



The Club House

at Canasawacta Country Club

261 County Road 44n
Norwich, NY 13815
607-336-9214

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

Wedding Day Fee \$10,000

- Includes five hours for ceremony, dinner buffet and reception in the club house for 100 guests
 - Additional Guests \$50/Person
- Self Parking for guests
- Four complimentary greens fees for bridal party
- Full Open Bar
- Additional Rental Fee past the five hour reserved time: \$300/Hour

Payment Schedule

A \$1000 down payment is required at the time of booking and entire invoice must be paid 24 hours prior to the day of event

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



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)**

Cucumber & Lox

Cucumber, cream cheese and lox

Antipasto Skewers

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

Scallop Ceviche

Marinated scallop garnished with arugula

Caprese Skewers

Mozzarella, tomato, basil drizzled with balsamic reduction

Gazpacho Shooter

Tangy cucumber and tomato soup served chilled

Bruschetta Crostini

Crostini topped with mozzarella, bruschetta and balsamic drizzle

Melon & Prosciutto Skewers

Honeydew melon, prosciutto

Shrimp & Avocado

Served in a phyllo cup, garnished with black sesame seeds



Hot Hors D'Oeuvres

Choose Two

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

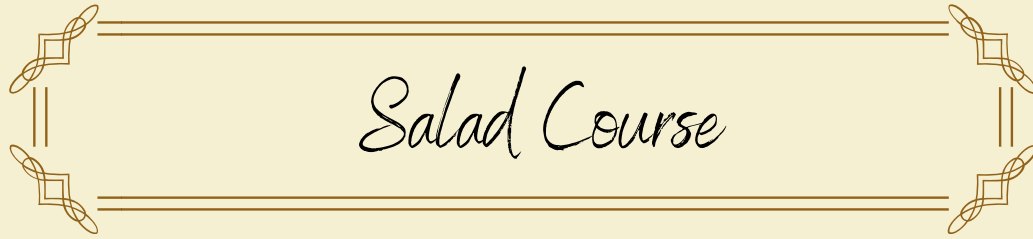
Choice of: Bacon cheeseburger or Fried chipotle chicken

Bacon Wrapped Scallops

Sea scallops wrapped with bacon

Spanikopita

Spinach and feta cheese wrapped in phyllo dough



Salad Course

Choose One

Caesar Salad

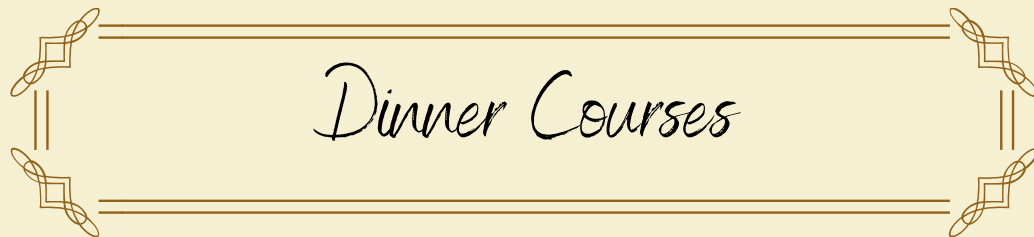
*Romaine, parmesan cheese,
croutons*

Mixed Greens

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

Garden Salad

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



Dinner Courses

Choose Three

Baked Salmon

Chicken Cordon Bleu

Crab Stuffed Portobello

Lemon Garlic Chicken

Filet Mignon

Pork Chop

Vegan/vegetarian options are available by request



Accompaniments

Choose Three

Roasted Potato Fingerlings

Rice Pilaf

Cranberry Appl Stuffing

Roasted Vegetable Medley

Mashed Potatoes with Gravy

Glazed Heirloom Carrots

Asparagus

Brussel Sprouts