

Weddings at Normanside



Weddings at Normanside

Congratulations on starting this exciting adventure in creating the wedding of your dreams!

We would like to thank you for considering Normanside for your special event. We are thrilled to help you in any way to design a day that is all about you.

Our packages are insights in to the menus and services that are offered at Normanside. These packages can be modified or enhanced in many ways to provide a truly customized experience.

Your wedding coordinator will be available to you every step of the way to ensure your complete satisfaction in creating your vision.

We know there are many decisions to be made, please feel free to use us as a resource for all your wedding day needs. We are always available to answer any questions you might have as you are exploring our packages.

Let us help you in your next step by calling us at 518-439-4505 x11

Visit us at:

www.normanside.com

www.facebook.com/NormansideCountryClub

Your Wedding at Normanside will Feature:

- A personal wedding host, who has coordinated every detail at Normanside to ensure your complete satisfaction.
- Private Bridal Cocktail Suite during cocktail hour for your wedding party. Your wedding party will be treated to butler service with passed hors d'oeuvres and accommodations for all of your beverage needs.
- A stunning ball room and charming patio setting.
- Availability for an on-site ceremony.
- Use of our Bridal Suite and Men's Lounge for preparations prior to your ceremony and/or reception.
- Personal server for your sweetheart or head table to attend to anything you may need throughout the course of the evening.
- Use of our meticulously maintained golf course that provides stunning views for photos.

Enhancements & Features without the Cost:

- Complimentary chiavari chairs for your ceremony and reception.
- Wedding Cake or Cupcakes from our preferred vendor; Make Me A Cake Next Door Complimentary tasting available (fondant or extensive decorating may incur a fee).
- Champagne floor length linens for all of your tables with a wide variety of overlay and napkin color options.
- Discounted pricing on engagement parties, bridal showers and rehearsal dinners.
- Three Complimentary Vendor Meals included within your package.
- Elegantly skirted tables to display your cake, registry and gifts.
- A 500 square foot spacious integrated dance floor.
- Restroom and Bridal Suite amenity baskets.
- Two complimentary Foursomes of golf for Bridal Party to be used on the day of your wedding or rehearsal.





Magnolia Package

Beverage Service

Cocktail Hour:

Deluxe cocktail open bar for the first hour. *Includes premium brand liquors, red & white wines, domestic and imported bottled beers; Bride & Groom's choice of select draft beers and soft drinks.

Sparkling Wine Toast

Dinner Hour:

Pinot Grigio and Cabernet tableside wine service, drinks from bar available by cash or put on a tab

After Dinner:

Three hours of our deluxe cocktail open bar

Freshly Brewed Coffee & Tea Service

International Montage Displays

Antipasto Display Assorted meats and cheeses, pickled onions, marinated roasted peppers, artichoke hearts, olives, roasted tomatoes, pesto, crackers and baguette

Crudités Display Assorted fresh vegetables with dips and dressings

7 Butler Passed Hors d'oeuvres

Mini Crab Cakes served with a remoulade sauce

Chicken Spring Rolls chicken and vegetable spring rolls, sweet soy dipping sauce

Spanakopita Greek pastry of spinach, onions and goat cheese wrapped in crispy phyllo dough

Beef Wellington roasted beef tenderloin, spinach and wild mushrooms wrapped in a puff pastry

Stuffed Red Potatoes roasted baby red potatoes filled with bacon, chives, garlic and boursin cheese

Roasted Pepper Polenta filled with basil pesto, roasted tomatoes and parmesan cheese

Caprese Skewers fresh mozzarella, roasted tomato and basil

Choice of One Hot Display

Dips:

Spinach & Artichoke Dip rich blend of spinach, artichoke hearts, and cheese

Shrimp Dip baby shrimp, green onions and cajun spices folded into a creamy béchamel

Crab Dip lump crab, green onions and cajun spices folded into a creamy béchamel

Buffalo Chicken Dip roasted chicken, blue cheese, buffalo sauce folded into a creamy béchamel

Pastas:

Pancetta Mac & Cheese

Penne with Vodka Tomato Cream

Ziti with Marinara

Rigatoni with Alfredo



Magnolia Package

First Course

(Please Select One)

House Made Soup

Penne ala Vodka pasta tossed in vodka tomato cream sauce

Eggplant with Four Cheeses lightly breaded eggplant layered with mozzarella, provolone, parmesan and gorgonzola cheeses with a freshly made marinara sauce

