



Weddings at Owasco Country Club

Thank you for considering Owasco Country Club for your wedding celebration. We have a beautiful facility and with unmatched views of Owasco Lake. Your memories of the ceremony and/or reception will be cherished for a lifetime.



OWASCO COUNTRY CLUB

CONTACT

PHONE:
315-252-3580

WEBSITE:
www.owascocountryclub.com

EMAIL:
info@owascocountryclub.com

We are happy to schedule a site-visit at your convenience and please feel welcome to ask any and all questions you may have.

Initials _____

GALA WEDDING PACKAGE - \$65

Buffet or Stations - Our buffet style reception is one in which all food is served from a single designated area, and guests by table are invited up to choose from any of the dishes that they would like. Food stations are best described as a group of mini-buffets placed throughout the reception area, allowing your guests the opportunity to walk around, drink and spark up conversation in between plates. The Gala Package includes 2 entree's and 2 sides along with bread or rolls and side salad.

CELEBRATION WEDDING PACKAGE - \$79

Family-Style Dinner- Family style service lies between a plated meal and a buffet. Our staff will bring a delicious selection to each table but instead of individually plated meals, we serve hearty, beautifully curated platters that guests can pass around their tables, as if they were sitting down to a family meal at home. The Gala Package includes 2 entree's and 3 sides along with bread or rolls and side salad.

GRANDEUR WEDDING PACKAGE - \$95

Plated Dinner- Our plated meal services are perfect for formal receptions and offer a more elevated, elegant experience. Our waitstaff delivers plated meals directly to your seated guests guaranteeing that all are served in an efficient manner. The Grandeur Package includes 3 entree's and 3 sides along with bread or rolls and side salad.

Enhancements- prices vary

Each of our packages may be further customized with additional sides, drinks or appetizers chosen from the following selections;

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ENTREE SELECTIONS

Chicken Entrées

Herb Roasted Chicken-basted in a Garlic Herb Butter made with Garlic Sage, Parsley, Lemon, and a hint of White Wine.

Chicken Piccata - lightly Floured Chicken sautéed in Butter, simmered with a Citrusy Lemon-butter Pan Sauce garnished with Capers and Parsley.

Chicken Franciase - Tender Chicken Cutlets sautéed served with Lemon Parmesan Sauce.

Chicken Parmesan- Tender Crusted Chicken, topped with Fresh House-made Marinara and Melted Cheese.

Chicken Alfredo- Penne Pasta and Tender Chicken are tossed in a Creamy Alfredo Cheese Sauce.

Coq au Vin Blanc (Chicken in White Wine) - succulent chicken with cremini mushrooms braised in white wine and a splash of cream.

Chicken Lombardy - A play on traditional chicken marsala. Pan seared chicken and mushroom Marsala with wine sauce and mozzarella cheese.

Chicken Florentine - Lightly floured chicken cutlets pan seared until golden brown then simmered in a creamy garlic parmesan sauce with spinach, tomatoes and mushrooms.

Pork Entrées

Pork Saltimbocca - Tender juicy and delicious pork tenderloin layered with prsciutto and fresh sage leaves, bathed in buttery, lemon sauce.

House Smoked Pulled Pork- Pork Butt, Seasoned with our own Spice Blend, and Smoked low and slow.

Roasted Pork Tenderloin- slow roasted tenderloin paired with Balsamic, Dijon and fresh Thyme.

Ham- Brown Sugar Glazed.

Grandma Lee's, Zesty Sausage and Meatballs- a flavorful dish simmered in a lightly Spicy Red Sauce with Peppers and Onions.

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ENTREE SELECTIONS Cont'd

Pasta Entrées

Baked Penne- Italian Marinara, and Fresh Basil with loads of Mozzarella makes for the ultimate in Italian Casserole dish

Stuffed Shells- A classic dish, Stuffed Shells made with flavorful Three Cheese Ricotta filling and House-made Marinara Sauce.

Fettuccine Alfredo- made with a Garlic-infused Rich and Creamy Parmesan Cheese Sauce tossed in Pasta.

Pasta with Red Sauce- A Deep Rich Tomato Sauce served with your choice of Pasta, Chef Rose grew up with this Sauce recipe and she credits her Grandma Lee for teaching her!

Lasagna- the ultimate Italian Comfort Food! This classic dish includes layers of Noodles, Hearty Red Sauce, Creamy Ricotta Blend, and Mozzarella Cheese baked to hot, gooey deliciousness.

