

CORNING COUNTRY CLUB

Golf



2501 COUNTRY CLUB DRIVE CORNING, NEW YORK 14831
PHONE: 607-936-3711

CORNING COUNTRY CLUB
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Golf Tournament Pricing

- Corning Country Club will donate Greens Fees for 4 People to be Raffles off during Tournament-
-Golf Course Closure subject to approval of Corning Country Club Golf Committee-

- Cart Fees: \$36.00 each - \$18.00 per person
- Cart Rental Fees: Transportation Fee of \$100.00 per delivery
- Greens Fees (Tournaments over 75 people): \$45.00 per person
- Greens Fees (Tournaments under 75 people): \$47.00 per person
- Driving Range Fee: \$50.00
- Donated Beverage Handling Fees: \$45.00
- Club House Setup Fees: \$100.00



CORNING COUNTRY CLUB
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breakfast

-executive continental-

- freshly squeezed orange juice
- seasonal sliced fresh fruit & berries
- assorted pastries
- selection of cold cereals
- low fat yogurt, dried fruit, & granola
- freshly brewed coffee
- selection of herbal teas

-healthy continental-

- freshly squeezed orange juice
- seasonal sliced fresh fruit & berries
- low fat muffins, promise spread, & honey
- whole wheat bagels w/ low fat cream cheese
- selection of cold cereals
- hot oatmeal with brown sugar
- low fat yogurt, dried fruit, & granola
- freshly brewed coffee
- selection of herbal teas

golfers package-

morning

- freshly squeezed orange juice
- seasonal sliced fresh fruit & berries
- assorted pastries
- freshly brewed coffee
- selection of herbal teas

mid-morning

- soft drinks & bottled water
- freshly brewed coffee
- selection of herbal teas

afternoon

- assorted homemade cookies & double fudge brownies
- soft drinks & bottled water
- freshly brewed coffee
- selection of herbal teas

-breakfast enhancements-

- assorted dry cereals
- hot oatmeal with milk and brown sugar
- scrambled eggs with fresh herbs
 - eggbeaters with chives
 - ham & cheese croissants
 - sausage & cheese biscuits

-breakfast action stations-

- belgian waffle station, fresh berries, warm maple syrup & sweet butter
- create your own omelet station
- carved honey cured country bone in ham

-breakfasts are available for groups of 10 or more guests and are scheduled for one hour of service-
-we can create additional customized items to accommodate all taste preferences-

CORNING COUNTRY CLUB

quick lunch menu

Served on the Patio or Grill Room

Choose One of the Following

“Kobe Burgers & Dogs”

Includes:

Burgers & Dogs “off the grill”

- Rolls & Buns
- Lettuce, tomato & onion platter
- Assorted cheese platter
- Diced onions
- Meat Sauce

Deli Salad: Pesto Pasta

Potato Chips

Ketchup, Mustard, Mayo

Brownies & Cookies

“Taco Bar”

Includes:

-Hard & Soft Shell Tacos

- Tortilla Chips & Salsa
- Taco Meat: Beef & Chicken
- Shredded Lettuce & Tomatoes
- Diced Onions
- Shredded Cheddar/Jack Cheese
- Sour Cream, Jalapenos
- Tossed Salad with Dressings
- Hot Sauce
- Brownies & Cookies

“Grab-n-Go Sandwiches”

Choose from:

Roast Beef

Smoked Turkey Club or

Ham & Cheese

- On Hard Rolls
- Bag of Potato Chips
- (1) Chocolate Chip Cookie

“Make your Own Sandwiches”

- Assorted Meats & Cheeses
- Lettuce & Tomato Platter
- Mayo, Mustard, Horseradish
- Assorted Bread & Rolls
- Potato Chips
- Deli Salad: Potato Salad
- Brownies & Cookies

“Sausage & Pork BBQ”

Includes:

Grilled Sausages & Pulled Pork

- Rolls & Buns
- Peppers & Onions
- Assorted cheese platter
- Diced onions
- Deli Salad: Cole Slaw
- Potato Chips
- Ketchup, Mustard, BBQ Sauce
- Brownies & Cookies

