

Town & County Club Events



2021 Catering Menus

Town and County Club

22 Woodland Street | Hartford, CT 06105 | 860-522-1100 | www.towncounty.com

- BREAKFAST -

Continental

Freshly Baked Flaky Danish, Muffins, New York Bagels, Fresh Fruit,
Juice, Freshly Brewed Coffee and Tea Selection
\$ 12.00 | per person

Continental Upgrades

Scrambled Eggs | Applewood Smoked Bacon | Sausage Links
\$6.00 | per person per selection

Famous T&C Fresh Baked Quiche

Fresh Fruit, Juice, Freshly Brewed Coffee and Tea Selection
\$ 15.00 | per person

Full American Breakfast

(minimum 20 guests)

Freshly Baked Muffins, Flaky Danish, New York Bagels
Scrambled Eggs, Cinnamon French Toast, Farmhouse Butter
Home-Fried Potatoes
Crispy Bacon and Sausage
Fresh Fruit
Juice, Freshly Brewed Coffee & Tea Selection
\$18.00 | per person

MORNING AND AFTERNOON BREAKS -

Energize

Whole Fresh Fruit
Assorted Freshly Baked Cookies and Granola Bars,
Fruit Smoothies, Fresh Cut Fruit, Assorted Soft Drinks, Fresh Coffee, Tea, Bottled Water
\$10.00 | per person

Yogurt Parfait

Make Your Own with Granola, Yogurt, Fresh Cut Fruit and Berries
Assorted Soft Drinks, Fresh Coffee, Tea, Bottled Water
\$7.00 | per person

Additional Afternoon Snacks and Beverages Available

REFRESHMENTS

Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee, Tea Selection
\$3.50 | per person

Assorted Soft Drinks and Bottled Water

\$3.50 | per person

Espresso & Cappuccino

Brewed by Immanuel Pantano, Beverage Manager

Espresso \$3.50 | per person

Cappuccino \$4.50 | per person



Afternoon Tea Buffet

Scones, Assorted Fruit Platter

Tea Sandwiches ~ Choice of Three:

Shrimp Salad, Ham and Egg Salad, Curried Chicken Salad

Tuna Salad Served in Cherry Tomatoes

Plate of Cookies, Brownies & Fruit Squares

Tea, Coffee & Decaffeinated

\$18.00 | per person

The Town and County High Tea

Silver Service, English Bone China Cups

Currant, Apricot & Ginger Scones, Clotted Cream

Assorted Fruit Platter

Tea Sandwiches ~ Choice of Four:

Shrimp Salad, Ham and Egg Salad, Curried Chicken Salad

Smoked Salmon Mousse, Cucumber Sandwiches

Tuna Salad Served in Cherry Tomatoes

Plate of Cookies, Brownies & House Made Tarts

Fresh Brewed Tea, Coffee, & Decaffeinated

Decanted Sherry, Dry or Sweet

\$22.00 | per person



- PLATED LUNCH -

(Please select one entrée for the group)

Free Range Chicken Breast

Portobello Mushroom Marsala, Lemon Chardonnay, or Creamy Artichoke Sauce

\$20.00 | per person

Faroe Island Salmon Fillet

Poached with Light Tarragon Cream Sauce or Broiled with Lemon Herb Olive Oil

\$24.00 | per person

Northeast Grass Fed Beef Bourguignon or Stroganoff

\$20.00 | per person

All Lunch Entrees served with Assorted Freshly Baked Cookie and Fudgy Brownie Plate
Coffee and Tea Service

LUNCH ENHANCEMENT

Club Salad: \$2.50 | per person

Cup of Soup \$3.50 | per person

Soup & Half Sandwich or Soup & Salad

\$13.00 | per person

Soups: Chicken & Vegetable, Cream of Tomato, Carrot-Ginger, Mulligatawny,
New England Clam Chowder

Sandwiches: Turkey Club, Roast Beef, Chicken Salad, Tuna Salad, Hummus & Grilled Vegetable

- LUNCH BUFFETS-

(Minimum 18 people)

