

The Elm City Club Wedding Package



*The Elm City Club
155 Elm Street
New Haven, CT 06511
www.theelmcityclub.org*



Thank you for considering the Elm City Club for your wedding.
Please allow our staff to share their experience and expertise
to make your special day a memorable one.

Event Guidelines

Food & Beverage:

Club policy prohibits food from being brought into or removed from the property, with the exception of Wedding / Birthday Cakes. Wine may be brought in and will be subject to a corkage fee.

Guarantee Policy:

The Club requires a finalized menu 2 months in advance and a guarantee of attendance two weeks in advance. Final charges will be based on this guarantee, unless the actual attendance is greater

Taxes & Service Charges:

A 25% service charge and 7.35% CT state tax will be added on all food, beverage & room charges.

A 6.35% CT state tax will be applied to equipment and labor charges.

Your Event Includes:

Planning and Menu Consultation, on site personal coordination of your wedding day to assure all the details of your special day are handled seamlessly

Personalized Menu Options

Tables, Chairs, Linens, China, Flatware & Glassware

Butler Passed or Stationed Hors D'Oeuvres

(priced per person)

½ Hour (Select 3) \$12 1 Hour Select 2 \$14 Select 3 \$16 Select 4 \$19 Select 5 \$21 Select 6 \$24
Each Additional Hour \$3

Cold Hors D'Oeuvres

Trays of 50 pieces \$125 or add as a selection above

Tomato, Basil & Mozzarella Skewers (GF)
Wild Mushroom & Boursin Crostini
Roasted Grape, Sautéed Kale & Honey Whipped Ricotta Crostini
Prosciutto & Melon (GF)
Brie, Fig & Pistachio Crostini
Avocado, Grape Tomato & Balsamic Reduction Crostini (V)
Tortilla Cups with Corn Salsa (GF, V)
Deviled Eggs (GF)

Substitute Gluten Free Crostini or Gluten Free Polenta Chips \$1.00 per person

Hot Hors D'Oeuvres

Mini Beef wellington Bites
Swedish Meatballs or Bourbon BBQ Meatballs (GF)
Pigs-n-Blanket
Mini Reubens
Chicken or Vegetable Tempura with Sweet & Sour Sauce
Coconut Chicken
Tortilla Cups with Pulled Pork or Jerk Chicken (GF)
Chicken Kabobs (GF)
Beef, Chicken or Chile Vegetable Corn Empanada
Shrimp & Chorizo Skewers (GF)
Shrimp Skewers with Teriyaki
Spanakopita – Phyllo Pastry with Spinach & Cheese
Boursin Stuffed Mushrooms (GF)
Stuffed Spinach and Cheese Mushrooms
Stuffed Mushrooms with Spinach and Sausage
Phyllo with Roquefort & Pear
Phyllo Cups with Brie, Pecans & Honey
Gorgonzola Risotto Ball, Honey Goat Cheese Risotto Ball or Mushroom Risotto Ball
Buffalo Cauliflower Bites with Bleu Cheese Dip (GF, V)
Spring Vegetable Roll (V)
Potato Pancakes with Apple Sauce
Truffle Mac & Cheese Bites
Stuffed Mushrooms with Vegetable Stuffing (V)
Caramelized Red Onion & Feta Tartlets

Premiere Hors D'oeuvres

Premiere Cold Hors D'Oeuvres

Add \$2 per person for each Premiere Hors d'oeuvres selection made

Trays of 50 pieces \$135 or add as a selection above

- Beef Tenderloin, Basil, Pepperdew, Horseradish Crostini
- Beef Carpaccio Roll with Truffle Aioli, Arugula & Pecorino (GF)
- Crab Salad on Wonton Chip with Siracha Mayo
 - Lobster, Salad on endive (GF)
- Bite Sized New England Style Lobster Rolls
- Cucumber Cups with Salmon Mousse (GF)
- Corn & Scallion Blini with Smoked Salmon and Crème Fraiche
 - Smoked Salmon Pinwheel (GF)
- Ahi Tuna on Crispy Wonton Crust, Wasabi Cream, Scallions and Siracha (GF)
- Tuna or Salmon Tartar on Cucumber Round with Wasabi Mayo (GF)
- Cajun Shrimp & Mashed Avocado on a Cucumber Round (GF)

