



Foster Country Club

Weddings

Planning a wedding is one of the most memorable events in a lifetime. Foster Country Club can guide you through the journey starting with the perfect venue and ending with a day to remember for all time! The 18 Hole sprawling green golf course set in the New England country is a beautiful backdrop for photos of your special day.

We have established a prominent standing in the wedding and event industry through years of experience, an outstanding staff, personalized service, and exceptional food and beverage at reasonable prices.

The banquet coordinator and event staff will guide you through the planning process from start to finish making your wedding day stress free! No detail is too small in the creation of an unforgettable celebration. Foster Country Club is the ideal location for your Wedding, Shower, and or Rehearsal Dinner.

Let's Start Planning!
Give our Banquet Coordinator a call or email today to discuss details!

Amanda Beth Forrest
Banquet Coordinator

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Foster Country Club

Wedding Fees & Information

The following chart shows the room fee based on your guest count and the day of the week.

<u>Number of Guests</u>	<u>Saturday</u>	<u>Sunday-Friday</u>
100+	150.00	150.00
90 – 99	225.00	150.00
80 – 89	250.00	150.00
70 – 79	300.00	150.00
60 – 69	350.00	150.00
59 or less	550.00	150.00

Deposit

\$1,000 Non-Refundable deposit is required to secure your date

\$1,000 Deposit is due as of January 1st of the New Year

Both deposits will be taken off the final invoice

Billing

Payments may be made any time towards the balance

The final payment is due the week prior to event or 2 weeks prior if using a personal check

Confirmation

A final meeting is scheduled two weeks prior to wedding date

Final details including food selections, guest counts, and upgrades are due at this time

You may increase your count up to the day before event

Food & Beverage Menus

The following menus are Chef inspired specifically for wedding receptions.

We pride ourselves in meeting your needs and requests and we are happy to customize a menu that suits your taste.

All prices are per person and are current but are subject to change without notice.

Prices are subject to 20% Gratuity and 7% RI Sales Tax & 1% RI Service Tax

Foster Country Club

Bar and Liquor Information

Bar Options

*Cash bar is available and guests pay for beverages
Bar may be open or limited for a predetermined time or amount*

Service Bar

*Station is set up on cocktail patio with predetermined beverages and a bartender attendant
Priced Based on Selections*

Passed Beverages

*Staff will serve beverages featuring predetermined
Signature Drinks, Wine, Beer, or Cocktails
Priced Based on Selections*

Open Bar

Open Bar is charged based on consumption. Open Bar Requires a \$500 Deposit at final meeting. The balance is to be paid in full by either credit card or cash at the conclusion of the event.

Cocktails \$6 & up

Beer \$4 – \$11

Wine \$7 – & up

Soda \$2

Juice \$3

Toasting Beverage

*Toasting Beverage is served in Toasting Flutes with the choice of House Champagne,
House Chardonnay, House White Zinfandel, or a non-alcoholic option.
\$3.00*

Champagne with Raspberries or Strawberry \$4.00

Wine Service

*Bottles of Wine can be offered either at each table or can be served by the glass.
Priced Based on Selections*

All alcohol must be purchased and served through Foster Country Club

Liquor is not permitted to be brought onto the premises

This includes alcoholic favors for guests

Foster Country Club

Cocktail Reception Menu

Stationary Hors d'oeuvres

(Priced for 100 Guests)

Cheese Board

Assortment of Cheeses Tastefully Arranged with Fruit Garnish and Cracker Assortment
\$250

Charcuterie

Assortment of Gourmet Cheeses Tastefully Arranged with Fruit Garnish and Cracker Assortment
Cured Meats, Dried Fruits, Assorted Olives, Crispy Vegetables and Hummus
\$375

Vegetable Crudité

Fresh, Colorful, Crisp Raw Vegetables Cut to Size and Served with Dipping Sauce
\$200

Fresh Fruit Display

An Array of Freshly Sliced Fruits
\$200

Raw Bar

Variety of Oysters, Little Neck & Shrimp Cocktail paired with appropriate Sauces
Market Price

Customized and Seasonal Hors d'oeuvres are Available Upon Request

Passed Hors d'oeuvres

(Priced Based on 100 Pieces)

Maple Glazed Scallops & Bacon
*Fresh Sea Scallops Wrapped in Bacon
Brushed with Maple Syrup*
\$300