CORNING COUNTRY CLUB

lunch

Served or buffet

-Choose: Soup or Salad, a Main Course with Sides and a Dessert
or Soup or Salad, a Sandwich and a Dessert

Soups:

Cream of
Tomato
Roasted Red Pepper or
Asparagus
Chicken Noodle
Vegetable Beef
Clam Chowder or
Minestrone

Main Course

Grilled Chicken, Pineapple Salsa
Grilled Flatiron Steak
Apple Stuffed Pork Tenderloin
Pork Loin, Bourbon Mushrooms
Seared Salmon
Broiled Haddock
Shrimp & Vegetable Cous Cous
Stuffed Portabello Mushroom
Curried Grilled Vegetables

Sandwiches:

Grilled Turkey Club "Philly Style"
Smoked Turkey Sandwich
Ham & Provolone
Corned Beef on Rye
Egg Salad
Tuna Salad
Chicken Salad
Roast Beef (Prime Rib)
Sandwiches include: lettuce, tomato, pickle

Salads:

Clubhouse
Classic Caesar
Endive, Gorgonzola, Walnuts
Bib with Strawberries
Cucumber, Tomato, Feta

Sides:

Mixed Vegetable
Green Beans
Grilled, Marinated Asparagus
Stuffed Tomatoes

Bamboo or Basmati Rice
Classic Mashed Potatoes
Herb Roasted Potatoes
Boiled Parsley Potatoes

Dessert:

Cheesecake with Strawberries
Lemon Bars
Carrot Cake
Apple Cherry Tart
Chocolate Chip Brownies
Fresh Berries
Chocolate Irish Cream Mousse
Crème Brule

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cold hors d'oeuvres

-an assortment of 1-2 bite cold shellfish items, smoked foods and displays

- iced shrimp cocktail, 16/20 count, cocktail sauce
 - ✓ classic lemon & parsley
 - ✓ tequila lime
 - ✓ tandoori spice
 - ✓ jamaican jerk
- half shell oysters, lemon, cocktail sauce
- smoked fish display, remoulade, lemons
 - ✓ salmon
 - ✓ trout
 - ✓ scallops
- assorted sushi (market price)
- roma tomato & fresh mozzarella display
- crudités, dip
- fresh fruit & berry display
- salami, pepperoni, cheese & olive display
- grilled asparagus & balsamic display
- domestic block cheese display
- imported block cheese display
- cubed, domestic cheese display



-we can create additional customized items to accommodate all taste preferences

CORNING COUNTRY CLUB
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hot hors d'oeuvres

-an assortment of bite-sized morsels and dips presented in polished chafing dishes

- swedish meatballs
- italian meatballs, red sauce
- stuffed mushrooms
 - ✓ sausage
 - ✓ boursin cheese
 - ✓ crab
 - ✓ grilled vegetable
- italian sausage, red sauce
- turkey & swiss beignet, ranch dip
- chicken quesadillas, salsa, sour cream
- bacon wrapped scallops
- pork potstickers, ginger soy sauce
- crab cakes, remoulade, lemons
- fried ravioli, red sauce
- spinach & artichoke dip
- lump crab & asparagus dip
- house smoked salmon dip
- clam dip



-we can create additional customized items to accommodate all taste preferences

dinner salads

-choose from our clubhouse salad as well as a variety of interesting combinations

- “clubhouse”
 - ✓ mixed greens, grape tomatoes, cucumbers, carrots
- endive, gorgonzola, walnuts
- spinach, marinated cucumber, roma tomatoes
- romaine leaves, hearts of palm, croutons
- classic caesar
- marinated green bean, white bean, tomatoes
- bib lettuce, strawberries, prosciutto
- arrugala, portabello mushrooms, blackberries
- cucumbers, feta, tomatoes, olives



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CORNING COUNTRY CLUB

dinner

-choose a single main course or duet with sauce and two side dishes for a plated or buffet dinner

-beef, veal, chicken, pork, duck, pheasant

- grilled, 6 ozs. beef tenderloin steak
- grilled, 12-14 ozs. "black Angus" New York strip
- grilled, 8 ozs. "flat iron" steak
- slow roasted, 12 ozs. prime rib of beef
- grilled, 14-16 ozs. delmonico steak
- grilled, 6 ozs. veal tenderloin steak
- pan-seared, 6 ozs. veal scallopini
- pan-seared or grilled, boneless chicken breast
- oven-roasted "rustic" chicken breast
- pan-seared pheasant breast
- oven-roasted duck breast



