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North Kingstown, RI 02852

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www.quonsetclub.com

April 2012-2013



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 Quonset 'O' 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.

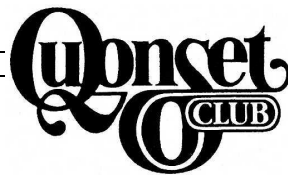
Sincerely,

A handwritten signature in black ink that reads "Paul R. Storti".

Paul R. Storti

A handwritten signature in black ink that reads "Charlene M. Storti".

Charlene M. Storti



Cold Passed Hors d'Oeuvres

Priced Per 50 Pieces

| | | | |
|-----------------------|----|-------------------------------|-----|
| Smoked Salmon Canapés | 65 | Jumbo Shrimp Cocktail | 140 |
| Lobster Boulche | 85 | Littlenecks On The Half Shell | 80 |
| Melon With Prosciutto | 65 | Blue Point Oysters | 110 |
| | | Fresh Fruit Kabobs | 60 |

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 | 5 per guest |
| 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 | 65 | Traditional Stuffed Mushrooms | 65 |
| Skewered Beef Teriyaki | 75 | Florentine Stuffed Mushrooms | 65 |
| Potato Knishes | 55 | Grilled Shrimp in Prosciutto | 130 |
| Buffalo Chicken Tenders | 65 | Miniature Beef Sliders | 120 |
| Tomato Basil Bruschetta | 60 | Clams Casino | 85 |
| Cheese & Spinach Phyllo | 65 | Fried Chinese Dumplings | 60 |
| Swedish Meatballs | 65 | Roasted Eggplant Purses | 75 |
| Franks in a Blanket | 65 | Miniature Beef Wellington | 110 |

Hot Hors d'Oeuvres Stations

Priced per guest

| | | | |
|---------------------------------|---|---|----|
| Grilled Pizza Table | 7 | Grilled Polenta Table | 7 |
| An Assortment of Grilled Pizzas | | Creamy Grilled Polenta Served with A Variety of Sauces and Toppings | |
| Pasta Table | 8 | Classic Cutlery Table | 9 |
| (Choice of Two Pastas) | | Roasted Turkey Breast | |
| Penne Puttanesca | | Roast Virginia Honey Ham | |
| Farfalle Molinese | | Assorted Rolls & Condiments | |
| Chicken Fettucini Alfredo | | with Roast Prime Rib | 12 |
| Tortellini Al Pesto | | | |
| Shrimp Scampi over Linguine | | | |
| Ravoli with Pink Vodka Cream | | | |

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



Reception Dinner Menu

Salad Course

Seasonal Mixed Greens Salad, House Italian Dressing

Entrée Selections

| | |
|---|----|
| Boneless Stuffed Chicken, Traditional Velouté | 21 |
| Herb Crusted Chicken Toscana, Mushroom Demi-glaze | 21 |
| Chicken Marsala, Mushroom Wine Sauce | 21 |
| Chicken Victoria, Pignoli nuts, Garlic Wine Sauce | 21 |
| Chicken Francaise, Lemon Wine Sauce | 21 |
| New England Baked Scrod, Seasoned Cracker Crumb Crust | 21 |
| Scrod Imperial, NE Baked Scrod, Scallops & Shrimp | 22 |
| Stuffed Filet of Sole, Crabmeat Stuffing | 21 |
| Pan Seared Salmon Filet, Dill Compound Butter | 22 |
| Grilled Swordfish, Fennel-Tomato Compote | 26 |
| Baked Stuffed Jumbo Shrimp, Drawn Butter | 29 |
| Roast Prime Rib of Beef, Au Jus | 26 |
| Grilled New York Sirloin Steak | 25 |
| Grilled Filet Mignon | 30 |
| Veal Saltimbocca, Mushroom Demi-glaze | 25 |
| Chicken Marsala and Filet Mignon | 29 |
| Land and Sea, Chicken Marsala & Two Baked Stuff Shrimp | 27 |
| Surf and Turf, Two Baked Stuffed Shrimp & Petit Filet Mignon. | 33 |

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 | 3 |
| Minestrone, Chicken Stracciatella, French Onion or Chicken Escarole Soup | 3 |
| New England Clam Chowder | 4 |
| Lobster Bisque | 5 |
| Melon and Prosciutto | 5 |
| Shrimp Cocktail (4) | <i>Market</i> |

