Warwick Country Club

WEDDING MENU

2023

Classic & Coastal

394 NARRAGANSETT BAY AVENUE • WARWICK, RI 02889 • 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 weddings.

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 wedding celebration is always the same...to make you feel welcome, comfortable, and special on this, the most memorable day of your lives. We strive to make the planning process as seamless as possible while turning your vision into reality to ensure fabulous memories and 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

CEREMONY & RECEPTION AREAS

Outdoor ceremonies are held on the back lawn with spectacular views of the Bay, as well as the Jamestown and Newport bridges on the horizon.

Cocktail hour areas include the lawn and deck which all share the same beautiful water view. For a cozy and relaxing atmosphere, guests can lounge on the patio area around our fire pit. Feel free to bring in s'mores "fixins" and lawn games for a fun addition to the party!

Dinner & dancing takes place in our newly renovated Bayview Room which boasts stunning 180-degree water views through our floor to ceiling windows, and also features a mahogany bar, large built-in hardwood dance floor, and two fireplaces.

Revel in the views of the most stunning sunsets over the Bay and take advantage of fantastic "photo ops" on the deck and beach.

Tables, Chiavari chairs, china, glassware, silverware, and linens are all included in the room rental fee.

Cocktail Hour

STATIONARY HORS D'OEUVRES

Couple's 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

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

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

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All pricing on this page is per person, unless otherwise noted
A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items

Cocktail Hour

PASSED HORS D'OEUVRES | CHILLED

Couple's 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

Couple's 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

Couple's 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

Couple's Favorite

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

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Main Course

PLATED ENTRÉES

Couple's 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 | $36
Blistered tomato, spinach, chiffonade basil, white wine butter sauce, crumb topping

PAN SEARED SALMON | $38
Sweet orange ginger glaze

GRILLED SWORDFISH | $40
Mango pico de gallo

CHICKEN FORESTIÈRE | $34
Oyster mushrooms, shallots, garlic white wine cream sauce

CHICKEN ROULADE | $34
Baby spinach, roasted red peppers, ricotta herb spread, garlic parmesan cream sauce

CHICKEN PICCATA | $34
Capers, lemon, white wine, butter sauce

GRILLED VEGETABLE RAVIOLI | $30
Asparagus, yellow squash, grape tomatoes, pink vodka sauce

PORTOBELLO FLORENTINE | $30
Grilled Portobello mushroom, spinach, onions, tomatoes, garlic, marinara sauce, polenta
(Vegan)

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BEEF | PAIRINGS

Couple's Favorite

TENDERLOIN OF BEEF | $57

GRILLED BEEF RIBEYE | $50

SLICED SIRLOIN OF BEEF | $44

BRAISED SHORT RIB | $42
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 | $68

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STARCH | VEGETABLE

Couple's 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

LATE NIGHT SNACKS

Couple's Favorite

FRENCH FRY STATION | $8 *per person*
Crispy fries, ketchup, honey mustard, brown sugar BBQ sauce, cheddar cheese dip, chipotle mayo, ranch

MINIATURE GRILLED CHEESE | $3

SAVORY SLIDERS
Pulled Pork | citrus BBQ sauce, coleslaw, brioche bun | $4
Burgers | American cheese, pickles, brioche bun | $4
Fried Chicken | pickles, mayo, brioche bun | $4

SOFT PRETZEL BITES | $4
Beer cheese, honey mustard, grain mustard

BAGEL PIZZAS | $5
Cheese & Pepperoni

POTATO "KEGS" | $3
Extra large stuffed tater tots with bacon & sour cream

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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Enhancements

Couple's Favorite

DESSERTS | BEVERAGE STATIONS

WEDDING CAKE | CLIENT PROVIDED | $3
Sliced and presented with raspberry coulis & assorted berries

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

OUTSIDE VENDOR PROVIDED DESSERTS | $2
A fee of $2 per person will be charged for set up and use of Warwick Country Club plates & utensils

ENHANCED COFFEE STATION | $8
Freshly brewed coffee, decaf, iced coffee, cinnamon sticks, flavored creams, syrups, shaved chocolate, chocolate covered coffee beans, whipped cream, & brown sugar

FLAVORED WATER & LEMONADE STATIONS | $25 per gallon
May be stationed on the lawn for your guests to enjoy as they arrive to your ceremony and/or stationed on the bar during your reception

Cucumber Mint Water

Strawberry Basil Water

Lemonade

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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

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

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

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

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)

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

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

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

SIGNATURE DRINKS

Couple's Favorite

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

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

BRIDAL PARTY | PRE & POST CEREMONY PACKAGE

$15 per person

Your beverages will be pre set in the wedding suites to enjoy prior to the ceremony, and will then be moved to the lawn after the ceremony concludes during photos.

WINE

(Choice of 3)

1924 Wines (Chardonnay, Sauvignon Blanc, Cabernet, & Pinot Noir)
CK Mondavi (Pinot Grigio, Merlot)
Rosé All Day (Rosé)
Kendall Jackson (Chardonnay)
Zenato (Pinot Grigio) - Italy
Kim Crawford (Sauvignon Blanc) – New Zealand
J Lohr (Cabernet)
Robert Mondavi (Merlot)
Meoimi (Pinot Noir)
Canella (Prosecco)

SINGLE SERVE SODA & WATER

Aquafina, Pepsi, Diet Pepsi, Sierra Mist, Ginger ale,
Tropicana Lemonade, Pellegrino

BEER & SELTZER

(Choice of 3)

Budweiser, Bud Light, Coors Light, Corona, Corona Light,
Gluten Free Beer (O'Mission), Harpoon IPA, Heineken,
High Noon Seltzers Variety, Michelob Ultra, Miller Light,
N/A Beer (Athletic Lite, Athletic IPA, St. Pauli Girl),
Variety of IPAs, Stella, Seasonal Beer, Whaler's APA

Please inquire with your sales representative if there is specific brand/type of beer or wine that is not listed. We will try to accommodate your special request, however there will be additional cost for stocking.

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

CEREMONY BEVERAGE STATIONS

$5 per person | Suggested quantity is for 50% of the guest count

Located on the lawn for your guests to enjoy for the ceremony and cocktail hour.
Includes self service beverage dispensers and plastic cups.

SPRING & SUMMER

(Choice of 4)

Arnold Palmer (Half Iced Tea & Half Lemonade)
Hot Chocolate
Iced Water
Iced Tea
Infused Iced Water
Cucumber, Mint, Mixed Berry, Lemon, or Watermelon
Lemonade
Lavender Lemonade
Raspberry Lemonade

FALL & WINTER

(Choice of 4)

Arnold Palmer (Half Iced Tea & Half Lemonade)
Cranberry Lemonade
Hot Apple Cider
Hot Chocolate
Iced Water
Iced Tea
Infused Iced Water
Cranberry Orange, Lemon, Apple Ginger
Lemonade

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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.