



A Town & County Club Wedding

Congratulations on your Engagement! On behalf of the members and staff of the Town and County Club, thank you for your interest in celebrating with us.

Located in Hartford's Asylum Hill neighborhood, the 27-room mansion is situated on a semi-wooded lot, among beautiful lawns and gardens, offering a stunning backdrop for your big day. Imagine saying "I do" in the garden, greeting your guests for cocktails in the library, and dancing the night away in our classic 1930's ballroom.

Our wedding package has been designed to make planning your once in a lifetime event simple, yet individually styled for each and every couple. Our staff will be with you every step of the way to ensure each detail is exactly as you've imagined.

We look forward to being a part of your Happily Ever After!

Sincerely,

Michael Duval
General Manager

John Bates
Assistant Club Manager



22 Woodland Street Hartford, CT 06119
860-522-1100
www.towncounty.com

2017 Wedding Package

YOUR BIG DAY, IS OUR BIG DAY

We only cater one wedding a day; our staff is dedicated to you and your guests from start to finish

TIME TO GET DRESSED

Access to private suite all day—get ready, take photos and freshen up throughout the evening

4-HOUR OPEN BAR

Top tier liquor, assorted bottled beers and wines by the glass

LET THE CELEBRATION BEGIN

1-Hour cocktail reception with Bride and Groom's selection of
(3) Passed Hors d' oeuvres and Artisan Cheese Display

CHEERS!

Pre-set champagne toast, as well as red and white wine service with dinner

EAT, DRINK, BE MARRIED

Bride and Groom's selection (3) Course Plated Dinner

BRIDAL SUITE

Romantic overnight accommodations for the Bride and Groom

FINISHING TOUCHES

Bride and Groom's selection of table linens and napkin

\$99 | per person

Pricing subject to applicable taxes and gratuity

- HORS D' OEUVRES SELECTIONS -

Please Select (3) Hors d' Oeuvres

Vegetarian

Baked Raspberry Brie in Filo Star
Crispy Artichoke Heart with Goat Cheese
Major Grey Chutney & Brie Fillo Star
Ripe Tomato & Fresh Basil Bruschetta
Asian Vegetable Spring Roll

Poultry

Crispy Coconut Chicken
Sesame Chicken with Sweet and Sour Sauce
Thai Peanut Chicken Saté
Asian Chicken Potstickers
Curried Chicken Salad on Crostini

Seafood

Paella Blossom with Shrimp and Chorizo
Bacon Wrapped Sea Scallops
Mini Maryland Crab Cakes
Crab Stuffed Mushroom Caps
Norwegian Smoked Salmon Mousse Bouchée

Meat

Mini Beef Tenderloin Wellington
Crisp Bacon-Wrapped Date
Serrano Ham & Manchego Cheese in Filo
Asparagus Spear Wrapped With Prosciutto
Beef Tenderloin on Crostini, Horseradish Sauce

ARTISANAL CHEESE DISPLAY

International and Local Cheese with Seasonal fresh Fruits and Berries,
Assorted Water Crackers and Country Breads

- ENHANCEMENTS -

CHILLED JUMBO SHRIMP COCKTAIL

Classic Club Made Cocktail Sauce & Lemon Wedges

\$2.25 | each

NEW ENGLAND SEAFOOD RAW BAR

Wellfleet Littleneck Clams

\$1.50 | each

Jumbo Cocktail Shrimp

\$2.25 | each

Cracked Crab Claws & Noank Blue Point Oysters

\$2.50 | each

Classic Club Made Cocktail Sauce and Lemon Wedges

BAKED BRIE WITH APRICOT PRESERVES IN FLAKY PASTRY CRUST

8 inch Wheel | \$55.00

SUSHI DISPLAY

Sushi, California Roll (Crab)

\$2 | piece

Alaska Roll (Salmon)

\$2.50 | piece

Tuna Roll

\$2.75 | piece

Fresh Summer Roll

\$3 | Piece

Wasabi, Pickled Ginger and Soy Sauce

SALUMI & ANTIPASTO DISPLAY

Assorted Dry Aged Meats, Sausages and Cheeses, Ciliegine Mozzarella, Oven Roasted Tomatoes, Marinated

