

Congratulations on your engagement, and thank you for considering

Quidnessett Country Club

as the location for your celebration!

Quidnessett is a Rhode Island institution, well established for generations as a premier event venue, and renowned for its high-end restaurant-quality food at affordable prices. Our historic Clubhouse sits on the North Kingstown/East Greenwich line, overlooking picturesque Narragansett Bay. We are located minutes away from Providence, but miles away from the urban congestion of downtown. Here you will find a natural, timeless oasis which delivers masterfully-planned events at the ocean's edge. Between our landscaped outdoor and quaint indoor ceremony and reception spaces, we offer a variety of options that we are confident you will cherish.

Ceremonies may be hosted on our property, and include the set up and break down of your chairs (which we provide), and a ceremony rehearsal. Outside, we can offer you a whimsical ceremony in a private garden surrounded by seasonal foliage and flowers, or a nautical ceremony on a private terrace overlooking the shoreline; inside, we can modify our event rooms to host your ceremony in a well-furnished and climate-controlled environment.

Your Wedding Reception may be hosted in several private dining rooms, both of which overlook the ocean. Our Narragansett Room is an intimate space designed to accommodate up to 175-200 guests, and it may be rented for a modest fee. This option offers a private Bridal Suite, a permanent dance floor, a private deck, and an abundance of windows overlooking the Ocean. The room feels very romantic, and the view is spectacular!

Alternatively, you might fall in love without our Ballroom, which you can reserve with a moderate room fee. This magnificent event space can accommodate up to 400 guests (though many of our Wedding celebrations are set very comfortably in the Ballroom for 100-150 guests). This option boasts a Grand Foyer, a formal Coat Room, a private Bridal Suite, a separate cocktail hour space, private restrooms, and a stunning view of our greens and The Bay.

*We can be reached in person at:
950 North Quidnessett Road
North Kingstown, RI 02852*

*We can be found online at: www.quidnessett.com
We are available via email at: banquetsales@quidnessett.com
We are waiting to connect with you by phone at: (401) 884-1100*

We look forward to hosting you soon!

The Pier

Select Items from The Pier Menu Collection

Cocktail Reception

Select One Stationary Display
OR
Select Three Passed Hors D'oeuvres

Formal Toast

White Wine

First Course

Select One Salad

Served with Warmed Artisan Dinner Rolls
Freshly Whipped Butter

Main Course

Select Up to Two Entrées
Select One Vegetable
(To be paired with All Entrées)
AND
Select One Starch
(To be paired with All Entrées)

Dessert Course

Host-provided Wedding Cake
Sliced & Served with Newport Creamery Ice Cream

Freshly Brewed Coffee & Hot Tea

The Pier Menu Collection

Stationary Displays

- ~ Domestic Cheese & Cracker Board
- ~ Fresh Seasonal Fruit Display
- ~ Vegetable Crudité Display

Passed Hors D'oeuvres

Warm

- ~ Tomato Soup Shooter Sided by Miniature Grilled Cheese
 - ~ Truffle Macaroni & Cheese
- ~ Miniature Philly Steak Cheese Hoagie
 - ~ Franks in a Blanket
- ~ Spring Rolls, Sweet Chili Sauce

Chilled

- ~ Irish Smoked Salmon, Potato Blini & Chives
- ~ Miniature Chicken Tacos, Lettuce & Guacamole
- ~ Antipasto Skewer of Artichoke, Kalamata Olive, Sundried Tomato, Mozzarella

First Course

- ~ Green Leaf
 - Iceberg Lettuce, Cucumber, Endives, Radicchio, Red Onion, and Tomatoes
 - ~ Classic Caesar
 - Romaine Lettuce, House made Croutons, Parmesan Cheese, Caesar Dressing

Entrées

- ~ Vegetable Napoleon
- ~ Oven Roasted Statler Chicken Breast
- ~ Chicken Picatta/Marsala/Parmesan
 - ~ Fennel Crusted Scrod
 - ~ Vegetable Stuffed Sole

