



2024 BANQUETS & FINE GATHERINGS

Cocktails & Dinner

Race Brook Country Club provides its members and guests with a classic experience where no detail is overlooked. Each of our rooms lends a sophisticated atmosphere to each event, and walls of windows that offer a spectacular view of the beautifully manicured golf course and gardens. It is the perfect private settings for everything from a small dinner event to a large celebration. The picturesque view, attentive staff and delectable cuisine all combine for the perfect setting for your next event.

RACE BROOK COUNTRY CLUB

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

Cocktail Receptions

DISPLAYS & STATIONS

ARTISAN CHEESE & VEGETABLE CRUDITÉ

\$275 PER 50 GUESTS

A variety of domestic & imported cheese, flat breads, assorted cut vegetables with dipping sauces

ANTIPASTI DISPLAY

\$12.00 PER GUEST

Assortment of Imported and Domestic Meats and Cheeses, Marinated Olives, Roasted Red Peppers, Marinated Artichokes and Mushrooms, Eggplant Caponata, Mozzarella and Tomato Salad, Assorted Breads and Rolls

BRUSCHETTA STATION

\$8.00 PER GUEST

6 Types of Bruschetta & Assorted Spreads Displayed to be Served on Fresh Grilled Ciabatta Crostini
Toppings Include 3 Olive Tapenade, Tomato & Roasted Garlic, Wholegrain Mustard Seed, Chicken, Ricotta Cheese, Roasted Eggplant, Cheese Spread with Truffle Oil, Buffalo Mozzarella, Balsamic Reduction, Olive Oil & Other Finishing Touches

RAW BAR

\$25.00 PER GUEST

Chilled Jumbo Shrimp, Clams and Oysters on the Half Shell, Cocktail Sauce, Lemon Wedges, Hot Sauce, Horseradish Sauce

PIZZA STATION

\$9.00 PER GUEST

Assortment of Fresh-Made Pizzas with Artisan Toppings

MEATBALL STATION

\$9.00 PER GUEST

Beef or Turkey Meatballs Served Hot in Chafers with Your Choice of Sauce:
Sour Cream, Black Pepper Mint Sauce, Cremini Mushroom Merlot Reduction,
Classic Marinara Sauce, Soy Ginger Glaze or Buffalo Sauce

SELF-SERVE PASTA STATION

PRICE PER GUEST VARIES

Choose from Penne ala Vodka, Tortellini with Basil Alfredo and Pasta Primavera - \$5.00 Each Per Guest
Cheese Ravioli - or - Roasted Vegetable Ravioli - \$6.00 Each Per Guest

50 GUEST MINIMUM

Cocktail Receptions

DISPLAYS & STATIONS

SLIDERS STATION

\$9.00 PER GUEST

Mini Hamburgers, Mini Cheeseburgers, and BBQ Pulled Pork Sliders, Cole Slaw, French Fries, Ketchup, Mustard, and Pickles

NYC STATION

\$12.00 PER GUEST

Warm New York Salted Soft Jumbo Pretzels, Mini Reuben Sandwiches, Potato Knishes, and Mini Hot Dogs Served with Cheese Sauce, Mustard, Ketchup, Sauerkraut, Relish & Thousand Island

TACO STATION

\$13.00 PER GUEST

+\$4.00 PER GUEST TO ADD GRILLED STEAK

Grilled Chopped Chicken and Taco Beef Served with Warm Flour Tortillas, Sour Cream, Pico de Gallo, Salsa, Guacamole, Shredded Cheese, Sautéed Peppers & Onions, Shredded Lettuce, Tortilla Corn Chips, Refried Beans and Rice

MASHED POTATO BAR

\$9.00 PER GUEST

Mashed White Potatoes and Sweet Potatoes Served with Toppings Including: Bacon, Chives, Caramelized Onions, Sour Cream, Shredded Cheddar Cheese, Broccoli, Butter, Brown Sugar, and Mini Marshmallows

ICE CREAM SUNDAE BAR

\$9.00 PER GUEST

Chocolate and Vanilla Ice Cream, Hot Fudge, Caramel Sauce, Candy Bar, Crushed Oreos, M & M's, Gummie Bears, Chocolate and Rainbow Sprinkles, Strawberries, Cherries, and Whipped Cream

VENETIAN TABLE

\$13.00 PER GUEST

Assorted Mini Pastries and Petit Fours, Dessert Bars, Chocolate Covered Strawberries, Tiramisu, Cheesecake, Lemon Meringue Pie, Carrot Cake, and Flourless Chocolate Torte

HAND-PASSED MINI DESSERTS

\$12.00 PER GUEST

Choose up to 4 of these Desserts:

Mini Chipwich Sandwiches, Mini Crème Brûlée, Cheesecake Lollipops, Fried Oreos, Chocolate Covered Strawberries

