



Wedding Catalog



RACE BROOK COUNTRY CLUB

246 DERBY AVENUE • ORANGE, CT 06477 • (203) 389-9521 • WWW.RACEBROOK.ORG



Lights, Cameras, DJs, Boue Wedding 2022

Say "I Do" at Race Brook!

2023 Rates Include:

Dedicated Event Coordinator

Five Hour Reception

Champagne Toast for Each Guest

Displayed & Hand-Passed Hors D'Oeuvres

Seated Dinner of Your Choosing

Bridal Suite

Menu Preview

Complimentary Golf Foursome Gift Card

Corporate Honorary Membership for
Dining Prior to Your Special Day

Access to Golf Course with Photographer

Use of Wedding Golf Cart

Tiered Wedding Cake from Preferred Vendor*

**Select wedding packages only*

Signature Drink*

**Select wedding packages only*

Glassware, Flatware, & China

Prices are subject to 20% Service Charge and Current Connecticut State Sales Tax. Pricing is guaranteed until December 31, 2023.

Golf Course Photos



Addie Eshelman, Braddock Wedding 2022



Nick Rezendes, Kristyna & Aaron Wedding 2022



Ariel Grondin, Romeo Wedding 2021



Lights, Cameras, DJs, Bouve Wedding 2022



Lights, Cameras, DJs, Bouve Wedding 2022



Nick Rezendes, Kristyna & Aaron Wedding 2022

Prices are subject to 20% Service Charge and Current Connecticut State Sales Tax. Pricing is guaranteed until December 31, 2023.

Gazebo & Garden Photos



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Reception & Ceremony Details



Lights, Cameras, DJs, Bouve Wedding 2022



Nick Rezendes, Kristyna & Aaron Wedding 2022



Lights, Cameras, DJs, Bouve Wedding 2022



Ariel Grondin, Romeo Wedding 2021



Mariel O, Sullivan Wedding 2022



Nick Rezendes, Kristyna & Aaron Wedding 2022

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Beautiful Receptions

ROOM	Full Ballroom
MAX CAPACITY	200 Guests
ROOM CHARGE	\$800.00

Room Charge Includes:

Event space, set up & breakdown, dance floor, white table linens, napkins in your choice of color, classic white china, flatware, glassware, tables, chairs, easels, and one day event insurance

The room rental period is five (5) hours in length and must end by 11:00 PM.

\$100 per hour for each additional hour.

Please contact the Event Coordinator for additional information.

Romantic Garden Ceremony

Get married at Race Brook!
Gazebo Ceremony or Greens Ceremony

Ceremony Site Fee - \$500.00
*Includes outdoor set up and breakdown
with chairs & podium*

Addie Eshelman, Braddock Wedding 2022

Prices are subject to 20% Service Charge and Current Connecticut State Sales Tax. Pricing is guaranteed until December 31, 2023.



Traditional Wedding Package

Addie Eschelman, Braddock Wedding 2022

Package Includes:

Hand-Passed Hors D'oeuvres for Cocktail Hour | Five Hour Open Standard Bar | Champagne Toast
Three Course Formal Sit-Down Dinner | Complimentary Bridal Suite | Floor-Length Table Linens

\$120++ PER PERSON

COCKTAIL HOUR & RECEPTION

Imported & Domestic Cheeses with Fresh Fruit and Vegetable Crudité Display

Hand-Passed Hors D'oeuvres - Select Five

Spicy Sesame Chicken Bites & Chili Garlic
House-made Chicken Quesadilla
Cajun Chicken & Guacamole Tortilla
Chicken Satay & Peanut Sauce
Hoisin Glazed Chicken Wrapped in Bacon
Cajun Fried Sea Scallops
Coconut Shrimp with Chili Garlic
Beef Tenderloin Crostini & Horseradish
Jumbo Franks in a Blanket & Spicy Mustard
Italian Sausage Stuffed Mushrooms
Wild Mushroom Risotto Cup
Ahi Wonton Chip & Seaweed Salad
Tempura Fried Asparagus & Yuzu Sauce
Tomato-Mozzarella Bruschetta
Potato Pancake & Dill Sour Cream
Maple Drizzled Bacon Wrapped Scallops
Vegetable Spring Rolls & Thai Chili Sauce
Mini Beef Wellington & Horseradish Crème

