



# *Warwick Country Club*

## SPECIAL EVENTS MENU

2023



### *Classic & Coastal*

394 NARRAGANSETT BAY AVENUE • WARWICK, RI 02889 • [WWW.WARWICKCC.COM](http://WWW.WARWICKCC.COM) • 401.739.0500



# Classic & Coastal

**Warwick Country Club**, established in 1924, is Rhode Island's premier full-service waterfront venue. This historic location is the ideal setting for all your special celebrations, corporate, and organization events.

Surrounded by lush greens, sandy beaches, and the most picturesque sunsets, you and your guests will experience exceptional service, delicious cuisine, and unforgettable views of Narragansett Bay from all event spaces.

Our recipe for a successful event is always the same...to provide a memorable "guest experience" for all attendees. We strive to make the planning process as seamless as possible while turning your vision into reality to ensure a WOW experience shared by all!

We look forward to hosting you!

*For additional information,  
or to schedule a tour please say hello to:*



*Nancy Rusiloski*

EVENT SALES MANAGER  
NRUSILOSKI@WARWICKCC.COM  
401.642.6441

## WATER VIEW EVENT SPACES

**The Bayview Room** | Newly renovated, this event space boasts floor to ceiling windows, mahogany bar, built-in hardwood dance floor, 2 fireplaces, and an adjacent deck. Accommodating up to 200 guests (depending on room layout), we include all tables, Chiavari chairs, floor length linens, a variety of napkin colors, and all dinnerware and glassware. Revel in the views of the most stunning sunsets over the Bay and take advantage of fantastic "photo ops" on the deck.

**The Ross Room** | Available for more intimate events, this event space accommodates up to 50 guests. Perfect for baby & bridal showers, rehearsal dinners, retirement, birthday, and anniversary celebrations. We include all tables, chairs, floor length linens, a variety of napkin colors, and all dinnerware and glassware.

Both the Bayview Room and the Ross Room are also suitable for corporate meetings and events!



ABOUT | WCC



# Breakfast & Brunch Buffets

*All buffets require a 30 person minimum. If you have less than 30 guests, you will be charged for 30 guests.*

## THE CONTINENTAL | \$20

FRESH CUT SEASONAL FRUIT SALAD

ASSORTED BAGELS W/ CREAM CHEESE, BUTTER, & JAMS

BREAKFAST PASTRIES TO INCLUDE:

- CINNAMON CROISSANT TWIST
- STRAWBERRY HAND PIE
- MINI APPLE & BLUEBERRY LATTICE DANISH

ASSORTED JUICES | ORANGE, APPLE, & CRANBERRY

FRESHLY BREWED COFFEE, DECAF, & ASSORTED TEAS

## THE HEALTHY START | \$25

FRESH CUT SEASONAL FRUIT SALAD

ASSORTED YOGURT W/ GRANOLA, BERRIES, NUTS

VEGETABLE FRITTATAS

HARD BOILED EGGS

WHOLE GRAIN ENGLISH MUFFINS & ASSORTED BAGELS

CREAM CHEESE, BUTTER, & ASSORTED JAMS

ASSORTED JUICES | ORANGE, APPLE, & CRANBERRY

FRESHLY BREWED COFFEE, DECAF, & ASSORTED TEAS

## THE CLASSIC | \$35

FRESH CUT SEASONAL FRUIT SALAD

SCRAMBLED EGGS W/ HERBS

HOME FRIED POTATOES

APPLEWOOD BACON

BREAKFAST PASTRIES TO INCLUDE:

- CINNAMON CROISSANT TWIST
- STRAWBERRY HAND PIE
- MINI APPLE & BLUEBERRY LATTICE DANISH
- MINI CHOCOLATE CROISSANT

ENGLISH MUFFINS & ASSORTED BAGELS

CREAM CHEESE, BUTTER & ASSORTED JAMS

ASSORTED JUICES | ORANGE, APPLE, & CRANBERRY

FRESHLY BREWED COFFEE, DECAF, & ASSORTED TEAS

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*A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items*



