



WARWICK COUNTRY CLUB

SPECIAL EVENTS

2025



CLASSIC & COASTAL



CLASSIC & COASTAL

Warwick Country Club, established in 1924, is Rhode Island's premier full-service waterfront venue. This historic location is the ideal setting for all your special celebrations, corporate, and organization events.

Surrounded by lush greens, sandy beaches, and the most picturesque sunsets, you and your guests will experience exceptional service, delicious cuisine, and unforgettable views of Narragansett Bay from all event spaces.

Our recipe for a successful event is always the same...to provide a memorable "guest experience" for all attendees. We strive to make the planning process as seamless as possible while turning your vision into reality to ensure a WOW experience shared by all!

We look forward to hosting you!

*For additional information,
or to schedule a tour please say hello to:*



NANCY RUSILOSKI

DIRECTOR OF SALES

NRUSILOSKI@WARWICKCC.COM

401.642.6441

WATER VIEW EVENT SPACES

The Bayview Room | Newly renovated, this event space boasts floor to ceiling windows, mahogany bar, built-in hardwood dance floor, 2 fireplaces, and an adjacent deck. Accommodating up to 200 guests (depending on room layout), we include all tables, Chiavari chairs, floor length linens, a variety of napkin colors, and all dinnerware and glassware. Revel in the views of the most stunning sunsets over the Bay and take advantage of fantastic "photo ops" on the deck.

The Ross Room | Available for more intimate events, this event space accommodates up to 40 guests. Perfect for baby & bridal showers, rehearsal dinners, retirement, birthday, and anniversary celebrations. We include all tables, chairs, floor length linens, a variety of napkin colors, and all dinnerware and glassware.

Both the Bayview Room and the Ross Room are also suitable for corporate meetings and events!



ABOUT | WCC

BREAKFAST BUFFETS

All buffets require a 30 person minimum. If you have less than 30 guests, you will be charged for 30 guests.

THE CONTINENTAL | \$20

FRESH CUT SEASONAL FRUIT SALAD
ASSORTED BAGELS W/ CREAM CHEESE, BUTTER, & JAMS
MINI CROISSANTS
ASSORTED MINI MUFFINS
ASSORTED JUICES | ORANGE, APPLE, & CRANBERRY
FRESHLY BREWED COFFEE, DECAF, & ASSORTED TEAS

THE HEALTHY START | \$25

FRESH CUT SEASONAL FRUIT SALAD
ASSORTED YOGURT W/ GRANOLA, BERRIES, NUTS
VEGETABLE FRITTATAS
WHOLE GRAIN ENGLISH MUFFINS & ASSORTED BAGELS
CREAM CHEESE, BUTTER, & ASSORTED JAMS
ASSORTED JUICES | ORANGE, APPLE, & CRANBERRY
FRESHLY BREWED COFFEE, DECAF, & ASSORTED TEAS

THE CLASSIC | \$35

FRESH CUT SEASONAL FRUIT SALAD
SCRAMBLED EGGS W/ HERBS
HOME FRIED POTATOES caramelized onions
APPLEWOOD BACON OR SAUSAGE
PANCAKES OR WAFFLES
SPINACH & CHEESE SOUFFLÉ
STRAWBERRY HAND PIE W/ ICING
MINI CROISSANTS
ENGLISH MUFFINS & ASSORTED BAGELS
CREAM CHEESE, BUTTER & ASSORTED JAMS
ASSORTED JUICES | ORANGE, APPLE, & CRANBERRY
FRESHLY BREWED COFFEE, DECAF, & ASSORTED TEAS

All pricing on this page is per person, unless otherwise noted

A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items



BRUNCH BUFFET

THE COUNTRY CLUB BRUNCH | \$47

FRESH CUT SEASONAL FRUIT SALAD
SCRAMBLED EGGS OR SPINACH & CHEESE SOUFFLÉ
HOME FRIED POTATOES caramelized onions
APPLEWOOD BACON OR SAUSAGE
STRAWBERRY HAND PIE W/ ICING
MINI CROISSANTS
ASSORTED JUICES | ORANGE, APPLE, & CRANBERRY
FRESHLY BREWED COFFEE, DECAF, & ASSORTED TEAS

