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April 2016 - 2017



*Thank* you for considering the Quonset 'O' Club for your special event. The Quonset 'O' Club is family owned and operated for the last 3 generations. We specialize in Wedding Receptions, Business Meetings, and Social Events. Personal care is given to each detail in planning your event, large or small.

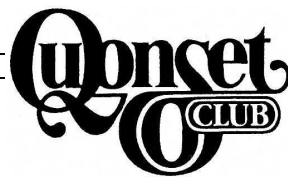
The Quonset 'O' Club is situated in a pleasant country setting with an outdoor bridal garden as well as an indoor area for your wedding ceremony. Please speak with our representatives for further information and details regarding room and date availability.

The Staff and family look forward to helping you plan your memorable and successful event in our established facility.

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,

The Storti Family



## 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
Assorted Deviled Eggs	50	Blue Point Oysters	110
Melon with Prosciutto	65	Fresh Fruit Kabobs	60

## Cold Hors d'Oeuvres Stations

Decorative Cheeseboard	160	Tuscan Antipasti Platter	175
An assortment of Domestic Artesian and Imported Cheese.		Italian assortment of cured meats, cheeses and marinated vegetables.	
Vegetable Crudité	150	Fresh Fruit Display	150
Julienne Seasonal Vegetables served with our homemade vegetable dip.		Seasonal Fresh Fruit over a bed of greens	
Rustic Romana Cheese table	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 Soppresata, Genoa Salami, Margarita Pepperoni, Italian Capocola, Whole Roasted Garlic Bulbs, Served Rustic with Rough Cut Italian Bread	

## Hot Passed Hors d'Oeuvres

Price Per 50 Pieces

Scallops Wrapped with Bacon	85	Jalapeño Poppers	75
Miniature Spring Rolls	75	Traditional Stuffed Mushrooms	75
Skewered Beef Teriyaki	85	Florentine Stuffed Mushrooms	80
Potato Knishes	55	Grilled Shrimp in Prosciutto	130
Buffalo Chicken Tenders	75	Miniature Beef Sliders	120
Tomato Basil Bruschetta	65	Clams Casino	95
Cheese & Spinach Phyllo	65	Fried Chinese Dumplings	60
Swedish Meatballs	70	N.E. Chowder with Mini Clam Cakes	110
Franks in a Blanket	70	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 Fettuccini Alfredo		with Roast Prime Rib	12
Tortellini Al Pesto			
Shrimp Scampi over Linguine			
Ravioli with Pink Vodka Cream			

\*Consumer Advisory: Consumption of raw shellfish may increase your risk of foodborne illness



## Reception Dinner Menu

### Salad Course

Seasonal Mixed Greens, Dried Cranberries, Bleu Cheese, House Balsamic Dressing

### Entrée Selections

Boneless Stuffed Chicken, Traditional Volute	22
Herb Crusted Chicken Toscana, Mushroom Demi-glaze	22
Chicken Marsala, Mushroom Wine Sauce	22
Chicken Victoria, Pignoli nuts, Garlic Wine Sauce	22
Chicken Francaise, Lemon Wine Sauce	22
New England Baked Scrod, Seasoned Cracker Crumb Crust	22
Scrod Imperial, NE Baked Scrod, Scallops & Shrimp	24
Stuffed Filet of Sole, Crabmeat Stuffing	24
Pan Seared Salmon Filet, Dill Compound Butter	25
Grilled Swordfish, Fennel-Tomato Compote	28
Baked Stuffed Jumbo Shrimp, Drawn Butter	30
Roast Prime Rib of Beef, Au Jus	29
Grilled New York Sirloin Steak	27
Grilled Filet Mignon	32
Veal Saltimbocca, Mushroom Demi-glaze	27
Chicken Marsala and Filet Mignon	31
Land and Sea, Chicken Marsala & Two Baked Stuff Shrimp	28
Surf and Turf, Two Baked Stuffed Shrimp & Petit Filet Mignon.	35

### Grains

Choice of One

Garlic Roasted Redskin Potatoes  
Baked Potato with Sour Cream  
Mashed Redskin Potatoes  
Rice Pilaf

### Vegetables

Choice of One

Glazed Baby Carrots  
Sautéed Green Beans  
Sautéed Peas & Onions  
Vegetable Medley

### Dessert Course

Caramel Cookie Dough Ice Cream with Chocolate Sauce\*  
Coffee & Tea Service

*Entrée selections are limited to two choices. An additional charge of \$1 per Entrée will be added if two choices are offered.*

*\*Not Included for Wedding Receptions*



## Dinner Menu Enhancements

### Appelizer Additions

Seasonal Fresh Fruit	3
Minestrone, Chicken Stracciatella, French Onion or Chicken Escarole Soup	3
New England Clam Chowder	4
Lobster Bisque	6
Melon and Prosciutto	5
Shrimp Cocktail (4)	Market

### Salads Substitutions

Caesar Salad with Garlic Croutons	3
Individual Antipasto Salad	5
Vine Ripe Tomato Caprese Salad	4
Arugula and Goat Cheese Salad with Balsamic Dressing	4
Spinach Salad with Fresh Strawberries & Mimosa Dressing	4

### Pasta Addition

Family Style Penne Pasta	4
Cheese Manicotti	5
Housemade Lasagna	5

### Grains/Vegetables Substitution

Twice Baked Potato	3
Asparagus with Hollandaise	3
Miniature Vegetable Sauté	3
Crew Cut Baby Carrots with Tarragon Butter	4
Broccoli Rabe	3

