
The Royal Wedding Package

Five-Hour Top Shelf Open Bar, Ultra-Premium Liquors (Grey Goose, Maker's Mark, Patron),
Champagne Toast, Wine Poured Tableside, Elegant Three Course Dinner,
Professional Maitre D' Exclusive to Your Wedding, White Floor Length Tablecloths
with Choice of Color Overlay, White or Ivory Chair Covers with Sash, White Napkins and Private Bridal Suite

~ \$124/114 per person ~
(plus tax and service charge)

COCKTAIL HOUR

One Hour of Hot Hors D' Oeuvre served from
Copper-Domed Chafing Dishes accompanied with an
Arrangement of Fresh Vegetables with Dip,
Cheeses, Crackers and Pepperoni... Plus Our Tuscan Table

Choose two of the first three courses

APPETIZER *(Choice of one)*

Fresh Seasonal Fruit and Berry Plate
Honeydew Melon with Prosciutto

Caprese Salad - Handmade mozzarella with vine-ripened tomatoes,
sun-dried tomatoes, fresh basil and extra virgin olive oil drizzle

Mozzarella and Prosciutto Pinwheel • Italian Wedding Soup

Baked French Onion Soup au Gratin • Seafood Bisque

Bruschetta alla Campagna - toasted country bread topped with
fresh mozzarella, roma tomatoes, basil and garlic

Spiedini alla Romano - fresh mozzarella, lightly battered
and fried; tomato butter sauce with basil and lemon

Jumbo Lump Crab Cakes - red pepper sauce

SALAD *(Choice of one)*

House Garden Salad

Traditional Caesar Salad

Spinach Salad - with sliced mushrooms and red onion;
warm bacon vinaigrette

*Chopped Salad - iceberg lettuce, red onion, diced tomatoes,
cucumber and cheddar cheese; rice wine vinaigrette

Gorgonzola Pear Salad - fresh sliced pears, gorgonzola cheese,
walnuts and dried cranberries; balsamic vinaigrette

PASTA *(Choice of one)*

Penne Pasta with Bolognese Sauce • Baked Manicotti

Paglia e Fieno - handmade egg and spinach pasta
with prosciutto, bacon and butter

Pasta alla Vodka • Cannelloni Florentine - spiedini sauce

ENTRÉES *(Choice of three)*

Prime Rib, Club Cut

Roasted Filet Mignon - red wine demiglace

Filet Mignon and Baked Stuffed Shrimp

Filet Mignon Oscar

Pan Seared Salmon - whole grain mustard,
honey and ginger glaze

Baked Stuffed Jumbo Shrimp

Nantucket Sea Scallop Casserole - with diced onions,
red and green bell peppers and cracker crumbs

Scrod Mediterranean - topped with artichoke hearts,
spinach and tomatoes

Baked North Atlantic Scrod

with Cracker Crumb Topping

Chicken Florentine - over baby spinach with a lemon cream sauce

Chicken Valdestone - breaded and sautéed;
topped with fresh mozzarella and marsala demiglace

Chicken Wadsworth - filled with fresh mozzarella,
roasted red peppers and spinach;

wrapped with prosciutto; marsala demiglace

Autumn Chicken - topped with butternut squash and
dried cranberries; pomegranate molasses demiglace

Roasted Pork Loin Pinwheel - filled with prosciutto
and spinach; red wine and rosemary demiglace

POTATO & VEGETABLE

Please choose one of each from our dinner menu

DESSERT

Our Famous Viennese Table

Featuring Your Wedding Cake

You may substitute your pasta course for a pasta station to enhance your hot hors d' oeuvre during the cocktail hour.

Our chef will prepare penne bolognese and penne alla vodka fresh for your guests.

