

# *Thank you for considering the Alpine Country Club as host to your event!*

For nearly 75 years Rhode Island families have enjoyed our beautiful setting and trusted our personal approach to create memories that last a lifetime.  
Let us create the special event you have always envisioned.

Whether the occasion is a corporate meeting, baby or bridal shower, holiday gathering or life celebration, there are few places in Southern New England for functions as classic as the Alpine Country Club. Renowned for our cuisine, elegant chandeliered newly renovated Grand Ballroom and manicured grounds, we focus on custom-made service. Working in tandem with you throughout the planning process to ensure that your event is executed with the utmost attention to detail.

The menus will satisfy any palate, our staff anticipates your needs and we will exceed your expectations!

Following are our A La Carte Banquet Menus - Events Include:

First Class Service Staff  
Up To Four Hours Event Time  
On -Site Banquet Manager  
Covered Carport for Drop-Off  
Cocktail Service for Tyrolean Room  
Full Bar in Private Lounge & Bartender Service in Ballroom  
Tables, Standard Banquet Chairs, Glassware, China & Silverware  
3 Votive Candles per Table for Evening Events, if Requested  
Ivory or White Standard 4 Point Linen and In-House Colored Napkins  
Special Dietary Entrées Available for Vegetarian, Vegan, Etc.  
Consultant to Assist You on Making All of Your Necessary Arrangements  
Ample Complimentary Parking  
Set Up & Break Down of the Room

4 hour room rental fees are based on particular room selected.

I look forward to working with you in creating your unique event experience!

Lauren Beaupre  
Wedding & Event Sales Manager  
Alpine Country Club  
(401) 943-2670 Extension 11



# Breakfast, Brunch & Breaks

Priced per Guest

## Continental Breakfast ~ \$9.95 per Guest

Assorted Chilled Juices, Fresh Fruit Display, Assortment of Breakfast Pastries  
Complete Coffee Station; Regular, Decaf & Hot Tea

## Alpine Brunch Buffet ~ 25 Adult Guest Minimum - \$27.95 per Guest

Assorted Chilled Juices, Fresh Fruit Bowl, Assortment of Breakfast Pastries  
Scrambled Eggs, Home Fries, Bacon and Sausage  
Pancakes, Waffles OR Texas Style French Toast  
Appropriate Condiments; Butter, Syrup, Etc  
Mixed Greens Salad with Balsamic & Italian Dressings  
Warmed Rolls & Butter  
Penne OR Cavatelli with Marinara OR \$1.00 Extra Pink Vodka  
Complete Coffee Station; Regular, Decaf & Hot Tea

## Entrée Additions to Alpine Brunch

Eggplant Parmigiana...\$3.25  
Chicken Marsala OR Francese...\$3.95  
Chicken Parmigiana...\$4.25  
New England Baked Haddock, Herbed Buttered Crumbs...\$4.95  
Veal Marsala...\$8.95

## Enhancements to Brunch

Mini Frittata...\$3.95  
Baked Virginia Ham...\$3.50  
Blueberry or Chocolate Chip Pancakes...\$3.25  
\*Omelet Station (25-100 Guests) with Assorted Fillings...\$4.95  
\*\$100.00 Chef's Fee per Every 50 Guests is applied to These Menu Selections

### Coffee Break

Chilled Bottled Water  
Whole Fresh Fruit  
Granola Bars  
Assorted House-Baked Cookies  
Complete Coffee Station;  
Regular, Decaf & Hot Tea

\$5.95

### Refreshment Break

Chilled Bottled Water  
Yogurt Bar with Granola & Berries  
Assorted House-Baked Cookies  
Bag of Chips  
Complete Coffee Station;  
Regular, Decaf & Hot Tea

\$8.95



# Plated Luncheon Entrées

Priced per Guest - May Select 2 Entrées  
Third Entrée Selection Subject To \$2.50 per Guest Surcharge  
Available from 11:00am-4:00pm; Not Available for Weddings

Served with Warmed Rolls & Butter, Chef's Selection of Vegetable & Starch & Complete Coffee Service

## Appetizers - Select One

Italian Wedding Soup OR Fresh Mixed Greens Salad with Balsamic Vinaigrette

Addition of Penne Marinara...\$2.95 OR Pink Vodka...\$3.95

## Entrées

When two or more entrées are selected, host must provide color coded place cards to clearly indicate each guests' meal choice. Color code as follows:  
Beef - Red; Fish - Blue; Chicken - Yellow; Vegetarian - Green; Vegan - Purple