Penne with Vodka Sauce- our house marinara sauce becomes creamier and more delicious with the addition of butter, cream, and Parmesan cheese. And, of course, a splash vodka.

Beef Entrées

Beef Sirloin Roast- Garlic and Herb Seasoned Sirloin of Beef Slow Roasted, and sliced thin served in a Rich Brown Gravy.

*Prime Rib- melt in your mouth tender and juicy Prime Rib seasoned with Fresh Garlic, Herbs and Spices cooked to a medium rare -
add \$7.00 pp

Beef Bourguignon - A hearty, flavorful and tender beef, mixed with crispy bacon, tender shallots and bites of slow cooked carrots, bathed in a rich red wine sauce.

Braised Beef- Tender Beef and Vegetables slow simmered in a Rich Beef Gravy

Initials_____

ENTREE SELECTIONS Cont'd

Italian Beef Bracirole- Tender strips of Beef rolled together with Parmesan Cheese, Fresh Parsley and Seasoned Bread Crumbs braised in a Rich Tomato Sauce.

Seafood Entrées

Pan Roasted Salmon with a choice of Sauce: A Creamy Lemon Dill Sauce Honey Mustard Sauce Teriyaki Sauce Creamy Garlic Tuscan Sauce w/ Spinach and Tomatoes

Haddock choices: New England Style Haddock Baked and topped with Buttery Ritz Crackers, fresh Lemon Juice and Butter. Traditional Baked Haddock with White Wine Lemon Garlic Butter Sauce.

Shrimp Scampi Alfredo- Pasta and Shrimp that are swimming in an incredible Buttery/Garlicky/Lemony Alfredo Sauce.

*Vegetarian Entrées * indicates Vegan*

Baked Eggplant Parmesan- crispy coated Eggplant slices smothered in Cheese and Marinara.

Vegetarian Black Bean Enchilada Casserole- a simple mix of Black Beans, Corn, Green Chilis, Green Onion, Cilantro, Zucchini, and Sweet Potato. Layered Vegetable Mix between Corn Tortillas and Cheese then smothered in a Red Enchilada Sauce.

Vegetarian Mexican Casserole- Hearty and delicious Casserole that's made with Bell Pepper, Corn, Black Beans, Enchilada Sauce, Cheese, Rice and Veggies.

*Vegetable Lo Main *- a fresh vegetable mix of broccoli, carrots, celery, onions, sweet peppers and cabbage tossed with noodles in a soy, sriracha and hoisin sauces.*

*Veggie Pasta Primavera *- mixed Garden Vegetables tossed with Penne Pasta, served in a sweet Tomato Sauce or Alfredo Sauce.*

Vegetarian Lasagna-Layered Lasagna Noodles with Ricotta Cheese, House Roasted Vegetables in a Marinara Sauce and Mozzarella Cheese.

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ENTREE SELECTIONS Cont'd

Vegetarian Chili- a mixture of Sweet Potato, Butternut Squash & Quinoa three kinds of Beans and Seasonal Vegetables this recipe is packed with good-for-you ingredients and delicious seasonings. You won't miss the meat in this vegetarian dinner.

*Veggie Fried Rice *-this Rice dish is chock full of colorful Vegetables seasoned with Sesame Oil and Soy Sauce.*

Parmesan Polenta with Roasted Vegetables- A simple, cozy Vegetarian dish with Creamy, Buttery Polenta topped with Ratatouille-style Balsamic and Herb-roasted Vegetables.

Enhancements- prices vary

Each of our packages may be further customized with additional sides, appetizers or drinks chosen from the following selections;

Sides (added ala carte at \$4.95 pp)

*Roasted Potatoes
Mashed Potatoes
Seasonal Roasted
Veggie medley
Green Bean Provencal
Mac and Cheese
Fried Rice/ with Veggies
Honey Garlic Roasted Carrots
Risotto
Roasted Asparagus
Parmesan Roasted Potatoes
Wild Rice Pilaf*

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ENHANCEMENTS Cont'd

Hors D'oeuvres and Appetizers (added ala carte at \$4.95 pp)

Cocktail Meatballs- in a choice of BBQ, Marinara, Swedish, Teriyaki or Thai Chili Sauce

