CONGRATULATIONS!
ON YOUR ENGAGEMENT

An exciting adventure lies ahead, and we are here to help you ever step of the way!

Our packages are just insights into the many services and menus that we offer and can be modified or enhanced in many ways to provide you with a truly customized experience.

YOUR WEDDING AT NORMANSIDE WILL FEATURE:

- A personal wedding host, who has coordinated every detail at Normanside to ensure your complete satisfaction.
- Private Bridal Cocktail Suite during cocktail hour for your wedding party. Your wedding party will be treated to butler service featuring passed hors d'oeuvres and accommodations for all of your beverage needs.
- A stunning ball room and charming patio setting.
- Availability for an on-site ceremony.
- Use of our Bridal Suite and Men's Lounge for preparations prior to your ceremony and/or reception.
- Personal server for your sweetheart or head table to attend to anything you may need throughout the course of the evening.
- Use of our meticulously maintained golf course that provides stunning views for photos.

INCLUDED ENHANCEMENTS AND FEATURES *(NO EXTRA COST)*:

- Complimentary chiavari chairs for your ceremony and reception.
- Wedding Cake or Cupcakes from our preferred vendor; Perfect Blend Bakery.
- Complimentary tasting available.
- Champagne floor length linens for all of your tables with a wide variety of overlay and napkin color options.
- Three Complimentary Vendor Meals included within your package.
- Elegantly skirted tables to display your cake, registry and gifts.
- A 500 square foot spacious integrated dance floor.
- Restroom and Bridal Suite amenity baskets.
- Two complimentary Foursomes of golf to be used on the day of your wedding or rehearsal.

AVAILABLE PACKAGES

MAGNOLIA PACKAGE

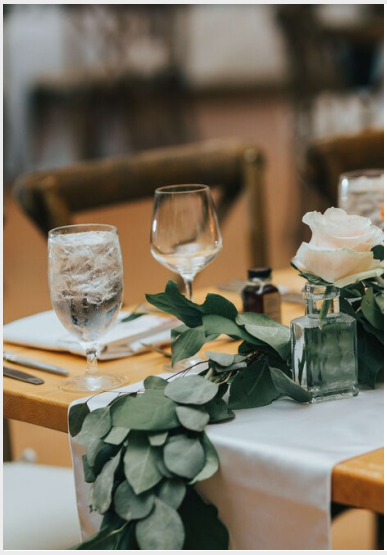
- Full Deluxe Cocktail Open Bar
- 5 Hour Reception
- Lavish Cocktail Hour
- 7 Butler Passed Hors d' oeuvres
- 2 Displays for Cocktail Hour
- Premium Entree Selections
- Elegant Wedding Cake

$87pp

HAWTHORNE PACKAGE

- Premium Bridal Display
- Full Deluxe Cocktail Open Bar
- 5 ½ Hour Reception
- Lavish Cocktail Hour
- 7 Butler Passed Hors d' oeuvres
- 3 Displays for Cocktail Hour
- Premium Entree Selections
- Elegant Wedding Cake

$98pp



CYPRESS PACKAGE

- Premium Bridal Display
- Full Deluxe Cocktail Open Bar
- 5 ½ Hour Reception
- Lavish Cocktail Hour
- International Montage Display
- 7 Premium Passed Hors d' oeuvres
- 4 Displays for Cocktail Hour
- Premium Entree Selections
- Elegant Wedding Cake
- Late Night Snack Station

$115pp

MAGNOLIA PACKAGE

BEVERAGE SERVICE

- Deluxe Open Bar Throughout the Reception
- Champagne Toast
- Tableside Wine Service
- Coffee and Tea Station

INTERNATIONAL MONTAGE DISPLAY

Antipasto Display
Assorted meats and cheeses, pickled onions, marinated roasted peppers, artichoke hearts, olives, roasted tomatoes, pesto, crackers and baguette

