

Congratulations On Your Engagement!

Thank you for considering the Alpine Country Club
as host to your Wedding Celebration!

The Alpine Country Club, rooted in family and tradition,
has provided the perfect setting for weddings since 1960.
Become part of our history as you start your new life together & create your family memories.

Following are our all-inclusive wedding packages, or if you prefer,
we will happily customize a menu package tailored to your individual taste requirements.
In either case, we will create your unique wedding experience of your dreams.

Our Wedding Packages Are all Inclusive ~ No Hidden Fees

Table Settings
3 Votive Candles per Table
First Class Service Staff
Special Dietary Entrées Available for Vegetarian, Vegan, Etc
Full Bar in Private Lounge & Bartender Service
Slice, Plate & Serve or Station Your Wedding Cake
5 Hour Reception Including 1 Hour Cocktail Prelude
Covered Carport for Limousine
Ample Complimentary Parking
Complimentary Tasting for Two at Our Annual Wedding Faire
Amazing Settings for Photographs
One Complimentary Foursome of Golf with Cart Voucher
On-Site Coordinator ~ Including Pre Wedding Planning & Day of Event Concierge
Room Rental Waived for Rehearsal Dinner/Post Wedding Brunch When Wedding Booked
Petite Salon with Double Vanity, Vintage Settee, Private Powder Room & Safe for Envelopes

The Wedding Packages are based on a minimum guest count, dependent on day & season.

***However, we do cater to more intimate weddings and customize A La Carte menus ~
please call or email our office for more information and our A La Carte Offerings.***

Make your wedding the day you have always envisioned, here at the Alpine Country Club!
I look forward to working with you in creating your exclusive wedding experience!

Shawna McGeown Campion
Wedding & Event Sales Manager
SCampion@AlpineCC.com
401-943-2670 Ext: 11
www.AlpineCC.com



Winter Wonder Wedding Package

\$70.00 per Guest ~ Inclusive Price

Minimum of **75** Guests ~ Available 01 January 2018 – 31 March 2018

Ivory, White or Select Colored Poly Floor Length Linens & Your Choice of Colored Napkin
Ivory or White Chair Covers with Choice of Colored Sash;
Upgrade to Chiavari Chairs for \$3.50 per Chair Inclusive

Pre-Reception

Domestic Cheese & Cracker Board

Passed Hors D'oeuvres: 6 Pieces Total per Guest Provided

Buffalo Chicken Meatball with Ranch Dipping Sauce,
Oriental Crab Rangoon & Spanakopita

Non-Alcoholic Cider Toast

Mixed Garden Salad with Balsamic Vinaigrette

Please Select up to Two Entrées for Your Guests

When two or more entrées are selected, host **must** provide
color coded place cards to clearly indicate each guests' meal choice.
Color code as follows: beef – red; fish – blue; chicken – yellow; vegetarian – green.

Chicken Francese with Lemon Butter Sauce
Chicken Marsala with Sweet Wine Mushroom Sauce
Baked Haddock with Lemon Butter Crumb Topping
Sliced Roast Sirloin Au Poivre
Roast Pork Loin with Port Wine Sauce

Chef's Choice of Seasonal Vegetable & Starch
Slice, Plate & Serve Your Wedding Cake with Chocolate Sauce **OR** Raspberry Coulis
& a Dollop of Vanilla Mascarpone Cream
(For Cupcake Towers & Stationed cake ~ Guests Serve Themselves, No Dressed Plate)
Complete Coffee Service; Freshly Brewed Regular, Decaf & Hot Tea
Warmed Dinner Rolls & Butter



Classic Wedding Package

\$90.00 per Guest ~ Inclusive Price

Minimum of **150** Guests ~ In Season Saturday & Sundays of Holiday Weekends

Speak with Wedding Sales Manager for Minimums for all Other Times

Ivory, White or Select Colored Poly Floor Length Linens & Your Choice of Colored Napkin

Ivory or White Chair Covers with Choice of Colored Sash;

Upgrade to Chiavari Chairs for \$3.50 per Chair Inclusive

Pre-Reception

Domestic Cheese & Cracker Board

Vegetable Crudité Display with Red Pepper Hummus & Ranch Dips with Pita Chips

Passed Hors D'oeuvres: Select Three; 6 Pieces Total per Guest Provided

Selections from the Winter Menu Plus:

Asiago Risotto Arancini, Lamb Gyro with Tzatziki Sauce,

Short Rib Panini with Fontina,

Fried Goat Cheese with Marinara & Clams Casino

White Wine Toast

Select One Salad ~ Served

Mixed Garden Salad with Balsamic Vinaigrette **OR** Caesar Salad

Warmed Dinner Rolls & Butter

Please Select Up to Two Entrées for Your Guests

When two or more entrées are selected, host **must** provide

color coded place cards to clearly indicate each guests' meal choice.

