



Happily Ever After begins along the river

Congratulations on your engagement and welcome to Great River Golf Club – one of the top wedding venues and golf properties in Connecticut!

Our club's gorgeous setting and facilities are sure to add a striking atmosphere to your special day, while our professional event planning team will facilitate every detail.



Beauty & Life: Captured



Rachel Girouard Photography



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GREAT RIVER GOLF CLUB

130 Coram Lane | Milford, CT 06461 | 203.876.8051 | www.GreatRiverGolfClub.com

what's included

Five Hour Reception

Two Displayed and Six Passed Hors D'oeuvres

Three Course Seated Dinner

Tiered Wedding Cake

Full Service Open Bar

Champagne Toast for Each Guest

Stationed Freshly Brewed Coffees and Specialty Teas

Tables, Chairs & White or Champagne Linens

Glassware, Flatware & China

Votive Candle Centerpieces

Personal Wedding Concierge and Dedicated Event Coordinator

Use of Wedding Golf Cart

Personalized Menu Preview

Dressing Rooms

Weekday Golf Foursome

cocktail hour

Locations

Ballroom Patio – Included
Fireplace Patio - \$750.00 rental fee

Displayed Hors D'oeuvres

select two

International and Domestic Cheeses, Seasonal Fruits and Crackers
Vegetable Crudit  with Seasonal Dips
Antipasto Display with Grilled Vegetables, Marinated Mozzarella and Assorted Italian Meats
Assorted Bruschetta, Tomato, Mushroom, Grilled Vegetable and Assorted Breads

Passed Hors D'oeuvres

select six

COLD

Chesapeake Crabmeat Salad in Pastry Shells
Kobe Beef Carpaccio with Tomato Horseradish Marmalade Canap 
Gaufrette Potato with Truffled Ahi Tuna
Poached Pear and Blue Cheese Baguette
English Cucumber with Norwegian Smoked Salmon and Caper Cr me Fra che (GF)
Avocado Toast with Lemon Oil Cr me Fra che (V)
Grilled Vegetable Bruschetta Crostini
Antipasto Skewers of Fresh Mozzarella, Fresh Basil, Kalamata Olives and Grape Tomato (GF)
Gazpacho Shrimp Shooter (GF) – add \$8 pp
Jumbo Shrimp Cocktail Shooters (GF) – add \$8 pp

HOT

Cheesesteak Spring Rolls
Ratatouille Crostini (V)
Coconut Shrimp with Plum Sauce
Thai Beef Satay and Wasabi Cr me (GF)
Seasonal Soup Shooter (V, GF)
Chicken Quesadilla with Salsa
Petite Crab Cakes with Tarragon-Lemon Tartar Sauce
Four Cheese Crusted French Baguette Bites
Scallops Wrapped in Bacon Horseradish Sauce (GF)
Pretzel Bites: Barbeque Pulled Pork or Buffalo Chicken
Crispy Chicken Lemongrass Pot Sticker with Sweet & Spicy Chili Sauce
Mini Empanadas: Chicken Achiote, Argentinean Beef or Fire Roasted Vegetable (V)
Baked Brie and Raspberry in Phyllo
Herb Cheese Stuffed Mushrooms
Chorizo, Manchego Cheese & Roasted Pepper Skewer
Cocktail Franks en Cro te

V = vegan GF = gluten free

special touches

The Perfect Complement to your Cocktail Hour!

Raw Bar - \$18 pp

Jumbo Shrimp, Alaskan Crab Legs, Clams and Oysters on the Half Shell
with Cocktail Sauce and Condiments

Jumbo Shrimp Cocktail Station - \$14 pp

Cocktail Sauce and Condiments

Sushi Bar - \$18 pp

Selection of Sushi featuring Tuna Rolls, Sashimi, California Rolls, and more
with Wasabi, Soy and Ginger

Chef Attendant Optional

Carving Station - \$16 pp

Choose one item to be carved, served with a variety of breads and accompanying sauces:

Beef Tenderloin, Center Cut Prime Rib, Pork Tenderloin, Salmon en Croute

Chef Attendant Required

Roasted Clams & Oysters Station - \$12 pp

Served hot, Casino and Rockefeller Style, with traditional accompaniments

Crostini Station - \$8 pp

Gourmet Spreads, Tapenades, Chutneys, Marinated Olives & Vegetables, Artisan Breads

