

K
KNOLLWOOD COUNTRY CLUB
1894



YOUR WEDDING EXPERIENCE AT KNOLLWOOD STARTS HERE...



Congratulations on your engagement and thank you so much for considering Knollwood Country Club for your wedding. Located in the heart of Westchester County in Elmsford, NY. This venue is the oldest private golf course in the United States. Gorgeous views and flexible event spaces await you and your partner at this stunning country club. The Banquet Hall accommodates up to 150 guests for dining and dancing. No matter the size we only host one wedding at a time so our event team can give their exclusive attention to you on your special day.

Your heart's desire matched with our picturesque elegance, both indoors and out combines to create an exquisite and timeless experience for you and your guests. We couldn't be more excited to be a part of your special occasion so let's get started!

Cheers.

Jaclyn Pipolo
Director of Catering and Event Sales
jpipolo@heritagegolfgroup.com



VENUE FEATURES AND SERVICES:

Professional Wedding Coordination Services

Fruit Infused Water Upon Guest Arrival

– Up to Thirty Minutes Prior to the Scheduled –
Start of Your Wedding Ceremony

Floor-Length Table Linens and Napkins

White Chiavari Chairs with White Cushions

Personalized Menu Cards for Entrée Selections

Professional Service Staff

Limitless Photographic Opportunities on One of
the Most Scenic Private Golf Courses in
Westchester County

Use of a Golf Cart for access to our Grounds for
for Bride and Groom Photos

Discounted Rates To Play a Round on Our
Beautiful Course for the Wedding Couple and
Bridal Party



YOUR WEDDING DAY...



Pre-Ceremony Hospitality

Thirty Minutes Prior to Ceremony



Ceremony

One Hour Ceremony

The Banquet Patio or The Greens



Cocktail Hour

One Hour Cocktail Reception
featuring passed hors d'oeuvres, stationary
cocktail stations, and bar services
The Banquet Patio or The Murphy Bar



Reception

Four Hour Reception
including Champagne Toast
Three Course Dinner & Dancing
The Banquet Hall The Banquet Patio
or The Greens



MINIMUMS & GUARANTEES

Minimum spends are exclusive of tax, gratuity, and fees. In the event that you don't meet the guarantee number of guests, you must then meet the minimum spend.

January 1 - March 31

During the winter months of January through March, Knollwood Country Club remains closed for regular operations but offers an exclusive Club Buyout option for Winter Events. To avail this option, a minimum spend of \$10,000 is required.

May & June

September & October

Thursday, Friday & Sunday- 65 Guests
Saturday- 85 Guests

April

July & August

November & December

Thursday, Friday & Sunday- 50 Guests
Saturday- 70 Guests



The following dates are Blackout dates for private events at Knollwood...
Easter Weekend, Memorial Day Weekend, Second Weekend in June, Fourth of
July Weekend, Labor Day Weekend, and Christmas Eve & Day

Additional Fees may apply to events that fall on a Holiday

All pricing exclusive of 8.375% tax and 18% automatic gratuity *a 6% administrative fee is applied to all non-member events*

ADDITIONAL FEES & SERVICES

Additional Time

Additional time for the reception is available at \$20/pp per hour including venue, staff and open bar.
Curfew for the band/DJ is Midnight

Valet Parking

An additional labor charge for Valet Parking will be applied to all Non-Member events.

50-74 Guests - \$100 | 75-99 Guests \$175 | 100-150 \$250
+ \$50 for each additional 50 guests
**gratuity of \$2-\$3 per guest is appreciated*

Coat Check

\$100 labor charge when seasonally required.
**gratuity of \$1-\$2 per guest is appreciated*

Vendors

Vendors will have access to the space 3 hours prior to load in and set up, coordinated with the Director of Catering and Event Sales.

Vendor Meals- \$45 per person

Gratuity

An 18% Gratuity is automatically applied and is equally divided amongst all servers, bussers, runners, and Barenders.