Chicken Francese; Lemon Butter Sauce...\$22.95  
Chicken Marsala; Sweet Wine Mushroom Sauce...\$22.95  
\*\*Chicken Parmigiana; Penne Marinara...\$24.95  
\*\*Grilled Chicken Caesar Salad...\$18.95  
6oz Petite Filet Mignon; Demi-Glaze...\$33.95  
8oz NY Sirloin; Garlic Maître D' Butter...\$28.95  
Sliced Roast Tenderloin; Au Poivre ...\$30.95  
Roast Pork Loin; Port Wine Demi...\$22.95  
Atlantic Salmon; Pesto Cream Sauce...\$26.95  
Three Baked Stuffed Shrimp; Drawn Butter...\$32.95  
Seafood Stuffed Filet of Sole; Lemon Beurre Blanc...\$25.95  
New England Baked Haddock; Lemon Butter Crumb Topping ...\$24.95

\*\* Salad & Pasta Entrées Do Not Include Chef's Selection of Vegetable & Starch

## Dessert - Select One

Vanilla Ice Cream; Chocolate Sauce  
Assorted House-Baked Cookies  
Mini Chocolate Lava Cakes...\$2.00 Additional  
Lemon Mousse; Fresh Berries...\$3.00 Additional

Please Inform Your Sales Manager of Any Special Dietary Requirements  
(Vegetarian, Vegan, Gluten Free, Lactose Intolerant, Peanut Allergy, Etc)



# Luncheon Buffets

Priced per Guest - 25 Adult Guest Minimum

## Deli Buffet

Select 2 Salads  
Mixed Greens Salad; Balsamic & Italian Dressings,  
Pasta, White Bean, Cole Slaw,  
Fresh Fruit OR Red Bliss Potato Salad

Relish Tray of:  
Sliced Tomato, Lettuce Leaves, Olives & Red Onion  
Assorted Cheese Platter of:  
American, Swiss & Provolone

Assorted Cold Cut Platter of:  
Turkey, Roast Beef & Tuna Salad  
Assorted Sliced Breads, Rolls & Condiments  
Potato Chips  
Assorted House-Baked Cookies  
Lemonade & Iced Tea  
\$19.95

## Alpine Lunch Buffet

Mixed Greens Salad; Balsamic & Italian Dressings  
Warmed Rolls and Butter  
Chicken Marsala OR Chicken Francese  
Sausage and Peppers OR Meatballs  
Penne Marinara  
Green Beans with Roasted Red Peppers  
Italian Style Oven Roasted Potatoes  
Assorted House-Baked Cookies  
Complete Coffee Station  
Regular, Decaf & Hot Tea  
\$27.95

## Gourmet Lunch Buffet

Caesar Salad  
Warmed Rolls and Butter  
Chicken Marsala OR Chicken Francese  
Roast Sirloin Au Poivre OR  
Seafood Stuffed Filet of Sole; Lemon Beurre Blanc  
Cavatelli Pink Vodka  
Seasonal Vegetable Medley  
Garlic Mashed Potatoes  
Assorted House-Baked Cookies  
Complete Coffee Station  
Regular, Decaf & Hot Tea  
\$31.95

Please Inform Your Sales Manager of Any Special Dietary Requirements  
(Vegetarian, Vegan, Gluten Free, Lactose Intolerant, Peanut Allergy, Etc)



# Stationary Displays

Priced per Guest; Display May Be Ordered in 25 Adult Guest Increments, Unless Otherwise Noted

## Classic Displays

- Domestic Cheese & Cracker Board...\$2.95
- International & Domestic Cheeses & Crostini Display with Fresh Fruit Garnish...\$4.95
- Vegetable Crudit  Display with Red Pepper Hummus, & Ranch Dips with Pita Chips...\$3.95
- Fresh Seasonal Fruit Display with Honey Yogurt OR Cannoli Dip...\$3.95
- Baked Brie Wheel with Fresh Berries...\$3.25
- Warmed Baked Brie with Pesto & Sun-Dried Tomatoes in Puff Pastry...\$3.25
- Warm Spinach & Artichoke Dip served with Italian Breads....\$3.95