# Breakfast & Brunch Buffets

## THE COUNTRY CLUB BRUNCH | \$55

FRESH CUT SEASONAL FRUIT SALAD

SCRAMBLED EGGS W/ HERBS

HOME FRIED POTATOES

APPLEWOOD BACON

BREAKFAST PASTRIES TO INCLUDE:

- CINNAMON CROISSANT TWIST
- STRAWBERRY HAND PIE
- MINI APPLE & BLUEBERRY LATTICE DANISH
- MINI CHOCOLATE CROISSANT

ASSORTED BAGELS W/ CREAM CHEESE, BUTTER, JAMS

ASSORTED JUICES | ORANGE, APPLE, & CRANBERRY

FRESHLY BREWED COFFEE, DECAF, & ASSORTED TEAS

### **SALADS** | *Kindly select 1*

**ORGANIC FIELD GREENS**

Grape tomatoes, English cucumbers, shredded carrots, assorted dressing

**CLASSIC CAESAR**

Romaine, shaved parmesan, Caesar dressing, black pepper, parmesan crisp

**STRAWBERRY & BABY SPINACH**

Toasted almonds, goat cheese, pickled red onions, Zinfandel vinaigrette

**BLT SALAD**

Romaine, maple bacon, tri-color candy tomatoes, Ranch dressing

**INCLUDES ROLLS & BUTTER**

### **CHICKEN** | *Kindly select 1*

**CHICKEN PICCATA**

**CHICKEN FORESTIÈRE**

**CHICKEN ROULADE**

### **FISH** | *Kindly select 1*

**PAN SEARED SALMON**

**BAKED FLORENTINE COD**

### **STARCH** | *Kindly select 1*

**PENNE OR ROTINI MARINARA**

**PENNE OR ROTINI PINK VODKA**

**PENNE OR ROTINI AGLIO OLIO W/ BLACK OLIVES**

### **VEGETABLE** | *Kindly select 1*

**HARICOT VERTS**

**HONEY & HERB GLAZED CARROTS**

*Please see page 10 for full entrée descriptions*

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# Enhancements

## BREAKFAST & BRUNCH

 Client Favorite

### THE BREAKFAST CLUB FAVORITES

Pancakes | \$4

French Toast | \$5

Waffles | \$5

*Served with maple syrup & powdered sugar*

### EGGS BENEDICT | \$8

English muffin, poached egg, Canadian bacon, hollandaise

### BAGELS & SMOKED SALMON | \$10

Assorted bagels, dill cream cheese, smoked salmon,  
red onions, capers, hard boiled eggs

### SAVORY PASTRIES | \$8

Assorted savory pastries to include:

- Ham & Cheese Soufflé
- Spinach & Cheese Soufflé

### CHEF ATTENDED STATIONS

*\$125 chef attendant fee per 50 guests*

### FRESH OMELETS | MADE TO ORDER | \$15

Fresh eggs, egg whites, bacon, sausage, ham, broccoli, zucchini,  
summer squash, peppers, onions, tomatoes, spinach,  
mushrooms, shredded cheese

