



# Weddings

Farmington Polo Club



## CONTACTS

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## *It's one of the most significant events in your life...*

Situated on 80 lush acres in heart of Farmington, Connecticut, Farmington Polo Club is a pristine venue for weddings, engagements, and special occasions. Our sophisticated establishment offers breathtaking scenery, top-notch service and flexible packages to best suit you and your budget. Our team is happy to provide their expertise to guide you through the process and cater to every detail in a way that reflects your personal taste and style.

Farmington Polo Club offers several charming outdoor areas to say "I do" and dance the night away. These romantic spaces feature a fairytale gazebo, pergola, a stone path, lush gardens. or under our elegant Sperry tents. The property also offers two opulent indoor dining spaces- The Clubhouse Dining Room is ideal for large gatherings with 380 friends and family. The room also contains a private outdoor area and ample space for the seating arrangement you desire. The Aqueduct Room is also available for smaller celebrations, and includes it's own private patio.

Farmington Polo Club is delighted to host a variety of ceremonies, including elopements, civil unions, religious ceremonies, and vow renewals. We strive to make every event one-of-a-kind with elegant designs and quality catering services. Our catering includes delectable hors d'oeuvres, mouth-watering buffets, and delicious desserts. You can also avail a private tasting and find the menu suitable for your special day. Your event is sure to be a magical experience.

### **2022 Reception Package Prices**

<b>Package</b>	<b>Saturday</b>	<b>Friday and Sunday</b>	<b>Monday - Thursday</b>
Emerald - Stations	\$105	\$95	\$85
Diamond - Stations	\$125	\$115	\$105
À la Carte - 4 Course	\$125	\$115	\$105
Reception	6 Hrs.	5.5 Hrs.	5.5 Hrs.

*Minimums apply | 20% service charge and CT sales tax additional*

#### **All Packages Include**

Open bar with selection of top shelf liquors, draft beers and house wines  
Selection of 6 hand passed hot hors d'oeuvre  
Stationary table with a variety of cheese, pepperoni, crackers, crudites and dip  
Champagne toast  
Lantern centerpieces  
Choice of linens  
Private bridal suite with restroom  
Personal day-of wedding coordinator

***Wedding cake not included | No cake cutting fees***



#### **Personalize**

On-site ceremonies and rehearsal prior to ceremony  
including chairs and setup, beverage station  
Additional 1 Hour - \$5.00 per person | Additional time for first look available  
*Our wedding coordinator will help you personalize your day  
and discuss details and timeline*

# *Cocktail Hour*

## **Hot Hors d'oeuvre Selections – Choose Six**

*Additional items \$1.00 each per person*

French Onion Soup – Caramelized onions and Gruyere cheese  
Korean Barbecue Beef Satay – Grilled sirloin laced with a spicy sauce  
Artichoke Spanakopita – Spinach and feta cheese in Phyllo dough  
Bacon Wrapped Dates – Stuffed with herb cream cheese and almond  
Herb Truffle Fries – Crispy potatoes drizzled with truffle oil and Parmesan cheese  
Chicken and Waffle – Fluffy waffle bites and crispy chicken topped with maple sriracha  
Crab Rangoon – Fried wontons wrapped around smooth cream cheese and lump crab meat  
Broccoli Wellington – Broccoli and cheese in puff pastry  
Vegetable Spring Rolls – Vegetable filled rolls, fried and served with duck sauce  
Fresh Mozzarella and Tomato Bruschetta – House-made mozzarella and fresh tomatoes with garlic and fresh basil  
Stuffed Cremini Mushroom Caps – Filled with Gorgonzola cheese, sundried tomatoes and fresh rosemary, topped with a balsamic glaze  
Sausage Stuffed Mushroom Caps – Cremini mushrooms with Italian sausage and seasonings  
Sausage Wellington – Sausage and cheese in puff pastry  
Bourbon Meatballs – All-beef, roasted in a smooth bourbon glaze  
Brie and Cranberry Tartlets – Velvety brie with brown sugar and cranberries in a phyllo shell  
Mediterranean Shrimp – Crispy popcorn shrimp tossed with olives, peppers and sundried tomatoes  
Potato Pancakes – Sautéed potatoes and chives served with sour cream  
Cocktail Franks – All-beef franks wrapped in puff pastry  
Artichoke Hearts – Sautéed in butter, garlic and lemon  
Chicken Teriyaki Pot-stickers – Steamed and served with soy sauce



