

*“By the sea, by the sea, by the beautiful sea...
You and me, you and me...
Oh, how happy we’ll be...”*

**Thank you for taking the time to consider
Wentworth By The Sea Country Club
for your wedding.**

**We look forward to each and every event that we host at
Wentworth By The Sea Country Club.
We hope to hear from you soon.**

**Sylvia Kiely
Director of Catering
603-433-3050
skiely@wentworthbytheseacc.com**

**All food and beverage item prices are followed by a ++.
This means an additional 20% service charge and 8% tax are added to the price**

2009 menus will be subject to market price increases

*“I want to be beside the sea, by the seaside,
by the sea, by the beautiful sea”*

2009 Event Information

Tented Weddings and Seaside Ceremonies May – October

Please visit sperrytentsseacoast.com

Location	Site fee	Deposit	Includes	Does not include	F&B minimum
White Garden Tent with Ocean Views (Holds up to 240 seated) Please visit sperrytentsseacoast.com	\$5,500.00 Saturday & Holidays \$2,500.00 Friday & Sunday (if the Saturday is booked only)	\$2,000.00 NR deposit to secure date	Tent Dance Floor Basic Lighting Buffet/Bar linens China, glassware & flatware for food/beverage service	Linen, Chairs & Tables will be priced separately according to style choices Special Rentals	\$12,000.00 Friday, Saturday & Sunday
Seaside Lawn	\$350.00	Included in Reception deposit	Site only	Chairs, arbor walkway	Does not apply
Wentworth Pavilion Tent (Holds up to 125 seated)	\$2,000.00 Friday, Saturday & Sunday \$500.00 weekdays	\$2,000.00 NR deposit to secure date	Tent Tables & Chairs Basic Lighting Standard Linen China, glassware & flatware for food/beverage service	Special Linen Dance floor Special Rentals	\$10,000 Friday, Saturday & Sunday
Cornish Room (Holds up to 40 seated)	\$250.00	\$100.00 NR deposit to secure date	Tables & Chairs Standard Linen China, glassware & flatware for food/beverage service	Special Linen Special Rentals	N/A

Limited availability for indoor off-season weddings of 80 people or less

2009 food, beverage and additional fee pricing will be subject to change and to market price increases

Please visit sperrytentsseacoast.com

ADDITIONAL INFORMATION

Wentworth By The Sea Country Club

1. We have a no denim policy at the Club. If you or any of your guests and friends will be meeting with us or dropping anything off, we ask that you please refrain from wearing denim. PLEASE INFORM YOUR GUESTS OF THIS POLICY.
2. The area around the tent is reserved for guests attending an event. This area is clearly marked by white stanchions.
3. The area across the street is available for the ceremony and pictures immediately following the ceremony only. After that time, the area is closed. At no time is alcohol or any beverage in a glass container allowed there.
4. The putting green next to the tent and all areas of the golf course are off limits. This is for safety and to keep all areas of the course in the best possible condition for the Members.
5. The rest room in the upstairs area of the Clubhouse is available for event guests. The locker rooms are reserved for members only. The Bride and her wedding party may use the women's locker room.
6. The Member Grill and Dining Room is for Members only. No food or drinks may be purchased there and it cannot be used for waiting, sitting or lounging.
7. We have a strict alcohol policy and will not serve alcohol to anyone who appears intoxicated. That determination is at our discretion.
8. Local ordinances dictate each event must end by 9:00pm. The local ordinances require all noise is to cease and desist by 9:00 pm. Please inform your entertainment that they need to stop playing by 8:45 pm in order to quiet the guests and prepare for departure at 9:00pm.
9. No live animals or creatures of any sort may be used for decorations or favors. Special permission may be obtained for a pet to be present during the ceremony. This will be at discretion of the Catering Director.
10. There is no parking allowed on the main street. All cars must be parked in the lot or on the street directly behind the lot on the lot side only.
11. Smoking is outside in designated areas only.
12. Candles must be contained in glass.
13. Wentworth By The Sea Country Club is not liable for and accepts no responsibility for any items brought in by the client or the clients vendors. Any items brought in by the client or the clients vendors must be taken at the conclusion of the event and any items left intentionally or unintentionally shall not be the responsibility of Wentworth By The Sea Country Club.