Grilled Portobello Mushroom basil, plum tomatoes, parmesan cheese and a balsamic reduction, served over a goat cheese crostini

Field Green Salad traditional toppings served with our house vinaigrette

Caesar Salad crisp romaine tossed with our house made Caesar dressing, croutons and parmesan cheese

Champagne Cranberry Salad mixed greens topped with dried cranberries, candied pecans, gorgonzola cheese served with our house made champagne vinaigrette

Caprese Salad sliced tomatoes, fresh mozzarella, red onions, basil drizzled with extra virgin olive oil and a balsamic reduction

Entrée Choices

(Please Select Three)

Roasted Vegetable Ravioli

tossed with tomatoes, basil, white wine and garlic

Rigatone Bolognese

tossed with ragout of beef, pork, turkey, tomato, fresh herbs and a touch of cream

Tortellini Carbonara

tossed with pancetta, garlic, spring peas, cream and parmesan cheese

Chicken Pomodoro

boneless breast pan roasted with fresh tomatoes, garlic, shallots, white wine and basil

Mediterranean Chicken

mushrooms, artichoke hearts, red bell peppers, basil and sun dried tomato pesto

Grilled Pork Tenderloin

mesquite grilled and topped with sautéed mushrooms, garlic and a red wine reduction

Sautéed Mahi Mahi

with capers, lemon, white wine and garlic

Pan Roasted Salmon

fresh salmon with capers, tomatoes, red onions, bell peppers and a lemon cream

Normanside Bistro Steak

grilled 10 oz. NY Strip with our signature steak seasoning and topped with a red wine reduction

NY Strip Steak

grilled 10 oz. NY Strip finished with a merlot, rosemary, red onion marmalade

*\$77 per person**

* All prices are subject to 8% sales tax and 19% service charge



Hawthorne Package

Features a Personalized Ice Sculpture

Beverage Service

Cocktail Hour:

Deluxe cocktail open bar for the first hour. *Includes premium brand liquors, red & white wines, domestic and imported bottled beers; Bride & Groom's choice of select draft beers and soft drinks.

Sparkling Wine Toast

Dinner Hour:

Pinot Grigio and Cabernet tableside wine service, drinks from bar available by cash or put on a tab

After Dinner:

Four hours of our deluxe cocktail open bar

Freshly Brewed Coffee & Tea Service

International Montage Displays

Antipasto Display Assorted meats and cheeses, pickled onions, marinated roasted peppers, artichoke hearts, olives, roasted tomatoes, pesto, crackers and baguette

Crudités Display Assorted fresh vegetables with dips and dressings

7 Premium Passed Hors d'oeuvres

Mini Crab Cakes served with remoulade sauce

Chicken Spring Rolls chicken and vegetable spring rolls, sweet soy dipping sauce

Spanakopita Greek pastry of spinach, onions and goat cheese wrapped in crispy phyllo dough

Beef Wellington roasted beef tenderloin, spinach and wild mushrooms wrapped in puff pastry

Stuffed Red Potatoes roasted baby red potatoes filled with bacon, chives, garlic and boursin cheese

Roasted Pepper Polenta filled with basil pesto, roasted tomatoes and parmesan cheese

Caprese Skewers fresh mozzarella, roasted tomato and basil

Choice of Two Hot Displays

Dips:

Spinach & Artichoke Dip rich blend of spinach, artichoke hearts, and cheese

Shrimp Dip baby shrimp, green onions and cajun spices folded into a creamy béchamel

Crab Dip lump crab, green onions and cajun spices folded into a creamy béchamel

Buffalo Chicken Dip roasted chicken, blue cheese, buffalo sauce folded into a creamy béchamel

Pastas:

Pancetta Mac & Cheese

Penne with Vodka Tomato Cream

Ziti with Marinara

Rigatoni with Alfredo



Hawthorne Package

First Course

(Please Select One)

House Made Soup

Penne ala Vodka pasta tossed in vodka tomato cream sauce

Eggplant with Four Cheeses lightly breaded eggplant layered with mozzarella, provolone, parmesan and gorgonzola cheeses with a freshly made marinara sauce

Grilled Portobello Mushroom basil, plum tomatoes, parmesan cheese and a balsamic reduction, served over a goat cheese crostini

Field Green Salad traditional toppings served with our house vinaigrette

Caesar Salad crisp romaine tossed with our house made Caesar dressing, croutons and parmesan cheese

Champagne Cranberry Salad mixed greens topped with dried cranberries, candied pecans, gorgonzola cheese and served with our house made champagne vinaigrette

