



BANQUETS & FINE GATHERINGS

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# *Race Brook Country Club*

*Race Brook Country Club provides its members and guests with a classic experience where no detail is overlooked. The Ballroom lends a sophisticated atmosphere to each event, with a wall of windows that offers a spectacular view of the beautifully manicured golf course and gardens. Combine the picturesque view, attentive staff and delectable cuisine for the perfect setting for your special event.*

RACE BROOK COUNTRY CLUB

246 DERBY AVENUE, ORANGE CT 06477 • (203) 389-9521 • [WWW.RACEBROOK.ORG](http://WWW.RACEBROOK.ORG)

B A N Q U E T S   &   F I N E   G A T H E R I N G S

# *Bar & Bat Mitzvahs*

## YOUNG ADULT BUFFET

### UNLIMITED BEVERAGES

Staff-attended soft drink station to include Coke, Sprite, Cherry Coke, Shirley Temples

### STATIONED HORS D'OEUVRES

*Please Select Four*

Beef Franks in a Blanket with Mustard - Mozzarella Sticks & Marinara Sauce  
Mac & Cheese Bites - Tortilla Chips with Cheese & Salsa - Cheese Quesadillas  
Fruit Skewers & Yogurt Dipping Sauce  
Crisp Vegetable Spring Rolls - Chicken Pot Stickers - Fresh Vegetable Crudit 

### DINNER BUFFET

RBCC House Salad with Two Dressings - or - Classic Caesar Salad  
Warm Rolls with Sweet Butter  
Served with French Fries and Seasonal Vegetables

### ENTREES

*Please Select Three*

Penne Pasta with Meatballs & Marinara Sauce  
Baked Macaroni & Cheese  
Assorted Pizzas  
Cheese Tortellini Alfredo  
Chicken Quesadillas  
Chicken Fingers with Ranch & BBQ Dipping Sauce  
Hamburger & Cheeseburger Sliders  
BBQ Grilled Chicken

### DESSERT

#### ICE CREAM SUNDAE BAR

Chocolate and Vanilla Ice Creams - Hot Fudge - Caramel Sauce - Raspberry Sauce - Heath Bar  
Crushed Oreos - M & Ms - Gummie Bears - Mini Marshmallows - Chocolate and Rainbow Sprinkles  
Chopped Nuts - Peaches - Strawberries - Cherries - Whipped Cream

**\$45.00 PER YOUNG ADULT**

*18 Years & Younger*

*Prices are subject to 20% Service Charge & Current Connecticut State Sales Tax and Room Fee.*

BANQUETS & FINE GATHERINGS

# Bar & Bat Mitzvahs

## ADULT SIT-DOWN DINNER

### SALAD COURSE

*Please Select One*

#### **RBCC HOUSE SALAD**

Field Greens, Grape Tomatoes, Cucumbers, Radishes, Carrots, and Citrus Vinaigrette

#### **THE HARVEST SALAD**

Mesclun Greens, Dried Cranberries, Candied Pecans, Goat Cheese, and Sherry Vinaigrette

#### **CLASSIC CAESAR SALAD**

Crisp Romaine, Herb Croutons, Shaved Parmesan and House Made Caesar Dressing

### ENTREES

*Please Select Up to Three*

#### **FAROE ISLAND SALMON - \$44.00 PER PLATE**

*Sesame ginger glaze, served with soba noodle salad and asparagus*

#### **ATLANTIC SWORDFISH & SWEDISH LINGONBERRIES - \$48.00 PER PLATE**

*With lemon wine sauce, served with roasted fingerling potatoes and asparagus*

#### **SEAFOOD STUFFED SOLE FILET - \$44.00 PER PLATE**

*Shrimp, scallops, langostinos and herb cracker stuffed sole with lemon wine sauce, served with rice pilaf and asparagus*

#### **CHICKEN FLORENTINE - \$42.00 PER PLATE**

*Seared egg battered boneless chicken breasts with lemon wine sauce, served with rice pilaf and sautéed baby spinach*

#### **CHICKEN MEDITERRANEAN - \$42.00 PER PLATE**

*Seared egg battered boneless chicken breasts, served with vegetable cous cous salad, olive tapenade and asparagus*

#### **CHICKEN MARSALA - \$42.00 PER PLATE**

*Pan-seared boneless chicken breasts with wild mushroom marsala wine sauce, served with roasted fingerling potatoes and asparagus*

