

Wedding 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.

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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

CVCC Wedding Menu Vol 26-1

Weddings at Candlewood Valley Country Club

Congratulations on your special day!

*We invite you to take pleasure in the following services offered by
Candlewood Valley Country Club*

*Our Director of Catering will help bring your vision to fruition during
planning sessions and the day of your wedding.*

During your Five Hour event you will enjoy...

*Four-Hour Premium Open Bar along with
Bottles of Red and White Wine on every table during dinner service.*

Champagne Toast for all Guests

*Enjoy Five Butler Style Hot and Cold Passed Hors d'oeuvres along with
the Farmers Market Table featuring a Seasonal Medley of Raw Vegetables,
Assorted Cheeses, and Seasonal Fruit.*

Tableside or Buffet Dinner Service

Tableside Coffee and Tea Service

*Choice of Champagne Colored Table Linens or White Table Linens,
and a Multiple Color Selection of Linen Napkins.*

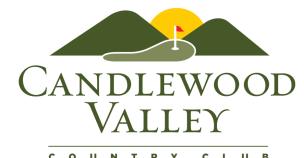
Centerpieces of Hurricanes and White Tapered Candles

A Deposit of \$1,000 Secures your date at the time of contract

A Deposit of \$1,500 is required if booking within 12 months of the event date.

Other Fees for Weddings at Candlewood Valley Country Club are on Page 10

Contact us: 860-354-9359 option 4 | jennmc@candlewoodvalleygolf.com



Welcome!

Passed Hors d'oeuvre

Fabulous Hors d'oeuvre to get your Wedding Party started!

Butler Style Hot Passed Hors d'oeuvre

Cocktail Franks in Puff Pastry

Honey Dijon Sauce

Risotto Arancini

Roasted Tomato Coulis

Chicken Satay Skewer

Thai Peanut Sauce

Vegetable Egg Rolls

Dumpling Sauce

Pierogies

Bacon Red Onion Jam

“Angry Bird” Chicken Bites

Wrapped with Jalapeno and Bacon

Mini Beef Empanadas

Crema de lima

Beef and Gorgonzola Crostini

Balsamic Glace

“Croque Monsieur” Mini Waffle

Cured & Smoked Diced Ham, Gruyere Cheese, Mornay

Mini Soup Boule

French Onion Soup | Creamy Chicken

**Included in the price of your wedding;
Please Select 5 Passed Hors d'oeuvre
from the left and middle columns.**

*You may also substitute these choices with our
Premium Passed Hors d'oeuvre*

Butler Style Cold Passed Hors d'oeuvre

Tomato Bruschetta

Fresh Mozzarella

Caprese Skewer

Fresh Mozzarella, Cherry Tomato,
Fresh Basil, Balsamic Glace

Avocado Toasts

Pico de Gallo

Watermelon and Feta Skewer

Fresh Basil, Balsamic Glace

Prosciutto, Fig, and Goat Cheese Crostini

Smoked Salmon Latkes

Sour Cream, Onion, Tomato

Premium Passed Hors d'oeuvre

(Additional Fee Priced Per Person based on Final Count)

BBQ Shrimp - \$4/pp

Wrapped with Smoky Bacon

Mini Maryland Style Crab Cakes - \$5/pp

Spicy Remoulade Sauce

Chicken Lollipops - \$5/pp

Dry Brined, House Sauce

Bacon Wrapped Scallops - \$10/pp

Lemon & Black Pepper Glace

Oysters Rockefeller- \$9/pp

Amaretto Creamed Spinach, Parmesan Cheese

Lollipop Lamb Chops - \$9/pp

Parlsey-Mint Sauce, Sundried Tomato Sauce

Connecticut Style Lobster Roll - \$MP/pp

Poached in Butter, Served Warm

Passed Sliced Beef Tenderloin Slider - \$MP/pp

Horseradish Cream, Thin Sliced Crispy Onion

Stationary Hors d'oeuvre Enhancements

The possibilities are endless...

Charcuterie Array \$12/pp

Cured Meats and Cheese, Antipasti Vegetables, Olives, Crostinis and Crackers

Under The Sea MP/pp

Shrimp Cocktail, Steamed Clams, Fried Calamari, Accompaniments

Beef Tenderloin Carving Station \$MP/pp

Beef Tenderloin, Horseradish Sauce, Bacon Red Onion Jam, Slider Soft Rolls.

