

Birchwood Country Club

2017 Wedding Guide



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Westport, CT 06880

203-221-3280

reservations@birchwoodcc.org

www.birchwoodcc.org

Table of Contents

Introduction	3
Room Descriptions	4
Hors D' Oeuvre Options	6
Plated Menu Options	9
Dessert Options	12
Sample Menu #1	13
Sample Menu #2	14
Sample Menu #3	15
Wedding Photos	16
Facility Fees	17
Preferred Vendor List with Hotel Information	18

Introduction

We will assist you in planning your special day and will acquaint you with the quality of services available. Birchwood Country Club recognizes that our members and sponsored guests have individual tastes and needs that require our personal attention. We pride ourselves in our impeccable food service and attention to detail to ensure that your event well executed, unique and memorable. To this end, we offer several different options from which to begin with. It will be our pleasure to custom tailor a menu specifically to your event.

Birchwood Country Club

General Manager: Curtis Angell, angell@birchwoodcc.org

Assistant Manager: Corey LaMonica, corey@birchwoodcc.org

Executive Chef: Quint Smith, chefquint@birchwoodcc.org

It is our goal to help produce a memorable occasion with a minimum effort for you in the planning and execution of your event

The Clubhouse at Birchwood Country Club

Ceremony

At Birchwood Country Club you may have the opportunity to have a beautiful ceremony outdoors (depending on the weather) or indoors. Our living room patio consists of beautiful views of the ninth fairway and can seat up to 150 guests. The picturesque landscape acts a perfect backdrop for the bride and groom on their special day.

If the weather is not in your favor for an outdoor wedding, Birchwood Country Club offer you a beautiful candle lite ceremony in its main dining room. By using our custom partitions, dimming the lights and placing candles strategically around the room we are able to provide you with charming area in our main dining room that can seat up to 150 guests.



If you have exclusive use of Birchwood Country Club, the Terrace Patio may be used as your ceremony. One of the benefits of this option is that your guests will have the ability to move into the Terrace Room that is adjacent to the Terrace Patio for the cocktail hour.

Bridal Room

Birchwood Country Club is able to offer the bride a private bridal room during the day of your wedding. This room will provide the bride and her bridal party with a private space for them to get ready and relax before the ceremony. The ladies lounge/powder room is off of the bridal room and provides the bridal party a space where they can do their make-up and hair or add the finishing touches before the ceremony starts.



The Clubhouse at Birchwood Country Club

Cocktail Hour

Birchwood Country Club newly renovated clubhouse offers you several locations where you are able to host the cocktail hour prior to the reception. The most common option is in our living room. The staff at

Birchwood Country is able to transform our living room by removing the furniture and setting up a fully stocked bar, hors d'oeuvres stations, and high and low top tables. Depending on the weather, Birchwood Country Club would be able to set-up additional cocktail space outside on our living room terrace that overlooks the ninth fair way. If



you have exclusive use of the club, then you will have the ability to have your cocktail hour in the Terrace Room. Just like the living room, the Terrace Room has a terrace that would be available depending on the weather. The Terrace Room offer you a fully stocked bar, an indoor and outdoor fire place, and ample space to host up to 150 guests.

Reception

The reception for your wedding would take place in Birchwood Country Club's newly renovated Main Dining Room. The Main Dining room offers you a versatile and unique space that can accommodate up 180-190 guests. The club is able to provide you with a large dance floor that is placed in between the two columns in the middle of the room. You will have flexibility when it comes to where you want to set-up your DJ/Band due to the Main Dining Room having adequate electricity along both main walls.

The professional staff of Birchwood Country Club, along with instruction from the bride and groom, would place the dining tables around the dance floor. The Main Dining Room also has a fully stocked bar that will be available to you and your guests.



Birchwood Country Club will gladly provide you with complimentary in-house tables, chairs, linens, plates, flatware, glassware, and candles. Please ask If you wish to bring in other items based on your needs/wants please look below at our preferred vendor list.

