

Tunxis
COUNTRY CLUB



weddings



weddings
by Tunxis Country Club

YOUR RECEPTION INCLUDES

One-hour Pre-Reception Cocktail Hour

Four-hour Reception

Open Bar with Domestic, Import & Craft Beer, House Wines, & Mid-Shelf Liquors

Floor-Length Linens

Professional On-Site Coordinator

All-Day Use of Bridal Suite

Unlimited Planning Sessions

Dance Floor

Cake Cutting & Serving

Centerpiece Accents *Wood slices, vases, pillar candle*

Champagne Toast *or sparkling cider*

Soft Drinks, Coffee, Tea

One Complimentary Round of Golf for up to four people

Love is for everyone



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CANAL RECEPTION *a plated dinner*

Includes your choice of one (1) displayed and three (3) butler-passed hors d'oeuvres during Cocktail Hour, one (1) pasta, one (1) salad, two (2) entrées plus one (1) vegetarian substitution, and two (2) accompaniments

\$134++ per person

WATERVILLE RECEPTION *a buffet dinner*

Includes your choice of one (1) displayed and three (3) butler-passed hors d'oeuvres during Cocktail Hour, one (1) salad, two (2) pastas, two (2) entrées plus one (1) vegetarian substitution, and two (2) accompaniments

\$129++ per person Two Entrées

\$139++ per person Three Entrées

RIVERSIDE RECEPTION *a plated dinner*

Includes your choice of two (2) displayed and four (4) butler-passed hors d'oeuvres during Cocktail Hour, one (1) appetizer, one (1) salad, three (3) entrées plus one (1) vegetarian substitution, and two (2) accompaniments

\$144++ per person

MEADOWS RECEPTION *activity stations*

Includes your choice of one (1) displayed and three (3) butler-passed hors d'oeuvres during Cocktail Hour, one (1) salad station, one (1) pasta station, two (2) carving stations and two (2) accompanying stations

\$152++ per person



CANAL RECEPTION *a plated dinner*

Pre-Reception: One Hour

DISPLAYS *kindly select one*

International & domestic gourmet cheese and fruits served with assorted crackers

Vegetable crudité with roasted red pepper hummus and buttermilk herb dressing

Vine-ripened tomato bruschetta, fresh basil, and buffalo mozzarella

BUTLER PASSED HORS D' OEUVRES *kindly select three*

Dinner

SALAD *kindly select one*

House

Mixed greens with garden vegetables and balsamic vinaigrette

Caesar

Hearts of romaine, parmesan cheese, and garlic croutons with creamy Caesar dressing

Baby Spinach

Baby Spinach with goat cheese, red onion, bacon, toasted almonds and champagne vinaigrette

Strawberry Fields

Mixed greens with sliced strawberries, red onion, gorgonzola cheese, sugared pecans and strawberry vinaigrette

PASTA *kindly select one, served with parmesan and dinner rolls*

Rigatoni Pasta, tomato basil marinara

Butternut Squash Ravioli, brown butter and sage

Tortellini, pesto marinara

Potato Gnocchi, Alfredo

ENTRÉE *kindly select two, and a vegetarian substitution*

Sauteed Breast of Chicken, lemon caper sauce

Pan-Roasted Breast of Chicken, parmesan-garlic crust with sundried tomato beurre blanc

Rosemary Grilled Breast of Chicken, mushroom marsala sauce

Roasted Breast of Turkey, lemon pepper, sage, brown gravy

Bacon-Wrapped Pork Tenderloin Tips, garlic red wine demi-glace

Seared Filet of Salmon, Asian soy glaze

Baked Cod, butter and breadcrumbs with white wine sauce

Grilled Walleye, mango salsa

Sliced New York Strip, traditional chimichurri

Seared Sirloin, red wine demi-glace

Eggplant Parmesan, mozzarella and parmesan

Roasted Stuffed Winter Squash, seasonal vegetable ragout

Zucchini Roulade, stuffed with quinoa and roasted vegetables, with tomato balsamic salsa

ACCOMPANIMENTS *kindly select two*

\$134++ per person

++ Indicates additional 21% service charge & 7.35% state sales tax.
Prices subject to change without prior notice.
Substitutions subject to additional charge.



