

Happily Ever After ...



...begins along the river

Great River Golf Club

130 Coram Lane | Milford, Connecticut | 203.876.8051 | www.GreatRiverGolfClub.com

Congratulations on your engagement and welcome to **Great River Golf Club** – one of the region's top wedding facilities and golf properties!

We pride ourselves on making your special day unique. Our club's gorgeous setting and facilities are sure to add a striking atmosphere to your special day. Our dedicated events team will make the pre-planning, coordination and implementation of vendor and event services hassle-free, so you can enjoy seeing your dreams become reality and, more importantly, enjoy your day without the stress of planning!

Only one event is held at a time to ensure that you and your guests have all the attention you deserve. No two weddings are alike at Great River and our team will help customize your desires and streamline smooth delivery of services.

We look forward to planning your dream wedding with you!



All-Inclusive Wedding Package

Five Hour Reception

Charcuterie Display and Passed Hors d'Oeuvres

Plated Dinner

Tiered Wedding Cake

Full Open Bar

Celebratory Champagne Toast

Stationed Coffee & Tea

Tables, Gold Chiavari Chairs & White or Champagne Linens

Glassware, Flatware & China

Dedicated Event Coordinator and Personal Bridal Concierge

Use of Wedding Golf Cart & Access to On-Course Waterfall for Photos (*season/weather dependent*)

One-on-One Menu Preview with Executive Chef

Bridal Suite Access the Entire Night

Complimentary Weekday Golf Foursome



Cocktail Hour

Charcuterie Display

Imported and Local Cheeses, Assorted Italian Cured Meats, Seasonal Berries and Fruits, Artisanal Breads, Assorted Flatbreads & Crostini, Vegetable Crudités, Assorted Marinated Olives and Dips

Passed Hors d'Oeuvres

select six

SERVED CHILLED:

Kobe Beef Carpaccio with Tomato Horseradish Marmalade Canapé
 Chesapeake Crabmeat Salad in Pastry Shells
 Crispy Sushi Rice with Truffled Ahi Tuna
 Poached Pear and Blue Cheese Baguette Bites (V)
 Sweet Watermelon, Asian Chilies, Micro Cilantro, Wasabi Oil, Served in a Wonton Shell
 Avocado Toast with Lemon Oil Crème Fraîche (Vg)
 Grilled Vegetable Bruschetta Crostini (V)
 Antipasto Skewers of Fresh Mozzarella, Fresh Basil, Kalamata Olives and Grape Tomato (Vg, GF)
 Jumbo Shrimp Cocktail Shooters (GF) – add \$4 pp

SERVED WARM:

Cheesesteak Spring Rolls
 Thai Beef Satay and Wasabi Crème (GF)
 Coconut Shrimp with Plum Sauce
 Crispy Chicken Lemongrass Pot Stickers with Sweet & Spicy Chili Sauce
 Chicken Quesadillas with Salsa
 Coconut Chicken Skewers with Piña Colada Dipping Sauce
 Chicken Saltimbocca Bites with Balsamic Drizzle
 Chorizo, Manchego Cheese & Roasted Pepper Skewers
 Cocktail Franks en Croûte
 Stuffed Pretzel Bites: Barbeque Pulled Pork or Buffalo Chicken
 Mini Empanadas: Chicken Achiote, Argentinean Beef or Fire Roasted Vegetable (Vg)
 Petite Crab Cakes with Tarragon-Lemon Tartar Sauce
 Scallops Wrapped in Bacon with Horseradish Sauce (GF)
 Seasonal Soup Shooters
 Four Cheese Crusted French Baguette Bites (V)
 Baked Brie and Raspberry in Phyllo (V)
 Herb Cheese Stuffed Mushrooms (V)
 Ratatouille Crostini (Vg)

V = vegetarian Vg = vegan GF = gluten free

Cocktail Hour Enhancements

New England Station – \$14 pp

Mini Maine Lobster Salad Rolls, Garlic-Tomato Mussels, Old Bay Shrimp, Lemon-Butter Little Neck Clams, Creamy Clam Chowder, Traditional Accompaniments

