



# *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](http://www.GreatRiverGolfClub.com)

# *what's included*

Five Hour Reception

Displayed Appetizer Table and Six Passed Hors d'Oeuvres

Three Course Seated Dinner

Tiered Wedding Cake

Full Service Open Bar

Champagne Toast

Stationed Freshly Brewed Coffees and Specialty Teas

Tables, Chairs & White or Champagne Linens

Glassware, Flatware & China

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 - \$1,000.00 rental fee

### Displayed Appetizer Table

Imported and Local Cheese Display, Seasonal Berries and Fruits, Infused Honeys, Preserves, Artisanal Breads, Assorted Flatbreads & Crostini, Tomato Bruschetta, Chef's Pestos, Mediterranean Dips, Vegetable Crudités, Assorted Marinated Olives and Tapenades

### Passed Hors D'oeuvres

*select six*

#### COLD

Chesapeake Crabmeat Salad in Pastry Shells  
Kobe Beef Carpaccio with Tomato Horseradish Marmalade Canapé  
Crispy Sushi Rice with Truffled Ahi Tuna  
Poached Pear and Blue Cheese Baguette  
English Cucumber with Norwegian Smoked Salmon and Caper Crème Fraîche (GF)  
Avocado Toast with Lemon Oil Crème Fraîche (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 Crème (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 with 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 Croûte

*V = vegan   GF = gluten free*

# *special touches*

*The Perfect Complement to your Cocktail Hour!*

Raw Bar - \$20 pp

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

Jumbo Shrimp Cocktail Station - \$16 pp

Cocktail Sauce and Condiments

Ice Sculpture to accompany Seafood Stations - Market Price

Custom design by world-renowned ice artist

Sushi Bar - \$18 pp

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

Carving Station - \$24 pp

Choose two items to be carved - one choice from A and one choice from B:

A: Beef Tenderloin, New York Strip, Angus Brisket, Marinated Flank Steak  
B: Pork Tenderloin, Baked Ham Steamship, Roasted Turkey Breast, Salmon en Crouete

*Served with assorted breads, sauces, and Chef's choice of local seasonal vegetables and starch*

*\*Chef attendant required*

Roasted Clams & Oysters Station - \$16 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 Pasta or Risotto*

Tomatoes, Cipollini Onions, Broccolini, Charred Peppers, Asparagus, Mushrooms, Olives, Eggplant, Artichokes, Spinach, Sun-Dried Tomatoes, Arugula, English Peas, Roasted Garlic

Shrimp, Sausage, Prosciutto

House Made Tomato Sauce, Alfredo Sauce, Pesto, Olive Oil and Garlic

*Chef Attendant Required*

Mashed Potato Bar - \$12 pp

Freshly Mashed Yukon Gold Potatoes, Carolina Sweet Potatoes and Peruvian Purple Potatoes

Tomatoes, Cipollini Onions, Broccolini, Charred Peppers, Asparagus, Mushrooms, Olives, Eggplant, Artichokes, Spinach, Sun-Dried Tomatoes, Arugula, English Peas, Roasted Garlic, Mini Marshmallows, Brown Sugar

Cheddar Cheese, Parmesan, Sour Cream, Whipped Butter

Shrimp, Sausage, Applewood Bacon

*Chef Attendant Required*

Additional Bar During Cocktail Hour - \$300

Full bar, includes bartender

*Chef Attendant Fee - \$150*

# *traditional seated dinner*

## Salad Course

*select one*

Farmer's Blend of Mixed Field Greens, Shaved Carrots, Cucumber, Grape Tomato, Balsamic Vinaigrette

Caesar Salad: Chopped Romaine, Roasted Grape Tomatoes, Kalamata Olive, Garlic Croutons, Shaved Grana Padano Cheese, Tuscan Caesar Dressing

Deconstructed Caesar: Heart of Romaine, Roasted Grape Tomatoes, Kalamata Olive, Garlic Croutons, Shaved Grana Padano Cheese, Tuscan Caesar Dressing

Chef Matt's Seasonal Salads

Spring/Summer: Baby Arugula, Shaved Fennel, Blueberries and Cucumber Vinaigrette

Fall/Winter: Red Mustard Greens, Shaved Butternut Squash, Sweet Cranberry, Fig-Balsamic Vinaigrette

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

Followed with Warm Artisan Bread

## Entrées

*select three*

Black Angus Filet Mignon, Morel Mushrooms, Risotto Cake, Vegetable Bundle, Red Wine Demi-Glace

Sea Salt Ribeye Filet, Roasted Garlic Mashed, Balsamic Asparagus Bundle, Crispy Onions, Tomato-Horseradish Sauce

Braised Short Rib, Rosemary-Garlic Potato Puree, Grilled Balsamic Asparagus, Red Wine Reduction

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

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

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

Crab-Stuffed Shrimp, Parmesan Risotto, Tomato Bruschetta, Wilted Garlic Tuscan Kale, Basil Chutney