□

Salad - Select One

RBCC Baby Greens Salad

Grape Tomatoes, English Cucumbers, Black Olives, Roasted Red Peppers, Shaved Carrots, House-made Balsamic Vinaigrette

Harvest Salad

Baby Greens, Dried Cranberries, Toasted Pecans, Goat Cheese, Spanish Sherry Vinaigrette

Classic Caesar Salad

Romaine Hearts, Crunchy Croutons, House-made Dressing, Parmesan Crouton

Bruschetta Salad

Tomato, Fresh Mozzarella & Basil Served on a Crispy French Bread Crostini over Baby Field Greens Drizzled with Aged Balsamic Syrup

Autumn Salad

Baby Field Greens, Julienne Medley of Apples & Pears, Michigan Dried Cherries, Bleu Cheese, Cider Vinaigrette

Entrée - Select Up To Three

Faroe Island Salmon

Tarragon Butter Sauce, Sweet Corn & Shrimp Hash, Russian Fingerling Potatoes

North Atlantic Swordfish

Sweet Potato & Crabmeat Hash, Grilled Pineapple & Mango Salsa, Rainbow Microgreens

Seafood Stuffed Sole

Two Filets Stuffed with Shrimp, Scallops & Langoustines,
Rice Pilaf, Butter Braised Haricot Verts

Farm Roasted Half of Chicken

Lemon Thyme Butter, Wild Rice, Oven Roasted Butternut Squash, Pan Jus

Frenched Bone-In Roasted Chicken Breast

Creamy Mashed Potatoes, Vegetable Hash, Thyme Scented Pan Gravy, Frizzled Leeks

Sautéed Boneless Chicken Breast

Choose preferred Preparation:

Francaise - Florentine - Piccata - Marsala - Saltimbocca

Served with Chef's Choice of Starch and Vegetable

Prime Rib Pork Chop

Creamy Mashed Potatoes, Roasted Brussel Sprouts,
Granny Smith Apple & Dried Cherry Salad with a Cider Bourbon Glaze

Panko & Herb Crusted Boneless Center Cut Pork Chop

Smoked Gouda Mac n' Cheese, Sweet Corn & Pepper Relish, White Pepper Gravy

Certified Angus Beef Roast Prime Rib

Caramelized Onion Mashed Potatoes, Garlic Butter Haricot Verts,
Natural Pan Au Jus, Horseradish Sauce

Eggplant Rollatini - Vegetarian

Fried Eggplant & a Ricotta & Basil Filling, House-made Marinara, Angel Hair Pasta

Roasted Vegetable Risotto - Vegetarian

Squash, Zucchini, Red Bell Peppers & Sweet Corn Roasted & Tossed in a Creamy Basil Risotto

Dessert

Cut and Service of Your Wedding Cake
With Coffee, Decaffeinated and Herbal Tea



Package Includes:

Hand-Passed Hors D'oeuvres for Cocktail Hour | Five Hour Deluxe Open Bar | Champagne Toast | One Signature Drink
Four Course Formal Sit-Down Dinner | Floor-Length Table Linens | Complimentary Bridal Suite | Cake from Preferred Vendor

\$145++ PER PERSON

COCKTAIL HOUR & RECEPTION

Imported & Domestic Cheeses with Fresh Fruit and Vegetable Crudité Display

Hand-Passed Hors D'oeuvres - Select Five

Spicy Sesame Chicken Bites & Chili Garlic
House-made Chicken Quesadilla
Cajun Chicken & Guacamole Tortilla
Chicken Satay & Peanut Sauce
Hoisin Glazed Chicken Wrapped in Bacon
Cajun Fried Sea Scallops
Coconut Shrimp & Chili Garlic
Beef Tenderloin Crostini & Horseradish
Jump Franks in a Blanket & Spicy Mustard
Italian Sausage Stuffed Mushrooms
Wild Mushroom Risotto Cup
Ahi Wonton Chip & Seaweed Salad
Tempura Fried Asparagus & Yuzu Sauce
Tomato-Mozzarella Bruschetta
Potato Pancake w/ Smoked Salmon & Dill Sour Cream
Maple Drizzled Bacon Wrapped Scallops
Vegetable Spring Rolls & Thai Chili Sauce
Mini Beef Wellington & Horseradish Crème