Furniture and Linen Information

Wentworth By The Sea Country Club

ITEM	COST PER UNIT
WHITE GARDEN CHAIRS	\$4.00
BALLROOM CHAIRS	\$5.75
SAMSONITE CHAIRS	\$1.50
60" ROUND TABLES	\$7.56
72" ROUND TABLES	\$12.82
60" SQUARE TABLES	\$14.17
COCKTAIL TABLES	\$8.01 TALL \$6.12 SHORT
BASIC LINEN FOR 60" ROUND	\$15.25 SOLID
1 ST UPGRADE LINEN FOR 60" ROUND	\$16.00 SELECT
2 ND UPGRADE LINEN FOR 60" ROUND	\$36.75 SATIN OR DAMASK
BASIC LINEN FOR 72" ROUND	\$19.50 SOLID
1 ST UPGRADE FOR 72" ROUND	\$21.00 SELECT
2 ND UPGRADE FOR 72" ROUND	\$42.00 SATIN OR DAMASK
BASIC LINEN FOR 60" SQUARE	\$22.00
1 ST UPGRADE FOR 60" SQUARE	\$CALL
2 ND UPGRADE FOR 60" SQUARE	\$CALL
BASIC LINEN NAPKINS	\$.68 SOLID
1 ST UPGRADE NAPKINS	\$1.75 SELECT
2 ND UPGRADE NAPKINS	\$1.75 SATIN OR DAMASK

Linen may be viewed at
Festive Occasions in Woburn, MA
781-933-8777
Jardiniere Florist in Portsmouth, N.H.
603-427-5560

Bar Information

Wentworth By The Sea Country Club

**All bars are by consumption – either cash or open
Open bar may be offered during a time frame or to a dollar amount
Wine may offered on the tables or by wine service**

\$35.00 fee per bartender applies

Wine by the Glass

\$6.00 per glass++

Yellowtail Chardonnay – Australia

Yellowtail Cabernet – Australia

Bella Sera Pinot Grigio – Italy

Blossom Hill White Zinfandel – California

\$7.00 per glass++

Los Cardos Chardonnay – Argentina

Los Cardos Merlot or Cabernet – Argentina

\$7.50 per glass++

Kendall Jackson Chardonnay - California

Kendall Jackson Cabernet – California

Wine by the Bottle

\$18.99 per bottle++

Salmon Creek Chardonnay – California

Salmon Creek Cabernet – California

\$21.99 per bottle++

Los Cardos Chardonnay – Argentina

Los Cardos Merlot or Cabernet – Argentina

\$27.99 per bottle++

Wolf Blass Chardonnay – Australia

Wolf Blass Cabernet Sauvignon – Australia

\$36.99 per bottle++

Angeline Chardonnay - Russian River

Angeline Cabernet - Sonoma

continued....

House Liquors - \$6.00++

Absolut Vodka
Absolut Citron
Tanqueray Gin
Bacardi Rum
Captain Morgan Rum
Cuervo Gold Tequila
C.C. Whiskey
Seagram's VO Whiskey
Dewars Scotch
Jim Beam Bourbon

Top Shelf - \$7.00++

Grey Goose Vodka
Ketel One Vodka
Bombay Sapphire Gin
Jameson Whiskey
Johnny Walker Black Scotch
Jack Daniels Kentucky Bourbon
Makers Mark Bourbon
Amaretto
Baileys
Gran Marnier
Kahlua
Sambuca

Beer (choose 3)

House Beer \$3.50++

Bud Light
Budweiser
Coors Light
Michelob Ultra Light

Top Shelf Beer \$4.50++

Heineken
Amstel Light
Red Hook ESB
Sam Adams
Corona

Desserts

Dessert Plating Fee

\$1.00 per person

Charge applies to Wedding Cake and all other desserts or sweets brought in

Tiramisu with Sambuca Chocolate Sauce

\$7.00++ per person

Coconut Key Lime Cake with Raspberry Sauce

\$7.00++ per person

Chocolate Fudge Mousse Cake with Caramel Sauce

\$7.00++ per person

NY Cheese Cake with Fresh Strawberries in Sweet Strawberry Puree

\$6.00++ per person

Chocolate Banana Bread Pudding with Crème Anglaise Sauce

\$6.00++ per person

Cranberry Pear Tart with Caramel Sauce

\$7.00++ per person

Apple Tarte Tatin with Caramel Sauce and Fresh Whipped Cream

\$8.00++ per person

Fresh Seasonal Berry Tart with Mango Sauce

\$8.00++ per person

Plated Dinners

Entrees must be pre selected and a count given to the club 7 days prior to the event

