

Banquet Menus

**Fresh Inspired Cuisine
With Signature Guest Service**

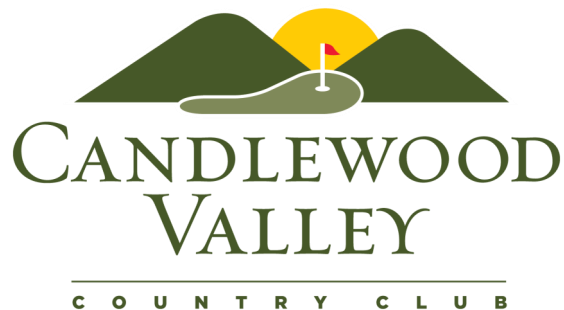


Located at the “Gateway into The Litchfield Hills” we welcome you, and your family and friends, to **Candlewood Valley Country Club**. We have views that are breathtaking, cuisine that will meet your highest expectation, and a team of dedicated professionals who will give you our “unmatched signature guest service” on all levels.

Included in our banquet service is Setup and Cleanup, Custom Place cards, Champagne Colored Table Linen or White Table Linens, and a Multiple Color Selection of Linen Napkins.
Based on availability, you can come decorate the room the day or night before.

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Candlewood Valley Country Club
401 Danbury Road
New Milford, CT 06776
www.candlewoodvalleygolf.com

860-354-9359
Banquets Ext 4
Golf Outings Ext 3
Tee Times Ext 1 or 2

CVCC Banquet Menu Vol 24-1

Banquet Buffet Menu

Starting at \$48/pp++

From a casual “get together,” to a more formal affair - or for any reason to celebrate!

Our signature service includes a **Garden Salad** “served at the buffet,” **entrée accompaniments**, and **dessert and coffee service** served at each place setting.

Buffet Entrée

(Please choose 3)

Grilled Beef Sirloin Medallions

Cabernet Reduction

Yankee Pot Roast

Pan Gravy

Roast Porchetta

Garlic, Lemon and Herb Spiced Pork Roast with Pan Gravy

◆◆◆◆

Chicken Imperium

Lemon and Wine Sauce, Reggiano and Pecorino

Grilled Huli Huli Chicken

Hawaiian Barbecue Chicken

Chicken Cacciatore

Slow Cooked Boneless Chicken, Pepper, Onion, and Tomato Ragout

◆◆◆◆

New England Stuffed Sole

Crab stuffing, Sauce Vin Blanc

Citrus Basil Salmon

Basil Olive Oil Infused with Citrus

◆◆◆◆

Spinach and Ricotta Lasagna Rolls

Tomato Sauce & Alfredo Sauce

Penne Pomodoro

Plum Tomato Sauce

Finishing Touches Dessert

(included in price, except where noted – Please Choose 1)

New York Cheesecake

For the purist!

Flourless Chocolate Cake

Red Velvet Cake

Tiramisu

Like none other!

Petite Dessert Buffet (+11/pp)

An assortment of Petite Pastries

Entrée Enhancements

(Price in addition to regular price and added to final count)

Roast Prime Rib of Beef Au Jus₁ (+ \$10)

Stuffed Shrimp, Crab Stuffing (+\$9)

Roast Tenderloin of Beef₁ (+ \$15)

NOTES:

₁: Chef Attended Carving Station is available for an additional \$95

++: Prices are exclusive of 7.35% CT Sales Tax and 18% Service Charge. Minimum Amount for the Banquet Room is 50 People. Adding an Additional Entrée is subject to an additional \$8++ per person per additional entrée.

Banquet Buffet Menu

Served Banquet Menu

Starting at \$44/pp++

From a casual “get together,” to a more formal affair - or for any reason to celebrate! Our Table Service Banquet Menu includes **Field Greens Salad** served at each place setting, **Bakeshop Rolls** with accompaniments, **entrée accompaniments**, and **dessert and coffee** service served at each place setting.

Plated and Served Entrée

(Please choose 3)

Grilled Top Sirloin of Beef Steak Grilled Top Sirloin Steak, Cabernet Reduction, Roasted Potatoes, seasonal vegetable.	Sauté Chicken Imperium Lemon Wine Beurre Blanc, Reggiano and Pecorino Garlic Mashed Potatoes, Seasonal Vegetable	Citrus Basil Salmon Citrus Basil Vinaigrette Glace, Risotto Milanese, Seasonal Vegetable
Roast Prime Rib of Beef (+\$9) Roast Prime Rib of Beef, Au Jus, Roasted Potatoes, Seasonal Vegetable	Grilled Chicken Caprese Tomato, Basil, Fresh Mozzarella, Herbed Butter Risotto Milanese, Seasonal Vegetable	New England Stuffed Sole Crab Stuffing, Sauce Vin Blanc, Rice Pilaf, Seasonal Vegetables
Filet of Beef Oscar (+\$13) Grilled Tenderloin of Beef, Crabmeat, Bearnaise Sauce, Asparagus, Mashed Potato	Chicken Marsala Sauté Chicken Breast, Mushrooms, Marsala Sauce, Rice Pilaf	Maryland Crabcakes (+\$5) Two (2) Maryland Style Lump Crabcakes Herbed Potatoes, Corn Salad, Dijon Sauce
Roast Pork “Porchetta” Slow roasted aromatic herb stuffed Pork Roast, Pan Gravy, Risotto Milanese, Seasonal Vegetable	Grilled Huli Huli Chicken Hawaiian BBQ, Rice Pilaf, Roasted Broccoli	Eggplant Rollatini Three Cheese Filling (Ricotta, Mozzarella and Pecorino Romano) Pasta with Plum Tomato Sauce

