



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
 - Large grass areas for various lawn games and bounce houses

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

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CATERING PACKAGES

BUFFET TIERS

Tier 1 | \$45 per person

Choose Two Salads
Dinner Rolls with Butter
Choose Four Mains
Choose Three Sides
Non-Alcoholic Beverages
Cookies, Brownies, Cakes, Pies
(Options on Page 2)

Tier 2 | \$39 per person

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

Tier 3 | \$29 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 | \$25 per person

Two Stationary Options
Five Passed Cold Hors D'Oeuvres
Five Passed Hot Hors D'Oeuvres
(Options on Page 3)

Option 2 | \$19 per person

One Stationary Option
Three Passed Cold Hors D'Oeuvres
Three Passed Hot 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 & Sausage
Meatballs with Pasta
Country Club Pasta
Pulled BBQ Pork/Chicken
Chicken Spiedies
Macaroni & Cheese
London Broil with Mushrooms
Lemon Garlic Chicken
Vegetable Stuffed Portobellos
Baked Haddock

Sides

Roasted Fingerlings
Rice Pilaf
Honey Glazed Carrots
Cranberry Apple Stuffing
Quinoa Pilaf
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 \$99

Prime Rib
Spiral Ham
Turkey
Roasted Pork Loin
Chicken Cordon Bleu
Crab Stuffed Sole
Lasagna
Crab Stuffed Portobello Mushrooms
Smoked Brisket



Stationary

Charcuterie

Variety of meats and cheeses, crackers, grapes, spreads, nuts, pickles and olives

Shrimp Cocktail

Served with cocktail sauce

Vegetable & Fruit Crudit 

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 Lobster salad (+3/Person)

Antipasto Skewers

Ham, Salami, Pepperoni, Mozzarella, Basil, Tomato, Olive

Phyllo Cups

Caprese/Shrimp & Avocado

Bruschetta Crostini

Crostini topped with mozzarella, bruschetta and balsamic drizzle

Melon & Prosciutto Skewers

Honeydew Melon, prosciutto

Boar's Head Skewers

Ham, Turkey, Cheddar, Swiss, Tomato, cucumber

Cucumber & Lox

Cucumber cream cheese and lox

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/French Dip,

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: Ribeye/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

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BREAKFAST PACKAGES

CONTINENTAL

\$13/Person

Assorted Pastries
Yogurt Bar with Fresh Berries
Bagel, English muffins with Jams
and Spreads
Coffee, Tea, Juice Bar

Standard

\$17/Person

Scrambled Eggs
Bacon & Sausage
Pancakes or French Toast
Home Fries with Peppers & Onion
Bagel, English muffins with Jams
and Spreads
Coffee, Tea, Juice Bar

Add Ons:

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

BRUNCH

\$29/Person

Assorted Pastries
Yogurt Bar with Fresh Berries
Scrambled Eggs
Bacon & Sausage
Pancakes or French Toast
Home Fries with Peppers & Onion
Bagel, English muffins with Jams
and Spreads
Coffee, Tea, Juice Bar

Choose One

Eggs Benedict
Sausage Gravy with Biscuit
Waffles and Toppings
Stuffed French Toast

Choose One

London Broil
Baked Ham
Peel & Eat Shrimp
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, Coffee
Ice Cream Bars & Sandwiches

MEAT OPTIONS

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

DELI SALADS

Cole Slaw
Potato Salad
Macaroni Salad
Vegetarian Past Salad
Italian Pasta Salad
Fruit Salad
Broccoli Salad (+2/Person)

SIDES

Baked Beans
Salt Potatoes
Corn on The Cob
Roasted Fingerling Potatoes
Green Beans

Pavilion Picnic Pricing

40 - 125 people - \$25
Buffet service - 1 hour / Beverage service - 3 hours

125 people & up - \$23
Buffet service - 1 hour / Beverage service - 4 hours

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

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 (Market Price)
2 Dozen/Person

Little Neck Clams (Market Price)
2 Dozen/Person

Peel & Eat Shrimp (Market Price)
2 Dozen/Person

Lobster Rolls (Market Price)
1 Roll/Person