

White Cliffs



Elegant Wedding Receptions



The Messon Estate 1886

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White Cliffs



*With Our Compliments on
your Wedding Day:*

- ☞ Overnight accommodations for the Bride & Groom at the Royal Plaza Hotel on your Wedding night.*
- ☞ International Cheese Presentation with fruit and crackers for your guests during the cocktail hour.*
- ☞ Champagne for the Bridal Party while formal photographs are being taken.*
- ☞ Wine toast for you and all of your wedding guests.*
- ☞ Choice of colored napkins to complement your tables.*
- ☞ Wedding Consultant to assist in coordinating your Wedding.*
- ☞ Hostess to personally supervise your entire Wedding Reception.*
- ☞ Private Bartender Service at no charge.*
- ☞ The Grand Foyer and outdoor gazebo areas for formal photographs.*

HORS D'OEUVRES

❧ Cold Selections ❧

International Cheese Presentation

*An Array of Cheeses and Fresh Fruit Served on a Large Mirror
Accompanied by an Assortment of Crackers
Small Serves Approx. 50 \$75.00
Large Serves Approx. 100 \$140.00*

Fresh Cut Vegetable Crudite'

*Creamy Cucumber Dill Dip
Serves Approx. 75 \$120.00*

Seasonal Array of Fresh Fruit Presentation

*An Assortment of Sliced Fruits Presented with Strawberry
Chantilly Dressing \$2.50 Per Person*

Atlantic Smoked Salmon Presentation

*Sliced Smoked Salmon Florets Garnished with Lemon
Served with Cream Cheese and an Assortment of Crackers
Serves Approx. 75 \$200.00*

Chopped Liver Presentation

*Garnished with Egg Whites, Egg Yolks, Chopped Black Olives and Red
Onions Served with Jewish Ryes and an Assortment of Crackers
Serves Approx. 100 \$125.00*

Mediterranean Presentation

Baba Ghanoush

*Roasted Eggplant, Lemon and Parsley
&*

Hummus

*Chick Peas Blended with Garlic, Lemon and Spices
Served with Party Ryes and Flatbread
Serves Approx. 100 \$175.00*

HORS D'OEUVRES

❧ Fresh Seafood ❧

*Passed or Presented on Trays
All Seafood Presentations are Market Price*

Clams Casino

*Clams on the Half Shell Smothered in Grated Parmesan Cheese,
Crisp Bacon and Topped with Bread Crumbs*

Fresh Jumbo Shrimp

Jumbo Shrimp Served with Lemon and Cocktail Sauce

Oysters or Clams on the Half Shell

Served with Lemon and Cocktail Sauce

Oysters Rockefeller

Baked Oysters with Spinach and Parsley

Hot Selections

❧ Seafood ❧

(Priced per 100 pieces)

Butter Pecan Shrimp

*Butterflied Shrimp in a Butter Pecan Batter, Coated with Pecans,
Coconut and Bread Crumbs \$210.00*

Cozy Shrimp

*Whole Shrimp Seasoned with Sesame Oil, Garlic, Scallions and
Parsley Wrapped in a Spring Roll \$175.00*

Crab Rangoon

*Snow Crab Meat and Cream Cheese with Garlic and Peppers
in a Wonton Wrapper \$145.00*

HORS D'OEUVRES



Crab Stuffed Mushroom

*Large Mushroom Caps Filled with Crab Seafood Stuffing
and a Hint of Sherry \$155.00*

Lobster Phylo Triangle

*Maine Lobster Pieces Smothered in Bechamel Sauce with
Tarragon and Wrapped in Filo Dough \$225.00*

Scallops Wrapped in Bacon

Whole Fresh Sea Scallops Wrapped in Bacon \$175.00

Seafood Thermador

*Lobster, Shrimp and Scallops in a Brandy Seasoned
Thermador Sauce in Puff Pastry \$240.00*

Shrimp Potstickers

Shrimp and Vegetables in a Crescent Shaped Dumpling \$155.00

Shrimp Tempura

Shrimp with Traditional Japanese Style Tempura Batter \$155.00

Smoked Salmon Cucumber Flatbread

*Smoked Salmon Seasoned with Cream Cheese, Diced Red Onion
and Cucumber on a Caraway Seed Flatbread \$165.00*