SALADS | *Kindly select 1*

ORGANIC FIELD GREENS
Grape tomatoes, English cucumbers, shredded carrots, assorted dressing
CLASSIC CAESAR
Romaine, shaved parmesan, Caesar dressing, black pepper, Parmesan crisp
STRAWBERRY & BABY SPINACH
Toasted Almonds, goat cheese, pickled red onions, Zinfandel vinaigrette
STEAKHOUSE SALAD
Crisp romaine, maple bacon, crumbled bleu cheese, Balsamic dressing

INCLUDES ROLLS & BUTTER

PROTEIN | *Kindly select 1*

CHICKEN PICCATA
CHICKEN ROULADE
CHICKEN SALTIMBOCCA
PAN SEARED SALMON
NEW ENGLAND BAKED COD

VEGETABLE | *Kindly select 1*

GREEN BEANS W/ ROASTED RED PEPPERS
HONEY & HERB GLAZED CARROTS

Please see page 10 for full entrée descriptions



ENHANCEMENTS

BREAKFAST & BRUNCH



FRENCH TOAST | \$5

Served with maple syrup & powdered sugar

WAFFLES OR PANCAKES | \$4

Served with maple syrup & powdered sugar

EGGS BENEDICT | \$8

English muffin, poached egg, Canadian bacon, hollandaise

SMOKED SALMON | \$8

Dill cream cheese, red onions, capers

AVOCADO TOAST STATION | \$7

Avocado bread, fresh avocado, pickled red onion, bacon crumbles, charred corn salsa, everything bagel seasoning

YOGURT STATION | \$5

Assorted yogurt flavors, fresh berries, granola, chia seeds, sliced almonds, chocolate chips

STARCH | \$5

Penne marinara or pink vodka

Garlic mashed potatoes

CHEF ATTENDED STATIONS

\$125 chef attendant fee per 50 guests

FRESH OMELETS | MADE TO ORDER | \$15

Fresh eggs, egg whites, bacon, sausage, ham, broccoli, zucchini, summer squash, peppers, onions, tomatoes, spinach, mushrooms, shredded cheese

CARVED SIRLOIN OF BEEF | \$18

Horseradish cream sauce, port wine demi

CARVED BRISKET | \$16

Au jus, horseradish cream sauce

CARVED ROASTED TURKEY BREAST | \$14

Sage gravy, cranberry chutney

All pricing on this page is per person, unless otherwise noted

A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items



LUNCH & DINNER BUFFETS

THE GRAND BUFFET | \$46 LUNCH | \$59 DINNER

SALADS | *Kindly select 1*

ORGANIC FIELD GREENS

Grape tomatoes, English cucumbers, shredded carrots, assorted dressing

CLASSIC CAESAR

Romaine, shaved parmesan, Caesar dressing, black pepper, Parmesan crisp

STRAWBERRY & BABY SPINACH

Toasted Almonds, goat cheese, pickled red onions, Zinfandel vinaigrette

STEAKHOUSE SALAD

Crisp romaine, maple bacon, crumbled bleu cheese, Balsamic dressing

INCLUDES ROLLS & BUTTER

STARCH | *Kindly select 1*

ROTINI MARINARA

FARFALLE PINK VODKA

PENNE PRIMAVERA garlic olive oil

TRI-COLORED FINGERLING POTATOES caramelized onions

MASHED YUKON GOLD POTATOES

VEGETABLE | *Kindly select 1*

GREEN BEANS W/ ROASTED RED PEPPERS

HONEY & HERB GLAZED CARROTS

PROTEINS | *Kindly select 2*

CHICKEN PICCATA

CHICKEN ROULADE

CHICKEN SALTIMBOCCA

PAN SEARED SALMON

NEW ENGLAND BAKED COD

SLICED SIRLOIN OF BEEF

BRAISED SHORT RIB

Please see page 10 for full entrée descriptions

DESSERT

MINI PASTRIES

Boston cream pies, biscotti, cannolis, assorted French macarons, fruit tarts, petit fours, raspberry crumb bars (gf)

Mini dessert cups to include: Lemon meringue, tiramisu, chocolate, raspberry vanilla

FRESHLY BREWED COFFEE, DECAF & TEAS

Custom buffet options available.

