

Congratulations on your engagement, and thank you for considering

Quidnessett Country Club *as the location for your celebration!*

Quidnessett is a Rhode Island institution, well established for generations as a premier event venue, and renowned for its high-end restaurant-quality food at affordable prices. Our historic Clubhouse sits on the North Kingstown/East Greenwich line, over-looking picturesque Narragansett Bay. We are located minutes away from Providence, but miles away from the urban congestion of downtown. Here you will find a natural, timeless oasis which delivers masterfully-planned events at the ocean's edge. We offer indoor and outdoor ceremony and reception spaces.

Your Wedding Reception may be hosted in several different private dining rooms, both of which overlook the ocean. Our Ballroom is a magnificent space designed to accommodate up to 400 guests. This option boasts a Grand Foyer, a formal coat room, a private Bridal Suite, private restrooms, and a stunning view of our greens and the Bay.

Alternatively, you might fall in love with our Narragansett Room, which you can reserve with a moderate room fee. This space can accommodate up to 175 guests. This option offers a private Bridal Suite, a permanent dance floor, a private deck, and an abundance of windows overlooking the ocean. The room feels very romantic, and the view is spectacular!

Ceremonies may be hosted on our property, and include the set up and break down of your chairs (which we provide), and a ceremony rehearsal. Outside, we can offer you a whimsical ceremony in a private garden surrounded by seasonal foliage, or a nautical ceremony on a private terrace overlooking the shoreline. Inside, we can modify our event rooms to host your ceremony in a well-furnished and climate-controlled environment.

We can be reached in person at:
950 North Quidnessett Road
North Kingstown, RI 02852

We can be found online at: www.quidnessett.com
We are available via email at: banquetsales@quidnessett.com
We are waiting to connect with you by phone at: (401) 884-1100

We look forward to hosting you soon!

Wedding packages are subject to 22% administrative fee & RI taxes. Prices are subject to change.

Cocktail Reception

Chilled Hors D'oeuvres STATIONARY SELECTIONS

European Cheese Display

Baked Brie & Raspberry Wheel, Swiss, Fontina, Smoked Gouda, and Blue Cheeses; Served with Assorted Crackers

Serves 100 350.00

New England Artisanal Cheese Display

A variety of Locally Sourced Cheeses; Served with Cranberry Relish, Balsamic Onion Chutney, Stone Ground Mustard and Artisan Crackers

Serves 100 275.00

Imported Cheese Board, Garni

Swiss, Vermont Cheddar, Dill Havarti, Gorgonzola, and Goat Cheeses, Served with Assorted Crackers

Serves 100 300.00

Fresh Fruit Platter

Honeydew, Pineapple, Cantaloupe, Strawberries, and Grapes

Serves 100 325.00

Vegetable Crudit 

Baby Carrots, Celery Sticks, Broccoli Florets, Sliced Cucumbers, Cherry Tomatoes, and Assorted Sliced Peppers with Buttermilk Ranch

Serves 100 250.00

Mediterranean Platter

Vegetable Crudit  from Above Paired with a Trio of House-Made Hummus, Marinated Chickpea Salad, Tabbouleh Salad, Pita Bread, Pita Chips

Serves 100 500.00

Deluxe Antipasto Table

Bruschetta, Caprese Salad, Mixed Cured Olives, Marinated Mushrooms, Balsamic Grilled Vegetables, Roasted Peppers, Hummus, Pita Chips, Sliced Black Pepper- Coated Salami, Dry Coppa, Prosciutto, Provolone Cheese, Marinated Artichoke Hearts, and Fried Calamari with Hot Pepper Marinade

Serves 100 1,695.00

Roman Bread Basket

Garlic Bread sticks and Italian Herb Focaccia Accompanied by Rosemary Olive Oil, Extra Virgin Olive Oil, Oil Roasted Garlic Oil, Basil Pesto, Olive Tapenade, Lentils in Oil, and Grated Pecorino-Romano Cheese

Serves 100 250.00

Grilled Vegetable Platter

Balsamic Marinated Summer Squash, Zucchini, Asparagus, Portobello Mushrooms, Assorted Peppers, and Carrot Sticks Served with Roasted Pepper Aioli

Serves 100 350.00

Atlantic Seafood Platter

Marinated Snail Salad, Littlenecks on the Half Shell (50), Fresh Shucked Oysters (50), Iced Gulf Shrimp (100) Served with Appropriate Condiments

Market Price

(Cocktail Reception continued...)