Crudite Display
Assorted fresh vegetables with dips and dressings

HORS D'OEUVRES

7 PREMIUM BUTLER PASSED

- Crispy Crab Wontons
- Chicken Spring Rolls
- Spanakopita
- Beef Wellington
- Stuffed Red Potatoes
- Caprese Skewers
- Fig and Goat Cheese Crostini

CHOICE OF 2 STATIONARY DISPLAYS

COLD DISPLAYS

- Hummus Display
- Fruit Display
- Shrimp Cocktail *(+$ 4)*

HOT DISPLAYS

- Sesame Chicken
- Eggplant Rollatini
- Chili Glazed Calamari
- Baked Meatball Parmesan
- Southern Jambalaya
- Seafood Paella *(+ $2)*
- Zuppa Di Pesce *(+ $2)*

GOURMET PASTAS

- Pancetta Mac & Cheese
- Penne A La Vodka
- Ziti with Marinara
- Rigatoni with Alfredo
- Lobster Mac & Cheese *(+ $2)*

SIGNATURE DIPS

- Spinach & Artichoke Dip
- Shrimp Dip
- Crab Dip
- Buffalo Chicken
- Lobster Dip *(+ $2)*

MAGNOLIA PACKAGE

FIRST COURSE

PLEASE SELECT ONE

FIELD GREEN SALAD
Traditional toppings served with a house vinaigrette

CAESAR SALAD
Crisp romaine tossed with our house made Caesar dressing, croutons and parmesan cheese

CHAMPAGNE CRANBERRY SALAD
Mixed greens with dried cranberries, candied pecans, gorgonzola cheese and served with our house made champagne vinaigrette

CAPRESE SALAD
Sliced tomatoes, fresh mozzarella, red onions, basil drizzled with extra virgin olive oil and a balsamic reduction

PENNE ALA VODKA
Pasta tossed in vodka tomato cream sauce

EGGPLANT WITH FOUR CHEESE
Lightly breaded eggplant layered with mozzarella, provolone, parmesan and gorgonzola cheeses with a freshly made marinara sauce

GRILLED PORTABELLO MUSHROOM
Basil, plum tomatoes, parmesan cheese and a balsamic reduction, served over a goat cheese crostini

HOUSE MADE SOUP

ENTREE COURSE

PLEASE SELECT THREE

ROASTED VEGETABLE RAVIOLI
Tossed with tomatoes, basil, white wine and garlic.

RIGATONI BOLOGNAISE
Tossed with ragout of beef, pork, turkey, tomato, fresh herbs and a touch of cream.

TORTELLINI CARBONERA
Tossed with pancetta, garlic, spring peas, cream and parmesan cheese.

CHICKEN POMODORO
Boneless breast pan roasted with fresh tomatoes, garlic, shallots, white wine and basil.

MEDITERRANEAN CHICKEN
Mushrooms, artichoke hearts, red bell peppers, basil and sun dried tomato pesto.

GRILLED PORK TENDERLOIN
Mesquite grilled and topped with sautéed mushrooms, garlic and a red wine reduction.

SAUTÉED MAHI MAHI
Served with capers, lemon, white wine and garlic.

PAN ROASTED SALMON
Fresh salmon with capers, tomatoes, red onions, bell peppers and a lemon cream.

NY STRIP STEAK
Grilled 10 oz. NY Strip finished with a merlot, rosemary, red onion marmalade.

NORMANSIDE BISTRO STEAK
Grilled 10 oz. NY Strip with our signature steak seasoning and topped with a red wine reduction.

DESSERT COURSE

Elegant cake of your choice from The Perfect Blend Bakery.

LATE NIGHT SNACK STATION

See our list of featured late night snack displays, that can be added, to enhance your day!