Empanada Bites- Chicken, Beef, Pork

Assorted Mini Quiche

Mushroom Cap Stuffed with Italian Sausage topped with Mozzarella Cheese

Mushroom Cap Stuffed with Cheese, Fresh Herbs, and Sun-Dried Tomato

Spanakopita- mini spinach stuffed phyllo triangles

Buffalo chicken wing dip/ with tortilla chips

Rye boat dip / served with breads

Baked Brie puffed pastry or phyllo Cups- with choice of Apples or cranberry, caramelized Onions, and bacon crumble

Hors D'oeuvres and Appetizers (added ala carte at \$7.95 pp)

Seasonal Fresh vegetable crudité presented and served with chef choice of dip

Fruit Display-Seasonal fruit selection delightfully accompanied by a vanilla bean yogurt dip

Cheese Display -An artisanal variety of cheeses served with fine table crackers and fresh grapes artfully displayed

Charcuterie board- seasonally selected and artfully displayed, selection of meats along with cheeses that are paired with different possibilities of nuts, fruits, spreads, mustards, jellies, crackers, breads, olives, and pickles. The board is fully customizable.

Additional Hors D'oeuvres and Appetizers

Mini Crab Cakes - \$125 per 50

Caprice Skewers - \$125 per 50

Scallops Wrapped in Bacon - Market Price

Shrimp with cocktail sauce - \$112.50 per 50

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DESSERTS (added ala carte prices vary)

Cupcakes: Vanilla or Chocolate

Mini Cheesecakes - lemon curd, key lime, cocount cream, or chocolate cream

Chocolate Lava Cake

Easy Creme Brulee

Cookies: Chocolate Chip, S'mores, Double Chocolate or Peanut Butter

Brownies: Chocolate, Blondie, Peanut Butter - Chocolate, S'mores, or Brookies

A Message from Chef: It is our pledge that your Wedding Menu will be well thought out and personalized to fit your needs. We use only the freshest ingredients with a house-made touch. We create selections that are rich with natural flavors and presented uniquely!

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BAR PACKAGES

HOUSE

Domestic Beer and House Wines

Well Spirits: Assorted Mixers

Full Bar: 5 hours \$29 1 Hour \$14.00 add hours \$5 ea.

Beer and Wine only: 5 hours \$22 1 Hour \$10.00 add hours \$4 ea.

CLASSIC

Domestic Beer

Choice of two bottled beers;

Choice of three wines;

Call Spirits: Assorted Mixers

Full Bar: 5 hours \$35 1 Hour \$18.00 add hours \$5 ea.

Beer and Wine only: 5 hours \$27 1 Hour \$13.00 add hours \$4 ea.

DESIGN-YOUR-OWN

Domestic Beer and three bottled;

Choice of three wines;

Premium Spirits; Assorted Mixers

Full Bar: 5 hours \$40 1 Hour \$20.00 add hours \$8 ea.

Beer and Wine only: 5 hours \$35 1 Hour \$16.00 add hours \$6 ea.

CASH & CONSUMPTION BARS

Set-up Fee \$375 per bar

Drink Pricing;

Wine \$7, Domestic Beer \$6, Well Spirits \$7, Call Spirits \$8, Premium Spirits \$10, Craft Beer and Vodka mixes vary

BAR ENHANCEMENTS

Whiskey and Scotch Tasting Station \$750

Ninety minutes of service, includes one bottle of each;

SIGNATURE DRINKS

Whether your favorite or you would like us to create one for you, signature cocktails add a personal touch to your reception. We welcome your guests with your drink of choice (prices vary). Specialty glassware not included.

Bar Policies

No outside alcohol may be brought onto the property. As a licensed premises, Owasco Country Club is required to request proper identification of any person and refuse alcoholic beverage service to any person underage or who, in our judgement, appears to be intoxicated. Alcoholic shots will not be served nor will any beverages with more than two alcoholic components.

General Information

Menus

The menus provided are a sampling of our most popular options covering a variety of price points. We can always develop a custom menu and package based on your taste and budget.

Deposit and Payments

A non-refundable deposit equal to the facility fee(s) is required when booking your event. Additional payments will be due 6 months and 3 months prior to your event. These payments will be equal to 25% of the estimated charges. For events booked within 6 months of the date and alternative schedule will be arranged. Once your food and beverage selections are made you will be provided with a detailed schedule of payments. Final payment is due 7 business days prior to your event payable by cash, check or credit card (credit cards carry a 3.25% processing fee). Returned checks will incur a \$50 returned check fee.