Color code as follows: beef – red; fish – blue; chicken – yellow; vegetarian – green.

Entrée Selections from Winter Menu Plus:

Atlantic Salmon with Sundried Tomato Beurre Blanc

Chicken Piccata with Capers & White Wine Lemon Butter

Black Angus Roast Prime Rib of Beef with Au Jus & Horseradish Cream

Chef's Choice of Seasonal Vegetable & Starch

Slice, Plate & Serve Your Wedding Cake with Chocolate Sauce **OR** Raspberry Coulis

& a Dollop of Vanilla Mascarpone Cream

(For Cupcake Towers & Stationed Cake ~ Guests Serve Themselves, No Dressed Plate)

Complete Coffee Service; Freshly Brewed Regular, Decaf & Hot Tea



Traditions Wedding Package

\$100.00 per Guest ~ Inclusive Price

Minimum of **125** Guests ~ In Season Saturday & Sundays of Holiday Weekends
Speak with Wedding Sales Manager for Minimums for all Other Times
Ivory, White or Select Colored Poly Floor Length Linens & Your Choice of Colored Napkin
Ivory or White Chair Covers with Choice of Colored Sash;
Upgrade to Chiavari Chairs for \$3.50 per Chair Inclusive

Pre-Reception

Abbondanza Display of Italian Specialties
Grilled Vegetables, Provolone, Fresh Mozzarella, Tomatoes, Marinated Artichoke Hearts,
Mediterranean Olives, Roasted Red Peppers and Assorted Italian Breads

Passed Hors D'oeuvres: Select Three; 6 Pieces Total per Guest Provided

Selections From The Winter & Classic Menus Plus:
Mini Caprese Skewers with Balsamic Glaze, Thai Vegetable Spring Rolls with Sweet Chili Sauce,
Chicken Quesadilla Cones with Chipotle Sour Cream, Chicken Satay with Peanut Dipping Sauce,
Mini Chicken Wellington, Scallops Wrapped in Bacon, Mini Kobe Beef Burger, Moroccan Lamb Kabob

Champagne Toast

Select One Salad ~ Served

Mixed Garden Salad with Balsamic Vinaigrette, Caesar Salad **OR** Caprese Salad with Balsamic Glaze
Warmed Dinner Rolls & Butter

Please Select Up to Two Entrées or One Duet Plate for Your Guests

When two or more entrées are selected, host **must** provide
color coded place cards to clearly indicate each guests' meal choice.
Color code as follows: beef – red; fish – blue; chicken – yellow; vegetarian – green

Entrée Selections from Winter & Classic Menus Plus:
Seafood Stuffed Filet of Sole with Lemon Beurre Blanc,
Stuffed Chicken Florentine with Spinach, Red Pepper & Mozzarella Stuffing,
Basmati Rice, Finished with Creamy Velouté Sauce
Sliced Roast Tenderloin of Beef Au Poivre

Duet Presentation Plate

Land & Sea ~ Tuscan Style Sattler Chicken, Herbed Jus & 2 Baked Stuffed Shrimp

Chef's Choice of Seasonal Vegetable & Starch
Slice, Plate & Serve Your Wedding Cake with Chocolate Sauce **OR** Raspberry Coulis
& a Dollop of Vanilla Mascarpone Cream
(For Cupcake Towers & Stationed Cake ~ Guests Serve Themselves, No Dressed Plate)
Complete Coffee Service; Freshly Brewed Regular, Decaf & Hot Tea



Romance Wedding Package

\$115.00 per Guest ~ Inclusive Price

Minimum of **115** Guests ~ In Season Saturday & Sundays of Holiday Weekends

Speak with Wedding Sales Manager for Minimums for all Other Times

Ivory, White or Select Colored Poly Floor Length Linens & Your Choice of Colored Napkin

