



Clouerbank

— COUNTRY CLUB —

Hospitality LLC

Wedding Packages

Vikki Hamill

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5324 Rogers Rd. Hamburg, Ny 14075

**EXPERIENCE THE
CLOVERBANK HOSPITALITY
DIFFERENCE**

We take pride in our commitment to making our customers happy and promise to make your experience with us an unforgettable one. We listen to our clients and provide personalized service, delivering the best every step of the way. Our experienced team of professionals work tirelessly to take care of each and every detail, anticipate your needs and go above and beyond your expectations. Explore what Cloverbank Hospitality has to offer and see how we can Deliver the Best for you.

Prices listed are per person.

All food & beverage prices are subject to an 20% service charge and applicable taxes of 8.75%. Prices are subject to change at anytime due to the rising food costs.

If you do not meet the minimum amount of people for the requirement an additional 20% will be added on to your bill.

Bogey Package Plated Dinner

Selection of Three Hors d'Oeuvres

Tomato and Basil Bruschetta
Chicken Ramaki's
Sausage Stuffed Mushrooms
Thai Spiced Chicken Satay
Vegetable Spring Roll, Sweet Chili Glaze
Seared Steak Crostini, Horseradish Cream Cheese
Candied Applewood Smoked Bacon
Chef Inspired Deviled Eggs

First Course Select One

Classic Caesar - Romaine, Garlic Croutons, Cracked Black Pepper, Parmesan, Creamy Dressing
Farmers Market - Mixed Field Greens, Spinach, Romaine, Grape Tomatoes, Red Onion, Crumbled Blue Cheese, White Balsamic Vinaigrette

Served with Rolls & Butter

Main Course

Your Choice of Two Entrées

CHICKEN

Chicken Francaise - Egg Battered Breast, Angel Hair Pasta, Seasonal Vegetable
Chicken Cutlet - Melted Fresh Mozzarella, Beef Steak Tomato on Wilted Garlic Spinach
Statler Chicken - Herbed and Pan Seared, Oven Roasted Fingerling Potatoes, Vegetable Medley
Chicken Marsala - Sautéed Scaloppini, Mushrooms, Shallots, Sweet Marsala Wine Sauce, Seasonal Vegetable, Creamy Parmesan Risotto

SEAFOOD

Salmon - Pan Seared Fillet, Roasted Fingerling Potatoes, Vegetable Medley
Baked Cod - Baked Cod in White, Butter, & Lemon with Riced Pilaf and Seasonal Vegetable

BEEF, PORK

Prime Rib of Beef - Roasted, Pan Jus, Butter Smashed Potatoes, Seasonal Vegetable
Pork Chop - Whipped Smashed Potatoes and Seasonal Vegetables

Classic Bar (Includes 4 hours)

Vodka / Gin / Rum / Tequila / Bourbon / Scotch / Whiskey

Liqueurs - Kahlua, Peach Schnapps, Amaretto, Triple Sec
House Wine - Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon
Bottled Beers (2) - Coors Light, Coors Banquet, Miller Lite, Molson Canadian, Labatt Blue, Labatt Blue Light, Michelob Ultra, Bud Light
Non-Alcoholic - Sodas, Mixers, Juices, Spring Water, Non-Alcoholic Beer

Includes Champagne Toast

Dessert

Your Wedding Cake cut and Plated House Blend of Coffee, Decaffeinated Coffee, Assorted Teas

\$75

Bogey Package Buffet

Selection of Three Hors d'Oeuvres

Tomato and Basil Bruschetta
Chicken Ramaki's
Sausage Stuffed Mushrooms
Thai Spiced Chicken Satay
Vegetable Spring Roll, Sweet Chili Glaze
Steak Crostini, Horseradish Cream Cheese
Candied Applewood Smoked Bacon
Chef Inspired Deviled Eggs

First Course Salad Offerings

Classic Caesar - Romaine, Garlic Croutons, Cracked Black Pepper, Parmesan, Creamy Dressing
Farmers Market - Mixed Field Greens, Spinach, Romaine, Grape Tomatoes, Red Onion, Crumbled Blue Cheese, White Balsamic Vinaigrette

