

# ROYAL WEDDING PACKAGE

154/164 per person | Higher prices Saturdays. Plus 20% service charge and CT state sales tax.

## COCKTAIL HOUR

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### 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*

## SALAD Select one

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### 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

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Select from our Dinner Menu

## VIENNESE TABLE

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

## PRICE INCLUDES

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### Open Bar

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

### Champagne Toast

Bottles of House Wine  
Poured tableside

## PASTA Select one

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### 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*

*Honeydew Melon & Prosciutto*

*Italian Wedding Soup (seasonal)*

*Fruit and Berry Plate*

*Baked French Onion Soup au Gratin*

*Mozzarella and Prosciutto Pinwheel*

## ENTRÉES Select three

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Add a vegetarian option for no additional charge.

### Prime Rib

### Baked North Atlantic Cod

### Filet Mignon

### Filet Mignon Oscar

### Chicken Florentine

### Chicken Valdestone

### Autumn Chicken

### Chicken Wadsworth

### Pan Seared Salmon

### Maple Glazed Pork Chop

### Filet Mignon & Baked Stuffed Shrimp

### Roasted New York Strip Sirloin

### Nantucket Sea Scallops Casserole

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

### 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  
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

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