



Spring Lunch Menu

Executive Chef: **Dan Murillo** / Executive Sous Chef: **James Higgins**

SMALL PLATES

- *Point Judith Calamari** 18.
Tossed with balsamic braised shallots, peppadew peppers, Roma tomatoes, fresh basil and warm marinara.
Available in a classic preparation of garlic peppers, and a side of marinara sauce.
GF (Chickpea Flour)
- *Crispy Chicken Wings** 17.
12 wings, tossed with either, Buffalo, spicy garlic butter, Jalapeno Mango, Garlic Parm. or BBQ.
- *Boneless Tenders**
5 tenders served with choice of sauce. 15.
- *Daily Flatbread** Mkt.
Chef Dan's daily preparation of fresh ingredients from local farms and purveyors.
GF flatbread shells are available.

SOUP & CHOWDER

New England Clam Chowder Cup 7./ Bowl 10.

GARDEN ARRANGEMENTS

- *Salad Enhancements**
- Lemon Basil Chicken Breast 7.
- 8oz. Prime NY Sirloin 18.
- Trio of Grilled Shrimp 10.5
- 7 oz. Scottish Farm Raised Salmon 14.

Through the Garden sm. 8./lg. 14.
An arrangement of fresh field greens, Belgian endive, shaved fennel, sliced cucumbers, grape tomatoes, julienne carrots, slivers of fresh radish, finished with a house crafted champagne vinaigrette.
GF/ DF/ V

Classic Caesar Salad sm. 8./lg. 14.
Consisting of chopped Romaine lettuce, parmesan Reggiano cheese, lemon pulp, house croutons, parmesan crisp, and our house made Caesar dressing
GF (without croutons)

SIMPLY GRILLED

*Lightly seasoned with extra virgin olive oil, and served over a bed of lightly dressed mesclun greens.
Served with choice of lunch sides.*

- *Lemon Basil Chicken Breast** 18.
- *Grilled 8oz. Prime Angus Sirloin** 29.
- *Four Grilled Jumbo Shrimp** 18.
- *Wester Ross Salmon** 27.

LUNCH MAINS

All burgers, sandwiches and simply grilled come with your choice of one lunch side and a pickle.

Lunch Sides:

Long cut fries, sweet potato fries, waffle fries, Cole slaw, fruit cup, side garden salad or side Caesar salad.

- *Deli Board Sandwich** 10.
- Half Deli Board Sandwich & Cup of Soup.** 12.

- **Bread:** Marble rye, whole wheat, white, gluten free bread, or wrap.
- **Meat:** Black Forest ham, roasted turkey, or tuna salad.
- **Toppings:** Lettuce, tomato, pickle chips, sliced red onion.
- **Premium Toppings + 2. ea.** Crispy Bacon.
- **Cheese:** American, Swiss, or cheddar.
- **Spreads:** Mayonnaise, Dijon mustard, or yellow mustard.

***WGC Jr. Clubhouse Sandwich** 14.
Choice of Black Forest ham, roasted turkey or tuna salad. Served with lettuce, tomato, bacon, and mayonnaise, on your choice of toasted bread.

***Chicken Naan Sandwich** 15.
Grilled marinated lemon-basil chicken, layered with lettuce, tomato, onion, pickle chips, banana pepper rings, and hummus mayonnaise. Served on a warm grilled naan bread.

***The WGC Classic Burger** 17.
Served on a toasted Brioche bun with lettuce, tomato, pickle chips, sliced red onion, & choice of side.
(GF bun is available/ Veggie patty is available.)

- **Cheese:** Swiss, American, cheddar
- **Premium Toppings + 2. ea.** Crispy Bacon, Avocado
- **Spreads:** Mayonnaise, chipotle-sriracha mayonnaise, truffle oil.

***Golfer's Hot Dog** 6.
Steamed pork and beef hotdog, served on a New England Bun with Chips.

***Southern Smoked Brisket Sandwich** 16.
House smoked brisket, Alabama white sauce, lettuce, tomato, red onion, & pickle chips, served on a everything seasoned brioche bun.

***W.G.C. Lobster Roll** Mkt.
Served hot sauteed in butter, or a cold lightly dressed lobster salad on a New England roll.

***Lobster B.L.T.** Mkt.
Fresh local lobster salad, lettuce, tomato, crispy bacon, mayonnaise served on Ciabatta.

***Dill Battered Fish Sandwich** 15.
Fresh local cod, tartar sauce, lettuce, and garden tomato, served on a Ciabatta roll.