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## **Gourmet Enhancements**

*Additional fee per person*

Fresh Cut Fruit Platter – Assortment of seasonal fruit \$2.00  
Shrimp Cocktail – Poached shrimp served with cocktail sauce and lemon wedges \$1.00  
Scallops Wrapped in Bacon – Sea scallops wrapped in smoked applewood bacon with brown sugar, ginger and sherry \$2.00  
Prosciutto -Wrapped Shrimp – Jumbo shrimp wrapped in Parma-style prosciutto and roasted until crisp \$1.50  
Grilled Baby Lamb Chops – Marinated in garlic, rosemary and olive oil \$4.00  
Fried Calamari – Tossed with olives, peppers and sundried tomatoes \$1.50  
Raw Bar – Jumbo shrimp cocktail and clams on the half shell with appropriate sauces and garnishes \$MP  
Charcuterie Table – An array of aged and soft cheeses, cured meats, red pepper hummus, fresh grapes, crackers and dried fruits, grilled artichokes, roasted nuts and apricot jam \$8.00  
Antipasti Napolitana – Fresh mozzarella and tomato salad, sweet and hot soppressata, Parma prosciutto, Italian cheeses, olive medley, stuffed cherry peppers, flatbreads, hearty stuffed breads, crackers and pepperoni \$9.00

# Emerald Stations Package

**Cocktail Hour** | Hot hors d'oeuvre, cheese display, crudités and dip

## **Dinner Hour**

**Salad** Choice of One

**Fresh Garden Salad Bar**

Fresh greens with a variety of 12 savory toppings  
served with house-made ranch and balsamic vinaigrette dressings

**Fresh Field Greens**

Assorted greens, house made fresh mozzarella, black olives and sliced almonds  
served with a raspberry vinaigrette dressing



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**Pasta** Choice of One

**Pasta Station Chef Attended**

Choose Two: Tortellini Alfredo • Penne alla Vodka  
Rigatoni Bolognese • Cavatappi al Pesto with fresh tomato

**Ramen Noodle Bar Chef Attended**

Tasty noodles, hearty broth, julienned pork, diced chicken, sliced mushrooms, garlic,  
ginger, egg, scallions, cilantro, tamari, rice vinegar and sriracha

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**Entrée** Choice of One

**Carving Station Chef Attended**

Choose Two: Herb Roasted Pork Loin • Chicken Marsala • Chicken Picatta  
Fresh Roasted Turkey • Roasted New York Strip  
Tenderloin of Beef *add \$5.00*

*Includes fresh rolls and condiments | Served with potato and vegetable*

**Street Taco Bar Chef Attended**

**Choice of Two:** Beef Carnitas • Crispy Shrimp • Grilled Chicken

*Served on mini corn tortillas with pickled vegetables, fresh chopped cilantro, salsa,  
lime wedges and remoulade sauce*



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**Dessert** Choice of One

**Ice Cream Sundae Bar**

Chocolate and vanilla ice cream and assorted toppings

**Pastry Table**

Tarts, Baklava, Macarons, Cream Puffs, Lemon Bars and Brownie Bites

*Includes regular and decaf coffee and tea*

# *Diamond Stations Package*

**Cocktail Hour** | Hot hors d'oeuvre, cheese display, crudités and dip

## **Dinner Hour**

**Salad** Choice of One

**Fresh Garden Salad Bar**

Fresh greens with a variety of 12 savory toppings  
served with house-made ranch and balsamic vinaigrette dressings

**Apple and Gorgonzola Salad**

Mixed greens, crisp Granny Smith apples, crumbled gorgonzola cheese, chopped walnuts,  
and dried cranberries served with a balsamic vinaigrette dressing

**Fresh Field Greens**

Assorted greens, house made fresh mozzarella, black olives and sliced almonds  
served with a raspberry vinaigrette dressing



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**Antipasti** Choice of One

**Charcuterie**

An array of aged and soft-ripened cheeses, cured meats, red pepper hummus, fresh grapes,  
crackers, dried apricots, grilled artichokes and roasted nuts

