



B A N Q U E T S

Lunch Package

Wethersfield Country Club
76 Country Club Road
Wethersfield, CT 06109
860.529.33



B A N Q U E T S

Wethersfield Country Club Provides its members and guests with a classic experience where no detail is overlooked. The Dining Room lends a sophisticated atmosphere to each event, with a wall of windows that offers a spectacular view of our beautifully manicured golf course. The Ballroom is a lovely room to accommodate smaller groups of 50 people or less for social or corporate events. The Club Room, overlooking the first tee, provides a private setting for a board meeting or intimate dinner. Combine the picturesque view, attentive staff and delicious cuisine for the perfect setting for your next meeting or special event.

DINING ROOM

The Dining Room is our main function space located on the main level of the clubhouse. It overlooks our beautifully landscaped 1st hole and is ideal for showers, corporate receptions and other social events.

Banquet Seating - 120 guests ♦ Reception Seating - 190 guests ♦ Theatre Style Seating - 150 guests



BALLROOM

Our Ballroom, an extension of our Dining Room, is ideal for business presentations, wedding rehearsal dinners and quaint luncheons.

Banquet Seating - 50 guests ♦ Reception Seating - 85 guests ♦ Theatre Style Seating - 60 guests



CLUB ROOM

Our Club Room is perfect for an all-day conference meeting for smaller groups.

Board Room Seating - 18 guests



ROOM RENTAL

CLUB ROOM: 10-18 People – No Charge with Food & Beverage

Under 10 People - \$100 with Food & Beverage / \$200 Meeting Room Only with Beverages

BALL ROOM: 20-50 People – No Charge with Food & Beverage

Under 20 People - \$ 300 with Food & Beverage / \$500 Meeting Room Only with Beverages

DINING ROOM: 50-120 People – No Charge with Food & Beverage

Under 50 People - \$ 500 with Food & Beverage / \$700 Meeting Room Only with Beverages



AUDIO VISUAL

Easels	Complimentary
Lectern with Microphone	Complimentary
Easel with Flip Chart and Markers	\$25
Flat Screen Television	\$50
8' x 8' Projection Screen	\$25
LCD Projector	\$50



B A N Q U E T S

DELI BUFFET

Clubhouse Salad with Balsamic Vinaigrette
Roasted Vegetable Cous Cous
Assorted Sliced Deli Meats and Cheeses to include:
Roast Turkey, Maple Glazed Ham, Roast Beef, American, Swiss, Provolone
Lettuce, Tomato, Onion, Pickles
Mayonnaise, Dijon Mustard
Assorted Breads, Rolls and Wraps
Sliced Fresh Fruit Platter
Potato Chips
Assorted Cookies & Dessert Bars
Regular and Decaffeinated Coffee / Assorted Herbal Teas
Iced Tea & Lemonade

\$24 Per Person



SANDWICH BUFFET

Clubhouse Salad with Balsamic Vinaigrette
Roasted Vegetable Cous Cous
Assorted Pre-Made Sandwiches to include:
Roast Turkey Club Sandwich
Tuna Salad on a Brioche Roll
Roasted Vegetables with Hummus Wrap
Roast Beef and Cheddar with Horseradish Crème on a Ciabatta Roll
Sliced Fresh Fruit Display
Potato Chips
Assorted Cookies & Dessert Bars
Regular and Decaffeinated Coffee / Assorted Herbal Teas
Iced Tea & Lemonade

\$ 26 Per Person

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



B A N Q U E T S

HOT 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
Assorted Cookies & Dessert Bars
Regular and Decaffeinated Coffee / Assorted Herbal Teas
Iced Tea & Lemonade

\$ 36 Per Person



PLATED

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 or Baked Stuffed Cod
Chicken Francaise or Chicken Milanese
Sliced Beef Tenderloin with Mushroom Sage Au Jus
Eggplant and Mozzarella Tower
Risotto with Roasted Vegetables



Dessert

(Please Select One)

Crème Brulee Cheesecake / Carrot Cake with Cream Cheese Frosting
Chocolate Pudding Cake / Tiramisu / Warm Apple Pie with Vanilla Ice Cream
Regular and Decaffeinated Coffee / Assorted Herbal Teas

\$32 Per Person

Cash or Consumption Bar available upon request.

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



BEVERAGE OPTIONS

OPEN BAR PACKAGES MINIMUM 30 PEOPLE

ONE HOUR CALL BAR \$20 Per Person Add \$7 Per Person for Each Additional Hour
Call Liquors (Tito's, Bacardi, Tanqueray, Jack Daniels, Dewars), House Wines, Domestic/Imported Draft & Bottle Beer)

ONE HOUR PREMIUM BAR \$25 Per Person Add \$8 Per Person for Each Additional Hour
Top Shelf Liquors (Belvedere, Bacardi, Bombay Sapphire, Makers Mark, Johnny Walker Black, Assorted Cordials), House Wines, Domestic/Imported Draft & Bottle Beer)



UNLIMITED 3 HOUR STATIONARY BARS MINIMUM 30 PEOPLE

ASSORTED CANS OF SOFT DRINKS, LEMONADE & ICED TEA \$5 Per Person

MIMOSA & BELLINI STATION \$12 Per Person

**HOUSE RED/WHITE WINE, DOMESTIC/IMPORTED BOTTLED BEER,
ASSORTED CANS OF SOFT DRINKS** \$20 Per Person

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

CASH AND CONSUMPTION BARS AVAILABLE UPON REQUEST
(\$50 Bar Set Up Fee for All Bars)



B A N Q U E T S

Displays

VEGETABLE AND CHEESE \$10 Per Person

Imported and Domestic Cheeses with Sliced Fresh Fruit & Assorted Crackers
Vegetable Crudit  with Assorted Dips

ANTIPASTO \$15 Per Person

An Assortment of Italian Meats and Cheeses
Marinated Artichokes, Olives, Roasted Red Peppers, Stuffed Cherry Peppers,
Whipped Ricotta with Fig Jam, Crostini and Assorted Crackers

SEAFOOD MP

Chilled Shrimp, Oysters on the Half Shell
Lemons, Cocktail Sauce, Horseradish, Mignonette
Seared Ahi Tuna with Wakame Salad and Wasabi Aioli

Hors D'oeuvres

COLD

	PRICE PER 50 PIECES
Avocado-Tomato Toast	\$125
Caprese Skewers with Balsamic Drizzle	\$125
Whipped Ricotta and Honey Crostini	\$100
House Made Deviled Eggs	\$100
Tuna Tartar on a Wonton Crisp	\$175
Smoked Salmon and Cream Cheese Canapes	\$175

HOT

Swedish Meatballs	\$125
Sausage Stuffed Mushrooms	\$150
Cocktail Franks en Croute	\$150
Beef Tenderloin and Caramelized Onion Crostini	\$175
Mini Beef Wellingtons	\$175
Orange Sesame Chicken	\$150
Chicken Empanadas	\$175
Spanakopita with Tzatziki Sauce	\$150
Asian Dumplings	\$150
Vegetable Spring Rolls	\$150
Arancini	\$150
Assorted Quiche	\$150
Jalapeno Poppers	\$150
Scallops Wrapped in Bacon	\$175
Coconut Shrimp	\$175

(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