



BURNING TREE
COUNTRY CLUB



Food & Beverage Packages

Burning Tree Country Club For Your Event

Whether an intimate family celebration, a grand gala for hundreds, a birthday party, an office event or just a fun gathering with friends, at Burning Tree Country Club, it is our priority to make your party one that you and your guests will positively remember forever.

Thank you for considering Burning Tree for your event. We know you will join the hundreds of families that are so glad they did.



Event Facilities

Ballroom A modern and spacious event space that can adjust to the needs of your party size.

Salon A - Accommodates up to 50 guests.

Salon A & B Accommodates up to 120 guests.

Salon B & C Accommodates up to 240 guests.

Salon B Tent For an additional 50 guests, weather permitting.

Salon C Accommodates 90 guests.

Salon A, B & C Accommodates up to 300 guests or 200 with a Dance Floor.

Pre-Function Hallway Receive guests that are arriving to your event.

Garden Gazebo A garden gazebo just outside the clubhouse is available for small parties, up to 50 guests.

The Grille Room Available exclusively for members. Interested parties must obtain permission from the board of directors for use of this room (additional charge). The grille room is not available for events between May and September.

BREAKFAST PACKAGES



BREAKFAST BUFFETS

All hot buffets require a minimum of 20 people.

PRE- PACKAGE BREAKFAST

(Choice of 2 items for \$12 or 3 Items for \$14)

Mini Fruit Danish Duo

Mini Muffins

Hard-Boiled Egg

Greek Yogurt with Granola

Toasted Bagel with Cream Cheese

Fruit Cup

Whole Fruit (Banana, Apple or Orange)

(Includes Coffee)

Add a Bottle of OJ or Cranberry Juice - \$2.00



CONTINENTAL BREAKFAST *\$18 Per Person*

Fresh Orange, Grapefruit & Cranberry Juices

Freshly Brewed Regular and Decaffeinated Coffees & Specialty Hot Teas

An Assortment of Mini Muffins and Danishes to include:

Mini Croissants, Fruit Danish, Assorted Breakfast Breads & English Muffins

Jams, Butter, Honey

Sliced Fresh Seasonal Fruits & Berries

BTCC BREAKFAST *\$25 Per Person*

Fresh Orange, Grapefruit & Cranberry Juices

Freshly Brewed Regular and Decaffeinated Coffees & Specialty Hot Teas

Assorted Pastries, Mini Bagels, Mini Muffins, Assorted Individual Yogurts

Assorted Jams, Cream Cheese, Butter

Sliced Fresh Seasonal Fruits & Berries

HOT ITEMS

Applewood Smoked Bacon

Pork or Turkey Sausage

Scrambled Eggs

Home Fries

FULL AMERICAN BREAKFAST BUFFET *\$30 Per Person*

Fresh Orange, Grapefruit & Cranberry Juices

Freshly Brewed Regular and Decaffeinated Coffees & Specialty Hot Teas

An Assortment of Muffins & Danishes to include:

Mini Croissants, Fruit Danish, Assorted Breakfast Breads & English Muffins

Jams, Butter, Honey

Sliced Fresh Seasonal Fruits & Berries

An Assortment of Dried Cereals & Granola served with Skim & 2% Milk

An Assortment of Individual Low-Fat Fruit Yogurts

HOT ITEMS

House Made Oatmeal

Cinnamon-Battered French Toast

Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Bacon

Pork Sausage or Turkey Sausage

BRUNCH BUFFET

\$45 Per Person



BTCC BRUNCH BUFFET \$45 Per Person

Fresh Orange, Grapefruit & Cranberry Juices

Freshly Brewed Regular and Decaffeinated Coffees & Specialty Hot Teas

An Assortment of Muffins & Danishes to include:

Mini Croissants, Fruit Danish, Assorted Breakfast Breads & English Muffins

Jams, Butter, Honey

Sliced Fresh Seasonal Fruits & Berries

Smoked Salmon, Mini Bagels & Cream Cheese

Grilled Vegetable Platter

Sliced Heirloom Tomatoes & Fresh Mozzarella

SALAD (Choice of One)

Ancient Grains Salad

BTCC Mixed Greens Salad

Caesar Salad

HOT ITEMS

Choice of: Quiche Lorraine or Traditional Eggs Benedict

Breakfast Potatoes

Choice of: Applewood Smoked Bacon, Pork Sausage or Turkey Sausage

PASTA (Choice of One)

Penne a la Vodka

Spaghetti Bolognese

Cavatelli with Broccoli Alfredo

ENTRÉE (Choice of One)

French Toast

Eggplant or Chicken Parmesan

Chicken Marsala or Francese

Stuffed Fillet of Sole

Roasted Salmon

DESSERTS

Assorted Petit Fours

Seasonal Pies & Cakes

ENHANCEMENTS

All enhancements require a minimum of 15 people.



OMELET STATION \$10 Per Person

Made to Order with Your Choice of:

Veggies & Non-Meats: Onions, Bell Peppers, Mushrooms, Tomatoes, Broccoli, Spinach, Jalapenos, Shredded Cheddar Cheese, Shredded Mozzarella Cheese

Meats: Diced Ham, Chopped Applewood Smoked Bacon, Sweet & Spicy Italian Sausage
Pico de Gallo

(Egg Whites & Eggbeaters Available Upon Request)

*Chef Attendant Required**

BELGIAN WAFFLE & PANCAKE STATION \$10 Per Person

Made to Order with Your Choice of:

Strawberries, Blueberries, Chocolate Chips, Maple Syrup, Whipped Cream, Strawberry Sauce, Blueberry Sauce
(Sugar Free Syrup Available Upon Request)

*Chef Attendant Required**

POWER BREAKFAST \$6 Per Person

Fresh Orange, Grapefruit & V8 Juices

Hard Boiled Eggs, Assorted Whole Fruit, Individual Non-Fat Greek Yogurts, Granola

PARFAIT BUFFET \$7 Per Person

Non-Fat Vanilla Yogurt & Non-Fat Plain Greek Yogurt

Strawberries, Blueberries, Raspberries, Granola, Sliced Almonds & Honey

SMOKED SALMON BAGEL BAR \$12 Per Person

Assorted Sliced Bagels

Capers, Diced Red Onions, Diced Egg Whites, Diced Egg Yolks

Cream Cheese, Whipped Butter

OATMEAL BAR \$5 Per Person

House Made Oatmeal

Brown Sugar, Skim & 2% Milk, Selection of Individual Chopped Fruits

CEREAL STATION \$5 Per Person

Assorted Dry Cereals

Skim & 2% Milk (Almond & Soy Milk Available Upon Request)

