

Shelter Harbor Golf Club



Photos courtesy of Steve DePino Photography

The Shelter Harbor Experience

Weddings at Shelter Harbor Golf Club are the exclusive focus of the food and beverage team. All other food and beverage outlets are closed. Our wedding package is designed to include all that is needed for a spectacular and memorable day. You and your guests will enjoy:

Exclusive Use of the Private Clubhouse and Grounds
Direct Access to Our Executive Chef and Key People in the Months Prior to Your Event
A **Demo** Meal of Pre-Determined Dishes for Up to 4 People
The Entire Kitchen and F&B Staff on the Day of the Event
Cocktail Hour with Six Hand Crafted Passed Hors D'oeuvres of Your Choosing
Elaborate Stationary Food Display Throughout Cocktail Hour
Four Hour Reception with Plated Courses
Choice of First Course and Entrée Custom Designed by Chef Joey Abitabilo
Silver Coffee Service
Use of all Club Silverware, Glassware, and China

The cost for all of the above is **\$150** per guest at a minimum of 120 people. Beverages, surcharges, and tax are charged separately. All rentals are additional charges.

Ceremonies up to 200 guests can be held here at SHGC on the grass terrace overlooking the 18th green. Start times are available at 5:30 p.m.

The following are examples of Hors D'oeuvres, Stationary Displays, Raw Bars, Salads and First Courses, Entrees, and Desserts that would work well for your event.

Some items and additional courses include an additional fee.

Tidy and Elegant Passed Hors d'oeuvres

COLD SELECTIONS

Korean Style Steak Tartare, Asian Pear, Sesame Oil, Wonton Crisp

Maine Lobster Roll, Mini Bun

Smoked Norwegian Salmon, Dill Mascarpone, Pickled Shallot, Bagel Crisp

Summer Tomato Bruschetta, Crostini, Warm Fresh Mozzarella, Basil

Vegetarian

House-Made Savory Thyme Crackers, Goat Cheese, Local Honey

Vegetarian

Bruschetta: Artichoke, Basil, Olive Oil

Vegetarian

Bruschetta: Shrimp Salad, Chives

Vegetarian

Watermelon, Feta, Niçoise Olives, Aged Balsamic

Gluten Free, Vegetarian

Black Mission Figs, Goat Cheese, Toasted Nuts, Aged Balsamic

Gluten Free, Vegetarian

Parmigiano Crisp, Micro Ratatouille

Gluten Free, Vegetarian

Poached Jumbo Shrimp, Cocktail Sauce, Individual Shot Glass

Gluten Free

Watch Hill Oyster, Cucumber Mignonette

Gluten Free

Domestic Caviar, Marble Potato, Crème Fraiche, Chive

Gluten Free

Traditional Steak Tartare, Parmigiano Crisp

Gluten Free

Lime Cured Gulf of Maine Salmon, Potato Gaufrette, Chive

Gluten Free

Halibut Crudo, Ginger Oil, White Soy, Chive

Gluten Free

Tuna Tartar, Avocado, White Soy, Sesame Oil, Crispy Jasmine Rice Crumble, Black Sesame Seeds *Gluten Free*

Tidy and Elegant Passed Hors d'oeuvres

WARM SELECTIONS

Pan Crisped Sliced Duck Breast, Asian BBQ, Crostini

Grilled Skirt Steak, Bleu Cheese, Red Wine Demi-Glace

Buffalo Chicken Mini Meatball

Mini Grilled Cheese and Hot Cappicola Sandwich on Sliced Baguette

Maryland Lump Crab Cake, Micro Mango Salsa

Jumbo Shrimp Tempura, Red Miso Dip

Pan Seared Point Judith Scallop, Wonton Crisp, Bacon Aioli

Seared Hudson Valley Foie Gras, Toast Points, Sherry Syrup

Warm Buttered Lobster, Citrus Mascarpone, Brioche

Braised Shortrib Daub: Tender Beef, Olive Slivers, Bacon, Orange Zest

Traditional Brandade: Salt Cod, Whipped Potato, Olive Oil, Chives, Toast Square

Roasted Broccoli Open Faced Reuben: Sauerkraut, Swiss, Russian Dressing, Rye Toast

