional pricing to package for #5 Dinner Menu *****

Coffee and Pastry Display

Premium Coffee and Assortment of Teas

Miniature Pastries (éclairs, carrot cakes, puffs, cheesecakes, cupcakes and brownies)

\$3.50 Per Guest with Dinner Dessert

\$2.75 Per Guest in Lieu of Dessert

*Please let our sales office now prior to ordering of any food allergies in your party.
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness.*

Fasanos Catering Plated Menu

Menu #1

6oz Petite Filet Mignon with Mushroom Demi Glaze

*Chef's Choice of Seasoned Root Vegetable and Potato
Caesar Salad or Mescaline Salad w/ Zinfandel Vinaigrette*

Menu #2

4oz Petite Filet Mignon with Mushroom Demi Glaze

Seasoned Shrimp and Scallop Skewer

*Chef's Choice of Seasoned Root Vegetable and Potato
Caesar Salad or Mescaline Salad w/Zinfandel Vinaigrette*

Menu #3

*Roasted New York Strip Sirloin with Mushroom Demi Glaze
Seasoned Shrimp and Scallop Skewer
Chef's Choice of Seasoned Root Vegetable and Potato
Caesar Salad or Mescaline Salad w/ Zinfandel Vinaigrette*

Menu #4

*Herb Crusted Boneless Prime Rib w/ Au Jus
Chef's Choice of Seasoned Root Vegetable and Potato
Caesar Salad or Mescaline Salad w/ Zinfandel Vinaigrette*

#5

*Herb Crusted Baby Lamb Chops
With Red Wine Demi Sauce
Chef's Choice of Seasonal Vegetable and Potato
Caesar Salad or Mescaline Salad w/Zinfandel Vinaigrette*

Menu #6

*Roasted Salmon
With Lemon & Wine Caper Sauce
Chef's Choice of Seasonal Vegetable and Potato
Caesar Salad or Mescaline Salad w/ Zinfandel Vinaigrette*

You're Wedding Cake As Dessert

Coffee /Tea Served Tables Side and Station

*ALL TABLE LINENS AND NAPKINS-FULL CHINA
PLEASE ADD \$5.00 FOR EACH COVER FOR HIGH TOP TABLES*

*PLEASE ADD .07% MEALS TAX AND 18% ADMINISTRATIVE FEE
(THIS IS NOT A GRATUITY)*

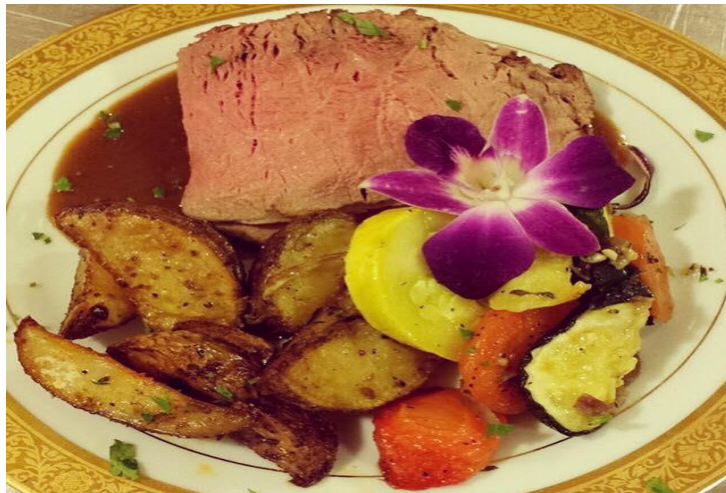
Please let us know if your guests have food allergies

We also offer the following:

Vegetarian

Vegan

Gluten Free



Additional Selections

Fasano's Signature Homemade Chicken Escarole Soup

Antipasto

Ziti Macaroni with Marinara Sauce

Ricotta Cheese Ravioli

Jumbo Stuffed Shells

Meatballs and Sausages Mixed in Meat Sauce

Chicken Cordon Bleu

Chicken Parmigiano

Chicken Marsala

Roasted Prime Rib of Anju's

Grilled Salmon with Rosemary Lemon Butter

Two Jumbo Baked Stuffed Shrimp and a 4 oz Petite Filet Mignon served with a Mushroom Demi Glaze

Please call our sales office for pricing

Information

Do you serve buffet style service? -

Yes, we offer a buffet menus as well. Please call our sales office and we can send you the menu selection

Do you have a minimum beverage or food minimum?

No, the Pembroke Country Club and Fasano's Catering are about making your day the vision of your dreams.

Do you offer more than one wedding a day?

No, your day is too special to share with anyone!

What if I change my mind last minute and would like my ceremony inside?

We are able to set up the Augusta Ballroom within 60 minutes of your decision.

May I customize any of the menus to fit my budget?

Yes, we are able to customize any of the menu selections to accommodate your needs and budget

Is the ceremony time part of the reception time?

No, your reception time is an additional to your (5) hour venue rental

How long do we have to set up or break down?

You have (3) hours prior to your wedding for set up, if any further time is needed please let our office now.

Your vendors will have 60 min to breakdown equipment after your venue rental. There is an additional \$100.00 fee if they stay longer.

Do you offer plated meals?

Yes all of our menus may be served family style. You may offer up to (3) selections. Seafood Entrées may be added with an additional fee.

Do you offer diet specific entrees?

Yes, we offer Vegetarian, Gluten, and Vegan.

Do you offer Children's Meals?

*Yes we have two options:
Chicken Fingers with French Fries*

Or

Baked Macaroni with Cheese and French Fries

Can we use the Turnberry Room for Cocktail Hour?

Yes, you may use the Turnberry Room is available for your cocktail hour. There is an additional fee for the room.