

# TPC RIVER HIGHLANDS

# *Weddings*



RIVER HIGHLANDS

ONE GOLF CLUB ROAD • CROMWELL, CT 06416 • (860) 635-5000 • [WWW.TPC.COM/RIVERHIGHLANDS](http://WWW.TPC.COM/RIVERHIGHLANDS)

# TPC RIVER HIGHLANDS

# *Welcome*



Located conveniently in the quaint town of Cromwell, Connecticut, our newly renovated PGA TOUR golf course and historic clubhouse facility provide an elegant backdrop for your special occasion. With fully customizable menu packages, banquet spaces boasting unique ambiance, and a professional and courteous staff, TPC River Highlands will not only meet, but exceed your vision for your time spent with us.

The team at TPC River Highlands will execute your function flawlessly, and demonstrate the highest level of hospitality and service for you and your guests. Service is our passion, so relax and let us do the work for you!



RIVER HIGHLANDS

# WEDDING *Packages*

OUR WEDDING PACKAGES INCLUDE THE FOLLOWING:

- A WEDDING COORDINATOR TO AIDE IN YOUR DAY-OF TIMELINE, DÉCOR SET-UP, AND CORRESPONDING EVENT DETAILS
- PRIVATE BRIDAL SUITE
- A CEREMONY REHEARSAL DIRECTED BY WEDDING COORDINATOR
- 30 MINUTE CEREMONY WITH WHITE PADDED CHAIRS
- COCKTAIL HOUR ON OUR PATIO
- 4 HOUR RECEPTION IN OUR PAVILION
- MAHOGANY CHIAVARI CHAIRS
- YOUR CHOICE OF WHITE OR IVORY FLOOR LENGTH TABLE LINEN

Wedding packages are designed to provide an effortless method to assemble the menu and details of your reception. Customized menus to meet your specific desires can be created.



# THE GREEN *Package*

## BAR PACKAGE

FOUR HOUR OPEN BAR INCLUDING PREMIUM LIQUOR, IMPORTED AND DOMESTIC BEER, HOUSE WINE, AND ASSORTED SOFT DRINKS

## STATIONARY APPETIZER TABLE

ASSORTED DOMESTIC AND IMPORTED CHEESE, CRACKERS AND SLICED BAGUETTE  
SEASONAL FRESH FRUIT PLATTER

## SELECTION OF TWO BUTLERED HORS D'OEUVRES

## SALAD COURSE

SELECTION OF ONE SALAD FROM OUR SALAD LISTING WITH DINNER ROLLS & BUTTER

## ENTRÉE COURSE

SELECTION OF THREE ENTRÉES FROM OUR ENTRÉE LISTING

*INCLUDING ONE VEGETARIAN ENTRÉE*

SELECTION OF TWO ACCOMPANIMENTS FROM OUR ACCOMPANIMENT LISTING

## AFTER DINNER

STARBUCKS REGULAR & DECAF COFFEE & ASSORTED TAZO SERVED OR STATIONED

\$105 PER PERSON

*All Prices are Subject to a 22% Service Charge and Sales Tax*



# THE FAIRWAY *Package*

## BAR PACKAGE

FOUR HOUR OPEN BAR INCLUDING PREMIUM LIQUOR, IMPORTED & DOMESTIC BEER, HOUSE WINE,  
AND ASSORTED SOFT DRINKS

## STATIONARY APPETIZER TABLE

ASSORTED DOMESTIC AND IMPORTED CHEESE, CRACKERS & SLICED BAGUETTE  
SEASONAL FRESH FRUIT PLATTER

## MEDITERRANEAN HUMMUS PLATTER

HUMMUS, GRILLED PITA & GARLIC PITA CHIPS WITH MARINATED OLIVES, PEPPERONCINI,  
EGGPLANT & BELL PEPPER CAPONATA, & TABBOULEH SALAD

## SELECTION OF THREE BUTLERED HORS D'OEUVRES

## SALAD COURSE

SELECTION OF ONE SALAD FROM OUR SALAD LISTING WITH DINNER ROLLS & BUTTER

## ENTRÉE COURSE

SELECTION OF FOUR ENTRÉES FROM OUR ENTRÉE LISTING

*INCLUDING ONE VEGETARIAN ENTRÉE*

SELECTION OF TWO ACCOMPANIMENTS FROM OUR ACCOMPANIMENT LISTING

## AFTER DINNER

STARBUCKS REGULAR & DECAF COFFEE & ASSORTED TAZO SERVED OR STATIONED

\$120 PER PERSON

*All Prices are Subject to a 22% Service Charge and Sales Tax*



# THE CLUBHOUSE *Package*

## BAR PACKAGE

FOUR HOUR OPEN BAR INCLUDING PREMIUM LIQUOR, IMPORTED & DOMESTIC BEER, HOUSE WINE,  
AND ASSORTED SOFT DRINKS

## STATIONARY APPETIZER TABLE

ASSORTED DOMESTIC AND IMPORTED CHEESE, CRACKERS & SLICED BAGUETTE  
SEASONAL FRESH FRUIT PLATTER

## APPETIZER STATION

YOUR CHOICE OF OUR MASHED POTATO OR MACARONI & CHEESE BAR  
TOPPINGS INCLUDE: SMOKED BACON, CHEDDAR CHEESE, SCALLIONS, GRILLED ONIONS,  
DICED TOMATOES, MUSHROOMS, AND ROASTED GARLIC