## Grilled Pizza Table

- Select Three Varieties - \$8.95 per Guest
- Portobella & Roasted Red Pepper; Margherita;
- Italian Ham & Artichokes; Vegetarian Delight;
- Pepperoni & Cheese; Funghi Bianca with Rabe & Balsamic Glaze

## Miniature Burger Bar

- Select Two Varieties - \$9.95 per Guest
- Alpine "Meatball" Burger with House-Made Marinara, Fresh Mozzarella & Basil;
- Italian Sausage with Peppers & Onions;
- Portobello "Burger" with Onion Balsamic Jam & Melted Gorgonzola;
- Italian Sausage, Sharp Provolone & Rabe;
- Classic Beef Slider with American Cheese, Pickle & Tomato
- Served with House-Made Italian Parmesan Potato Chips & Gourmet Condiments

## The Alpine Pasta Table

- Pasta Selections: Cavatelli, Penne, Tortellini, Rigatoni OR Capellini
- Sauce Selections: Pink Vodka, Bolognese, Marina, Alfredo OR Aglio e Ogljo
- Served with Garlic & Focaccia Breads
- Two Pasta Selections...\$8.95; Three Pasta Selections...\$11.95
- Add Grilled Chicken...\$2.95; Add Shrimp...\$4.95
- Addition of Chef Attendant, per 50 Guests...\$100.00

## Antipasto Displays

Priced per Guest; Initial Order of 50 Adult Guest Minimum, Additional Ordered in 25 Adult Guest Increments

### Tuscan Antipasto

- \$18.95 per Guest
- Prosciutto, Artisan Salumi, Capicola, Pepperoni, Provolone, Fresh Mozzarella,
- Grilled Vegetables (Grilled Zucchini, Yellow Squash, Peppers & Eggplant),
- Grape Tomatoes, Marinated Artichoke Hearts, Mediterranean Olives, Cipollini al Balsamico,
- White Bean Salad & Assorted Italian Breads

### Alpine Antipasto

- \$22.95 per Guest
- An Elaborate and Authentic Display of Italian Specialties includes:
- Fried Calamari with Hot Pepper Marinade & Marinara; Prosciutto, Artisan Salumi, Capicola,
- Pepperoni, Grilled Vegetables (Grilled Zucchini, Yellow Squash, Peppers & Eggplant), Provolone,
- Fresh Mozzarella, Stuffed Cherry Peppers, Grape Tomatoes, Marinated Artichoke Hearts,
- Mediterranean Olives, Cipollini al Balsamico, White Bean Salad & Assorted Italian Breads

## Raw Bar Available

- Market Price - Initial Order of 75 Adult Guest Minimum, Additional Display may be ordered in 25 Adult Guest Increments
- Displayed Iced with Cocktail, Mignonette & Horseradish Sauces, Oyster Crackers & Fresh Lemons
- 3 Jumbo Shrimp Cocktail, 3 Littlenecks on the Half Shell & 2 Narragansett Bay Oysters



# Hors D'oeuvres

May Be Presented Passed or Displayed; Priced per Guest;  
Select Three from One Category; 6 Pieces Total per Guest Provided

## Valore - \$7.50 per Guest

Buffalo Chicken Meatballs with Ranch Dipping Sauce  
Thai Vegetable Spring Rolls with Sweet Chile Sauce  
Asiago Risotto Arancini with Marinara  
Oriental Crab Rangoon with Sweet Chile Sauce  
Brie & Raspberry Phyllo  
Spanakopita

## Stella - \$10.00 per Guest

Oven Roasted Bruschetta  
Coconut Shrimp with Orange Marmalade <sup>GF</sup>  
Fried Cheese Ravioli with Marinara  
Chicken Quesadilla Cones with Chipotle Sour Cream  
Chicken Parmesan Bites with Marinara  
Beef Satay Skewers with Teriyaki Glaze  
Mini Caprese Skewers with Balsamic Glaze <sup>GF</sup>  
Scallops Wrapped In Bacon <sup>GF</sup>

## Bellissimo - \$12.50 per Guest

Clams Casino  
Mini Kobe Beef Sliders  
Chicken Satay Skewer with Peanut Dipping Sauce <sup>GF</sup>  
Fig & Goat Cheese Focaccia  
Miniature Beef Wellington with Demi Glaze  
Lobster & Shrimp Mac 'n Cheese Fritters  
Shrimp Tempura  
Eggplant Roll-Ups with Goat Cheese, Tomato, Basil & Balsamic Glaze <sup>GF</sup>

