



# The Club House

## at Canasawacta Country Club

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

## Welcome to the Canasawacta Country Club

We are pleased that you have considered us to host your event. The Canasawacta Country Club has been a beautiful event setting for over 50 years and is owned and operated locally by the Carson Family since 1985. The range of available spaces makes Canasawacta Country Club ideal for all events of all sizes. Our event coordinator Heather McShane has handled hundreds of events and looks forward to helping you plan your next event!

### Event Spaces

- **Lounge**
  - Holds up to 200 people
  - Beautiful View of the Course, Great for cocktail hours
  - Easy access to the deck overlooking the course
  - Full bar located in the room
  - Club Fee \$150
- **Green Room**
  - Holds up to 75 people
  - Private room perfect for business meetings, baby and bridal showers
  - Club Fee \$150
- **Ball Room**
  - Holds up to 275 people
  - Hardwood floors for dancing, perfect for more formal events
  - Easy access to the deck overlooking the course
  - Club Fee \$ 300
- **Pavilion**
  - Holds up to 1000 people
  - Picnic and BBQ setting ideal for company picnics and reunions
  - separate parking area and lawn area for games
  - Club Fee \$300

### 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 personalize our space for your event

### Club Fee Includes

- Three Hour Time slot for your event (Additional cost may apply to events longer than 3 hours)
- Tables, Chairs, glassware, Place setting, table linens, linen napkins will be provided
- Planning sessions with Heather Mcshane the event coordinator

### Service Fees

8% sales tax and 20% gratuity will be added separately to all charges

3% transaction fee added to credit card charges

**\*For golf arrangements please call the Pro Shop at 607-336-2685\***

# The Club House



## CATERING PACKAGES

*at Canasawacta*

### BUFFET TIERS

#### **Tier 1 | \$35 per person**

Choose One Salads  
Dinner Rolls with Butter  
Choose Three Mains  
Choose Three Sides  
Non-Alcoholic Beverages  
Cookies, Brownies, Cupcakes  
(Options on Page 2)

#### **Tier 2 | \$29 per person**

Choose One Salad  
Dinner Rolls with Butter  
Choose Three Mains  
Choose Two Sides  
Non-Alcoholic Beverages  
Cookies, Brownies, Cupcakes  
(Options on Page 2)

#### **Tier 3 | \$23 per person**

Choose One Salad  
Choose Two Mains  
Choose Two Sides  
Chocolate Chip Cookies  
Non-Alcoholic Beverage  
(Options on Page 2)

### HORS D'OEUVRES OPTIONS

#### **Option 1 | \$23 per person**

Two Stationary Options  
Choice of 5 Hors D'Oeuvres  
(Options on Page 3)

### PLATED MEAL

#### **\$39 per person**

Three Course Plated Dinner  
Non-Alcoholic Beverages  
(Options on Page 4)

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# Buffet Choices

## Tier 3

### Salads

#### Caesar

Romaine, parmesan cheese, croutons

#### Garden Salad

Mixed greens, cucumber, tomato, carrot, croutons

### Mains

Baked Ziti with Beef  
 Meatballs with Pasta  
 Country Club Pasta  
 Pulled BBQ Pork  
 Chicken Spiedies  
 Macaroni & Cheese  
 London Broil with Mushrooms  
 Lemon Garlic Chicken  
 Vegetable Stuffed Portobellos  
 Baked Haddock  
 Assorted Wraps

### Sides

Roasted Fingerlings  
 Rice Pilaf  
 Honey Glazed Carrots  
 Herb Stuffing  
 Mashed Potatoes  
 Pasta with sauce  
 Roasted Vegetables  
 Italian Pasta Salad  
 Broccoli Salad  
 Macaroni Salad  
 Potato Salad  
 Greek Pasta Salad

## Tiers 1 & 2

Additional Options

### Salads

#### Mixed Greens

Spinach, romaine, tomato, bleu cheese, apple, dried cranberry, croutons

#### Antipasto Salad

Romaine, tomatoes, cucumbers, olives, peppercini and assortment of Italian meats and Cheese

#### Chef's Salad

Romaine, tomatoes, cucumbers, boiled eggs and assortment of Boar's Head meats and cheeses

### Mains

#### *Carving Station Setup Additional \$150*

Prime Rib  
 Beef Tenderloin  
 Spiral Ham  
 Turkey  
 Roasted Pork Loin  
 Chicken Cordon Bleu  
 Crab Stuffed Sole  
 Crab Stuffed Portobello Mushrooms



## Stationary

### Meat and Cheese Platter

Variety of meats and cheeses, crackers

### Shrimp Cocktail

Served with cocktail sauce

### Vegetable & Fruit Crudité

Served with house made dips

### Spinach Artichoke Dip Plate

Served with warm tortilla chips

## Cold Hors D'Oeuvres

### Cream Puff Bites

Choose two: Vermont Chicken Salad, Egg Salad, Ham Salad or Seafood salad (+3/Person)

