

Let Us Help You Create a Beautiful Beginning AT...

Oronoque Country Club



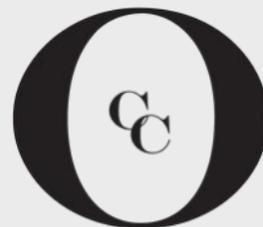
Set against a stunning backdrop of lush greens and hills, Oronoque Country Club offers the finest in service and cuisine for your special day. Whether it is an intimate ceremony, a lavish reception or a rehearsal dinner, our expert catering and culinary teams will assist you with all of the details needed to make your day truly unforgettable! We also specialize in exceptional cultural events that will cater to your taste preferences and time honored traditions.

Nels Nelson

DIRECTOR OF CATERING

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Silver Package

Three Hour of Open Bar

Butler Passed Hors d'oeuvres

Choice of Two (Two Pieces of Each Per Person)

~Imported & Domestic Cheese Display with Gourmet Crackers

~Vegetable Crudités Display with Assorted Dips

~An Elegant Four Course Seated Meal

~Champagne Toast for Each of Your Guests

~Service of Your Wedding Cake by Luigi's

~Linen Choice of Color

~1 Complimentary Upgrade

\$65.95++ Per Adult

Minimum of 50 Guests



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Gold Package

Four Hour of Open Bar

Butler Passed Hors d'oeuvres

Choice of Four (Two Pieces of Each Per Person)

~Imported & Domestic Cheese Display with Gourmet Crackers

~Vegetable Crudités Display with Assorted Dips

~An Elegant Four Course Seated Meal

~Champagne Toast for Each of Your Guests

~Service of Your Wedding Cake by Luigi's

~Linen Choice of Color

~2 Complimentary Upgrade

\$79.95++ Per Adult

Minimum of 50 Guests



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Platinum Package

Five Hour of Open Bar

Butler Passed Hors d'oeuvres

Choice of Six (Two Pieces of Each Per Person)

~Imported & Domestic Cheese Display with Gourmet Crackers

~Vegetable Crudité's Display with Assorted Dips

~An Elegant Four Course Seated Meal

~Champagne Toast for Each of Your Guests

~Service of Your Wedding Cake by Luigi's

~Linen Choice of Color

~3 Complimentary Upgrade

\$99.95++ Per Adult

Minimum of 50 Guests



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Hors D'oeuvres, Appetizers & Salads



Hors D'oeuvres Selection

- ~Swedish Meatballs
- ~Mini Chicken Cordon Bleu
- ~Asparagus and Herbed Cheese
Nestled in a Golden Brown Phyllo
- ~Cocktail Franks
- ~Fried Mozzarella with Mariana
Sauce
- ~Crab Rangoon
- ~Potato Wrapped Shrimp
- ~Chicken Tenders with Dipping
Sauce
- ~Fried Zucchini
- ~Tomato Mozzarella Bruschetta
- ~Salami Horns with Herb Cream
Cheese
- ~Fruit Kabobs
- ~Mini Asian Spring Rolls
- ~Brie & Raspberry Phyllo
- ~Mini Chicken Wellington
- ~Spanakopita
- ~Scallops Wrapped in Bacon
- ~Maine Crab Cakes
- ~Grilled Cheese with a Shot of
Creamy Tomato Soup
- ~Farm Raised Salmon and
Asparagus Puff
- ~Mini Beef Wellington
- ~Malaysian Beef Satay
- ~Chicken Satay



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Appetizer Selections

Please Select One:

- ~Tomato & Fresh Mozzarella with a Balsamic & Pesto Reduction
- ~Sliced Melon & Prosciutto with Fresh Mint Garnish
- ~Tomato-Basil Penne
- ~Fresh Seasonal Fruit Cup
- ~Vegetable Lasagna
- ~Chilled Shrimp Cocktail with a Spicy Cocktail Sauce (Add \$4.00)

Salads

Please Select One:

- ~Tossed Garden Salad
- ~Caesar Salad with Garlic Croutons and Shaved Asiago Cheese
- ~Mixed Baby Greens with Candied Pecans,
Gorgonzola Cheese, Apples, Sundried Cranberries and Zinfandel
Vinaigrette (Add \$3)

CLUB SERVICE CHARGE AND STATE SALES TAX WILL BE ADDED TO ALL SALES

Menu Selections



All Selections are Accompanied by Your Choice of Starch & Vegetables, Warmed Rolls with Butter

Beef Selections

- ~Filet Mignon with Classic Béarnaise Sauce
- ~Roasted Prime Rib of Beef with Creamy Horseradish Sauce
- ~Seared Pork Loin with a Peppercorn-Sambuca Demi-Glaze

Seafood Selection

- ~Baked Lemon-Dill Salmon
- ~Stuffed Sole with Crab & Spinach Stuffing
- ~Grilled Sword Fish with a Citrus-Rosemary Butter
- ~Baked Jumbo Stuffed Shrimp Drizzled with Lemon Butter*

Chicken Selections

- ~Cordon Bleu with Prosciutto & Swiss
- ~Stuffed Chicken with Spinach, Wild Mushrooms, Herbed Cheese & Served with Roasted Red Pepper Sauce
- ~Seared Chicken Topped with Peppered Brie Cheese, Grilled Pineapple with a Port Wine Demi-Glaze
- ~Apple Stuffed Chicken with Sundried cranberries & Cinnamon-Vanilla Reduction
- ~Chicken Francaise with Lemon Buerre Blanc
- ~Chicken Breast Marsala



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Vegetarian Selections

- ~Eggplant Roulades Topped with a Tomato-Cream Sauce and Shave Asiago Cheese
- ~Vegetable Napoleon
- ~Penne Primavera with Pesto Alfredo Sauce
- ~Mushroom & Roasted Garlic Stuffed Zucchini

Vegetables

- Please Select One:
- ~Seasonal Julienne Vegetables
 - ~Maple Glazed Carrot
 - ~Parmesan Tomatoes
 - ~Green Beans with Dijon Butter

Starches

- Please Select One:
- ~Oven Roasted Potatoes
 - ~Twice Baked Potato with Chives
 - ~Herb Rice Pilaf
 - ~Garlic Mashed Potatoes
 - ~Potatoes au Gratin

CLUB SERVICE CHARGE AND STATE SALES TAX WILL BE ADDED TO ALL SALES

Wedding Buffet



Cocktail Hour:

- ~One Hour of Open Bar
- ~Imported & Domestic Cheese Display with Gourmet Crackers
- ~Vegetable Crudite with Assorted Dips
- ~Selection of Four Butler Passed Hors D'oeuvres

Reception:

Three Hours of Open Bar

Salads

Please Select Two:

- ~Pesto Tortellini Salad
- ~Classic Caesar Salad
- ~Garden Salad with 2 Dressings
- ~Feta, Tomato & Onion with an Oregano Vinaigrette

Pastas

Please Select Two:

- ~Penne ala Vodka
- ~Tri-Colored Tortellini Alfredo
- ~Pasta Primavera
- ~Farfalle Carbonara



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Entrees

Please Select Two:

- ~Baked Stuffed Sole Florentine
- ~Broiled Salmon in a Dill Citrus Butter
- ~Baked Stuffed Chicken with Apples & Raisins
- ~Sautéed Breast of Chicken with a Mushroom Marsala Demi-Glace
- ~Chicken Francaise
- ~Carved Prime Rib with a Garlic, Rosemary Au Jus
- ~Carved Tenderloin of Beef with a Port Wine Demi-Glace
- ~Carved Bourbon Glazed Ham

~Champagne Toast for Each of Your Guests

~Service of Your Wedding Cake by Luigi's

~Linen Choice of Color

~2 Complimentary Upgrade

\$95.95++ Per Adult

Minimum of 50 Guests

CLUB SERVICE CHARGE AND STATE SALES TAX WILL BE ADDED TO ALL SALES

Wedding Brunch

The Wedding Brunch is a great time to unwind, or reflect on your wedding and send your guests off with a fond farewell.

