



*Thank you for considering the  
Officers' Club, Naval Station Newport  
to host your wedding celebration.*

*The Officers' Club is the ultimate location for your special event,  
combining the elegance of Newport with the affordability of a spectacular  
seaside property offering one of the best views of Narragansett Bay.*

*Our team of event and culinary professionals are excited to  
bring their expertise to your once in a lifetime celebration.*

*We are here to ensure that you have the special  
day you have always imagined.*

*Our packages are all inclusive, no hidden fees or additional costs.*

*~Customized menus are available upon request~*

# *Officers' Club* *Naval Station Newport* *Sponsor Form*

Clarification of eligibility for private parties and other events:

1. **SPONSOR:** Must be an MWR eligible patron.

2. **GUESTS:** Authorized patrons may invite bonafide guests to the club. A bonafide guest is an individual who has been specifically invited to accompany an authorized patron or group to the Club. The authorized patron assumes overall responsibility for the guests' conduct.

Sponsor's Name (print): \_\_\_\_\_

Rank/Grade: \_\_\_\_\_ Command: \_\_\_\_\_

Host's Name (if not sponsor): \_\_\_\_\_

Event Name: \_\_\_\_\_

Day/Date/Time of Event: \_\_\_\_\_

I state that I am sponsoring a private party in which all bonafide guests are in response to a specific invitation for a specific occasion. I assume full responsibility for this function; including the overseeing of entire payment for services rendered.

NOTICE: This form grants temporary permission by the sponsor to his/her guest to use and make arrangements with the Officers' Club. Morale, Welfare and Recreation (MWR) reserves the right, after providing 10 days notice of any uncollected debt, to garnish wages of active duty, retired, reserve personnel or MWR employee for payment of said debt.

E-mail: \_\_\_\_\_

Phone: (Work): \_\_\_\_\_ (Home): \_\_\_\_\_ (Cell): \_\_\_\_\_

Address: \_\_\_\_\_

Signature of Sponsor: \_\_\_\_\_ Date: \_\_\_\_\_

This form must be returned completed to:

Officers' Club; 95 Perry Road; Naval Station Newport; Newport, RI 02841 or via fax (401) 841-1579, accompanied by the signed catering policies and the applicable nonrefundable deposit in order to confirm the function.

*Officers' Club*  
*Naval Station Newport*  
*Wedding Catering Policies*

1. Date, availability and site tour appointments may be made by phone, e-mail or in person Monday through Friday, 8:30 am to 5 pm, weekends by appointment only. Space is available on a first-come, first-served basis; with applicable paperwork and a nonrefundable deposit required for Wedding Events.
2. A 30 person minimum is required for all private functions. The minimum counts for each room are listed on the function information page. Should the minimum count not be met, the host is responsible for payment to achieve the minimums. In-season minimum guest count (paying adult guests) for the Grand Ballroom is 125; Constellation Room is 40; and Gearing Room is 30; Friday through Sunday. All other time frames are booked at the discretion of the catering office. All deposits are nonrefundable and nontransferable. Deposit is 5000.00 for Grand Ballroom; 1,500.00 for Constellation Room; 1000.00 for Gearing Room (This is a deposit, not a room rental fee ~ deposits are applied to your event charges); plus any applicable ceremony fees and/or rain back up room fees.
3. An estimated 50% deposit is due 90 days prior to your wedding. Final payment is to be made three days prior to the event or at the Final Detail Appointment. A credit card (Visa, MasterCard, American Express or Discover) is to be provided for incidental charges. Personal checks are not accepted for final payment.
4. Due to fluctuating food costs, certain items may become seasonably available. All prices are subject to change without notice prior to signing the contract. A formal contract will be typed at least 14 days prior to your event.
5. The contract must be signed and the final guaranteed count and entrée selections, if applicable, are to be provided no later than ten business days prior to the event.
6. The Officers' Club will be prepared to provide seating and to serve the guaranteed count. Reductions in the guarantee will not be accepted within ten business days of the event. If a guaranteed count is not provided, the Officers' Club will consider the estimate to be final guarantee. Billing will be based on the guaranteed count or the actual number, whichever is greater. Guest counts that increase between 48-72 hours will be charged a 10% increase per person fee, 24-48 hours will be charged a 20% increase per person fee, and within 24 hours there will be a 30% increase per person fee. With the exception of a host provided wedding cake, all food and beverage must be provided by the Officers' Club. Navy regulations prohibit the removal of any leftover food or beverages from the Officers' Club.  
\_\_\_\_\_ (initial)
7. Cancellations will result in a complete forfeiture of all deposits. In the event of a cancellation after the contract is signed or fewer than thirty (30) business days prior to the scheduled function, all catering services must be paid in full for the guaranteed or estimated number of guests, whichever is greater. A partial cancellation (i.e.: switching from the Grand Ballroom to a smaller room) will result and the higher required minimum guests unless the other room is resold. Should the host be an active duty military member and unable to fulfill contractual obligations with the Officers' Club due to unexpected change of orders, any deposits will be refunded in full, providing a copy of the original signed orders are submitted with written notice \_\_\_\_\_ (initial).
8. Guests under the age of 21 years old are prohibited from purchasing or consuming alcoholic beverages. The responsibility for compliance rests solely with the host to assure that minors do not consume alcoholic beverages. Should minor guests be discovered consuming such beverages, the host will be requested to make arrangements for the guest to be removed from the Officers' Club. No shots are served during any function.
9. All guests must enter Naval Station Newport through Gate One. It is the host's responsibility to provide the catering office with a typed list {alphabetized by last name with the last name first} stating each guest's name, function name,

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*Prices are subject to change. Revised January 2016.*

day/date/time of function and sponsor name, at least three business days prior to the function. Actual vendor names (not just vendor company names) must also be included on the gate list.

10. Due to health and safety codes shoes must remain on at all times. \_\_\_\_\_ (initial)

11. Other weddings and functions may be occurring at the Officers' Club simultaneously with your function. You are renting a specified function room not the entire Officers' Club; our catering sales team will try to arrange rooms to minimize conflict. If estimated counts upon booking increase or decrease 25%, the catering staff reserves the right to move the function to an appropriate size room.

12. In the event of inclement weather, a decision regarding the location of outdoor events will be made by the Officers' Club four hours prior to the start of the function. Every effort will be made to consult the host regarding this decision. In the event that Naval Station Newport declares "Storm Condition One" due to severe weather, an event may be cancelled without penalty for payment.

13. Vendors may arrive no earlier than one and one half hours prior to the start of the event, unless prior arrangements are made with the catering department. All vendors must vacate the property no later than 30 minutes following the conclusion of the event. Client may be subject to additional fees if the property is not vacated. \_\_\_\_\_ (initial)

14. Open flames are prohibited. All candles and/or votives must be contained in glass.

15. Confetti, rice, bird seed, silly string, sand and/or live rose petals scattered on carpeting are not allowed. If the above items are used, client will be subject to an excessive clean up fee, 350.00.

I HAVE READ AND BEEN ADVISED OF THE FOREGOING POLICIES AND I AGREE TO ABIDE BY THEM.