Salad - Select One

RBCC Baby Greens Salad

*Grape Tomatoes, English Cucumbers, Black Olives, Roasted Red Peppers,
Shaved Carrots, House-made Balsamic Vinaigrette*

Harvest Salad

*Baby Field Greens, Dried Cranberries, Toasted Pecans,
Goat Cheese, Spanish Sherry Vinaigrette*

Classic Caesar Salad

Cut Romaine Hearts, Crunchy Croutons, House-made Dressing, Baked Parmesan Crouton

Bruschetta Salad

*Tomato, Fresh Mozzarella & Basil Salad Served on a Crispy French Bread Crostini
over Baby Field Greens Drizzled with Aged Balsamic Syrup*

Autumn Salad

*Baby Field Greens, Julienne Medley of Apples & Pears,
Michigan Dried Cherries, Bleu Cheese, Cider Vinaigrette*

Entrée - Select Up To Three

Alaskan Halibut

Saffron risotto, Summer Squash Sauté, Tomato Jam, Frisee and Pink Grapefruit Salad

Faroe Island Salmon

Tarragon Butter Sauce, Sweet Corn and Shrimp Hash, Russian Fingerling Potatoes

North Atlantic Swordfish

Sweet Potato and Crabmeat Hash, Grilled Pineapple and Mango Salsa, Rainbow Microgreens

Seafood Stuffed Sole

Two Filets Stuffed with Shrimp, Scallops & Langoustines, Rice Pilaf, Butter Braised Haricot Verts

Farm Roasted Half of Chicken

Lemon Thyme Butter, Wild Rice, Oven Roasted Butternut Squash, Pan Jus

Frenched Bone-In Roasted Chicken Breast

Creamy Mashed Potatoes, Vegetable Hash, Thyme Scented Pan Gravy, Frizzled Leeks

Sautéed Boneless Chicken Breast

*Served with Chef's Choice of Starch & Vegetable. Choose preferred preparation:
Francaise - Florentine - Piccata - Marsala - Saltimbocca*

Prime Rib Pork Chop

*Creamy Mashed Potatoes, Roasted Brussel Sprouts,
Granny Smith Apple & Dried Cherry Salad with a Cider Bourbon Glaze*

Panko & Herb Crusted Boneless Center Cut Pork Chop

Smoked Gouda Mac n' Cheese, Sweet Corn & Pepper Relish, White Pepper Gravy

Certified Angus Beef Roast Prime Rib

*Caramelized Onion Mashed Potatoes, Garlic Butter Haricot Verts,
Natural Pan Au Jus, Horseradish Sauce*

Vegetable Ravioli - Vegetarian

Tossed with a Creamy Wild Mushroom & Sage Sauce, Crispy Red Quinoa & Gorgonzola

Eggplant Rollatini - Vegetarian

Fried Eggplant with a Ricotta & Basil Filling, House-made Marinara, Angel Hair Pasta

Roasted Vegetable Risotto - Vegetarian

Squash, Zucchini, Red Bell Peppers, Sweet Corn Roasted & Tossed in a Creamy Basil Risotto

Dessert

Cake from Preferred Vendor Included

*Cut and Service of Your Wedding Cake
With Coffee, Decaffeinated and Herbal Tea*



Platinum Wedding Package

Ariel Grondin, Romeo Wedding Fall 2021

Package Includes:

Hand-Passed Champagne & Sparkling Water Upon Guests' Arrival | Hand-Passed Hors D'oeuvres for Cocktail Hour
Five Hour Top Shelf Open Bar | Champagne Toast | Wine Service at Dinner | Two Signature Drinks
Complimentary Bridal Suite | Four Course Formal Sit-Down Dinner w/ Late Night Snacks | Floor-Length Table Linens
Votive Candles w/ Mirrors to Enhance your Centerpieces | Silver or Gold Plate Chargers | Cake from Preferred Vendor Included

\$230++ PER PERSON

COCKTAIL HOUR & RECEPTION

Antipasti Display

Assortment of Imported and Domestic Meats and Cheeses,
Kalamata Olives, Roasted Red Peppers,
Marinated Artichokes and Mushrooms,
Eggplant Caponata, Mozzarella and Tomato Salad,
Assorted Breads and Rolls

