

The College Club AT Wellesley *NEWS*

Autumn

Welcome to the fall 2015 edition of the Wellesley College Club quarterly newsletter. Please enjoy our news and events.

I hope you all had a terrific summer. The New England weather certainly cooperated. This autumn we hope to see you for new and exciting events. It is our pleasure to open the Club doors to our arriving faculty, staff, and students. We look forward to seeing members, both old and new!

Peter Eastment
General Manager



Thank you

Please join us in thanking Tony and Sue Stula who have made Wellesley College and the College Club their lifetime careers.

Tony began working at the Club in 1983 at the age of 15. His father and mother were employed at the College Club and Tony would come along every Saturday to help out in the kitchen. Since he was such a diligent worker, the team in the College Club kitchen recruited Tony while he was still in high school. Currently, 32 years later, Tony is our detailed, conscientious, and meticulous expert third chef.



Sue was hired at the Club in 1995 to work in the banquet department. With her excellent time-management and noticeable skill at overseeing the Club's events, she was promoted to the position of head banquet captain.

After many years of working together Sue and Tony realized how much they had in common. They tied the knot and became husband and wife in 2012. Not only do they share the same interests and characteristics, they both are our go-to co-workers for their organizational competence.

Tony is always creating neat order in the Club's kitchen and Sue keeps our banquet events running smoothly.



When they are not working Tony & Sue enjoy spending time with their three daughters and five grandchildren. Tony's interests are automobiles and car shows while Sue has a love of horses, competing as a teenager and caring for her own horse, Maude. Together they especially enjoy a day at a NASCAR race, bike riding on the Cape Cod Canal, or riding Tony's Harley through the countryside. Tony and Sue have a combination of 52 years of Wellesley College employment. Every day they drive to the Club together, still looking forward to coming to work. Thank you Tony and Sue for your years of hard work, and dedication at the Wellesley College Club!



Canines and Cocktails

Bow Wow! What an awesome season. Thank you to all of our guests and their fun loving tail-waggers for a very successful Canines and Cocktails summer! We appreciated everyone's continued support.

- Every Tuesday - during the month September
5:00pm – 7:00pm (weather permitting)



Upcoming Events

Pasta Wednesday's - \$12.95pp *Wednesday's – 11:30am – 2:00pm



Just the way you like it. Enjoy your favorite pasta recipe! Visit with our Chef and create your own pasta dish. Choose from assorted fresh vegetables, proteins, and a variety of tasty sauces. Mangia! Mangia!

Carving Thursday's – \$12.95pp *Thursday's – 11:30am – 2:00pm

Stop by on Thursday's for our lunch buffet and the Chef's specialty carving station! Bring along your colleagues and friends. We offer a different, tasteful, and exciting carved food item each week – A great way to begin your weekend!



Pizza Friday's - \$12.95 pp *Friday's – 11:30am – 2:00pm

In addition to our daily lunch buffet we will be serving our house made pizza. Weekly Chef choices.

Oktoberfest Buffet – \$24.00pp *Saturday, September 19, 2015 – 6:00pm – 9:00pm

We look forward to seeing you at our first Oktoberfest Buffet Celebration! Delight in lentil soup with sausage, various salads, potato sauerkraut dumplings, braised bratwurst & knockwurst, chicken schnitzel or Bavarian pot roast. Complete your evening with tasty black forest cake or walnut apple strudel a la mode. Assorted local beers will be available. Prost!



Community Partnerships - Friday, September 25, 2015 – 5:00pm – 9:00pm *Dinner at 6:30pm

Natick Community Organic Farm will host their Annual Harvest Dinner and Auction with us. Come and delight in local fare, community activities, and fun. Wine, cider & rum tastings, locally-made cheeses, live music, and more. As the Sponsor of this event we look forward to seeing you at the College Club to celebrate this exceptional, unique, and meaningful, fund-raiser. Guaranteed to be a most memorable autumn gathering!

Harvest Dinner & Auction
Natick Community Organic Farm
Won't you join us?



Proceeds to benefit NCOF's Mentoring Teens through Agriculture Apprenticeship program
For detailed information please visit NCOF, at www.natickfarm.org

Prime Rib Buffet - \$38.00pp *Saturday, October 24, 2015 – 6:00pm – 9:00pm

Have you enjoyed our fantastic Prime Rib buffet? Cooked to perfection, and served to your liking, along with an array of side dishes, wines and desserts, this evening will certainly be a night to relish.



Wine Dinner - \$80.00pp *Saturday, November 7, 2015 – 6:00pm – 9:00pm

You are cordially invited to join us for a celebration of fall, with a four course Italian food and wine pairing dinner. ** Limited Seating. Reservations are required and can be made by contacting us at 781-283-2700.

