

Forsgate Country Club is your "Complete Wedding Experience." Our Historic Club House has a room to accommodate your Bridal Shower, Rehearsal Dinner, Ceremony, Wedding and Post Wedding Breakfast.

At A Glance...

Our Wedding Packages Include:

Dedicated Event Manager to Guide you Step By Step

Attentive Black Tie Staff

Formal Garden for Outdoor Ceremonies and Cocktail Hours

Private Spacious Bridal Suite

White Floor length Tablecloths with White Overlays

Choice of Napkin Color

Chair Covers and Sash

Coat Check (Seasonal)

Valet Parking

Customized Creative Menu Options

Custom Made Wedding Cake

Champagne Garnished with Fresh Strawberry Upon Arrival

Beautifully Landscaped Grounds for Photographs

Foursome of Golf

Testimonials:

"The wedding was PERFECT from start to finish! Everyone at Forsgate was so very accommodating that we are continuing to hear compliments over and over from our friends and family. The outside setting was a beautiful area for our guests to arrive. They were warmly greeted by the staff, and they had a fabulous assortment of appetizers to kick things off. Everyone oohed and aahed as they entered the ballroom and saw how beautiful it looked"
Bride, Oct. 2013

"From the moment we met you and saw how beautiful Forsgate was, we were certain that it was the perfect venue for our wedding. I enjoyed every minute of working with you to make sure that the plans were all set, and your help made me feel that everything would go off without a hitch...and it did!" *Mother of the Bride, August 2013*

"It was so much fun; I wish we had another wedding to plan!" *Bride, September 2013*

Deluxe Wedding Package

Beverages

Five Hour Open Bar Serving Deluxe Brand Cocktails, Domestic & Imported Beers, House Wine, Assorted Mineral Waters & Soft Drinks

Butler Passed Champagne with Fresh Strawberry Upon Arrival

Champagne Toast

**Bar Package Does Not Include Frozen, Specialty or Cream Drinks*

Wine Service with Entrée

Cocktail Hour

Displayed Together on the Buffet:

International & Domestic Cheeses & Crackers

Antipasto Display: Selection of Grilled Vegetables, Tomato & Mozzarella and Assorted Italian Meats

Choice of Three of the Following:

Hot Artichoke & Spinach Dip

Chicken & Shrimp Jambalaya

Chicken Quesadillas

Potstickers

Eggplant Rollatini

Herb Crusted Meatballs, Swedish, Barbecue Teriyaki or Spicy Marinara

Stuffed Shells

Pierogies

Mussels Fra Diavolo

Sausage & Peppers

Penne in Pesto, Alfredo or Vodka Sauce

Butler Style Hors D'oeuvres: Choice of Ten

Bacon-Wrapped Sea Scallops

Oriental Beef Sate with Hoisin Sauce

Vegetable Eggroll with Plum Sauce

Cheese and Spinach Phyllo Triangle

Sesame Chicken with Peanut Dipping Sauce

Pot Stickers with Oriental Dipping Sauce

Crabmeat Stuffed Mushroom Caps

Shrimp Wrapped in Bacon

Mini Chicken Cordon Bleu

Goat Cheese Canapé with Sweet Roasted Peppers

Cocktail Franks in Blankets with Dijon Mustard

Roasted Red Pepper Hummus Canapés

Caprese Crostini

Miniature Crab Cakes, Cajun Remoulade

Ham, Cheese and Asparagus Rolls

Herb Cheese with Walnuts & Apricot Glaze

Pepper Jack Cheese Tortilla Rolls

Shrimp, Cucumbers & Dill Butter Canapés

Smoked Salmon Canapés

Coconut Fried Shrimp

Grilled Zucchini Canapés

Choice of Two Additional Chef Stations

Appetizers Choice of one:

Stuffed Portabella with Asparagus and Prosciutto,
Laced with a Ribbon of Sweet Vermouth Tarragon Cream Sauce
Crab cake, Roasted Corn Coulis
Array of Seasonal Fruits & Berries with Coconut Dressing

Salads Choice of one:

Caesar Salad with Croutons and Traditional Dressing
Baby Spinach and Radicchio Salad with Pancetta and Goat Cheese, Red Wine Vinaigrette
Butter Lettuce Salad Served with Mesclun, Prosciutto, Roasted Red Peppers,
Mozzarella, Shaved Red Onions, Pine Nuts, Cherry Tomatoes, Balsamic Vinaigrette
Green Salad with Asparagus, Oranges and Shaved Red Onion, Pepper Cream Dressing

Entrees

Tablesides Choice of Two Entrees

Prime Rib
Slow Roasted Prime Rib,
Served Medium with Natural Au Jus

Filet Mignon
Seared Topped with a Brandy
Demi Glace

Chicken New Garde
Double Breast of Chicken Stuffed with
Julienne Vegetables & Provolone Cheese with
Roasted Red Pepper Coulis

Filet of Salmon
Salmon in a Raspberry Beurre Blanc with
Multi Grain Rice

Chicken Wellington
Sautéed Chicken Breast, Mushroom
Duxelle Wrapped in Puff Pastry

