

# *Congratulations on your Engagement!*



The New Haven Country Club is honored to host your special day! With full service accommodations for up to 300 guests, NHCC is the perfect setting for your wedding. Originally built in 1898, our beautifully appointed rooms are filled with a charm and elegance of years gone by. At the New Haven Country Club, we take pride in our highest level of service and quality of food. Each and every event we host is unique and created especially for you!

All wedding packages include linens, china, flatware, glassware, stationary and passed appetizers, salad, entrées, chocolate covered strawberries and a 5-hour classic bar. You will also have full access to a consultation with our Event Manager who will provide professional guidance throughout the planning of your wedding. We specialize in creating a customized experience to suit the unique style and needs of each couple.

Your wedding is the start of your new life together. So, let the New Haven Country Club team help start it off right – with elegance, class, and the tireless commitment to excellence.

*For More Information, Please Contact:*

**Karissa M. Cook**

New Haven Country Club - Event Manager

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203.248.4488 ext. 102

## Onsite Ceremony Accommodations

| +\$500 |

The New Haven Country Club prides itself in the beautiful picturesque landscape it offers, both inside and outside of the Club House. You may choose to have an indoor or outdoor ceremony at our facility, weather permitting.

The New Haven Country Club staff will completely handle the setting up and breaking down of your ceremony, and ensure that your guests are completely satisfied with our service from the minute they arrive at our venue. Please note that all chair and tent rentals are an additional cost through an outside vendor.



## Five Hour Classic Bar

Absolut Vodka  
Tito's Handmade Vodka  
Tanqueray Gin  
Bacardi Rum  
Altos Tequila  
Jack Daniel's Whiskey  
Canadian Club Whiskey  
Dewar's White Label Scotch  
Assorted White and Red House Wine Varietals  
House Prosecco  
Assorted Domestic & Imported Beers  
Assorted Sodas & Juices  
Spring & Sparkling Water

# Cocktail Hour

## **Imported & Domestic Cheese Board with Carved Fruit**

Assorted Crackers & Flatbreads

Fresh Vegetable Crudité with Dip

## Your Selection of Four Classic Passed Hors d'Oeuvres

**Sweet Melon & Prosciutto Skewers**

**Asparagus & Asiago wrapped in Phyllo**

**Beef Negimaki** with Ginger-Soy Dipping Sauce

**Gorgonzola & Spinach Stuffed Mushroom Caps**

**Antipasto & Artichoke Skewers**

**Wild Mushroom & Truffle Tarts**

**Vegetable Spring Rolls** with Sweet-Chili Dipping Sauce

**Beef-Cilantro Empanadas** with Salsa-Sour Cream

**Black Truffle Mac & Cheese Tarts**

**Beef Carpaccio Crostini** with Roasted Pepper-Caper Relish

**Asian Beef Skewers** with Avocado Crème

**Franks in a Blanket** with Dijon Mustard

**Pineapple Chicken Kabobs**

**Sweet-Chili Pork Belly**

**Brie & Raspberry Phyllo Purse**

**Falafel Cakes** with Tzatziki Sauce

**Mini Veal Meatballs** with Roasted Tomato Sauce

**Grilled Sirloin Crostini** with Kalamata Pepper Relish

**Tomato, Mozzarella & Basil Skewers**

**Chicken Satay** with Thai Peanut Sauce

**Chicken & Lemongrass Dumplings**

**Italian Sausage Stuffed Mushroom Caps**

**Truffle Arancini** with Roasted Garlic Crème

**Crispy Pork Spring Rolls** with Sesame Soy Sauce

**Crispy Artichoke Beignet**

**Mac & Cheese Bites**

## Your Selection of Two Premium Passed Hors d'Oeuvres

**Tuna Tartare Wonton Crisp**

**Mini Lump Crab Cakes** with Chipotle Aioli

**Mini Brioche Lobster Rolls**

**Boursin Stuffed Figs** (seasonal)

**Seafood Ceviche Crisps**

**Smoked Salmon & Caper Canapes** with Lemon-Dill  
Aioli

**Seared Ahi Tuna** with Tobiko

**Crab Fritters** with Roasted Pepper Crème

**Bacon Wrapped Scallops** with Maple Glaze

**Spanakopita Phyllo**

**Herb-Marinated Lamb Chop Lollipops**

# Plated Dinner

*All entrées must be pre-selected by guests*

| \$129\* per person |

## First Course

*Please select one salad.*

Served with Fresh Baked Assorted Dinner Rolls & Whipped Butter

### Arcadian Mixed Greens

Grape Tomatoes, English Cucumbers, Matchstick Carrots  
Sliced Red Onion  
Balsamic Vinaigrette