May Be Substituted For A Selection In Stella Or Bellissimo:  
Lamb Lollipop with Italian Mustard Crust <sup>GF</sup>...Additional \$3.50 per Guest  
Shrimp Cocktail with Cocktail Sauce <sup>GF</sup>...Additional \$2.00 per Guest



# Plated Dinner Entrées

Priced per Guest -2 Single Entrées or 1 Duet Presentation Plate; Third Single Entrée Selection Subject to \$2.50 per Guest Surcharge  
All Entrée Selections Include a Mixed Greens Salad, Warmed Rolls & Butter, Chef's Choice Seasonal Starch & Vegetable and Complete Coffee Service

When two or more entrées are selected, host must provide color coded place cards to clearly indicate each guests' meal choice.  
Color code as follows: Beef - Red; Fish - Blue; Chicken - Yellow; Vegetarian - Green; Vegan - Purple; Child -Fun

## Beef & Pork Entrées

- Sliced Roast Pork Loin; Port Wine Demi...\$27.95
- Sliced Roast Tenderloin of Beef; Au Poivre...\$41.95
- 12oz New York Sirloin; Garlic Maitre D' Butter...\$40.95
- 8oz Grilled Filet Mignon; Mushroom Demi-Glaze...\$42.95
- Black Angus Roast Prime Rib of Beef; Au Jus & Horseradish Cream Sauce...\$41.95
- Caprese 8oz Grilled Filet Mignon; Tomato, Mozzarella, Basil Pesto & Balsamic Glaze...\$45.95

## Seafood Entrées

- New England Baked Haddock; Lemon Butter Crumb Topping...\$27.95
- Atlantic Salmon; Pesto Cream Sauce...\$34.95
- Seafood Stuffed Fillet of Sole; Lemon Beurre Blanc...\$32.95
- Four Baked Stuffed Shrimp; Drawn Butter...\$37.95
- Baked Stuffed 1 ½ lb. Lobster...Market Price

## Poultry Entrées

- Chicken Francese; Lemon Butter Sauce...\$27.95
- Chicken Piccata; Capers and White Wine Lemon Butter...\$27.95
- Chicken Marsala; Sweet Wine Sauce with Mushrooms...\$27.95
- Chicken Parmigiana; Marinara, Mozzarella & Penne...\$28.95
- Stuffed Chicken Florentine with Spinach, Red Pepper & Mozzarella Stuffing,  
Basmati Rice, Finished with Creamy Velouté Sauce...\$29.95

## Duet Presentation Plates

- Land & Sea -Tuscan Style Statler Chicken, Herbed Jus & 2 Baked Stuffed Shrimp...\$39.95
- Surf & Turf - 6oz Filet Mignon and Two Baked Stuffed Shrimp...\$46.95

## Dinner Menu Additions & Substitutions - Priced per Guest

### First Course - Additions

- Lobster Bisque...\$6.95
- Italian Wedding...\$3.95
- Shrimp Cocktail (3)...\$9.95
- Vegetable Minestrone...\$3.50
- New England Clam Chowder; Oyster Crackers...\$3.95

### Second Course - Substitutions

- Caprese Salad; Balsamic Glaze...\$4.95
- Caesar Salad; Garlic Butter Croutons...\$3.95
- Spinach, Goat Cheese, Cranberry & Walnuts; Red Wine Vinaigrette...\$4.50

### Pasta - Additions

- Select One Pasta & One Sauce:
    - Penne...\$2.95 Served/\$3.95 Family Style
    - Cavatelli...\$3.50 /\$4.50 Family Style
    - Cheese Tortellini...\$4.50 / \$5.50 Family Style
    - Marinara, Pesto Alfredo OR \$1.00 Extra Pink Vodka
- Please Inform Your Sales Manager of Any Special Dietary Requirements  
(Vegetarian, Vegan, Gluten Free, Lactose Intolerant, Peanut Allergy, Etc)





# The Alpine Grand Buffet

Priced per Guest, 30 Adult Guest Minimum

## Buffet Includes:

Chef's Selection of Seasonal Vegetable & Starch  
Dessert and Complete Coffee Service  
The Soup/Salad Course & Coffee May Be Served or Stationed

