

Banquet Wedding Menu



Perfect Weddings...One at a Time.

Thank you for choosing Indian Hill for your special day. Indian Hill is a beaming example of traditional New England golf course architecture, service, and hospitality.

Our wedding package is designed to offer you flexibility to create your own personalized event. Your event starts with a cocktail reception style Celebration Hour, followed by your choice of either an elegant Plated Meal, a sumptuous Buffet Dinner, or your guests can wander through your selected Buffet Stations. Your package also includes a signature wedding cake, a 4.5 hour open bar, and white or ivory linens.

Make it your own event by choosing one or multiple offerings from our Finishing Touches Menu, Late Night Munchies Menu, Special Send-offs, or our Color Palette options.

We can also customize the look of the room for you with our "Paint the Walls with Light" Package. Ask about it!

CHOOSE FROM 3 PACKAGE OPTIONS FOR ONE PRICE!

Your Wedding Package Includes:

- Venue Rental Fee for a 5 Hour Reception
- Your Wedding Celebration Hour
- Your choice of a Plated Meal, a Delicious Buffet, or a Versatile Stations Buffet Meal
- A Signature Wedding Cake
- 4.5 Hour Open Bar*
- White or Ivory Linen Package

*Bars will close 30 minutes prior to event end time

Please note that our Chef and Management Team will happily work to customize your menu with your traditional and family favorites.

Banquet Wedding Menu



Wedding Celebration Hour

HOT & COLD PASSED HORS D'OEUVRES

Your Choice Of Six Passed Hors D'oeuvres Served Butler Style On Decorative Trays

Hot Passed Hors d'oeuvres

Mini Maryland Crab Cakes

White Truffled Potato Croquette

Spanakopita with Sambucca Honey Pastry Puff Filled with Spinach & Feta Cheese

Mini Vegetable Risotto Cakes, Medley of Sautéed Vegetables Combined with Imported Risotto

Chicken Quesadilla Cones, Smoked Chicken & Jack Cheese

Teriyaki Beef Sate

Sesame Crusted Chicken Sate

Fig & Marscapone Phyllo Pouch with Pickled Ginger Mayo

Brown Sugar Scallop Wrapped In Apple Wood Bacon

Vegetable Pot Stickers

Mini Hot Dogs in Puff Pastries

Medallions Of Beef and Frizzled Shallot On Garlic Bread

Orange Ginger Chicken Sate

Cold Passed Hors d'oeuvres

Fresh Fruit Skewers in Yogurt Sauce

Curried Chicken Salad with Red Grapes in a Carved Cucumber

Smoked Salmon Pin Wheel

Herb Goat Cheese Stuffed Artichoke

Mini Crab Tacos with a Citrus Slaw

Bruschetta, Diced Vine Ripened Tomatoes & Fresh Basil

Upgrade Your Passed Hors d'oeuvre Selections With Our Favorites

Baby Lamb Chops, Marinated in garlic & fresh herbs then grilled to perfection (\$3.50 per piece)

Coconut Shrimp served with Mango Chutney (\$2.25 per piece)

Smoked Salmon Potato Cakes, Crème Fraiche & Fresh dill (\$2.50 per piece)

*Seared Tuna with wasabi aioli (\$2.25 per piece)

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CLASSIC TABLE SELECTIONS

International and Domestic Cheeses

Chef's selection of imported and domestic cheeses, seasonal fruit garnishes, candied nuts, herbed crostini and crackers.

Composed Crudités and Tapenades

A variety of cut vegetables arranged in wine glasses with flavorful dipping sauces. Black and green olive tapenade, lemon artichoke tapenade, and a traditional hummus. Served with asiago crostini and toasted flatbread triangles.

Seasonal Fruit Display

Seasonal sliced fruits and assorted berries. An array of freshly sliced seasonal melons and golden pineapple, with seasonal berries and vine grapes.

To Enhance Your Event, May We Suggest A Personalized Ice Sculpture For Your Ballroom.

Please ask for pricing and options.

Your Plated Dinner

Option 1

CHAMPAGNE TOAST AT THE TABLE FOR ALL YOUR GUESTS

SALAD

Select One

Classic Caesar

Fresh hearts of romaine with baked seasoned croutons & our classic Caesar dressing topped with pecorino Romano cheese shavings

Tossed Garden Salad

Mixed greens & tomatoes tossed with fresh vegetables drizzled with house vinaigrette

Greek Salad

Blend of romaine & baby field greens with red & yellow peppers, cucumbers, Kalamata olives, Feta cheese

Balsamico Salad

Sliced Seasonal Tomato and Fresh Mozzarella with Fire Roasted Red Peppers, served over balsamic vinaigrette dressed seasonal greens (\$1.75 per person additional)

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DINNER ENTREES

Select Three

Roast Prime Rib Au Jus*

Sliced New York Sirloin* with horseradish cream

Herbed Roulade of Pork Tenderloin, bacon wrapped herbed roulade of pork tenderloin, finished with a brandy-appled chutney

Chicken Asiago, sautéed breast of chicken topped with prosciutto, roasted peppers and Asiago cheese with a sweet marsala wine sauce

Herb Roasted French Breast Of Chicken, breast of chicken marinated in olive oil, and fine herbs, in a light lemon wine sauce

Roasted Atlantic Salmon, skillet roasted fresh salmon topped by a cucumber-melon salsa (Summer seasonal offering)

Pecan Encrusted Tilapia, filet of tilapia with a crispy pecan crust, topped by a mango salsa

