

2019 "Classic" Wedding Package

(Minimum of 100 guests)

5-Hour Reception ~ Premium 4½ Hour Open Bar

Champagne Toast ~ Self-serve Coffee Bar throughout Reception

Includes white tablecloth with colored napkins and Chiavari Chairs

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Assorted cheese display and vegetable crudités during cocktail hour

Hand-Passed Hors D'oeuvres

(Please select three)

Boneless Chicken Strips ~ Mini Quesadillas ~ Chicken Cordon Bleu Puffs

Mini Red Potato Skins ~ Stuffed Mushrooms ~ Vegetable Spring Roll

Spinach and Cheese Phyllo ~ Beef Crostini ~ Crab and Swiss on Baguette

Tomato Bruschetta ~ Caprese Skewer ~ Hot Sausage with Provolone

Salad

(Please select one)

Classic Caesar – Cut romaine hearts tossed in Caesar dressing with croutons and parmesan cheese

Field Greens Salad – Frissee, radicchio, spinach and arugula drizzled with balsamic vinaigrette

Garden Salad – Romaine and red leaf lettuce, carrots, red cabbage, cucumbers and tomatoes with our house dressing

Dinner Entrée

(Please select one entrée from each category)

BEEF

Petit Filet Mignon

Prime Rib Au Jus

Sliced Beef Tenderloin

POULTRY

Chicken Roulades

Chicken Saltimbocca

Chicken Piccata

SEAFOOD

Seared Citrus Salmon

Salmon Dijon

Newburg Stuffed Sole

All entrées served with Chef's Appropriate Potato, Fresh Seasonal Vegetable and Freshly Baked Dinner Rolls

Desert, Coffee & Tea Service

Your wedding cake provided by your bakery

Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Teas



\$79.00 per person Friday nights up until 11:00 pm, Saturday afternoons, 11:00 am – 4:00 pm,
Saturday evenings, 6:00 pm – 11:00 pm, or Sundays up until 10:00 pm

Additional fee may apply to start earlier on Saturday evening.

(Please add 18% service charge and 6.35% CT sales tax)



Glastonbury Hills Country Club

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