

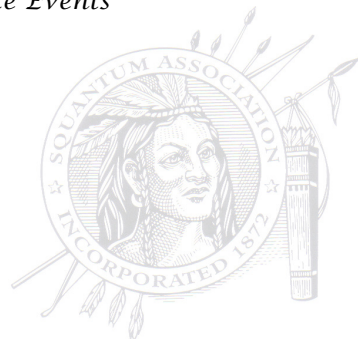
2012 Wedding Options At A Glance

Per Person Price

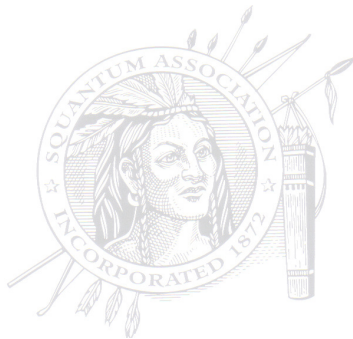
Included

- Room Rental*
- Taxes*
- Service Fees*
- Ceremony*
- Ceremony Rehearsal*
- Full Five Hour Open Bar*
- Champagne Toast*
- Wine Service With Dinner*
- Cocktail Hour In ClubHouse*
- Pre-Selected Hors d'Oeuvres*
- Your Own Selection Of 5 Hors d'Oeuvres*
- Your Own Selection Of 7 Hors d'Oeuvres*
- Four Course Dinner Or Station Dinner*
- Pre-Selected Dinner*
- Dessert Buffet*
- Standard Wedding Cake*
- Elaborate Wedding Cake*
- Anniversary Dinner At Squantum*
- Custom Wedding Assistance From Infinite Events*
- Raw Bar With Boat Display*
- Chiavari Chairs*
- Cannon Shoot*

<i>Alternate \$100</i>	<i>Grand \$160</i>	<i>Gold \$190</i>	<i>Platinum \$250</i>
X	X	X	X
X	X	X	X
X	X	X	X
X	X	X	X
X	X	X	X
	X	X	X
X	X	X	X
		X	X
X			
	X	X	X
		X	X
	X	X	X
X			
	X	X	X
X			
			X
			X
			X
			X
			X
			X



Alternate Wedding Reception



❧ *Squantum Association* ❧

Friday And Sunday Receptions

*Available Only On Friday And Sunday From April Through December
Or
Friday, Saturday, Sunday From January Through March*

*Wedding Ceremony On Our Beautiful Grounds
One Hour Reception With Five Hors D' Oeuvres
Champagne Toast
Salad And Entree
Display Wedding Cake And Cake Service
Coffee And Tea
Floor Length House Linen*

This Package Is Available Only On Friday And Sunday Evenings

Hors D' Oeuvres

- ❧ *Assorted Cheeses, Fresh And Dried Fruits, Crackers And French Baguette*
- ❧ *Fresh Vegetable Crudités With Chefs Choice Of Dipping Sauces*
 - ❧ *Potato Latkes With Warm Apple Chutney*
- ❧ *Boneless Chicken Tenders With Honey Mustard Dipping Sauce*
 - ❧ *Individual Crab Cakes With Roasted Pepper Sauce*

Sit Down dinner

- ❧ *Caesar Salad Station With Fresh Italian Dinner Rolls*
- ❧ *Dry Rubbed Roasted Prime Rib Of Beef With Cool Horseradish Sauce*
- ❧ *Boneless Stuffed Chicken With Traditional Bread Stuffing And Poulet Sauce*
 - ❧ *Roasted Garlic Mashed Potato And Steamed Vegetables*

Wedding Cake

*One 10 Inch Cake For Display And Cake Cutting Ceremony Plus Your Choice
Of Vanilla Or Chocolate Cake Plated And Served To Your Guests*