Smoked Salmon in a Puff Pastry

*Smoked Salmon with Cream Cheese, Onions, Capers
and Lemon in a Puff Pastry \$165.00*

Thai Shrimp Money Bag

*Shrimp and Crisp Vegetables Wrapped in a Money Bag and
Tied with a Scallion Bow \$145.00*

HORS D'OEUVRES



Vegetarian

(Priced per 100 Pieces)

Artichoke Filo Triangles

*Artichoke Hearts, Aged Parmesan Cheese, Garlic and Basil
Wrapped in Filo Dough \$155.00*

Brie with Almonds and Pear

Brie, Pear and Toasted Almonds Wrapped in Filo Dough \$165.00

Brie en Croute in Puff Pastry

Imported Brie Topped with Spicy Walnuts in a Puff Pastry \$145.00

Brie with Raspberry

*Brie Cheese Topped with Raspberry Preserves Wrapped in
Feuille De Brick Dough \$155.00*

Cheese and Broccoli Puff

*Smooth Melted Cheddar Cheese over Broccoli in a Puff Pastry
\$145.00*

Feta and Sundried Tomato Filo Rolls

Sundried Tomatoes with Feta Cheese in a Filo Roll \$145.00

Fried Mozzarella Sticks

*Breaded Mozzarella Cheese Sticks Served with Marinara Sauce
\$145.00*

Grilled Portobello Mushrooms in Puff Pastry

*Grilled Portobello Mushrooms, Ripe Tomatoes and Roasted Red
Peppers with Monterey Jack and Goat Cheeses in a Puff Pastry
\$180.00*

Lemon Cous Cous and Asparagus

*Pearl Cous Cous with Vegetables, Shiitake Mushrooms and Lemon Zest
Topped with a Piece of Asparagus \$180.00*

HORS D'OEUVRES

Mini Bagel Pizza

Small Bite Size Bagel Pizza \$145.00

Potato Pancakes

*Traditional Potato Pancake with Chives
Served with Applesauce and Sour Cream \$155.00*

Roasted Eggplant Filo Flowers

*Roasted Eggplant, Onions, Pignoli Nuts, Feta Cheese
and Spices in Filo Flower \$155.00*

Roasted Eggplant & Tomato Crisp

*Roasted Eggplant, Onions and Tomatoes Blended with Feta Cheese,
Garlic and Pine Nuts in a Tortilla Crisp \$165.00*

Risotto Arancini

*Risotto, Shallots, Fontina and Parmesan Cheeses Coated in
Panko Bread Crumbs \$145.00*

Spanakopita

Spinach, Feta Cheese and Spices in Filo Dough Triangle \$145.00

Spinach Pesto and Walnuts

*Spinach, Basil, Parmesan Cheese and Walnuts
Wrapped in Puff Pastry \$145.00*

Tomato Bruschetta

*Roasted Tomatoes with Kalamata Olives, Capers, Onions, Garlic,
Basil and Monterey Jack Cheese on Toasted French Bread \$180.00*

Vegetable Spring Roll

Fresh Asian Vegetables Wrapped in a Spring Roll \$145.00

Vegetarian Stuffed Mushroom

*Large Mushroom Caps Filled with Vegetable Stuffing
with a Hint of Sherry Wine \$155.00*

HORS D'OEUVRES

Beef and Poultry Selections

(Priced Per 100 Pieces)

Chicken Fingers

*Breaded Chicken Tenderloins Served with Sweet and Sour Sauce
\$145.00*

Chicken or Beef Teriyaki on Skewers

Strips of Chicken or Beef Teriyaki on Skewers \$165.00

Franks in a Blanket

Cocktail Franks Wrapped in a Puff Pastry \$145.00

Italian or Swedish Meatballs

*Traditional Italian Meatballs in Red Sauce or
Swedish Meatballs in a Creamy Demi Glaze \$145.00*

Mini Beef Wellington with Sauteed Mushrooms

*Beef Tenderloin Accented with Sauteed Mushrooms
Baked in a French Style Pastry \$200.00*

Pistachio Encrusted Lollipop Lamb Chops

*Delicate Lamb Chops Brushed with Whole Grain Honey Mustard
Baked with Crushed Pistachios Served Medium Rare Market Price*