Twain Sandwich Buffet

Soup Du Jour

Mini Assorted Sandwich and Wrap Platter

Ham, Turkey, Tuna Salad, Roast Beef, Lettuce, Tomato, Cheese, & Condiments

Pasta Salad, Fresh Fruit, Potato Chips

Assorted Freshly Baked Cookies and Fudgy Brownies

Fresh Brewed Coffee, Decaffeinated Coffee & Tea Selection

\$22.00 | per person

LUNCH BUFFET -(CONT'D)

Beecher Buffet

Choice of Soup

Spinach Salad

Mandarin Orange, Egg Mimosa, Red Onion, Bacon Mushrooms, Sliced Oranges and Bermuda Onion

Extra Virgin Olive Oil

Breaded Organic Chicken Cutlet and Sage-Lemon Sauce

Roasted Red Bliss Potatoes

Buttered Green Beans

Double Chocolate Cake

Assorted Fresh baked Cookies and Brownies

Coffee, Decaffeinated Coffee & Tea Selection

\$24.00 | per person

Avery Buffet

Choice of Soup

Northeast Beef Bourguignon

Tri-colored Cheese Tortellini Alfredo and Broccoli

Classic Mashed Potatoes

Roasted Tomato Halves

Italian Lemon Cake

Assorted Cookies and Brownies

Coffee, Decaffeinated Coffee & Tea Selection

\$26.00 | per person

Goodwin Buffet

Choice of Soup

Choice of Salad

Sautéed Organic Chicken Breast Picatta

Baked Eggplant Parmesan

Grilled Faroe Island Salmon with Lemon-Herb Olive Oil

Ancient Grains & Rice Pilaf

Seasonal Vegetable Medley

Dark Chocolate Mousse Cake

Assorted Fresh Baked Cookies and Brownies

Coffee, Decaffeinated Coffee & Tea Selection

\$28.00 | per person

Please contact us for additional menu selections or special requests.

We enjoy customizing menus for our clients.

RECEPTION -

HAND PASSED HORS D' OEUVRES

Individual Selection- \$10.00 | per person per hour

Selection of Four- \$20.00 | per person per hour

COLD HORS D' OEUVRES

Ripe Tomato & Fresh Basil Bruschetta
Sun Dried Tomato & Kalamata Olive Bruschetta
Roasted Tomato & Goat Cheese Bruschetta
Prosciutto Wrapped Asparagus Spear
Boursin Cheese in Endive Spear

Hummus, Feta, Olive & Cucumber Roll
Smoked Salmon on Boston Brown Bread
Beef Tenderloin on Crostini with Horseradish
Smoked Salmon on Cucumber Round
Gorgonzola Stuffed Date

HOT HORS D' OEUVRES

Vegetarian:

Baked Raspberry Brie in Filo
Baked Mushroom Bruschetta
Crispy Artichoke Heart with Goat Cheese
Baked Apple-Chutney Brie Filo
Flaky Parmesan Cheese Straws
Vegetable or Sausage Stuffed Mushroom Cap
Grilled Pineapple Skewers
Baked Spinach Wrapped in Filo
Crispy Asian Vegetable Spring Roll
Sautéed Potato Latke, Apple Sauce & Sour Cream

Peking Duck Roll, Scallion & Hoisin
Crispy Bacon-Wrapped Apricot
Crispy Sesame Chicken with Sweet and Sour Sauce
Thai Peanut Chicken Saté
Crabmeat Stuffed Mushroom Cap
Crispy Coconut Chicken
Crisp Bacon-Wrapped Sweet Date
Asian Chicken Dumpling
Skewered Teriyaki Beef Tenderloin

Mini Quiche:

Broccoli & Mushroom, Lorraine
Spinach & Cheese or Sun-Dried Tomato

DELUXE HORS D' OEUVRES

\$8.00 | per piece

Classic Jumbo Cocktail Shrimp with Traditional Cocktail Sauce or Maryland Style with Old Bay
Fresh Rolled Sushi
Mini Beef Wellington
Crispy Coconut Shrimp
Bacon Wrapped Sea Scallops
Mini Maryland Crab Cakes
Lobster Salad over Crostini

