



*Weddings &
Banquets*

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Your event at the Wellsville Country Club

If you are looking for a picturesque location, fabulous food, remarkable service and attention to detail, look no more. The Wellsville Country Club Combines Cutting edge presentation, with impeccable service to create memories that will last a life time.

The Wellsville Country Club is a beautiful 18- hole golf course & fine dining restaurant with a beautiful events facility. Located in western, New York approximately 75 miles from the greater Rochester and Buffalo areas. Nestled in the foothills of the Appalachian Mountains, along with the scenic Genesee River and blocks from the historic Village of Wellsville.

Our friendly, trained staff is here to assist you before, during and after your event. Whether you are looking for a fabulous wedding reception destination, casual business buffet, multi-course fine dining experience or business seminar we will ensure your experience is handled with care.

Four your event and included in your meal price, the WCC happily provides the following: exclusive use of the space designated for your event for four hours, white linen napkins, water goblets, flatware, white china, buffet set up with room configurations, full-service wait staff and on duty kitchen staff. Table linens, additional glassware are available for rental exclusive use of the dining room is also available for booking at an additional fee, please ask your coordinator.

Tax and gratuity are not included in food & beverage pricing. New York State sales tax of 8.5% and gratuity of 18% will be applied to your total food & beverage costs. If you are a tax exempt organization, please provide your information upon booking.

Upon booking your event a contract is required to hold your date & time. a non- refundable deposit of 25% of estimated events cost is required, but does apply to the final balance. Cancellation due to Covid-19 are not entitled to reimbursement of deposit but may re-book the event with out any additional cost, if 30 day notice is given. **We are always eager to customize menus, these menus are our suggestions. To include family traditions, allergies, crowd favorites and more please ask your coordinator!**



Thank you for your interest!





Cocktail Hour

The Grand Display:

Selection of domestic & imported cheeses, crackers, sliced baguette, dried fruit, fresh fruit, seasoned nuts, sliced meats, olives, marinated vegetables, fresh vegetables, hummus pita and dips.

as appetizer 8.99-13.99 pp, as meal 19.99-23.99 pp.

Individually priced per Item based on market pricing and availability

(please Consult your coordinator)

Displays:

Fresh Seasonal fruit with fruit dip

vegetable crudité with vegetable dips

assorted domestic cheeses, crackers and grapes

Antipasto display with imported meats, and cheeses, marinated and fresh vegetables

Charcuterie display

Dips:

Buffalo chicken wing dip

Spinach & artichoke dip

Queso dip

Assorted hummus

Guacamole & salsa





Cocktail Hour

Individually priced per Item based on market pricing and availability
(please Consult your coordinator)

Cold:

Cantaloupe caprese salad with prosciutto

Tomato & mozzarella skewers with fresh basil and balsamic drizzle

Assorted cold cut sliders

Shrimp cocktail

Mini avocado toasts with chopped tomatoes and red onion

Watermelon mint and feta salad

Snow crab cocktail

Bruschetta on crostini

Hot:

Nacho bar with assorted chips and toppings

Mini quesadillas- chicken, beef or vegetarian

Pork or vegetable pot stickers with ponzu sauce

Fried tortellini with marinara and alfredo

Mini loaded potato skins

Assorted flat bread pizzas

Meatballs- flavor of your choice

boneless wings

Mini crab cakes

Chicken cordon bleu sliders





Classic Buffet

Salad (choose one):

Iceberg garden salad; iceberg lettuce,
tomatoes, cucumber, cheddar & croutons
with choice of two dressings

Classic tossed Caesar with shaved Parmesan and balsamic glaze

Mains (choose one):

Tuscan herb chicken with lemon butter sauce
Bourbon grazed chicken breast with caramelized onions
Garlic and herb topped broiled haddock

Carved (choose one):

Seasoned Top round with au ju
Roasted honey glazed ham

Sides (choose one):

Red skinned mashed potatoes
wild rice
Caprese pasta
Salt potatoes

Vegetable (choose one):

Seasonal vegetable with garlic butter
Green beans with roasted cherry tomatoes
Zucchini parmesan

prices will be based on market value estimated at 29.99-34.99



Decadence Buffet



Plated Salad (choose one):

Spinach, dried cranberry, walnut and gorgonzola with balsamic vinaigrette
Petite wedge salad with bacon, tomato, red onion, and blue cheese dressing
Tomato and mozzarella with basil and balsamic glaze

Mains (choose one):

Chicken Marsala with mushrooms
Roasted Chicken with lemon butter and artichokes
Salmon with lemon butter or teriyaki glaze
Jumbo Shrimp scampi (+\$5)

Carved (choose one):

Seasoned Top Round, au jus & creamy horseradish sauce
Dry Rubbed Pork Tenderloin with creamy Dijon sauce
Whole Smoked BBQ Brisket
Roasted Turkey Breast

Sides (choose one):

Harvest Stuffing with cranberries and wild rice
Creamy Risotto with spinach and parmesan
Tortellini in a creamy pesto sauce
Roasted fingerling potatoes with garlic and herbs
Cheesy Scalloped potatoes

Vegetable (choose one):