**served in a martini glass*

*Please add 20% Service Charge plus Connecticut Sales Tax. • *MP= Market Price*

P.O. Box 23, Mulberry Street • Plantsville, CT 06479 • (860) 621-9335 • Fax (860) 276-9966

www.aquaturfclub.com

162 Town Farm Road • Farmington, CT 06032 • (860) 677-7341 • Fax (860) 677-9190

www.farmingtonclub.com

2016

Traditional Wedding Package

Five-Hour Top Shelf Open Bar, Champagne Toast, Wine Poured Tableside, Elegant Four Course Dinner, Professional Maitre D' Exclusive to Your Wedding, White Floor Length Tablecloths with Choice of Color Overlay, White or Ivory Chair Covers with Sash, White Napkins and Private Bridal Suite

~ **\$108/98 per person** ~

(plus tax and service charge)

COCKTAIL HOUR

One Hour of Hot Hors D' Oeuvre served from Copper-Domed Chafing Dishes accompanied with an Arrangement of Fresh Vegetables with Dip, Cheeses, Crackers and Pepperoni.

Choose two of the first three courses

APPETIZER

(Choice of one)

Fresh Seasonal Fruit and Berry Plate
Honeydew Melon with Prosciutto
Baked French Onion Soup au Gratin
Italian Wedding Soup • Minestrone Soup
Chilled Peach Soup
Mozzarella and Prosciutto Pinwheel

SALAD

(Choice of one)

House Garden Salad - choice of house creamy Italian or balsamic vinaigrette
Fresh Field Green Salad - plum tomatoes, fresh mozzarella, almonds and raspberry vinaigrette dressing

PASTA

(Choice of one)

Penne Pasta with Bolognese Sauce
Penne alla Vodka
Cavatelli with Broccoli and Garlic
Baked Manicotti

ENTRÉES

(Choice of three)

Prime Rib, Club Cut
Roasted Filet Mignon - red wine demiglace
Pan Seared Salmon - whole grain mustard, honey and ginger glaze
Baked Stuffed Jumbo Shrimp
Nantucket Sea Scallop Casserole - with diced onions, red and green bell peppers and cracker crumbs
Scrod Mediterranean - topped with artichoke hearts, spinach and tomatoes
Baked North Atlantic Scrod with Cracker Crumb Topping
Chicken Florentine - over baby spinach with a lemon cream sauce
Chicken Valdestone - breaded and sautéed; topped with fresh mozzarella and marsala demiglace
Chicken Wadsworth - filled with fresh mozzarella, roasted red peppers and spinach; wrapped with prosciutto; marsala demiglace
Autumn Chicken - topped with butternut squash and dried cranberries; pomegranate molasses demiglace
Roasted Pork Loin Pinwheel - filled with prosciutto and spinach; red wine and rosemary demiglace

POTATO & VEGETABLE

Please choose one of each from our dinner menu

DESSERT

Your Wedding Cake accompanied with Buck's French Vanilla Ice Cream with choice of topping:
Hot Fudge • Seasonal Strawberries • Melba Sauce
Hot Apple Topping • Pecan Caramel Sauce

To Add Ultra Premium Liquors (Grey Goose, Maker's Mark, Patron) - **\$2.00 per person**

To Add Viennese Table - **\$12.00 per person (without dessert course); \$14.00 per person (with dessert course)**

*You may substitute your pasta course for a pasta station to enhance your hot hors d'oeuvre during the cocktail hour.
Our chef will prepare penne bolognese and penne alla vodka fresh for your guests.*

*Please add 20% Service Charge plus Connecticut Sales Tax. • *MP= Market Price*

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2016

Classic Wedding Package

Five-Hour Top Shelf Open Bar, Champagne Toast, Wine Poured Tableside, Elegant Four Course Dinner, Professional Maitre D' Exclusive to your Wedding, White Floor Length Tablecloths with Choice of Color Overlay, White Napkins and Private Bridal Suite

~ **\$94/84 per person** ~

(plus tax and service charge)

COCKTAIL HOUR

Variety of Imported & Domestic Cheeses,
Crisp Raw Vegetables with Dip, Crackers and Pepperoni

