

Holiday Recreation Center

Holiday Recreation Center, Inc.
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Picnic & Outing Information

Holiday Recreation Center hosts events from mid May until mid October, seven days a week, between the hours of 10:00 a.m. and 10:00 p.m. except during the operation of our summer day camp.



CUSTOM CATERED and NON-CATERED EVENT PLANS **IDEAL FOR GROUPS OF 65 TO 300**

Company Picnics Family Gatherings Wedding Parties
Reunions Conferences Youth Group Outings



- Giant Event Tent Seats up to 300
- Post & Beam Barn for Special Events
- Beautifully Manicured Grounds
 - 25-yard Swimming Pool with Lifeguards Provided
- Bathhouse and Showers
- Softball and Soccer Fields
 - Basketball Courts
 - Volleyball Courts
 - Mini Golf Course
- Outdoor Amphitheater
 - Badminton
- Four-square and Pickleball
- Horseshoes, Bocce and Shuffleboard



Welcome to Holiday Hill Day Camp and Recreation Center!

Holiday Hill Day Camp and Recreation Center has been a center for family outdoor recreation, a summer day camp for children, and a destination for picnics, outings, community events, weddings and family celebrations for over 50 years.

Holiday Recreation Center hosts events from mid May until mid October, seven days a week, between the hours of 10:00 a.m. and 10:00 p.m. except during the operation of our summer day camp, 9:00 a.m. to 4:00 p.m. on weekdays from the end of June to mid-August.

Once again we are partnering with D&D Caterers of Manchester to bring a high level of culinary expertise and enhanced variety of meal choices to patrons of the area's premier outdoor event facility. Holiday Recreation Center's large event tent and cozy post-and-beam barn, twenty-five acres of well-kept rural grounds and recreational facilities combined with D&D's forty-four year reputation for quality, consistency, superior service and detail, makes for a combination of location and catering that is unparalleled in eastern Connecticut. Now two family businesses have teamed up to offer outstanding opportunities for events and gatherings in the spring, summer and fall!

RENTAL PLANS

STANDARD PLAN - A meal choice from our menu and up to six hours usage of the facility. Meals are priced per person (65 person minimum), plus 6.035% CT State Sales Tax. Extra Hours are \$75/hour.

Three levels of service and price:

- ◆ **Wedding and Banquet Sit-Down Dinners Served Family-Style**
- ◆ **Full Service Buffet**
- ◆ **Drop-Off Buffet**

Call for current prices

NON-CATERED PLAN - The Non-Catered Plan allows for Pot-Luck and Bring-Your-Own arrangements. Rental Fee is \$10.00 per person. There is no charge for children 4 and under.

RESERVATION AND PAYMENT SCHEDULE EVENT DEPOSIT

A completed reservation form and non-refundable deposit of \$500.00 are required to reserve a date.

60-DAYS 25% ESTIMATE DEPOSIT

An additional non-refundable deposit equal to 25% of the anticipated total of food and/or rental charges is required 60 days prior to the function.

7-DAYS 25% CONFIRMED NUMBER DEPOSIT

Meal selection and Confirmed Number of guests must be given to us no later than seven business days before the scheduled date. The 7-Days Deposit equals 25% of food and/or rental charges, based on the Confirmed Number reported, and is non-refundable.

PAYMENT OF BALANCE

The balance may be paid in advance, or before leaving on the day of your event. Holiday Recreation Center accepts payments of cash, checks, MasterCard, Visa, Discover, or American Express.

Additional Information and Policies

INSURANCE - Groups need to show proof of general liability insurance coverage for their event by providing us with a valid certificate of insurance. If the group does not carry insurance an event policy must be purchased either through our insurer or the insurer of the group's choice.

CANCELLATION POLICY - The initial \$500.00 Event Deposit is non-refundable. No other deposits will be refunded if cancellation occurs less than 60 days prior to the scheduled date. If cancellation is due to expected inclement weather, we shall attempt to reschedule to another date in the season.