RIVERSIDE RECEPTION *a plated dinner*

Pre-Reception: One Hour

DISPLAYS *kindly select two*

Vegetable crudité with roasted red pepper hummus and buttermilk herb dressing

Vine-ripened tomato bruschetta, fresh basil, and buffalo mozzarella

Antipasto Station, cheese, olives, peppers, jams, crackers, and crostini

Baked Brie, en croute with mixed berries

BUTLER PASSED HORS D'OEUVRES *kindly select four*

Dinner

SALAD *kindly select one*

Caesar

Hearts of romaine, parmesan cheese, and garlic croutons with creamy Caesar dressing

Baby Spinach

Baby Spinach with goat cheese, red onion, bacon, toasted almonds and champagne vinaigrette

Strawberry Fields

Mixed greens with sliced strawberries, red onion, gorgonzola cheese, sugared pecans and strawberry vinaigrette

Caprese

Vine-ripened tomatoes, fresh mozzarella, basil, balsamic vinaigrette

PASTA or APPETIZER *kindly select one*

Rigatoni Pasta, tomato and basil marinara

Butternut Squash Ravioli, brown butter and sage

Tortellini, pesto marinara

Potato Gnocchi, Alfredo

Jumbo Gulf Shrimp, classic cocktail sauce

Ceviche

ENTRÉE *kindly select three, and a vegetarian substitution*

Sauteed Breast of Chicken, lemon caper sauce

Pan-Roasted Breast of Chicken, parmesan-garlic crust with sundried tomato beurre blanc

Rosemary Grilled Breast of Chicken, mushroom marsala sauce

Roasted Breast of Turkey, lemon pepper, sage, brown gravy

Bacon-Wrapped Pork Tenderloin Tips, garlic red wine demi-glace

Grilled Filet of Atlantic Salmon, heirloom tomato salsa

Grouper Filet, champagne citrus sauce

Blackened Red Snapper, crab imperial topping, lemon herb butter

Seared Filet of Salmon, Asian soy glaze

Seared Filet Mignon, peppercorn demi-glace

Herb-Rubbed Ribeye, pan juices, maître d' butter

Eggplant Parmesan, mozzarella and parmesan

Roasted Stuffed Winter Squash, seasonal vegetable ragout

Zucchini Roulade, stuffed with quinoa and roasted vegetables, with tomato balsamic salsa

ACCOMPANIMENTS *kindly select two*

\$144++ per person

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WATERVILLE RECEPTION *a buffet dinner*

Pre-Reception: One Hour

DISPLAYS *kindly select one*

International & domestic gourmet cheese and fruits served with assorted crackers

Vegetable crudité with roasted red pepper hummus and buttermilk herb dressing

Vine-ripened tomato bruschetta, fresh basil, and buffalo mozzarella

BUTLER PASSED HORS D' OEUVRES *kindly select three*

Dinner

SALAD *kindly select one*

House

Mixed greens with garden vegetables and balsamic vinaigrette

Caesar

Hearts of romaine, parmesan cheese, and garlic croutons with creamy Caesar dressing

Baby Spinach

Baby Spinach with goat cheese, red onion, bacon, toasted almonds and champagne vinaigrette

Strawberry Fields

Mixed greens with sliced strawberries, red onion, gorgonzola cheese, sugared pecans and strawberry vinaigrette

PASTA *kindly select two, served with parmesan and dinner rolls*

Rigatoni Pasta, tomato basil marinara

Butternut Squash Ravioli, brown butter and sage

Tortellini, pesto marinara

Potato Gnocchi, Alfredo

ENTRÉE *kindly select two, and a vegetarian substitution*

Sauteed Breast of Chicken, lemon caper sauce

Pan-Roasted Breast of Chicken, parmesan-garlic crust with sundried tomato beurre blanc

Rosemary Grilled Breast of Chicken, mushroom marsala sauce

Roasted Breast of Turkey, lemon pepper, sage, brown gravy

Bacon-Wrapped Pork Tenderloin Tips, garlic red wine demi-glace

Seared Filet of Salmon, Asian soy glaze

Baked Cod, butter and breadcrumbs with white wine sauce

Grilled Walleye, mango salsa

Sliced New York Strip, traditional chimichurri

Seared Sirloin, red wine demi-glace

Eggplant Parmesan, mozzarella and parmesan

Roasted Stuffed Winter Squash, seasonal vegetable ragout

Zucchini Roulade, stuffed with quinoa and roasted vegetables, with tomato balsamic salsa