<b>Soup</b> Select One Italian Wedding Vegetable Minestrone	<b>OR</b>	<b>Salad</b> Select One Caesar Salad Caprese Salad Mixed Greens Salad (Balsamic & Italian)
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Warmed Dinner Rolls & Butter  
Penne Marinara **OR** Pink Vodka - On Buffet

## Entrée Selections - Select Two

Chicken Marsala, Chicken Parmigiana, Chicken Francese **OR** Chicken Piccata  
Seafood Stuffed Filet of Sole; Lemon Beurre Blanc,  
New England Baked Haddock; Lemon Butter Crumb Topping,  
Roast Pork Loin; Port Wine Demi

## Upgraded Entrée Substitution Selections

Veal Marsala.... \$4.95  
Atlantic Salmon; Pesto Cream Sauce...\$3.95  
\*Roast Sirloin; Au Poivre..... \$4.95  
\*Roast Prime Rib; Au Jus & Horseradish Cream...\$5.95

\*\$100 Carver Fee Applies

## Dessert Selections - Served

Select One for All Your Guests; Served with Dollop of Fresh Whipped Cream

Tiramisu  
Apple Crisp  
Limoncello Cake  
Lemon Mousse with Berries

\$39.95 per Guest, 75 or More Guests  
\$42.95 per Guest, 50 - 74 Guests  
\$45.95 per Guest, 30 - 49 Guests

Please Inform Your Sales Manager of Any Special Dietary Requirements  
(Vegetarian, Vegan, Gluten Free, Lactose Intolerant, Peanut Allergy, Etc)





# Dinner Stations

Priced per Guest, 50 Adult Guest Minimum

## First Course

Caprese Salad; Balsamic Glaze...\$6.50  
Caesar Salad; Garlic Butter Croutons...\$4.75  
Mixed Greens Salad; Balsamic & Italian Dressings...\$4.25  
Spinach, Goat Cheese, Cranberry & Walnuts with Red Wine Vinaigrette...\$7.50

## Carving Station

All Items Are Carved by Our Culinary Team  
\$100.00 Chef Attendant Fee Applies to Carving Station Selection

Glazed Ham...\$6.95  
Roast Turkey; Gravy...\$7.95  
Roast Sirloin; Garlic Maitre D' Butter...\$16.95  
Roast Pork Loin; Port Wine Demi...\$8.95  
Roast Tenderloin, Au Poivre...\$18.95  
Black Angus Prime Rib of Beef; Au Jus & Horseradish Cream...\$20.95

## Entrées

Offered with Chef's Selection of Seasonal Vegetable & Starch, Warmed Dinner Rolls & Butter

Veal Marsala...\$16.95  
Chicken Parmigiana...\$13.95  
New England Baked Haddock; Lemon Butter Crumb Topping...\$14.95  
Chicken Francese OR Marsala...\$12.95  
Seafood Stuffed Filet of Sole; Lemon Beurre Blanc...\$16.95

## Complete Coffee Station

\$1.75 per Guest  
Regular, Decaf & Hot Tea

## Children's Dinners

Select One: Available for Children 10 Years Old & Under  
Chicken Fingers, Grilled Cheese OR Cheeseburger with French Fries, Fruit OR Steamed Broccoli...\$12.95 per Child

## Vendor Dinners

Chef's Selection...\$25.00 per Guest

Please Inform Your Sales Manager of Any Special Dietary Requirements  
(Vegetarian, Vegan, Gluten Free, Lactose Intolerant, Peanut Allergy, Etc)



# Desserts & Late Night Snacks

Priced per Guest, Served with a Dollop of Fresh Whipped Cream

Tiramisu...\$6.50

Limoncello Cake...\$6.75

Lemon Mousse with Berries...\$5.75

Lemon Meringue Tartlets...\$6.00

Red Berry Mascarpone Cake...\$5.75

Apple-Cranberry Caramel Crumble...\$6.50

Vanilla New York Style Cheesecake with Berries...\$6.75

Chocolate Marquis Cake...\$6.00 - *Chocolate Mousse on a Flourless Almond Cake, Dark Chocolate Glaze & a Gold Glitter Edible Top*  
Chocolate Trilogy Cake...\$7.50 - *White and Dark Chocolate Duo on a Flourless Chocolate Almond Cake with Crispy Chocolate Pearl on Top*

**The Alpine Pastry Display** - Select Four Varieties; Minimum of 75 Guests - \$12.95 per Guest

Eclairs, Cannoli, Brownies, Mini Tartlets, Opera Macarons with Fresh Raspberries,

Sliced Tiramisu, Chocolate Covered Strawberries, Sliced New York Style Cheesecake,

Sliced Triple Chocolate Cheesecake, Individual Mango Guava Cheesecake & Sliced Triple Layer Chocolate Fudge Cake

**The Alpine Sundae Bar** - Minimum of 50 Guest - \$7.95 per Guest

Chocolate, Vanilla & Coffee Ice Cream Sundaes Made Your Way!

