

Corning Country Club

Meeting Package

The Ultimate All Day Meeting Package

\$ 49 per person

Package includes:

Room rental, use of Microphone, Podium, & Projector Screens

Continental Breakfast (*Pastries & Breakfast Breads/Fresh Cut Fruit and Yogurt Dip/Fresh Brewed Coffee, Tea, and Orange Juice*)

Choice of "Chef's Salad Bar" or "NY Deli Sandwich Bar" for Lunch Break

Afternoon Refresher (*Fresh Cut Fruit /Domestic Cheese Tray with Crackers/ Assorted Cookies*)

Coffee, Tea, and Meeting room style Water service All Day (*refreshed 3 times*)

Chef's Salad Bar

Soup du Jour

Fresh Baked Bread & Butter

Assorted Cut Fresh Fruit

Mixed Greens

Ham & Turkey

Cheddar Jack Cheese

Hard Boiled Egg & Bacon

Tomatoes & Cucumber

Red Onions & Carrots

Croutons

Ranch & Italian Dressings

Assorted Cookies & Double Fudge Brownies

Iced Tea & Lemonade

New York Deli Sandwich Bar

Soup du Jour

Mixed Green Salad

Red Bliss Potato Salad or Classic Macaroni Salad

Sliced Turkey, Ham & Roast Beef

Sliced Cheese

Assorted Breads & Rolls

Sandwich Condiments

Fruit Salad

Assorted Cookies & Double Fudge Brownies

Iced Tea & Lemonade

Upgrade Your Meeting Day

Breakfast Upgrades

Hot Oatmeal \$4 pp

Breakfast Sandwiches \$6 pp

Omelet Station \$8 pp

French Toast or Pancakes \$ 5 pp

Break Upgrades

Granola Bars/ Individual Bags of Pretzels/Assorted Yogurts 4 pp

Veg Crudités with a Buttermilk Ranch Dip \$4pp

Dip Display: Lemon Thyme Hummus, Bruschetta, and Warm Spinach Parmesan Dip \$6p

Corning Country Club

Breakfast

The Continental Breakfast

Assorted Pastries & Breakfast Breads

Assorted Fresh Cut Fruit and Yogurt Dip

Fresh Brewed Coffee

Selection of Herbal Tea

Orange Juice

\$8.95 per person

The Executive Continental Breakfast

Assorted Pastries & Breakfast Breads

Assorted Fresh Cut Fruit

Selection of Cold Cereals

Yogurt & Granola

Fresh Brewed Coffee

Selection of Herbal Tea

Orange Juice

\$9.95 per person

Healthy Start

Fresh Cut Fruit and Yogurt Dip

Toast Station

Whole Grain Muffins

Hot Oatmeal with Accompaniments

Fresh Brewed Coffee

Selection of Herbal Tea

Orange Juice

\$ 10.95 per person

Breakfast Enhancements

Assorted Dry Cereals \$4 per person

Hot Oatmeal with Accompaniments \$4 per person

Breakfast Sandwiches \$6 per person

Omelet Station \$7 per person

French Toast or Pancakes \$5 per person

Corning Country Club Signature Quiche \$6 per person

Bottled Soda/Bottled Water \$5 per bottle

Corning Country Club

Breakfast

The American Breakfast

Fresh Brewed Coffee

Selection of Herbal Tea

Orange Juice

Assorted Pastries & Breakfast Breads

Assorted Sliced Fresh Fruit

Scrambled or Western Eggs

French Toast or Pancakes

Home Fries

Sausage Links & Bacon

\$14.95 per person

The Premier Breakfast

Fresh Brewed Coffee

Selection of Herbal Tea

Orange Juice

Assorted Pastries & Breakfast Breads

Assorted Sliced Fresh Fruit

Scrambled or Western Eggs

French Toast or Pancakes

Lyonnaise Potatoes

Smoked Salmon Display

Eggs Benedict

Sausage Links & Crisp Bacon

\$19.95 per person

Corning Country Club

Breaks

The Refresher

Assorted Fresh Cut Fruit
Domestic Cheese Tray with
Crackers \$7.95 per person

Healthy Break

Assorted Whole Fruit
Granola Bars
Individual Bags of Pretzels
Assorted Yogurts
Bottled Water
\$9.95 per person