Starches

- ~ Roasted Garlic Mashed Potatoes
- ~ Roasted Fingerling Potatoes
 - ~ Twice Baked Potato
 - ~ Asparagus Risotto

Vegetables

- ~ Grilled Asparagus
 - ~ Haricot Verts
 - ~ Baby Carrots
- ~ Garlic Spinach & Bacon

Dessert

- ~ Ice Cream Flavors
 - Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet

The Harbor

Select Items from The Pier or The Harbor Menu Collections

Cocktail Reception

Select One Stationary Display
AND Select Two Passed Hors D'oeuvres
OR
Select Four Passed Hors D'oeuvres

Formal Toast

White Wine OR Sparkling Wine

First Course

Select One Salad
Served with Warmed Artisan Dinner Rolls
Freshly Whipped Butter

Main Course

Select Up to Two Entrées
Select One Vegetable
(To be paired with All Entrées)
AND
Select One Starch
(To be paired with All Entrées)

Dessert Course

Host-provided Wedding Cake
Sliced & Served with
Newport Creamery Ice Cream
OR
Chocolate Dipped Long Stem Strawberries
Freshly Brewed Coffee & Hot Tea

The Harbor Menu Collection

Stationary Displays

- ~ Mediterranean Display
- ~ Imported Cheese & Cracker Board
- ~ Flatbread Station

Passed Hors D'oeuvres

Warm

- ~ Short Rib en Croute
- ~ Teriyaki Chicken Skewers
- ~ Buffalo Chicken Spring Rolls

Chilled

- ~ Seared Ahi Tuna with Asian Slaw over Yucca Chip

First Course

- ~ Bartlett Pear and Arugula
Endives, Candied Walnuts, Parmesan, Champagne Vinaigrette
- ~ Boston Bibb
Maytag Bleu Cheese, Toasted Pecans, Crisp Pancetta, Pomegranate Vinaigrette
- ~ Mesclun Mix
Raspberries, Feta, Radish, White Balsamic Vinaigrette

Entrées

- ~ Pasta Primavera
- ~ Chicken Milanese/Madeira
- ~ Fennel and Garlic Pork Chop
- ~ Seared Filet of Salmon
- ~ Baked Stuffed Shrimp
- ~ 10 oz. Sirloin Steak

Starches

- ~ Roasted Garlic Mashed Potatoes
- ~ Roasted Fingerling Potatoes
- ~ Twice Baked Potato
- ~ Asparagus Risotto

Vegetables

- ~ Grilled Asparagus
- ~ Haricot Verts
- ~ Baby Carrots
- ~ Garlic Spinach & Bacon

Dessert

- ~ Ice Cream Flavors
Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet
- ~ Dipping Chocolate Flavors
Milk, Dark, or White Chocolate

The Atlantic

Select Items from The Pier, The Harbor, or The Atlantic Menu Collections

Cocktail Reception

Select Two Stationary Displays
AND Select Three Passed Hors D'oeuvres
OR
Select Six Passed Hors D'oeuvres

Formal Toast

Champagne Toast
(White Wine or Sparkling Wine may be substituted)

First Course

Select One Salad

Served with Warmed Artisan Dinner Rolls
Freshly Whipped Butter

Main Course

Select Up to Two Entrées

Select One Vegetable
(To be paired with All Entrées)
AND
Select One Starch
(To be paired with All Entrées)

Dessert Course

Host-provided Wedding Cake
Sliced & Served with
Newport Creamery Ice Cream
AND
Chocolate Dipped Long Stem Strawberries OR
Assorted Chocolate Truffles for the Table

Freshly Brewed Coffee & Hot Tea

The Atlantic Menu Collection

Stationary Displays

- ~ Vegetable Antipasto Display
- ~ Flatbread Pizza Station
- ~ Calamari with Marinara

Passed Hors D'oeuvres

Warm

- ~ Lobster and Gruyere Miniature Grilled Cheese
- ~ Mini Crab Cakes with Remoulade
- ~ Beef Empanadas
- ~ White Truffle Potato Croquette, Crème Fraiche & Caviar