Strawberries, Blueberries, Bananas

A LA CARTE BREAK ASSORTMENTS

BEVERAGES

Fresh Brewed Regular, Decaf & Specialty Teas	\$9 per gallon
Assorted Soft Drinks	\$3 each
Fuji Bottled Water	\$4 each
Pellegrino 500ml	\$8 each
Freshly Brewed Iced Tea & Lemonade	\$8.50 per gallon

FRUIT

Fresh Fruit Kebabs	\$6 per dozen
Seasonal Whole Fresh Fruit	\$3 each
Individual Low-Fat Fresh Yogurts	\$3 each

BAKED GOODS

Assorted Morning or Afternoon Pastries	\$15 per dozen
Mini Muffins with Preserves & Whipped Butter	\$12 per dozen
Assorted Mini Cookies	\$12 per dozen
Mini Brownies & Blondies	\$16 per dozen

SNACKS

Mixed Deluxe Nuts or Trail Mix	\$10 per pound
Assorted Candy Bars	\$3 each
Assorted Power & Granola Bars	\$4 each
Gold Fish	\$8 per pound
House Made Potato Chips	\$10 per pound
Individual Bags of Potato Chips, Popcorn or Pretzels	\$3 each
Assorted Mini Tea Sandwiches: <i>(Choice of One)</i>	\$12 per dozen
Cucumber & Dill Cream Cheese, Chicken Salad, Ham & Swiss	
Smoked Salmon & Cream Cheese	\$17 per dozen



LUNCH PACKAGES



PLATED LUNCHEONS

All plated luncheons require a minimum of 12 people.

Includes a choice of one appetizer, one entrée and one dessert.

Additional \$7 per person for multiple entree choice.

To Start

Please Select One Soup or One Salad

SOUPS

BTCC Gazpacho

New England Style Clam Chowder

Split Pea & Ham

Minestrone

Carrot & Ginger



SALADS

Traditional Caesar Salad Romaine Lettuce, Shaved Parmesan Cheese, Herbed Croutons, House Made Caesar Dressing

Grilled Romaine Wedge Diced Tomatoes, Sliced Red Onions, Smoked Bacon, Crumbled Blue Cheese, Creamy Blue Cheese Dressing

Spinach & Strawberry Salad Roasted Pine Nuts, Crumbled Feta, Boiled Eggs, Red Wine Vinaigrette

Grapefruit, Endive & Arugula Salad Grapefruit Segments, Toasted Chopped Walnuts, Crumbled Gorgonzola, Citrus Dijon Vinaigrette

COLD ENTRÉES

Traditional Grilled Chicken Caesar Salad \$30

Romaine Lettuce, Shaved Parmesan Cheese, Herbed Croutons, House Made Caesar Dressing

Substitute Grilled Jumbo Shrimp \$4

Traditional Cobb Salad \$30

Romaine Lettuce, Diced Tomatoes, Crumbled Dry Blue, Hard Boiled Egg, Avocado, Poached Chicken, Balsamic Vinaigrette Dressing

Mediterranean Chicken Paillard \$32

Thinly Pounded Bell & Evans Organic Chicken Beneath a Bed of Organic Mixed Greens, Crumbled Feta, Kalamata Olives, Cherry Tomatoes, Sliced Red Onions, Oregano Vinaigrette Dressing

Balsamic Steak Gorgonzola Salad with Grilled Corn \$36

Mixed Spring Greens, Endive, Cherry Tomatoes, Sliced Red Onions, Crumbled Gorgonzola, Grilled Corn, Marinated Sliced Skirt Steak and Balsamic Vinaigrette

Brussel Sprout and Arugula Salad with Grilled Chicken \$32

Apricots, Cashews, Corn, Sweet Potatoes, Honey Balsamic Vinaigrette

Substitute Grilled Jumbo Shrimp \$4

Salad Nicoise \$34

Bibb Lettuce, Haricot Verts, Hard Boiled Eggs, Boiled Red Potatoes, Tomato Wedges, Sliced Red Onions, Capers, Anchovies, Kalamata Olives, Sliced Grilled Tuna Steak, Red Wine Dijon Vinaigrette

Shrimp & Crab-Meat Salad \$39

Mixed Greens, Jumbo Lump Crab-Meat, Shrimp, Avocado, Hearts of Palm, Corn, Lemon Oil Dressing

PLATED LUNCHEONS cont'd

HOT ENTRÉES

Pan Roasted French Cut Chicken Breast \$45

Jumbo Asparagus, Truffle Mashed Potatoes, Sage Chicken Au Jus

Pan Roasted French Cut Herb Marinated Chicken Breast \$45

Polenta Cake, Baby Carrots, Fegato Sauce

Pan Seared Wild Red Snapper \$50

Vegetable Succotash (Green Peas, Potatoes, Asparagus Spear, Carrots), Mustard Tarragon Sauce

Pan Roasted Wild Salmon \$45

Seared Rapini, Lima Beans, Saffron Sauce

Grilled Petite Filet Mignon \$55

Sautéed Haricot Verts, Pommes Boulangeres, Bordelaise Sauce

Grilled Hanger Steak \$45

Garlic Confit Potatoes & Exotic Mushroom Sauce

Grilled Vegetable Tower \$40

Seasonal Vegetables, Crushed Cherry Tomato Sauce

DESSERTS

Please Select One

Assortment of Miniature Italian & French Pastries

Fresh Mixed Berries with Creme Anglaise

Blueberry Key Lime Verrine

Sorbet Trio with Vanilla Waffer

Ice Cream With Chocolate Chip Cookies

All Above Prices Include Fresh Rolls, Butter, Freshly Brewed Regular and Decaffeinated Coffees & Specialty Hot Teas, Fresh Brewed Iced Tea And Lemonade

(Selection subject to change based on season & availability.

Any substitutions or additions will be subject to additional costs)



LUNCH BUFFETS

All buffets require a minimum of 20 people.