This gratuity does not include the Maitre D/Wedding Coordinator, Valet Parking, Bridal Suite Attendant, and Coat Check.

Administrative Fee

A 6% Administrative Fee is added to all non-member Private Events. This is not gratuity.



CEREMONY SERVICES

Ceremony Fee

\$1,500 - \$2,000 Coordination and Service Fee

Based on the date and time of year

Includes:

- One hour for rehearsal up to two days prior set up and break down of ceremony
- Microphone, stand, and speakers for the officiant white chivari chairs with white cushions
- Day of ceremony coordination
- Access to the men's and women's lounges prior to the ceremony
- VIP Room



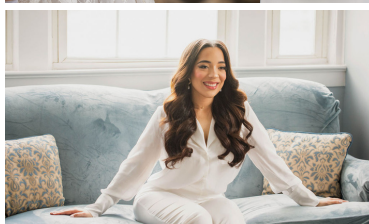
Bridal Suite

8:00 am- 4:00 pm

\$300 for up to 8 guests

Includes:

- Attendant
- Vanity Station
- Rolling Rack for Dresses
- Coffee, Water, Mimosas
- Breakfast Pastries
- Seasonal Fruit
- Lunch Platter



WEDDING PACKAGES

TRADITIONAL

\$145 per person*

5 Hour Event Time

One Hour Cocktail Reception

Six Passed Hors D'oeuvres

Two Deluxe Stations

Four Hour Dinner & Reception

Two Course Dinner including..

One Starter and Two Entrées

*includes a silent vegetarian entrée

Complimentary Cake Cutting

Beverage Package

Continuous Preferred Open Bar*

Coffee and Tea Service

Champagne Toast

*4.5 hour open bar. bar closes for 30 minutes between cocktail hour and reception



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WEDDING PACKAGES

T U S C A N

\$165 per person*

5 Hour Event Time

One Hour Cocktail Reception

Six Passed Hors D'oeuvres

Two Deluxe Stations

Two Premium Stations

Butler Passed Champagne upon arrival

Four Hour Dinner & Reception

Three Course Dinner including..

One Starter, One pasta, and Two Entrées

*includes a silent vegetarian entrée

Complimentary Cake Cutting

Beverage Package

Continuous Preferred Open Bar*

Coffee and Tea Service

Champagne Toast

*4.5 hour open bar. bar closes for 30 minutes between cocktail hour and reception



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COCKTAIL HOUR SELECTIONS



PASSED HORS D 'OEUVRES

* indicates premium selection (+\$1.5pp up charge)

** indicates elite selection (+\$2.5pp up charge)

G A R D E N

MINI CAPRESE SKEWERS balsamic glaze
TOMATO BRUSCHETTA crostini
GOAT CHEESE BON BON truffle honey
"FRICO" POTATO PANCAKE apple chutney & sour cream
ROASTED TOMATO & SHALLOT GOAT CHEESE CROSTINI
TRUFFLE SHOESTRING FRIES cone herb aioli
ASPARAGUS PIZZETTA flatbread truffle oil
VEGETABLE STUFFED CREMINI MUSHROOMS mozzarella cheese
ARTICHOKE DIP POPPERS pomodoro sauce
AVOCADO FRIES chipotle mayo
SPICY VEGETARIAN SPRING ROLL
WARM GORGONZOLA BEET WONTON
BEGGARS PURSE OF WILD MUSHROOM white truffle essence *
SPANAKOPITA
BLACK BEAN BURGER SLIDER chipotle mayo
PORCINI RISOTTO CAKE parmesan
BLACK TRUFFLE RISOTTO CAKE parmesan
GOAT CHEESE, GRAPE, AND TOASTED ALMOND
CREPENETTE