Additional Entree Choices

Filet Mignon* with a cabernet sauce (\$4.75 per person additional)

Filet Mignon With Lobster Tail* with a cabernet sauce and sage butter (Market Price When Final Counts Are Due)

Vegetarian Option

Always Available

Vegetable Florentine, Grilled garden vegetables, spinach, and cheese, wrapped in puff pastry with a Madeira wine sauce

Children's Meal

Golden Chicken Tenders, Mac & Cheese Cup, Carrot Sticks with Ranch Dressing, and Cookies served in a lunch tin

- All Plated Entrees Are Accompanied By Our Chef's Selection Of Seasonal Side -
- Bread Baskets and Butter on Each Guest Table -

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Your Buffet Dinner

Option 2

CHAMPAGNE TOAST AT THE TABLE FOR ALL YOUR GUESTS

SALAD

Select Two

Classic Caesar Fresh hearts of romaine with baked seasoned croutons & our classic Caesar dressing topped with pecorino Romano cheese shavings

Garden Greens Salad Mixed garden greens, tomatoes, and cucumbers topped with balsamic marinated grilled squash

Served with creamy ranch and our house vinaigrette

Greek Salad Blend of romaine & baby field greens with red & yellow peppers, cucumbers, Kalamata olives, and a side of Feta cheese

Balsamico Salad Sliced Seasonal Tomato and Fresh Mozzarella with Fire Roasted Red Peppers, served over balsamic vinaigrette dressed seasonal greens (\$2.25 per person additional)

ENTREES

Select Two

Sliced Flank Steak* with a wild mushroom ragout

New York Strip* with a sweet cabernet and red onion reduction

Herb Roasted French Breast Of Chicken, breast of chicken marinated in olive oil and fine herbs, in a light lemon-wine sauce

Classic Chicken Marsala, sautéed breast of chicken with a sweet marsala wine sauce

Herbed Roulade of Pork Tenderloin, bacon wrapped herbed roulade of pork tenderloin, finished with a brandy-apple chutney

Pan-Seared Atlantic Salmon, pan roasted fresh salmon topped with a lemon-dill caper sauce

Pecan Encrusted Tilapia, filet of tilapia with a crispy pecan crust, drizzled with a hazelnut cream

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PASTA

Select One

Pasta Mediterranean Al dente pasta tossed with black olives, roasted garlic, extra virgin olive oil, and oven roasted tomatoes drizzled with a black pepper and balsamic reduction

Penne a la Vodka Penne pasta tossed in a traditional vodka sauce

Bowtie Pesto Cream Bowtie Pasta with a flavorful pesto cream

Rigatoni di Pomodoro Rigatoni Pasta in a traditional fresh tomato sauce

SEASONAL SIDES

Select Two

Rosemary Roasted Potatoes

Roasted Garlic Mashed Potatoes

Mediterranean Rice Pilaf

Saffron Jasmine Rice

Lemon-Zest Garden Green Beans

Honey Glazed Carrots

- Your Buffet Also Includes Toasted Herb Focaccia Planks, Dinner Rolls and Butter -

Your Stations Buffet Dinner

Option 3

WANDERING CHAMPAGNE TOAST FOR ALL YOUR GUESTS

PRESENTATION STATIONS

Salad & Garden Greens Presentation Station Garden Lettuces and Cut Romaine, served with sides of Tomatoes, Cucumber Wheels, Diced Peppers, Shaved Carrots, Pepperoncini, Black Olives, Shredded Cheddar Cheese, Shaved Parmesan, Crumbled Bleu Cheese and assorted dressings

Pasta Presentation Station Al dente pasta tossed with black olives, roasted garlic, extra virgin olive oil, and oven roasted tomatoes drizzled with a black pepper and balsamic reduction

Mozzarella Baked Penne di Pomodoro Penne pasta baked with mozzarella cheese, fresh basil, and marinara sauce

Accompanied By: Roasted Balsamic Vegetables, Sliced Italian Sausage, Red Pepper Flakes, Shaved Parmesan, a flavorful balsamic reduction, Toasted Focaccia Planks, Artisan Rolls and Butter

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CHEF-ATTENDED STATIONS

Select Two

Southwest Quesadilla Station

Your guests can build their own custom southwest quesadilla. They choose from a variety of classic toppings, served on a mound of Spanish rice & beans.

New England Seafood Station

Clam Chowder with paprika oyster crackers, Steamed Clams, Boston Fish & Chips, and Fried Clam Rolls. Sides of malt vinegar, hot sauce, tartar sauce, and ketchup.

Classic Carving Station

Roasted NY Sirloin* and Herb Encrusted Turkey Breast, hand-carved, and served to your guests with a choice of cranberry aioli, honey mustard, or our house-made steak sauce. With artisan bread and brioche roll triangles.

Spanish Paella Station

Saffron rice topped with spicy shrimp, chorizo, or chicken, with a flavorful sauce of peppers, onions, beans, and tomato.

Asian Flavors Station

Your guest's choice of brown rice or jasmine rice, tossed with slivered Asian vegetables, sliced chicken, marinated shrimp, and their choice of either General Tso or Orange Ginger Sauce.

Signature Sliders Station

Miniature Burgers, Pulled Pork Sandwiches, and Mini Hot Dogs, served with traditional sides and condiments, plus Caraway Coleslaw, BBQ Potato Salad, and Dijon Macaroni Salad

Dessert

SIGNATURE WEDDING CAKE

TABLE SIDE COFFEE SERVICE

Freshly brewed Colombian coffee, decaffeinated coffee, Lipton teas

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