



ON THE ROCKS
AT FOX HOPYARD

Wedding Packages



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www.golfthefox.com



ON THE ROCKS
AT FOX HOPYARD

On The Rocks Restaurant is famous for our panoramic scenery, first class service, and creative catering menus. There's a reason we are one of coastal Connecticut's premier event venues. When you plan your wedding with us, you can be sure that every detail will be perfect. Whether you are looking for a more traditional, classic event or want to explore the latest trends, we are dedicated to helping you create the wedding of your dreams. Our in-house event planners work with you every step of the way to make sure your big day happens exactly the way you've always pictured it.

Wedding Packages

all packages include:

Five Hour Reception
White Table Linens
Stationary Cheese and Vegetable Display
Four Butler-passed Hor D'oeuvres
Four-hour Open Bar — upgrades available
Champagne Toast
Coffee Station

Venue Fee: \$2500.00 / 75 person minimum

Venue fee waived for select remaining dates in 2023 and 2024

Silver \$129

Choice of two plated entrées or buffet plus vegetarian

INCLUDES – plated salad course and coffee station

Gold \$139

Choice of three plated entrées or buffet plus vegetarian

INCLUDES – salad course, dessert station, coffee station and signature cocktail station

Platinum \$149

Choice of three plated entrées or buffet plus vegetarian

INCLUDES – pasta alla vodka as first course, salad course, dessert station, coffee station and signature cocktail station

TABLE DÉCOR – chiffon or cloth table runners, votives, gold or silver plate chargers and colored napkins

Ceremony

\$500.00 Ceremony Fee – includes set-up and breakdown of white garden chairs, half hour ceremony

Venue fee waived for select remaining dates in 2023 and 2024

\$2500.00 venue fee includes setup, breakdown, and placement of décor.

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Wedding Packages / Pg 2



Cocktail Reception

Stationary Hors D'oeuvres

Tuscan Vegetable Crudit  – herbed dipping sauce

Assortment of Flatbreads and Crackers

Artisan Cheese

Butler Passed Hors D'oeuvres

Choice of Four; Hot or Cold – Served for One Hour

Cold Apps

Seared Tuna Wonton Crisps – wakame, sesame, mango wasabi coulis

Eggplant Caponata Crostini – Tuscan sweet and sour

Tenderloin Carpaccio Crostini – tomato caper relish, aged balsamic

Melon Wrapped in Prosciutto – balsamic drizzle

Smoked Salmon Canapes – lemon cr me fra che, tomato concasse

Caprese Skewer – tomato, basil, fresh mozzarella, balsamic drizzle

Fig & Goat Cheese Crostini – aged balsamic

Seasonal Bruschetta

Shrimp Cocktail Shooters – cocktail sauce in mini cups

Strawberry or Peach Goat Cheese Crostini – balsamic

Pear & Goat Cheese Crostini – honey drizzle

Butternut Squash, Caramelized Onion, and Gorgonzola Crostini – balsamic

Mushroom, Caramelized Onion, and Goat Cheese Crostini

Tortellini Skewers – antipasto style

Falafel – tzatziki sauce

Watermelon, Feta, Mint Skewers – balsamic drizzle

Hot Apps

Meatballs – Italian with marinara and cheese, BBQ, sweet and sour, buffalo chicken, Swedish

Bacon Wrapped Scallops

Mini Crab Cakes – red pepper aioli

Crab & Boursin Stuffed Mushrooms

Shrimp, Chicken, or Vegetable Pot Stickers – ginger soy dipping sauce

Lobster & Corn Fritters – roasted red pepper aioli

White Truffle Mushroom Tartlet – chive oil, shaved Romano

Chefs Seasonal Arancini – marinara sauce

Spanakopita

Chicken or Beef Satay – choice of Thai peanut dipping sauce or sesame teriyaki sauce

Garlic and Dijon Crusted Lamb Lollipops

Coconut Chicken Skewers – sweet and sour sauce

Pigs in a Blanket

Panko Chicken – Asian dipping sauce

Southwestern Spring Rolls – avocado ranch

Beef Wellington Bites

Coconut Shrimp – Thai chili sauce

Chimichurri Steak Skewers

Stuffed Mushrooms – choice of sausage, seafood, spinach

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Plated Dinner Options

Served with warm rolls and butter

Salads

Choice of one for the group

Mixed Greens Salad – garden vegetable,
balsamic vinaigrette

Arugula Salad – baby tomato, artichoke, shaved Reggiano,
fresh lemon, white truffle vinaigrette

Panzanella Salad – mozzarella, romaine, ciabatta croutons,
capers, olives, balsamic vinaigrette

Caesar Salad – croutons, shaved parmesan, Caesar dressing

Spinach Salad – grape tomatoes, crumbled gorgonzola,
bacon, roasted shallot vinaigrette