F A R M

COCONUT CHICKEN SKEWER teriyaki ginger glaze
CHICKEN 'N WAFFLES BITES smoked maple syrup*
PARMESAN CHICKEN TENDERS honey mustard
BBQ CHICKEN CORN CAKE pickled jalapeno
BUFFALO CHICKEN SPRING ROLLS blue cheese
MINI CONEY ISLAND HOTDOGS spicy mustard
ASPARAGUS WRAPPED IN PROSCUITTO DI PARMA vanilla-ginger vinaigrette
BACON WRAPPED DATES golden balsamic glaze
PULLED PORK SLIDERS bbq sauce, pickles*
BEEF SATAY SKEWER scallion marmalade
BBQ SHORT RIB NUGGETS*
CHEESEBURGER SLIDERS pickles, special sauce*
CHARRED FILET MIGNON CARPACCIO shallot mustard
STEAKHOUSE SLIDER onions, mushrooms, gruyere cheese*
MINI CARNITAS TACOS corn shell
..... add margarita shots +\$1
SMOKED DUCK REUBEN thousand island dressing
TARTLET OF DUCK CONFIT sour cranberry gelee*
BRAISED VEAL NUGGET ruby port reduction**
FOIE GRAS TERRINE pear gelee on country bread**



PASSED HORS D 'OEUVRES

* indicates premium selection (+\$1.5pp up charge)

** indicates elite selection (+\$2.5pp up charge)

S E A

- SHRIMP COCKTAIL cocktail sauce*
- CRISPY COCONUT SHRIMP red chili sauce
- SMOKED SALMON AND CAVIAR dill and crème fraiche, crispy potato*
- PETITE CRABCAKES saffron aioli
- MINI LOBSTER ROLL buttered brioche bun*
- BACON WRAPPED SCALLOPS*
- HALIBUT CEVICHE toasted blue corn cups*
- SEAFOOD SALAD cornbread rounds*
- LOBSTER SALAD toasted brioche crostini, remoulade
- FISH AND CHIPS BITES beer battered fish, crispy potato, tarter sauce
- TRIO OF SUSHI ROLLS*
- PETITE CONES OF TUNA TARTAR wasabi aioli & pickled ginger*
- SHRIMP SCAMPI PIZZETTA flatbread
- BEGGARS PURSE OF LOBSTER tarragon crème *
- SASHIMI OF TUNA *
- LOBSTER WITH AMERICAN CAVIAR**
- FRIED OYSTERS cajun remoulade*



F A R M

Spring/Summer

- OYSTERS ON THE HALF SHELL **
- SEAFOOD CEVICHE tasting spoons
- WATERMELON, MINT, FETA SKEWERS balsamic glaze
- FRIED MAC AND CHEESE
- MELON & PROSCIUTTO

Fall/Winter

- BUTTERNUT SQUASH SOUP SIPS
- TOMATO SOUP SHOOTER & GRILLED CHEESE BITES
- ROASTED LAMB CHOPS minted yogurt sauce **
- PRIME RIB SLIDER *



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COCKTAIL RECEPTION STATIONS

DELUXE STATIONS

\$5 per person each

CHEESE & CHARCUTERIE

Seasonal vegetables crudités, hummus & minted yogurt dipping sauce
Prosciutto, premium salamis & cured meats, olives, cornichons & pickles
Imported & domestic cheese, nuts, sundried fruits, toasts & crackers

MEDITERRANEAN

Seasonal Marinated and Grilled Vegetables, Olive Tapenade, Tabbouleh, Tomato
Bruschetta, Dolmas, Olives, Hummus, Pita Chips, Crudités and Tzatziki

ARTISAN BREADS & DIPS

Chesapeake Bay Crab Dip, Spinach and Artichoke Dip,
Pimento Cheese Spread,
Crostoni and Assorted Crackers

RUSTIC FLATBREAD PIZZA

Classic Margherita, White Pizza, Vegetable, and Traditional with Soppresata
Served with Classic Caesar Salad

TAPAS

Imported Spanish cheeses, olives, garlic shrimp, chorizo, empanadas, gazpacho, and potato croquettes

PRETZEL BAR

Large Soft Pretzels on display
mustards, melted cheese, bbq sauce, chipotle dip, beer and cheddar dip