### CARVED SIRLOIN OF BEEF | \$18

Horseradish cream sauce, port wine demi

### CARVED HONEY GLAZED HAM | \$12

Whole grain mustard sauce

### CARVED ROASTED TURKEY BREAST | \$14

Sage gravy, cranberry chutney

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# Lunch & Dinner Buffets

THE GRAND BUFFET | \$46 LUNCH | \$59 DINNER

## **SALADS** | *Kindly select 1*

### **ORGANIC FIELD GREENS**

Grape tomatoes, English cucumbers, shredded carrots, assorted dressing

### **CLASSIC CAESAR**

Romaine, shaved parmesan, Caesar dressing, black pepper, parmesan crisp

### **STRAWBERRY & BABY SPINACH**

Toasted Almonds, goat cheese, pickled red onions, Zinfandel vinaigrette

### **BLT SALAD**

Romaine, maple bacon, tri-color candy tomatoes, Ranch dressing

### **INCLUDES ROLLS & BUTTER**

## **STARCH** | *Kindly select 1*

### **PENNE OR ROTINI MARINARA**

### **PENNE OR ROTINI PINK VODKA**

### **PENNE OR ROTINI AGLIO OLIO W/ BLACK OLIVES**

### **TRI-COLORED FINGERLING POTATOES**

### **MASHED YUKON GOLD POTATOES**

## **VEGETABLE (GF)** | *Kindly select 1*

### **HARICOT VERTS**

### **HONEY & HERB GLAZED CARROTS**

## **PROTEINS** | *Kindly select 2*

### **CHICKEN PICCATA**

### **CHICKEN FORESTIÈRE**

### **CHICKEN ROULADE**

### **PAN SEARED SALMON**

### **BAKED FLORENTINE COD**

### **SLICED SIRLOIN OF BEEF**

### **BRAISED SHORT RIB**

*Please see page 10 for full entrée descriptions*

## **DESSERT**

### **ASSORTED MINI PASTRIES**

Chef's selection of assorted miniature cheesecakes, fruit tarts, whoopie pie, petit fours, cannoli, biscotti

### **FRESHLY BREWED COFFEE, DECAF & TEAS**

*Custom buffet options available.*

*Ask your sales representative for details.*

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# Cocktail Hour

## STATIONARY HORS D'OEUVRES

 Client Favorite

### ARTISAN DIPS & CRUDITÉ | \$8

Garlic white bean dip, buffalo chicken & bleu cheese, spinach artichoke & parmesan, assorted vegetables, toasted crostini

### MEDITERRANEAN | \$10

Broccoli, carrots, cauliflower, celery sticks, stuffed grape leaves, Greek olives, chickpeas, hummus, tzatziki, tabbouleh, pita chips,

### ARTISAN CHEESE | \$12

Selection of hand-crafted cheeses to include brie, goat, smoked gouda, cheddar, muenster, havarti w/ dill, assorted berries, crackers, breadsticks, toasted crostini

### ANTIPASTO | \$13

Imported cured meats and Italian cheeses, Mediterranean olives, roasted red peppers, artichoke hearts, breadsticks, toasted crostini

