



200 Lt. James Brown Road
North Kingstown, RI 02852

Phone: 401 885-2320

Fax: 401 295-1594

www.quonsetclub.com

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Thank you for considering the Quonset 'O' Club for your special event. The Quonset 'O' Club is a family owned business that specializes in wedding receptions, business meetings and social events. Special care is given to each detail in planning your event, large or small.

The Club has five banquet rooms and can accommodate parties up to 300 guests. Customer service is our specialty and the food is carefully prepared by our award-winning chefs. We are situated in a pleasant country setting; with a bridal garden, outdoor patio area and a spectacular view of Narragansett Bay and a championship golf course.

Enclosed are menus, prices and a list of services that we can provide for your banquet. If you have any questions or would like to meet with us, please call.

Sincerely,

A handwritten signature in black ink that reads "Paul R. Storti". The signature is written in a cursive, flowing style.

Paul R. Storti



Cold Passed Hors D'oeuvres

Priced Per 50 Pieces

Smoked Salmon Canapés	60	Jumbo Shrimp Cocktail	140
Lobster Boulche	80	Little necks On The Half Shell	80
Melon With Prosciutto	60	Chesapeake Bay Oysters	110
		Fresh Fruit Kabobs	50

Cold Hors d'Oeuvres Stations

Decorative Cheeseboard	150	Tuscan Antipasti Platter	160
An assortment of Domestic Artesian and Imported Cheese.		Italian assortment of cured meats, cheeses and marinated vegetables.	
Vegetable Crudite	140	Fresh Fruit Mirror	140
Julienne Seasonal Vegetables served with our homemade vegetable dip.		Seasonal Fresh Fruit over a bed of greens	
Rustic Romana Cheesetable	450	Italian Aultri Table	450
An Assortment of Domestic Artesian and Imported Cheese, Garnished with Grapes, Assorted Crackers, Rough Cut Italian Bread, Wine Biscuits & Pepper Sticks.		Marinated Miniature Mushrooms, Fire Roasted Red Peppers, Seasoned Artichoke Hearts, Sweet & Hot Soprasata, Genoa Salami, Margarita Pepperoni, Italian Capocola, Whole Roasted Garlic Bulbs, Served Rustic with Rough Cut Italian Bread	

Hot Hors d'Oeuvres

Price Per 50 Pieces

Scallops Wrapped with Bacon	75	Pear, Brie & Almond Filo Flower	75
Miniature Spring Rolls	60	Traditional Stuffed Mushrooms	65
Skewered Beef Teriyaki	75	Florentine Stuffed Mushrooms	65
Potato Knishes	55	Grilled Shrimp in Prosciutto	130
Buffalo Chicken Tenders	60	Miniature Beef Sliders	120
Tomato Basil Bruschetta	55	Clams Casino	85
Cheese & Spinach Phyllo	60	Fried Chinese Dumplings	50
Swedish Meatballs	60	Roasted Eggplant Purses	75
Franks in a Blanket	65	Miniature Beef Wellington	110

Hot Hors d'Oeuvres Stations

Grilled Pizza Table	6	Grilled Polenta Table	6
An Assortment of Grilled Pizzas		Creamy Grilled Polenta Served with A Variety of Sauces and Toppings	
Pasta Table	7	Classic Cutlery Table	8
(Choice of Two Pastas)		Maple Roasted Turkey Breast	
Penne Puttanesca - Farfalle Molinese		Roast Virginia Honey Ham	
Chicken Fettucini Alfredo		Assorted Rolls & Condiments	
Tortellini Al Pesto		with Roast Prime Rib	
Shrimp Scampi over Linguine			11
Ravoli with Pink Vodka Cream			

*Consumer Advisory: Consumption of raw shellfish may increase your risk of food born illness



Banquet Dinner Menu

Salad Course

Seasonal Mixed Greens Salad, House Italian Dressing

Entrée Selections

Boneless Stuffed Chicken	20
Herb Crusted Chicken Toscana	20
Chicken Marsala	20
Chicken Victoria	20
Chicken Francaise	20
New England Baked Scrod	20
Scrod Imperial	21
Stuffed Filet of Sole	20
Pan Seared Salmon Filet	21
Grilled Swordfish Milanese	25
Baked Stuffed Jumbo Shrimp	28
Roast Prime Rib of Beef	25
Grilled New York Sirloin Steak	24
Grilled Filet Mignon	29
Veal Saltimbocca	24
Chicken Marsala and Filet Mignon	28
Land and Sea - Chicken Marsala & Two Baked Stuff Shrimp	26
Surf and Turf - Two Baked Stuffed Shrimp & Petit Filet Mignon.	32

Grains

Choice of One

Garlic Roasted Redskin Potatoes
Striped Parsley Potatoes
Mashed Redskin Potatoes
Rice Pilaf

Vegetables

Choice of One

Glazed Baby Carrots
Green Beans Almondine
Sautéed Peas & Onions

Dessert Course

Mud Pie Ice Cream with Chocolate Sauce
Coffee & Tea Service

Entrée Selections Are Limited to Two Choices and An Additional Charge of \$1 Per Entrée Will Be Added.



