



WANAKAH COUNTRY CLUB



BANQUET MENU 2021

·5161 Lakeshore Road
·Hamburg, New York 14075
·Clubhouse ~ 716-627-2391
·Website ~ www.wanakahcc.com

Events Director—Kevin Hoffman
kevinh@wanakahcc.com

Executive Chef—Jeffrey Kolbas
jeffk@wanakahcc.com



**SEASON
2021**



~ PLEASE NOTE ~

The club operates on a two week cycle for ordering, scheduling of staff, etc.

Please have your arrangements completed two weeks prior to your event.

The number of guests must be guaranteed three days before your event.

This is the number for which you will be charged.

The club will be prepared in the event of a small number of additional guests.

If no guarantee is received, the guarantee will be assumed to be the figure given us when arranging the party.

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A non refundable deposit of \$1000 is required to reserve your functions date.

Deposits may not be charged to a member's account.

50% of bill is due 1 week prior to the event.

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Prices are subject to change without notice.

Prices may be confirmed 60 days before an event.

Dress Policy—Grille, Dining Room and Patio –The Grille, Dining Room and the Patio area dress code conforms to the golf course rules. Tee shirts are NOT permitted. Males must have collared shirts, shorts must be at least Bermuda length. Cargo Shorts are NOT permitted. Swimming, jogging, denim, athletic or work out type clothing is NOT permitted. Individuals shall remove caps when seated at the bar or at tables after 5pm. Outside jackets and coats are to be hung in the coat room or locker room and not placed over chairs.

Food and beverages are subject to an administrative fee of 20%, which is for the administration of the banquet or function & is not a gratuity and will not be distributed as gratuities to the employees who provided the service to the guests. Sales tax (8.75%) is added to all food, beverage & Administrative Fees.



WANAKAH C.C.

HORS D'OEUVRES & STATIONS

\$42.00/Per Person Includes:

✿ Raw Vegetables & Dips Display

Raw Crisp Vegetables on Platters...Broccoli, Carrots, Celery, Cauliflower, Red & Yellow Peppers
Zucchini, Hummus, Ranch & Crackers

✿ Fruit and Cheese Display

Artfully Arraigned on Mirrors of Imported and Domestic Cheese
Assorted Sweet Seasonal Fruit with Honey & Lemon Yogurt Dip

Hor D'oeuvres...*Choice of Four*

Watermelon "Sushi" Squares,
Boursin Stuffed Cherry Tomato,
Tomato Bruschetta w/Sourdough
Belgian Endive BLT.
Strawberry Brie Skewers,
Pork Pot Sticker (Steamed or Fried),
Tortellini Skewers, Teriyaki Chicken
Pot Sticker, Mushroom Arancini or
Tomato Basil Arancini

Antipasto Skewers, Zucchini Wrapped
Mozzarella with Balsamic Glaze,
Spinach & Cheese Spanakopita,
Battered Rueben Bites,
Soft Baked Bavarian Pretzels,
Spinach & Artichoke Phyllo Cups,
Olive Tapenade in a Phyllo Cup,
Cucumber Tabbouleh Cups

Vegetable Pot Stickers, Salumi Roulade
with Cornichons & Mascarpone
Pork or Vegetable Spring Roll,
Mini Quiche Assortment,
Water Chestnut with Bacon,
Crab Rangoon,
Mushroom & Phyllo Blossom,
Italian Meatball Pomodoro,
Breaded Ravioli with Marinara

One Manned Chef Station

Additional chef stations available; see pricing.