### PUFF PASTRY WRAPPED BRIE | \$75 each

- Dried cranberries & candied pecans OR
- Caramelized onions & bacon jam

### SAVORY CHEESECAKE | \$50 each

- Roasted sweet red peppers & basil OR
- Smoked bacon & scallions

### RAW BAR | priced per piece

*Includes cocktail sauce, lemon wedges, hot sauce, mignonette*

Littleneck clams | \$3

Oysters | \$4

Shrimp cocktail | \$4



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# Cocktail Hour

## PASSED HORS D'OEUVRES | CHILLED

 Client Favorite

### CHICKEN SALAD CUP | \$4

Napa Valley chicken salad with grapes & almonds, phyllo cup

 **MINIATURE TUNA TACO | \$5**  
Sesame seared Ahi, wakame salad, wasabi aioli

### MINIATURE LOBSTER ROLL | \$8

Dill aioli

 **SPICY ROASTED SHRIMP | \$4**  
Avocado tartar

### BEEF TENDERLOIN | \$5

Onion jam, goat cheese, crostini

### BRUSCHETTA | \$3.50

Plum tomatoes, mozzarella, basil, balsamic glaze, crostini

### ITALIAN CROSTINI | \$4

Port wine cheddar, Sopressata, Peppadew



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# Cocktail Hour

## PASSED HORS D'OEUVRES | HOT

 Client Favorite

### FROM THE FIELD

**VEGETABLE STUFFED MUSHROOM | \$4**

**ASPARAGUS WRAP | \$4**

Asiago, phyllo dough

 **FONTINA CHEESE ARANCINI | \$4**  
Basil pesto

**GOAT CHEESE TART | \$4**

Fig, caramelized onions, aged balsamic

**VEGETABLE SPRING ROLL | \$3.50**

Sweet Thai chili sauce

**FOUR CHEESE FLATBREAD | \$3**

### FROM THE SEA

 **BACON WRAPPED SCALLOP | \$4**

**INDIVIDUAL FISH & CHIP | \$5**

Tartar Sauce

**MINIATURE CRAB CAKE | \$5**

Spicy aioli

**CLAM CAKE & CHOWDER SHOOTER | \$5**

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# Cocktail Hour

## PASSED HORS D'OEUVRES | HOT

 Client Favorite



### FROM THE LAND

#### CRISPY COCONUT CHICKEN BITE | \$4

Sweet & sour sauce

#### CHICKEN SOUP DUMPLING | \$4

Dim sum style steamed dumpling in savory broth

#### ITALIAN FLATBREAD | \$3.50

Chicken, Artichoke, Tomato, Feta, Garlic EVOO

Prosciutto, Arugula, Fig Spread, Goat Cheese, Balsamic Glaze

#### MINIATURE ITALIAN MEATBALL | \$3.50

Veal, pork, beef meatball, marinara, parmesan cheese, basil

#### PROSCIUTTO WRAPPED FIG | \$4

Goat cheese, balsamic glaze



#### PHILLY CHEESE STEAK EGGROLL | \$5

Spicy aioli

#### POPSICLE LAMB CHOP | \$6

Garlic herb marinade

#### MINIATURE BEEF WELLINGTON | \$5

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# First Course

## SOUP | SALAD

*Kindly select 1 item for all guests*

**NEW ENGLAND CLAM CHOWDER | \$6**

**GRILLED CHICKEN ORZO SOUP | \$6**

**ORGANIC FIELD GREENS | \$7**

Medley of grape tomatoes, English cucumbers, shredded carrots  
Italian vinaigrette

**CLASSIC CAESAR | \$7**

Crisp romaine, shaved parmesan, creamy Caesar dressing  
cracked black pepper, parmesan crisp

**CAPRESE (GF) | \$9**

Medley of grape tomatoes, ciliegine mozzarella, basil  
Extra virgin olive oil, balsamic vinegar

 **STRAWBERRY & BABY SPINACH | \$9**

Toasted almonds, goat cheese, pickled red onions  
Zinfandel vinaigrette

**BLT SALAD | \$9**

Crisp romaine, crumbled maple bacon, tri-color candy tomatoes  
Ranch dressing

 Client Favorite



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# Main Course

## PLATED ENTRÉES

 Client Favorite

**Kindly select 2 proteins & 1 vegetarian option**

All proteins are complimented with your choice of starch, vegetable, rolls and butter, and include freshly brewed coffee, decaffeinated coffee & herbal teas.  
To select 3 proteins and 1 vegetarian option, please add \$10 per person to each entrée price.

### FISH | CHICKEN | VEG

#### BAKED FLORENTINE COD

**\$28 LUNCH | \$36 DINNER**

Blistered tomato, spinach, chiffonade basil,  
white wine butter sauce, crumb topping



#### PAN SEARED SALMON

**\$29 LUNCH | \$36 DINNER**

Sweet orange ginger glaze

#### GRILLED SWORDFISH

**\$30 LUNCH | \$40 DINNER**

Mango pico de gallo



#### CHICKEN FORESTIÈRE

**\$28 LUNCH | \$34 DINNER**

Oyster mushrooms, shallots, garlic white wine cream sauce

#### CHICKEN ROULADE

**\$29 LUNCH | \$34 DINNER**

Baby spinach, roasted red peppers, ricotta herb spread,  
garlic parmesan cream sauce



