

AQUA TURF

Club

ROYAL WEDDING PACKAGE

144/154 per person | Higher prices Saturdays. Plus 20% service charge and CT state sales tax.

COCKTAIL HOUR

Hot Hors d'Oeuvres

For a complete description, see our Dinner Menu.

Cheese Display & Assorted Crackers

With sliced pepperoni and crisp raw vegetables with tangy dip.

Tuscan Table

For a complete description, see our Dinner Menu.

*Add meats sliced with an authentic Berkel Meat Slicer by our chef: +2

SALAD Select one

House Garden Salad

Choice of house creamy Italian or balsamic vinaigrette dressing

Caesar Salad

Traditional style

Chopped Salad

Iceberg, diced red onion, tomato, cucumber, and cheddar cheese.

Tossed with rice wine vinaigrette dressing

Apple Gorgonzola Salad

Field greens, sliced apples, Gorgonzola cheese, walnuts and dried cranberries. Served with balsamic vinaigrette dressing

POTATO & VEGETABLE

Select from our Dinner Menu

VIENNESE TABLE

See full description on our Dinner Menu. Served with your self-provided wedding cake.

PRICE INCLUDES

Open Bar

Top-shelf liquor, house wines and draft beer, Grey Goose & Patron

Champagne Toast

Bottles of House Wine

Poured tableside

Linen

White floor-length tablecloths, white napkins & choice of overlay color

PASTA Select one

Penne Pasta

With house-made Bolognese sauce

Penne alla Vodka

Fresh tomato cream sauce with fresh basil, garlic, flambéed vodka

Baked Manicotti

Fresh pasta tubes filled with ricotta and Parmigiano Reggiano cheeses; baked with marinara sauce

Paglia e Fieno

Handmade spinach & egg pasta

You may substitute this course for a Pasta Station served during your cocktail hour: chef-prepared Tortellini Alfredo & Penne alla Vodka.

Substitute one course above for one item below:

Caprese Salad

Italian Wedding Soup (seasonal)

Baked French Onion Soup au Gratin

Mozzarella and Prosciutto Pinwheel

Honeydew Melon & Prosciutto

Fruit and Berry Plate

ENTRÉES Select Three

Add a vegetarian option for no additional charge.

Prime Rib

Baked North Atlantic Cod

Filet Mignon

Filet Mignon Oscar

Chicken Florentine

Chicken Valdostana

Autumn Chicken

Chicken Wadsworth

Pan Seared Salmon

Maple Glazed Pork Chops

Filet Mignon & Baked Stuffed Shrimp

Roasted New York Strip Sirloin

Nantucket Sea Scallops Casserole

For a complete description of entrées, see our Dinner Menu.

Chair Covers

White, ivory or black with a colored sash

Professional Maître D'

Exclusive to your wedding

Private Bridal Suite

A Q U A T U R F
— *Club* —

2024

DINNER MENU

PRICE OF ENTRÉES INCLUDES

Wedding Reception

Saturday Evening: 6 hours
Friday or Sunday: 5½ hours

Open Bar

Top-shelf liquor, house wine & draft beer

Champagne Toast

Salad Course

Served with house-made rolls & butter

Pasta Course

You may substitute this course with a pasta station offered during your cocktail hour

Potato & Vegetable

Ice Cream & Topping

Served with your self-provided wedding cake

Linen

White floor-length tablecloths, white napkins, choice of color overlay

Professional Maitre D'

Private Bridal Suite

Lantern Centerpieces

PERSONALIZE YOUR MENU

Design your own menu and budget by choosing from an array of options for your cocktail hour, enhance your course selection or offer an additional third course.