▯ Hand-Passed Hors D'oeuvres ▯ Select Six

Spicy Sesame Chicken Bites with Chili Garlic
House-made Chicken Quesadilla
Cajun Chicken and Guacamole Tortilla
Chicken Sate with Peanut Sauce
Hoisin Glazed Chicken Wrapped in Bacon
Cajun Fried Sea Scallops
Coconut Shrimp with Chili Garlic
Beef Tenderloin Crostini with Horseradish
Jumbo Franks in a Blanket with Spicy Mustard
Italian Sausage Stuffed Mushrooms
Wild Mushroom Risotto Cup
Ahi Wonton Chip with Seaweed Salad
Tempura Fried Asparagus with Yuzu Sauce
Tomato-Mozzarella Bruschetta
Potato Pancake with Dill Sour Cream
Maple Drizzled Bacon Wrapped Scallops
Vegetable Spring Rolls with Thai Chili Sauce
Mini Beef Wellington with Horseradish Crème

Salad

Please Select One:

RBCC Baby Greens Salad

Grape Tomatoes, English Cucumbers, Black Olives, Roasted Red
Peppers, Shaved Carrots, House-made Balsamic Vinaigrette

Harvest Salad

Baby Field Greens, Dried Cranberries, Toasted Pecans,
Goat Cheese, Spanish Sherry Vinaigrette

Classic Caesar Salad

Cut Romaine Hearts, Crunchy Croutons,
House-made Caesar Dressing, Baked Parmesan Crouton

Bruschetta Salad

Tomato, Fresh Mozzarella & Basil Salad Served on a
Crispy French Bread Crostini over Baby Field Greens
Drizzled with Aged Balsamic Syrup

Autumn Salad

Baby Field Greens, Julienne Medley of Apples and Pears, Michigan
Dried Cherries, Bleu Cheese, Cider Vinaigrette

ENTRÉE CHOICES ON THE NEXT PAGE



Platinum Wedding Package

ENTREES FOR PLATINUM WEDDING PACKAGE:

Entrée - Select Up To Three

Alaskan Halibut

Saffron Risotto, Summer Squash Sauté, Tomato Jam,
Frisee and Pink Grapefruit Salad

Faroe Island Salmon

Tarragon Butter Sauce, Sweet Corn and Shrimp Hash,
Russian Fingerling Potatoes

North Atlantic Swordfish

Sweet Potato and Crabmeat Hash, Grilled Pineapple
and Mango Salsa, Rainbow Microgreens

Jumbo Stuffed Shrimp

3 Seafood Stuffed Jumbo Shrimp, Creamy Saffron Risotto,
Haricot Verts, Lemon Wine Sauce

Farm Roasted Half of Chicken

Lemon Thyme Butter, Wild Rice,
Oven Roasted Butternut Squash, Pan Jus

Frenched Bone-In Roasted Chicken Breast

Creamy Mashed Potatoes, Vegetable Hash,
Thyme Scented Pan Gravy, Frizzled Leeks

Sautéed Boneless Chicken Breast

Choose your preferred preparation:

Francaise ▮ Florentine ▮ Piccata ▮ Marsala ▮ Saltimbocca

Served with Chef's Choice of Starch and Vegetable

Prime Rib Pork Chop

Creamy Mashed Potatoes, Roasted Brussel Sprouts, Granny Smith Apple
and Dried Cherry Salad with a Cider Bourbon Glaze

Panko & Herb Crusted Boneless Center Cut Pork Chop

Smoked Gouda Mac n Cheese,
Sweet Corn and Pepper Relish, White Pepper Gravy

Certified Angus Beef Roast Prime Rib

Caramelized Onion Mashed Potatoes, Garlic Butter Haricot Verts,
Natural Pan Au Jus, Horseradish Sauce

Roasted Tenderloin of Angus Beef

Beautifully Sliced Per Person, Creamy Mashed Potatoes,
Garlic Butter Haricot Verts, Cabernet Demi

8oz Center Cut Filet Mignon

Caramelized Onion Mashed Potatoes, Garlic Butter,
Haricot Verts, Cabernet Demi

12oz Prime Cut New York Sirloin

Caramelized Onion Mashed Potatoes,
Garlic Butter Haricot Verts, Cabernet Demi, Crispy Shallots

Vegetarian Entrée Options:

Vegetable Ravioli

Tossed with a Creamy Wild Mushroom and Sage Sauce,
Finished with Crispy Red Quinoa and Gorgonzola

