



PLAN A PARTY WITH US!

Copake Country Club offers a multitude of beautiful spaces for celebrations of all kinds, every season of the year. Customized menus and personalized service set us apart, inquire today.



COPAKE COUNTRY CLUB

**44 Golf Course Road,
Craryville, NY 12521**

518-325-0019

info@copakecountryclub.com

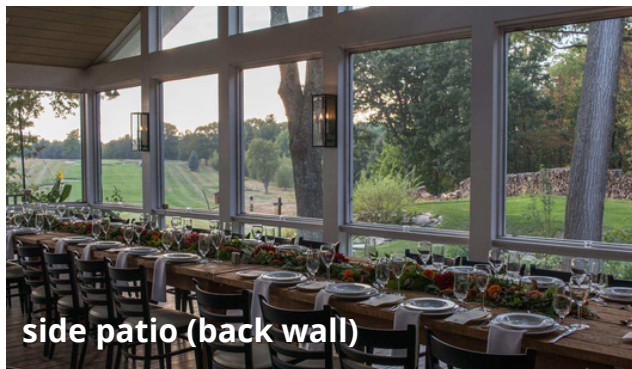
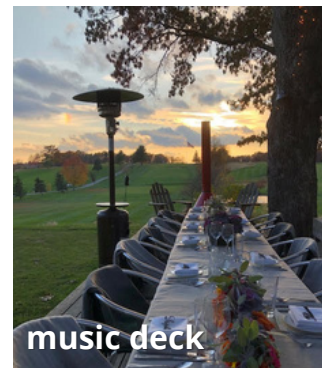
www.thegreensatcopake.com

For groups of 16-25

we can offer specialized dinner reservations by utilizing the restaurants seasonal menu to offer limited selections or family style service. These parties are typically reserved 1-3 months in advance. Spending minimum and additional gratuity may apply.

For groups of 25+

we can offer private space rental with customized menus, personalized service and private satellite bar. These parties are typically booked 3-6 months in advance. Room rental fee and additional gratuity may apply.



FEES:

Private Side Patio:
\$875 peak season,
\$250 off season

Outdoor Bar & Tee Box:
\$250 rental fee
plus 25% gratuity

Hilltop: \$1500 set up,
\$50/pp minimum spend
& additional 5% gratuity

Non-Private Side Patio or Lower
Deck: additional 5% gratuity

Music Deck: \$50/pp minimum
spend & additional 5% gratuity

All parties subject to
\$250 planning fee,
minimum 20% gratuity &
8% tax

MENU PLANNING FOR DINNER PARTIES OF 25 PLUS:

Begin by choosing a soup or salad, 1-3 entrees and 2 sides. Buffet of 1 entree selection for \$33/pp, 2 for \$38/pp or 3 for \$43/pp. Add of \$6/pp for plated or family style service.

We love to use local seasonal ingredients and we're happy to accommodate dietary restrictions whenever possible. If you have another idea for a menu item, please ask! Custom pricing is available for other dinner service ideas, multi-course dinners, a combination of family style and plated, or cocktail party style event. We may also want to consider entrees that have been featured on The Greens Restaurant's seasonally changing menus.

DINNER

FIRST COURSE

- 🍴 House Salad : Local Baby greens, Cucumber, Tomato, Carrot, Red Onion, Balsamic Vinaigrette
- 🍴 Caesar Salad: Fresh Romaine, Pecorino Romano, White Anchovy, Croutons, Zesty House-made Dressing
- 🍴 Organic Chicken Soup with Wild Rice
- 🍴 Vegan Butternut Squash Bisque
- 🍴 Cream of Parsnip Soup
- 🍴 Chilled Vegan Cucumber Mint Gazpacho
- 🍴 Chilled Classic Vegan Spanish Gazpacho
- 🍴 New England/Manhattan/Rhode Island Style Clam or Seafood Chowder

ENTREES

Buffet of 1 entree selection for \$33/pp, 2 for \$38/pp or 3 for \$43/pp. Add of \$6/pp for plated or family style service.