-fish and shellfish

- halibut
- sea bass
- swordfish
- salmon
- sea scallops
- wahoo
- lump crab cake
- lobster tail (market price)

-sauces

- cabernet
- white wine thyme
- mushroom bourbon
- marsala
- port wine
- pineapple salsa
- lemon/lime butter
- wild mushroom-oyster, shiitake, trumpet
- grand marnier
- blackberry glaze
- garlic butter
- green peppercorn butter
- apricot
- tomato

-vegetarian and children's menu's available upon request
-we can create additional customized items to accommodate all taste preferences

CORNING COUNTRY CLUB

side dishes

-an assortment of vegetables, rice, potatoes and grains

- mixed vegetables
 - ✓ squash
 - ✓ zucchini
 - ✓ asparagus
 - ✓ red & yellow peppers
- asparagus
- green beans
- baby beets
- green peas & pearl onions
- trio of grilled peppers
- balsamic marinated, grilled vegetables
- vegetable cous cous
- classic rice pilaf
- himalayan red rice
- 3 cheese risotto
- basmati rice
- black barley
- baked russet potatoes
- herb roasted red potatoes
- cheddar potatoes
- twice baked potatoes
- scalloped potatoes



-we can create additional customized items to accommodate all taste preferences

CORNING COUNTRY CLUB

chef attended action stations

- risotto & specialty rice

- bamboo
- white arborio
- himalayan red
- basmati
- seafood
- tomato
- curried vegetable



- italian pasta

- linguini
- penne
- farfalle
- gnocchi

- asian wok

- stir fried rice
- sweet-n-sour pork
- sesame chicken
- beef-n-broccoli



- carved meats

- prime rib
- turkey
- ham
- ny strip
- beef tenderloin
- pork loin



CORNING COUNTRY CLUB
2009 PRICING

desserts

- vanilla cream puffs
- new york cheese cake
- lemon bar
- chocolate crumb cheesecake
- assorted cookies
- chocolate dipped strawberries
- apple tartlets
- cherry turnovers
- carrot cake
- tiramisu
- key lime pie
- cannoli's



sauces

- strawberry
- raspberry
- vanilla
- whipped cream
- chocolate



CORNING COUNTRY CLUB

Breakfast

- executive continental \$9.95
- healthy continental \$11.95
- golfers package \$16.95
- **Enhancements**
 - assorted dry cereal \$2.95
 - hot oatmeal \$2.95
 - scrambled eggs \$3.25
 - eggbeaters \$3.25
 - ham & cheese croissants \$3.95
 - sausage & cheese biscuits \$3.95
 - belgium waffle station \$4.95
 - omelet station \$4.95
 - carved ham \$3.75

Quick Lunch Combos

- kobe burger & dogs \$12.95
- taco bar \$8.95
- grab-n-go \$9.95
- sausage & pork bbq \$10.95
- make your sandwich \$10.95

Lunch Main Course:

- grilled chicken, pineapple salsa \$14.95
- grilled flatiron steak \$16.95
- apple stuffed pork tenderloin \$14.95
- pork loin, bourbon mushrooms \$14.95
- seared salmon \$15.95
- broiled haddock \$13.95
- shrimp & vegetable cous cous \$16.95
- stuffed portabella mushroom \$13.95
- curried grilled vegetables \$13.95

Sandwiches (all sandwiches include: lettuce, tomato, pickle, chips)

- grilled turkey club "philly style" \$12.95
- smoked turkey sandwich \$11.95
- ham & provolone \$10.95
- corned beef on rye \$10.95
- egg salad \$10.95
- tuna salad \$10.95
- chicken salad \$10.95
- roast beef (prime rib) \$12.95

CORNING COUNTRY CLUB

Cold Hors d'oeuvres'

(priced per person per hour)