Dinner Menu Enhancements

Appetizer Additions

Seasonal Fresh Fruit	2
Minestrone, Chicken Stracciatella, French Onion or Chicken Escarole Soup	2
New England Clam Chowder	3
Lobster Bisque	4
Melon and Prosciutto	4
Shrimp Cocktail (4)	Market

Salads Substitutions

Caesar Salad with Garlic Croutons	2
Individual Antipasto Salad	3
Vineripe Red & Yellow Tomato Caprese Salad	3
Argula and Goat Cheese Salad with Balsamic Dressing	3
Spinach Salad Mimosa	2

Intermezzo Addition

Lemon Sorbet with Fresh Mint	2
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Pasta Addition

Family Style Penne Pasta	3
Cheese Manicotti	4
Housemade Lasagna	4

Grains / Vegetables Substitution

Baked Potato with Sour Cream	1
Twice Baked Potato	2
Asparagus with Hollandaise	2
Miniature Vegetable Sauté	2
Crew Cut Baby Carrots with Tarragon Butter	3
Brocoli Rabe	2

Desserts Substitution

Tira Mi Su	3
Strawberry Cheesecake	3
Carrot Cake	2
Chocolate Outrage Cake	3



Italian Dinner Menu

A Quonset 'O' Club Tradition

Appetizer

Minestrone Soup

Salad

Seasonal Mixed Greens Salad, House Italian Dressing

Pasta

Family Style Penne Pasta with House Tomato Sauce

Entrée

Boneless Stuffed Breast of Chicken

Garlic Roasted Redskin Potatoes

Sicilian Green Beans

Crusty Italian Bread

Rolls & Butter

Dessert

Mud Pie Ice Cream

Coffee & Tea

23.50 per guest

Italian Dinner Enhancements

Roast Prime Rib of Beef	4
Veal Saltimbocca	3
Individual Manicotti	2
Individual Lasagna	2
Broccoli Rabe	2
Italian Wedding Soup	1



Classic Dinner Buffet

Served to a minimum of 100 guests

Appetizer Course

Served to table
Choice of one

Hearty Beef Vegetable Soup Chicken Stracciatelle Soup
Italian Wedding Soup Seasonal Fresh Fruit

Salad Course

Served to Table

Seasonal Mixed Greens Salad, House Italian Dressing

Entrée Selections

Roast Prime Rib of Beef, Carved by Chef
Roast New York Sirloin, Carved by Chef
Tenderloin Tips of Beef, Sauce Bordelaise
Boneless Loin of Pork, Carved by Chef
Chicken Victoria
Boneless Chicken Breasts, with Artichoke Hearts,
Pignoli Nuts, Caramelized Onions in a Garlic Sauce
Chicken Tuscany
Boneless Chicken Breasts sautéed with Portabella
Mushrooms Roma Tomatoes and a Veal Demi-Glaze
Chicken Tarragon
Boneless Chicken Breasts sautéed in a Creamy
White Wine and Butter Sauce with Fresh Tarragon
Shrimp, Scallop and Crab Sauté
Stuffed Filet of Sole with Crabmeat
New England Baked Scrod

Accompaniments

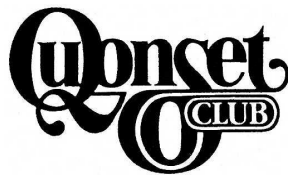
Choice of three

Oven Roasted Redskin Potatoes Redskin Mashed Potatoes
Green Beans Almondine Glazed Baby Carrots
Penne Pasta with Tomato Sauce Fettuccine & Broccoli Aloï

The Classic Dinner Buffet is Served with Rolls and Butter, Coffee,
Tea and Mud Pie Ice Cream with Chocolate Sauce.