#### CHICKEN PICCATA

**\$28 LUNCH | \$34 DINNER**

Capers, lemon, white wine, butter sauce

#### GRILLED VEGETABLE RAVIOLI

**\$24 LUNCH | \$30 DINNER**

Asparagus, yellow squash, grape tomatoes, pink vodka sauce



#### PORTOBELLO FLORENTINE

**\$24 LUNCH | \$30 DINNER**

Grilled Portobello mushroom, spinach, onions, tomatoes,  
garlic, marinara sauce, polenta  
(Vegan)

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# BEEF | PAIRINGS

 Client Favorite

## TENDERLOIN OF BEEF

\$52 LUNCH | \$57 DINNER



## GRILLED BEEF RIBEYE

\$45 LUNCH | \$50 DINNER

## SLICED SIRLOIN OF BEEF

\$39 LUNCH | \$44 DINNER

## BRAISED SHORT RIB

\$38 LUNCH | \$42 DINNER

Tomato, herb, red wine

### *Available Sauces for Beef Entrées:*

PORT WINE DEMI

BEARNAISE SAUCE

WILD MUSHROOM SAUCE

HERB COMPOUND BUTTER MEDALLIONS



## SURF & TURF | *Better Together*

### FILET OF BEEF & 2 BAKED STUFFED SHRIMP

\$60 LUNCH | \$68 DINNER

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# STARCH | VEGETABLE

 Client Favorite

*Kindly select 1 starch & 1 vegetable to be served with all proteins*

## STARCH


 **TRI-COLORED FINGERLING POTATOES**  
Caramelized onions, herbs

**MASHED YUKON GOLD POTATOES**

**PARMESAN RISOTTO CAKE**

**CHEF'S SIGNATURE MASHED POTATO**  
Smoked gouda, pancetta, scallions  
*\$3 additional per person*

## VEGETABLE

 **HARICOT VERTS**  
**GRILLED ASPARAGUS**  
**HONEY & HERB GLAZED CARROTS**  
**ROASTED BROCCOLINI**



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# Enhancements

## DINNER STATIONS

 Client Favorite



### DELUXE PASTA STATION | \$18

*MADE TO ORDER | \$125 chef attendant fee per 50 guests*

**Pastas:** Penne, cheese tortellini, rotini

**Sauces:** Marinara, alfredo, basil & garlic pesto (*nut free*)

**Proteins:** Italian sausage, sliced chicken breast, shrimp,

**Assorted accompaniments:** mushrooms, peas, onions, peppers, broccoli, grape tomatoes, minced garlic, fresh herbs, extra virgin olive oil, Italian garlic bread

### PRE-MADE PASTA STATION | \$10

*Choose 2 Pastas & 2 Sauces, served in chaffing dishes, grated parmesan cheese*

**Pasta:** Penne, Cheese Tortellini, Rotini

**Sauce:** Marinara, Alfredo, Pink Vodka, Aglio Olio w/ Black Olives

### GOURMET MAC & CHEESE BAR | \$11

*Build your own bowl!*

**Toppings:** Broccoli, caramelized onions, smoked bacon, scallions, herbed panko bread crumbs

**Protein Adds:**

BBQ Pulled Pork | \$5

Grilled Chicken w/ side of Buffalo sauce | \$5

### CARVING STATIONS

*\$125 chef attendant fee per 50 guests*

#### CARVED SIRLOIN OF BEEF | \$18

Au jus, horseradish cream sauce

#### HONEY GLAZED HAM | \$12

Whole grain mustard sauce

#### CARVED ROASTED TURKEY BREAST | \$14

Sage gravy, cranberry chutney

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# Enhancements

## DESSERTS

 Client Favorite

### FRESH SEASONAL FRUIT SORBET | \$7

Lemon, peach, or orange sorbet, assorted berries

### LEMON CURD & FRUIT TART | \$8

seasonal berries

### CHEESECAKE | \$8

Plain, cherry glazed, or blueberry glazed

### TRIPLE LAYER CHOCOLATE CAKE | \$8

Whipped cream, chocolate sauce

### GELATO & SEASONAL FRUIT SORBET | \$10

Chef's selection of assorted gelato and sorbet flavors

**Toppings:** Chocolate sauce, caramel sauce, raspberry sauce, M&Ms, Heath Bar, Reese's Peanut Butter Cups, crushed Oreo's, sprinkles, chocolate chips, walnuts, strawberries, whipped cream