Mediterranean Spiced Halibut (Green Lentils-Roasted Red Pepper-Cauliflower Couscous), Lemon Puree, Micro Cilantro

Jumbo Sea Scallops (add \$12 pp)

## Vegetarian Entrées

*select one*

Crispy Eggplant Parmesan with Fresh Mozzarella, Arugula, Olive Oil Pasta, Micro Basil

Stuffed Pepper with Quinoa, Farro, Bulgur, Baby Arugula, Lemon-Olive Oil

Creamy Risotto, Grilled Balsamic Asparagus, Baby Arugula, Tomato Bruschetta, Basil Pesto

# *additional dinner courses*

## Optional First Course

*select one*

Chef's Seasonal Soups or Gazpacho with Traditional Garnishes - \$6 pp

Fresh Mozzarella, Heirloom Tomatoes, Arugula, Fresh Basil, Olive Oil,  
Aged Balsamic and Cracked Pepper - \$6 pp

Grilled Butternut Squash, Arugula, Fresh Mozzarella, Fig Balsamic - \$6 pp

Beef Carpaccio, Thinly Sliced Prime Filet, Baby Arugula, Shaved Red Onion, Capers, Olive Oil and Lemon - \$6 pp

Pastas - \$6 pp

*Bucatini, Penne, Pappardelle*

Seasonal Ravioli - \$6 pp

*Spring/Summer: Florentine Spinach, Grilled Vegetable, Asparagus and Mascarpone, Five Cheese*

*Fall/Winter: Butternut Squash, Carolina Pumpkin, Wild Mushroom, Artichoke*

Specialty Ravioli - \$8 pp

*Lobster, Crab-Shrimp, Braised Short Rib, Smoked Chicken*

Sauces for Pastas and Ravioli:

*House Made Tomato Sauce, Alfredo Sauce, Pesto, Olive Oil and Garlic*

Sesame Seared Ahi Tuna - \$10 pp

*Seaweed Salad, Carrot Ginger Dressing, Wasabi, Soy Dipping Sauce*

Chilled Jumbo Shrimp Cocktail - \$10 pp

*Frisse, House Made Cocktail Sauce, Fresh Lemon*

## Intermezzo Course - \$4 pp

*served before entrées, after salad*

Refreshing Sorbet served in Martini Glasses

Seasonal Flavors Available

# *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*

Hand-Rolled Award Winning Chocolate Truffles - \$4 pp

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

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

Viennese Table - \$12 pp

An Exquisite Assortment of Italian, French and American Pastries, Cookies, Mousses, Chocolate Dipped Fruit, Macaroons, Cannoli and Fresh Sliced Fruit

Ice Cream Sundae Bar - \$8 pp

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

Donut Wall - \$6 pp

Assorted Flavors

Includes Rental of a Decorative Display Peg Board



# *late night snacks*

*A delicious and fun end to the evening!*

*Served during the last hour of your reception*

## Soft Pretzels - \$6 pp

Warm Soft Pretzels, Assorted Mustards, Melted Cheese Dips, Sprinkles, Mini Marshmallow, Carmel and Chocolate Sauces

## Grilled Cheese - \$8 pp

Assorted Artisanal Breads,  
Spinach, Apple, Tomato, Bacon, Ham  
Brie, Swiss, Munster, American, and Swiss Cheeses  
Crispy Tater Tots

## Good ol' Popcorn - \$4 pp

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

## Pomme Frites - \$6 pp

Crispy Idaho French Fries, Sweet Potato Fries, Waffle Fries,  
Bacon, Scallion, Jalapeno, Grated Parmesan, Ranch Powder  
Barbeque, Buffalo, Honey Mustard and Cheddar Cheese Sauce

## Mac & Cheese - \$8 pp

Creamy Macaroni & Cheese  
Toasted Ritz Cracker Crumbs, Crispy Onions, Steamed Broccoli, Diced Tomato, Caramelized Onion, Peppers, Mushroom, Asparagus, Scallion, Jalapeno, Bacon, Ham, Barbequed Pulled Pork, Buffalo Chicken

## Sliders - \$12 pp

Mini Hamburger, Cheeseburger, BBQ Pulled Pork, Buffalo Chicken,  
Applewood Bacon, Pickles, Caramelized Onion, Tomato, Ketchup, Mustard, Coleslaw  
Crispy Tater Tots

## Breakfast Sandwiches - \$10 pp

Assorted English Muffins and Buttermilk Biscuits  
Fried Egg, Bacon, Ham, Sausage,  
Caramelized Onions, Peppers, Mushroom, Tomato, Jalapeno, Ketchup  
Crispy Tater Tots

## Bottled Water Station - \$2 pp

Can be added to your late night snack choice or as an exit station at the end of your wedding reception!