Caprese Salad sliced tomatoes, fresh mozzarella, red onions, basil drizzled with extra virgin olive oil and a balsamic reduction

Entrée Choices

(Please Select Three)

Mushroom Ravioli

tossed with green onions, button mushrooms and a sherry wine cream

Rigatone Amatriciana

topped with pancetta, garlic, shallots, basil, fresh tomato and white wine

Chicken Florentine

boneless breast oven roasted with pancetta, fresh tomatoes, basil, white wine, artichoke hearts, spinach and smoked mozzarella cheese

Chicken Genovese

boneless chicken breast dipped in egg, sautéed with mushrooms, garlic, white wine, lemon and a basil pesto

Pistachio Crusted Salmon

finished with a sun dried tomato cream

Stuffed Flounder

stuffed with a crabmeat dressing and topped with a private reserve chardonnay cream

Grilled Pork Tenderloin

mesquite grilled and topped with sautéed mushrooms, garlic and port wine reduction

NY Strip Steak

grilled 12 oz. NY Strip with our signature steak seasoning and topped with a red wine reduction

Beef Tenderloin

grilled 8 oz. tenderloin topped with hickory smoked bacon, caramelized onions, button mushrooms and a red wine balsamic reduction

*\$85 per person**

* All prices are subject to 8% sales tax and 19% service charge



Cypress Package

Features a Personalized Ice Sculpture & Late Night Snack Station

Beverage Service

Cocktail Hour:

Deluxe cocktail open bar for the first hour. *Includes premium brand liquors, red & white wines, domestic and imported bottled beers; Bride & Groom's choice of select draft beers and soft drinks

Sparkling Wine Toast

Dinner Hour:

Pinot Grigio and Cabernet tableside wine service, drinks from bar available by cash or put on a tab

After Dinner:

Four hours of our deluxe cocktail open bar

International Coffee Station - Staff Attended

Special blend of freshly brewed regular and decaffeinated coffee & premium select teas accompanied by assorted liquors and cordials, cinnamon & chocolate mint sticks, flavored creamers and whipped cream

International Montage Displays

Antipasto Display Assorted meats and cheeses, pickled onions, marinated roasted peppers, artichoke hearts, olives, roasted tomatoes, pesto, crackers and baguette

Crudités Display Assorted fresh vegetables with dips and dressings

7 Premium Passed Hors d'oeuvres

Mini Crab Cakes served with remoulade sauce

Chicken Spring Rolls chicken and vegetable spring rolls, sweet soy dipping sauce

Spanakopita Greek pastry of spinach, onions and goat cheese wrapped in crispy phyllo dough

Beef Wellington roasted beef tenderloin, spinach and wild mushrooms wrapped in puff pastry

Stuffed Red Potatoes roasted baby red potatoes filled with bacon, chives, garlic and boursin cheese

Roasted Pepper Polenta filled with basil pesto, roasted tomatoes and parmesan cheese

Caprese Skewer fresh mozzarella, roasted tomato and basil

Choice of One Hot Signature Dip

Spinach & Artichoke Dip rich blend of spinach, artichoke hearts, and cheese

Shrimp Dip baby shrimp, green onions and cajun spices folded into a creamy béchamel

Crab Dip lump crab, green onions and cajun spices folded into a creamy béchamel

Buffalo Chicken Dip roasted chicken, blue cheese, buffalo sauce folded into a creamy béchamel

Dual Pasta Station

(Please Select Two)

Pancetta Mac & Cheese

Penne with Vodka Tomato Cream

Ziti with Marinara

Rigatoni with Alfredo



Cypress Package

First Course

(Please Select One)

House Made Soup

Penne ala Vodka pasta tossed in vodka tomato cream sauce

Eggplant with Four Cheeses lightly breaded eggplant layered with mozzarella, provolone, parmesan and gorgonzola cheeses with a freshly made marinara sauce

Grilled Portobello Mushroom basil, plum tomatoes, parmesan cheese and a balsamic reduction, served over a goat cheese crostini

Shrimp Cocktail chilled shrimp served with cocktail sauce and lemon

Salad Course

(Please Select One)

Field Green Salad traditional toppings tossed with our house vinaigrette

Caesar Salad crisp romaine served with our house made Caesar dressing, croutons and parmesan cheese

Champagne Cranberry Salad mixed greens topped with dried cranberries, candied pecans, gorgonzola cheese and served with our house made champagne vinaigrette

