



Grassy Hill Country Club provides the perfect setting for a wedding or social event with unsurpassed **elegance.**

Conveniently located minutes from the Merritt Parkway and I95, the clubhouse is nestled on top of a hill with over 100 acre views and incredible sunsets. Your guests enter our formal foyer surrounded by stately columns, crystal chandeliers and Italian marble flooring. Your ceremony can be held in our picturesque canopied courtyard with an enchanting garden gazebo.

Your guests may enjoy a cocktail reception on our beautiful patio overlooking the magnificent golf course. You will make your grand entrance into our luxurious ballroom elegantly appointed with coffered ceiling, crown moldings, rich textiles and brass chandeliers.

The experienced staff at Grassy Hill Country Club will assist you in planning every detail of your event and will work with you to create a customized menu to meet your individual tastes and desires. Your event will be an affair to remember.



MAGNOLIA



WEDDING PACKAGE INCLUDES

5 Hour Open Bar, Color Coordinated Linens, Gold Chiavari Chairs, Bridal Suite, Exquisite Wedding Cake of Your Choice, & Champagne Toast

\$

COCKTAIL HOUR HORS D' OEUVRES

Vegetable Crudit , Assorted International Cheese with Fresh Fruit

(Served for one hour, butler-style) Mozzarella Sticks, Bruschetta, Vegetable Spring Rolls, Chicken Tenderloins Teriyaki Swedish Meatballs, Mini Beef Wellington

First Course (Choose One)

Fresh Fruit M lange, Wedding Soup

Traditional Tossed Salad with House Dressing, Caesar Salad, Penne Marinara

THE ENTR E SELECTIONS

(Choose Two Plus a Vegetarian Option)

Seared Chicken Breast or Thighs
Francaise, Marsala, Piccata or Florentine

Grilled Breast of Chicken with Saut ed Fennel and Radicchio

Rosemary Lemon Roasted Statler Chicken Breast

BBQ -Maple Glazed Roast Pork Loin Medallions
Served with Corn-Cilantro Salsa

Baked Stuffed Seafood Sole
Lobster-Sherry Sauce

Fresh Norwegian Salmon
With Citrus Dill Beurre Blanc

Baked New England Scrod

Herb Crusted Roast Prime Rib of Beef
Served with Roasted Garlic Au Jus

Accompaniments (Select Two) Saut ed Broccoli Crowns, Honey Glazed Carrots, Green Beans Almandine, Roasted Red Bliss Potatoes, Garlic Smashed Potatoes, Quinoa Trio Grain Blend, Rice Pilaf

Wedding Cake & Coffee Service

Prices quote are on a per person basis and subject to a 20% administrative fee and current CT Sales Tax. Prices are subject to change without notice unless confirmed in writing by our sales office

POPLAR



WEDDING PACKAGE INCLUDES

5 Hour Open Bar, Color Coordinated Linens, Fresh Floral Centerpieces, Gold Chiavari Chairs, Bridal Suite, Exquisite Wedding Cake of Your Choice, & Champagne Toast

\$

COCKTAIL HOUR HORS D' OEUVRES

Vegetable Crudit , Assorted International Cheese with Fresh Fruit

Pasta Station with Two Selections of Pasta & Sauces

(Served for one hour, butler-style) Bacon Wrapped Scallops, Spanakopita, Chicken Corden Bleu, Stuffed Mushrooms, Buffalo Cauliflower Bites, Mini Beef Wellington

First Course (Choose One)

Fresh Fruit M lange, Campanelle Ala Vodka, Penne Marinara, Wedding Soup
Traditional Tossed Salad with House Dressing, Caesar Salad, Mixed Greens Salad with Gorgonzola & Candied Pecans

THE ENTR E SELECTIONS

(Choose Two Plus a Vegetarian Option)

