

THE CHANNEL CLUB

At The Channel Club, we believe that your Wedding Day is all about you!

This belief sets the foundation for every service standard we achieve. It is because of this philosophy that as your wedding day unfolds, you receive our undivided attention from the Valet to the Chef and every other service team member in between. You are guaranteed nothing short of excellence as we cater only to you!

The Channel Club Wedding Packages start at \$145 pp in-season & \$125 off-season. A Channel Club Wedding is complete with:

Cocktail Hour in our Sunset Room & our outdoor courtyard overlooking the marina & Shrewsbury River

Bridal Suite

Prosecco Toast

Champagne Toast

+\$10 PP MOËT & CHANDON

Five Hour Open Bar

White Glove Service

Towering Centerpieces

Direction Cards

Valet Parking

Coat Check

Say "I Do" by the water! On-Site ceremony (\$750 flat fee) available. The Ceremony will add an additional hour to your function. Channel Club will provide an undecorated Arch or Chuppah and supply the Ceremony seating. *in the event of inclement weather, the ceremony will be moved indoors/ officiant not included*

SALES TAX & GRATUITY ARE NOT INCLUDED IN THE PRICE PER PERSON

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COCKTAIL HOUR

Butler Passed Hors d' Oeuvres

CHOICE OF 8

- ☉ Pork Taco
- ☉ Smoked Salmon, Cream Cheese Lollipops
- ☉ Deviled Eggs, Crab, Pickled Onions
- ☉ Tuna Tartare
- Clam Chowder Shooter
- ☉ Medjool Dates, Blue Cheese, Bacon
- ☉ Arrancini
- ☉ Falafel Waffel, Tzatziki
- ☉ Golden Beet, Herb Goat Cheese, Pistachio
- ☉ Carrot, Ginger Soup Shot
- ☉ Oysters Shooters, Tabasco
- Cheesesteak Eggroll
- Fried Chicken Sliders, Hot Honey, Pickles
- ☉ Fish n Chips
- ☉ Endive, Roquefort, Walnuts

Stations & Bars

CHOICE OF 3

SUSHI BAR

■ Gold

assorted california & veggie rolls

■ Platinum — \$4 pp sup

chef special rolls

ANTIPASTO|CRUDITÉ BAR

assorted vegetables, charcuterie & cheese

PASTA BAR — {choice of 2}

tomato basil, bolognese, vodka OR cacio pepe

CARVING STATION

■ Gold

teres major porcini au poive, pork tenderloin
brown sugar dijon OR leg of lamb mint
chimichurri

■ Platinum — \$4 pp sup

chateaubriand porcini au poive OR rack of lamb
mint chimichurri

Burger Sliders

Mini Corn Dogs

Prosciutto Grissini, Truffle

☉ Falafel Waffel, Tzatziki

☉ Feta, Watermelon, Basil, Mint Pincho

☉ Tomato, Mozzarella, Basil Skewers

☉ Chicken Souvlaki Skewers, Tzatziki

Steak, Horseradish, Onion Crostini

☉ Scallop Lollipop — \$2 pp sup

Lobster Sliders — \$2 pp sup

☉ Baby Lamb Chops — \$2 pp sup

☉ Shrimp Cocktail — \$2 pp sup

Crab Cakes — \$2 pp sup

RAW BAR

■ Gold — \$8 pp sup

local little neck clams, east coast oysters, U-12
shrimp cocktail, crab claws, lemon & mignonette
+ includes ice sculpture

■ Platinum — \$10 pp sup

little neck clams, east coast oysters, shrimp
cocktail, king crab, Maine lobster cocktail, lemon
& mignonette
+ includes ice sculpture

SOFT PRETZEL BAR — \$2 pp sup

beer cheese sauce, cream cheese, honey mustard,
hot fudge

PIZZA BAR — \$3 pp sup

assorted artisanal pies

SALMON BAR — \$5 pp sup

pastrami smoked salmon, beet cured salmon,
cream cheese, dark breads, bagels, eggs, capers,
red onion

