



WARWICK COUNTRY CLUB

SPECIAL EVENTS

2024



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

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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
BREAKFAST PASTRIES TO INCLUDE:
- CINNAMON CROISSANT TWIST
- STRAWBERRY HAND PIE
- MINI APPLE & BLUEBERRY LATTICE DANISH
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
HARD BOILED EGGS
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
APPLEWOOD BACON
PANCAKES OR WAFFLES
SPINACH & CHEESE SOUFFLÉ
STRAWBERRY FRUIT PIE
ENGLISH MUFFINS & ASSORTED BAGELS
CREAM CHEESE, BUTTER & ASSORTED JAMS
ASSORTED JUICES | ORANGE, APPLE, & CRANBERRY
FRESHLY BREWED COFFEE, DECAF, & ASSORTED TEAS



BRUNCH BUFFET

THE COUNTRY CLUB BRUNCH | \$55

FRESH CUT SEASONAL FRUIT SALAD
SCRAMBLED EGGS W/ HERBS
HOME FRIED POTATOES
APPLEWOOD BACON
PANCAKES OR WAFFLES
SPINACH & CHEESE SOUFFLÉ
STRAWBERRY FRUIT PIE
ENGLISH MUFFINS & ASSORTED BAGELS
CREAM CHEESE, BUTTER & ASSORTED JAMS
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

CHICKEN | *Kindly select 1*

CHICKEN PICCATA
CHICKEN ROULADE

FISH | *Kindly select 1*

PAN SEARED SALMON
MISO COD

STARCH | *Kindly select 1*

PENNE MARINARA
PENNE PINK VODKA
PENNE AGLIO OLIO

VEGETABLE | *Kindly select 1*

GREEN BEANS
HONEY & HERB GLAZED CARROTS

Please see page 10 for full entrée descriptions

*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

BREAKFAST & BRUNCH

 Client Favorite

FRENCH TOAST | \$5

Served with maple syrup & powdered sugar

EGGS BENEDICT | \$8

English muffin, poached egg, Canadian bacon, hollandaise

BAGELS & SMOKED SALMON | \$10

Assorted bagels, dill cream cheese, smoked salmon, red onions, capers, hard boiled eggs

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 HONEY GLAZED HAM | \$12

Whole grain mustard sauce

CARVED ROASTED TURKEY BREAST | \$14

Sage gravy, cranberry chutney



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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*

PENNE MARINARA

PENNE PINK VODKA

PENNE AGLIO OLIO

TRI-COLORED FINGERLING POTATOES

MASHED YUKON GOLD POTATOES

VEGETABLE | *Kindly select 1*

GREEN BEANS

HONEY & HERB GLAZED CARROTS

PROTEINS | *Kindly select 2*

CHICKEN PICCATA

CHICKEN ROULADE

PAN SEARED SALMON

MISO COD

SLICED SIRLOIN OF BEEF

BRAISED SHORT RIB

Please see page 10 for full entrée descriptions

DESSERT

MINI PASTRIES

Assortment includes mini cheesecakes, petit fours, cannolis, biscotti, Boston cream pies, whoopie pies, fruit tarts, gluten free fruit bars

FRESHLY BREWED COFFEE, DECAF & TEAS

Custom buffet options available.

Ask your sales representative for details.

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COCKTAIL HOUR

STATIONARY HORS D'OEUVRES

 Client Favorite

DIPS & CRUDITÉ | \$10

Warm buffalo chicken & bleu cheese, spinach artichoke & Parmesan, assorted vegetables, 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, pita chips

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

GRAND SEAFOOD DISPLAY | market price

Jonah crab claws, lobster tails, shrimp, oysters, clams, New Zealand green lipped mussels, ceviche cups