Artichokes and Mushrooms, Assorted Olives, Grilled Vegetables, Basil Olive Oil & Tuscan Bread

\$7 | person (Minimum of 20 people)

- FIRST COURSE SELECTIONS -

SALADS

Please Select One

Club Salad

Mixed Greens with Seasonal Vegetables

Balsamic Vinaigrette

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Caesar Salad

Romaine Lettuce, Fresh Parmesan Cheese, Croutons

Caesar Dressing

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Arugula Salad

Goat Cheese, Candied Walnuts, Sliced Anjou Pear

Pear-Champagne Dressing

- ENHANCEMENTS -

Upgrade First Course \$2 |per person

Upgrade to 4-Courses \$5 |per person

Wild Mushroom Ravioli

Parmesan Cream Sauce, Saba

~

Crispy Shrimp and Vegetable Spring Roll

Spicy Asian Slaw

~

Maryland Crab Cake

Tarragon Remoulade Sauce

~

Soup of the Season

- ENTRÉE SELECTIONS -

Please Select (2) + Vegetarian Option

Stuffed Breast of Organic Chicken

Cranberry and Apple

Haricot Vert | Golden Jewel Cous Cous

~

Sautéed Free Range Chicken Breast Piccata

Lemon Butter Sauce and Capers

Asparagus | Rice Pilaf

~

Parmesan Crusted Organic Chicken with Sage Sauce

Roasted Brussel Sprouts | Garlic Mashed Potatoes

~

Roast Northeast Prime Rib of Beef au Jus

Asparagus | Twice Baked Potato

~

Baked Fillet of Lemon Sole with Seafood or Spinach Stuffing

Haricot Verts | Rice Pilaf

Light Fish Velouté

~

Pan Seared Faroe Island Salmon with Lemon Butter

Seasonal Vegetables | Orzo

~

Eggplant Parmesan

Baked Eggplant, Mozzarella Cheese, Marinara Sauce

Roasted Fingerling Potatoes

~

Wild Mushroom Ravioli

Parmesan Cream Sauce, Saba

- ENHANCEMENTS -

Broiled 8 oz. Grass Fed, Family Farm Filet Mignon with Béarnaise Sauce

Asparagus | Horseradish Mashed Potatoes

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Sliced Roast Tenderloin of Northeast Beef with Wild Mushroom & Demi Glace

Creamed Spinach | Roasted Red Potatoes

Grilled Line Caught Swordfish Steak with Herbed Butter

Haricot Verts | Roasted Fingerling Potatoes

\$3 | per person

- DUET ENTREES -

\$6 | per person

Peppercorn Crusted Grass Fed Beef Tenderloin accompanied by (3) Grilled Shrimp

Sautéed Spinach | Duchess Potato in Tomato Half

Drizzled with Port Wine Reduction

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5 oz. Northeast Beef Filet Mignon accompanied by Petite Maine Lobster Tail

Grilled Asparagus | Roasted Fingerling Potatoes

- BAR & WINE SERVICE -

“Club” Bar

Smirnoff, Bombay, Bacardi , Canadian Club , Cutty Sark, Jim Beam, Jose Cuervo Gold,