- iced shrimp cocktail \$5.95
 - classic lemon & parsley
 - tequila lime
 - tandoori spice
 - jamaican jerk
- half shell oysters, lemon, cocktail sauce Market
- smoked fish display, remoulade, lemons \$3.95
 - salmon
 - trout
 - scallops
- assorted sushi Market
- roma tomato & fresh mozzarella display \$3.95
- crudités, dip \$3.95
- fresh fruit & berry display \$3.95
- salami, pepperoni, cheese & olive display \$4.25
- grilled asparagus & balsamic display \$3.75
- domestic block cheese display \$3.95
- imported block cheese display \$4.95
- cubed, domestic cheese display \$3.25

Cold Canapés

(please choose up to 3)

\$4.50 per person per hour

- house smoked salmon, cucumber cream
- grand marnier duck, orange glaze
- beef tenderloin, green peppercorns
- lump crab salad
- beef tenderloin, roasted shallots, horseradish
- tuna tartar, grapefruit, capers
- endive, blue cheese, candied walnuts

\$3.50 per person per hour

- sesame chicken
- smoked turkey, artichoke
- tandoori chicken, yogurt sauce
- grilled vegetable, fresh mozzarella
- italian sausage, pepper relish
- jack daniels pork bbq
- tomato, basil, fresh mozzarella
- shrimp, tomato lime salsa
- fried chicken, apricot glaze

Hot Hors d'oeuvres' (priced per person per hour)

- swedish meatballs \$3.25
- italian meatballs, red sauce \$3.25
- stuffed mushrooms \$3.25
 - sausage
 - boursin cheese
 - crab
 - grilled vegetable
- italian sausage, red sauce \$3.25
- turkey & swiss beignet, ranch dip \$3.50
- chicken quesadillas, salsa, sour cream \$3.25
- bacon wrapped scallops \$3.95
- pork potstickers, ginger soy sauce \$3.25
- crab cakes, remoulade, lemons \$4.25
- fried ravioli, red sauce \$3.50
- spinach & artichoke dip \$3.25
- lump crab & asparagus dip \$3.75
- house smoked salmon dip \$3.75
- clam dip \$3.25

CORNING COUNTRY CLUB

dinner

All Duets & 2 Entrée Buffets will be served in half portion sizes, and priced at the higher priced entrée. please choose two when deciding

	<u>1 Entrée Buffet</u>	<u>Single</u>
-beef, veal, chicken, pork, duck, pheasant		
• grilled 6ozs. beef tenderloin steak	\$25.95	\$27.95
• grilled, 12-14ozs. "black angus" new york strip	\$27.95	\$29.95
• grilled, 8ozs. "flat iron" steak	\$22.95	\$24.95
• slow roasted, 12ozs prime rib of beef	\$22.95	\$24.95
• grilled, 14-16 ozs. delmonico steak	\$25.95	\$27.95
• grilled, 6ozs. veal tenderloin steak	\$29.95	\$31.95
• pan-seared 6ozs. veal scaloppini	\$26.95	\$28.95
• pan-seared or grilled, boneless chicken breast	\$22.95	\$24.95
• oven roasted "rustic" chicken breast	\$24.95	\$26.95
• pan-seared pheasant breast	\$27.95	\$29.95
• oven-roasted duck breast	\$26.95	\$28.95
-fish and shellfish		
• halibut	\$26.95	\$28.95
• sea bass	\$25.95	\$27.95
• swordfish	\$26.95	\$28.95
• salmon	\$24.95	\$26.95
• sea scallops	\$24.95	\$26.95
• wahoo	\$28.95	\$30.95
• lump crab cake	\$24.95	\$26.95
• lobster tail	Market Price	

chef attended action station

\$65.00 chef charge per station

- | | | | |
|-------------------|---------|----------------------------|--------|
| • carved meats | | • italian pasta station | \$8.95 |
| • prime rib | \$12.95 | • add sausage & meatballs | \$1.95 |
| • turkey | \$8.95 | • risotto and rice station | \$7.95 |
| • baked ham | \$8.95 | • asian wok | \$9.95 |
| • ny strip | \$12.95 | | |
| • beef tenderloin | \$12.95 | | |
| • pork loin | \$9.95 | | |

CORNING COUNTRY CLUB

Open Bar

All Open Bars Have a Minimum of Two Hours Service, and Have a Maximum of Five Hours

