

Owasco Country Club



WEDDINGS AT OWASCO COUNTRY CLUB

Thank you for considering Owasco Country Club for your wedding celebration.

At H&J Hospitality, we have a passion for service. Our professional, attentive staff will go above and

beyond to make sure your event runs smoothly and that no detail is overlooked. We strive to make every

customer feel unique and special; therefore, your reception is designed specifically for you.

From the first phone call to the last dance, we're equipped to make sure your event is simply flawless.

INCLUDED IN ALL PACKAGES

Dedicated on-site wedding coordinator

Personalized service for you and your bridal party

Access to community and vendor discounts

Five hours of reception time

Setup of your reception accessories (place cards, favors, guestbook)

Cake cutting and dessert station attendance

Champagne toast

Assorted sodas and juices

Coffee and herbal tea selection

Standard white or ivory table linens

Choice of standard napkins

China, glassware and flatware service

CELEBRATION WEDDING PACKAGE

COCKTAIL HOUR

Meat and Cheese Board *Imported & Domestic Cheeses, Cured Meats, Roasted Red Peppers, Assorted Olives*
Vegetable Crudités Display *An assortment of raw vegetables served with ranch dressing and hummus*

BUFFET DINNER

Mixed-Green Salad *served with Italian and Ranch dressing* or Traditional Caesar Salad

Includes choice of: Asparagus, Grape Tomato and Red Onion Salad, Roasted Butternut Squash Salad, or Cajun Black Bean and Corn Salad

Selection of Two Entrées

Grilled Chicken Breast *with artichokes, sun dried tomatoes, shitake mushrooms, and lemon white wine sauce*
Lemon-Herb Chicken *with a fresh dill beurre-blanc*
Roasted Pork Loin *with an apricot chipotle glaze*
Pork Loin *stuffed with an apple and pancetta stuffing, served with a shallot rosemary au jus*
Prime Rib Carving Station *with a peppercorn demi-glaze or bordelaise sauce*carving fee applies**
Petit Filet of Sirloin *grilled and served with wild mushroom demi-glaze*
Buttercrumb Cod *breaded and baked with butter*
Grilled Salmon *with mango and dried cranberry compote*
Roulade of Sole *stuffed with lobster, served with a lobster cream reduction*
Eggplant Rollatini *topped with our homemade marinara sauce*

Choice of: Garlic Mashed Potatoes, Rosemary Roasted Red Potatoes, Long Grain Wild Rice, Savory Rice Pilaf,
Penne Pasta with Pomodoro Sauce or Bowtie Pasta with Pesto Cream

Choice of: Signature Vegetable Medley, Honey-Dill Baby Carrots, Green Bean Almondine

Harvest Artisan Rolls and Butter

\$46

ALL PRICES ARE LISTED PER PERSON AND SUBJECT TO STATE SALES TAX AND 20% SERVICE CHARGE.
PRICES EFFECTIVE THRU DECEMBER 2016.

ELEGANCE WEDDING PACKAGE

COCKTAIL HOUR

Meat and Cheese Board: *Imported & Domestic Cheeses, Cured Meats, Roasted Red Peppers, Assorted Olives*
Dip Selection: *Spinach and artichoke dip, bruschetta mix, olive tapenade and roasted red pepper hummus, served with fresh veggies, toasted crostini and pita chips, or Hot shrimp scampi dip*

FAMILY-STYLE DINNER

Choice of Salad: *individually plated*

Mixed-Green Salad *served with traditional garden vegetables*

Spinach and Strawberry Salad *spinach, strawberries, pecans, crumbled bacon, red onion with chipotle bacon vinaigrette*

Spring Green Salad *with red onion, goat cheese, cucumber and sliced almonds*

Watermelon, Feta, and Arugula Salad

Contemporary Wedge Salad *center cut iceberg lettuce, blue cheese crumble, bacon, red onion, chipotle bacon vinaigrette*

Seasonal Salad *a seasonally inspired salad based on your event date, please ask a sales manager for details*

Apple Trio Mixed Green Salad *mixed greens, apples, almonds, crumbled feta, pomegranate vinaigrette*

Dressing Choices: House apple cider vinaigrette, balsamic vinaigrette, ranch, blue cheese or lite raspberry