Shrimp Cocktail Display \$14/pp

Chilled Shrimp, Cocktail Sauce, Lemon

Omaha Beef Burger Slider Bar \$10/pp

Omaha Beef Burger Sliders, Slider Rolls, Variety of "Build Your Own" toppings

Chicken Wing Bar \$10/pp

Dry Brined Small Batch Wings, (Buffalo Hot, Garlic Parmesan) House Made Blue Cheese Dressing, Celery.

Sabrett Hot Dog Slider Bar \$11/pp

Slider Sized All Beef Sabrett Frankfurter, Pushcart Onions, Chili, Sauerkraut, Mustard, Ketchup, Relish, Cheese

***Included in the price of your wedding is
The Farmers Market Table featuring...***

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

***Add any one of these Stationary
"Enhancements" to your Cocktail Hour,
Dessert Course, or as a Sendoff at Last Call!***

Takeout Station \$13/pp

General Tso Chicken, Sweet and Sour Pork, White Rice in Pagoda Togo Boxes, Vegetable Spring Rolls, Fortune Cookies

Pizza Station \$12/pp

Cheese, Pepperoni, Sausage, Vegetable Pizzas

Baked Potato Bar \$9/pp

Bacon, Sour Cream, Chives, Broccoli, Cheddar Cheese, Whipped Butter, Chili, Horseradish Cream

Pretzel Dipping Bar \$7/pp

Soft Salted Pretzels with Cheese Sauce, Mustard, and Warm Chocolate Sauce

Fry Bar \$10/pp

Thin Cut Steak Fries, Sweet Potato Fries, Gravy, Cheese Sauce, Chili, Ketchup, Salsa Brava

Gelato Bar \$19/pp

Up to 3 Choices of Flavors (varies by season), Cones, Cups, Assorted Toppings (attended station)

Churro Bar \$15/pp

Mini Churros, Cinnamon Sugar, Chocolate Sauce, Honey, Strawberry Sauce, Crushed Mixed Nuts, Crushed Oreos.

Viennese Table \$16/pp

Assorted Mini Cakes, Mignon Mini Pastries, & Cannoli

S'mores Bar \$8/pp

Marshmallows, Graham Crackers, Chocolate Squares, Toasting Sticks

Served Wedding Menu

Starting at \$155/pp++

First Course

(Please choose 1)

Penne Pasta a la Vodka

Gluten Free Pasta Available

Italian Wedding Risotto

Spinach, "Garlicy Miniature Meatballs", Parmigiano Reggiano

Second Course

(Please choose 1)

Candlewood Salad

Mixed Field Greens Salad, Cucumber, Tomato, Shaved Carrots, Onion, Honey-White Balsamic Dressing

Greek Style Salad

Mixed Greens, Kalamata, Cucumber, Red Onion, Feta, Tomato, House made Horiatiki Dressing

Tableside Served Entrée

(Please choose 3)

Roast Prime Rib of Beef

Roast Prime Rib of Beef, Au Jus, Horseradish Cream, Pommes Duchesse, Seasonal Vegetable

Filet of Beef Mignon (+\$3)_(GF)

Grilled 8 oz Tenderloin of Beef, Red Wine Demi Glace, Vegetable in Season, Mashed Potato

Filet of Beef Oscar (+\$4)_(GF)

Grilled 6 oz Tenderloin of Beef, Crabmeat, Bearnaise Sauce, Asparagus, Mashed Potato

Brown Sugar Maple Glazed Pork Chop

Pan Gravy, Pommes Duchesse, Seasonal Vegetable

Sauté Chicken Imperium _(GF)

White Wine Beurre Blanc, Reggiano and Pecorino Mashed Potatoes, Seasonal Vegetable

Chicken Scarpariello _(GF)

Chicken, Sausage, Potatoes, Pinot Grigio Sauce, Cherry Peppers

Chicken Marsala

Sauté Chicken Breast, Mushrooms, Marsala Sauce, Rice Pilaf

Shrimp Scampi

5 Colossal Shrimp, Lemon Caper Beurre Blanc, Reggiano Risotto

Roasted Salmon _(GF)

Dijon Mustard Sauce, Roasted Potatoes, Seasonal Vegetable

New England Stuffed Sole

Crab Stuffing, Sauce Vin Blanc, Rice Pilaf, Seasonal Vegetables

Roasted Spaghetti Squash

Tomato Coulis, Quinoa with Feta and Diced Roasted Beets

Eggplant Rollatini

Three Cheese Filling (Ricotta, Mozzarella and Pecorino Romano) Pasta with Plum Tomato Sauce

++: Prices are exclusive of 7.35% CT Sales Tax and 20% Service Charge. Minimum Amount for the Banquet Room is 50 People. Adding an Additional Entrée is subject to an additional \$12++ per person per additional entrée.

