

Corning Country Club

Weddings



2501 Corning Country Club Drive

Corning NY, 14830

607-962-5257

On behalf of the Corning Country Club we would first and foremost like to congratulate you on your engagement. We believe here at the Corning Country Club that your wedding day should be everything you have dreamed it to be. Our wedding packages offer customizable options to help you create the perfect day. With our rolling greens, fairy tale ballroom, and professional staff you are sure to have the wedding of your dreams.

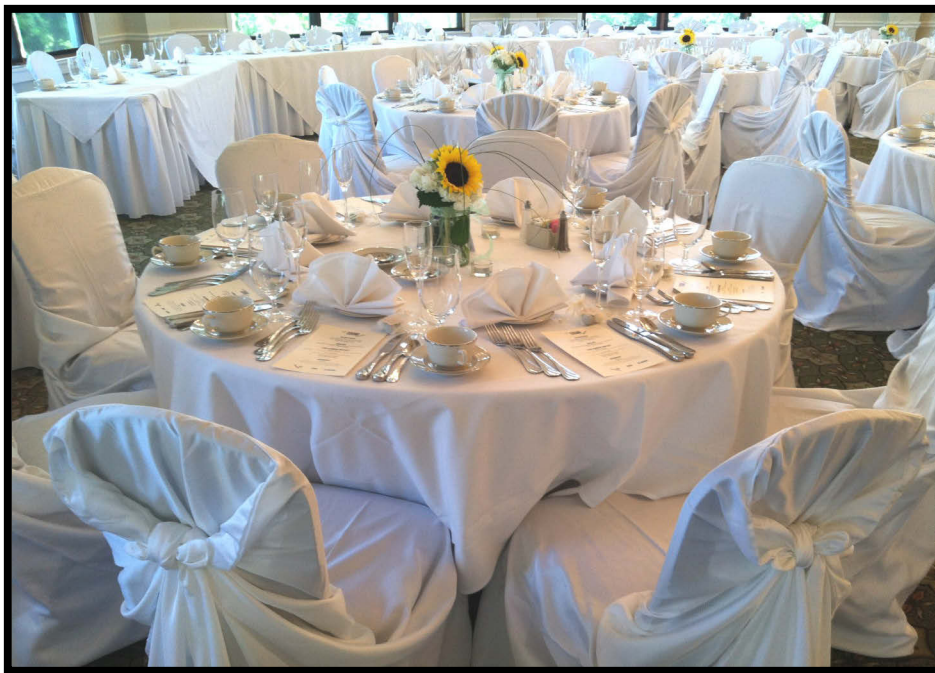
It would be our pleasure to introduce you to our beautiful venue, and answer any questions you may have. For a tour and more information please contact our Wedding Coordinator, Bethany Peris.

Bethany Peris

Food and Beverage Director

Bethany@corningcountryclub.com

607-962-5257



The Ceremony

The Corning Country Club offers a beautiful outdoor venue for an intimate ceremony. Our cozy ceremony with an elegant English Garden feel offers seating for 90 guests, and standing room for 10-15 guests.

Ceremony Fee: \$300



The time of the ceremony is **not** included in the 6 hours for the reception

*All of the Wedding packages at the Corning Country Club include **

- One year Social Membership for the Bride and Groom with No Food Minimums
 - On site Wedding Coordinator
 - Menu Tasting for Bride, Groom and Parents
 - Use of Grounds for 6 hours
 - Use of Ball room for up to 200 guests
 - Choice of White, Black, or Cream Table Linen
 - Choice of Napkin Color Based on Availability
 - Chair Covers (white only)
 - Use of our Mirrors, Votive Candles, & Vases
 - Cheese & Cracker Display
 - Champagne Toast for All Guests
 - Cake Cutting & Serving Utensils
 - Coffee & Tea service After Dinner
- Additional Meal for the Bride and Groom at the End of the Evening
 - 10% off Rehearsal Dinner at the Country Club