With Two Entrée Selections 26 per guest

With Three Entrée Selections 29 per guest



Signature Buffet Dinners

Steamship Buffet

Served to a Minimum of 65 Guests

Appetizer Course

Seasonal Mixed Greens Salad
House Italian Dressing

Dinner Buffet

Steamship Round of Beef
Garlic Mashed Redskin Potatoes
Green Beans Almondine
Glazed Carrots

Dessert

Mud Pie Ice Cream
Coffee & Tea

17 per guest

Officers Buffet

Served to a Minimum of 65 Guests

Appetizer COURSE

Seasonal Mixed Greens Salad
House Italian Dressing

Dinner Buffet

Steamship Round of Beef
Chicken Piccata
Shrimp, Scallop & Crab Sauté
Penne Pasta with Tomato Sauce
Garlic Roasted Redskin Potatoes
Green Beans Almondine

Dessert

Mud Pie Ice Cream
Coffee & Tea

21 per guest

Gerry Buffet *

Served to a Minimum of 50 Guests

Appetizer Course

Seasonal Mixed Greens Salad
House Italian Dressing

Dinner Buffet

Boneless Stuffed Chicken - House Stuffing
Roasted Sausage, Peppers, & Mushrooms
Tortellini with House Tomato Sauce
Green Beans Almondine

Dessert

Mud Pie Ice Cream
Coffee & Tea

17 per guest

Buffet Enhancements

Minestrone or Escarole Soup	2
Antipasto Salad	3
Penne Pasta with Tomato Sauce	2
Manicotti	3
Stuffed Chicken Breast	3
Roast Turkey Breast	2
Chicken Francaise	3
Roast Pork Loin	3
Baked Scrod	3
Stuffed Filet of Sole	3

* Not Available For Wedding Receptions, Saturdays or Holiday Weekends



Cocktail Reception Menu

Served to a Minimum of 125 Guests

Upon Arrival

A beautiful display of stationary Cold Hors d'Oeuvres
Decorative Cheeseboard
Tuscan Antipasti Platter
Vegetable Crudite

Passed Hors d'Oeuvres

(4 piece per person)

Traditional Stuffed Mushrooms
Scallops Wrapped with Bacon
Tomato Basil Bruschetta
Beef Teriyaki
Buffalo Chicken Tenders

Food Preparation Displays

Grilled Pizza Table

An Assortment of Four Seasonal Pizzas: Tomato & Basil Pizza with Sausage and Mozzarella, Shrimp Pesto Pizza, Grilled Garden Vegetable Pizza, & a Four Cheese Pizza.

Charcuterie Carvery Table

Includes Roast Prime Rib, Vermont Turkey Breast & Assorted Breads and Condiments.

Neapolitan Pasta Table

A Choice of Two Specialty Pasta Prepared By Our Chefs
Includes Italian Bread, Grated Cheese and Herb Infused Oils.

European Pastry & Coffee Table

American Coffee Selections, Espresso and Cappuccino Served with Miniature Éclairs, Cream Puffs, Almond Biscotti, Florentine Lace Cookies, Italian Butter Balls, and Assorted Butter Cookies.

29 per guest

Garden Salad Station

Mixed Greens, Tomatoes,
Cucumbers, Croutons, Red
Onions, Olives, Carrot, House
Italian & Garlic Herb Dressing
4 per guest

Ala Carte Additions

Roasted Redskin Potatoes 1
Green Beans Almondine 1
Miniature Vegetable Sauté 2
Served Garden Salad 2
Served Soup 1



Dessert & Coffee Stations

Each Station is carefully attended to by our staff to present to you a stylish and sumptuous array of imported coffees and exquisite desserts. Our chefs take special pride in creating all the dessert selections on premises to guarantee freshness and unsurpassed quality.
All Coffee & Dessert stations are served to a minimum of 125 guests.

American Coffee Station

Includes the following:
Columbian Coffees
Herbed Teas
Whipped Cream
Fresh Dairy Cream
Cinnamon & Nutmeg Spices

3 per guest

European Cookie & Coffee Station

Includes the following:
American Coffee Selections
Espresso & Cappuccino Bar
Almond Biscotti
Florentine Lace Cookies
Coconut Macaroons
Italian Butter Balls

5 per guest

Chocolate Fountain Accompaniments

Includes the following to complement a chocolate fountain:
Fresh Strawberries
Sliced Pineapple
Sliced Cantelope
Sliced Watermelon
Sliced Honey Dew Melon
Prezel Sticks
Marshmallows

3 per guest

Grand Dessert Table

Includes the following:
Assorted European Cookies
Chocolate Outrage Cake
Berry Tarts
Tira Mi Su Truffle
Blueberry & Strawberry Cheesecake
Lemon Mousse Torte
Carrot Cake
Seasonal Sliced Fruit Board, Garni
Chocolate Mousse en Coupe

8 per guest

Italian Cookie Trays

Beautifully decorated and ideal for serving at each table during coffee service.

All cookies are made fresh on premise and include the following selections:
Almond Biscotti, Florentine Lace Cookies, Linzer Cookies, Italian Butter Balls,
Coconut Macaroons & Assorted Butter Cookies

3# Trays 23 each



Beverage & Bar Information

FLAT RATE

Priced Per Guest

First Hour 11

Each Additional Hour 7

HOST BAR

Host is charged on a per drink basis during a scheduled period of time or until a predetermined dollar amount has been reached.