Hors D' Oeuvre Selections

Passed Hors d'oeuvres

Hot Hors d' Oeuvres

Mini Cheese Burgers

Wild Mushroom Truffle Risotto Tots

Sweet Potato Samosa with a Coconut Cilantro Dip

Mini Reuben Bites

Wild Rice Cakes with Smoked Duck and Lingonberry Sauce

Polenta Crostini topped with Blue Cheese and Caramelized Onions

Mini Shrimp Pesto and Fennel Pizettas

Hoisin Beef Skewers

Brie and Five Onion Tartlets

Crab Dip in Pretzel Bites

Mini French Onion Soup bites in Brioche Cups

Santa Fe Shrimp Brochettes served with a Blue Cheese Dipping Sauce

Maryland Jumbo Lump Crab Cakes served with Red Pepper Remoulade

Marinated Swordfish Brochettes served with a Sundried Tomato Relish

Thai Marinated Salmon Skewers served with a Ginger Dipping Sauce

Coconut Crunchy Shrimp with a Plum Dipping Sauce

Lobster Corn Cakes with a Spiced Mango Aioli

Salmon Cakes served with a Ginger Sauce

Grilled Sea Scallops topped with a Lemon Beurre Blanc

Indonesian Pork Saté with Peanut Dipping Sauce

Ginger Chicken Brochettes served with a Ginger Dipping Sauce

Chicken and Apple Sausage Brochettes served with a Creamy Mustard Dipping Sauce

Coconut Curry Crusted Chicken Brochettes

Grilled French Bread topped with Foie Gras Grilled Pear and aged Balsamic

Fried Wonton filled with Smoked Duck Roasted Corn and Mango

Blue Corn Blinis topped with Herb Sour Cream,

Mini Scones filled with Ham and a Ginger Apricot Mustard

Corn Cakes topped with a Cilantro Cream and BBQ Chicken

Wild Rice and Scallion Pancakes topped with an Avocado Salsa

Sun dried Tomato Pesto Palmiers

Hors D' Oeuvre Selections

Passed Hors d'oeuvres

Hot Hors d' Oeuvres... Continued

Spinach and Artichoke Gratiné

Goat Cheese, Sun-Dried Tomatoes and Pesto

Smoked Duck and Wild Mushrooms

Lobster Empanadas

Spicy Pork Empanadas

Lamb and Feta Empanadas

Asparagus Tarts

Vegetable Tart

Caramelized Onion and Feta

Pan Seared Ginger Salmon with a Ginger Beurre' Blanc' and Fresh Chives

Tomato Curry (Soup Shooters)

Lobster Bisque (Soup Shooters)

Butternut Squash and Cinnamon Apple(Soup Shooters)

Smoked Chicken Quesadillas

Grilled Shrimp Quesadillas

Lobster Quesadillas

Black Bean & Roasted Corn Quesadillas

Spicy Crispy Chick Peas



Complete Hors D' Oeuvre List...continued

Passed Hors D' Oeuvres

Cold Hors d'oeuvres

Spicy Tuna in wonton cups with Yuzo and Black Sesame Seeds

Margarita Marinated Shrimp

Curried Chicken, Raisin and Chickpea Salad on toasted Pita

Smoked salmon and Green Apple Salad on Cucumber

Vegetable Spring Rolls with Carrot Miso Sauce

Pacific Ahi Tuna Tartare topped with Caviar

Salmon Tartare topped with Caviar on Toast Points

Grapefruit Scallop Ceviche Skewers

Tortilla Crisps with a Seared Peppered Sashimi Tuna, Avocado and Wasabi Mayonnaise

Corn Chive Crepes Filled with Smoked Salmon

Smoked Salmon and Salmon Caviar on Gaufrette Potato Chip

Spinach Crepe Spirals

Guacamole stuffed Cherry Tomatoes

Blinis topped with Creme Fraîche and Caviar

Tapenade and Goat Cheese Canapés'

Seafood Salad Ceviche''