Finishing Touches Dessert

(included in price, except where noted – Please Choose 1)

New York Cheesecake
For the purist!

Flourless Chocolate Cake

Red Velvet Cake

Tiramisu
Like none other!

Petite Dessert Buffet (+9/pp)
An assortment of Petite Pastries

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Hors d'oeuvre

Enhancements to your Plated and Served Dinner, or to your Banquet Buffet!

	100 Pieces
Passed Hors d'oeuvre	
Cocktail Franks in Puff Pastry	\$180
Avocado Toasts	\$180
"Buffalo Chicken Dip" Phyllo Cups	\$190
Meatballs in Plum Tomato Sauce	\$210
"Spinach & Artichoke Dip" Phyllo Cups	\$240
Vegetable Egg Roll	\$240
"Angry Bird"	
Bacon and Jalapeno Wrapped Chicken	\$280
Beef and Gorgonzola Crostini	\$295
Turkey, Brie, and Apple Crostini	\$295
Maryland Style Crab cakes	\$325
Sesame Chicken Satay, Orange Mustard Sauce	\$325
Mongolian Honey Sriracha Beef Satays	\$350
Lollipop Lamb Chops w/ Mint Glace	\$395
Sea Scallops Wrapped in Bacon	\$395

Stationary Hors d'oeuvres

Dipping Station

\$4 per person

House Made Potato Chips, Corn Tortillas, Tomato Salsa, Guacamole, Cold French Onion Dip, Cool Ranch Dip, Hot Spinach and Artichoke Dip.

Farmer's Market Table

\$6 per person

Seasonal Medley of Raw Vegetables, Assorted Cheeses, Seasonal Fruit, Assorted Crackers and Cajun Ranch Dip

The Epic Charcuterie Table

\$11 per person

Assorted Salumi and Smoked Meats, Assorted Cheeses, Olive Assortment, Pickled and Raw Vegetables, Breads, and Accompaniments.



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Minimum Amount for the Banquet Room is 50 People.

Brunch Menu

Starting at \$37/pp++

From a Bridal Brunch, to a celebration with Friends - or for any reason to celebrate!
Our Brunch Menu includes **Assorted Breakfast Pastries, Fresh Fruit, Coffee Service, Breakfast Juices and Choice of Dessert.**

Please Choose Between:

Scrambled Eggs
Assorted Breakfast Egg Muffins
(3 Cheese, Spinach-Artichoke-Feta, Bacon Cheddar)

Please Choose Between:

Texas French Toast
Belgium Waffles

Please Choose ONE (1) Salad:

Caesar Salad
White Bean-Tomato-Cucumber-Feta Salad
Broccoli Power Slaw

Please Choose TWO (2) Side Dishes:

Home Fried Potatoes
Oven Roasted Red Potatoes
Penne Pomodoro
Spinach Ricotta Lasagna Rolls

Please Choose TWO (2) Mains:

Bacon
Sausage Links
Chicken Marsala
Grilled Chicken Caprese
Porchetta Roast
Citrus Basil Salmon

Additional Upgrades...

Added to the base price of the Brunch Option (per person)

Champagne Toast

House Sparkling Wine... \$6/Per Person
Premium Champagne... Market Price/PP

Bottomless Bloody Mary and Mimosa Bar

House Liquor... \$12 Per hour, Per Person
Premium Liquors... Market Price/PH/PP
Bloody Mary/Mimosa Bar Attendant Fee...
\$80 Flat Fee

Additional Salads, Sides, or Mains \$4 Per Person, Per Selection

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Minimum Amount for the Banquet Room is 50 People.

Brunch Menu

Breakfast Menu

Starting at \$19.95/pp++

Start off your day the right way!
Our Breakfast Menu includes **Assorted Toasting Breads, Coffee Service, and Breakfast Juices**

Please Choose Between:

Scrambled Eggs
Assorted Breakfast Egg Muffins
(3 Cheese, Spinach-Artichoke-Feta, Bacon Cheddar)

Please Choose Between:

Texas French Toast
Belgium Waffles

Please Choose Between:

Fruit and Granola Yogurt Parfait
Seasonal Fresh Fruit Cup

Please Choose TWO (2) Bakery Sides:

Buttermilk Biscuits
Blueberry Muffins
Assorted Danish
Assorted New York Bagels

Please Choose TWO (2):

Bacon
Sausage Links
Ham
Home Fried Potatoes
Tater Tots

Additional Upgrades...