Eggplant Rollatini

Fried Eggplant with a Ricotta and Basil Filling,
House-made Marinara, Angel Hair Pasta

Roasted Vegetable Risotto

Squash, Zucchini, Red Bell Peppers, Sweet Corn Roasted
and Tossed in a Creamy Basil Risotto

▮ Dessert

Cake from Preferred Vendor Included

Cut and Service of Your Wedding Cake
With Coffee, Decaffeinated and Herbal Tea

Late Night Snacks - Select Three

Please continue to the next page,
Food Enhancements, for a complete list
of all Late Night Snack options
and other upgrades.



Food Enhancements

STATIONARY DISPLAYS

PRE-CEREMONY WEDDING PARTY SNACKS

House Champagne, Display of Bottled Waters and Sodas, Finger Sandwiches, Cheese & Crudité Display with Fresh Fruit, Dip and Crackers

- \$10.00 Per Guest -

RAW BAR

Chilled Jumbo Shrimp, Crab Claws, Clams and Oysters on the Half Shell
House Made Cocktail Sauce, Lemon Wedges, Hot Sauce, Horseradish Sauce

- Market Price -

ICE CREAM SUNDAE BAR

Chocolate and Vanilla Ice Cream, Hot Fudge, Caramel Sauce, Raspberry Sauce, Heath Bar, Crushed Oreos, M & M's, Gummie Bears, Mini Marshmallows, Chocolate and Rainbow Sprinkles, Chopped Nuts, Strawberries, Cherries, Whipped Cream

- \$9.00 Per Guest -

LATE NIGHT SNACKS*

Choose Three from the Following:

Beef Sliders, Wings (Teriyaki or Buffalo), Cheese Quesadillas with Salsa and Sour Cream, Soft Baked Pretzels with Assorted Dipping Sauces, French Fry Station, Grilled Cheese Sandwich Bites and Roasted Tomato Soup Sips, Mini Smoked Chicken and Caramelized Onion Pizzas, All-Beef Pigs-in-a-Blanket Assorted Mustards, Chocolate Chip Cookies and Chilled Milk, Cheesecake Lollipops, Chocolate Mousse Shooters, Mini Brownie Sundaes, Macarons

- \$10.00 Per Guest -

**Included in the Platinum Wedding Package at no additional cost*

ENTRÉE UPGRADES - MARKET PRICE

Upgrade entrée choices for your guests. Add on to any wedding package at market price.

Jumbo Stuffed Shrimp

3 Seafood Stuffed Jumbo Shrimp, Creamy Saffron Risotto, Haricot Verts, Lemon Wine Sauce

8oz Center Cut Filet Mignon

Caramelized Onion Mashed Potatoes, Garlic Butter, Haricot Verts, Cabernet Demi

12oz Prime Cut New York Sirloin

Caramelized Onion Mashed Potatoes, Garlic Butter Haricot Verts, Cabernet Demi, Crispy Shallots

Roasted Angus Beef Tenderloin

Beautifully Sliced Per Person, Creamy Mashed Potatoes, Garlic Butter Haricot Verts, Cabernet Demi

Addie Eshelman, Braddock Wedding 2022

Prices are subject to 20% Service Charge and Current Connecticut State Sales Tax. Pricing is guaranteed until December 31, 2023.



Reception Upgrades

Votive Candles & Mirror Centerpiece

Add votive candles and mirrors to enhance your table.

Included in the Platinum Package.

\$3 Per Table

Lantern Centerpiece

Add lanterns to elevate your table centerpieces.

\$8 Per Table

Extra Hour

Add on extra time for set up or extra time for your reception.

\$100 Per Extra Hour

Extra Bar

Add on an extra bar!

Ask the Event Coordinator for potential placements.

\$250

Lemonade & Bottled Water Station

Extra refreshment station for your guests.

\$3.00 Per Guest

Coat Room Attendant

Coat Room attendant for you and your guests during your wedding reception.

\$200

Table Wine

Add a bottle of house red or white wine to each table.

