

AQUA TURF

Club

Pricing

All Packages Include:

5-hour reception with a top-shelf open bar and champagne toast for all guests.

Our catering lavishes your event with linens, china, silverware, glassware, and a traveling kitchen to ensure that all food is “cooked to order.” We also include servers, a head chef, cooks, bartenders, and a personal maître d’ to manage your reception from start to finish.

Plated Dinner Pricing:

Silver Wedding Package \$111.00 per person

Gold Wedding Package \$115.00 per person

Platinum Wedding Package \$124.00 per person

Platinum package includes ultra-premium liquors; Grey Goose & Patron

Stations Reception Pricing:

Emerald Wedding Package \$118.00 per person

Diamond Wedding Package \$129.00 per person

Buffet Style Reception Pricing:

Pearl Wedding Package \$109.00 per person

All pricing is based on a minimum of 100 people and a 30-minute travel time from Southington, Connecticut.

Prices are subject to 20% service charge and 7.35% CT State sales tax.

Enhance your reception with the following options:

Harvest Table \$1.00 per person

A colorful display of raw fresh cut vegetables with a creamy horseradish dip

Tuscan Table \$6.00 per person (\$3.50 in addition to hot hors d’oeuvre)

Flatbreads; mozzarella & tomato salad; soppressata, prosciutto & fontinella cheese; kalamata olives, marinated mushrooms, stuffed cherry peppers and stuffed breads (broccoli, spinach & pepperoni)

Hand-Passed Hot Hors D’oeuvre \$7.00 per person

See Cocktail Hour Selections included in Package

Prime Rib of Beef \$3.00 per person

Our famous hand-sliced club cut, slow roasted and cooked to order

Filet Mignon \$5.00 per person

Roasted and served with a red wine demiglace

Sweet Dreams Table \$6.00 per person

French & Italian pastries, biscotti, chocolate dipped strawberries & chocolate cordials and coffee table with a variety of flavored syrups

Additional Station Options

New England Station

\$12.00 per person

New England Clam Chowder house-made, served with oyster crackers

Stuffed Clams baked on the half shell with toasted, seasoned crumbs

Fried Calamari lightly coated and seasoned, tossed with roasted tomatoes, kalamata olives, sliced banana peppers and garlic

Lobster Mac and Cheese rich mac n cheese with cold water lobster added, topped with toasted panko crumbs

Tomato Cucumber Salad tomatoes and cucumbers marinated in EVOO, apple cider vinegar with a blend of herbs and spices

Tailgate Station

\$10.00 per person

Marinated Flank Steak seasoned with a lime vinaigrette

Cheese Sliders served with French fries and appropriate condiments

Chicken Wings buffalo style

Cole Slaw house-made, zesty slaw

Southwestern Station

\$10.00 per person

Beef Brisket rich, flavored cut, slow cooked with southern spices to a tender doneness

Served with dinner rolls

Pulled Pork in a tangy barbeque sauce. Served with cheddar biscuits

Mac and Cheese rich, creamy, homestyle topped with toasted panko crumbs

Cowboy "Caviar" Traditional style house made salsa with black beans and corn

Served with house-made tortilla chips

Contact Information

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