Ask your sales representative for details.

All pricing on this page is per person, unless otherwise noted

A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items



COCKTAIL HOUR

STATIONARY HORS D'OEUVRES

 Client Favorite

WARM DIPS & CRUDITÉ | \$12

Choose 2:

- Mild buffalo chicken & bleu cheese
- Spinach, artichoke, & Parmesan
- French onion, gruyere, chives
- Chef's Special: chorizo, queso, tomato, herbs

Celery & carrot sticks, toasted crostini, pita chips, corn tortillas

MEDITERRANEAN | \$11

Assorted vegetable crudité, stuffed grape leaves, Greek olives, hummus, tzatziki, tabbouleh, pita chips

ARTISAN CHEESE | \$12

Selection of hand-crafted cheeses to include brie, goat, smoked gouda, cheddar, muenster, havarti w/ dill, assorted berries, crackers, toasted crostini

ANTIPASTO | \$13

Imported cured meats and Italian cheeses, Mediterranean olives, roasted red peppers, artichoke hearts, toasted crostini

RAW BAR | priced per piece

Includes cocktail sauce, lemon wedges, hot sauce, mignonette

Littleneck clams | \$3

Oysters | \$4

Shrimp cocktail | \$4



All pricing on this page is per person, unless otherwise noted

A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items



COCKTAIL HOUR

PASSED HORS D'OEUVRES | CHILLED

 Client Favorite

BEEF TENDERLOIN CROSTINI | \$5
Arugula, pickled red onion, horseradish crème fraiche

 **MINI TUNA TACO | \$5**
Sesame seared Ahi, wakame salad, wasabi aioli

MINI LOBSTER ROLL | \$8
Chervil aioli, house made brioche roll

GOAT CHEESE TART | \$4
Fig, caramelized onions, aged balsamic

ITALIAN CROSTINI | \$4
Port wine cheddar, sopressata, peppadew

BRUSCHETTA | \$3.50
Plum tomatoes, mozzarella, basil, balsamic glaze

CHAMPAGNE PEACH SKEWER | \$4
Champagne pickled peach, prosciutto, mozzarella pearls, basil, herb vinaigrette



*All pricing on this page is per piece, unless otherwise noted
A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items*

COCKTAIL HOUR

PASSED HORS D'OEUVRES | HOT

 Client Favorite

FROM THE FIELD

VEGETABLE STUFFED MUSHROOM | \$4

Cracker crumble, roasted bell peppers & onions OR
Creamy spinach, gluten free cracker crumble

 FONTINA CHEESE ARANCINI | \$4
Basil pesto

VEGETABLE SPRING ROLL | \$4

Sweet Thai chili sauce

ITALIAN FLATBREAD | \$4

Four cheese or roasted vegetable

TOASTED CHEESE RAVIOLI | \$4

Marinara sauce

FROM THE SEA

 BACON WRAPPED SCALLOP | \$5

INDIVIDUAL FISH & CHIPS | \$5

Tartar sauce

MINI CRAB CAKE | \$5

Spicy aioli

CLAM CAKE & CHOWDER SHOOTER | \$5

SPICY SHRIMP | \$4

Avocado tartare

CRAB RANGOON | \$4

Duck sauce



All pricing on this page is per piece, unless otherwise noted

A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items



COCKTAIL HOUR

PASSED HORS D'OEUVRES | HOT

 Client Favorite



FROM THE LAND

CRISPY COCONUT CHICKEN BITE | \$4
Sweet & sour sauce

PEANUT CHICKEN WONTON | \$4
Chicken, cabbage citrus slaw, peanut sauce

MINI CHICKEN POT PIE | \$4
Chicken gravy

QUESADILLA CONES | \$4
Chicken and cheese

MINI BEEF SHORT RIB PANINI | \$5
Barbecue sauce

MINI ITALIAN MEATBALL | \$4
Veal, pork & beef meatball, marinara, Parmesan, basil