Seared Chicken Breast or Thighs
Francaise, Marsala, Piccata or Florentine

Grilled Breast of Chicken with Saut ed Fennel and Radicchio

Rosemary Lemon Roasted Statler Chicken Breast

BBQ -Maple Glazed Roast Pork Loin Medallions
Served with Corn-Cilantro Salsa

Baked Stuffed Seafood Sole
Lobster-Sherry Sauce

Fresh Norwegian Salmon
With Citrus Dill Beurre Blanc

Baked Stuffed Jumbo Shrimp

Herb Crusted Roast Prime Rib of Beef
Served with Roasted Garlic Au Jus

Grilled Filet Mignon
Served with our House Chimichurri Sauce

Accompaniments (Select Two) Saut ed Broccoli Crowns, Honey Glazed Carrots, Green Beans Almandine, Roasted Red Bliss Potatoes, Garlic Smashed Potatoes, Quinoa Trio Grain Blend, Rice Pilaf

Wedding Cake & Coffee Service

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STATION WEDDING

WEDDING PACKAGE INCLUDES

Five Hour Open Bar, Fresh Floral Centerpieces, Color Coordinated Linens,
Bridal Suite Exquisite Wedding Cake of Your Choice, Gold Chiavari Chairs & Champagne Toast

\$

COCKTAIL HOUR HORS D' OEUVRES

Vegetable Crudit , Assorted International Cheese with Fresh Fruit

(Served for one hour, butler-style)

Bacon Wrapped Scallops, Spanakopita, Chicken Corden Bleu, Stuffed Mushrooms, Buffalo
Cauliflower Bites, Mini Beef Wellington

SERVED FIRST COURSE

Choice of Wedding Soup or Fresh Fruit Cup

CARVING STATION (Choose Two)

Roast Beef, Roasted Breast of Turkey, Glazed Pork Loin, Honey Ham

Served with Sauces and Our Roasted Vegetable Medley

INTO THE GREENS

Selection of Garden Greens, Caesar Salad, Assorted Toppings and Dressings
Served with Warm Rolls and Bread Sticks

POTATO DEPOT

Mashed Potatoes, Sweet Potatoes, French Fries and Sweet Potatoes Fries
Served with assorted toppings

PASTA STATION

Penne Pasta, Tortellini & Bowties with Marinara, Garlic Basil and Alfredo Sauce
Served with Italian Bread, Grated Cheese and Crushed Red Pepper

Wedding Cake & Coffee Service

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VENUE ENHANCEMENTS



GREAT STARTS

Antipasto Mediterranean

Artfully presented Italian specialties Genoa Salami, Parma Prosciutto, Vine Ripened Tomatoes, Provolone, Fresh Mozzarella, Roasted Red Peppers, Marinated Artichoke Hearts Pepperoncini, Kalamata Olives, Cherry Peppers, Marinated Mushrooms, and Roasted Eggplant

\$10

Raw Bar

Iced Gulf Shrimp

\$265.00 Priced per 100 pieces

Little Neck Clams on the Half Shell

\$295.00 Priced per 100 pieces

Pasta Station

Penne Ala Vodka, Farfalle Alfredo, Tortellini with Garlic Aioli

\$11.95 pp

AFTER HOURS SNACKS

Grilled Cheese Station - Bacon, Tomato and American Cheese, Caramelized Onion and Gruyere, Maple Ham and Pineapple, served with Tomato Soup Shooters

\$10

Sliders- Hamburgers, Cheeseburgers, Pulled Pork, and Buffalo Chicken On Petit Potato Rolls

Ketchup, Blue Cheese, Cheddar Cheese,

\$10 pp

Pizza Station- Cheese, Pepperoni & Vegetarian

\$8

Street Taco Bar

Beef, Pulled Pork & Batter Fried Fish served with tortilla shells and appropriate toppings

\$12

Soft Pretzels- Salted and Cinnamon with toppings

\$8

Sweet Temptations

Ice Cream Sundae Bar- Five Flavors of Ice Cream with toppings: Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Hot Fudge, Chocolate and Rainbow Sprinkles, Walnuts, Oreo Cookie Crumbs, Maraschino Cherries, Fresh Whipped Cream

\$8.95

Italian Pastries

\$6.95 pp

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