



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 12th, we have planned a number of special events. Our Terrace is open for your luncheon dining enjoyment. We look forward to welcoming you to the Club as we celebrate spring and the arrival of summer.

Best,

Peter Eastment
General Manager



EMPLOYEE UPDATES

Please join us in welcoming our new wait staff employees, David Olmedo and Claudia Gonzalez. We are delighted to have you both on our team at the College Club.



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 May 30th

Visit us on Thursdays for our lunch buffet featuring the Chef's carving station! We offer a different and 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 12, 2019

Adults - \$42.00, 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.

Morning Seating - 11:00am & 11:30am

Afternoon Seating - 12:00pm

AUTHORS ON STAGE

When: Tuesday, May 14, 2019 – Coffee at 9:45am; Program at 10:30am

Location: Wellesley College Club

Cost: \$27 per person

RSVP, questions or to join our mailing list: authorsonstage@gmail.com or 781-237-0030

The authors will autograph copies of their books – available for purchase at a discount. Make your reservations for lunch (not included), at the College Club after Authors on Stage: call the Club directly – 781-283-2700.



BARBECUE THURSDAYS – \$12.95 - 11:30am-2:00pm - June 6 - August 29

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)



CANINES AND COCKTAILS – June 11 - September 10 - 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 during the "Dog" days of summer!

(Subject to cancellation due to inclement weather or private events)

THIRSTY THURSDAYS – June 20 - August 22 - 5pm - 7pm

As the week winds down or after a round of golf please stop over to our club patio and cool off this summer! Enjoy a refreshing cocktail or glass of wine along with your choice of our savory appetizers.

(Subject to cancellation due to inclement weather or private events)



WHAT'S COOKING

Ingredients

1/2 cup balsamic vinegar
1 teaspoon Dijon mustard
2 cloves garlic, coarsely chopped
1 cup olive oil
Salt and freshly ground pepper
2 green zucchinis, quartered lengthwise
2 yellow zucchinis, quartered lengthwise
7 spears asparagus, trimmed
14 cherry tomatoes
1 red bell pepper, quartered and seeded
1 yellow bell pepper, quartered and seeded
1/4 cup basil chiffonade (stack leaves, roll in a cigar shape and cut crosswise into thin strips)
1/4 cup coarsely chopped flat-leaf parsley
3 tablespoons Extra Virgin olive oil
1 pound Israeli couscous
2 cups vegetable stock, heated
Hot water, to cover

Toasted Israeli Couscous Salad with Summer Vegetables

(A recipe from our Executive Chef)

Directions

In a small bowl, whisk together the vinegar, mustard and garlic, slowly add the olive oil and whisk until combined. Season with salt and pepper. Pour 1/2 the marinade over the vegetables and let sit at room temperature for 20 minutes. Preheat the grill. Remove the vegetables from the marinade and grill the vegetables until just cooked through. Cut the zucchini and peppers into 1/2-inch pieces, cut the tomatoes in half. Heat the olive oil over medium-high heat, add the couscous and toast until lightly golden brown. Cover the couscous with the hot stock and hot water and bring to a boil, cook until al dente and drain well. Place in a large serving bowl, add the grilled vegetables and herbs and toss with the remaining vinaigrette. Serve at room temperature.



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 SPRING AND SUMMER HOLIDAY HOURS

Main Dining Room Closed

Memorial Day - May 27, 2019

Independence Day - July 4, 2019

Labor Day - September 2, 2019

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