ACCOMPANIMENTS *kindly select two*

\$129++ per person Two Entrées

\$139++ per person Three Entrées

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MEADOWS RECEPTION *activity stations*

Pre-Reception: One Hour

DISPLAYS *kindly select two*

International & domestic gourmet cheese and fruits served with assorted crackers

Vegetable crudité with roasted red pepper hummus and buttermilk herb dressing

Vine-ripened tomato bruschetta, fresh basil, and buffalo mozzarella

Antipasto Station, cheese, olives, peppers, jams, crackers, and crostini

Baked Brie, en croute with mixed berries

BUTLER PASS HORS D'OEUVRES *kindly select three*

Dinner

SALAD STATION

Romaine Lettuce, Mixed Field Greens, Baby Spinach, Mushrooms, Red Onion, Roma Tomatoes, Carrots, Cucumbers, Toasted Almonds, Feta Cheese, Blue Cheese, Parmesan Cheese, and Bacon. *Choice of dressings: ranch, Italian, balsamic vinaigrette*

PASTA STATION *kindly select three pastas and three sauces*

Pastas: Rigatoni, penne, linguini, tortellini, cheese ravioli, butternut squash ravioli, potato gnocchi

Sauces: Pesto, marinara, Alfredo, vodka, tomato basil, Bolognese, Served with parmesan cheese and bread sticks

CARVING STATIONS *kindly select two*

Roasted Tenderloin of Beef, au jus & horseradish cream

Honey Cured Virginia Ham, Dijon mustard sauce

Roasted Turkey, cranberry sauce & gravy

Apple Roasted Pork Tenderloin, rosemary sauce

Atlantic Salmon, Asian soy glaze

ACCOMPANYING STATIONS *kindly select two*

Potato Station

French Fries, Mashed Potatoes, Tater Tots, Baked Potatoes
With butter, sour cream, shredded cheese, chives, ketchup, and bacon

Taco Station

Ground Beef, Mesquite Chicken, Fried Fish
Served with: shredded lettuce, refried beans, sour cream, pico de gallo, and guacamole

Pizza Station *kindly select three pizzas with up to two toppings each*
Cheese, pepperoni, mushrooms, onions, sausage, black olives, green peppers, pineapple, bacon

Carnival Treats

Soft pretzels, gourmet popcorns, mini corn dogs, funnel cake, and churros

Far East

Thai peanut noodle salad, vegetable fried rice, mini pork bao buns, shrimp dumplings, and potstickers

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INCLUDED SELECTIONS *for your reception*

ACCOMPANIMENTS

Yukon Gold Mashed Potatoes
Herb-Roasted Red Potatoes
Wild Rice Pilaf
Lemon Infused Pearl Couscous
Steamed Rainbow Carrots
Seasonal Vegetable Medley
Asparagus with Garlic Butter
Steamed Broccolini

BUTLER PASSED HORS D' OEUVRES

Raspberry & Brie Puff Pastry
Spanakopita with Spinach & Feta
Buffalo Chicken Spring Roll
Peking Roasted Duck Spring Rolls
Chicken Satay, teriyaki sauce
Beef Satay, peanut sauce
Bacon Wrapped Scallops, honey glazed
Paella Croquette, shrimp & chorizo
Braised Short Rib & Manchego Empanada
Stuffed Mushrooms, cheese & spinach
Moroccan Lamb Kabob with Fig, Apricot & Peppers
Chicken Tandoori
Samosa, spiced potato & green peas
Chicken & Cheese Quesadillas Cone
Chicken & Lemongrass Potsticker
Edamame Dumpling
Shaomai, with shrimp & vegetables
Petite Crab Cakes
Shrimp Tempura



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BAR ENHANCEMENTS

WINE UPGRADES

Table Wine Upgrade \$3++ per person

A bottle of house white and red is placed at each table for dinner service

Italian Wine Upgrade \$6++ per person

House wines are replaced with our favorite varietals from Banfi, Cavaliere D'Oro, Michele Chiarlo, Luna Nuda and Antinori