BTCC SALAD BAR \$25 Per Person

Choice of Two Leafy Greens:

Mixed Baby Greens, Romaine, Spinach, Arugula

An Assortment of Salad Toppings to include:

Chopped Applewood Smoked Bacon, Diced Tomatoes, Diced Cucumbers, Hearts of Palm, Corn Kernels, Shaved Carrots, Hard Boiled Eggs, Chopped Poached Chicken, Chick Peas, Crumbled Blue Cheese, Shaved Parmesan, Chopped Bell Peppers, Avocado, Sweet Peas, Red Onions, Almonds, Sunflower Seeds, Croutons

Choice of 3 Dressings:

Caesar, Balsamic Vinaigrette, Creamy Italian, Ranch, Blue Cheese

Grilled Vegetable Platter

DESSERTS

Platter of Mini Gourmet Cookies & Brownies

Fresh Seasonal Mixed Fruit

DELUXE LUNCH BUFFET \$45 Per Person

Mixed Baby Greens & Chopped Romaine

Salad Accompaniments: Shaved Carrots, Diced Cucumbers, Chopped Tomatoes, Shaved Parmesan, Croutons

3 Dressings: Caesar, Balsamic Vinaigrette, Creamy Italian

Rolls with Whipped Butter, Oil & Vinegar

Grilled Vegetable Platter

Caprese Salad: Sliced Heirloom Tomatoes & Sliced Fresh Mozzarella with Basil Garnish and Balsamic Drizzle

HOT ITEMS

Fish or Chicken (*Choice of one from the plated lunch entrées*)

Sautéed Seasonal Vegetables

Choice of One Starch:

Roasted Fingerling Potatoes, Red Bliss Potatoes, White or Brown Rice

DESSERTS

Platter of Mini Gourmet Cookies & Brownies

Fresh Seasonal Mixed Fruit



LUNCH BUFFET

BTCC COLD LUNCH BUFFET *\$40 Per Person*

Mixed Baby Greens & Chopped Romaine

Salad Accompaniments: Shaved Carrots, Diced Cucumbers, Chopped Tomatoes, Shaved Parmesan, Croutons

3 Dressings: Caesar, Balsamic Vinaigrette, Creamy Italian

Rolls with Whipped Butter, Oil & Vinegar

Grilled Vegetable Platter

Choice of Two Composed Salads:

Cole Slaw, Traditional Potato Salad, German Potato Salad, Caprese Salad, Ancient Grains Salad,

Pear & Beet Salad, Cucumber Salad with Fresh Dill & Tomatoes

Rolls with Whipped Butter, Oil & Vinegar

Grilled Chicken Breast Platter

DESSERTS

Platter of Mini Gourmet Cookies & Brownies

Fresh Seasonal Mixed Fruit

DELI BAR *\$30 Per Person*

Mixed Baby Greens & Chopped Romaine

Salad Accompaniments: Shaved Carrots, Diced Cucumbers, Chopped Tomatoes, Shaved Parmesan, Croutons

3 Dressings: Caesar, Balsamic Vinaigrette, Creamy Italian

Grilled Vegetable Platter

Platter of Fresh Deli Meats: Roast Beef, Ham & Turkey Breast

Chicken Salad, Tuna Salad & Egg Salad

Cheese Platter: Cheddar, Swiss, American & Provolone

Sliced Tomatoes, Sliced Onions & Lettuce with Additional Condiments

House Made Seasoned Potato Chips

Sliced Breads: Whole Grain Wheat, White, Rye & Sourdough (*Gluten Free Available Upon Request*)

DESSERTS

Fresh Seasonal Mixed Fruit

Platter of Mini Gourmet Cookies & Brownies

All Above Prices Include Freshly Brewed Regular and Decaffeinated Coffees & Specialty Hot Teas, Fresh Brewed Iced Tea And Lemonade



ENHANCEMENTS

All enhancements require a minimum of 20 people.

SOUP & SALAD STATION \$25 Per Person

Choice of Two Soups:

Served with Artisanal Breads, Breadsticks & Crackers

Raul's Smokin' Chili with Tri-Color Tortilla Chips,

Sour Cream, Red Onions, Cheddar Cheese

French Onion

Minestrone

Chicken Tortilla

Split Pea & Ham

Carrot & Ginger

Choice of Two Salads:

Ancient Grains Salad

BTCC Mixed Greens Salad

Traditional Caesar Salad

Rustic Greek Salad



CARVING STATION

Served with Dinner Rolls & Whipped Butter

Whole Roasted Turkey Breast \$12 Per Person

Country Gravy & Cranberry Sauce

Beef Tenderloin \$25 Per Person

Creamy Horseradish & Red Wine Demi Sauce

Roasted Prime Rib \$20 Per Person

Creamy Horseradish & Au Jus

Honey Glazed Fleur de Lys Ham \$12 Per Person

Dijon Mustard Sauce

Domestic Rack of Lamb \$25 Per Person

Rosemary Mint Sauce

*Chef Attendant Required**



LUNCH ON THE GO

BOXED LUNCHES \$25 each.

Smoked Turkey Club Wrap Lettuce, Bacon, Tomatoes, Mayo, Whole Wheat Wrap

Smoked Ham & Swiss Sandwich Lettuce, Onion, Sliced Tomato, Kaiser Roll

Cobb Salad Wrap Grilled Chicken, Avocado, Tomato, Bacon, Lettuce, Creamy Blue Cheese, Whole Wheat Wrap

Traditional Chicken Salad or Tuna Salad Sandwich Lettuce, Onion, Sliced Tomato, Sliced Wheat

All Boxed Lunches Include:

House Made Seasoned Potato Chips, Kosher Dill Pickle, a Piece of Whole Fruit, Fresh Baked Cookie, Condiments, Plastic Cutlery & Napkin

Make it a Picnic: Purchase a BTCC Blanket for \$75.

SANDWICH & WRAP PLATTER \$15 Per Person

Served with House Made Seasoned Potato Chips

Please Select Four

Made with Assorted Whole Wheat Wrap, White, Rye & Whole Grain Wheat Bread

(Gluten Free Bread Upon Request)

Roasted Turkey Breast & Swiss Club Applewood Smoked Bacon, Lettuce, Tomato & Mayo

Grilled Vegetables & Mozzarella Wrap

Maple Glazed Ham & Swiss Lettuce, Tomato, Red Onion & Mayo

Grilled Chicken Caesar Wrap Crispy Romaine, Shaved Parmesan, Herbed Croutons, House Caesar dressing

Roast Beef Arugula, Caramelized Onions, Tomato, Tangy Horseradish Mayo

Tuna Salad Lettuce & Tomato

Chicken Salad Lettuce & Tomato

Grilled Portobello Mushroom Tomato Wrap Roasted Squash, Sun-Dried Tomatoes, Olive Tapenade

