



2024 BANQUETS & FINE GATHERINGS

Brunches & Showers

RACE BROOK COUNTRY CLUB
246 DERBY AVENUE, ORANGE CT 06477 | (203) 389-9521 | WWW.RACEBROOK.ORG





Breakfast Buffet

\$23.00 Per Guest | 25 Guest Minimum

SERVED UPON ARRIVAL

Fresh Sliced Fruit Display
Bakery Basket with Assorted Muffins, Scones and Pastries, Butter and Jam

BREAKFAST BUFFET

Scrambled Eggs
Home Fried Potatoes
Applewood Smoked Bacon & Breakfast Sausage
Belgian Waffles or Pancakes with Strawberries,
Whipped Cream and Warm Maple Syrup

Fountain Drinks & Lemonade, Cutting & Service of Your Cake

Customize your Breakfast Buffet with these Special Options:

Coffee & Tea Station - \$2.00 per guest

Smoked Salmon Display - \$7.00 per guest
Smoked Salmon with Capers, Red Onion, Cream Cheese and Assorted Bagels

Homestyle Quiche - \$5.00 per guest
Garden Vegetable or Bacon-Cheddar

Eggs Benedict or Eggs Florentine - \$5.00 per guest

Chef Manned Omelet Station* - \$8.00 per guest
Ham, Cheddar Cheese, Broccoli, Peppers, Mushrooms, Fresh Tomatoes, Sautéed Onions, Bacon
*\$50 Chef Fee per 50 Guests

Cake Served Ala Mode - \$2.00 per guest
Cake not provided by Race Brook Country Club

Mimosa Jug - \$100 Per Jug (One Jug Serves 35)
Sangria Jug - \$100 Per Jug (One Jug Serves 35) | Choice of Red, White, or Pink Available

*Prices are subject to 20% Service Charge & Current Connecticut State Sales Tax and Room Fee. Pricing is guaranteed until December 31, 2024.





Brunch Buffet

25 Guest Minimum | 2 Entrees for \$38 Per Guest | 3 Entrees for \$41 Per Guest

BUFFET INCLUDES

Fresh Sliced Fruit Display, Assorted Muffins, Scones and Pastries, Butter and Jam, Scrambled Eggs,
Home Fried Potatoes, Applewood Smoked Bacon & Breakfast Sausage, Buttermilk Pancakes,
House Salad with Balsamic and Bleu Cheese Dressings, Fresh Vegetable of the Day, Warm Rolls and Butter

ENTREES:

Roasted Salmon & Herb Olive Oil Crust
Salmon with Sweet & Sour Glaze
Baked Cod Oreganata
Sole Florentine with Lemon Butter Sauce
Chicken Marsala, Caprese, Piccata or Francaise
Roast Pork Loin with Apple Cranberry Chutney
Penne ala Vodka
Seasonal Vegetable Risotto

Fountain Drinks & Lemonade, Cutting & Service of Your Cake

Customize your Brunch Buffet with these Special Options:

Coffee & Tea Station - \$2.00 per guest

Smoked Salmon Display - \$7.00 per guest

Smoked Salmon with Capers, Red Onion, Cream Cheese and Assorted Bagels

Homestyle Quiche - \$5.00 per guest

Garden Vegetable or Bacon-Cheddar

Eggs Benedict or Eggs Florentine - \$5.00 per guest

Chef Manned Omelet Station* - \$8.00 per guest

Ham, Cheddar Cheese, Broccoli, Peppers, Mushrooms, Fresh Tomatoes, Sautéed Onions, Bacon

**\$50 Chef Fee per 50 Guests*

Cake Served Ala Mode - \$2.00 per guest

Cake not provided by Race Brook Country Club

Mimosa Jug - \$100 Per Jug (One Jug Serves 35)

Sangria Jug - \$100 Per Jug (One Jug Serves 35) | *Choice of Red, White, or Pink Available*

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Luncheon Buffet

25 Guest Minimum

BUFFET INCLUDES

House Salad with Balsamic and Bleu Cheese Dressings, Warm Rolls & Butter,
Roasted Yukon Gold Potatoes, Rice Pilaf or Mashed Potatoes, Seasonal Vegetables

ENTREES

1 Entrée \$26.00 Per Guest | 2 Entrées \$30.00 Per Guest | 3 Entrées \$34.00 Per Guest

Roasted Salmon with Herb Olive Oil Crust
Salmon with Sweet and Sour Glace
Baked Cod Oreganata
Sole Florentine with Lemon Butter Sauce
Chicken Breast Marsala, Caprese, Piccata or Francese
Roast Pork Loin with Apple Cranberry Chutney
Penne ala Vodka
Orecchiette with Sausage and Broccoli
Penne Primavera with Garlic Oil Sauce

Fountain Drinks & Lemonade, Cutting & Service of Your Cake

Customize your Lunch Buffet with these Special Options:

Coffee & Tea Station - \$2.00 per guest

Artisan Cheese & Vegetable Crudit  \$275 per 50 Guests

Chef Manned Carving Stations - \$50 Chef Fee per 50 Guests

New York Strip Steak & Mushroom Demiglace	\$16.00 per guest
Baked Ham & Brown Sugar Glaze	\$8.00 per guest
Roast Turkey Breast, Cranberry Mayo	\$9.00 per guest

