



Located at the “Gateway into The Litchfield Hills” we welcome you, and your family and friends, to Candlewood Valley Country Club. We have views that are breathtaking, cuisine that will meet your highest expectation, and a team of dedicated professionals who will give you our “unmatched signature guest service” on all levels.

Included in our banquet service is Setup and Cleanup, Custom Place cards, Champagne or White Table Linens, and a Multiple Color Selection of Linen Napkins. Based on availability, you can come decorate the room the day or night before.

**Contents**

Banquet Buffet Menu ..... 2

Plated Banquet Menu ..... 3

Finishing Touches Dessert..... 4

Hors d’oeuvre..... 5

Beverage Service ..... 6

Linen and Banquet Upgrades:..... 7

# Banquet Buffet Menu

Starting at \$41/pp++

From a casual “get together,” to a more formal affair - or for any reason to celebrate! Our signature service includes a Garden Salad “Vinaigrette” served at each place setting, and dessert and coffee service served at each place setting.

## Entrée Options (Please choose 2)

Pork Souvlaki	Chicken Paprikash
Lemon Chicken Breast	Citrus Basil Salmon
Grilled Beef Sirloin Medallions	Stuffed Filet of Flounder, Crab Stuffing
Chicken Marsala with Mushrooms	Penne a la Vodka
Grilled Chicken Caprese	Eggplant Cannelloni

## Entrée Enhancements (Price in addition to regular price and added to final count)

Veal Ossobuco Milanese (\$ +9)	Stuffed Shrimp, Seafood Stuffing (\$ +9)
Roast Prime Rib of Beef Au Jus <sub>2</sub> (+ \$12)	Roast Tenderloin of Beef <sub>2</sub> (+ \$15)

### NOTES:

- <sub>1</sub>: Chef Attended Carving Station available for an additional \$75  
<sub>2</sub>: Chef Attended Carving Station is complimentary.

## Finishing Touches Dessert (included in price, except where noted)

Warm Nutella S'mores Tart  
 Toasted Marshmallow Crown

New York Cheesecake  
 For the purist - New York-style Cheesecake drizzled with Chocolate Sauce

Flourless Chocolate Cake

Red Velvet Cake

Tiramisu  
 Like none other!

Prices are exclusive of 7.35% CT Sales Tax and 18% Service Charge. Minimum amount is 50 people for Banquet Room  
 Adding additional Entrées is an additional \$8/per person per additional entrée.

# Plated Banquet Menu

Starting at \$38/pp++

From a casual “get together,” to a more formal affair - or for any reason to celebrate!  
Our Table Service Banquet Menu includes your choice of salad served at each place setting,  
Bakeshop Rolls with accompaniments, Coffee Service and Choice of Dessert.

## Salad (Please choose 1)

### Caprese

Campari Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction, EVOO

### Field Greens

Field Greens, Tomato, Onion, Cucumber, Olive, Balsamic Vinaigrette

### Caesar

Romaine Lettuce, Caesar Dressing, Red Onion, Pecorino, Croutons

### Harrybrooke

Field Greens, Dried Cranberry, Walnut, Red Onion, Goat Cheese, Balsamic Vinaigrette

## Entrée (Please choose 3)

### Grilled Top Sirloin of Beef Steak

Grilled Top Sirloin Steak, Maître D’hôtel Butter, Steak Frites, seasonal vegetable.

### Roast Pork “Porchetta”

Slow roasted aromatic stuffed Pork Shoulder, Risotto Milanese, Seasonal Vegetable

### Chicken Picatta or Marsala

Roasted Red Bliss Potatoes, Seasonal Vegetable

### Grilled Tenderloin of Beef (+\$15)

Grilled Tenderloin of Beef, Cabernet Sauce, Horseradish and Garlic Mashed Potatoes, Seasonal Vegetable

### Veal Ossobuco Milanese (+\$9)

Braised Veal Shank, White Wine and Tomato Brodo, Gremolata, Risotto Milanese, Root Vegetables.