**Napolitana**

Fresh mozzarella and tomato salad, sweet and hot soppressata, Parma prosciutto, Italian cheeses,  
olives, stuffed cherry peppers, flatbreads, stuffed breads, crackers and pepperoni

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**Pasta** Choice of One

**Pasta Station** Chef Attended

**Choose Two:** Tortellini Alfredo • Penne alla Vodka • Cavatappi al Pesto with fresh tomato  
• Fettuccine with Butternut Squash Alfredo • Rigatoni Bolognese

**Ramen Noodle Bar** Chef Attended

Tasty noodles, hearty broth, julienned pork, diced chicken, sliced mushrooms, garlic, ginger,  
egg, scallions, cilantro, tamari, rice vinegar and sriracha

**Mac and Cheese**

Cheddar and Alfredo sauces. Toppings include bacon, tomatoes, scallions, broccoli,  
red onions and Buffalo sauce

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**Entrée** Choice of One

**Carving Station** Chef Attended

**Choose Two:** Chicken Toscana • Chicken Marsala • Roasted New York Strip  
• Herb Roasted Pork Loin • Fresh Roasted Turkey • Tenderloin of Beef *add \$5.00*

*Includes fresh rolls and condiments | Served with potato and vegetable*

**Street Taco Bar** Chef Attended

**Choose Two:** Beef Carnitas • Grilled Chicken • Crispy Shrimp

*Served on mini corn tortillas with pickled vegetables, fresh chopped cilantro, salsa,  
lime wedges and remoulade sauce*

# *Diamond Stations Package - Continued*

## **Bonus**

Choice of One

### **Tater Tot Bar**

Crispy tots, bacon, cheese sauce, chili, sour cream, garlic aioli and ketchup

### **Mashed Potato Bar**

Whipped new bliss and sweet potatoes. Toppings include: bacon, caramelized onions, maple butter, sour cream, broccoli, chives and a hearty gravy

### **Sushi Bar**

Cucumber Roll, Avocado Roll, Inari (*fried bean curd*), California Roll, Eel Roll, Shrimp Roll, Yellow Fin Tuna, Salmon and Crab Stick  
*Served with appropriate sauces and condiments*

## **OR**

*(Substitute bonus option and select a fish entrée)*

### **Pan Seared Salmon**

Boneless, skinless salmon seared and topped with a sesame ginger glaze, and served with lemon wedges

### **Baked Scrod**

New England Scrod baked with buttery crumbs and lemon

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## **Dessert**

### **Our Impressive Viennese Table**

Tiramisu

Cheesecake

Cafe Royales

Crème Brûlée

Assorted pastries

Brownie Sundaes

French Macarons

Chocolate Cordials

Ice Cream Sundaes

Freshly Filled Cannoli

Chocolate Dipped Strawberries

Strawberry Daiquiris and Piña Coladas

*Includes espresso, regular and decaf coffee and tea*



# *À La Carte Package - Four Course*

**Cocktail Hour** | Hot hors d'oeuvre, cheese display, crudités and dip

## **Dinner Hour**

### **First Course** Choice of One

#### **Soup**

Classic French Onion Gratinée or Chicken Escarole

#### **Salad**

##### **Crisp Garden Salad**

Fresh greens served with house-made ranch or balsamic vinaigrette dressings

##### **Farmington Chopped Salad**

With Cheddar cheese, red onion, tomato, cucumber served with a Dijon vinaigrette dressing

##### **Classic Caesar Salad**

With crunchy garlic croutons

##### **Apple and Gorgonzola Salad**

With dried cranberries on mixed greens with pepitas served with a balsamic vinaigrette dressing

#### **Seasonal Fresh Fruit**

Available May 1<sup>st</sup> to October 1<sup>st</sup>

*All served with fresh rolls and butter*



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### **First Course** Enhancements

#### **Jumbo Shrimp Cocktail**

With horseradish cocktail sauce

#### **Maryland Crab Cake**

Over mixed greens with remoulade sauce

#### **Caprese Salad**

Sliced fresh mozzarella and ripe tomatoes in season, with basil, sundried tomatoes, olive oil and a balsamic reduction