Sliced Whole Tenderloin of Beef on French Garlic Rounds

*Whole Tenderloin of Beef Roasted to a Medium Rare,
Sliced and Served on Garlic Butter Toast Points Market Price*

Turkey Potstickers

*Shredded Turkey and Chinese Vegetables in a
Crescent Shaped Dumpling \$145.00*

YOUR WEDDING MENU

👉 Appetizer 👈

(Select One)

Medley of Fresh Fruit

Minestrone Soup

Cream of Broccoli Soup

Italian Wedding Soup

Chicken Rice Vegetable Soup

Chilled Strawberry Zinfandel Soup

New England Clam Chowder (\$2.25 extra per person)

👉 Salad 👈

(Select One)

Individually Plated Fresh Garden Salad

or

Antipasto Served Family Style with Italian Bread

👉 Fresh Dinner Rolls and Butter Flowerettes 👈

👉 Additional Courses Available 👈

Pasta

(Served Family Style with Garlic Bread)

Penne Pasta with Olive Oil and Fresh Chopped Garlic

(\$2.00 extra per person)

Penne Pasta with Meat or Marinara Sauce

(\$2.50 extra per person)

Tortellini with Pesto Sauce (\$3.50 extra per person)

Fettuccini Alfredo with Shrimp and Asparagus

(\$3.50 extra per person)

Intermezzo Sorbet

Lemon Sorbet (\$2.25 extra per person)

Shrimp Cocktail

Four Jumbo Shrimp with Cocktail Sauce

(Market Price)

YOUR WEDDING MENU

👉 Entree 👈

(Select One)

Boneless Breast of Chicken

Wild Rice or Sage Stuffing with Sauce Supreme \$39.95

Boneless Breast of Chicken

Apple Nut Raisin Stuffing and Raspberry Glaze \$39.95

Chicken Divan

*Boneless Breast of Chicken Stuffed with Broccoli
and Cheese Topped with Sauce Mornay \$39.95*

Chicken Picatta

*Chicken Filets Sauteed in a Lemon Butter
Wine Sauce with Capers \$39.95*

Chicken Marsala

*Boneless Breast of Chicken Filets Sauteed in
Marsala Wine Sauce and Mushrooms \$40.95*

Chicken Cordon Bleu

*Breaded Boneless Breast of Chicken Stuffed with
Ham and Swiss Cheese, Served with Sauce Mornay \$39.95*

Roast Native Turkey

*Sliced Roasted Turkey Served on Sage Stuffing with
Giblet Gravy and a Side of Cranberry Sauce \$40.95*

Cornish Hen

*Whole Semi-Boneless Cornish Hen with Fruited Bread Stuffing
(Dried Apricots, Cherries, Raisins, Cranberries)
Served with Ginger Peach Glaze \$41.50*

If you wish to choose two Entree selections, please add \$1.00 per person.
Children's Meals available \$15.95.

Dietary restrictions will be accommodated whenever possible.

YOUR WEDDING MENU

Baked New England Scrod

*Filet of Fresh Scrod Baked in Lemon, Butter and Wine
with a Butter Crumb Topping \$39.95*

Stuffed Fillet of Sole

*Two Delicate Pieces of Sole Wrapped Around Seafood Stuffing
with Newburg Sauce \$40.95*

Baked Haddock Alaska

*Fresh Filet of Haddock Baked in Lemon, Butter and White Wine
Covered with Sour Cream, Scallions and Swiss Cheese \$41.50*

Baked Salmon

*Ocean Fresh Filet of Atlantic Salmon Baked in Lemon, Butter and
Wine Served with a Fresh Dill Sauce \$42.50*

Roast Sirloin of Beef

Tender Slices of Beef Served with Sauce Bordelaise \$42.95

Roast Prime Rib of Beef

*Herb Encrusted Slow Roasted Sliced Ribeye of Beef
Served with Sauce Au Jus \$44.95*

Filet Mignon

*Broiled Tenderloin of Beef Served with Sauteed Mushroom Cap
Market Price*

Veal Picatta

Two Tender Pieces of Veal Sauteed with Picatta Wine Sauce \$42.95

Surf and Turf

*Petit Filet Mignon and Choice of Lobster Tail or
Three Baked Stuffed Jumbo Shrimp Market Price*

