

Weekapaug Golf Club

BANQUETS

2024



265 Shore Road, Westerly, RI 02891

401-322-7870



Weekapaug Golf Club

Dear Potential Client:

Welcome to Weekapaug Golf Club. Thank you for selecting us to assist you in your function planning. The following menus are just a small sample of what we are able to offer for your event. Feel free to use them as they are listed, or as a starting point for something special that you wish to create for your guests.

We will be happy to have our Executive Chef work with you to create a custom menu to meet your expectations as well as any dietary needs.

We would like to make your event a memorable experience for you and your guests. Please feel free to call our food and beverage manager with any questions, or to set up an appointment to tour the spaces and discuss all of the possibilities we have to offer. We look forward to working with you and making your event a stress free and successful event for you and your guests.

Best Regards, and Thank You for the Opportunity.

Rob Minger

Clubhouse Manager

rminger@weekapauggolfclub.com

Dan Murillo

Executive Chef

dmurillo@weekapauggolfclub.com

Banquet Information and Policies

ROOM CHARGES

	<u>Food & Beverage Minimum</u> /	<u>Rental Fee</u>
<u>Non-Member Catered Event:</u>	\$20,000.00	\$10,000.00

DEPOSITS

To book a function, you must sign a contract, reserve a date and make an initial deposit of **\$1,000.00** for catered events. All contracts are tentative until the initial deposit is made. All deposits are non-refundable including cancellation.

SERVICE CHARGES

All final totals are subject to an Rhode Island state tax of 7% and state hospitality tax of 1% in addition to a 22% banquet administrative fee (Off sets payrates, maintenance, utilities, & dining expenses.)

All payments made with a debit or credit card are subject up to a 3.25% convenience fee. Due to pricing fluctuation in the marketplace, all pricing is subject to change. Price quotes are final 30 days prior to your event.

FINAL PAYMENTS

50% of the food and beverage minimum is due 30 days prior to the date of the function with remaining balance to be due via check or credit card the day of the event.

FINAL COUNTS & MENU SELECTIONS

It is the sole relationship of the contact to provide a final guest count along with meal choices within 30 days of the function date. All charges will be based upon the guarantee or increase of the guarantee number of guests attending. Any increase or decrease of guests attending must be approved by the General Manager and is subject to a further administrative fee.

COVID- 19 POLICY

All guests and vendors of the event must follow updated state and federal policies as it relates to COVID.

CANCELLATION POLICY

Any requests to cancel a contracted function reservation must be made in writing to the Club General Manager. There will be a 50% charge for all cancellations made less than 30 days prior to the function, and 100% charge if cancelled within 48 hours of the function. All deposits are non-refundable.

Event Planning & Upgrade Fees

Event Coordinator

As part of your facility fee W.G.C. food and beverage management will assist with the coordination of your event. We offer event planning, including organizing transportation, flower arrangements, booking musicians, Disc Jockeys, Videographers, Photographers, setting up tables, chairs, décor and much more. If you choose to book an event coordinator, we ask that they are familiar with all of our policies, as well that we are involved in all aspects of the planning and execution via email, zoom or teleconference. You might also want to consider as an alternative hiring a day of event coordinator that just is responsible for assisting with the execution off the property and then throughout the event.

On-Site Ceremony

\$1,000.00

W.G.C. offers a picture-perfect ceremony area on our patio extended into our club room that offers views of Winnapaug Pond with seating up to 60 Persons. The fee includes the space, set-up, garden chairs, refreshment bar that offers spring water, iced tea and natural lemonade. We also have wedding arches for ceremony's available for a \$350.00 fee. (Additional Garden Chairs are available to rent for \$10. Per Chair)

Storage Fee

All of our furniture is at your disposal to be used and repositioned as it pertains to your floor plan vision. If you or your wedding coordinator decides to bring in other furnishings, then we would require a \$1,250.00 storage fee that would include the labor to move the furniture into storage and then take it from storage back into the building.

Upgrade Fees

LINEN: As part of your facility fee, we include basic table cloths in either white, or ivory, as well as linen napkins in a variety of colors to match your color scheme. We can order a higher grade of fabric such as silk for either table cloths or linen napkins. Mkt.

DANCE FLOOR: Our patio is where we set up for music and dancing, our natural blue stone makes a great and durable surface for dancing. If you wish to have a traditional dance floor installed in that space, we have customized a floor to fit into that space and is available for a fee of \$1,250.00
(We recommend having a basket of flipflops in a variety of women's sizes to change into for dancing.)