# 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. Great River asks that all wedding guests drink in a responsible manner throughout the event.*

# *additional pricing*

Children's Meals - \$30 pp  
*12 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 - \$50 pp

*Vendors will receive one of your selected entrées, based on availability.  
Vendors will be served after all guests.*

***All Menu Items and Enhancement Pricing are Subject to Change***

*Cora Jane Photography*



## **Great River is Everything a Bride wants in a Venue!**

**"I don't have enough great things to say. The entire staff was flawless!"**  
Samantha and Sean – November 2021

## **Absolutely Amazing Wedding Venue!**

**"I cannot recommend Great River enough as a venue! This was the only venue we toured, and they went above and beyond in every aspect."**  
Margaret and Marcello – October 2021

## **Highly Recommend!**

**"From wedding planners to servers...every detail was addressed. Staff is extremely accommodating, thorough and responsive. I would HIGHLY recommend Great River for a wedding (or event). It was a spectacular day!"**  
Susan (Mother of Bride) – July 2021

# Great River Weddings

## 2023 All-Inclusive Wedding Package Pricing

		Price Per Person ++	Guest Minimum (Under 16 months)	Guest Minimum (16+ Months)
<b>IN-SEASON</b> <i>May – October</i>	Thursday	\$130	50	75
	Friday	\$140	125	150
	Saturday	\$170	125	150
	Sunday*	\$140	100	125
<b>OFF-SEASON</b> <i>November, December, March &amp; April</i>	Thursday	\$120	50	75
	Friday	\$130	100	125
	Saturday	\$160	100	125
	Sunday*	\$130	75	100

*\*Sundays on Holiday Weekends are subject to Saturday pricing & guest minimums*

### On-Site Ceremony Package

\$2,000

#### **Say "I Do" at our beautiful Gazebo & Garden!**

Package Includes: set-up and break-down of white folding garden chairs, light refreshments for your guests upon arrival, and a private onsite rehearsal coordinated by your Event Planner & Wedding Concierge

### Cocktail Hour

Ballroom Patio – Complimentary

Fireplace Patio Rental – \$1,000

*Indoor Climate-Controlled Bar Included with Fireplace Patio Rental*

Additional Outdoor Full Bar – \$300

*Please note: All enhancement pricing is subject to change.*

++ All pricing is per person and subject to 20% Administrative Fee and 7.35% CT Sales Tax.

Gratuity is not included and is at the sole discretion of the client.



# Booking Information

## Payment Schedule

An initial deposit of \$3,500 and a signed official contract is required to confirm the date and time of your event.

Another \$3,500 deposit is due twelve (12) months prior to the event date.

A final \$3,500 deposit is due six (6) months prior to the event date.

All payments are non-refundable and non-transferable.

*Acceptable forms of payment: personal check, credit card or cashier's check*

Payment of your final event balance is due seven (7) banking days prior to your event date. We only accept credit card or cashier's check for this payment.

If the Event Sponsor does not provide payment within seven (7) business days of notice, Great River reserves the right to cancel the function. In such a case, all monies paid to date will be forfeited.

## Credit Card Authorization

A Credit Card Authorization form must be completed and returned at the time of booking. This form gives Great River the authority to charge the credit card for all unpaid costs associated with the event.

## Cancellation

Please refer to the contract for details on our cancellation policy.

## Guaranteed Minimum Count

Event Sponsor must provide Great River with a Final Count at least two weeks prior to the event date. Should this count fall below the minimum, Event Sponsor is responsible to pay the minimum. Should the Final Count increase by more than 10% within one week of the event, the Event Sponsor must pay a surcharge of 10% of the cost per person for each additional guest. Increases over 10% within 72 hours of the event cannot be guaranteed and must be approved by the General Manager and Chef. Additional fees may apply.

## Food & Beverage

All food products must be purchased from Great River. No outside food and/or beverage may be brought onto or be removed from the premises.

## Alcohol

In accordance with Connecticut State Law and Great River alcohol awareness policy, no alcohol may be purchased or served to anyone under the age of 21. Great River Staff/Management reserves the right to refuse to serve anyone believed to be intoxicated. Great River adheres to a "No Shot" policy. Great River asks that all wedding guests drink in a responsible manner throughout the event.

## Enhancement Pricing

Enhancement pricing is always subject to change.

## Gratuities

Gratuities are not included at the sole discretion of the client. The Administrative Fee is not a gratuity.

## Contact/Tours

Gail Hunt – Event Sales Manager | (203) 876-8051, ext. 132 | [ghunt@grgolfclub.com](mailto:ghunt@grgolfclub.com)

Chelsea Jones (Merritt) – Assistant Event Planner | (203) 876-8051, ext. 123 | [cmerritt@grgolfclub.com](mailto:cmerritt@grgolfclub.com)

Caitlin Wardlow – Assistant Event Planner | (203) 876-8051 ext. 103 | [cwardlow@grgolfclub.com](mailto:cwardlow@grgolfclub.com)