50 GUEST MINIMUM

Dinner Receptions

HAND-PASSED & STATIONED HORS D'OEUVRES

FROM THE LAND

MINI BEEF WELLINGTON	175 PER 50 PIECES
THAI BEEF SKEWERS	100 PER 50 PIECES
HOISIN GLAZED CHICKEN WRAPPED IN BACON	75 PER 50 PIECES
CHICKEN SATAY	60 PER 50 PIECES
SPICY SESAME CHICKEN	60 PER 50 PIECES
FRANKS IN A BLANKET	60 PER 50 PIECES
ITALIAN SAUSAGE & PEPPER STUFFED MUSHROOM	60 PER 50 PIECES
BEEF TENDERLOIN CROSTINI & HORSERADISH CRÈME*	100 PER 50 PIECES

FROM THE SEA

TEMPURA BATTERED SHRIMP	175 PER 50 PIECES
SCALLOPS WRAPPED IN BACON	125 PER 50 PIECES
COCONUT SHRIMP W/ CHILI GARLIC	125 PER 50 PIECES
CLAMS CASINO	105 PER 50 PIECES
MINI MARYLAND CRAB CAKES	125 PER 50 PIECES
JUMBO SHRIMP COCKTAIL*	175 PER 50 PIECES
AHI TUNA WONTON CHIP & WASABI AIOLI*	100 PER 50 PIECES

VEGETARIAN

RASPBERRY & BRIE PHYLLO BITES	90 PER 50 PIECES
VEGETABLE SPRING ROLLS	90 PER 50 PIECES
POTATO PANCAKES	50 PER 50 PIECES
GRILLED CHEESE QUESADILLA	65 PER 50 PIECES
VEGETABLE POT STICKERS	90 PER 50 PIECES
WILD MUSHROOM RISOTTO CROQUETTE	80 PER 50 PIECES
TOMATO & MOZZARELLA BRUSCHETTA*	75 PER 50 PIECES

ARTISAN CHEESE & VEGETABLE CRUDITÉ STATION*

275 PER 50 GUESTS

A variety of domestic & imported cheese, flat breads, assorted cut vegetables with dipping sauces

RAW BAR*

25 PER GUEST | 50 GUEST MINIMUM

Chilled Jumbo Shrimp, Clams and Oysters on the Half Shell, Cocktail Sauce, Lemon Wedges, Hot Sauce, Horseradish Sauce

**Please note that these items are served cold or chilled. Items not marked with a * are served warm.*

Dinner Packages

STATION PARTY PACKAGE

\$65 PER GUEST

50 Guest Minimum

Add 3rd Station for +\$5.00 Per Guest

ARTISAN CHEESE & VEGETABLE CRUDITÉ

Imported and Domestic Cheeses with Fresh Fruit and Vegetable Crudités

ONE HOUR HAND-PASSED HORS D'OEUVRES

CHOOSE ANY 3 FROM OUR HAND-PASSED HORS D'OEUVRES SELECTIONS

HOUSE SALAD & 2 DRESSINGS

WARMS ROLLS & BUTTER

CHOOSE 2 STATIONS:

CREATE YOUR OWN PASTA

+ \$50 Chef Fee

Penne, Tortellini, and Farfalle Pasta Tossed with choice of Pesto, Alfredo, or Marinara Sauce, Olive Oil, Grated Parmesan, Italian Sausage, Grilled Chicken, Seasonal Roasted Vegetables, Garlic Knots

TURKEY BREAST CARVING STATION

\$50 Chef Fee | +\$8 Per Guest for Beef Tenderloin

Roast Turkey Breast with Cranberry Mayo | Beef Tenderloin served with Horseradish Cream Sauce

TACO BAR

Chicken, Beef, Pico de Gallo, Cheddar Cheese, Sour Cream, Salsa, Guacamole, Shredded Lettuce, Hard Taco Shells, Soft Tortillas

MASHED POTATO BAR

Mashed White Potatoes and Sweet Potatoes Served with Toppings Including: Bacon, Chives, Caramelized Onions, Sour Cream, Shredded Cheddar Cheese, Broccoli, Butter, Brown Sugar, and Mini Marshmallows

SLIDER STATION

Mini Hamburgers, Cheeseburgers, and BBQ Pulled Pork Sliders, Cole Slaw, French Fries, and condiments

COFFEE & DESSERT STATION INCLUDED

ICE CREAM SUNDAE BAR

COFFEE & TEA STATION

Dinner Packages

PLATED DINNER PACKAGE

SALAD OPTIONS

Please Select One

RBCC HOUSE SALAD

Field Greens, Grape Tomatoes, Cucumbers, Radishes,
Carrots, and Citrus Vinaigrette

THE HARVEST SALAD

Mesclun Greens, Dried Cranberries, Candied Pecans,
Goat Cheese, and Sherry Vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine, Herb Croutons, Shaved Parmesan,
& House-Made Caesar Dressing

