

# TRADITIONAL WEDDING PACKAGE

**138/148 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

### Cheese Display & Assorted Crackers

With sliced pepperoni and crisp raw vegetables with tangy dip

## SALAD Select one

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### House Garden Salad

Choice of house creamy Italian or balsamic vinaigrette dressing

### Caesar Salad

Traditional style

### Field Green Salad

With plum tomatoes, almonds, and fresh mozzarella with raspberry vinaigrette dressing

## POTATO & VEGETABLE

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Select from our Dinner Menu

## DESSERT Provide your own wedding cake

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### Vanilla Ice Cream & Toppings **(included)**

Select toppings from our Dinner Menu

### Add Sweet Dreams Table **9**

Served with your wedding cake

### Add Viennese Table **15**

Served with your wedding cake

## PRICE INCLUDES

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### Open Bar

Top-shelf liquor, house wines and draft beer

### Champagne Toast

### Bottles of House Wine

Poured tableside

### Linen

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

## 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

### Cavatelli

With broccoli and garlic

### Baked Manicotti

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

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:

*Seasonal Fruit and Berry Plate*

*Italian Wedding Soup (seasonal)*

*Honeydew Melon & Prosciutto*

*Caprese Salad*

*Mozzarella and Prosciutto Pinwheel*

*Baked French Onion Soup au Gratin*

## ENTRÉES Select three

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Add a vegetarian option for no additional charge.

### Prime Rib

### Baked North Atlantic Cod

### Chicken Florentine

### Chicken Valdestone

### Autumn Chicken

### Pan Seared Salmon

### Roasted New York Strip Sirloin

### Baked Stuffed Jumbo Shrimp

### Maple Glazed Pork Chop

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

### 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

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

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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.*