*Estate Fee applies-see "Terms & Conditions" for more information

Cocktail Hour

- Roasted Red Pepper Bruschetta, with Garlic Aioli & Shaved Parmesan
 - Sundried Tomato Arancini stuffed with Goat Cheese served with a Pesto Dip on the side
 - Grilled Pineapple Skewers with a Teriyaki Glaze
 - Artichoke & 6 Spice Hummus served with Crostini
 - Melon Skewers served with a Honey Yogurt Dip
- Smoked Pork on a Crostini topped with Bleu Cheese & Apple Slaw
 - Citrus Chicken Skewers a with Chimichurri sauce
 - Sausage & Roasted Tomato Stuffed Mushrooms
 - Cornbread with Chorizo and Cheddar
 - Wild Mushroom Tarts
 - Panko Crusted Crab Cakes with a Celery Seed Remoulade
- Shaved Rib Eye on Potato Cakes with a Horseradish & Chive Cream
 - Fresh Mozzarella, Bruschetta with Pesto Aioli on Crostini
 - Asparagus Puffs with a Hollandaise sauce
 - Pork Potstickers with Sesame Teriyaki
 - Bacon Wrapped Scallops (based on 3 per person)
 - Shrimp & Lime Salsa on a Tortilla Chip
- Black Sesame Seared Ahi on a Wonton Crisp garnished Carrot & Scallion Salad
 - Andouille and Cheddar Stuffed Profiteroles
 - Duck Confit & Berry Jam on Crostini
 - Assorted Miniature Quiche
 - Chicken Quesadilla Cones served with Salsa

Choose 3 for \$10.95 per person

Choose 4 for \$12.95 per person

Choose 5 for \$14.95 per person

Diamond Package

Salad: Choose one

Served with fresh rolls and butter

- Mixed Green Salad
field greens, tomato, carrot, cucumbers, red onion, croutons
- Classic Caesar Salad
hearts of romaine, asiago croutons, shaved pecorino

Entrée: Choose two

- Filet Style Sirloin with a Caramelized Onion Crust
- Dual Colored Vegetable Mélange Ravioli with a Fire Roasted Tomato Sauce
- Spinach, Provolone, and Sundried Tomato Stuffed Chicken, topped with a Chardonnay Cream sauce
- Center Cut Pork Chop with warm Ginger-Granny Smith Apple Chutney
- Chicken with a Wild Mushrooms & Marsala Demi Glace
- Pancetta & Maple Glazed Salmon

Sides: Choose two (one from each grouping)

- Buttermilk Whipped Potatoes/ Thyme Parmesan Scalloped Potatoes/ Rice Pilaf/ Herbed Risotto/ Roasted Red Potatoes
- Steamed Broccoli & Julienned Carrots/ Roasted Garlic Green Beans/ Chef's Seasonal Vegetable Mélange

\$29.95 per person Served

\$32.95 per person Duet Style Entrée or Buffet

Platinum Package

Salad: Choose one

Served with fresh rolls and butter

- Mixed Green Salad
field greens, tomato, carrot, cucumbers, red onion, croutons
- Classic Caesar Salad
hearts of romaine, asiago croutons, shaved pecorino

Entrée: Choose two

- Bacon Wrapped Filet Mignon with a Black Pepper Sauce
- Spinach, Provolone, and Sundried Tomato Stuffed Chicken, topped with a Chardonnay Cream sauce
- Crab & Shrimp Florentine Crusted Haddock
- Seared Duck Breast garnished with a Blueberry Shallot Sauce
- Jumbo Lump Crab Cakes with Chared Corn & Lime Relish, garnished with a Cilantro Butter Sauce*
- Roasted Vegetable & Chevre Strudel

*Not available as a Buffet Item

Sides: Choose two (one from each grouping)

- Buttermilk Whipped Potatoes/ Thyme Parmesan Scalloped Potatoes/ Rice Pilaf/ Herbed Risotto/ Roasted Red Potatoes
- Steamed Broccoli & Julienned Carrots/ Roasted Garlic Green Beans/ Chef's Seasonal Vegetable Mélange