Before placing your order, notify your server if anyone in your party has a food allergy or dietary need.

*Consumption of raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.

Allergies: VEG – Vegetarian / V – Vegan / GF – Gluten Free / DF – Dairy Free / SF – Contains Shell Fish



Drink Menu

SIGNATURE COCKTAILS

- SCOTTY'S CRUSH** 14.
Ketel One orange, Combier liqueur, muddled orange, lime, and topped with lemon, lime soda in a tall glass.
- FENWAY'S BEACH MARTINI** 16.
Muddled cucumber, lemon juice, Tangueray 10 gin, elderflower liqueur, shaken to perfection.
- LITCHFIELD BOULEVARDIER** 16.
Litchfield bourbon, Campari, Cocchi sweet vermouth, chilled and served over a large cube in a rocks glass, with a orange twist.
- MOONSTONE SKINNY MARGARITA** 17.
Casaamigos blanco tequila, freshly squeezed lime juice, and Fever Tree sparkling pink grapefruit. Served on the rocks with a salted rim and lime.
- CHARISSE'S PAPER PLANE** 17.
Litchfield bourbon, Aperol liqueur, Montenegro Amaro, freshly squeezed lemon juice. Garnished with a orange peel.
- PURPLE MARTIN** 14.
Parrot Bay coconut rum, muddled garden mint, fresh lime, Pom juice and sparkling water.

DRAFT BEER

- Grey Sail: Captain's Daughter Dbl. IPA 8.
- Allagash: White Witbier 8.
- Stella Artois: Euro Lager 7.
- Weekapaug: Indian Pale Ale 7.
- Brooklyn: Lager 7.5
- Coors: Light Lager 6.

BOTTLE & TIN

- Corona Premier 6. High Noon 8.
- Heineken 6. Modelo Especial 6.
- Red Bridge (G.F.) 6. White Claw 7.
- 'Rise' APA 7. Yuengling 5.
- Long Drink 8. Athletic IPA N/A 6.
- Heineken Zero N/A 6. Budweiser Zero N/A 5.
- Robbie Dan's Bourbon Barrel Lemonade 9.

16 Ounce Aluminum

- Budweiser 6. Bud Light 6.
- Miller Lite 6. Michelob Ultra 7.
- Blue Moon 7. Coors Light 6.
- Little Sister SIPA 8. Captain's Daughter DIPA 10.
- Guinness Stout 8. Lunch IPA (16.9oz) 14.

WINES BY THE GLASS

SPARKLING WINE

- JULES LOREN, Brut, *France* 10.5
- MASCHIO, Prosecco Rosé, *Italy* 10.5
- MASCHIO, Prosecco, *Italy* 10.5
- RISATA, Moscato d' Asti, *Italy* 10.5

WHITE WINE

- WHITEHAVEN, Sauvignon Blanc, *NZ* 12.
- DECOY, Sauvignon Blanc, *CA* 11.
- LA PORTE BLANCHE, Sancerre, *FR* 18.
- SONOMA CUTRER Chardonnay, *CA* 13.
- DROUHIN VAUDON, Chardonnay, Chablis, *FR* 17.
- FLOWERS, Chardonnay, *CA*. 17.
- BANFI SAN ANGELO, Pinot Grigio, *IT*. 10.
- TRIENNES, Rosé, *FR*. 13.
- PIEROPAN, Garganega Blend, *Soave Classico, IT*. 12.
- SOLOSOLE, Vermentino, *IT*. 13.
- CHATEAU LA GRAVIERE, White Blend, *FR*. 10.

RED WINE

- DOMAINE BOUSQUET, Cabernet Sauvignon, *AR*. 11.
- DECOY Cabernet Sauvignon, *CA* 14.
- OREGON TERRITORY, Pinot Noir, *OR* 14.
- ZUCCARDI Q, Malbec, *AR*. 12.
- TIBERIO, Montepulciano d' Abruzzo, *IT*. 14.
- SIENA, Red Blend, *CA* 14.
- EARTHQUAKE, Red Zinfandel, *CA* 13.
- CHATEAU TOUR BEL AIR; Merlot Blend, *FR* 12.
- ACHAVAL FERRER QUIMERA, Red Blend, *AR* 14.
- THE PRISONER, Red Blend, *CA*. (Half Bottle) 36.

Vintages Are Subject to Change!

SIGNATURE COCKTAILS

SCOTTY'S CRUSH 14.