HAWTHORNE PACKAGE

PREMIUM BRIDAL BREAKFAST DISPLAY INCLUDED

BEVERAGE SERVICE

- Deluxe Open Bar Throughout the Reception
- Champagne Toast
- Tableside Wine Service
- Coffee and Tea Station

INTERNATIONAL MONTAGE DISPLAY

Antipasto Display
Assorted meats and cheeses, pickled onions, marinated roasted peppers, artichoke hearts, olives, roasted tomatoes, pesto, crackers and baguette

Crudite Display
Assorted fresh vegetables with dips and dressings

HORS D'OEUVRES

7 PREMIUM BUTLER PASSED

- Crispy Crab Wontons
- Chicken Spring Rolls
- Spanakopita
- Beef Wellington
- Stuffed Red Potatoes
- Caprese Skewers
- Fig and Goat Cheese Crostini

CHOICE OF 3 STATIONARY DISPLAYS

COLD DISPLAYS

- Hummus Display
- Fruit Display
- Shrimp Cocktail *(+$ 4)*

HOT DISPLAYS

- Sesame Chicken
- Eggplant Rollatini
- Chili Glazed Calamari
- Baked Meatball Parmesan
- Southern Jambalaya
- Seafood Paella *(+ $2)*
- Zuppa Di Pesce *(+ $2)*

GOURMET PASTAS

- Pancetta Mac & Cheese
- Penne A La Vodka
- Ziti with Marinara
- Rigatoni with Alfredo
- Lobster Mac & Cheese *(+ $2)*

SIGNATURE DIPS

- Spinach & Artichoke Dip
- Shrimp Dip
- Crab Dip
- Buffalo Chicken
- Lobster Dip *(+ $2)*

HAWTHORNE PACKAGE

FIRST COURSE

PLEASE SELECT ONE

FIELD GREEN SALAD
Traditional toppings served with a house vinaigrette.

CAESAR SALAD
Crisp romaine tossed with our house made Caesar dressing, croutons and parmesan cheese.

CHAMPAGNE CRANBERRY SALAD
Mixed greens with dried cranberries, candied pecans, gorgonzola cheese and served with our house made champagne vinaigrette.

CAPRESE SALAD
Sliced tomatoes, fresh mozzarella, red onions, basil drizzled with extra virgin olive oil and a balsamic reduction.

PENNE ALA VODKA
Pasta tossed in vodka tomato cream sauce.

EGGPLANT WITH FOUR CHEESE
Lightly breaded eggplant layered with mozzarella, provolone, parmesan and gorgonzola cheeses with a freshly made marinara sauce.

GRILLED PORTABELLO MUSHROOM
Basil, plum tomatoes, parmesan cheese and a balsamic reduction, served over a goat cheese crostini.

HOUSE MADE SOUP

ENTREE COURSE

PLEASE SELECT THREE

MUSHROOM RAVIOLI
Tossed with green onions, button mushrooms and a sherry wine cream.

RIGATONE AMATRICIANA
Topped with pancetta, garlic, shallots, basil, fresh tomato and white wine.

CHICKEN FLORENTINE
Boneless breast oven roasted with pancetta, fresh tomatoes, basil, white wine, artichoke hearts, spinach and smoked mozzarella cheese.

CHICKEN GENOVESE
Boneless chicken breast dipped in egg, sautéed with mushrooms, garlic, white wine, lemon and a basil pesto.

PISTACHIO CRUSTED SALMON
Finished with a sun dried tomato cream.

STUFFED FLOUNDER
Stuffed with a crabmeat dressing and topped with a private reserve chardonnay cream.

GRILLED PORK TENDERLOIN
Mesquite grilled and topped with sautéed mushrooms, garlic and port wine reduction.

NY STRIP STEAK
Grilled 12 oz. NY Strip finished with a merlot, rosemary, red onion marmalade.

BEEF TENDERLOIN
Grilled 8 oz. tenderloin topped with hickory smoked bacon, caramelized onions, button mushrooms and a red wine balsamic reduction.