Salads

(Choose One)

Seasonal Garden Salad with House Vinaigrette
Traditional Caesar with Parmesan Cheese and Herb Croutons
Crispy Wedge of Iceberg with Bacon, Bleu Cheese Dressing, Diced Roma Tomato and Scallions
Fresh Spinach with Candied Pecans, Bell Peppers and Shallot Vinaigrette

Select one or two entrees from the categories listed

The Birdie Category

Baked Haddock Filet with Herb Crumbs and Lemon Cream
Romano Crusted Chicken Breast with Roasted Pepper Sauce
Pan Roasted Chicken Breast with Wild Mushrooms and Thyme
\$47.00++ per person

The Eagle Category

Sliced Roast Sirloin with Red Wine Sauce
Grilled Salmon Filet with Kalamata Olives, Tomatoes, Capers and Herbs
Slow Roasted Prime Rib au jus
\$49.50++ per person

The Hole in One Category

Smoked Gouda Stuffed Chicken Breast Wrapped in Bacon with Roasted Tomatoes
Grilled Swordfish Medallion and Lobster Ravioli with a Brandy Shrimp Sauce
Pan Seared Filet Mignon with Green Peppercorn Sauce
\$55.50 ++ per person

Rye Surf and Turf

(Choose one entrée for all of your guests)

Petite Filet Mignon with Stuffed Jumbo Shrimp and Lobster Scented Jus

or

Petite Filet Mignon and Grilled Salmon Filet with Olives and Capers

\$53.00++ per person

or

Petite Filet Mignon with Maine Lobster Tail and Tarragon Scented Jus

\$58.00 ++ per person

Accompaniments

(Choose One)

Fresh Steamed Broccoli Crown and Julienne Carrots with Extra Virgin Olive Oil
Green Beans and Roasted Butternut Squash with Toasted Almonds
Sautéed Zucchini, Yellow Squash, Bell Peppers, Onions, Eggplant, Tomatoes, Garlic and Herbs

(Choose One)

Buttermilk Whipped Potatoes, Wild Rice Pilaf
Roasted Red Bliss Potatoes with Olive Oil and Rosemary, Gruyere Potato Gratin, Buttered Cappellini Spiral

Includes Rolls and Butter

Coffee and Tea

Additional Courses

Appetizers

Choose One

Prosciutto Wrapped Prawns on Buckwheat Soba Noodles with Roasted Pepper and Ginger Sauce

Mushroom Ravioli with Caramelized Pearl Onions and Morel Cream

Maryland Style Crab Cakes with Tobacco Onions and Chipotle Pepper Sauce

Chilled Rock Shrimp, Mandarin Orange and Bibb Lettuce Salad with Fresh Mint, Cilantro and Rice Wine

Vinegar

Seared Ahi Tuna Sashimi with Sesame Pea Sprout, Radish and Cucumber Salad

\$11.00++ per person

Soups

Choose One

New England Clam Chowder

Lobster Corn Bisque

Butternut Squash and Roasted Garlic Soup

Potato and Leek Soup with Tarragon Croutons

Tomato Basil Soup with Herb Croutons

Creamy Carrot and Ginger

Mushroom Cream with Fresh Herbs

Chilled Gazpacho Soup

Chilled Cucumber Soup with Smoked Salmon

White Bean Puree with Olive Croutons

\$4.00++ per person

Buffet Dinners

Any of the Beef, Pork or Turkey selections can be set up as a carving station for \$45.00

The Cornish

(Choose Three Entrees)

Baked Haddock with Herb Crust and Lemon Cream
Shrimp, Scallop, Tomato and Artichoke Penne Pasta with Roasted Garlic Sauce
Grilled Atlantic Salmon with Lemon and Chive Butter
Sautéed Chicken Breast with Wild Mushrooms and Marsala
Traditional Roast Turkey and Sage Stuffing with Gravy and Cranberry Sauce
Spicy Crusted Roast Pork Loin with Corn and Red Pepper Relish
Southwestern Roasted Sliced Flank Steak
Sautéed Chicken Picatta with Lemon and Capers
Wild Mushroom Ravioli with Parmesan Cream
\$39.00++ per person