Added to the base price of the Breakfast Option (per person based on final count)

Bagel and Lox Nosh

New York Style Bagels, Cream Cheese,
Smoked Salmon, and accompaniments
\$15/pp

**Additional Sides, or Mains \$4 Per
Person, Per Selection**

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Cocktail Reception Menu

Starting at \$32/pp++

Get together with Friends or Co-workers for a 2 Hour Cocktail Party! Our signature service includes **Choice of 5 items**, Cash Bar, table linens, and fun times!!

Cheese and Cracker Display

(included with this package)

Hors d'oeuvre

Please choose 5

Pigs in a Blanket
Buffalo Chicken Wings
Vegetable Egg Rolls
Angry Bird Chicken
(bacon and jalapeno wrapped)
Grilled Bratwurst with Kraut
Spinach and Artichoke Cups

Cheeseburger Sliders
Mozzarella Sticks
Meatballs in Tomato Sauce
Deviled Eggs
Penne a la Vodka
Beef and Gorgonzola Crostini

Additional Upgrades...

Added to the base price of the Cocktail Reception Option (per person based on final count)

Shrimp Cocktail Platter

Chilled Poached Shrimp, Cocktail Sauce, Lemon
\$12/pp

Epic Charcuterie Display

*Assorted Salumi and Smoked Meats, Assorted
Cheeses, Fresh and Dried Fruit, Olive Assortment,
Pickled and Raw Vegetables, Breads,
and Accompaniments. \$11/pp*

Petite Dessert Assortment

Assortment of Petite Pastries with
Coffee Service
\$11/pp

****No Substitutions on the Cocktail Reception Menu**

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Minimum Amount for the Banquet Room is 50 People.

Beverage Service

Our Banquet Bar is stocked with all your popular liquors, beer, house wine, and soft beverage selections. You can choose from one of the following for your beverage options:

- **Cash Bar:** all guests pay individually for each beverage.
- **Host Bar:** A running “tab” is kept for the duration of the event, and this is settled with the host at the end of beverage service.

**Last call is one half hour before
the conclusion of the event.**

In addition, you can choose what you would like at the Banquet Bar:

- **Full Bar**
- **Beer and Wine Only, including Non Alcoholic Beverages**
- **Non-Alcoholic Beverages Only**

Our Banquet Bar is stocked with Premium Liquors featuring:

Tito's Handmade Vodka
Jameson Irish Whiskey
Stolichnaya Vodka
Ketel One Vodka
Jack Daniels Tennessee Whiskey
Dewar's Blended Scotch Whisky
Johnny Walker Red Label Scotch
Bacardi Rum
Captain Morgan's Original Spiced Rum
Malibu Rum
Tanqueray Gin
Beefeaters Gin
Jim Beam Bourbon
Jose Cuervo Tequila

House Wine, and Beer featuring IPA, Lagers, Seltzers, Domestic, Craft, and Import Beer along with Non-Alcoholic selections are also featured at our Banquet Bar.

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Linen and Banquet Upgrades

The standard linen that we provide for every event includes Champagne or White Tablecloths, and Napkins available in a variety of colors.

Upgrade Options:

Specialty Tablecloth Colors (other than Champagne or White): +\$19.00/per table

"Floor Length" Tablecloths (all colors including Champagne and White): +\$25.00/per table

Table Overlays: +\$17.00/per table

Chair Covers with Sashes may be provided by the customer, we do not provide them.

Staff Setup Fee for Chair Covers: \$250

Banquet Room Rental Upgrades:

The standard time allotted for the Banquet Buffet and Dinner Events is 4 Hours. Breakfast, Brunch and Cocktail Receptions are allotted 2 Hours.

Adding an Additional Hour is a \$200 Flat Fee

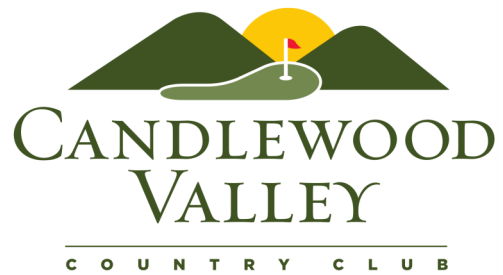
For More Information on Uplighting, Enhanced Lighting, additional Audio/Visual or DJ and/or MC services please inquire with us. We have a great referral list!

Please Note: Fog Machines or Pyrotechnics are prohibited in the Banquet Facility.



Linen and Banquet Upgrades

Notes



Ready to book your next great event? Have any questions? Call Us!

860-354-9359 ext. 4