### MINI PASTRY STATION | \$11

Assorted mini cheesecakes, petit fours, cannolis, biscotti, whoopie pies, fruit tarts

### CELEBRATORY CAKE | CLIENT PROVIDED | \$3

Sliced and presented with raspberry coulis & assorted berries

### OUTSIDE VENDOR PROVIDED DESSERTS | \$2

A fee of \$2 per person will be charged for use of Warwick Country Club plates & utensils

### FIRE PIT & S'MORES | \$250 | \$3

\$250 for use of gas lit fire pit

\$3 per person for pre-made s'mores bundles

Graham crackers, chocolate, marshmallows, skewers

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# Beverage Offerings

## PREMIUM BRANDS

### WINE

*By the glass*

1924 Wines (Chardonnay, Sauvignon Blanc, Cabernet, and Pinot Noir)

CK Mondavi (Pinot Grigio, Merlot)

Rosé All Day (Rosé)

Vueve du Vernay (Sparkling Brut)

### DOMESTIC BEER & SPIKED SELTZERS

*12oz Cans & Bottles*

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Light

High Noon Seltzers Variety

Non-Alcoholic Beer: Athletic Lite, Athletic IPA, St. Pauli Girl

### SPECIAL DOMESTIC, IMPORTED, & CRAFT BEER

*12oz Bottles*

Corona, Corona Light, Gluten Free Beer (O'Mission), Heineken

Harpoon IPA, Rotating IPA, Whaler's APA

### DRAFT BEER 16oz

Guinness, Stella, IPA, Local Beer, Seasonal Beer

### SODA / JUICE

Pepsi, Diet Pepsi, Sierra Mist, Ginger ale, Soda Water, Tonic Water

Shirley Temple, Roy Rogers

Juice: Apple, Cranberry, Grape, Grapefruit, Orange, Pineapple

### SPIRITS / COCKTAILS

#### MARTINI / ROCKS / NEAT

**Vodka** | Tito's, Grainger's & Flavors; Citrus, Orange, Vanilla  
| Crop Organic Cucumber, & Deep Eddy Ruby Red Grapefruit

**Gin** | Gordon's, & Beefeater

**Rum** | Bacardi, Captain Morgan Spiced, Goslings Black, Malibu

**Tequila** | Camarena Blanco & Reposado

**Whiskey** | Bushmills (Irish), Canadian Club, Jim Beam (Bourbon), Jack Daniels

**Scotch** | Cutty Sark Blended

**Cordials** | Aperol, Amaretto Disaronno, Bailey's, Campari, Courvoisier VS Cognac,  
Kahlua, Sambuca





# PREMIUM PRICING | HOSTED BAR

## PER HOUR | PRICED PER PERSON

### PREMIUM SPIRITS:

*Selection of Draft, Domestic, Imported, and Craft Beers,  
Spiked Seltzers, Premium Wine, Premium Cocktails/Martinis, & Sodas*

1st Hour | \$23

2nd Hour | \$12

3rd Hour | \$8

4th Hour | \$6

5th Hour | \$3

**Total of 5 hours = \$52 per person**

## PER DRINK | BY CONSUMPTION

### PREMIUM:

Wine | \$8

Cocktails | \$9

Martini / Rocks / Neat | \$11

Domestic Beer & Spiked Seltzers | \$6

Special Domestic, Imported, or Craft Beer | \$7

Domestic Draft Beer | \$7

Imported & Craft Draft Beer | \$8

Soda / Juice | \$3



# ULTRA-PREMIUM BRANDS

*Ultra-Premium Includes Everything In Premium As Well*

## WINE

*By the glass*

Kendall Jackson (Chardonnay)