Ivory or White Chair Covers with Choice of Colored Sash;

Upgrade to Chiavari Chairs for \$3.50 per Chair Inclusive

Pre-Reception

Abbondanza Display of Italian Specialties

Grilled Vegetables, Provolone, Fresh Mozzarella, Tomatoes, Marinated Artichoke Hearts,
Mediterranean Olives, Roasted Red Peppers and Assorted Italian Breads

Passed Hors D'oeuvres: Select Three; 6 Pieces Total per Guest Provided

Selections from the Winter & Classic Menus Plus:

Mini Caprese Skewers with Balsamic Glaze, Thai Vegetable Spring Rolls with Sweet Chili Sauce,
Chicken Quesadilla Cones with Chipotle Sour Cream, Chicken Satay with Peanut Dipping Sauce,
Mini Chicken Wellington, Scallops Wrapped in Bacon, Mini Kobe Beef Burger, Moroccan Lamb Kabob

Champagne Toast

Select One Salad ~ Served

Mixed Garden Salad with Balsamic Vinaigrette, Caesar Salad **OR** Caprese Salad with Balsamic Glaze
Warmed Dinner Rolls & Butter

Entrees ~ Select One of Each

Chicken

Chicken Marsala, Chicken Parmigiana, Chicken Francese with Lemon Butter Sauce,
Chicken Siciliano {Sausage, Asparagus, Sundried Tomatoes, & Garlic in White Wine Sauce}

Fish

Seafood Stuffed Filet of Sole with Lemon Beurre Blanc,
Baked Haddock ~ Lemon Butter Crumb Topping,
Atlantic Salmon Filet ~ Sundried Tomato Beurre Blanc

Carvery

Roast Prime Rib ~ Au Jus & Horseradish Cream
Roast Pork Loin ~ Natural Jus

Pasta

Penne Marinara **OR** Pink Vodka

Chef's Choice of Seasonal Vegetable & Starch

Slice, Plate & Serve Your Wedding Cake with Chocolate Sauce **OR** Raspberry Coulis
& a Dollop of Vanilla Mascarpone Cream

(For Cupcake Towers & Stationed Cake ~ Guests Serve Themselves, No Dressed Plate)

Complete Coffee Service; Freshly Brewed Regular, Decaf & Hot Tea



Elegance Wedding Package

\$135.00 per Guest ~ Inclusive Price

Minimum of **100** Guests ~ In Season Saturday & Sundays of Holiday Weekends

Speak with Wedding Sales Manager for Minimums for all Other Times

Array of Colored & Textured Floor Length Linens & Your Choice of Colored Napkin

White, Silver, Gold, Clear, Natural or Fruitwood Chiavari Chairs

Dedicated Pre-Reception Cocktail Server During Wedding Party Photos

Up To Six (6) Chef's Vendor Meals & Six (6) Childs Chicken Fingers or Burgers & Fries

Pre-Reception

Alpine Antipasto: An Elaborate and Authentic Display of Italian Specialties includes:

Fried Calamari with Hot Pepper Marinade & Marinara; Prosciutto, Artisan Salumi, Capicola, Pepperoni, Grilled Vegetables (Grilled Zucchini, Yellow Squash, Peppers & Eggplant), Provolone, Fresh Mozzarella, Stuffed Cherry Peppers, Grape Tomatoes, Marinated Artichoke Hearts, Mediterranean Olives, Cipollini al Balsamico, Roasted Red Peppers and Assorted Italian Breads

Passed Hors D'oeuvres: Select Three; 6 Pieces Total per Guest Provided

Selections From The Winter, Classic & Traditions Menus Plus:

Fig & Goat Cheese Focaccia, Shrimp Cocktail,
Lobster and Shrimp Mac & Cheese Fritters, Shrimp Tempura,
Roasted Tenderloin on Baguette with Horseradish Cream,
Lollipop Lamb Chops with Italian Herbed Mustard Crust

Prosecco with Berries Toast

Dinner Wine Service ~ One Pass ~ House Wine: Select Two:

Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay **OR** Pinot Grigio

Select One Salad ~ Served

Mixed Garden Salad with Balsamic Vinaigrette, Caesar Salad, Caprese Salad with Balsamic Glaze

