

NEW ALBANY COUNTRY CLUB

Keswick Wedding Package

OUR HISTORY

New Albany Country Club provides an impeccable setting for Weddings. The Clubhouse is a spectacular Georgian manor filled with antique treasures from around the world yet feels like “your home away from home.” Years of planning and preparation had already taken place by the time the doors to New Albany Country Club officially opened in 1992. Built to the most exacting standards as a focal point for the community – the bar was set high to be the best Country Club in the nation. In this spirit, our tennis program has seen direction from the likes of Wimbledon Doubles Champion, Marty Riessen and our course was designed by none other than the “Golden Bear” himself, Jack Nicklaus.

New Albany Country Club takes great pride in its role as a significant part of the New Albany Community. Discover our budding town center located at Market & Main featuring the Center for Healthy New Albany, restaurants, boutiques, doctor’s offices and our very own branch of the Columbus Metropolitan Library.



NEW ALBANY COUNTRY CLUB

Keswick Wedding Package



PASSED HORS D'OEUVRES (SELECT TWO)

Roasted Beet, Feta & Olive Skewer, Pomegranate Molasses

Caprese Canape with Basil Pesto, Fresh Mozzarella, Tomatoes, Toasted Crostini

Bleu Cheese and Pear Tartlet, Glazed Walnuts

Spinach, Sausage, Provolone Stuffed Mushrooms

Petite Croque Monsieur, Gruyere Cheese, Whole Grain Mustard

Five Spice Chicken Crostini, Mango Chutney, Scallions

Caesar Chicken Salad Tartlet, Parmesan, Micro Greens



SALAD (SELECT ONE)

Baby Spinach Salad, Feta Cheese, Roasted Peppers, Golden Raisins, Spiced Pistachios, Garlic-Red Wine Vinaigrette

Arugula & Romaine Salad, Marinated Beets, Honey Glazed Walnuts, Goat Cheese, Sherry-Dijon Dressing

Mixed Greens Salad, Romaine, Radicchio, Fresh Mozzarella, Pine Nuts, Balsamic Roasted Onions, Semi-Dried Tomato Vinaigrette

Traditional Caesar Salad, Romaine, Sourdough Croutons, Parmesan Cheese, Anchovy-Lemon Dressing

Field Greens Salad, Cherry Tomatoes, Carrots, Cucumbers, Dried Cranberries, Aged Cheddar Cheese, Sweet Poppy Seed Dressing



CHOICE OF ENTRÉE (SELECT ONE)

For multiple entrée selections, an additional \$3.00 per person will apply to all entrées

Chicken Wellington, Crispy Pastry, Mushrooms, Whipped Potatoes, Grilled Broccolini, Porcini-Red Wine Sauce

Stuffed Chicken Breast with Arborio Rice, Roasted Garlic & Basil, Baby Carrots & Leeks, Chardonnay Chicken Jus

Oat Crusted Pan Seared Pork Tenderloin, Sweet Potato Purée, Sautéed Brussels Sprouts, Molasses Brandy Sauce

Slow Roasted Beef Brisket, Melted Red Cabbage, Goat Cheese, Garlic Fingerling Potatoes, Rosemary Jus

Teriyaki Glazed Top Sirloin Steak, Ginger Snap Peas & Carrots, Wasabi Mashed Potatoes, Miso Butter

Lemon Butter Braised Sole, Marcona Almond & Dried Apricot Rice Pilaf, Sautéed Swiss Chard

Seared Citrus Atlantic Salmon, Shallot Risotto Cake, Butter Braised Fennel, Grapefruit & Orange Relish

Caprese Ravioli, Balsamic Roasted Tomatoes & Bell Peppers, Fresh Mozzarella, Parmesan & Basil Oil

Eggplant Parmigiana, Walnut Romano Crust

Quinoa & Farro Stuffed Portobello Mushrooms, Grilled Bell Peppers, White Bean Purée, Basil Oil

Grilled Vegetable Risotto, Sweet Drop Peppers, Basil Vinaigrette

Roasted Cauliflower Steak, Caramelized Carrots, Black Rice & Beet Purée



FOUR HOUR BAR PACKAGE

Champagne Toast
House Brand

Call Brands
Smirnoff Vodka, Beefeater Gin, Bacardi Rum, J&B Scotch, Seagram's VO, Jim Beam Bourbon

House Wine
Shannon Ridge Chardonnay and Cabernet

Domestic Beer
Budweiser, Bud Light, Miller Lite

Import Beer
Heineken, Amstel Light

Non-Alcoholic
Kaliber

Pepsi Products





INDOOR WEDDING PACKAGES INCLUDE:

Culinary Artistry

Passed Hors d'Oeuvres

Salad and Entrée

Four Hour Open Bar

Sparkling Champagne Toast

House Floor Length Linens (White)

Dance Floor (Indoor)

China, Glass and Silver

Leather Chairs (Indoor)

