

ELITE WEDDING PACKAGE

189/199 per person | Higher prices Saturdays. Plus 20% service charge and CT state sales tax.

COCKTAIL HOUR

Hot Hors d'Oeuvres

For a complete description, see our Dinner Menu.

Tuscan Table

Includes crispy raw vegetables and tangy dip.

For a complete description, see our Dinner Menu.

**Add meats sliced with an authentic Berkel Meat Slicer by our chef: +3*

Choose One: Passed Shrimp Cocktail or Sushi Platters

SALAD Select one

House Garden Salad

Choice of house creamy Italian or balsamic vinaigrette dressing

Caesar Salad

Traditional style

Chopped Salad

Iceberg, diced red onion, bacon, tomato, cucumber, and cheddar cheese. Tossed with rice wine vinaigrette dressing

Apple Gorgonzola Salad

Field greens, sliced apples, Gorgonzola cheese, walnuts and dried cranberries. Served with balsamic vinaigrette dressing

POTATO & VEGETABLE

Select from our Dinner Menu

VIENNESE TABLE

See full description on our Dinner Menu. Served with your self-provided wedding cake.

Cappuccino & Espresso Bar *(available with Viennese Table)*

LATE NIGHT BITES

See full description on our Dinner Menu.

PASTA Select one

Penne Pasta

With house-made Bolognese sauce

Penne Marinara

Penne alla Vodka

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

Baked Manicotti

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

Paglia e Fieno

Handmade spinach & egg pasta

You may substitute this course for a Pasta Station served during your cocktail hour: chef-prepared Tortellini Alfredo & Penne alla Vodka.

Substitute one course above for one item below:

Caprese Salad

Italian Wedding Soup (seasonal)

Baked French Onion Soup au Gratin

Mozzarella and Prosciutto Pinwheel

Honeydew Melon & Prosciutto

Fruit and Berry Plate

ENTRÉES Select three

Add a vegetarian option for no additional charge.

Prime Rib

Filet Mignon

Chicken Florentine

Autumn Chicken

Pan Seared Salmon

Filet Mignon & Baked Stuffed Shrimp

Roasted New York Strip Sirloin

Nantucket Sea Scallops Casserole

For a complete description of entrées, see our Dinner Menu.

Baked North Atlantic Cod

Filet Mignon Oscar

Chicken Valdestone

Chicken Wadsworth

Maple Glazed Pork Chop

PRICE INCLUDES

Open Bar

Top-shelf liquor, house wines and draft beer, Grey Goose, Patron and Woodford Reserve

Champagne Toast

Bottles of House Wine

Poured tableside

Linen

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

Chair Covers

White, ivory or black with a colored sash

Professional Maître D'

Exclusive to your wedding

Private Bridal Suite

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

<i>Crab Rangoon</i>	<i>Mini Pierogies</i>
<i>Bruschetta</i>	<i>French Onion Boule</i>
<i>Grilled Portobello Mushrooms</i>	<i>Brie and Cranberry Tarts</i>
<i>Risotto Cakes</i>	<i>Spanakopita</i>
<i>Blackened Swordfish</i>	<i>Pork Dumplings</i>
<i>Sesame Chicken</i>	<i>Assorted Paninis</i>

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

<i>Crab Cakes with Red Pepper Aioli</i>	<i>Fried Calamari</i>
<i>Veal Meatballs with Ricotta Cheese</i>	<i>Old Bay Shrimp Scampi</i>
<i>Crispy Shrimp with Chipotle Aioli</i>	<i>Lobster Mac and Cheese</i>
<i>Parmesan Truffle Fries</i>	
<i>Spiedini with House-Made Fried Mozzarella</i>	

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

<i>Oysters: 2.5</i>	<i>Clams on the Half Shell: 2</i>
<i>U-12 Shrimp Cocktail: 4.5</i>	<i>Lobster Tails: MP</i>

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:

<i>New York Strip: 9</i>	<i>Pork Loin: 5</i>
<i>Corned Beef: 6</i>	<i>Filet Mignon: MP</i>
<i>Smoked Salmon: 8</i>	<i>Prime Rib: MP</i>
<i>Roasted Turkey: 5</i>	

Pasta Station

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

<i>Penne alla Vodka</i>	<i>Penne alla Norma</i>
<i>Paglia e Fieno</i>	<i>Penne al Pesto</i>
<i>Tortellini Alfredo</i>	

8

Sushi Platters

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

15

Soup Bar

Select three:

6

<i>Butternut Squash Bisque</i>	<i>Cream of Broccoli</i>
<i>Beef Barley</i>	<i>Pasta Fagioli</i>
<i>Seafood Bisque</i>	<i>Potato Leek</i>
<i>Gazpacho</i>	

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	Garlic Rosemary Whipped
Plain Baked, served with sour cream	Roasted Rosemary New Bliss
Garlic Whipped	

VEGETABLE Select one

Broccoli Polonaise	Seasonal Mixed (GF)
Green Beans, Garlic & EVOO (GF)	Zucchini Italian Style (GF)
Broccoli with EVOO (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 Hot Fudge
Melba Sauce Pecan Caramel Sauce
Fresh Strawberries (seasonal)

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	Sliders
Spicy Chicken Wings	Back Nine Pizza
Fries or Sweet Potato Fries	
Pretzels with Honey Mustard & Cheese Dip	

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.*