OR Spinach, Goat Cheese, Cranberry & Walnuts with Red Wine Vinaigrette

Warmed Dinner Rolls & Butter

Please Select Up To Two Entrées Or One Duet Plate for Your Guests

When two or more entrées are selected, host **must** provide color coded place cards to clearly indicate each guests' meal choice. Color code as follows: beef – red; fish – blue; chicken – yellow; vegetarian – green

Any Entrée Selection from Winter, Classic & Traditions Menus Plus:

Four Baked Stuffed Shrimp with Drawn Butter

8oz Grilled Filet Mignon with Mushroom Demi-Glaze

Duet Presentation Plates

Land & Sea ~ Tuscan Style Sattler Chicken, Herbed Jus & 2 Baked Stuffed Shrimp

Surf & Turf ~ Filet Mignon & 2 Baked Stuffed Shrimp

Chef's Choice of Seasonal Vegetable & Starch

Slice, Plate & Serve Your Wedding Cake with Chocolate Sauce **OR** Raspberry Coulis
& a Dollop of Vanilla Mascarpone Cream

(For Cupcake Towers & Stationed Cake ~ Guests Serve Themselves, No Dressed Plate)

Complete Coffee Service; Freshly Brewed Regular, Decaf & Hot Tea

Wedding Package Menus Valid 17 November 2017 – 31 December 2018; Prices Subject to Change; Revised 17 November 2017;
20% Administrative Fee & RI State Sales Tax Apply To Additions to the Wedding Packages; Packages Assume Cash Bar

Website: AlpineCC.com; Phone: 401-943-2670 Ext. 11



Wedding Package Enhancements

Priced per Guest; Minimum of 50 Adult Guests Unless Otherwise Noted

The Alpine Pasta Table

Pasta Selections: Cavatelli, Penne, Tortellini, Rigatoni **OR** Capelloni

Sauce Selections: Pink Vodka, Bolognese, Marina, Alfredo **OR** Aglio e Oglio

Served with Garlic & Focaccia Breads

Two Pasta Selections...\$8.95 Three Pasta Selections...\$11.95

Add Grilled Chicken...\$2.95 Add Shrimp...\$4.95

Addition of Chef Attendant, Per 50 Guests...\$100.00

Antipasto & Raw Bar Displays

Priced per Guest; Initial Order of 50 Adult Guest Minimum,
Additional Display may be ordered in 25 Adult Guest Increments

Tuscan Antipasto ~ \$16.95

Prosciutto, Artisan Salumi, Capicola, Pepperoni, Grilled Vegetables ~
(Grilled Zucchini, Yellow Squash, Peppers & Eggplant), Provolone, Fresh Mozzarella,
Grape Tomatoes, Marinated Artichoke Hearts, Mediterranean Olives, Cipollini al Balsamico,
Roasted Red Peppers and Assorted Italian Breads

Alpine Antipasto ~ \$19.95

An Elaborated and Authentic Display of Italian Specialties includes:
Fried Calamari with Hot Pepper Marinade & Marinara; Prosciutto, Artisan Salumi, Capicola,
Pepperoni, Grilled Vegetables (Grilled Zucchini, Yellow Squash, Peppers & Eggplant), Provolone,
Fresh Mozzarella, Stuffed Cherry Peppers, Grape Tomatoes, Marinated Artichoke Hearts,
Mediterranean Olives, Cipollini al Balsamico, Roasted Red Peppers and Assorted Italian Breads

Raw Bar Available ~ Market Price

Initial Order of 75 Adult Guest Minimum, Additional Display may be ordered in 25 Adult Guest Increments
Displayed Iced with Cocktail, Mignonette, Horseradish & Cocktail Sauces, Oyster Crackers & Fresh Lemons
3 Jumbo Shrimp Cocktail, 3 Littlenecks on the Half Shell, 2 Narragansett Bay Oyster,

First Course

Lobster Bisque...\$6.95

Italian Wedding...\$3.95

Shrimp Cocktail (3)...\$9.95

Vegetable Minestrone...\$3.50

NE Clam Chowder with Oyster Crackers...\$3.95

Pasta

Select One Pasta & One Sauce:

Penne...\$2.95

Cavatelli...\$3.50

Cheese Tortellini...\$4.50

Marinara **OR** Pink Vodka

Children's Dinners: (Select One: Available for Children 10 Years Old & Under)