Slow Grilled Chicken Thigh, Pickled Cucumber, Orange Supreme, Asian BBQ

Vegan Black Bean Cake, Ginger Carrot Salad

Vegan

Traditional Falafel, Cucumber Tzatziki

Vegetarian

Poached Watch Hill Oyster, Truffle Cream

Gluten Free

Baby Lamb Chops, Cucumber Mint Relish

Gluten Free

Reception Displays

Choice of Two Elaborate Displays

Seasonal Assortment of Vegetable Crudités

Baby Carrots, Peppers, Celery, Daikon, Jicama, Radishes
Heirloom Tomatoes, House-Made Ranch Style Dip

Seasonal Assortment of Fresh Fruit and Berries

Raspberries, Blueberries, Strawberries, Kiwi, Melon
Pineapple, Roasted Almonds, Yogurt Dip

Bocconcini Fresh Mozzarella and Heirloom Cherry Tomatoes

Toasted Garlic Crostini, Basil Chiffonade

Grilled Seasonal Vegetables and Herb Pistou Drizzle

Summer Squash, Zucchini, Italian Eggplant
Red Peppers, Scallions, Baby Carrots

SHGC Cheese Board

Manchego, Double Gloucester Chive, Sage Derby, Cave Aged Cheddar, Brie
Raisins on the Vine, Artisanal Crackers, Berries

Antipasto

Hot and Sweet Cappicola, Salami, Soppressata, Provolone, Parmigiano
Artichoke, Castelvetrano and Niçoise Olives, Crostini, Artisanal Crackers

Raw Bar

\$20 per guest

U-13 Shrimp, Savage Blonde Oysters on the Half Shell, Littleneck Clams on the Half Shell
(Three Shrimp, Two Clams, Two Oysters per person)

Cocktail Sauce, Horseradish, Lemons, Mignonette

Plated Dinner Selections

Choice of One Entree

Entrée selection includes a vegetarian alternative.

Misty Knolls Farm Statler Breast of Chicken and Two Jumbo White Shrimp

Whipped Potatoes, Haricot Vert Bundle, Wild Mushrooms, Thyme Jus

Braised Boneless Short Rib and Two Point Judith Jumbo Scallops

Whipped Potatoes, Haricot Vert Bundle, Baby Squashes, Red Wine Demi-Glace

Grilled Filet Mignon

Truffle Whipped Potatoes, Haricot Vert Bundle, Baby Squashes, Béarnaise Sauce

Roasted and Sliced Plume de Veau Veal Loin

Dauphinois Potatoes, Haricot Verts Bundle, Wild Mushrooms, Red Wine Demi-Glace

Roasted and Sliced Prime New York Sirloin

Dauphinois Potatoes, Haricot Verts Bundle, Wild Mushrooms, Red Wine Demi-Glace

Choice of One Vegetarian Option (Choose One)

Typically, a menu card is preset on the table. Guests who have dietary restrictions can ask the server for a vegetarian option. The two concepts listed here are excellent ones. Also, if your entrée choice happens to be a duo concept, guests can ask for « beef only » or « scallop only » which creates another built in alternative.

House-Made Herb Gnocchi

Leeks, Wild Mushrooms, Parmigiano, Sage Butter

Butternut Squash and Wild Mushroom Strudel

Bundled Haricot Verts, Tomato Coulis, Goat Cheese

First Course Selections

Choice of One First Course

Burrata Mozzarella

Heirloom Cherry Tomatoes, Artisanal Baby Lettuces, Edible Micro Flowers
50 yr. Aged Sherry Vinaigrette

Seasonal Seven Way Mixed Baby Greens

Heirloom Cherry Tomatoes, English Cucumbers, Radishes, Tomato-Tarragon Vinaigrette

Artisanal Romaine Caesar Salad

Heirloom Cherry Tomatoes, Castelvetrano Olives, Shaved Parmigiano, Crostini

Baby Arugula Salad

Spiced Pecans, Raspberries, Popcorn Shoots, Citrus Vinaigrette

Baby Spinach Salad

Goat Cheese, Bacon, White Balsamic Vinaigrette

Warm Leek and Goat Cheese Tart

Arugula, Dried Cherries, Radishes, Balsamic Vinaigrette

Boston Bibb Lettuce

Fine Radishes, Popcorn Shoots, Micro Blossoms
Lemon- Pomegranate Vinaigrette

House-Made Rolls

Plated dinners served with our house-made crusty rolls and herb biscuits.

