

Banquet Dining Collections
Fresh Inspired Cuisine With Signature Guest Service

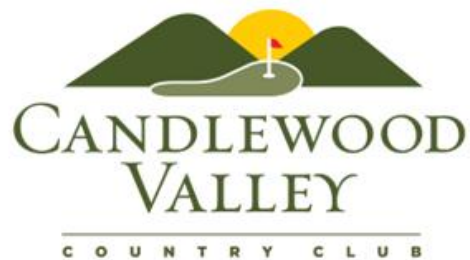


Located at the
“Gateway into The Litchfield Hills”
we welcome you, and
your family and friends, to
Candlewood Valley Country Club.

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.

Table of Contents...

Banquet Buffet Menu	Page 4
Banquet Buffet Accompaniments	Page 5
Table Service Banquet Menu	Page 6
Table Service Dessert Menu	Page 7
Passed Hors d'oeuvre	Page 8
Stationary Hors d'oeuvre	Page 9
Lunch Menu	Page 10
Brunch Menu	Page 11
Breakfast Menu	Page 12
Cocktail Reception Menu	Page 13
Beverage Services	Page 14
Banquet Room Information and Upgrades	Page 15



401 Danbury Rd • New Milford, CT 06776 • www.candlewoodvalleygolf.com • 860.354.9359 ext. 4

©2025 New Milford Golf, LLC • CVCC Banquet Dining Collections Vol 25-5

Banquet Buffet Menu

Starting at \$48/pp ++

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

Buffet Salad Selection

Please choose 1 ~ Includes Bakery Rolls and Butter – Served on the Buffet

Field Greens Salad -GF

Honey White Balsamic Vinaigrette

Caesar Salad

Caesar Dressing | Pecorino | Croutons

Caprese -GF

Baby Arugula | Grape Tomato | Fresh Ciligene
Mozzarella | Balsamic Reduction | Olive Oil



Buffet Entrée Selection

Please choose 3



Grilled Beef Sirloin Medallions -GF

Steak Butter

Chicken Scarpariello -GF

Chicken | Sausage | Potatoes
Pinot Grigio Sauce | Cherry Peppers

Roasted Salmon -GF

Dijon Mustard Sauce

Roast Top Round of Beef -GF

Au Jus | Horseradish Cream

Sauté Chicken Imperium -GF

White Wine Sauce | Reggiano and Pecorino

Date Night Rigatoni

Hot and Sweet Italian Sausage | Sweet Peas
Pink Sauce | Red Pepper Flake

Roast Prime Rib of Beef Carving Station (\$9/pp additional)

Roast Prime Rib of Beef | Au Jus | Horseradish

Chicken Marsala

Sauté Chicken Breast | Mushroom
Marsala Sauce

Cheese Stuffed Rigatoni -v

Spinach and Garlic Alfredo Sauce

Slow Roast Porchetta

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



Penne A la Vodka -v

Tomato Cream Vodka Sauce

GF – Gluten Friendly V - Vegetarian

CONTINUE TO NEXT PAGE FOR SIDES AND DESSERT

++: 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 \$8++ per person per additional entrée.

Banquet Buffet Menu

Banquet Buffet Menu - Accompaniments

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

Buffet Sides Selection

Please Select 2

Roasted Fingerling Potatoes -GF, V
Rosemary | Garlic | Seasoning

Mashed Potatoes -GF, V
Creamy House Recipe Potatoes

Vegetable Medley In Season -GF, V
Roasted | Seasonally Selected

Rice Pilaf
Buttery Rice | Diced Onion
Seasonings | Chicken Stock

Cacerola de los Elotes -GF, V
Roasted Corn off the cob | Garlic | Cilantro
Ancho Chile Powder | Cotija | Crema

Maple Glazed Baby Carrots -GF, V

Dessert Selection

Please Select 1 - Included is Coffee, Decaf and Assorted Tea Service - Tableside.

New York Cheesecake

Sweet Street® Black Forest Torte

Chocolate Cake

Flourless Chocolate Cake -GF

Sweet Street® Carrot Cake

Red Velvet Cake

Sweet Street® Caramel Apple Granny Cake

Sweet Street® Oreo Cookie Pie

Tiramisu



GF - Gluten Friendly V - Vegetarian

++: 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 \$8++ per person per additional entrée.

