

The College Club AT Wellesley *NEWS*

SPRING/SUMMER 2017

Welcome to our Spring-Summer Newsletter.

Winter has ended which means it is a great time to visit the Wellesley College Club and enjoy the beautiful signs of spring on campus. Starting with Mother's Day on May 14th, we have planned a number of special events. In addition, as soon as the weather permits, the Terrace will be open for luncheon dining. We look forward to welcoming you to the Club as we celebrate spring & the arrival of summer.

Best,
Peter Eastment, *Interim General Manager*



Employee Updates

Please join us in thanking all our students, Sarah, Tory, Marcela, Niko, Helen and Suzanne. We appreciate your assistance at the front desk this year. Enjoy your summer! We will look forward to seeing you in the fall.



Upcoming Events

Pasta Wednesdays – *\$12.95pp 11:30am-2:00pm

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 1st



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.



Mother's Day Brunch – Sunday, May 14th - 11:00am or 2:00pm

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 30th - September 26th - 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! Join us for the Dog days of summer!

(Subject to cancellation due to private events) ~Cancelled - June 13th and July 4th~



Thirsty Thursdays – June 1st - September 28th 5pm - 7pm



As the week winds down or after a round of golf come on over to our club patio and cool off this summer! Enjoy a refreshing cocktail, a cold beer, or glass of wine along with your choice of our savory appetizers. *(Subject to cancellation due to private events) ~Cancelled - June 15, 2017~*

Barbecue Thursdays – *\$12.95 - 11:30am-2:00pm - June 8 - August 31st

It is that time of year again for our outdoor barbecue! Join us for the weekly barbecue Chef's choice, fresh summer salads, strawberry shortcake, mouth-watering watermelon and your choice of iced tea or lemonade. *(Subject to cancellation due to private events) ~Cancelled - June 15, 2017~*



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

Grilled Shrimp Scampi

Ingredients:

- 12 jumbo shrimp, peeled and deveined
- 1/2 cup canola oil
- 10 cloves garlic
- 1/3 teaspoon crushed red pepper flakes
- 1 teaspoon ground fennel seed
- Salt and freshly ground black pepper
- 1 stick unsalted butter
- 1 large lemon, zested and juiced
- 1 tablespoon chopped tarragon leaves
- 3 teaspoons chopped fresh thyme leaves
- 1/3 cup chopped fresh Italian parsley leaves

DIRECTIONS

Put the shrimp in a large baking dish. Combine the canola oil, garlic, red pepper flakes and fennel seed in a small food processor and process until the garlic is somewhat paste-like. Pour this mixture over the shrimp and let them marinate for 30 minutes.



Light a grill to high heat.

Strain the shrimp from the marinade and season them with salt and black pepper, to taste. Grill the shrimp on both sides until they are slightly charred and just cooked through, about 2 minutes per side. Transfer the shrimp to a plate.

Melt the butter in a large saute pan set over the grates of the grill. Add the lemon zest, lemon juice, tarragon and thyme leaves and cook for 30 seconds. Add the shrimp and cook, tossing once, about 1 minute. Finish with the parsley and adjust the seasonings, if necessary. Cook 1 lb

Angel Hair Pasta 3-4 minutes in boiling water, strain pasta, put in bowls and top with grilled shrimp.



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

*Taxes & Gratuity not included

Dinner - Private dinner parties provided upon request.

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

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

Wellesley College Club Holiday Hours Closed for Independence Day - July 3rd & 4th

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