Caprese Salad sliced tomatoes, fresh mozzarella, red onions, basil drizzled with extra virgin olive oil and a balsamic reduction

Entrée Choices

(Please Select Three)

Lobster Ravioli

lobster, fresh thyme and pecorino cheese tucked into delicate pasta, topped with mushrooms, green onions, lobster and a sherry cream

Lemon Rosemary Chicken

pan roasted airline chicken breast with garlic, lemon, rosemary, white wine and butter

Twin Tornadoes of Beef

mesquite grilled twin filets with a roasted pepper, caramelized onion, tarragon relish

Veal & Shrimp

tender veal scaloppini filled with a mushroom duxelle, spinach, provolone cheese, prosciutto and gulf shrimp, finished with a sweet garlic cream

Stuffed Shrimp

gulf shrimp with crabmeat stuffing topped with garlic, fresh tomato, lemon white wine sauce.

French Cut Lamb Chops

with oven roasted tomatoes, rosemary, roasted garlic and port wine reduction

NY Strip Steak

grilled 12 oz. NY Strip with our signature steak seasoning and topped with a red wine reduction

Normanside Bistro Steak

grilled 10 oz. NY Strip with our signature steak seasoning and topped with a red wine reduction

Surf & Turf

grilled petite filet paired with roasted salmon in a sun dried tomato cream

*\$98 per person**

* All prices are subject to 8% sales tax and 19% service charge

Cocktail Hour Enhancements

Carving Station

Includes silver dollar rolls and appropriate sauces.

Roasted Turkey	\$4 per person*
Baked Country Ham	\$4 per person*
Beef Tenderloin	\$8 per person*

Caviar Display

Market Price*

Assorted caviars, chopped onions & eggs, capers, sour cream & herring in white wine sauce with a display of chilled vodkas

Italian Carving Station

\$7 per person*

Fresh mozzarella served over baguette with fresh basil, sun dried tomatoes, roasted peppers, sliced fresh tomatoes & onions, balsamic vinegar & virgin olive oil

Pasta Station

\$4 per person*

Presented with warm garlic bread, crushed red pepper and grated parmesan cheese

Please select two:

Fusilli Alfredo, Penne Marinara, Farfalle Primavera or Rigatoni Bolognese

Snack Stations

Taco Bar

\$5 per person*

Flour tortilla, corn tortilla shells, tortilla chips, shredded lettuce, tomatoes, onions, jalapenos, guacamole, sour cream, salsa, pico, monterey jack cheese, limes, cilantro, with your choice of pork, chicken or beef

Shrimp Cocktail

\$90* per 50 pieces

Chilled shrimp served with cocktail sauce and lemon

Hot Dog Bar

\$5 per person*

Mini hot dogs and rolls, relish, ketchup, mustard, meat sauce, onions, cheddar cheese, house made potato chips

NY Deli

\$5 per person*

Pastrami, corned beef and turkey with rye and pumpernickel breads, warm sauerkraut, coleslaw, pickles, whole grain mustard, horseradish Russian

Smoked Salmon Display

\$8 per person*

With traditional garnishes

Flatbread Display

\$5 per person*

Assorted styles of flatbreads

Ahi Tuna Display

\$10 per person*

Fresh tuna sesame seared and served with sweet soy, pickled ginger and pinot grigio wasabi

Sweet Endings

Flambé Desserts

\$9 per person*

Served over ice cream

Please select one:

Cherries Jubilee, Strawberries Romanoff, or Bananas Foster

Fresh Fruit with Port Fudge

\$5 per person*

Melon & berries with port fudge dipping sauce

Dolce Decadence

\$5 per person*

Assorted mini éclairs, cream puffs and cannoli's

Venetian Dessert Table

\$7 per person*

Mini desserts, petite fours, dessert shooters, chocolate dipped strawberries

Pastry Platters

\$35 per table*

Assortment of pastries on each table; served family style

Candy & Sweets Bar

\$6 per person*

Assortment of candies and sweets for your guest to enjoy during the reception or to take home as favors.

Variety of colors and candies available!

