



---

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)*

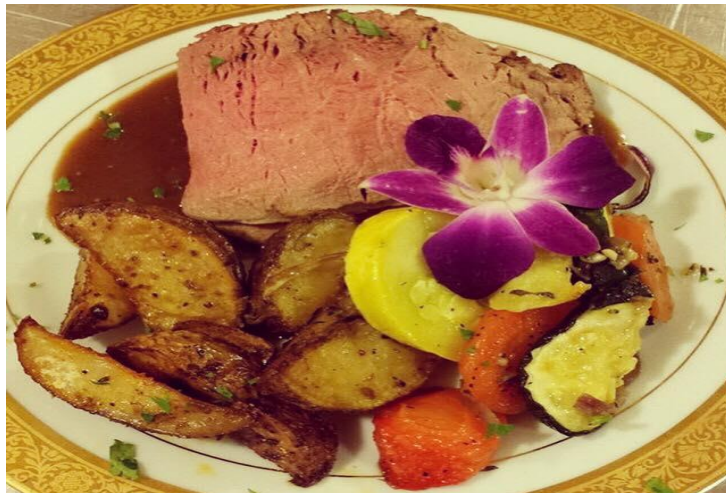
*Please let us know if your guests have food allergies*

*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.*