

CARRANOR HUNT AND POLO CLUB



**502 East Second Street
Perrysburg, Ohio 43551**

**Annette Sipp, Event Coordinator
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419-262-6368**

Congratulations on your upcoming wedding!

*We are delighted that you are considering
The Carranor Hunt and Polo Club for your special day.*

You will have access to our entire facility. This includes the Ballroom and Founders Hall, of course, and use of the Patio, Jimmy Aiken Room, Living Room, and the Front Screened Porch. The Carranor Club can accommodate 35 to 250 guests.

With our Bride's Room, The Groom's Room and the Bridesmaids' Room, you will have plenty of space to get ready before your wedding ceremony.

The cost for use of The Carranor for your wedding reception is **\$5,000**. This includes all rooms for the entire day and evening, plus our servers, bartenders, tables, all linens, AV equipment, glasses, flatware, plates, votives, setup and tear down.

The wedding ceremony is an additional **\$550**. We have several ideas for making your ceremony space – indoors and outdoors – beautiful.

You can customize the menu. Please see the attached menu selections.

- To hold the date for your event, we ask for a \$750 deposit which will be applied to the balance of your bill. There is also a \$1000 damage deposit which will also be applied to the balance of your bill as long as there are no damages.
- A 20% gratuity will be added to the total bill. A 6.75% sales tax will be added where required.
- We must receive the confirmed number of guests at least **fourteen (14) days** prior to the event. After that time, any additional guest will incur a \$5.00 per person charge.

If you have questions or wish to schedule a tour or book your special day, please contact Annette Sipp, Event Coordinator.
annettesipp@carranorclub.com 419-262-6368 (cell)

Hors d'Oeuvres

Priced by the Piece

Mini Reuben Bites

Corned beef, sauerkraut & Swiss cheese

Jumbo Coconut Shrimp

Served with a grilled pineapple salsa

Bacon Wrapped Scallops

Salmon Turbans

Smoked salmon & a dollop of cream sauce on a bread round

Spanakopita

Layers of spinach, phyllo & feta cheese

Meatballs

Choice of bourbon, barbeque, teriyaki sauces

**Sausage Stuffed Mushroom
Vegetable Stuffed Mushroom**

Chicken or Vegetable Potsticker

Bacon Wraps

Choice of dates or chestnuts

Mini Crab Cakes

Crispy bite size crab cakes with dipping sauce

Chicken Satay

Chicken skewers served with Asian peanut sauce garnished with scallions

Caprese Bites (Seasonal)

Platters

Priced in Servings for 10

Shrimp Cocktail

Fresh (Seasonal) Fruit Platter

Charcuterie Board

Vegetable Platter

Served with Hummus or Dill Dip

**Chilled Roasted Vegetables with
Spicy White Bean and Avocado Dip**

**Brie in Puff Pastry with
Seasonal Fruit**

Spinach & Artichoke Dip

Served with Tortilla Chips

Fresh Salsa and Chips

Served with Tortilla Chips

Dinner Entrees

All Entrees Include Your Choice of a Soup or Salad, Starch, Vegetable, Rolls, Coffee, and Iced/Hot Tea

Chicken Marsala

Mushrooms in a Marsala sauce

Chicken Piccata

Capers in a white wine sauce

Chicken Alfredo

White sauce served over fettucine

Chicken Florentine

Stuffed spinach in a sun-dried tomato cream sauce with mozzarella cheese

Chicken Dijon

Honey Dijon mustard sauce

Rack of Lamb

Grilled with a port wine reduction

Lasagna

Layers of cheese, meat sauce & noodles

Vegetarian Lasagna

Veal Piccata

Breaded veal cutlet pan-fried in a caper and white wine sauce

Prime Rib

Beef Tenderloin

6 oz. roasted filet

Beef and Pasta

Beef tenderloin brochettes, mushroom gravy over garlic and black pepper fettucine

Pork Tenderloin

Five-spice crusted with a sweet garlic ginger sauce

Surf and Turf

4 oz. filet topped with Alfredo shrimp

Salmon

Filet with teriyaki or lemon dill cream or blackened

Fried Lake Perch

Fried Walleye Filet

Shrimp Scampi

Fried or sauteed

Mahi Mahi

Blackened with a tropical fruit salsa

Soups and Salads

Soups

Tomato-Orange
Broccoli and Cheddar
Cream of Asparagus
Cream of Mushroom
Ham and Bean
Butternut Squash
Chicken Noodle
Beef and Vegetable
Chicken and Wild Rice
Italian Wedding
New England Clam Chowder
Corn Chowder
Chicken and Sausage Gumbo
Vichyssoise
Gazpacho (seasonal)

Salads

Mixed Greens
Wedge
Betty
Caesar
Caprese (seasonal)

Dressing Choices

Balsamic Vinaigrette
Raspberry Vinaigrette
Poppyseed
Bleu Cheese
Caesar
Italian
Ranch

Side Dish Selections

Starches

Au Gratin
Mashed
Loaded Baked
Roasted Fingerlings
Roasted Garlic Red Skins
Roasted Sweet Potatoes
French Fries
Rice Pilaf
Wild Rice

Vegetables

Green Beans Almondine
Broccoli
Bourbon Carrots
Brussel Sprouts
Asparagus
Vegetable Medley
Corn on the Cob (in season)

Pasta

Fettucine
Cheese Ravioli
Cheese Tortellini
Linguini
Pappardelle
Cavatappi (spirals)

Sauces

Alfredo
Marsala
Florentine
Piccata
Marinara
Shiitake Mushroom

Desserts

Priced Per Person

Cake

Banana Spice
Carrot with Cream Cheese Frosting
Triple Chocolate
Lemon
German Chocolate
Strawberry Shortcake (seasonal)

Pie

Apple
Blueberry
Cherry
Chocolate Mousse
Key Lime
Pumpkin
Raspberry

Cheesecake

Caramel & nuts or mixed berry toppings

Lemon Bar

Fudge Brownie

House Made Cookie

Fruit Cobbler

Vanilla Bean Ice Cream

Crème Brûlée

With fresh berries

Chocolate Molten Lava Cake

**~~You May Bring in Your Own Desserts~~
They Must be Prepared by a Licensed Bakery**