\$32.95 per person Served

\$36.95 per person Duet Style Entrée or Buffet

Crystal Package

Salad: Choose one

Served with fresh rolls and butter

- Mixed Green Salad
field greens, tomato, carrot, cucumbers, red onion, croutons
- Classic Caesar Salad
hearts of romaine, asiago croutons, shaved pecorino

Entrée: Choose two

- Spinach, Provolone, and Sundried Tomato Stuffed Chicken, topped with a Chardonnay Cream sauce
- Cranberry and Walnut Stuffed Pork Loin
- Chicken with a Wild Mushrooms & Marsala Demi Glace
- Panko Breaded Eggplant Parmesan with a Fire Roasted Tomato Sauce
- Pan Seared Salmon with a Thyme Butter Sauce

Sides: Choose two (one from each grouping)

- Buttermilk Whipped Potatoes/ Thyme Parmesan Scalloped Potatoes/ Rice Pilaf/ Herbed Risotto/ Roasted Red Potatoes
- Steamed Broccoli & Julienned Carrots/ Roasted Garlic Green Beans/ Chef's Seasonal Vegetable Mélange

\$25.95 per person Served

\$30.95 per person Duet Style Entrée or Buffet

Ruby Package

This package includes the Dip Display: Lemon Thyme Hummus, Bruschetta, and Warm Spinach Parmesan Dip with Pita, Crackers, and Crudités for your Cocktail Hour

Salad: Choose one

Served with fresh rolls and butter

- Mixed Green Salad
field greens, tomato, carrot, cucumbers, red onion, croutons
- Classic Caesar Salad
hearts of romaine, asiago croutons, shaved pecorino

Carving Station: Choose one

- Beef Tenderloin served with a Cabernet Demi Glace
- Smoked Paprika Pork Loin served with an Orange & Mustard Sauce
- Prime Rib served with Au Jus
- Honey Brined Turkey Breast served with Traditional Gravy
- Brown Sugar Glazed Ham served with a Pineapple Chutney

Entrée: Choose two

- Crab & Shrimp Florentine Crusted Haddock
- Cavatappi Primavera with Alfredo sauce
- Chicken with Wild Mushroom & Marsala Demi
- Panko Crusted Eggplant Parmesan with Fire Roasted Tomato Sauce
- Seared Salmon Picatta
- Crispy Chicken Pillards with Spinach & Sundried Tomato Cream Sauce
- Cranberry & Walnut Stuffed Pork Loin
- Roasted Mahi MAhi with a Pineapple Salsa
- Tenderloin Tips with a Burgundy Demi

Sides: Choose two (one from each grouping)

- Buttermilk Whipped Potatoes/ Thyme Parmesan Scalloped Potatoes/ Rice Pilaf/ Herbed Risotto/ Roasted Red Potatoes
- Steamed Broccoli & Julienned Carrots/ Roasted Garlic Green Beans/ Chef's Seasonal Vegetable Mélange

\$39.95 per person Buffet only

Wedding Enhancements

For the Cocktail Hour

- Deluxe Fruit & Cheese: Tropical Fruit, Domestic & Imported Cheeses \$4.95pp
- Vegetable Crudités with a Buttermilk Ranch Dip \$3.95 pp
- Raw Bar :Jumbo Shrimp Cocktail, Oysters on the Half Shell, & Dungeness Crab Claws MKT pp
- Dip Display: Lemon Thyme Hummus, Bruschetta, and Warm Spinach Parmesan Dip with Pita, Crackers, and Crudite \$5.95pp
- Smoked Salmon Display: Capers, Chopped Egg, Red Onion, Mini Bagles, Cream Cheese, Lemons \$5.95 pp
- Antipasto: Bruschetta, Hummus, Grilled Vegetables, Fresh Mozzarella, Boursin, Pita, Crostini, Olives, Italian Style Meatballs OR Fried Ravioli \$8.95 pp
- Pasta Bar: 2 types on Pasta, two types of sauce, assorted vegetables, meatballs, shrimp, and bacon \$9.95 pp