Banquet Buffet Menu

Table Service Banquet Menu

Starting at \$46/pp ++

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

Salad Selection

Please choose 1 ~ Includes Bakery Rolls and Butter – Served Tableside

Field Greens Salad -GF

Honey White Balsamic Vinaigrette

Caesar Salad

Creamy Caesar Dressing | Croutons



Table Served Entrée Selection

Please choose 3



Roast Prime Rib of Beef

Roast Prime Rib of Beef | Au Jus
Herb Roasted Potatoes | Seasonal Vegetable

Filet of Beef Oscar (+\$10)

Grilled Tenderloin of Beef | Crabmeat
Bearnaise Sauce | Asparagus | Mashed Potato

Braised Beef Short Ribs

Slow braised Beef Short Ribs
Seasonal Vegetable | Mashed Potato | Au Jus

Brown Sugar Glazed Pork

Glazed Bone—In Pork Chop
Pan Gravy | Mashed Potato | Seasonal Vegetable

Chicken Ensenada (GF)

Creamy Lime Sauce | Cilantro Lime Rice
Pico de Gallo

Chicken Milanese (GF)

Lemon Caper Sauce | Mashed Potatoes | Baby
Arugula Salad

Chicken Scarpariello (GF)

Chicken | Sausage | Potatoes
Pinot Grigio Sauce | Cherry Peppers

Chicken Marsala

Sauté Chicken Breast | Mushrooms
Marsala Sauce | Rice Pilaf

Roasted Salmon (GF)

Dijon Mustard Sauce
Roasted Potatoes | Seasonal Vegetable

New England Stuffed Shrimp

3 Colossal Shrimp | Ritz Crab Stuffing
Sauce Vin Blanc | Rice Pilaf | Seasonal Vegetables

Eggplant Rollatini -v

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

GF – Gluten Friendly V - Vegetarian

CONTINUE TO NEXT PAGE FOR DESSERT SELECTION

++: 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 \$8++ per person per additional entrée.

Table Service Banquet Menu

Table Service Banquet Menu – Dessert Selections

Table Service Dessert Selection

Please Select 1 – Included is Coffee, Decaf and Assorted Tea Service - Tableside.

Chocolate Cake

Sweet Street® Black Forest Torte

New York Cheesecake

Red Velvet Cake

Sweet Street® Carrot Cake

Flourless Chocolate Cake -GF

Tiramisu

Sweet Street® Oreo Cookie Pie

Brooklyn Style Cannoli

Carrot Cake

Sweet Street® Caramel Apple Granny Cake

Tartufo Gelato



GF – Gluten Friendly V - Vegetarian

++: 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 \$8++ per person per additional entrée.

Table Service Menu

Passed Hors d'oeuvre

Enhancements to your Served Dinner or Dinner Buffet

Butler Style Hot Passed Hors d'oeuvre

(100 Pieces)

Cocktail Franks in Puff Pastry - \$250

Honey Dijon Sauce

Risotto Arancini - \$275 V

Roasted Tomato Coulis

Chicken Satay Skewer- \$275 GF

Thai Peanut Sauce

Vegetable Egg Rolls - \$275 V

Dumpling Sauce

Pierogies - \$275

Bacon Red Onion Jam

"Angry Bird" Chicken Bites - \$275 GF

Wrapped with Jalapeno and Bacon

Mini Beef Empanadas - \$275

Crema de lima

Beef and Gorgonzola Crostini - \$275

Balsamic Glace

"Croque Monsieur" Mini Waffle - \$295

Cured & Smoked Diced Ham, Gruyere Cheese, Mornay

Mini Soup Boule - \$295

French Onion Soup | Creamy Chicken

Mongolian Honey Sriracha Beef Skewers - \$375

BBQ Shrimp - \$375 GF

Wrapped with Smoky Bacon

Mini Maryland Style Crab Cakes - \$395

Spicy Remoulade Sauce



Butler Style Cold Passed Hors d'oeuvre

(100 Pieces)

Tomato Bruschetta - \$220 V

Fresh Mozzarella

Caprese Skewer - \$245 GF, V

Fresh Mozzarella, Cherry Tomato,
Fresh Basil, Balsamic Glace

Avocado Toasts - \$245 V

Pico de Gallo

Watermelon and Feta Skewer - \$245 GF, V

Fresh Basil, Balsamic Glace

Prosciutto, Fig, and Goat Cheese Crostini - \$270

Smoked Salmon Toasts - \$295

Sour Cream, Onion, Tomato

Premium Passed Hors d'oeuvre

(Priced Per Person based on Final Count—Minimum 50 guests)

Chicken Lollipops - \$5/pp GF

Dry Brine, House Sauce

Scallops Wrapped In Bacon - \$7/pp GF

Smoky Bacon, Lemon Essence

Oysters Rockefeller- \$7/pp GF

Amaretto Creamed Spinach, Parmesan Cheese

Lollipop Lamb Chops - \$9/pp GF

Herbed Garlic Demi Glace

Connecticut Style Lobster Roll - \$MP/pp

Poached in Butter, Served Warm

Passed Sliced Beef Tenderloin Slider - \$MP/pp

Horseradish Cream, Thin Sliced Crispy Onion



GF - Gluten Friendly V - Vegetarian

++: 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 \$8++ per person per additional entrée.