Carving Station

Choice of TWO meats carved by a Chef at the station

Cake & Coffee Station

We will serve your cake or specialty dessert with coffee service

ADDITIONAL OPTIONS PRICE PER PERSON

Additional \$2.00 Charge Per Person

Artichoke Beignets, Buffalo Chicken Fingers, Stuffed Mushrooms (Sausage or Spinach & Cheese), Deviled Eggs,
Prosciutto Wrapped Asparagus, Pork Pot Sticker (Steamed or Fried), Mini Shrimp Pot Sticker,
Teriyaki Chicken Pot Sticker, Guinness Sausage Skewers, , Santa Fe Eggroll, Pork Belly Skewer (Passed)
Smoked Turkey & Brie Bouchées, Chicken Cordon Blue with Swiss Fondue

Raw Bar Display... w/Gulf Shrimp, Clams, Oysters, Cocktail Sauce/Mignonette..\$15

\$3.00 Charge Per Person

✿ Antipasto Display

Roasted Red Peppers ~ Marinated Olives ~ Margarita Pepperoni ~ Feta Cheese
Hummus ~Sliced Baguette ~ Gherkin Pickles ~ Pepperoncini & Marinated Artichokes

✿ Artisan Meats & Cheese

Margarita Pepperoni ~ Chorizo ~ Soppressata ~ Salumi ~
Maytag Blue Cheese ~ Sharp Cheddar ~ Provolone ~ Pepper Jack & Swiss ~ Goat Cheese
Red & Green Grapes and a Basket of Artisanal Crackers

Additional \$3.50 Charge Per Person

Crab Rangoon, Smoked Salmon Deviled Eggs, Coconut Shrimp with Chili Orange Marmalade, Bacon Wrapped Scallops,
Smoked Salmon with Dill Crème Fraiche , Bacon Wrapped Shrimp, Shrimp or Scallop Ceviche, Petite Beef Wellington,
Clams Casino, Custom Minim Tacos (Passed), Philly Cheesesteak Spring Roll

C H E F S T A T I O N S

Prices Quoted Per Person

Pasta

Your choice of...Tomato Pomodoro ~ Asiago Alfredo ~ Basil Pesto Crème
Sundried Tomato Pesto with Extra Virgin Olive Oil ~ Ragu Bolognese *(add \$1.50)*
Tri-Color Tortellini, Campanelle, Mezze Penne, Rigatoni or Shells, Cheese Ravioli *(add .50 per person)*
Add Chicken *(add 1.50)* ~ Shrimp or Scallops *(add \$3 per person)*
Three Cheese Mac & Cheese with Bacon *(add \$1 per person)*

Stir Fry

Market Fresh Oriental Vegetables
Your choice of...Sesame Hoisin Sauce or Chili Orange Ginger Sauce
Pork or Chicken *(add 1.50 per person)* - Shrimp or Scallops *(add \$3 per person)*

Risotto

Your choice of... Tomato Basil, Carrot & Pea, Broccoli & Sun Dried Tomato
Wild Mushroom with Truffle or Roasted Cauliflower
Shrimp or Scallops *(add \$3)* Chicken *(add 1.50)*

Additional Charge Per Person

Creole Jambalaya \$6

Chicken, Pork or Andouille Sausage...Shrimp *(add \$3)*
Holy Trinity, Chipotle Peppers & Tomatoes

Crab Cake and Caesar Salad \$8.5

Grilled in front of your guests. Served with Creole Remoulade & Lemon
Dressed Hearts of Romaine ~ House-Made Croutons
Capers ~ Red Onions & Anchovies

Market Salad Station \$5

Mixed Greens, Cucumbers, Heirloom Tomatoes, Carrots, Red Onion, Croutons, Chick Peas & Shredded Cheddar...Choice of Two Dressings

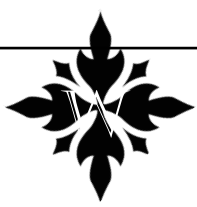
Greek Salad \$6.00

Romaine & Iceberg Blend, Feta Cheese, Heirloom Tomatoes, Red Onion, Kalamata Olives, Pepperoncini, Cucumbers & Tzatziki Vinaigrette
(Add Beets Upon Request)

Caesar Salad \$5

Hearts of Romaine, Garlic Bread, Anchovies, Croutons, Capers
Red Onion & House Made Caesar Dressing
(Add White Anchovies \$2)

Add Grilled Chicken Breast \$2~ Add Grilled Shrimp \$3



C A R V I N G S T A T I O N S

Your Choice of Two Carved by a Chef in the Dining Room

Stromboli

Stuffed with Ricotta and your Choice of Pepperoni, Mushroom, or Sausage

Turkey Breast

Seasoned and Slow Roasted, Served with Costanzo Rolls & Turkey Gravy

*Your choice of...Cranberry Sauce ~ Cranberry Mayo ~ Chipotle Remoulade,
Honey Mustard, or Lemon Pepper Aioli*