ALCOHOLIC BEVERAGES - Groups wishing to have beer and/or wine at their function may bring their own (no glass bottles, please). The company or event host is responsible for all liquor brought onto the premises and assumes responsibility for its consumption by group members and enforcement of the legal drinking age. Ice, cups and keg containers are available at a cost of \$20.00 per keg. Ice may be purchased separately for \$3.00 per 5 lb. bag.

POOL USE - The pool is available from early June to September. Only persons with bathing suits are

permitted to use the pool. Lifeguards will be in complete charge and will insist that all pool safety and health rules are enforced. We have two 25 yard in-ground pools. One is generally reserved for picnic use and one for our family club members.

SPORTS EQUIPMENT - Equipment for all listed activities is provided with the exception of softball gloves. Fastpitch Softball and Baseball are prohibited without proper equipment and adult supervision provided by group sponsors.

LIVE MUSIC - We cannot permit loud amplified music outdoors because of town zoning ordinances. We will permit Disc Jockeys or Bands with the understanding that our requirement for controlling the sound that leaves our property be met. Live, un-amplified acoustic music is always permissible. Guests may bring portable tape players, CD players, or boom boxes.

ADVENTURE CHALLENGE COURSE - Our Adventure Challenge Course areas are clearly marked "Keep Off". These areas are off-limits to picnic guests. Those interested in acquiring more information about the Ropes Course program may inquire at our office or visit our website.

DINNER MENU

Served as a Full Service Buffet

China plates and glassware with stainless steel silverware

Per person prices that include rental, tax not included.

Menu #1 Italian Dinner—\$21.00

Penne Pasta with D&D's Famous Sauce
Italian Style Meatballs
Roasted Sweet Sausage and Peppers

Menu #2 Chicken Marsala Dinner—\$23.00

Choice of Roasted Red Bliss Potatoes or
Baked Potato with Butter and Sour Cream
Italian Green Beans with Bacon
Penne Pasta with D&D's Famous Sauce

Menu #3 Roast Sirloin of Beef

with Burgundy au jus Dinner—\$23.00

Choice of Roasted Red Bliss Potatoes or
Baked Potato with Butter and Sour Cream
Italian Green Beans with Bacon
Penne Pasta with D&D's Famous Sauce

Menu #4 Grilled Filet Mignon

with Sautéed Mushrooms Dinner—\$28.95

Choice of Roasted Red Bliss Potatoes or
Baked Potato with Butter and Sour Cream
Italian Green Beans with Bacon
Penne Pasta with D&D's Famous Sauce

Menu #5 Steak Burger and All Beef

Hot Dog Barbecue—\$22.00

Grilled Sirloin Steak Burgers, with or without
cheese; Grilled All Beef Hot Dogs
Veggie Burgers Served on Request; Fresh
Made Potato Salad and Cole Slaw; Boston
Baked Beans

Menu #6 Chicken Dinner—\$21.00

Choice of Barbeque or Rosemary Roasted
Chicken; Roasted Sweet Sausage and Pep-
pers; Fresh Made Potato Salad and Cole Slaw

Menu #7 Grilled Salmon Dinner—\$26.00

Choice of Roasted Red Bliss Potatoes or
Baked Potato with Butter and Sour Cream
Italian Green Beans with Bacon or Snow
Peas and Onions; Penne Pasta with D&D's
Famous Sauce

Menu #8 Grilled Sirloin Steak Dinner—\$25.00

Choice of Roasted Red Bliss Potatoes or
Baked Potato with Butter and Sour Cream
Italian Green Beans with Bacon or Snow
Peas and Onions
Penne Pasta with D&D's Famous Sauce

Menu #9 Steak and Chicken Combo—\$27.00

Grilled Sirloin Steak
Choice of Barbeque Chicken or Rosemary
Roasted Chicken
Choice of Roasted Red Bliss Potatoes or
Baked Potato with Butter and Sour Cream
Italian Green Beans with Bacon or Snow
Peas and Onions
Penne Pasta with D&D's Famous Sauce

Meals include

**Tossed Romaine Salad with D&D's
House Italian Dressing, Assorted Dinner
Rolls, Coffee and Tea**

Drop-Off Buffet Dinners

Delivered set up to serve with disposable utensils and tins with covers.

