



- BREAKFAST -

Continental Breakfast \$7/person

Assorted Mini Danish, Mini Bagels, Whole Fruit,
Coffee, Tea & Juice

- LUNCH -

Burgers and Hot Dogs on the Turn \$9 /person

soft drink/water and chips included

- Other options available upon request -



- DINNER BUFFET -

**Choose One Entrée for \$22/person or
Two Entrées for \$28/person**

Entrée Choices:

BBQ Chicken, Chicken Picatta, Chicken Marsala,
BBQ Pork Spare Ribs, Herb Roast Pork Loin,
Italian Sausage & Peppers

- Base package includes -

Green beans with almonds and brown butter
OR zucchini & summer squash

Baked potato with sour cream
OR Baked ziti with marinara

House salad with balsamic vinaigrette,
dinner rolls and butter included

Chef's choice dessert

- DELUXE OPTIONS -

Grilled Garlic & Herb Marinated Flank Steak
add \$6/person

Grilled 10 oz. NY Strip Steak
add \$8/person

- COCKTAIL HOUR ADD ON-

Full Open Bar \$15/person
Beer & Wine: \$10/person

Beverage Cart and Beer Kegs Available

Kegs approx. \$125 per half / \$70 per quarter for
most domestic brands

- HORS D'OEUVRE ADD ON-

(platters for 50 people)

Crudité Platter w/ Blue Cheese & Russian Dressing
- \$100 -

Chef's Choice of assorted Domestic and Imported
cheese platter with crackers and crostini
- \$150 -

Assorted Charcuterie - Prosciutto, Soppressata,
Salami plus chef's choice
- \$175 -

Antipasto Platter - mixed olives, marinated artichoke
hearts, pepperoncini, marinated mushrooms, stuffed
grape leaves, plus chef's choice
- \$125 -

Tomato, basil, fresh mozzarella platter, aged balsamic,
extra virgin olive oil
- \$125 -

**Please inquire if you have any dietary restrictions
or menu requests**

2017 TOURNAMENT RATES

Off Season: Before Memorial Day, After Labor Day
Monday - Friday:

0 - 49 people: \$42 | 50 + People: \$40

Saturday and Sunday:

0 - 49: \$63 | 50+ People: \$60

On Season: Between Memorial Day and Labor Day
Monday- Friday

0-49 People: \$45 | 50 + People: \$43

Saturday and Sunday:

0-49 People: \$65 | 50 + People: \$62

Call us today and work with our professional staff in planning your event, right down to the smallest detail!

We offer indoor and outdoor areas for registration, dining and awards.

For golfers with mobility issues, Copake Country Club is pleased to own the only SoloRider golf cart in the Hudson Valley. Our catering packages are fully customizable to meet all of your event needs -from simple hot dogs and burgers on the turn, to a delicious farm fresh dinner buffet at The Greens!

Call or Email With Your Requests or Questions!

Austin Urban - Director of Golf

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Kyleigh Zengen - Event Coordinator at

The Greens Restaurant

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Follow us on Facebook and Instagram!

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GOLF OUTINGS 2017 RATES

518.325.4338