AFTERNOON TEA \$50 Per Person

Smoked Salmon Cream Cheese Dill Cream Cheese, Whole Wheat Round

Jam & Butter White Triangle

Dill & Cucumber Boursin Cheese Triangles

Chicken Salad Whole Wheat Triangles

Assorted Scones to include: Classic Blueberry, Cranberry & Chocolate Chip

Devonshire Cream, Strawberry Preserves & Lemon Curd

Petit Fours & Macarons

Assorted Gourmet Tea Selection with Fresh Lemon, Honey & Sugar Cubes



DINNER PACKAGES



AN EVENING AT BTCC

HORS D'OEUVRES *(Passed for 1 hour)*

4 Passed Hors D'oeuvres - \$25pp

6 Passed Hors D'oeuvres - \$35pp

8 Passed Hors D'oeuvres - \$45pp

COLD HORS D'OEUVRES

VEGETARIAN

Tomato Mozzarella Bruschetta

Black Fig Halves with Boursin & Candied Walnut

Truffle Deviled Eggs

Gazpacho Shooters with Cucumber Garnish

Heirloom Tomato Salad on Parmesan Tuiles

Grilled Vegetable Bruschetta

Butternut Squash Crostini with Crispy Sage

SEAFOOD

Jumbo Shrimp Cocktail in a Cocktail Dipping Sauce

Crab & Mango Salad Asian Spoon, Tobiko Caviar

Lobster BLT Crispy Pancetta, Tomato Chili Jam, Plantain Chip

Tuna Tataki Chive, Wonton Crisp, Wasabi Cream

Snapper Ceviche Spoon

Smoked Salmon on Pumpnickel with Crème Fraiche

Spicy Tuna Tartar on Rice Cracker

BEEF & MORE

Beef Tenderloin Horseradish Cream on Crostini

Smoked Duck Breast Apricot Relish on Croustade

Asparagus Wrapped in Prosciutto

HOT HORS D'OEUVRES

VEGETARIAN

Truffle Shroomwich Mini Grilled Cheese with Gruyere and Truffle Mushroom Paste

Vegetable Spring Rolls Sweet Chili Dipping Sauce

Baked Brie & Raspberry Phyllo Pastry

Spanikopita

Maple-Glazed Brussel Sprout Skewers

Arancini Ball Mozzarella & Marinara

Baby Bella Mushrooms Stuffed with Italian Feta

SEAFOOD

Mini Crab Cakes Remoulade Garnish

Coconut Shrimp Pina Colada Rum Sauce

Bacon Wrapped Scallop Maple Glaze

Lobster Empanada Sweet Corn, Queso Blanco Dip

BEEF & MORE

Bite Size Sesame Chicken Tenders Sweet Chili Dipping Sauce

Thai Chicken Satay Thai Peanut Dipping Sauce

Duck Quesadilla Hoisin Sauce & Scallions

Gourmet Italian Meatball Slider Mozzarella Cheese

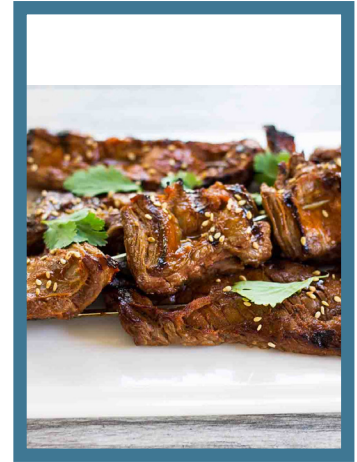
Grilled Lamb Lollipop Rosemary Mint Glaze

Steamed Pork Dumplings Ginger Soy Sauce

Mini Cocktail Franks Puff Pastry and Dijon Mustard Garnish

Gourmet Mini Beef Burgers Cheddar Cheese & Ketchup

Beef Satay Chimichurri



PARTY STATIONS

Require a minimum of 20 people and at least two selections or an individual station can be paired with a three-course menu.

PASTA STATION \$16 Per Person

A selection of three pastas and three sauces. Tossed to Order By a Uniformed Chef

PASTAS

Choice of Three:

Penne, Cheese Tortellini, Bowtie, Linguini, Spaghetti, Angel Hair, Potato Gnocchi
(Gluten Free & Whole Wheat Pasta Available Upon Request)

SAUCES

Choice of Three:

Roasted Tomato Pomodoro, Parmigiano Reggiano Alfredo, Basil-Pignoli Pesto, A la Vodka, Bolognese

Includes:

Chopped Garlic, Crushed Red Pepper, Parmesan Cheese, Extra Virgin Olive Oil, Sweet & Spicy Italian Sausage, Mushrooms, Sundried Tomatoes, Broccoli Rabe, Onions, Bell Peppers, Diced Tomatoes & Spinach
Toasted Garlic Bread

Additional Accompaniments:

Grilled Chicken \$7 Per Person

Grilled Shrimp \$9 Per Person

Mussels \$5 Per Person

Chef Attendant Required*

TACO BAR \$25 Per Person

Choice of Two:

Blackened or Crispy Fish of the Day, Skirt Steak, Chicken Tinga, Grilled Shrimp

Includes: Pepper jack Cheese, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Diced Onions, Jalapeños, Sour Cream, Cabbage Slaw, Cilantro, Pico de Gallo, Salsa Picante, Guacamole, Tortilla Chips, Refried Beans, Grilled Corn and Soft Corn Tortillas

QUESADILLA STATION \$20 Per Person

Braised Chicken and Beef Quesadillas with Guacamole, Pica de Gallo and Sour Cream.

Includes: Black Bean Corn Salsa and Assorted Salsas

Chef Attendant Required*

SLIDER BAR \$22 Per Person

Choice of Two:

Angus Beef Patty, Turkey Patty, Grilled Portobello, Crispy or Grilled Chicken

Choice of One:

House Made Potato Chips, Regular Fries, Curly Fries

Includes:

Ketchup, Mustard, Mayo, BBQ Sauce, Sliced Onions, Pickles, Lettuce, Tomato, Bacon, American Cheese, Pepper jack Cheese, Cheddar Cheese and Potato Rolls



PARTY STATIONS cont'd

THE CARVING BOARD

Slow Roasted Suckling Pig \$14 Per Person - Spanish Style Salsa Verde
(Min. 30 ppl.)