Chaffing dishes, sterno and stainless utensils available.

Summer Fare Buffet

Sweet Sausage and Peppers
Penne Pasta with Marinara Meat Sauce
Fresh Garden Salad with our House Dressing
Potato Salad with Egg
Macaroni Salad with Tuna
Boston Baked Beans—\$19.95

Available to Add-On:

Pepperoni and Cheese Platter 18"

Serves 20 People—\$49.00

Vegetable Platter with Dip 18"

Serves 30 People—\$49.00

Cold Buffet Menu

Meat and Cheese Platter

Baked Ham, Genoa Salami, Turkey Breast,
Roast Beef, Swiss, Provolone, American

Condiment Platter

Lettuce, Tomatoes, Onions, Peppers, Pickles,
Olives, Mayonnaise, Mustard

Vegetable Platter with Dip

Celery, Carrots, Cucumbers, Cherry Toma-
toes, Ranch and French Dips

Choice of: Potato Salad, Coleslaw, Bacon
Ranch Salad or Tuna Pasta Salad

Assorted Rolls

\$18.25

Signature Hot Buffet Menu

Drop-Off Buffet Style

*Delivered set up to serve with disposable utensils and tins with covers.
Chaffing dishes, sterno and stainless utensils available-\$120.00.*

Per person prices that include rental, tax not included.

Drop-Off Buffets include:

*Assorted Rolls and Butter, Premium Plastic and Paper-ware, Salt and Pepper.
Fresh House Salad with House Italian or Ranch Dressing*

Hot Buffet Menu #1

*Rosemary Oven Roasted Chicken
Penne Pasta with Meatballs in Marinara Sauce
Roasted Red Bliss Potatoes-\$20.95*

Hot Buffet Menu #2

*Rosemary Oven Roasted Chicken
Sweet Italian Sausage and Peppers
Italian or Swedish Meatballs
Penne Pasta with Marinara Sauce
Roasted Red Bliss Potatoes-\$22.95*

Hot Buffet Menu #3

*Yankee Pot Roast with Potatoes and Carrots
Rosemary Oven Roasted Chicken
Penne Pasta with Marinara Sauce
Green Beans or Sweet Peas with Pearl Onions-\$23.95*

Hot Buffet Menu #4

*Sliced Roast Top Sirloin of Beef in a light Burgundy au jus
Chicken Marsala sautéed in Wine Sauce with Mushrooms
Sweet Italian Sausage with Peppers
Penne Pasta w/ Medley of Vegetables
Roasted Red Bliss Potatoes-\$24.95*

Hot Buffet Menu #5

*Baked Ham with Pineapple
Herb Stuffed Chicken Breast
Roasted or Mashed Potatoes with Butter
Roasted Honey Butter Glazed Carrots or Sweet Butter Garlic Corn-\$24.95*

Hot Buffet Menu #6

*Pepper Crusted Slow Cooked Beef Brisket
Chicken Cacciatore with Rice or Pasta
Roasted Red Bliss Potatoes
Green Beans Italian Style or Sweet Peas with Pearl Onions-\$24.95*

Hot Buffet Menu #7

*Seafood al Forno
Hearty Shrimp & Scallops baked in Penne Pasta
Sirloin Tips w/Onions
Roasted Red Bliss Potatoes
Penne Pasta w/ Medley Vegetables-\$25.95*

Also available Drop-Off Style, Dinners from page 3:

Menu#1 Italian Dinner-\$19.00

Menu #2 Chicken Marsala Dinner-\$21.00

Menu #3 Roast Sirloin of Beef with Burgundy au jus Dinner-\$21.00

Appetizers and Add-Ons

Priced per person, tax not included

Platters

Assortment of Cheese and Crackers-\$2.20
Assortment of Cheese, Crackers, and Pepperoni-\$2.75
Fresh Cut Vegetables with Herb Dip-\$2.75

Assorted Finger Sandwiches

Tuna, Egg, & Ham Salad,
Trimmed and Cut to Triangles-\$5.25

Assorted Deli Sandwiches

Turkey, Roast Beef & Ham, w/Cheese & Fixings
Loaded up on assorted breads and rolls-\$6.75