Hot Hors D'oeuvres
STATIONARY SELECTIONS

Gourmet Grilled Pizza Table

An Assortment of Fresh Flame-Grilled Pizzas Topped with Garden Vegetables, Gourmet Cheeses, Herbs, and Extra Virgin Olive Oil

Serves 100 695.00

Fried Calamari

Accompanied by Marinara Sauce, Hot Pepper Marinade, and Sweet Chili Sauce Chef-Attended and Prepared in Dining Room

Serves 100 695.00

PASSED SELECTIONS

Priced per 100 Pieces; Please allow 3-4 passed hors d'oeuvres per guest

VEGETARIAN HORS D'OEUVRES

Stuffed Mushrooms	225.00
Spanakopita	225.00
Pear and Brie in Phyllo	250.00
Artichoke Antipasto Skewer (GF)	275.00
Fig & Fontina Triangles	235.00
Smoked Gouda Arancini	205.00

SEAFOOD HORS D'OEUVRES

Coconut Shrimp	275.00
Scallops Wrapped in Bacon (GF)	350.00
Maryland-Style Crab Cakes	325.00
Seafood-Stuffed Mushrooms	300.00

MEAT HORS D'OEUVRES

Smoked Chicken Quesadillas	275.00
Coconut Chicken Fritters	300.00
Buffalo Chicken Crisps	275.00
Beef Wellington en Crouete	350.00
Philly Cheesesteak Hoagies	235.00
Beef Franks in Blankets	225.00
Assorted Miniature Quiche	235.00

The Pier

\$95.00 Per Guest

Select Items from The Pier Menu Collection

Cocktail Reception

Select One Stationary Display OR
Select Three Passed Hors D'oeuvres

Formal Toast

White Wine

First Course

Select One Salad
Served with Warmed Artisan Dinner Rolls and
Freshly Whipped Butter

Main Course

Select Up to Two Entrees
Select One Vegetable
(To be paired with all Entrees)

AND

Select One Starch
(To be paired with all Entrees)

Dessert Course

Cake Service Fee: \$3 per person (provided by client)
Served with Locally Prepared Ice Cream
Freshly Brewed Coffee & Hot Tea

The Pier Menu Collection

Stationary Displays

- Domestic Cheese & Cracker Board
- Fresh Seasonal Fruit Display
- Vegetable Crudit  Display

Passed Hors D' oeuvres

Warm

- Tomato Soup Shooter sided by Miniature Grilled Cheese
- Truffle Macaroni & Cheese
- Miniature Philly Steak & Cheese Hoagie
- Franks in a Blanket
- Spring Rolls, Sweet Chili Sauce

Chilled

- Irish Smoked Salmon, Potato Blini & Chives
- Miniature Chicken Tacos, Lettuce & Guacamole
- Antipasto Skewer of Artichoke, Kalamata Olive, Sundried Tomato, Mozzarella

First Course

- Baby Field Greens
- Arcadian Mix, Cucumber, Endives, Radicchio, Red Onion, Tomatoes
- Classic Caesar
- Romaine Lettuce, House made Croutons, Parmesan Cheese, Caesar Dressing

Entrees

- Vegetable Napoleon
- Chicken Picatta/Marsala/Parmesan
- Fennel Crusted Scrod
- Vegetable Stuffed Sole

Starches

- Roasted Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Twice Baked Potato
- Asparagus Risotto

