



BRIDAL SHOWERS

WETHERSFIELD COUNTRY CLUB
76 COUNTRY CLUB ROAD
WETHERSFIELD, CT 06109

Please call Mary at 860.529.3326 ext. 300 or
email mary@wethersfieldcc.org



Brunch Buffet

(Minimum of 40 guests)

Available Saturday and Sunday 11am to 3pm.

Reserved room is available for decorating 1 hour prior to start time of event.

Includes white floor length tablecloth and your choice of colored napkins.



Upon Arrival

Sliced Seasonal Fruit

Unlimited Mimosa and Bellini Station

Unsweetened Iced Tea and Lemonade

Regular and Decaffeinated Coffee / Assorted Herbal Teas



Buffet

BREAKFAST

Scrambled Eggs and Eggs Benedict

Applewood Bacon and Breakfast Sausage

Home Fried Potatoes

Belgian Waffles with Warm Syrup, Seasonal Berries and Whipped Creme

Buttermilk Biscuits with Whipped Butter and Jam

LUNCH

Garden Salad with Balsamic Vinaigrette or Caesar Salad with House Made Dressing

Penne alla Vodka or Rigatoni with Broccoli Rabe and Sausage

Mustard Glazed Salmon, Baked Stuffed Cod, Chicken Francaise or Chicken Milanese

Chef's Selection of Seasonal Vegetables

Warm Rolls with Whipped Butter



*You are welcome to bring in baked goods and or a cake to accompany your meal
and we will be happy to plate and serve these items at no additional charge.*

Desserts are available for an additional charge.

\$39 Per Person

(Please Add 21% Service Charge and CT State Sales Tax)





Lunch Buffet

(Minimum of 40 guests)

Available Saturday and Sunday 11am to 3pm.

Reserved room is available for decorating 1 hour prior to start time of event.

Includes white floor length tablecloth and your choice of colored napkins.



Upon Arrival

Imported and Domestic Cheeses with Sliced Fresh Fruit & Crackers

Unlimited Mimosa and Bellini Station

Unsweetened Iced Tea and Lemonade

Regular and Decaffeinated Coffee / Assorted Herbal Teas



Buffet

Garden Salad with Balsamic Vinaigrette or Caesar Salad with House Made Dressing

Penne alla Vodka or Rigatoni with Sausage and Broccoli Rabe

Mustard Glazed Salmon, Baked Stuffed Cod, Chicken Francaise or Chicken Milanese

Sliced Beef Tenderloin with Mushroom Sage Au Jus

Chef's Selection of Seasonal Vegetables

Oven Roasted Potatoes

Warm Rolls with Whipped Butter



*You are welcome to bring in baked goods and or a cake to accompany your meal
and we will be happy to plate and serve these items at no additional charge.*

Desserts are available for an additional charge.

\$41 Per Person

(Please Add 21% Service Charge and CT State Sales Tax)





Plated Lunch

(Minimum of 20 guests)

Available Saturday and Sunday 11am to 3pm.

Reserved room is available for decorating 1 hour prior to start time of event.

Includes white floor length tablecloth and your choice of colored napkins.



Upon Arrival

Assorted Cheeses with Sliced Fresh Fruit & Crackers

Unlimited Mimosa and Bellini Station

Unsweetened Iced Tea and Lemonade

Regular and Decaffeinated Coffee / Assorted Herbal Teas



Salad

(Please Select One)

Garden Salad with Balsamic Vinaigrette

Caesar Salad with House Made Dressing

Salads served with warm rolls and whipped butter.



Entree

(Please Select Three)

Mustard Glazed Salmon

Baked Stuffed Cod

Chicken Francaise

Chicken Milanese

Sliced Beef Tenderloin with Mushroom Sage Au Jus

Eggplant and Mozzarella Tower

Risotto with Roasted Vegetables

All entrees are served with chef's selection of starch and seasonal vegetables.



You are welcome to bring in baked goods and or a cake to accompany your meal and we will be happy to plate and serve these items at no additional charge.

Desserts are available for an additional charge.

\$36 Per Person

(Please Add 21% Service Charge and CT State Sales Tax)





Catering Policies

PAYMENT TERMS: A non-refundable deposit of \$200.00 is due with the signed contract to secure the date of event. No deposit is required with a member sponsored event. Final payment is required on the day of the function in the form of cash, check or credit card. All food and beverage charges are subject to a 21% service charge and Connecticut State Sales Tax. All prices quoted are guaranteed for three months and are then subject to the market fluctuations.

GUARANTEE: An anticipated number of guests is required upon booking with Wethersfield Country Club. ***The guaranteed guest count is required 5 business days prior to the event date and is the amount you will be billed for at the end of the function.***

ROOM CHARGES:

Main Dining Room

50/120 People – No Charge / Under 50 People - \$500

Ball Room

20/50 People – No Charge / Under 20 People - \$300

MENU SELECTION: Your menu should be finalized and submitted no later than three weeks prior to your function. Meal choices (if any) are required 5 business days prior.

CANCELLATION POLICY: Cancellation for any reason must be confirmed and approved by the General Manager. In the event of a cancellation with less than 10 days' notice you will be responsible for the minimum guarantee and price per person stated on this contract.

FORCE MAJEURE: In the event Wethersfield Country Club management is unable to fulfill this agreement due to strikes, accidents, or Acts of God, this contract shall become null and void and all deposits will be returned.

ALCOHOL: All persons must be 21 years of age and with valid identification to be served alcoholic beverages. The Club reserves the right to refuse service to anyone who cannot provide proof of age or to anyone who appears intoxicated. Wethersfield Country Club does NOT serve or offer "shots" at any event. Circumvention of any these policies by either the host or other guests will result in the immediate closing of the bar. Only those alcoholic beverages provided by Wethersfield Country Club may be consumed on Club property. Guests are NOT allowed to bring alcohol on the WCC property. There is a \$10 Corkage Fee for wine brought in.

FOOD AND BEVERAGE: All food and beverage must be supplied by WCC with the exception of cakes and desserts for special occasions. Due to health standards, food is not allowed to be taken out of the facility.

EVENT DÉCOR: You are more than welcome to come to the Club up to one hour prior to the event to set up and decorate the room. WCC does not allow tape, tacks, or nails to be used on the walls. Please discuss alternative ways of decorating while planning your event.

LINEN: WCC will provide white tablecloths and napkin color of your choice for your function. Any special requests for linens not within our inventory can be arranged and will be at the client's expense.

DAMAGES: Groups or individuals holding events at the club agree to be responsible for damages to Club property and for the conduct of their guests. Under no circumstances are guests allowed onto the golf course, putting greens or in other areas designated for "members only."

SMOKING: Smoking is permitted ONLY within designated areas of Wethersfield Country Club.

CELL PHONES: Cell phone use is permitted within the public areas of Wethersfield Country Club only if the cell phone is placed on silent or vibrate mode. It is the responsibility of the host to inform their guests of the policy of cell phone use within the Club.

ATTIRE: Appropriate attire is required at all times. Examples of inappropriate clothing are jeans, cut offs, tank tops, fish nets, t-shirts, hats etc. This rule is strictly enforced. If guests are not dressed appropriately, they will be asked to leave. The host is responsible to inform their guests as to the appropriate dress.

ADDITIONAL FEES: *Audio Visual Services:* Screen \$25 / Projector \$50 / Television \$50