Chicken Fingers, Grilled Cheese, Grilled Hot Dog **OR** Cheeseburger

Each Served with French Fries, Fruit **OR** Steamed Broccoli...\$12.95 per Child

Vendor Meals Are Offered: Chef's Selection...\$25.00 per Guest



Sweet Enhancements

Priced per Guest

The Alpine Pastry Display

Select Four Varieties; Minimum of 75 Guests

Tiramisu, Assorted Miniature Pastries, Opera Macarons with Fresh Raspberries,
Chocolate Covered Strawberries, Red Berry Mascarpone Cake, Chocolate Espresso Tartlet,
New York Style Cheesecake, Triple Chocolate Cheesecake,
Triple Layer Chocolate Fudge Cake & Opera Praline
\$12.95

The Alpine Sundae Bar

Minimum of 50 Guest

Chocolate, Vanilla & Coffee Ice Cream Sundaes Made Your Way!
Chocolate Fudge, Butterscotch, Strawberry, Whipped Cream Toppings,
Cherries, Walnut Pieces, Sprinkles, Oreo Crumbles & M&M's

\$7.95

Addition of Assorted House-Baked Cookies **OR** Brownies to Sundae Bar...\$2.50

Chocolate Fountain

Minimum of 100 Guests

Includes Your Choice of Milk **OR** Dark Belgian Chocolate

~ Colored Chocolate Available Upon Request ~

Presented With Dippers; Select Four:

Seasonal Fruit, Rice Krispie Treats, Pound Cake, Pretzel Rods,
Marshmallows, Oreo Cookies, Graham Cracker Squares & Pirouette Cookies

\$12.95

Late Night Snacks

Minimum of 50 Guests

Cookies & Milk Bar ~ \$4.95

Assorted Cookies with Regular, Chocolate & Coffee Milk

Grilled Pizza Table ~ Select Three Varieties ~ \$7.95

Portabella & Roasted Red Pepper; Margherita;

Italian Ham & Artichokes; Vegetarian Delight;

Pepperoni & Cheese; Funghi or Bianca

Miniature Burger Bar~ Select Two Varieties ~ \$8.95

Alpine "Meatball" Burger with Tomato Chutney, Fresh Mozzarella & Basil

Italian Sausage Burger with Red Pepper Relish & Sharp Provolone

Portobello "Burger" with Onion Balsamic Jam & Melted Gorgonzola

Served with House-Made Italian Parmesan Potato Chips & Gourmet Condiments



Beverage & Bar Information

Wedding Packages Assume a Cash Bar ~ Host Bar Service Is Available Host Bar Subject to 20% Service Charges & RI Taxes

Cash Bar Service

Guests Pay Their Own per Drink

Host Bar Service

Host is charged on a consumption basis, however \$25 per guest is a close estimate to the bar cost for entire event. We are flexible and can offer either cash bar or can also offer a "limited" bar option where the client pre-pays for a certain amount per guest (i.e. \$3000.00 Limit) and after that limit is met, the bar reverts to cash.

Signature Cocktails

Priced per Gallon, Serves Approximately 20 Guests

- Single Liquor Cocktail...\$125.00; (ex. Champagne Punch, Mimosas, Sangria, Screwdrivers)
- Two Liquor Cocktail ...\$150.00; (ex. White Russians, Pearl Harbors, Grape Crushes, Fuzzy Navels)
- Multiple Liquor Cocktail...\$200.00; (ex. Manhattans, Martinis, Cosmopolitan,)
- Non-Alcoholic Beverages...\$50.00; (ex. Fruit Punch, Lemonade)
- Del's Lemonade Cart...Starting at \$500; (125 Guest Minimum)

Toasts

Priced per Guest

- House Prosecco...\$3.50
- House White Wine...\$2.50
- House Champagne...\$3.00
- Non-Alcoholic Cider...\$1.25
- Addition of Strawberry or Raspberries with Your Toast...\$1.50

Specialty Alcohol

If you are looking to Offer a Specialty Alcohol at the bar for Your Guests, Please Contact the Event Sales Manager for Pricing Information and Policies.

Seasonal Brews, Specific Wines & Liquors Available Upon Request.