Curry Chicken with Green Apples

Cold Zucchini with a Dollop of Sour Cream (Soup Shooter)

Gazpacho (Soup Shooter)

Borscht Soup (Soup Shooter)

Heirloom Tomato and Basil Bruscheeta

Grilled Baby Eggplant and Goat cheese

Tomato, Basil and Fresh Mozzarella

Tenderloin of Beef with a Creamy Mustard

Spicy Shrimp Salad



Three Course Plated Served Diner

Includes appetizer or salad, entrée choice, dessert and coffee service

Please select one of the following appetizers or salads

First Course Appetizers

Garden Tomato, Mozzarella and Basil Salad

chefs' presentation garnished with balsamic reduction

Lump Crab Cake

apple mint slaw, chipotle aioli and fresh lemon

Smoked Salmon Rose with Shrimp

house smoked salmon with shrimp cocktail, avocado, cocktail sauce and fresh lemon

Crabmeat, Avocado and Spiced Mango Cocktail

with lime aioli

Salads

Country Club Salad

mesclun greens, apple balsamic dressing, gingered pecans, dried cranberries
grape tomatoes and gorgonzola

Caesar Salad

chopped fresh romaine with classic caesar dressing
garlic croutons and shaved parmesan cheese

Steak House Salad

sliced iceberg romaine lettuce with roast garlic parmesan croutons
crunchy bacon and gorgonzola vinaigrette

Shaved Brussel Sprout Apple Salad

shaved brussel sprouts, green apple, mint, asiago cheese and honey truffle vinaigrette
served on crisp bread crouton

Smoked Salmon Salad

arugula salad with fresh pickled red onions, diced egg and parsley
with toasted garlic bagel crisps

Main Courses

Poultry

Tuscan Chicken

free range chicken breast, pan roasted with sundried tomatoes, artichokes
peppers and roast garlic, braised greens and soft polenta with roasted chicken jus

Chicken of The Woods

wild mushroom stuffed chicken breast, garlic herbed roast potatoes and creamed spinach

Tequila Lime Chicken

pan roast chicken breast served over a black bean, corn and pepper succotash
with chipotle pimento coulis and tequila lime cucumber tomato salsa

Tarragon Lemon Chicken

garlic herb butter stuffed chicken breast, green beans with fresh tarragon
mashed potatoes and mustard infused chicken jus

Chicken Parmesan

light Italian breaded chicken breast served over soft polenta, roasted tomato sauce
with fresh mozzarella and basil

Stuffed Chicken Breast

spinach, red pepper and boursin stuffing
served with fresh tomato sauce artichokes and mushrooms

Ocean

Grilled Salmon

organic salmon with ginger soy glaze, sauteed green beans and peppers
with sticky rice

Cornmeal Crusted Halibut

served over a black bean, corn and pepper succotash with chipotle pimento coulis
and tequila lime cucumber tomato salsa

Seafood Stuffed Sole

fillet of sole stuffed with shrimp scallop stuffing, topped with lemon butter
warm salad of roast tomatoes, frisee, asparagus and Peruvian potatoes

Grilled Swordfish

over roasted corn, red onion, peppers garlic and zucchini with adobo butter
and crispy prosciutto

Chilean Sea Bass Filet

with mashed sweet potato, asparagus and lobster balsamic glaze

Main Courses... continued

Meats

Sliced NY Sirloin Steak

herbs de provence crusted sirloin sliced and served over roast garlic mashed potatoes and asparagus with red wine sauce

Prime Rib

with creamed spinach, stuffed potato and horseradish jus

Maple and Mustard Glazed Porkloin

braised savoy cabbage with apples, smoky bacon and pickled mustard seeds

Filet Mignon

mashed potatoes, sauteed green beans, red wine sauce and garlic herb butter

Roast Leg of Lamb

rosemary and garlic studded leg, sliced over baked garlic potato planks, warm eggplant salad with minted thyme jus