Charlie Hot Kisses
Shrimp, Jalapeño & Smoked Gouda Wrapped in Bacon
\$300

Mini Clam Cakes & New England Clam Chowder
*Shooter Glass with fresh Chowder & Garnished with a
Mini Clam Cake*
\$280

Sesame Crusted Scallops
On a Cucumber Slice, Pickled Ginger, Cusabi Mayo
\$300

Shrimp Cocktail
Poached Shrimp Served with Cocktail Sauce and Lemon
\$275

Mini Crab Cakes
Maryland Style Crab Cakes Topped with Spicy Remoulade
\$275

Pork Potstickers
Served with Ginger Dipping Sauce
\$250

Chicken or Beef Teriyaki
Marinated Chicken or Beef with a Ginger and Soy Glaze
\$275

Mini Beef Wellington
Seasoned Tenderloin Wrapped in Puff Pastry
\$300

Veggie or Meat Spring Rolls
\$225

Prosciutto Wrapped Asparagus
*Roasted Asparagus Wrapped with Thinly Sliced
Prosciutto*
Served with a Parmesan Cream Dipping Sauce
\$275

Arancini
Cheesy Risotto Breaded and Fried
Served with Tomato Herb Dipping Sauce
\$250

Spanakopita
Puff Pastry Filled with Spinach, Feta Cheese & Onion
\$225

Fried Chicken Bites
Nashville Hot or Chipotle BBQ
\$275

Flatbread Pizzas
Fresh Tomato & Fontina Cheese
Choice of Veggies and Meats
\$250

Stuffed Mushrooms
Seafood or Vegetable Stuffing
\$195

Mini Quiche
Cheese
Vegetable
Onion & Bacon
Broccoli & Cheese
\$225

Mini Bruschetta
*Marinated Tomatoes, Garlic & Basil on a
French Baguette*
\$225

Foster Country Club Wedding Menu

Salads

(Choice of One)

Spring Mix Salad

Cucumber, Cherry Tomato, Carrots with Balsamic Dressing

Caesar Salad

Romaine Hearts, Aged Parmesan, Fresh Lemon

Entrees

(Choice of Two)

New York Strip

12oz. Center Cut, Caramelized Shallot & Mushroom Demi-Glaze
\$42

Filet Mignon

6oz. Center Cut Served with Silky Gorgonzola Cream Sauce
\$44

Pepper Crusted Beef Tenderloin

Tri-Colored Peppercorn Encrusted Beef Tenderloin with Raspberry Port Reduction
\$44

Surf & Turf

4oz. Center Cut Filet Mignon & Two Baked Stuffed Shrimp Drizzled with Zesty Béarnaise Sauce
\$46

Lobster & Crab Stuffed Shrimp

Four Shrimp Stuffed with Maine Lobster and Lump Crab Meat, Zesty Béarnaise Sauce
\$39

Pan Seared Salmon Filet

Atlantic Salmon Served on Bed of Herbed Rice with Rich Butter Caper Sauce
\$37

Baked Haddock & Lobster Sauce

Fresh Haddock Baked with House Made Lobster Sherry Sauce
\$37

Stuffed Pork Loin

Tender Roasted Pork Loin stuffed with Sausage, Cheese & Herbs topped with Pan Gravy
\$36

Chicken Cordon Bleu

8oz. Chicken Breast Rolled with Panko Bread Crumbs Stuffed with Smoked Ham & Swiss Cheese Topped with Rich Mornay Sauce
\$35

Sausage & Herb Stuffed Statler Chicken Breast

Bone-in Chicken Breast with Italian Sausage & Sage Stuffing Topped with Champagne Cream Sauce
\$35

Customized and Seasonal Entrees are Available Upon Request

*Dinner entrees are paired with the Chef's suggestion of starch and vegetables which can be substituted upon request.
Warm dinner rolls with whipped butter and fresh brewed coffee are included with the dinner entrees.*

Foster Country Club Wedding

Additions and Substitutions

(Priced per Guest)

Appetizers

Italian Wedding Soup \$4

Meatballs, Orzo Pasta & Fresh Spinach

Lobster Bisque \$6

Sherry Cream & Fresh Lobster

Seasonal Soup

Chef Inspired using Local and Seasonal Ingredients

Market Priced

Salads

Boston Bib Salad \$3

Bib, Arugula, Radicchio, Candied Walnuts, Craisins, Plum Tomatoes, Red Onions, Goat Cheese