Chilled

- ~ Shrimp Cocktail and Gazpacho

First Course

- ~ Sliced Beet and Bermuda Onion
Balsamic Reduction, Mache Greens, Crumbled Gorgonzola
- ~ Caprese
Sliced Local Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Reduction
- ~ Sicilian Mixed Baby Greens
Artichoke Hearts, Kalamata Olives, Green Bean, Roasted Tomato, Parmesan Crisp, Italian Dressing

Entrées

- ~ Vegetable Terrine with Tomato Coulis
- ~ Stuffed Chicken with Apricots and Cranberries
- ~ Stuffed Lobster Tail
- ~ Turbot
- ~ 8 oz. Filet Mignon with Demi
- ~ Half Rack of Lamb
- ~ Veal Milanese
- ~ Duet of 2 Stuffed Shrimp and Frenched Chicken, Lemon Beurre Blanc
- ~ Duet of 2 Stuffed Shrimp and 10 oz. Sirloin Steak, Guinness Demi

Starches

- ~ Roasted Garlic Mashed Potatoes
- ~ Roasted Fingerling Potatoes
- ~ Twice Baked Potato
- ~ Asparagus Risotto

Vegetables

- ~ Grilled Asparagus
- ~ Haricot Verts
- ~ Baby Carrots
- ~ Garlic Spinach & Bacon

Dessert

- ~ Ice Cream Flavors
Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet
- ~ Dipping Chocolate Flavors
Milk, Dark, or White Chocolate

Four Seasons

Select Items from The Seasonal Menus Collection

Cocktail Reception

Select One Stationary Display
AND
Select Three Passed Hors D'oeuvres
AND
Select One Live Action Station
AND
Select One Signature Alcoholic Beverage

Formal Toast

Champagne Toast with Seasonal Berries
(White Wine or Sparkling Wine may be substituted)

First Course

Select One Salad

Served with Warmed Artisan Dinner Rolls
Freshly Whipped Butter

Main Course

Select Up to Two Entrées

Starch and Vegetables Pairings Offered by Chef

Dessert Course

Host-provided Wedding Cake
Select One Cake Enhancement
AND
Select Three Sweet Treat Miniature Desserts for the Table

Freshly Brewed Coffee & Hot Tea

Late Night

Select One Midnight Snack

Spring Seasonal Menu Collection

Stationary Display

~ Seasonally-Inspired Charcuterie Antipasto Display

*May be substituted by any Stationary Hors D'oeuvres Display from Pier, Harbor, & Atlantic Collections

Live Action Station

~ Ceviche

~ Lettuce Wraps

~ Carved Lamp Chops

Passed Hors D'oeuvres

Warm

~ Bacon, Egg and Cheese Spring Roll

~ Miniature Lump Crab Cakes

~ Mozzarella Caprese Bites

Chilled

~ Seafood Ceviche Tostada

~ Seared Duck with Mango Salsa on Crostini

~ Asparagus Spear with Local Honey and Parmesan Cheese

~ Spring Pea and Ricotta Crostini

~ Grilled Shrimp with Mango Shooter

First Course

~ Prosciutto and Candied Walnut

Baby Field Greens, Dried Apricots, Blueberries, Walnut Vinaigrette

~ Spring Arugula

Roasted Golden Beets, Candied Pecans, Crumbled Goat Cheese, Blood Orange Vinaigrette

~ Strawberry and Spinach

Gorgonzola, Local Strawberries, Bermuda Onions, Chopped Bacon, Balsamic Vinaigrette

Entrées

~ Pan Seared Striped Bass and Scallop

Spring Pea and Truffle Puree, Black Rice and Wild Mushrooms

~ Pan Roasted Frenched Chicken

Celeriac Puree, Potato Rosti, Roasted baby Carrot, Lemon Thyme Au Jus

~ Filet Mignon

Roasted Garlic Mashed Potato, Haricot Vert bundle, Peppercorn Demi

~ Half Rack New Zealand Lamb

Parsnip Puree, Roasted Radishes and Potato Hash, Lamb Demi

Dessert

Cake Enhancement Options:

~ Scooped Ice Cream (Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet)

~ Chocolate Dipped (Milk, Dark, or White) Strawberry

~ Plated Assorted Truffles, For the Table

Sweet Treat Miniature Desserts:

~ Lavender Crème Brule

~ Passion berry Trifle

~ Raspberry Panna Cotta

~ Lemon Squares

~ Pastel Macaroons

~ Chocolate Mousse in Edible Chocolate Cup

Summer Seasonal Menu Collection

Stationary Display

~ Seasonally-Inspired Charcuterie Antipasto Display

*May be substituted by any Stationary Hors D'oeuvres Display from Pier, Harbor, & Atlantic Collections

Live Action Station

~ Pig Roast on a Spit

~ BBQ Shish Kebob

~ Fajitas

Passed Hors D'oeuvres

Warm

~ Southern Style Shrimp over Corn and Poblano Pepper Salsa

~ Miniature Beef Sliders with IPA Shooter

Chilled

~ Zucchini Roll with Ricotta, lemon & Basil

~ Heirloom Tomato Salad over Parmesan Crisp

~ New England Miniature Lobster Roll

~ Watermelon and Feta Bite

~ Summer Roll with Sweet Chili Sauce

~ Caprese Skewers with Balsamic Reduction

First Course

~ Watermelon Caprese: Native Watermelon, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Reduction

~ Summer Mixed Greens: Sliced Apples, Raspberries, Walnuts, Shaved Parmesan, Pear Vinaigrette

~ Just Peachy: Baby Field Greens, Candied Pecans, Grilled Red Onions

Entrées

~ Sliced Roasted Sirloin

Summer Succotash, Chimichurri Sauce

~ Veal Chop

Potato Dauphinoise, Bearnaise

~ Herb Crusted Lamb Chops

Cauliflower Mash, Buttered Spinach, Red Pepper Fondue

~ Grilled Blackened Swordfish

Corn and Black Bean Salad, Avocado Aioli

~ Pan-Seared Halibut

Leek Tartlet, Broad Beans, White Balsamic Butter Sauce

Dessert

Cake Enhancement Options:

~ Scooped Ice Cream (Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet)

~ Chocolate Dipped (Milk, Dark, or White) Strawberry

~ Plated Assorted Truffles, For the Table

Sweet Treat Miniature Desserts:

Summer Sweet Treat Miniature Desserts:

~ Strawberry Shortcake Parfait

~ Box of Berries

~ Peach Cobbler

~ White Chocolate and Coconut Panna Cotta with Mango Puree

~ Lemon Posset

~ Mini Fruit Tarts

Autumn Seasonal Menu Collection

Stationary Display

~ Seasonally-Inspired Charcuterie Antipasto Display

*May be substituted by any Stationary Hors D'oeuvres Display from Pier, Harbor, & Atlantic Collections

Live Action Station

~ Braised Short Ribs

~ Paella

~ Pulled Pork & Beef Sliders

Passed Hors D'oeuvres

Warm

~ Bacon Wrapped Dates

~ Pumpkin Bisque Shooter with Grilled Cheese

~ Asian Salmon Sliders

Chilled

~ Butternut Squash and Ricotta Crostini

~ Goat Cheese Stuffed Figs

~ Sliced Beef Tenderloin, Chipotle Aioli, Onion Jam on Crostini

First Course

~ Fig and Fennel

Arugula, Watercress, Shaved Fennel, Fresh Local Figs, Toasted Pine nuts, Julienned Watermelon Radishes

~ Autumn Baby Greens

Dried Cranberries, Toasted Cashews, Feta Cheese, Avocados, Bermuda Onion, Orange Maple Vinaigrette

~ Roasted Butternut Squash

Baby Spinach, Goat Cheese, Grilled Onion, Radicchio, Walnuts, Port Wine Vinaigrette