LIMITED HOST BAR

Host is charged a per drink basis during a scheduled period of time or until a predetermined dollar amount has been reached, providing the guests with Beer, Wine & Soda.

PREMIXED PASSED COCKTAILS

70 per gallon

Whiskey Sour	Vodka & Any Juice	Kahlua Sombbrero
Bacardi Cocktail	Mimosa	Bloody Mary
Midori & Pineapple	Manhattan	Daiquiri
Cosmopolitan	Martini	Margarita

NON-ALCOHOLIC PUNCH

84 per two gallons

TOAST SELECTIONS

House Champagne 2 per guest

House Wine 2 per guest

Other Champagne & Wine Available
Including Selections for Wine on the Table
please asks for details.



GENERAL POLICIES

☞ **Contracts & Deposits**

All functions are required to sign a banquet agreement contract and to submit a deposit at the time of the contract meeting. Deposits are \$500 for weddings and \$200 for most social gatherings.

☞ **Final Counts & Payments**

All clients must provide a tentative final count 7 days prior to the date of their function. A guaranteed final count must be furnished by the client 3 business days prior to the event date. Final count can only be increased with approval from the Quonset 'O' Club Management. No reduction of the final count allowed within 3 days of the date of the function and the client shall be responsible to pay for the final guaranteed count. If a client does not meet the contractual minimum guarantee, the Quonset 'O' Club reserves the right to move the function to a suitable room or the client is responsible to pay for the said contractual guaranteed minimum count. The client is responsible to pay all balances 3 business days prior to the function. Payments must be cash or certified check. Credit card payments are subject to a 4% sur charge.

☞ **Menu Prices**

All menu prices are subject to change. All banquet prices are subject to an 18% gratuity and an 8% RI sales tax. Entrée selections are limited to 2 choices (unless otherwise approved) and an additional charge of \$1.00 per entree will be added to all two choice menus.

☞ **Cancellation Policy**

A client's request to cancel a function must be made in writing to the Quonset 'O' Club Management. In the event the client cancel this agreement before the function is held, the client's deposit less a \$50 administration fee will be returned provided that the Quonset 'O' Club is able to re-book the same space the client reserved, on the same date, with a function having at least the same number of guests which the client guaranteed contractually. In the event the Quonset 'O' Club is unable to re-book as set forth, the Quonset 'O' Club will keep the entire deposit as liquidation damages. In addition if a function is cancelled within 60 days of the event, the client will be responsible to pay for 50% of the estimated function costs based on the client's contractual minimum guarantee.

☞ **Alcoholic Beverage Information**

All beverages must be purchased from the Quonset 'O' Club and patrons of these functions will not be permitted to bring in their own supplies thereof. In accordance with Rhode Island state law and Quonset O Club's Alcohol Awareness Policy, no alcohol may be purchased or served to anyone under the age of 21. The Quonset 'O' Club practices responsible alcohol service and will refuse service to any guest or patron felt to be intoxicated. No alcoholic beverages may be removed from QOC premises. Functions must generate a minimum of \$300 in bar business; if that amount is not reached a \$75 bartender fee is applied. Non-alcoholic functions are subject to room charges.

☞ **Reservation Times**

The Quonset 'O' Club rents its function rooms for a (5) five-hour period of time. Extensions of functions, by the client, beyond the allotted time will be subject to approval by Quonset 'O' Club Management. All afternoon functions shall end promptly by 5:00 pm and all "evening" functions will commence no earlier than 6:00 pm.

☞ **Damage Policy**

The Client assumes all responsibility and shall indemnify and hold harmless the Quonset 'O' Club from and against any and all physical damage to the Quonset 'O' Club facility and/or grounds, and for any personal injury to guests and employees of the Quonset 'O' Club caused by acts, conducts or omission of the Client or their guests. The Quonset 'O' Club Reserves the right to cancel engagements at any time (including during the event) where the rules are not being observed or when the function is of a nature not acceptable to The Quonset 'O' Club.

☞ **Final Arrangements**

Final arrangements for items pertinent to weddings or functions (matches, napkins, seating plans, etc.) must be brought in four days prior to the date of the event. All tables are set with silverware, china, glassware and linen. Other accessories such as microphones, cake knife, envelope baskets; bud vases or candleholders are available upon request. Client and all outside vendors are responsible for the placing and setting up of items at a time agreed on by the Quonset 'O' Club.

☞ **Confetti/Rice**

The throwing of confetti or rice is strictly prohibited and a clean up fee will be applied to any function using confetti or rice.

☞ **Ceremonies**

Outdoor or indoor ceremonies are available. Ask for details