Ketel One orange, Combiér liqueur, muddled orange, lime, and topped with lemon, lime soda in a tall glass.

FENWAY'S BEACH MARTINI 16.

Muddled cucumber, lemon juice, Tangueray 10 gin, elderflower liqueur, shaken to perfection.

LITCHFIELD BOULEVARDIER 16.

Litchfield bourbon, Campari, Cocchi sweet vermouth, chilled and served over a large cube in a rocks glass, with a orange twist.

MOONSTONE SKINNY MARGARITA 17.

Casamigos blanco tequila, freshly squeezed lime juice, and Fever Tree sparkling pink grapefruit. Served on the rocks with a salted rim and lime.

CHARISSE'S PAPER PLANE 17.

Litchfield bourbon, Aperol liqueur, Montenegro Amaro, freshly squeezed lemon juice. Garnished with an orange peel.

PURPLE MARTIN 14.

Parrot Bay coconut rum, muddled garden mint, fresh lime, Pom juice and sparkling water.

DRAFT BEER

Grey Sail:	Captain's Daughter Dbl. IPA	8.
Allagash:	White Witbier	8.
Stella Artois:	Euro Lager	7.
Weekapaug	Indian Pale Ale	7.
Brooklyn	Lager	7.5
Coors	Light Lager	6.

BOTTLE & TIN

Corona Premier	6.	High Noon	8.
Heineken	6.	Modelo Especial	6.
Red Bridge (G.F.)	6.	White Claw	7.
'Rise' APA	7.	Yuengling	5.
Long Drink	8.	Athletic IPA N/A	6.
Heineken Zero N/A	6.	Budweiser Zero N/A	5.
Robbie Dan's Bourbon Barrel Lemonade			9.

16 Ounce Aluminum

Budweiser	6.	Bud Light	6.
Miller Lite	6.	Michelob Ultra	7.
Blue Moon	7.	Coors Light	6.
Little Sister SIPA	8.	Captain's Daughter DIPA	10.
Guinness Stout	8.	Lunch IPA (16.9oz)	14.

WINES BY THE GLASS

SPARKLING WINE

JULES LOREN, Brut, <i>France</i>	10.5
MASCHIO, Prosecco Rosé, <i>Italy</i>	10.5
MASCHIO, Prosecco, <i>Italy</i>	10.5
RISATA, Moscato d' Asti, <i>Italy</i>	10.5

WHITE WINE

WHITEHAVEN, Sauvignon Blanc, <i>NZ</i>	12.
DECOY, Sauvignon Blanc, <i>CA</i>	11.
LA PORTE BLANCHE, Sancerre, <i>FR</i>	18.
SONOMA CUTRER Chardonnay, <i>CA</i>	13.
DROUHIN VAUDON, Chardonnay, Chablis, <i>FR</i>	17.
FLOWERS, Chardonnay, <i>CA</i>	17.
BANFI SAN ANGELO, Pinot Grigio, <i>IT</i>	10.
TRIENNES, Rosé, <i>FR</i>	13.
PIEROPAN, Garganega Blend, <i>Soave Classico, IT</i>	12.
SOLOSOLE, Vermentino, <i>IT</i>	13.
CHATEAU LA GRAVIERE, White Blend, <i>FR</i>	10.

RED WINE

DOMAINE BOUSQUET, Cabernet Sauvignon, <i>AR</i>	11.
DECOY Cabernet Sauvignon, <i>CA</i>	14.
OREGON TERRITORY, Pinot Noir, <i>OR</i>	14.
ZUCCARDI Q, Malbec, <i>AR</i>	12.
TIBERIO, Montepulciano d' Abruzzo, <i>IT</i>	14.
SIENA, Red Blend, <i>CA</i>	14.
EARTHQUAKE, Red Zinfandel, <i>CA</i>	13.
CHATEAU TOUR BEL AIR; Merlot Blend, <i>FR</i>	12.
ACHAVAL FERRER QUIMERA, Red Blend, <i>AR</i>	14.
THE PRISONER, Red Blend, <i>CA</i> (Half Bottle)	36.

Vintages Are Subject to Change!



Weekapaug Golf Club

DINNER MENU

Summer 2024

Executive Chef: **Dan Murillo** / Executive Sous Chef: **James Higgins**

265 Shore Road, Westerly, RI 02891 / 401-322-7870 ext. 112

Weekapauggolfclub.com

SIGNATURE COCKTAILS

"JW" 14.
Triple 8 blueberry vodka, muddled with mint, freshly squeezed lemon juice, lemonade with a splash of club soda.