\$25 Per Bottle Per Table

Ariel Grondin, Romeo Wedding Fall 2021

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Beverage Selections

STANDARD BAR*

Bacardi Rum, Beefeater Gin, Bombay Gin, Canadian Club Whiskey, Cuervo Tequila, Domestic and Imported Beer, Malibu Rum, Seagram's 7 Whiskey, Smirnoff Vodka, Tito's Vodka, VO Whiskey, Red & House Wines to include Cabernet, Merlot, Pinot Noir, Chardonnay & Pinot Grigio, Sparkling Water and Soft Drinks

DELUXE BAR*

\$5 Per Person for Traditional Package*

Everything in Standard Bar plus:

Captain Morgan Rum, Dewars Scotch, Jack Daniels Bourbon, Jim Beam Bourbon, Johnnie Walker Red Scotch, Ketel One Vodka, Smirnoff Flavored Vodkas, Tanqueray Gin, Broken Shed, Southern Comfort

TOP SHELF BAR*

\$10 Per Person for Traditional and Gold Packages*

Everything included in Deluxe Bar plus:

Bombay Sapphire Gin, Crown Royal Whiskey, Grey Goose Vodka, Johnnie Walker Black Scotch, Maker's Mark Bourbon, Patron Tequila, Hendricks, Basil Hyden, Balvenie, Glenlivet 12, Jameson

**All Standard Bar items included in all other bar packages.*

Deluxe Bar is included in the Gold Package + 1 Signature Drink.

Top Shelf Bar + 2 Signature Drinks included in the Platinum Package.

CORDIAL SERVICE - ONE HOUR

\$11.00 Per Person

Upgrade your open bar package with cordial selections for your guests.

Selections include Bailey's Irish Cream, Frangelico, Sambuca Romana, Hennessy VS, B&B, Grand Marnier, Kahlúa, Courvoisier, Chambord, Disaronno Amaretto, and Tia Maria

Lights, Cameras, DJs, Bouwe Wedding 2022

Prices are subject to 20% Service Charge and Current Connecticut State Sales Tax. Pricing is guaranteed until December 31, 2023.



Preferred Vendors

Bakeries:

JCakes
Creative Cakes by Donna

203-488-2800
860-345-8847

J-Cakes.com
www.cakesbydonna.com

DJS & Entertainment:

Lights Camera DJs
James Daniel

203-283-7892
203-969-2400
203-253-1677

lightscameradjs.com
www.jamesdaniel.com
seanbigdaddy@james.daniel.com

Photographers:

Addie Eshelman

Ariel Grondin

Chuck & Ann Charles

CT Photo Group

203-702-0170

hello@addieeshelman.com
addieeshelman.com
arielgrondinphoto@gmail.com
arielgrondinphoto.com
chuck@anncharlesphoto.com
anncharlesphoto.com
ctphotogroup@gmail.com
ctphotogroup.com

Florists:

Flowers by Danielle

203-445-0600

flowersbydanielle.com

Limousines & Transportation:

Dattco
Gateway Limousine

860-229-4878
203-753-5466

dattco.com
gatewaylimos.com

Hotels:

Hilton Garden Inn
Hampton Inn Milford
Courtyard by Marriott*
Homewood Suites Stratford*
Omni Hotel

203-447-1000
203-874-4400
203-929-1500
203-377-3322
203-974-6777

milford.hamptoninn.com
*Offers shuttle transport for guests
*Offers shuttle transport for guests

Justice of the Peace:

Louise Anna Mandell

203-671-0101



Banquet Policies

Ariel Grondin, Romeo Wedding Fall 2021

All reservations and agreements are made upon and subject to the house rules, regulations and bylaws of Race Brook Country Club and the following conditions. A non-refundable advanced deposit may be required along with the signed contract to confirm the booking.

GUARANTEES - A final guarantee of attendance as well as half of the estimated payment must be submitted to the catering office no later than five (5) business days prior to the function. Once the guarantee is given, it is not subject to reduction. We will prepare and set-up for 5% over the guarantee. Should the number of attendees increase the day of the function, the actual number served will be charged. In the event a guarantee is not received within the allotted time, the catering office will charge for the number indicated on the original contract.

SERVICE CHARGE AND TAX - All food, beverage, rentals and services are subject to 7.35% state sales tax. A service charge of 20% will be added to all food and beverage charges. Qualifying tax-exempt organizations must submit a CERT 112, 119 or 123. The approved form must be provided to the Club prior to the event.