You relax and let us do the work.

(Minimum of 35 people)



Cocktail Hour

One Hour Open Bar

Cheese and Fruit Display with Crackers, Vegetable Crudité with Dip

Brunch

Assorted Pastries and Muffins

Scrambled Eggs with Chives

Bacon and Sausage

Oven Roasted Potatoes

French Toast

Garden Salad with choice of two dressings

Entrees—Select Two

Baked Stuffed Sole Florentine

Broiled Salmon with Dill Butter

Chicken Stuffed with Apples and Sundried Cranberries

Chicken Franchise

Chicken Marsala

Carved Prime Rib of Beef Served with Au Jus

Carved Sugar Ham

Finishing Touches

Personally Designed Wedding Cake by Luigis

Coffee and Tea

\$60.95 ++ per person



Omelet or Pasta Station - \$6.95 per person

Two Hours of Mimosas and Bloody Mary Cocktails - \$14.00 Per Person

CLUB SERVICE CHARGE AND STATE SALES TAX WILL BE ADDED TO ALL SALES

What's Trending Now



Exciting Enhancements for Your Special Day!

Mash Potato Bar

Roasted Garlic & Creamy Butter

Shredded Cheese, Sour Cream, Butter, Bacon Bits, Sautéed Onions, Steamed Broccoli, Fried Onion Straws, Horseradish, Sautéed Mushrooms, Roasted Red Peppers, Salsa & Chives

\$8.95 Per Person

Baked Brie Wheel

Baked Brie with Sliced Apples and Raspberry Melba sauce Served with French Breads

\$7.95 Per Person

Seafood Raw Bar

Oysters, Little Neck Clams and Shrimp Cocktail

Market Price

Assorted Chilled Shrimp Bar

*An Array of Cocktail Shrimp, Cajun Shrimp
Lemon Pepper Shrimp and Pesto Shrimp*

Market Price

Fruit Kebobs

Skewered Fruits Displayed on a Three Foot Pineapple Tree

\$6.95 Per Person

Ice Carvings

Price Determined on Carving

DESSERTS

Chocolate Fountain Station

Rich Chocolate Fountain with an Assortment of Fruit, Cookies, Pound Cake, Marshmallows & Pretzels Rods for Dipping

\$6.95 Per Person

Chocolate Covered Strawberry Trays

\$8.95 Per Tray Per Table

Cup Cake Station

Chocolate, Vanilla & Red Velvet

\$7.95 Per Person



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Complimentary Upgrades



Private Room with Beautiful View • Elegant Centerpieces • Table Linens in a Variety of

*Choose from the menu below:
1 for Silver, 2 for Gold or 3 for Platinum Package*

~Chocolate Fountain

~ Chair Covers

~Pasta Station

~Table Wine Service

~On Site Ceremony

~Coat Room Attendant

~Late Night Snack

*Hamburger & Cheeseburger Sliders & French Fries,
or*

Chicken Fingers & French Fries

or

Bacon, Egg & Cheese Sandwiches

~Warm Chocolate Chip Cookies & Milk



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CLUB SERVICE CHARGE AND STATE SALES TAX WILL BE ADDED TO ALL SALES

Alcohol Selection

Vodka

Smirnoff & Titos

Gin

Beefeater & Tanqueray

Rum

Bacardi Light

Captain Morgan Spiced Rum

Malibu

Tequila

Cuervo Silver

Whiskey

Seagram 7

Canadian Club

Scotch

Dewars

Johnnie Walker Red

Bourbon

Jim Beam

Jack Daniels

Upgrades are Available at \$5.95++ Per Person



Omelet or Pasta Station - \$5.00 per person

Two Hours of Mimosas and Bloody Mary Cocktails - \$14.00 Per Person

CLUB SERVICE CHARGE AND STATE SALES TAX WILL BE ADDED TO ALL SALES

Frequently Asked Questions...