Premiere Hot Hors D'Oeuvres



Add \$2 per person for each Premiere Hors d'oeuvres selection (except where noted)



- Braised Short Ribs in Bacon (GF)
 - Mini Short Rib Sliders
- Beef Negamaki – Japanese Beef & Scallion Roll (GF)
 - Duck Spring Roll with Plum Sauce
 - BBQ Pork Spring Rolls
 - Shrimp Tempura
- Sesame & Wasabi Crusted Tuna on Rice Cracker (GF)
 - Crab Cakes with Remoulade Sauce
- Crab Tater Tots with Smoked Tomato Ketchup
 - Mini Tuna Taco's (GF)
 - Cajun Fried Oysters
 - Brie & Raspberry Stars
 - Manchego Cheese & Quince Tart
- Mini Chopped Caesar in Parmesan Cup (GF)
- Lamb Lollipops with Rosemary Mint Sauce (GF) MP
- Scallops Wrapped in Bacon (GF) MP
 - Mini Lobster Rolls MP



Chef's Dip's & Platters

Dips

\$125 per tray

Hummus - Plain or Roasted Red Pepper with Crostini, Pita Chips or Vegetables  

Tomato, Garlic & Basil Bruschetta with Crostini or Tortilla Chips  

Homemade Guacamole with Tortilla Chips  

Artichoke & Crab Dip or Artichoke & Spinach Dip with Tortilla Chips or Pita Chips (add \$25)

Baba Ghanoush (eggplant, olive oil, lemon juice & Tahini) 

Platters

Baked Brie en Croute with Raspberry Sauce

8" (2lb Wheel) \$95 / 12" (4lb Wheel) \$160

Vegetable Crudité

Harvest Display of Crisp Small \$110 / Medium \$200 / Large \$275

Cheese & Fruit Display

Premium American & Imported Cheeses with Fruit & Crackers

Small \$150 / Medium \$250 / Large \$325

Tea Sandwiches

(\$130 per tray 50 pieces per tray)

Ham & Brie, Roast Beef with Horseradish Cream, Cucumber & Herb Cheese, Watercress & Cream Cheese, Egg Salad, Tuna Salad or Chicken Salad

Premium Tea Sandwiches

Smoked Salmon, Crab Salad, Lobster Salad - \$250 per tray of 50

Salmon Board

(with appropriate accompaniments)

Choose of: Smoked Salmon or Chilled Poached Salmon \$375

Deviled Eggs Platter

Tray of 30 \$50

Grilled Vegetable Platter

Assorted Seasonal Grilled Vegetables

Small \$135 / Medium \$225 / Large \$300

Homemade Cookie or Brownie Tray

Chocolate Chip, Macadamia Nut, Oatmeal or Sugar / 50 Pieces per tray \$100



Fruit Skewers Platter

50 Pieces per tray \$150



Appetizers / Specialty Salads

Soup du Jour   \$5.50 / French Onion Soup \$10

Seasonal Fruit Cup   \$7

Shrimp Cocktail  \$10


Prosciutto & Melon  \$7

Crab Cake with Apple Slaw & Remoulade Sauce \$22

Fried Oysters \$12

Fruit de Mer  MP

Tequila Lime Lump Crab Martini with Red Onion, Tomato, Avocado & Tortilla Strips  MP

Burrata with Baby Spinach, Strawberries, Toasted Pine Nuts & Aged Balsamic  \$8

Sweet Potato & Bacon Pierogi with Horseradish Chive Sour Cream \$7

Eggplant Rollatini with Spinach, Ricotta, Parmesan, Mozzarella Fried Basil & Marinara \$7