DESSERT COURSE

Elegant cake of your choice from The Perfect Blend Bakery.

LATE NIGHT SNACK STATION

See our list of featured late night snack displays, that can be added, to enhance your day!

CYPRESS PACKAGE

PREMIUM BRIDAL BREAKFAST DISPLAY INCLUDED

BEVERAGE SERVICE

- Deluxe Open Bar Throughout the Reception
- Champagne Toast
- Tableside Wine Service
- Coffee and Tea Station

INTERNATIONAL MONTAGE DISPLAY

Antipasto Display
Assorted meats and cheeses, pickled onions, marinated roasted peppers, artichoke hearts, olives, roasted tomatoes, pesto, crackers and baguette

Crudite Display
Assorted fresh vegetables with dips and dressings

HORS D'OEUVRES

7 PREMIUM BUTLER PASSED

- Crispy Crab Wontons
- Chicken Spring Rolls
- Spanakopita
- Beef Wellington
- Stuffed Red Potatoes
- Caprese Skewers
- Fig and Goat Cheese Crostini

CHOICE OF 4 STATIONARY DISPLAYS

COLD DISPLAYS

- Hummus Display
- Fruit Display
- Shrimp Cocktail *(+$ 4)*

HOT DISPLAYS

- Sesame Chicken
- Eggplant Rollatini
- Chili Glazed Calamari
- Baked Meatball Parmesan
- Southern Jambalaya
- Seafood Paella *(+ $2)*
- Zuppa Di Pesce *(+ $2)*

GOURMET PASTAS

- Pancetta Mac & Cheese
- Penne A La Vodka
- Ziti with Marinara
- Rigatoni with Alfredo
- Lobster Mac & Cheese *(+ $2)*

SIGNATURE DIPS

- Spinach & Artichoke Dip
- Shrimp Dip
- Crab Dip
- Buffalo Chicken
- Lobster Dip *(+ $2)*

CYPRESS PACKAGE

FIRST COURSE

PLEASE SELECT ONE

EGGPLANT WITH FOUR CHEESE
Lightly breaded eggplant layered with mozzarella, provolone, parmesan and gorgonzola cheeses with a freshly made marinara sauce.

GRILLED PORTABELLO MUSHROOM
Basil, plum tomatoes, parmesan cheese and a balsamic reduction, served over a goat cheese crostini.

FIELD GREEN SALAD
Traditional toppings served with a house vinaigrette.

CAESAR SALAD
Crisp romaine tossed with our house made Caesar dressing, croutons and parmesan cheese.

CHAMPAGNE CRANBERRY SALAD
Mixed greens with dried cranberries, candied pecans, gorgonzola cheese and served with our house made champagne vinaigrette.

CAPRESE SALAD
Sliced tomatoes, fresh mozzarella, red onions, basil drizzled with extra virgin olive oil and a balsamic reduction.

ENTREE COURSE

PLEASE SELECT THREE

LOBSTER RAVIOLI
Lobster, fresh thyme and pecorino cheese tucked into delicate pasta, topped with mushrooms, green onions, lobster and a sherry cream.

LEMON ROSEMARY CHICKEN
Pan roasted airline chicken breast with garlic, lemon, rosemary, white wine and butter.

TWIN TORNADOES OF BEEF
Mesquite grilled twin filets with a roasted pepper, caramelized onion, tarragon relish.

VEAL & SHRIMP
Tender veal scaloppini filled with a mushroom duxelle, spinach, provolone cheese, prosciutto and gulf shrimp, finished with a sweet garlic cream.

STUFFED SHRIMP
Gulf shrimp with crabmeat stuffing topped with garlic, fresh tomato, lemon white wine sauce.

FRENCH CUT LAMB CHOPS
With oven roasted tomatoes, rosemary, roasted garlic and port wine reduction.

NY STRIP STEAK
Grilled 10 oz. NY Strip finished with a merlot, rosemary, red onion marmalade.