Raw Bar – \$20 pp

Jumbo Shrimp, Clams and Oysters on the Half Shell with Cocktail Sauce and Condiments
Add Alaskan Crab Legs, Lobster Tails, or Seafood Salad – MP

Jumbo Shrimp Cocktail Station – \$12 pp

Cocktail Sauce and Condiments

Sushi Bar – MP

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

Ice Sculpture to accompany Seafood Stations – MP

Custom design by world-renowned ice artist

Carving Station – \$14 pp

Pork Tenderloin, Baked Ham Steamship, Roasted Turkey Breast, or Salmon en Croute
Add +\$2 pp – Beef Tenderloin, New York Strip, Angus Brisket, or Marinated Flank Steak
Served with assorted breads, sauces, and Chef's choice of local seasonal vegetables and starch
**Chef Attendant Required*

Roasted Clams & Oysters Station – \$14 pp

Served hot, Casino and Rockefeller style, with traditional accompaniments

Pasta Bar – \$6 pp

Tomatoes, Cipollini Onions, Broccoli, Charred Peppers, Asparagus, Mushrooms, Olives, Eggplant, Artichokes, Spinach, Sun-Dried Tomatoes, Arugula, English Peas, Roasted Garlic
House Made Pomodoro Sauce, Creamy Alfredo Sauce, Pesto, Olive Oil and Garlic
Chicken, Shrimp, Sausage, Prosciutto
**Chef Attendant Required*

Mashed Potato Bar – \$6 pp

Freshly Mashed Yukon Gold Potatoes and Carolina Sweet Potatoes
Toppings Include: Applewood Bacon, Cipollini Onions, Broccoli, Charred Peppers, Asparagus, Olives, Eggplant, Spinach, Sun-Dried Tomatoes, Arugula, English Peas, Roasted Garlic,
Mini Marshmallows, Brown Sugar, Cheddar Cheese, Parmesan, Sour Cream, Whipped Butter
**Chef Attendant Required*

**Chef Attendant Fee – \$200*
One attendant required per 75 guests

Traditional Seated Dinner

Salad Course

select one

Great River House Salad

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

Caesar Salad

Chopped Romaine, Roasted Grape Tomatoes, Kalamata Olives, 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

Caprese Salad – add \$2pp

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

Followed with Warm Artisan Bread & Butter

Entrées

select three

Black Angus Filet Mignon

Risotto Cake, Vegetable Bundle, Red Wine Demi-Glace

Sea Salt Ribeye Filet

Roasted Garlic Mashed Potatoes, 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 Potatoes, White Wine and Lemon Sauce

Scottish Salmon

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

Crispy Sweet & Sour Shrimp

Basil-Cilantro Puree, Khichdi Rice

Pan Seared Halibut

Carrot-Ginger Puree, Sticky Rice, Spiced Cilantro Chutney, Candied Lemon

Add Jumbo Sea Scallops or Lobster Tail – MP

Vegetarian Entrées

select one

Eggplant Parmesan

Fresh Mozzarella, Arugula, Olive Oil Pasta, Micro Basil

Roasted Cauliflower

French Green Beans, Potato and Chickpea Basmati Rice, Curry Cream

Ratatouille Vegetables

Carrot Parsnip Puree, Braised Potato, Basil Oil

**All dishes can be made vegan with advance notice*



Additional Dinner Courses

Pasta Course – \$6 pp

Classic Pastas: *Penne, Cavatappi, or Orecchiette*

Seasonal Ravioli: *Florentine Spinach, Grilled Vegetable, Asparagus and Mascarpone, Five Cheese, Butternut Squash, Carolina Pumpkin, Wild Mushroom, or Artichoke*

Specialty Ravioli (add \$2 pp): *Lobster, Crab-Shrimp, Braised Short Rib, Smoked Chicken*

Sauces: *House Made Pomodoro Sauce, Creamy Alfredo, Pesto, or Olive Oil with Garlic*