BRIDAL SUITE: Our Weekapaug Room can be utilize as a bridal suite for hair, makeup and preparation. It includes a continental breakfast, mimosa bar and lunch on our deck. \$100.00 per person. (Maximum of 15 persons)

DANCE FLOOR LIGHTING: patio string lighting for the dance floor patio area is available for a \$1,250.00 rental fee, which includes the set up and breakdown of the lighting.
Up-Lighting is also available for \$75. per light, available in a variety of colors.

EXTERIOR HEATING FEES:

Fire Pits	(Includes Fuel)	\$150.00 each	Three Fire Available
Heat Lamps	(Includes Fuel)	\$100.00 each	Eight Heat Lamps Available



Hors D'oeuvres

Pricing based on 250 pieces Minimum

FROM THE SEA

- | | |
|--|--------------|
| ✦ Poached Colossal Shrimp Cocktail; house made citrus cocktail sauce. | \$4.00 each. |
| ✦ Grilled Asian Pesto Shrimp; cashew lime Gremolata, soy glaze. | \$3.00 each |
| ✦ WGC Coconut Shrimp; served with an agave coconut sauce. | \$4.00 each |
| ✦ Miniature Traditional Lobster Rolls; served on a buttered New England Roll | Mkt. |
| ✦ Chesapeake Bay Crab Cakes; Chipotle-honey remoulade. | \$3.00 each |
| ✦ Miniature Deep-Water Crab Cakes; sweet corn puree, red cabbage
& grain mustard slaw. | \$3.00 each |
| ✦ Norwegian Smoked Salmon Mousse; crisp cucumber wheel, lemon-Gherkin
Relish, chive crème fraiche. | \$3.00 each |
| ✦ Salted Cod Fritters; grilled radicchio slaw, marinara. | \$3.00 each |
| ✦ Fried Ipswich "Whole Belly Clams"; Myers lemon foam, dressed micro greens. | Mkt. |
| ✦ Lobster BLT; poached lobster, crispy pancetta, Mache lettuce,
served in an edible mini spoon. | Mkt. |
| ✦ Yellow Fin Tuna Tartar; Yuzu aioli, pickled and spiced carrot puree,
served on a crispy wonton round. | \$3.00 each |
| ✦ Blackened Sea Scallops; okra etouffee, corn and rice cake. | \$3.50 each. |
| ✦ Shrimp Tempura; pickled ginger, sesame seeds, sweet soy. | \$3.00 each |
| ✦ Bomster Sea Scallop; wrapped in smoked bacon, honey Dijon aioli. | Mkt. |
| ✦ Johah Crab Rangoon; sweet chili sauce. | \$2.50 each |
| ✦ Watch Hill Lobster Tartlet; baked mini custard with fresh thyme
& cream cheese. | 3.50 each |
| ✦ Mini Cod Fish Tacos; mild salsa, avocado mousse, and pickled onions. | \$3.00 each |
| ✦ Local Oysters Passed on a Half Shell; grapefruit Mignonette,
traditional cocktail sauce. | MKT |



Hors D'oeuvres

Pricing based on 250 pieces Minimum

FROM THE GARDEN

(S) = Seasonal

- | | |
|--|-------------|
| ✦ Asian Vegetable Lettuce Cups; ginger soy sauce, pickled ginger. | \$2.00 each |
| ✦ Basil, Feta, Roasted Tomato; skewered and finished with a white balsamic & watermelon reduction. | \$2.50 each |
| ✦ Loaded Squash Blossoms; filled with potato puree, crispy pancetta, chives & an orange crème fraiche dipping sauce. (S) | \$3.50 each |
| ✦ Basil Accented Mozzarella; cherry Heirloom tomato, aged balsamic reduction. | \$2.25 each |
| ✦ Foraged Mushroom Bread Pudding; melted gruyere, and micro arugula. | \$3.00 each |
| ✦ Crispy Eggplant Bites; roasted yellow tomato, smoked mozzarella, fresh basil, aged Trebbiano grape must reduction. | \$2.25 each |
| ✦ Honey Glazed Figs; truffle goat cheese, micro greens. (S) | \$3.50 each |
| ✦ Raspberry and Brie Wrapped in Filo. | \$2.50 each |
| ✦ Traditional Spanakopia. | \$2.00 each |
| ✦ Wild Mushroom Filo Triangles. | \$2.25 each |
| ✦ Sweet Potato Pop Over; ginger and peach marmalade. | \$2.25 each |
| ✦ Vegetable Summer Roll; sweet chili sauce. | \$2.25 each |
| ✦ Crispy Vegetable Spring Rolls; lemongrass hoisin aioli. | \$2.25 each |
| ✦ Tempura Vegetables; broccoli, cauliflower, green beans, peppers, and a Soy dipping sauce. | \$2.00 each |
| ✦ Broccoli and Cheddar Arancini; bite size risotto ball breaded and fried, served with house made zesty marinara sauce. | \$2.00 each |



