Welcome to Rhode Island Country Club

Our Weddings and Events include the following complimentary to our rental fee:

Weddings/ Bar (or Bat) Mitzvahs/Large Functions Rental Fee: $3000.00

Wedding Ceremony Fee: $500.00
Personal Bridal/Event Butler
One wedding per day – unlimited time frame

Smaller events such as Showers/Birthdays/Engagement Parties/Rehearsal Dinners/Fundraisers
Rental Fee: $200.00 and up
Professional Event Coordinator
Private Bridal/Changing Suite
Selection of Linen Colors
Custom Designed Floor Plan
Use of Easels and Votive Candles
China, Glassware and Silverware

Located on the beautiful Narragansett Bay, emphasizing tradition, and our passion for creating moments has made us one of the most exclusive clubs in New England. We pride ourselves with unparalleled hospitality and excellent service to make your experience at Rhode Island Country Club extraordinary.

Choose from our extensive menu options to create a dining experience unique to your event:
Ala carte pricing is available

Contact Haleigh at 401-245-5700 ext. 108 or at events@ricc.org with any questions or to set up a personal showing
Preparing Seating Arrangements and Place Cards

Our tables consist of 60” round tables which accommodate up to 8 guests and 72” round tables which accommodates up to 12 guests. Please plan your seating chart according to these requirements.

Please complete your seating chart prior to your final appointment. If you would like a head table (traditional long 2-10 people or a round table maximum 10 people) please diagram the seating arrangement of your attendants. Complete the rest of the seating chart by filling in the table number and the number of guests at each table. For example:

<table>
<thead>
<tr>
<th>Table number</th>
<th>Number of guests</th>
<th>Meal Choices (if applicable)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Table Number
6 beef
6 chicken

Place Cards

Place cards should be **in alphabetical order**, with the head table separate.

If you have offered a choice for your main course, please note with a colored “dot” each guest’s (or couple's) meal choice on the back of their place card.

**For Example:**

ront of place card

back of place card

Examples of colored dot coordinates:
blue = fish
red = beef
yellow = chicken
Rhode Island Country Club Planning Sheet

This "Planning Sheet" is designed to assist you in organizing your reception. Please fill out this Sheet as completely as possible before contacting us to make your final arrangements.

Groom & Bride__________________________
Date__________________________
Sunset__________________________
Time of Ceremony__________________________
Place of Ceremony__________________________
Arrival of RICC__________ Cocktails: ________ Dinner: ________
Number of guests invited__________ Expected__________

Bar Arrangements:
Cash__________ Open__________
Limited__________________________
Wine Service__________________________
Champagne Toast__________________________
Signature Drink__________________________ Signs Needed:

Cocktail Hour:
Displayed Hors d'Oeuvres:
__________________________
__________________________
__________________________

Passed Hors d’Oeuvres:
__________________________
__________________________
__________________________
__________________________
__________________________

Dinner Service:
- Salad
- Salad Dressing
- Assorted Bread

Entrée
- Sauce
- Entrée
- Sauce

Starch

Vegetable

Dessert

Coffee

Vendors
- Photographer Telephone#
- Florist Telephone#
- Bakery Telephone#

Feed Professionals How many

DJ Telephone#
Playing hours

THINGS YOU WILL NEED TO BRING FOR FINAL MEETING

FLOOR PLAN
PLACE CARDS IN ALPHABETICAL ORDER (WITH MEAL CHOICES)
- TOAST GLASSES
- CAKE KNIFE
- GUEST BOOK AND PEN
- FAVORS
- PRINTED NAPKINS
- CARD RECEPTICAL
COLD HORSE D’OEVRES
PRICED PER THE 100

16-20 SHRIMP COCKTAIL $210
FRESH TOMATO BRUSHETTA $150
VEGETABLE MAKI $180
SPICY TUNA ROLL $210
GREAT HILL BLEU AND BLACK MISSION FIG JAM CROSTINI $180
SMOKED SALMON LATKE W/ WASABI TOBIKO AND YUZU BOURSIN $210
SEAFOOD SHOOTERS $300
FRESH ENDIVE W/ BLEU CHEESE, APPLE AND WALNUT BRITTLE $150
CUCUMBER CANAPES W/ GINGER ROASTED BEET AND WASABI CRÈMEFRAICHE $150
MICRO SHRIMP TOSTADA W/ AVOCADO AND CHILI-LIME SLAW $210
CAPRESE SKEWER $150
ANTIPASTO SKEWER $150

