



KNOLLWOOD
– COUNTRY CLUB –

*\$150 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
Platinum Wedding Package*

5 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

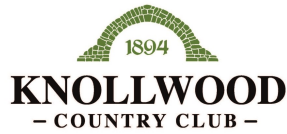
Heineken, Stella and Amstel Lite

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 Platinum Package

Five Hour Reception

White or Ivory Chair Covers with White or Ivory Sashes

Wine Service During Dinner

Ceremony Fee

\$1,000.00

Facility Fee

\$1,000.00 for Four Hour Time Period



Platinum Wedding Package Enhancements

Custom Chivari Chairs

\$10 +tax each

(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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