Frenched Rack of Pork Loin

Spice Brined & Slow Roasted. Served with Poppy Seed Rolls

Your choice of...Whole Grain Honey Mustard or Maple Bourbon Jus

North Country Smokehouse Bone-In Ham

Honey Mustard Glaze

Served with Costanzo Rolls, Caraway Mustard & Mayo

Cider Brined Fresh Steamship Ham (Minimum of 60 ppl)

Brown Sugar Rubbed and Served with Whole Grain Honey Mustard

Beef Brisket

Slow Smoked and Sliced Thin

Served with Red Pepper Carolina Glaze, Mini Costanzo Rolls & Honey Carrot Slaw

Additional Charge Per Person

Roasted Rack of Lamb

Ale Brined, Herb Rubbed and Roasted to Perfection

Served with Parsley & Mint Chimichurri (add \$6)

Roasted Tenderloin of Beef

Slow Roasted

Served with Au Jus & Horseradish Crème and House Baked Ciabatta Bread (add \$6)

Roasted Prime Rib of Beef

Slow Roasted, Seasoned with Fine Herbs, Sea Salt & Pepper

Served with Au Jus, Horseradish & Kimmelweck Rolls (add \$4)

Roasted Strip Loin of Beef

USDA Choice Beef, Rosemary & Montreal Seasoned

Served with Ciabatta Bread & Hunters Sauce (add \$3)

Pinwheel Sausage (add \$3)

Lakeside Market Italian, Hot or Mild

A&C Meats Tuscan Sausage with Sun Dried Tomato & Cheese

Served with Peppers and Onions and House Made Marinara

or Fresh Polish with Sauerkraut & Beer Braised Onions & Caraway Beer Mustard



WANAKAH C.C.

PLATED DINNER PACKAGES

Preceding Dinner

- Crisp Raw Vegetable Display, with Ranch & Hummus...\$3.75
Golden Baked, Pastry Wrapped Imported Brie... \$4
Iced Gulf Shrimp Display w/Lemon & Cocktail Sauce *(Priced per piece)* Market Price
Mediterranean Bruschetta (Olive Tapenade & Tomato Basil)... \$4
Mini Maryland Crab Cakes, Creole Rémoulade Sauce... \$6.5
Display of Fresh Fruit with Domestic & Imported Cheeses... \$6
Display of Smoked Salmon... \$6.50
Raw Bar Display... w/Gulf Shrimp, Clams, Oysters, Cocktail Sauce/Mignonette..\$15
Fruit & Cheese Plus Two Regular Hot Hors D'oeuvres... \$13 *(Per Person)*
Fruit & Cheese Plus Three Regular Hot Hors D'oeuvres... \$15 *(Per Person)*

Extra Courses

- Homemade Soup \$5/cup Soup Votive \$2.50 Basic Pasta Course \$4.5

Dinners... *Dinners Include House or Caesar Salad, Assorted Bread & Hot Beverages*

**Quantity of entrée selections to be submitted to Event Director 10 day prior to event.*

Seafood

- Pan Roasted Norwegian Salmon... \$35**
Creamy Chive Whipped Russet Potatoes, Roasted Asparagus, Dill Crème Fraiche & Pom Frites
- Salmon Wellington\$29**
Crème Fraiche, Caramelized Onions, Boursin Cheese, Spinach, Pastry Crust, Broccolini
- Herb Grilled Georges Bank Swordfish... \$34**
Roasted Pine-Nut Rice Pilaf, Sautéed Spinach And Gorgonzola Crust
- Maryland Crab Cakes... \$39**
Buttermilk Whipped Potatoes, Sweet Corn Sauté, Key Lime Tartar & Potato Guafrette
- Blackened Mahi-Mahi... \$35**
Andouille Jambalaya, Haricot Verts, Shellfish Étouffée
- Shrimp Scampi... \$34**
Jumbo Shrimp Kabobs, Garlic Butter & Brunoise Tomato, Basmati Rice & Roasted Broccolini
- Pan Seared Scallops... \$40**
Cilantro Lemon Chimichurri, Basmati Pilaf, Sautéed Spinach
- Sesame Crusted Ahi Tuna...\$34**
Sushi Rice, Bok Choy, Carrot Gaufrette, Sweet n Spicy Soy
- Lobster Ravioli... \$33**
Sherry Newburg Sauce, Spinach & Parmesan Cheese
- Ginger Crusted Seabass... \$43**
Sushi Rice, Baby Bok Choy, Orange Ginger Butter Sauce
- 6oz Lobster Tail...\$46**
Dauphinoise Potato, Roasted Asparagus, Drawn Butter, Lemon....Substitute Hollandaise +\$1

