



WETHERSFIELD COUNTRY CLUB
76 COUNTRY CLUB ROAD
WETHERSFIELD, CT 06109

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

Young Adult Buffet

Unlimited Beverages

Staff attended Soft Drink Station to include: Coke, Sprite, Cherry Coke, Shirley Temples



Stationed Hors d'oeuvres

(Please Select Four)

Beef Franks in Puff Pastry with Mustard - Mozzarella Sticks with Marinara – Mac & Cheese Bites
Popcorn Chicken with BBQ Sauce - Cheese Quesadillas with Salsa and Sour Cream
Vegetable Spring Rolls - Vegetable Crudite with Ranch Dip



Dinner Buffet

Club House Salad or Caesar Salad
Warm Rolls with Butter
Served with Choice of Starch and Seasonal Vegetable

Entrees

(Please Select Three)

Penne Pasta with Marinara
Baked Macaroni and Cheese
Assorted Deep Dish Pizzas
Chicken Quesadillas with Sour Cream & Salsa
Chicken Tenders with BBQ Sauce
Hamburger and Cheeseburger Sliders

Dessert

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Cream, Warm Hot Fudge, Caramel Sauce, Strawberry Sauce, Heath Bar, Crushed Oreos, M & M's, Gummy Bears, Reese's Peanut Butter Cups, Mini Marshmallows, Chocolate and Rainbow Sprinkles, Chopped Nuts, Cherries & Whipped Cream

\$30.00 per young adult (18 years and younger)
(Please add 21% service charge and CT sales tax)

Adult Plated Dinner

Package includes:

One Hour Standard Open Bar
One Hour Hand Passed Hors d'oeuvres and Cheese Display
Three Course Formal Sit Down Dinner
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



Sit Down 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
Regular and Decaffeinated Coffee / Assorted Herbal Teas

Cash or Consumption Bar available upon request.

\$50.00 per person

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

Adult Buffet Dinner

Package includes:

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



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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.

\$60.00 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.