## SELECTION OF FOUR BUTLERED HORS D'OEUVRES

## SALAD COURSE

SELECTION OF ONE SALAD FROM OUR SALAD LISTING WITH DINNER ROLLS & BUTTER

## ENTRÉE COURSE

SELECTION OF FOUR ENTRÉES FROM OUR ENTRÉE LISTING

*INCLUDING ONE VEGETARIAN ENTRÉE*

SELECTION OF TWO ACCOMPANIMENTS FROM OUR ACCOMPANIMENT LISTING

## AFTER DINNER

STARBUCKS REGULAR & DECAF COFFEE & ASSORTED TAZO SERVED OR STATIONED  
SELECTION OF ONE LATE NIGHT SNACK OR DESSERT FROM OUR ENHANCEMENT LISTING

\$135 PER PERSON

*All Prices are Subject to a 22% Service Charge and Sales Tax*



# Hors d'oeuvres

*\*PRICED PER PIECE*

## BEEF, PORK AND LAMB SELECTIONS

BEEF & VEAL MEATBALLS FRA DIAVOLO

SAM ADAMS BBQ BRISKET TACOS WITH NAPA CABBAGE SLAW

PETITE CORNED BEEF REUBENS OR CUBAN SANDWICHES

MARINATED FLANK STEAK ON CRISPY PLANTAIN WITH CHIMICHURRI

PROSCIUTTO WRAPPED CANTALOUPE & HONEYDEW MELON SKEWERS

CERTIFIED ANGUS BEEF SLIDERS WITH MAYTAG BLUE CHEESE +\$1

GRILLED BABY LAMB CHOPS WITH MINT PESTO +\$1.50

BEEF CARPACCIO CROSTINI WITH HORSERADISH AIOLI +\$1.50

## POULTRY AND SEAFOOD SELECTIONS

CHICKEN SATAY SKEWERS WITH THAI PEANUT SAUCE

SOUTHERN-FRIED CHICKEN WITH HONEY DIJON

CHICKEN POT STICKERS WITH SESAME GINGER SOY SAUCE

ORANGE GLAZED SESAME CHICKEN POPPERS

SMOKED SALMON ON CUCUMBER WITH DILL & LEMON CRÈME FRAICHE

CRAB-STUFFED MUSHROOM CAPS IN REMOULADE

STUFFED LITTLENECKS WITH CHORIZO & BELL PEPPER +\$1.50

TUNA TARTARE ON CRISP WONTON WITH WASABI AIOLI +\$1.50

SHRIMP COCKTAIL SHOOTERS WITH COCKTAIL SAUCE & LEMON +\$1.50

BACON-WRAPPED SCALLOPS +\$1.50

## VEGETARIAN SELECTIONS

HEIRLOOM TOMATO BRUSCHETTA WITH FRESH BASIL, GARLIC & EVOO

FRESH MOZZARELLA, CHERRY TOMATO, & ARTICHOKE SKEWERS

CARAMELIZED PEAR & GORGONZOLA CROSTINI WITH BALSAMIC GLAZE

SPINACH STUFFED MUSHROOM CAPS WITH WHITE TRUFFLE OIL

VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE

THREE CHEESE VEGETABLE QUESADILLA

SEASONAL FRESH FRUIT KABOBS



# *Entree* SELECTIONS

## POULTRY SELECTIONS

BALSAMIC GRILLED CHICKEN WITH BASIL & TOMATO BRUSCHETTA  
LEMON CHICKEN PICATTA WITH WHITE WINE & CAPERS  
PECAN-CRUSTED CHICKEN BREAST WITH MAPLE RUM DEMI GLAZE  
ROAST CHICKEN WITH WILD MUSHROOM & RED WINE JUS

## FRESH SEAFOOD SELECTIONS

HERB & PANKO-CRUSTED COD WITH LEMON CAPER BEURRE BLANC  
GRILLED MAHI-MAHI WITH CHILI MANGO SALSA  
CITRUS BROILED SALMON WITH ROSEMARY & GARLIC  
PAN-SEARED SEA BASS WITH GARLIC HARICOT VERT

