

Weddings



WETHERSFIELD COUNTRY CLUB
76 COUNTRY CLUB ROAD
WETHERSFIELD, CT 06109

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

Congratulations on your engagement!

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 the beautifully manicured golf course.

Combine the picturesque view, attentive staff and delectable cuisine and you will have a perfect setting for your wedding day.

Our professional staff will work to ensure your event is tailored to meet your needs for a personalized, memorable occasion.

Each Package includes:

Butler Passed Champagne, Wine and Sparkling Water Upon Guests Arrival

Five Hour Reception - 4 ½ Hour Open Bar with Champagne Toast

One Hour Reception with Butler Served Hors d'oeuvres

Formal Sit-Down Dinner

Floor Length Table Linens with Napkin Color of Choice

Votive Candles with Mirrors to Enhance your Centerpieces

Let us make your upcoming celebration an exclusive one-of-a-kind event that you and your guests will never forget.

Wishing you the best!

Traditional Wedding Package

Cocktail Reception

Imported and Domestic Cheese Display with Fresh Fruit and Vegetable Crudites

Butler Served Hors d'oeuvres

(Please Select Four)

Vegetable Spring Roll with Thai Chili ♦ Caprese Skewers ♦ Fig Jam & Whipped Ricotta Crostini ♦ Arancini
Crispy Chicken & Waffle with Maple Syrup ♦ Chicken & Cheese Quesadilla ♦ Honey Sriracha Chicken Skewers
Mini Beef Wellington ♦ BLT Sliders ♦ Beef Tenderloin Crostini with Onion Relish
Tuna Tartare with Wasabi Aioli ♦ Potato Pancake with Smoked Salmon and Crème Fraiche
Scallops Wrapped in Bacon ♦ Coconut Shrimp with Mango Salsa ♦ Mini Crab Cakes with Remoulade

Sit Down Dinner

Salad

(Please Select One)

Clubhouse Salad with Balsamic Vinaigrette ♦ Caesar Salad ♦ Iceberg Wedge

Salads are served with warm rolls and whipped butter.



Entree

(Please Select Three)

Mustard Glazed Salmon , Orange Miso Glazed Chilean Sea Bass or Mediterranean Swordfish
Breast Of Chicken Stuffed with Andouille Sausage & Cornbread, Herb Roasted Statler Chicken or Chicken Saltimbocca
Sliced Beef Tenderloin with Mushroom Sage Au Jus or Red Wine Braised Beef Short Ribs

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



Dessert

Cut and Service of Your Wedding Cake
Regular and Decaffeinated Coffee / Assorted Herbal Teas

\$95.00 per person

(Please add 21% service charge and CT sales tax)

Deluxe Wedding Package

Cocktail Reception

Antipasto Display with Imported/Domestic Cheeses and Meats, Roasted Red peppers, Marinated Olives, Stuffed Cherry Peppers, Focaccia Bread, Crostini & Breadsticks

Butler Served Hors d'oeuvres

(Please Select Four)

Vegetable Spring Roll with Thai Chili ♦ Caprese Skewers ♦ Fig Jam & Whipped Ricotta Crostini ♦ Arancini
Crispy Chicken & Waffle with Maple Syrup ♦ Chicken & Chili Quesadilla ♦ Honey Sriracha Chicken Skewers
Mini Beef Wellington ♦ BLT Sliders ♦ Beef Tenderloin Crostini with Onion Relish
Tuna Tartare with Wasabi Aioli ♦ Potato Pancake with Smoked Salmon and Crème Fraiche
Scallops Wrapped in Bacon ♦ Coconut Shrimp with Mango Salsa ♦ Mini Crab Cakes with Remoulade

Sit Down Dinner

Red and White Wine Service with Dinner

Appetizer

(Please Select One)

Lobster Macaroni and Cheese ♦ Crab Cake with Remoulade Sauce
Stuffed Portabella Mushroom ♦ Butternut Squash Ravioli with Sage Brown Butter



Salad

(Please Select One)

Clubhouse Salad with Balsamic Vinaigrette ♦ Caesar Salad ♦ Iceberg Wedge
Salads are served with warm rolls and whipped butter.