ENTRÉE OPTIONS

Please Select Up to Three

FAROE ISLAND SALMON

\$44 PER PLATE

Pan-Seared Salmon, Honey & Lemon Glaze

ATLANTIC SWORDFISH

\$48 PER PLATE

Pan-Seared Swordfish, Lemon Wine Sauce

SEAFOOD STUFFED SOLE FILET

\$44 PER PLATE

2 Filets of Sole, Shrimp, Scallops, Langostinos &
Herb Cracker Stuffing, Lemon Wine Sauce

CHICKEN FLORENTINE

\$42 PER PLATE

Seared egg-battered Chicken Breasts, Lemon Wine Sauce

CHICKEN MARSALA

\$42 PER PLATE

Pan-seared Chicken Breasts,
Wild Mushroom Marsala Wine Sauce

ROAST BEEF PRIME RIB

MARKET PRICE PER PLATE

Mushroom Demiglace

FILET MIGNON

MARKET PRICE PER PLATE

Seasoned & Seared 8oz Center-Cut Filet, Mushroom Demiglace

EGGPLANT ROLLATINI

\$40 PER PLATE

Ricotta and basil filled eggplant baked with house-made marina-
ra, served with linguini pasta

PENNE A LA VODKA

\$32 PER PLATE

Traditional vodka sauce with plum tomatoes, onions,
garlic and basil tossed with penne pasta

RACK OF LAMB PERSILLADE

MARKET PRICE PER PLATE

Tender Rack of Lamb with an Herb Crust

ENTRÉE ACCOMPANIMENTS

*Please Select One Starch & One Vegetable
to be Served with All Entrée Options*

STARCH

RICE PILAF

ROASTED POTATOES

GARLIC MASHED POTATOES

RISOTTO

SWEET POTATOES

VEGETABLE

ROASTED BRUSSEL SPROUTS

SEASONAL CAULIFLOWER MEDLEY

GRILLED ASPARAGUS

STEAMED HARICOT VERTS

ROASTED PEPPERS & ZUCCHINI MEDLEY

DESSERT SERVICE

CHOICE OF DESSERT (SEE DESSERT PAGE)

COFFEE & TEA STATION

Dinner Packages

BUFFET DINNER PACKAGE

BUFFET INCLUDES

RBCC HOUSE SALAD WITH TWO DRESSINGS
WARM ROLLS WITH SWEET BUTTER
CHEF'S SELECTION OF STARCH & SEASONAL VEGETABLES

ENTREES

Please Select Two

ROASTED SALMON & HERB OLIVE OIL CRUST
SALMON & CITRUS BEURRE BLANC
BAKED COD OREGANATA
SOLE FLORENTINE & LEMON BUTTER SAUCE
CHICKEN MARSALA, PICATTA, CAPRESE, OR FLORENTINE
MEATBALLS & MARINARA
MEATBALLS & BOURBON SAUCE
PENNE ALA VODKA, ALFREDO OR MARINARA
SAUSAGE & BROCCOLI ORECCHIETTE

CHEF ATTENDED CARVING STATION

Please Select One

HERB ROAST TURKEY BREAST & HOUSE MADE GRAVY
BOURBON MAPLE GLAZED VIRGINIA HAM
NEW YORK STRIP & MUSHROOM DEMIGLACE | +\$4.00 PER GUEST
ROAST BEEF TENDERLOIN & HORSERADISH CREAM SAUCE | +\$8.00 PER GUEST

DESSERT

CHOICE OF DESSERT

See Dessert Page

COFFEE & TEA STATION

\$49 Per Adult | 25 Guest Minimum

Dinner Packages

DESSERT OPTIONS

PLATED & BUFFET DINNER DESSERT OPTIONS

One Selection Included with Meal

SEASONAL PIE A LA MODE
NEW YORK STYLE CHEESECAKE
CHOCOLATE FUDGE LAYER CAKE
CARROT CAKE
TIRAMISU

PLATTER OF COOKIES & BROWNIES FOR EACH TABLE

PLATTER OF ASSORTED MINI DESSERTS FOR EACH TABLE

See Hand-Passed Mini Desserts for up to Four Selections

HAND-PASSED MINI DESSERTS CHOOSE 4

+\$12 Per Guest with Meal

MINI CHIPWICH SANDWICHES
MINI CRÈME BRULÉE, CHEESECAKE LOLLIPOPS,
FRIED OREOS, CHOCOLATE COVERED STRAWBERRIES

ICE CREAM SUNDAE BAR

+\$9 Per Guest with Meal

CHOCOLATE AND VANILLA ICE CREAM, HOT FUDGE, CARAMEL SAUCE,
CANDY BAR, CRUSHED OREOS, M & M'S,
GUMMIE BEARS, MINI MARSHMALLOWS,
CHOCOLATE AND RAINBOW SPRINKLES,
STRAWBERRIES, CHERRIES, AND WHIPPED CREAM

VENETIAN TABLE

+\$13 Per Guest with Meal

ASSORTED MINI PASTRIES AND PETIT FOURS, DESSERT BARS,
CHOCOLATE COVERED STRAWBERRIES,
TIRAMISU, CHEESECAKE, LEMON MERINGUE PIE,
CARROT CAKE, AND FLOURLESS CHOCOLATE TORTE

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 confirmation 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 (1) hour prior to the event to set up personal displays and 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.