Chair Covers

White or ivory chair covers with colored sash

7

Bottled House Wine Service

White and red served throughout dinner

5

Grey Goose and Patron

3

Bottled Beer

Choice of 3

4

Bottled Microbrew

Choice of 2

5

Special Requested Draft Beer

175/keg

Special Requested Microbrew Draft Beer

MP

Frozen Drink Station

Margaritas, Daiquiris, Piña Coladas, Mudslides

7

Signature Drinks

2

Dry Ice

100

Sparkling Ice Carving

Displayed throughout cocktail hour

250

COCKTAIL HOUR SELECTIONS

Priced per person, per hour.

Cheese Table

6

Assorted cheeses, cracker varieties and hand-sliced pepperoni
*Add fresh vegetables and dip: +3

Charcuterie Board

10

Prosciutto, sliced soppressata, sliced pepperoni, ciliegine, assorted specialty cheeses, olives, stuffed cherry peppers and figs

Tuscan Table

10

Fresh mozzarella and tomato salad, sliced soppressata and Parma Prosciutto, Fontinella cheese, Kalamata olives, grilled artichokes, stuffed cherry peppers, stuffed breads (broccoli, spinach and pepperoni)
Cheese Table included.

*Add a chef hand-slicing the meats with our authentic Berkel meat slicer: +2

*Add to Hors D'oeuvres Fare: +5

Stationary Hot Hors d'Oeuvre Fare

15

Includes Cheese Table and the following:

- | | |
|-------------------------------------|---------------------------------|
| <i>Crab Rangoon</i> | <i>Mini Pierogies</i> |
| <i>Bruschetta</i> | <i>French Onion Boule</i> |
| <i>Grilled Portobello Mushrooms</i> | <i>Brie and Cranberry Tarts</i> |
| <i>Risotto Cakes</i> | <i>Spanakopita</i> |
| <i>Fried Shrimp</i> | <i>Pork Dumplings</i> |
| <i>Sesame Chicken</i> | |

Deluxe Stationary Hot Hors d'Oeuvre Fare Add-Ons: \$2/item

- | | |
|--|-------------------------------|
| <i>Crab Cakes with Red Pepper Aioli</i> | <i>Fried Calamari</i> |
| <i>Veal Meatballs with Ricotta Cheese</i> | <i>Old Bay Shrimp Scampi</i> |
| <i>Crispy Shrimp with Chipotle Aioli</i> | <i>Lobster Mac and Cheese</i> |
| <i>Parmesan Truffle Fries</i> | |
| <i>Spiedini with House-Made Fried Mozzarella</i> | |

Passed Scallops & Bacon

4

Passed Clams Casino

3

Passed Grilled Lamb Chops

MP

Raw Bar

All items are priced per piece, minimum of 200 pieces

- | | |
|----------------------------------|-----------------------------------|
| <i>Oysters: 2.5</i> | <i>Clams on the Half Shell: 2</i> |
| <i>U-12 Shrimp Cocktail: 4.5</i> | <i>Lobster Tails: MP</i> |

The following can be added to Cocktail Hour Hors d'Oeuvre Fare:

Seasonal Fruit Platter

4

Carving Station

Served with assorted rolls and condiments. Select one:

- | | |
|--------------------------|--|
| <i>New York Strip: 5</i> | <i>Roasted Turkey: 5</i> |
| <i>Corned Beef: 5</i> | <i>Maple Glazed Pork Tenderloin: 5</i> |
| <i>Smoked Salmon: 8</i> | <i>Filet Mignon: MP</i> |

Pasta Station

8

Served with grated cheese and crushed red pepper. Select two:

- | | |
|---------------------------|-------------------------|
| <i>Penne alla Vodka</i> | <i>Penne alla Norma</i> |
| <i>Paglia e Fieno</i> | <i>Penne al Pesto</i> |
| <i>Tortellini Alfredo</i> | |

Sushi Platters

12

Platters of assorted rolls: cucumber, avocado, California, eel, etc.