### Desserts Substitution

Individual Wedding Cake Service	N/C
Tira Mi Su	4
Strawberry Cheesecake	4
Carrot Cake	3
Chocolate Outrage Cake	4



## Italian Dinner Menu

*A Quonset 'O' Club Tradition*

### Appelizer

Minestrone Soup

### Pasta

Family Style Penne Pasta with House Tomato Sauce

### Entrée

Boneless Stuffed Breast of Chicken

Garlic Roasted Redskin Potatoes

Sautéed Green Beans

Crusty Italian Bread

Rolls & Butter

### Dessert

Caramel Cookie Dough Ice Cream\*

Coffee & Tea

*24.50 per guest*

## Italian Dinner Enhancements

Roast Prime Rib of Beef	5
Veal Saltimbocca	4
Individual Manicotti	2
Individual Lasagna	2
Broccoli Rabe	2
Italian Wedding Soup	1
Individual Antipasto	4
Mixed Greens Salad with House Italian Dressing	2

*\*Not Included for Wedding Receptions*



## Classic Dinner Buffet

Served to a minimum of 65 guests

### Appetizer Course

Served to table  
Choice of one

Hearty Beef Vegetable Soup  
Italian Wedding Soup

Minestrone Soup  
Seasonal Fresh Fruit

### Salad Course

Served to Table

Seasonal Mixed Greens Salad, House Balsamic Dressing

### Entrée Selections

Roast Prime Rib of Beef, Carved by Chef

Roast New York Sirloin, Carved by Chef

Boneless Loin of Pork, Carved by Chef

Chicken Francaise

Boneless Chicken Breasts, with Lemon

Wine Sauce and Asparagus Tips

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  
Sautéed Green Beans  
Rigatoni Pasta with Tomato Sauce

Redskin Mashed Potatoes  
Glazed Baby Carrots  
Fettuccine & Broccoli Aioli

The Classic Dinner Buffet is Served with Rolls and Butter, Coffee,  
Tea and Caramel Cookie Dough Ice Cream\* with Chocolate Sauce.

*With Two Entrée Selections 27 per guest*

*With Three Entrée Selections 30 per guest*



## Signature Buffet Dinners

Served to a minimum of 65 guests

### Officers Buffet

#### Appelizer Course

Seasonal Mixed Greens Salad  
House Balsamic Dressing

#### Dinner Buffet

Roast Prime Rib of Beef  
Chicken Piccata  
N.E. Baked Scrod  
Rigatoni Pasta with Tomato Sauce  
Garlic Roasted Redskin Potatoes  
Sautéed Green Beans

#### Dessert

Caramel Cookie Dough Ice Cream\*  
Coffee & Tea

*25 per guest*

### Gerry Buffet \*

#### Appelizer Course

Seasonal Mixed Greens Salad  
House Balsamic Dressing

#### Dinner Buffet

Boneless Stuffed Chicken - House Stuffing  
Italian Sweet Sausage with Roasted Potatoes  
Tortellini with House Tomato Sauce  
Sautéed Green Beans

#### Dessert

Caramel Cookie Dough Ice Cream  
Coffee & Tea

*18 per guest*

## Buffet Enhancements

Minestrone or Escarole Soup	3
Antipasto Salad	3
Manicotti	3
Roast Turkey Breast	2
Chicken Francaise	3
Roast Pork Loin	3
N.E. Baked Scrod	3
Stuffed Filet of Sole	3

\* Not Available for Wedding Receptions





## Cocktail Reception Menu

Served to a Minimum of 75 Guests

### Upon Arrival

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

### 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, Cheesecake, Cannoli, and Double Fudge Brownies

*30 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
Sautéed Green Beans	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 ~

Can add individual cake service to the included Dessert Course for

*1.50 per guest*

## Dessert & Coffee Stations

All Coffee & Dessert stations are served to a minimum of 125 guests.

### Ice Cream Sundae Bar

Includes the following:  
Homemade Waffle Cups  
Caramel Cookie Dough Ice Cream  
Assorted Candies  
Fresh Whipped Cream  
Cherries  
Chocolate Sauce

*6 per guest*

### European Pastry & Coffee Station

Includes the following:  
American Coffee Selections  
Espresso  
Eclairs  
Cream Puffs  
Cannoli  
Double Fudge Brownies  
Miniature Cheesecakes

*7 per guest*

### Grand Dessert Table

Includes the following:  
Chocolate Outrage Cake  
Berry Tarts  
Tira Mi Su Truffle  
Blueberry & Strawberry Cheesecake  
Lemon Mousse Torte  
Carrot Cake  
Seasonal Sliced Fruit Board, Garni  
Miniature Cream Puffs and Eclairs

*9 per guest*

\* Outside food vendors must provide a valid food safety business license and certificate



## Beverage & Bar Information

### Flat Rate

Priced Per Guest

First Hour	12
Each Additional Hour	8

### 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

*95 per gallon*

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

### Toast Selections

House Champagne	<i>2 per guest</i>
House Wine	<i>2 per guest</i>

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 \$750 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, credit card or certified check.

### ❖ **Menu Prices**

All menu prices are subject to change. All banquet prices are subject to an 20% Administrative Fee 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 cancels 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.

### ❖ **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 use 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