



WETHERSFIELD



COUNTRY CLUB

1916

B A N Q U E T S

Dinner Package

Wethersfield Country Club
76 Country Club Road
Wethersfield, CT 06109
860.529.3326



1916

BANQUETS

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 - 17 guests



ROOM RENTAL

Club Room (15 Guests or less) \$100 with Food & Beverage / \$200 Meeting Room Only with Beverages

Ball Room (15-40 Guests) \$ 200 with Food & Beverage / \$400 Meeting Room Only with Beverages

Dining Room (40-100 Guests) \$ 400 with Food & Beverage / \$600 Meeting Room Only with Beverages



AUDIO VISUAL

Easels	Complimentary
Lectern	Complimentary
Lectern with Microphone	\$ 25
Easel with Flip Chart and Markers	\$25
Flat Screen Television	\$50
8' x 8' Projection Screen	\$ 25
LCD Projector	\$ 50
Black and White photocopies	\$ 0.10 each
Color Photocopies	\$ 0.20 each

*Complimentary pens and notepads provided for your meeting.
(Please add 21% service charge and CT sales tax to all food and beverage items)*



B A N Q U E T S

Plated Dinner

One Hour Hand Passed Hors d'oeuvres and Cheese Display
Floor Length Table Linens with Napkin Color of Choice
Votive Candles with Mirrors to Enhance your Centerpieces



Cocktail Reception

Imported and Domestic Cheese Display with Fresh Fruit and Vegetable Crudites

Butler Passed Hors d'oeuvres

(Please Select Three)

Spanikopita with Tzatziki Sauce – Vegetable Spring Roll with Thai Chili – Tuscan Bruschetta
Chicken Satay with Peanut Sauce – Chicken Pot Stickers with Hoisin Sauce - Fried Ravioli with Marinara
Mini Beef Wellington – Beef Franks in Puff Pastry with Mustard – 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



Dinner

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 Fillet of Sole
Chicken Francaise or Chicken Marsala
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.



Dessert

(Please Select One)

Crème Brulee Cheesecake / Carrot Cake with Cream Cheese Frosting
Chocolate Pudding Cake / Tiramisu/ Warm Apple Pie
Regular and Decaffeinated Coffee / Assorted Herbal Teas
Cash or Consumption Bar available upon request.

\$43.00 per person

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



B A N Q U E T S

Buffet Dinner

One Hour Hand Passed Hors d'oeuvres and Cheese Display
Floor Length Table Linens with Napkin Color of Choice
Votive Candles with Mirrors to Enhance your Centerpieces



Cocktail Reception

Imported and Domestic Cheese Display with Fresh Fruit and Vegetable Crudites

Butler Passed Hors d'oeuvres

(Please Select Three)

Spanikopita with Tzatziki Sauce – Vegetable Spring Roll with Thai Chili – Tuscan Bruschetta
Chicken Satay with Peanut Sauce – Chicken Pot Stickers with Hoisin Sauce - Fried Ravioli with Marinara
Mini Beef Wellington – Beef Franks in Puff Pastry with Mustard – 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



Dinner

Buffet Includes:

Garden Salad with Balsamic Vinaigrette
Caesar Salad with House Made Dressing
Warm Rolls with Butter
Chef's Selection of Starch and Vegetables
Penne alla Vodka
Mustard Glazed Salmon or Baked Stuffed Fillet of Sole

Carving Station Enhancement

(Please Select Two)

Beef Tenderloin with Horseradish Crème
Pork Loin with Apple Chutney
Roasted Breast of Turkey with Homestyle Gravy
Bourbon Glazed Ham with Dijon Mustard

Assorted Cookies, Dessert Bars and Mini Pastries
Regular and Decaffeinated Coffee / Assorted Herbal Teas
Cash or Consumption Bar available upon request.

\$48.00 per person

(Please add 21% service charge and CT sales tax to all food and beverage items)



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.