Pasta Primavera

*Sauteed Fresh Vegetables with Garlic and Herbs
Served over a Bed of Penne Pasta \$39.95*

YOUR WEDDING MENU

☞ To Complement Your Meal ☜

(Select Two)

Baked Potato with Sour Cream

Whole Herbed Red Bliss Potatoes

Yukon Gold Mashed Potatoes

Garlic Mashed Potatoes

Delmonico Potatoes

Oven Roasted Potatoes

*Twice Baked Potatoes
(\$1.50 extra per person)*

Rice Pilaf

Candied Sweet Potatoes

Glazed Baby Carrots

Fresh Green Beans Almondine

Steamed or Stir Fried Vegetable Medley

*Whipped Butternut Squash in Fresh Orange Halves
(\$1.00 extra per person)*

🍷 **Dessert** 🍷
(Select One)

Traditional Strawberry Shortcake

Ice Cream Pie with Strawberry Sauce

Oreo Cookie Ice Cream Pie with Chocolate Sauce

New York Cheesecake with Strawberry Sauce

Mud Ice Cream Pie with Chocolate Sauce

Ice Cream Puff with Chocolate Sauce

Hot Apple Dumpling Ala Mode with Cinnamon Sauce

*Vanilla Ice Cream with Chocolate or
Strawberry Sauce Served with your Wedding Cake*

*White Raspberry Truffle (\$1.00 extra per person)
(Vanilla Ice Cream with Swirl of Raspberry Sherbet Dipped in White
Chocolate and Topped with Dark Chocolate Drizzle)*

*Manhattan Truffle (\$1.00 extra per person)
(Vanilla and Chocolate Ice Cream Blended with Sliced
Maraschino Cherries and Almonds Dipped in Dark Chocolate and
Topped with a Milk Chocolate Drizzle)*

🍷 **Freshly Brewed Regular and Decaffeinated** 🍷
Coffee, Tea and Herbal Teas

WEDDING BUFFETS



🍷 **All Buffets Include** 🍷

*Individually Plated Fresh Garden Salad with House Dressing or
Antipasto (Family Style) with Italian Bread
Fresh Dinner Rolls and Butter Flowerettes
Tray of Assorted Relishes
Tortellini Pesto Salad
Marinated Button Mushrooms
Fruit-Filled Watermelon Basket
Assorted Cakes & Miniature Pastries
Freshly Brewed Regular and Decaffeinated Coffee,
Tea and Herbal Teas*

🍷 **Choice of Three** 🍷

*Delmonico Potatoes
Whole Herbed Red Bliss Potatoes
Yukon Gold Mashed Potatoes
Oven Roasted Potatoes
Garlic Mashed Potatoes
Candied Sweet Potatoes
Rice Pilaf
Fresh Green Beans Almondine
Glazed Baby Carrots
Whipped Butternut Squash
Fresh Steamed or Stir Fried Vegetable Medley*

WEDDING BUFFETS

🦩 Buffet # 1 🦩

*Boneless Breast of Chicken with
Sage Stuffing and Supreme Sauce
or
Cranberry Stuffed Breast of Chicken
with Cranberry Glaze*

*Baked New England Scrod or Pasta Primavera
\$40.50 Per Person*

🦩 Buffet # 2 🦩

Chicken Divan or Chicken Marsala

*Roast Top Round of Beef Carved by the Chef
\$42.95 Per Person*

🦩 Buffet # 3 🦩

*Chicken Picatta or Boneless Breast of Chicken
with Fruited Bread Stuffing*

Steamship Round of Beef Carved by the Chef

*Seafood Newburg with White Rice
\$44.95 Per Person*

INDIVIDUAL BUFFET STATIONS

🦩 Pasta Station 🦩

*(Subject to a \$50.00 Chef Fee)
Penne Pasta with Marinara or Meat Sauce
Cheese Tortellini with Pesto Sauce
Fettuccine Alfredo with Shrimp and Asparagus
Served with Garlic Bread
\$10.95 Per Person*

🦩 Antipasto Station 🦩

*A Garden Salad Presentation Accompanied by
a Large Platter of Assorted Italian Meats and Cheeses
Served with Fresh Italian Bread
\$7.95 Per Person*