For Dinner

- Pasta Bar: 2 types on Pasta, two types of sauce, assorted vegetables, meatballs, shrimp, and bacon \$12.95 pp
- Soup Course: Seasonally appropriate Soup \$3.95 pp
- Pasta Course: Created for your event by our Executive Chef \$5.95pp
- Intermezzo Course: Housemade Lemon or Berry-Lime Sorbet \$2.95 pp
- Make any Entrée "Surf & Turf" Style by adding a 5oz Lobster Tail for \$12.95 pp

For Dessert

- Viennese Table: Miniature Pastries, Dessert Bars, Truffles, & Cookies \$6.95 pp

Carving Stations

Carving stations are Chef attended and in addition to your dinner buffet

- Beef Tenderloin served with a Cabernet Demi Glace, \$11.95 pp
- Smoked Paprika Pork Loin served with an Orange & Mustard Sauce, \$9.95 pp
 - Prime Rib served with Au Jus, \$10.95 pp
- Honey Brined Turkey Breast served with Traditional Gravy, \$8.95 pp
- Brown Sugar Glazed Ham served with a Pineapple Chutney, \$9.95 pp

Kids Menu

For your guests 10 and under. All Kids meals include apple sauce during the Salad Course and soft drinks throughout the evening. Choose one of the options below for All of your guests 10 and under.

- Chicken Fingers and French Fries
 - Personal Cheese Pizza
 - Pasta with Red Sauce

\$9.95 per person

Child sized silverware available upon request



Hosted Bar Packages

Hosted Beer, Wine, & Soda

Beer: Choose 1 type of Keg beer- Labatt Blue, Labatt Blue Light, Michelob Ultra, Coors Light, Yuengling

Wine: House Wine- Woodbridge Chardonnay, Merlot, & Cabernet, Bully Hill Riesling, & Sweet Walter Rose

- 1 Hour \$18 pp
- 2 Hours \$24 pp
- 3 Hours \$30pp
- 4 Hours \$34 pp
- 5Hours \$38 pp

All Guests under 21 \$5 pp

Hosted Beer, Wine, Soda, & House Liquor

Beer: Choose 1 type of Keg beer- Labatt Blue, Labatt Blue Light, Michelob Ultra, Coors Light, Yuengling

Wine: House Wine- Woodbridge Chardonnay, Merlot, & Cabernet, Bully Hill Riesling, & Sweet Walter Rose

Liquor: Smirnoff Vodka, Bombay Gin, Bacardi Rum, Jim Beam Bourbon, Black Velvet Whiskey, J&B Scotch, Jose Cuervo Tequila

- 1 Hour \$23 pp
- 2 Hours \$30 pp
- 3 Hours \$37 pp
- 4 Hours \$42 pp
- 5 Hours \$47 pp

All Guests under 21 \$5 pp

Hosted Beer, Wine, Soda, & Premium Liquor

Beer: Choose 1 type of Keg beer- Labatt Blue, Labatt Blue Light, Michelob Ultra, Coors Light, Yuengling, Stella Artois

Wine: Member Wine- Sterling Chardonnay, Entwine Merlot, St Jean Cabernet, Stellina di Notte Pinot Grigio, Bully Hill Riesling, & Sweet Walter Rose

Liquor: Smirnoff Vodka, Grey Goose Vodka, Bombay Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Jim Beam Bourbon, Makers Mark Bourbon, Black Velvet Whiskey, Jack Daniels Whiskey, J&B Scotch, Dewars Scotch, Jose Cuervo Tequila, Don Julio Tequila

- 1 Hour \$26 pp
- 2 Hours \$33 pp
- 3 Hours \$40 pp
- 4 Hours \$45 pp
- 5 Hours \$50 pp

All Guests under 21 \$5 pp

Based on consumption packages available upon request
Wine, Beer, and liquor selections subject to change

Terms & Conditions

-Taxes and Service Charge-

All food and beverage is subject to a 20 % service charge (2% administrative charge, and 18% gratuity). Please note that services are subject to a 8% NY sales tax, which is subject to change.

-Guarantee-

The group will provide the Club with a guarantee of the exact number of persons who will attend the event.