Soup Bar

6

Select three:

- | | |
|--------------------------------|--------------------------|
| <i>Butternut Squash Bisque</i> | <i>Cream of Broccoli</i> |
| <i>Beef Barley</i> | <i>Pasta Fagioli</i> |
| <i>Seafood Bisque</i> | <i>Potato Leek</i> |
| <i>Gazpacho</i> | |

S A L A D Select one**House Garden Salad**

Choice of rice wine vinaigrette, raspberry vinaigrette, Italian vinaigrette, house creamy Italian or balsamic vinaigrette

Traditional Caesar Salad

Salad Course enhancements:

Chopped Salad

Iceberg lettuce, bacon, red onion, diced tomatoes, cucumbers and cheddar cheese. Served with rice wine vinaigrette **5**

Gorgonzola Apple Salad

Field greens, fresh sliced apples, gorgonzola cheese, walnuts and dried cranberries. Served with balsamic vinaigrette **4**

Field Green Salad

Field greens, diced tomatoes, fresh mozzarella and sliced almonds. Served with raspberry vinaigrette **3**

E N T R É E S Select three

Add a vegetarian option for no additional charge. GF denotes entrée is gluten free. *Indicates your guests are offered their choice of meat doneness.

Prime Rib*

Slow roasted, hand-sliced club cut, GF **100/110**

Filet Mignon*

Roasted, hand-sliced medallion draped in a red wine demiglace, GF **102/112**

Filet Mignon Oscar*

Roasted, hand-sliced medallion topped with crab meat and house-made béarnaise sauce, GF **104/114**

Roasted New York Sirloin*

Generous portion, hand-sliced. Served with a red wine reduction, GF **97/107**

Surf and Turf #1*

Roasted filet mignon paired with two baked stuffed shrimp **108/118**

Surf and Turf #2*

Roasted filet mignon paired with lobster tail stuffed with crabmeat, cracker crumbs and herbs **MP**

Baked Stuffed Shrimp

Four jumbo shrimp stuffed with a crabmeat and herb stuffing **100/110**

Shrimp Scampi

Five jumbo shrimp sautéed with white wine, capers, butter and garlic. Served over house risotto, GF **100/110**

Baked North Atlantic Cod

Flaky white fish topped with crunchy cracker crumbs, finished with white wine, lemon and butter **101/111**

Pan Seared Salmon

Filet seared with a whole grain mustard, honey-ginger glaze, GF **101/111**

Nantucket Sea Scallop Casserole

Casserole of sea scallops served in a white wine and lemon reduction, topped with diced red and green bell peppers and crispy cracker crumbs **MP**

Chicken Florentine

Chicken breast floured, dipped in egg and sautéed. Served over baby spinach with a sherry wine, lemon cream sauce **98/108**

P A S T A Select one**Penne Pasta with House Bolognese Sauce****Penne allaodka**

Fresh tomato cream sauce, with fresh basil, garlic, flambéed vodka

Pasta Course enhancements:

Paglia e Fieno

House-made egg and spinach pasta with prosciutto, bacon and butter **5**

Cavatelli

With broccoli and garlic **4**

Baked Manicotti

Fresh pasta tubes filled with ricotta and Parmigiano Reggiano cheeses; baked with marinara sauce **4**

Chicken à la Kathryn

Chicken breast rolled in seasoned breadcrumbs, baked, sliced and served with a smooth white wine velouté sauce **97/107**

Chicken Valdostana

Chicken breast coated in breadcrumbs, sautéed and topped with house-made fresh mozzarella, covered in a marsala demiglace **98/108**

Chicken Wadsworth

Chicken breast layered with fresh mozzarella, roasted red peppers, baby spinach. Wrapped with fresh prosciutto, topped with marsala demiglace, GF **99/109**

Autumn Chicken

Chicken breast lightly breaded, topped with a combination of roasted butternut squash and dried cranberries. Served with a cranberry molasses demiglace **99/109**

Pork Loin Pinwheel

Roasted pork loin filled with a sauté of baby spinach and prosciutto then rolled, sliced and served in a "pinwheel." Topped with a red wine and rosemary demiglace, GF **98/108**