PREMIUM STATIONS

\$8 per person each

FRENCH FRY BAR

Select Two: Sea Salt, Truffle, Garlic & Parm, Rosemary & Sea Salt,
Sweet Potato, Curly, Tater Tots
Plus a variety of toppings and condiments for your guests to add

SLIDER BAR

Angus Beef Sliders w/ Cheddar Cheese and Smoked Ketchup, Crispy Chicken Sliders
with Coleslaw, French Fries, Onion Rings and Deli Pickle Bar

NEW YORK DELI

Freshly Carved Pastrami, Corned Beef and Brisket Sandwiches
Rye and Pumpernickel Breads, Potato Knishes, Cole Slaw & Potato Salad
Deli Mustard, Pickle Bar, and Dr. Brown Sodas

SUSHI DISPLAY

Assorted sushi rolls, nigiri sushi, wasabi, pickled ginger, fresh daikon, carrot

TEX MEX FARE

Sliced Steak Fajitas, Sautéed Onions and Peppers, Fresh Guacamole and Pico de Gallo,
Tortilla Chips, SouthWest Salad, and Black Bean, and Corn Salad



COCKTAIL RECEPTION STATIONS

ELITE STATIONS

\$11 per person each*

OYSTER & CLAM BAR

East and West Coast Oysters and Littleneck Clams Cocktail Sauce, Mignonette, Lemon, Horseradish

HOT & COLD SEAFOOD DISPLAY

Oysters on the Half Shell, Littleneck Clams, Baked Clams, Fried Calamari, Jumbo Shrimp Cocktail Sauce, Mignonette, Lemon, Horseradish, Aioli

SEAFOOD CORNICOPIA + \$4 per person

East and West Coast Oysters, Littleneck Clams, Lump Crabmeat, Crab Claws and Prawns Cocktail Sauce, Mignonette, Lemon, Horseradish

STEAKHOUSE

Sliced Filet Mignon choice mini baked potato, mashed potato or steakhouse fries choice asparagus or creamed spinach, wedge salad display

ARTHUR AVENUE

Eggplant Rollatini, Fried Calamari, Garlic Parmesan Chicken, Penne a la Vodka Served with Garlic Bread and Chef's Choice of a Seasonal Vegetable

ASIAN FARE

Vegetable Spring Rolls, Pork Steamed Dumplings, Fried Rice, Vegetable or Chicken Stir Fry Select One: Beef and Broccoli, Sesame Chicken, Orange Chicken, General Tso's Chicken

ISLAND FARE

Paella with Shrimp, Chicken, and Chorizo, Saffron Rice and Vegetables Jamaican Beef Patties, Mini Empanadas, Fried Plantains

TEXAS SMOKEHOUSE

Select One: Pulled Pork Sliders with soft potato rolls, BBQ Ribs, or Brisket Served with House-Made Corn Bread, Baked Mac n Cheese

TACO BAR

Select Three: Marinated Chicken, Carne Asada, Grilled Shrimp, Mahi Mahi, Grilled Veggies with Quesadillas, Spanish Rice and Beans

Flour and Corn Tortillas

Variety of Salsas, Sour Cream, Guacamole, Shredded Cheese, Onions, and more!



COCKTAIL RECEPTION STATIONS

ACTION STATIONS

\$12 per person each*

There is an additional \$150 Chef Fee (for every 50-75 guests) applied to all chef attended stations and \$100 Server Fee for all server attended stations

Pasta Station- Server Attended

Choice of Two:

- Cavatelli with Sausage, Garlic, and Broccoli Rabe
- Rigatoni Bolognese
- Fettucini Alfredo
- Fussili Pesto Primavera
- Homestyle Mac and Cheese
(add Lobster +\$5)

Carving Station- Chef Attended

Choice of One Included

Choice of Two (+\$2 per person)