Zenato (Pinot Grigio) - Italy

Kim Crawford (Sauvignon Blanc) - New Zealand

J Lohr (Cabernet)

Meoimi (Pinot Noir)

Canella (Prosecco)

## SPIRITS / COCKTAILS

### MARTINI / ROCKS / NEAT

**Vodka** | Ketel One & Flavors, & Grey Goose

**Gin** | Bombay Sapphire, Hendrick's, Tanqueray

**Tequila** | Patron Silver & Teremana Reposado & Silver

**Whiskey** | Bulleit (Bourbon), Crown Royal (Canadian), Jameson, Makers Mark

**Scotch** | Dewar's (Blended) & Johnnie Walker Red (Blended)



# ULTRA-PREMIUM PRICING| HOSTED BAR

*Ultra-Premium Includes Everything In Premium As Well*

## PER HOUR | PRICED PER PERSON

### ULTRA-PREMIUM SPIRITS:

*Selection of Draft, Domestic, Imported, and Craft Beers, Spiked Seltzers,  
Ultra-Premium Wine, Ultra-Premium Cocktails/Martinis, & Sodas*

1st Hour | \$25

2nd Hour | \$14

3rd Hour | \$8

4th Hour | \$7

5th Hour | \$3

**Total of 5 hours = \$57 per person**

### BEER & WINE ONLY:

*Selection of Draft, Domestic, Imported, and Craft Beers,  
Spiked Seltzers, Premium House Wine, & Sodas*

1st Hour | \$19

2nd Hour | \$8

3rd Hour | \$7

4th Hour | \$6

5th Hour | \$3

**Total of 5 hours = \$43 per person**

## PER DRINK | BY CONSUMPTION

### ULTRA-PREMIUM:

Wine | \$10

Cocktails | \$11

Martini / Rocks / Neat | \$13





# SIGNATURE DRINKS

*Each batch serves approximately 40 drinks*

## \$240 PER BATCH

### **BLUSHING BRIDE | *Classic Cosmopolitan***

Citrus Vodka, Orange Liqueur,  
Fresh Lime Juice, Cranberry Juice, Lime Wheel

### **HONEY, I DO | *Sweet twist on a Moscow Mule***

American Honey Bourbon, Fresh Lime Juice,  
Ginger Beer, Fresh Mint Leaves

### **MINT-TO-BE | *Classic Mojito***

White Rum, Fresh Lime Juice, Simple Syrup, Club Soda,  
Muddled Fresh Mint Leaves

## \$280 PER BATCH

### **SOMETHING OLD | *Classic Old Fashioned***

Bourbon, Angostura Bitters, Simple Syrup, Water,  
Muddled Bourbon Cherries & Orange

### **LAST DANCE | *Espresso Martini***

Fresh Espresso, Vanilla Vodka, Coffee Liqueur,  
Irish Cream, Fresh Espresso Beans

### **DEVOTION POTION | *Red Sangria***

Captain Morgan Spiced Rum, Brandy, Triple Sec, Peach Schnapps  
Pinot Noir, Pineapple Juice, Orange Juice, Lime & Lemon Juice  
Club Soda

### **TICKLED PINK | *Rosé Sangria***

Svedka Rosé Vodka, Dry Rosé Wine, Brandy, Elderflower Liqueur,  
Club Soda, Pomegranate Juice, Macerated Strawberries

### **APPLE-Y EVER AFTER | *Apple Cider Sangria***

Pinot Grigio, Ginger Brandy, Fresh Apple Cider, Ginger Ale,  
Fresh Sliced Apples & Cinnamon Sticks