FENWAY'S BEACH MARTINI 16.
Muddled cucumber, freshly squeezed lemon juice, Tangueray 10 gin, elderflower liqueur, shaken to perfection.

DON FULANO "RANCH WATER" 17.
Don Fulano blanco tequila (100% Natural), Fever Tree club soda, with fresh lime juice.

WGC "FRUITFUL" PROSECCO 14.
Choose one of three flavors and make your prosecco a refreshing summery cocktail. The flavors are: Strawberry, Prickly Pear, or Passion Fruit.

CHARISSE'S PAPER PLANE 17.
Litchfield bourbon, Aperol liqueur, Montenegro Amaro, freshly squeezed lemon juice. Garnished with an orange peel.

PURPLE MARTIN 14.
Parrot Bay coconut rum, muddled garden mint, fresh lime, Pom juice and sparkling water.

DRAFT BEER

Grey Sail:	Captain's Daughter Dbl. IPA	8.
Allagash:	White Witbier	8.
Stella Artois:	Euro Lager	7.
Weekapaug	Indian Pale Ale	7.
Brooklyn	Lager	8.
Farmer's	Light Lager	8.
Whaler's	'RISE' American Pale Ale	8.

BOTTLE & TIN

Corona Premier	6.	High Noon	8.
Heineken	6.	Modelo Especial	6.
Red Bridge (G.F.)	6.	White Claw	7.
'Rise' APA	7.	Yuengling	5.
Long Drink	8.	Athletic IPA N/A	6.
Heineken Zero N/A	6.	Budweiser Zero N/A	5.
Robbie Dan's Bourbon Barrel Lemonade			9.

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Budweiser	6.	Bud Light	6.
Miller Lite	6.	Michelob Ultra	7.
Blue Moon	7.	Coors Light	6.
Little Sister SIPA	8.	Captain's Daughter DIPA	10.
Guinness Stout	8.	Lunch IPA (16.9oz)	14.

Drafts, Bottles and Cans rotate based on availability!

SPARKLING WINE

JULES LOREN, Brut, *France* 10.5

MASCHIO, Prosecco Rosé, *Italy* 10.5

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RISATA, Moscato d' Asti, *Italy* 10.5

WHITE WINE

WHITEHAVEN, Sauvignon Blanc, *NZ* 12.

DECOY, Sauvignon Blanc, *CA* 11.

Les Champs Clos, Sancerre, *FR* 18.

SONOMA CUTREER Chardonnay, *CA* 13.

DROUHIN VAUDON, Chardonnay, Chablis, *FR* 17.

FLOWERS, Chardonnay, *CA* 17.

DRY CREEK, Fume Blanc, *CA* 12.5

BANFI SAN ANGELO, Pinot Grigio, *IT* 10.

TRIENNES, Rosé, *FR* 13.

PIEROPAN, Garganega Blend, *Soave Classico, IT* 12.

SOLOSOLE, Vermentino, *IT* 13.

CHATEAU LA GRAVIERE, White Blend, *FR* 10.

PASCAL JOLIVET, Sancerre, *FR (Half Bottle)* 43.

RED WINE

DOMAINE BOUSQUET, Cabernet Sauvignon, *AR* 11.

DECOY Cabernet Sauvignon, *CA* 14.

OREGON TERRITORY, Pinot Noir, *OR* 14.

ZUCCARDI Q, Malbec, *AR* 12.

PRADOREY, Tempranillo, *Spain* 14.

SIENA, Red Blend, *CA* 14.

EARTHQUAKE, Red Zinfandel, *CA* 13.

CHATEAU TOUR BEL AIR; Merlot Blend, *FR* 12.

ACHAVAL FERRER QUIMERA, Red Blend, *AR* 14.

GRIMALDI, Nebbiolo, *Italy* 16.

THE PRISONER, Red Blend, *CA (Half Bottle)* 36.

Wine Wednesdays: 25% off Wine Bottles!

SOCIAL EVENTS

SUMMER 2024

Kid's Night

Saturday Nights on: 06/22 – 07/06 – 07/20 – 08/03

Beginning at 5:00 pm, kids will have a night full of theme activities followed by a kid's meal.

Parents and grandparents can enjoy a date night with cocktails at 5:00 pm followed by a 5:30

reservation for a romantic dinner for two.

Reservations are required!

GRILL NIGHTS:

Every Sunday Night from 5pm – 7pm until Labor Day.

