



Here at Weekapaug Golf Club we believe that the best experience our guest can have is by adapting our menu selection to their liking. We will happily create custom menus by request with the freshest seasonal local ingredients.

The Culinary Staff of the Weekapaug Golf Club has put together a Wedding and Banquet package for all of your future function needs. Following are a few examples of the types of world-class preparations that we can put together for you.

Banquet Information and Policies

Service Charges

All final totals are subject to an 8% Rhode Island state sales tax, 22% banquet service charge.

All payments made with credit card are subject to a 3% convenience charge.

Due to pricing fluctuation in the marketplace, all prices are subject to change. Prices quoted are final 30 days prior to your event.

Final Payments

50% of the final payment is due 30 days prior to the date of the function with the remaining balance due the day of the function.

Deposits

To book a function, you must sign a contract, reserve a date and make an initial deposit of 10% of the total cost of the function. All contracts are tentative until the initial deposit is made. All deposits are nonrefundable.

Room Charges

All functions held in the boardroom are subject to a \$200 room charge. All functions in the main dining room are subject to a \$500 room charge. All functions held in the multi-purpose room are subject to a \$250 room charge. Member functions will have all room charges waived.

Cancellation Policy

Any requests to cancel a contracted function reservation must be made in writing to the General Manager. There will be a 50% charge for all cancellations made less than 30 days prior to the function. All deposits are non-refundable.

Final Count

It is the sole responsibility of the customer to provide a final count within 10 days of the function date. All charges will be based upon the guarantee or the actual number of guests served, whichever is greater.

*Split Entrée Choice \$2 per person upcharge

Any increase or decrease in the number of guests within this period must be approved by the General Manager or the Executive Chef and is subject to a further service charge.

Menu Selections

All final menu selections must be made no less than 14 days prior to the date of the function. All culinary items are subject to changes based on market and availability.

Beverages

We reserve the right to limit and control the amount of alcoholic beverages consumed by our guests on our premises. The club will not serve alcoholic beverages to anyone under the age of 21.

Hors D'oeuvres

(Pricing based on 50 pieces minimum)

From the Sea

- **Poached Shrimp Cocktail Shooter** - orange & fennel cocktail sauce with braised sweet tomato \$150
- **Grilled Asian Pesto Shrimp** - cashew & lime gremolata, soy glaze \$160
- **Miniature Deep Water Crab Cakes** - sweet corn puree, red cabbage & grain mustard slaw \$125
- **Calamari Salad** - peppadew, preserved lemon, marinated tomato & micro cilantro, served in a disposable Asian spoon or mini disposable \$150
- **Miniature Traditional Lobster Rolls** \$150
- **Grilled Lobster & Mango Salad** \$175
- **Norwegian Smoked Salmon Mousse** - crisp cucumber wheel, preserved grapefruit, caramelized onion & crème fraiche \$125
- **Salt Cod Fritters** - radicchio slaw, cucumber & tomato jam \$110
- **Fried Ipswich** - Meyer lemon foam, micro beet greens \$150
- **Lobster BLT** - poached lobster, crispy pancetta, Mache, in an edible mini spoon \$150
- **Yellow Fin Tuna Tartare** - yuzu aioli, pickled & spiced carrot puree, on a crispy wonton round \$130
- **Seared Coriander Yellow Fin Tuna** - radish slaw, shaved cashew, wasabi aioli \$130
- **Blackened Sea Scallops** - okra etouffee, corn & rice cake &150
- **Shrimp Tempura** - pickled ginger, enoki mushroom, sweet soy \$150
- **George's Bank Sea Scallops** - wrapped in smoked bacon, Vermont maple glaze, Dijon aioli \$150
- **Chesapeake Bay Crab Cakes** - chipotle honey remoulade \$125
- **Snow Crab Rangoon** - sweet chili sauce \$125
- **Mini Snapper** - in papillote, guava & vegetable slaw \$125
- **Watch Hill Lobster Tartlet** - baked mini custard with fresh thyme & cream cheese \$125
- **Mini Cod Fish Tacos** - mild salsa, avocado mousse, pickled onions, shaved Bibb lettuce \$150
- **Local Oyster Shooters** - grapefruit mignonette, green apple & Saki mignonette, traditional cocktail sauce \$Mkt