Passed Hors d'oeuvre

Stationary Hors d'oeuvre

Enhancements to your Served Dinner or Dinner Buffet

Farmers Market Table \$9/pp v

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

Charcuterie Array \$12/pp

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

Under The Sea MP/pp GF

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 \$13/pp GF

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 GF

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

Takeout Station \$13/pp

General Tso Chicken, Sweet and Sour Pork, White Rice in Pagoda Togo Boxes, Assorted Sauces, Fortune Cookies

Dim Sum Station \$12/pp

Chicken Lemongrass Potstickers, Crab Rangoons, Vegetable Spring Rolls, Assorted Sauces

Baked Potato Bar \$9/pp GF

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

Pretzel Dipping Bar \$9/pp v

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

Tater Tot Bar \$10/pp

Cheese Curds, Gravy, Cheese Sauce, Chili, Bacon, Ketchup, Pico De Gallo

Dipping Station \$10/pp v

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

Gelato Bar \$15/pp GF

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.

Mini Pastry Array \$15/pp

Assorted Mini Pastries & Cannoli

S'mores Bar \$9/pp v

Marshmallows, Graham Crackers, Chocolate Squares, Toasting Sticks



GF - Gluten Friendly V - Vegetarian

++: 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 \$8++ per person per additional entrée.

Stationary Hors d'oeuvre

Banquet Lunch Buffet

Starting at \$29/pp ++

Available between 11:00AM and 2:30PM Monday through Friday

New York Deli

Choice of Soup

New England Clam Chowder | Creamy Tomato V
(Served with Oyster Crackers)

Slider Sized Deli Salad Sandwiches

Egg | Tuna | Chicken Salad | Ham Salad

Assorted Wrap Sandwich Platter

Brined Roast Turkey | House Roasted Beef
Topped with: Lettuce | Tomato | Cheese

Relish Tray GF, V

Assorted Pickles | Marinated Olives

Deli Style Salad Sides GF, V

Potato Salad | Coleslaw

Field Greens Salad GF, V

Vinaigrette | Ranch Dressing

Cookies and Brownies v

Coffee Station

Regular | Decaffeinated | Assorted Teas

Fairway Buffet

Grilled Hamburgers

Omaha Beef Company - Danbury CT

Angus Beef Hot Dogs

Grilled Huli~Huli Chicken

Hawaiian Style

Relish Tray GF, V

Assorted Pickles | Marinated Olives

Deli Style Salad Sides GF, V

Potato Salad | Coleslaw

Field Greens Salad GF, V

Vinaigrette | Ranch Dressing

Condiment Selection

Lettuce | Tomato | Onion | Sauerkraut | Cheese
Relish | Mustard | Mayonnaise | Ketchup

Cookies and Brownies v

Coffee Station

Regular | Decaffeinated | Assorted Teas

GF - Gluten Friendly V - Vegetarian

++: 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 \$8++ per person per additional entrée.

Banquet Lunch Buffet

Brunch Menu

Starting at \$36/pp ++

From a Bridal Brunch, to a celebration with Friends - or for any reason to celebrate!

Your Choice of Two (2) Hot Breakfast Items from the following:

Scrambled Eggs **GF**
Breakfast Egg Muffins **GF**
(3 Cheese, Bacon Cheddar)
Texas French Toast w/ Maple Syrup **V**
Belgium Waffles w/ Maple Syrup **V**

In Addition to ONE (1) Hot Luncheon Item from the following:

Roasted Salmon Dijon **GF**
Chicken Imperium **GF**
Roast Top Round of Beef Au Jus **GF**
Porchetta Roast

Along with Your Choice of Two (2):

Breakfast Sausage **GF**
Hickory Smoked Bacon **GF**
Sliced Ham **GF**
Sausage Gravy with Biscuits

Also Included in the Brunch Buffet:

Home Fried Potatoes **GF, V** | Garden Salad Vinaigrette **GF, V** | Fresh Brewed Coffee, Decaf, Tea and Juices
Assorted Danish and Muffins | Fresh Fruit Platter **GF, V**

Additional Upgrades

Added to the Base Price of the Brunch Option (per person)

Champagne Toast

House Sparkling Wine... \$9/Per Person
Premium Champagne... Market Price/PP

Bloody Mary & Mimosa Bar

House Liquor... \$15 Per hour, Per Person
Premium Liquors... Market Price/PH/PP
Specialty Bar Attendant Fee... \$80 Flat Fee

Additional Sides, or Mains

\$8 Per Person, Per Selection

GF - Gluten Friendly V - Vegetarian

++: 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 \$8++ per person per additional entrée.