BUFFALO CHICKEN SPRING ROLL | \$4
Ranch dressing

 PHILLY CHEESE STEAK EGGROLL | \$5
Spicy aioli

POPSICLE LAMB CHOP | \$6
Mint chimichurri

MINI BEEF WELLINGTON | \$5

All pricing on this page is per piece, unless otherwise noted

A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items



FIRST COURSE

SOUP | SALAD

 Client Favorite

Kindly select 1 item for all guests

SEASONAL SOUPS | \$6

- New England Clam Chowder
- Chicken Orzo

ORGANIC FIELD GREENS | \$8

Grape tomatoes, English cucumbers, shredded carrots, Italian vinaigrette

CLASSIC CAESAR | \$8

Crisp romaine, shaved Parmesan, Caesar dressing, cracked black pepper, Parmesan crisp

CAPRESE | \$9

Sliced tomatoes, ciliegine mozzarella, micro basil, extra virgin olive oil, balsamic vinegar

 **STRAWBERRY & BABY SPINACH | \$9**

Toasted almonds, goat cheese, pickled red onions, Zinfandel vinaigrette

STEAKHOUSE SALAD | \$9

Crisp romaine, maple bacon, cherry tomato, red onion, crumbled bleu cheese, Balsamic dressing



All pricing on this page is per person, unless otherwise noted

A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items



MAIN COURSE

PLATED ENTRÉES

 Client Favorite

Kindly select 2 proteins & 1 vegetarian option

*All proteins are complimented with your choice of starch, vegetable, bread service, and include freshly brewed coffee, decaffeinated coffee & herbal teas.
To select 3 proteins and 1 vegetarian option, please add \$10 per person to each entrée price.*

FISH | \$32 LUNCH | \$38 DINNER

NEW ENGLAND BAKED COD

Panko bread crumbs, herbs, white wine, lemon butter sauce

 **PAN SEARED SALMON**

Hollandaise sauce or sweet orange ginger glaze

GRILLED SWORDFISH

Seasonal pico de gallo



CHICKEN | \$28 LUNCH | \$34 DINNER

 **CHICKEN PICCATA**

Capers, lemon, white wine, butter sauce

CHICKEN ROULADE

Breaded chicken rollatini, baby spinach, roasted red peppers, herbed ricotta, garlic Parmesan cream sauce

CHICKEN SALTIMBOCCA

Parma prosciutto, fresh mozzarella, sage, white wine reduction

VEGETARIAN | \$24 LUNCH | \$30 DINNER

 **GRILLED VEGETABLE RAVIOLI**

Asparagus, yellow squash, grape tomatoes, pink vodka sauce

VEGETABLE RISOTTO

Creamy Arborio rice, sautéed seasonal vegetables, Parmesan cheese
(Available Vegan)

All pricing on this page is per person, unless otherwise noted

A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items



BEEF

 Client Favorite

 BEEF TENDERLOIN
LUNCH \$52 | DINNER \$57

ROASTED PRIME RIB
LUNCH \$45 | DINNER \$50

BEEF SIRLOIN
LUNCH \$39 | DINNER \$44

BRAISED SHORT RIB
LUNCH \$37 | DINNER \$42
Au jus

AVAILABLE SAUCES FOR BEEF ENTRÉES:

PORT WINE DEMI
BÉARNAISE
WILD MUSHROOM
HERB COMPOUND BUTTER

SURF & TURF | *Better Together*
BEEF TENDERLOIN & 2 BAKED STUFFED SHRIMP
LUNCH \$56 | DINNER \$64



STARCH | VEGETABLE

 Client Favorite

Kindly select 1 starch & 1 vegetable to be served with all proteins

STARCH

 TRI-COLORED FINGERLING POTATOES
Caramelized onions, herbs

MASHED YUKON GOLD POTATOES

LEMON ORZO

CHEF'S SIGNATURE MASHED POTATO

Double smoked bacon, garlic, Parmesan cheese,
scallions, crispy brussels sprout leaves
\$3 additional per person

