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Thank you for considering the Quonset 'O' Club for your special event. The Quonset 'O' Club is family owned and operated for the last 3 generations. We specialize in Wedding Receptions, Business Meetings, and Social Events. Personal care is given to each detail in planning your event, large or small.

The Quonset 'O' Club is situated in a pleasant country setting with an outdoor bridal garden as well as an indoor area for your wedding ceremony. Please speak with our representatives for further information and details regarding room and date availability.

The Staff and family look forward to helping you plan your memorable and successful event in our established facility.

Enclosed are menus, prices and a list of services that we can provide for your banquet. If you have any questions or would like to meet with us, please call.

Sincerely,

The Storti Family



Cold Passed Hors d'Oeuvres

Priced Per 50 Pieces

Smoked Salmon Canapés	65	Jumbo Shrimp Cocktail	150
Lobster Boulche	90	Little necks On the Half Shell	90
Assorted Deviled Eggs	55	Blue Point Oysters	110
Melon with Prosciutto	65	Fresh Fruit Kabobs	60

Cold Hors d'Oeuvres Stations

Decorative Cheeseboard	170	Tuscan Antipasti Platter	195
An assortment of Domestic Artesian and Imported Cheese. Garnished with Seasonal Fruit & Assorted Crackers		Italian assortment of cured meats, cheeses and marinated vegetables with Assorted Crackers	
Vegetable Crudité	160	Fresh Fruit Display	160
Julienne Seasonal Vegetables served with our homemade vegetable dip.		Seasonal Fresh Fruit over a bed of greens	
Rustic Romana Cheese table	450	Italian Aultri Table	6 per guest
An Assortment of Domestic Artesian and Imported Cheese, Garnished with Grapes, Assorted Crackers, Rough Cut Italian Bread, Wine Biscuits & Pepper Sticks.		Marinated Miniature Mushrooms, Fire Roasted Red Peppers, Seasoned Artichoke Hearts, Sweet & Hot Soppressata, Genoa Salami, Margarita Pepperoni, Italian Capocola, Whole Roasted Garlic Bulbs, Served Rustic with Rough Cut Italian Bread	

Hot Passed Hors d'Oeuvres

Price Per 50 Pieces

Scallops Wrapped with Bacon	95	Jalapeño Poppers	75
Miniature Spring Rolls	75	Traditional Stuffed Mushrooms	75
Skewered Beef Teriyaki	95	Florentine Stuffed Mushrooms	80
Potato Knishes	55	Tomato Soup w/ Grilled Cheese	90
Buffalo Chicken Tenders	75	Miniature Beef Sliders	120
Tomato Basil Bruschetta	70	Clams Casino	95
Cheese & Spinach Phyllo	70	Fried Chinese Dumplings	65
Swedish Meatballs	75	N.E. Chowder with Mini Clam Cakes	110
Franks in a Blanket	75	Miniature Beef Wellington	120

Hot Hors d'Oeuvres Stations

Priced per guest

Grilled Pizza Table	7	Grilled Polenta Table	7
An Assortment of Grilled Pizzas		Creamy Grilled Polenta Served with A Variety of Sauces and Toppings	
Pasta Table	8	Classic Cutlery Table	9
(Choice of Two Pastas) Penne Puttanesca Farfalle Molinese Chicken Fettuccini Alfredo Tortellini Al Pesto Shrimp Scampi over Linguine Ravioli with Pink Vodka Cream		Roasted Turkey Breast Roast Virginia Honey Ham Assorted Rolls & Condiments with Roast Prime Rib	
			12

*Consumer Advisory: Consumption of raw shellfish may increase your risk of foodborne illness



Reception Dinner Menu

Salad Course

Seasonal Mixed Greens, Dried Cranberries, Goat Cheese, House Balsamic Dressing

Entrée Selections

Boneless Stuffed Chicken, Traditional Volute	25
Herb Crusted Chicken Toscana, Mushroom Demi-glaze	25
Chicken Marsala, Mushroom Wine Sauce	25
Chicken Victoria, Pignoli nuts, Garlic Wine Sauce	25
Chicken Francaise, Lemon Wine Sauce	25
New England Baked Scrod, Seasoned Cracker Crumb Crust	25
Scrod Imperial, NE Baked Scrod, Scallops & Shrimp	27
Stuffed Filet of Sole, Crabmeat Stuffing	28
Pan Seared Salmon Filet, Dill Compound Butter	28
Grilled Swordfish, Fennel-Tomato Compote	30
Baked Stuffed Jumbo Shrimp, Drawn Butter	33
Roast Prime Rib of Beef, Au Jus	33
Grilled New York Sirloin Steak	31
Grilled Filet Mignon	36
Veal Saltimbocca, Mushroom Demi-glaze	31
Chicken Marsala and Filet Mignon	36
Land and Sea, Chicken Marsala & Two Baked Stuff Shrimp	32
Surf and Turf, Two Baked Stuffed Shrimp & Petit Filet Mignon.	39