Jumbo Party Grinders

Ham, Turkey and Roast Beef & Cheeses
Plus Fixings, Made to order-\$15.25/foot

Add-On Sides and Vegetarian Options

Clam Chowder-\$4.25
Fresh Corn on the Cob-\$1.40
Fresh Chilled Fruit Cup Bowl-\$1.50
Cheese Ravioli with Marinara Sauce-\$3.00
Vegetable Lasagna-\$4.25
Sautéed Fresh Vegetable Medley With Penne Pasta
& Garlic Parmesan Sauce
Topped with Parmesan Cheese-\$4.55

Add-On Sides with Meat

Sweet Italian Sausage with Peppers-\$4.95
Kielbasa with Sauerkraut-\$5.00
Chicken Wings, 4 per person-\$3.55
Hot, Mild, Barbecue, and Garlic Parmesan
BBQ Bone-in Chicken A la Cart, 2 per person-\$3.55
Marinated Chicken or Steak Grilled on a Stick, 2 per person-\$3.25
Seasoned or BBQ Country Style Spare Ribs, 2 per person-\$4.25

Special Salad Sides

Tuna Pasta Salad w/Elbows-\$2.30
Bacon Ranch Pasta Salad-\$2.00

D&D's Famous Antipasto

Sliced Meats, Cubed Cheeses, Assorted Crackers, Albacore Tuna, Anchovies, Sardines,
Pepperoncini Peppers, Black Olives, Sliced Pickles, Celery and Marinated Mushrooms
\$9.25

Beverages

Soda Service, 2 per person-\$3.00
Iced Tea, or Lemonade, or Fruit Punch (unlimited)-\$2.00

Dessert Options:

Mud Slice, Jimmy Roll, Vanilla Puff, Italian Ice Pops-\$3.00

Wedding and Banquet Menu

Served "Family Style"

China plates and glassware with stainless steel silverware

Per person prices that include rental, tax not included.

FILET MIGNON--"OUR FAMOUS"--with Sautéed Mushrooms-\$39.95

GRILLED SIRLOIN STEAK with a Mushroom Au Jus-\$36.95

BONELESS BREAST OF CHICKEN with Herb Stuffing-\$34.95

CHICKEN MARSALA sautéed in Marsala Wine Sauce-\$31.95

ROAST TOP SIRLION OF BEEF in a Light Burgundy Au Jus-\$38.65

VEAL CUTLET PARMESAN in Wine Sauce-\$40.95

CHICKEN PARMESAN in Marinara Sauce-\$33.95

ROASTED ROSEMARY CHICKEN Italian Style-\$32.95

* **GRILLED SWORDFISH** in a Light Garlic Butter Sauce-\$39.95

BAKED SALMON with Herbs And Butter-\$38.95

* **PRIME ROAST RIB OF BEEF** in Sauce Natura-\$39.95

* ***Denotes Individually Cooked and Served Entree***

Add Roasted Chicken or Barbecued Chicken-\$5.85

Add Sweet Sausage and Peppers-\$5.25

Add Italian Style Meatballs-\$5.20

All of our Entrees include:

Tropical Fruit Salad Cup

Fresh Baked Dinner Rolls with Butter

Tossed Romaine Salad with our House Italian Dressing

Freshly Cooked Penne Pasta with our Marinara Sauce

Oven Roasted Red Bliss Potatoes

Italian Style Green Beans or Snow Peas

Coffee, Tea Water and Punch

Premium Ice Cream Dessert

Relish Tray for Each Table Consisting of:

Crisp Celery, Black Olives, and Kosher Dill Pickles

Desserts:

Mud Slice, Jimmy Roll, or a Vanilla Puff

Cocktail Hour Menu Suggestions

An Assortment of Cheese and Crackers-\$2.20

Assortment of Cheese, Crackers, and Pepperoni-\$2.75

Assortment of Crackers and Breadsticks with Herb Dip-\$2.00

Fresh Cut Vegetables with Herb Dip-\$2.75

Fresh Chilled Fruit Cup Bowl-\$1.50

Our Famous Antipasto-\$9.25

Sliced Meats, Cubed Cheeses, Assorted Crackers, Albacore Tuna, Anchovies, Sardines, Pepperoncini Peppers, Black Olives, Sliced Pickles, Celery and Marinated Mushrooms