Comfort Break

Assorted Cookies & Brownies
Assorted Candy Bars
Hot Chocolate
2% Milk
\$9.95 per person

“Breaks” a la Carte

Fresh Brewed Coffee & Selection of Herbal Tea \$4 per person
Assorted Sodas & Bottled Water \$5 per bottle
Snack Mix \$12.50 per lb
Assorted Candy Bars and Chips Based on Consumption
Assorted Cookies & Double Fudge Brownies \$19 per dozen

Corning Country Club

Lunch Buffet

Chef's Salad Bar

Soup du Jour
Fresh Baked Bread & Butter
Assorted Cut Fresh Fruit
Mixed Greens
Ham & Turkey
Cheddar Jack Cheese
Hard Boiled Egg & Bacon
Tomatoes & Cucumber
Red Onions & Carrots
Croutons
Ranch & Italian Dressings
Assorted Cookies or Double Fudge Brownies
Iced Tea & Lemonade
\$19 per person

New York Deli Sandwich Bar

Soup du Jour
Mixed Green Salad
Red Bliss Potato Salad or Classic Macaroni Salad
Sliced Turkey, Ham & Chicken Salad
Sliced Cheese
Assorted Breads & Rolls
Sandwich Condiments
Fruit Salad
Assorted Cookies or Double Fudge Brownies
Iced Tea & Lemonade
\$20 per person

Corning Country Club

Lunch

The Lighter Side

Served Only

Choice of One Entrée

Deli Sandwich (Ham, Turkey, Tuna Salad & Choice of Cheese)

Par 3 (Chicken Salad, Tuna Salad, Egg Salad & Served with Toast Points)

Corning Country Club Signature Quiche, or Broccoli, bacon, & cheddar Quiche

Panini (Caprese, Turkey & Artichoke, or Chicken Bacon Ranch)

Wrap (Chicken Caesar, BLT or BBQ Chicken & Bacon)

