

Pawtucket Country Club

WEDDING MENU



WELCOME TO THE

Pawtucket Country Club

Welcome and thank you for considering
Pawtucket Country Club to host your next event!

While always exhilarating, planning and hosting an event or special occasion may sometimes feel a bit overwhelming. Between managing the menu, guest count, decor, ambiance, entertainment, set-up, and more, ensuring an event goes off without a hitch requires an innate attention to detail.

Luckily, the team at Pawtucket Country Club has years of experience planning and executing countless celebrations.

They're a team you can count on every step of the way. Focus on what really matters — the memories — and let our team guide you through the rest.

Whether you're planning a baby shower, a wedding reception, a corporate party, or any host of various events, we offer two different event spaces, customizable menus, trusted vendors, and an experienced team to help you bring your vision to life.

We look forward to working with you and are honored to be part of your celebration!

Sincerely,
Jackie Doyle
Director of Clubhouse Operations/Special Events

Hors D' Oeuvres

a minimum of 50 pieces of any option is required
prices below reflect cost per piece.

| | | | |
|---------------------------------|------|------------------------------|---|
| MOZZARELLA STICKS | 1.50 | BUFFALO CHICKEN CRISPS | 3 |
| PIGS IN A BLANKET | 1.50 | BACON WRAPPED SCALLOPS | 3 |
| TOMATO & MOZZARELLA | 2 | maple syrup glaze | |
| lollipops with basil pesto | | FRIED RAVIOLI | 3 |
| SUMMER MELON | 2 | BEEF WELLINGTON | 3 |
| wrapped in prosciutto with mint | | THAI SPRING ROLLS | 3 |
| and balsamic glaze | | SESAME CHICKEN | 3 |
| CRAB RANGOON | 2 | raspberry honey ginger sauce | |
| CHICKEN QUESADILLA | 2.50 | COCONUT SHRIMP | 4 |
| STUFFED MUSHROOMS | 2.50 | raspberry sweet chili | |
| vegetarian or sausage stuffing | | POACHED GULF SHRIMP | 4 |
| MINIATURE BEEF KABOBS | 3 | cocktail sauce | |
| ginger, honey, soy glaze | | GRILLED SHRIMP SKEWERS | 5 |
| MAINE CRAB CAKES | 3 | citrus aioli | |
| chipotle aioli | | | |
| GRILLED CHEESE & TOMATO | | | |
| SHOOTERS | 3 | | |

Stationary Displays

VEGETABLE DISPLAY 4

fresh cut vegetables and assorted dips

DOMESTIC CHEESE BOARD AND FRUIT DISPLAY 6

cheddar, blue, swiss, provolone, assorted fresh and dried fruits, preserves and assorted crackers

INTERNATIONAL CHEESE BOARD 10

brie, irish cheddar, danish bleu, cave aged gruyere, fresh and dried fruits, sweet and savory spreads, and toasted baguettes

ANTIPASTO DISPLAY 12

artichoke hearts, mushrooms, olives, roasted peppers, prosciutto with melon, grilled eggplant caponata, tomato and mozzarella salad, assorted cured and sliced meats, warm breads and assorted crackers

NEW ENGLAND RAW BAR MP*

poached shrimp cocktail, east coast oysters, local littleneck clams, cocktail sauce, lemons and mignonettes

*Items may be raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked

Soup & Salad

choose one or choose both for 3 per person

ITALIAN WEDDING SOUP

mini meatballs, orzo,
roasted chicken and escarole

MINESTRONE

fresh vegetables, red beans and ground beef

FIRE ROASTED TOMATO

sour cream and chives

NEW ENGLAND CLAM CHOWDER

creamy seafood broth with chopped clams and diced potatoes

KALE AND CHORIZO

kale, chorizo, vegetables, potatoes,
and a tomato, chicken and beef rbroth

HOUSE SALAD

mixed greens, grape tomato, cucumber,
shredded carrot, red onion and
golden italian dressing

CAESAR SALAD

crispy romaine, garlic and herb croutons,
house caesar dressing and shaved parmesan cheese

PCC SIGNATURE SALAD

mixed field greens, diced apples, and goat cheese
with sugared walnuts and zinfandel dressing

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Plated Entrees

ROASTED VEGETABLE NAPOLEON 25
portobello mushroom, zucchini, summer squash, red and yellow
peppers, french lentil nest, ginger vinegar and rosemary