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### **Second Course** Choice of One

Penne alla Vodka • Rigatoni Bolognese • Cavatappi al Pesto with fresh tomato  
Tortellini Alfredo \$1.00 • Fettuccine with Butternut Squash Alfredo and Pepitas \$1.00

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### **Third Course** Choice of Three plus Vegetarian Option

#### **Chicken Marsala**

Lightly sautéed and topped with Marsala demi-glace

#### **\*Chicken Toscana**

Chicken with prosciutto, spinach, roasted pepper, fresh mozzarella and a demi-glace

#### **Chicken Picatta**

Sautéed with white wine, lemon and capers and served with fresh baby spinach

#### **Chicken Florentine**

Egg battered, sautéed and served with fresh baby spinach and a lemon wine sauce

#### **\*Roasted Half Chicken**

Semi-boneless, with herbs and wine-laced pan jus

#### **\*Duck Breast Framboise**

Roasted with a raspberry glaze

*\*Gluten Free*

# À La Carte Package - Continued



## **\*Pan-seared Salmon**

Salmon served with a sesame ginger glaze

## **\*Shrimp Scampi**

Sautéed with butter, capers and garlic served over baby spinach

## **\*Swordfish Salmoriglio**

Swordfish with herbs, lemon, wine and capers

## **Baked Stuffed Shrimp**

Cracker crumb and seafood stuffing

## **Sea Scallops en Casserole \$MP**

Baked with lemon, white wine and vegetables

## **Baked Scrod**

New England Scrod baked with buttery crumbs and lemon

## **\*Roasted Ribeye**

Slow-roasted and cooked to your guests' liking

## **\*NY Strip Sirloin**

Roasted whole, sliced and topped with choice of Red wine demi-glaze or Chimichurri sauce

## **\*Tenderloin of Beef**

Roasted and sliced with red wine demi-glaze

## **\*Herb Roasted Pork Loin**

Stuffed with spinach and prosciutto, with rosemary gravy

## **Beef Short Ribs**

Braised with wine and vegetables

## **\*Vegetarian Eggplant Parmigiana**

Thinly sliced and sautéed, with marinara and mozzarella cheese

## **\*Vegan Cauliflower and Chickpea Curry**

Stewed with sweet potatoes and coconut milk over basmati rice

*\*Gluten Free*

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## **Vegetables** Choice of One

Green Beans Almondine • Julienne of Vegetables • Broccoli Polonaise  
Grilled Asparagus \$1.00 • Roasted Brussel Sprouts \$1.00

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## **Starch** Choice of One

Lemon Rice Pilaf • Herb Roasted Potatoes • Garlic Whipped Potatoes

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## **Dessert** Choice of One

French Vanilla ice cream topped with choice of Hot Fudge • Melba Sauce  
Salted Caramel • Salted Caramel with Apples

Tiramisu \$4.00

Crème Brûlée \$2.00

Cheesecake with topping \$3.00

*Includes regular and decaf coffee and tea*





# À la Carte Package - Continued

## Our Impressive Viennese Table

*As a Dessert Course Replacement \$12.00*

Tiramisu  
Cheesecake  
Cafe Royales  
Crème Brûlée  
Assorted Pastries  
Brownie Sundaes  
French Macarons  
Chocolate Cordials  
Ice Cream Sundaes  
Freshly Filled Cannoli

Chocolate Dipped Strawberries  
Strawberry Daiquiris and Piña Coladas

*Includes espresso, regular and decaf coffee and tea*



## Late Night Options

**Late Night Bites Choice of Two \$7.50**

BLT Sliders  
Mac and Cheese  
Fresh Cut Fruit Platter  
Cheeseburger Sliders

Chicken Wings: Buffalo or BBQ \$1.00

Grilled Cheese and Tomato Soup

*All served with French fries*

**Pizza Truck Choice of Three \$12.00**

*All pizzas are made to order and hand-tossed with only the freshest ingredients.  
Served from our own wood-fired pizza truck*

**Choose Two:**

Cheese • Pepperoni • Margherita • Veggie

**Choose One:**

Nutella • Clams Casino • Chicken Alfredo  
Buffalo Chicken • Proscutto and Arugula



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