DOMESTIC CHEESE DISPLAY
GREAT HILL BLEU, CHEDDAR, HAVARTI, SWISS, PROVOLONE AND BOURSIN
SMALL SERVES 25 to 35 $175.00  MEDIUM SERVES 60 to 75 $300.00
LARGE SERVES 100 to 145 $500.00

INTERNATIONAL CHEESE DISPLAY
SAME AS DOMESTIC WITH CHEF’S CHOICE INTERNATIONAL CHEESE’S
SMALL SERVES 25 to 35 $225  MEDIUM SERVES 60 to 75 $400.00
LARGE SERVES 100 to 145 $650.00

FRESH FRUIT DISPLAY
HONEYDEW, CANTELAUPE, PINEAPPLE, STRAWBERRIES AND GRAPES
SMALL SERVES 15 to 25 $100.00  MEDIUM SERVES 40 to 50 $200.00
LARGE SERVES 70 to 100 $300.00

CRUDITE WITH ASSORTED DIPS
ASSORTMENT OF FRESH GARDEN VEGETABLES ARTISTICALLY DISPLAYED OVER GREENS
SMALL SERVES 20 to 30 $85.00  MEDIUM SERVES 40 to 60 $160.00
LARGE SERVES 80 to 100 $225.00

Prices are subject to change.
**HOT HORS D’OEUVRES**
**PRICED PER THE 100**

**BEEF**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MINI BEEF WELLINGTONS</td>
<td>$325</td>
</tr>
<tr>
<td>FRANKS IN A BLANKET</td>
<td>$150</td>
</tr>
<tr>
<td>BLACK AND BLEU CROSTIN</td>
<td>$325</td>
</tr>
<tr>
<td>ROASTED TENDERLOIN W/ BLEU CHEESE FONDUE AND CHIVES</td>
<td>$325</td>
</tr>
<tr>
<td>CHIPOTLE STEAK CHURRASCO W/ CILANTRO LIME YOGURT SAUCE</td>
<td>$225</td>
</tr>
<tr>
<td>BRAISED SHORTRIB ON CORNBREAD BLINI W/ JALAPENO RED ONION JAM</td>
<td>$225</td>
</tr>
<tr>
<td>TENDERLOIN WRAPPED IN BACON W/ HORSERADISH CREAM</td>
<td>$325</td>
</tr>
<tr>
<td>MICRO HERB TRUFFLED SLIDERS</td>
<td>$325</td>
</tr>
<tr>
<td>BEEF SATAY</td>
<td>$225</td>
</tr>
</tbody>
</table>

**CHICKEN, DUCK AND PORK**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PEKING DUCK SPRINGROLL</td>
<td>$175</td>
</tr>
<tr>
<td>BUFFALO CHICKEN FLUETAS</td>
<td>$175</td>
</tr>
<tr>
<td>MINI PORK DUMPLINGS</td>
<td>$125</td>
</tr>
<tr>
<td>CHICKEN CORDON BLEU LOLLIPOPS</td>
<td>$150</td>
</tr>
<tr>
<td>SESAME CHICKEN</td>
<td>$150</td>
</tr>
<tr>
<td>CHICKEN SATAY W/ PEANUT SAUCE</td>
<td>$150</td>
</tr>
<tr>
<td>MICRO HAM AND CHEESE</td>
<td>$125</td>
</tr>
<tr>
<td>SAUSAGE STUFFED MUSHROOM CAPS</td>
<td>$150</td>
</tr>
<tr>
<td>PULLED PORK TAMALE CUPS W/ MONTEREY JACK AND SOUR CREAM</td>
<td>$175</td>
</tr>
<tr>
<td>PORK SHOAMAI W/ HOUSE DIPPING SAUCE</td>
<td>$150</td>
</tr>
</tbody>
</table>
HOT HORS D’OEUVRES
PRICED PER THE 100