Cancellations

All deposits are non-refundable. In the event of 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.

Scheduling

Menu selection and planning can begin anytime, however 6 months prior to the event is recommended. Prior to 6 months out all pricing is subject to change.

Billing

Your Banquet Event Order (BEO) detailing your final menu, beverage choices, timeline, etc. will be written 30 days prior to the event. The guaranteed count is due 2 weeks prior to the event at which time your final invoice and BEO will be prepared for your signature. Should the actual count exceed the guaranteed count, you will receive an additional invoice at the conclusion with payment due immediately. A 22% service fee will be added to all food and beverage totals. 5% surcharge will be applied to all invoices with outstanding balances following the event date.

Event Timing

All receptions are limited to 5 hours and must end by 12 am (midnight). An additional hour for cleanup and collection of personal items is included in your facility fee. Vendors and those needing access for set-up or decorating

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will be granted access 2 hours before your scheduled start time. Additional hours are available at the following rates;

Upper dining room \$50/hr Ballroom \$120/hr Lawn/Tent \$250/hr

Decorations and Set-up

All decorations require prior approval. No decorations of any kind may be attached to the inside or outside of the building, specifically no staples, nails, tape, glue or the like without written permission from Owasco Country Club. Only contained/floating candles are allowed. No balloons unless securely attached to a rigid display. Confetti or like products (spray string, party poppers, etc) 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 lawns or sidewalks. All vendors needing access to the rented area must make prior arrangements with Owasco Country Club. No pets are allowed. All glass containers are restricted to the building. Setup and tear down must be completed within the contracted time period. Setup and tear down are not permitted on adjacent days without prior approval of Owasco Country Club.

Outside Food and Beverage

All food and beverage provided by Owasco Country Club is subject to sales tax and a 22% service charge. Outside catering is allowed as are outside vendors of Wedding Cakes and or desserts from a licensed bakery. Food items left over after all guests have been served and the service time agreed upon has been fulfilled will be taken away with our staff at clean-up, no exceptions.

Liability

Owasco Country Club will not be held liable for any loss or damage to the customers' or their guests' property left on the premises prior to, during or after the event. The customer assumes full responsibility for the conduct of all persons in attendance and for any damages incurred by Owasco Country Club or its employees as a result of misconduct and agrees to pay for all repairs or replacement of damaged property. Owasco Country Club reserves the right to remove any guests found to be disruptive or abusive. Damages and cleaning over and above normal circumstances will be added to your event charges

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Facility Rates & Minimums

Each room requires its own facility fee - included in the facility charge;

- *Eight hours of room access*
- *Standard Linen rental expense (specialty linens are available at an additional cost)*
- *Tables and chairs*
- *Complimentary parking*
- *Room setup and breakdown*
- *China, Glassware and Flatware*

<i>Room</i>	<i>Maximum Occupancy</i>	<i>Facility Fee O.C.C./ Catered</i>	<i>Food and Beverage Minimum</i>	<i>Notes</i>
<i>Upper Dining</i>	<i>30 w/buffet 40 without</i>	<i>\$150</i>	<i>\$1000</i>	
<i>Ballroom</i>	<i>120 w/buffet 150 without</i>	<i>\$500 / \$1000</i>	<i>\$4000/\$2000</i>	<i>Includes Lakeside Patio</i>
<i>Lawn</i>	<i>200 (tent) - Up to 350 with add'l fees</i>	<i>\$1500/\$2500</i>	<i>\$8000 /\$4000</i>	<i>Includes ballroom and lakeside patio</i>

On-site Ceremonies

Ceremony Fee - \$950

We offer on-site ceremonies on a first come first serve basis.

Please note that some ceremony locations are weather permitting. Rain plans must be discussed in advance. If rain is forecast Owasco Country Club will make the decision as to specific location for the ceremony at least two hours prior to the start of the ceremony.

Initials _____

Wedding Name _____

Date _____

Primary

Contact(s) _____

Phone _____ E-mail _____

Address _____

City _____ State _____ Zip _____

Wedding Planner Name _____

Phone _____ E-Mail _____

Expected Guest Count _____ Guaranteed Count (14days) _____

Meal Package

Includes _____

Bar Package

Includes _____

Qty. of Bars _____

of Hours _____ From _____ To _____

Additional

Comments _____

Additional Set up

Details _____

I have read and agree to all policies and practices outlined in the Weddings
at Owasco County Club event contract.

Signed _____

Date _____