

The Elmira Country Club would like to congratulate you on your engagement!

We would be honored to be a part of your wedding day. Our on-site event coordinator is here to assist you in planning the wedding of your dreams!

The Elmira Country Club can bring your vision to life from beginning to end. We can help you plan and host all the milestone events, from your engagement party to the bridal shower, rehearsal dinner all the way to the ceremony and reception.

Contact our event coordinator to schedule your consultation and let us exceed your expectations.

Bev Markowski

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607-734-6251



what's included

in your wedding bundle:

Champagne toast for all guests
Indoor facility to accommodate 25-300 guests
Exclusive use of banquet room on day of your wedding
(only one wedding per day)
An amazing view of our pristine golf course
Complimentary round of golf for 8 people the day before wedding
4-hour wedding reception
Additional 30 minutes if ceremony is on-site
Private reception area
Option of photos of wedding party on golf course
Sweetheart or traditional head table
Illuminated head table & cake table
Variety of premium linen
29 choices of napkins to choose from
Complete bar service options
Cake cutting & serving
Coffee bar including coffee, tea & iced tea
Private tasting with bride, groom & parents
Ballroom set up for your reception
Professional culinary team
Plated or buffet dinner
On-site event coordinator as well as our wedding coordinator
day of wedding
Professional service staff
12" round mirror
Votive candle holders (candles included)
Placement of center pieces (you provide assembled)
New Chiavari chairs
Complimentary dance floor sized to your preference
Table stands & numbers
Private guest restrooms



additional services

customize your wedding package

Back drop with lights or white arbor rental \$50

Rental of white folding chairs for outside ceremony \$2.50 each

High top table rental \$8 each

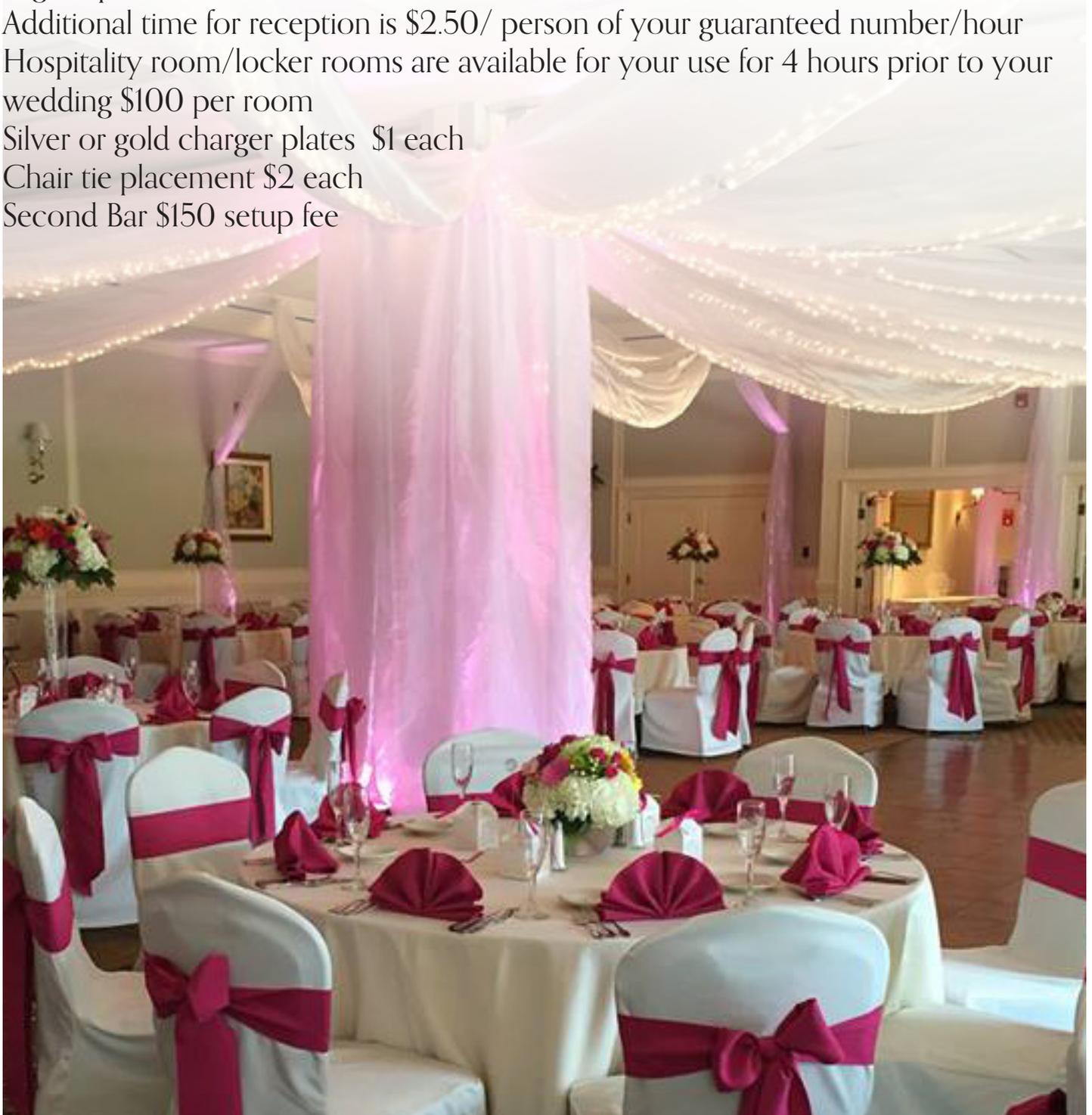
Additional time for reception is \$2.50/ person of your guaranteed number/hour