Selection of Two Family-Style Entrees

Chicken Caprese *chicken breast, tomato, mozzarella, basil, beurre-blanc*

Lemon-Herb Chicken *with a fresh dill beurre-blanc*

Roasted Pork Medallions *breaded pork medallions, fresh rosemary, and pineapple raisin compote*

Cut Pork Loin *stuffed with an apple and pancetta stuffing, served with a shallot rosemary au jus*

Filet of Sirloin *with choice of sauce*

Buttercrumb Cod *breaded and baked with butter*

Chili Garlic BBQ Salmon *grilled salmon with sweet chili garlic bbq sauce*

Roulade of Sole *stuffed with lobster, served with a lobster cream reduction*

Eggplant Rollatini *topped with our homemade tomato sauce*

Choice of: Creamy Risotto *with Vodka Cream Sauce*, Penne *with Marinara Sauce*, or Cavatappi Pasta *with smoked Gouda-alfredo sauce*

Choice of: Garlic Mashed Potatoes, Jasmine Rice *with diced tomatoes, black olives, roasted corn and creamy chicken reduction*, Rosemary Roasted Potatoes, Savory Rice Pilaf, Long Grain Wild Rice, or Pearl Couscous *with Wild Mushrooms*

Choice of: Signature Vegetable Medley, Honey-Dill Baby Carrots, Green Bean Almondine, Roasted Root Vegetable Stuffing *with gravy*

Harvest Artisan Rolls and butter

\$57

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TIMELESS WEDDING PACKAGE

COCKTAIL HOUR

Meat and Cheese Board *Imported & Domestic Cheeses, Cured Meats, Roasted Red Peppers, Assorted Olives*
Dip Selection *Spinach and artichoke dip, bruschetta mix, olive tapenade and roasted red pepper hummus,*
served with fresh veggies, toasted crostini and pita chips or Hot shrimp scampi dip

Selection of two butler-passed hors d' oeuvres

Blue Cheese, Walnut & Pear Crostini
Goat Cheese and Pesto Bruschetta
Stuffed Mushrooms *with sausage asiago*
Shrimp Scampi Stuffed Mushroom Caps
Traditional Greek Spanakopita
Lemongrass Chicken Pot Stickers
Apple & Blue Cheese Chutney on Toasted Baguette
Potato Gruyere Tartlet *caramelized onion, asiago, and bacon spread*
on a baguette

Edamame Fried Dumplings
Southwest Chicken Eggrolls
Mini Quiche
Crab Stuffed Mushroom Caps
Empanads-beef, pork, or vegetable
Tomato, Mozzarella, Prosciutto on Garlic Baguette
Fig, Walnut and Brie Tartlet

Choice of one Salad or Soup:

Traditional Caesar Salad, Mixed-Green, Spring Green Salad, Contemporary Wedge Salad,
Seasonally inspired salad, Seasonally inspired soup

PLATED DINNER

Selection of two entrees and one vegetarian selection for your guests to choose from
Entrée choices must be listed on your response cards. Extra choices are an additional \$6 per person

Entrée Choices (choose two)

Stuffed Chicken Saltimbocca *served with Chardonnay chicken supreme sauce*
Lobster Stuffed Chicken *served with cardinal sauce*
Roasted Pork Medallions *breaded pork medallions, fresh rosemary, and pineapple raisin compote*
Filet Mignon *served with choice of sauce*
Roulade of Sole *stuffed with lobster, served with a lobster cream reduction*
Tuscan Grilled Flank Steak *topped with house made tomato bruschetta*

Vegetarian Selections (choose one)

Wild Mushroom and Shallot Tart *puff pastry topped with wild mushrooms, shallots and Gruyère cheese*
Stuffed Portabella *Quinoa and Israeli Cous Cous stuffed with Tomato-Basil coulis*
Eggplant Rollatini *with pomodoro sauce*

Choice of Vegetable and Starch to accompany all entrees (choose one of each):

Vegetable Options: Signature Vegetable Medley, Honey-Dill Baby Carrots, Green Bean Almondine
Starch Options: Garlic Mashed Potatoes, Rosemary Roasted Potatoes, Savory Rice Pilaf or Long Grain Wild Rice

Harvest Artisan Rolls and butter

\$70

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BAR PACKAGES

A thoughtful and vibrant beverage service is important for a stellar event. We've designed bar packages for every budget and take pride in offering a wide selection. If you don't see something here that meets your tastes, please contact us for a personalized option.