Whole Roasted Turkey \$12 Per Person - Country Gravy & Cranberry Sauce

Grilled Flank Steak \$18 Per Person - House Made Chimichurri and
Horseradish Sour Cream

Roasted Tenderloin of Beef \$26 Per Person - Creamy Horseradish & Red
Wine Demi Sauce

Roasted N.Y. Strip Sirloin of Beef \$20 Per Person - Creamy Horseradish,
Wild Mushroom Sauce and Garlic Aioli

Roasted Prime Rib \$22 Per Person - Creamy Horseradish & Au Jus

Honey Glazed Fleur de Lys Ham \$12 Per Person - Dijon Mustard Sauce

Domestic Rack of Lamb \$23 Per Person - Rosemary Mint Sauce

*All Carving Stations Includes Dinner Rolls and Whipped Butter
Chef Attendant Required**

HOT OF THE GRILL \$28 per person

Beef Burgers, Hot Dogs, and Chicken Breasts

American, Cheddar and Pepper Jack Cheese

Lettuce, Tomato and Onion Garnishes, Pickles, Bacon

Potato Buns

Includes: Ketchup, Yellow Mustard, Dijon Mustard, Relish, Mayo, BBQ Sauce

STIR FRY STATION \$20 Per Person

Choice of One:

Beef, Chicken, Shrimp

Includes:

Rice & Asian Noodles

Egg, Water Chestnuts, Bean Sprouts, Broccoli, Snap Peas, Bell Peppers,

Onions, Carrots, Edamame

Sauces: Sweet & Sour, Kung Pao & Peanut

Served in Small Chinese Take Out Boxes with Chopsticks

*Chef Attendant Required**

KOREAN STEAM BUN \$25 Per Person

Choice of Two:

Braised Short Rib Kimchee, Pickled Cucumbers

Smoked Pork Belly Hoisin Sauce, Green Apple Slaw, Fried Shallots

Peking Duck Pickled Cucumbers, Scallion, Sriracha Sauce

Shiitake Mushroom Red Radish, Asian Slaw

SUSHI STATION \$38 Per Person

Available Upon Request: Sushi Chef to Hand Roll \$350

Includes: Pickled Ginger, Wasabi and Soy Sauce

Trays to Include an Assortment of:

California Rolls, Spicy Tuna Rolls, Saki Maki (Salmon Roll), Tekka Maki

(Tuna), Sashimi, with Seaweed Salad



PLATED DINNERS

All plated dinners require a minimum of 12 people.

Includes a choice of one appetizer, one entrée, one dessert and coffee & tea service.

Additional \$7 per person for multiple entree choice.

APPETIZER

Please Select One Soup or One Salad

SOUPS

BTCC Gazpacho

New England Style Clam Chowder

Split Pea & Ham

Minestrone

Carrot & Ginger



SALADS

Traditional Caesar Salad Romaine Lettuce, Shaved Parmesan Cheese, Herbed Croutons, House Made Caesar Dressing

Organic Mixed Baby Greens Salad Diced Tomatoes, Shaved Carrots, Grilled Asparagus, Pomegranate Seeds, White Balsamic Vinaigrette

Grilled Romaine Wedge Diced Tomatoes, Sliced Red Onions, Smoked Pork Belly, Crumbled Blue Cheese, Creamy Blue Cheese Dressing

Spinach & Strawberry Pine Nuts, Crumbled Feta, Boiled Eggs, Red Wine Vinaigrette

Grapefruit, Endive & Arugula Salad Grapefruit Segments, Toasted Chopped Walnuts, Crumbled Gorgonzola, Citrus Dijon Vinaigrette

Kale Salad Baby Kale, Toasted Almonds, Dried Cranberries, Pecorino Cheese, Herbed Croutons, Champagne Vinaigrette

PREMIER APPETIZERS

Available for an Additional Charge when Substituting for One of the Above Appetizers.

Jumbo Lump Crab Cake Fennel Slaw and Succotash \$14 Per Person

Jumbo Shrimp Cocktail Cocktail Sauce, Horseradish, Lemon Wedge \$10 Per Person

ENTRÉE

SEAFOOD \$80

Salmon

Halibut

Branzino

Oven Roasted Organic Half Chicken \$65

Roasted Long Island Duck Breast \$65

Grilled Berkshire Pork Chop \$75

Grilled Domestic Rack of Lamb \$95

8oz. Pan-Roasted or Char-Grilled Filet Mignon \$100

12oz. Sirloin Steak \$100



DUETS \$145

BTCC Signature Duet Filet Mignon and Halibut Red Wine Demi and Citrus Beurre Blanc

Surf & Turf Filet Mignon and Maine Lobster Tail Brandy Black Peppercorn and Drawn Butter

PLATED DINNERS

SIDE SELECTIONS

Please Select One Starch and One Vegetable to Pair with Your Chosen Entrée

STARCH

Baked Potato
Garlic Mashed Potatoes
Fingerling Potatoes
Dauphinoise Potatoes
Roasted Sweet Potatoes
Butternut Squash Puree
Ancient Grains
Wild Rice
White Rice

VEGETABLES

Tri-Color Carrots
Jumbo Asparagus
Broccolini
Sautéed Spinach
Roasted Root Vegetables
Haricot Verts
Sautéed Brussel Sprouts
Roasted Cauliflower

Choice Of Sauce:

Bordelaise, Brandy Peppercorn, Port & Forest Mushroom, Lemon Piccata, Champagne Beurre Blanc, Thai Coconut Curry, Whole Grain Mustard, Mango Citrus Salsa, Lemon Thyme, Scarpriello, Bourbon, Sage, Peach

VEGETARIAN \$55 Per Person

Butternut Squash Ravioli Brown Butter Sage Sauce, Ginger Snap Crumble and Fig Glaze

Re-Created Vegetable Ratatouille Eggplant, Zucchini, Yellow Squash, Bell Peppers, Carrots, Tomatoes, Onions, Roasted Tomato Essence

Vegetable Napoleon Portobello Mushroom Tower with Zucchini, Bell Pepper, Red Onion, Tomato, Fresh Mozzarella, Balsamic Drizzle

DESSERT

Please Select One:

Sticky Toffee Pudding Caramel Sauce and Crème Anglaise

Apple Crumble Vanilla Ice Cream and Caramel Drizzle

NY Style Cheesecake Berry Coulis

Flour-less Chocolate Torte Berry Compote

Fresh Fruit Tart

Mini Pastry Plate (*Trio Per Person or Plate Per Table*)

(Selection subject to change based on season & availability.

Any substitutions or additions will be subject to additional costs)



BUFFET DINNERS

All Buffets Require a Minimum of 20 People.

