

*Tunxis*  
COUNTRY CLUB



*weddings*





*weddings*  
by Tunxis Country Club

## YOUR RECEPTION INCLUDES

- One-hour Pre-Reception Cocktail Hour
- Four-hour Reception
- Open Bar with Domestic, Import & Craft Beer, House Wines, & Mid-Shelf Liquors
- Floor-Length Linens
- Professional On-Site Coordinator
- All-Day Use of Bridal Suite
- Unlimited Planning Sessions
- Dance Floor
- Cake Cutting & Serving
- Centerpiece Accents *Wood slices, vases, pillar candle*
- Champagne Toast *or sparkling cider*
- Soft Drinks, Coffee, Tea
- One Complimentary Round of Golf for up to four people

*Love is for everyone*



# weddings

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## **CANAL RECEPTION** *a plated dinner*

Includes your choice of one (1) displayed and two (2) butler-passed hors d'oeuvres during Cocktail Hour, one (1) appetizer, one (1) salad, two (2) entrées plus one (1) vegetarian substitution, and two (2) accompaniments

\$124++ per person

## **WATERVILLE RECEPTION** *a buffet dinner*

Includes your choice of one (1) displayed and two (2) butler-passed hors d'oeuvres during Cocktail Hour, one (1) salad, two (2) pastas, two (2) entrées plus one (1) vegetarian substitution, and two (2) accompaniments

\$120++ per person Two Entrées

\$131++ per person Three Entrées

## **RIVERSIDE RECEPTION** *a plated dinner*

Includes your choice of three (3) displayed and three (3) butler-passed hors d'oeuvres during Cocktail Hour, one (1) appetizer, one (1) salad, three (3) entrées plus one (1) vegetarian substitution, and two (2) accompaniments

\$134++ per person

## **MEADOWS RECEPTION** *activity stations*

Includes your choice of one (1) displayed and two (2) butler-passed hors d'oeuvres during Cocktail Hour, one (1) salad station, one (1) pasta station, two (2) carving stations and two (2) accompanying stations

\$142++ per person



## CANAL RECEPTION *a plated dinner*

### Pre-Reception: One Hour

#### **DISPLAYS** *kindly select one*

International & domestic gourmet cheese and fruits served with assorted crackers

Vegetable crudité with roasted red pepper hummus and buttermilk herb dressing

Vine-ripened tomato bruschetta, fresh basil, and buffalo mozzarella

#### **BUTLER PASSED HORS D' OEUVRES** *kindly select two*

### Dinner

#### **SALAD** *kindly select one*

House

Mixed greens with garden vegetables and balsamic vinaigrette

Caesar

Hearts of romaine, parmesan cheese, and garlic croutons with creamy Caesar dressing

Baby Spinach

Baby Spinach with goat cheese, red onion, bacon, toasted almonds and champagne vinaigrette

Strawberry Fields

Mixed greens with sliced strawberries, red onion, gorgonzola cheese, sugared pecans and strawberry vinaigrette

#### **PASTA** *kindly select two, served with parmesan and dinner rolls*

Rigatoni Pasta, tomato basil marinara

Butternut Squash Ravioli, brown butter and sage

Tortellini, pesto marinara

Potato Gnocchi, Alfredo

#### **ENTRÉE** *kindly select two, and a vegetarian substitution*

Sauteed Breast of Chicken, lemon caper sauce

Pan-Roasted Breast of Chicken, parmesan-garlic crust with sundried tomato beurre blanc

Rosemary Grilled Breast of Chicken, mushroom marsala sauce

Roasted Breast of Turkey, lemon pepper, sage, brown gravy

Bacon-Wrapped Pork Tenderloin Tips, garlic red wine demi-glace

Seared Filet of Salmon, Asian soy glaze

Baked Cod, butter and breadcrumbs with white wine sauce

Grilled Walleye, mango salsa

Sliced New York Strip, traditional chimichurri

Seared Sirloin, red wine demi-glace

Eggplant Parmesan, mozzarella and parmesan

Roasted Stuffed Winter Squash, seasonal vegetable ragout

Zucchini Roulade, stuffed with quinoa and roasted vegetables, with tomato balsamic salsa

#### **ACCOMPANIMENTS** *kindly select two*

\$124++ per person

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++ Indicates additional 20% service charge & 7.35% state sales tax.  
Prices subject to change without prior notice.  
Substitutions subject to additional charge.