Accompaniments

Choose one: Mixed Green Salad, or Soup du Jour

Choose one: Potato Chips, Cottage Cheese, Fruit Salad,

Potato Salad, Pasta Salad

Choice of One Dessert

Cookies & Brownies, Pound Cake with Berries, or Chocolate Mousse Cups

\$22 per person

The Luncheon

** Includes, lemonade or ice tea, and coffee**

Buffet or Served

Choice of One Starter

Mixed Green Salad, Soup du Jour or Cut Fresh Fruit

Choice of Two Entrée

Chicken Marsala

Chicken Picatta

Seared Chicken Sundried Tomato Cream Sauce

Paprika and Garlic rubbed Pork Loin

Roasted Red Pepper Spinach Crusted Haddock

Filet Style Sirloin with a sherry Demi glace

Panko crusted Eggplant with Marinara and mozzarella

Choice of two Accompaniments

Rice Pilaf, Roasted Potatoes, Whipped Potatoes, Sautéed Garlic Green Beans or

Vegetable du Jour

Choice of One Dessert

Cookies, Brownies, Pound Cake with Berries, or Double Chocolate Mousse Cups

\$28 per person

Corning Country Club

Reception

Cocktail Hour

Choose 3, 4, or 5 appetizers

Roasted Red Pepper Bruschetta, with Garlic Aioli & Shaved Parmesan
Sundried Tomato Arancini stuffed with Goat Cheese served with a Pesto Dip on the side
Grilled Pineapple Skewers with a Teriyaki Glaze
Artichoke & 6 Spice Hummus served with Crostini
Melon Skewers served with a Honey Yogurt Dip
Smoked Pork on a Crostini topped with Bleu Cheese & Apple Slaw
Citrus Chicken Skewers a with Chimichurri sauce
Sausage & Roasted Tomato Stuffed Mushrooms
Cornbread with Chorizo and Cheddar
Wild Mushroom Tarts
Panko Crusted Crab Cakes with a Celery Seed Remoulade
Shaved Rib Eye on Potato Cakes with a Horseradish & Chive Cream
Fresh Mozzarella, Bruschetta with Pesto Aioli on Crostini
Asparagus Puffs with a Hollandaise sauce
Pork Potstickers with Sesame Teriyaki
Bacon Wrapped Scallops (based on 3 per person)
Shrimp & Lime Salsa on a Tortilla Chip
Black Sesame Seared Ahi on a Wonton Crisp garnished Carrot & Scallion Salad
Andouille and Cheddar Stuffed Profiteroles
Duck Confit & Berry Jam on Crostini
Assorted Miniature Quiche
Chicken Quesadilla Cones served with Salsa
*3 for \$15 per person * 4 for \$20 per person* 5 for \$25 per person**

**Pricing based on 1 hour of service*

Reception Enhancements

Deluxe Fruit & Cheese: Tropical Fruit, Domestic & Imported Cheeses \$6 pp
Vegetable Crudités with a Buttermilk Ranch Dip \$5 pp
Raw Bar :Jumbo Shrimp Cocktail, Oysters on the Half Shell, & Dungeness Crab Claws MKT pp
Dip Display: Lemon Thyme Hummus, Bruschetta, and Warm Spinach Parmesan Dip with Pita, Crackers, and Crudite \$9 pp
Smoked Salmon Display: Capers, Chopped Egg, Red Onion, Mini Bagles, Cream Cheese \$9pp
Antipasto: Bruscetta, Hummus, Grilled Vegetables, Fresh Mozzarella, Boursin, Pita, Crostini,
Olives, Italian Style Meatballs OR Fried Ravioli \$9 pp

Corning Country Club

Dinner Buffet

Build Your Own Pasta Buffet

Mixed Green Salad

Fresh Baked Breads & Whipped Butter

Chef Attended Pasta Station

(Available for groups up to 100 people)

Assorted Vegetable Pasta Ingredients

Diced Shrimp, Sausage, Meatballs

3 types of Pasta

Alfredo & Red Sauce

Choice of One Dessert

New York Cheesecake, Lemon Scented Crème Brûlée, Double Chocolate Mousse Cups

\$37 per person

Build Your Own BBQ

Choice of Two

Mixed Greens, Mac Salad, Potatoes Salad, Pasta Salad, Fruit Salad

Choice of Two

Angus Burgers with accompaniments

All Beef Hot Dogs with chili

Italian Sausage with peppers and onions

Corning Country Club's Signature Chicken BBQ

Classic Cornell Chicken

Slow Roasted Pull Pork with Cole Slaw

Choice of Two

Baked Beans, Steamed Corn, Roasted Potatoes, Salt Potatoes, Vegetable Du jour

Assorted Freshly Baked Cookies or Double Fudge Brownies

\$23 per person

Corning Country Club

Dinner Buffet

18th Green Dinner Buffet

Served Mixed Green Salad

Fresh Baked Bread & Butter

Choice of Two Accompaniments

*Rice Pilaf, Roasted Potatoes, Whipped Potatoes,
Sautéed Garlic Green Beans or Vegetable du Jour*