BTCC BUFFET \$50 Per Person

COLD ITEMS

Mixed Baby Greens & Chopped Romaine

Salad Accompaniments: Shaved Carrots, Diced Cucumbers, Chopped Tomatoes, Shaved Parmesan, Croutons

3 Dressings: Caesar, Balsamic Vinaigrette, Creamy Italian

Rolls with Whipped Butter, Oil & Vinegar

Grilled Vegetable Platter

Caprese Salad: Sliced Heirloom Tomatoes & Sliced Fresh Mozzarella with Basil Garnish and Balsamic Drizzle

Choice of Two Additional Composed Salads: Pear & Beet Salad, Coleslaw, German Potato Salad, Roasted Corn Salad, Three Bean Salad

HOT ITEMS

Salmon or Swordfish

Choice of One Chicken Dish: Francese, Marsala, Saltimbocca

Choice of One Pasta Dish: Spaghetti Bolognese, Penne a la Vodka, Cheese Ravioli

Sautéed Seasonal Vegetables

Choice of One Starch: Roasted Fingerling Potatoes, Red Bliss Potatoes, Garlic Mashed Potatoes, White Rice or Wild Rice

DESSERTS

Platter of Mini Gourmet Cookies & Brownies

Seasonal Pies & Cakes

Fresh Seasonal Mixed Fruit

SOUTH OF THE BORDER BUFFET \$55 Per Person

COLD ITEMS

BTCC Mixed Greens Salad Shaved Carrots, Diced Tomatoes, Diced Cucumbers, Balsamic Vinaigrette

Seafood Ceviche

Mexican Bean Salad Black Beans, White Beans, Corn, Avocado, Cherry Tomatoes, Bell Peppers, Cilantro Lime Dressing

Quinoa Salad Tomato, Red Onion, Roasted Corn, Cilantro, Cotija Cheese

HOT ITEMS

Street Corn Grilled Corn on the Cob Spicy Mayo, Cotija Cheese, Smoked Paprika

Queso Fundido Oaxaca Cheese, Chorizo, Tortilla Chips

NACHO BAR:

Chili, Tortilla Chips, Cheddar Cheese, Shredded Lettuce,

Diced Tomatoes, Diced Onions Jalapenos, Sour Cream, Salsa, Guacamole

DESSERTS

Tres Leches

Cinnamon & Sugar Churros with Mexican Spiced Chocolate Sauce

Rice Pudding



BUFFET DINNERS

ALL AMERICAN BACKYARD BBQ *\$60 Per Person*

COLD ITEMS

Caesar Salad Romaine Lettuce, Parmesan Cheese, Herbed Croutons, Caesar Dressing

BTCC Mixed Greens Salad Shaved Carrots, Diced Tomatoes, Diced Cucumbers, Balsamic Vinaigrette Dressing

Traditional Potato Salad

Creamy Coleslaw

Marinated Grilled Vegetable Platter

Dinner Rolls & Cornbread

HOT ITEMS

BBQ Baby Back Ribs or Pulled Pork

Corn on the Cob or Homestyle Baked Beans

Baked Potatoes

(Sweet Baked Potatoes available upon request)

GRILL STATION

Beef Burgers

Chicken Breasts

Jumbo Hot Dogs

ACCOMPANIMENTS:

Lettuce, Tomato, Onion Garnish, Pickles, Sliced Cheese, Ketchup, Mustard, Mayo & BBQ Sauce

Burger and Hot Dog Buns

*Chef Attendant Required**

DESSERT

Pecan & Apple Pies

Mini Gourmet Cookies & Brownies

Seasonal Fresh Fruit

Available Add-on: House Smoked Brisket \$10 Per Person

All Above Prices Include Freshly Brewed Regular and Decaffeinated Coffees & Specialty Hot Teas, Fresh Brewed Iced Tea And Lemonade



DELICIOUS DISPLAYS

CHEESE BOARD *\$14 Per Person*

Assortment of Imported & Domestic Cheeses
Fresh Fruits & Berries Garnish, Honey & Dried Fruits
Crusty French Breads & Crackers

FARMER'S MARKET PLATTER *\$6 Per Person*

Locally Farmed Vegetable Crudit 
Trio of House Made Dips & Pita Chips

ITALIAN ANTIPASTI DISPLAY *\$20 Per Person*

Prosciutto di Parma, Soppressata, Capicola, Mortadella, Genoa Salami, Pepperoni
Assorted Grilled Vegetables Including Roasted Bell Peppers, Zucchini, Eggplant, Yellow Squash and
Marinated Portobello Mushrooms
Vinaigrette Marinated Artichoke Hearts & Olives
Fresh Mozzarella & Tomato, Bocconcini, Provolone
Focaccia Bread & Grissini Bread Sticks

MEDITERRANEAN TAPAS PLATTER *\$12 Per Person*

Assorted Olives, Grilled Vegetables
Manchego Cheese Wedge, Stuffed Grape Leaves
Hummus, Tapenade, Tabbouleh
Toasted Pita Chips & Breadsticks

FRESH FRUIT DISPLAY *\$8 Per Person*

Sliced Seasonal Fresh Fruit and Assorted Berries

RAW BAR DISPLAY *\$30 Per Person*

Creatively Displayed on a Bed of Crushed Ice
Chilled Jumbo Shrimp, Freshly Shucked Oysters on the Half Shell, Littleneck Clams on the Half Shell
With Cocktail Sauce, Fresh Lemons, Mignonette, Horseradish, Mini Tabasco
Additional Add-On – Jumbo Stone Crab Claws \$15 Per Person



SWEETS STATIONS



GRAND MINIATURE DESSERT STATION *\$12 per person*

Italian and French Cakes, Mousses, Tarts, Macaroons, Eclairs, Profiteroles, Cupcakes, Chocolate Dipped Strawberries

ICE CREAM STATION *\$8 per person*

Choice of Two Ice Cream Flavors:

Vanilla, Chocolate, Strawberry, Cookie Dough, Cookies & Cream, Mint Chocolate Chip
(Sorbet Options Available Upon Request)

Toppings to Include: Rainbow Sprinkles, Chocolate Sprinkles, Mini M&Ms, Gummi Bears, Mini Marshmallows, Oreo Crumbles, Whipped Cream, Maraschino Cherries

CHOCOLATE FOUNTAIN STATION *\$8 per person*

Dark or Milk Chocolate

Dipping Ingredients:

Strawberries, Pineapple, Bananas, Pound Cake, Marshmallows, Rice Krispie Treats, Brownies, Profiteroles

SMORES BAR *\$5 per person*

Graham Crackers: Regular, Cinnamon, Chocolate

Chocolate Bars: Dark, White Chocolate, Cookies & Cream
Marshmallows

PIE STAND *\$6 per person*

Your Choice of Four:

Pecan, Apple, Blueberry, Pumpkin, Banana Cream, Key Lime, Chocolate Cream

A la Mode Option \$2 per person

MILK & COOKIES *\$5 per person*

Milk: White, Chocolate, Strawberry

Mini Cookies: Chocolate Chip, Oatmeal Raisin, Smoes, Oreo, Sugar

Ice Cream Sandwich Enhancement Option \$2 per person

YOUTH PACKAGES



KID'S CORNER

Require a minimum of 10 children. Plated option is available.