VEGETABLE

 HERBED GREEN BEANS W/ ROASTED RED PEPPERS
GRILLED ASPARAGUS
PETITE HONEY & HERB GLAZED CARROTS
ROASTED BROCCOLINI




*All pricing on this page is per person, unless otherwise noted
A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items*



ENHANCEMENTS

DINNER STATIONS

 **DELUXE PASTA STATION | \$18**
MADE TO ORDER | \$125 chef attendant fee per 50 guests
Pastas: Penne, cheese tortellini, rotini
Sauces: Marinara, pink vodka, basil & garlic pesto (*nut free*)
Proteins: Italian sausage, sliced chicken breast, shrimp,
Assorted accompaniments: mushrooms, peas, onions,
peppers, broccoli, grape tomatoes, minced garlic,
fresh herbs, extra virgin olive oil, Italian garlic knots

PRE-MADE PASTA STATION | \$10

Choose 2:
- Cheese tortellini, basil & garlic pesto (*nut free*)
- Penne, pink vodka sauce, grilled shrimp, Parmesan
- Orecchiette, broccoli rabe, sausage, aglio olio
- Rotini, marinara, grilled chicken
- Penne Primavera, garlic butter

MAC & CHEESE BAR | \$11

Build your own bowl!

Elbow macaroni with house cheese sauce
Toppings: Broccoli, caramelized onions, smoked bacon, scallions,
herbed panko bread crumbs

Add:
BBQ Pulled Pork | \$5
Grilled Chicken, Buffalo sauce optional | \$5

 *Client Favorite*

CARVING STATIONS

\$125 chef attendant fee per 50 guests

CARVED SIRLOIN OF BEEF | \$18

Au jus, horseradish cream sauce

CARVED BRISKET | \$16

Au jus, horseradish cream sauce

CARVED ROASTED TURKEY BREAST | \$14

Sage gravy, cranberry chutney



ENHANCEMENTS

DESSERTS



FLOURLESS CHOCOLATE CAKE | \$10

Fresh raspberries, coulis, crème fraiche

CHEESECAKE | \$10

Fresh strawberries, crème fraiche



TRIPLE CHOCOLATE MOUSSE CAKE | \$10

BLUEBERRY MASCARPONE MOUSSE CAKE | \$10

Fresh blueberries, mint garnish

SYMPHONY APPLE TARTLET | \$10

Butter short dough, almond cream, apples, crème fraiche

MIXED BERRY TART | \$10

Crème fraiche



MINI PASTRY STATION | \$11

Boston cream pies, biscotti, cannolis, assorted French macarons, fruit tarts, petit fours, gluten free raspberry crumb bars

Mini dessert cups to include:

Lemon meringue, tiramisu, chocolate, raspberry vanilla

GELATO & SEASONAL FRUIT SORBET | \$10

Toppings: Chocolate sauce, caramel sauce, M&Ms, Heath Bar, Reese's Peanut Butter Cups, crushed Oreo's, sprinkles, chocolate chips, walnuts, strawberries, whipped cream

OUTSIDE VENDOR PROVIDED DESSERTS | \$3

A fee of \$3 per person will be charged for set up and use of Warwick Country Club plates & utensils

CELEBRATORY CAKE | HOST PROVIDED | \$3

Sliced and presented with raspberry coulis & assorted berries

FIRE PIT & S'MORES | \$250 | \$3

\$250 for use of gas lit fire pit

\$3 per person for pre-made s'mores bundles

Graham crackers, chocolate, marshmallows, skewers

All pricing on this page is per person, unless otherwise noted

A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items



BEVERAGE OFFERINGS

PREMIUM BRANDS

The following items will be included for beverage service

WINE

By the glass

WCC Premium red & white varietals available

DOMESTIC BEER & SPIKED SELTZERS

12oz Cans & Bottles

Budweiser, Bud Light, Coors Light, Michelob Ultra,

High Noon Seltzers Variety

Non-Alcoholic Beer: Athletic Lite

SPECIAL DOMESTIC, IMPORTED, & CRAFT BEER

12oz Bottles

Corona, Corona Light, Heineken, Harpoon IPA

DRAFT BEER 16oz

Guinness, Stella, Narragansett Lager, Whalers Rise, Seasonal/Craft

SODA / JUICE

Coca-cola, Diet Coke, Sprite, Ginger Ale, Soda Water, Tonic Water

Lemonade, Iced Tea

Juice: Apple, Cranberry, Grape, Grapefruit, Orange, Pineapple

SPIRITS / COCKTAILS

VODKA | Tito's, Ketel One, Deep Eddy Ruby Red Grapefruit
| Stoli Flavors; Blueberry, Orange, Raspberry, Vanilla