BAKED NATIVE COD/FLORENTINE 30/32
herbed crumb topping

PAN ROASTED STATLER CHICKEN BREAST 32
thyme pan au jus

CHICKEN FLORENTINE 32
herb cream

CHICKEN MARSALA 32
mushrooms in a marsala wine sauce

CHICKEN PICATTA 32
lemon caper sauce

PAN SEARED ATLANTIC SALMON* 35
honey poppy seed

PRIME RIB AU JUS 38
surf and turf any beef choice add 5 per shrimp

BAKED STUFFED SHRIMP 40
four pieces with a seafood stuffing and drawn butter

GRILLED SIRLOIN STEAK 40
horseradish cream

GRILLED CENTER CUT BEEF TENDERLOIN* 45
red wine demi glaze

Entrée Accompaniments

CHOOSE ONE VEGETABLE
green beans almondine | seasonal vegetable melange
roasted baby carrots | asparagus shaved grana padano

CHOOSE ONE STARCH
rice pilaf | mashed potatoes | rosemary and sea salt baked potato
parmesan cheese and mushroom risotto | garlic and herb oven roasted potato

PASTA INTERMEZZO 6
penne with choice of marinara sauce or pink vodka sauce

ALL PRICES INCLUDE
bread and butter, soup or salad, entrée and sides, coffee and tea

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Your Wedding Cake

CAKE CUTTING FEE 2
per person

Additional Enhancements

ICE CREAM 3
vanilla or chocolate

ADD STRAWBERRIES OR RASPBERRIES 2

CHOCOLATE DIPPED STRAWBERRIES 3

CHAMPAGNE TOAST 4

GOURMET SUNDAE BAR 9
vanilla and chocolate ice cream, chocolate and caramel sauces,
whipped cream, cherries, walnuts, m&m's, reese's pieces

DONUT WALL 10
assorted frosted donuts

PCC PASTRY TABLE 13
select four: eclairs, cannolis, chocolate covered strawberries, new york cheesecake,
chocolate fudge cake, sliced tiramisu, and brownies

CHAMPAGNE OR SANGRIA WATERFALL 450
fresh sliced strawberries and raspberries

Late Night Snacks

MINI SLIDERS 8
accompanied by french fries

SAVORY SNACKS 10
choice of three: cheeseburger sliders, french fries, sweet potato fries, buttered popcorn,
soft pretzels, onion rings, chicken wings, grilled cheese, cheese and pepperoni pizza



PRIVATE CHEF CONSULTATION UPON REQUEST TO PERSONALIZE YOUR MENU.
PRICES ARE SUBJECT TO 7% RHODE ISLAND SALES TAX AND A 1% CITY TAX, AND A 20 % ADMINISTRATION FEE.
PLEASE NOTIFY THE BANQUET MANAGER OF ANY ALLERGIES 10 DAYS BEFORE YOUR EVENT.
PLEASE NOTE ALL PRICES ARE SUBJECT TO CHANGE.

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Beverage Menu

CASH BAR

Drinks purchased by guest

HOSTED/OPEN BAR

Host pays for guest beverages based on consumption.
We can be set up for a specific time frame (cocktail hour only),
Dollar amount (ex. \$2500) or Specific item (Beer/Wine only)

SIGNATURE DRINKS

Signature Drink Special - Honoring special event
Must be preordered no later than one week before your event.

BOTTLE WINES

House Wines Available
Cabernet, Merlot, Chardonnay and Pinot Grigio
House Wine per Glass \$ 8.00
House Wine by the Bottle \$30 per bottle

BEERS – BOTTLE/DRAFT

Domestic and Imports - starting at \$5

PCC SIGNATURE SANGRIA

House made Red or White Sangria \$100 per gallon – 25 servings

MIMOSA STATION

\$100 per gallon 25 servings

TOASTS

A toast offered with house champagne or house wine.
House Champagne Toast - \$4 per guest
House Champagne Toast with Strawberry or Raspberry - \$4.50 per guest
Champagne Fountain \$450
House Wine Toast - \$4 per guest.
Prosecco Toast - \$5 per guest

NON-ALCOHOL BEVERAGE SERVICE

Soda - \$3 per guest or \$12 per pitcher (per refill)
Shirley Temples - \$3.50 per guest or \$14 per pitcher

JUICE STATION

Cranberry/Orange Juice - \$25 per Gallon
Iced Tea/Lemonade - \$25 per Gallon

Wedding Details

Room Rental

All Saturday weddings incur a \$1,500 venue fee and all Friday and Sunday weddings incur a fee of \$750. Weddings are based on a time frame of 5.5 hours and cocktail hour is included within this time frame. Our Ballroom Patio is available at an additional fee of \$500.

Onsite Ceremonies

All onsite ceremonies incur a \$500 fee which includes a half hour of additional time as well as setup and breakdown of chairs for your guests. 24-hour notice is required to move an outdoor ceremony to the Club's indoor accommodations.