CLASSIC KID BUFFET \$24 Per Child

Traditional Caesar Salad
Mini Burgers (*Build Your Own*) Lettuce, Tomato, Cheese,
Mayo, Mustard, Ketchup
Chicken Fingers
Regular Fries
Peas & Carrots
Sliced Watermelon & Mini Chocolate Chip Cookies

OLÉ BUFFET \$25 Per Child

Tortilla Chips & Salsa
Fresh Fruit Salad
Cheese Quesadillas
Ground Beef Tacos – Soft & Hard Shells
Shredded Lettuce, Cheddar Cheese, Diced Tomatoes,
Sour Cream
Corn on the Cob
Mini Tres Leches

LITTLE ITALY BUFFET \$26 Per Child

Classic Caesar Salad
Penne Pasta with Butter
Marinara Sauce, Meatballs, Parmesan Cheese
Macaroni & Cheese or Parmesan Crusted Chicken Fingers
Steamed Broccoli
Mini Cannolis

Add Pitchers of Lemonade \$1 per child

Add Juice Boxes \$2 per child

SODA BAR \$3 Per Child

Assorted Sodas to Include:

Choice of Three:

Coke, Diet Coke, Sprite, Orange Crush, Root Beer, Dr. Pepper, Lemonade,
Club Soda, Shirley Temple, Roy Rogers

JUICE/SMOOTHIE BAR \$6 Per Child

Assorted Juices to Include:

Orange, Apple, Cranberry, Pineapple, Grape, Grapefruit, Seltzer

Choice of One Smoothie:

Strawberry Banana: Strawberries, Bananas, Vanilla Yogurt, Milk, Honey,
Cinnamon, Ice

Triple Berry: Blackberries, Strawberries, Raspberries, Milk, Raw Sugar, Ice

Raspberry Orange: Orange Juice, Raspberries, Yogurt, Raw Sugar, Ice

Strawberry Kiwi: Strawberries, Kiwi, Raw Sugar, Ice

Banana: Bananas, Vanilla Yogurt, Cinnamon, Honey, Ice

COMBO PACKAGE

*\$25 Per Child, Minimum of 20 Children Required.
\$10 Per Child After 20.*

Choice of Two Main Dishes:

Chicken Fingers
Individual Cheese Pizzas
Macaroni & Cheese
Cheese Quesadillas
BYO Mini Beef Burgers
Penne Pasta with Butter
Marinara Sauce
Mini Corn Dogs

Choice of One Side:

Regular Fries
Curly Fries
Peas & Carrots
Steamed Broccoli

Choice of One Dessert:

Sliced Watermelon
Mixed Fresh Fruit
Mini Chocolate Chip Cookies
Mini Chocolate Brownies

Pitchers of Lemonade

Add a Salad + \$3 per child

Two Main Dish & Drink Only \$18 per child



YOUNG ADULT DINNER

\$79 per person Includes Soda Station, Hors d'oeuvres, Dinner Buffet and Dessert Station.

HORS D'OEUVRES STATIONED

Choice of Four

Pigs in a Blanket

Pizza Bagels

Marinara Meatball & Mozzarella Skewers

Mini Grilled Cheese & Tomato Soup Shooters

Crispy Vegetable Spring Rolls

Mini Corn Dog Skewers

Burger Stuffed Mushrooms with Tomato & Pickle Garnish (With or Without Cheddar)

Sticky Sweet Chicken Bite Skewers

Sesame Chicken Bites with Sweet Chili Dipping Sauce

Mac & Cheese Canapes

Mozzarella Sticks with Marinara Dipping Sauce



BUFFET STATION

SALAD

Choice of One

Caesar Salad Romaine, Parmesan Cheese, Herb Croutons, Caesar Dressing

BTCC Salad Mixed Greens, Diced Tomatoes, Diced Cucumbers, Corn, Shaved Carrots, Balsamic Vinaigrette
(All Served Separately)

Dinner Rolls

HOT ITEMS

Choice of Four

Beef Sliders (With & Without Cheddar Cheese) *Choice of: Sweet, Regular or Curly Fries*

Mini Hot Dogs in Mini Buns *Choice of: Sweet, Regular or Curly Fries*

Grilled Herbed Chicken Breast with Roasted Fingerling Potatoes

Panko Breaded Chicken with Marinara

Chicken Fingers *Choice of: Sweet, Regular or Curly Fries*

Penne or Spaghetti Pasta *Choice of One Sauce: Marinara, Bolognese, Alfredo, Butter, Cheese*

Individual Cheese or Pepperoni Pizzas

Cheese or Chicken Quesadillas

DESSERT STATION

Ice Cream Sundae Bar *Choice of Three Flavors: Vanilla, Chocolate, Strawberry, Cookies & Cream, Mint Chocolate Chip, Cookie Dough Assorted Toppings to Include: Crumbled Oreos, Mini M&Ms, Mini Marshmallows, Rainbow Sprinkles, Chocolate Chips, Maraschino Cherries, Whipped Cream*

Additional Desserts

Choice of Two

Mini Chocolate Chip Cookies

Bite-Size Brownies

Fruit Kebabs

Jumbo Marshmallow Sticks

Mini Cupcakes

*(Selection subject to change based on season & availability.
Any substitutions or additions will be subject to additional costs)*



BAR PACKAGES

2-HR. BEER & WINE PACKAGE \$30 per person

Domestic & Imported Beers, Cabernet Sauvignon, Pinot Noir, Chardonnay & Pinot Grigio wines. Includes Soda.

2-HR. OPEN BAR \$35 per person

Premium Liquors, Domestic Beers, Imported Beers (Craft Beers available for an additional per person fee), Red & White Banquet Wine.

\$5 per person for each additional hour.