Name of Host (Printed): \_\_\_\_\_

Phone: \_\_\_\_\_ E-Mail: \_\_\_\_\_

Address: \_\_\_\_\_

Function Room: \_\_\_\_\_ Minimum Guaranteed Guests: \_\_\_\_\_

Day/Date/Time of Function: \_\_\_\_\_

Signature of Host: \_\_\_\_\_ Date: \_\_\_\_\_

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*Officers' Club*  
*Naval Station Newport*  
*Wedding Event Information*

Weddings may be booked up to 18 months in advance, although certain exceptions may apply. Saturday wedding receptions are scheduled either 11:00 am – 4:00 pm or 6:00 pm – 11:00 pm. Friday and Sunday events have more flexibility and may be scheduled differently. To extend the five hour rental, the cost is 1,500.00 per hour or part of an hour. Brides and grooms who are active duty personnel from the time of booking through the event date will receive a onetime discount (see chart). There is an additional fee of 500.00 for those events occurring on Sunday and/or holidays.

Room capacities:			Active Duty Discount
Gearing Room	30 guest minimum	40 guest maximum, seated dinner 40 guest maximum, buffet dinner	100.00
Constellation Room	40 guest minimum	80 guest maximum, seated dinner 60 guest maximum, buffet dinner	250.00
Grand Ballroom	125 guest minimum	350 guest maximum, seated dinner 300 guest maximum, buffet dinner	500.00

Outdoor Ceremonies:

Outdoor ceremonies may take place on Dewey Field, weather permitting. Ceremony fee includes white padded garden chairs and white pergola. Ceremony fee is 750.00 for one hour rental.

Guest Arrival	Ceremony Time
10:00 am	10:30 to 11:00 am
5:00 pm	5:30 to 6:00 pm

An indoor room may be booked as a rain back up plan for 500.00. This fee includes standard banquet chairs and two decorative pedestals. You may also choose to be married on the dance floor and the guests may stand or sit around their reception room dining tables for a 250.00 early room set up fee. Sound system can be rented for 50.00

Indoor Ceremonies:

Ceremony fee is 500.00 and includes standard banquet chairs and two decorative pedestals.

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# *Officers' Club*

## *Naval Station Newport*

### *Wedding Procedures At A Glance*

#### Booking Your Wedding

A deposit of 5,000 for Grand Ballroom, 1,500 for Constellation Room or 1,000 for Gearing Room, ceremony fees and rain back up room fees, if applicable, are due at time of booking. Rooms will be guaranteed upon receipt of the completed and signed Sponsor Form, Catering Policy Form and full deposit. Deposits may be made by cash, check, Visa, MasterCard, American Express or Discover. Please make checks payable to COM~MWR. All deposits/payments are nonrefundable and nontransferable.

#### The Wedding Questionnaire

Approximately four months prior to your wedding, the catering office will contact you to schedule a wedding questionnaire appointment. The appointment may be done in person, over the phone or via email. The bridal questionnaire form should be filled out as much as possible. We realize you will have questions and will assist you in completing the form. The catering office will generate an estimated invoice from the wedding questionnaire form to estimate your 50 % deposit, which is due 90 days prior to your wedding. Again, deposits may be made by cash, check, Visa, MasterCard, American Express or Discover. Your Final Detail Appointment will be scheduled at this time.

#### Ten Days Prior

Final guaranteed count and entrée choice selections, if applicable, are due at least 10 business days prior to your event.

#### Three Days Prior

Your final detail appointment is usually scheduled the Tuesday or Wednesday before your wedding. At this time, you may drop off all of your wedding day items, such as place cards, favors, toasting glasses, completed floor diagram, gate access list, etc. We will also review every detail one last time! If you arrive without your wedding day items, your final detail appointment may be rescheduled. Estimated outstanding balance is paid at this time, with a credit card to be left on file for any incidental charges. If there are any funds remaining from your deposits, a refund will be issued from Central Accounting within ten weeks.

ENJOY YOUR DAY!!!!

## *\*One Star\* Wedding Event*

*(\*package not available Saturday evenings or Sunday, anytime)*

- ✓ Complimentary Parking
- ✓ Group Food Tasting (complimentary for the Bride & Groom)
- ✓ 5 Hour Room Rental
- ✓ Tables & Standard Banquet Chairs
- ✓ Dance Floor
- ✓ Half Length Ivory or White Linen
- ✓ Ivory or White Napkins
- ✓ White China
- ✓ 3 Votive Candles per Table
- ✓ Table Numbers
- ✓ Professionally Attired Staff
- ✓ An Experienced and Dedicated Event Coordinator
- ✓ Bridal Room
- ✓ Water Service to Bridal Room
- ✓ Two Course Dinner
- ✓ Plate & Serve your provided Wedding Cake

## *\*One Star\* Wedding Menu*

### Stationary Hors d'oeuvres Display

*An assortment of domestic cheeses with crackers and garnished with seasonal fruits*

*Fresh Garden Salad with Balsamic Vinaigrette*

*Hearth Baked Rolls & Butter*

### *-Choose Up to Two Entrées-*

*Chicken Marsala - with Wild Mushrooms in a Marsala Wine Demi-Glace*

*Chicken Piccata - with White Wine, Capers, Lemon & Butter*

*Baked Local Cod - with an Herbed Panko Crust in a Lemon Beurre Blanc*

*Baked Fresh Atlantic Salmon - with a Caramelized Sweet Onion & Fig Compote*

*Grilled 8 oz New York Sirloin - with a Rosemary Demi-Glace*

*Served with Chef's Choice Seasonal Starch & Vegetable*

*Complete Coffee Service*

50.00 per guest

## *\*Two Star\* Wedding Event*

- ✓ Complimentary Parking
- ✓ Group Food Tasting complimentary for the Bride & Groom)
- ✓ 5 Hour Room Rental
- ✓ Tables & Standard Banquet Chairs
- ✓ Dance Floor
- ✓ Half Length Ivory or White Linen
- ✓ Ivory or White Napkins
- ✓ Ivory Gold Rim China
- ✓ 3 Votive Candles per Table
- ✓ Table Numbers
- ✓ Professionally Attired Staff
- ✓ An Experienced and Dedicated Event Coordinator
- ✓ Bridal Room
- ✓ Water Service to Bridal Room
- ✓ Fruit & Cheese Board for Bridal Room
- ✓ Sparkling Cider Toast
- ✓ Three Course Dinner
- ✓ Painted Dessert Plate with Chocolate Sauce or Raspberry Coulis, to accompany your provided Wedding Cake

## *\*Two Star\* Wedding Menu*

### Stationary Hors d'oeuvres Display

*An assortment of domestic cheeses with crackers and garnished with seasonal fruits*

### An Assortment of Passed Hors d'oeuvres, *to include*

*Spanakopita*

*Coconut Encrusted Chicken Satay with a Sweet Chili Dipping Sauce*

*Cheeseburger Sliders, American Cheese, Caramelized Onion, Pickle Relish, Ketchup & Mustard*

*Fresh Garden Salad with Balsamic Vinaigrette*

*Hearth Baked Rolls & Butter*

### *-Choose Up to Two Entrées-*

*Chicken Marsala - with Wild Mushrooms in a Marsala Wine Demi-Glace*

*Chicken Piccata - with White Wine, Capers, Lemon & Butter*

*Baked Local Cod - with an Herbed Panko Crust in a Lemon Beurre Blanc*

*Sole Francaise - with White Wine, Lemon & Butter*

*Grilled 8 oz New York Sirloin - with a Rosemary Demi-Glace*

*Grilled 6 oz Filet Mignon - Topped with Classic Hollandaise*

*Baked Fresh Atlantic Salmon - with a Caramelized Sweet Onion & Fig Compote*

*Served with Chef's Choice Seasonal Starch & Vegetable*

*Complete Coffee Service*

75.00 per guest

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## *\*Three Star\* Wedding Event*