NORMANSIDE BISTRO STEAK
Grilled 12oz. NY Strip with our signature steak seasoning and topped with a red wine reduction.

SURF & TURF
Grilled petite filet paired with roasted salmon in a sun dried tomato cream.

DESSERT COURSE

Elegant cake of your choice from The Perfect Blend Bakery.

LATE NIGHT SNACK STATION

Your choice of one of our delicious late night snack displays

ENHANCEMENTS

LATE NIGHT SNACKS

TACO BAR *$12 PER PERSON*
Flour tortilla, corn tortilla shells, tortilla chips, shredded lettuce, tomatoes, onions, jalapenos, guacamole, sour cream, salsa, pico, monterey jack cheese, limes, cilantro, with your choice of pork, chicken or beef

MAC & CHEESE BAR *$10 PER PERSON*
Assorted toppings: caramelized onions, roasted peppers, bacon, jalapenos, hot sauce

SLIDER STATION *$12 PER PERSON*
Mini slider rolls, lettuce, tomato, red onion, mayo, mustard, ketchup, pickles, coleslaw, assorted cheeses, french fries and your choice of buttermilk chicken, pulled pork, or braised beef

PIZZA STATION *$12 PER PERSON*
Assorted styles of pizzas: choose up to three different types of pizzas. Speak to your planner on different top-ping options

BREAKFAST SLIDER BAR *$10 PER PERSON*
Assorted breakfast sliders: bacon, egg and cheese, sausage, egg and cheese and hash browns

HOT DOG BAR *$10 PER PERSON*
Mini hot dogs and rolls, relish, ketchup, mustard, meat sauce, onions, cheddar cheese, house made potato chips

PRETZEL STATION *$10 PER PERSON*
Warm pretzels paired with your choice of up to three dipping sauces and bottled beers

NY DELI *$10 PER PERSON*
Pastrami, corned beef and turkey with rye and pumpernickel breads, warm sauerkraut, coleslaw, pickles, whole grain mustard, horseradish, russian

SWEET ENDINGS

- **DONUT DISPLAY** *$7 PER PERSON*
  Sprinkle donuts, maple bacon donuts, chocolate chip donuts, and sugar donut holes
- **PORT FUDGE DIPPING STATION** *$9 PER PERSON*
  Seasonal fruit, salted pretzels, pound cake, warm port fudge dipping sauce
- **DOLCE DECADENCE** *$7 PER PERSON*
  Assorted mini éclairs, cream puffs & cannoli's
- **CHOCOLATE LOVERS** *$10 PER PERSON*
  Chocolate covered strawberries, chocolate chip cookies, petit fours, fudge brownies, assorted candy bars
- **"COUPLE" OF COOKIES** *$7 PER PERSON*
  Assorted freshly baked cookies for your guests to enjoy during the reception or take home as favors
- **SMORES STATION** *$7 PER PERSON*
  Graham crackers, chocolate bars, marshmallows, live action toasting station
- **VENETIAN DESSERT TABLE** *$9 PER PERSON*
  Assorted mini cakes and pies, petite fours, chocolate dipped strawberries, melon & berries with a port fudge dipping sauce
- **PASTRY PLATTERS** *$40 PER TABLE*
  Assortment of pastries for each table; served family style
- **CANDY & SWEETS BAR** *$8 PER PERSON*
  Assortment of candies and sweets for your guest to enjoy during the reception or to take home as favors. Variety of colors and candies available
- **PIE DISPLAY** *$7 PER PERSON*
  Select up to three pie flavors

WEDDING DAY EXPERIENCE ITEMS

PREMIUM BRIDAL BREAKFAST DISPLAY

- Bottomless Mimosas
- Fruit Display
- Nosh Bites & Oats Display
- Bottled Water & Juices