Premium Wine Upgrade \$11++ per person

House wines are replaced with our favorite varietals from Joel Gott Wineries

OPEN BEER, WINE, MID-SHELF LIQUOR

A selection of domestic, imported and craft beers, house wines, and mid-shelf vodka, gin, rum, tequila, and whiskey are included with all Reception Packages, featuring recognizable brands like:

Tito's Vodka, Deep Eddy Vodka, Beefeater Gin, Captain Morgan Spiced Rum, Bacardi Superior Rum, Sauza Tequila, Jim Beam Bourbon, Jack Daniel's Whiskey, Jameson Irish Whiskey, Dewar's Scotch

PREMIUM LIQUOR UPGRADE \$11++ per person

Mid-shelf vodka, gin, rum, tequila, and whiskey brands are replaced with top-shelf varieties, featuring renowned brands like:

Grey Goose Vodka, Ketel One Vodka, Tanqueray Gin, Casa Migos Tequila, Maker's Mark Bourbon, Crown Royal Whiskey, Johnny Walker Black Scotch, Hennessy Brandy, Courvoisier VS Cognac

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RECEPTION ENHANCEMENTS

THE RAW BAR

Littleneck Clams \$6++ per person

Cherrystone Clams \$4++ per person

Count Neck Clams \$5++ per person

Colossal Shrimp \$8++ per person

Lump Crab Cocktail \$MKT price++ per person

Asian Calamari Salad \$9++ per person

Oyster Sampler \$MKT price++ per person

Served with a trio of sauces: cocktail, mignonette, and hot; horseradish, lemon wedges, gherkins, and gourmet crackers

PREMIUM PRE-RECEPTION DISPLAYS

Baked Brie \$6++ per person
En croute, with raspberry sauce

Charcuterie Selection \$8++ per person
With cheese, olives peppers, jams, gourmet crackers, and crostini

Crab Dip \$7++ per person
With gourmet crackers, and toasted ciabatta

Yellowfin Tuna Platter \$9++ per person
Sashimi-style, with wasabi, pickled ginger, and spiced teriyaki

Italian Meatballs \$7++ per person
A la Arrabbiata

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RECEPTION ENHANCEMENTS

LATE NIGHT SNACKS

Warm Soft Pretzels \$6++ per person
With cheese sauce and spicy mustard

French Fry Bar \$6++ per person
Classic fries, sweet potato fries, waffle-cut fries, and tater tots, served with assorted sauces and gourmet salts

Sliders \$9++ per person
Wagyu beef, buffalo chicken, and pulled pork

Carnival Treats Collection \$10++ per person
Soft pretzels, gourmet popcorns, mini corn dogs, funnel cake, and churros

Mac & Cheese Bar \$8++ per person
With seasoned breadcrumbs, chives, bacon and jalapenos

S'mores Bar \$5++ per person
Marshmallows, Hershey's chocolate, graham crackers, fire

DESSERTS

Assorted French Macarons \$4++ per person
Chocolate, Vanilla, Coffee, Pistachio, Raspberry, and Lemon *Gluten-Friendly*

Assorted Petit-Fours \$4++ per person
Chocolate Tarts, Choux Praline, Pistachio Squares, Tangerine Tarts, Chocolate Eclair, Coffee Eclair, Opera Squares, Lemon Tarts, and Raspberry Tarts

Assorted Brownie Bites \$4++ per person
Raspberry, Blondie, Peanut Butter, and Zebra

Assorted Truffles \$4++ per person
Salted Caramel, Bavarian Crème, Raspberry, Coconut, Mocha, and Champagne

Assorted Cheesecake Drops \$5++ per person
Milk Chocolate, and White Chocolate

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ABOUT US

Our versatile accommodations and multiple event spaces offer an extraordinary backdrop, for either small, intimate gatherings or large, elegant receptions.

We can't wait for our family to welcome yours!

Tunxis
COUNTRY CLUB
— Est. 1962

87 Town Farm Rd
Farmington, CT 06032
(860) 677-1367 | tunxisgolf.com
Convenient to Hartford in historic Farmington

VENUE PRICING

Ceremony Fee \$775

Includes one hour of ceremony time, with coordination, white resin fold-out chairs, and rehearsal time (day prior)

Facility Fees

Fridays \$1,200
Saturdays \$2,000
Sundays \$900

Love is for everyone

++ Certain dates subject to minimum total expenditure requirement that may additionally alter facility fees.