Join us on Sunday nights for a themed grill night, with a grand themed buffet and grill. This is a great family night for all!

Reservations are appreciated!

Farm to Table Wine Dinner

Wednesday July 17, 2024

5:30 pm/ Four Course Wine Dinner

\$125. p. p. ++

Couples Jamboree Nine & Dine

Friday August 2, 2024

4:00 pm Shot Gun/ Dinner Buffet

Margaritaville Summer Social

Saturday August 10, 2024

6:00 pm – 10:00 pm/ Dinner Stations/ Live Music

\$150. p. p. ++

FALL 2024

PASTA NIGHTS:

Wednesday Nights in September: 5pm – 7pm

Join us for our popular pasta nights, for the first three Wednesday nights in September. A grand buffet with all your favorite Italian cuisine and an action pasta station!

Late Harvest Wine Dinner

Wednesday September 25, 2024

5:30 pm/ Three Course Wine Dinner

\$95. p. p. ++

Halloween Cocktail Party

Thursday October 31, 2024

6:00 pm – 8:00 pm/ Hors d' Oeuvres

\$45. p. p. ++

Tailgate Night

Friday November 29th 5pm – 7pm

Post holiday pub night, come dressed in your favorite college or pro football team's jerseys for a night of football, and a tailgate buffet.

Wings, Nachos, 5 Layer Dip, Chili & much more.

Member Holiday Party

Saturday December 7, 2024

6:00 – 8:00 pm/ Dinner Stations/ Sparkling Toast

\$45. p. p. ++

WINE WEDNESDAYS

Every Wednesday through September 25th

Come in for dinner on Wednesdays through September and order a bottle of wine for 25% off with purchase of entrée.

For more information, contact our Clubhouse Manager, Rob Minger:

rminger@weekapauggolfclub.com

RAW BAR

Served with cocktail sauce, fresh lemon, grapefruit mignonette over a bed of seaweed and crushed ice.

Little necks: 1.75 ea./20. Dozen

Local Oysters: 3.50 ea./40. Dozen

Jumbo Shrimp Cocktail: 3. ea. /35. Dozen

Chilled Narragansett Lobster Tail: 12. ea.

WGC Seafood Tower: 85.

Decadently displayed with seaweed, lemons, mini tobacco sauce, consisting of 12 local oysters, 12 little necks, 4 shrimp cocktail and 2 lobster tails.

SMALL BITES

*** Point Judith Calamari:** 19.

Tossed with balsamic braised shallots, sliced pepperdew peppers, Roma tomatoes, and fresh garden basil. Served in a pool of warm marinara.

Classic Preparation:

Served with a side of marinara, and pepper rings. (Gluten Free option made with chickpea flour.)

Colossal Scallops & Bacon: 13.

Honey Dijon aioli, petit greens, bourbon butter.

*** Artesian Cheese and Charcuterie:** 20.

Chef's selection of imported and domestic meats, and cheeses, served with French bread crostini, olives and seasonal fruit. (GF without crostini)

*** WGC Crispy Wings:** 17.

A dozen lightly breaded and fried chicken wings, served plain or tossed with your choice of Buffalo sauce, spicy garlic butter or BBQ.

Boneless Tenders: 5 tenders with choice of sauce. 15.

Please notify your server if anyone in your party has a food allergy or dietary need.

*Consumption of raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase the chance of food borne illness.

(V = Vegetarian/ GF = Gluten Free / DF = Dairy Free)

SOUP & CHOWDER

Cup 7. / Bowl 10.

New England Clam Chowder:

GARDEN ARRANGEMENTS

***Salad Enhancements:**

Lemon Basil Chicken Breast	6.
8oz. Sirloin Steak	18.
Trio of Grilled Jumbo Shrimp	10.5.
Scottish Farm Raised Salmon	14.

Through the Garden: 8. / 14.

An arrangement of fresh field greens, Belgian endive, shaved fennel, sliced cucumbers, grape tomatoes, julienne carrots, slivers of fresh radish, finished with a house crafted champagne vinaigrette. (GF, DF, V)

Classic Caesar Salad: 8. / 14.

Consisting of chopped Romaine lettuce, parmesan Reggiano cheese, lemon pulp, house croutons, parmesan crisp, and our house made Caesar dressing. (V, GF without croutons.)

SEASONAL SIDES

Summer Garden Vegetables 13.
(GF, V)

Lemon Grilled Asparagus 14.
(GF, V)

Creamy Parmesan Risotto 12.
w/ Lobster + 18. (GF)

Baked Potato 6.
Served with Sour Cream & House Whipped Butter.