Served Wedding Menu

Buffet Wedding Menu

Starting at \$165/pp++

First Course

(Please choose 1)

Penne Pasta a la Vodka

Gluten Free Pasta Available

Italian Wedding Risotto

Spinach, "Garlicy Miniature Meatballs", Parmigiano Reggiano

Second Course

(Please choose 1)

Candlewood Salad

Mixed Field Greens Salad, Cucumber, Tomato, Shaved Carrots, Onion, Saras Honey-White Balsamic Dressing

Greek Style Salad

Mixed Greens, Kalamata, Cucumber, Red Onion, Feta, Tomato, House made Horiatiki Dressing

Wedding Buffet Menu

(Please choose 3)

Roast Prime Rib of Beef Carving Station

Roast Prime Rib of Beef, Au Jus, Horseradish Cream

Roast Tenderloin of Beef Carving Station

(\$12/pp additional)

Roast Tenderloin of Beef, Au Jus, Horseradish Cream

Slow Roast Porchetta

Inspired by its Central Italian roots;
Pork Roast spiced with Herbs, Citrus Zest, and Garlic.

Carne de Porco a Alentejana

Portuguese style Pork, Potatoes, and Clams
simmered in White Wine Broth

Chicken Scarpariello (GF)

Chicken, Sausage, Potatoes,
Pinot Grigio Sauce, Cherry Peppers

Sauté Chicken Imperium (GF)
White Wine Beurre Blanc, Reggiano and Pecorino

Chicken Marsala

Sauté Chicken Breast, Mushrooms, Marsala Sauce

Roasted Salmon (GF)

Dijon Mustard Sauce,

New England Stuffed Sole

Crab Stuffing, Sauce Vin Blanc,

Moroccan Cauliflower Chickpea Bowl

Spiced Cauliflower, Chickpea, Rice,
Spinach, Pomegranate, Almonds

Eggplant Rollatini

Three Cheese Filling
(Ricotta, Mozzarella and Pecorino Romano)

Accompaniments

(Please choose 2)

Roasted Red Potatoes
Rosemary, Garlic

Layered Double Stuffed Potato
Layers of Mashed Idaho Potato and
Mashed Sweet Potato

Rice Pilaf

Seasonal Vegetable Medley

Brussels Sprouts-Sweet Potato Medley
Roasted with Aromatic Vegetables and Herbs

Ratatouille Nicoise de la Moderne
Squash, Zucchini, Italian Eggplant, Tomato

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Served Wedding Menu

Beverage Service

Our Banquet Bar is stocked with all your popular liquors, beer, house wine, and soft beverage selections.

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
Stolichnaya Vodka
Ketel One Vodka
Dewar's Blended Scotch Whisky
Canadian Club
Seagrams 7
Seagrams VO
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.

Event Rental Information and Upgrades

The Site Fee for Weddings at Candlewood Valley Country Club is \$2000

Ceremony Fee for Weddings at Candlewood Valley Country Club is \$500

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

The standard time allotted for a wedding is 5 Hours.

Adding an Additional Hour is a \$200 Flat Fee

Vendor Meals are \$40 per person

Kids Meals (10 and Under) are \$40 per child, and this count is included with the total guest count for any food upgrades.

Banquet Room Rental Upgrades:

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.

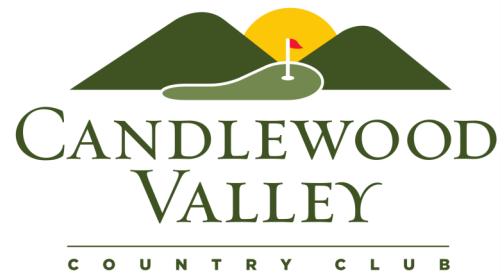
Staff Setup Fee for Chair Covers: \$250

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!



Event Rental Information and Upgrades

Notes



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

860-354-9359 ext. 4

Notes