Served with Rolls & Butter

Main Course

Your Choice of Two Entrées

CHICKEN OPTIONS

Chicken Francaise
Chicken Cutlet
Statler Chicken
Chicken Marsala

SEAFOOD

Salmon
Baked Cod

ENTRÉES / BEEF, PORK

Roast Top Sirloin of Beef
Frenched Pork Chop

Buffet Comes with Chef's
Choice of Starch & Vegetable

Classic Bar (Includes 4 hours)

Vodka / Gin / Rum / Tequila / Bourbon / Scotch / Whiskey
Liqueurs - Kahlua, Peach Schnapps, Amaretto, Triple Sec
House Wine - Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon
Bottled Beers (2) - Coors Light, Coors Banquet, Miller Lite, Molson Canadian, Labatt Blue, Labatt Blue Light, Michelob Ultra, Bud Light
Non-Alcoholic - Sodas, Mixers, Juices, Spring Water, Non-Alcoholic Beer

Includes 4 hours Classic Bar

Includes Champagne Toast

Dessert

*Your Wedding Cake cut and Plated House Blend of
Coffee, Decaffeinated Coffee, Assorted Teas*

\$100

Par Package Plated Dinner

Selection of Two Hors d'Oeuvres

Tomato and Basil Bruschetta
Chicken Ramaki's
Sausage Stuffed Mushrooms
Thai Spiced Chicken Satay
Vegetable Spring Roll, Sweet Chili Glaze
Steak Crostini, Horseradish Cream Cheese
Candied Applewood Smoked Bacon
Chef Inspired Deviled Eggs

Selection of Three Hors d'Oeuvres

Shrimp Cocktail with Lemon, Cocktail Sauce
Beef Empanada, Pico de Gallo, Sour Cream
Mahi Mahi Taco with Chipotle Slaw Crisp Pork Belly
on Toasted Brioche Roll, Spicy Hoisin
Ahi Tuna Satay, Sweet Chili Aioli
Coconut Shrimp
Artichoke Hearts Francaise

First Course Select One

Classic Caesar - Romaine, Garlic Croutons, Cracked
Black Pepper, Pecorino, Creamy Dressing Farmers
Market - Mixed Field Greens, Spinach, Romaine, Grape
Tomatoes, Red Onion, Crumbled Blue Cheese, White
Balsamic Vinaigrette

Served with Rolls & Butter

Main Course

Your Choice of Two Entrées

Grilled Filet Mignon - Whipped Garlic Potatoes, Charred Asparagus, Mushroom Demi-Glaze
Shrimp Scampi- Sautéed lemon butter, capers, and White Wine with Rice Pilaf and Seasonal Vegetable
Veal Medallions - Pan Crisped Cutlet, marsala Cream, Asparagus Risotto, Wilted Swiss Chard
Pan Seared Cod- Bread Crumbs with Lemon Butter and Capers with Rice Pilaf and Seasonal Vegetable
New York Strip Steak - Charred Broiled, Steamed Asparagus, Smashed reds
Classic Chicken Cordon Bleu- Stuffed with Black Forest Ham and Gruyere Cheese served with Fingerling
Potatoes and Seasonal Vegetable

Premium Bar (Includes 4 hours)

Vodka - Tito's **Gin** - Tanqueray **Rum** - Bacardi, Captain Morgan, Malibu **Tequila**- Sauza **Bourbon** - Jim
Beam **Scotch** - Dewar's, Johnnie Walker Red **Whiskey** - Seagram's 7, Jameson Irish **Liqueurs** - Kahlua,
Peach Schnapps, Amaretto, Triple Sec **House Wine** - Pinot Grigio, Chardonnay, Merlot, Cabernet
Sauvignon **Bottled Beers** (3) - Coors Light, Coors Banquet, Miller Lite, Molson Canadian, Labatt Blue,
Labatt Blue Light, Michelob Ultra, Bud Light, Southern Tier IPA **Non-Alcoholic** - Sodas, Mixers, Juices,
Pellegrino Water, Non-Alcoholic Beer