- ✓ Complimentary Parking
- ✓ Group Food Tasting (complimentary for the Bride & Groom)
- ✓ 5 Hour Room Rental
- ✓ Tables & Standard Banquet Chairs
- ✓ Dance Floor
- ✓ Half Length Double Ivory or White Linen
- ✓ Choice of Ivory, White or Colored Napkins
- ✓ Ivory Gold Rim China
- ✓ 3 Votive Candles per Table
- ✓ Table Numbers
- ✓ Professionally Attired Staff
- ✓ An Experienced and Dedicated Event Coordinator
- ✓ Bridal Room
- ✓ Water Service to Bridal Room
- ✓ Fruit & Cheese Board for Bridal Room
- ✓ Wine Service with Dinner, Woodbridge Chardonnay & Cabernet, max two bottles per table
- ✓ House Prosecco Toast
- ✓ Three Course Dinner
- ✓ Painted Dessert Plate with Chocolate Sauce or Raspberry Coulis, to accompany your provided Wedding Cake
- ✓ Passed Chocolate Truffles

## *\*Three Star\* Wedding Menu*

### Stationary Hors d'oeuvres Display

-to include-

*A Selection of International & Domestic Cheeses, Vegetable Crudités & Dips, Seasonal Fruits, served with Assorted Breads, Crackers & Crostini*

### An Assortment of Passed Hors d'oeuvres

-choose three-

Spanakopita

Cucumber, Grape Tomato & Feta Cheese Curls *with Roasted Garlic Aioli*

Mini Tomato Mozzarella Picks *with Fresh Basil and Aged Balsamic*

Mac & Cheese Bites *with an Aged White Cheddar Cream Sauce*

Cheeseburger Sliders, *American Cheese, Caramelized Onion, Pickle Relish, Ketchup & Mustard*

Braised Short Ribs wrapped in Bacon with a Maple Glaze

Scallop wrapped in Smoked Bacon *with a Balsamic Glaze*

Coconut Encrusted Chicken Satay *with a Sweet Chili Dipping Sauce*

Chicken Quesadilla *with Pico de Gallo & Avocado Sour Cream*

Boursin Prosciutto Pita Pizza

-choose one-

Fresh Garden Salad *with Balsamic Vinaigrette*

Traditional Caesar Salad *with Shaved Parmesan and Garlic Croutons*

*Hearth Baked Rolls & Butter*

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*-Choose Up to Two Entrées-*

*Chicken Marsala - with Wild Mushrooms in a Marsala Wine Demi-Glace*

*Chicken Piccata - with White Wine, Capers, Lemon & Butter*

*Baked Chicken Roulade - with Asparagus, Prosciutto, Fresh Mozzarella and topped with a White Truffle Cream Sauce*

*Baked Local Cod - with an Herbed Panko Crust in a Lemon Beurre Blanc*

*Baked Fresh Atlantic Salmon - with a Caramelized Sweet Onion & Fig Compote*

*Sole Francaise - with White Wine, Lemon & Butter*

*Sole Veronique - with White Wine, Baby Spinach, Red & Green Seedless Grapes & Lemon Cream*

*Grilled 8 oz New York Sirloin - with a Rosemary Demi-Glace*

*Grilled 6 oz Filet Mignon - Topped with Classic Hollandaise*

*Grilled 8 oz Ribeye - with Bleu Cheese Butter*

*Served with Chef's Choice Seasonal Starch & Vegetable*

*Complete Coffee Service*

*\$100.00 per guest*

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## *\*Four Star\* Wedding Event*

- ✓ Complimentary Parking
- ✓ Group Food Tasting, (complimentary for the Bride & Groom)
- ✓ Ceremony Beverage Station (if ceremony on site)
- ✓ 5 Hour Room Rental
- ✓ Tables & Fruitwood Ballroom Chairs
- ✓ Dance Floor
- ✓ Floor Length Ivory or White Linen
- ✓ Choice of Ivory, White or Colored Napkins
- ✓ Ivory Gold Rim China
- ✓ Up to 5 Votives per table
- ✓ Table Numbers
- ✓ Professionally Attired Staff
- ✓ An Experienced and Dedicated Event Coordinator
- ✓ Bridal Room
- ✓ Bottle of House Champagne for Bridal Room
- ✓ Water Service to Bridal Room
- ✓ Fruit & Cheese Board for Bridal Room
- ✓ Passed Hors d'oeuvres for Bridal party during photographs
- ✓ Dedicated Cocktail Server for Bridal Party during photographs
- ✓ Wine Service with Dinner, Woodbridge Chardonnay & Cabernet, max two bottles per table
- ✓ House Champagne Toast
- ✓ Three Course Dinner
- ✓ Painted Dessert Plate with Chocolate Sauce or Raspberry Coulis, to accompany your provided Wedding Cake, along with a Chocolate Dipped Strawberry
- ✓ Passed Chocolate Truffles
- ✓ Up to six (6) Chef's Choice Vendor Meals
- ✓ Up to eight (8) Children's Meals (chicken fingers & French fries)

## *\*Four Star\* Wedding Menu*

### Stationary Hors d'oeuvres Display

-choose one-

### International & Domestic Cheese Board

*An Assortment of International & Domestic Cheeses, served with Assorted Crackers, Breads, Honey, Nuts, Fresh and Dried Fruits*

### Seasonal Brie Display

*Fall/Winter – Brie Wrapped in Puff Pastry with Fig Compote and Sliced Baguettes*

*Spring/Summer – Brie with Raspberry Jam and Sliced Seasonal Fruits with Baked Crostini*

### Seasonal Fruit Display

*Ripe Seasonal Sliced Fruit, garnished with fresh Berries and served with a Honey Yogurt Sauce*

### Vegetable Crudité Display

*Seasonal Vegetable Display, served with Herbed Bleu Cheese or Ranch Dip*

### Appetizer Landscape

*A Selection of International & Domestic Cheeses, Vegetable Crudités & Dips, Seasonal Fruits, Served with Assorted Breads, Crackers & Crostini*

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An Assortment of Passed Hors d'oeuvres

~choose three~

Spanakopita

Cucumber, Grape Tomato & Feta Cheese Curls *with Roasted Garlic Aioli*

Mini Tomato Mozzarella Picks *with Fresh Basil and Aged Balsamic*

Mac & Cheese Bites *with an Aged White Cheddar Cream Sauce*

Cheeseburger Sliders, *American Cheese, Caramelized Onion, Pickle Relish, Ketchup & Mustard*

Braised Short Ribs wrapped in Bacon with a Maple Glaze

Scallop wrapped in Smoked Bacon *with a Balsamic Glaze*

Coconut Encrusted Chicken Satay with a Sweet Chili Dipping Sauce

Chicken Quesadilla *with Pico de Gallo & Avocado Sour Cream*

Boursin Prosciutto Pita Pizza

Sliced Beef Tenderloin on Crostini *with an Arugula Pesto, Gorgonzola and Red Onion Jam*

Lobster Salad *in a Phyllo cup with Lemon Dill Aioli*

Miniature Portuguese Style Stuffed Clams *with Chourico & Cracker Crumbs*

Lobster Mac & Cheese *in Phyllo cups with Smoked Gouda*

Chicken Saltimbocca *with Fresh Mozzarella, Sage, Prosciutto and Herbed Demi-Glace*