Chef's Seasonal Soup or Gazpacho – \$6 pp

Traditional Garnishes

Intermezzo Course – \$4 pp

Refreshing Sorbet served in Martini Glasses

Seasonal Flavors Available

Grilled Butternut Squash – \$6 pp

Arugula, Fresh Mozzarella, Fig Balsamic

Beef Carpaccio – \$6 pp

Thinly Sliced Prime Filet, Baby Arugula, Shaved Red Onion, Capers, Olive Oil and Lemon

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

Your Dream 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:



Lucibello's Italian Pastry Shop
(New Haven, CT)

DiMare Pastry
(Stamford, CT)

Angela Mia's
(Norwalk, CT)

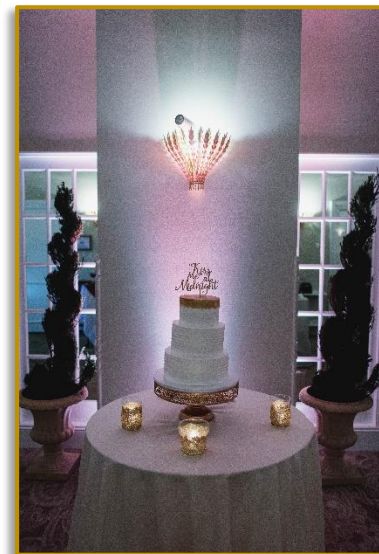
Enhancements available at other select bakeries

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

Scoop of Vanilla or Chocolate Ice Cream

Mini Cannoli

Chocolate Covered Strawberry



Dessert Enhancements

Viennese Table – \$12 pp

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

Dessert Table Platters – \$6 pp

Chef's Special Selections of Seasonal Desserts
Served family-style on each guest table

Ice Cream Sundae Bar – \$8 pp

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

Donut Bar – \$6 pp

Assorted Seasonal Flavors

Nostalgic Retro Dessert Bar – \$12 pp

Assortment of scratch-made sweets including Whoopie Pies, Twinkies, Hostess Cupcakes, Pop Tarts, Rice Krispie Treats, and more!

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

Two customized flavors. Great as a Wedding Favor! (*Packaging not included*)

Late Night Snacks

*A delicious and fun end to the evening!
Served during the last hour of your reception, or as an exit station*

Sweet & Savory Soft Pretzels – \$6 pp

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

Grilled Cheese – \$6 pp

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

Pommes Frites – \$6 pp

Crispy Idaho French Fries, Sweet Potato Fries, Waffle Fries
Toppings include Bacon, Scallion, Jalapeno, Grated Parmesan, Ranch Powder
Assorted dipping sauces

Mac & Cheese – \$6 pp

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

Sliders – \$12 pp

Choice of 2: Mini Hamburgers, Cheeseburgers, BBQ Pulled Pork, or Buffalo Chicken
Served with Applewood Bacon, Pickles, Caramelized Onions, Tomatoes, Ketchup, Mustard, Coleslaw
Crispy Tater Tots

Breakfast Sandwiches – \$10 pp

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

Chicken & Waffles Bar – \$10 pp

Mini Waffles, Crispy Chicken Tenders
Toppings include Bacon Jam, Hot Honey, Smoked Maple Syrup, Sausage Gravy, Pickled Jalapeno, Caramelized Onions, Pickles

Bottled Water Station – \$2 pp

Perfect for the end of the night!

Beverages

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

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 – 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 celebratory champagne toast for each guest is included in all wedding packages.
Signature Cocktail requests are welcome! Ask your Event Coordinator for details.*



Great River adheres to a strict “no shot” policy and asks that all wedding guests drink in a responsible manner throughout the event.