\$5 per person for wine service with dinner



BEVERAGE SELECTIONS

MIXERS

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic Water, Sour Mix, Lime Juice, Simple Syrup, Fresh Juices (Orange, Pineapple, Cranberry, Grapefruit, Grape) Lime, Lemon and Olive garnishes.

PREMIUM LIQUOR SELECTION

Vodka Greygoose, Stoli, Titos,

Flavored Vodka Stoli

Gin Tanqueray, Bluecoat

Scotch Dewars, Johnnie Walker Red

Whiskey Jack Daniels

Bourbon Makers Mark, Jim Beam

Rum Bacardi, Captain Morgan, Mount Gay

Tequila Blanco, Reposado

Any liquor additions to packages will be charged by consumption.

PREMIUM LIQUOR SELECTION PER CONSUMPTION

House: Titos, Jim Beam, Bacardi, Captain Morgan, Mount Gay, Mi Campo \$9.00

Call: Stoli, Tanqueray, Dewars, Johnnie Walker Red, Jack Daniel's \$9.50

Super Call: Grey Goose, Bluecoat, Maker's Mark \$10.00

Martinis/Manhattan/Old Fashioned +\$2.00

Gimlet +\$1.00

BEER SELECTION

Domestic Beer Budweiser, Bud Light, Spiked Seltzers (2 Flavors)

Import Beer Corona, Corona Light, Amstel Light, Heineken Light

Montpellier Vineyards Wine Cabernet Sauvignon, Pinot Noir, Chardonnay & **Belmondo** Pinot Grigio

AVAILABLE HOUSE WINE UPGRADE

House Tier \$5 Per Person

Mid Tier \$10 Per Person

High Tier \$15 Per Person



PLANNING YOUR EVENT

A professional BTCC Team Member will accompany the host throughout the entire event planning process.

BEVERAGE SERVICES

Burning Tree Country Club offers you a choice of a consumption or flat rate per person bar charge for your event. The price includes mixers, garnishes, glassware, and ice. Parties of 75 guest or less are subject to a bartender fee of \$200 per bartender.

ADDITIONAL SERVICES

Food & Wine Tasting: \$100 for 4 people (*encouraged by the management team for larger events*)

Chef Attendant: \$200 Per Chef

Valet Service: \$175 Per Valet Attendant. Available upon advanced request. One Valet Attendant is required for every 50 cars.

Coat Check Service: \$175 Per Coatroom Attendant. Seasonally, all functions with 50 or more require a coatroom attendant. One Coatroom Attendant is required for every 50 guests.

Restroom Attendant: \$175 Per Restroom Attendant. All functions with 75 guests or more may request a Restroom Attendant for each restroom.

Security Attendant: \$75/Hour per Security Attendant. All functions for teenage/young adults require a Security Attendant. One Security Attendant is required for every 50 teenage/young adults. At the discretion of the club, this payment may be required to be made directly to the company providing security.

Vendor Meals: \$30 per Vendor

Linen Colors: Grey And White Complimentary (*Other Colors Are Available but may be subject to an additional fee.*)

Corkage Fee: \$30 Per Bottle Opened (*Applies To Customers' Own Wine*)

AVAILABLE RESOURCES

(*Additional Costs may apply*)

Podium

Microphone

Projector & Screen

Television

Bluetooth speaker

Laptop

Dance Floor

Highchair and Booster Seats



POLICIES

Our Staff is dedicated to making every event a complete success. Personalized service is devoted to each and every detail, ensuring your day will be absolutely perfect. If you wish to extend the length of the celebration, overtime charges will apply. Additional beverage charges apply. 19% House Charge applies to total F&B charges ONLY (for all Member held events) and 22% House Charge applies to total F&B charges ONLY (for all Sponsor held events). Events booked over a year in advance are subject to price adjustments based on market price.

Smoking is only permitted in the designated areas outside the Clubhouse.

Alcohol: Consumption of Alcoholic beverages by vendors is prohibited. Liquor will not be sold or served to any member of the entertainment group.

Loading/Unloading: Vehicles are not permitted to park in the circle at the main entrance of the clubhouse at any time, except for the unloading and loading of equipment, which must be completed two hours prior to the commencement of the event.

Guest/Spouses: Entertainers' partners or guests are not permitted to attend events.

Carpet Cleaning: Fee \$250 (per salon) will be charged if a professional carpet cleaner is needed to clean and/or repair carpet.



SUGGESTED VENDORS

BAKERIES

DiMare Pastry Shop

203.637.4781

www.dimarepastry.com

Ana Parzych Custom Cakes

Garry Parzych

203.439.7979

www.connecticutweddingcakes.com

Scarsdale Pastry Center

Mauricio Paiva

914.723.6722

www.scarsdalepastrycenter.net

ORCHESTRAS

New York's Edge Music

Rich Greenfield

646-641-4414

www.newyorkedge.com

James Daniel

Alex Tunick

203.969.2400

www.jamesdaniel.com

Faze 4 Orchestras

516.482.5200

www.faze4.com

Stolen Moments Entertainment

Ann Scatt

914.693.2309

www.stolenmoments.com

FLORISTS

House of Flowers

Frank Soriano

914.698.2522

www.houseofflowersny.com

Green of Greenwich

Flavia Barker

203-625-6205

www.greenofgreenwich.com

Greenwich Blooms Florist Inc.

203-813-3444

www.greenwichbloomsflorist.com

ENTERTAINMENT

A-List Production

MC Danny & DJ TJ

646.404.2605

www.alistproductions.com

ESP

Angel Morales

516.484.8377

www.partywithesp.com

Total Entertainment

Fredi Beth Ross

212.684.0060

www.totalentertainment.com

PHOTOGRAPHERS

Chris Bojanovich Photography

Chris Bojanovich

914.979.1525

www.chrisbojanovich.com

Videler Photography

John Videler

203.226.9223

www.videler.com

Mary Alice Fisher Photography

Mary Alice

203.216.0816

www.maryalicefisher.com

EVENT COORDINATORS

Liz Kaye Fleischman Planning & Design

Liz K. Fleischman

203.249.4325

www.lkfevents.com

Eloquence Planning & Design

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Boppers Events

Debbie Rosmarin

866.865.3535

www.boppersevents.com

The Event of a Lifetime, Inc.

Melisa Amberman

914-762-5770 / 212-251-0163

www.theeventofalifetime.com

HAIR & MAKEUP

Lindsey Trop -Makeup Artist

203-550-3769

www.lindseytropweddings.com



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