Hors D'oeuvres

Pricing based on 250 pieces Minimum

FROM THE FARM

- | | |
|--|--------------|
| ✦ Garlic and Lamb Sausage; pickled red pepper yogurt, shaved cucumber, served on a bamboo skewer. | \$3.00 each. |
| ✦ Thai Grilled Chicken Satay; coconut peanut sauce. | \$2.25 each. |
| ✦ Jerk Spiced Seared Chicken; papaya puree, on a purple potato cake. | \$2.75 each. |
| ✦ Fennel Pollen Dusted Grilled Lamb Loin; mint and lemon crème fraiche, over grilled naan toast. | \$3.00 each. |
| ✦ Beef Tartar; sour dough toast, pea shoots, Osetra caviar. | 4.00 each |
| ✦ Spiced Tandoori Chicken Lettuce Wrap; tzatziki sauce. | \$2.75 each. |
| ✦ Herb and Dijon Crusted Marinated Lamb Chops; New Zealand lamb, cherry mint demi. | 4.50 each |
| ✦ Angus Slider; caramelized onions, gorgonzola cheese. | \$3.00 each. |
| ✦ Chorizo Slider; cheddar blend, smoked ranch dressing, and Bermuda onion. | \$3.00 each. |
| ✦ Cast Iron Seared Foie Gras; port wine reduction, cave aged cheddar, over a cranberry blini. | 3.50 each |
| ✦ Duck Confit; mango chutney, sesame pancake. | \$2.75 each. |
| ✦ Mini Beef Wellington; mushroom, puff pastry, Merlot demi. | 3.50 each |
| ✦ Mini Carnitas Tacos; mild salsa, sour cream, avocado puree, blended cheese. | 3.75 each |
| ✦ Beef Tenderloin Popover; gorgonzola cheese, caramelized onion confit, Boursin horseradish cream. | 3.50 each |

Stationary Displays

50 Person Minimum

RAW BAR

Pricing based on 50 pieces Minimum

Accompanied with Sliced Lemons, House Made Cocktail Sauce, Fresh Ground Horseradish, Grapefruit Mignonette, Spicy Aioli Served Over a Bed of Vibrant Seaweed.

✦ OYSTERS; local and regional oysters on the half shell.	\$3.5 each
✦ LITTLENECKS; local clams on the half shell.	\$2.00 each.
✦ JUMBO SHRIMP COCKTAIL; fresh poached jumbo shrimp.	\$4.00 each.
✦ JONAH SNAP & EAT CRAB CLAWS;	Mkt.
✦ AHI TUNA SASHIMI ROULADE; Sakame, Enoki mushrooms.	Mkt.
✦ POACHED LOBSTER TAILS;	Mkt.
✦ CHEF ATTENDED SHUCKER;	\$150.00
○ <i>One Shucker Per Every 50 Persons</i>	

TRADITIONAL LOCAL ORGANIC CRUDITE

Fresh local and regional hand sculpted organic vegetables, consisting of grape tomatoes, English cucumber, celery, zucchini, summer squash, broccoli, cauliflower, medley of sweet peppers, Haricot vert, and carrots. Artfully presented with an assortment of house made dips of caramelized onion, hummus and house made ranch. \$12.00 per person

FRESH EXOTIC FRUIT PLATTER

- ✦ A platter of fresh seasonal fruits served with a variety of dipping chocolates. \$180.00 serves 50

WGC ARTISAN CHEESE DISPLAY

- ✦ A selection of the finest local and world-renowned cheese from-farmstead cheese makers worldwide. Each display displays-elaborately with fresh fruits, house-made jams, marmalades, nuts-local honey, and assorted artisan crackers. \$18.00 per person

CHARCUTERIE BOARD

- ✦ An assortment of cured meats, pates, dried fruits and artisan toasted breads. \$20.00 per person