Pasta and Vegetarian

Linguine Primavera

fresh mixed vegetables, herbs, garlic and parmesan vegetable broth

Cheesy Spinach Cannelloni

two fresh pasta cannelloni stuffed with spinach, cream cheese, red and yellow peppers over grilled zucchini and tomato sauce

Baked Garden Vegetable Tart

puff pastry shell filled with goat cheese and herb soufflé, saffron onions, roast cherry tomatoes and fresh mixed vegetables

Butternut Ravioli

brown butter sage sauce, roasted peppers, red onions and garlic

Field Mushroom Bucatini

a variety of field mushrooms, shallots, brandy, parsley and cream topped with pecorino

Grilled Halloumi Provencale

grilled halloumi cheese, with ragu of red peppers, artichokes, zucchini, tomatoes, red onion quinoa basil and saffron with a balsamic reduction glaze

Dessert!!

Dessert Options

The Grand Finale

Dessert leaves such an important impression upon our guests. Birchwood has always been proud of its deserts. It is our pleasure to finish your party in grand style. We invite you to design your own special dessert with us. The possibilities are endless.

Please take a look below at some of the desserts that have been offered at Birchwood Country Club.

Please consult with the Chef to see what items below can be done as platted, passed or family style option.

Chocolate Mocha Marquise Tartlets

Butterscotch and Lavender Sea Salt Pot au
Crème

Lemon White Chocolate Meringue Tartlets

Mini Apple Crumb Tarts

Red Velvet Truffle Pops

Cookie Dough Pops

Churros with Warm Chocolate Sauce

Mini Milk Shakes
with Mini Warm Cookies

Macarons

Churros with Warm Chocolate

Mini Flans

Ice Cream Sandwiches

Chocolate Truffle Golf Balls

Rice Krispy Earth

Mini Cupcakes

Cheesecake Pops

Lemon Meringue Tartlets

Macarons – Choc and Regular

Peanut Butter and Chocolate Mousse

Chocolate Hazelnut Toffee Bombe

Lavender Honey Marshmallow

Apple Honey Tartins

Honey Cakes

Cheesecakes

Chocolate Pudding with Meringue

Butterscotch Pudding
with Chocolate Espresso Bean Crunch

Fruit Platter

Pavlovas with Mixed Berries

Lemon Angel Cakes

Maple Pecan Pies

Pumpkin Cream Pots with Pastry Straws

Baklova

Cannolis

Flourless Chocolate Cake
with Minted Oranges and Fresh Whipped Cream

Chocolate Marquise Torte
with chocolate mocca sauce and raspberry meringue

Frozen Grand Marnier Orange Soufflé
with warm chocolate sauce

Menu #1

Cocktail Hour

Passed Hors D'Oeuvres

Mini Cheese Burgers

Sweet Potato Samosa with a Coconut Cilantro Dip

Maryland Jumbo Lump Crab Cakes served with Red Pepper Remoulade

Spicy Tuna in Wonton Cups with Yuzo and Black Sesame Seeds

Vegetable Spring Rolls with Carrot Miso Sauce

Stationary Hors D'Oeuvres

The Harvest Table

An artistic presentation of assorted crudités, cheeses and fresh fruit. Accompanied by healthy selection of hummus, caponata, tapenade, bruschetta elegantly presented with pita crisps, crostini, and assorted crackers.

Dinner Menu

Salad

Country Club Salad

mesclun greens, apple balsamic dressing, gingered pecans, dried cranberries
grape tomatoes and gorgonzola

Entrée Choice

Sliced NY Sirloin Steak

herbs de provence crusted sirloin sliced and served over
roast garlic mashed potatoes and asparagus with red wine sauce

Grilled Organic Salmon

with ginger soy glaze, sautéed green beans and peppers, and sticky rice

Vegetarian Option available at every banquet upon request

Please visit page... for Dessert Selections and Options

Menu #2

Cocktail Hour

Passed Hors D'Oeuvres

Hoisin Beef Skewers

Margarita Marinated Shrimp

Fried Wonton filled with Smoked Duck, Roasted Corn and mango

Spinach Crepe Spirals

Mini Reuben

Vegetable Spring Rolls with Carrot Miso Sauce

Stationary Hors D'Oeuvres

The Harvest Table

An artistic presentation of assorted crudités, cheeses and fresh fruit. Accompanied by healthy selection of hummus, caponata, tapenade, bruschetta elegantly presented with pita crisps, crostini, and assorted crackers.