Mediterranean Mezza, Herb Falafel, Hummus, Syrian Salad, Lavish Bread \$9


Wild Mushroom, Asparagus Tips, Bone Broth, Black Garlic Crostini \$7

Melted Brie and Fig Spread on Crostini \$6

Sirloin Crostini with Bleu Cheese Arugula, Peperonata and Balsamic \$9

House made Ravioli \$8

Specialty Salads

QC Salad with Romaine, Iceberg, Red Cabbage, Carrots, Cheddar Cheese, Croutons & QC Dressing  \$5

Caesar Salad  \$5

Greek Salad   \$7

Spinach Salad   \$7


Arugula Salad with Dried Cherries, Pickled Onions, Goat Cheese Croquettes and Champagne Vinaigrette \$8

Tuscan Kale with Pecans, Red Onion, Dried Cherries, Ricotta Salada, Ciabatta Croutons, Maple Balsamic \$8


Baby Greens with Feta, Sweetened Walnuts & Balsamic Vinaigrette  \$6

Baby Greens, Poached Pear, Cheese & Citrus Vinaigrette  \$8

Mixed Greens with Apples, Dried Cranberries, Maytag Bleu Cheese & Balsamic Vinaigrette  \$8

Roasted Beets with Baby Arugula, Ruby Red Grapefruit, Shaved Fennel, Stracciatella Cheese  \$8

Caprese Salad with Fresh Mozzarella, Ripe Tomatoes, Basil & Balsamic Reduction  \$6

Chopped BLT with Iceberg Lettuce, Romaine, Tomato, Bacon, Bleu Cheese & White Balsamic Vinaigrette  \$6

Bistro Salad with Frisee, Radicchio, Butter Lettuce, Crispy Lardons, Radish, Caramelized Onions, Poached Egg, Ciabatta Croutons & House Vinaigrette  \$7



Dinner Menu

Plated Entrées

All Entrees are served with Garden Salad, Popovers, Seasonal Vegetables/Starch, Dessert & Coffee

Beef, Pork and Veal

- Filet Mignon served with Red Wine Demi-Glace (other sauces available upon request) ^{GF} \$45
- Prime New York Sirloin with choice of Red Wine Demi-Glace ^{GF} \$39
- Dijon-Herb Crusted Prime Rib of Beef ^{GF} \$40
- Braised Beef Short Ribs with Mushrooms & Red Wine Sauce ^{GF} /\$40
- Roast Tenderloin of Beef served with Red Wine Demi-Glace (other sauces available upon request) ^{GF} \$45
- Surf & Turf with 6oz Filet Mignon & Two Baked Stuffed Shrimp (Grilled Salmon or Scallops) ^{GF} \$45
- Peppercorn, Crusted Hangar Steak with Roasted Shallot, Horseradish Butter \$38
- Sliced Flat Iron Steak with Chimichurri Sauce ^{GF} \$37
- Veal Melanzane with Eggplant, Fresh Mozzarella & Tomato Sauce ^{GF} \$37
- Veal Marsala in a Rich Marsala Wine Sauce with Sautéed Mushrooms ^{GF} \$37
- Veal Piccata in a Lemon, Wine & Capers ^{GF} \$37
- Veal Oscar with Crabmeat, Asparagus & Hollandaise ^{GF} \$48
- Veal Saltimbocca with Prosciutto, White Wine & Gruyere Cheese ^{GF} \$37
- Grilled Veal Loin Chop with Fresh Herbs & Lemon ^{GF} \$45
- Stuffed Veal Rib Chop \$48
- Veal Rib Chop Milanese Over Arugula Salad with Lemon Vinaigrette ^{GF} \$48

Lamb & Pork

- Roasted Rack of Lamb with Mint Jelly ^{GF} \$48
- Herb-Garlic Crusted Rack of Lamb with Fennel Confit & Roasted Tomato Jus ^{GF} \$48
- Stuffed Pork Tenderloin with Spinach, Garlic & Mozzarella ^{GF} \$35
- Cumin & Coriander Crusted Pork Tenderloin with Apple Gastrique \$35