Signature Stationary Displays

50 Person Minimum

“TOP OF THE POND”

- ✦ A display of a little of everything, consisting of domestic cheese, fresh seasonal fruit accented with organic fresh sculptured crudité-vegetables, house made ranch and hummus dips, grilled French baguettes, lavash chips, and artisan crackers. 15.00 per person

EUROPEAN DISPLAY

- ✦ Chef selection of imported cheeses, cured French meats and Italian-cold cuts consisting of Saucisson sec, Prosciutto di Parma, Genoa salami, and spicy capicola; imported marinated olives, artichokes, mushrooms, organic grilled vegetables, and warm flatbreads. Accompanied with balsamic reduction, extra virgin olive oil, grilled French baguettes, jams, and citrus honey. 25.00 per person

WGC OCEAN FRONT RAW BAR

- ✦ Fresh local and regional oysters, local littleneck clams, Jonah snap and eat crab claws, and jumbo poached shrimp cocktail all presented over a bed of vibrant seaweed. Accompanied with sliced lemons, house-made cocktail sauce, fresh ground horseradish, grapefruit mignonette, Tabasco-Sauce and spiced aioli. Mkt. per person

Premium Raw Bar Add-Ons:

- **Ahi Tuna Sashimi Roulade:** with Wakame, fresh cucumber, Enoki mushrooms, and sweet soy. Mkt. per person
- **Poached Lobster Tails:** Mkt. per person
- **Chef Attendant Shuckers:** \$250. per shucker

ASIAN DISPLAY

- ✦ Chef's arrangement of Asian inspired culinary delights. Consisting of mini-Asian meatballs, pork dumplings, shrimp and lemongrass pot stickers, mini vegetable eggrolls, fresh vegetable, summer rolls, and Vietnamese marinated chicken satay. Accompanied with soy, sweet chili, and coconut peanut sauce. 20.00 per person

Entrées

*50 Person Minimum
Please select 2 entrée options.*

All WGC entrées are served with warm artisan bread, with house whipped butter and a house side salad. Each entrée is accompanied by a choice of two seasonal side options.
Seasonal Salads Substitution +\$10. pp

WGC sources ingredients from local sustainable sources with an emphasis on all natural, organic and humanely raised and responsible food sources. As we are a "from scratch" kitchen our food contains little to no artificial flavors, enhancers or preservatives.

SURF & TURF/ LAND AND SEA OPTIONS

✦ Available to be customized by our Executive Chef Mkt.

FROM THE FARM

- ✦ **WGC Chicken Marsala;** thin boneless chicken breasts pan seared and sautéed with organic mushrooms, baby spinach and garlic with Marsala wine and chicken stock. \$40.00 per person
- ✦ **Chicken Danielle;** Tender boneless chicken breasts sautéed with lemon, white wine, artichoke hearts, roasted red peppers and capers. \$40.00 per person
- ✦ **Grilled Chicken Toscana;** Semi boneless chicken breast marinated in Italian herbs and spices grilled and finished with a roasted garlic golden chicken demi-glace. \$40.00 per person
- ✦ **All Natural Chicken Roulade;** thin boneless chicken breast rolled and stuffed with prosciutto, sage, artichoke hearts, and mozzarella cheese, seared and finished with a lemon thyme chicken demi. \$45.00 per person
- ✦ **Peppered Mandarin Duck Breast;** yuzu marinated with fresh cracked black pepper and ginger then slowly seared to attain a crispy golden skin then finished with a mandarin orange sauce. \$50.00 per person
- ✦ **Citrus Marinated Statler Breast;** semi boneless chicken breast marinated In a medley of fresh citrus, garlic and shallots. Slowly roasted and topped with a rosemary and thyme chicken demi. \$45.00 per person
- ✦ **WGC Chicken Francaise;** Egg battered and pan fried then topped with a lemon-thyme beurre blanc. \$40.00 per person