Chocolate Fudge, Caramel, Strawberry, Whipped Cream, Cherries,

Walnut Pieces, Sprinkles, Oreo Crumbles & M&M's

Addition of Assorted House Baked Cookies OR Brownies to Sundae Bar...\$2.50 per Guest

**Chocolate Fountain** - Minimum of 100 Guests - Pricing Available Upon Request

Includes Your Choice of Milk, Dark Belgian or White Chocolate - Colored Chocolate Available Upon Request

Please Select 4 Dippers: Rice Krispie Treats, Pound Cake, Pretzel Rods, Marshmallows, Oreos, Graham Cracker Squares,  
Fresh Seasonal Fruit.

**The Candy Station** - Minimum of 50 Guest - \$7.95 per Guest

Give your guests a feast for their eyes and taste buds!

Your guests will be "kids in the candy store" as they fill candy bags with a variety of candies beautifully displayed in oversized glasses and decorative jars with scoops.

Host may provide own candy station, with vessels, goodie bags, scoops,

labels, event ready to be placed on display table - \$3.50 per Guest

**Cookies & Milk Bar** - Minimum of 50 Guest - \$4.95 per Guest

Assorted House Baked Cookies with Whole, Chocolate & Coffee Milk

**Traditional Mini Rhode Island Hot Wieners** - Minimum of 50 Guests - \$5.95 per Guest

Little Rhody Served "All The Way" (Mustard, Meat Sauce, Chopped Onion & Celery Salt), French Fries & Coffee Milk

**Grilled Pizza Table** - Select Three Varieties - Minimum of 50 Guest - \$8.95 per Guest

Portabella & Roasted Red Pepper; Margherita; Italian Ham & Artichokes;

Vegetarian Delight; Pepperoni & Cheese OR Funghi Bianca with Rabe & Balsamic Glaze

**Miniature Burger Bar** - Select Two Varieties - Minimum of 50 Guest - \$9.95 per Guest

Alpine "Meatball" Burger with House-Made Marinara, Fresh Mozzarella & Basil;

Italian Sausage with Pepper & Onions;

Portobello "Burger" with Onion Balsamic Jam & Melted Gorgonzola;

Italian Sausage, Sharp Provolone & Rabe;

Classic Beef Slider with American Cheese, Pickle & Tomato

Served with House-Made Italian Parmesan Potato Chips & Gourmet Condiments

Menus Valid January 01 - December 31, 2020; Prices Subject to Change; Revised March 23<sup>rd</sup>, 2019

Taxable 20% Administrative Fee & RI State Sales Tax Applies to Food, Beverage, Room Rental & Incidental Charges; Website: AlpineCC.com; Phone: 401-943-2670 Ext. 11



# Beverage & Bar

## Cash Bar Service

Guests Pay Their Own Per Drink

## Host Bar Service

Host is Charged on an Actual Consumption Basis, Plus 20% Taxable Administrative Fee

We are flexible and can offer either full host bar, limited selection host bar and pre-paid set amount bar option where the host pre-pays for a certain amount per guest (i.e. \$3000.00 Limit) and after that limit is met, the bar reverts to cash

## Signature Cocktails

Priced Per Gallon, Serves Approximately 20 Guests

- Single Liquor Cocktail...\$125.00; (ex. Champagne Punch, Mimosas, Sangria, Screwdrivers)
- Two Liquor Cocktail ...\$150.00; (ex. White Russians, Pearl Harbors, Grape Crushes, Fuzzy Navels)
- Multiple Liquor Cocktail...\$200.00; (ex. Manhattans, Martinis, Cosmopolitans)
- Non-Alcoholic Beverages...\$50.00; (ex. Fruit Punch, Lemonade)
- Del's Lemonade Cart...Starting at \$500; (125 Guest Minimum)