Demitasse of New England Clam Chowder, *served with a Mini Clam Cake*

New England Crab Cake *with Roasted Red Pepper Aioli*

Beef Tenderloin Bites with a Warm Bleu Cheese Fondue

Cornbread Crostini with Pulled Pork, Smoked Gouda & Apricot Chutney

~choose one~

Fresh Garden Salad *with Balsamic Vinaigrette*

Traditional Caesar Salad *with Shaved Parmesan and Garlic Croutons*

Baby Arugula *with Shaved Shallots, Grape Tomatoes, Prosciutto Crisps & Gorgonzola with Balsamic Vinaigrette*

Hearth Baked Rolls & Butter

*-Choose Up to Two Single Entrées or One Duet Entrée-*

Chicken Marsala ~ *with Wild Mushrooms in a Marsala Wine Demi-Glace*

Chicken Piccata ~ *with White Wine, Capers, Lemon & Butter*

Baked Chicken Roulade ~ *with Asparagus, Prosciutto, Fresh Mozzarella and topped with a White Truffle Cream Sauce*

Chicken Saltimbocca ~ *with Prosciutto, Fontina, Sage and a Rosemary Demi-Glace*

Four Baked Stuffed Shrimp ~ *with a Traditional Seafood Stuffing and Lemon Butter*

Baked Local Cod ~ *with an Herbed Panko Crust in a Lemon Beurre Blanc*

Baked Fresh Atlantic Salmon ~ *with a Caramelized Sweet Onion & Fig Compote*

Sole Francaise ~ *with White Wine, Lemon & Butter*

Sole Veronique ~ *with White Wine, Baby Spinach, Red & Green Seedless Grapes and Lemon Cream*

Grilled 8 oz New York Sirloin ~ *with a Rosemary Demi-Glace*

Grilled 6 oz Filet Mignon ~ *Topped with Classic Hollandaise*

Grilled 8 oz Ribeye ~ *with Brandy Bleu Cheese Butter*

Gingersnap Cookie Encrusted Pork Tenderloin ~ *with Red Wine Glaze*

Chicken Marsala ~ *with Wild Mushrooms in a Marsala Wine Demi-Glace paired with Two Baked Stuffed Shrimp ~*

*with a Traditional Seafood Stuffing and Lemon Butter*

6 oz Grilled Filet Mignon ~ *Topped with Classic Hollandaise paired with Chicken Piccata ~ with White Wine, Capers, Lemon & Butter*

*Served with Chef's Choice Seasonal Starch & Vegetable*

*Complete Coffee Service*

125.00 per guest

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## *\*Five Star\* Wedding Event*

- ✓ Complimentary Parking
- ✓ Group Food Tasting (complimentary for Bride & Groom)
- ✓ Ceremony Beverage Station (if ceremony on site)
- ✓ 5 Hour Room Rental
- ✓ Tables & Fruitwood Ballroom Chairs
- ✓ Dance Floor
- ✓ Floor Length Ivory, White Linen, Pintuck, Krinkle or Crush Linen
- ✓ Choice of Ivory, White or Colored Napkins
- ✓ Ivory Gold Rim China
- ✓ Up to 5 Votives per table
- ✓ Table Numbers
- ✓ Professionally Attired Staff
- ✓ An Experienced and Dedicated Event Coordinator
- ✓ Bridal Room
- ✓ Bottle of Champagne for Bridal Room
- ✓ Water Service to Bridal Room
- ✓ Fruit & Cheese Board for Bridal Room
- ✓ Passed Hors d'oeuvres for Bridal party during Photographs
- ✓ Dedicated Cocktail Server for Bridal Party during Photographs
- ✓ Wine Service with Dinner, Kendall Jackson Chardonnay & Mark West Pinot Noir, max two bottles per table
- ✓ House Champagne Toast
- ✓ Three Course Dinner
- ✓ Painted Dessert Plate with Chocolate Sauce or Raspberry Coulis, to accompany your provided Wedding Cake, along with a chocolate dipped strawberry
- ✓ Passed Chocolate Truffles
- ✓ Up to six (6) Chef's Choice Vendor Meals
- ✓ Up to eight (8) Child's Meals (chicken fingers & fries)

## *\*Five Star\* Wedding Menu*

### Stationary Hors d'oeuvres Display

-choose one-

### International & Domestic Cheese Board

*An Assortment of International & Domestic Cheeses, served with Assorted Crackers, Breads, Honey, Nuts, Fresh and Dried Fruits*

### Seasonal Brie Display

*Fall/Winter – Brie Wrapped in Puff Pastry with Fig Compote and Sliced Baguettes*

*Spring/Summer – Brie with Raspberry Jam and Sliced Seasonal Fruits with Baked Crostini*

### Seasonal Fruit Display

*Ripe Seasonal Sliced Fruit, garnished with fresh Berries and served with a Honey Yogurt Sauce*

### Vegetable Crudité Display

*Seasonal Vegetable Display, served with Herbed Bleu Cheese or Ranch Dip*

### Appetizer Landscape

*A Selection of International & Domestic Cheeses, Vegetable Crudités & Dips, Seasonal Fruits, served with Assorted Breads, Crackers & Crostini*

### Antipasto Display

*A Selection of International Cured Meats, Pickled Vegetables and Imported Cheeses, served with Seasonal Breads, Crackers & Crostini*

### Savory Cheesecake Display

-choose two-

*Cheddar Chutney Cheesecake with Fried Wontons and Red and Green Apple Slices*

*Basil Pesto Cheesecake garnished with chopped Tomato and Basil*

*Boursin and Roquefort Cheesecake garnished with Red & Green Pear Slices*

*Served with assorted Breads & Baguettes*

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An Assortment of Passed Hors d'oeuvres

~choose three~

Sliced Beef Tenderloin on Crostini *with an Arugula Pesto, Gorgonzola and Red Onion Jam*  
Cucumber, Grape Tomato & Feta Cheese Curls *with Roasted Garlic Aioli*  
Lobster Salad *in a Phyllo Cup with Lemon Dill Aioli*  
House Made Sushi Rolls  
~to include~  
*Spicy Tuna, California, Newport, Philadelphia and Specialty Roll*  
Mini Tomato Mozzarella Picks *with Fresh Basil and Aged Balsamic*  
Shrimp Cocktail *with traditional Cocktail Sauce, additional 1.80 per guest*  
Miniature Portuguese Style Stuffed Clams *with Chourico & Cracker Crumbs*  
Mac & Cheese Bites *with an Aged White Cheddar Cream Sauce*  
Lobster Mac & Cheese *in Phyllo Cups with Smoked Gouda*  
Chicken Saltimbocca *with Fresh Mozzarella, Sage, Prosciutto and Herbed Demi-Glace*  
Spanakopita  
Demitasse of New England Clam Chowder, *served with a Mini Clam Cake*  
Cheeseburger Sliders, *American Cheese, Caramelized Onion, Pickle Relish, Ketchup & Mustard*  
New England Crab Cake *with Roasted Red Pepper Aioli*  
Asparagus & Roasted Pepper Risotto Truffles *with Basil Pesto*  
Braised Short Ribs *wrapped in Bacon with a Maple Glaze*  
Lollipop Lamb Chops *with a Mustard Herb Crust and Warm Gorgonzola Cream*  
Seared Scallop *with Sweet Chili Sauce & Crème Fraiche on a Fried Wonton*  
Scallop wrapped in Smoked Bacon *with a Balsamic Glaze*  
Coconut Encrusted Chicken Satay *with a Sweet Chili Dipping Sauce*  
Chicken Quesadilla *with Pico de Gallo & Avocado Sour Cream*  
Boursin Prosciutto Pita Pizza  
Miniature Beef Wellingtons with Wild Mushroom Duxelle & Madeira Glaze wrapped in Puff Pastry  
Cornbread Crostini with Pulled Pork, Smoked Gouda & Apricot Chutney  
Rare Tuna on a Tamari Rice Crackers with Wasabi Aioli, Black Sesame Seeds and Red Pepper Confetti  
Tandoori Chicken with Mango Chutney on grilled Naan Bread