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COCKTAIL HOUR

PASSED HORS D'OEUVRES | CHILLED

 Client Favorite

SMOKED SALMON | \$5

Salmon, cucumber, horseradish cream, capers, red onion

MINI TUNA TACO | \$5

Sesame seared Ahi, wakame salad, wasabi aioli

MINI LOBSTER ROLL | \$8

Chervil aioli, house made brioche roll

SPICY SHRIMP | \$4

Avocado tartare

ITALIAN CROSTINI | \$4

Port wine cheddar, sopressata, peppadew

BRUSCHETTA | \$3.50

Plum tomatoes, mozzarella, basil, balsamic glaze

AVOCADO TOAST | \$4.50

Avocado, pickled red onion, charred corn, tomato, cilantro



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COCKTAIL HOUR

PASSED HORS D'OEUVRES | HOT

 Client Favorite

FROM THE FIELD

VEGETABLE STUFFED MUSHROOM | \$4

GOAT CHEESE TART | \$4

Fig, caramelized onions, aged balsamic

 FONTINA CHEESE ARANCINI | \$4

Basil pesto

VEGETABLE SPRING ROLL | \$4

Sweet Thai chili sauce

ITALIAN FLATBREAD | \$4

Four cheese

Roasted vegetable

FROM THE SEA

 BACON WRAPPED SCALLOP | \$5

INDIVIDUAL FISH & CHIPS | \$5

Tartar sauce

MINI CRAB CAKE | \$5

Spicy aioli

CLAM CAKE & CHOWDER SHOOTER | \$5



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COCKTAIL HOUR

PASSED HORS D'OEUVRES | HOT

 Client Favorite



FROM THE LAND

CRISPY COCONUT CHICKEN BITE | \$4

Sweet & sour sauce

BRAISED SHORT RIB CROSTINI | \$5

Pickled red onion

ITALIAN FLATBREAD | \$4

Chicken, artichoke, tomato, feta, garlic EVOO

Prosciutto, arugula, fig spread, goat cheese, balsamic glaze

MINI ITALIAN MEATBALL | \$4

Veal, pork & beef meatball, marinara, Parmesan, basil

PROSCIUTTO WRAPPED FIG | \$4

Goat cheese, balsamic glaze

PHILLY CHEESE STEAK EGGROLL | \$5

Spicy aioli

POPSICLE LAMB CHOP | \$6

Garlic herb marinade

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
- Watermelon Gazpacho
- Butternut Squash Bisque - crème fraîche, chives

ORGANIC FIELD GREENS | \$7

Grape tomatoes, English cucumbers, shredded carrots, Italian vinaigrette

CLASSIC CAESAR | \$7

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

CAPRESE | \$9

Medley of grape tomatoes, ciliegine mozzarella, 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, 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 | \$32 LUNCH | \$38 DINNER

MISO COD

Citrus miso glaze



PAN SEARED SALMON

Béarnaise sauce

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

VEGETARIAN | \$24 LUNCH | \$30 DINNER

GRILLED VEGETABLE RAVIOLI

Asparagus, yellow squash, grape tomatoes, pink vodka sauce



PORTOBELLO FLORENTINE

Grilled Portobello mushroom, spinach, onions, tomatoes, garlic, marinara sauce, polenta
(Vegan)

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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 \$60 | DINNER \$68



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

POTATOES AU GRATIN
Cream, Parmesan cheese, butter

CONFETTI COUSCOUS

CHEF'S SIGNATURE MASHED POTATO
Double smoked bacon, garlic, Parmesan cheese,
scallions, crispy brussels sprout leaves
\$3 *additional per person*

VEGETABLE

 HERBED GREEN BEANS
GRILLED ASPARAGUS
PETITE HONEY & HERB GLAZED CARROTS
ROASTED BROCCOLINI



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ENHANCEMENTS

DINNER STATIONS



DELUXE PASTA STATION | \$18

MADE TO ORDER | \$125 chef attendant fee per 50 guests

Pastas: Penne, cheese tortellini, rotini

Sauces: Marinara, alfredo, 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 bread

PRE-MADE PASTA STATION | \$10

Choose 2:

- Cheese tortellini, pink vodka sauce, Parmesan
- Penne, alfredo sauce, grilled shrimp
- Orecchiette, broccoli rabe, sausage, aglio olio
- Rotini, marinara, grilled chicken
- Vegetable ravioli, sage, garlic butter, figs

MAC & CHEESE BAR | \$11

Build your own bowl!

Toppings: Broccoli, caramelized onions, smoked bacon, scallions,
herbed panko bread crumbs

Add:

BBQ Pulled Pork | \$5

Grilled Chicken, Buffalo sauce | \$5



Client Favorite

CARVING STATIONS

\$125 chef attendant fee per 50 guests

CARVED SIRLOIN OF BEEF | \$18

Au jus, horseradish cream sauce

HONEY GLAZED HAM | \$12

Whole grain mustard sauce

CARVED ROASTED TURKEY BREAST | \$14

Sage gravy, cranberry chutney

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ENHANCEMENTS

DESSERTS

 *Client Favorite*

FRESH SEASONAL FRUIT SORBET | \$7

Lemon, peach, or orange sorbet, assorted berries

LEMON CURD & FRUIT TART | \$8

seasonal berries

CHEESECAKE | \$8

Plain, cherry glazed, or blueberry glazed

TRIPLE LAYER CHOCOLATE CAKE | \$8

Whipped cream, chocolate sauce

GELATO & SEASONAL FRUIT SORBET | \$10

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

MINI PASTRY STATION | \$11

Assortment includes mini cheesecakes, petit fours, cannolis, biscotti, Boston cream pies, whoopie pies, fruit tarts, gluten free fruit bars

OUTSIDE VENDOR PROVIDED DESSERTS | \$3

A fee of \$3 per person will be charged for 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

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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

Pepsi, Diet Pepsi, Starry, Ginger Ale, Soda Water, Tonic Water

Shirley Temple, Roy Rogers

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

SPIRITS / COCKTAILS

VODKA | Tito's, Ketel One, Deep Eddy Ruby Red Grapefruit
| Stolli 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

 Client Favorite

\$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

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

(Includes everything in Premium Package As Well)

*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.