Vegetables

- Grilled Asparagus
- Haricots Verts
- Baby Carrots

Dessert

- Ice Cream Flavors
- Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet

The Harbor

\$105.00 Per Guest

Select Items from The Pier or The Harbor Menu Collection

Cocktail Reception

Select One Stationary Display
AND Select Two Passed Hors D'oeuvres
OR
Select Four Passed Hors D'oeuvres

Formal Toast

White Wine OR Sparkling Wine

First Course

Select One Salad
Served with Warmed Artisan Dinner Rolls and
Freshly Whipped Butter

Main Course

Select Up to Two Entrees
Select One Vegetable
(To be paired with all Entrees)
AND
Select One Starch
(To be paired with all Entrees)

Dessert Course

Cake Service Fee: \$3 per person (provided by client)
Served with Locally Prepared Ice Cream
Freshly Brewed Coffee & Hot Tea

The Harbor Menu Collection

Stationary Displays

- Mediterranean Display
- Imported Cheese & Cracker Board
- Flatbread Pizza Station

Passed Hors D' oeuvres

Warm

- Short Rib en Croute
- Teriyaki Chicken Skewers
- Buffalo Chicken Spring Rolls

Chilled

- Seared Ahi Tuna with Asian Slaw over Yucca Chip
- Edamame & Wasabi Mousse on Sliced Cucumber and a Rice Cracker

First Course

- Bartlett Pear and Arugula
- Endives, Candied Walnuts, Parmesan, Champagne Vinaigrette
- Boston Bibb
- Maytag Bleu Cheese, Toasted Pecans, Crisp Pancetta, Pomegranate Vinaigrette
- Mesclun Mix
- Raspberries, Feta, Radish, White Balsamic Vinaigrette

Entrees

- Pasta Primavera
 - Chicken Madeira
 - Fennel and Garlic Pork Chop
 - Seared Filet of Salmon
 - Baked Stuffed Shrimp
 - 10 oz. Sirloin Steak
- *Please note that beef prices are subject to change without prior notice*

Starches

- Roasted Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Twice Baked Potato
- Asparagus Risotto

Vegetables

- Grilled Asparagus
- Haricots Verts
- Baby Carrots

Dessert

- Ice Cream Flavors
- Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet
- Milk, Dark, or White Chocolate Dipped Strawberries

The Atlantic

\$125.00 Per Guest

Select Items from The Pier, The Harbor, or The Atlantic Menu Collection

Cocktail Reception

Select Two Stationary Displays

AND Select Three Passed Hors D'oeuvres

OR

Select Six Passed Hors D'oeuvres

Formal Toast

Champagne Toast

First Course

Select One Salad

Served with Warmed Artisan Dinner Rolls and
Freshly Whipped Butter

Main Course

Select Up to Two Entrees OR One Duet

Select One Vegetable

(To be paired with all Entrees)

AND

Select One Starch

(To be paired with all Entrees)

Dessert Course

Cake Service Fee: \$3 per person (provided by client)

Served with Locally Prepared Ice Cream

Freshly Brewed Coffee & Hot Tea

The Atlantic Menu Collection

Stationary Displays

- Vegetable Antipasto Display
- Flatbread Pizza Station
- Calamari with Marinara

Passed Hors D'oeuvres

Warm

- Lobster and Gruyere Miniature Grilled Cheese
- Mini Crab Cakes with Remoulade
- Beef Empanadas
- White Truffle Potato Croquette, Creme Fraiche & Caviar

Chilled

- Tuna Tartare with Spicy Aioli & Soy Glaze on Spoon
- Shrimp Cocktail and Gazpacho
- Beef Carpaccio with Truffle Vinaigrette on Sour Dough Crostini