## PORK & BEEF SELECTIONS

FILET MIGNON WITH GORGONZOLA & RED WINE AU JUS  
NEW YORK STRIP WITH BROWN BUTTER  
HERBED GRILLED RIBEYE  
SUNDRIED TOMATO PESTO CRUSTED PORK TENDERLOIN  
GRILLED LAMBCHOP WITH WILD MUSHROOM SAUCE

## VEGETARIAN SELECTIONS

PASTA PRIMAVERA WITH SEASONAL VEGETABLES & PARMESAN CHEESE  
ROASTED BELL PEPPERS STUFFED WITH MUSHROOM & LEEK RISOTTO  
CLASSIC EGGPLANT PARMIGIANA WITH PENNE MARINARA





# *Salad* SELECTIONS

CLASSIC CAESAR WITH FOCACCIA CROUTONS & PARMESAN

MIXED GREENS WITH TOMATO, CUCUMBER, RED ONION & BALSAMIC VINAIGRETTE

BABY ICEBERG WEDGE WITH BACON & BLUE CHEESE DRESSING

FIELD GREENS WITH APPLE, WALNUTS, CHEVRE & CIDER VINAIGRETTE

SPINACH WITH STRAWBERRIES, GOAT CHEESE, & POPPY SEED DRESSING

# *Accoutrement* SELECTIONS

## VEGETABLE SELECTIONS

PROSCIUTTO WRAPPED ASPARAGUS

STEAMED SEASONAL VEGETABLE BUNDLE

BRAISED CARROTS & ROOT VEGETABLES

GRILLED BROCCOLINI

## STARCH SELECTIONS

GARLIC MASHED POTATOES

ROASTED RED BLISS POTATOES

MASHED SWEET POTATOES

WILD MUSHROOM RISOTTO CAKE

FOUR CHEESE RISOTTO



# *Suggested* ENHANCEMENTS

## **MASHED POTATO STATION**

YUKON GOLD & MASHED SWEET POTATOES SERVED WITH THE FOLLOWING TOPPINGS: SMOKED BACON, CHEDDAR CHEESE, SCALLIONS, GRILLED ONIONS, DICED TOMATOES, MUSHROOMS, ROASTED GARLIC, SOUR CREAM, AND GRAVY

## **MACARONI & CHEESE STATION**

ELBOW PASTA SERVED WITH THE FOLLOWING TOPPINGS: SMOKED BACON, CHEDDAR CHEESE, SCALLIONS, GRILLED ONIONS, DICED TOMATOES, MUSHROOMS, AND ROASTED GARLIC

## **SAVORY CREPE STATION**

CHEF ATTENDED FRESH CREPES SERVED WITH CHOICE OF: TRUFFLE BRAISED BEEF, CAJUN SHRIMP, PULLED CHICKEN, AND CREAMY MUSHROOM & BACON

## **POPCORN STATION**

MILK CHOCOLATE SWIRL, WHITE CHEDDAR, S'MORES, AND BBQ

## **DESSERT STATION**

SELECT THREE:

DOUBLE CHOCOLATE COOKIES, SUGAR COOKIES, CHOCOLATE CHIP COOKIES, CHOCOLATE COVERED STRAWBERRIES, MINITURE CHEESECAKES, TARTLETS AND MINI CANNOLIS

## **SLIDER STATION**

SELECT TWO:

BBQ PULLED PORK OR CHICKEN SLIDERS, SAM ADAMS BEEF BRISKET SLIDERS, KOBE BEEF & BLUE CHEESE AND TURKEY & CHEDDAR



# Open Bar

## PACKAGES

### PREMIUM

**WINES:** WILLIAM HILL CHARDONNAY, SAUVIGNON BLANC, MERLOT, AND CABERNET

**BEER:** ASSORTED CANNED BEERS

**LIQUOR:** GREY GOOSE, GREY GOOSE FLAVORED VODKAS, BEEFEATER, CAPTAIN MORGAN, BACARDI, SAUZA TEQUILA, SEAGRAMS 7, AND DEWARS

### PRICED PER PERSON

2 HOURS-\$16.00

3 HOURS-\$24.00

4 HOURS-\$32.00

5 HOURS-\$40.00

### DELUXE

**WINES:** WILLIAM HILL CHARDONNAY, SAUVIGNON BLANC, MERLOT, AND CABERNET

**BEER:** ASSORTED CANNED BEERS

**LIQUOR:** GREY GOOSE, GREY GOOSE FLAVORED VODKAS, CABO WABO BLANCO, CABO WABO REPOSADO, BACARDI, CAPTAIN MORGAN, PLANTATION JAMAICA, TANQUERAY, BOMBAY SAPPHIRE, JACK DANIELS, MAKERS MARK, AND JOHNNY WALKER BLACK

### PRICED PER PERSON

2 HOURS-\$19.00

3 HOURS-\$28.50

4 HOURS-\$38.00

5 HOURS-\$47.00

*\*Draft beer may be added for an additional fee*



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