CLASSIC

The most popular option

Labatt Blue & Bud Light Draft

Choice of Two Bottled Beers: Budweiser, Miller Lite, Sam Adams, Blue Moon, Corona or Yuengling

Selections of Three Wines:

Blackstone Cabernet, Blackstone Merlot, Toasted Head Chardonnay, Yellow Tail Chardonnay, Ecco Domani Pinot Grigio, Chateau Ste. Michelle Riesling, Sutter Home White Zinfandel

Call Spirits: New Amsterdam Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin, Dewar's Scotch, Jack Daniels Whiskey, and Jim Beam Bourbon

Assorted Mixers

<i>Full Bar:</i>	5 hours \$30.00	1 Hour \$15.00 <i>additional hours, \$4.50/each</i>
<i>Beer and Wine Only:</i>	5 Hours \$22.50	1 Hour \$11.25 <i>additional hours, \$3.25/each</i>

HOUSE

As our most economical option, personalized options are not available.

Domestic Beer & House Pour Wines

Call Spirits: New Amsterdam Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin, Dewar's Scotch, Jack Daniels Whiskey, and Jim Beam Bourbon

Assorted Mixers

<i>Full Bar:</i>	5 Hours \$20.50	1 Hour \$10.25 <i>additional hours, \$3.00/each</i>
<i>Beer and Wine Only:</i>	5 Hours \$16.50	1 Hour \$8.25 <i>additional hours, \$2.50/each</i>

DESIGN-YOUR-OWN

Have a favorite craft brew or local wine? Looking to incorporate your heritage in your beverage service? This is the package for you!!

Your choice of two draft beers and two bottled beers or three bottled beers*

Your choice of three wines*

Call Spirits: New Amsterdam Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin, Dewar's Scotch, Jack Daniels Whiskey, and Jim Beam Bourbon

Premium Spirits Package: Grey Goose Vodka, Jameson Irish Whiskey, Captain Morgan Spiced Rum, Malibu Coconut Rum

Assorted Mixers

**Some restrictions apply, please ask your Sales Manager for details*

Package begins at

<i>Full Bar:</i>	5 Hours \$36.00	1 Hour \$18.00 <i>additional hours, \$5.50/each</i>
<i>Beer and Wine Only:</i>	5 Hours \$30.00	1 Hour \$15.00 <i>additional hours, \$3.00/each</i>

BAR PACKAGES

continued

CASH & CONSUMPTION BARS

If an open bar package isn't the right fit for your event, we're happy to set up a cash or consumption bar for your guests. Personalized options are not available with cash or consumption bars. Consumption bars require a credit card with prior approval.

Setup Fee: \$350 per bar
Drink Prices: Wine \$6, Beer \$5, Spirits \$6

BEVERAGE SERVICE ENHANCEMENTS

Whiskey & Scotch Tasting Station

Limited to an hour and a half of service.

Pricing includes one bottle of each of the following, rocks and snifter glassware

Jameson Irish Whiskey, Knob Creek Bourbon Whiskey,
J&B Blended Scotch, Glenlivet Single Malt Scotch, Macallan Single Malt Scotch
\$750

After-Dinner Package

Available at the bar or as a stand-alone station, these after-dinner selections offer the perfect night-cap.

Pricing includes one bottle of each of the following:

Grand Marnier, Kahlua, Courvoisier VSOP, Bailey's Irish Cream, Disaronno Amaretto
\$500

Premium Spirits Package

Add the following spirits to your full-bar package. Priced per person.

Grey Goose Vodka, Jameson Irish Whiskey, Captain Morgan Spiced Rum, Malibu Coconut Rum
5 Hours \$7.00 4 Hours \$5.50 1 Hour \$3.50

SIGNATURE DRINKS

Whether you have a recipe in mind or would like us to create one for you, signature cocktails are a fun and delicious way to add a personal touch to your reception. Our service staff can welcome your guests with your drink of choice starting at \$2.50 per person. Specialty glassware is additional.

BAR POLICIES

No outside alcohol may be brought onto the property!! As a licensed premise, Owasco Country Club/H&J Hospitality, is required to request proper identification of any person of questionable age and refuse alcoholic beverages to any person underage or who, in our judgment, appears to be intoxicated. H&J Hospitality does not serve alcoholic shots or any alcoholic beverage with more than two alcoholic components.

