



COBBLESTONE CREEK
COUNTRY CLUB

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Victor, NY

Director of Special Events: Colleen Lukasik

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Our Packages:

Our packages are titled “The Classic Package”, “The Timeless Package”, and “The Elegance Package”. It is worth mentioning that what is listed in the package is not your only option. We will be happy to work with you to customize these packages so they fit your ideas and plans for your wedding day.

Package Pricing:

All food & beverage charges are subject to 20% administrative fee and 7.5% NYS sales tax.



Payment Plans:

We will be happy to hold a date for up to one week. We require \$1,000 deposit and a signed contract should you decide to book your reception with us. We also request a second deposit six months before your reception.

Cake & Desserts:

You may bring in cake and desserts from any licensed bakery of your choosing. We do have a list of preferred vendors we enjoy working with, which we will gladly share with you should you book your reception with us. We do not charge a cake cutting fee.

Ceremony Space:

Attached to the Ball Room is a terrace where we can accommodate up to 170 guests seated for a ceremony. We have an indoor space available as well, should the weather not be ideal. If you would like a list of alternative nearby ceremony spots we would be happy to share with you those we have discovered. We currently charge a \$550 ceremony fee which includes the set-up and removal of equipment and decorations, as well as chairs. The ceremony time **does not** count towards the allotted 5-6 hours included in the reception package.



Site Fee:

Our site fee varies based on the day of the week, and time of year. The charge includes your guest tables, DJ table, cake table, gift table, head table, guest book table, table linens (with color options), china, flatware, glassware, centerpiece items, decorative colored up-lighting, 18 x 21 dance floor, chiavari chairs, golf carts for taking photos on the course, bridal suite access, and use of our 1,200 sq. ft. outdoor terrace.

Shuttle Service:

We do have several lodging options within five miles or less of the Clubhouse and many of them do offer shuttle service. We will gladly provide you with a list of these businesses.

Place Cards:

For served dinners it is the responsibility of the group reserving the space to provide place cards or escort cards for all of their guests. We request they be delivered in alphabetical order, with the entree selection clearly marked on the front of the card.



Wedding Packages

The Classic Package

\$70 per person

Five Hour Private Reception
In the Ballroom and Outdoor Patio

Hors D'oeuvres

Domestic & Imported cheese & cracker display,
one additional hors d'oeuvre of your choice

Three Hours of Open Bar, with House Liquors:

One hour before dinner & two hours after dinner

Tableside Wine Service with Dinner


Your choice of one white wine, and one red wine,
Served to your guests with dinner

Served Two-Course Dinner

One salad selection for all, and one of three entree selections
to be chosen by couple in advance

Coffee & Tea Station

Available throughout the evening with an elaborate
array of embellishments





The Timeless Package

\$80 per person

Six Hour Private Reception
In the Ballroom and Outdoor Patio

Hors D'oeuvres:

Domestic & imported cheese & cracker display,
and two additional hors d'oeuvres of your choice

Four Hours of Open Bar, with House Liquors:

One hour before dinner & three hours after dinner

Champagne Toast for all Guests

Awaiting your guests when they sit for dinner

Tableside Wine Service with Dinner

Your choice of one white wine, and one red wine,
Served to your guests with dinner

Served Two-Course Dinner

One salad selection for all, and one of three entree
selections to be chosen by couple in advance

Coffee & Tea Station

Available throughout the evening with an elaborate
array of embellishments

The Elegance Package

\$92 per person

Everything which is included in The Timeless
Package above, with the addition of:

Appetizer Course served with dinner

Late Night Snack Station after dinner



Served Dinner

Choose One Appetizer:

Appetizers are included in our Elegance Package, but may be added to other packages for an additional cost

Soup Du Jour Hot or Cold

Pasta Course - Inquire with Executive Chef for options

Caprese Crostini - Prosciutto, Fresh Mozzarella, Heirloom Tomatoes,
Balsamic Glaze & Garlic Crostini

Create a Salad:

House blend vegetables: carrots, cucumbers & tomatoes

- or -

Field greens with your choice of up to three toppings, and one Dressing

Strawberries

Candied Walnuts

Feta Cheese

Balsamic Vinaigrette

Blueberries

Slivered Almonds

Blue Cheese

Citrus Vinaigrette

Sliced Grapes

Candied Pecans

Goat Cheese

Peppercorn Parmesan

Dinner Includes Freshly Baked Breads, Vegetable, and Starch Selections

Vegetable Options:

Asparagus

Green Beans

Baby Carrots

Seasonal Selection

Starch Options:

Rice Pilaf

Roasted Potatoes

Whipped Potatoes

Loaded Whipped Potatoes



Entrée Selections

Choose Three Entrees:

Chicken Chasseur-Pan Seared Chicken, Mushrooms, Tomato & Shallots in a White Wine Tarragon Sauce

Chicken Piccata- Sauteed in a White Wine, Lemon Butter Sauce with Capers, Diced Tomatoes & Artichokes

Stuffed Chicken Breast- Filled with Prosciutto, Cheese, Spinach & Sun-Dried Tomatoes, Served with a Basil Pesto Cream Sauce

Classic Chicken French Finished with a Lemon Sherry Sauce

Filet of Sirloin-Topped with a Wild Mushroom & Shallot Merlot Reduction

Seared New York Strip Steak with Peppercorn & a Brandy Cream Sauce (add \$5)

Grilled Beef Tenderloin- Finished with a Cabernet Reduction (add \$5)

Herb Roasted Aged Prime Rib- Served with Natural Au Jus (add \$5)

Pork Tenderloin Medallions with a Caramelized Apple, Brandy Sauce

North Atlantic Salmon with a Lemon Thyme Beurre Blanc

Seared Ahi Tuna with a Mediterranean Bruschetta

Seafood Stuffed Sole with Crabmeat &

Scallop Drizzled in a Lobster Sauce (add \$5)

Cauliflower Alfredo Pasta

with Seasonal Vegetables

(Vegan Friendly)

Portabella & Eggplant Parmesan

over Braised Spinach, Marinara

Sauce & Melted Mozzarella





Hors d'Oeuvres

Pricing is per piece unless otherwise noted.
All hors d'oeuvres require a 50-piece minimum.

Charcuterie Display	\$9.95 per person
Fresh Fruit Display	\$4.95 per person
Vegetable Crudités with dip	\$4.95 per person
With Hummus	\$6.95 per person

Andouille Pin Wheels En Croute	\$3.00
Arancini	\$3.00
Artichoke French	\$2.50
Beef Tenderloin en Croute	\$3.50
Beef Carpaccio	\$4.00
Brie & Raspberry wrapped in Phyllo	\$2.50
Bruschetta	\$2.50
Buffalo Chicken Spring Roll	\$3.00
French Fry Shooters (Regular and/or Sweet Potato)	\$3.00
Fried Pork Dumpling w/ Sweet Chili Sauce	\$3.00
Grilled Cheese & Tomato Soup Shooters	\$3.00
Maryland Crab Cakes with a Cajun Aioli	\$4.00
Mini Chicken Kabobs	\$2.60
Mini Meatballs with Marinara	\$2.50
Mushroom Vol-Au-Vent	\$3.00
New Zealand Lolly Pop *Lamb Chops	\$4.25
Scallops Wrapped in Bacon	\$4.25
Spanikopita	\$2.50
Spring Rolls with Sweet Thai Chili Sauce	\$2.50
Stuffed Mushrooms: Vegetarian OR Italian Sausage	\$2.50
Toasted Ravioli with Tomato Basil Sauce	\$2.50
Tuna Tartar	\$4.00
Vegetable Quesadilla	\$2.50

Seafood Specialties

All seafood will be quoted individually


Oysters on the Half Shell

Clams Casino

Snow Crab Claws

Jumbo Shrimp on Ice

All food and beverage is subject to 20%
administrative fee and 7.5% NYS sales tax.
Gratuity is discretionary.



Bar Options

Beers

Included: Labatt Blue, Labatt Blue Light, Budweiser & Bud Light
You May Choose Any Other Available Beer of Your Choice for Just \$0.70 per Person

House Wines

Are Provided By Woodbridge (by Robert Mondavi) and Include The Following:

White: Chardonnay, Pinot Grigio, Riesling

Red: Cabernet Sauvignon, Pinot Noir, Merlot

Liquor

Packages include our House Level Bar:

Which Consists of Generic Brands of Vodka, Whiskey, Tequila, Gin, Rum, Bourbon, Scotch, Peach Schnapps, Coffee Liqueur, Irish Cream & Amaretto

You May Upgrade to a Call Level Bar:

Svedka, Tanqueray, Bacardi, Captain Morgan, Seagram's 7, Jim Bean, Jack Daniels, Dewar's, Jose Cuervo, Peach Schnapps, Coffee Liqueur, Irish Cream & Amaretto

You May Upgrade to a Premium Level Bar:

Tito's, Grey Goose, Bombay Dry & Bombay Sapphire, Crown Royal, Maker's Mark, Johnny Walker Black, Dewar's, Espolon, Peach Schnapps, Authentic Kahlua, Baileys & Amaretto, and your choice of any three beers we offer

*If there is a particular wine or liquor you would like to offer to your guests please inquire, we may be able to accommodate your request





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