Greens & Grains – quinoa, herb oil, arugula, bell pepper,
kale, roasted

Entrées

Prime Rib – natural jus

Crab & Boursin Stuffed Colossal Shrimp
– lemon beurre blanc

Strangolapreti Pasta (VG) – roasted tomato, fresh basil,
roasted garlic parmesan cream

Rosemary Roasted Statler Chicken Breast
– natural jus

Madeira Chicken – crimini mushrooms, artichokes, sage

Filet Mignon – caramelized shallot and port wine sauce

Gorgonzola Crusted Filet – balsamic glaze

Chicken Saltimbocca – prosciutto, sage, fontina,
marsala pan sauce

Seared Atlantic Salmon – Asian chili glaze, daikon slaw,
cilantro butter

Pork Roulade – caramelized onion, bacon, gorgonzola

Surf & Turf – petite filet, boursin and crab stuffed shrimp,
chef's select sauce

Pan Seared Mahi Mahi – red pepper glaze,
charred red onion relish

Kung Pao Codfish – Thai curry sauce

Stuffed Portobello Misto (VG) – lentils, herbs, leek,
spinach

Zucchini & Squash Flight (VG) – quinoa-stuffed,
balsamic drizzle

Sides

Choice of two for the group

Mashed Potato – choice of Vermont cheddar, roasted garlic,
horseradish or traditional

Whipped Sweet Potato

Potatoes Au Gratin – Vermont cheddar,
battered panko crumbs

Risotto – choice of herb, butternut squash,
mushroom or Reggiano cheese

Rice Pilaf – herb or almond

Sautéed Green Beans – garlic-infused olive oil

Roasted Baby Vegetables

Roasted or Grilled Broccoli Rabe – roasted garlic

Roasted Root Vegetables

Garlicky Wilted Spinach

Maple Baby Carrots

Roasted Fingerling Potato Trio – herbs, garlic, olive oil

Roasted Baby Brussels Sprouts

Tuscan Ratatouille

Braised Swiss Chard & Applewood Smoked Bacon

Edamame & Succotash

Grilled Balsamic Marinated Vegetables

Tuscan Parmesan Roasted Cauliflower

Citrus Almond Cauliflower

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Stationary Dinner Options

To Begin

Plated Garden Salad
balsamic vinaigrette

OTR Stations

Choice of two stations

The New England – OTR award-winning clam chowder, steamed mussels, braised potatoes, grilled and sliced herb marinated bistro filets, butter poached corn on the cobb

Southern Hospitality – buttermilk fried chicken, house chicken gravy, BBQ back ribs, OTR baked macaroni and cheese, coleslaw, corn bread

A Taste of Tuscany – parmesan & herb encrusted baked chicken with roasted tomato cream, marinated steak tips with a white truffle demi- glaze, olive oil crushed potatoes, sautéed garlicky broccoli rabe

OTR Barbecue – smoky grilled braised short ribs, mahogany glazed chicken, Cajun street corn succotash, bacon and bourbon baked beans, jalapeño cornbread

Pasta Sauté – seasonal vegetable assemblage, shaved Reggiano, parmesan, grilled chicken, marinated shrimp, meatballs, Italian sausage, house pesto, marinara, alfredo sauce

\$50.00 Chef Attendant Fee

La France – chicken or baked cod francaise, peppercorn-crusted flank steak with bearnaise, lyonnaise potatoes, garlicky haricot verts

Thai Station – California rolls, Korean barbeque beef, steam buns, chicken pad Thai, sesame-ginger jasmine rice, grilled baby bok choy

Surf & Turf – Tuscan grilled chicken, lemon pepper grilled swordfish, balsamic grilled vegetables, herb roasted potatoes

Build Your Own Buffet

Choice of two

Includes choice of one vegetable and two starch

Parmesan & Herb Encrusted Baked Chicken
– garlic, roasted tomato cream

Chicken or Baked Cod Francaise – lemon, butter, white wine sauce

Ginger Lemon Grilled Chicken – roasted red pepper beurre blanc

Pecan & Sage Encrusted Chicken – pan jus

Chicken Saltimbocca – prosciutto, sage, fontina cheese, marsala pan sauce

Mahogany Chicken – citrus cognac glaze

Bourbon Peppercorn Grilled Chicken – sweet bourbon glaze, grilled chicken

Chili Glazed Asian Salmon or Mahi Mahi
– sweet Asian chili glaze

Grilled Center Cut Swordfish – Cajun spices, black bean & corn salsa, mango cilantro coulis