FROM THE FARM CONTINUED

- ✦ **Chicken or Veal Milanese Ala Parmesan;** thinly sliced boneless and tenderized breaded chicken or veal. Pan fried until golden brown then finished with our house made marinara sauce and a blend of mozzarella and parmesan cheeses. \$40.00 per person
\$45.00 Provimi Veal
- ✦ **Chianti Braised Short Ribs;** 7oz portion of boneless short rib that's slowly braised in a Chianti red wine, vegetables and fresh herbs in a rich beef demi-glace. \$55. per person
- ✦ **8oz Filet Mignon of Beef;** grilled center cut of beef tenderloin, the butcher's most tender cut. Topped with one of our house-made sauces. \$80. per person
- ✦ **10oz Angus Sirloin;** grilled boneless cut of beef from the loin, flavorful and tender. Topped with your choice of one of our house-made sauces. \$60. per person
- ✦ **12oz Prime Rib of Beef;** boneless whole rib that is slowly roasted in order to achieve a tender yet extremely flavorful cut of beef. Served with our rosemary garlic Au-Jus and horseradish cream sauce. \$58. per person
- ✦ **Colorado Rack of Lamb;** domestic free-range lamb marinated and grilled to perfection served with our roasted cherry-mint demi lamb sauce. \$68. per person
- ✦ **Roasted Stuffed Veal Chop;** 14oz stuffed with a blend of spinach, gorgonzola, roasted peppers and prosciutto topped with a Sherry mushroom demi. \$78. per person

SIGNATURE STEAK SAUCES

Chianti Wine Demi-Glace; rich reduction of roasted beef stock with an accent of Chianti wine.

Horseradish Cream; a perfect blend of creamy and spicy to compliment any cut.

Bearnaise Sauce; buttery rich and zesty with hints of lemon and tarragon.

Creamy Truffle Mushroom Demi; rich and creamy with delicately prepared organic mushrooms.

Chimichurri; a zesty blend of fresh herbs, garlic and citrus.

FROM THE SEA

- ✦ Grilled or Seared Organic Farm Raised Salmon; 7oz portion of salmon topped with a lemon herb beurre blanc. \$48.00 per person
- ✦ Baked Captains Cut Chatham Cod; 8oz center cut loin portion of cod fish, lathered in olive oil, lemon juice and fresh herbs. Topped with a buttery breadcrumb and baked in a blend of white wine and butter until golden brown. \$45.00 per person
- ✦ Grilled Georges Bank Swordfish; 7oz portion of center cut swordfish topped with a roasted red pepper coulis and lemon caper butter. \$58. per person
- ✦ Pan Seared Colossal Georges Bank Scallops; five U-10 sea scallops pan seared until crispy golden brown and finished with an orange and chive beurre blanc. \$55. per person
- ✦ Grilled or Seared Sesame Coriander Yellow Fin Tuna Loin; 7oz portion of center cut yellowfin tuna served with wasabi, aioli and ginger soy sauce. \$Mkt. per person
- ✦ Grilled or Seared Halibut Filet; seasoned with Himalayan pink salt and basted with butter, slowly cooked to retain the halibuts natural flavors. Finished with a pickled pepper garlic butter. \$Mkt. per person

VEGETARIAN & VEGAN

- ✦ Quinoa Tabbouleh and Hummus Grilled Eggplant Rolitini; Topped with a cucumber and tomato heirloom salad with olives and feta, finished with a red bell pepper reduction and basil oil. \$40.00 per person
- ✦ Black Truffle Mushroom Ravioli; hand crafted mushroom ravioli served in a parmesan truffle cream sauce with grilled asparagus tips and finished with crispy leeks and basil oil. \$40.00 per person
- ✦ Citrus Marinated Crispy Tofu; wrapped in kataifi and pan fried until crispy, served with braised lentils with sautéed baby bok choy. \$40.00 per person
- ✦ Portabella “Bun” Sweet Potato and Quinoa; two large grilled portabella mushroom caps take the place of the bun for this burger. Served with lettuce, tomato, Bermuda onion, zesty red pepper and tomato ketchup. Accompanied with house cut French fries. \$40.00 per person

VEGETARIAN & VEGAN CONTINUED

- ✦ **Italian Eggplant Parmesan;** classically prepared with layers of our San Marzano marinara sauce, shredded mozzarella and parmesan cheeses. Served with a side of fresh penne pasta. **\$40.00 per person**
- ✦ **Lemon- Caper Olive Oil Pasta with Seasonal Vegetables;** sautéed vegetables consisting of roasted tomatoes, zucchini, summer squash, and mushrooms tossed with fresh penne pasta then finished with parmesan reggiano cheese. **\$40.00 per person**