Asian Station

Assortment of fresh sushi and Asian mirco plates.

For information and varieties please contact Chef Quint, chefquint@birchwoodcc.org

Dinner Menu

Salad (Please Select One)

Country Club Salad

mesclun greens, apple balsamic dressing, gingered pecans, dried cranberries grape tomatoes and gorgonzola

Shaved Brussel Sprout Apple Salad

shaved brussel sprouts, green apple, mint, asiago cheese and honey truffle vinaigrette served on a crisp bread crouton

Entrée Choice (Please Select Two)

Filet Mignon

mashed potatoes, sautéed green beans, red wine sauce and garlic herb butter

Grilled Organic Salmon

with ginger soy glaze, sautéed green beans and peppers, and sticky rice

Tuscan Chicken

free range chicken breast, pan roasted with sundried tomatoes, artichokes peppers and roast garlic, braised greens and soft polenta with roasted chicken jus

Vegetarian Option available at every banquet upon request

Please visit page... for Dessert Selections and Options

Menu #3

Cocktail Hour

Passed Hors D'Oeuvres

Hoisin Beef Skewers

Grilled Sea Scallops topped
with a Lemon Beurre Blanc

Blinis topped with Crème Fraiche and Caviar

Wild Rice Cakes with Smoked Duck
and Lingonberry Sauce

Tortilla Crisps with a Seared Peppered Sashimi
Tuna, Avocado, and Wasabi Mayonnaise

Sun Dried Tomato Pesto Palmiers

Stationary Hors D'Oeuvres

The Raw Bar

Choose from a generous assortment of jumbo shrimp,
top neck clams, king crab legs, jonah crab claw and
freshly shucked oysters. Served on a bed of crushed ice
or with a custom ice carving.

Sushi Display

A colorful display of precisely prepared sushi.
Vegetarian and/or fish varieties with pickled ginger,
wasabi and soy sauce. Kosher varieties available

Chef prepared sushi also be available.

Dinner Menu

Salad (Please Select One)

Country Club Salad

mesclun greens, apple balsamic dressing, gingered pecans, dried cranberries
grape tomatoes and gorgonzola

Shaved Brussel Sprout Apple Salad

shaved brussel sprouts, green apple, mint, asiago cheese
and honey truffle vinaigrette served on a crisp bread crouton

Entrée Choice (Please Select Two)

Prime Rib

with creamed spinach, stuffed potato and horseradish jus

Cornmeal Crusted Halibut

served over a black bean, corn and pepper succotash with chipotle pimento coulis
and tequila lime cucumber tomato salsa

Chicken of the Woods

wild mushroom stuffed chicken breast, garlic herbed roast potatoes and creamed spinach

Vegetarian Option available at every banquet upon request

Please visit page... for Dessert Selections and Options

Wedding Photos



Birchwood Country Club Facility Use Fees

Facility Fees

	Member	Non Member
Entire Clubhouse Evening Off Season (Exclusive Use)	\$2500	\$3000
Entire Clubhouse Evening In Season (Exclusive Use)	TBD Per Board Approval	
Living Room, Patio and Main Dining Room Evening Use	\$1,000	\$1,750
Living Room, Patio and Main Dining Room Daytime Use	\$750	\$1,750
Half Main Dining Room with or without Patio Evening Use	\$250	\$750
Half Main Dining Room with or without Patio Daytime Use	\$200	\$500
Terrace Room (Includes Bartender in Member Fee)	\$500	\$1,000
Pool (Evening Event Exclusive Use)	\$1000	Not Available
Clubhouse and Golf Course Monday Outing (minimum)	\$5,000	\$5,000