## RIVERSIDE RECEPTION *a plated dinner*

### Pre-Reception: One Hour

#### **DISPLAYS** *kindly select two*

Vegetable crudité with roasted red pepper hummus and buttermilk herb dressing

Vine-ripened tomato bruschetta, fresh basil, and buffalo mozzarella

Antipasto Station, cheese, olives, peppers, jams, crackers, and crostini

Baked Brie, en croute with mixed berries

#### **BUTLER PASSED HORS D'OEUVRES** *kindly select three*

### Dinner

#### **SALAD** *kindly select one*

Caesar

Hearts of romaine, parmesan cheese, and garlic croutons with creamy Caesar dressing

Baby Spinach

Baby Spinach with goat cheese, red onion, bacon, toasted almonds and champagne vinaigrette

Strawberry Fields

Mixed greens with sliced strawberries, red onion, gorgonzola cheese, sugared pecans and strawberry vinaigrette

Caprese

Vine-ripened tomatoes, fresh mozzarella, basil, balsamic vinaigrette

#### **PASTA or APPETIZER** *kindly select one*

Rigatoni Pasta, tomato and basil marinara

Butternut Squash Ravioli, brown butter and sage

Tortellini, pesto marinara

Potato Gnocchi, Alfredo

Jumbo Gulf Shrimp, classic cocktail sauce

Ceviche

#### **ENTRÉE** *kindly select three, and a vegetarian substitution*

Sauteed Breast of Chicken, lemon caper sauce

Pan-Roasted Breast of Chicken, parmesan-garlic crust with sundried tomato beurre blanc

Rosemary Grilled Breast of Chicken, mushroom marsala sauce

Roasted Breast of Turkey, lemon pepper, sage, brown gravy

Bacon-Wrapped Pork Tenderloin Tips, garlic red wine demi-glace

Grilled Filet of Atlantic Salmon, heirloom tomato salsa

Grouper Filet, champagne citrus sauce

Blackened Red Snapper, crab imperial topping, lemon herb butter

Seared Filet Mignon, peppercorn demi-glace

Herb-Rubbed Ribeye, pan juices, maître d' butter

Eggplant Parmesan, mozzarella and parmesan

Roasted Stuffed Winter Squash, seasonal vegetable ragout

Zucchini Roulade, stuffed with quinoa and roasted vegetables, with tomato balsamic salsa

#### **ACCOMPANIMENTS** *kindly select two*

\$134++ per person

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Substitutions subject to additional charge.



## WATERVILLE RECEPTION *a buffet dinner*

### ENTRÉE *kindly select two, and a vegetarian substitution*

Sauteed Breast of Chicken, lemon caper sauce

Pan-Roasted Breast of Chicken , parmesan-garlic crust with sundried tomato beurre blanc

Rosemary Grilled Breast of Chicken, mushroom marsala sauce

Roasted Breast of Turkey, lemon pepper, sage, brown gravy

Bacon-Wrapped Pork Tenderloin Tips, garlic red wine demi-glace

Seared Filet of Salmon, Asian soy glaze

Baked Cod, butter and breadcrumbs with white wine sauce

Grilled Walleye, mango salsa

Sliced New York Strip, traditional chimichurri

Seared Sirloin, red wine demi-glace

Eggplant Parmesan, mozzarella and parmesan

Roasted Stuffed Winter Squash, seasonal vegetable ragout

Zucchini Roulade, stuffed with quinoa and roasted vegetables, with tomato balsamic salsa

### ACCOMPANIMENTS *kindly select two*

\$120++ per person Two Entrées

\$131++ per person Three Entrées

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### Pre-Reception: One Hour

#### DISPLAYS *kindly select one*

International & domestic gourmet cheese and fruits served with assorted crackers

Vegetable crudité with roasted red pepper hummus and buttermilk herb dressing

Vine-ripened tomato bruschetta, fresh basil, and buffalo mozzarella

#### BUTLER PASSED HORS D' OEUVRES *kindly select two*

### Dinner

#### SALAD *kindly select one*

House

Mixed greens with garden vegetables and balsamic vinaigrette

Caesar

Hearts of romaine, parmesan cheese, and garlic croutons with creamy Caesar dressing

Baby Spinach

Baby Spinach with goat cheese, red onion, bacon, toasted almonds and champagne vinaigrette

Strawberry Fields

Mixed greens with sliced strawberries, red onion, gorgonzola cheese, sugared pecans and strawberry vinaigrette

