

CONTEMPORARY RECEPTION

123/133 per person | Higher prices Saturdays. Plus 20% service charge and CT state sales tax.
A modern alternative to a sit-down dinner. Includes top-shelf open bar and champagne toast.

COCKTAIL HOUR

Cheese Table

Assorted cheeses, cracker varieties, sliced pepperoni and fresh raw vegetables with tangy dip

Stationary Hot Hors d'Oeuvres

For a complete description, see our Dinner Menu.

SALAD STATION Select one

Field Greens

With diced tomatoes, slivered almonds and fresh mozzarella; served with raspberry vinaigrette

Cobb

With mesquite grilled chicken, bacon, tomato, black olives and hard boiled eggs; served with vinaigrette and honey mustard dressings

Caesar

Traditional style

Apple Gorgonzola Salad

With sliced apples, dried cranberries, Gorgonzola, and walnuts; served with balsamic vinaigrette

Garden

With tomato, cucumber, carrots, pepperoncini and croutons; served with house-made creamy Italian dressing

PASTA STATION Select two

Penne alla Vodka

Fresh tomato cream sauce with fresh basil, garlic, flambéed vodka

Farfalle alla Norma

Eggplant, sausage, spinach and mushrooms

Paglia e Fieno

Fresh egg and spinach pasta sautéed with prosciutto and bacon

Gemelli alla Puttanesca

Kalamata olives, roasted and fresh tomatoes and garlic

Penne al Pesto

Fresh basil, garlic, pignoli nuts, olive oil and grated Parmesan cheese

Tortellini Alfredo

Rich egg and cream sauce blended with Romano cheese

DESSERT

Sweet Dreams Table **(included)**

Chocolate cordials, assorted pastries, chocolate-dipped strawberries and biscotti. Coffee table offering flavorful syrups. Your own wedding cake served alongside.

Viennese Table Upgrade

Upgrade your Sweet Dreams Table to our full Viennese Table

ADDITIONAL STATIONS Select two

Carving Station Select two meats

Served with rolls and condiments. Includes potato and vegetable.

Roast Tenderloin of Beef *Roasted Turkey Breast*
Hot Corned Beef *Baked Ham*

Sushi Station

Platters with cucumber roll, avocado roll, Inari (fried bean curd), California roll, eel roll, shrimp roll, yellow fin tuna, salmon and crabstick; served with pickled ginger and wasabi sauce

Tuscan Station

Sliced soppressata & prosciutto, Fontinella cheese, Kalamata olives, grilled artichokes, stuffed cherry peppers, mozzarella & tomato salad, flatbread crackers and house-made stuffed breads (broccoli, eggplant and pepperoni)

Tailgate Station

Marinated Flank Steak

Seasoned with a lime vinaigrette

Cheese Sliders

Served with French fries and appropriate condiments

Chicken Wings

Buffalo chicken

Coleslaw

House-made, zesty slaw

New England Station

New England Clam Chowder

House-made, served with oyster crackers

Stuffed Clams

Baked on the half shell with toasted, seasoned crumbs

Lobster Mac and Cheese

Rich mac and cheese with cold water lobster added, topped with toasted panko crumbs

Tomato Cucumber Salad

Tomatoes and cucumbers marinated in EVOO, apple cider vinegar with a blend of herbs and spices

Southwestern Station

Beef Brisket

Rich, flavored cut, slow cooked with southern spices to a tender doneness. Served with dinner rolls

Pulled Pork

In a tangy barbeque sauce. Served with cornbread

Mac and Cheese

Rich, creamy, homestyle topped with toasted panko crumbs

Cowboy "Caviar"

Traditional-style house-made salsa with black beans and corn. Served with house-made tortilla chips

DINNER MENU

A Q U A T U R F
Club

2026

PRICE OF ENTRÉES INCLUDES

Wedding Reception

Saturday Evening: 6 hours
Friday or Sunday: 5½ hours

Open Bar

Top-shelf liquor, house wine & draft beer

Champagne Toast

Salad Course

Served with house-made rolls & butter

Pasta Course

You may substitute this course with a pasta station offered during your cocktail hour

Potato & Vegetable

Ice Cream & Topping

Served with your self-provided wedding cake

Linen

White floor-length tablecloths, white napkins, choice of color overlay

Professional Maitre D'

Private Bridal Suite

Lantern Centerpieces

PERSONALIZE YOUR MENU

Design your own menu and budget by choosing from an array of options for your cocktail hour, enhance your course selection or offer an additional third course.

Chair Covers

White, ivory or black chair covers with colored sash

7

Bottled House Wine Service

White and red served throughout dinner

6

Grey Goose, Patron and Woodford Reserve

6

Bottled Beer

Choice of 3

6

Bottled Microbrew

Choice of 2

8

Special Requested Draft Beer

MP

Special Requested Microbrew Draft Beer

MP

Frozen Drink Station

Margaritas, Daiquiris, Piña Coladas, Mudslides

9

Signature Drinks

2

Dry Ice

300

Sparkling Ice Carving

Displayed throughout cocktail hour

250

COCKTAIL HOUR SELECTIONS

Priced per person, per hour.

