

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 (excluding holidays):

**May thru October = Friday \$125pp | Saturday \$150pp | Sunday \$100pp*

**November, March or April = \$125pp*

**December, January or February = \$115pp*

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 (1HR COCKTAIL/4HR RECEPTION)

WHITE GLOVE SERVICE

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 TX, SERVICE CHARGE & MAITRE'D FEE NOT INCLUDED IN THE PRICE PP

The Channel Club

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
- ☉ Golden Beet, Herb Goat Cheese, Pistachio
- ☉ Carrot, Ginger Soup Shot
- ☉ Oysters Shooters, Tabasco
- Cheesesteak Eggroll
- Fried Chicken Sliders, Hot Honey, Pickles
- ☉ Fish n Chips
- Crab Cakes — \$2 pp sup

- 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
- ☉ Endive, Roquefort, Walnuts

Stations & Bars

Choice of 3

SUSHI BAR

- Gold
assorted california & veggie rolls
- Platinum — \$4 pp sup
chef special rolls
- Pasta Bar — {choice of 2}
tomato basil, bolognese, vodka
OR cacio pepe
- SOFT PRETZEL BAR — \$2
pp sup
beer cheese sauce, cream
cheese, honey mustard, hot
fudge

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 ~
- ICE SCULPTURE — \$425
- PIZZA BAR — \$3 pp sup
assorted artisanal pies

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
- Antipasto/Crudité Bar
assorted vegetables, charcuterie
& cheese
- SALMON BAR — \$5 pp sup
pastrami smoked salmon, beet
cured salmon, cream cheese,
dark breads, bagels, eggs,
capers, red onion

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RECEPTION

FIRST & SECOND COURSE OPTIONS

choose one (additional course \$3 pp supplement)

Ⓞ Ⓟ **Asparagus Mint Velouté**

mint, creme fraiche

Ⓞ **Seasonal Melon & Prosciutto**

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

Caesar

baby gem lettuces, anchovy-parmagian,
pangrattato

Ⓟ **Beet Root Tatin**

salt roasted beets, goat cheese, pistachio,
maché

Rigatoni

classic bolognese, marinara, cacio pepe OR
vodka

Ⓞ Ⓟ **Wild Mushroom Bisque**

creme fraiche, chives

Ⓞ Ⓟ **Garden Salad**

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

Ⓞ Ⓟ **Tomato Napoleon**

hand-rolled fresh mozzarella, local tomato,
basil

Ⓟ **Eggplant Mozzarella Budino**

parmigian, tomato sugo

Ⓞ Ⓞf **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 or horseradish

Ⓞ Ⓟ **Cauliflower Steak**

sicilian quinoa, riata

Chicken Piccata

lemon, butter, capers, haricot vert,
whipped potato

Chicken Marsala

mushroom, sage

Ⓞ **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

Faroe Island Salmon

herb crusted, mustard butter, haricot vert,
whipped potato

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WEDDING CAKE + COFFEE SERVICE INCLUDED

Chocolate Carousel 732/280-0606 or Vintage Cake 732/872-CAKE

DESSERT ENHANCEMENTS

Viennese Table — \$10 pp sup
a selection of assorted, artisanal pastries & cookies

Cappuccino & Espresso Bar — \$4 pp sup
~ add assorted biscotti +\$3pp ~

Dessert Sampler Trio — \$5.50 pp sup
miniature fruit tart, miniature mousse tart in a chocolate shell & dessert shooter

Wedding Shooters — \$3 pp sup
mini shot glass parfaits with taster spoon

Cake Pops — \$4 pp sup
assorted varieties

Donut Wall — \$3.50 pp sup
assorted donuts

Passed Dessert Hors d' Oeuvres — tbd
combination of cake pops, cookies, dessert sampler, etc

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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, grissini, seasonal fruit

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

beverages

Ca'donini — \$28 per btl
pinot grigio

Monterey — \$45 per bel
chardonnay

Treana — \$48 per btl
cabernet sauvignon

Varichon & Clerc — \$40 per btl
rosé

Veuve Clicquot Brut — \$125

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

Dom Pérignon Brut/Champagne, France 2006 — \$325

Beer

budweiser | coors light | amstel light | sculpin IPA | miller light | heineken | corona | yeungling |
white claw

~ domestic \$5 each | imports \$6 each ~