Loaded Baked Potato 8.
Cheddar cheese, bacon, chives, & sour cream.

Executive Chef: **Dan Murillo**
Executive Sous Chef: **James Higgins**

ENTRÉES

***Corn and Jalapeno Croquets:** 24.

Cilantro crema, caramelized plantain, Cotija. (V)

***Scottish Farm Raised Salmon:** 28.

Grilled 7oz. portion of Scottish farm raised salmon, fingerling potato salad, consisting of beet coins, arugula, blood orange, chive and a grain mustard cream dressing. (GF)

SIMPLY GRILLED

Lightly seasoned with extra virgin olive oil, and served over a bed of mesclun greens.

Served with a side of vegetable du jour.

***Lemon Basil Chicken Breast** 18.

***Grilled 8oz Prime Black Angus Sirloin** 29.

***Quatro of Grilled Jumbo Shrimp** 18.

***Scottish Farm Raised Salmon** 27.

Pink Himalayan Sea salt available per request.

BUTCHER BLOCK

All cuts include your choice of two seasonal sides, and one signature steak sauce of your choice.

14 oz. Prime NY Strip 45.

8 oz. Angus Filet Mignon 44.

10 oz. Smoked Brisket 28.

Signature Steak Sauces

Choose one signature steak sauce.

(Additional Sauce + 4.)

- Horse Radish Cream
- Cognac Pepper Cream
- Currant Chianti Demi
- Alabama White Sauce

PUB MENU

Pub Sides: Burgers & Sandwiches come with choice of one pub side.

Long cut French fries, waffle fries, sweet potato fries, onion rings, Cole slaw, fresh fruit cocktail, side garden salad or side Caesar salad.

***WGC Black Angus Burger:** 17.

Served on a toasted Brioche bun with lettuce, tomato, pickle chips and raw onions. Served with your choice of pub side. (GF bun is available)

- **CHEESE:** Swiss, American, Cheddar
- **PREMIUM TOPPINGS:**
 - Crispy Bacon. +2.
- **SPREADS:** Traditional Mayonnaise, Chipotle-Siracha Mayonnaise, Truffle Aioli

WGC Veggie Burger: 17.

House crafted seasonally, comes with your choice of burger toppings and one burger side.

***WGC Lobster Salad Roll:** Mkt.

Four ounces of fresh native lobster tossed with a light dressing or served hot simmered in butter. Served on a long New England style bun. (GF bun is available)

***Steak Frites:** 29.

Grilled 8oz Prime Black Angus Sirloin, paired with house cut French fries and a truffle aioli.

FLATBREADS

(Gluten Free flatbread shells are available.)

Margherita: 15.

Fresh San Marzano pomodoro, basil, Bacio mozzarella.

***Daily Flatbread:** Mkt.

Daily preparation of fresh ingredients on our signature flatbread crust.

***Buffalo Chicken:** 16.

Blue cheese dressing, grilled chicken, red onions, baby spinach, Bacio mozzarella, hot sauce drizzle.

Private Catered Events & Private Dining Room

Celebrate your special event in our gorgeous, seaside location, and enjoy a superior experience, with fine dining, world class cuisine and personal service, in a casual and welcoming atmosphere!

Weddings + Private Catered Events

Take advantage of our once per month opportunities, to host a private catered event at Weekapaug Golf Club.

- Weddings, Rehearsal Dinners, & Special Occasions.
- A scenic location overlooking Winnapaug Pond.
- Once per month, the Clubhouse & Restaurant is closed for member dining to host a private catered event.
- Available to members as first priority, and non- members, if a member has not inquired about that month.
- Can accommodate up to 150- person seated dinner/ 200 persons for stations & cocktail party.
- Resort like foyer, with double sided fireplace, lounge seating that opens up to our covered patio.
- A covered patio that transforms into a dance floor with weatherproof screens.
- An open patio and partially covered deck with firepits and plenty of seating for cocktails.
- Ceremony options for up to 150 persons overlooking the golf course and pond.



Private Dining Room

Book our Private Dining Room for an Intimate gathering up 50 persons. Available to members and non- members.

- Choose between a sit-down prix fixe dinner for up to 30 persons, or a casual cocktail party with stations and passed hors d' oeuvres for up to 50 persons.
- Includes the west end of the deck with a privacy screen for cocktails.



Instagram: WGC Food

For more information, menu samples and pricing please contact our Clubhouse Manager