Complimentary Cake Cutting Service

Complimentary Menu Tasting for Four

\$82.00 Per Person, does not include 22% Service Fee and Local Sales Tax



NEW ALBANY COUNTRY CLUB

Lambton Park Wedding Package

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NEW ALBANY COUNTRY CLUB

Lambton Park Wedding Package



PASSED HORS D'OEUVRES (SELECT THREE)

Grilled Pear Crostini, Bleu Cheese, Local Honey, Cracked Peppercorns

Ahi Tuna Tartare Wonton, Cucumber, Wasabi Aioli

Shrimp Gazpacho Shooter

Caesar Chicken Salad Tartlet, Parmesan, Micro Greens

Moroccan Lamb Meatballs, Harissa Yogurt Dip

Crab Fritters, Garlic Aioli

Roasted Red Pepper Hummus Cups, Pickled Cucumbers

Reuben Crisp, Sauerkraut, Monte Carlo Sauce

Caramelized Bacon Strips

Chipotle Roasted Shrimp, Pita Chip, Avocado

SALAD (SELECT ONE)

Baby Spinach Salad, Feta Cheese, Roasted Peppers, Golden Raisins, Spiced Pistachios, Garlic-Red Wine Vinaigrette

Arugula & Romaine Salad, Marinated Beets, Honey Glazed Walnuts, Goat Cheese, Sherry-Dijon Dressing

Mixed Greens Salad, Romaine, Radicchio, Fresh Mozzarella, Pine Nuts, Balsamic Roasted Onions, Semi-Dried Tomato Vinaigrette

Traditional Caesar Salad, Romaine, Sourdough Croutons, Parmesan Cheese, Anchovy-Lemon Dressing

Farm Greens, Roasted Mushrooms, Sun-Dried Tomatoes, Grilled Vegetable Vinaigrette

Grilled Pear Salad, Belgian Endive, Point Reyes Bleu Cheese, Pumpkin Seed Oil

Field Greens Salad, Cherry Tomatoes, Carrots, Cucumbers, Dried Cranberries, Aged Cheddar Cheese, Sweet Poppy Seed Dressing

Kale & Butter Lettuce Salad, Toasted Pumpkin Seeds, Dates, Chickpeas, Lemon Dressing



CHOICE OF ENTRÉE (SELECT ONE)

For multiple entrée selections, an additional \$5.00 per person will apply to all entrées

Chicken Wellington, Crispy Pastry, Mushrooms, Whipped Potatoes, Grilled Broccolini, Porcini-Red Wine Sauce

 Chicken Milanese, Green Beans, Fried Capers, Polenta Cake, Tomato Confit, Lemon Sauce

 Braised Beef Short Ribs, Sautéed Swiss Chard, Pearl Onions, Horseradish Mashed Potatoes, Rosemary Jus

Grilled Beef Tenderloin, Red Onion Marmalade, Cognac Sauce, Gruyère Potato Dauphinoise, Petite Green Beans

Rosemary Grilled Beef Sirloin Steak, Port Wine Jus paired with Stuffed Chicken Breast, Spinach, Boursin, Oven-Dried Tomatoes, Chardonnay Chicken Jus Roasted Yukon Gold Potatoes, Asparagus & Roasted Peppers

Lemon Butter Braised Sole, Marcona Almond & Dried Apricot Rice Pilaf, Sautéed Swiss Chard

Seared Citrus Atlantic Salmon, Shallot Risotto Cake, Butter Braised Fennel, Grapefruit & Orange Relish

 Jumbo Bronzed Sea Scallops, Roasted Sweet Potato, Shiitake Mushroom, Cauliflower, Scallion Oil, Bacon Vinaigrette

Jerk Spiced & Grilled Mahi-Mahi, Rock Shrimp, Potato Hash, Grilled Zucchini, Meyer's Dark Rum Butter Sauce

Caprese Ravioli, Balsamic Roasted Tomatoes & Bell Peppers, Fresh Mozzarella, Parmesan & Basil Oil

 Pasta Natasha, Cavatappi, Smoked Salmon, Red Onions, Capers, Pepper Vodka Cream Sauce

 *Executive Chef Kent Riggsby's Signature Recipe*

FOUR HOUR BAR PACKAGE

Champagne Toast
House Brand

Premium Brands
Absolut Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Dewar's Scotch,
Crown Royal Whisky, Maker's Mark Bourbon

House Wine
Shannon Ridge Chardonnay and Cabernet

Domestic Beer
Budweiser, Bud Light, Miller Lite

Import Beer
Heineken, Amstel Light

Non-Alcoholic
Kaliber

Pepsi Products





INDOOR WEDDING PACKAGES INCLUDE:

Culinary Artistry

Passed Hors d'Oeuvres

Salad and Entrée

Four Hour Open Bar

Sparkling Champagne Toast

House Floor Length Linens (White)

Dance Floor (Indoor)

China, Glass and Silver

Leather Chairs (Indoor)

Complimentary Cake Cutting Service

Complimentary Menu Tasting for Four

\$98.00 Per Person, does not include 22% Service Fee and Local Sales Tax



NEW ALBANY COUNTRY CLUB

Highgrove Wedding Package

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PASSED HORS D'OEUVRES (SELECT THREE)