First Course

- Sliced Beet and Bermuda Onion
- Balsamic Reduction, Mache Greens, Crumbled Gorgonzola
- Caprese
- Sliced Local Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Reduction
- Sicilian Mixed Baby Greens
- Artichoke Hearts, Kalamata Olives, Green Bean, Roasted Tomato, Parmesan Crisp, Italian Dressing

Entrees

- Vegetable Terrine with Tomato Coulis
- Stuffed Chicken with Apricots and Cranberries
- Stuffed Lobster Tail -Market Price
- Turbot
- 8 Oz. Filet Mignon with Demi
- Half Rack of Lamb
- Veal Milanese
- Duet of 2 Stuffed Shrimp and Frenched Chicken, Lemon Beurre Blanc
- Duet of 2 Stuffed Shrimp and 8 Oz. Sirloin Steak, Guinness Demi
- *Please note that beef prices are subject to change without prior notice*

Starches

- Roasted Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Twice Baked Potato
- Asparagus Risotto

Vegetables

- Grilled Asparagus
- Haricots Verts
- Baby Carrots

Dessert

- Ice Cream Flavors
- Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet
- Milk, Dark, or White Chocolate Dipped Strawberries

Late Night Snacks

Sweets

Candy Buffet
Cotton Candy
Dough Boys
Ice Cream Sundae Bar
Chocolate Fountain
Donuts
Mini Cupcakes
Cookies & Milk
Chipwich Ice Cream Sandwiches
Mini Ice Cream Cones
Snow Cones

Savories

Roasted Nuts
Gourmet Popcorn
Mini Pancakes with Maple Syrup
Loaded Fries
NY Station Wieners
Gourmet Pizza
Hot Pretzels
Popcorn Chicken (Buffalo or BBQ)
Tacos
Chocolate Covered Bacon Strips
Grilled Cheese

19.95

The Grand Finale

Deluxe Pastry Buffet

Strawberry Cheesecake
Turtle Cheesecake
Tiramisu Torte
Classic Flan
Lemon Meringue Tart
S'mores Cake
Carrot Cake
Tres Leche Cake
Pina Colada Cake
Cappuccino Torte
Raspberry Chocolate Cake
Peaches & Cream Tart
Boston Cream Cake
Red Velvet Cake
Maple Swirl Cheesecake
Triple Chocolate Mousse Torte
Flourless Chocolate Cake
Chocolate Fudge Cake
Assorted Macaroons
Assorted Miniature Pastries

15.00 per person

SERVED TO A MINIMUM OF 100 GUESTS

Chef Attendant Fee \$100

Make Your Own Sundae Bar

Hand-Scooped Ice Cream: Vanilla, Coffee, and Chocolate

*Assorted Toppings: Crushed Oreo Cookies, Heath Bar Pieces, Chocolate and Rainbow Sprinkles
M&M's, Cherries, Chocolate Fudge, Whipped Cream*

12.00 per person

Add Chocolate Dipped Strawberries

4.00 each

Add Warm Brownies and Cookies

6.50 each

Bar and Beverage Information

Open Bar

1 Hour 25.00 per person

5 hour 55.00 per person

Liquors Included

Titos, Grey Goose, Espolon, Patron, Bacardi, Captain Morgan, Glenlivet, Johnny Red, Redemption Bourbon, Jack Daniles, Makers Mark, Jameson, Tanqueray, Amsterdam Gin/Vodka, Deep Eddy (variety), Stoli (varitey)

Beer, Wine & Soft Drinks

1 Hour 20.00 per person

5 hour 45.00 per person

Selection of Wine

Domestic & Imported Beers

Soda/Soft Drinks

\$300 bartender fee

Pre-Mixed Cocktails

200.00 per gallon

APPROXIMATELY 35 SERVINGS PER GALLON

Bloody Mary, Mimosa, Champagne Punch, Sex on the Beach, Sea Breeze

Premium Pre-Mixed Cocktails

200.00 per gallon

APPROXIMATELY 35 SERVINGS PER GALLON

Red or White Sangria, Vodka Doli, Peach Bellini, Dark n' Stormy, White Russian, Margarita, Long Island Iced Tea, Pearl Harbor, Espresso Martini, Cosmopolitan