Cheese Table

Assorted cheeses, cracker varieties and hand-sliced pepperoni
*Add fresh vegetables and dip: +3

7

Charcuterie Board

Prosciutto, sliced soppressata, sliced pepperoni, ciliegine, assorted specialty cheeses, olives, stuffed cherry peppers and figs

12

Tuscan Table

Fresh mozzarella and tomato salad, sliced soppressata and Parma Prosciutto, Kalamata olives, grilled artichokes, stuffed cherry peppers, stuffed breads (broccoli, eggplant and pepperoni), assorted cheeses, crackers and pepperoni

13

*Add a chef hand-slicing the meats with our authentic Berkel meat slicer: +2

*Add to Hors d'Oeuvre Fare: +5

Stationary Hot Hors d'Oeuvre Fare

Includes Cheese Table and the following:

15

Crab Rangoon

Mini Pierogies

Bruschetta

French Onion Boule

Grilled Portobello Mushrooms

Brie and Cranberry Tarts

Risotto Cakes

Spanakopita

Blackened Swordfish

Pork Dumplings

Sesame Chicken

Assorted Paninis

Deluxe Stationary Hot Hors d'Oeuvre Fare Add-Ons: \$2/item

Crab Cakes with Red Pepper Aioli

Fried Calamari

Veal Meatballs with Ricotta Cheese

Old Bay Shrimp Scampi

Crispy Shrimp with Chipotle Aioli

Lobster Mac and Cheese

Parmesan Truffle Fries

Spiedini with House-Made Fried Mozzarella

Passed Scallops & Bacon

4

Passed Clams Casino

3

Passed Grilled Lamb Chops

MP

Raw Bar

All items are priced per piece, minimum of 200 pieces

Oysters: 2.5

Clams on the Half Shell: 2

U-12 Shrimp Cocktail: 4.5

Lobster Tails: MP

The following can be added to Cocktail Hour Hors d'Oeuvre Fare:

Seasonal Fruit Platter

5

Carving Station

Served with assorted rolls and condiments. Select one:

New York Strip: 9

Pork Loin: 5

Corned Beef: 6

Filet Mignon: MP

Smoked Salmon: 8

Prime Rib: MP

Roasted Turkey: 5

Pasta Station

Served with grated cheese and crushed red pepper. Select two:

8

Penne alla Vodka

Penne alla Norma

Paglia e Fieno

Penne al Pesto

Tortellini Alfredo

Sushi Platters

Platters of assorted rolls: cucumber, avocado, California, eel, etc.

15

Soup Bar

Select three:

6

Butternut Squash Bisque

Cream of Broccoli

Beef Barley

Pasta Fagioli

Seafood Bisque

Potato Leek

Gazpacho

S A L A D Select one**House Garden Salad**

Choice of rice wine vinaigrette, raspberry vinaigrette, Italian vinaigrette, house creamy Italian or balsamic vinaigrette

Traditional Caesar Salad

Salad Course enhancements:

Chopped Salad

Iceberg lettuce, bacon, red onion, diced tomatoes, cucumbers and cheddar cheese. Served with rice wine vinaigrette

5

Apple Gorgonzola Salad

Field greens, fresh sliced apples, gorgonzola cheese, walnuts and dried cranberries. Served with balsamic vinaigrette

4

Field Green Salad

Field greens, diced tomatoes, fresh mozzarella and sliced almonds. Served with raspberry vinaigrette

4

E N T R É E S Select three

Add a vegetarian option for no additional charge. GF denotes entrée is gluten-free. *Indicates your guests are offered their choice of meat doneness.

Prime Rib*

Slow roasted, hand-sliced club cut, GF

111/121

Filet Mignon*

Roasted, hand-sliced medallion draped in a red wine demiglace, GF

113/123

Filet Mignon Oscar*

Roasted, hand-sliced medallion topped with crab meat and house-made béarnaise sauce, GF

115/125

Roasted New York Sirloin*

Generous portion, hand-sliced. Served with a red wine reduction, GF

108/118

Surf and Turf #1*

Roasted filet mignon paired with two baked stuffed shrimp

119/129

Surf and Turf #2*

Roasted filet mignon paired with lobster tail stuffed with crabmeat, cracker crumbs and herbs

MP

Baked Stuffed Shrimp

Four jumbo shrimp stuffed with a crabmeat and herb stuffing

108/118

Shrimp Scampi

Five jumbo shrimp sautéed with white wine, capers, butter and garlic. Served over house risotto, GF

108/118

Baked North Atlantic Cod

Flaky white fish topped with crunchy cracker crumbs, finished with white wine, lemon and butter

109/119

Pan Seared Salmon

Filet seared with a whole grain mustard, honey-ginger glaze, GF

109/119

Nantucket Sea Scallop Casserole

Casserole of sea scallops served in a white wine and lemon reduction, topped with diced red and green bell peppers and crispy cracker crumbs

MP

Chicken Florentine

Chicken breast floured, dipped in egg and sautéed. Served over baby spinach with a sherry wine, lemon cream sauce