### Kung Pao Shrimp and Wasabi Quinoa

Sauté Shrimp, Bell Pepper, Broccoli, and Scallion Honey Soy Peanut Sauce, Wasabi Spiked Quinoa

### Citrus Basil Salmon

Citrus Basil Vinaigrette Glace  
Tuscan Cannellini Beans, Broccoli Rabe

### Grilled Chicken Penne

Diced Tomato, Basil Pesto, Fresh Mozzarella

### Roast Eggplant Cannelloni

Slow Roasted Eggplant, Three Cheese Filling (Ricotta, Goat Cheese and Pecorino Romano)  
Plum Tomato Sauce, Toasted Garlic

### Broiled Semi Boneless Quail (+\$9)

Sausage Apple Stuffing, Lemon Butter Glace, Potato Puree, Seasonal Vegetable

### Lobster Ravioli (+\$9)

Cheese and Lobster stuffed Ravioli  
Tomato Chutney, Lemon Vinaigrette, Microgreens

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# Hors d'oeuvre

## Passed Hors d'oeuvres

100 Pieces

Meatballs in Nonna's "Sunday Tomato Sauce"	\$150
Spinach and Cheddar Phyllo Blossom	\$150
Cocktail Franks in Puff Pastry	\$160
Fig and Mascarpone "Beggars Purse"	\$170
Vegetable Samosas	\$170
Chicken Pot stickers	\$170
Smoky Gouda Arancini	\$210
Coconut Shrimp	\$215
Beef Empanadas	\$230
Quail Eggs in Prosciutto Nests	\$275
Shrimp and Avocado Toasts	\$275
Maryland Style Crab cakes	\$310
Artichoke Antipasti Skewer	\$315
Thai Peanut Chicken Satay	\$315
Mongolian Honey Sriracha Beef Satays	\$320
Beef Filet Crostini w/horseradish cream and pickled red onion	\$350
Lollipop Lamb Chops w/ Mint Glace	\$375
Sea Scallops Wrapped in Bacon	\$375

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# Beverage Service

**Our Banquet Bar** is stocked with all your popular liquors, beer, house wine, and soft beverage selections. You can choose from one of the following for your beverage options:

- **Cash Bar:** all guests pay individually for each beverage.
- **Host Bar:** A running “tab” is kept for the duration of the event, and this is settled with the host at the end of beverage service. (Last call is one half hour before the conclusion of the event.)

In addition, you can choose what you would like at the Banquet Bar:

- Full Bar
- Beer and Wine Only
- Non-Alcoholic Only

**Our Banquet Bar is stocked** with Premium Liquors featuring:

- Tito’s Handmade Vodka
- Jameson Irish Whiskey
- Stolichnaya Vodka
- Ketel One Vodka
- Jack Daniels
- Dewar’s Blended Scotch Whisky
- Johnny Walker Red Label
- Bacardi Rum
- Captain Morgan’s Original Spiced Rum
- Malibu
- Tanqueray Gin
- Beefeaters Gin
- Jim Beam
- Jose Cuervo Tequila

House Wine, and Beer featuring IPA, Lagers, Seltzers, Domestic, Craft, and Import Beer along with Non-Alcoholic selections are also featured at our Banquet Bar.

## **Linen and Banquet Upgrades:**

The standard linen that we provide for every event includes Champagne or White Tablecloths, and Napkins available in a variety of colors.

### **Upgrade Options:**

**Specialty Tablecloth Colors** (other than Champagne or White): +\$4.00/per table

**"Floor Length" Tablecloths** (all colors including Champagne and White): +\$13.00/per table

**Table Overlays:** +\$9.00/per table

**Chair Covers:** +\$4.50/chair

**Sashes for Chair Covers:** +\$2.50/chair

**Staff Setup Fee for Chair Covers:** \$100

## **Banquet Room Rental Upgrades:**

The standard time allotted for an Event is 4 Hours.

**Adding an Additional Hour** is a \$200 Flat Fee