Brunch Menu

Breakfast Menu

Starting at \$21.95/pp ++

Start your day off right!

Your Choice of Two (2) Hot Breakfast Items from the following:

Scrambled Eggs^{GF}
Breakfast Egg Muffins **GF**
(3 Cheese, Bacon Cheddar)
Texas French Toast w/ Maple Syrup **V**
Belgium Waffles w/ Maple Syrup **V**

In Addition to ONE (1) Premium Breakfast Item from the following:

Sausage Gravy with Biscuits
Sliced Ham **GF**
Breakfast Chili **GF**

Along with Your Choice of Two (2):

Breakfast Sausage **GF**
Hickory Smoked Bacon **GF**
Home Fried Potatoes **GF**
Hash Brown Patties

Also Included in the Breakfast Buffet:

Fresh Brewed Coffee, Decaf, Tea and Juices
Assorted Danish | Fresh Fruit Platter **GF, V**

Additional Upgrades

Added to the Base Price of the Breakfast Option (per person)

Bagel and Lox Nosh

Bagelman Bagels, Cream Cheese, Smoked Salmon,
and accompaniments
\$17/pp

Additional Sides, or Mains

\$8 Per Person, Per Selection

GF - Gluten Friendly V - Vegetarian

++: 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 \$8++ per person per additional entrée.

Breakfast Menu

Cocktail Reception Menu

Starting at \$36/pp ++

Get together with Friends or Co-workers for a 2 Hour Cocktail Party!

~ Please Choose 5 ~

Chicken Wing Bar

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

Farmers Market Table

Seasonal Medley of Raw Vegetables
Assorted Cheeses | Assorted Crackers
Cool Ranch Dip

Pretzel Dipping Bar

Soft Salted Pretzels with Cheese Sauce
Mustard | Warm Chocolate Sauce

Cocktail Franks in Puff Pastry
Honey Dijon Sauce

Vegetable Egg Rolls v
Dumpling Sauce

Pierogies
Bacon Red Onion Jam

Mini Beef Empanadas
Crema de lima

Beef and Gorgonzola Crostini
Balsamic Glace

Tomato Bruschetta v
Fresh Mozzarella

“Angry Bird” Chicken Bites GF
Wrapped with Jalapeno and Bacon

Caprese Skewer GF, V
Fresh Mozzarella, Cherry Tomato,
Fresh Basil, Balsamic Glace

Smoked Salmon Avocado Toasts
Pico de Gallo

Additional Upgrades

Added to the Base Price of the Cocktail Reception Option (per person)

Shrimp Cocktail Platter GF

Chilled Poached Shrimp | Cocktail Sauce
Lemon... **\$17/pp**

Epic Charcuterie Display

Assorted Salumi and Smoked Meats, Assorted
Cheeses, Fresh and Dried Fruit, Olives and
Accompaniments... **\$12/pp**

Petite Dessert Array

\$15/pp

GF - Gluten Friendly V - Vegetarian

++: 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 \$8++ per person per additional entrée.

Cocktail Reception Menu

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
Stolichnaya Vodka
Ketel One Vodka
Seagrams VO
Seagrams 7
Canadian Club
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.

++: 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 \$8++ per person per additional entrée.

Banquet Room Information and Upgrades

Banquet Room Rental Information and Upgrades:

The standard time allotted for the Banquet Buffet and Dinner Events is 4 Hours.

The **Site Fee** for Candlewood Valley Country Club is \$1600, which includes Setup, Standard Linens, Parking, Staffing Costs, and Cleanup.

Breakfast, Brunch, Lunch and Cocktail Receptions are allotted 2 Hours.

The **Site Fee** for a 2 Hour Event at Candlewood Valley Country Club is \$800, which includes Setup, Standard Linens, Parking, Staffing Costs, and Cleanup.

A Non-Refundable Deposit of \$1000 secures your date at the time of contract.

Adding an Additional Hour is a \$400 Flat Fee

Vendor Meals for Tableside or Banquet Buffet is \$40/pp

Kids Meals (10 and Under) are \$30 per child, and this count is included with the total guest count for any food upgrades.

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!

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

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