Pasta or Risotto Station - \$14 pp

Choice of assorted pastas and sauces

Chef's Custom Station

Customized to Clients' Requests

Ice Sculpture - starting at \$350

Custom design by world-renowned ice artist

Additional Bar During Cocktail Hour - \$300

Full bar, includes bartender

Chef Attendant Fee - \$100

traditional seated dinner

Salad Course

select one

Field Greens with Balsamic Vinaigrette

Organic Spinach with Raspberry Dressing

Traditional Caesar Salad with Shaved Grana Padano Cheese

Chef Matt's Seasonal Salad

Baby Lettuces and Micro Greens available - add \$2.50 pp

Followed with Warm Artesian Bread

Entrées

select three

Certified Black Angus Filet Mignon, Foraged Mushrooms, Risotto Cake, Vegetable Bundle,
Red Wine Reduction

Zinfandel Braised Short Rib, Roasted Fingerling Potatoes, Grilled Balsamic Asparagus

Seared Sea Salt Crusted Center Cut Ribeye Filet, Roasted Garlic Mashed, Asparagus Bundle, Crispy Onions, Tomato-
Horseradish Sauce

Smoked Maple-Glazed French Chicken, Harvest Chutney, Fingerling Potatoes, Root Vegetable

Seared Organic Chicken, Broccolini, Pecorino Risotto, Tomato, Caper, Kalamata Olive Sauce

Chicken Francaise, Sautéed Spinach, Buttermilk Mashed, White Wine and Lemon Sauce

Scottish Salmon, English Pea Risotto, Tomato Bruschetta, Wilted Spinach, Balsamic Reduction

East Coast Grilled Swordfish, Fruit Salsa, Chipotle Risotto Cake, Olive Oil Baby Arugula

Chesapeake Crab-Stuffed Colossal Shrimp, Seasonal Wild Rice Blend, Wilted Garlic Spinach

Nova Scotian Halibut with Lemon and Herbs, Green Lentils, Himalayan Rice, Roasted Cauliflower Florets, Mint Chutney

Cold Water Lobster Tail (add \$12 pp)

Jumbo Sea Scallops (add \$12 pp)

Vegetarian Entrées

select one

Crispy Eggplant Parmesan with Fresh Mozzarella, Arugula, Pasta and Pomodoro Sauce

Whole Grain Stuffed Pepper

additional dinner courses

First Course - \$7 pp

served before salad course

select one

Mussels Fra Diablo or Garlic and Fennel, served with French Baguettes

Fresh Mozzarella with Seasonal Heirloom Tomatoes, Arugula, Fresh Basil, Olive Oil,
Aged Balsamic and Cracked Pepper

Seasonal Ravioli or Pasta with Pomodoro Ragu and Shaved Grana Padano

Grilled Butternut Squash, Arugula, Fresh Mozzarella, Fig Balsamic

Sesame Seared Ahi Tuna over a Chilled Asian Salad with a Carrot Ginger Dressing

Seasonal Risotto Cake on a Bed of Frisée Salad with Lemon Thyme Vinaigrette and Crispy Prosciutto

Beef Carpaccio, Thinly Sliced Prime Filet, Shaved Red Onion, Capers, Olive Oil and Lemon

Chef's Seasonal Soups or Gazpacho with Traditional Garnishes

Norwegian Smoked Salmon with Capers, Red Onion, Hard Cooked Egg, Cocktail Breads and Horseradish Cream
(market price)

Chilled Jumbo Shrimp Cocktail Poached in White Wine and Herbs
Served with House Made Cocktail Sauce (market price)

Chilled Maine Lobster Tail (add \$12 pp)

Intermezzo Course - \$5.50 pp

served before entrées, after salad

Refreshing Sorbet served in Martini Glasses

Choice of one flavor: Lemon, Raspberry, Champagne, or Grapefruit

your wedding cake

*Meet with one of our partner bakeries to design the wedding cake of your dreams!
We are pleased to work with the following local businesses:*