Hospitality room/locker rooms are available for your use for 4 hours prior to your wedding \$100 per room

Silver or gold charger plates \$1 each

Chair tie placement \$2 each

Second Bar \$150 setup fee



the menus

stationary buffet options

\$50 per guest

Includes all complimentary services listed above, and choice of hors d'oeuvres, salad, and dinner options

Hors d'oeuvres

Choice of 2 Displayed and 2 Staff-Served

Displayed

Domestic cheese and crackers
Imported cheese and crackers \$2
Vegetable crudité
Fresh-cut fruit and berries
Shrimp cocktail \$3
Charcuterie \$3

Staff-served

Spinach & cheese spanakopita
Chicken cordon bleu bites
Tomato bruschetta on crostini
Parmesan & goat cheese artichoke hearts
Petite beef wellington \$1
Goat cheese & honey phyllo triangles
Thai chicken satay
Prosciutto wrapped melon
Bacon-wrapped scallops \$1
Sausage-stuffed mushrooms \$1

Choice of 1 from each category below

Salad

served with garlic butter rolls

Traditional green tossed salad

grape tomatoes, cucumbers, and shredded carrots

Caesar salad \$1

shaved parmesan and house-made croutons

Spinach salad \$2

feta cheese, candied pecans, strawberries, and light raspberry vinaigrette or balsamic vinaigrette

Starch

Red roasted potatoes

Mashed potato

(choice of horseradish, caramelized onion or roasted garlic)

Rice pilaf

Vegetable

Seasonal medley

Green bean almondine Broccoli

with roasted red pepper strips

Carving Station

Choice of 2

(prices are subject to change due to market pricing)

Prime rib with au jus and horseradish sauce

Beef tenderloin with horseradish and caramelized onions

Center-cut pork loin with garlic rosemary and balsamic

Oven-roasted turkey breast with gravy

Chicken

Chicken parmesan

breaded and baked with marinara and mozzarella cheese

Chicken scampi

in a lemon, garlic, basil, and white wine sauce

Chicken picatta

with artichokes, capers, shallots, lemon, butter, in a white wine sauce

Chicken marsala

in a marsala and mushroom sauce

Seafood

Grilled salmon

Crispy panko salmon

Mahi mahi

with Grand Marnier demi glaze \$2

Frutti di mare

scallops, shrimp, and crab in a white wine cream sauce over pasta \$2

Vegetarian and Pasta

Eggplant parmesan

breaded and topped with marinara, mozzarella and parmesan cheeses

Pasta primavera

seasonal vegetables tossed in a garlic white wine cream sauce

Pasta pomodoro

fresh tomatoes, garlic, white wine, and basil

Eggplant rollatini

with ricotta, spinach, and marinara sauce

Pasta with 2 sauces

marinara, alfredo, vodka, or creamy pesto

House-made macaroni and cheese

made with 3 cheeses

All prices are subject to 8% New York State tax and 18% gratuity.

the menus

staff-served dinner options

\$58 per guest

Includes all complimentary services listed above, and choice of hors d'oeuvres, salad, and dinner options

Hors d'oeuvres

Choice of 2 Displayed and 2 Staff-Served

Displayed

Domestic cheese and crackers
Imported cheese and crackers \$2
Vegetable crudité
Fresh-cut fruit and berries
Shrimp cocktail \$3
Charcuterie \$3

Staff-served

Spinach & cheese spanakopita
Chicken cordon bleu bites
Tomato bruschetta on crostini
Parmesan & goat cheese artichoke hearts
Petite beef wellington \$1
Goat cheese & honey phyllo triangles
Thai chicken satay
Prosciutto wrapped melon
Bacon-wrapped scallops \$1
Sausage-stuffed mushrooms \$1

Choice of 1 from each category below

Salad

served with garlic butter rolls

Traditional green tossed salad

grape tomatoes, cucumbers & shredded carrots

Caesar salad \$1

shaved parmesan and house-made croutons

Spinach salad \$2

feta cheese, candied pecans, strawberries, and light raspberry vinaigrette or balsamic vinaigrette

Starch

Red roasted potatoes

Mashed potato

(choice of horseradish, caramelized onion or roasted garlic)

Rice pilaf

Twice-baked potato

Vegetable

Seasonal medley

Green bean almondine

Broccoli

with roasted red pepper strips

Shredded brussels sprouts

with red onion and bacon

Beef and Pork

(prices are subject to change due to market pricing)

