



# WARWICK COUNTRY CLUB

W E D D I N G S

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 weddings.

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 wedding celebration is always the same...to make you feel welcome, comfortable, and special on this, the most memorable day of your lives. We strive to make the planning process as seamless as possible while turning your vision into reality to ensure fabulous memories and 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

## CEREMONY & RECEPTION AREAS

Outdoor ceremonies are held on the south lawn with spectacular views of the Bay, as well as the Jamestown and Newport bridges on the horizon.

Cocktail hour areas include the lawn and deck which all share the same beautiful water view. For a cozy and relaxing atmosphere, guests can lounge on the patio area around our fire pit.

Dinner & dancing takes place in our newly renovated Bayview Room which boasts stunning 180-degree water views through our floor to ceiling windows, and also features a mahogany bar, large built-in hardwood dance floor, and two fireplaces.

Revel in the views of the most stunning sunsets over the Bay and take advantage of fantastic "photo ops" on the deck and beach.

Tables, Chiavari chairs, china, glassware, silverware, and linens are all included in the room rental fee.



# COCKTAIL HOUR

## STATIONARY HORS D'OEUVRES

 Couple's 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

### 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

### RAW BAR | priced per piece

Includes cocktail sauce, lemon wedges, hot sauce, mignonette

Littleneck clams | \$3

Oysters | \$4

Shrimp cocktail | \$4



### 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

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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



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# 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



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# 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

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# 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



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# MAIN COURSE

## PLATED ENTRÉES



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 | CHICKEN | VEG

### NEW ENGLAND BAKED COD | \$38

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

### PAN SEARED SALMON | \$38

Hollandaise sauce or sweet orange ginger glaze

### GRILLED SWORDFISH | \$38

Seasonal pico de gallo

### CHICKEN PICCATA | \$34

Capers, lemon, white wine, butter sauce

### CHICKEN ROULADE | \$34

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

### CHICKEN SALTIMBOCCA | \$34

Parma prosciutto, fresh mozzarella, sage, white wine reduction

### GRILLED VEGETABLE RAVIOLI | \$30

Asparagus, yellow squash, grape tomatoes, pink vodka sauce

### VEGETABLE RISOTTO | \$30

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



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## BEEF

 Couple's Favorite

 BEEF TENDERLOIN | \$57

ROASTED PRIME RIB | \$50

BEEF SIRLOIN | \$44

BRAISED SHORT RIB | \$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 | \$64

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## STARCH | VEGETABLE

 Couple's 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



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# ENHANCEMENTS

## LATE NIGHT SNACKS

 Couple's Favorite

 FRENCH FRY STATION | \$5 per person

Crispy fries, ketchup, honey mustard, BBQ sauce, nacho cheese sauce, chipotle mayo, ranch

CHINESE TAKE OUT STATION | \$8 per person

Vegetable fried rice, pork pot stickers, veggie spring rolls

CHICKEN NUGGETS | \$3

Ketchup, honey mustard, brown sugar BBQ sauce, chipotle mayo, ranch

SLIDERS | \$4

Pulled Pork | citrus BBQ sauce, coleslaw, brioche  
Burgers | American cheese, pickles, brioche  
Fried Chicken | pickles, mayo, brioche  
Chicken & Waffles | Fried chicken, mini waffles, maple drizzle

SOFT PRETZEL BITES | \$4

Beer cheese, honey mustard, whole grain mustard

POTATO "KEGS" | \$3

Extra large tots stuffed with bacon & sour cream  
Ketchup, ranch, BBQ sauce

GARLIC KNOTS | \$3

Parmesan garlic knots, marinara sauce

ITALIAN FLATBREAD | \$4

Four Cheese  
Cheese & Pepperoni  
Chicken, artichoke, tomato, feta, garlic EVOO  
Prosciutto, arugula, fig spread, goat cheese, balsamic glaze



 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

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# ENHANCEMENTS

## DESSERTS | BEVERAGE STATIONS

 Couple's Favorite

### 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 Oreos, sprinkles, chocolate chips, walnuts, strawberries, whipped cream

### ENHANCED COFFEE STATION | \$8

Freshly brewed coffee, decaf, iced coffee, cinnamon sticks, flavored creams, syrups, shaved chocolate, chocolate covered coffee beans, whipped cream, & brown sugar

### MILK & COOKIE STATION | \$5

Assorted homebaked cookies and carafes of ice cold milk

### PASSED DESSERTS | \$12

- Mini ice cream sandwiches
- Cookie & milk shooters
- Chocolate mousse cups

OR select 3 items from mini pastry station

### WEDDING CAKE | HOST PROVIDED | \$3

Sliced and presented with raspberry coulis & assorted berries

### 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



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# 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



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# 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

### PINKY PROMISE | *Tropical Martini*

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

### THE HONEYMOON | *Sweet twist on a Moscow Mule*

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

### MAIN SQUEEZE | *Margarita*

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

*Signature Crafted Mocktails available upon request*

## \$320 PER BATCH

### SOMETHING OLD | *Classic Old Fashioned*

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



### LAST DANCE | *Espresso Martini*

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

### DEVOTION POTION | *Red Sangria*

Spiced Rum, Peach & Orange Liqueur, & Pinot Noir

### 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





## WEDDING PARTY PRE & POST CEREMONY PACKAGE

**\$15 per person**

*Beverages will be pre set in the wedding suites to enjoy prior to the ceremony*

### WINE

*(Choice of 3)*

WCC premium red & white varietals available

### SINGLE SERVE SODA & WATER

Dasani, Coca-cola, Diet Coke, Sprite, Ginger Ale,  
Lemonade

### BEER & SELTZER

*(Choice of 3)*

Budweiser, Bud Light, Coors Light, Corona, Corona Light,  
Harpoon IPA, Heineken, High Noon Seltzers Variety, Michelob Ultra,  
N/A Beer (Athletic Lite), Stella, Seasonal Beer

*Please inquire with your event planner if there is specific brand/type of beer or wine that is not listed. We will try to accommodate your special request, however additional fees may be incurred.*

## CEREMONY BEVERAGE STATION

**\$5 per person**

*Suggested quantity is for 50% of the guest count*

*Located on the lawn for your guests to enjoy for the ceremony and cocktail hour.  
Includes self service beverage dispensers and plastic cups.*

### CHOICE OF 2

Iced Tea

Lemonade

Infused Iced Water

*Cucumber Mint, Mixed Berry, Lemon*

Hot Apple Cider





# 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.*