106/116

P A S T A Select one**Penne Pasta with House Bolognese Sauce****Penne Marinara**

Penne alla Vodka
Fresh tomato cream sauce, with fresh basil, garlic, flambéed vodka

Pasta Course enhancements:

Paglia e Fieno

House-made egg and spinach pasta with prosciutto, bacon and butter

5

Cavatelli

With broccoli and garlic

5

Baked Manicotti

Fresh pasta tubes filled with ricotta and Parmigiano Reggiano cheeses; baked with marinara sauce

5

Chicken à la Kathryn

Chicken breast rolled in seasoned breadcrumbs, baked, sliced and served with a smooth white wine velouté sauce

105/115

Chicken Valdestone

Chicken breast coated in breadcrumbs, sautéed and topped with house-made fresh mozzarella, covered in a marsala demiglace

106/116

Chicken Wadsworth

Chicken breast layered with fresh mozzarella, roasted red peppers, baby spinach. Wrapped with fresh prosciutto, topped with marsala demiglace, GF

107/117

Autumn Chicken

Chicken breast lightly breaded, topped with a combination of roasted butternut squash and dried cranberries. Served with a cranberry molasses demiglace

107/117

Pork Loin Pinwheel

Roasted pork loin filled with a sauté of baby spinach and prosciutto then rolled, sliced and served in a "pinwheel." Topped with a red wine and rosemary demiglace, GF

106/116

Maple Glaze Center Cut Pork Chop

Vermont maple syrup glaze

105/115

Vegetarian Eggplant Parmigiana

Thin-sliced eggplant, batter dipped and layered with a zesty marinara sauce and mozzarella cheese, GF

105/115

Vegetarian Lasagna

Pasta noodles layered with sautéed fresh vegetables and creamy ricotta cheese. Topped with a zesty marinara sauce and mozzarella cheese

105/115

Vegan Chickpea Coconut Curry

Served over basmati rice, GF

105/115

12 and Under

Chicken tenders served with tater tots, 1/2 price of selected adult entrée

POTATO Select one

Rice Pilaf
Plain Baked, served with sour cream
Garlic Whipped

Garlic Rosemary Whipped
Roasted Rosemary New Bliss

VEGETABLE Select one

Broccoli Polonaise
Green Beans, Garlic & EVOO (GF)
Broccoli with EVOO (GF)

Seasonal Mixed (GF)
Zucchini Italian Style (GF)

Vegetable course enhancements:

Roasted Parsnips, Carrots & Fennel (GF) 3
Grilled Asparagus (GF) 3

EXTRA COURSE SUGGESTIONS

Hot or Cold Soup 5
Substitute for your salad or pasta course at no charge

Sliced Honeydew & Cantaloupe 5
Substitute for your salad or pasta course at no charge

Sliced Honeydew with Prosciutto 5
House-made mozzarella & prosciutto pinwheel

Caprese Salad (seasonal) 5
House-made mozzarella and vine-ripened tomatoes

Spiedini alla Romana 8
Mozzarella lightly battered and fried, topped with a basil, lemon, tomato butter sauce

Jumbo Lump Crab Cakes 10
With roasted red pepper aioli

Jumbo Shrimp Cocktail 20

SWEETS AND SAVORIES

Vanilla Ice Cream (included)

Select one ice cream topping:
Hot Cinnamon Apples
Melba Sauce
Fresh Strawberries (seasonal)

Hot Fudge
Pecan Caramel Sauce

Flourless Chocolate Cake (GF) 6

Tiramisu 5

Carrot Cake 5

Cheesecake with Strawberries 5

Cannoli 4

Chocolate-Dipped Strawberries (seasonal) 2 for 5

Viennese Table 15

Assorted pastries, fresh filled cannoli, cheesecake, tiramisu, chocolate mousse shooters, chocolate-dipped strawberries, chocolate cordials, biscotti & cookies, ice cream sundaes with Belgian waffles, frozen strawberry daiquiris & piña colodas, gluten-free flourless chocolate cake, and assorted fresh fruit. Your wedding cake will be offered at this table. Espresso is available. Two sparkling ice carvings decorate this table!
Customize your ice carvings: 250

Sweet Dreams Table 9

Assorted pastries, chocolate-dipped strawberries, chocolate cordials, biscotti and enhanced coffee table. Your wedding cake will be offered at this table.

Cappuccino and Espresso Bar 10

Omar Coffee presenting cappuccino & espresso to your guests.

Late Night Bites Select two 10

Pulled Pork with Rolls
Spicy Chicken Wings
Fries or Sweet Potato Fries
Pretzels with Honey Mustard & Cheese Dip

Sliders
Back Nine Pizza

FOR OVER 50 YEARS.

Aqua Turf Club has been hosting exceptional wedding receptions and corporate events

We have built our reputation on providing quality, value, ambience, personalized service and always exceeding your expectations. We are honored to offer you and your guests the finest cuisine and service in Connecticut. We'll gladly assist you in creating a unique affair that will truly showcase your style.

*Higher prices for Saturdays. Prices are subject to change yearly.
All prices are subject to 20% service charge and CT state sales tax.*