SEAFOOD

CRAB RANGOON $150
COCONUT SHRIMP $250
SHRIMP SPRINGROLLS $175
BACON WRAPPED CASINO SHRIMP $325
SCALLOPS AND BACON $300
MINI CRAB CAKES W/ HOUSE REMOULADE $275
SHRIMP SHOAMAI $150
MINI CLAM CAKES $150
SHRIMP TEMPURA $250

VEGETARIAN

EDAMAME DUMPLINGS W/ SPICY YUZU DIPPING SAUCE $150
MINI CHEESE PIZZA $150
MINI VEGETABLE QUICHE $150
BRIE CUPLLET W/ BROWN SUGAR, BRANDY AND WALNUTS $150
SWEETCORN FRITTER W/ SPICY HONEY AIOLI $150
SPANIKOPITA $210
HERBED ARANCINI $150
SWEET POTATO LASAGNA BITES $150
INDIAN SOMASA’S W/ CILANTRO CHUTNEY $175
PAKORA FRITTER W/ FRESH CHEESE CURD & POMAGRANATE MOLASSES $175
FRENCH ONION TART $175
Salads

Caesar
Romaine, shredded parmesan cheese and garlic croutons
Tossed in our classic creamy Caesar dressing. $7

Garden
Baby mixed greens with endive, carrots, marinated mushrooms, cherry tomatoes and shaved Bermuda onion. $8

Hearts of Iceberg
A wedge of crisp iceberg lettuce with crumbled gorgonzola, ripe cherry tomatoes and apple smoked bacon. $9

Greek
Fresh spinach, chopped romaine, cucumber, shaved Bermuda onion, artichoke hearts, crumbled feta, roasted red pepper, toasted pine nuts and Kalamata olives. $10

Watermelon & Arugula Crudo
Baby arugula, chilled seedless watermelon, crumbled goat cheese, extra virgin olive oil and dark cherry balsamic syrup. $10

Caprese Salad
Vine ripe tomatoes, fresh sliced mozzarella and mixed greens
With basil oil and balsamic glaze. $10

Dressings

Bleu Cheese
White Balsamic Vinaigrette
Peppercorn Ranch
French
Thousand Island
Honey Dijon
Balsamic Vinaigrette
Light Italian
Lemon Vinaigrette
**Chicken Entrees**

**Chicken Chardonnay**
8 oz. Chicken breast lightly floured and sautéed with white wine, lemon juice, butter and fresh herbs. $23

**Chicken Marsala**
8 oz. Chicken breast lightly floured and sautéed with button mushrooms, Marsala wine and chicken stock. $24

**Chicken Cupolo**
8 oz. Chicken breast lightly floured and sautéed topped with: Arugala, roasted red peppers, artichoke hearts, mascarpone and parmesan cheese. $24

**Chicken Parmesan**
8 oz. Chicken breast lightly breaded and baked then topped with a fresh marinara, aged provolone and parmesan cheese. $25

**Grilled Chicken**
8 oz. Chicken breast marinated in white balsamic vinaigrette and then char grilled and topped with the following.

- Caramelized onions and whisky BBQ $23
- Basil pesto and roasted red peppers $24
- Sautéed spinach and boursin cheese $24
- Sautéed mushrooms, apple smoked bacon and cheddar $25

**Jalapeno-Lime Chicken**
8 oz. Chicken breast with a buttermilk breading then sautéed and topped with jalapeno-lime confit and finished with a cilantro cream. $24

**Teriyaki Chicken w/ Grilled Pineapple Confit**
8 oz. Chicken marinated in teriyaki then pan seared and topped with a grilled pineapple confit. $25

**Chicken Oscar**
8 oz. Chicken breast lightly pounded and filled with crabmeat and asparagus tips then sautéed and topped with hollandaise. $29

**Stuffed Chicken Breast**
8 oz. Chicken breast lightly pounded then stuffed and breaded with seasoned crumbs. Choose from the following:

- Boursin, spinach and roasted red peppers $26
- Wild mushrooms, scallions and cheddar $26
- Baked Virginia ham and Swiss $26
- Spinach, artichoke hearts, bacon and Swiss $27
- Grilled vegetables, jalapeno sausage and Monterey Jack $28
BEEF AND LAMB ENTREES

**FLAT IRON**
Hand carved flat iron that has been marinated and topped with any of the following:
- Horseradish cream $30
- House steak sauce and crispy onion straws $31
- Brandy peppercorn cream $31
- Wild mushroom cabernet sauce $31
- Dijon brandied demi glace $31