All Bars Require an Attendant
1 Bartender/Attendant per 100 guests
\$65 Bartender Fee per Bartender

Premium Bar

- Absolut & Ketel One Vodkas
- Beefeater & Tanqueray Gins
- Bacardi & Captain Morgan Rums
- Jim Beam Bourbon
- Black Velvet Whiskey
- J&B Scotch
- Sauza Silver Tequila
- House Red & White Wines
- One Draught Beer Selection
- Assorted Pepsi Products

2 Hours: \$16.00 Per Person

3 Hours: \$23.00 Per Person

4 Hours: \$26.00 Per Person

5 Hours: \$30.00 Per Person

Supreme Bar

- Absolut & Grey Goose Vodkas
- Bombay & Tanqueray Gins
- Bacardi & Captain Morgan Rums
- Jim Beam Bourbon
- Black Velvet & Jack Daniels Whiskey
- J&B & Chivas Scotch
- Sauza Silver & Jose Cuervo Tequilas
- House Red & White Wines
- One Draught Beer Selection
- Assorted Pepsi Products

2 Hours: \$21.00 Per Person

3 Hours: \$29.00 Per Person

4 Hours: \$30.00 Per Person

5 Hours: \$35.00 Per Person

CORNING COUNTRY CLUB

Beer, Wine, and Sodas

- House Red & White Wines
- One Draught Beer Selection
- Assorted Pepsi Products

2 Hours: \$12.00 Per Person

3 Hours: \$16.00 Per Person

4 Hours: \$23.00 Per Person

5 Hours: \$26.00 Per Person

Beverage Station

- Assorted Gatorade
- Bottled Water
- Sparkling Water
- Assorted Pepsi Products

\$6 Per Person



CORNING COUNTRY CLUB

Hosted Bar

All Bars Require an Attendant
1 Bartender/Attendant per 100 guests
\$85 Bartender Fee per Bartender
Prices Based on Consumption and Current Club Pricing

Draught Beer

- Events Director can Assist with Selection
\$200 Per Keg

Wine

- House Wine
\$28.00 per Bottle

- Wine List
As listed on Wine List

Punch

- Non-Alcoholic/Fruit Punch (\$25)
- Champagne (\$55)
- Mimosa (\$55)

Prices are Per Gallon

Cash Bar

All Bars Require an Attendant
1 Bartender/Attendant per 100 guests
\$85 Bartender Fee per Bartender
Cash Prices Based on Current Club Pricing

CORNING COUNTRY CLUB Banquet Information & Policies

-Taxes and Service Charge-

All food and beverage is subject to a 20% service charge. 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 (3) 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 three (3) 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.

-Labor Charges-

You will be billed for the following labor per person, per hour plus tax:

Chefs for Food Stations: \$65.00

Bar Labor: \$85.00 Staffing for Bars (1 bartender per 100 guests)

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, vomit, 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) Alcohol donated from a distributor and delivered to the Club with an invoice. (3) Specialty Dietary/Religious Meals

-Facility Fees-

Group is responsible to put down the facility fee to hold a date for an event. Once the facility fee has been received, the room will be reserved for only the group and will no longer be able to be booked by another group. Facility fees are as follows:

Wedding Package Save a date: \$1200.00

Meetings: \$125.00

Golf: \$125.00

Banquets & General Events: \$125.00

-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-

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 2 days in advance. Club will not be responsible for any loss or damage to materials sent to Club prior to the event date.

-Displays, Decorations, Entertainment-

All displays, exhibits, decorations, equipment, musicians/entertainers must enter Club through 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-

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-

All facility charges and save the date charges are non refundable unless a ninety day notice is given via facsimile or email. 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.

CORNING COUNTRY CLUB
Function Contract

Name (Organization) _____ Function _____

Address _____ City _____ State _____ Zip _____

Telephone _____ Fax _____ 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

This Contract must be returned signed along with a signed copy of the Banquet Information and Policies Sheet, and a non-refundable check in the amount of the appropriate facility charge to confirm the booking of your event at the Corning Country Club.

Signature: _____

Date: _____

Club Representative: _____

Date: _____