Food Minimum

All Saturday weddings require a minimum food spend of \$6,000 before applicable fees and taxes. Additional bar and beverage purchases are not applied towards this minimum requirement. Friday and Sunday weddings do not have a food minimum.

Bridal Suite

The Bridal Suite is included in the venue fee for up to one hour prior to the start of your ceremony, cocktail hour or reception time. If more time is needed, the Bridal Suite can be rented for an additional \$100 per hour.

Grill Room & Patio | Cocktail Hour

Family and friends will enjoy unparalleled cuisine and handcrafted cocktails as the surrounding golf course creates a spectacular setting. Use of this space for 1 hour is included in the venue fee.

Frequently Asked Questions

What time can we have our wedding?

We host one wedding a day so timing is of your preference. Details and timelines will be coordinated with the Pawtucket Country Club Event Planner.

Do I have to be a member to host a wedding?

You do not need to be a member to host a wedding at our club. We pride ourselves in treating all our couples as if they are part of the Pawtucket Country Club family.

Are linens and chairs included?

The venue fee includes your choice of a white or ivory tablecloth, as well as the choice of a colored napkin. Chavari chairs are available for your reception, in silver or gold, for \$7 pp. At no additional cost, white garden chairs are provided for an outdoor ceremony.

What is the Administration Fee?

A 20% Administration Fee is assessed for labor and administrative costs associated with hosting your wedding at Pawtucket Country Club. It does not represent a gratuity.

How can I reserve a wedding date?

A complimentary hold can be placed on a date for up to 14 days. Upon signing the contract, a non-refundable date reservation payment of \$2,000 is due. 6 months prior to your date, a second deposit is due.

What is the guaranteed count and final payment policy?

All weddings require a guaranteed count 14 business days in advance and cannot be changed. Full payment is due 7 business days prior to the wedding date. Valid credit card information will be verified the day of the wedding. All balances, such as bar overage and other incidental charges, will be applied to the credit card on file at the conclusion of the wedding. Credit card transactions will include a 3.5% charge.

January 4, 2023

Reviews

Reviewed On 10/10/2022 by Lisa S ☆☆☆☆☆

We knew all along that hosting our wedding at the Pawtucket Country Club would be a perfect choice. The owners have invested heavily in upgrades to the entire facility, but we especially loved the option to have the party poolside for our summer wedding. Jackie Doyle, the Event Specialist, was invaluable with all aspects of the planning. She is so professional, organized, caring, and creative, and her attention to all levels of detail was just amazing. She is a great communicator and has such strong relationships with all the vendors that we worked with that everything flowed together effortlessly. From the moment we walked into the venue, it was magical. There was a beautiful champagne wall greeting the guests upon arrival, and a most spectacular charcuterie table that not only was so inviting- but a real showstopper. All the food was delicious, and the entire staff was accommodating and pleasant. Most importantly, we thoroughly were able to enjoy every moment of the most special day because literally every detail had been thought of and executed, thanks to Jackie. I cannot recommend the Pawtucket Country Club more enthusiastically!

Reviewed On 4/26/2022 by Danielle K ☆☆☆☆☆

My now husband & I have been together for ten years and finally got engaged in October of 2021, we decided to get married pretty quickly after in April 2022. We were able to plan an entire wedding in under 6 months with the help of Jackie at the Pawtucket country club. She made wedding planning a breeze. I thought planning a wedding this fast would be extremely stressful but it was far from that! We decided to go with the package they offer which included a DJ and cake Both in which we loved and would recommend to anyone! Anytime I had a question she answered in a timely manner. Day of the wedding the set up was absolutely gorgeous & far exceeded our expectations. Everything was perfect that day & the day was perfectly organized thanks to her. I am still getting compliments on the venue, service, food & drinks. We are both so happy we went with her at PCC.

Reviewed On 10/24/2021 by Nicholas F ☆☆☆☆☆

Our wedding at Pawtucket Country Club was PERFECT! The coordinator (Jackie) was super helpful and made our lives easier. The ceremony area was our favorite part of the venue given its versatility in rain or shine and the great views. The package pricing was super transparent and easy to understand, with no hidden fees. Thank you for making our special day amazing!

Reviewed On 10/17/2021 by Diane T ☆☆☆☆☆

What a wonderful venue for a wedding! As mother of the bride, I was so pleased to have Jackie by my side every step of the way guiding me and making sure EVERY LAST DETAIL was perfect. The grounds and ballroom were impeccable and stunning. Our guests raved about the food and service. We couldn't have been happier with our choice of Pawtucket Country Club and Jackie for our daughter's wedding and would highly recommend you take a look at this gem for your own celebrations!