Can I host my ceremony at the Club and what does it include?

Yes, there are three ceremony options; outside on the back lawn or inside one of two rooms depending on the size of your group. Ceremony packages include:

- Experienced day of coordinator for your ceremony
- A one hour rehearsal scheduled with your coordinator
- A Bridal Changing Room accessible up to 2 hours before the scheduled ceremony time. All personal items must be picked up and removed from the room one hour after the completion of the ceremony. The men have access to our Men's Locker Room with same time restrictions.

What services does my Oronoque Wedding Coordinator provide?

Our tenured Coordinators help you all the way through the planning process of your special day at Oronoque, which includes one on one meetings to go over questions, set up details and agenda. We coordinate your day of ceremony and rehearsal if applicable and your reception. We also set up any items that you have such as sign in book and pen, pictures, place cards, etc. We do ask that any items that are individually wrapped such as sparklers or disposable cameras are un-wrapped prior to dropping them off with us and also that any sticker tags are removed such as on the bottom of toasting flutes or your cake knife and server.

What if I don't see my perfect menu in your packet?

We love to customize our menus to fit your specific tastes and needs. Just let us know the direction you wish to go and our Chef and Catering Team will help you create the perfect menu for your event.

Does Sweetwater provide a tasting?

We do provide one complimentary menu tasting for two people although you are welcome to bring additional guests and share the plates we provide. We schedule the tasting three to four months prior to your wedding as long as your wedding has been secured with a contract and deposit. You may select up to five hors d'oeuvres and up to three entrees for your tasting. Tastings are scheduled through your Sweetwater coordinator Tuesdays through Saturdays based on availability.

How many people can Sweetwater hold?

We do have several rooms accommodating small weddings from 25 to larger weddings of 300. Our Grand Ballroom can accommodate a maximum of 300, or 260 with a dance floor. We also have our Fountain Room that can accommodate 80 people with a dancefloor or there are also the

What if I want to give my guests a choice of Entrée?

If doing a plated meal you are more than welcome to give your guests a choice of up to 3 entrees. This must be done on your RSVP card in your invitations, as all counts are due to your Sweetwater coordinator 7 business days before your reception. When selecting an entrée option menu, all entrees must be served with the same salad, starch and vegetable selections. Place cards will also be necessary to identify each guest's entrée selection. Place cards must be presented in alphabetical order to your Oronoque coordinator.

What about deposits and final payment?

We require a deposit of 30% of your food and beverage minimum which is applied towards your balance. 4 months prior to your wedding, ½ of the estimated balance is due and 7 business days prior to the wedding is when your final guest count and final payment are both due. Payments can be made in smaller increments leading up to the 4 month payment due and the final payment. We accept cashier checks, money orders, cash or credit cards for all payments. A personal check is accepted for the deposit and 2nd payment if within the time line listed above. A personal check will not be accepted for the final payment.

What if not all my guests show up?

Once the guarantee is given 7 business days prior to your wedding, you will be charged for that number even if less people attend. Due to health standards, no food may be removed from the premises, with the exception of your specialty wedding cake.

Do you allow outside catering or alcohol to be brought in?

We do allow licensed outside "ethnic" caterers to bring in food. We charge \$12 per guest which goes towards the food & beverage minimum and covers the use of our chafers, silverware, glass, china, etc. Your must still meet the food and beverage minimum set forth. We do not allow outside liquor to be brought into the Club, all alcoholic beverages must be purchased through the Club.

Do I need to use your preferred event professionals?

We highly recommend our vendors for extreme quality, reliability and professionalism for your wedding, however you are not required. All vendors are guaranteed at least a 2 hour window of setup time and all items must be removed following the conclusion of the event unless previous arrangements have been made with your Sweetwater coordinator. All vendors must supply their own equipment for setups. The club is unable to loan guests or vendors any equipment or ladders.