**NY PORTABELLA BLEU**
Grilled 12 oz. NY strip topped with balsamic marinated portabella mushrooms and gorgonzola cheese. $35

**HAND CARVED ROASTED TENDERLOIN OF BEEF**
Eight ounce choice cut of beef topped with any of the following.
- Béarnaise sauce $40
- Horseradish cream $40
- Slow roasted tomato and oregano sauce $40
- Port wine demi-glace $42
- House steak sauce and crispy onion straws $42
- Brandy peppercorn cream $42
- Wild mushroom cabernet sauce $42
- Caramelized onions and boursin cheese $42
- Sautéed wild mushrooms and gorgonzola $42

**VEAL PAILLARD**
Pan seared Provimi veal medallions with garlic, shallots, chopped herbs and wild mushrooms served with a white wine cream sauce. $33

**VEAL CHOP**
14 oz. chop marinated in herbs and fresh garlic then pan seared or grilled accompanied by any of the following.
- Madeira demi glace $47
- Wild mushroom cabernet sauce $48
- Stuffed w/gruyere, leek & bacon $50

**HERB CRUSTED RACK OF LAMB**
14 oz. lamb rack coated with Dijon mustard and crusted with an herb crumb. Served with aged sherry vinegar mint sauce. $42

**CHAR GRILLED RACK OF LAMB**
14 oz. lamb rack char grilled and served with any of the following.
- Mint pesto $42
- Mixed wild berry compote $42
- Roasted poblano, queso fresco and black bean ragout $42
- Fresh ginger and honey lacquer $42
Seafood Entrees

Pan Seared or Grilled Salmon
8 oz. salmon filet pan seared or grilled and topped with any of the following.
- Lemon caper butter $28
- Soy glaze and white wine, yuzu butter sauce $28
- Chipotle-lime butter $28
- Sauteed wild mushrooms and pinot noir gastrique $30
- Pecan crumbs and pommery maple mustardo $30
- Herbed bacon crumb with horseradish aioli $30
- Pistachio crusted $30

Grilled Swordfish with Basil Pesto
8 oz. swordfish steak char grilled and topped with basil pesto. $32

Baked Stuffed Grey Sole
Grey sole wrapped around a sherry-lemon Ritz stuffing and tender bay scallops. Finished with lobster brandy cream sauce. $32

George’s Bank Codfish
8 oz. piece of cod fresh from George’s Bank pan roasted and finished with tomato-basil confit and hollandaise. $28

Baked Stuffed Shrimp
3 U12 shrimp stuffed with jumbo lump crab stuffing and finished with lemon beurre blanc. $32

Crispy Asian Scallops
Three U10 scallops pan seared then topped with teriyaki panko crumbs. Finished with pickled ginger wakame, wasabi aioli and sweet soy. $32

Baked Stuffed Lobster Tail
5 oz. Maine lobster tail stuffed with shrimp, scallops and crab finished with lemon butter sauce. Market Price
**Land and Sea**

**Grilled Salmon and Petite Filet**
4 oz. salmon filet and 5 oz. petite filet grilled to perfection and topped with your choice of accompaniments.

$42

**Surf and Turf**
Grilled 5 oz. prime cut of beef tenderloin with two U10 baked stuffed shrimp. Your choice of sauce.

$42

**Land and Sea**
Grilled 8 oz. prime cut of beef tenderloin topped with fresh jumbo lump crab and wasabi béarnaise.

$50

**NY Strip and Grilled Shrimp**
12 oz. NY strip and three U12 shrimp grilled with a garlic-herb yuzu sauce and finished with your choice of sauce.

$45

**Filet Topped with Lobster Scampi**
Grilled 8 oz. prime cut of beef tenderloin topped with Maine lobster scampi.

$55

**Roasted Filet Mignon and Baked Stuffed Lobster Tail**
5 oz. of hand carved filet mignon and 5 oz. Maine lobster tail stuffed with shrimp, scallops and crab. Your choice of sauces.