- Herb Encrusted Roast Beef, Natural AuJus
- Oven Roasted Turkey Breast with Fresh Cranberry Jam and Gravy
- Herb Roasted Pork Loin
- Bourbon Glazed Virginia Ham
- Chateau Briand with Green Peppercorn Demi Glace
+\$5 per person
- Beef Tenderloin, Horseradish Sauce, Au Jus
+\$8 per person

Panini Station- Chef Attended

Select Two:

- Classic- Cheddar Cheese
- All American - Cheddar, Tomato, Bacon
- Apple & Fontina- Pink Lady Apple Slice
- Chicken & Bacon- Cheddar, Mozzarella, Ranch
- Ham and Gouda- Caramelized Onions
- Italiano- Mozzarella, Pesto, Prosciutto

Select One:

- Tomato Soup
- Italian Wedding Soup
- Butternut Squash Soup



DINNER STARTER

Choice of One

* indicates premium selection (+\$2pp up charge)

** indicates elite selection (+\$4pp up charge)

C O L D

Garden

Fresh field greens, sliced grape tomato, diced cucumber, julienned carrots
balsamic vinaigrette dressing

Classic Caesar

Crisp romaine, herb croutons, parmesan cheese,
Caesar dressing

Baby Spinach

Red onion, almonds, raspberries, goat cheese
champagne vinaigrette

Baby Arugula

Golden raisins, dried cranberries, burrata cheese,
pistachio, cranberry vinaigrette

Caprese

Tomato, mozzarella, basil
extra virgin olive oil, balsamic reduction

H O T

Tomato Bisque Soup

Basil, crushed tomato, heavy cream

Italian Wedding Soup

Escarole, mini meatballs, orzo pasta

Crab Cakes*

Spicy remoulade

Seared Sea Scallops**

Garlic, lemon

Fried Calamari*

Marinara sauce



P A S T A

LEMON-ASPARAGUS RISOTTO

ORECCHIETTE ARRABIATA (SPICY) RIGATONI

ENGLISH PEA CARBONARA

PENNE A LA VODKA

FUSILLI CREAMY SPINACH PESTO TRUFFLE

MUSHROOM RISOTTO

DINNER ENTRÉES

Selection of Two plus a Vegetarian Option Included

* indicates deluxe selection (+\$5pp upcharge)

** indicates premium selection (+\$8pp upcharge)

*** indicates super premium selection (+\$10 pp upcharge)

+\$10 per person for a third selection

All entrees are served with Roasted Potatoes or Mashed Potatoes plus a Seasonal Vegetable Medley.

French Breast Of Chicken

Roasted mushrooms, Madeira sauce

Chicken Francese

White wine, lemon, chicken broth, olive oil

Buttermilk Fried Chicken

Lemon Beurre Blanc

Grilled Marinated Flank Steak

Chimichurri Sauce

ROAST NEW YORK STRIP

Beef jus

PETITE FILET MEDALLIONS

Demi-glace

MERLOT BRAISED SHORT RIB*

Crispy fried shallots

GRILLED 6 OZ FILET MIGNON

Demi-glace

GRILLED 8 OZ FILET MIGNON*

Demi-glace

BERKSHIRE PORK CHOP*

Tri-color peperonata

ROASTED RACK OF LAMB**

Garlic rosemary cabernet sauce

OVEN-ROASTED SALMON

Chardonnay dill sauce, fresh herbs

FILET OF SOLE

Lemon Caper Sauce

SURF & TURF ***

4 oz Filet Mignon and 4 oz Lobster Tail



ELEGANT ENHANCEMENTS

BEVERAGE ENHANCEMENTS

*pricing per hour

- MIMOSA BAR \$5 per person
- MARTINI BAR \$8 per person
- SANGRIA BAR \$4 per person
- BELLINI BAR \$4 per person
- UPGRADE TO CALL BAR \$11 per person
- UPGRADE TO PREMIUM BAR \$20 per person