- 🍴 Herb Roasted French Cut Chicken Breast
- 🍴 Pigasso Farms Pork Loin, Apple Dijon Marmalade
- 🍴 Seasonal Vegan/Vegetarian Pasta
- 🍴 Boneless Chicken Francese
- 🍴 Eggplant Burrata Parmesan
- 🍴 Vegetarian-Gluten Free Red Beet Risotto
- 🍴 Grilled Scottish Salmon. Cider/citrus Vinaigrette
- 🍴 Grilled Garlic & Herb Marinated Sliced Steak
- 🍴 Spinach and Artichoke Stuffed Chicken Breast
- 🍴 Guinness and Barolo Braised Short Ribs
- 🍴 Halibut A la Plancha, White Wine Brown Butter
- 🍴 Grilled Mahi-Mahi, Pineapple Salsa Verde
- 🍴 Grilled Swordfish, Tomato, Capers, Lemon Butter

Additional \$10/pp per choice selections:

- 🍴 12 oz Ribeye, 12oz NY Strip, 8oz Filet Mignon
- 🍴 Pan Roasted New Zealand Rack of Lamb
- 🍴 Surf and Turf-4oz Grilled Filet Mignon with 4oz lobster tail OR 2 Grilled jumbo Shrimp

SIDES

- 🍴 Steamed Jasmine Rice Pilaf
- 🍴 Toasted Israeli Couscous, Citrus, Herbs
- 🍴 Fresh Mixed Seasonal Vegetables
- 🍴 Haricot Vert Almandine
- 🍴 Summer Corn Fricassee, Sweet Red Onion, Cherry Tomatoes, Cremini Mushrooms
- 🍴 Grilled Zucchini & Yellow Squash
- 🍴 Yukon Gold Mashed Potatoes
- 🍴 Roasted Fingerling Potatoes, Sea Salt
- 🍴 Potato Cheddar Gratin
- 🍴 Baked Mac & Cheese

HORS D'OEUVRES

PASSED COLD SELECTIONS, 50 pieces

- 🍴 Fresh Melon Wrapped in Prosciutto \$90
- 🍴 Grilled Steak Crostini, Horseradish Crema \$100
- 🍴 Eggplant Caponata Crostini \$65
- 🍴 Prosciutto Wrapped Asparagus \$95
- 🍴 Cherry Tomato-Mozzarella-Basil Skewers \$75
- 🍴 Whipped Ricotta on Grilled Baguette with Truffle Honey \$90

PASSED HOT SELECTIONS, 50 pieces

- 🍴 Bacon Wrapped Scallops \$140
- 🍴 Mini Brie & Truffle Grilled Cheese \$100
- 🍴 Franks in Blanket with Whole Grain Mustard \$95
- 🍴 Mini Crab Cakes, Old Bay Aioli \$110
- 🍴 Grilled Teriyaki Chicken Skewers \$95
- 🍴 Grilled Herb Marinated Steak Skewers \$110
- 🍴 Portobello Steak Fries, Balsamic Aioli \$90
- 🍴 Bang-Bang Shrimp & Pineapple Skewers \$100

STATIONARY PLATTERS FOR 25

- 🍴 Crudité Platter, Blue Cheese & Cilantro Ranch Dressings \$60
- 🍴 Chef's Choice Assorted Domestic & Imported Cheese & Charcuterie Platter with Crackers, Crostini & Accoutrement \$150
- 🍴 Guacamole, Pico de Gallo, Corn Tortillas \$65
- 🍴 Roasted Garlic, Spinach & Artichoke Dip \$75
- 🍴 Antipasto Platter-mixed olives, marinated artichoke hearts, pepperoncini, marinated mushrooms, stuffed grape leaves, plus chef's choice \$65
- 🍴 Tomato Caprese, Basil, Fresh Mozzarella, Aged Balsamic, Extra Virgin Olive Oil \$75
- 🍴 Shrimp Cocktail, Oysters, Raw Bar \$MP

Passed prices listed are for quantities of 50 for a typical cocktail hour plan on around 6 pieces per person, or 3-4 pieces pp with two stationary platters.