~choose one~

Fresh Garden Salad *with Balsamic Vinaigrette*  
Traditional Caesar Salad *with Shaved Parmesan and Garlic Croutons*  
Baby Arugula *with Shaved Shallots, Grape Tomatoes, Prosciutto Crisps & Gorgonzola with Balsamic Vinaigrette*  
Spring Specialty Salad ~ *Spring Greens topped with Baby Red & Yellow Beets, Goat Cheese, Spiced Almond &, Shaved Shallots with a Raspberry Vinaigrette*  
Summer Specialty Salad ~ *Sliced Vine-Ripened Tomatoes with Fresh Mozzarella, Basil, Balsamic Glaze and Extra Virgin Olive Oil*  
Fall/Winter Specialty Salad ~ *Baby Greens topped with Shaved Red Onion, Roasted Pears, Candied Walnuts & Brie with a Warm Pancetta Vinaigrette*

Hearth Baked Rolls & Butter

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*-Choose Up to Two Single Entrées or One Duet Entrée-*

Chicken Marsala ~ with Wild Mushrooms in a Marsala Wine Demi-Glace  
Baked Chicken Roulade ~ with Asparagus, Prosciutto, Fresh Mozzarella and topped with a White Truffle Cream Sauce  
Chicken Saltimbocca ~ with Prosciutto, Fontina, Sage and a Rosemary Demi-Glace  
Chicken Piccata ~ with White Wine, Capers, Lemon & Butter  
Grilled 8 oz Ribeye ~ with Brandy Bleu Cheese Butter  
Grilled 8 oz Filet Mignon ~ Topped with Classic Hollandaise  
Grilled 8 oz New York Sirloin ~ with a Rosemary Demi-Glace  
Prime Rib ~ Natural Au Jus and Herbed Horseradish Cream  
Gingersnap Cookie Encrusted Pork Tenderloin ~ with Red Wine Glaze  
Four Baked Stuffed Shrimp ~ with a Traditional Seafood Stuffing and Lemon Butter  
Sole Veronique ~ with White Wine, Baby Spinach, Red & Green Seedless Grapes and Lemon Cream  
Baked Fresh Atlantic Salmon ~ with a Caramelized Sweet Onion & Fig Compote  
Sole Francaise ~ with White Wine, Lemon & Butter  
Grilled Swordfish ~ with a Citrus Marinade and White Truffle Aioli  
Baked Local Cod ~ with an Herbed Panko Crust in a Lemon Beurre Blanc

6 oz Grilled Filet Mignon ~ Topped with Classic Hollandaise paired with Butter Poached Lobster Tail and Citrus Butter

6 oz Grilled Filet Mignon ~ Topped with Classic Hollandaise paired with Two Baked Stuffed Shrimp ~  
with a Traditional Seafood Stuffing and Lemon Butter

Chicken Marsala ~ with Wild Mushrooms in a Marsala Wine Demi-Glace paired with Two Baked Stuffed Shrimp ~ with a Traditional Seafood Stuffing  
and Lemon Butter

6 oz Grilled Filet Mignon ~ Topped with Classic Hollandaise paired with Chicken Piccata ~ with White Wine, Capers, Lemon & Butter

*Served with Chef's Choice Seasonal Starch & Vegetable*

*Complete Coffee Service*

150.00 per guest

## *Buffet Wedding Event*

- ✓ Complimentary Parking
- ✓ Group Food Tasting (complimentary for the Bride & Groom)
- ✓ 5 Hour Room Rental
- ✓ Tables & Standard Banquet Chairs
- ✓ Dance Floor
- ✓ Half Length Double Ivory or White Linen
- ✓ Choice of Ivory, White or Colored Napkins
- ✓ Ivory Gold Rim China
- ✓ 3 Votives per Table
- ✓ Table Numbers
- ✓ Professionally Attired Staff
- ✓ An Experienced and Dedicated Event Coordinator
- ✓ Bridal Room
- ✓ Water Service to Bridal Room
- ✓ Fruit & Cheese Board for Bridal Room
- ✓ House Prosecco Toast
- ✓ Dinner Buffet
- ✓ Painted Dessert Plate with Chocolate Sauce or Raspberry Coulis, to accompany your provided Wedding Cake
- ✓ Passed Chocolate Truffles

## *Buffet Wedding Menu*

### Stationary Hors d'oeuvres Display

~to include~

*A Selection of International & Domestic Cheeses, Vegetable Crudités & Dips, Seasonal Fruits,  
Served with Assorted Breads, Crackers & Crostini*

### An Assortment of Passed Hors d'oeuvres

~choose three~

Spanakopita

Cucumber, Grape Tomato & Feta Cheese Curls *with Roasted Garlic Aioli*

Mini Tomato Mozzarella Picks *with Fresh Basil and Aged Balsamic*

Mac & Cheese Bites *with an Aged White Cheddar Cream Sauce*

Cheeseburger Sliders, *American Cheese, Caramelized Onion, Pickle Relish, Ketchup & Mustard*

Braised Short Ribs wrapped in Bacon with a Maple Glaze

Scallop wrapped in Smoked Bacon *with a Balsamic Glaze*

Coconut Encrusted Chicken Satay *with a Sweet Chili Dipping Sauce*

Chicken Quesadilla *with Pico de Gallo & Avocado Sour Cream*

Boursin Prosciutto Pita Pizza

~choose one served salad~

Fresh Garden Salad *with Balsamic Vinaigrette*

Traditional Caesar Salad *with Shaved Parmesan and Garlic Croutons*

*Hearth Baked Rolls & Butter*

~choose one chicken selection~

Chicken Marsala ~ *with Wild Mushrooms in a Marsala Wine Demi-Glace*

Baked Chicken Roulade ~ *with Asparagus, Prosciutto, Fresh Mozzarella and topped with a White Truffle Cream Sauce*

Chicken Saltimbocca ~ *with Prosciutto, Fontina, Sage and a Rosemary Demi-Glace*

Chicken Piccata ~ *with White Wine, Capers, Lemon & Butter*

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*~choose one seafood selection~*

*Stuffed Sole Veronique ~ with White Wine, Baby Spinach, Red & Green Seedless Grapes and Lemon Cream*

*Baked Fresh Atlantic Salmon ~ with a Caramelized Sweet Onion & Fig Compote*

*Baked Local Cod ~ with an Herbed Panko Crust in a Lemon Beurre Blanc*

*Oven Roasted Prime Rib ~ Natural Au Jus and Herbed Horseradish Cream ~ carved buffet-side*

*~choose one pasta selection~*

*Farfalle with a Sun-Dried Tomato and Basil Cream*

*Tortellini served with an Asiago Cream*

*Rigatoni with a Traditional Bolognese Sauce*

*Penne with a Roasted Red Pepper Cream*

*Served with Chef's Choice Seasonal Starch & Vegetable*

*Complete Coffee Service*

*100.00 per guest*

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## *Wedding Brunch Buffet Event*