Peppercorn Steak Tips – whisky peppercorn demi-glaze

Grilled Bistro Steak Tips – bacon & gorgonzola demi-glaze

Southwestern Marinated Flank Steak

– Southwestern spice rubbed, thin-sliced, pan jus

Pork Roulade – spinach, onion, gorgonzola, pan gravy

Chimichurri Pork Roast – sliced pork, bacon, caramelized onion pan gravy

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BYO Buffet Vegetable

choose one

Sautéed Green Beans – *garlic infused olive oil*

Roasted Baby Vegetables

Garlicky Wilted Spinach

Maple Baby Carrots

Grilled Balsamic Marinated Vegetables

Grilled Baby Bok Choy

Cajun Street Corn Succotash

Butter Poached Corn on the Cobb

Sautéed Garlicky Broccoli Rabe

BYO Buffet Starch

choice of two

Rice Pilaf – *herbed or almond*

Sesame-Ginger Jasmine Rice

Mashed Potato – *choice of Vermont cheddar, roasted garlic,
or traditional*

Whipped Sweet Potato

Potatoes Au Gratin – *Vermont cheddar,
battered panko crumbs*

Herb Roasted Potatoes – *garlic, olive oil*

OTR Baked Macaroni & Cheese – *panko breadcrumbs,
trio of cheeses*

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Wedding Enhancements

Beverage Stations

Signature Drink Station – \$175 per 2-gallon container

Juice Bar – assorted fruit / \$3pp

Mimosa Punch – 2-gallon punch, assorted fruit / \$175

Champagne Toast / \$3pp (add fruit: \$4pp)

Hot Chocolate Station – hot chocolate, whipped cream, shaved white and dark chocolate, peppermint sticks / \$150

Hot or Cold Spiked Cider – \$175 per two gallons, local apple cider, cinnamon sticks, Captain Morgan spiced rum, butter shots

Coffee & Tea Station – \$1.5pp

Open Bar (well) – \$150 bar fee, \$16pp per first hour, \$8pp every additional hour

Upgraded Open Bar – Call add \$2pp per hour, Premium add \$4pp per hour

Upgraded Beer Selection – \$2pp and up per hour

Bloody Mary Bar – lemon, limes, olives / \$40 per pitcher

Dessert

Petite Confections – mini cakes, cookies, mini mousse cups, mini desserts; set up of display with tiers and risers included / \$10pp

European Dessert Station – mini cannoli, biscotti, Italian cookies and pastries / \$9pp

Ice Cream Sundae Bar – chocolate and vanilla ice cream with a selection of toppings / \$6pp

Candy Buffet – assortment of candy, glass jars, table decor, take-home bags / \$500 (up to 100 people)

S'mores Station – traditional graham crackers, Hershey chocolate, Reese's Peanut Butter Cups and marshmallows / \$4pp

Chocolate Covered Strawberries Platter / \$150 (50pcs)

Mini Cannolis / \$150 (50pcs)

Dessert Parfait Shooters / \$200 (50pcs)

Comfort Food & Late Night Bites

Artisan Cheese & Flatbreads – dipping sauce / \$3.95pp

Pizza Station – assortment of pizza, flatbreads, toppings / \$7pp

Cookies and Mini Milk Shooters – choose from chocolate chip, peanut butter or Oreo cookies / \$4pp

Popcorn Station – includes flavored butters and popcorn bags / \$6pp

Warm Pretzel Station – assortment of melted cheese, mustards, and dipping sauces / \$4pp

BYO Mini Bruschetta Station – assorted seasonal bruschetta / \$3pp

Mini Sliders – beef, chicken, or pulled pork with assortment of sauces / \$5pp

Crab & Boursin Dip – rustic bread, pita bread / \$5pp

Spinach Dip – tortilla chips, pita bread / \$3pp

Buffalo Chicken Dip – tortilla chips, pita bread / \$3pp

French Fry Station – bacon, scallions, cheese sauce, sour cream, truffle aioli, chipotle aioli, ketchup / \$5pp

Mac & Cheese Croquettes / \$3pp

Mini Grilled Cheese & Tomato Soup Shooters / \$4pp

Fried Dough Bites – caramel, chocolate sauce, powdered sugar / \$3pp

Deviled Eggs / \$3pp

Pigs In A Blanket / \$150 (50pcs)

PB&J and Water Bottles for the Ride Home / \$5pp

Ham & Gruyere Croquettes / \$3pp

Late Night Taco Station – seasoned ground beef, hard taco shells, lettuce, tomato, sour cream, salsa / \$6pp

Mini Vegetable Crudite Cups / \$150 (50pcs)

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Wedding Enhancements

Hot Appetizers

Priced per 50pcs., or choice of four passed for one hour (\$20pp), add on to any package

Meatballs – Italian with marinara and cheese, BBQ, sweet and sour, buffalo chicken, Swedish / \$95