On-Site Ceremony Package

Say “I Do” at our beautiful Gazebo & Garden! – \$2,000

Package Includes: Up to 30 minutes for your ceremony, set-up and break-down of white folding garden chairs, light refreshments for your guests upon arrival, early access to the Bridal Suite, and a private rehearsal coordinated by your Event Coordinator & Bridal Concierge



Miscellaneous

Cocktail Hour Locations

Ballroom Patio (*Outdoor Bar Included*) – Complimentary

Fireplace Patio (*Indoor Climate-Controlled Bar Included*) – \$1,000 Rental Fee

Additional Outdoor Full Bar – \$300

Children’s Meals – \$30 pp

12 years and younger

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. They do not pre-select their meals.

Vendors will be served after all guests are served.

Sparkler Sendoff – \$200

Two attendants will assist in lining up your wedding guests for the ultimate photo op!

Sparklers and lighters are not included

All-Inclusive Wedding Package Pricing

		Price Per Person (++)	Guest Minimum <i>(bookings within 18 months)</i>	Guest Minimum <i>(bookings more than 18 months in advance)</i>
IN-SEASON <i>May – October</i>	Friday	\$150	125	150
	Saturday	\$160	125	150
	Sunday *	\$140	100	125
OFF-SEASON <i>April, November, December</i>	Friday	\$140	100	125
	Saturday	\$150	100	125
	Sunday *	\$130	75	100
WINTER <i>January – March</i>	Friday	\$100	100	125
	Saturday	\$110	100	125
	Sunday *	\$90	75	100

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

++ 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 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.

****If booking within less than 12 months, \$7,000.00 is due at the time of booking.**

All payments are non-refundable and non-transferable.

Acceptable forms of payment: cash, personal check or cashier's check

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

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.

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 contracted guest minimum, Event Sponsor is responsible to pay the financial equivalent of the minimum. This minimum can be met by adding on food and/or beverage enhancements. 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 & beverage must be purchased from Great River. No food 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

All menu items and enhancement pricing are subject to change.

Gratuity

Gratuities are not included in any of the prices listed and may be given at the sole discretion of the client. The 20% Administrative Fee is not a gratuity.

Our Team

Karin Attolino, Sales Director – (203) 876-8051, ext. 111 | karina@rgolfclub.com

Chelsea Jones, Banquet Sales Manager – (203) 876-8051, ext. 123 | cmerritt@rgolfclub.com

Suzanne Gigante, Event Coordinator – (203) 876-8051, ext. 103 | sgigante@rgolfclub.com

Your Frequently Asked Questions... Answered!

What is your maximum capacity?

We can comfortably accommodate 182 people with a DJ, or 170 with a band.
(Maximum of 15 round tables with 12 guests at each table, plus a Sweetheart Table)

What time can I start my ceremony or cocktail hour?

Your choice, as we only host one wedding a day! (Common start times are 4:30, 5:00, or 5:30 pm)

How early can I arrive on my wedding day?

If your ceremony is taking place here at Great River, you may arrive up to 2 hours before your contracted start time. You will have access to the Bridal Suite upon arrival.

If your ceremony is taking place elsewhere, you may arrive up to 1 hour before your contracted cocktail hour start time. You will have access to the Bridal Suite upon arrival.

How much time is reserved for my ceremony?

Up to 30 minutes are reserved for your ceremony. If your ceremony is shorter than 30 minutes, the remaining time is added to your reception!

What happens to my ceremony and cocktail hour if it rains?

One thing we can't control is the weather! We have both covered outdoor and indoor backup plans available in case of inclement weather. The Breezeway is a great alternative for both your ceremony and cocktail hour so that you can still be outside but protected from the elements! We can make the call on the morning of your wedding day so that we have the most up to date weather forecasts to work with.

Can I have a ceremony rehearsal, and is there an extra fee?

There is no extra fee for having a ceremony rehearsal at Great River! This is held 1-3 days before wedding date, based upon Great River's availability. The rehearsal does NOT include a dinner, but we are happy to discuss options of planning a dinner here in Monty's River Grille or we can recommended some great local restaurants.

Can I have my rehearsal dinner at Great River?