*(\*package only available Monday – Saturday morning)*

- ✓ Complimentary Parking
- ✓ 5 Hour Room Rental
- ✓ Tables & Standard Banquet Chairs
- ✓ Dance Floor
- ✓ Half Length Double Ivory or White Linen
- ✓ Choice of Ivory, White or Colored Napkins
- ✓ Ivory Gold Rim China
- ✓ 3 Votives per Table
- ✓ Table Numbers
- ✓ Professionally Attired Staff
- ✓ An Experienced and Dedicated Event Coordinator
- ✓ Bridal Room
- ✓ Water Service to Bridal Room
- ✓ House Prosecco Toast
- ✓ Brunch Buffet
- ✓ Painted Dessert Plate with Chocolate Sauce or Raspberry Coulis, to accompany your provided Wedding Cake
- ✓ Passed Chocolate Truffles

## *Wedding Brunch Buffet Menu*

### Pastry & Fruit Station

*Assorted Danish, muffins, bagels croissants & scones*

*Fresh Sliced Fruit & Berries*

-Condiments to include Butter, Preserves & Cream Cheese-

Farm Fresh Scrambled Eggs *with Fresh Garden Herbs*

Apple Wood Smoked Bacon and Grilled Sausage Links

Traditional Home Fries

### Omelet Station

Blueberry Breakfast Bread Pudding with Vermont Maple Syrup

*Chicken Piccata - with White Wine, Capers, Lemon & Butter*

*Baked Local Cod - with an Herbed Panko Crust in a Lemon Beurre Blanc*

Chef's Choice Starch & Vegetable

Chilled Juice Station

Complete Coffee Service

50.00 per guest

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## *Specialty Cocktail Station Enhancements*

*~may be added to any package~*

### **New England Raw Bar**

*Iced Littlenecks, Oysters, Shrimp and Chilled Lobster*

*~offered with~*

*Traditional Cocktail Sauce, Tabasco Sauce, Mignonette Sauce, Worcestershire Sauce,  
Horseradish, Fresh Lemons and Natural Oyster Crackers*

*Market Price*

### **Antipasto Display**

*A Selection of International Cured Meats, Pickled Vegetables and Imported Cheeses,  
served with Seasonal Breads, Crackers & Crostini*

*5.75 per guest*

### **Savory Cheesecake Display**

*~choose two~*

*Cheddar Chutney Cheesecake with Fried Wontons and Red and Green Apple Slices*

*Basil Pesto Cheesecake garnished with chopped Tomato and Basil*

*Boursin and Roquefort Cheesecake garnished with Red & Green Pear Slices*

*Served with assorted Breads & Baguettes*

*6.75 per guest*

### **Miniature Gourmet Burger Bar**

*~choose two~*

*Black Angus and Maytag Bleu Cheese and Bacon*

*Turkey Burger with Roasted Red Pepper Pesto*

*Black Bean Burger with Pineapple Salsa and Avocado*

*Ahi Tuna and Shitake Burgers with Wasabi Aioli and Pickled Ginger*

*Served with House Made Chips, Condiments and Garnishes*

*7.25 per guest*

### **Sushi Station**

*An Assortment of House Made Sushi, served with Wasabi, Pickled Ginger and Aged Soy*

*12.00 per guest*

### **Pasta Station**

*~choose two~*

*Farfalle with a Sun-Dried Tomato and Basil Cream*

*Tortellini served with an Asiago Cream*

*Rigatoni with a Traditional Bolognese Sauce*

*Penne with a Roasted Red Pepper Cream*

*Served with Seasoned Breadsticks*

*7.25 per guest*

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### Carving Station

~choose two, served with hearth baked rolls~

*Roasted Herb Crusted Turkey Breast with a Cranberry Chutney*

*Pepper Crusted Sirloin of Beef with Horseradish Cream*

*Virginia Baked Ham with Assorted Mustards*

*7.50 per guest*

### Miniature Risotto Cake Martini Station

~choose two~

*Asparagus & Roasted Red Pepper*

*Parmesan & White Truffle*

*Tomato, Basil & Mozzarella*

*Pancetta & Fontina*

*Lobster & Gruyere*

*6.75 per guest*

### Whipped Potato Martini Bar

Garlic Red Skin Smashed Potatoes

Yukon Gold Mashed Potatoes

Whipped Sweet Potatoes

~toppings to include~

*Crumbled Smoked Bacon, Gorgonzola, Shredded Jack Cheese,*

*Sautéed Mushrooms, Caramelized Onions, Sour Cream, Chopped Chives*

*Cabernet Gravy, Whipped Butter*

*6.75 per guest*

### Wood Grilled Pizza Station

*Grilled over hardwood charcoal and cut into bite sized pieces*

~choose two~

*Al Forno – Garden Tomatoes & Basil*

*Funghi – Mushrooms, Caramelized Onion*

*Pesto – Basil Pesto, Garden Tomatoes & Three Cheeses*

*Tuscany – Sweet Italian Sausage, Basil & Tomato Sauce*

*6.75 per guest*

## *Dessert Enhancements*

*~may be added to any package~*

### Cake Pops

*~choose two flavors~*

Carrot cake dipped in cream cheese frosting and rolled in walnuts

Vanilla cake dipped in white chocolate ganache

Chocolate cake dipped in chocolate ganache and rolled in chocolate sprinkles

Chocolate cake dipped in peanut butter ganache and rolled in mini chocolate chips

3.50 per guest

### Viennese Station

Extravagant Display of whole cakes, tortes & pies

*~choose three of the following~*

Chocolate Mousse Cake

Lemon Tart

New York Style Cheesecake

Fresh Fruit Tart

Flourless Chocolate Torte

English Trifle

Tiramisu

*~along with~*

Hand dipped chocolate strawberries, chocolate truffles and mini seasonal fruits

9.50 per guest

### Mini Dessert Indulgences

*~mini shot-glass size desserts, choose three from the following~*

Strawberry Shortcake

Old Fashioned Carrot Cake

Rocky Road

Chocolate Peanut Butter Mousse

Blueberry Cheesecake

Tiramisu

Caramel Apple

Key Lime Pie

9.00 per guest

### Assorted Miniature French Pastries and Tea Cookies

7.50 per guest

### Ice Cream Sundae Station

Chocolate & Vanilla Ice Cream, Hot Fudge, Caramel, Strawberry,  
M&Ms, Heath Bar Crunch, Crushed Reeses Peanut Butter cups, Walnuts,  
Cherries, Whipped Cream

8.50 per guest

### S'mores Station

Plain, Cinnamon Sugar & Chocolate Graham Crackers

Chocolate Bars, Reeses Peanut Butter Cups

Marshmallows Galore!