GENERAL INFORMATION

Menus

This is just a sampling of our current wedding packages and menus, serving as a guideline when planning your event. Please keep in mind that we can also develop custom menus and packages based on your tastes and budget.

Deposit and Payments

A non-refundable deposit equal to the facility fee(s) is required when you book your event. Additional payments will be due six months and three months prior to your reception. These payments will be equal to 25% of the estimated charges. For events booked within six-months of the date an alternative payment schedule will be arranged. Once your food and beverage selections are made, your Catering and Sales Manager will provide you with a more detailed payment schedule. Final payment is due seven business days prior to your reception; payable only by certified/cashier's check or credit card. Personal checks are accepted for deposits only and a \$50 returned check fee will be charged on checks returned by your bank.

Cancellations

All deposits are non-refundable. In the event of a cancellation, advance payments will only be returned if your date and time are able to be re-booked by another party of equal or greater value.

Planning Schedule

Menu selection and planning can begin at any time, however the six months prior to your reception is recommended. Before this time, all package information and pricing is subject to change. All vendor arrangements should be finalized no later than two months prior to your event. Your Catering and Sales Manager will need a list of all your vendors complete with phone numbers and contact. Your banquet event order (BEO) detailing your final menu, beverage choices, linen selections, timeline, etc... is due thirty (30) days prior to your event. Your guaranteed count is due two weeks before the event at which time your Catering and Sales Manager will generate your final invoice and prepare your final BEO and layout for your signature. Should your actual count exceed your guaranteed count, you will receive an additional invoice at the conclusion of the event, with payment due immediately. A 5% surcharge will be applied to all invoices with an outstanding balance following the event date.

Event Timing

All receptions are limited to five hours and must end by 12am (midnight). An additional hour for clean-up and collection of your personal items is included in your facility fee. Vendors and those needing access for setup and/or decoration purposes will be granted access two-hours before your scheduled start time. Additional hours are subject to availability at the following rates: Upper Dining Room (\$50/hr), Ballroom(\$100/hr), Lawn/Tent (\$200/hr) Additional charges may apply.

Decorations & Setup

All decorations require prior approval. No decorations of any kind may be attached on the inside or outside of the building, specifically no staples, nails, tape or the like, without H&J Hospitality's written permission. Only floating and/or contained candles are permitted. No balloons unless securely attached to a rigid display. Confetti and confetti-like products are not permitted indoors or outdoors. Bubbles are not permitted indoors. Unless prior arrangements are made, ALL PERSONAL ITEMS/DECORATIONS MUST BE COLLECTED AT THE CONCLUSION OF THE EVENT. No motor vehicles are to be driven on the lawn or sidewalk. All vendors needing access to the rented area must make prior arrangements with H&J Hospitality, Inc. No pets shall be allowed. All glass containers must be restricted to the building. Setup and tear down of any event needs to be completed within the contracted time period. Setup and tear down are not permitted on days adjacent to the event unless approved by H&J Hospitality, Inc.

Outside Food or Beverage

All food and beverage arrangements are subject to applicable sales tax and a 20% service-charge. No outside food or beverage is allowed to be brought into the Building, with the exemption of wedding cakes and/or desserts from a licensed bakery. Bakeries must supply H&J Hospitality with their current NYS Health Permits and a copy of their liability insurance policy. Food items leftover after all guests in attendance have been served and the service time agreed upon has been fulfilled will be taken away with us at clean-up. Because of health and safety regulations, and variables in maintaining safe temperatures and storage of food items, extra food cannot be packaged and taken off-premises. There will be no exceptions to this policy.

Liability

H&J Hospitality, Inc. will not be held liable for any loss or damages to the customers' or their guests' property left on the premises prior to, during or following a function. The customer assumes full responsibility for the conduct of all persons in attendance of the event and for any damages incurred by H&J Hospitality or its employees as a result of misconduct and agrees to pay for all charges for repairs and/or replacement of damaged property. Guests found to be disruptive or abusive may be asked to leave. Damages and cleaning over and above normal circumstances are your responsibility and appropriate charges will be added.