Choose two of the first three courses

APPETIZER

(Choice of one)

Fresh Seasonal Fruit and Berry Plate

Baked French Onion Soup au Gratin

Italian Wedding Soup

Minestrone Soup

Chilled Strawberry Soup

Caprese Salad - *Handmade mozzarella with vine-ripened tomatoes, sun-dried tomatoes, fresh basil and extra virgin olive oil drizzle*

SALAD

(Choice of one)

House Garden Salad - *choice of house creamy*

Italian or balsamic vinaigrette

Fresh Field Green Salad - *plum tomatoes, fresh mozzarella,*

almonds and raspberry vinaigrette dressing

Traditional Caesar Salad

PASTA

(Choice of one)

Penne Pasta with Bolognese Sauce

Penne alla Vodka

To Add Ultra Premium Liquors (Grey Goose, Maker's Mark, Patron)-**\$2.00 per person**

To Add Hot Hors d'oeuvre - **\$5.50 per person**

To Add Viennese Table - **\$12.00 per person (without dessert course); \$14.00 per person (with dessert course)**

You may substitute your pasta course for a pasta station to enhance your hot hors d'oeuvre during the cocktail hour.

Our chef will prepare penne bolognese and penne alla vodka fresh for your guests.

*Please add 20% Service Charge plus Connecticut Sales Tax. • *MP= Market Price*

ENTRÉES

(Choice of three)

Prime Rib, Club Cut

Baked Stuffed Jumbo Shrimp

Pan Seared Salmon - *whole grain mustard, honey and ginger glaze*

Nantucket Sea Scallop Casserole - *with diced onions, red and green bell peppers and cracker crumbs*

Baked North Atlantic Scrod

with Cracker Crumb Topping

Chicken á la Kathryn - *lightly breaded baked chicken breast with a white wine sauce*

Chicken Florentine - *over baby spinach with a lemon cream sauce*

Chicken Valdestone - *breaded and sautéed; topped with fresh mozzarella and marsala demiglace*

Roast Pork Loin Pinwheel - *filled with prosciutto and spinach; red wine and rosemary demiglace*

POTATO & VEGETABLE

Please choose one of each from our dinner menu

DESSERT

Your Wedding Cake accompanied with

Buck's French Vanilla Ice Cream

with choice of topping:

Hot Fudge • Seasonal Strawberries • Melba Sauce

Hot Apple Topping • Pecan Caramel Sauce

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2016



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Farmington Club Buffet Menu

Buffet served to your guests from copper-domed chafing dishes. Buffet table is lavishly decorated with fresh fruit and an ice carving.

Tossed salad served individually before dinner

New York Strip carved to order by one of our chefs
(for prime rib add \$2.00 more)

Baked ham or roasted turkey carved to order

Stuffed shells with marinara sauce or pasta alla vodka

Choice of two: chicken francaise, pork loin in sauce natural, turkey with stuffing, chicken a la Kathryn, chicken marsala, baked scrod with cracker crumb topping, baked salmon in a champagne demi-glace

Choice of new bliss potatoes: roasted or mashed

Choice of vegetable: broccoli polonaise, bean medley, green beans amandine or medley of mixed seasonal vegetables

Plus: Tomato & cucumber salad, continental salad, chickpea salad, and fresh fruit

Choice of dessert from our regular dinner menu

Price *\$79.00 / 69.00

Plus 20% service charge plus CT sales tax
Seafood available at additional cost

Price includes:

Hall rental – Fridays & Sunday any 5 ½ hours,

Saturday afternoons set times 11:30 – 5:00

Saturday evening- any 6 hours upon availability

Open bar, with our selection of premium top shelf liquors, draft beer and house wine

Spumanti or champagne toast for all

Pedestal flower arrangements on head table and parents' table.

Bud vases or lanterns on guests' tables.

*First price is for a Saturday Evening Wedding and the second price is our reduced price for a Friday, Saturday AM or Sunday Wedding.
2016 Prices