* All prices are subject to 8% sales tax and 19% service charge



Upgraded Hors d'oeuvres

(add \$2 per person)

Hot

- Wild Mushroom Tartlet** savory tartlet shell filled with wild mushrooms & Swiss cheese
Salmon en Croute seared salmon with spinach and dijon mustard in puff pastry
Hibachi Beef Rolls thinly pounded steak rolled with julienne vegetables, ginger and dusted in panko, served with a creamy soy dipping sauce
Duck Pot Stickers slowly braised duck, garlic, ginger and scallion served with a hoisin dipping sauce
Shrimp and Steak Rolls thinly pounded steak rolled with shrimp, julienne vegetables and dusted in panko, served with a sweet Thai chile sauce
Prosciutto Wrapped Shrimp shrimp wrapped with prosciutto, provolone and spinach
Asparagus Pastry asparagus baked in pastry with parmesan and prosciutto
Bacon Wrapped Dates almond stuffed dates wrapped with bacon and lightly dusted in bread crumbs

Cold

- Lemon Dill Shrimp Sliders** slider roll topped with arugula and a lemon dill shrimp
Beef Tenderloin Skewer roasted beef tenderloin, grape tomatoes and smoked mozzarella on a bamboo skewer served with horseradish dipping sauce
Walnut Cranberry Scone topped with brie and cranberry pear chutney
Goat Cheese & Roasted Pepper Canapé baguette topped with goat cheese and roasted pepper relish
Crawfish Cheesecake crawfish, peppers, onions and smoked Gouda baked into a cheesecake batter on a parmesan crust
Tuna "Nacho" seared tuna with red cabbage, cilantro, corn, cashews and honey soy lime syrup on a crisp wonton chip
Crab & Avocado Spoon avocado puree, pico, lump crabmeat, daikon radish sprouts and a cilantro lime vinaigrette
Smoked Salmon Canapés brioche with a lemon dill cream cheese, smoked salmon, pickled onions and tobikko

Decorating Options

Chargers for Place Settings– available in Silver and Gold
\$1 per charger

Elegant mirror, votive candles and floating roses in your color choice on dining tables
\$20 per table

Elegant mirror & votive candles on dining tables
\$10 per table

Place Cards: Available in White or Ivory

*Must provide an excel spreadsheet of Guests Names, Table Numbers and Food Selections.
\$150.00 for up to 200 guests

* All prices are subject to 8% sales tax and 19% service charge

NORMANSIDE POLICIES

Payment:

Normanside will not guarantee the availability for any space or date without a non-refundable deposit of \$2500 and a signed event agreement. Payment for your event is **due in full** at the final meeting (usually the Monday or Tuesday prior to the wedding).

Payment can be made in cash, check, money order, or Visa, MasterCard or American Express.

(Personal checks must be endorsed 10 days prior to wedding) No other payment terms will be accepted without the prior consent of your wedding coordinator.

Room Fees:

There is a room rental fee of \$2 per person for non-members. If there are damages to the rooms, facility or the grounds during the course of the event, payment for the damages will be added to the final bill.

Guarantees:

To assure proper food and beverage purchasing and preparation, we ask that your guest count be given to us **ten days** before your event. Also, at your final meeting Normanside will need your **guaranteed minimum** number of guests for billing purposes. This number may not be revised downward. If you should need to increase these numbers, Normanside will make every effort to accommodate you.

Pricing:

Normanside's Wedding Packages are priced for a minimum of 90 guests. All prices are subject to a 19% service charge and a 8% sales tax. Gratuity for your banquet servers is at your discretion.

Food and Beverage:

No food or beverage, other than that provided by Normanside Country Club, is allowed anywhere on club property (special occasion cakes are an exception). It is mandatory that you get permission from the club to bring in any outside food or beverage items. If you are bringing a cake from an outside vendor (other than Make Me A Cake Next Door), there is a \$2 per person cake cutting fee. If alcoholic beverages are to be dispensed on club premises, we require club employees serve them. In accordance with New York State law, and for our mutual protection, we reserve the right to refuse service to anyone who appears to be intoxicated or are not of legal drinking age.

Ceremonies:

Normanside is delighted to accommodate and host an on-site ceremony. The beauty of the grounds makes for an exceptional location for wedding ceremonies. On-site ceremonies are priced at \$5 per person with a maximum of \$450 total. Please let your coordinator know if this is of interest for you.

Food Tasting:

Food tasting for your event is available. Discuss with your coordinator your desired number of people for a tasting and they will work with you in setting up a time for tasting.

Meals for Vendors:

Normanside is pleased to serve the professionals at your wedding. Three vendor meals will be free of charge, any meal added after that will be 1/2 the price of the meal.

Fees for Children:

Normanside is happy to accommodate meals for younger guests at your wedding. Speak to your coordinator about what will be the best meal choice for them.

When your event is 60 days out, please contact us to assist in the final plans of menu selection, room and seating arrangements and all other details. This is of extreme importance as we prepare a flawless day.