Imported and Domestic Beer, House Red and White Wines

Assorted Soft Drinks and Sparkling Mineral Water

Pre-Set Champagne toast at each place setting

House red and white wine served with dinner

- ENHANCEMENTS -

“Premium” Bar

Stolichnaya or Absolut, Tangueray, Bacardi, Mt. Gay, Dewars,

Seagrams V.O., Jack Daniels, Jose Cuervo Gold,

Imported and Domestic Beer, House, Red and White Wines,

Assorted Soft Drinks and Sparking Mineral Water

\$6 | per person

“Deluxe” Bar

Ketel One, Bombay Sapphire, Bacardi, Captain Morgan, Crown Royal,

Johnny Walker Black, Maker’s Mark, Jose Cuervo 1800,

Imported and Domestic Beer, House, Red and White Wines,

Assorted Soft Drinks and Sparking Mineral Water

\$12 | per person

White Wine by the Bottle

Albarino, Martin Codex, Spain \$27.00

Chardonnay, Sonoma Coast - La Crema \$44.00

Chardonnay, Sonoma-Cutrer, Russian River \$45.00

Chardonnay, Montes Alpha, Chile \$42.00

Chardonnay, Stimson, Washington State, \$18.50

Chardonnay, Paul Newman, Napa Valley \$30.00

Sauvignon Blanc, Villa Maria, Marlborough \$35.00

Pinot Grigio, Pighin, Friuli \$30.00

Sparkling Wines by the Bottle

Sparkling Wine, Brut, Korbel, California \$35.00
Champagne, Mœt & Chandon, White Star \$85.00
Champagne, Veuve Cliquot , Yellow Label \$90.00
Prosecco, Rive Della Chiesa Frizzante, Treviso \$27.00

Red Wine by the Bottle

Cabernet Sauvignon, Chateau Ste. Michelle Washington \$45.00
Cabernet Sauvignon, Angoves, Coonawarra, South Australia \$42.00
Cabernet Sauvignon, Stimpson, Washington State \$18.50
Merlot, Fetzer Eagle Peak, Mendocino \$24.00
Pinot Noir, La Crema, Sonoma County \$42.00
Syrah, Bridlewood, Central Coast CA, \$24.00
Shiraz, Angoves , McLaren Vale, South Australia \$42.00
Malbec, Catena, Mendoza \$45.00
Zinfandel, Cline, Sonoma \$24.00

- FINISHING TOUCHES -

All included:

Selection of Black or White Floor Length Linen

Choice of Napkin Color

Chiavari Chairs

Votive Candles

- ENHANCEMENTS -

During the planning phase of your event John Bates, Assistant Club Manager, will work with you directly on menu selection and room design. John is a 27 year Town and County Club and event planner veteran. His knowledge of the house, attention to detail and creativity are unmatched. John will be happy to discuss endless enhancements and upgrades to bring your dream wedding to life.

POLICIES AND PROCEDURES

MEMBER SPONSOR - While an active Club member is required as host or sponsor to each privately held function, we welcome all members of the community to use the Club house for their next function. In the event you are unable to secure a member sponsor for your event please contact our General Manager, Michael Duval, or our Assistant Club Manager, John Bates, they will make every effort to secure a member sponsor for you.

GUARANTEES - A final guarantee of attendance must be submitted to the Assistant General Manager no later than three (3) business days prior to the function. Once the guarantee is given, it is not subject to reduction. We will prepare and set-up for 5% over the guarantee. Should the number of attendees increase the day of the function, the actual number served will be charged. In the event a guarantee is not received within the allotted time, the Town and County Club will charge for the number indicated on the original contract.

SERVICE CHARGE AND TAX - All food, beverage, rentals and services are subject to 6.35% state sales tax. A service charge of 22% will be added to all food and beverage charges. Qualifying tax-exempt organizations must submit the appropriate certificate (CERT-112, CERT-119, OR CERT-123). The approved forms must be provided to the Club prior to the event. Any forms sent out after the event will not be accepted for tax exemption.

FOOD AND BEVERAGE - All food and beverage items must be provided by the Club. All food and beverage must also be consumed on the premises and may not be removed. Price increases and current menu price take precedence. To protect our members and their guests, the Town and County Club reserves the right to cancel beverage service for any of the following reasons: (1) possession of alcohol by attendees that has not been purchased through the Club; (2) noncompliance with either the Town and County Club liquor policy or the State of Connecticut Liquor Regulations; (3) any circumstances judged by management that would endanger members, guests or property. We reserve the right to refuse service to anyone, at the Club's discretion, that appears intoxicated. The Maximum duration of an Open Bar in which alcohol will be consumed is five (5) Hours.

MENU ARRANGEMENTS - Menu arrangements must be completed no later than three weeks before the event. In most cases, one menu entree will be selected per party. The host may offer an alternative entrée choice, but

a means for distributing the guarantee of each menu selection must be arranged, i.e., Blue name tag means fish, Red means beef. A la carte menus are available for parties ten and under only. Parties of fifteen and under will be required to make their selections from our limited menu.

PAYMENT – For all Non-Member Hosted Events a final guarantee of attendance must be submitted to the catering office no later than three (3) business days prior to the function. Your final bill will be due within 48 hours of your event. If payment is not received by this time, your provided credit card will be used for full settlement.