Includes Champagne Toast

Dessert

Your Wedding Cake cut and Plated House Blend of Coffee, Decaffeinated Coffee, Assorted Teas

\$100

Par Package Buffet

Selection of Two Hors d'Oeuvres

Tomato and Basil Bruschetta
Chicken Ramaki's
Sausage Stuffed Mushrooms
Thai Spiced Chicken Satay
Vegetable Spring Roll, Sweet Chili Glaze
Seared Steak Crostini, Horseradish Cream
Cheese
Candied Applewood Smoked Bacon
Chef Inspired Deviled Eggs

Selection of Three Hors d'Oeuvres

Shrimp Cocktail with Lemon, Cocktail Sauce
Beef Empanada, Pico de Gallo, Sour Cream
Mahi Mahi Taco with Chipotle Slaw Crisp Pork Belly
on Toasted Brioche Roll, Spicy Hoisin
Ahi Tuna Satay, Sweet Chili Aioli
Coconut Shrimp
Artichoke Hearts Francaise

First Course Offerings

Classic Caesar - Romaine, Garlic Croutons, Cracked
Black Pepper, Pecorino, Creamy Dressing Farmers
Market - Mixed Field Greens, Spinach, Romaine, Grape
Tomatoes, Red Onion, Crumbled Blue Cheese, White
Balsamic Vinaigrette

Served with Rolls & Butter

Main Course

Your Choice of Two Entrées

Grilled Filet Mignon
Shrimp Scampi
Veal Medallions
Pan Seared Cod
New York Strip Steak
Classic Chicken Cordon Bleu

Buffet Comes with Chef's Choice of Starch & Vegetable

Premium Bar (Includes 4 hours)

Vodka - Tito's **Gin** - Tanqueray **Rum** - Bacardi, Captain Morgan, Malibu **Tequila** - Sauza **Bourbon** - Jim
Beam **Scotch** - Dewar's, Johnnie Walker Red **Whiskey** - Seagram's 7, Jameson Irish **Liqueurs** - Kahlua,
Peach Schnapps, Amaretto, Triple Sec **House Wine** - Pinot Grigio, Chardonnay, Merlot, Cabernet
Sauvignon **Bottled Beers** (3) - Coors Light, Coors Banquet, Miller Lite, Molson Canadian, Labatt Blue,
Labatt Blue Light, Michelob Ultra, Bud Light, Southern Tier IPA **Non-Alcoholic** - Sodas, Mixers, Juices,
Pellegrino Water, Non-Alcoholic Beer

Includes Champagne Toast

Dessert

Your Wedding Cake cut and Plated House Blend of Coffee, Decaffeinated Coffee, Assorted Teas

\$125

Ace Package Plated

Selection of Two Hors d'Oeuvres

Tomato and Basil Bruschetta
Chicken Ramaki's
Crab Stuffed Mushrooms
Sausage Stuffed Mushrooms
Maryland Crab Cakes with Cajun Remoulade
Thai Spiced Chicken Satay
Vegetable Spring Roll, Sweet Chili Glaze
Seared Steak Crostini, Horseradish Cream Cheese
Candied Applewood Smoked Bacon
Bacon Wrapped Scallops
Chef Inspired Deviled Eggs
Fire Roasted Tomatoe Gazpacho w/Shrimp

Selection of Three Hors d'Oeuvres

Hickory Bacon Wrapped Shrimp, Horseradish Cream
Bacon-Wrapped Scallops
Shrimp Cocktail with Lemon, Cocktail Sauce
Beef Empanada, Pico de Gallo, Sour Cream
Mahi Mahi Taco with Chipotle Slaw Crisp Pork Belly on
Toasted Brioche Roll, Spicy Hoisin
Mini BLT's with Cherry Tomato, Bacon, Garlic Aioli, Arugula
Ahi Tuna Satay, Sweet Chili Aioli
Lobster Rolls
Grilled Lamb Chops w/Citrus Glaze
Coconut Shrimp
Artichoke Hearts Francaise