8oz filet mignon with compound butter

12oz prime rib with coffee au jus

12oz New York strip steak with compound butter

14oz bone-in pork chop with bourbon demi glaze

Seafood

Grilled 8oz salmon

with clarified butter and lemon

8oz crispy panko salmon

Parmesan-panko crusted haddock

6 shrimp scampi

in a lemon, garlic, basil, and white wine sauce

Chicken

Chicken breast

stuffed with traditional bread and herb stuffing, topped with garlic rosemary cream sauce

Chicken scampi

in a lemon, garlic, basil, and white wine sauce

Chicken picatta

with artichokes, capers, shallots, lemon, and butter in a white wine sauce

Chicken marsala

in a marsala and mushroom sauce

Vegetarian and Pasta

Eggplant parmesan

breaded and topped with marinara, mozzarella and parmesan cheeses

Pasta primavera

seasonal vegetables tossed in a garlic white wine cream sauce

Pasta pomodoro

fresh tomatoes, garlic, white wine and basil

Eggplant rollatini

with ricotta, spinach and marinara sauce

Grilled vegetables

with balsamic drizzle over rice

All prices are subject to 8% New York State tax and 18% gratuity.

the bar

social hour

pricing is per guest

Unlimited domestic keg beer, house wine, and soda \$10

Unlimited beer, house wine and soda \$12

Unlimited beer, house wine, call liquor, and soda \$17

reception

pricing per guest includes social hour and reception

Unlimited domestic keg beer, house wine, soda \$15

Unlimited beer, house wine and soda \$18

Unlimited beer, house wine, call liquor, and soda \$25

Unlimited beer, house wine, premium liquor, and soda \$28

the choices

Beer

Choice of 5

Budweiser	Shock Top
Bud Light	Stella Artois
Michelob Ultra	Stella Cidre
Labatt Blue	Heiniken Light
Labatt Blue Light	Heiniken
Labatt Blue non-alcoholic	Southern Tier IPA +\$1

House Wine

Choice of 2 red and 2 white

Red Wine

Line 39 cabernet sauvignon

Sterling merlot

Monterray Vineyards pinot noir

White Wine

Glenora chardonnay

Glenora riesling

Beringer moscato

Stellina pinot grigio

Hans Greyl sauvignon blanc

Oak Vineyards white zinfandel

Premium Wine

add \$5 per guest Choice of 2 red and 2 white

Red Wine

J Lohr cabernet sauvignon

Coppola Director's Sonoma merlot

Kendall Jackson pinot noir

White Wine

Kendall Jackson chardonnay

Dr. Frank dry riesling

Dr. Frank semi-dry riesling

La Marca prosecco

Caposaldo rose

Call Liquor

Absolut
Tito's
Tangeray
Beeefeater
Bacardi
Captain Morgan
Joe Cuervo
Jack Daniels
Jim Beam
Jack Fire

Skrewball
Seagram's 7
Seagram's VO
Jameson
Dewar's
Malibu
Triple Sec
Kahlua
Bailey's
Amaretto

Premium Liquor

Belvedere
Grey Goose
Ketel One
Bombay Sapphire
Hendricks
Patron Silver
Tres Generacions
Buffalo Trace
Maker's Mark

Crown Royal
Chivas Regal
Glenfiddich
Glenlivet
Johnnie Walker Black
Amaretto Disaronno
Cointreau
Grand Marnier

beverage service

The sale and service of all alcoholic beverages is regulated by the New York State Division of Alcoholic Beverages and Tobacco. The Elmira Country Club is responsible for the administration of those regulations. It is the policy that no liquor, beer, or wine may be brought into the facility from outside sources.

No exceptions. It is New York State law that no person under the age of 21 be served, consume, or possess any alcoholic beverage. The Elmira Country Club reserves the right to refuse service of alcohol to any individual that appears to be intoxicated or does not provide proper identification. We also reserve the right to confiscate any item or ask any person found to be in violation of this policy to leave the premises. You, the contract signer, are responsible for the conduct of your guests.

decorations

The Elmira Country Club will not permit any tape, staples, nails, or any other substance used to affix items to the walls. No glitter or confetti of any kind. No removal of any Elmira Country Club property will be permitted. Any violations or excessive clean-up may result in a \$500 cleaning/damage fee. All decorations from your event must be removed the night of your event.

Hospitality rooms/locker rooms must be cleared and cleaned before the ceremony.



private club

While the Elmira Country Club is a private, member-only club, we welcome events held by non-members. We ask that they respect our facility, using only the bar provided for their event, and assuring guests are courteous to our members and the club itself. If individuals fail to comply with our rules and regulations, they will be asked to leave the club.

Depending on the circumstances, the client may be charged a damage fee and local law enforcement may be contacted as well.

security

The Elmira Country Club will not assume responsibility for any personal items or to guest vehicles prior, during, or following your event.

outside food

The Elmira Country Club has a food permit from the Chemung County Health Department covering only food made in-house. It does not cover any food brought in from any outside source, the only exception is specialty cakes for your event. We also reserve the right to confiscate items or ask any person found to be in violation of this policy to leave the premises.

