



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 US A CALL OR EMAIL TODAY TO DISCUSS DETAILS!

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FOSTER COUNTRY CLUB

WEDDING FEES & INFORMATION

THE FOLLOWING CHART SHOWS THE ROOM FEE BASED ON YOUR GUEST COUNT AND DAY OF THE WEEK

NUMBER OF GUESTS	SATURDAY	SUNDAY-FRIDAY
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 ANYTIME 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.

THE FOLLOWING MENU PRICES ARE PER PERSON AND ARE CURRENT AND ARE SUBJECT TO CHANGE
PRICES ARE SUBJECT TO 20% FOOD & BEVERAGE GRATUITY, 7% RI SALES TAX, 1% RI SERVICE TAX

BAR & 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 \$8 & UP

BEER \$4 – \$11

WINE \$8 – & UP

SODA \$2.50

JUICE \$4

TOASTING BEVERAGE

TOASTING BEVERAGE IS SERVED IN TOASTING FLUTES WITH THE CHOICE OF HOUSE:

CHAMPAGNE, CHARDONNAY, WHITE ZINFANDEL, OR A NON-ALCOHOLIC OPTION. \$3

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*

COCKTAIL RECEPTION MENU

STATIONARY HORS D'OEUVRES

(Priced for 100 Guests)

CHEESE BOARD

ASSORTMENT OF CHEESES TASTEFULLY ARRANGED WITH FRUIT GARNISH
AND CRACKER ASSORTMENT

\$280

CHARCUTERIE

ASSORTMENT OF GOURMET CHEESES TASTEFULLY ARRANGED WITH FRUIT GARNISH
AND CRACKER ASSORTMENT

CURED MEATS, DRIED FRUITS, ASSORTED OLIVES, CRISPY VEGETABLES AND HUMMUS

\$395

VEGETABLE CRUDITÉ

FRESH, COLORFUL, CRISP RAW VEGETABLES CUT TO SIZE
SERVED WITH DIPPING SAUCE

\$225

FRESH FRUIT DISPLAY

AN ARRAY OF FRESHLY SLICED FRUITS

\$240

RAW BAR

VARIETY OF OYSTERS, LITTLE NECK & SHRIMP COCKTAIL
PAIRED WITH APPROPRIATE SAUCES

MARKET PRICE



COCKTAIL RECEPTION MENU

PASSED HORS D'OEUVRES

(Prices Based on 100 Pieces)

MAPLE GLAZED SCALLOPS & BACON

FRESH SEA SCALLOPS WRAPPED WITH BACON
BRUSHED WITH MAPLE SYRUP

\$340

SHRIMP KISSES

SHRIMP, JALAPEÑO & SMOKED GOUDA WRAPPED IN BACON

\$320

MINI CLAM CAKES & NEW ENGLAND CLAM

CHOWDER

SHOOTER GLASS WITH FRESH CHOWDER & GARNISHED
WITH A MINI CLAM CAKE

\$300

SHRIMP COCKTAIL

POACHED & CHILLED SHRIMP, SERVED WITH COCKTAIL
SAUCE AND LEMON

\$275

MINI CRAB CAKES

MARYLAND STYLE CRAB CAKES TOPPED WITH SPICY
REMOULADE

\$300

CHICKEN AND WAFFLES

CHICKEN AND MINI WAFFLE BITES DRIZZLED WITH HOT
HONEY

\$250

FLATBREAD PIZZAS

FRESH TOMATO & FONTINA CHEESE; CHOICE OF TOPPINGS

\$250

VEGETABLE SPRING ROLLS

\$250

CHICKEN SATAY

GRILLED AND SERVED WITH PEANUT DIPPING SAUCE

\$300

STUFFED MUSHROOMS

SEAFOOD / SAUSAGE / VEGETABLE

\$240

CHICKEN OR BEEF TERIYAKI

MARINATED CHICKEN OR BEEF WITH A GINGER AND
SOY GLAZE

\$300

PROSCIUTTO WRAPPED ASPARAGUS

ROASTED ASPARAGUS WRAPPED WITH THINLY SLICED
PROSCIUTTO SERVED WITH A PARMESAN CREAM
DIPPING SAUCE

\$275

PORK POTSTICKERS

SERVED WITH GINGER DIPPING SAUCE

\$275

BEEF CARPACCIO CROSTINI

RARE BEEF WITH HORSERADISH CREAM AND ARUGULA

\$310

MINI BEEF WELLINGTON

SEASONED TENDERLOIN WRAPPED IN PUFF PASTRY

\$325

SPANAKOPITA

PUFF PASTRY FILLED WITH SPINACH, FETA CHEESE &
ONION

\$275

TOMATO BISQUE SHOOTERS

TOMATO BISQUE AND GRILLED CHEESE BITES

\$280

MINI BRUSCHETTA

MARINATED TOMATOES, GARLIC & BASIL ON A FRENCH
BAGUETTE

\$250

WATERMELON FETA SKEWERS

DRIZZLED WITH BALSAMIC REDUCTION

\$240

KOREAN BEEF SKEWERS

TOPPED WITH SESAME SEEDS

\$300

WEDDING MENU

SALADS

(CHOICE OF ONE)