Bacon Wrapped Scallops / \$125

Mini Crab Cakes – chipotle aioli / \$150

Crab & Boursin Stuffed Mushrooms / \$125

Shrimp, Chicken, or Vegetable Pot Stickers – ginger soy dipping sauce / \$120

Lobster & Corn Fritters – roasted red pepper aioli / \$150

White Truffle Mushroom Tartlet – chive oil, shaved Romano / \$115

Chefs Seasonal Arancini – marinara sauce / \$90

Chicken or Beef Satay – choice of Thai peanut dipping sauce or sesame teriyaki sauce / \$115

Spanakopita / \$115

Garlic & Dijon Crusted Lamb Lollipops / market price

Coconut Chicken Skewers – sweet & sour sauce / \$120

Pigs in a Blanket / \$150

Panko Chicken – Asian dipping sauce / \$115

Southwestern Spring Rolls – avocado ranch / \$120

Beef Wellington Bites / \$150

Coconut Shrimp – Thai chili sauce / \$125

Chimichurri Steak Skewers / \$115

Stuffed Mushrooms – choice of sausage, seafood, spinach / \$105

Cold Appetizers

Priced per 50pcs., or choice of four passed for one hour (\$20pp), add on to any package

Seared Tuna Wonton Crisps – wakame, sesame, mango wasabi coulis / \$125

Eggplant Caponata Crostini – Tuscan sweet & sour / \$80

Tenderloin Carpaccio Crostini – cipollini relish, aged balsamic / \$120

Melon Wrapped in Prosciutto – balsamic drizzle / \$90

Smoked Salmon Canapes – lemon crème fraiche, red onion slaw / \$125

Caprese Skewer – tomato, basil, fresh mozzarella, balsamic drizzle / \$95

Fig & Goat Cheese Crostini – aged balsamic / \$90

Shrimp Cocktail Shooters – cocktail sauce / \$125

Strawberry or Peach Goat Cheese Crostini – balsamic / \$90

Pear & Goat Cheese Crostini – honey drizzle / \$90

Butternut Squash, Caramelized Onion, and Gorgonzola Crostini – balsamic / \$95

Mushroom, Caramelized Onion & Goat Cheese Crostini / \$95

Tortellini Skewers – antipasto style / \$100

Falafel – tzatziki sauce / \$85

Watermelon, Feta, Mint Skewers – balsamic drizzle / \$85

Seasonal Bruschetta / \$90

Add a Carving Station

Attendant Fee \$50.00 – 1 attendant per 40 guests

Pork Loin Roast
apple compote / \$3.95pp

Prime Rib
horseradish cream sauce, jus / market price
(min. of 50 people required)

Yuzu Honey Glazed Ham
pan jus / \$3.95pp

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Table Settings and Linens

Ask for quotes for all custom rentals, enhancements and personal décor

Plate Chargers – silver, gold, rose gold / \$3pp
(upgrades available)

Upgraded Linens/Specialty Linens – \$5pp and up

Upgraded Fabric & Decor for Buffets and Dessert Stations – \$75 per table or station

Backdrop/ Grill Cover – sheer white linen and string lights or colored fabric backdrop, set-up and break down included / \$250

Upgrade to Specialty Linen, Pipe and Drape Fabrics for Backdrop / ask for price

Linens – white tablecloths and napkins / \$4pp
(included with wedding package)

Table Setting Option 1 (Classic) – white linens, colored linen napkins, cloth table runners (assorted colors), includes set up and clean up / \$350

Table Setting Option 2 (Elegant) – white floor length linens, chiffon or sheer runners, votives, colored napkins, gold or silver plate chargers, table numbers, includes set-up and clean up / \$750

Table Setting Option 3 (Personal Touch) – customized to your style and décor, the possibilities are endless, includes set up and clean up / ask for price

Cocktail Hour Décor – linens, votives, lanterns on dining room and porch tables / \$350

Ceiling Bistro Lights / \$250 rental
(\$250 for set up and breakdown)

Gas Firepit Rental – 6 Adirondack chairs / \$350
(includes propane, set up and breakdown)

Lawn Seating Areas and Patio Furniture – includes white linens / \$250

Ceremony Enhancements

Flavored Water at Ceremony
cucumber mint, or lemon and lime infused / \$1pp

Lemonade and Iced Tea at Ceremony
\$25 per cannister

Welcome Mini Cocktails at Ceremony / \$3pp and up

Welcome Champagne as Guests Arrive / \$3pp
(add fruit purée – \$4pp)

Ceremony Décor Package – ceremony arch with a choice of faux flowers or fabric on the arch and mason jars with a choice of baby's breath in the aisle or large candles lining the aisle / \$500

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