Julia's Bakery – Orange, CT

Lucibello's Italian Pastry Shop – New Haven, CT

Del Prete Italian Pastry – Bridgeport, CT

dessert enhancements

Cake Plate Additions (select one) - \$3 pp

Vanilla or Chocolate Ice Cream Scoop

Cannoli

Chocolate Covered Strawberry

Dessert Table Platters - \$6 pp

Chef's Special Selections of Seasonal Desserts

Mini Dessert Bar - \$12 pp

Assorted Pastries, Mini Cheesecakes, Biscotti, Hand-Dipped Chocolate Strawberries,
Petit Fours, Macarons, Mini Cupcakes

Ice Cream Sundae Bar - \$6 pp

Vanilla Ice Cream Served with a Wide Variety of Candy Toppings, Nuts,
Hot Fudge & Caramel Sauce

Donut Wall - \$4 pp

Assorted Flavors

Includes Rental of a Decorative Display Peg Board

Cake Pops - \$12 pp

Assorted Flavors and Designs

late night snacks

A delicious and fun end to the evening!

Served during the last hour of your reception. All items can be passed or stationary.

Soft Pretzels - \$5 pp

Warm Soft Pretzels, Assorted Mustards, Melted Cheese Dips, Sauces

Grilled Cheese - \$6 pp

Assorted Breads, Cheeses and Fillings

Good ol' Popcorn - \$4 pp

Freshly Popped Popcorn, Cheddar Cheese, Caramel, Chocolate, BBQ Spice, and Additional Flavors

Milk & Cookies - \$6 pp

Fresh Warm Chocolate Chip and Assorted Cookies
Served with Shooter Glasses of Cold Milk

Pommes Frites - \$5 pp

Crispy Idaho French Fries, Sweet Potato Fries, Waffle Fries,
with Assorted Condiments, Sauces and Toppings

Mac & Cheese - \$5 pp

Three Cheese Blend, Macaroni, Browned Bread Crumbs, Assorted Toppings

Hand-Rolled Award Winning Chocolate Truffles - market price

Assorted flavors to be discussed with Chef. Great as a Wedding Favor!

beverages

*We are proud to serve a premium selection of fine liquor brands.
Your wedding includes a 5-hour open bar with the following options:*

Vodka:	Tito's Absolut Flavors
Gin:	Beefeater Tanqueray Bombay Dry
Rum:	Bacardi Captain Morgan Malibu
Scotch:	Dewar's Johnny Walker Red
Whiskey:	Seagram 7 Jack Daniels Jameson
Bourbon:	Jim Beam
Tequila:	Sauza
Cordials:	Amaretto Sambuca Coffee Liqueur Irish Cream Hazelnut Liqueur
Beer:	Budweiser Bud Light Heineken Amstel Light Coors Light Miller Lite Corona Seasonal IPAs
Signature Wine:	Chardonnay Pinot Grigio White Zinfandel Merlot Cabernet Sauvignon

TOP SHELF OPTION - add \$6 pp

Vodka:	Grey Goose Ketel One Belvedere
Gin:	Bombay Sapphire Hendrick's
Scotch:	Chivas Regal Johnny Walker Black
Whiskey:	Crown Royal
Bourbon:	Maker's Mark Knob Creek
Tequila:	Patron Silver
Cordials:	Amaretto Disaronno Bailey's Irish Cream Grand Marnier Romano Sambuca Frangelico Kahlua

A champagne toast for each guest is included in all wedding packages.

additional pricing

Children's Meals - \$30 pp

11 years and younger

select one:

Chicken Fingers & French Fries, Pasta with Butter or Marinara Sauce, Macaroni & Cheese,
Hot Dog & French Fries, Grilled Cheese & French Fries

Vendor Meals - \$40 pp

Vendors will receive one of your selected entrée selections, based on availability.

Vendors will be served after all guests.

Cora Jane Photography



Six Star Review!

“If there was a sixth star to give, Great River would get it! This venue and its wonderful wedding team were so attentive from the very first meeting all the way through to the very end. Our guests are still talking about how grand our reception looked in that big, beautiful ballroom. And our outdoor ceremony by the gazebo was stunning. If you want an incredibly dedicated staff to help you realize your dream wedding, you’ll find it at Great River. We’d choose them again in a heartbeat!”

Danielle and Jorge

A wedding day to remember!!

“We recently got married at Great River and cannot say enough about our wonderful experience! From the beginning the staff was helpful, attentive and accommodating. The food was great and our guests had a great time. Thank you to the entire Great River staff for a memorable wedding!!”

Katie and Jason