Policies and Information

Confirmation of Attendance

A final count must be furnished within at least seven days prior to the function date. The guaranteed count may be changed to account for extra guests up until 72 hours prior to the function date. If the final count is less than the originally guaranteed minimum count, the member will be responsible to pay SHGC for the guaranteed minimum count.

Menu Selection

All menu and special items must be requested and finalized no later than three weeks in advance of the function date.

Beverage Service

As the host, you are held accountable for the behavior of your guests and, therefore, should be familiar with the Dram Shop Law. This law puts the liability directly on the server of alcoholic beverages (SHGC) if an intoxicated individual causes damage, injury or death as a result of excessive drinking. All beverages (whether alcoholic or not) must be purchased from SHGC. Guests of the function will not be permitted to bring in their own supplies. This prohibition includes alcoholic beverages brought as favors. In accordance with Rhode Island State law and SHGC's alcohol awareness policy, no alcohol may be purchased or served to anyone under the age of 21. SHGC maintains a zero tolerance policy on underage drinking. Any adult providing alcoholic beverages to minors will result in the bar being closed down. All patrons must provide proper identification for age verification. Only one drink per person. SHGC reserves the right to refuse service to anyone deemed to be intoxicated, or exhibiting conduct deemed in any way to be socially unacceptable. Shelter Harbor Golf Club reserves the right to close the bar at any time if beverage consumption is reaching an excessive amount. Alcohol will be served as cocktails only, shots are not allowed.

Function Time

The maximum allotted time for a function is five hours, from the start of the reception to the end of the dinner/dance.

Floral, Photography, Linens and Décor

We will be delighted to assist you with these arrangements. If you choose to make your own arrangements, please provide us with your vendors' names and contact information.

Entertainment

We will be happy to assist with music and entertainment arrangements. If you choose to make these arrangements yourself, we must approve all plans prior to the date of the event. All amplified music is allowed until 11:00p.m. This must be strictly enforced due to close proximity of neighbors and noise ordinance.

Service Charges

All banquet prices are subject to a 20% House Charge. All charges are also subject to 7% Sales Tax, and 1% Meals Tax, in accordance with Rhode Island Law.

Deposits & Payments

All bookings are considered to be held for you on a tentative basis until a signed contract is received by the Club from the group contact. To confirm a function date, a \$5,000 non-refundable deposit is required with the contract. This deposit will be applied to the final bill of your function. An additional deposit of roughly 50% of the estimated total bill for the function will be required one week prior to the event date. SHGC will estimate the grand total based on final number, menu selections, entertainment etc. A final bill will be produced the day following the function date and full payment for any balance due will be expected no later than 14 days following the event. In the event that there is an unpaid balance outstanding after 14 days of the event, there will be interest charged to the unpaid balance at the rate of 1.5% per month (18% per annum). Please note that the wedding package pricing not only includes food and beverage costs but also the cost to shutdown the entire clubhouse, hire staff and provide the attention, time and support to plan the wedding.

Liability & Security

SHGC reserves the right to cancel the engagement at any time when the rules of the club are not observed or when the functions are not of a nature acceptable to the Club. SHGC is not liable for the failure to complete this contract due to strikes, accidents, acts of war, terrorism, acts of God or other causes beyond its control. The member will assume all responsibility for any and all physical damage to the facility or any personal injury to guests or to employees of SHGC cause by the acts, conduct or omission of the undersigned or their guests. Any damage over that of normal wear on the facility will be added to the final bill. If items such as seating cards, favors, going away outfits, cakes and cake parts, or other items associated with the banquet function are left on the premises for the booking party's convenience, SHGC does not accept responsibility for such items.

Cancellation

Cancellations received more than 180 days in advance of the event are permitted without penalty (excluding non-refundable deposit). You are responsible for payment in full of the estimated value of your event for cancellations received within 180 days of the event date unless Shelter Harbor Golf Club can resell your space at the same value. Our space is usually booked well in advance and cannot be readily resold if cancelled. All deposits are non-refundable and non-transferable. Please note that the club is a non cash facility, therefore all charges from all of our facilities are master billed to the contact.

Shipping

If you will be sending materials for your event, we ask that the following guidelines be observed:

Schedule materials to arrive at least five days prior to the event

Advise us in advance if your shipment will be unusually large or heavy or require special attention on arrival

All boxes should be sent to the following address:

Shelter Harbor Golf Club, One Golf Club Drive, Charlestown RI 02813

Please remember to label all packages with your name, name of group and date of arrival, as well as Attention:
Name of Food and Beverage Contact