#### **ROAST BEEF PRIME RIB - \$60.00 PER PLATE**

*12oz cut au jus, served with roasted garlic mashed potatoes and asparagus*

#### **BRAISED BEEF SHORT RIBS - \$50.00 PER PLATE**

*With Cabernet demi glace, served with roasted garlic mashed potatoes and asparagus*

#### **FILET MIGNON - \$60.00 PER PLATE**

*Seasoned and seared 8oz center-cut filet with Cabernet demi glace, served with roasted garlic mashed potatoes and asparagus*

#### **EGGPLANT ROLLATINI - \$40.00 PER PLATE**

*Ricotta and basil filled eggplant baked with house-made marinara, served with a side of penne pasta*

#### **PENNE A LA VODKA - \$32.00 PER PLATE**

*Traditional vodka sauce with plum tomatoes, onions, garlic and basil tossed with penne pasta*

#### **RACK OF LAMB PERSILLADE - \$48.00 PER PLATE**

*Tender Rack of Lamb with an Herb Crust Served with New Potatoes, Butternut Squash Puree and Zucchini*

### DESSERT SERVICE

Cutting & Service of Your Cake\* + Regular and Decaffeinated Coffee/Herbal Teas

*\*(cake not provided by Race Brook)*

*Prices are subject to 20% Service Charge & Current Connecticut State Sales Tax and Room Fee.*

# Bar & Bat Mitzvahs

## ADULT DINNER BUFFET PACKAGE

*Four Course Formal Sit-Down Dinner*

### **BAR/BAT MITZVAH ADULT PACKAGE INCLUDES:**

One Hour Cocktail Reception with Standard Brand Open Bar  
Selection of One Hour Hand-Passed Hors D'Oeuvres  
Imported & Domestic Cheeses with Fresh Fruit & Vegetable Crudit   
Floor-Length Table Linens with Napkin Color of Choice  
Votive Candles with Mirrors to Enhance your Centerpieces  
Cutting & Service of Cake

### **HORS D'OEUVRES**

*Please Select Four*

Raspberry & Brie Wrapped Phyllo  
Vegetable Spring Rolls  
Potato Pancakes  
Grilled Cheese Quesadilla  
Vegetable Pot Stickers  
Herbed Cream Cheese Mushrooms  
Tempura Asparagus  
Wild Mushroom Risotto Cups  
Peking Duck Rolls  
Duck Breast with Sweet Pancake & Maple Glaze  
New Zealand Baby Lamb Chops  
Mini Beef Wellington  
Thai Beef Skewers  
Chicken Satay  
Spicy Sesame Chicken  
Grilled Chicken & Guacamole Tortilla  
Chicken Fingers  
Franks in a Blanket  
Italian Style Stuffed Mushrooms  
Smoked Salmon & Dill Cucumber Wheel  
Olive Tapenade Bruschetta  
Margherita Bruschetta

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# *Bar & Bat Mitzvahs*

## ADULT DINNER BUFFET PACKAGE

### *CONTINUED*

#### ENTREES

*(Please Select Two)*

Slow Roasted Salmon & Herb Olive Oil Crust

Seared Salmon & Citrus Beurre Blanc

Sesame Crusted Salmon & Ginger-Lime Soy

Baked Cod Oreganata

Sole Florentine with Lemon Butter Sauce

Chicken Marsala, Picatta or Florentine

Chicken Caprese

Roast Chicken & Sundried Tomato Pesto

Tuscan Style Roast Chicken Breast

Beef Tenderloin Tips & Mushroom Demi Glace

Penne ala Vodka, Alfredo or Marinara

Baked Ziti

Sausage & Broccoli Orecchiette

#### **Chef's Choice Vegetable + Client Choice of Starch:**

Rice Pilaf - Roasted Potatoes - Mashed Potatoes

#### CHEF ATTENDED CARVING STATION

*(Please Select One)*

Herb Roast Turkey Breast & House Made Gravy

New York Strip & Horseradish Sauce

Bourbon Maple Glazed Virginia Ham

Roast Leg of Lamb & Rosemary Mint Au Jus - *Market Price Upcharge*

Roast Beef Tenderloin & Horseradish Sauce - *Market Price Upcharge*

#### DESSERT

Cutting & Service of Your Cake\*

Regular and Decaffeinated Coffee/Herbal Teas

*\*cake not provided by Race Brook*

**\$72.00 Per Adult**

*Prices are subject to 20% Service Charge & Current Connecticut State Sales Tax and Room Fee.*

# Banquet Policies

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 confirmation 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 6.35% 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 personal 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.