

Full-service entrees include fancy dinner rolls and butter, coffee, tea, and freshly brewed decaffeinated coffee. All poultry dinners are accompanied by cranberry sauce.

Prices include complete china service.

All prices are based on 100 or more guests.

A guaranteed guest count is required fourteen days prior to any function. Final menu selections are required no later than thirty days prior to your wedding. Prices and items are subject to change.

To secure the preferred date for your wedding, a \$1,000 deposit and signed contract are required. An additional deposit of 50% based on your estimate will be due six months prior to your wedding. All weddings must be prepaid seven days prior to the event. These deposits are non-refundable and non-transferable (Deposits will be calculated on the total revenue including tax and service charges.).

All beverage and menu items are subject to a 5% Massachusetts Meals Tax and an 18% Service charge.

Reservations are for a five-hour period. Should your wedding exceed the five-hour limit, a charge of \$500 per hour will be required. All evening wedding guests must leave by midnight.

Mount Pleasant can accommodate an in-house wedding ceremony for an additional charge of \$2.50 per person per thirty minutes.

The client assumes full responsibility for the conduct of all persons in attendance and for any damage done to any part of the club premises.

Mount Pleasant Golf Club

Weddings 2007



Mount Pleasant Golf Club

141 Staples Street, Lowell, MA 01851

Tel: 978-452-8228 Fax: 978-452-8569

Michael Mullavey

Manager

P.G.A. Professional

Sean Tully

Assistant Manager

Donna McMahon

Wedding Consultant

Visit us at www.mpgc.net.

Menu and Package Pricing

Appetizer
(Choice of One)

Homemade Soup du jour
Fresh Fruit Cup with Sherbet

Salad
(Choice of One)

Tossed Garden Salad
Caesar Salad

Individually Presented Entree

Baked Stuffed Boneless Breast of Chicken
\$56.50/\$51.50

Herb Crusted Breast of Chicken
\$56.00/\$51.00

Chicken Piccata
\$56.00/\$51.00

Roast Strip Sirloin with Bordelaise Sauce
\$59.50/\$54.50

Roast Tenderloin of Beef, Béarnaise Sauce
\$63.50/\$58.50

Roast Tenderloin, Baked Stuffed Shrimp
\$64.50/\$59.50

Family-Style Entree

Baked Chicken Pot Pie
\$56.00/\$51.00

Roasted Hand-Carved Turkey w/House Stuffing
\$57.00/\$52.00

Baked Country Ham with Fruit Sauce
\$57.00/\$52.00

Roast Strip Sirloin of Beef w/Bordelaise Sauce
\$57.00/\$52.00

Family-Style Combination Entree

Roast Turkey and Baked Country Ham
\$60.00/\$55.00

Roast Strip Sirloin and Roast Turkey
\$60.00/\$55.00

Chicken Breast and Roast Strip Sirloin
\$63.50/\$58.50

Vegetable
(Choice of One)

Green Beans Amandine

Whole Kernel corn

Glazed Carrots

Caramel Baked Butternut Squash

Sweet Green Peas and Carrots

Broccoli au Gratin

Chef's Medley

Starch
(Choice of One)

Real Whipped Potatoes

Baked (Sour Cream and Chives) Potatoes

Oven Roasted Red Bliss Potatoes

Liti with Meat Sauce

Rice Pilaf

Baked Stuffed Potato (\$1.00 extra)

Prices for package #1 and package #2 are listed below each particular menu item, respectively. Prices reflect the cost of the entire package. See accompanying brochures for details on packages offered.

Buffet Presentation

Assorted Cheese, Crackers, and Fruit Display
Garden Salad

Caesar Salad

Assortment of Warm Hearth Baked Breads

Seafood Newburg with Patty Shells

Prime Ribs of Beef au jus Carving Station

Chicken Marsala

Oven Roasted Garlic and Rosemary Potatoes

Wild Rice Pilaf

Green Beans Amandine

Chef's Medley of Fresh Seasonal Vegetables

Freshly Brewed Coffee and Tea

Wedding Cake with Chocolate - Dipped Strawberries

\$63/\$58 per guest

Choice - of - Three Buffet
(Choose up to three entrees)

Homemade Chicken Pot Pie

Chicken Parmesan

Baked Country Ham

Herb Crusted Loin of Pork

Chicken Marsala

Baked Three Cheese Lasagna with Meat Sauce

Baked Haddock

Chicken Piccata

Baked Sea Scallops (add \$3 per person)

Marinated Steak Tips

Veal Parmesan (add \$3 per person)

Roast Prime Ribs of Beef (add \$3 per person)

Seafood Newburgh (add \$4 per person)

Beef Tenderloin (add \$5 per person)

\$57/\$53 per guest