$250

BRIDAL LUNCHEON PACKAGE

- Champagne Cranberry Salad or House Salad Display with Chicken
- Assorted Sandwich Platter
- Normanside Chips & Dip

$150

ALL MENU OPTIONS ARE DESIGNED TO SERVE UP TO 10 PEOPLE

PREMIUM HORS D'OEUVRES UPGRADES $3pp

HOT

- WILD MUSHROOM TARTLET
- SALMON EN CROUTE
- HIBACHI BEEF ROLLS
- DUCK POT STICKERS
- SHRIMP AND STEAK ROLLS
- PROSCIUTTO WRAPPED SHRIMP
- ASPARAGUS PASTRY
- BACON WRAPPED DATES

COLD

- LEMON DILL SHRIMP SLIDERS
- BEEF TENDERLOIN SKEWER
- WALNUT CRANBERRY SCONE
- GOAT CHEESE & ROASTED PEPPER CANAPÉ
- CRAWFISH CHEESECAKE
- TUNA "NACHO"
- CRAB & AVOCADO SPOON
- SMOKED SALMON CANAPÉS

POLICIES

NORMANSIDE POLICIES

PAYMENT:
Normanside will not guarantee the availability for any space or date without a non-refundable deposit of $2500 and a signed event agreement. An additional deposit of $2000 must be made 6 months prior to your reception. Payment for your event is due in full at the final meeting (usually the Monday or Tuesday prior to the wedding).

Payment can be made in cash, check, money order, or Visa, MasterCard or American Express. (Personal checks must be endorsed 10 days prior to wedding) No other payment terms will be accepted without the prior consent of your wedding coordinator.

GUARANTEES:
To assure proper food and beverage purchasing and preparation, we ask that your guest count be given to us **ten days** before your event. Also, at your final meeting Normanside will need your **guaranteed minimum** number of guests for billing purposes. This number may not be revised downward. If you should need to increase these numbers, Normanside will make every effort to accommodate you.

PRICING:
Normanside's Wedding Packages are priced for a food and beverage minimum of $9500 before tax and service charge. All prices are subject to a 19% service charge and a 8% sales tax. Gratuity for your banquet servers is at your discretion.

FOOD AND BEVERAGE:
No food or beverage, other than that provided by Normanside Country Club, is allowed anywhere on club property (special occasion cakes are an exception). It is mandatory that you get permission from the club to bring in any outside food or beverage items. If you are bringing a cake from an outside vendor (other than Make Me A Cake Next Door), there is a $2 per person cake cutting fee. If alcoholic beverages are to be dispensed on club premises, we require club employees serve them. In accordance with New York State law, and for our mutual protection, we reserve the right to refuse service to anyone who appears to be intoxicated or are not of legal drinking age.

CEREMONIES:
Normanside is delighted to accommodate and host an on-site ceremony. The beauty of the grounds makes for an exceptional location for wedding ceremonies. On-site ceremonies are priced at $5 per person with a maximum of $550 total. Please let your coordinator know if this is of interest for you.

FOOD TASTING:
Food tasting for your event is available. Discuss with your coordinator your desired number of people for a tasting and they will work with you in setting up a time for tasting.

MEALS FOR VENDORS:
Normanside is pleased to serve the professionals at your wedding. Three vendor meals will be free of charge, any meal added after that will be 1/2 the price of the meal.

FEES FOR CHILDREN:
Normanside is happy to accommodate meals for younger guests at your wedding. Speak to your coordinator about what will be the best meal choice for them. We have a wide variety of children's items and the per person price will be reduced to $25.

WHEN YOUR EVENT IS 60 DAYS OUT, PLEASE CONTACT US TO ASSIST IN THE FINAL PLANS OF MENU SELECTION, ROOM AND SEATING ARRANGEMENTS AND ALL OTHER DETAILS. THIS IS OF EXTREME IMPORTANCE AS WE PREPARE A FLAWLESS DAY.

Please feel free to contact us with any questions or concerns.