Guarantees must be submitted via facsimile or email to the catering manager by 10am local time **(5) full business days prior to an event**. At the event, if the number of guests served is less than the guarantee, the host is responsible for the guaranteed number. If the number served is greater than the guarantee, the host is responsible for the total number of guests served. If the guarantee attendance increases by more than 5% within five (5) business days prior to the event, the Club reserves the right to charge 10% surcharge on menu prices due to increased costs incurred. Additionally, the contracted menu items may not be available for the additional guests added.

-Bar Charges-

You will be billed for the following labor per bartender, Bar Labor: \$85.00 Staffing/setup for Bars

-Other Labor Charges-

Labor Charge for Food & Beverage functions with fewer than 10 guests: \$75.00 per food function
Additional labor charges may apply for additional services requested, event changes made less than 48 hours in advance or **extraordinary cleaning required by use of glitter, confetti, silk rose petals, etc.**

-Pricing-

All menu prices and items are subject to change until such a time as banquet event contract have been signed and returned.

-Food & Beverage Policies-

Due to licensing requirements and quality control issues, **all food and beverage to be served on Club property must be supplied and prepared by the Club and may not be removed from Club property**. The three exceptions to this are: (1) Wedding Cakes brought in from a reputable distributor. (2) Specialty Dietary/Religious Meals (3) Wine bottles used as favors: will be set out upon departure

Shots will not be available at the bar during the wedding reception, regardless of beverage package chosen

-Estate Fee-

Group is responsible to apply a non-refundable Estate fee of \$1,200 to hold the date for your event. Once the Estate fee has been received, the room will be considered reserved and will no longer be available for other groups.

-Assignment of Function Space-

The room(s) designated for your event requires a minimum revenue guarantee for the rental. The Club reserves the right to relocate your event to a different room or to change additional function rental space rental fees based upon the final guarantee received.

-Shipping and Storage-

The Club does not have storage space for cakes, flowers, crates, pallets or large shipments. Any materials to be sent to the club may arrive no earlier than 3 days in advance. The Club will not be responsible for any loss or damage to materials sent to the Club prior to the event date. All items left behind must be picked up within 48 hours from the start of the event.

-Displays, Decorations, Entertainment-

All displays, exhibits, decorations, equipment, musicians/entertainers must enter the Club through the Club service entrance between the hours of 11am-2:30pm, and also 5pm-8pm. Nothing may be attached to the walls, molding, stairs and ceilings without permission from Catering Manager. All open flamed candles will need to be approved before event.

-Security and Conduct of Event-

The Club does not provide security in the meeting and function space and all personal property left in the meeting or function space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for the safekeeping of their personal property. The Club reserves the right to inspect and control all private functions. The group agrees to begin the function at the scheduled time and agree to have all attendees vacate the designated function space at the closing hour indicated. You agree to reimburse the Club for any overtime wage payments or other expenses incurred by the Club because of the group's failure to comply with these requirements.

The group is responsible for any damage to the Club or Club property including the Golf Course and Carts caused by the group's attendees, vendors, contractors or agents. The group agrees to comply with all applicable federal, state and local laws and Club rules and policies governing the contract and event. The Club reserves the right to refuse service to any persons or prohibit any activity which in the sole judgment of the Club may be harmful or cause an unreasonable disruption to the property, its members, other guests, or employees. During an event any signs of physical or mental abuse directed at an employee of the Club will result in an immediate Closure of the event without a refund.

-Cancellation Policy-

The estate fee is non-refundable. Groups will be charged half price of total cost for event for all events cancelled within 72 hours of event. Groups will be charged full price of total cost for event for all events cancelled within 24 hours of event.

Wedding Contract

Name (print) _____

Signature _____

Address _____ City _____ State _____ Zip _____

Telephone _____ Email _____

Approximate # of Guests: _____ Event Date: _____

Arrival Time: _____ Departure Time: _____

Please be advised your request to hold a Reception/Banquet at
The Corning Country Club has been approved,
subject to the terms and conditions of the Banquet Information & Policies