Entree

(Please Select Three)

Mustard Glazed Salmon , Orange Miso Glazed Chilean Sea Bass or Mediterranean Swordfish
Breast Of Chicken Stuffed with Andouille Sausage & Cornbread, Herb Roasted Statler Chicken or Chicken Saltimbocca
Sliced Beef Tenderloin with Mushroom Sage Au Jus or Red Wine Braised Beef Short Ribs
All entrees are served with chef's selection of starch and seasonal vegetables.



Dessert

Cut and Service of Your Wedding Cake ♦ Regular and Decaffeinated Coffee / Assorted Herbal Teas

\$115.00 per person

(Please add 21% service charge and CT sales tax)

Platinum Wedding Package

Cocktail Reception

Antipasto Display with Imported/Domestic Cheeses and Meats, Roasted Red peppers, Marinated Olives, Stuffed Cherry Peppers, Focaccia Bread, Crostini & Breadsticks

Raw Bar of Jumbo Shrimp, Oysters & Clams on the Half Shell served on Ice Carving

Premium Bar with Cordials

Butler Served Hors d'oeuvres

(Please Select Four)

Vegetable Spring Roll with Thai Chili ♦ Caprese Skewers ♦ Fig Jam & Whipped Ricotta Crostini ♦ Arancini
Crispy Chicken & Waffle with Maple Syrup ♦ Chicken & Chili Quesadilla ♦ Honey Sriracha Chicken Skewers

Mini Beef Wellington ♦ BLT Sliders ♦ Beef Tenderloin Crostini with Onion Relish

Tuna Tartare with Wasabi Aioli ♦ Potato Pancake with Smoked Salmon and Crème Fraiche

Scallops Wrapped in Bacon ♦ Coconut Shrimp with Mango Salsa ♦ Mini Crab Cakes with Remoulade

Sit Down Dinner

Red and White Wine Service with Dinner

Appetizer

(Please Select One)

Lobster Macaroni and Cheese ♦ Crab Cake with Remoulade Sauce

Stuffed Portabella Mushroom ♦ Butternut Squash Ravioli with Sage Brown Butter



Salad

(Please Select One)

Clubhouse Salad with Balsamic Vinaigrette ♦ Caesar Salad ♦ Iceberg Wedge

Salads are served with warm rolls and whipped butter.



Entree

(Please Select Three)

Mustard Glazed Salmon , Orange Miso Glazed Chilean Sea Bass or Mediterranean Swordfish

Breast Of Chicken Stuffed with Andouille Sausage & Cornbread, Herb Roasted Statler Chicken or Chicken Saltimbocca

Sliced Beef Tenderloin with Mushroom Sage Au Jus or Red Wine Braised Beef Short Ribs

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



Dessert

Cut and Service of Your Wedding Cake ♦ *Regular and Decaffeinated Coffee / Assorted Herbal Teas*

\$150.00 per person

(Please add 21% service charge and CT sales tax)

Catering Policies

PAYMENT TERMS: A non-refundable deposit of \$200.00 for the Ballroom or \$300 for the Dining Room is due to reserve the function. Final payment is required on the day of the event in the form of Cash, Check, Member Account, or Credit Card. All prices are subject to Connecticut State Sales Tax of 7.35%, as well as a 21% service charge. There is a 3% processing charge added to final bill when using a credit card.

GUARANTEE: A guaranteed number of guests is provided upon booking with Wethersfield Country Club. This is the minimum number of guests you will be responsible to pay for at the end of your event. The final guest count is required 5 days prior to the event.

MENU SELECTION: Your menu should be finalized and submitted no later than two weeks prior to your function.

CANCELLATION POLICY: Cancellation for any reason must be confirmed and approved by the Clubhouse Manager.

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.

FOOD AND BEVERAGE: All food and beverage must be supplied by WCC except for 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.

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

DAMAGES: Groups or individuals holding events at Wethersfield Country Club agree to be responsible for damages to 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.

ATTIRE: Appropriate attire is always required. Examples of inappropriate clothing are worn or ripped jeans, gym shorts, tank tops, graphic 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

SPONSORSHIP: Wethersfield Country Club is a Private Golf Club. Outside parties interested in hosting an event at WCC require an Active Member Sponsor.