## Toasts - Priced per Guest

- House Prosecco...\$4.00
- House White Wine...\$3.00
- House Champagne...\$3.50
- Alpine Sparkling Non-Alcoholic Toast...\$1.75
- Addition of Strawberry or Raspberries with your Toast...\$1.50

## Specialty Alcohol

If you are looking to offer a specialty alcohol at the bar for your guests, Please contact the Event Sales Manager for pricing information and policies.  
Seasonal Brews, Specific Wines & Liquors Available Upon Request

## Stationary Beverage Service

Includes a Chilled Water Station

Add On:

- Chilled Lemonade.....\$3.00 per Guest
- Fruit Punch.....\$3.00 per Guest
- Warmed Apple Cider.....\$3.50 per Guest

Please note that our bar service does not offer shots or Long Island Iced Tea  
Bottles of wine are not sold to the guests, wine service with dinner must be prearranged by the host.



# Beverage Price List

	<u>Well \$9.00</u>	<u>Call \$10.00</u>	<u>Premium \$12.00</u>
Gin	Beefeater	Tanqueray	Bombay Sapphire
Rum	Bacardi & Captain Morgan	Malibu & Gosling's	Myer's Dark Rum
Scotch	Johnny Walker Red	Johnny Walker Black & Dewars	Chivas & Glenlivet 12
Tequila	Lunazul	Jose Cuervo Gold	Patrón Silver
Vodka	Tito's	Stoli Flavored Vodkas	Grey Goose & Ketel One
Whiskey	Jim Beam & Seagrams 7	Jack Daniels & Crown Royal	Knob Creek & Seagrams VO

Martinis and Manhattans - Above Drink Price Plus...\$1.00  
Cordials are Available

## Beer \$5.00 - \$6.00

Budweiser	Corona	Heineken	Sam Adams	Coors Light
Bud Light	Corona Light	Heineken Light	Sam Adams Seasonal	Miller Lite
Amstel Light	Mich Ultra	Goose IPA	Blue Moon	Beck's N/A

## Wine List - By the Bottle For Dinner Service Only

Wine Service Poured Table Side by Alpine Country Club Staff - \$150

### White Wines

House Chardonnay...\$26.00
House Pinot Grigio...\$26.00
Echo Bay Sauvignon Blanc...\$32.00
Santa Margherita Pinot Grigio...\$50.00
K. Jackson Vintner's Chardonnay...\$40.00

### Red Wines

House Merlot...\$26.00
House Cabernet Sauvignon...\$26.00
House Pinot Noir...\$26.00
Frescobaldi Nipozzano Chianti...\$42.00
J. Lohr Cabernet Sauvignon...\$32.00
Rodney Strong Merlot...\$30.00

### Sweet Wines

Beringer White Zinfandel...\$26.00
Chateau Ste. Michelle Riesling...\$26.00

### Champagne & Sparkling Wine

Lamarca Prosecco...\$31.00
Dom Perignon...\$215.00

House Wine by the Glass...\$7.00; Soda by the Glass...\$2.00



# Event Services

Third Entrée Selection...\$2.50 per Guest

Valet Parking...Pricing Available Upon Request

Coat Room Attendant...\$150.00 per Attendant

Podium, Microphone & Speaker...\$150.00

Screen & Projector...\$50.00

Fruitwood Chiavari Chairs...\$6.00 per Chair

**Additional Rentals Available Upon Request**

Your Event Sales Manager will coordinate the rental of all specialty items, including upgrades to linens, chairs and ancillary items as they pertain to your event.

## Directions

### From Providence

Route 95 South to Exit 14 Warwick, Cranston (Route 37)

Follow Route 37 towards Cranston until you Reach Route 295 North

Take Exit 6 (Old Exit 4) off of 295 - Plainfield Pike

Take Left off of Exit onto Plainfield Pike

Follow for Approximately 2 1/2 miles to Pippin Orchard Rd. (On Your Left)

Take Left onto Pippin Orchard Rd. The Entrance to the Club is 1/4 of a Mile on Your Right

### From Cape Cod

Follow Route 195 West to Providence

Follow Rest of Providence Directions

### From Boston

Route 95 South to Route 295 South (Woonsocket, Warwick)

Take Exit 4 off of 295 - Plainfield Pike

Follow Rest of Providence Directions