#### PASTA *kindly select two, served with parmesan and dinner rolls*

Rigatoni Pasta, tomato basil marinara

Butternut Squash Ravioli, brown butter and sage

Tortellini, pesto marinara

Potato Gnocchi, Alfredo



## MEADOWS RECEPTION *activity stations*

### Pre-Reception: One Hour

#### **DISPLAYS** *kindly select two*

International & domestic gourmet cheese and fruits served with assorted crackers

Vegetable crudité with roasted red pepper hummus and buttermilk herb dressing

Vine-ripened tomato bruschetta, fresh basil, and buffalo mozzarella

Antipasto Station, cheese, olives, peppers, jams, crackers, and crostini

Baked Brie, en croute with mixed berries

#### **BUTLER PASS HORS D'OEUVRES** *kindly select two*

### Dinner

#### **SALAD STATION**

Romaine Lettuce, Mixed Field Greens, Baby Spinach, Mushrooms, Red Onion, Roma Tomatoes, Carrots, Cucumbers, Toasted Almonds, Feta Cheese, Blue Cheese, Parmesan Cheese, and Bacon. *Choice of dressings: ranch, Italian, balsamic vinaigrette*

#### **PASTA STATION** *kindly select three pastas and three sauces*

Pastas: Rigatoni, penne, linguini, tortellini, cheese ravioli, butternut squash ravioli, potato gnocchi

Sauces: Pesto, marinara, Alfredo, vodka, tomato basil, Bolognese, Served with parmesan cheese and bread sticks

#### **CARVING STATIONS** *kindly select two*

Roasted Tenderloin of Beef, au jus & horseradish cream

Honey Cured Virginia Ham, Dijon mustard sauce

Roasted Turkey, cranberry sauce & gravy

Apple Roasted Pork Tenderloin, rosemary sauce

Atlantic Salmon, Asian soy glaze

#### **ACCOMPANYING STATIONS** *kindly select two*

Potato Station

French Fries, Mashed Potatoes, Tater Tots, Baked Potatoes  
*With butter, sour cream, shredded cheese, chives, ketchup, and bacon*

Taco Station

Ground Beef, Mesquite Chicken, Fried Fish  
*Served with: shredded lettuce, refried beans, sour cream, pico de gallo, and guacamole*

Pizza Station *kindly select three pizzas with up to two toppings each*  
Cheese, pepperoni, mushrooms, onions, sausage, black olives, green peppers, pineapple, bacon

Carnival Treats

Soft pretzels, gourmet popcorns, mini corn dogs, funnel cake, and churros

Far East

Thai peanut noodle salad, vegetable fried rice, mini pork bao buns, shrimp dumplings, and potstickers

\$142++ per person

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## INCLUDED SELECTIONS *for your reception*

### BUTLER PASSED HORS D' OEUVRES

### ACCOMPANIMENTS

Yukon Gold Mashed Potatoes  
 Herb-Roasted Red Potatoes  
 Wild Rice Pilaf  
 Lemon Infused Pearl Couscous  
 Steamed Rainbow Carrots  
 Seasonal Vegetable Medley  
 Asparagus with Garlic Butter  
 Steamed Broccolini

Raspberry & Brie Puff Pastry  
 Spanakopita with Spinach & Feta  
 Buffalo Chicken Spring Roll  
 Peking Roasted Duck Spring Rolls  
 Chicken Satay, teriyaki sauce  
 Beef Satay, peanut sauce  
 Bacon Wrapped Scallops, honey glazed  
 Paella Croquette, shrimp & chorizo  
 Braised Short Rib & Manchego Empanada  
 Stuffed Mushrooms, cheese & spinach  
 Moroccan Lamb Kabob with Fig, Apricot & Peppers  
 Chicken Tandoori  
 Samosa, spiced potato & green peas  
 Chicken & Cheese Quesadillas Cone  
 Chicken & Lemongrass Potsticker  
 Edamame Dumpling  
 Shaomai, with shrimp & vegetables  
 Petite Crab Cakes  
 Shrimp Tempura





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## BAR ENHANCEMENTS

### WINE UPGRADES

Table Wine Upgrade \$3++ per person

A bottle of house white and red is placed at each table for dinner service

Italian Wine Upgrade \$6++ per person

House wines are replaced with our favorite varietals from Banfi, Cavaliere D'Oro, Michele Chiarlo, Luna Nuda and Antinori

Premium Wine Upgrade \$11++ per person

House wines are replaced with our favorite varietals from Joel Gott Wineries

### OPEN BEER, WINE, MID-SHELF LIQUOR

*A selection of domestic, imported and craft beers, house wines, and mid-shelf vodka, gin, rum, tequila, and whiskey are included with all Reception Packages, featuring recognizable brands like:*

