

# Culinary Promise



At Belmont County Club our culinary team prides itself on individually creating every item of your meal by hand. Over the past 20 years we have built strong relationships with the areas best vendors who source the highest quality ingredients in the market.

- Our beef is USDA graded PRIME and aged for a minimum of 30 days
- Our chicken is all natural, antibiotic free and humanely raised
- Our fish is hand selected daily from small day boats on Boston's fish pier

Every ingredient that we use is the same quality as the 5 star hotels and restaurants throughout Boston. By crafting our food by hand we are able to customize our menus to your specific event, creating a truly individual experience for you and your guests.



**Andrew Coleman**



**Ricardo Pacheco**



**Evan Worona**



**Caryl Nansel**

**Andrew Coleman, General Manager-** A graduate from the Culinary Institute of America, Andrew has been an integral team member at The Broadmoor Hotel, Ritz Carlton Hotel Boston, MET Bar and Grille, Harvard Business School, Google Boston, and the Bravo Restaurant. Prior to becoming the General Manager, Andrew was the Executive Chef for over 8 years. His extensive Culinary background adds to his abilities to help create a moment you will never forget.

**Ricardo Pacheco, Executive Chef-** Heads the Culinary and Food and Beverage operation. Ricardo has a versatile background from the Museum of Fine Arts and many influences from around the world, that mold his culinary vision.

**Evan Worona, Pastry Chef-** A graduate from Johnson and Wales University and is Belmont's Executive Pastry Chef. His refined handmade desserts have been a cornerstone of Belmont premium foodservice for six seasons.

**Caryl Nansel, Private Events Manager-** Caryl has been working as a Wedding Coordinator & Catering/Events Manager on the North Shore and Greater Boston area since the late 1990's. A natural born planner, Caryl is passionate about her profession, becoming personally invested in each event that she plans and executes.

*We could not have been happier about having our wedding reception at BCC last weekend! They did an AMAZING job with a best-in-class wedding coordinator, a top-notch chef, high-end service, and a stunning venue. We enjoyed every minute of our special day and didn't have to worry about a thing. Caryl and the rest of the staff were extremely professional, thoughtful, and regularly went way ABOVE AND BEYOND. Between an unbeatable venue and getting to work with Caryl, BCC was the absolute perfect wedding venue and we would highly recommend anyone searching for a wedding venue check it out...*

NOTE FROM THE BRIDE  
(9/30/17)