Dessert

Custom Wedding Cake
Viennese Table of New York Style Cheesecake with Strawberry Sauce,
Miniature Pastries to Include: Cream Puffs, Éclairs, Napoleons, Fruit and Lemon Curd
Tarts, Chocolate Dipped Fruits, Chocolate Mousse with Whipped Cream, Continental
Butter Cookies
International Coffee Station

7% State Sales Tax and 20% Service Charge Additional

Additional Stations

Choice of One For Premium Package

Choice of Two for Deluxe Package

***Carving Station Choice of one**

Roast turkey with Gravy
Virginia Baked Ham, Teriyaki Plum Sauce

***Stir-Fry Station Choice of one**

Chicken with Broccoli & Snow Peas
Mu Shu Pork with Pancakes
Shrimp with Garlic Sauce & Asian Vegetables
served with Jasmine Rice

***Pasta Station**

Penne Pasta & Tortellini
*Served with your Choice of Two Sauces
Pomodoro Sauce, Pesto Sauce, Alfredo Sauce
Or Vodka Sauce

Slider Station

Assortment of Mini Sliders, to Include
Hamburgers,
Jerk Chicken with Sweet Potato Bun,
Monte Cristo, Reuben,
Cuban Sandwich

***Dim Sum Wok Express**

Shrimp Shumai
Chicken Lemongrass Potstickers
Vegetable Har Gow
Served with Dipping Sauces and Fried Rice
Fortune Cookies

Risotto Station

Choice of Seafood or
Asparagus and Mushroom

Mexican Fiesta Fajita Bar

Sautéed Julienne Strips of Chicken or Beef,
Sautéed Green and Red Peppers, Onions, Garlic,
Cilantro, Warm Flour Tortillas and Toppings of
Salsa, Guacamole, Sour Cream, Shredded
Cheddar and Jack Cheeses

Mashed Potato Martini Bar

Yukon Gold Potatoes, Garlic Red Bliss, Sweet
Potato Served With Madeira Demi-Glace,
Mushroom Sauce, Country Gravy, Sautéed
Mushrooms, Chopped Chives, Cheddar Cheese, Sour
Cream, Bacon Bits, Whipped Butter, Cinnamon
and Brown Sugar and served in Martini Glasses

***Ravioli Station**

Choice of Two Raviolis & Two Sauces

Ravioli

Cheese
Mushroom
Grilled Vegetable
Chicken & Spinach
Butternut Squash

Sauce

Sage Cream
Pesto
Vodka
Marinara
Pomodoro
Alfredo

* Denotes Uniformed Chef to Attend

Additional Enhancements

International Coffee Station

Freshly Roasted Colombian Coffee, Decaffeinated and Flavored Coffees, Freshly Whipped Cream, Shaved Chocolate, Cinnamon sticks and Coffee Beans, Raw Sugar on a stick

Martini Bar

Wedding Cake Martini

Tuxedo Martini

Chocolate Martini

(with Full Bar Package)

Chesapeake Bay Raw Bar

Clams and Oysters on the Half Shell, Chilled Cocktail Shrimp & Iced Crab Claws, Lemon Pepper Vinaigrette and Traditional Cocktail Sauce, Tabasco

(Based on 6 Pieces Per Person)

Market Value

Intermezzo

Flavors: Lemon, Raspberry, or Mango

Gelato Station

Assorted Gelatos Served in Mini Glasses

Pistachio, Latte Chocolate, Mocha, Limoncello

Viennese Table

Viennese Table to include New York Style Cheesecake, Assorted Chocolate, Fruit, Nut and Seasonal Layer Cakes, Assorted Miniature Pastries, Chocolate Dipped Fruits, Fresh Fruit Platter, Chocolate Mousse with Whipped Cream, Continental Butter Cookies

Chocolate Covered Strawberries

Chocolate Covered Strawberries Served with each Slice of Wedding Cake

Additional Enhancements

Chocolate Fountain

(Minimum of 100 Guests)

Choice of: White Chocolate, Milk Chocolate, Dark Chocolate, Caramel, Praline or Peanut butter with Attendant

Chocolate Fountain Standard Dipping Items: Marshmallows, Pretzels, Shortbread Cookies, Graham Crackers, Oreo Cookies, Rice Krispie Treats

Chocolate Fountain Deluxe Dipping Items: Strawberries, Cheesecake Bites, Biscotti, Cream Puffs, Brownies, Pineapple, Marshmallows, Pretzels, Rice Krispie Treats

Cheesecake Madness

Display of Cheesecakes, NY Style Cheesecake, Rocky Road Cheesecake, Raspberry Crumb Cheesecake, Peanut Buttercup Cheesecake, Caramel Apple Cheesecake, and Pecan Caramel Cheesecake

Cupcake Chaos

Array of cupcakes to include, Red Velvet, Triple Chocolate, Raspberry Cream, Vanilla Confetti, Lemon Cloud, and Chocolate Cookie

Midnight Snack

Coffee in To Go Cups with Assorted Forsgate Cookies

Ice Carvings

20% Service Charge and 7% Sales Tax Additional on All Food and Beverage