

SPRING 2016

The College Club AT Wellesley *NEWS*

*W*elcome to our Spring Newsletter.

Winter is coming to an end which means it is a great time to visit the Wellesley College Club and enjoy the beautiful signs of spring on campus. Starting with a Easter Sunday Brunch on March 27th, we have planned a number of special events. In addition, as soon as weather permits, the terrace will be available for luncheon dining. We look forward to welcoming you to the Club as we celebrate spring.

Best,

Peter Eastment
General Manager

Employee Profile - Robert Sweeney

Please join us in congratulating Bob on his 10 year anniversary at the Wellesley College Club. Bob is our highly efficient and attentive Banquet Captain. His extensive experience in the hospitality industry brings great value to his role at the Club. In his free time, Bob enjoys relaxing on the Maine coast and entertaining friends at his home in New Hampshire. Thank you Bob for your years of outstanding service to the Club.



Also, congratulations to Irene Guzman, Neuroscience major, Class of 2016. Irene has been a welcoming presence at the front desk this year. We wish her the best of luck in all her future endeavors.

Upcoming Events

Pasta Wednesdays - \$12.95pp 11:30am-2:00pm - Until May 25th

Enjoy your favorite pasta. 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 - Until June 9th

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



Pizza Fridays – \$12.95pp 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.

Easter Sunday Brunch – Sunday, March 27 – 11:30am or 1:00pm

Adults - \$38.00, Children 6-12-\$17.00, Kids 5 & under-free.



Bring the entire family to enjoy a lavish array of breakfast and luncheon options.

French toast, sweet and savory delights, carved meats, salad station, and tasty desserts are just a few of our brunch offerings. Also, for your Easter enjoyment there will be a visit from the Easter Bunny.



Prime Rib Buffet – \$38.00pp Saturday, April 16, 2016 - 6:00pm-9:00pm

Dine with us and taste the culinary talents of our Chefs. Delight in a delectable prime rib buffet with a full menu of flavorful options. We look forward to seeing you for an evening filled with great atmosphere, excellent service, and fabulous food!

Authors on Stage – Tuesday, May 4th– Coffee at 9:45am; Program at 10:30am
Event \$27.00pp - Lunch \$16.00pp

Jim Lynch, *Before the Wind*, a Novel

Barry Meiser, *Missing Man: The American Spy Who Vanished In Iran*

Laura Claridge, *The Lady with the Borzoi*: Blanche Knopf, Literary Tastemaker Extraordinaire



The authors will autograph copies of their books - available for purchase at a discount.

Event Reservations – contact authorsonstage@gmail.com or 781-237-0030

The Wellesley College Club offers a special buffet luncheon after the event for \$16.00 per person, including tax and gratuity. Advance luncheon reservations required. Please contact 781-283-2700

Mother's Day Brunch – Sunday, May 8th - 11:30am or 1:00pm

Adults - \$38.00, Children 6-12 - \$17.00, Kids 5 & under - free

Celebrate Mom on her special day! Treat her to our delicious brunch buffet filled with a bountiful array of food choices and specialty items, offering something for everyone.



Canines and Cocktails - Tuesdays - May 17 - September 27th - 5pm -7pm

Please join us on the lawn of the College Club every Tuesday for Canines & Cocktails! You and your pooch can enjoy treats and beverages on our terrace as you overlook Lake Waban. Relax with friends and other dog owners while enjoying the scenery. We look forward to welcoming you and your fun-loving tail-wager!



(Subject to cancellation due to private events)

June 7, 2016 - cancelled

Barbecue Thursdays - \$12.95pp 11:30am-2:00pm - June 16-August 25



It is time again for our outdoor barbecue! Join us for our weekly barbecue Chef's choice, fresh summer salads, strawberry shortcake, mouth-watering watermelon and your choice of iced tea or lemonade.

What's Cooking (A light spring recipe from our Executive Chef)

Baked Fish & Chips

For the Chips:

- 4 medium russet potatoes (1 3/4 pounds)
- 1/3 cup extra-virgin olive oil
- Pinch of cayenne pepper
- Kosher salt

For the Fish:

- Olive oil cooking spray
- 3 cups crispy rice cereal
- Kosher salt and freshly ground black pepper
- 4 large egg whites
- 2 pounds skinless, boneless Haddock or Cod cut into 2-by-4-inch pieces
- Tartar sauce and/or malt vinegar, for serving (optional)

DIRECTIONS

Position racks in the upper and lower thirds of the oven and preheat to 450 degrees F using the convection setting, if available. Place a baking sheet on one of the racks to preheat.



Prepare the chips: Cut the potatoes into 1/4-inch-thick sticks. Toss with the olive oil and cayenne in a bowl.

Carefully remove the hot baking sheet from the oven, add the potatoes and spread in an even layer. Use a rubber spatula to scrape any oil from the bowl over the potatoes. Bake on the top oven rack, turning once, until browned and crisp, 25 to 30 minutes. Season with salt.

Meanwhile, make the fish: Set a wire rack on a baking sheet and coat with cooking spray. Lightly crush the cereal in a bowl with your fingers. Add 2 teaspoons salt, and black pepper to taste. In another bowl, whisk the egg whites and a pinch of salt until frothy.

Dip the fish in the egg whites, then roll in the cereal crumbs to coat. Place the fish pieces on the rack (position them on their sides so that the majority of the crust is exposed) and mist with cooking spray.

Bake the fish on the bottom oven rack until crisp and just cooked through, about 12 minutes. Season with salt and black pepper. Serve the fish and chips with tartar sauce and/or malt vinegar, if desired.



Wellesley College Club Hours of Operation

College Club Hotel – We offer 16 guest rooms for 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.

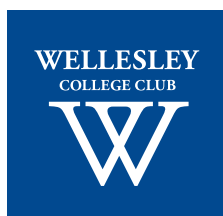
For updates visit us at www.wellesleycollegeclub.com and provide us your email address.

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