



**KNOLLWOOD**  
– COUNTRY CLUB –

*\$135 per person  
Inclusive of Tax and Gratuity*

*For Information Contact Kimberly Nevin  
Director of Catering Sales  
200 Knollwood Road Extension  
Elmsford, NY 10523  
K.Nevin@Knollwoodcc.com*



*Included In The  
Gold Wedding Package*

*4 Hour Premium Brands Open Bar*

*Alcohol*

*Kettle One, Tangueray, Meyer's Dark Rum, Jack Daniels, & JW Red*

*Wine*

*Prestige Red & White Wines*

*Domestic Beer*

*Budweiser, Bud Light, Miller Lite and Coors Light*

*Imported Beer*

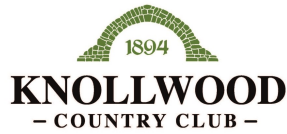
*Heineken, Stella and Amstel Lite*

*Assorted Sodas & Juices*

*Pepsi, Diet Pepsi, Sprite, Ginger Ale, Cranberry, Apple, Grape  
Grapefruit & Pineapple Juice*

*Champagne Toast for all Guests*

*\*\*\* Additional Bar Options are Available Upon Request.  
Speak to our Catering Experts for Pricing*



## *Reception Hour*

### *Butler Passed Hors D' Oeuvres* *(Choice of 6)*

*Chicken Tempura*  
*Ginger Soy Dipping Sauce*

*Smoked Salmon Crostini*  
*Radish Cream*

*Miniature Crab Cakes*  
*Spicy Remoulade Sauce*

*Crab Stuffed Mushroom Caps*

*Spinach & Feta in Phyllo*

*Prosciutto Wrapped Shrimp*

*Bacon Wrapped Scallops*

*Vegetable Spring Rolls*  
*Plum Dipping Sauce*

*Szechuan Beef Satay*

*Raspberry & Brie in Phyllo*

*Chili Lime Steak Kabab*

*Miniature Fresh Fruit Kababs*



## *Dinner Selections*

*Entrées Include: Choice of Salad And Bread Service  
Entrée And Dessert*

### *Salad Choices:*

#### *Knollwood House Salad*

*House Salad, Olives, Cucumber, Heirloom Cherry Tomato, Carrot, Avocado, Toasted Walnuts  
Parmigiano cheese, Balsamic Dressing*

#### *Classic Caesar Salad*

#### *Iceberg Wedge Salad*

*Roma Tomatoes, Crispy Bacon, Red Onions, Blue Cheese, Creamy Ranch dressing*

### *Dinner Entrées: (Choice of 2)*

#### *Roasted Breast of Organic Free Range Chicken*

*Wild Rice, Haricot Vert and Champagne Morel Sauce*

#### *Grilled Atlantic Salmon*

*Horseradish Mashed Potatoes, Asparagus, Tomato Vinaigrette*

#### *Alaskan Halibut*

*Ragout of Artichoke, Sun dried Tomato Kalamata  
Olives with Potato Puree, Parsley Coulis*

#### *Maryland Style Crab Cakes*

*Basil Scented with Wilted Spinach, Crispy Potatoes and Hollandaise Sauce*

#### *Colorado Filet Mignon*

*Garlic Mashed Potatoes, Field Mushrooms, Asparagus, Green Peppercorn Sauce*

### *Dessert:*

*Plate of Chocolate Dipped Strawberries (1 Plate Per Table)*

*Coffee And Assorted Hot Tea Service*



## *Included In Facility Fee*

*Menu Tasting for up to (4) Guests*

*White or Ivory Floor Length Tablecloths for all Tables*

*Choice of Available Napkin and Overlay Colors*

*Mirror Tiles, Votive Candles*

*Hurricane Globe with White Tapered Candle*

*Cake Table, Head Table, Gift Table*

*Placecard Table and DJ Table*

*Bartender Fees*

*Dance Floor*

*Service Staff to Portion and Serve the Wedding Cake*

*Dedicated Catering Director and Banquet Captain*

## *Included in the Gold Package*

*White or Ivory Chair Covers with White or Ivory Sashes*

### *Ceremony Fee*

*\$1,000.00*

### *Facility Fee*

*\$1,000.00 for Four Hour Time Period*



## *Gold Wedding Package Enhancements*

*Custom Chivari Chairs*

*\$10 +tax each*

*Wine Service With Dinner*

*\$4.75 Per Person*

*(3) Entrée Choices from our Entrée Listing*

*\$6.00 Per Person*

*Viennese Sweet Table*

*Miniature French Pastries with Chocolate Dipped Strawberries*

*Tea Cookies*

*\$7.00 Per Person*

*Additional Room Rental Per Hour*

*\$200.00 plus tax*

*Open Bar*

*\$8.00 ++ Per Person Per Additional Hour*

*-Consumption, or No Bar Options Available with Extension-*

*\*\*\*Additional Items are Available Upon Request.*

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