### Baby Arugula Salad

Sliced Granny Smith Apple, Crumbled Goat Cheese  
Toasted Walnuts  
Apple Cider Vinaigrette

### Mixed Summer Greens

Roasted Beets, Toasted Pine Nuts, Crumbled Gorgonzola  
Lemon-Thyme Vinaigrette

### Classic Caesar

Chopped Romaine Hearts, Toasted Garlic Croutons  
Parmesan Cheese  
Creamy Caesar Dressing

### Boston Bibb & Endive

Diced Bosh Pear, Sun Dried Cranberries, Sunflower Seeds  
Sweet Sherry Vinaigrette

### Spinach Lover

Baby Spinach, Sliced Strawberries, Toasted Walnuts, Grilled  
Bermuda Onions  
Raspberry Vinaigrette

## Second Course

*Please select two entrée choices.*

### | Beef |

#### Seared Filet Mignon

Duchess Potato & Asparagus  
Summer Truffle Bordelaise

#### Braised Boneless Short Ribs

Horseradish Whipped Potatoes & Roasted Baby Carrots  
Natural Pan Gravy

#### Roast Prime Rib of Beef

Twice Baked Potato & Creamed Spinach Timbale  
Au Jus

### | Poultry |

#### Statler Breast of Chicken

Duchess Potato & Roasted Baby Carrots  
Wild Mushroom Demi-Glace

#### Apple & Walnut Stuffed Chicken Breast

Whipped Potatoes & Roasted Baby Carrots  
Cranberry-Apple Glace

#### Dijon Herb-Crusted Chicken

Twice Baked Potato & Creamed Spinach Timbale  
Au Jus

### | Fish |

#### Potato-Wrapped Halibut

Grilled Asparagus  
Lemon-Herb Beurre Blanc

#### Pan Roasted Atlantic Salmon

Over a Stewed Tomato, Artichoke  
Asparagus & White Bean Ragout

#### Grilled Center Cut Sword Fish

Sundried Tomato & Spinach Risotto  
Red Pepper Vinaigrette

### | Vegetarian |

#### Pesto Eggplant

Crispy Eggplant, Pesto & Fresh Mozzarella over  
White Beans & Steamed Zoodles with Pomodoro Sauce

#### Aromatic Vegetable Risotto

Assorted Grilled Seasonal Vegetables  
Over Roasted Tomato & Sweet Pea Risotto

#### Baked Vegetable Lasagna

House Tomato & Alfredo Sauces

## Sweet Endings

Platter of Chocolate Covered Strawberries for Each Table

Coffee & Tea Service

*\*All food & beverage is subject to 20% service charge + 7.35% Sales Tax*



## Facility Fees

*All Facility Fees are Based on a Maximum of 5 Hours of Event Time.*

*Any Additional Time is Subject to an Increased Additional Hourly Rate at the Discretion of the NHCC Management.*

### *“Off Season” | January - February*

Lounge - Weekdays: \$300 | Weekends: \$400

Main Dining Room - Weekdays: \$300 | Weekends: \$400

Full Venue - Weekdays: \$500 | Weekends: \$750

### *“In Season” | March - December*

Lounge - Weekdays: \$400 | Weekends: \$550

Main Dining Room - Weekdays: \$400 | Weekends: \$550

Patio - Weekdays: \$200 | Weekends: \$350

Full Venue - Weekdays: \$900 | Weekends: \$1,250

### *NHCC Dress Code*

- Athletic attire including sweatshirts, sweatpants, yoga pants, spandex shorts or leggings, athletic shorts, and tee shirts with logos are not permitted.
  - For men, shirts with a collar are required.
  - For men, hats should not be worn inside the Clubhouse.
  - For men, open toed sandals or flip flops are not permitted.
    - For women, flip flops are not permitted.
  - Clean denim pants without holes are permitted.

### *NHCC Cell Phone Policy*

- Silent communication (texting, emailing, etc.) is permissible in all areas.
  - Talking on the phone is NOT permitted inside the Clubhouse.

*As host of the event, it is your duty to ensure that all guests are aware of NHCC's policies.*