From the Garden

- **Asian Vegetable Butter Lettuce Cups** - ginger soy sauce \$110
- **Basil, Feta & Roasted Tomato** - skewered and finished with a white balsamic & watermelon reduction \$110
- **Loaded Squash Blossoms** - filled with potato puree, crispy pancetta & chives, orange crème fraiche dipping sauce \$160
- **Basil Accented Mozzarella** - smoked cherry heirloom tomato with aged balsamic reduction \$110
- **Forged Mushroom Bread Pudding** - melted gruyere & micro arugula \$130
- **Crispy Eggplant Bites** - roasted yellow tomato, smoked mozzarella, fresh basil, aged trebbiano grape mustard reduction \$90
- **Honey Glazed Figs** - truffled goat cheese & micro arugula \$160
- **Raspberry & Brie** - wrapped in filo \$130
- **Traditional Spanakopita** \$115
- **Wild Mushroom Filo Triangles** \$125
- **Sweet Potato Popover** - with ginger & peach marmalade \$95
- **Vegetable Summer Roll** - sweet chili sauce \$90

(add shrimp \$120, lobster \$140, chicken \$100)

- **Crispy Vegetable Spring Rolls** - lemongrass hoisin aioli \$115
- **Tempura Vegetables** - broccoli, cauliflower, green beans, peppers with soy dipping sauce \$90
- **Tomato Water Gelee** - basil powder, served in a mini parmesan cup \$100
- **Artichoke and Gorgonzola Arancini** - bite size risotto ball breaded and fried, served with zesty marinara sauce \$75

Farm Proteins

- **Garlic & Lamb Sausage** - pickled red pepper yogurt & shaved cucumber on a bamboo skewer \$115
- **Grilled Flank Steak Roulade** - with grilled peppers & chimichuri \$125
- **Thai Grilled Chicken Satay** - coconut peanut sauce & Thai pepper salsa \$110
- **Caribbean Spiced Seared Chicken** - papaya puree on crispy yucca chips \$125
- **Fennel Pollen Dusted Grilled Lamb Loin** - mint & lemon crème fraiche, grilled Naan toast \$150
- **Beef Tar Tar** - sour dough toast, pea shoots & Osetra Caviar \$200
- **Spiced Tandoori Chicken Wrap** - lettuce & tzatziki sauce \$125
- **Herb & Dijon Crusted Lamb Chops** - New Zealand lamb, preserved lemon marinade, cherry mint demi \$170
- **Braised Pork Belly** - roasted apple compote, kidney bean puree \$130
- **Angus Slider** - caramelized onions & gorgonzola cheese \$100
- **Chorizo Slider** - cheddar blend, smoked ranch dressing & Bermuda onion \$115
- **Cast Iron Seared Foie Gras** - port wine reduction, English cheddar, whole wheat & cranberry cracker \$140
- **Braised Chicken & Swiss Chard Beggars Purse** - with Boursin cheese \$125
- **Deconstructed Deviled Eggs** - on a prosciutto crisp & scallion \$90
- **Duck Confit** - with mango chutney & sesame pancake \$125
- **Mini Beef Wellington** - beef tenderloin with mushroom duxelle in puff pastry with merlot demi \$150
- **Mini Carnitas Tacos** - mild salsa, sour cream, avocado puree & blended cheese \$140
- **Beef Tenderloin Popover** - gorgonzola cheese, caramelized onion confit, Boursin cheese, horseradish cream \$120

Traditional Cocktail Hour Displays

- **Crisp Vegetable Crudités** - fresh seasonal vegetables with assorted dips and crackers \$5
- **Seasonal Fruits & Artisan Cheese Display** - melons, grapes & fresh berries with domestic & imported cheeses, marmalades, fruit spreads, honey and assorted crackers \$10
- **Charcuterie Display** - an assortment of cured meats, pates, dried fruits & crackers \$16

Rhode Island Garden Arrangements *Salads available for both lunch & dinner plated options*