DISPLAYS AND PERSONAL PROPERTY - The Club does not permit anything to be affixed to the floors, walls, doors or ceilings either permanently or temporarily. Any damage caused by, but not restricted to, nails, glue, tape or tacks will be the responsibility of the member/member's guest. The client agrees to pay for any repairs in order to return any damaged sites to its original state.

The Club will not assume responsibility for damage or loss of any merchandise or articles left in the Club prior to, during or following the event.

FUNCTION ROOM POLICY - The Club reserves the right to reassign banquet space due to a change in schedule, anticipated attendance or changes in program. All changes will be communicated prior to the event. Also, each contract has a designated start and end time for the function. Should the event be approved to exceed the allotted time by more than 30 minutes, there will be a charge assessed.

CANCELLATION POLICY - Meeting room cancellations will be accepted up to {14} business days prior to the function without charge, notwithstanding the non-refundable deposit. Functions that cancel between {14} and {7} business days will be charged 50% of estimated revenue. Functions that cancel with less than {7} business days' notice, will be charged up to 100% of estimated revenue. For larger events, the cancellation policy is outlined in the contract/event order. Any cancellation policy, terms or conditions stated on the event order/contract will supersede the policies expressed above. Should the event be cancelled due to inclement weather or unscheduled club closing, the deposit may be applied to a rescheduled event within a one year period.

DRESS CODE - Business casual is acceptable dress for all areas of the Club. Men are expected to wear a collared shirt, jackets suggested.

SOCIAL MEDIA POLICY - The Town & County Club is active on Twitter, Instagram and Facebook. We enjoy staying up-to-date on things happening in our community and industry. We invite you to join us- please follow us and include us in relevant posts. We would love to see live tweets during your function, set up pictures on Instagram and event recaps on Facebook. If you have an event hashtag please let us know, we'd be happy to promote it. If you wish not to be included in our social media posts please contact our Marketing and Communications Manager, Chrissy Dubeansky.

Email: cdubeansky@towncounty.com

Phone: 773-603-8172

OVERNIGHT ACCOMMODATIONS - The Town and County Club has five overnight suites:

◇ Trumbull Room, King Bed, en suite bathroom—\$155+ tax

◇ Hunt Room, Queen Bed, en suite bathroom—\$145+ Tax

◇ Barbara Bush Room, en suite bathroom—King Bed—\$155+ Tax

◇ 1925 Room—King Bed, en suite bathroom—\$145+ Tax

◇ Nutmeg Room—Twin Beds, \$95+ tax. Only available when rented in conjunction with another room

TOWN & COUNTY CLUB 2017
PRIVATE FUNCTION ROOM RENTAL FEES, DIMENSIONS AND CAPACITIES

Room	Dimensions	Theatre Capacity	Reception Capacity	Banquet Capacity	Function Rental Fees – 4 hour time period
Grand Ballroom	50' x 35' 1,750 Sq. Ft.	175	200	150 (130 with a dance floor)	<u>Weekday</u> Member: \$300 Member sponsored: \$600 <u>Weekend (Friday after 5pm)</u> Member: \$500 Member sponsored: \$750
Art Gallery	45' x 21' 945 Sq. Ft.	75	75	50	Member: complimentary Member sponsored: \$100
Board Dining Room	21' x 16' 336 Sq. Ft.	18	N/A	18	Member: complimentary Member sponsored: \$60
President's Room	16' x 18' 288 Sq. Ft.	14	18	14	Member: complimentary Member sponsored: \$60
Overlook Room	14' x 14' 196 Sq. Ft.	12	16	12	Member: complimentary Member sponsored: \$60
Middle Parlor	16' x 25' 400 Sq. Ft.	N/A	30	22	Member: complimentary Member sponsored: \$60
Front Parlor	24' x 15' 360 Sq. Ft.	N/A	26	20	Member: complimentary Member sponsored: \$60
Solarium Porch	14' x 14' 196 Sq. Ft.	12	12	10	Member: complimentary Member sponsored: \$60
Whole House (Sat. - Sun.)					Member: \$1,000 per day Member sponsored: \$2,000 per day
Library					Reserved for Members only