Additional Fees

Ladies Room/Coat Check (Mandatory over 75 People)	\$125	\$125
Men's Room Attendant (Mandatory over 75 People)	\$125	\$125
Bartender	\$150	\$150
Additional Servers	\$200	\$200
Ceremony Fee	\$500	\$500
Dance Floor	No Charge	\$200
House Set-up Charge	Variable	Variable

Preferred Vendor Information

Entertainment		
Name	Phone	Who
James Daniels	203-327-5234	DJ & Band Agent
Marcello DeAguero	203-545-6543	Marcello (DJ)- supriza@yahoo.com
Peter Demarco	203-378-6800	Pianist
GEO Events	917-972-2432	Ayala- ayala@geoevents.com
Leigh Henry	203-377-2922	DJ Lhenryms@gmail.com
NJM Entertainment	845-546-3243	Jamel Watkins jamel@njmentertainment.com
Steven Scott Events/Hart 2 Hart	516-682-0080	Mario- mario@stevenscotts.com
VP Events	516-935-7920	Doug- doug@vpeventsny.com
Party Planners		
Susie Blumenfeld	203-454-3494	Party Planner- susieb@pinkhouseevents.com
Ronit Feldman	203-962-5150	Party Planner- aandrevents@gmail.com
Jennifer Hershey		Party Planner- jhevents@optonline.net
Lara Linsenmeyer	203-536-0949	Party Planner- eventsbylara@yahoo.com
Arlene Rosenthal	203-984-0601	Party Planner- arlene@partyideasct.com
Rental/Tent Companies		
Abbey Rental	1-800-637-2789	Tent & Party Needs
ABC Fabulous Events	845-358-5744	Isaac isaacs@abcfabulousevents.com
Durant Rentals	203-744-2295	Party Rentals
Northeast Tent	203-961-8100	Steve
Stamford Tent	203-660-0720	Georg
Taylor Rental WILTON	203-762-9611	Party Rentals
Linen/Table Clothes (can get linen from rental companies too))		
Elegant Linen	1-203-984-4769	Fax: 203-650-3954
Cloth Connection	1-845-709-7929	Helen E-Mail hsaraica@clothconnection.com
Norwalk Linen (House Linen)	203-866-6800	Fax: 203-831-8552 orders@norwalklinen.com
Florists	Florists	Florists
Springdale Florist	203-329-8857	Tom Doyle- tomspringdale@gmail.com
Botanica	203-226-0202	Katherine- info@kdjbotanica.com
Flower Fall	203-221-8080	Cyrus & Julie- info@theflowerfall.com
Peter Rodgers	203-327-4170	Peter- prodgers@oneconmail.com

Preferred Vendor Information

Food & Beverage		
Gerlick and Herbs (CT)	203-254-3727	Gina- Kosher Meals, Multiple CT locations
Seasons (NY)	914-472-2240	David- Kosher Meals (Glatt) Scarsdale NY- \$75 to deliver
Photographers		
Capitol Photo	203-255-4002	Jacob or Daniel
Jim Grout	917-599-8818	Jim- jim@jamesgrout.com
Melani Lust	203-454-5878	Melani- melanilust@gmail.com
Transportation (Valet)		
King Valet	203-470-1420	Cell: 203-496-7783
Taxi	203-227-5157	
Hotels		
Delamar	203-307-4221	Jackie Kosiba - jkosiba@thedelamar.com (Southport)
Double Tree by Hilton	203-523-2205	Ashley Whitaker- ashley.whitaker@hilton.com (Norwalk)
Marriott	860-881-3192	Terese Cagianello- terese.cagianello@mariott.com (Norwalk)
Zero Degrees	203-846-0195	Reina Sutch- RSutch@hotelzerodegrees.com (Norwalk)

These are list of various vendors we have had success with in the past. You are not required to work these individuals for your event. Birchwood welcomes and looks forward to working with and meeting new industry professionals.

If you have any questions regarding the vendors on this list, please do not hesitate to contact us.