*Grand and Gold
Wedding
Reception*



Grand Wedding Reception

*Wedding Ceremony On Our Beautiful
Grounds*

*Five Hour Open Bar
House Wines, Champagne, And House
Brands*

*One Hour Reception
Selection Of Five Hors D' Oeuvres*

*Four Course Gourmet Sit Down
Dinner*

*Or
Station Dinner*

Champagne Toast

Dessert & Coffee Station

*Floor Length House Linen
(Upgrade Options Available)*

Gold Wedding Reception

*Wedding Ceremony On Our
Beautiful Grounds*

*Five Hour Open Bar
House Wines, Champagne, And
House Brands*

*One Hour Reception
At The Clubhouse
Selection Of Seven Hors D'
Oeuvres*

*Four Course Gourmet Sit Down
Dinner*

Or

Station Dinner

*House Wine With Dinner
(Upgrade Options Available)*

Champagne Toast

Dessert & Coffee Station

*Floor Length House Linen
(Upgrade Options Available)*



❧ *Hors D' Oeuvres Stations* ❧

International Cheese Display

*Assorted Cheeses, Fresh And Dried Fruits,
Crackers And French Baguette*

Italian Antipasto Display

*Marinated Artichoke And Cipollini Onions, Roasted Tomato And Peppers, Sliced
Pepperoni, Capicola, And Salami, Sliced Baguettes*

Middle Eastern Platter

*Hummus, Tabbouleh, And Baba Ganoush Accompanied With Marinated Olives
And Pita Chips*



❧ *Butlered Hors D' Oeuvres* ❧

Potato Latkes With A Chive And Scallion Sour Cream

Panko Crusted Fire Roasted Vegetable Ravioli With A Pesto Mayonnaise

Creamy Butternut Squash Soup Served In Espresso Cups

*Mini Clam Cakes Served With A Lemon Horseradish
Remoulade*

Breaded Chicken Tenderloins Served With Honey Mustard Sauce

Roasted Tomato And Gorgonzola Baked Phyllo

*Creamy Parmesan Risotto And Poached Shrimp
Served In Porcelain Spoons*

Marinated Teriyaki Chicken Satay

Individual Crab Cakes With A Roasted Red Pepper Rouille

Apple Wood Smoked Bacon Wrapped Jumbo Sea Scallops



∞ Dinner ∞

*All Entrées Include Salad, Intermezzo Lemon Sorbet Course, Italian Dinner Rolls,
Dessert Selection, And Coffee Service.*

Salads

Mixed Greens Salad With Garden Vegetables And A Balsamic Vinaigrette

*Vine Ripe Tomato, Fresh Mozzarella, Mixed Greens, Balsamic Glace,
Olive Oil*

Traditional Caesar Salad



Entrées

Free Range All Natural Statler Breast Of Chicken
Herb Rubbed, Artichoke, Brie, Pancetta Cream

Free Range All Natural Statler Chicken Breast
Traditional Bread Stuffing And Sauce Supreme

Roast Prime Rib Of Beef

Tender Beef Rubbed With Montreal Steak Seasoning And Served In Its Own Au Jus Accompanied With A Cool Horseradish Sauce

Dry Rubbed Grilled New York Sirloin Steak

10 Oz Choice Sirloin Grilled Medium Rare And Topped With A Wild Mushroom Ragout

Surf And Turf

5 Oz Filet Mignon With Merlot Demi Glace And Two Jumbo Marinated Grilled Shrimp

House Smoked Pork Loin

Dry Rubbed Pork Loin Cooked In Our Wood Smoker Accompanied With A Brandied Apple And Balsamic Demi Glace

Fresh Atlantic Salmon

Grilled Seasoned Salmon Served With A Lemon Dill Beurre Blanc

Baked Scrod

Ocean Fresh Fillet Topped With Seasoned Crumbs And A Lemon Cole Slaw

Seafood Stuffed Sole

Fresh Yellowtail Sole With A New England Style Seafood Stuffing Broiled With Chardonnay And Butter