Tito's Vodka, Deep Eddy Vodka, Beefeater Gin, Captain Morgan Spiced Rum, Bacardi Superior Rum, Espolon Tequila, Jim Beam Bourbon, Jack Daniel's Whiskey, Dewar's Scotch

### PREMIUM LIQUOR UPGRADE \$11++ per person

*Mid-shelf vodka, gin, rum, tequila, and whiskey brands are replaced with top-shelf varieties, featuring renowned brands like:*

Grey Goose Vodka, Tanqueray Gin, Patron Silver Tequila, Maker's Mark Bourbon, Jameson Irish Whiskey, Crown Royal Whiskey, Johnny Walker Black Scotch, Courvoisier VS Cognac

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## RECEPTION ENHANCEMENTS

### BRIDAL SUITE PROVISIONS

Princess Tea Sandwiches \$11++ per person

A presentation of miniature sandwiches: tomato & cheddar, ham brie & apple, salmon & cucumber, California chicken & avocado

Sweeter Continental \$8++ per person

Sliced fresh fruit, seasonal berries, assorted sweet pastries, muffins, and scones, served with orange and cranberry juices

Healthier Continental \$11++ per person

Vanilla yogurt with honey almond granola and seasonal berry embellishments, miniature turkey bacon & egg white sandwiches, and avocado toasts, served with orange and cranberry juices

Great Grains Continental \$8++ per person

A variety of bakery-fresh, locally-sourced bagels, flavored cream cheeses, and softened butter

### PREMIUM PRE-RECEPTION DISPLAYS

Baked Brie \$6++ per person

En croute, with raspberry sauce

Charcuterie Selection \$8++ per person

With cheese, olives peppers, jams, gourmet crackers, and crostini

Crab Dip \$7++ per person

With gourmet crackers, and toasted ciabatta

Yellowfin Tuna Platter \$9++ per person

Sashimi-style, with wasabi, pickled ginger, and spiced teriyaki

Italian Meatballs \$7++ per person

A la Arrabbiata

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## RECEPTION ENHANCEMENTS

### LATE NIGHT SNACKS

Warm Soft Pretzels \$6++ per person  
With cheese sauce and spicy mustard

French Fry Bar \$6++ per person  
Classic fries, sweet potato fries, waffle-cut fries, and tater tots, served with assorted sauces and gourmet salts

Sliders \$9++ per person  
Wagyu beef, buffalo chicken, and pulled pork

Carnival Treats Collection \$10++ per person  
Soft pretzels, gourmet popcorns, mini corn dogs, funnel cake, and churros

Breakfast Sandwiches \$7++ per person  
Assorted breakfast sandwiches

S'mores Bar \$5++ per person  
Marshmallows, Hershey's chocolate, graham crackers, fire

### DESSERTS

Assorted French Macarons \$4++ per person  
Chocolate, Vanilla, Coffee, Pistachio, Raspberry, and Lemon *Gluten-Friendly*

Assorted Petit-Fours \$3++ per person  
Chocolate Tarts, Choux Praline, Pistachio Squares, Tangerine Tarts, Chocolate Eclair, Coffee Eclair, Opera Squares, Lemon Tarts, and Raspberry Tarts

Assorted Brownie Bites \$4++ per person  
Raspberry, Blondie, Peanut Butter, and Zebra

Assorted Truffles \$4++ per person  
Salted Caramel, Bavarian Crème, Raspberry, Coconut, Mocha, and Champagne

Assorted Cheesecake Drops \$5++ per person  
Milk Chocolate, and White Chocolate

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## ABOUT US

Our versatile accommodations and multiple event spaces offer an extraordinary backdrop, for either small, intimate gatherings or large, elegant receptions.

We can't wait for our family to welcome yours!

*Tunxis*  
COUNTRY CLUB  
— Est. 1962 —

87 Town Farm Rd  
Farmington, CT 06032  
(860) 677-1367 | [tunxisgolf.com](http://tunxisgolf.com)  
*Convenient to Hartford in historic Farmington*

## VENUE PRICING

Pavilion Ceremony Fee \$575

Field Ceremony Fee \$775

Includes one hour of ceremony time, with coordination, white resin fold-out chairs, and rehearsal time (day prior)

*Love is for everyone*

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++ Certain dates subject to minimum total expenditure requirement that may additionally alter facility fees.