Poultry

- Chicken Melanzane with Eggplant, Fresh Mozzarella & Tomato Sauce ^{GF} \$32
- Chicken Florentine on a Bed of Spinach with Lemon & White Wine Sauce \$32
- Spinach, Ricotta & Artichoke Stuffed Statler Breast of Chicken \$36
- Chicken Marsala in a rich Marsala Wine Sauce with Sautéed Mushrooms ^{GF} \$32
- Chicken Piccata with Lemon, Wine & Capers ^{GF} \$32
- Grilled or Parmesan Breaded Chicken with Fresh Tomato Bruschetta \$32
- Chicken Provencal with Oven Roasted Plum Tomatoes, Garlic & Basil ^{GF} \$32
- Sautéed Chicken Breast with Wild Mushrooms, Artichoke Hearts, Asparagus & Roasted Tomatoes ^{GF} \$32
- Chicken Carciofi sautéed with Baby Artichokes & Shallot Herb Champagne Sauce ^{GF} \$34
- Chicken Milanese with Herb & Parmesan Crusted with Arugula, Tomatoes, Red Onion & Lemon Vinaigrette ^{GF} \$32
- Chicken Shitake, Sautéed Chicken Breast with Shitake Mushrooms & Brandy, Cream Demi-Glace \$33
- Southern Fried Chicken \$32
- Half Roasted Duck with Cherry Espresso Gastrique ^{GF} \$37
- Sliced Duck Breast with Port Wine & whole grain Mustard Demi Glaze ^{GF} \$37

Seafood

- Almond Crusted Filet of Sole with choice of Remoulade or Beurre Blanc ^{GF} \$34
- Sole Francaise with a Beurre Blanc Sauce \$34
- Seafood Stuffed Filet of Sole with Lobster Sauce \$38
- Baked Boston Cod with Crumb Topping \$33
- Honey Miso Glazed Cod ^{GF} \$34
- Slow Roasted Cod & Cauliflower "Puttanesca" \$27/\$34
- Baked Cod Oreganato \$34
- Grilled Swordfish with Lemon Olive Oil & Oregano or Tarragon-Grapefruit Butter ^{GF} \$37
- Marinated Swordfish with Miso Mustard Sauce ^{GF} \$27/\$37
- Sesame Crusted Tuna or Cumin Coriander Crusted Tuna with Wasabi Aioli ^{GF} \$37
- Slow Roasted Halibut with Tomato Truffle Leek Ragu ^{GF} MP
- Horseradish Crusted Salmon ^{GF} \$36
- Orange Soy Glazed Salmon \$36
- Grilled Salmon with Seasonal Fruit Salsa or Caramelized Leeks ^{GF} \$36
- Asian Salmon with Ginger Mirin Glaze \$36
- Honey, Citrus Glazed Salmon with Cucumber-Grape Relish \$36
- Everything Crusted Salmon with Caper-Dill Crème Fraiche \$34
- Sesame Crusted Salmon with Teriyaki Glaze \$34
- Blackened or Jerk Spiced Salmon with Tear Drop Pepper Relish \$36
- Broiled Sea Scallops with Lemon, Shallots & Crumb Crust MP
- Pan Seared Scallops Provencal MP
- Pan Seared Scallops with Celeriac Puree, Beetroot & Microgreen Salad MP
- Pan Seared Branzino with Roasted Tomato, Garlic & Oregano MP
- Baked Stuffed Shrimp (4) \$36
- Seafood Risotto \$38