- PRESENTATION STATIONS -

Crudités of Garden Vegetables & Dips

\$6.00 | per person

Vermont Cheddar and Swiss Cheese Board

With Seasonal Fresh Fruit and Berries

\$9.00 | per person

Imported & Artisanal Cheese Display

International and Farmhouse Cheeses with Seasonal fresh Fruits and Berries, Water Crackers and Rustic Breads

\$14.00 | per person

Sliced Faroe Island Salmon Gravlax Display Norwegian Style

Capers, Red Onions, Sour Cream and Water Crackers

\$125.00 | per side of Salmon

Avocado Guacamole with Crispy Tortillas

Or

Hummus with Pita Crisps

\$5.00 | per person

Seafood Raw Bar

Cracked Crab Claws \$4.00 | each

Noank Blue Point Oysters \$4.00 | each

Jumbo Cocktail Shrimp \$4.00 | each

Wellfleet Littleneck Clams \$3.00 | each

Served with Classic Club Made Cocktail Sauce and Lemon Wedges

Warm Baked Brie with Apricot Preserves in Pastry Crust

8 inch Wheel \$60.00 | each

Sushi Display

Sushi \$5.00 | per piece

Served with Wasabi, Pickled Ginger and Soy Sauce

Charcuterie Display

(Minimum of 20 people)

Assorted Dry Aged Meats, Sausages and Cheeses, Ciliegine Mozzarella, Oven Roasted Tomatoes, Marinated Artichokes & Mushrooms, Assorted Olives, Grilled Vegetables,

Fresh Basil, Olive Oil & French Bread

\$13.00 | per person

- RECEPTION CONTINUED -

CARVING STATIONS
Plus \$125 Chef Fee Per Station

Herb Roasted Whole Organic Turkey
\$170.00

Roasted Grass Fed Tenderloin of Beef
Garlic and Cracked Pepper
\$295.00

Roasted Northeast Prime Rib of Beef
\$390.00

**Roast Boneless Niman Ranch
All Natural Pork Loin
Teriyaki or Cranberry-Whole Grain Mustard**
\$110.00

Roasted Rack of New Zealand Lamb
Rosemary & Garlic Panko
Market Price

Black Oak Farms Country Ham
\$185.00



PASTA STATION

Two Pastas and Two Sauces served in chafing dishes

Pasta Selection:

Penne, Farfalle, Ziti & Tri-Colored Fusilli

Sauce Selections (please select two):

Marinara, Vodka Cream, A Olio

\$8.00 | per person

***PREMIER PASTA STATION**

Choice of Two Pastas and Two Sauces prepared to order in the dining room

Pasta Selection:

Tri Colored Cheese Tortellini, Smoked Chicken Ravioli, Grilled Vegetable Ravioli & Gorgonzola-Sun Dried Tomato Ravioli, Mushroom Ravioli, Manicotti

Sauce Selections:

Alfredo and Broccoli, Basil Pesto, Bolognese, Sage Butter,
Marinara, Vodka Cream Sauce

\$12.00 | per person

***Risotto Bar**

Arborio Rice Sautéed with choice of Peas, Spinach, Bay Shrimp, Portobello Mushrooms,
Chicken, Ham, Caramelized Onion & Pecorino Romano,

\$12.00 Per Person

*plus \$150 Chef Fee Per Station

PLATED DINNER -

Includes Salad, Entrée, Dessert, Coffee and Tea Service

FIRST COURSE SELECTIONS

(Please Select One)

Club Salad

Dressings: Sweet and Sour, Bleu Cheese,
Creamy Italian, Pear-Champagne, or Balsamic Vinaigrette

Spinach Salad

Mandarin Orange, Egg Mimosa, Red Onion,
Mushrooms & Warm Bacon Dressing

Cascade Salad

Baby Romaine, Baby Green Oak, Radicchio with Almonds, Raisins & Shredded Carrots

Baby Arugula Salad

Goat Cheese, Berries, Candied Walnuts Dried Fruit & Fig Dressing

Classic Caesar Salad

Romaine Lettuce, Parmesan & Creamy Caesar Dressing

DINNER ENHANCEMENTS

Upgrade First Course \$4.00 | per person

Upgrade to 4-Courses \$6.00 | per person

Soups:

Apple Butternut Bisque

French Onion Soup

New England Clam Chowder

French Bistro Chicken Soup

Mulligatawny

Soup du Jour

Jumbo Shrimp Cocktail + \$4.00 | per person

PLATED DINNER

ENTRÉE SELECTIONS

(Please Select One)

Chicken

Stuffed Breast of Organic Chicken

Cranberry & Apple
Haricot Verts | Golden Jewel Cous Cous
\$30.00 | per person

Sautéed free Range Chicken Piccata

Lemon Butter Sauce & Capers
Asparagus | Rice Pilaf
\$30.00 | per person

Parmesan Crusted Organic Chicken with Sage Sauce

Roasted Brussel Sprouts | Garlic Mashed Potatoes
\$30.00 | per person

Beef

Broiled 8 oz. Grass Fed Filet Mignon Béarnaise Sauce

Asparagus | Horseradish Mashed Potatoes
\$40.00 | per person

Sliced Roast Northwest Tenderloin of Beef with Wild Mushroom Demi Glace

Creamed Spinach | Roasted Red Potatoes
\$40.00 | per person

Prime Rib of Beef au Jus

Asparagus | Twice Baked Potato
\$38.00 | per person

Seafood

Baked Fillet of Lemon Sole with Seafood or Spinach Stuffing

Light Fish Velouté | Haricot Verts | Rice Pilaf
\$34.00 | per person

Pan Seared Faroe Island Salmon with Lemon Butter

Seasonal Vegetables | Toasted Orzo Pilaf
\$36.00 | per person

Line Caught Cod Fillet with Herbed Butter

Haricot Verts | Roasted Fingerling Potatoes
\$30.00 | per person

Combinations

Sliced Beef Tenderloin & Sea Scallops

Sautéed Spinach | Dauphinoise Potato
Market | per person

Grilled Grass Fed Filet Mignon & Jumbo Shrimp

Haricot Verts | Roasted Garlic Mashed Potatoes
Market | per person

Grilled Northwest Sirloin Steak & Baked Stuffed Jumbo Shrimp

Asparagus | Roasted Fingerling Potatoes
Market | per person

Vegetarian

Vegetable Paella with Saffron

\$24.00 | per person

Mushroom Ravioli with White Truffle Oil

\$24.00 | per person

Baked Portobello Mushroom & Grilled Vegetables

\$22.00 | per person

- PLATED DINNER CONTINUED -

DESSERT SELECTIONS

(Please Select One)

Fresh Baked Dutch Apple Pie
Blueberry Tart with Chantilly Cream
Bourbon—Pecan Pie
Lemon Meringue Pie
Italian Lemon Cake
Chocolate Lava Cake
Tiramisu

DESSERT ENHANCEMENTS

Freshly Baked Cookies, Pastries and Fruit Tarts
Miniature Pastries and Tarts
\$6.00 | per person

Assorted Freshly Baked Cookies and Fruit Squares
\$4.00 | per person

Decadent Chocolate Dipped Strawberries
\$3.00 | each

Frozen Treats

Tartufo
\$8.00 | per person

Town and County Club Favorite
Ice Cream Sundae Bar
Choice of Two Ice Creams
Vanilla, Peppermint Stick, Mango Sorbet, Chocolate Mocha Chip

Served with A Selection of Toppings:
Hot Fudge, Strawberries, Butterscotch,
Whipped Cream, Candies & Nuts

\$10.00 | per person

- DINNER BUFFET -

(Minimum of 30 people please)

Stowe Buffet

Soup of the Day

Chef's Choice Salad

Choice of One Entrée, One Starch & Vegetable

Assorted Freshly Baked Cookies, Brownies and Mini Pastries

\$35.00 | per person

Trumbull Buffet

Choice of Soup

Choice of Salad

Choice of Two Entrées & Two Accompaniments

Choice of Dessert

\$36.00 | per person

Lyman Buffet

Choice of Soup

Choice of Salad

Choice of Three Entrees & Three Accompaniments

Choice of Two Desserts

\$38.00 | per person

Please contact us for additional menu options and upgrades

Soups:

Tomato Basil Soup

Minestrone Soup

New England Clam Chowder

Harvest Vegetarian Soup

Country Chicken Soup

Salads:

Sliced Ripe Tomatoes & Fresh Basil

Lemon-Infused Olive Oil

Tossed Cascade Salad

Baby Romaine, Baby Green Oak and Radicchio,

Tomatoes, Carrots, Cucumber

Starch & Vegetables :

Green Beans

Snow Peas

Asparagus

Broccoli Rabe

Vegetable Medley

Roasted or Mashed Potatoes, Rice or Grains

Entrees:

Grilled Organic Chicken Breast

Tri-Colored Cheese Tortellini

Grilled Faroe Island Salmon with Lemon

Grass Fed Beef Bourguignon

Sautéed Organic Chicken Portobello Marsala

Stuffed Sole Fillet

Braised Beef Tips

Desserts:

Bourbon—Pecan Pie

Double Chocolate Layer Cake

Tiramisu

Italian Lemon Cake

Assorted Mini Pastries

**Town & County Famous Ice Cream

Sundae Bar Upgrade \$10.00 | per person

- BAR SELECTIONS -

(Charged Based on Guarantee – Not Subject to Reduction)

“CLUB” BAR

Smirnoff, Bombay, Bacardi, Canadian Club, Dewar's, Jim Beam, Jose Cuervo Gold,
Imported and Domestic Beer, House Red and White Wines
Assorted Soft Drinks and Sparkling Mineral Water

\$17.00 | per person, first hour – \$9.00 | per person, each additional hour

Plus \$150 bartender fee per 75 guests

“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 Sparkling Mineral Water

\$19.00 | per person, first hour – \$10.00 | per person, each additional hour

Plus \$150 bartender fee per 75 guests

HOSTED BAR

(Charged on a Consumption Basis Per Drink)

CASH BAR

(Guests Purchase Their Own Drinks)

Club Brand Liquors	\$8.00	Club Brand Liquors	\$9.00
Premium Brand Liquors	\$9.00	Premium Brand Liquors	\$10.00
Deluxe Brand Liquors	\$10.00	Deluxe Brand Liquors	\$12.00
Imported Bottled Beer	\$7.00	Imported Bottled Beer	\$8.00
Domestic Bottled Beer	\$7.00	Domestic Bottled Beer	\$8.00
House Wine by the Glass	\$8.00	House Wine by the Glass	\$9.00
Cordials	\$12.00	Cordials	\$14.00
Martini/Manhattan	\$14.00	Martini/Manhattan	\$16.00

The Bloody Mary Bar

\$12.00 per Bloody Mary

Start with Mr. & Mrs. T's Bloody Mary mix and add your choice of Potato or Grain Vodka.
Then our bartender will assist you in creating a cocktail that is exactly how you want it.

Cocktail Garnishes:

Choice of; Old Bay Rim or Pink Sea Salted Rim

Add-ins:

Hearts of Celery, Saffron Onions, Carrot Sticks, Spanish Queen Olives, Red Bell Pepper Strips, Grilled Asparagus, Pepperoncini, Capers, Cucumber Wheels, Dill Pickle Slice, Cherry Tomatoes, Tabasco Sauce, Grated Horseradish, Radishes, Grain Mustard, Worcestershire Sauce, Fresh Mozzarella Balls and Gorgonzola Olives

◇ WINE LIST -

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, Möt & 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

Corkage Fee:

There is a \$15.00 per 750 ml. bottle on wine and champagne brought into the club's dining and lounge facilities. Sales tax and house charges are applicable.