FOOD AND BEVERAGE - All food and beverage items must be provided by the Club. All food and beverage must also be consumed on the premises and may not be removed. All menu selections must be submitted to the Banquet Office at least (2) weeks prior to your event. On buffets, the Club will provide ample amounts of food for the guaranteed number of guests anticipated. With this policy we decline carry out containers during or after buffet service. Price increases and current menu price take precedence. To protect our members and their guests, Race Brook Country Club reserves the right to cancel beverage service for any of the following reasons: (1) possession of alcohol by attendees that has not been purchased through the Club; (2) noncompliance with either Race Brook Country Club liquor policy or the State of Connecticut Liquor Regulations; (3) any circumstances judged by management that would endanger members, guests or property. We reserve the right to refuse service to anyone, at the Club's discretion, that appears intoxicated.

DISPLAYS AND PERSONAL PROPERTY - **Each client will have a maximum of two (2) hours prior to the event to set up person displays and decorations.** The Club does not permit anything to be affixed to the floors, walls, doors or ceilings either permanently or temporarily. Any damage caused by, but not restricted to, nails, glue, tape or tacks will be the responsibility of the member/member's guest. The client agrees to pay for any repairs in order to return any damaged sites to its original state. The Club will not assume responsibility for damage or loss of any merchandise or articles left in the Club prior to, during or following the event.

FUNCTION ROOM POLICY - The Club reserves the right to reassign banquet space due to a change in schedule, anticipated attendance or changes in program. All changes will be communicated prior to the event. Also, each contract has a designated start and end time for the function. Should the event exceed the allotted time by more than 30 minutes, there will be a charge assessed.

CANCELLATION POLICY - Meeting room cancellations will be accepted up to [10] business days prior to the function. All events will submit a deposit or agree to a cancellation fee outlined in your contract. Functions that cancel with less than [10] business day's notice, or do not cancel at all, will be charged up to 100% of estimated revenue. All deposits are non refundable for cancelled events.

DRESS CODE - Dungarees, jeans, designer jeans, and denim are not permitted inside the clubhouse at any time.

Prices are subject to 20% Service Charge and Current Connecticut State Sales Tax. Pricing is guaranteed until December 31, 2023.

Wedding Request Form

Please note that this is a proposal form that must be submitted for further review, it is not meant to reflect a formal bill. Wedding packages, enhancements, bar options, and other items are subject to tax, gratuity, and final pricing confirmation.

Contact Information:

Spouse A Full Name: _____ Phone #: _____

Spouse A Email Address: _____

Spouse B Full Name: _____ Phone #: _____

Spouse B Email Address: _____

Primary Contact & Mailing Address: ☐ Spouse A ☐ Spouse B ☐ Other (please specify below)

Mailing Address: _____

Other Contact Full Name: _____ Phone #: _____

Other Email Address: _____ Relation: _____

Event & Package Information:

Proposed Date of Event: ____/____/____ Ceremony Start Time: _____

Package Choice: _____ Ceremony Location: _____

Estimated Total Duration of Event: _____ Guaranteed # of Guests: _____

Cocktail Hour Details: Time: _____ Duration: _____ ☐ Consumption ☐ Open Bar

Color of Napkins: _____ Wedding Theme*: _____

Centerpieces* (please specify): _____ Charger Color*: ☐ Gold ☐ Silver

Name/Type of Entertainment*: _____

Dance Floor Placement*: _____

*Denotes an optional item. Select your option, or write "none" if it is not applicable.

Prices are subject to 20% Service Charge and Current Connecticut State Sales Tax. Pricing is guaranteed until December 31, 2023.

Wedding Request Form

Please note that this is a proposal form that must be submitted for further review, it is not meant to reflect a formal bill. Wedding packages, enhancements, bar options, and other items are subject to tax, gratuity, and final pricing confirmation.

Event & Package Information Continued:

Package Menu Items

APPETIZER/HORS D'OEUVRES CHOICE(S):

DINNER/ENTRÉE CHOICE(S):

DESSERT CHOICE(S):

BAR CHOICE(S):

FOOD ENHANCEMENTS (OPTIONAL):

Other Requirements & Requests:

Signature of Agreement: _____ Date: _____

Signature of Final Approval: _____ Date: _____

Prices are subject to 20% Service Charge and Current Connecticut State Sales Tax. Pricing is guaranteed until December 31, 2023.