8.50 per guest

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## The Candy Bar

Your guests will be “kids in the candy store” as they fill candy bags with assorted candies displayed in oversized glasses and decorative jars with scoops  
6.00 per guest

## Mini Italian Pastry Table

Almond Cream Puff, Assorted Cannolis, Italian Cookies,  
Zeppole & Zuppa Inglese  
11.00 per guest

## Platters of Italian Cookies

~serves 8-10 guests~  
30.00 per platter

## Crème Brulee

4.75 per guest

## *Passed Desserts*

### Miniature Ice Cream Cones

5.75 per guest

### Milk & Cookie Shooters

4.75 per guest

### RI Autocrat Coffee Frappes

Mini coffee milk shakes in a shooter glass  
4.75 per guest

## *Cupcake Cake*

Unfilled standard size vanilla or chocolate cupcakes

With traditional vanilla or chocolate buttercream

1.75 each

Filled standard size cupcakes ~ choose up to two flavors

Vanilla with Raspberry Filling

Vanilla with Chocolate Mousse Filling

Vanilla with Lemon Filling

Chocolate with Chocolate Mousse Filling

Chocolate with Raspberry Filling

Chocolate with Peanut Butter Mousse Filling

2.75 each

Add a seashell white chocolate to any of the above ~ .40 per cupcake

Make it a jumbo cupcake ~ .60 additional per cupcake

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## *Officers' Club Specialty Sheet Cakes*

Half sheet serves 50 & full sheet serves 100

Your message may be written on cakes; for edible logos & pictures, there is an additional 15.00 fee, per cake  
Please provide logo/picture in .jpeg format to the Officers' Club catering office at least one week prior to your event

Half Sheet Cake 115.00 each

Full Sheet Cake 200.00 each

Vanilla Butter Cream ~ *Vanilla Cake with Butter Cream Frosting*

Chocolate Butter Cream ~ *Chocolate Cake with Butter Cream Frosting*

Vanilla Raspberry ~ *Yellow Cake with Raspberry Preserves & Vanilla Butter Cream*

Mocha Cream ~ *Yellow Cake with Mocha Butter Cream*

Half Sheet Cake 140.00 each

Full Sheet Cake 210.00 each

Chocolate Mousse ~ *Chocolate Cake Filled with Chocolate Mousse, Fresh Whipped Cream, Sprinkles & Shaved Chocolate*

Lemon Mousse ~ *Moist Yellow Cake Filled with Lemon Mousse, Lemon Cream & Garnished with Fresh Lemon*

Raspberry Almond ~ *Almond Yellow Cake, Raspberry Preserves, Raspberry Butter Cream & Toasted Almonds*

Chocolate Cappuccino ~ *Chocolate Espresso Cake with Mocha & Chocolate Cream*

Carrot Cake ~ *Special Recipe with Freshly Grated Carrots, Walnuts & Cream Cheese Frosting*

Half Sheet Cake 150.00 each

Full Sheet Cake 220.00 each

Strawberry Shortcake ~ *Vanilla Cake layers filled with Fresh Sliced Strawberries & Whipped Cream;  
Covered with Fresh Whipped Cream & Garnished with Fresh Berries*

Tiramisu Torte ~ *Yellow Cake brushed with Kahlua Espresso, filled with Mascarpone Cream &  
Mocha, with Ladyfingers, Shaved Chocolate & Cocoa*

Mudslide Cake ~ *Chocolate Cake filled with Ganache, Kahlua & Baileys Butter Cream topped with Poured Ganache*

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## *Rehearsal Dinner, Post Wedding Brunch & Bridal Shower*

As our way of saying thank you for hosting your wedding reception at the Officers' Club, we're pleased to offer you a complimentary room (based on availability) to host either your Rehearsal Dinner or Bridal Shower onsite.

### *Rehearsal Dinner Barbecues*

#### All American BBQ

6 oz Juicy Hamburgers & Cheeseburgers  
Hot Dogs  
Old Fashioned Potato Salad  
Coleslaw  
Assorted Cookies  
Lemonade & Ice Tea  
22.75 per guest

Add Chicken – 2.75 per guest

#### Stick to Your Ribs

BBQ Ribs with Tennessee Mopping Sauce  
BBQ Chicken  
Hot Dogs  
Country Baked Beans  
Old Fashioned Potato Salad  
Coleslaw  
Assorted Cookies  
Lemonade & Ice Tea  
26.50 per guest

#### New England Clam Boil

Tossed Garden Salad with Balsamic Vinaigrette  
New England Clam Chowder with Oyster Crackers  
Steamers & Mussels with Drawn Butter & Clam Broth  
Savory Broth-steamed Red Bliss Potatoes, Onions, Chourico, Italian  
Sausage and Corn on the Cob  
Herb Roasted Chicken Legs & Thighs  
Cornbread & Butter  
Strawberry Shortcake  
Ice Tea & Lemonade  
33.50 per guest

Add 1 ¼ lb Lobster – Market Price

Add 8 oz New York Strip Steak - \$16.00 per guest

\*\*The above barbecues are served buffet style, if you would like a plate serve, please add 3.00 per guest\*\*

### *Post Wedding Brunch*

Chef's Selection of Freshly Baked Pastries  
Bagel Assortment with Toaster  
-Condiments to include Butter, Preserves & Cream Cheese-  
Sliced Seasonal Fresh Fruit  
Farm Fresh Scrambled Eggs with Boursin Cheese and Fresh Garden Herbs  
Apple Wood Smoked Bacon or Grilled Sausage Links  
Traditional Home Fries  
Blueberry Breakfast Bread Pudding with Vermont Maple Syrup  
*Chicken Piccata ~ with White Wine, Capers, Lemon & Butter*  
Chef's Choice Starch & Vegetable  
Chilled Juices  
Complete Coffee Service  
26.50 per guest

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## *Bar Services*

Calling upon our experience and Navy regulations, please review the following guidelines regarding alcohol service:

- ✓ Alcohol service will cease fifteen minutes prior to the end of your event but we will happily serve non-alcoholic beverages until the event's conclusion.
- ✓ We reserve the right to refuse alcohol to anyone who is under 21 years of age, cannot produce a legal ID or in our professional judgment appears intoxicated.
- ✓ Alcohol of any kind, including favors, may not be brought into or removed from the Officers' Club.
- ✓ Shots of any kind are not permitted.

### *Hosted Bars*

Please choose your level of bar service. The bar is charged on the total number of drinks consumed. You may choose to host your bar for your entire event or a portion thereof (i.e. hosted for the first hour). You may also opt for a pre-arranged deposit.

Classic ~ 5.75-6.75 per drink

Smirnoff Vodka  
Tito's Vodka  
Tanqueray Gin  
Bacardi Rum  
Capt Morgan Spiced Rum  
Jose Cuervo Silver  
Dewars White Label Scotch  
Jim Beam  
Canadian Club Whiskey  
Korbel Brandy  
Kahlua

Top Shelf ~ 5.75 – 7.50 per drink

*(you may also choose any liquor from Classic)*

Ketel 1 Vodka  
Stoli Flavored Vodkas  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Bacardi Superior Rum  
Gosling Rum  
Jose Cuervo Gold  
Johnnie Walker Black  
Makers Mark Bourbon  
Jack Daniels Whiskey  
Jameson Irish Whiskey  
Seagram's VO Whiskey  
Courvoisier VA

Premium ~ 5.75 – 7.50 per drink

*(you may also choose any liquor from Classic or Top)*

Grey Goose Vodka  
Hendricks Gin  
Bacardi Superior Rum  
Thomas Tew Rum  
Mount Gay Rum  
Patron Silver Tequila  
Glenlivet  
Woodford Reserve  
Crown Royal Whiskey  
Hennessey Privilege VS  
Amaretto Di Saranno  
Bailey's  
Chambord  
Frangelico  
Grand Marnier  
Sambuca

For all packages:

Robert Mondavi Woodbridge Wine Selection ~ 7.00 per glass

For indoor bars, choose two draught beer selections and two bottled beer selections:

Draught: Bud Light, Budweiser, Coors Light, Goose Island IPA, Guinness, Harpoon, Newport Storm, Sam Adams Boston Lager or Seasonal, Shock Top Belgian White or Stella Artois ~ 4.25 – 4.75 per glass

Bottled: Bud Light, Budweiser, Coors Light, Heineken, Heineken Light, Michelob Ultra, Newport Storm Blueberry, O'Doul's (N/A), Sam Adams Boston Lager or Seasonal or Yuengling ~ 4.00 – 4.50 per glass

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## *Cash Bars*

A wide brand selection of alcohol will be available for your guests, including beers & wine. Please notify the catering sales team if you have a specific preference.