Grains

Choice of One

Garlic Roasted Redskin Potatoes
Baked Potato with Sour Cream
Mashed Redskin Potatoes
Rice Pilaf

Vegetables

Choice of One

Glazed Baby Carrots
Sautéed Green Beans
Sautéed Peas & Onions
Vegetable Medley

Dessert Course

Oreo Cookie Dough Ice Cream with Whipped Cream*
Coffee & Tea Service

Entrée selections are limited to two choices. An additional charge of \$1 per Entrée will be added if two choices are offered.

**Not Included for Wedding Receptions*



Dinner Menu Enhancements

Appetizer Additions

Seasonal Fresh Fruit	3
Minestrone, Chicken Stracciatella, French Onion or Chicken Escarole Soup	4
New England Clam Chowder	5
Lobster Bisque	7
Melon and Prosciutto	6
Shrimp Cocktail (4)	<i>Market</i>

Salads Substitutions

Caesar Salad with Garlic Croutons	3
Individual Antipasto Salad	5
Vine Ripe Tomato Caprese Salad	5
Arugula and Goat Cheese Salad with Balsamic Dressing	5
Spinach Salad with Fresh Strawberries & Mimosa Dressing	5

Pasta Addition

Family Style Penne Pasta/Individual	4/5
Cheese Manicotti	5
Housemade Lasagna	5

Grains / Vegetables Substitution

Twice Baked Potato	3
Asparagus with Hollandaise	3
Miniature Vegetable Sauté	3
Crew Cut Baby Carrots with Tarragon Butter	4
Broccoli Rabe	3

Desserts Substitution

Individual Wedding Cake Service	<i>N/C</i>
Tira Mi Su	5
Strawberry Cheesecake	4
Carrot Cake	4
Chocolate Outrage Cake	5



Italian Dinner Menu

A Quonset 'O' Club Tradition

Appetizer

Minestrone Soup

Pasta

Family Style Penne Pasta with House Tomato Sauce
Rough Cut Italian Bread

Entrée

Chicken Offered on Dinner Reception Menu
Garlic Roasted Redskin Potatoes
Sautéed Green Beans
Rolls & Butter

Dessert

Oreo Cookie Dough Ice Cream*
Coffee & Tea

28 per guest

Italian Dinner Enhancements

Roast Prime Rib of Beef	8
Veal Saltimbocca	6
Individual Manicotti	4
Individual Lasagna	4
Broccoli Rabe	3
Italian Wedding Soup	3
Individual Antipasto	5
Mixed Greens Salad with House Italian Dressing	4

**Not Included for Wedding Receptions*



Classic Dinner Buffet

Served to a minimum of 65 guests

Appetizer Course

Served to table
Choice of one

French Onion Soup
Italian Wedding Soup

Minestrone Soup
Seasonal Fresh Fruit

Salad Course

Served to Table

Seasonal Mixed Greens Salad, House Balsamic Dressing

Entrée Selections

Roast Prime Rib of Beef, Carved by Chef

Roast New York Sirloin, Carved by Chef

Boneless Loin of Pork, Carved by Chef

Chicken Francaise

Boneless Chicken Breasts, with Lemon

Wine Sauce and Asparagus Tips

Chicken Toscana

Boneless Chicken Breasts sautéed with Portabella
Mushrooms Roma Tomatoes and a Veal Demi-Glaze

Chicken Tarragon

Boneless Chicken Breasts sautéed in a Creamy
White Wine and Butter Sauce with Fresh Tarragon

Stuffed Filet of Sole with Crabmeat

New England Baked Scrod

Accompaniments

Choice of three

Oven Roasted Redskin Potatoes
Sautéed Green Beans
Rigatoni Pasta with Tomato Sauce

Redskin Mashed Potatoes
Glazed Baby Carrots
Fettuccine & Broccoli Aioli

The Classic Dinner Buffet is Served with Rolls and Butter, Coffee,
Tea and Oreo Cookie Dough Ice Cream* with Chocolate Sauce.