LUNCHEONS

Available for Monday-Saturday Events

12-3pm or 2-5pm

Choose a Soup or Salad, 3 Sandwiches served Family Style or Buffet, \$24/person

- 🍷 Tomato Basil Mozz Sandwich
- 🍷 Grilled Rueban on Rye
- 🍷 Turkey BLT
- 🍷 Chicken Salad Wrap
- 🍷 Chicken Caesar Wrap
- 🍷 Grilled Veggie & Hummus Wrap
- 🍷 Fried Chicken Sliders
- 🍷 Pulled Pork Sliders

Add French Fries, Potato Salad or Coleslaw \$2/pp

BRUNCH BUFFET

Available for Sunday Events 11am-2pm

Choose 5 items \$28/pp

- 🍷 Pancakes with Turner Farms Maple Syrup
- 🍷 French Toast with Berry Compote
- 🍷 Housemade Belgian Waffles
- 🍷 Veggie & Cheese Frittata
- 🍷 Pigasso Farm Scrambled Eggs
- 🍷 Applewood Smoked Bacon
- 🍷 Local Breakfast Sausage
- 🍷 Garden Salad
- 🍷 Fruit Salad
- 🍷 Yogurt & Granola Parfait
- 🍷 Danish & Coffee Cake

DESSERT

- 🍷 Cakes quoted separately
- 🍷 Cake cutting fee \$1/pp if bringing own dessert
- 🍷 Assorted Cookies & Brownies \$75
- 🍷 Cannoli Platter \$200
- 🍷 Seasonal Fruit Crisp \$215
- 🍷 Cider Donuts and Crème Anglaise \$200
- 🍷 SoCo Creamery Ice Cream Bar \$8.50/person (additional rental items needed)
- 🍷 S'mores \$85 includes skewers (outdoor events with firepit)

Submit an event inquiry on our website!
www.thegreensatcopake.com

BAR

FULL UNLIMITED OPEN BAR-Billed on Consumption, 20% service fee

Run a with allow access to restaurant's bar and full range of available liquor, beer & wine

SIGNATURE OPEN BAR \$27/person (3 hours)

Two signature cocktails, two red wines, two white wines and three beers

BEER & WINE BAR \$22/person (3 hours)

Set Up of private bar with service of three beers, two reds and two whites

BRUNCH BAR \$19/person (3 hours)

Bloody Mary's & Mimosas

CORKAGE FEE \$16/bottle (BYO wine)

ADD CHAMPAGNE TOAST \$6/PP

All packages include soft beverages

Coffee & Tea available upon request

DETAILS

- 🍷 \$250 non-refundable deposit due at time of booking
- 🍷 50% payment due 4 weeks prior to event, remaining balance due at conclusion of event
- 🍷 Checks made out to The Greens at Copake Country Club, Cash or CC accepted (3% fee added to all CCs)
- 🍷 Guaranteed headcount and final menu changes due 1 week prior to event
- 🍷 Outdoor parties require an inclement weather back up plan
- 🍷 All fees for a 3 hour party, additional fee for longer events
- 🍷 White linen napkins included, tablecloth rentals extra
- 🍷 Hilltop events require furniture rentals and golf cart shuttles
- 🍷 Rentals quoted separately if needed
- 🍷 Parking attendants or shuttle drivers subject to additional fees
- 🍷 Access to space for one half hour prior to event for set up and one half hour after event for clean up
- 🍷 DIY decor is welcome with the exception of tacks or nails in walls, all balloons must be weighted, please no confetti or glitter
- 🍷 Rates and terms listed here subject to change, custom menus and requests subject to additional fees
- 🍷 Catering quotes do not include, unless otherwise negotiated, arrangements or services by outside vendors such as event décor, photographers, florists, bakeries, DJ, or any special requests