🦩 Carving Station 🦩

*(Subject to a \$50.00 Chef Fee)
Whole Roasted Turkey (Serves Approx. 35) \$150.00
Whole Baked Ham (Serves Approx. 50) \$150.00
Steamship Round of Beef (Serves Approx. 150) \$550.00
Top Round of Beef (Serves Approx. 50) \$250.00
Whole Roasted Ribeye of Beef (Serves Approx. 40) \$300.00
Whole Roasted Sirloin of Beef (Serves Approx. 40) \$300.00
Whole Roasted Tenderloin of Beef
(Serves Approx. 25) \$200.00
Served with Mini Bulkie Rolls and Condiments*

🦩 Viennese Sweet Station 🦩

*An Assortment of Delicious Mini Pastries, Cakes,
Cheesecakes, Tortes, English Trifle, and Fresh Fruit
Presentation with Chantilly Dressing
Late Coffee Service is Included.
\$11.95 Per Person*

*If Individual Buffet Stations are selected,
a minimum charge per person of \$39.50 must be met.*

IMPORTANT INFORMATION

Prices

Prices quoted are subject to change without notice. Please consult the Sales Office for current price quotations. Prices will be guaranteed sixty (60) days prior to your function unless otherwise agreed upon. All food and beverage prices are subject to a 13% gratuity and a taxable 5% administrative fee. Gratuities are distributed to the employees who are engaged in the service of the event. All prices are subject to a 6.25% Massachusetts State Sales Tax.

Guarantees

It is required that the Sales Office be notified of the exact number of guests seven (7) business days prior to the event. This number is not subject to reduction and will be considered a guarantee for which you will be charged, even if fewer guests actually attend.

The Wesson Ballroom (upstairs) maximum of 150 guests. The Leonardo Grand Ballroom maximum of 325 guests.

Food & Beverage

All food items must be supplied and prepared by White Cliffs. No food or beverage items may be brought in or taken out. Menu selections should be received two (2) months prior to the function. All liquor and wine must be supplied by White Cliffs. Special dietary needs require a seven (7) day notice.

Function Rooms

Rooms are reserved on a five hour basis (Friday Nights and Sundays six hours). Overtime arrangements must be made in advance through the Sales Office for a \$200.00 per hour overtime fee. Restrictions may apply.

IMPORTANT INFORMATION

Banquet Bar Arrangements

Full service cash or open bars are available to suit your wedding needs. A selection of your favorite brands is offered with these arrangements. All food and beverage prices are subject to a 13% gratuity and a taxable 5% administrative fee. Gratuities are distributed to the employees who are engaged in the service of the event. All prices are subject to a 6.25% Massachusetts State Sales Tax.

Decorations and Displays

All displays and/or decorations shall be subject to the approval of the Sales Office in each instance. White Cliffs will not permit the affixing of anything to the walls, floors, light fixtures or ceilings of any room with nails, staples, tape or any other material, unless approval is given by the Sales Office. Candles are allowed with globes. Rice, bird seed, confetti, bubbles or mylar chips are prohibited anywhere in the building or on the grounds. White Cliffs reserves the right to charge an additional service fee for special room set-ups or services. Notification of any additional fees would be given in advance.

Liability and Security

White Cliffs reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. White Cliffs shall not assume responsibility for the damage or loss of any merchandise or articles left in the room prior to or following a function. Arrangements may be made for security of exhibits, displays or merchandise prior to the planned event.

Accommodations

For overnight accommodations, ask about the Royal Plaza Hotel, 181 Boston Post Road West, Marlborough, MA (508)460-0700



From Worcester: Route 290 to Northborough Church Street Exit 24. Right on to Church Street to Route 20. Take left on to Route 20 (Main Street). White Cliffs is located approximately one mile up on the left hand side.

From Boston: Mass Pike to Exit 11A to I-495 North to Exit 24B (Route 20 West). White Cliffs is located approximately four miles down on the right hand side.

Points North: I-495 South to Exit 24B (Route 20). White Cliffs is located approximately four miles down on the right hand side.

Points South: I-495 North to Exit 24B (Route 20) White Cliffs is located approximately four miles down on the right hand side.