Grilled Pear Crostini, Bleu Cheese, Local Honey, Cracked Peppercorns

Ahi Tuna Tartare Wonton, Cucumber, Wasabi Aioli

Shrimp Gazpacho Shooter

Caesar Chicken Salad Tartlet, Parmesan, Micro Greens

Moroccan Lamb Meatballs, Harissa Yogurt Dip

Crab Fritters, Garlic Aioli

Roasted Red Pepper Hummus Cups,
Pickled Cucumbers

Reuben Crisp, Sauerkraut, Monte Carlo Sauce

Caramelized Bacon Strips

Chipotle Roasted Shrimp, Pita Chip, Avocado



DISPLAYS (SELECT ONE)

Antipasto

Prosciutto d'Parma, Garlic Sausage, Capicola, Grilled Vegetables, Marinated Olives,
Roasted Peppers, Lemon Roasted Artichoke Hearts, Basil Pesto Mozzarella,
Shaved Parmesan Cheese, Eggplant Spread, Extra Virgin Olive Oil,
Sliced Ciabatta Bread, Flatbread

Fruits and Berries

Sliced Fresh Fruits, Pineapple, Cantaloupe, Honeydew, Strawberries, Assorted Seasonal Berries,
Honey Yogurt Dipping Sauce

Cheese

Selection of Artisan, Imported and Domestic Cheese,
Grapes, Strawberries, Crackers, Baguette, Flatbread

SALAD (SELECT ONE)

Baby Spinach Salad, Feta Cheese, Roasted Peppers, Golden Raisins, Spiced Pistachios, Garlic-Red Wine Vinaigrette

Arugula & Romaine Salad, Marinated Beets, Honey Glazed Walnuts, Goat Cheese, Sherry-Dijon Dressing

Mixed Greens Salad, Romaine, Radicchio, Fresh Mozzarella, Pine Nuts, Balsamic Roasted Onions, Semi-Dried Tomato Vinaigrette

Traditional Caesar Salad, Romaine, Sourdough Croutons, Parmesan Cheese, Anchovy-Lemon Dressing

Farm Greens, Roasted Mushrooms, Sun Dried Tomatoes, Grilled Vegetable Vinaigrette

Grilled Pear Salad, Belgian Endive, Point Reyes Bleu Cheese, Pumpkin Seed Oil

Field Greens Salad, Cherry Tomatoes, Carrots, Cucumbers, Dried Cranberries, Aged Cheddar Cheese, Sweet Poppy Seed Dressing

Kale & Butter Lettuce Salad, Toasted Pumpkin Seeds, Dates, Chickpeas, Lemon Dressing





CHOICE OF DUET ENTRÉE (SELECT ONE)

Petite Pepper Crusted Filet Mignon, Cognac Jus
paired with Pan Seared Atlantic Salmon, Basil-Tomato Butter Sauce
Shallot Mashed Potatoes, Roasted Broccoli

Rosemary Garlic Grilled Beef Sirloin Steak, Port Wine Jus
paired with Stuffed Chicken Breast, Spinach & Boursin, Chardonnay Chicken Jus
Oven Dried Tomato Risotto, Asparagus & Roasted Peppers

Petite Grilled Filet Mignon served with a Red Wine Butter
paired with Oregano & Lemon Roasted Natural Chicken Breast, Chardonnay Chicken Jus
Roasted Yukon Gold Potatoes, Grilled Squash & Baby Carrots

Petite Filet Mignon, Glazed Truffle Butter, Madeira Jus
paired with Lavender Honey Glazed Chilean Sea Bass, Citrus Butter Sauce
Crème Fraiche Whipped Potatoes, Braised Leeks, French Beans

Petite Filet Mignon
paired with Jumbo Grilled Shrimp or Seared Jumbo Scallops
Pan Seared Asiago Gnocchi, Asparagus, Scampi Sauce

FOUR HOUR BAR PACKAGE

Champagne Toast
House Brand

Super Premium Brands
Grey Goose Vodka, Bombay Sapphire Gin, Diplomat Silver Rum, Johnny Walker Black Scotch,
Woodford Reserve Bourbon, Gentleman Jack Daniel's Rare Tennessee Whiskey

House Wine
Shannon Ridge Chardonnay and Cabernet

Domestic Beer
Budweiser, Bud Light, Miller Lite

Import Beer
Heineken, Amstel Light

Non-Alcoholic
Kaliber

Pepsi Products





INDOOR WEDDING PACKAGES INCLUDE:

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Salad and Entrée

Four Hour Open Bar

Sparkling Champagne Toast

House Floor Length Linens (White)

Dance Floor (Indoor)

China, Glass and Silver

Leather Chairs (Indoor)

Complimentary Cake Cutting Service

Complimentary Menu Tasting for Four

\$125.00 Per Person, does not include 22% Service Fee and Local Sales Tax