Hot hors d'oeuvres served Butler Style or Stationary

Chicken Medallions Wrapped in Bacon-\$2.50

Marinated Chicken or Steak Grilled on a Stick-\$3.25

Shrimp Cocktail with Horseradish Sauce-\$5.25

Cocktail Beef Franks with Hot Mustard Sauce-\$1.80

Cocktail Beef Franks Wrapped in a Puffed Pastry-\$2.25

Cocktail Style Meatballs in a Demi Glaze Sauce-\$2.25

Italian Breading Stuffed Mushroom Caps-\$2.50

Assorted Petite Quiche-\$2.00

Deli Spirals-\$3.70

Deviled Eggs-\$2.25



Holiday Recreation Center, Inc.

PICNIC AND OUTING RESERVATION FORM

RETURN COMPLETED FORM TO:
Holiday Recreation Center, Inc.

41 Chaffeeville Rd

Mansfield, CT 06250

TEL 860-423-1375 FAX 860-456-2444

EMAIL Info@HolidayRecreation.com

Contact Information

Contact Person: _____

Organization Name: _____

Mail Address: _____

City/State/Zip: _____

Contact Phone: _____

Contact Phone (2): _____

Email: _____

Fax: _____

Requested Date: _____
(day of the week) / (month) (date) / (year)

Requested Hours: _____ to _____

Events are scheduled for up to 6 hours, extra hours may be requested at \$75/hr.

Number in Group: _____ Adults (12 yrs. and older) _____ Children (4-11) _____ Children (3 & under)

Note: 65 person Minimum. At time of reservation this number is an estimate.

Rental Plan: _____ Standard Catered _____ Non-Catered _____ Drop-Off Catered

Meal Selection: _____ Serve Time _____

Note: Meal Confirmation is required 7 days prior to event. Meal choice need not be made at time of reservation and, if made, may be changed later.

Certificate for Qualifying Exempt Purchases of Meals by an Exempt Organization

If you are a qualifying exempt organization or Governmental Agency, complete and submit a Connecticut Form CERT-112 to the State of Connecticut Department of Revenue Services *at least three weeks prior* to your event. Tax exempt organizations must receive prior approval of exemption for the purchase of meals at their event at Holiday Recreation Center and submit it to us prior to billing or we must charge you sales tax on meals. Forms are available online at: http://www.ct.gov/drs/lib/drs/fillable_certificates/cert-112fillable.pdf

Insurance Coverage: _____ We will supply a current COI
_____ We will purchase event insurance from Holiday Recreation Center's insurer.

Deposit Schedule:

EVENT DEPOSIT of \$500.00 (non-refundable) is required to reserve a date.

The Deposit will be applied to your total bill.. Upon receipt of Deposit, a standard Use Agreement will be sent for your confirmation.

60-DAYS 25% ESTIMATE DEPOSIT - An additional deposit equal to 25% of the anticipated food and/or rental charges is required 60 days prior to your function. The amount of the 60-DAYS 25% ESTIMATE DEPOSIT is determined by multiplying your estimated number of adults by the price of your chosen meal and any ordered add-ons, hors d'oeuvres, etc., then calculating 25% of that figure. If meals have not been selected at that time, a meal price of \$35.00 per person should be used to calculate the 60-Days 25% Deposit.

7-DAYS 25% MEAL CONFIRMATION DEPOSIT - Meal Selection and Confirmed Number of guests must be given to us no later than seven business days before the date of your event. Deposit equals 25% of food and/or rental charges based on the Confirmed Number reported.

PAYMENT OF BALANCE - You may pay the balance in advance, or before leaving on the day of your event. Holiday Recreation Center accepts payments of cash, checks, MasterCard, Visa, Discover, or American Express.

Signature of Representative and Date:

Signature

Date

Printed name of signatory