Authors On Stage – Tuesday, November 10, 2015 – Coffee at 9:45am;
Program at 10:30am
Event \$27.00pp ~ Lunch \$16.00pp

Fill your morning with engaging presentations by three authors, and learn how they came to write their recently published books. The authors will autograph copies of their books-available for purchase at a discount.



Event Reservations – contact authorsonstage@gmail.com or 781-489-5339

*We offer a special buffet lunch after the event for \$16.00 per person, tax & gratuity included. Advance lunch reservations required. Please contact 781-283-2700

Thanksgiving Dinners To-Go - *Wednesday, November 25 - (pick up) 12:00pm – 3:00pm

It's not too early to start thinking about Thanksgiving. Take the stress out of the holiday this year and let the College Club take care of cooking dinner for you and your family gathering! All you have to do is pick it up, bring your delicious dinner home, and enjoy. Appetizers, side plates, dessert, and of course the turkey, are included!



- ~ Please check our website for details on our menu & pricing ~
- ~ Orders to be placed by Wednesday, November 18th at noon ~
- * Contact us at 781-283-2700

Holiday Prime Rib Buffet – \$38.00pp *Saturday, December 5, 2015 – 6:00pm – 9:00pm



Back by popular demand is our awesome Prime Rib buffet! Cooked to perfection, and served to your liking, along with an array of side dishes, wines and desserts, this evening will be a night filled with lasting memories.



Brunch with Santa – \$18.00 Adults – \$7.00 Children *Saturday, December 12, 2015 – 10:00am – 12:00pm



Spend a delightful Saturday morning enjoying a wonderful brunch buffet, while the children are entertained with holiday activities. Don't forget to bring your camera and skip the hassle of the crowded mall to get your most memorable pictures of your child with Santa!



What's Cooking (A comforting fall recipe from our Executive Chef)



Apple Pear Crisp

INGREDIENTS

- 2 pounds ripe Bosc pears (4 pears)
- 2 pounds firm Macoun apples (6 apples)
- 1 teaspoon grated orange zest
- 1 teaspoon grated lemon zest
- 2 tablespoons freshly squeezed orange juice
- 2 tablespoons freshly squeezed lemon juice
- 1/2 cup granulated sugar
- 1/4 cup all-purpose flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg

For the topping:

- 1 1/2 cups all-purpose flour
- 3/4 cup granulated sugar
- 3/4 cup light brown sugar, lightly packed
- 1/2 teaspoon salt

- 1 cup old-fashioned oatmeal
- 1/2 pound cold unsalted butter, diced

PREPARATION

Preheat the oven to 350 degrees F.

Peel, core, and cut the pears and apples into large chunks. Place the fruit in a large bowl and add the zests, juices, sugar, flour, cinnamon, and nutmeg. Pour into a 9 by 12 by 2-inch oval baking dish

For the topping:

Combine the flour, sugars, salt, oatmeal, and butter in the bowl of an electric mixer fitted with the paddle attachment. Mix on low speed for 1 minute, until the mixture is in large crumbles. Sprinkle evenly over the fruit, covering the fruit completely.

Place the baking dish on a sheet pan and bake for 50 minutes to 1 hour, until the top is brown and the fruit is bubbly. Serve warm.



Wellesley College Club Hours of Operation

College Club Hotel – We offer 16 guest rooms for both members and visitors.

College Club Restaurant and Dining Room

** *Lunch* - Tuesday-Friday, 11:30am-2:00pm

** *Dinner* - Private dinner parties provided upon request

For reservations and general information please contact us at 781-283-2700

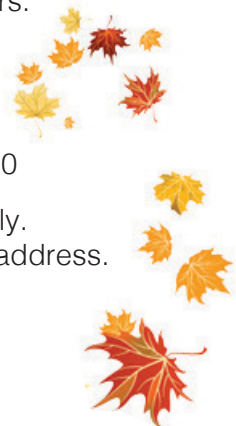
The College Club's weekly events and hours of operation are emailed weekly.

For updates visit us at www.wellesleycollegeclub.com and provide us your email address.

Wellesley College Club 2015 Autumn Holidays

Closed – Columbus Day – Monday, October 12, 2015

Closed – Thanksgiving Holiday – Thursday & Friday, November 26 & 27



WELLESLEY
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COLLEGE CLUB

The College Club is situated on the Wellesley College Campus, over 500 acres of pristine woodlands, meadows, hills and footpaths overlooking a spectacular view of Lake Waban. It is our pleasure to provide the Club's facilities and services to you and your guests. With events ranging from 20 to 200 guests,

The College Club is the ideal venue for your special occasion, meeting, or celebration.

Visit our website for more information at www.wellesleycollegeclub.com

Social and Corporate Events: Maria Tzigizis, 781.283.2706

Check out our Facebook page for updates and pictures - don't forget to "Like" us!



Meredith Purdue Photography