

The College Club AT Wellesley *NEWS*

Autumn

Welcome to the fall 2016 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 will be delighted 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 Marina Tsadekidou for her dedicated 6 years of exceptional service. As a server at the Club she works in the dining room and in our banquet department. In her free time, Marina enjoys quality time with her husband and her dog Bruno. We appreciate you Marina and all your hard work.



Also, welcome back to all our students, Helen, Sarah, Tory, Michelle, Suzanne, and Marcella. Thank you for assisting us at the Club's front desk.

Upcoming Events

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.

- Tuesday, September 20th and September 27th
5:00pm – 7:00pm (weather permitting)

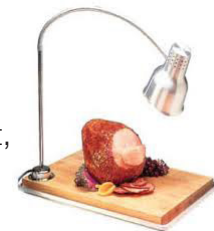
PASTA WEDNESDAYS - \$12.95pp 11:30am – 2:00pm

Enjoy your favorite pasta recipe! Consult with our Chef and create your own pasta dish. Choose from assorted fresh vegetables, proteins and a variety of flavorful sauces.



CARVING THURSDAYS – \$12.95pp 11:30am – 2:00pm

Stop by on Thursdays for our lunch buffet featuring the Chef's carving station! We offer a different, and delicious carved food item each week.



PIZZA FRIDAYS - \$12.95 pp 11:30am – 2:00pm

In addition to our lunch buffet please join us on Fridays for our tasty homemade pizza. Chef's weekly choices prepared with the freshest ingredients.



HARVEST DINNER & AUCTION, NATICK COMMUNITY ORGANIC FARM

- Friday, September 23, 2016 – 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 & spirits 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!



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

OKTOBERFEST BUFFET – \$24.00pp Friday, October 14, 2016 – 6:00pm – 9:00pm



We look forward to seeing you at our second annual Oktoberfest Buffet Celebration! Delight in lentil soup with sausage, various salads, potato sauerkraut dumplings, braised bratwurst & knockwurst, chicken schnitzel and 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!

AUTHORS ON STAGE – Wednesday, November 9, 2016 – Coffee at 9:45am; Program at 10:30am Event \$27.00pp ~ Lunch \$16.00pp



Jane Alexander, *Wild Things, Wild Places*

Willard Spiegelman, *Senior Moments*

Sebastian Smee, *The Art Of Rivalry*

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 buffet luncheon after the event for \$16.00 per person, tax & gratuity included.
Advance lunch reservations required. Please call the Club at 781-283-2700

PRIME RIB BUFFET - \$38.00pp Saturday, November 12, 2016 – 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 to be a night to relish.



THANKSGIVING DINNERS TO-GO - Wednesday, November 23 - (pick up) 10:00am – 1:00pm

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 16th at noon ~

Contact us at 781-283-2700



Holiday Prime Rib Buffet – \$38.00pp Saturday, December 3, 2016 – 6:00pm – 9:00pm

Celebrate the holidays with us and 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 17, 2016 10:00am – Noon



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!

Brunch with Santa

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

Low Fat New England Clam Chowder

Ingredients

- 4 pounds cherrystone clams, scrubbed
- 2 large red-skinned potatoes, peeled and cut into 1/2-inch cubes
- 1 slice lean center-cut bacon, chopped
- 1 medium onion, diced
- 1 stalk celery, thinly sliced
- 3 cloves garlic, minced
- 1 teaspoon fresh thyme
- 2 bay leaves
- 1 cup fat-free half-and-half
- Kosher salt and freshly ground pepper
- 4 teaspoons unsalted butter, sliced
- 2 tablespoons chopped fresh parsley
- 3 tablespoons chopped fresh chives
- 1 teaspoon paprika

Directions

Put the clams and 2 cups water in a pot. Cover, bring to a boil over medium-high heat and cook 5 minutes. Uncover and continue to cook until the clams open, 5 to 10 minutes (discard any that do not open); transfer the clams to a bowl. Pour the liquid into a large measuring cup. (You should have 3 cups liquid; add water if needed.) Wipe out the pot.

Pour the liquid back into the pot through a paper towel-lined sieve. Add the potatoes, cover and simmer until tender, about 15 minutes. Remove one-third of the potatoes. Continue to cook the remaining potatoes, covered, until soft, about 10 more minutes. Puree in batches in a blender until smooth. Return the soup to the pot.

Cook the bacon in a skillet over medium heat until crisp, about 5 minutes. Add the onion and celery and cook until soft, about 5 minutes. Add the garlic, thyme and bay leaves and cook, stirring, about 3 more minutes. Add the bacon mixture and reserved potatoes to the soup. Cover and cook over low heat, about 5 minutes.

Meanwhile, remove the clams from their shells and roughly chop. Stir the clam meat and half-and-half into the soup; remove from the heat, cover and set aside, 20 to 30 minutes.

Discard the bay leaves. Season the soup with salt and pepper and reheat. Serve topped with a slice of butter, parsley, chives and paprika.



Wellesley College Club Hours of Operation

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

College Club 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 2016 Autumn Holidays

Closed – Columbus Day – Monday, October 10, 2016

Closed – Thanksgiving Holiday – Thursday & Friday, November 24 & 25, 2016



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