ENTRÉE & BUFFET SIDES

- ✦ **Garlic Whipped Yukon Gold Potatoes;** a classic of whipped skinless flavored gold potato with hints of garlic.
- ✦ **Roasted Fingerling Potatoes with Fine Herbs;** tender and flavorful and the savor of fresh herbs.
- ✦ **Roasted New Potato with Garlic Spices;** red bliss potatoes crispy and tender with aromatic spices.
- ✦ **Crispy Gouda Potato Rosti;** shaved potato tossed with herbs and smoked Gouda cheese that's pan fried to achieve a golden brown crispy edge.
- ✦ **Potato Gratin with Thyme and Parmesan Cheese;** thinly sliced russet potato layered with cream, parmesan and fresh thyme. Baked till golden brown and presented as a wedge portion.
- ✦ **Butter Boiled Baby Marble Potatoes with Fresh Herbs;** mini round potatoes consisting of red bliss, Yukon gold, purple Peruvian potatoes. Tossed with melted butter and fresh chopped herbs.
- ✦ **Creamy Parmesan Risotto;** Italian Carnaroli rice slowly cooked with vegetable stock finished with cream, butter and parmesan cheese. **+ \$3.00 per person**
- ✦ **Sauteed Haricot Vert;** French style green beans, crisp and sweet. Sauteed in olive oil.
- ✦ **Lemon Grilled Jumbo Asparagus;** hand peeled and grilled, finished with olive oil and fresh lemon juice.
- ✦ **Summer Vegetable Medley;** steamed vegetables consisting of zucchini, summer squash, red pepper, cauliflower, broccoli, and carrots tossed with olive oil and butter.
- ✦ **Sautéed Broccolini;** In the same family as broccoli, sweet and buttery, tender yet crunchy.
- ✦ **Baby Vegetable Medley;** A blend of zucchini, squash, carrots and beets.

Culinary Dinner Stations

50 Persons Minimum

If you're looking for something a little less formal than the traditional "sit down" dinner experience, then these free-flowing dinner stations are just what you are looking for! Some stations are interactive, some chef attended are sure to wow your guests as they mingle amongst the culinary artistry of your chosen cuisines from around the world. Smaller portion sizes ensure your guests will have a true global tasting experience.

WHEN IN ROME

A taste of Italy with a view.

\$55.00 per person

- + Caesar Salad; crisp romaine lettuce, grape tomatoes, garlic and olive oil croutons, parmesan cheeses, and our house made Caesar dressing.
- + Baked Eggplant Involtni; fried eggplant rolled with ricotta and sliced prosciutto. Topped with San Marzano marinara sauce and parmesan Reggiano cheese.
- + Crispy Garlic Bread; local fresh artisan Italian bread baked to golden brown.

Please select two pasta dishes for the chef attendants to prepare for you and your guests.

- + Linguine Fruit di Mare; littlenecks, shrimp, scallops and lobster tossed in zesty tomato broth.
- + Gimelli with Creamy Arugula Pesto; tossed with crispy prosciutto, roasted peppers and parmesan cheeses.
- + Penne; sautéed with either alfredo, ala vodka, marinara, pizziola, carbonara, primavera, aglio e olio. Add Chicken \$3.00 per person/ Add Shrimp \$6.00 per person.

NEW ENGLAND SHORE BAKE

An assortment of culinary fare that New England waters have to offer.

\$65. per person

- + Classic Caesar Salad;
Chopped Romaine lettuce, parmesan Reggiano cheese, lemon pulp, house croutons, and our house crafted Caesar dressing.
- + New England Clam Chowder
- + Chorizo and Westerly Soupy Stuffies;
- + Clam Bake Bag; Fresh Littlenecks, Mussels, Potatoes, Corn on the Cob, & Chorizo
- + Mini Cod Fish and Chips; Served in a paper corn presented on a bed of vibrant wheat grass.
 - o Add Steamed 1 ½ lb. Local Lobster; with Drawn Butter. + Mkt. per person

NEW ENGLAND FARM

From New England's finest farms, chicken, beef, pork and locally grown produce will highlight this station including chef attended carving. \$75. per person

- ✦ Arugula and Beet Salad; with candied spiced walnuts, crumbled goat chevre, and served with a lemon-blueberry vinaigrette.
- ✦ Free-Range Semi Boneless Chicken Breast; topped with grilled peaches and tarragon cream.
- ✦ Grilled Honey Brined American Kurabuta Pork Tenderloin; served with braised beluga lentil, roasted baby carrots and fig syrup.
- ✦ Roasted Marinated Beef Tenderloin; served with roasted baby potatoes, caramelized Cipollini onions, and a cognac demi-glace.