Brussel sprouts with bacon and balsamic glaze
Broccoli cheddar au gratin
Green Beans with roasted tomatoes and almonds

prices will based be on market value estimated at 34.99- 39.99



Excellence Buffet

Included: Warm dinner rolls and butter

Plated Salad (choose one):

Spinach salad with goat cheese, berries & champagne vinaigrette
Petite Wedge Salad with tomato, bacon & red onion with Blue cheese dressing
Souvlaki Salad; Greens, Kalamata olives, tomatoes, feta & red onion with citrus vinaigrette

Chicken (choose one):

stuffed chicken Breast; sun-dried tomato and mozzarella lightly breaded
Chicken Cordon Bleu with Dijon béchamel
Herb and white wine Braised Chicken

Seafood (choose one):

Crab Stuffed Haddock with hollandaise sauce and chives
Seabass with citrus beurre blanc tomatoes and chive
Atlantic Salmon with lemon dill cream sauce

Carved (choose one):

Beef Tenderloin with red wine demi glaze
Bacon wrapped Pork Tenderloin
Herb Crusted lamb loin

Sides (choose two):

Caramelized onion and gruyere mashed potato
Roasted sweet potato, purple potato and red potato medley
Creamy risotto with spinach and mushroom
Cheese Ravioli in two sauces
Pasta Primavera
Wild Rice Pilaf

Vegetable (choose one):

Asparagus Bundles
Roasted seasonal vegetable with roasted garlic butter
Brussel Sprouts with bacon and balsamic glaze
Lemon and Garlic roasted Broccoli

Pricing will be based on market value estimated at 39.99-44.99



Five Star Plated Dinner

With our Plated meal option, you will select a chicken or fish, a beef and a pasta (vegetarian option) and collect a meal preference for each guest. Assigned tables must be used, and place cards with each guest's name and meal assignment will be used. WCC can provide place cards, pricing for such will be quoted by your coordinator. **All items below are individually priced based on market value and availability.**

Included: warm dinner rolls and butter

Salad (choose one):

Spinach, dried cranberry, candied walnuts & gorgonzola with balsamic vinaigrette
Classic Caesar salad with shaved parmesan and balsamic glaze
Petite Wedge Salad, tomatoes, red onion & bacon with blue cheese dressing

Chicken or Fish (choose one):

Chicken Parmesan over linguini in alfredo
Pan Seared scallops with tropical fruit salsa jasmine rice and snow peas
Lemon butter salmon with roasted fingerling potatoes and garlic broccoli
Crab topped haddock with hollandaise with wild rice and asparagus

Beef or Surf and Turf (choose one):

Filet Au Poivre with garlic mashed potato and asparagus
NY strip over a bed of mushroom and spinach risotto
veal roulade with crispy prosciutto creamy risotto and spinach
Petit filet and Lobster tail duo with sauce pairings potato and vegetable

Pasta/ Vegetarian (choose one):

Gorgonzola alfredo with broccoli, bell pepper and penne pasta
Ravioli in two sauces
Pasta Primavera





Finishing Touches and Additions

Your coordinator will be happy to provide a quote for any of the following :

Bar Packages & more:

Cash Bar

Tab's are available by the hour until a pre-determined price limit has been met

Beer & Wine hosted Bar

Prepaid Beer and Champagne

Hosted Bar "Open Bar" by the hour option

Champagne toast

Dessert additions or candy Bar:

Skip the cake! let us create a custom candy bar based on your color or theme

We can also plan a dessert display or plated desert for your event

Customer provided cakes:

Cake must be provided by a licensed and insured baker

Cutting service options:

China dessert fork cutting & service provided by WCC

or

Cutting and serving utensils disposable plates and cutlery service provided by guest

Linens:

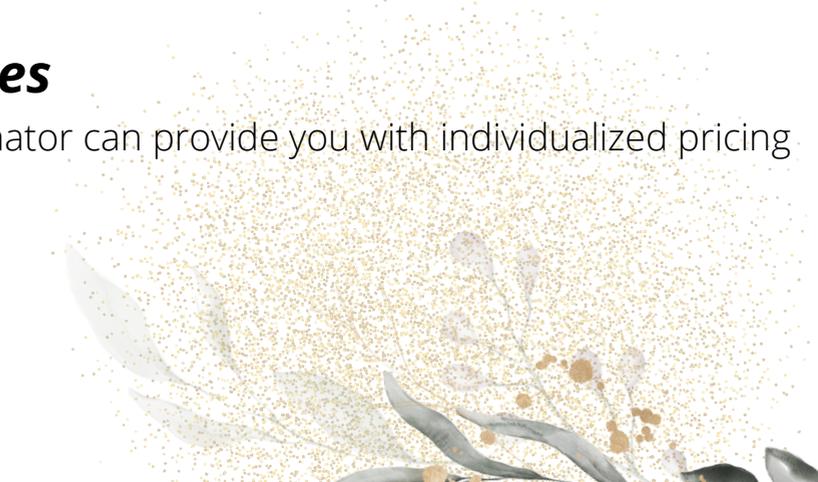
White & colored tables cloths, and colored cloth napkin are available at an additional cost

Outdoor Events, Tents and specialty Rentals:

your coordinator can provide you with pricing and information

Wedding ceremonies

Have your ceremony at the Wellsville Country Club as well! Your coordinator can provide you with individualized pricing and rentals



Notes and Questions