- **Organic Field Green Salad** - English cucumber, shredded carrots, baby tomatoes, Champagne vinaigrette \$9
- **Slow Roasted Tomato Caprese** - red & yellow vine ripened tomatoes, fresh basil, Burrata mozzarella, pickled red onions, sea salt & lemon oil \$14
- **Bibb Lettuce Salad** - Granny Smith apple sticks, Great Hill bleu cheese, shaved walnuts, dried cherries, apple cider vinaigrette \$10
- **Shaved Peach & Lobster Salad** - Baby spinach, celery, English cucumber, creamy poppy seed champagne dressing \$Mkt
- **Summer Bloom Salad** - Baby heirloom lettuces, English cucumber, assorted edible summer flowers, roasted shallot vinaigrette \$12
- **Baby Spinach & Raspberry** - Frisee lettuce, red endive, crumbled Chevre, red wine Tuscan Vinaigrette \$10
- **Avocado & Jicama Salad** - micro cilantro, butter lettuce, lime pulp, yucca chips, watercress, fresh corn, chipotle-honey citronette \$11

- **Caesar Salad** - baby romaine lettuce, sliced mini heirloom tomatoes, lemon pulp, shaved parmesan, croutons & traditional Caesar dressing \$9
- **Poached Shrimp & Coconut Salad** - shaved carrots, cucumbers, micro cilantro, sliced hazelnuts, lime cilantro, harissa puree, coconut foam dressing \$16
- **Chopped Salad** - Little Rhody eggs, Tasso pork, plum tomato, English cucumber, hearts of palm, jicama, romaine lettuce, lemon vinaigrette \$12
- **Weekapaug mini wedge salad** - baby iceberg lettuce, tomato sous vide, crispy Blackbird Farms bacon, pickled red onion, Great Hill bleu cheese dressing, herb oil \$12
- **Baby Roasted Beets** - crumbled goat cheese, wild arugula, toasted pistachios, honey lemon vinaigrette \$12

Hot Soups – 9oz portion

- **Whiskey Lobster Bisque** - with smoked tomato cream fraiche and chives \$10
- **New England Clam Chowder** - black Topika caviar \$9
- **Roasted Butternut Squash & Apple Bisque** \$8
- **Baby Vegetable Consommé** - with fennel \$8
- **Roasted Tomato & Basil Bisque** \$8
- **Roasted Cauliflower** - and white truffle \$9
- **Seafood Bouillabaisse** \$10
- **Spring Pea** - with smoked prosciutto \$9
- **Carrot & Ginger** - with cinnamon cream \$8

Cold Soups – 9oz portion

- **Mango & Cucumber** - with cilantro and mint \$9
- **Summer Strawberry** - with crème fraiche and mint \$8
- **Watermelon & Jicama** - with Thai basil oil \$8
- **Charred Summer Vegetable Gazpacho** \$9
- **Grilled Tomatillo & Papaya** - micro cilantro \$9
- **Roasted Beet & Fennel** \$8

Appetizers

- **Jumbo Grilled Asparagus** - melted goat cheese, mixed baby heirloom lettuces, caramelized red onion, hazelnut vinaigrette \$14
- **Pan Seared Colossal Scallops** - crispy smoked prosciutto, fettuccine cut squash, lemon and pepper aioli, native honey \$Mkt
- **Pancetta Stuffed Gnocchi** - arugula pesto, parmesan cheese, preserved lemon oil \$15
- **Atlantic Fluke Cruddo** - charred lemon, opal basil, egg yolk and peppercress, preserved grapefruit \$Mkt
- **Coriander Spiced Pan Seared Yellow Fin Tuna** - chili oil, pineapple and carrot salad with mizuna , topped with crispy noodles \$16
- **Beef Carpaccio** - pepper and upland cress, shaved fennel, crispy capers, Dijon aioli, asiago cheese \$16
- **Lamb Carpaccio** - mache, roasted garlic aioli, lemon zest, edible flower micro salad \$15
- **Rhode Island Lobster Cake** – with local sweet corn dressing, spring greens and tarragon oil \$Mkt
- **Braised Beef Cheeks** - celery root puree, Granny Smith apple slaw, crispy leeks \$15
- **Sweet Pea Ravioli** tossed with roasted tomato, green peppercorn cream, topped with crispy carrot strings \$12

Entrees All Entrees are served with a house salad with champagne vinaigrette – substitutions can be made for an additional fee