ASIAN NOODLE BAR

At this interactive display your guests will choose a hot noodle, sauce and topping of their liking to create a custom noodle bowl. \$45.00 per person

- ✦ Noodles; green tea soba, lo mein and rice sticks.
- ✦ Toppings; coconut shrimp, Bulgogi beef, diced curry chicken, carrots, snow peas, fresh lime, fresh mint, basil, mung beans, julienne peppers, hard boiled eggs, sliced Bok Choy, and toasted chopped peanuts.
- ✦ Sauces; soy ginger, coconut curry, sweet chili, and Thai-lime.

THE AMERICAN WESTERN

A taste of the wild west, with a chef attended carving station. \$55. per person

- ✦ Corn Bread; sweet and juicy traditional corn bread.
- ✦ Cole Slaw; house shredded cabbage tossed in our WSC Cole slaw dressing.
- ✦ WGC Chopped Salad; iceberg lettuce, tomato, cheddar cheese, cucumber, peppers, avocado, smoked tasso ham, and hardboiled egg.
- ✦ Grilled Baby Back Pork Ribs; served with tangy barbecue sauce.
- ✦ Carved Roasted Sirloin of Beef or Prime Rib;

CALIFORNIA LOVE

Highlights of California's fun and flavorful food. Chef attended burgers will be seared to order for you and your guests. **\$48.00 per person**

- ✦ **Heirloom Tomato Caprese Salad;** sliced organic heirloom tomatoes layered with buffalo mozzarella cheese and finished with fresh basil, balsamic reduction and extra virgin olive oil.
- ✦ **Assorted Sushi;** consisting of California rolls, spicy tuna rolls, and salmon sashimi roll.
- ✦ **Grilled Flatbreads;** Pepperoni and Cheese Flatbread, Vegetable Flatbread and Meat Lovers.
- ✦ **Mini Burger Bar;** slider sized burgers presented with lettuce, tomato, sliced red onion, pickles, and avocado. Served with mini brioche buns and assorted sauces.

GRAND ICE CREAM SUNDAE BAR

Chef attended and artfully presented, your guests can create any sundae of their liking! Includes a Coffee & Tea Station. **\$20.00 per person**

- ✦ **Rhode Island Artisan Ice Cream Flavors;** chocolate, strawberry, vanilla and coffee.
- ✦ **Sauces;** Hot Fudge, Caramel, and butterscotch.
- ✦ **Toppings;** whipped cream, cherries, chocolate sprinkles, gummy bears, M&Ms, peanuts, toffee pieces, Reese's pieces, pineapple chunks, marshmallows, marinated strawberries and Oreo cookie pieces.

CHEF ATTENDED CARVING STATION

\$150.00 Chef Carving Fee

A great compliment to any of our signature buffets, add a chef attended carving station to provide your guest with a complete culinary experience, please select one of the following... **\$20.00 per person**

- **Maple Roasted Turkey Breast;** served with turkey gravy, herb mayonnaise and cranberry sauce.
- **Orange Pineapple Roasted Ham;** served with orange pineapple jus and Dijon mustard.
- **Roasted Marinated Sirloin of Beef;** served with Chianti demi, Dijon mustard and horseradish cream sauce.
- **Marinated Beef Tenderloin;** served with Chianti demi, Dijon mustard and horseradish cream sauce. **\$30.00 per person**

DESSERTS

\$5. per person

WGC does not employ a pastry chef, therefore all deserts will have to be ordered by the host from a certified bakery. Desserts can be dropped off the morning of the event after **10:00 am**.

The fee of \$5. per person is our plate charge that includes fresh whipped cream and garden mint.

Home-made desserts are prohibited by the Rhode Island Health Department!

WGC Beverage Options

OPEN BAR:

- ✦ **Open Bar;** Open bar is based upon consumption and can be limited to your budget's needs.
- ✦ **Open Beer & Wine;** Limits your guests to open beer and wine only, not liquor.
- ✦ **Cash Bars;** Your guests will have to pay cash or run a tab for the duration of the night on a credit card. (A 3.5% fee would apply for all debit and credit cards/ with a minimum tab of \$30.)