Salads Substitutions

| | |
|---|---|
| Caesar Salad with Garlic Croutons | 3 |
| Individual Antipasto Salad | 4 |
| Vineripe Tomato Caprese Salad | 4 |
| Argula and Goat Cheese Salad with Balsamic Dressing | 4 |
| Spinach Salad with Fresh Strawberries & Mimosa Dressing | 3 |

Intermezzo Addition

| | |
|------------------------------|---|
| Lemon Sorbet with Fresh Mint | 3 |
|------------------------------|---|

Pasta Addition

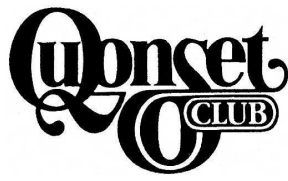
| | |
|--------------------------|---|
| Family Style Penne Pasta | 4 |
| Cheese Manicotti | 5 |
| Housemade Lasagna | 5 |

Grains / Vegetables Substitution

| | |
|--|---|
| Baked Potato with Sour Cream | 2 |
| Twice Baked Potato | 3 |
| Asparagus with Hollandaise | 3 |
| Miniature Vegetable Sauté | 3 |
| Crew Cut Baby Carrots with Tarragon Butter | 4 |
| Brocoli Rabe | 3 |

Desserts Substitution

| | |
|---------------------------------|------------|
| Individual Wedding Cake Service | <i>N/C</i> |
| Tira Mi Su | 4 |
| Strawberry Cheesecake | 4 |
| Carrot Cake | 3 |
| Chocolate Outrage Cake | 4 |



Italian Dinner Menu

A Quonset 'O' Club Tradition

Appetizer

Minestrone Soup

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 |
| Individual Antipasto | 4 |
| Mixed Greens Salad with House Italian Dressing | 2 |



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 Pignoli
Nuts, Caramelized Onions in a Garlic Sauce
Chicken Toscana
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

Served to a minimum of 65 guests

Officers Buffet

Appetizer Course

Seasonal Mixed Greens Salad
House Italian Dressing

Dinner Buffet

Roast Prime Rib 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

22 per guest

Gerry Buffet *

Appetizer Course

Seasonal Mixed Greens Salad
House Italian Dressing

Dinner Buffet

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

Dessert

Mud Pie Ice Cream
Coffee & Tea

17 per guest

Buffet Enhancements

| | |
|-------------------------------|---|
| Minestrone or Escarole Soup | 3 |
| 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 Rustic Pizzas.

Charcuterie Carvery Table

Includes Roast Prime Rib, Roast 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 and Espresso Served with Miniature
Éclairs, Cream Puffs, Almond Biscotti, Florentine Lace Cookies,
Italian Butter Balls, and Assorted Butter Cookies.

29 per guest

Station Additions

Garden Salad Station
Mixed Greens, Tomatoes,
Cucumbers, Croutons, Red
Onions, Olives, Carrot, House
Italian & Garlic Herb Dressing
5 per guest

Ala Carte Additions
Roasted Redskin Potatoes 2
Green Beans Almondine 2
Miniature Vegetable Sauté 3
Served Garden Salad 3
Served Soup 2



Individual Cake Service

As a courtesy, the Quonset 'O' Club will substitute your selected menu's Dessert Course with individual service of your vendor provided cake.

~ or ~

To add individual cake service to the included Dessert Course

1.50 per guest

Dessert & Coffee Stations

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
Almond Biscotti
Florentine Lace Cookies
Coconut Macaroons
Italian Butter Balls

5 per guest

Grand Dessert Table

Includes the following:

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

8 per guest



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
Bacardi Cocktail
Midori & Pineapple
Cosmopolitan

Vodka & Any Juice
Mimosa
Manhattan
Martini

Kahlua Sombbrero
Bloody Mary
Daiquiri
Margarita

Non-Alcoholic Punch

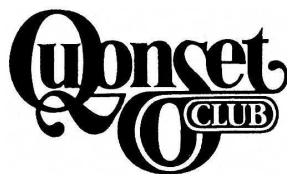
84 per two gallons

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 \$600 for weddings and \$300 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 specifically 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 will be 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