- **8oz Grilled Filet Mignon** - Yukon gold potato hash with sweet corn, gorgonzola and crispy pancetta, cognac au poivre sauce, grilled jumbo asparagus \$50
- **Deconstructed Beef Wellington** - 6oz filet mignon, seared foie gras, dijon mustard cream, crispy roasted oyster mushrooms, herb puff pastry sticks, merlot reduction, fresh thyme \$58
- **Pistachio Gremolata Crusted Australian Rack of Lamb** - lemon accented risotto, shaved Brussel sprouts with guanciale, roasted lamb jus \$55
- **Herb Rubbed Australian Rack of Lamb** - creamy orzo with morels, pomegranate and port wine reduction \$55
- **Cast Iron Seared Sliced Lamb Loin** - braised beluga lentils with smoked prosciutto and lemon, asparagus tips, preserved lemon and rosemary dressing \$46
- **Roasted Garlic & Rosemary Grilled Veal Tenderloin** - simmered northern beans with prosciutto, eggplant and apple caponata, aged balsamic reduction \$34
- **Thai Marinated Char-Grilled Pork Tenderloin** - bean sprouts, cashews, pepper slaw, cilantro coconut espuma \$33
- **Tender Bistro Sirloin Steak** - crispy cippolini onions, chevre potato gratin, red wine demi-glaze \$34
- **Chianti Braised Short Ribs** - whipped chevre potatoes with chives, whole grain mustard dressed baby vegetables \$34
- **Citrus Marinated Statler Breast** - confetti cucumber, cream dressed couscous, roasted garlic chicken jus, haricot vert and micro celery \$28
- **Seared All Natural Chicken Roulade** - stuffed with chicken mousse, prosciutto and artichokes, soft polenta and baby carrots \$28
- **Roasted Quail Au Vin** - whipped spiced Yukon potato, lemon crema, beurre rouge \$28
- **Slow Roasted All Natural Game Hen** - braised cippolini onions, sage, shaved carrots in brown butter, whipped Yukon potato puree \$28
- **Peppered Duck Breast** - Celeriac root and parsnip puree, smoked cherry glaze, Granny Smith apple and micro arugula salad \$37
- **Grilled All Natural Chicken Breast** - over butternut farro with walnuts and dates, haricot vert, roasted shallot and honey chicken jus \$28

Entrees from the Sea

- **Pan Seared Halibut Filet** - basil whipped Yukon potato, corn & tomato salsa, basil infused oil \$40
- **Crispy Seared Native Striped Bass** - (seasonal) buttered quinoa with fine herbs, corn & tomato vinaigrette, Mache, lemon oil \$38
- **Grilled Yellow Fin Tuna Loin** - black tea leaf spice rub, coconut & pickled ginger Wagwag rice, steamed carrots & edamame, lemongrass & mango vinaigrette \$38
- **Crispy Panko Breaded Cod Loin** - pan fried and topped with a preserved lemon and pear tomato beurre blanc, roasted baby vegetables, herb risotto \$35
- **Pan Roasted Chilean Sea Bass** - simmered black lentils, snap peas & bomb pepper cream sauce, upland cress \$40
- **Seared Atlantic Salmon** - braised Swiss chard, roasted fingerling potatoes, pink peppercorn cream sauce \$30
- **Grilled Block Island Swordfish** - cucumber and roasted tomato salsa, balsamic vinegar gelee, warm orzo with basil & lemon \$34
- **Mojo Marinated Grilled Mahi Mahi** - yucca root puree, crispy tostones, pineapple and grilled mango salsa \$32
- **Cast Iron Seared Red Snapper** - sweet pea spätzle with lemon zest, carrot puree, julienne snow peas \$32
- **Native Rhode Island Lobster Risotto** - tarragon and native sweet corn, lobster oil and caviar \$Mkt

- **Deconstructed Paella** - crispy calasparra rice, chorizo, littlenecks, PEI mussels, pulled chicken thighs, saffron broth \$36
- **Pan Seared U-10 Sea Scallops** - chorizo, risotto, wilted Tuscan kale, crispy Serrano ham, lemon and saffron cream sauce, pea shoots \$Mkt

Surf and Turf

- **Grilled Bistro Sirloin** – with pan roasted scallops, hand foraged mushroom ragu, sweet corn puree, micro celery and grape mustard reduction \$45
- **Grilled Bistro Filet Mignon** – with a tarragon butter poached lobster tail, frisse, watercress, endive, whipped sweet potato and red wine demi \$Mkt
- **Braised Peppered Short Rib & Pan Seared Halibut Filet** – butternut squash puree with maple, roasted peewee potatoes, truffle butter and lemon cream sauce \$55

