



Canasawacta Country Club Weddings

261 County Road 44n
Norwich, NY 13815

Congratulations and Welcome!!

We are pleased that you have considered us to host your ceremony and reception. The Canasawacta Country Club has been a beautiful site for wedding receptions for over 50 years. Owned and operated by the Carson Family since 1985, we feel that wedding receptions are our specialty. Our wedding coordinator Heather McShane has handled hundreds of receptions of all types and sizes. The many details involved can make any couple nervous, you may rest assured, if your reception is at the County Club, all of the arrangements will be taken care of for you. The guest book, gift table, name cards, favors, table numbers, will all be attractively displayed in our beautiful banquet setting

Club Fees

- \$2500 Facility Fee
 - Includes five hours for dinner and reception
 - Four complimentary greens fees for bridal party
- \$350 Thirty Minute Ceremony Fee
 - Indoor or Outdoor
 - includes archway and chairs
- Additional Rental Fee past the five hour reserved time: \$300/Hour

Service Fees

- Gratuity 20%
- New York State and Local Sales Taxes 8%

Event Setup

All decorations must be approved by Canasawacta Country Club and must meet the Town of Norwich's fire and code requirements.

Plenty of time and access will be given to turn our banquet space into the wedding of your dreams

Included in the club fee, Canasawacta Country Club will provide tables, chairs, chair covers, table cloths, linen napkins and place settings. The floor layout will be determined as the event planning progresses and finalized at the final planning meetings.



This information and menu is subject to change without notice

Wedding Packages

Gold

\$65/Person

Charcuterie Station
Additional Stationary
Five Passed Hors D'Oeuvres
Two Course Plated Dinner
Prosecco Toast
Non-Alcoholic Beverages
Coffee & Tea station



Silver

\$55/Person

Charcuterie Station
Three Passed Hors D'Oeuvres
Two Course Plated Dinner
Sparkling Wine Toast
Non-Alcoholic Beverages
Coffee & Tea Station

Buffet

\$49/Person

Choice of: One Salad
Dinner Rolls with Butter
Choice of: Three Mains
Choice of : Three Sides
Sparkling Wine Toast
Non-Alcoholic Beverages
Coffee & Tea Station

Alcohol Packages

Four Hours Full Open Bar Reception \$25/Person
Four Hours Wine & Beer Open Bar Reception \$19/Person



Shrimp Cocktail

Served with cocktail sauce

Charcuterie

Variety of meats & cheeses, crackers, grapes, crackers, spreads, nuts, pickles & olives

Vegetable & Fruit

Served with house-made dips

Spinach Artichoke Dip Plate

Served with warm tortilla chips



Cream Puff Bites

*Choose two: Vermont Chicken Salad, Egg Salad, Ham Salad, *Lobster salad (+3/Person)**

Antipasto Skewers

Ham, salami, pepperoni, mozzarella, basil, tomato, olive

Caprese Skewers

Mozzarella, tomato, basil drizzled with balsamic reduction

Bruschetta Crostini

Crostini topped with mozzarella, bruschetta and balsamic drizzle

Cucumber & Lox

Cucumber, cream cheese and lox

Scallop Ceviche

Marinated scallop garnished with arugula

Gazpacho Shooter

Tangy cucumber and tomato soup served chilled

Melon & Prosciutto Skewers

Honeydew melon, prosciutto

Shrimp & Avocado

Served in a phyllo cup, garnished with black sesame seeds



Hot Hors D'Oeuvres

Crab Cakes

House-made with jumbo lump

Bacon Wrapped Shrimp

Jumbo shrimp wrapped with bacon

Stuffed Mushrooms

Choice of: Crab stuffing, sausage and bleu, pesto with fresh mozz

Raspberry Brie phyllo Cup

Raspberry and brie in phyllo dough cup

Duck Rangoon

Bacon, Duck, corn, cream cheese

Soup Shooters

Choice of: Clam Chowder, Lobster Bisque, Tomato Bisque

Tuscan Crostini

Crostini topped with pesto, goat cheese and roasted tomato

Meatballs

House made Italian meatballs served with red sauce

French Dip Crostini

Crostini topped with shaved beef, caramelized onions and Swiss cheese

Sliders

Choice of: Bacon cheeseburger or Fried chipotle chicken

Bacon Wrapped Scallops

Sea scallops wrapped with bacon

Spanikopita

Spinach and feta cheese wrapped in phyllo dough



Salad Course

Choose One

Caesar Salad

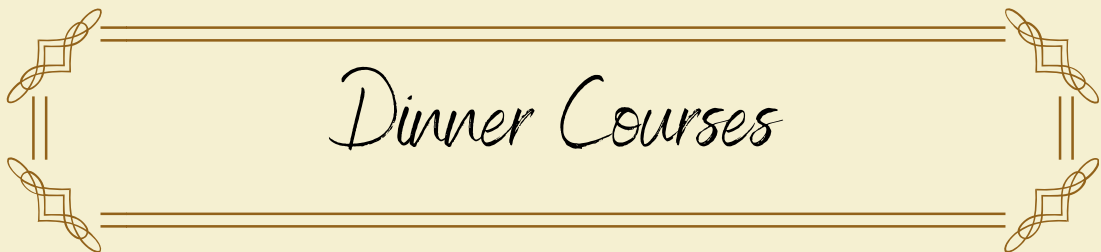
Romaine, parmesan cheese, croutons

Mixed Greens

Spinach, lettuce, tomato, bleu cheese, apple, cranberry, croutons

Garden Salad

Mixed greens, cucumber, tomato, carrot, croutons



Dinner Courses

Choose Two

Salmon Risotto

Wild caught salmon served over risotto with sautéed spinach, and beurre blanc

Lemon Garlic Chicken

Served with mashed potatoes, grilled asparagus and a creamy lemon garlic caper sauce

Chicken Cordon Bleu

Panko coated stuffed chicken breast with swiss and ham, served with mashed potatoes, grilled asparagus and a Dijon cream sauce

Beef Filet

Served with mashed potatoes, grilled asparagus, and beef demi glaze


Crab Stuffed Portobello

Portobello cap stuffed with crab served over a quinoa pilaf and sauteed spinach

Pork Chop

Served with a sweet potato mash, topped with a cranberry chutney

Vegan/vegetarian options are available by request



Buffet Spread



Salads

Choose One

Caesar

*Romaine, parmesan
cheese, croutons*

Mixed Greens

*Spinach, Lettuce, tomato, bleu
cheese, apple, cranberry,
croutons*

Garden Salad

*Mixed greens, cucumber,
tomato, carrot, croutons*



Hot Stations

Choose Three

Carving station set up additional \$150

Prime Rib

Spiral Ham

Roasted Turkey

Roasted Pork Loin

Chicken Cordon Bleu

London Broil

Chicken Madeira

Lemon Garlic Chicken

Crab Stuffed Sole

Baked Haddock Pangrattato



Sides

Choose Three

Roasted Potato Fingerlings

Rice Pilaf

Cranberry Appl Stuffing

Roasted Vegetable Medley

Mashed Potatoes with Gravy

Glazed Heirloom Carrots

Asparagus

Brussel Sprouts

Pasta Primavera

Macaroni & Cheese

Pasta with Sauce

Red | Alfredo | Butter