Town & County Club

2019 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)	Member: \$210 Member sponsored: \$320 Unaffiliated event: \$600 Weekend (Fri. after 5:00) Member: \$420 Member sponsored: \$630 Unaffiliated Event: \$1,250
Art Gallery	45' x 21' 945 Sq. Ft.	75	75	50	Member: complimentary Member sponsored: \$100 Unaffiliated Event: \$220
Board Dining Room	21' x 16' 336 Sq. Ft.	18	N/A	18	Member: complimentary Member sponsored: \$60 Unaffiliated Event \$ 132
President's Room	16' x 18' 288 Sq. Ft.	14	18	14	Member: complimentary Member sponsored: \$60 Unaffiliated Event \$132
Overlook Room	14' x 14' 196 Sq. Ft.	12	16	12	Member: complimentary Member sponsored: \$60 Unaffiliated Event \$132

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2019 PRIVATE FUNCTION ROOM RENTAL FEES, DIMENSIONS AND CAPACITIES

Room	Dimensions	Theatre Capacity	Reception Capacity	Banquet Capacity	Function Rental Fees – 4 hour time period
Middle Parlor	16' x 25' 400 Sq. Ft.	N/A	30	22	Member: complimentary Member sponsored: \$60 Unaffiliated Event: \$132
Front Parlor	24' x 15' 360 Sq. Ft.	N/A	26	20	Member: complimentary Member sponsored: \$60 Unaffiliated Event: \$132
Solarium Porch	14' x 14' 196 Sq. Ft.	12	12	10	Member: complimentary Member sponsored: \$60 Unaffiliated Event: \$132
Whole House (Sat. or Sun.)					Member: \$1,000 per day Member sponsored: \$1500 Unaffiliated: \$2200 /day

OVERNIGHT ACCOMMODATIONS -

The Town and County Club has five overnight suites:

- ◇ **Trumbull Room**, King Bed, en suite bathroom —\$160+ tax
- ◇ **Hunt Room**, Queen Bed, en suite bathroom —\$150+ Tax
- ◇ **Barbara Bush Room**—King Bed, en suite bathroom—\$160+ Tax
- ◇ **1925 Room**—Queen Bed, en suite bathroom—\$150+ Tax
- ◇ **Nutmeg Room**—Twin Beds, \$100+ tax when rented in conjunction with another room

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- POLICIES AND PROCEDURES -

We welcome all members of the community to use the Club house for their next function (member sponsor not required).

Guarantees -

Member Events: A final guarantee of attendance for member hosted events must be submitted to the General Manager no later than three (3) business days prior to the function.

Member Sponsored and Unaffiliated Events: A final guarantee of attendance for all non-member hosted events must be submitted to the General Manager no later than seven (7) 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 7.35% 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.

Deposit and Payment – For all non-member hosted events, a non-refundable deposit in the amount of the room rental is required to secure the room and date desired. Payment on your final bill will be due within 48 hours prior to your event. All payments for non member hosted events and non member guest rooms stays must be made by check. Cash bar is cash only. The Town and County Club does not accept credit or debit cards.

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.

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.

- POLICIES AND PROCEDURES -

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.

Rental Charges/Member Sponsors – For events sponsored by Town and County members, the rental fee for room usage shall be reduced provided food & beverage Minimum has been met for that time period.

Food and Beverage Minimums -

Breakfast \$11.50 per Person

Lunch \$16.00 per Person

Reception \$10.00 per Person meeting rooms/\$20.00 per Person Ballroom

Dinner \$28.00 per Person

Half Day Meeting (<3 Hours) \$6.00 per Person

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 day's 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.

Social Media Policy - The Town & County Club is active on Facebook, Instagram and Twitter. 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 you check in on Facebook, post 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 Communications Manager, Maggie Shapiro.

Email: mshapiro@towncounty.com

Phone: 860-522-1100

Overnight Accommodations - The Town and County Club has five overnight suites:

- ◇ Trumbull Room, King Bed, en suite bathroom —\$160+ tax
- ◇ Hunt Room, Queen Bed, en suite bathroom —\$150+ Tax
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- ◇ 1925 Room—Queen Bed, en suite bathroom—\$150+ Tax
- ◇ Nutmeg Room—Twin Beds, \$100+ tax when rented in conjunction with another room