Raspberry Vinaigrette

Seasonal Salad

Chef Inspired using Local and Seasonal Ingredients

Market Priced

Vegetables

Green Beans with Roasted Red Peppers

Glazed Baby Carrots

Broccoli with Garlic Butter Sauce

Roasted Zucchini and Summer Squash

Vegetable Medley with Garlic Butter

Asparagus \$2

Broccoli Rabe \$2

Starches

Roasted Garlic Whipped Potatoes

Roasted Red Potatoes

Rice Pilaf

Oven Roasted Fingerlings \$2

Desserts

Chocolate Covered Strawberries \$3

Ice Cream served with Cake \$3

Candy Table Starting at \$5

Assorted Mini Pastries \$4

Customized and Seasonal Options are Available Upon Request

Foster Country Club

Special Menu Options

(Priced per Guest)

Late Night Snacks

Pulled Pork, Beef or Chicken Sliders \$4
Served on Brioche Buns with Cape Cod Chips

Mini Lobster Salad Rolls \$8

Mini Grilled Cheese & Tomato Soup Shooters \$4

Cookies & Milk Bar \$5

Vegetarian & Vegan Entrees

Eggplant Parmesan
Thinly Sliced Eggplant Lightly Breaded and fried Topped with Ricotta, Parmesan, Red Sauce & Fresh Herbs
\$34

Vegan or Vegetarian Pasta Primavera
Fresh Roasted Vegetables, Herb Oil Tossed with Vegan Pasta, Shaved Parmesan Optional
\$34

Children Options

Chicken Fingers & French Fries
Cheeseburger & French Fries
Hot Dog & French Fries
Grilled Cheese & French Fries
Cheese Quesadilla & French Fries
Pasta with Sauce or Butter
\$12

Customized and Seasonal Options are Available Upon Request

Foster Country Club

Wedding Reception Services

Standard Services Included

Banquet Coordinator

Coordination Team Assists throughout the Planning Process and is on site on your Wedding Day

Reception Room

Elegant Five Hour Reception with a tailored floor plan

Bridal Suite

Private changing room with restroom available 1 hour prior to Wedding Ceremony

Linens

*Standard square table linens available in white, ivory and black
A selection of 25 napkin colors to choice from
Table skirting, tableware, silverware*

Chairs

Espresso Resin Cross Back Style Chairs

Extras

Easels, Table Numbers, Signage and more items available upon request and based on availability

Rentals

Additional linen options and other rental items are available upon request

Vendors

A suggested vendor list is provided, outside vendors are permitted

Planning Packet

Upon booking your wedding, you will receive a planning packet which will guide you through the planning process

Reception Room Set Up

Banquet Coordinator will set up the room based on a predetermined and agreed upon design

Attractive Grounds for Photographs

Sprawling Green Golf Course in a beautiful New England setting including gazebo, pond and covered bridge

Services of Our Bar and Wait Staff

*Professional, Pleasant and Accommodating Staff to tend the bar and serve food
20% Food and Beverage Gratuity*

Cake Service

Banquet Staff will cut your cake and will serve it to your guests

Foster Country Club

Additional Wedding Services

Foster Country Club Ceremony

Beautiful outdoor gazebo overlooking a pond as well as our attractive golf course. Banquet Coordinator will work with you to customize your ceremony and also coordinate a rehearsal prior to your wedding day. Includes 50 white chairs as well as a private patio for cocktail hour and use of the bridal suite 1 hours prior to your ceremony.

\$550

Rehearsal

Ceremony Rehearsal is included with on-site ceremonies and scheduled prior to the Wedding

Rehearsal Dinner

We have several dinner options including themed buffet style dinners to follow your rehearsal.

Menu options are available upon Request.

Starting at \$24 Per Person

Upgraded Linen Packages

We have access to thousand of linens in a variety of colors, styles and materials.

Including Full Length Round Table Linens, Overlays, Napkins and Accent Table Linens

Pricing Varies Depending on Linen Requests

Decor Rentals

We have access to hundreds of decor items. If you have found it on Pinterest, we can get it or have it!

Pricing Varies Depending on Requests

Extended Reception Fee

Your reception is reserved for a 5 hour block of time and begins immediately following your ceremony.

You may extend your reception time. This should be confirmed prior to the event.

\$250 per hour