SPRING MIX SALAD

CUCUMBER, CARROT, CHERRY TOMATO, BALSAMIC VINAIGRETTE

CAESAR SALAD

ROMAINE HEARTS, AGED PARMESAN, FRESH LEMON

ENTREES

(CHOICE OF TWO)

HALIBUT

PAN ROASTED HALIBUT TOPPED WITH A CITRUS BUTTER
SAUCE

\$39

PORK TENDERLOIN

TENDER ROASTED PORK LOIN STUFFED WITH SAUSAGE,
MOZZARELLA CHEESE & HERBS TOPPED WITH PAN GRAVY

\$37

PAN SEARED SALMON FILET

ATLANTIC SALMON SERVED WITH A LEMON BUTTER
CAPER SAUCE

\$38

CHICKEN CORDON BLEU

8OZ. CHICKEN BREAST ROLLED WITH PANKO BREAD
CRUMBS STUFFED WITH HONEY HAM & SWISS CHEESE
WITH CREAMY MORNAVY SAUCE

\$36

BAKED HADDOCK & LOBSTER SAUCE

FRESH HADDOCK BAKED WITH A CREAMY LOBSTER
SHERRY SAUCE

\$38

HERB ROASTED STATLER CHICKEN BREAST

BONE-IN CHICKEN BREAST WITH ITALIAN SAUSAGE &
SAGE STUFFING, TOPPED WITH A WHITE WINE PAN SAUCE

\$36

LOBSTER & CRAB STUFFED SHRIMP

FOUR SHRIMP STUFFED WITH MAINE LOBSTER AND LUMP
CRAB MEAT TOPPED WITH A ZESTY BÉARNAISE SAUCE

\$39

BRAISED SHORT RIBS

SLOW COOKED WITH A RED WINE AU JUS

\$40

NEW YORK STRIP

12OZ. CENTER CUT

\$43

FILET MIGNON

6OZ. CENTER CUT

\$45

SLICED BEEF TENDERLOIN

6OZ. SLICED TENDERLOIN

\$45

CHOICE OF:

CARAMELIZED SHALLOT & MUSHROOM DEMI-GLAZE

SILKY GORGONZOLA CREAM SAUCE

RASPBERRY PORT REDUCTION

GARLIC BUTTER

ROSEMARY DEMI GLAZE

ADD TWO BAKED STUFFED SHRIMP TO ANY ENTREE +\$12

CUSTOMIZED AND SEASONAL ENTREES ARE AVAILABLE UPON REQUEST

ENTREES ARE PAIRED WITH CHOICE OF STARCH AND VEGETABLES



ADDITIONS & SPECIAL MENUS

APPETIZERS

ITALIAN WEDDING SOUP \$4

MEATBALLS, ORZO PASTA & FRESH SPINACH

LOBSTER BISQUE \$6

SHERRY CREAM & FRESH LOBSTER

SEASONAL SOUP

CHEF INSPIRED USING LOCAL & SEASONAL INGREDIENTS
MARKET PRICED

VEGETABLES & STARCH

FINGERLING POTATOES \$2

DAUPHINOIS POTATOES \$2

ROASTED ASPARAGUS \$2

BROCCOLI RABE \$2

VEGETARIAN & VEGAN ENTREES

VEGETABLE WELLINGTON \$36

SEASONAL ROASTED VEGETABLES BAKED IN A PUFF
PASTRY

EGGPLANT PARMESAN \$34

THINLY SLICED EGGPLANT LIGHTLY BREADED & FRIED
TOPPED WITH RICOTTA, PARMESAN, POMODORO SAUCE &
FRESH HERBS

VEGAN OR VEGETARIAN PASTA PRIMAVERA

\$34

FRESH ROASTED VEGETABLES, HERB OIL TOSSED WITH
VEGAN PASTA - SHAVED PARMESAN OPTIONAL

DESSERTS

CHOCOLATE COVERED STRAWBERRIES \$3

ICE CREAM SERVED WITH CAKE \$3

CANDY TABLE \$5-\$UP

ASSORTED MINI PASTRIES \$4

SALADS

BOSTON BIB SALAD \$3

BIB, ARUGULA, CANDIED WALNUTS, CRAISINS,
TOMATOES, RED ONIONS, GOAT CHEESE, RASPBERRY
VINAIGRETTE

ARUGULA PEAR SALAD \$3

SPRING MIX, ARUGULA, WALNUTS, SLICED PEARS, LEMON
VINAIGRETTE

SEASONAL SALAD

CHEF INSPIRED USING LOCAL & SEASONAL INGREDIENTS
MARKET PRICED

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

LATE NIGHT SNACKS

PULLED PORK, BEEF, OR CHICKEN

SLIDERS \$5

SERVED ON BRIOCHE BUNS WITH CAPE COD CHIPS

MINI LOBSTER SALAD ROLLS \$9

MINI GRILLED CHEESE & TOMATO

BISQUE SHOOTERS \$4

COOKIES & MILK BAR \$6

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 CHOOSE 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

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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



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.

\$600

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