Grilled Swordfish

Finished With Lemon Caper Remoulade



Vegetarian

Creamy Wild Mushroom Risotto With Fresh Asparagus

*Fire Roasted Vegetable Ravioli, Grilled Asparagus And Red Peppers,
Pesto Cream Sauce*

Dessert

Assortment Of Petites Patisseries, Mignardises, And Petits Fours

Coffee, Tea Service



Dinner Stations

Soup And Salad Station

New England Clam Chowder

Chilled Vegetable Gazpacho With Crème Fraîche

Traditional Cesar Salad Station

Fresh Italian Dinner Rolls

Carving Board

Dry Rubbed Roasted Prime Rib Of Beef With Cool Horseradish Sauce

(Choice Of)

House Smoked Pork Loin

*Dry Rubbed Pork Loin Cooked In Our Wood Smoker Accompanied
With A Brandied Apple And Balsamic Demi Glace*

Or

Dry Rubbed Roasted Turkey Breast

World Cuisine

*Asian Plum Sauce Glazed Salmon
Marinated Grilled Chicken Breast Forestiere
Roasted Tomato And Basil Rice Pilaf
Vegetable Ratatouille*

Desserts

*Assortment Of Petites Patisseries, Mignardises, And Petits Fours
Coffee, Tea Service*

All Menu Items Upgrades Below Are Available



Shrimp Cocktail Martini

*2 Jumbo Shrimp, Cocktail Sauce, Lemon, Micro Greens
Served In A Martini Glass*

4.25

Creamy Butternut Squash Soup

Served With Brioche Crouton And Sweet Cream Drizzle

3.95

Italian Wedding Soup

Kale, Mini Meatballs, Acini Di Pepe Pasta, Shredded Parmesan

3.95

Squantum Chowder And Clam Cakes

Our Signature Chowder Recipe And RI Style Clam Cakes

6.95

Jumbo Lump Crab Cakes

House Recipe, Horseradish Cream, Lemon, Micro Greens

5.75

Penne And Creamy Pesto

Al Dente Pasta, Roasted Tomato And Basil Pesto Cream, Shaved Parmesan

3.50

Penne Pomodoro

Al Dente Pasta, Tomato And Roasted Garlic Sauce, Fresh Basil, Shaved Parmesan

3.25

Lobster Ravioli

Sage Cream And Poached Lobster

10.25



Squantum Association Seafood And Raw Bar 2011

<i>Oysters On The Half Shell</i>	<i>2.75 Ea</i>
<i>Shucked Local Cherry Stones</i>	<i>1.95 Ea</i>
<i>Poached Green Lipped Mussels</i>	<i>1.95 Ea</i>
<i>Scallops Ceviche On The Half Shell</i>	<i>3.75 Ea</i>
<i>Poached Jumbo Shrimp</i>	<i>3.50 Ea</i>
<i>Alaskan King Crab Legs</i>	<i>Market</i>
<i>Poached Lobster Tails</i>	<i>Market</i>

All Items Served On Ice With Cocktail Sauce, Horseradish, Lemons, And Tabasco.

Seafood Boat Display Additional 250.00

A Minimum Of 2 Dozen Of Each Item Is Required

*Rhode Island State Law Requires Us To Inform You That Eating Raw Or Undercooked Meats,
Poultry,
Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Borne Illness.*



Platinum Wedding Reception

Gold Reception, Plus:

∞ Wedding Cake

∞ Custom Wedding Assistance from Infinite Events

<http://www.infinite-events.net/>

Two coordinators will work with you two to three weeks before the event, to include vendor management, ceremony rehearsal and guidance, marriage license, run through day-of final arrangements, timeline, and who will tend to your every needs throughout the reception!

∞ Chiavari Chairs

∞ Raw Bar with boat display to include oysters, jumbo shrimp, littlenecks (2 each per person)

∞ Anniversary Dinner at Squantum for bride and groom

∞ Squantum Cannon Shoot!

<http://www.squantumassociation.com/weddingvideos.php?vidid=2>