Vegetarian

- **Quinoa Tabbouleh & Hummus Grilled Eggplant Rollatini** - Israeli salad with cucumber, tomato, olives and feta, finished with a roasted red bell pepper reduction, basil oil \$30
- **Hand Foraged Mushroom Ravioli** - grilled asparagus tips, truffle cream sauce, herb oil \$30
- **Spinach, Artichoke & Roasted Tomato Semolina Pasta Napkins** - creamy ricotta and roasted garlic \$32
- **Heirloom Eggplant Parmesan** - San Marzano tomato sauce, creamy marscarpone, fresh basil \$32
- **Grilled Vegetable Quinoa** - w/ dried apricots and fennel, smoked tomato butter \$20

DINNER STATIONS (Based on 50 person minimum)

New England Shore - Your guests will experience the taste of the finest seafood that New England shorelines offer.

- **Broiled Chatham Cod** - with jicama, tomato & corn salsa
- **Boiled Butter Sweet Corn**
- **Herb Roasted Marble Mini Potatoes**
- **Boiled or Baked Stuffed Lobster** - *Mkt Price
- **Smoked Scallop & Calamari Salad**
- **Littlenecks & Jamestown Mussels** - in a white wine, herb, Harissa tomato broth
- **Mini Chatham Cod Fish & Chips** - served in a paper cone
- **Corn Bread & Dinner Rolls** - with assorted butters
- **Traditional Garden Salad** - champagne vinaigrette

*Mkt price estimated \$95 per person

New England Farm - New England's finest farms and locally grown produce will highlight this station

- **Free-Range Statler Chicken Breast** - with grilled peaches & tarragon cream
- **Roasted Beet Salad** - with toasted cashews, herbed crumbled chevre, rocket greens, honey Dijon vinaigrette
- **Grilled Honey Pork Tenderloin** - roasted figs and carrots, braised lentils
- **Herb Roasted Beef Tenderloin** - braised cippolini onions, cognac demi and aged balsamic reduction
- **Tomato & Burrata Salad** - arugula, crispy leeks, and speck
- **Seasonal Vegetables** - sautéed with herb garlic butter
- **Dinner Rolls** - with assorted butters

\$ 75 per person

Farm Fresh Salad Display

- **Heirloom Tomato & Buffalo Mozzarella Salad** - fresh basil, olive oil and balsamic reduction
- **Baby Jansal Valley Artisan Lettuce** - native sweet corn, English peas, cherry tomatoes and poppy seed vinaigrette
- **Field Greens Salad** - grape tomatoes, pickled red onions, English cucumber, julienne carrots, croutons and champagne vinaigrette
- **Blueberry & Arugula Salad** - radicchio, aged chevre, toasted walnuts, lemon citronette
Accompanied with tuna and chicken apricot salads

\$30 per person

***Lobster salad may be added for an additional Mkt price**

Spanish Tapas Display Your guests will enjoy a taste of authentic Spain, served with traditional dinner rolls and grilled breads

- **Grilled Flat Bread** - blended queso fresco, soffritto, Spanish onions, flame roasted peppers, olive oil and fig drizzle
- **Grilled Jumbo Shrimp** - harissa broth, braised garbanzo beans
- **Chopped Salad** - hearts of palm, avocado, jicama, romaine lettuce, Tasso pork, egg, blood orange citronette
- **Braised Pulled Chicken Thighs** - Spanish olives, Calasparra rice, peas and raisins
- **Paella in Casserole** - baby shrimp, saffron broth, soffritto, mussels, marinated chicken
- **Chef Selection of Baked Bruschetta**
- **Dinner Rolls and Assorted Buns**