# SPECIALTY BAR SET UP

*Perfect for Bridal/Baby Showers, Brunch, & Luncheons*

## MIMOSA / "MOM"OSA BAR

### **PREMIUM PACKAGE | *Vueve du Vernay (Sparkling Brut)***

By The Glass | \$11

By the Bottle | \$30

### **ULTRA-PREMIUM PACKAGE | *Canella (Prosecco)***

By The Glass | \$13

By the Bottle | \$38

### ***Garnishes, Juices & Purees Included in Above Pricing:***

#### ***Please Select 4 Garnishes:***

Fresh Apples, Blackberries, Blood Oranges, Blueberries, Cranberries, Oranges, Peaches, Pears, Pomegranate Seeds, Raspberries, Strawberries

#### ***Please Select 4 Juices:***

Apple Cider, Bloody Orange Juice, Cranberry Juice, Grapefruit Juice, Orange Juice, Peach Nectar, Pear Nectar, Pomegranate Juice, Tiffany Blue Juice, WCC Lavender Lemonade, Watermelon Juice, White Cranberry Juice, White Cranberry Peach Juice, White Cranberry Strawberry Juice

## BLOODY MARY / MARIA BAR

### **PREMIUM PACKAGE | \$14**

**Vodka** – Grainger, Crop Org. Cucumber, Smirnoff, Smirnoff Citrus, & Tito's

**Tequila** – Lunazul Blanco

### **ULTRA-PREMIUM PACKAGE | \$16**

*(Includes everything in Premium Package As Well)*

**Vodka** – Absolut Peppar, Bacon Flavored Vodka, Ketel One, Ketel One Citroen, Grey Goose

**Tequila** – Patron Silver & Teremana Reposado & Silver

### **ALL PACKAGES INCLUDE:**

Tabasco Sauce, Horseradish, Lemons, Limes, Olives, Celery Sticks, Peppered Rim, Old Bay Seasoning Rim, Chipotle Bloody Mary Mix, Bold & Spicy Bloody Mary Mix, Sriracha Bloody Mary Mix, Lemon Rosemary Bloody Mary Mix, Tomato Juice

### **DELUXE GARNISHES:**

*(Can be added for an additional upcharge)*

Bleu Cheese Olives | \$.50 per piece

Herb Cheese Stuffed Peppadews | \$.50 per piece

Grilled Asparagus | \$1.00 per piece

Peppered Bacon Strips | \$1.00 per piece

Blackened Shrimp | \$2.00 per piece





# Warwick Country Club

## FOOD & BEVERAGE POLICIES

Due to licensing requirements and quality control issues, all food and beverage to be served on Warwick Country Club property must be supplied and prepared by the club or by a licensed bakery and/or permitted vendor with the exception of pre-packaged gift items. In compliance with RI Health Department food safety regulations, all food must be consumed on the premises; no food provided by Warwick Country Club may leave the premises at the conclusion of the event.

In compliance with our Liquor License guidelines, alcohol may be served for a maximum of 5 hours and NO outside alcohol of any kind can be brought onto the premises. The club reserves the right to refuse alcohol beverage service at any time for any reason. The Renter will only be able to extend their hosted bar past the pre-paid amount with the manager on duty's approval and payment via credit card will be required at the conclusion of the event.

A final guest count must be given to the Sales Office 14 days prior to your event; in the event we do not receive the final count, Warwick Country Club has the right to use the original estimated guest count. You will be charged for the number of guests served OR the guarantee, whichever number is greater.

Menu pricing is subject to change at any time and will be confirmed for your event 90 days prior to the event date. However, in the unlikely event Warwick Country Club incurs any unforeseeable increases in product costs within 90 days of your event, we reserve the right to adjust client's menu pricing accordingly.

## SPECIAL DIETARY REQUESTS

*For special accommodations, please inform your sales representative of any special dietary requirements; such as vegetarian, vegan, gluten free, dairy free, as well as any food allergies.*

## CONSUMER ADVISORY

*Some items may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

