



Wedding Menu Packages

The New Haven Country Club is honored to host your special day! With full service accommodations for up to 240 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 the 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 a tireless commitment to excellence.

For More Information, Please Contact:

Karissa Cook

NHCC Events Manager

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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

Tito's Handmade Vodka

Broker's Gin

Bacardi Rum

Alto's 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 & Crostini

Fresh Vegetable Crudit  with Dip

Your Selection of Four Classic Passed Hors d'Oeuvres

Sweet Melon & Prosciutto Skewers

Asparagus & Asiago wrapped in Phyllo

Spanakopita Phyllo

Gorgonzola & Spinach Stuffed Mushroom Caps

Fig, Fontina & Lavender Phyllo

Mini Corn Dogs with Mustard

Vegetable Spring Rolls with Sweet-Chili Dipping Sauce

Beef-Cilantro Empanadas with Salsa-Sour Cream

Truffle Croquette with Sour Cream & Caviar

Pork Belly Wrapped Candied Apple

Marinated Beef Skewers

Franks in a Blanket with Dijon Mustard

Pineapple Chicken Kabobs with Red Pepper

Sweet-Chili Pork Belly

Andouille Sausage en Croute

Falafel Cakes with Tzatziki Sauce

Mini Veal Meatballs with Roasted Tomato Sauce

Sirloin Crostini with Kalamata-Pepper Relish

Tomato, Mozzarella & Basil Skewers

Chicken Satay with Thai Peanut Sauce

Chicken & Lemongrass Dumplings

Italian Sausage Stuffed Mushroom Caps

Gorgonzola Arancini with Roasted Garlic Cr me

Crispy Pork Spring Rolls with Sesame Soy Sauce

Crispy Artichoke Beignet

Fire Roasted Vegetable Empanada with Chimichurri

Your Selection of Two Premium Passed Hors d'Oeuvres

Chopped Tuna Tartare on Sushi Rice Cake

Mini Lump Crab Cakes with Chipotle Aioli

Mini Brioche Lobster Salad Rolls | +\$3

Boursin Stuffed Figs (Seasonal)

Mini French Onion Soup Bowls

Smoked Salmon & Caper Canapes with Lemon-Dill Aioli

Seared Ahi Tuna with Tobiko

Coconut Shrimp Skewers with Raspberry-Jalape o Dip

Bacon Wrapped Scallops with Maple Glaze

Herb-Marinated Lamb Chop Lollipops | +\$3

Beef Negimaki with Ginger-Soy Dipping Sauce

Plated Dinner

All entrées must be pre-ordered by guests a minimum of one week in advance

|\$135 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

Granny Smith Apple, Crumbled Goat Cheese,
Candied Walnuts, Apple Cider Vinaigrette

Mixed Summer Greens

Roasted Beets, Toasted Pine Nuts, Crumbled
Goat Cheese, 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, Candied Walnuts,
Dried Cranberries, Gorgonzola, 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

Oven Roasted Tomato & Spinach Risotto
Red Pepper Coulis

Vegetarian

Pesto Eggplant

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

Vegetable Risotto

Assorted Seasonal Vegetables
Over Roasted Tomato & Sweet Pea Risotto

Roasted Root Vegetables

Over Sautéed Garlic, Spinach & Cauliflower Risotto

Sweet Endings

Platter of Chocolate Covered Strawberries
Coffee & Tea Service

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

Family-Style Dinner

| \$130* per person |

Salad Course

Served with Fresh Baked Assorted Dinner Rolls & Whipped Butter

Please Select One

Mixed Spring Field Greens

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

Classic Caesar

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

Baby Arugula Salad

Granny Smith Apple, Crumbled Goat Cheese, Candied Walnuts, Apple Cider Vinaigrette

Boston Bibb & Endive

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

Mixed Summer Greens

Roasted Beets, Toasted Pine Nuts, Goat Cheese, Lemon-Thyme Vinaigrette

Family Style Entrées

Please Select Two

Sliced Roast Sirloin

Roasted Shallot Bordelaise

Sautéed Chicken Marsala

Wild Mushroom Truffle Demi Glaze

Pan Seared Atlantic Salmon

Roasted Tomato Beurre Blanc

Breaded Eggplant Pesto

Fresh Mozzarella and Pomodoro Sauce

Grilled Center Cut Swordfish

Roasted Red Pepper Coulis

Sliced Roast Turkey Breast

Cranberry Chutney and Turkey Gravy

Sautéed Chicken Francaise

Light Egg Batter with
Lemon Beurre Blanc Sauce

Herb Roasted Pork Tenderloin

Roasted Pearl Onions with
Brandy Braised Apples

South West Seared Mahi Mahi

Stewed Leeks, Oven Roasted
Tomatoes, and White Beans

Family Style Accompaniments

Please select one vegetable

Grilled Asparagus Platter

With Red Pepper Vinaigrette (Served at Room Temperature)

Steamed Haricot Vert

With Roasted Shallots and Lemon

Ratatouille

Steamed Broccolini

Roasted Autumn Vegetables (Seasonal)

Sautéed Mixed Seasonal Vegetables

Please select one starch

Roasted Red Bliss Potatoes

With Garlic and Herbs

Spinach and Mixed Mushroom Risotto

Mixed Roasted Sweet and Gold Potatoes

Cranberry and Walnut Wild Rice

Roasted Garlic Whipped Potato

Lemon-Thyme Rice Pilaf

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

Facility Fees

*All Wedding 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 NHCC.*

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

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

Patio - Weekdays: \$300 | Weekends: \$450

Full Venue - Weekdays: \$1,000 | Weekends: \$1,350

NHCC Dress Code for Clubhouse & Outdoor Dining Areas

- ◆ 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 dress code policy.



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