Pasta & Vegetarian

- Penne with Artichoke, Sundried Tomato & Vegetables in Garlic, Olive Oil & Fresh Tomato Sauce  \$29
Penne Pasta & Wild Mushroom and Tomato in Basil Herb Sauce  \$29
Pappardelle with Vegetarian Bolognese  \$29
Bucatini Cacio e Pepe  \$29
Cauliflower “Steak” with Beluga Lentils & Sautéed Greens  \$29
Cheese Tortellini with Creamy Garlic Herb Sauce \$29
Stuffed Shells with Marinara Sauce \$29
Vegetable Lasagna with Layers of Pasta, Garden Vegetables, Ricotta Cheese & Rich Marinara Sauce \$29
Goat Cheese Polenta, Roasted Garden Vegetables, White Beans & Garlic tossed Spinach  \$29
Lasagna Roll Ups with Spinach, Mushrooms, Ricotta Cheese & Tomato Sauce \$29
Roasted Vegetable & Linguini with an Olive Oil & Herb-Garlic Sauce  \$29
Curried Eggplant with Tomato, Basil, Curry & Chickpeas over Basmati Rice   \$29
Tower of Polenta, Grilled Portabella Mushrooms, Roasted Red Peppers & Balsamic Glaze   \$33
Grilled Portobello “Steak” with Avocado Chimichurri sauce   \$31
Zucchini Linguini with Grilled Artichoke, white Bean, Fennel & Tomato sauce   \$31
Wild Mushroom Risotto with Crispy Leaks  \$31
Spinach & Garlic Ravioli with Roasted Tomato & Garlic Broth \$29
Vegetable Stir Fry with Sesame-Scallion Rice   \$29 Add Tofu \$2
Eggplant Parmesan  \$29
Stuffed Eggplant Caponata   \$29

Gluten Free Pasta Available Upon Request

Buffet Options

Hot Lunch / Dinner Buffet

25 persons minimum

Please Select Entrée choices from the Menu Above

Choice of Two \$34 ~ Choice of Three \$37 ~ Choice of Four \$40

There is an additional charge for Tenderloin of Beef (\$8), Rack of Lamb (\$8)
Prime Rib of Beef (\$5), NY Sirloin (\$5) Flat Iron (\$3) and some seafood dishes

Includes Salad, Popovers, Entrees, Vegetable/Starch, Plated Dessert & Coffee/Tea

Vegetables, Starches & Desserts

Vegetables

Fresh Asparagus (in Season) / Green Beans Almondine / Broccoli
Glazed Carrots / Roasted Cauliflower / Sautéed Yellow & Green Squash / Sautéed Zucchini
Snow Peas / Vegetable Medley / Haricot Vert / Soy Braised Bok Choy
Spinach / Roasted Brussel Sprouts / Sautéed Broccolini

Starches

Baked Potato or Sweet Potato / Oven Roasted Potatoes
Baked Stuffed Potato / Duchess Whipped Potato
Risotto/Wild Rice / Rice Pilaf / Farro / Basmati Rice
Saffron Rice with Vegetables / Cous Cous
Mashed Garlic or Parmesan Potatoes
Au Gratin Potato / Creamy Polenta / Roasted Sweet Potatoes
Mashed Sweet Potatoes / Yukon Gold Potato Swirl

Desserts

(Select 1)

Cheesecake with Berries / Ice Cream with Chocolate Chip Cookie / Brownie Sundae
Fresh Fruit Salad with Sorbet / Lemon Mousse with Fresh Berries / Lemon Mascarpone Cake
Warm Apple Strudel with French Vanilla Ice Cream / Plate of Homemade Cookies & Brownies (1 per table)
Chocolate Mousse Cake / Chocolate Fudge Cake / Carrot Cake / Key Lime Pie / Apple Crisp
Flourless Chocolate Cake / Tiramisu / Ricotta Cheese Cake / Toasted Almond Cake/ Peach Melba
Apple Pie / Blueberry Pie / Cherry Pie / Pecan Pie / Pumpkin Pie

Dessert Station \$8 per person

Assorted Cake, Pies, Mousses, Fresh Fruit & Ice Cream Sundae Bar
Add Ice Cream \$2.00 per person