Market Price
<table>
<thead>
<tr>
<th>Starches</th>
<th>Vegetables</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven roasted red bliss</td>
<td>Juliennne vegetable medley</td>
</tr>
<tr>
<td>Garlic mashed potatoes</td>
<td>Steamed vegetable medley</td>
</tr>
<tr>
<td>Wild rice pilaf</td>
<td>Sugar snap peas and red pepper</td>
</tr>
<tr>
<td>Smashed sweet potatoes</td>
<td>Sauteed asparagus</td>
</tr>
<tr>
<td>Sweet potato lasagna</td>
<td>Grilled vegetables</td>
</tr>
<tr>
<td>Creamy herbed risotto</td>
<td>Asparagus Bundles - add $2.00</td>
</tr>
<tr>
<td>Jeweled coconut sticky rice</td>
<td>Sautèed baby vegetables - add $3.00</td>
</tr>
<tr>
<td>Wild mushroom risotto cakes</td>
<td></td>
</tr>
<tr>
<td>Gorgonzola mashed</td>
<td></td>
</tr>
</tbody>
</table>
CREATE YOUR OWN BUFFET

The BASE FOR A BUFFET IS $33
Our buffets at RICC consist of:

Two Salads, Vegetable, Two Starches, Chicken Entrée, Fish Entrée and a Meat

You may find certain items that have a dollar amount or market value associated with them. These will be priced as market dictates and added to the cost of the basic buffet.

All buffets also include:
- Assorted rolls and whipped butter
- Chefs assorted dessert buffet
- Desserts may be upgraded for an additional charge

Please choose from the following food options.

Salads

Caesar

Garden

Greek-spinach, carrot, tomato, red onion, feta and pine nuts

Arugula-red onion, tomato, goat cheese, green apples, candied walnuts $1

Wedge-iceberg, chopped bacon, tomato, bleu cheese, red onion

Caprese $2

Vegetables

Sautééed or Steamed Vegetable Medley
Green Beans w/ Caramelized Onions
Sugar Snap Peas w/ Roasted Red Pepper
Grilled Vegetables $1

Roasted, Steamed or Grilled Asparagus $2
BEEF/ CARVED MEAT OPTIONS

TURKEY BREAST
FLEUR DE LIS HAM
ROASTED PORK LOIN
STUFFED PORK LOIN
PORK STEAMSHIP
STEAK TIPS $5
SKIRT STEAK $6
SHORTRIBS $6
PRIME RIB $10
NEW YORK STRIP $10
CHAR CRUSTED LAMB RACKS $12
HAND CARVED TENDERLOIN OF BEEF $15

SAUCES/ ACCOMPANIMENTS
CHOOSE ONE OR TWO

PORT WINE DEMI
CABERNET REDUCTION
MUSHROOM SAUCE
DIJON CREAM SAUCE
HORSERADISH CREAM
CARMELIZED ONION BALSAMIC JAM
GORGONZOLA CREAM
POMMERY MUSTARD
CRANBERRY-ORANGE CHUTNEY
PETE'S STEAK SAUCE
BBQ SAUCE
Deli Buffet

Ham, Roast Beef, Turkey
Chicken & Tuna Salad
American, Swiss and Cheddar
Your choice of two salads
Lettuce, Tomato, Onion & Pickles
Potato Chips & Fruit Salad
Cookies & Brownies
$19

All American Grill

6 oz. Fresh Angus Burgers
RICC Hot Dogs
Potato & Pasta Salad
Lettuce, Tomato, Onion & Pickles
American, Swiss cheese and Cheddar
Potato Chips
Fresh Cut Chilled Watermelon
Cookies & Brownies
$19

RICC Grill

6 oz. Fresh Angus Burgers
RICC Hot Dogs
Balsamic Marinated Chicken Breast
Marinated Ahi Tuna Steaks
Your choice of two salads
Lettuce, Tomato, Onion & Pickles
American and Swiss cheese
Potato Chips
Fresh Cut Chilled Watermelon
Cookies & Brownies
$24

International Grill

Southwestern Skirt Steak
Teriyaki Marinated Chicken Breast
Pesto Rubbed Swordfish
Bratwurst, Chourico, Sweet & Hot Italian Sausage
Your choice of three salads
Grilled Corn in the Rough
Fresh Cut Fruit Display
Assorted cookies, bars & Brownies
$29

Soda, Lemonade & Iced Tea $1.75 p