On the Green

(Choose Two Entrées from the Cornish and add either)

Roast Beef Tenderloin with Shallot Demi and Horseradish
Grilled Center-Cut Swordfish with Basil Butter
\$44.50 ++ per person

The Fairway

(Choose Two Entrées from the Cornish and add either)

Slow Roasted Prime Rib with Natural Jus and Horseradish
Baked Stuffed Jumbo Shrimp with Lobster Tarragon Sauce
\$47.50 ++ per person

The Silva

(Two Entrées from the Cornish and add either)

Sautéed Maine Lobster Cakes with Corn Salsa and Lobster Cream
Maine Lobster Macaroni and Cheese
\$56.00++ per person

Salads

(Choose One)

Seasonal Garden Salad with Assorted Dressings
Traditional Caesar with Parmesan Cheese and Herb Croutons
Fresh Spinach with Candied Pecans, Bell Peppers and Shallot Vinaigrette

Accompaniments

(Choose One)

Fresh Steamed Broccoli Crown and Julienne Carrots with Extra Virgin Olive Oil
Green Beans and Roasted Butternut Squash with Toasted Almonds
Sautéed Zucchini, Yellow Squash, Bell Peppers, Onions, Eggplant, Tomatoes, Garlic and Herbs

(Choose One)

Buttermilk Whipped Potatoes
Wild Rice Pilaf
Roasted Red Bliss Potatoes with Olive Oil and Rosemary
Gruyere Potato Gratin

**Includes Rolls and Butter
Coffee and Tea**

Lobster Dinner Buffet

(Choose one)

New England Clam Chowder

or

Seafood Chowder

Steamed Mussels with Shallots, Garlic, Tomato, White Wine and Herbs

1 ¼ lb. Boiled Maine Lobster with Drawn Butter and Lemon

Grilled Chicken Legs, Breasts and Thighs with Onions and Peppers

Steamed New Potatoes with Sweet Butter and Parsley

Native Corn on the Cob

Seasonal Garden Salad with Assorted Dressings

Red and Green Cabbage Slaw

Strawberry Shortcake

Sweet Cream Biscuit with Fresh Strawberries in Sweet Strawberry Puree

\$63.00++ per person

Add

Carved Roast Sirloin

\$5.00++ per person

Includes Rolls and Butter

Coffee and Tea

Hors d' oeuvres

Jenness Beach

Gourmet Cheese Selection, Season Fruits, Vegetables and Dips

(Choose Three)

Chicken Quesadilla, *Crispy Coconut Chicken*, Spanakopita, *Chinese Pork Dumplings*,

Brie and Raspberry en Croute, *Vegetable Samosa*,

Wild Mushroom Beggars Purse, *Beef Teriyaki Skewers*, Crab Cakes

Thai Shrimp Spring Roll, Parmesan Risotto Croquettes

\$13.25 ++ per person

Wallis Sands

Gourmet Cheese Selection, Season Fruits, Vegetables and Dips

(Choose Four)

Chicken Quesadilla, *Crispy Coconut Chicken*, Spanakopita, *Chinese Pork Dumplings*,

Brie and Raspberry en Croute, *Vegetable Samosa*,

Wild Mushroom Beggars Purse, *Beef Teriyaki Skewers*, Crab Cakes

Thai Shrimp Spring Roll, Parmesan Risotto Croquettes

\$16.95 ++ per person

Odiorne Point

Mediterranean Display with Hummus, Tabbouleh, Greek Olives,

Grilled Vegetables with Feta Crumbles and Balsamic Vinaigrette

served with Toasted Garlic Pita Triangles

(Choose Five)

Chicken Quesadilla, *Crispy Coconut Chicken*, Spanakopita, *Chinese Pork Dumplings*,

Brie and Raspberry en Croute, *Vegetable Samosa*,

Wild Mushroom Beggars Purse, *Beef Teriyaki Skewers*, Crab Cakes,

Thai Shrimp Spring Roll, Parmesan Risotto Croquettes

Miniature Beef Wellington, Scallops wrapped in Bacon

Shrimp Cocktail

\$19.95 ++ per person

Hors d'oeuvre Displays

Vegetables and Dips

Assorted Grilled and Fresh Vegetables with Cheesy Herb Dip
\$6.00++ per person

Fruit Display

Display of Sliced Seasonal Fruits with Fresh Berries
\$6.00++ per person

Gourmet Cheese Platter

Selection of Imported and Domestic Cheese and
Seasonal Fresh Fruit
Crusty French Bread and Assorted Cracker Selection
\$8.00++ per person
add Crudités
\$9.00++ per person

