

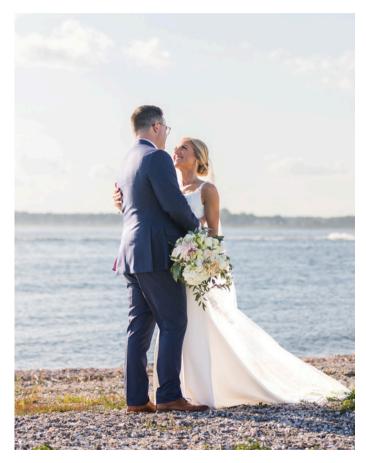
WARWICK COUNTRY CLUB

WEDDINGS

2025







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:



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.



STATIONARY HORS D'OFUVRES



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



PASSED HORS D'OEUVRES | CHILLED



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





PASSED HORS D'OEUVRES | HOT



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



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





PASSED HORS D'OEUVRES | HOT





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

M

PHILLY CHEESE STEAK EGGROLL | \$5 Spicy aioli

POPSICLE LAMB CHOP | \$6 Mint chimichurri

MINI BEEF WELLINGTON | \$5



FIRST COURSE

SOUP | SALAD

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



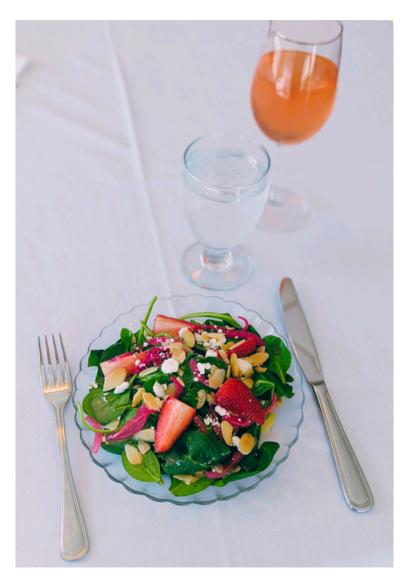
STRAWBERRY & BABY SPINACH | \$9

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







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



NA 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)



BEEF





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



STARCH | VEGETABLE



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

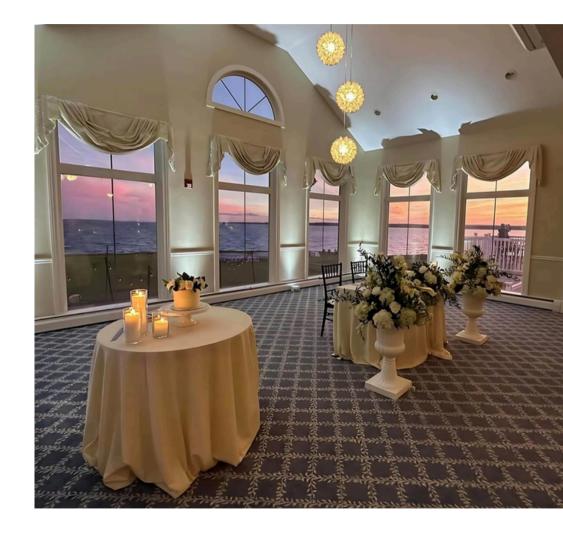
VEGETABLE

HERBED GREEN BEANS W/ ROASTED RED PEPPERS

GRILLED ASPARAGUS

PETITE HONEY & HERB GLAZED CARROTS

ROASTED BROCCOLINI





ENHANCEMENTS

LATE NIGHT SNACKS





TRENCH 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

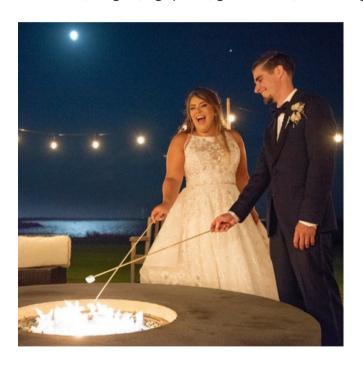
Extra large tots stuffed with bacon & sour cream Ketchup, ranch, BBQ sauce

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



ENHANCEMENTS

DESSERTS | BEVERAGE STATIONS





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

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





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





SIGNATURE DRINKS

Marcouple's Favorite

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







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.