All Food & Beverages are subject to 20% Administrative Fee & 8.75% Sales Tax



WANAKAH C.C.

DINNER PACKAGES

Poultry

Spinach & Feta Stuffed Chicken Breast... \$32

Honey Almond Pilaf, and Julienned Vegetables

Chicken "Louise"... \$33

Fresh Chicken Breast Tossed in Italian Breadcrumbs, Pan Fried
Roasted Redskin Potatoes, Parmesan Broccolini & Lemon Caper Vinaigrette

Roast Breast of Duck... \$36

Sweet Potato Hash, Smokey Bacon and Red Peppers, Raspberry Brandy Melba Sauce

Cornish Game Hen...\$30

Pearl Barley Pilaf, Roasted Root Vegetables, Pan Jus

Chicken Milanese...\$32

Fresh Breadcrumb, Lemon, Cucumbers, Cherry Tomatoes, White Balsamic, Arugula Salad,
Roasted Potatoes, Pecorino Romano

Beef & Veal

Center Cut Filet Mignon... 6oz. \$44 ~ 8oz. \$49

Wild Mushroom Risotto, Julienned Market Vegetables
Port Wine Demi Glace

Veal Saltimbocca... \$40

Prosciutto & Fresh Mozzarella
Parmesan Risotto, Spinach & Sage Marsala Demi

Prime Sirloin Steak... \$38

6oz. Cut, Seasoned and Char Grilled, Pearl Barley & Glazed Honey Carrots,
Brandy Peppercorn Jus

Braised Meats

Beef Short Ribs... \$39

Braised in Birch Beer
Scallion Mashed Potatoes & Braised Carrots

Osso Bucco ...\$45

Barley Risotto, Mirepoix and Gremolata

Cider Braised Pork Shank...\$34

Sweet Potato Hash, Smokey Bacon and Apple Cider Reduction

Lamb Shank...\$39

Polenta, Root Vegetables, Fresh Herbs and Mint Yogurt

Ragu Bolognese ...\$34

Rigatoni Pasta, San Marzano Tomato, Burgundy Wine, Beef, Pork & Pancetta



WANAKAH C.C.

DINNER PACKAGES

Lamb

Lamb Porterhouse... \$41

Twin Char Gilled Chops with Garlic, Shallots, Lemon Mint Chimi,
Smashed Red Skin Potatoes & Roasted Asparagus

Frenched Lamb Chops... \$44

Brined & Herb Roasted, Natural Pan Jus,
Roasted Heirloom Tomato & Asparagus with Minted Orzo

Pork

Frenched Premium Reserve Pork Loin... \$37

Grilled Polenta, Haricot Verts, Romesco Sauce

Chili Lime Pork Tenderloin... \$36

Cilantro Rice, Avocado Salsa, Key Lime Crème Fraiche

Pork Milanese... \$33

Tossed in Italian Breadcrumbs, Pan Fried and Topped with Mesclun Greens
English Cucumbers, Heirloom Tomatoes & Red Onion
Roasted Redskin Potatoes, Balsamic Vinaigrette & Parmesan

Duets

6oz. Filet Mignon & Shrimp Scampi... \$49

6oz. Filet & Chicken Breast... \$46

6oz. Prime Sirloin & 4oz Lobster Tail... \$50

6oz. Prime Sirloin & Mushroom Marsala Ravioli... \$40

All Food & Beverages are subject to 20% Administrative Fee & 8.75% Sales Tax



WANAKAH C.C.