### Antipasto Skewers

Ham, Salami, Pepperoni, Mozzarella, Spinach, Tomato, Olive

### Phyllo Cups

Caprese/Shrimp & Avocado

### Bruschetta Crostini

Crostini topped with mozzarella, bruschetta and balsamic drizzle

### Melon & Prosciutto Skewers

Honeydew Melon, prosciutto

### Deli Skewers

Ham, Turkey, Roast Beef Cheddar, Tomato,

### Cucumber & Lox

Cucumber herbed cream cheese and smoked salmon, capers

## Hot Hors D'Oeuvres

### Crab Cakes

House made with jumbo lump

### Bacon Wrapped Shrimp

Jumbo shrimp wrapped with bacon

### Stuffed Mushroom

Choose Two: Sausage & Bleu, Crab, Tuscan, Cheese

### Spanikopita

Spinach and feta

### Phyllo Cups

Choose Two: Buffalo Chicken/Raspberry & Brie/ Mediterranean

### Meatballs

House made Italian meatballs served with red sauce

### Crostini

Tuscan/Sliced Beef,

### Sliders

Cheese Burgers/ Fried Chicken

### Bacon Wrapped Scallops

Sea scallops wrapped with bacon

## First Course

Choose One

### Caesar

Romaine, parmesan cheese, croutons

### Mixed Greens

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

### Garden Salad

Mixed greens, cucumber, tomato, carrot, croutons

## Second Course

Choose Two

### Seafood

Choice of: Salmon/ Mahi/Scallops

Served with a creamy risotto, sauteed spinach and a beurre blanc

### Chicken

Choice of: Lemon Garlic Chicken/Chicken Cordon Bleu/ Chicken Saltemboca

Served with mashed potatoes, grilled asparagus and corresponding sauce

### Beef

Choice of: Prime Rib/NY Strip/Filet

Choice of Sauce: Bleu Cheese/Demi Glaze/Horseradish

Served with Mashed Potatoes and roasted vegetables medley

## Third Course

Chocolate Lava Cake ~ NY Style Cheesecake ~Frosted Cake

# The Club House



## BREAKFAST PACKAGES

*at Canasawacta*

### CONTINENTAL

**\$9/Person**

Assorted Pastries  
Fresh Fruit  
Coffee, Tea, Juice Bar

### Standard

**\$13/Person**

Scrambled Eggs  
Bacon & Sausage  
French Toast  
Breakfast Potatoes  
Coffee, Tea, Juice Bar

### Add Ons:

Eggs Benedict -\$3/Person  
Sausage Gravy - \$3/Person  
Waffles with Toppings \$3/Person  
Stuffed French Toast \$3/Person  
Mimosa Bar \$9/Person

### BRUNCH

**\$25/Person**

Assorted Pastries  
Scrambled Eggs  
Bacon & Sausage  
French Toast  
Breakfast Potatoes  
Coffee, Tea, Juice Bar

### Choose One

Eggs Benedict  
Waffles and Toppings  
Stuffed French Toast

### Choose One

London Broil  
Sliced Ham  
Shrimp Cocktail  
Bacon Wrapped Scallop

### Choose One

Cream Puff Salad Bites  
Deli Sandwich Sliders  
Croissant Sandwiches  
Crustless Quiche

Contact our catering coordinator  
to setup a time to go over the  
packages.

Heather McShane

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## PICNIC MENU

Tossed Garden Salad  
Choose Three Meats  
Choose Two Deli Salads  
Choose Two Sides  
Iced Tea, Lemonade, Water

## MEAT OPTIONS

Burgers & Hot Dogs  
Grilled Chicken Breast  
Chicken Spiedies  
Italian Sausage with Pep & Onion  
Pulled BBQ Pork  
BBQ Beef Ribs (+3/Person)  
Sliced Brisket (+3/Person)

## DELI SALADS

Cole Slaw  
Potato Salad  
Macaroni Salad  
Vegetarian Pasta Salad  
Italian Pasta Salad  
Fruit Salad  
Broccoli Salad

## SIDES

Baked Beans  
Salt Potatoes  
Roasted Fingerling Potatoes  
Green Beans

## Pavilion Picnic Pricing

75 - 150 people - \$27

150 people & up - \$25

\*8% sales tax and 20% gratuity will be added separately to all charges\*

Facility Fee \$300

prices subject to change without notice /  
reservations will be guaranteed upon receipt of  
deposit

Guaranteed number necessary one week in  
advance /3% transaction fee added to credit card  
charges

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## DRINK PACKAGES

Domestic 1/2 Keg ~\$250

Domestic Canned Beer~\$50/Case

House Wines ~ \$19/750ml Bottle

Cash Bar - Canned or Draft Beer, Wine  
~\$75 Cash bar set up fee~

## PICNIC ADD ONS

Steamed Clams (\$13/Dozen)

Fried Clams (\$9/Person)

Peel & Eat Shrimp (\$7/Dozen)

Raw Oysters (\$23/Dozen)

Lobster Rolls (\$11/Person)