



Seasons Greetings

Welcome to the Winter 2018 edition of the Wellesley College Club newsletter. As the New Year approaches, I would like to express appreciation to our renewing members for their continued support and a warm welcome to our new members.

We had an eventful, lively, and festive fall season. The Natick Organic Annual Harvest Dinner and Auction was a great success again this year. Thank you to all who attended and supported this important fundraiser. The prime rib buffets have been well attended and will continue throughout next year. Our Club membership continues to grow and I want to welcome our 25 new members. Your support and participation is greatly appreciated. Finally, I would like to take this opportunity to wish you and your families a healthy, happy and prosperous New Year! The staff at the College Club looks forward to seeing you in 2018.

Sincerely,

Peter Eastment
General Manager



Employee Updates

Thank you Jimmy our jolly Santa for the past 10 years. Jimmy and his smiling face, created years of happy memories and joy to the children at the Club's Breakfast with Santa. We will miss our Santa as he retires to the North Pole sending his many wishes to all; Now dash away dash away, "Merry Christmas to all and to all a good night!"



Upcoming Events

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

Visit us 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 – \$12.95pp 11:30am-2:00pm

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



Prime Rib Buffet – \$38.00pp Saturday, January 13, 2018 - 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.

Valentine's Day Buffet – \$45.00pp Saturday, February 10, 2018 - 6:00pm-9:00pm

Spend your Valentine's Day with us enjoying a fantastic buffet! No need to overspend on a night in the city when you can have a festive, fun, and romantic evening here at the College Club. Take pleasure and indulge in our delicious buffet. Attentively prepared by your Wellesley College Club Chefs, you will be glad you came by for a night filled with everlasting and lifelong memories.



Prime Rib Buffet – \$38.00 per person Saturday, March 3, 2018 – 6:00pm–9:00pm



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

St. Patrick's Dinner Buffet – \$38.00pp Friday, March 16, 2018 - 6:00pm-9:00pm

It will be time for you to get out your favorite green outfit and join us for a special St. Patrick's Day celebration! We invite you to delight in a traditional themed menu, where you can get your fill of our home style corned beef and cabbage and many other Irish favorites.



Easter Sunday Buffet – Adults - \$38.00, Children 6-12 - \$17.00, Children under 5 - free
Sunday, April 1, 2018



Join us for our special Easter Buffet Brunch! Bring the entire family to enjoy a lavish array of breakfast and lunch options to your liking. Take pleasure in carved meats, salad station, sweet & savory delights, and more. Also for your Easter enjoyment there will be a visit from the Easter Bunny and other fun festivities!



Morning Seating - 11:00am Afternoon Seating - 2:00pm

Looking Ahead

Authors on Stage

Wednesday, May 2, 2018

When: Coffee at 9:45am; Program at 10:30am
Location: Wellesley College Club
Cost: Event - \$27.00pp Lunch - \$16.00



After the author's book signing, please join us for an all inclusive special lunch buffet. We look forward to seeing you! Reservations Required.



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

Pumpkin Cheesecake

Yield: 12-16 servings **Prep Time:** 20 minutes **Cook Time:** 55 to 65 minutes
Total Time: 1 hour 30 minutes

INGREDIENTS:

For the Crust:

2 cups graham cracker crumbs
2 tablespoons light brown sugar
Pinch of salt
6 tablespoons unsalted
butter, melted

For the Cheesecake:

32 ounces cream cheese,
at room temperature
¾ cup granulated sugar
½ cup light brown sugar
2 cups (about a 15-oz can)
canned pumpkin
4 eggs, at room temperature
2½ tablespoons heavy cream
1 tablespoon vanilla extract
1½ teaspoons ground
cinnamon
½ teaspoon ground ginger
½ teaspoon salt
¼ teaspoon ground nutmeg
¼ teaspoon ground cloves
¼ teaspoon ground allspice

DIRECTIONS:

1. Preheat the oven to 350 degrees F. Double-wrap the bottom & outside of a 9-inch springform pan with heavy duty foil. Mix together the crust ingredients. Press into the bottom of the springform pan. Bake 6 to 8 minutes, or until lightly browned. Remove from oven & cool completely. Reduce oven temperature to 325 degrees F.
2. Bring a pot of water to a boil for a water bath.
3. Beat together cream cheese and sugars on medium speed until smooth and creamy, scraping the sides of the bowl as needed, about 3 minutes. Add the pumpkin and mix on low until completely incorporated. Add eggs one at a time, beating well until fully incorporated & scraping the sides of the bowl between each addition. Add the heavy cream & vanilla & beat until well combined, 1 minute. Add the cinnamon, ginger, salt, nutmeg, cloves and allspice. Mix on low.
4. Pour the batter into the prepared crust. Tap the pan on the counter to release any air bubbles. Place the pan into a larger pan (a roasting pan is great for this) and pour the boiling water into the larger pan until it is about halfway up the springform pan.
5. Bake for 55 to 65 minutes, or until the edges are set, but the middle still jiggles a little. Keeping the oven door closed, turn off the oven and let the cheesecake rest in the oven for 1 hour. After 1 hour, remove the cheesecake from the oven, carefully remove it from the water bath, remove foil and place the cheesecake on a wire rack to cool completely, about an additional 2 hours. Once completely cool, refrigerate for at least 6 hours (preferably overnight).





*Celebrating Friendships are
the most memorable at the
Wellesley College Club!*



Happy Holidays!

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 events and hours of operation are emailed.

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

Wellesley College Club Holiday Hours

Closed - Christmas Holiday - Sunday & Monday, December 24 & 25, 2017

Closed - New Year's Day - Monday, January 1, 2018

Dining Room Closed - Friday, December 22, 2017 - Tuesday, January 2, 2018

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