GIN | Beefeater, Hendrick's, Tanqueray

RUM | Bacardi, Captain Morgan Spiced, Goslings Black, Malibu

TEQUILA | Teremana Blanco & Reposado

WHISKEY & | Jack Daniels, Jameson, Seagram's 7

BOURBON | Jim Beam, Maker's Mark

SCOTCH | Dewar's, Johnnie Walker Red

CORDIALS | Aperol, Amaretto Disaronno, Bailey's, Campari,
| Hennessy Cognac, Kahlua, Sambuca



PREMIUM PRICING | HOSTED BAR

PER HOUR | PRICED PER PERSON

PREMIUM SPIRITS:

*Selection of Draft, Domestic, Imported, and Craft Beers,
Spiked Seltzers, Premium Wine, Premium Cocktails/Martinis, & Sodas*

1st Hour | \$23

Each additional hour | \$8

Maximum of 5 hours = \$55 per person

BEER & WINE ONLY:

*Selection of Draft, Domestic, Imported, and Craft Beers,
Spiked Seltzers, Premium House Wine, & Sodas*

1st Hour | \$19

Each additional hour | \$7

Maximum of 5 hours = \$47 per person

PER DRINK | BY CONSUMPTION

PREMIUM:

Wine | \$10

Cocktails | \$10

Martini | \$12

Domestic Beer & Spiked Seltzers | \$6

Special Domestic, Imported, or Craft Beer | \$7

Domestic Draft Beer | \$7

Imported & Craft Draft Beer | \$8

Soda / Juice | \$3



ULTRA-PREMIUM UPGRADE

A total fee of \$3 per person will be added to the hosted bar package price

BRANDS | \$3 PER PERSON | HOSTED BAR

VODKA	Grey Goose
GIN	Bombay Sapphire
TEQUILA	Casamigos Reposado & Silver
WHISKEY	Bulleit (Bourbon), Bulleit Rye
SCOTCH	Johnnie Walker Black
PROSECCO	Lamberti

PER DRINK PRICING | HOSTED BAR BY CONSUPTION

ULTRA-PREMIUM:

Cocktails | \$12

Martini | \$14



A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items



SIGNATURE DRINKS

Each batch serves approximately 40 drinks



\$280 PER BATCH

COSMIC MATCH | *Classic Cosmopolitan*

Citrus Vodka, Orange Liqueur,
Fresh Lime Juice, Cranberry Juice, Lime Wheel

\$320 PER BATCH

SOMETHING OLD | *Classic Old Fashioned*

Bourbon, Angostura Bitters, Simple Syrup, Water,
Muddled Bourbon Cherries & Orange



PINKY PROMISE | *Tropical Martini*

Coconut Rum, Vanilla Vodka,
Lemon & Lime Juice, Pineapple Juice, Cranberry Juice

LAST DANCE | *Espresso Martini*

Fresh Espresso, Vanilla Vodka, Coffee Liqueur,
Irish Cream, Fresh Espresso Beans

THE HONEYMOON | *Sweet twist on a Moscow Mule*

Bourbon, Fresh Lime Juice, Honey Simple Syrup,
Ginger Beer

DEVOTION POTION | *Red Sangria*

Spiced Rum, Peach & Orange Liqueur, & Pinot Noir

MAIN SQUEEZE | *Margarita*

Silver Tequila, Fresh Lime Juice, Orange Liqueur,
Flavors: Classic, Mango, Passion Fruit, Spicy