Choice of Two Entrée

Chicken Milanese

Chicken Marsala

Chicken Picatta

Vegetable Lasagna

Lasagna Bolognese

Pesto Pasta Primavera

Baked Ziti

Roasted Red Pepper Spinach Crusted Haddock

Pancetta Maple Salmon

Cherry & Walnut Stuffed Pork Loin

Tenderloin Steak Tips Bourgeois

Carved Turkey Breast with Gravy

Carved Smoked Ham with an Orange Brown Sugar Sauce

Choice of One Dessert

New York Cheesecake, Lemon Scented Crème Brûlée, Double Chocolate Mousse Cups

\$35 per person with Two Entrée Choices

\$38 per person with Three Entrée Choices

Corning Country Club

Dinner

The Country Club

Choice of One Starter

Mixed Green Salad, Caesar Salad (dressing on side)

Soup du Jour, Fresh Cut Fruit

Choice of Two Entrée:

12 hour Braised Short Ribs

Grilled Flat Iron with Chimmichurri

Pancetta Maple Salmon

Grilled Mahi Mahi with a Pineapple Cilantro Salsa

Frenched Pork Chop with Housemade Ginger Applesauce

Chicken Cordon Bleu with Whole Grain Mustarded Cream Sauce

Roasted Vegetable and Goat Cheese Strudel

Choice of Two Accompaniments

Rice Pilaf, Roasted Potatoes, Whipped Potatoes, Scalloped Potatoes

Sautéed Garlic Green Beans or Vegetable du Jour

Choice of One Dessert

New York Cheesecake, Lemon Scented Crème Brule Double Chocolate Mousse Cups

\$36 per person with Two Entrée Choices

\$39 per person with Three Entrée Choices

Served or add \$3 PP for a Buffet

Corning Country Club

The Duet

Two Entrees Presented Side by Side

Choice of One Starter

Mixed Green Salad, Caesar Salad (dressing on side),

Soup du Jour, or Fresh Cut Fruit

Choose One From Group A & One from Group B:

Group A

10oz NY Strip with Garlic Butter

6oz Filet with Cabernet Demi Glace

Group B

Seared Chicken with a Sundried Tomato Cream Sauce

Chicken Marsala

Chicken Milanese

Pancetta Maple Salmon

Grilled Mahi Mahi with a Pineapple Cilantro Salsa

Choice of Two Accompaniments

Rice Pilaf, Roasted Potatoes, Whipped Potatoes, Scalloped Potatoes

Sautéed Garlic Green Beans, Grilled Asparagus, Steamed Broccoli

Choice of One Dessert

New York Cheesecake, Lemon Scented Crème Brûlée,

or Mini Chocolate Cake with Espresso Glaze

\$52 per person

Corning Country Club

Dinner

The Executive Dinner

Served only

Hors d'oeuvres

Select three of our handmade Hors d'oeuvres listed on page 7 of this Catering menu.

To be served butler style.

First Course (Select One)

Roasted Red Pepper & Gouda, French Onion, Seafood Bisque

Second Course (Select One)

Classic Caesar Salad, Mixed Green Salad, or Fresh Cut Fruit

Entrée (Select Three)

12 oz New York Strip Steak with Garlic Butter

16oz Ribeye Steak with Horseradish

Filet Mignon with Cabernet Demi Glace

Shrimp Alexander with Brandy Beurre Blanc Sauce

Jumbo Lump Crab Cakes with a Mango Salsa

Macadamia Crusted Chilean Sea Bass

*Spinach, Provolone, and Sundried Tomato Stuffed Chicken,
topped with a Chardonnay Cream sauce*

Roasted Vegetable and Goat Cheese Strudel

Accompaniments (Select Two)

Rice Pilaf, Roasted Potatoes, Whipped Potatoes, Scalloped Potatoes

Sautéed Garlic Green Beans, Grilled Asparagus, Steamed Broccoli

Dessert (Select One)

New York Cheesecake, Lemon Scented Crème Brule,

Mini Chocolate Cake with Espresso Glaze, or Chef Custom Dessert Available on Request

Coffee & Hot Tea Service

\$69 per person

Corning Country Club

Dinner

Dinner Enhancements

Pasta Bar: 2 types on Pasta, two types of sauce, assorted vegetables,
meatballs, shrimp, and bacon \$17 pp