With Two Entrée Selections

31 per guest

With Three Entrée Selections

34 per guest



Signature Buffet Dinners

Served to a minimum of 65 guests

Quonset Buffet

Appetizer Course

Seasonal Mixed Greens Salad
House Balsamic Dressing

Dinner Buffet

Roast Prime Rib of Beef
Chicken Piccata
N.E. Baked Scrod
Rigatoni Pasta with Tomato Sauce
Garlic Roasted Redskin Potatoes
Sautéed Green Beans

Dessert

Oreo Cookie Dough Ice Cream*
Coffee & Tea

29 per guest

Gerry Buffet *

Appetizer Course

Seasonal Mixed Greens Salad
House Balsamic Dressing

Dinner Buffet

Boneless Stuffed Chicken - House Stuffing
Italian Sweet Sausage with Roasted Potatoes
Tortellini with House Tomato Sauce
Sautéed Green Beans

Dessert

Oreo Cookie Dough Ice Cream
Coffee & Tea

20 per guest

Buffet Enhancements

Antipasto Salad	4
Manicotti	4
Roast Turkey Breast	4
Chicken Francaise	4
Roast Pork Loin	4
N.E. Baked Scrod	4
Stuffed Filet of Sole	4

* Not Available for Wedding Receptions



Cocktail Reception Menu

Served to a Minimum of 75 Guests

Upon Arrival

A beautiful display of stationary Cold Hors d'Oeuvres
Decorative Cheeseboard
Tuscan Antipasti Platter

Passed Hors d'Oeuvres

(4 piece per person)

Traditional Stuffed Mushrooms
Scallops Wrapped with Bacon
Tomato Basil Bruschetta
Buffalo Chicken Tenders

Food Preparation Displays

Grilled Pizza Table

An Assortment of Four Seasonal Rustic Pizzas.

Charcuterie Carvery Table

Includes Roast Prime Rib, Roast Turkey Breast & Assorted Breads and Condiments.

Neapolitan Pasta Table

A Choice of Two Specialty Pasta Prepared by Our Chefs
Includes Italian Bread, Grated Cheese and Herb Infused Oils.

European Pastry & Coffee Table

American Coffee Selections and Espresso Served with Miniature
Éclairs, Cream Puffs, Cannoli, and Double Fudge Brownies

34 per guest

Station Additions

Garden Salad Station

Mixed Greens, Tomatoes,
Cucumbers, Croutons, Red
Onions, Olives, Carrot, House
Italian & Garlic Herb Dressing

6 per guest

Ala Carte Additions

Roasted Redskin Potatoes	3
Sautéed Green Beans	3
Miniature Vegetable Sauté	4
Served Garden Salad	4
Served Soup	4



Individual Cake Service

As a courtesy, the Quonset 'O' Club will substitute your selected menu's Dessert Course with individual service of your vendor provided cake*

~ or ~

Can add individual cake service to the included Dessert Course for

2 per guest

Dessert & Coffee Stations

All Coffee & Dessert stations are served to a minimum of 125 guests.

Ice Cream Sundae Bar

Includes the following:
Homemade Waffle Cups
Caramel Cookie Dough Ice Cream
Assorted Candies
Fresh Whipped Cream
Cherries
Chocolate Sauce

8 per guest

European Pastry & Coffee Station

Includes the following:
American Coffee Selections
Espresso
Eclairs
Cream Puffs
Cannoli
Double Fudge Brownies
Miniature Cheesecakes

9 per guest

Grand Dessert Table

Includes the following:
Chocolate Outrage Cake
Berry Tarts
Tira Mi Su Truffle
Blueberry & Strawberry Cheesecake
Lemon Mousse Torte
Carrot Cake
Seasonal Sliced Fruit Board, Garni
Miniature Cream Puffs and Eclairs

12 per guest

* Outside food vendors must provide a valid food safety business license and certificate



Beverage & Bar Information

Flat Rate

Priced Per Guest

First Hour	14
Each Additional Hour	10

Host Bar

Host is charged on a per drink basis during a scheduled period of time or until a predetermined dollar amount has been reached.

Limited Host Bar

Host is charged a per drink basis during a scheduled period of time or until a predetermined dollar amount has been reached, providing the guests with Beer, Wine & Soda.

Premixed Passed Cocktails

105 per gallon

Whiskey Sour	Vodka & Any Juice	Kahlua Sombrero
Bacardi Cocktail	Mimosa	Bloody Mary
Midori & Pineapple	Manhattan	Daiquiri
Cosmopolitan	Martin	Margarita
Jack Daniels & Coke	Prosecco	Choice of Beer

Toast Selections

House Champagne *3 per guest*

House Wine *3 per guest*

Other Champagne & Wine Available
Including Selections for Wine on the Table
please asks for details.