BAY VIEW BREEZE | *White Sangria*

White Rum, Peach & Orange Liqueur, & White Wine

SEASONS OF LOVE | *Seasonal Sangria Upon Request*

Spring Strawberry Basil, Summer Rosé,
Fall Apple Cider, Winter Cinnamon Pear

Signature Crafted Mocktails available upon request

A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items



SPECIALTY BAR SET UP

Perfect for Bridal/Baby Showers, Brunch, & Luncheons

MIMOSA / "MOM"OSA BAR

PREMIUM PACKAGE | *Vueve du Vernay (Sparkling Brut)*
By The Glass | \$11

ULTRA-PREMIUM PACKAGE | *Canella (Prosecco)*
By The Glass | \$13

Garnishes, Juices & Purees Included in Above Pricing:

Please Select 4 Garnishes:

Fresh Apples, Blackberries, Oranges, Blueberries, Cranberries,
Peaches, Pears, Pomegranate Seeds, Raspberries, Strawberries

Please Select 4 Juices:

Apple Cider, Cranberry Juice, Grapefruit Juice, Orange Juice,
Peach Nectar, Pear Nectar, Pomegranate Juice, Tiffany Blue
Juice, WCC Lavender Lemonade, Watermelon Juice, White
Cranberry Juice

BLOODY MARY / MARIA BAR

PREMIUM PACKAGE | \$14

Vodka – Grainger, Crop Org. Cucumber, Smirnoff, Smirnoff Citrus, & Tito's
Tequila – Lunazul Blanco

ULTRA-PREMIUM PACKAGE | \$16

(Also includes everything in Premium Package)

Vodka – Absolut Peppar, Bacon Flavored Vodka, Ketel One,
Ketel One Citroen, Grey Goose

Tequila – Patron Silver & Teremana Reposado & Silver

ALL PACKAGES INCLUDE:

Tabasco Sauce, Horseradish, Lemons, Limes, Olives, Celery Sticks
Peppered Rim, Old Bay Seasoning Rim, Chipotle Bloody Mary Mix,
Bold & Spicy Bloody Mary Mix, Sriracha Bloody Mary Mix,
Lemon Rosemary Bloody Mary Mix, Tomato Juice

DELUXE GARNISHES:

(Can be added for an additional upcharge)

Bleu Cheese Olives | \$.50 per piece
Herb Cheese Stuffed Peppadews | \$.50 per piece
Grilled Asparagus | \$1.00 per piece
Peppered Bacon Strips | \$1.00 per piece
Blackened Shrimp | \$2.00 per piece





WARWICK COUNTRY CLUB

FOOD & BEVERAGE POLICIES

Due to licensing requirements and quality control issues, all food and beverage to be served on Warwick Country Club property must be supplied and prepared by the club or by a licensed bakery and/or permitted vendor with the exception of pre-packaged gift items. In compliance with RI Health Department food safety regulations, all food must be consumed on the premises; no food provided by Warwick Country Club may leave the premises at the conclusion of the event.

In compliance with our Liquor License guidelines, alcohol may be served for a maximum of 5 hours and NO outside alcohol of any kind can be brought onto the premises. The club reserves the right to refuse alcohol beverage service at any time for any reason. The Renter will only be able to extend their hosted bar past the pre-paid amount with the manager on duty's approval and payment via credit card will be required at the conclusion of the event.

A final guest count must be given to the Sales Office 14 days prior to your event; in the event we do not receive the final count, Warwick Country Club has the right to use the original estimated guest count. You will be charged for the number of guests served OR the guarantee, whichever number is greater.

If you're offering a choice of entrées, pre-counts will be required when submitting your final guest count. No tableside entrée orders will be taken.

Menu pricing is subject to change at any time and will be confirmed for your event 90 days prior to the event date. However, in the unlikely event Warwick Country Club incurs any unforeseeable increases in product costs within 90 days of your event, we reserve the right to adjust client's menu pricing accordingly.

SPECIAL DIETARY REQUESTS

For special accommodations, please inform your event planner of any special dietary requirements; such as vegetarian, vegan, gluten free, dairy free, as well as any food allergies.

CONSUMER ADVISORY

Some items may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