PORTABLE BAR:

- ✦ **To help with beverage service a portable bar option is available on our deck that can offer wine, beer and signature cocktails. \$250.00 Fee**

WINE

- ✦ **Champagne Toast;** \$5. per person (Choice of house sparkling wine or prosecco)
- ✦ **Wines by The Glass;** pricing ranges from \$10. - \$15. per glass
- ✦ **Wines by The Bottle;** pricing ranges from \$40. - \$300. per bottle
- ✦ **Corkage Fee;** \$50.00 per bottle
 - *(Only wines that are not on the WGC wine list are permitted)*

BEER

- ✦ **Bottles & Cans;** pricing ranges form \$5.00 - \$12.00 per beer
- ✦ **Local Draft;** pricing ranges from \$6.00 - \$12.00 per beer

LIQUOR

- ✦ **Mixed Drinks;** range from \$10.00 - \$25.00 per cocktail
- ✦ **Sangria by The Gallon;** available in red, white or rosé (\$150.00 per gallon)
- ✦ **Signature Cocktails;** Our mixologist will work with you to create a miniature signature cocktail that will allow your guest to enjoy a cocktail in a timely manor upon arrival. MKT.

Non-Alcoholic

- ✦ **Fountain Soft Drinks;** \$5.00 per soft drink *(no-refills)*
- ✦ **Lemonade by the Gallon;** \$60.00 per gallon *(Available flavors: blueberry or raspberry)*
- ✦ **Iced Tea by the Gallon;** \$60.00 per gallon
- ✦ **Sparkling or Still Spring Water;** 1 liter bottles: \$10. per bottle
- ✦ **Coffee & Tea Station;** \$5. per person (Minimum 50 persons)

*All Guests Consuming Alcohol Must Be 21 Years of Age or Older!
No outside alcohol is permitted to be brought onto WGC property!
Shots are Prohibited!*

WGC Management Reserves the Right to Shut Guests off Who Are Intoxicated Including Shutting Down the Bar.

Weekapaug Golf Club

Preferred Venter List

Disc Jockey Services: *D.J. professionals who use state of the art sound and lighting equipment.*

- **Johnny Mac's Music:** Phone: 401- 741 -2310
- **Spin Enterprises** Phone: 860- 961 -0949 www.spinenterprise.com
- ***Music Express** Phone: 401- 943 -1870

Photographers: *Professional Photography Services:*

- **Seth Jacobson Photography:** Phone: 401- 862 -7449
- **Jennifer Neves Photography:** Phone: 401- 253 -0010
- **Jenee Cook Photography:** Phone: 860- 834 -0231 www.jenecookphotography.com

Bands: *Professional musicians from soloists to 8 piece bands:*

- **Lainey Dionne:** (*Soloists*) Phone 401-595-7790 www.laineydionne.com
- **SUGAR:** (*3 – 8 Piece Band*) Phone 860-460-7032 www.sugarofficial.com
- **Redline** (*3 – 7 Piece Band*) Phone 617-763-6131 www.murrayhilltalent.com
- **Brass Attack** (*6 – 8 Piece*) Phone 401-943-2622 www.brassattack.com

Florists: *Professional arrangements of flowers, centerpieces and accents:*

- **Broadview Florist & Garden:** Phone: 401- 322 -0390 www.broadviewgardencenter.com
- **Roseanna's Flowers:** Phone: 401 -596 -7677 www.rosannasflowers.com
- **Weed Weavers:** Phone: 401- 789 -1453 www.weedweavers.com

Bakeries & Pastry: *Professionally designed and baked cakes, pastries and cupcakes:*

- **Vesta Bakery:** Phone: 401- 348 -7055
- **Sweet Cakes Bakery:** Phone: 401- 789 -5420
- **Scrumptions:** Phone: 401- 884 -0844

Transportation: *Professional limousine, town car, trolley, carriage and valet services*

- **Pure Luxe Limousine:** Phone: 401- 871 -4757
- **New Deal Horse & Carriage:** Phone: 401- 295 -4490
- **South County Trolley LLC:** Phone: 401- 932 -7288
- **United Parking Valet:** Phone: 401- 865 -0435

Rentals & Event Designers:

- **Spin Enterprise Rentals:** Phone: 860- 961 -0949
- **Exquisite Events:** Phone: 401- 792 -3254

Hotel Accommodations: *Peak season is usually a three- night block for most hotels in South County.*

- **Shelter Harbor Inn:** Phone: 401- 322 -8883 www.sherlterharborinn.com
- **Weekapaug Inn:** Phone: 885- 679 -2995 www.weekapauginn.com

