

***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](http://www.quidnessett.com)  
We are available via email at: [banquetsales@quidnessett.com](mailto: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 Crudit  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

## Entr es

- ~ 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