We would love to host your rehearsal dinner at our on-site restaurant, Monty's River Grille! We can accommodate groups as large as 20-24 and will work with you to come up with a menu that works for your group. If you expect to have more than 24 guests, please inquire about availability and minimums for the Small Ballroom or Ballroom Patio.

Are linens included? What colors can we choose from?

White or Champagne colored tablecloths and napkins are included.

Additional colors and textures are available for an upgrade – ask your Event Coordinator for details!

Do we have to use specific vendors?

We will provide you with a list of "Recommended Vendors" which will include a variety of photographers, florists, hotels, DJs, etc. who have all provided their services here in the past. There are many other wonderful vendors who have also worked here in the past that we simply could not fit onto our list! You are welcome to hire any vendors that you would like. We will be sure to familiarize ourselves with your vendors prior to your wedding day to ensure a smooth operation.

FAQs (continued)

Do I need to assign someone to set up my small décor & personal items?

We will take care of this for you! You may drop off any small décor and personal items during your rehearsal (if applicable) or any day the week leading up to your wedding. Our staff will take care of placing your items in your preferred locations and setting out your place cards. At the conclusion of your wedding, we will also pack up all of your items back into their boxes and will store everything safely overnight for you to pick up the next day. The only thing that you will need to take with you when you leave that night is any cards/gifts that you receive.

When can I book my complimentary golf foursome?

We happily include a complimentary golf foursome for all of our wedding couples! This entitles up to 4 golfers to get out and enjoy the course and includes the use of the locker room and golf carts. You may schedule your tee time up to 30 days in advance for any Tuesday, Wednesday, or Thursday, based on availability. If you'd like to bring additional golfers, we are happy to assist you with booking them at our current Green Fees rates.

Can we bring our parents to our Menu Preview?

Sorry, we do not allow additional guests for your Menu Preview. This special experience is for the couple getting married only! :)







Testimonials

Best Kept Secret

“We cannot say enough good things about Great River as our wedding venue. Everything about it was perfect.

This place almost seems like a best kept secret! First of all, the ceremony space and reception room are absolutely stunning. The planning process was stress free, as a coordinator is assigned to you and guides the process. The day of the wedding, an attendant is assigned to you as well which ensures that everything goes off without a hitch. The food was so good! All of our guests raved about it – definitely not your standard wedding food. The price is more than fair for what you get! I truly cannot recommend GR enough to any future couple!”

Katie & Dan – October 2023



Working with Great River was A+

“We toured about a dozen wedding venues and nothing felt right until we arrived at Great River. Almost instantly, we knew this was the venue for us! The grounds were beautiful as were every indoor area. This was a place we knew would “wow” our guests! We also could not have asked for better staff to work with. The chef is so talented and we could not have asked for better food at our wedding. All of our guests were so impressed!

The events team were also so accommodating and really took the time to get to know my husband and I to make our day extra special. We truly enjoyed working with every single person at Great River! Lastly, a big selling point to us was the multiple options for the ceremony, cocktail hour and reception in case of bad weather. This allowed our day to be as stress-free as possible. Highly recommend Great River to any future couples!”

Andrea & Mike – September 2022



The Perfect Venue

“Great River was the perfect venue. They handle everything from food to cake to day-of coordination so we didn’t have to worry about a thing! The staff is absolutely amazing and we didn’t have a single issue. The food was more gourmet restaurant quality than typical wedding food and their chef personally walked us through the options to customize anything we wanted. There are multiple options for bakeries so finding a cake was super easy and then they handled it from there. For coordination, we had multiple people waiting on us to ensure every little detail went smoothly, from bringing us snacks and drinks, to coordinating with outside vendors for us, to décor details, it was all wonderful. I could not recommend Great River more highly!”

Alaina & Patrick – June 2023



I would recommend this venue to anyone!

“My husband and I had the most wonderful time at our wedding at Great River Golf Club! The venue is absolutely beautiful. We had a winter wedding and Great River provided so many “extras” to help decorate! I also really appreciated the vendor list we received when we booked our venue, that was so helpful!”

Christina & Brock – January 2023