General Policies

❖ **Contracts & Deposits**

All functions are required to sign a banquet agreement contract and to submit a deposit at the time of the contract meeting. Deposits are \$750 for weddings and \$300 for most social gatherings.

❖ **Final Counts & Payments**

All clients must provide a tentative final count 7 days prior to the date of their function. A guaranteed final count must be furnished by the client 3 business days prior to the event date. Final count can only be increased with approval from the Quonset 'O' Club Management. No reduction of the final count allowed within 3 days of the date of the function and the client shall be responsible to pay for the final guaranteed count. If a client does not meet the contractual minimum guarantee, the Quonset 'O' Club reserves the right to move the function to a suitable room or the client is responsible to pay for the said contractual guaranteed minimum count. The client is responsible to pay all balances 3 business days prior to the function. Payments must be cash, credit card (3% Service Fee) or certified check.

❖ **Menu Prices**

All menu prices are subject to change. All banquet prices are subject to an 20% Administrative Fee and an 8% RI sales tax. Entrée selections are limited to 2 choices (unless otherwise specifically approved) and an additional charge of \$1.00 per entree will be added to all two choice menus.

❖ **Cancellation Policy**

A client's request to cancel a function must be made in writing to the Quonset 'O' Club Management. In the event the client cancels this agreement before the function is held, the client's deposit less a \$50 administration fee will be returned provided that the Quonset 'O' Club is able to re-book the same space the client reserved, on the same date, with a function having at least the same number of guests which the client guaranteed contractually. In the event the Quonset 'O' Club is unable to re-book as set forth, the Quonset 'O' Club will keep the entire deposit as liquidation damages. In addition, if a function is cancelled within 60 days of the event, the client will be responsible to pay for 50% of the estimated function costs based on the client's contractual minimum guarantee.

❖ **Alcoholic Beverage Information**

All beverages must be purchased from the Quonset 'O' Club and patrons of these functions will not be permitted to bring in their own supplies thereof. In accordance with Rhode Island state law and Quonset O Club's Alcohol Awareness Policy, no alcohol may be purchased or served to anyone under the age of 21. The Quonset 'O' Club practices responsible alcohol service and will refuse service to any guest or patron felt to be intoxicated. No alcoholic beverages may be removed from QOC premises. Functions must generate a minimum of \$300 in bar business; if that amount is not reached a \$75 bartender fee will be applied. Non-alcoholic functions are subject to room charges.

❖ **Reservation Times**

The Quonset 'O' Club rents its function rooms for a (5) five-hour period of time. Extensions of functions, by the client, beyond the allotted time will be subject to approval by Quonset 'O' Club Management.

❖ **Damage Policy**

The Client assumes all responsibility and shall indemnify and hold harmless the Quonset 'O' Club from and against any and all physical damage to the Quonset 'O' Club facility and/or grounds, and for any personal injury to guests and employees of the Quonset 'O' Club caused by acts, conducts or omission of the Client or their guests. The Quonset 'O' Club Reserves the right to cancel engagements at any time (including during the event) where the rules are not being observed or when the function is of a nature not acceptable to The Quonset 'O' Club.

❖ **Final Arrangements**

Final arrangements for items pertinent to weddings or functions (matches, napkins, seating plans, etc.) must be brought in four days prior to the date of the event. All tables are set with silverware, china, glassware and linen. Other accessories such are microphones, cake knife, envelope baskets; bud vases or candleholders are available upon request. Client and all outside vendors are responsible for the placing and setting up of items at a time agreed on by the Quonset 'O' Club.

❖ **Confetti/Rice**

The use of confetti or rice is strictly prohibited and a clean-up fee will be applied to any function using confetti or rice.

❖ **Ceremonies**

Outdoor or indoor ceremonies are available, \$300.00 Ask for details



Late Night Snacks

Sicilian Style Cheese & Pepperoni Pizza
\$24 Each (Serves 12 People)

New York System Hot Weiners
\$4.75 Each

Chicken Parmesan Sliders
\$5.25 Each

Grilled Cheese with Tomato & Basil or Bacon
\$4.75 Each
\$6.00 with Tomato Soup

Assorted Pastries & Coffee
(Mini Cream Puffs, Eclairs & Cannolis)
\$5.50 Per Person

All Subject to 20% Administrative Fee & 8% Sales Tax