Mediterranean Display

Mediterranean Display with Hummus, Tabbouleh,
Greek Olives, Grilled Vegetables topped with Feta Crumbles
and Balsamic Vinaigrette
Toasted Garlic Pita Triangles
\$9.00++ per person

Smoked Salmon

House Smoked Salmon served with Cucumber, Chopped Egg,
Red Onion, Capers, Cream Cheese, and Dark Rye Bread
\$9.00++ per person

Chilled Peppercorn Crusted Beef Tenderloin

Thinly Sliced and Served with Herb Mustard,
Horseradish Aioli, Tomato Relish and Sliced French Bread
\$9.50++ per person

Warm Feta Cheese Dip

Baked Imported Feta Cheese spread, infused
with Fresh Oregano and Lemon
Toasted Pita Points for dipping
\$7.50++ per person

Chips and Salsa

House Fried Tri-colored Corn Tortilla Chips
served with Fresh Salsa,
Guacamole and Sour Cream
\$4.50++ per person

Chilled Jewels from the Sea

Jumbo Shrimp, Crab Claws and
Native Oysters on the Half Shell,
Served with Lemons, Cocktail Sauce and Tabasco
\$17.00++ per person

Fresh Pasta

Penne Pasta with Sun-Dried Tomatoes, Artichokes, Pesto and
Parmesan Cheese or
Wild Mushroom Orichiette with Roasted Garlic and Porcini
Cream Sauce or
Cheese Tortellini with Grilled Vegetable Marinara Sauce
\$6.00++ per selection per guest

Antipasto Platter

Prosciutto, Italian Salami, Smoked Turkey, Provolone,
Gorgonzola, Roasted Peppers, Olives, Artichoke Hearts,
Roasted Tomatoes and Marinated Mushrooms
with Sliced Baguettes
\$10.00++ per person

Hors d' oeuvres Passed

Chicken Quesadilla with Roasted Tomato Salsa
Beef Quesadilla with Roasted Tomato Salsa
Parmesan Risotto Croquettes with Aioli
Sesame Chicken Satay with Ginger Dipping Sauce
Beef Teriyaki Skewers with Ginger Dipping Sauce
Vegetable Samosa
\$2.75++ per piece

Chinese Pork Dumplings with Sweet Chili Sauce
Crispy Coconut Chicken
Brie and Raspberry Puff
Fried Parmesan Artichoke Hearts
Spanakopita (Phyllo, Feta Cheese and Spinach)
Wild Mushroom Beggar's Purse
Crab Rangoon with Sweet Chili Sauce
\$2.85++ per piece

Miniature Beef Wellington
Crab Cakes with Lemon Aioli
Thai Shrimp Spring Rolls with Sweet Chili Sauce
Scallops wrapped in Bacon
Shrimp Cocktail with Horseradish Sauce
Coconut Shrimp with Plum Sauce
\$3.15++ per piece

Wentworth By The Sea Country Club

Wedding Menus and Information

General Information

37 days prior to the wedding an estimated guest count is due

30 days prior to the wedding an estimated payment is due based on the estimated guest count

7 days prior to the wedding the final guaranteed guest count is due

24 hours before the wedding the final estimated payment is due

All open bars will be included in the estimated invoice and billed or refunded accordingly within
30 days of the wedding

Any balance following the wedding will be due within 30 days of receiving the final invoice

Children's Meals

(Choose one)

Macaroni and Cheese

Chicken Fingers and French Fries

Grilled Cheese and French Fries

Grilled Chicken Breast and Crudités

\$14.95++ per person

Vendor Meals

Salad

Chef's Choice Pasta

Rolls and Butter

Soft Drinks

\$14.95++ per person

Plated Vegetarian Options

(Choose one)

Wild Mushroom Ravioli

Cheese Ravioli with Marinara

Stir Fry Vegetables over Rice

Dietary Requests

We are happy to honor special dietary requests when we are able

Please inform us of any special requests when you give us your final food counts