Cake Served Ala Mode - \$2.00 per guest

Cake not provided by Race Brook Country Club

Mimosa Jug - \$100 Per Jug (One Jug Serves 35)

Sangria Jug - \$100 Per Jug (One Jug Serves 35) | Choice of Red, White, or Pink Available

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Plated Luncheon

\$32.00 Per Guest

SALAD COURSE

Choose One:

House Salad & Balsamic Vinaigrette

Classic Caesar Salad

Harvest Salad

Goat Cheese, Cranberries, Candied Pecans and Sherry Vinaigrette

ENTRÉES

Served with Chef's Starch & Vegetables. Choose Up to Two:

Roasted Salmon & Herb Olive Oil Crust

Salmon with Sweet & Sour Glace

Baked Cod Oreganata

Sole Florentine & Lemon Butter Sauce

Chicken Marsala - or - Chicken Caprese

Hangar Steak & Chimichurri

Herb Marinated Flank Steak

Seasonal Vegetarian Risotto

Vegetable Ravioli

INCLUDED

Fountain Drinks & Lemonade, Cutting & Service of Your Cake

Cake not provided by Race Brook Country Club

Coffee & Tea Station - \$2.00 per guest

Cake Served Ala Mode - \$2.00 per guest

Cake not provided by Race Brook Country Club

Mimosa Jug - \$100 Per Jug (One Jug Serves 35)

Sangria Jug - \$100 Per Jug (One Jug Serves 35) | Choice of Red, White, or Pink Available

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Banquet Policies

All reservations and agreements are made upon and subject to the house rules, regulations and bylaws of Race Brook Country Club and the following conditions. A non-refundable advanced deposit may be required along with the signed contract to confirm the booking.

GUARANTEES - A final guarantee of attendance as well as half of the estimated payment must be submitted to the catering office no later than five (5) business days prior to the function. Once the guarantee is given, it is not subject to reduction. We will prepare and set-up for 5% over the guarantee. Should the number of attendees increase the day of the function, the actual number served will be charged. In the event a guarantee is not received within the allotted time, the catering office will charge for the number indicated on the original contract.

SERVICE CHARGE AND TAX - All food, beverage, rentals and services are subject to 7.35% state sales tax. A service charge of 20% will be added to all food and beverage charges. Qualifying tax-exempt organizations must submit a CERT 112, 119 or 123. The approved form must be provided to the Club prior to the event.

FOOD AND BEVERAGE - All food and beverage items must be provided by the Club. All food and beverage must also be consumed on the premises and may not be removed. All menu selections must be submitted to the Banquet Office at least (2) weeks prior to your event. On buffets, the Club will provide ample amounts of food for the guaranteed number of guests anticipated. With this policy we decline carry out containers during or after buffet service. Price increases and current menu price take precedence. To protect our members and their guests, Race Brook Country Club reserves the right to cancel beverage service for any of the following reasons: (1) possession of alcohol by attendees that has not been purchased through the Club; (2) noncompliance with either Race Brook Country Club liquor policy or the State of Connecticut Liquor Regulations; (3) any circumstances judged by management that would endanger members, guests or property. We reserve the right to refuse service to anyone, at the Club's discretion, that appears intoxicated.

DISPLAYS AND PERSONAL PROPERTY - Each client will have a maximum of one hour prior to the event start time to set up personal decorations. The Club does not permit anything to be affixed to the floors, walls, doors or ceilings either permanently or temporarily. Any damage caused by, but not restricted to, nails, glue, tape or tacks will be the responsibility of the member/member's guest. The client agrees to pay for any repairs in order to return any damaged sites to its original state. The Club will not assume responsibility for damage or loss of any merchandise or articles left in the Club prior to, during or following the event.

FUNCTION ROOM POLICY - The Club reserves the right to reassign banquet space due to a change in schedule, anticipated attendance or changes in program. All changes will be communicated prior to the event. Also, each contract has a designated start and end time for the function. Should the event exceed the allotted time by more than 30 minutes, there will be a charge assessed.

CANCELLATION POLICY - Meeting room cancellations will be accepted up to [10] business days prior to the function. All events will submit a deposit or agree to a cancellation fee outlined in your contract. Functions that cancel with less than [10] business day's notice, or do not cancel at all, will be charged up to 100% of estimated revenue. All deposits are non refundable for cancelled events.

DRESS CODE - Dungarees, jeans, designer jeans, and denim are not permitted inside the clubhouse at any time.

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Event Proposal Form

Please note that this is a proposal form that must be submitted for further review. It is subject to final confirmation.

Primary Contact: _____

Please write your name, phone number, and email address

Event Name for Directional Sign: _____

Proposed Date of Event: _____/_____/_____ Proposed Start Time: _____

Estimated Duration of Event: _____ Estimated # of Attendees: _____

Location of Event*: _____ Color of Linen & Napkins _____

Price Range for Event: _____ Centerpieces*: _____

Name/Type of Entertainment*: _____ Dance Floor Placement*: _____

*If applicable; write "none" or leave blank if it is not.

Other Event Requirements: _____

Please fill out your desired package and menu items below:

PACKAGE CHOICE & MENU ITEMS	COST

Signature of Proposer: _____ Date: _____

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