Pre-Mixed Non-Alcoholic Beverages

100.00 per gallon

APPROXIMATELY 35 SERVINGS PER GALLON

Fruit Punch, Lemonade, Arnold Palmer, Unsweetened Iced Tea

Bar and Beverage Information

Toasts

3.50 per person

Choice of House Champagne, Woodbridge Chardonnay, Woodbridge White Zinfandel, Non-Alcoholic Sparkling Cider

Cash Bar

CHARGED ON A PER DRINK BASIS. CEILING OR TIME LIMIT MAY BE DESIGNATED

Cocktails 9.00 to 14.00

Domestic Beer 6.00

Imported Beer 8.00

Glass of House Wine 9.00

Soda 2.00

Juice 3.00

International Coffee Station

9.00 per serving

MINIMUM 25 SERVINGS

Prepared with your selection of premium liqueurs blended with freshly brewed coffee, topped with whipped cream and garnished with a sprinkling of complementing spices

SELECT FIVE

Sambuca Romana White

Sambuca Black

Amaretto DiSaronno

Bailey's Irish Cream

Kahlua

Grand Marnier

Frangelico

Jameson Irish Whiskey

Wines & Champagnes

WINE SERVICE DURING DINNER CAN BE PROVIDED BY PLACING BOTTLES OF WINE DIRECTLY ON GUESTS' TABLES, OR WINE CAN BE OFFERED TO THE GUESTS AND POURED BY OUR WAITSTAFF DURING THE COURSE OF DINNER

Red Wines

MEIOMI, PINOT NOIR (California) 2018	55.00
JORDAN, CABERNET (Nappa Valley, California) 2016	120.00
PAUL HOBBS, PINOT NOIR (California) 2016	75.00
NOBLE VINES THE ONE, RED BLEND (California) 2018	75.00
FROG'S LEAP, RED ZINFANDEL (Napa, California) 2019	85.00
CONN CREEK, CABERNET (California) 2018	90.00
MASI CAMPOFIORIN, VERONESE (Italy) 2017	46.00
DUELING PISTOLS, RED BLEND (California) 2016	84.00
SIMI, CABERNET (California) 2018	52.00
CHATEAU MONTELENA, CABERNET (Napa, California) 2014	130.00
STAG'S LEAP ARTEMIS, CABERNET (California) 2016	140.00
HEITZ CELLAR, CABERNET (California) 2013	140.00
SILVER OAKS, CABERNET (California) 2015	140.00
CAYMUS, CABERNET (California) 2015	175.00
CAYMUS SPECIAL SELECTION, CABERNET (California) 2014	275.00

Blush and White Wines

WOODBRIIDGE CHARDONNAY (California)	24.00
LA CREMA, PINOT GRIS (California)	54.00
SANTA MARGHERITA, PINOT GRIGIO (Italy) 2015	60.00
JERMANN, PINOT GRIGIO (Italy) 2015	80.00
CAKEBREAD, CHARDONNAY (California) 2015	82.00
PAUL HOBBS, CHARDONNAY (California) 2016	110.00

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(Blush and White Wines continued...)

KRUG, SAUVIGNON BLANC (California) 2017	47.00
DOM DE LE PERRIERE, SANCERRE (France) 2016	52.00
COTES DES ROSES, ROSE (France) 2017	52.00
TERRA ALPINA, PINOT GRIGIO (Italy)	37.00

Champagnes and Sparkling Wines

LUNETTA, PROSECCO (Italy)	25.00
MARTINI & ROSSI ASTI APUMANTE (Italy)	48.00
VEUVE CLICQUOT (France)	155.00
DOM PERIGNON (France)	325.00
CHANDON BRUT (California)	60.00
MOET IMPERIAL, CHAMPAGNE (France)	90.00