Maple Glaze Center Cut Pork Chop

Vermont maple syrup glaze **97/107**

Vegetarian Eggplant Parmigiana

Thin sliced eggplant, batter dipped and layered with a zesty marinara sauce and mozzarella cheese, GF **97/107**

Vegetarian Lasagna

Pasta noodles layered with sautéed fresh vegetables and creamy ricotta cheese. Topped with a zesty marinara sauce and mozzarella cheese **97/107**

Vegan Chickpea Coconut Curry

Served over basmati rice, GF **97/107**

12 and Under

Chicken tenders served with tater tots, 1/2 price of selected adult entrée

POTATO Select one

<i>Rice Pilaf</i>	<i>Garlic Rosemary Whipped</i>
<i>Plain Baked, served with sour cream</i>	<i>Roasted Rosemary New Bliss</i>
<i>Garlic Whipped</i>	

VEGETABLE Select one

<i>Broccoli Polonaise</i>	<i>Seasonal Mixed (GF)</i>
<i>Green Beans, Garlic & EVOO (GF)</i>	<i>Zucchini Italian Style (GF)</i>

Vegetable course enhancements:

Roasted Parsnips, Carrots & Fennel (GF) 3

Grilled Asparagus (GF) 3

EXTRA COURSE SUGGESTIONS

Hot or Cold Soup 3
Substitute for your salad or pasta course at no charge

Sliced Honeydew & Cantaloupe 3
Substitute for your salad or pasta course at no charge

Sliced Honeydew with Prosciutto 4
House-made mozzarella & prosciutto pinwheel

Caprese Salad (seasonal) 5
House-made mozzarella and vine-ripened tomatoes

Spiedini alla Romana 7
Mozzarella lightly battered and fried, topped with a basil, lemon, tomato butter sauce

Jumbo Lump Crab Cakes 10
With roasted red pepper aioli

Jumbo Shrimp Cocktail MP

SWEETS AND SAVORIES

Vanilla Ice Cream (included)

Select one ice cream topping:
Hot Cinnamon Apples *Hot Fudge*
Melba Sauce *Pecan Caramel Sauce*
Fresh Strawberries (seasonal)

Flourless Chocolate Cake (GF) 5

Tiramisu 4.5

Carrot Cake 4.5

Cheesecake with Strawberries 4

Cannoli 4

Chocolate Dipped Strawberries (seasonal) 2 for 4

Viennese Table 15

Assorted pastries, fresh filled cannoli, cheesecake, tiramisu, chocolate mousse shooters, chocolate dipped strawberries, chocolate cordials, biscotti & cookies, ice cream sundaes with Belgian waffles, frozen strawberry daiquiris & piña coladas, assorted fresh fruit. Your wedding cake will be offered at this table. Espresso is available. Two sparkling ice carvings decorate this table! *Customize your ice carvings: 250*

Sweet Dreams Table 9

Assorted pastries, chocolate dipped strawberries, chocolate cordials, biscotti and enhanced coffee table. Your wedding cake will be offered at this table.

Cappuccino and Espresso Bar 6

Omar Coffee presenting cappuccino & espresso to your guests.

Late Night Bites Select two 10

<i>Pulled Pork with Rolls</i>	<i>Sliders</i>
<i>Mac and Cheese</i>	<i>Spicy Chicken Wings</i>
<i>Back Nine Pizza</i>	<i>Fries or Sweet Potato Fries</i>

FOR OVER 50 YEARS.

Aqua Turf Club has been hosting exceptional wedding receptions and corporate events

We have built our reputation on providing quality, value, ambience, personalized service and always exceeding your expectations. We are honored to offer you and your guests the finest cuisine and service in Connecticut. We'll gladly assist you in creating a unique affair that will truly showcase your style.

*Higher prices for Saturdays. Prices are subject to change yearly.
 All prices are subject to 20% service charge and CT state sales tax.*