DESSERT

Prices Per Person

Ice Cream or Sorbet... \$4

Frozen Yogurt & Fresh Berries... \$5

Praline Cookie Cup... \$5.5

Make Your Own Sundae Bar... \$6

Fresh Baked Cookies... \$4.25

Mini Pecan Ball with Hot Fudge... \$4.75

Apple Crisp Ala Mode... \$6

Cheesecake Bar with Toppings...\$6.5

Pie Bar Ala Mode.....\$6.25

Chocolate Tuxedo Torte... \$5.50

Classic Italian Tiramisu... \$6

Black Bottom Peanut Butter Mousse Bombe... \$7

Fresh Strawberries Romanoff... \$5.50

Blueberry Shortbread Crumble... \$5.50

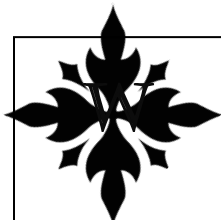
Decadent Chocolate Gianduja Torte... \$6.50

Dutch Sour Cream Apple Tart... \$6

Variety of Petit Four Dessert Table... \$6.5

Desserts & Pastries... \$7.50

(An array of Luscious Cakes, Pastries, Tarts, Tortes & Petite Fours)



Liquor

There are two options to purchase liquor; the difference is how you pay for them. Bars include in addition to the bartender; all mixers, fruit juices, soft drinks, cocktail mixers, vermouths, bitters, bar fruit, etc...

A usage bar is charged by the consumption of alcohol.

At the close of your bar, the bottles are inventoried by the tenth, and charged accordingly. Most liquor falls into three categories; your bar will likely have offerings from more than one group.

Representative brands of each category are listed.

1. "A" Blends; New Amsterdam, Bacardi, Southern Comfort, Captain Morgan \$135 Liter
2. Premium: Absolut, Stoli, Dewar's White Label, Canadian Club, Beefeater \$145 Liter
3. Top Tier: Grey Goose, Ketel One, Crown Royal, Johnnie Walker Red, Baileys \$160 Liter

Bottled Beer

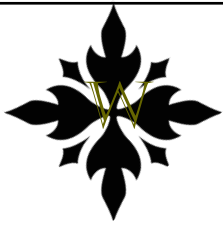
1. Premium/Canadian: Labatt, Budweiser, Coors, Miller \$4.75 Bottle
2. Super Premium/Import: Heineken, Becks; Amstel, Corona, Sam Adams \$5.75 Bottle
3. Craft: Availability... Market Price

Bottled Wine:

Magnums (1.5 Liter): Chardonnay, Pinot Grigio, Cabernet Sauvignon, White Zinfandel \$50

Wanakah offers a wide variety of fine wines...

All Food & Beverages are subject to 20% Administrative Fee & 8.75% Sales Tax



WANAKAH C.C.

L I Q U O R P A C K A G E B A R

The other option is a Package Bar

A Charge is made for each of your guests of legal age for the duration of the bar service, regardless of consumption.

There are two options. A Premium Bar includes...

“A” Blends, Premium Brands, Premium/Canadian Bottled Beer and House Wines.

A second option is a Top Tier Bar which includes those liquors, upgraded wines and imported & craft beers.

PACKAGE ARRANGEMENTS

Duration	Regular	Top Tier
1 Hour	\$19	\$21
2 Hour	\$24	\$27
3 Hour	\$28	\$32
4 Hour	\$32	\$36
5 Hour	\$36	\$41
6 Hour	\$40	\$46

(Partial Hours are Pro-Rated)

Dinner Wines/Champagne

Wanakah offers a vast selection of dinner wines at many price points.

House wines may be purchased for dinner service as usage at **\$30** per fifth.

~Corkage Fee \$25/Per Bottle~

Package Beer, Wine, Soft Drink & Juices

1 Hour	\$15
2 Hours	\$18
3 Hours	\$21
4 Hours	\$24

WANAKAH C.C.



NOTES