First Course Select One

Caprese-Beef Steak Tomato, Buffalo Mozzarella, Basil, Olive Oil & Balsamic Syrup
Classic Caesar - Romaine, Garlic Croutons, Cracked Black Pepper, Parmesan, Creamy Dressing
Farmers Market - Mixed Field Greens, Spinach, Romaine, Grape Tomatoes, Red Onion, Crumbled Blue Cheese, White Balsamic Vinaigrette

Served with Rolls & Butter

Main Course Your Choice of Two Entrées

Filet Mignon – Whipped Garlic Potatoes, Charred Asparagus, Mushroom Demi-Glace
Rack of Lamb - Dijon & Herb Crusted, Roasted Fingerling Potatoes, Grilled Vegetable Médley
Shrimp Scampi- Sautéed lemon butter, capers, and White Wine with Rice Pilaf and Seasonal Vegetable
Halibut or Sea Bass (In Season Only)- Pan Seared, Parmesan Risotto, Grilled Asparagus
Prime Rib of Beef - Sea Salt and Rosemary Rubbed, Bacon Butter, Grilled Potatoes, Asparagus
Statler Chicken – stuffed with Maryland Crab Oven Roasted Fingerling Potatoes, Vegetable Medley

Top Shelf Bar (Includes 4 hours)

Vodka - Tito's, Ketel One, Grey Goose **Gin** – Hendrick's, Bombay, Bombay Sapphire **Rum** - Bacardi, Captain Morgan, Malibu **Tequila** - Don Julio **Bourbon** - Jack Daniels, Maker's Mark **Scotch** - Johnnie Walker Red and Black **Whiskey** - Crown royal / Jameson Irish **Liqueurs** – Baileys, Kahlua, Peach Schnapps and Amaretto, Triple Sec **House Wine** - Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon **Bottled Beers** (4) - Coors Light, Coors Banquet, Miller Lite, Molson Canadian, Labatt Blue, Labatt Blue Light, Michelob Ultra, Bud Light, Southern Tier IPA, New Belgium Fat Tire, Seasonal
Non-Alcoholic: Sodas, Mixers, Juices, Aqua Panna Water, Non-Alcoholic Beer

Includes Champagne Toast

Dessert

Your Wedding Cake cut and Plated House Blend of Coffee, Decaffeinated Coffee, Assorted Teas

\$125

Ace Package Buffet

Selection of Two Hors d'Oeuvres

Tomato and Basil Bruschetta
Chicken Ramaki's
Crab Stuffed Mushrooms
Sausage Stuffed Mushrooms
Maryland Crab Cakes with Cajun Remoulade
Thai Spiced Chicken Satay
Vegetable Spring Roll, Sweet Chili Glaze
Seared Steak Crostini, Horseradish Cream Cheese
Candied Applewood Smoked Bacon
Bacon Wrapped Scallops
Chef Inspired Deviled Eggs
Fire Roasted Tomatoe Gazpacho w/Shrimp

Selection of Three Hors d'Oeuvres

Hickory Bacon Wrapped Shrimp, Horseradish Cream
Bacon-Wrapped Scallops
Shrimp Cocktail with Lemon, Cocktail Sauce
Beef Empanada, Pico de Gallo, Sour Cream
Mahi Mahi Taco with Chipotle Slaw Crisp Pork Belly on
Toasted Brioche Roll, Spicy Hoisin
Mini BLT's with Cherry Tomato, Bacon, Garlic Aioli, Arugula
Ahi Tuna Satay, Sweet Chili Aioli
Lobster Rolls
Grilled Lamb Chops w/Citrus Glaze
Coconut Shrimp
Artichoke Hearts Francaise