ICE SCULPTURE — \$250

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RECEPTION

FIRST & SECOND COURSE OPTIONS

CHOOSE ONE (ADDITIONAL COURSE \$3 PP SUPPLEMENT)

☞☑ **Asparagus Mint Velouté**

mint, creme fraiche

☞☑ **Wild Mushroom Bisque**

creme fraiche, chives

☞ **Seasonal Melon & Prosciutto**

18 month parma prosciutto, cavaillon melon, strawberry, lemon oil

☞☑ **GARDEN SALAD**

farmer's spring mix, cherry tomato, pickled onions, radish, champagne vinaigrette

CAESAR

baby gem lettuces, anchovy-parmagian, pangrattato

☞☑ **Tomato Napoleon**

hand-rolled fresh mozzarella, local tomato, basil

☑ **Beet Root Tatin**

salt roasted beets, goat cheese, pistachio, maché

☑ **Eggplant Mozzarella Budino**

parmigian, tomato sugo

RIGATONI

classic bolognese, marinara, cacio pepe OR vodka

☞☑ **Seafood Salad — \$3 pp sup**

sea scallop, shrimp, calamari, clam, mussel, celery, ligurian vinaigrette

THIRD COURSE OPTIONS

CHOICE OF 2 OPTIONS FOR TABLE SIDE ORDERING OR 3 OPTIONS WITH PRE-COUNTS

☞ **Chateaubriand**

au poivre or bernaise

Chilean Seabass

panko dusted, miso

☞ **Prime Rib**

au jus, horseradish

☞☑ **Cauliflower Steak**

sicilian quinoa, riata

FAROE ISLAND SALMON

herb crusted, mustard butter, haricot vert,
whipped potato

☞ **Roasted Free-Range Chicken**

lemon, tarragon

☞ **Long Island Duck Breast — \$3 pp sup**

cherry gastrique

☞ **Amish Veal Chop Forestière — \$6pp sup**

wild mushroom marsala

Herbed Rack Of Lamb — \$3 pp sup

mint demi glace

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DESSERT ENHANCEMENTS

Wedding Cake + Coffee Service Included

Viennese Table — \$8 pp sup

a selection of assorted, artisanal pastries & cookies

Banana Flambé — \$4 pp sup

Fresh Sliced Bananas Flamed to order for your guests with Brown Sugar, Rum, Banana Liqueur, Honey and Cinnamon, Served with Hand-Scooped Vanilla Ice Cream

Chocolate Fountain — \$8pp sup

waffles, s'mores, fruit, donuts, pretzels

Cappuccino & Espresso Bar — \$3pp sup

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The Bridal Suite will be available to the Bridal Party for preparation, photos or a moment of retreat prior to and through the end of your event. Stocked with Complimentary Prosecco, Saratoga sparkling & still water & soft drinks

BRIDAL SUITE ENHANCEMENTS

FOOD

Bagels, Lox, Cream Cheese, Butter — \$28 3-5 ppl

Assorted Cheese Platter — \$18 3-5 ppl
crackers, nuts, dried fruit, gherkins

Charcuterie Platter — \$24 3-5 ppl
selection of artisanal meats, grisini, seasonal fruit

Crudité Platter — \$15 3-5 ppl
assorted vegetables, hummus, herb dip

BEVERAGE

Ca'donini White Wine — \$28 per btl
pinot grigio | sauvignon blanc | chardonnay

Ca'donini Red Wine — \$38 per btl
merlot | pinot noir | cabernet sauvignon

Rosé — \$44 per btl

Veuve Clicquot Brut — \$125

Louis Roederer Cristal Brut/Champagne, France 2007 — \$350

Dom Pérignon Brut/Champagne, France 2006 — \$295

Beer

budweiser | coors light | amstel light | sam adams | miller light | heineken | corona | yeungling | guinness
+ domestic \$5 each | imports \$6 each