Soup Course: Seasonally appropriate Soup \$5 pp

Pasta Course: Created for your event by our Executive Chef \$8 pp

Intermezzo Course: Housemade Lemon or Berry-Lime Sorbet \$5pp

Make any Entrée "Surf & Turf" Style by adding a 5oz Lobster Tail for \$17pp

Buffet Enhancements

Carving Stations

Carved Beef Tenderloin with Sauce \$17 per person

Caved Prime Rib with Au Ju \$16 per person

Carved Pork Loin with Gravy \$15 per person

Carved Turkey Breast with Gravy \$14 per person

Dessert Enhancements

Viennese Table: Miniature Pastries, Dessert Bars, Truffles, & Cookies \$9 pp

Corning Country Club

Beverages

Hosted Beer, Wine, & Soda

Beer: Choose 1 type of Keg beer- Labatt Blue, Labatt Blue Light, Michelob Ultra, Coors Light, Yuengling

Wine: House Wine- JR Dill Chardonnay, Riesling and Sweet Red, House Cab and Merlot

2 Hours \$22PP

3 Hours \$30pp

4 Hours \$34

All Guests under 21 \$5 pp

Hosted Beer, Wine, Soda, & House Liquor

Beer: Choose 1 type of Keg beer- Labatt Blue, Labatt Blue Light, Michelob Ultra, Coors Light, Yuengling

Wine: House Wine- JR Dill Chardonnay, Riesling and Sweet Red, House Cab and Merlot

Liquor: Smirnoff Vodka, Beefeaters Gin, Bacardi Rum, Jim Beam Bourbon, CC Whiskey, JW Red Scotch, Jose Cuervo Tequila, and Capt

2 Hours \$30

3 Hours \$37 pp

4 Hours \$42 pp

All Guests under 21 \$5 pp

Hosted Beer, Wine, Soda, & Premium Liquor

Beer: Choose 1 type of Keg beer- Labatt Blue, Labatt Blue Light, Michelob Ultra, Coors Light, Yuengling, Stella Artois, Michelob Amber Bock, Horseheads Towpath Ale

Wine: Member Wine- Sterling Chardonnay, Hahn Merlot, J Lohr Cabernet, Ruffino Pinot Grigio, JR Dill Riesling, & Sweet Walter Rose

Liquor: Titos Vodka, Grey Goose Vodka, Bombay Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Jim Beam Bourbon, Makers Mark Bourbon, CC Whiskey, Jack Daniels Whiskey, JW Red, Dewars Scotch, Jose Cuervo Tequila

2 Hours \$36

3 Hours \$41 pp

4 Hours \$49 pp

All Guests under 21 \$5 pp

Cash Bar

Cash Prices-Beer-\$7, Liquor and Wine-\$10-sales tax and 20% gratuity are additional

Cash Bar Minimum Guarantee is \$500

Terms & Conditions

-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 **(5) 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 five (5) 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.

-Bar Charges-

You will be billed for the following labor per bartender,
Bar Labor: \$150 Staffing/setup for Bars

-Other Labor Charges-

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. No glitter, confetti, silk rose petals, 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) Specialty Dietary.

Shots will not be available at the bar during the wedding reception, regardless of beverage package chosen

-Estate Fee-

Group is responsible to apply a non-refundable Estate fee of \$1,000 to hold the date for your event. Once the Estate fee has been received, the room will be considered reserved and will no longer be available for other groups.

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-

The 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 4 hours before the event.. The Club will not be responsible for any loss or damage to materials sent to the Club prior to the event date. All items left behind must be picked up when your event ends.

-Displays, Decorations, Entertainment-

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

The 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-

The estate fee is non-refundable. 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.

Event Contract

Name _____

Address _____ City _____ State _____ Zip _____

Telephone _____ 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.

Signature: _____

Date: _____