Entrées

~ Maple Glazed Salmon

Root Vegetable Hash, Sweet Potato Chili Puree

~ Braised Short Ribs

Polenta, Roasted Baby Carrots, and Cippolini

~ Duck Confit

White Bean and Mushroom Ragout, Potato Leek Sauce

~ Burgundy Chicken

Butternut Squash Puree, Potato Dauphinoise

~ Pistachio-Crusted Lamb

Pumpkin Puree, Kohlrabi Warm Slaw

Dessert

Cake Enhancement Options:

~ Scooped Ice Cream (Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet)

~ Chocolate Dipped (Milk, Dark, or White) Strawberry

~ Plated Assorted Truffles, For the Table

Sweet Treat Miniature Desserts:

Autumn Sweet Treat Miniature Desserts:

~ Apple Crisp

~ Chocolate Caramel Tart

~ Pumpkin Cheesecake with Maple Caramel

~ Maple Sugar Candy with Vanilla Bean Flan

~ Mini Pumpkin Pie

~ Mini Chocolate Pecan Pie

Winter Seasonal Menu Collection

Stationary Display

~ Seasonally-Inspired Charcuterie Antipasto Display

*May be substituted by any Stationary Hors D'oeuvres Display from Pier, Harbor, & Atlantic Collections

Live Action Station

~ Sushi Station

~ Risotto Station

~ Seared Scallop Station

Passed Hors D'oeuvres

Warm

~ Seared Pork Belly with Pomegranate

~ Miniature Shepard's Pie

~ Risotto Ball with Sundried Tomato and Mozzarella

~ Thai Chicken with Sweet Chili Glaze

~ Mini Cubanitos

~ Curried Lamb with Mint Yogurt Dip

Chilled

~ Grilled Octopus Salad on Spoon

First Course

~ Roasted Pumpkin and Quinoa

Dried Cranberries, Diced Apples, Pumpkin Seeds, Onions, Micro Greens, Maple Vinaigrette

~ Grilled Endive

Radicchio & Frisee, Sliced Pear, Toasted Almonds, Goat Cheese, Cherry Dijon Vinaigrette

~ BLT Wedge Salad

¼ Head Iceberg Lettuce, Crumbled Bacon, Bleu Cheese Dressing

Entrées

~ Roast Pork Tenderloin

Creamed Mash, Potato Fondant, Shallot Confit, Crispy Pancetta

~ Steak et Bleu

Blue Cheese Crusted 10 oz. Sirloin, Mashed Potato, Grilled Asparagus, Balsamic Demi

~ Winter Statler Chicken

Potato Tartlet, Haricot Verts and Rosemary Jus

~ Stuffed Lobster Tails

Crab Stuffing, Grilled Asparagus, Gnocchi, Corn Crema

~ Asian Glazed Salmon

Warm Cous Salad

Dessert

Cake Enhancement Options:

~ Scooped Ice Cream (Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet)

~ Chocolate Dipped (Milk, Dark, or White) Strawberry

~ Plated Assorted Truffles, For the Table

Sweet Treat Miniature Desserts:

~ S'mores Cheesecake

~ Bread Pudding with Mixed Berries

~ Santa's Cinnamon Roll

~ Mini Chocolate Molten Cups

~ Warm Sugar & Chocolate Chip Cookies

~ Chocolate Dipped Oreo and Brownie Bites

All Seasonal Menus Collection

Midnight Snacks

Sweets

- ~ Candy Buffet
- ~ S'mores Station
- ~ Cotton Candy
- ~ Dough Boys
- ~ Ice Cream Sundae Bar
- ~ Chocolate Fountain
 - ~ Donuts
 - ~ Mini Cupcakes
 - ~ Cookies & Milk
- ~ Chipwich Ice Cream Sandwiches
- ~ Mini Ice Cream Cones
 - ~ Snow Cones

Savories

- ~ Roasted Nuts
- ~ Gourmet Popcorn
- ~ Mini Pancakes with Maple Syrup
 - ~ Loaded Fries
 - ~ Wieners & Dogs
 - ~ Gourmet Pizza
 - ~ Hot Pretzels
- ~ Popcorn Chicken (Buffalo or BBQ)
 - ~ Tacos
- ~ Chocolate Covered Bacon Strips
 - ~ Grilled Cheese