FACILITY RATES & MINIMUMS

Facility / Room Charges

Each room requires its own facility charge- included in the facility charge is the following:

- Eight hours of room access (*to include vendor setup/ breakdown*)
- Standard linen rental expense (*specialty linens require additional time and five hours of reception time charges*)
- Use of tables and chairs
- Complimentary parking for your guests.
- Room setup and breakdown
- China, Glassware and Flatware

<i>Rooms Available (rooms may be combined)</i>	<i>Maximum Capacity</i>	<i>Facility Fee* (waived for members)</i>	<i>Food & Beverage Minimum</i>	<i>Additional Notes</i>
Upper Dining Room (excluding Fridays)	30 (with buffet)/ 40 (no buffet)	\$100	\$900	
Ballroom	120 (with buffet)/150 (no buffet)	\$500	\$3600	Includes Patio
Front Patio				
Lawn	200 (tent)/up to 350 - <u>add'l</u> fee applies	\$2500	\$8500	Includes Ballroom and Patio, tent (40x80), tent walls, furniture, dance floor (15x16), perimeter lighting

ON-SITE CEREMONIES

Ceremony Fees

We offer on-site ceremonies on a first-come, first-served basis. Ceremonies are scheduled at 2pm or 5pm depending on availability. Our service team will setup and breakdown the ceremony area and we will also provide a dedicated Ceremony Coordinator that will:

- Meet with you to discuss your ceremony details
- Schedule and attend your rehearsal
- Setup your ceremony accessories (*unity candle, programs, bubbles*) according to your wishes
- Accept vendor deliveries
- Send everyone down the aisle
- Greet your guests as they arrive
- Setup and breakdown of building chairs
- Arrange for Tent Rental, if necessary (*additional charges apply*)
- Coordinate Chair Rental, if necessary (*additional charges apply*)

Please note that some ceremony locations are only available as weather permits. Rain plans need to be discussed with your sales manager in advance. If rain is in the forecast the manager on duty will make the decision as to the specific location for the ceremony. This decision will be made two hours prior to the start of the ceremony.

COMMUNITY PARTNERS

We've partnered with the following businesses to offer discounts or special packages for couples celebrating at the Building. Please consider their services when planning the various aspects of your wedding. Check back often as we'll update the list as more partnerships are formed.

MUSIC & ENTERTAINMENT

• RD Entertainment

Disc Jockey & Up-lighting Designs

www.rdedj.com

Contact: Rocko Dorsey (315) 345-1283 rocko@rdedj.com

\$50 off a five-hour reception package or \$100 off a five-hour reception and ceremony service

ANCILLARY EVENTS

(bridal showers, rehearsal & welcome dinners, post-wedding brunches, etc...)

•Springside Inn

Banquets & Dining

www.springsideinn.com

Contact: Jocelyn Evans(315) 252-7247 sales@springside.com

Discounted Banquet Room Rentals: \$150 off The Point, \$50 off the Terrace Room, \$50 off Oak & Vine

ACCOMMODATIONS

•Holiday Inn Finger Lakes Region

Contact: Carrie Mann (315) 253-4531 ext. 2121

15% off of the published "Best Flex," rate for room blocks of 10 or more. Subject to availability

•Springside Inn Country Inn & Bridal Suites

www.springsideinn.com

Contact: Jocelyn Evans(315) 252-7247 sales@springside.com

Two complimentary drink coupons for Oak & Vine at check-in

SPA & BEAUTY

•M.O.D Make-up on Demand

Bridal Hair & Makeup

Contacts: Kris Kellogg- Makeup Artist: (315) 406-5787, Danielle Kellogg- Hairstylist: (315) 515-1050

10% discount for Owasco Country Club brides

PHOTOGRAPHY & VIDEOGRAPHY

•East Lake Studios / Douglas Lloyd Photography

www.eastlakestudios.com

Contact: Douglas Lloyd (315) 440-8384 info@eastlakestudios.com

Free custom album for all Owasco Country Club bookings

•J Freeman Photography Wedding & Portrait Photography

www.jfreemanphoto.com

Contact: Jessica Freeman (315) 730-3966

jfreemanphoto@hotmail.com

\$100 off an all-day wedding package

EVENT PLANNERS

•Bella-brations Event

Planning Event Planning & Décor Stylizing

Contact: Ann Crowley (315) 730-7878 bellabrations@yahoo.com

10% off all packages prices. Discounted pricing starts at \$585.

It will be the responsibility of the customer to confirm pricing and availability of services listed. H&J Hospitality cannot be held liable for any incorrect information listed in this document