Enchanted Woods Ceremonies

Include a Chilled Water Station; Add On:

- Chilled Lemonade.....\$2.00 per Guest
- Warmed Apple Cider.....\$2.50 per Guest

Please note that our bar service does not offer shots or Long Island Iced Tea
Bottles of wine are not sold to the guests, wine service with dinner must be prearranged by the host.



Beverage Price List

	<u>Well \$8.00</u>	<u>Call \$9.00</u>	<u>Premium \$10.00</u>
Gin	New Amsterdam	Beefeater Tanqueray	Bombay Sapphire
Rum	Castillo	Captain Morgan Malibu Gosling's	Myer's Dark Rum Mt. Gay
Scotch	Johnny Walker Red	Johnny Walker Black Dewars	Chivas Glenlivet
Tequila	El Jimador	Jose Cuervo Gold	Patrón Silver
Vodka	New Amsterdam	Tito's Stoli Flavored Vodkas	Grey Goose Ketel One
Whiskey	Jim Beam Seagrams 7	Jack Daniels Crown Royal	Knob Creek Seagrams VO

Martinis and Manhattans ~ Above Drink Price Plus...\$1.00

Cordials: Amaretto DiSaronno, Bailey's Irish Cream, Drambuie, Kahlua,
Romana White Sambuca, Romana Black Sambuca

Beer \$4.00 - \$5.00

Budweiser Bud Light	Corona Corona Light	Heineken Heineken Light	Sam Adams Sam Adams Seasonal	Coors Light Miller Lite
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Wine List ~ By the Bottle For Dinner Service Only

Wine Service is Poured Table Side by Alpine Country Club Staff

White Wines

House Chardonnay...\$20.00
House Pinot Grigio...\$20.00
Echo Bay Sauvignon Blanc...\$32.00
Santa Margherita Pinot Grigio...\$50.00
K. Jackson Vintner's Chardonnay...\$40.00

Red Wines

House Merlot...\$20.00
House Cabernet Sauvignon...\$20.00
House Pinot Noir...\$20.00
Frescobaldi Nipozzano Chianti...\$42.00
J. Lohr Cabernet Sauvignon...\$32.00
Rodney Strong Merlot...\$30.00

Sweet Wines

Sutter Home White Zinfandel ...\$20.00
Clean Slate Riesling...\$26.00

Champagne & Sparkling Wine

Lunetta Prosecco ... \$26.00
Dom Perignon...\$195.00

House Wine by the Glass...\$7.00; Soda by the Glass...\$2.00

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Additional Amenties

Extra Half Hour...\$250 (Must Be Arranged In Advance)
Third Entrée Selection...\$2.50 per Guest
Remove Ballroom Lighted Tulle...\$250.00
Valet Parking...Priced Upon Request
White Gloves...\$1.00 per Guest
Coat Room Attendant...\$150.00 per Attendant
Dedicated Cocktail Server for Wedding Party during Photos.....\$75.00 per Staff

Your Wedding Sales Manager will coordinate the rental of all specialty items, including upgrades to linens, chairs and ancillary items as they pertain to your event.

Ceremonies

Garden Entrance Wedding Ceremony...\$250
Enchanted Woods Wedding Ceremony with Club Cart Service & Water Station for your Guests...\$1,000

In Case Of Inclement Weather, Ceremony will be Held in Reception Room
Outdoor Ceremonies Include up To 165 White Garden Chairs ~
Speak with Wedding Sales Manager if over 165 Guests

We May Also Assist You With the Following Services:

Bakery, Florist, Officiants, Disc Jockeys, Live Music & Entertainment,
Transportation, Photography & Videography, Pianist, Etc.

Directions

From Providence

Route 95 South to Exit 14 Warwick, Cranston (Route 37)
Follow Route 37 towards Cranston until you Reach Route 295 North
Take Exit 4 off of 295 - Plainfield Pike
Take Left off of Exit onto Plainfield Pike
Follow for Approximately 2 1/2 miles to Pippin Orchard Rd. (On Your Left)
Take Left onto Pippin Orchard Rd. The Entrance to the Club is 1/4 of a Mile on Your Right

From Cape Cod

Follow Route 195 West to Providence
Follow Rest of Providence Directions

From Boston

Route 95 South to Route 295 South (Woonsocket, Warwick)
Take Exit 4 off of 295 - Plainfield Pike
Follow Rest of Providence Directions

