



WINTER 2019

The College Club Wellesley NEWS

Welcome to the Winter 2019 edition of the Wellesley College Club newsletter. As we begin to enjoy the New Year, I would like to express appreciation to our renewing members for their continued support and a warm welcome to our new members.

I would also 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 2019.

Sincerely,

Peter Eastment
General Manager



Employee Updates

Please join us in welcoming our new front desk clerk, Sandy Hobson. Sandy worked for the Town of Wellesley for many years, assisting residents with their annual permits & licenses. We are delighted she is on our team.

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 hearty 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 12, 2019 - 6:00pm – 9:00pm



Have you enjoyed our delicious 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 take pleasure in.

Prime Rib Buffet – \$38.00pp Saturday, February 9, 2019 - 6:00pm - 9:00pm



Please join us on this winter evening as you relax by the warm fireplace with us enjoying a sensational dinner! 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.

St. Patrick's Dinner Buffet – \$38.00pp Saturday, March 16, 2019 - 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 Dinner celebration! We invite you to delight in a traditional theme menu, where you can get your fill of our home style corned beef and cabbage and many other Irish favorites. Entertainment will be provided by local Irish Step Dancers.



Easter Sunday Buffet – Adults - \$42.00, Children 6-12 - \$17.00, Children under 5 - free
Sunday, April 21, 2019



Join us for our special Easter Buffet Brunch! Bring the entire family to enjoy a grand 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 & 11:30am

Afternoon Seating - 12:00pm, 12:30pm, & 1:00pm

Looking Ahead



Mother's Day Brunch

Sunday, May, 12, 2019



Authors on Stage

Tuesday, May 14, 2019



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)

Bolognese Sauce

Ingredients

2 Tbsp olive oil	salt & freshly ground pepper to taste
2 Tbsp unsalted butter	1 cup milk
1/4 cup minced pancetta	1/2 cup dry white wine
1 cup minced celery	1 1/2 cups canned plum tomatoes, chopped with liquid
2/3 cup minced carrot	1 lb pasta
1/2 cup minced onion	freshly grated parmesan cheese
1 lb ground beef chuck	

Directions

1. In a 3 quart saucepan heat oil and butter. Add pancetta and cook for 6 to 8 minutes, or until most of the fat has been rendered. Then add carrots, celery, and onions and saute for 3 minutes. Now add the beef, salt and pepper to taste and cook until the beef is no longer pink. Add the milk and simmer gently, stirring occasionally, until the milk is completely evaporated. Add wine and simmer until evaporated.
2. Finally, add the tomatoes and simmer slowly, stirring occasionally, for 2 hours partially covered. It's important to reduce as slowly as possible. If sauce becomes dry, add 1/2 cup water whenever necessary. When almost ready to serve, bring a large pot of salted water to a boil. Cook the pasta until it is tender but still firm to the bite, 10 to 12 minutes. Drain, pat dry and return to the pot. Add your sauce to the pasta and toss to combine. Transfer to a serving bowl, and serve immediately. Top with freshly grated parmesan cheese if desired.

4 servings





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

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.

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!