\$55 per person

Seaside BBQ Grill Station

- **Herb Rubbed & Grilled "Club Cut" Sirloin Steak** - with assorted compound butters, horseradish and smoked tomato cream with a classic house made Chianti demi
- **8 oz Angus Burger** - served on a warm brioche bun, with assorted cheeses, lettuce, tomato, Bermuda onion, Cajun aioli, herb mayo, tangy ketchup, artisan mustard, avocado, pickles and grilled mushrooms
- **Traditional Garden Salad** - with assorted dressings
- **Peach BBQ Grilled Chicken Breasts & Thighs**
- **Fingerling Potato Salad**
- **Grilled Mango & Red Cabbage Slaw**
- **Assorted Marinated Grilled Escalivada**
- **Assorted Dinner Rolls & Corn Bread** - with assorted butters

\$65 per person

When in Rome – Pasta Display

- **Classic Penne Vodka** - with grilled chicken or shrimp (add \$6 pp)
- **Gemelli with Arugula Pesto** - crispy prosciutto, roasted peppers, and parmesan reggiano cheese
- **Tagliatelle Bolognese** - a traditional dish with a touch of inspiration
- **Caesar Salad** - lemon pulp, parmesan cheese, grape tomato and shaved parmesan cheese
- **Eggplant Involtini** - stuffed with ricotta and prosciutto di parma
- **Mini Garlic Bread Sticks, Rosemary Focaccia and Dinner Rolls**
- **Assorted Bruschetta** - tapenades, caponata, olives and marinated artichoke hearts

\$42 per person

Pond to Plate – Shucked to Order Raw Bar

Oysters and Littlenecks from Weekapaug's own salt pond makes this station a seafood lovers delight. With the addition of Jumbo Shrimp Cocktail and Jonah Crab Claws, a complete raw bar will have your guests talking for weeks to come. Only the freshest and most local ingredients are used and we carefully match each selection with one of our house-made sauces and appropriate garnishments.

\$ Mkt Price

Lunch Plated Options

- **Sautéed Lemon Chicken Scaloppini** - thinly sliced egg battered chicken, sautéed and topped with crispy capers, preserved lemon butter, and chef selection of starch and vegetable \$15
- **Roasted Chicken Roulade** - stuffed with spinach, assorted mushrooms, Boursin cheese and roasted red peppers, over soft polenta and finished with a glace de poulet \$17
- **Yellow Fin Tuna Open Faced Club** - crispy brioche, butter lettuce, wasabi aioli, crispy serrano ham and roasted tomatoes, with hand cut French fries \$20
- **Grilled Asian Lacquered Salmon** - over Asian Udon noodle salad & braised baby Bok Choy \$22
- **Cast Iron Seared Salmon** - over a summer salad with the freshest ingredients, finished with a lemon vinaigrette \$18
- **Traditional Caesar Wrap** - grilled chicken, sirloin or shrimp, hand cut French fries \$12/15/Mkt
- **Grilled Vegetable Panini** - assortment off marinated grilled vegetables, lettuce, tomato and hummus spread, with sweet potato fries \$13

Lunch Stations

Artisan Sandwich Buffet

This popular choice consists of platters of sliced artisan deli meats and cheeses, including Black Forest ham, Oven Gold roasted turkey breast, Genoa salami, roast beef, American cheese, Swiss cheese, provolone and Vermont cheddar. Lettuce, tomato, red onions, pickles, assorted mayonnaise and freshly baked breads and rolls, house potato salad and coleslaw, fresh fruit and cookie platter.

\$19 per person

Light Fare Display

- **Carved Roasted Turkey Breast** - house made cranberry marmalade and gravy
- **Through the Garden Salad** - champagne vinaigrette
- **Roasted Red Bliss Potato** - caramelized onions and fresh herbs
- **Assorted Quiche** - chef selected
- **Freshly Baked Dinner Rolls** - assorted butters
- **Smoked Salmon & Gravlax** - traditional garnishes
- **Croissants & Muffins** - jellies and jams

\$30 per person

Dessert Options – Stationary

- **Assorted Berries & Stone Fruit** - Chantilly cream
- **Freshly Baked Cookies & Brownies** - milk shots
- **Tiramisu, Assorted Cannoli's & Strawberry Cheesecake**
- **Chocolate Banana Mousse Tarts, Lemon Meringue Tarts & Virginia Peach Cobbler**
- **Chocolate Cherry Mousse Cake, Braised Apples & Cranberry Tart**
- **Traditional Strawberry Cheesecake, Belgian Chocolate Kahlua Molten Cake**
- **Assorted Hand Rolled Chocolate Truffles**