First Course Select Two

Caprese-Beef Steak Tomato, Buffalo Mozzarella, Basil, Olive Oil & Balsamic Syrup
Classic Caesar - Romaine, Garlic Croutons, Cracked Black Pepper, Parmesan, Creamy Dressing
Farmers Market - Mixed Field Greens, Spinach, Romaine, Grape Tomatoes, Red Onion, Crumbled Blue Cheese, White Balsamic Vinaigrette

Served with Rolls & Butter

Main Course *Your Choice of Two Entrées*

Filet Mignon e
Rack of Lamb
Shrimp Scampi
Halibut or Sea Bass
Prime Rib of Beef
Statler Chicken

Buffet Comes with Chef's Choice of Starch & Vegetable

Top Shelf Bar (Includes 4 hours)

Vodka - Tito's, Ketel One, Grey Goose **Gin** - Hendrick's, Bombay, Bombay Sapphire **Rum** - Bacardi, Captain Morgan, Malibu **Tequila** - Don Julio **Bourbon** - Jack Daniels, Maker's Mark **Scotch** - Johnnie Walker Red and Black **Whiskey** - Crown royal / Jameson Irish **Liqueurs** - Baileys, Kahlua, Peach Schnapps and Amaretto, Triple Sec **House Wine** - Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon **Bottled Beers** (4) - Coors Light, Coors Banquet, Miller Lite, Molson Canadian, Labatt Blue, Labatt Blue Light, Michelob Ultra, Bud Light, Southern Tier IPA, New Belgium Fat Tire, Seasonal
Non-Alcoholic: Sodas, Mixers, Juices, Aqua Panna Water, Non-Alcoholic Beer

Includes Champagne Toast

Dessert

Your Wedding Cake cut and Plated House Blend of Coffee, Decaffeinated Coffee, Assorted Teas

\$150

Dessert with Packages

We have four delicious house cakes if you would like to add to your wedding package

Chocolate Cake
NY Cheesecake
Carrot Cake
Lemon Cake

\$8

Dessert

Classic

Cream Puffs, Éclairs, French Macarons, Napoleon, Baklava,
Petite Cookies, and Miniature Tarts

Italian Dolce

Cannoli, Rainbow Cake, Tiramisu, Chocolate Dipped Butter
Cookies, Biscotti, Assorted Italian Cookies

All American

Petite Apple Crisps, Pumpkin Tarts, Chocolate Chip Cookies,
Snickerdoodles, Frosted Brownie Bites, Lemon Bars, Mini Cheesecakes
with Fruit Topping

Ice Cream Candy Shop

Staff Fee Applies

Classic Candy Collection to Include: Swedish Fish, Snickers, M&Ms,
Peanut Butter Cups. Ice Cream Waffle Cones Scooped to Order. Select
Two from The Following: Vanilla, Chocolate, Strawberry. Ice Cream
Toppings Include Whipped Cream, Sprinkles, Chopped Nuts, Cherries

Fresh Berry Shortcake Bar

Buttermilk Biscuits and Pound Cake, Strawberries,
Blueberries and Raspberries, Whipped Cream

\$10

Late Night Snack

Minimum 50 People

Flatbread Pizza

\$200

Choose Two Pizzas: Cheese, Cheese & Pepperoni, or Everything

Grilled Cheeserie

\$200

Mini Grill Cheese Prosciutto & Brie, 3 Cheese, Pulled Pork, Smoked Bacon,
Tomato w/Tomato Basil Shooters

Hot Diggity Dogz

\$150

Sahlens Hot Dogs, Sweet Pickle Relish, Ketchup, Mayonnaise,
Chopped Sweet Onions, Chili, Coleslaw, Banana Peppers, Tomato,
Costanzos Buns and Shoestring Fries

Buffalo Platter

\$250

Classic Buffalo Chicken Wings, Pizza Logs, Celery, Carrot
& Blue Cheese, Chips and Salsa

Sliders & Fries

\$250

Angus Beef Slider, Classic Shoestring French Fries, Mac Salad,
Lettuce, Tomatoes, Onion, Sweet Pickles, Ketchup, Mustard