Bite Size Dessert Station \$9 per person

Assortment of Mini Desserts, Individual Mousse & Fresh Fruit
Add Ice Cream \$2 per person

Ice Cream Sundae Bar Station \$7 per person

Make Your Own Sundae with Three Sauces, Assorted Topping, Cookies & Brownies

Bar Service Options

(Tax & Service are Additional):

Option 1 - All Beverages will be billed on a consumption basis

Premium Liquor	\$170.00 per liter
Standard Liquor	\$130.00 per liter
Standard Beer	\$5.00
Premium Beer	\$6.50
IPA	\$7.50
House Wine	\$32.00-\$34.00 per bottle
Champagne	\$34.00 per bottle
Prosecco	\$36.00 per bottle
Soft Drinks/Juice	\$4.00 per glass
Pellegrino/Foxon Park Bottles	\$5.00 per bottle

Option 2 – On Tab for Groups Under 30 People

Premium Cocktail	\$9.00-\$13.00
Standard Cocktail	\$7.00-\$9.00
Cordials	\$10.00
Standard Beer	\$5.00
Premium Beer	\$6.50-\$7.50
House Wine (glass)	\$9.00-\$11.00
Soft Drinks/Juice	\$4.00
Pellegrino/Bottled Soda	\$5.00
Champagne Punch	\$120.00 per bowl
Spiked Punch	\$100.00 per bowl
Non-Alcoholic Punch	\$ 75.00 per bowl

Option 3 - Hourly Full Bar Service

Hourly Full Bar includes Liquor, Wine, Sodas & Mixers

Per Person	Standard Bar	Premium Bar
One Hour	\$19.00	\$24.00
Two Hour	\$24.00	\$29.00
Three Hour	\$29.00	\$33.00
Four Hour	\$33.00	\$38.00
Five Hour	\$38.00	\$43.00

Option 4 - Hourly Beer, Soda & Wine Bar Service

Per Person	Beer/Wine
One Hour	\$16.00
Two Hour	\$23.00
Three Hour	\$28.00
Four Hour	\$31.00
Five Hour	\$35.00

Option 4 – Cash Bar

Room Charges

Great Hall & Main Dining Room \$1000 Thursday or Friday \$2000 Saturday or Sunday

Library (Ceremony & Pictures) \$300

Changing Room / Bridal Suite \$200

Other Services

Audio Visual Equipment

LCD Projector & Screen \$150

Speaker for I pod Music (dancing)

We can also arrange for any special A/V needs

Flowers

The Club can arrange for flowers for your wedding at reasonable rates, please check with your event planner for further details

Linens

The Club provides linens for your tables. Color samples are available upon request. Special linen may be ordered at an additional charge.

Directions to The Elm City Club on Elm Street

Directions with Footnote

From North, Hartford Area: Take 91 South – Once in New Haven, take Exit 3, Trumbull Street Exit

From North, New London Area: Take 95 South (West) to New Haven – then follow signs to 91 North and Hartford & Springfield – once on 91 North take Exit 3, the Trumbull Street Exit

From South, New York, Stamford Area: Take 95 North (East) to New Haven – then follow signs to 91 North and Hartford & Springfield – once on 91 North take Exit 3, the Trumbull Street Exit

Footnote for All of the Above Directions:

At end of Exit 3 count the traffic light you are faced with as #1 – proceed straight ahead on Trumbull Street total of 5 traffic lights. At 5th light turn left onto College/Prospect Street. Go 2 traffic lights, take a left onto Elm Street.

The Club is 150 ft down on your left.

Parking available behind Club in Yale Lot #51 after 4:30 p.m. Monday through Friday & all day on Saturday & Sunday.

See Parking Directions below.

Weekend Parking

Yale Lot #51 – Entrance on Temple Street. At end of Exit 3, count the traffic light you are faced with as #1, then proceed straight ahead on Trumbull Street a total of 3 traffic lights. At the third traffic light, take a left onto Temple Street, go two blocks (past Grove and Wall Streets). First driveway on right past Wall Street.