## *Pre-Ceremony Beverage Station*

Ice cold bottled waters & thirst quenching lemonade ~ 3.00 per guest

## *Cocktails by the Gallon*

Displayed on the bar, and served under the watchful eye of our bartenders:

Non-Alcoholic Fresh Fruit Punch ~ 20.00

Bloody Mary ~ 60.00

Madras Punch ~ 60.00

Mimosa Punch ~ 60.00

White or Red Sangria ~ 60.00

## *Champagne Toast*

Sparkling Cider Toast ~ 1.75 per guest

House White Wine Toast ~ 2.50 per guest

House Prosecco Toast ~ 2.75 per guest

House Champagne Toast ~ 3.00 per guest

## *Signature Drinks*

Just let us know your special drink and we will have it available for your guests, priced accordingly.

## *Past Successful Drinks:*

### Blushing Bride

*Peach Schnapps, champagne, splash of grenadine & cherry garnish*

### Flirtini

*Vodka, pineapple juice & splash of champagne*

### "Something Blue" Martini

*Malibu Coconut Rum, orange vodka, Blue Curacao, splash of pineapple juice, garnished with a lemon twist*

Frozen drinks are available, in season & on deck bar only, priced accordingly starting at 8.00 per drink.

# *Officers' Club Catering Dinner Wine List*

Prices are per bottle, all bottles are .750 mil

## HOUSE SELECTION

Robert Mondavi Woodbridge ~ California ~ 17.00  
Chardonnay, Cabernet Sauvignon, Pinot Grigio, Pinot Noir, Merlot

## WHITES

Champagne & Sparkling Wine  
Cristalino Sparkling Wine ~ Spain ~ 25.00  
Korbel Brut ~ California ~ 34.00  
Moet Imperial Vintage Brut ~ California ~ 120.00  
Tott's Sparkling Wine ~ California ~ 25.00  
Maschio Prosecco ~ Italy ~ 32.00  
Veuve Cliquot ~ France ~ 150.00

Chardonnay  
Kendall Jackson Vintners Reserve ~ California ~ 31.00  
Clos Du Bois ~ California ~ 36.00  
Tom Gore ~ California ~ 34.00  
Robert Mondavi Private Selection ~ California ~ 28.00

Pinot Grigio  
Ruffino ~ Italy ~ 26.00  
Stemmari ~ Italy ~ 24.00  
Santa Margarita ~ Italy ~ 52.00

Riesling  
Hogue Riesling ~ Washington State ~ 34.00

Sauvignon Blanc  
Kim Crawford ~ New Zealand ~ 40.00

Nobilo ~ New Zealand ~ 26.00  
Monkey Bay ~ New Zealand ~ 26.00

## REDS

Blends  
Dreaming Tree Red Blend ~ California ~ 34.00  
Ravenswood Petit Syrah ~ California ~ 26.00

Cabernet Sauvignon  
J. Lohr Estate ~ California ~ 32.00  
Kendall Jackson Vintners Reserve ~ California ~ 29.00  
Tom Gore ~ California ~ 40.00  
Robert Mondavi Private Selection ~ California ~ 28.00

Malbec  
Diseno Malbec ~ Argentina ~ 26.00

Pinot Noir  
Mark West ~ California ~ 26.00  
Rex Goliath ~ California ~ 20.00  
Robert Mondavi Private Selection ~ California ~ 28.00

Merlot  
DeLoach ~ California ~ 26.00

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## *Extra Amenities*

### Linens, Centerpieces & Chairs

In House Colored Napkins ~ .50 each  
Double Table Cloths (Ivory or White) ~ 5.00 each  
House Faux Floral Centerpiece ~ 10.00 each  
Fruitwood Ballroom Chairs ~ 5.00 each  
Ivory China with Gold Rim ~ 2.50/person  
Square Silver Cake Stand ~ 35.00  
Round Silver Cake Stand ~ 35.00  
Cupcake Stand (Host Provided Cupcakes) ~ 35.00

Call our Catering Office for Floor Length & Specialty Linens  
Chair Covers and Custom Invitation pricing. Delivery fee may apply.

### Podium & Flags ~ No Charge

Podium  
American Flag  
Navy Flag  
Flag Stand

### POW/MIA Table Set Up ~ No Charge

Small Round Table, White Tablecloth, Single Place Setting (All White), White Napkin, Wine Glass ~ Inverted, Salt Shaker, Slice of Lemon on Bread Plate with A Pile of Spilled Salt, Small Bud Vase with A Single Stem Red Rose, Red Ribbon Tied Around the Vase, White Candle ~ Lit, Empty Chair

### Missing Man Table Set Up ~ No Charge

Round Table Set for Six, White Tablecloth, Place Settings (All White), White Napkin, Wine Glass ~ Inverted, Salt Shaker, Slice of Lemon on Bread Plate with A Pile of Spilled Salt, Small Bud Vase with A Single Stem Red Rose, Yellow Ribbon Tied Around the Vase, White Candle, Empty Chairs & Bible

### Audio Visual

Sound Patch ~ 55.00  
LCD Screen/Projector (Includes All Cables, Host Provides Laptop) ~ 75.00

### Staging

4' by 8' sections ~ 20.00 per section

*Directions & Travel Information to  
the Newport Officers' Club  
(401) 841-1442*

Do not use MapQuest, GPS or Navigation Systems

All drivers should be prepared to show valid driver's license, auto registration & proof of automobile insurance.

With the exception of children, all passengers should be prepared to show valid driver's license or photo identification.

From T. F. Green Airport

Take I-95 South to Route 4, then follow signs to Newport (Route 138 East) and the Newport Bridge (toll - \$4).

Take the second exit off of Newport Bridge and a right at the end of the exit ramp onto Admiral Kalbfus Road (at Newport Grand). Go straight and under the overpass. At the rotary, take the second right (before the Shell station). Go over the railroad tracks and through the light to Gate One, where there will be a secured sentry booth. All guests must stop at the booth (be sure to dim your lights if traveling through at night). After the sentry booth take a left at the stop sign, then take the next left. The Officers' Club is on the right.

*\* This is approximately a 30-minute drive. These directions may also be used from the Providence area.*

From Points South, New York Area

Follow I-95 North to Rhode Island. Once in Rhode Island, take exit 3 (Route 138 East) and follow signs for Newport.

After approximately 30 minutes, look for signs for Newport Bridge. Cross the Jamestown Bridge followed by the Newport Bridge (toll - \$4). Follow rest of directions from TF Green Airport above.

*\* This is approximately a three and a half-hour drive from New York City.*

From the Providence Area

Take Route 195 East to Route 24 South, which then becomes Route 114 South. Follow Route 114 South into Newport to Admiral Kalbfus Road (at the Dominos). Take a right onto Admiral Kalbfus and follow through two sets of lights. Go straight and under the overpass. At the rotary, take the second right (before the Shell station). Go over the railroad tracks and through the light to Gate One where there will be a secured sentry booth. All guests must stop at the booth (be sure to dim your lights if traveling through at night). After the sentry booth take a left at the stop sign, then take the next left. The Officers' Club is on the right.

*\* This is approximately a 45-minute drive.*

From Points North, Boston Area

Leave Boston area on Route 128 South to Route 24 South, which then becomes Route 114 South.

Follow rest of directions from the Providence area above.

*\* This is approximately a one and a half-hour drive.*