COCKTAIL RECEPTION ENHANCEMENTS

- CHAMPAGNE WALL \$500
- FRESH MOZZARELLA (MADE TO ORDER) \$12 per person
- WHOLE ROASTED SUCKLING PIG \$6 per person
- BELLINI BAR \$4 per person
- UPGRADE TO CALL BAR \$11 per person
- UPGRADE TO PREMIUM BAR \$20 per person

DECOR ENHANCEMENTS

- VOTIVE CANDLES \$5 per table (set of three)
- FLOATING CANDLES \$15 per table (set of three)
- GOLD BEADED CHARGERS \$3 per person
- UPGRADED NAPKINS \$2 per person
- UPLIGHTING \$150
- FLAT-SCREEN TV \$150
- BACKDROP STAND + WHITE CURTAIN \$100
- MIRRORED SEATING CHART \$200
- ESCORT CARD PRINTING \$2 per person



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DESSERT ENHANCEMENTS

PLATED DESSERT

\$5 per person*

Choice of One

AFFOGATO

Vanilla gelato, espresso, biscotti

WARM CHOCOLATE CHIP COOKIE

With milk or ice cream on the side

TRIO OF SORBET

Seasonal selection

CHEESECAKE

NY Style cheesecake with strawberry sauce

BERRIES AND CREAM

Fresh berries and whipped cream sponge cake

DESSERT DISPLAYS

FRUIT DISPLAY +\$3 per person

Assorted Seasonal Fruit beautifully displayed

DESSERT DISPLAY +\$4 per person

Assorted Italian Pastries, Homemade Cookies, and Brownies

BAKERS SWEETS DISPLAY +\$6 per person

Chocolate and Vanilla Cupcakes, Donuts, Homemade Cookies and Brownies, Assorted Cakes

DONUT WALL + \$5 per person

Variety of Freshly Made Donuts from Duck Donuts

VIENNESE DISPLAY + \$12 per person

Variety of Cake, Cookies, and Pies. Seasonal Fruit Display. Assorted Cupcakes, Italian Pastries, Chocolate Covered Strawberries and Petit Fors
Add Cappuccino and Espresso offered table side
+\$3 per person

LATE NIGHT BITES

SELECT ONE

\$5

SELECT TWO

\$8

SELECT THREE

\$8

SELECT FOUR

\$10

FRENCH FRIES

DONUTS

PIZZA BY THE SLICE

CHOCOLATE CHIP COOKIES & MILK

HOT DOG CART

MINI QUESADILLA BITES

BACON, EGG, AND CHEESE

HOT PRETZELS

BUTTER POPCORN & KETTLECORN

MOZZARELLA STICKS

NACHOS

CHEESEBURGER SLIDERS

REVIEWS

★★★★★ Reviewed On 7/09/2023 by Leah H

Knollwood was certainly the right choice for our wedding. We had several meetings and a lot of things to coordinate. Jaclyn helped us with EVERYTHING. She was so flexible and was able to understand my vision and make it come out to even better than I had originally imagined. The day came out beautifully thanks to Jaclyn, Jason, and their team. She even handled the vendors and helped me when I needed an ice pack. It was the first vendor we booked (as you can't have a wedding without a location) and we were able to fit everything else that we planned into our venue planned, as they included all of the important basics (included getting ready areas, VIP room, tables and linens, etc., and catering and bar/cocktail hour)

[Read Less](#) ▲

★★★★★ Reviewed On 12/19/2022 by Ryan S

Jaclyn and the entire events team at Knollwood CC delivered for my wife and I! We hosted our rehearsal dinner at Knollwood's patio overlooking the beautiful golf course as the sun set. Jaclyn and Jason went above and beyond to make the dinner a wonderful success. The event was held on an August afternoon and to help alleviate the sun beating down on our outdoor table, the team moved umbrellas to help provide cover. The food was outstanding. The service was fantastic. The table was set up beautifully with candles and white linens and was truly a memorable night for my wife and our family and friends. I highly recommend Jaclyn and her team for your wedding plans. Jaclyn even stayed during the dinner to make sure everything went smoothly. [Read Less](#) ▲

★★★★★ Reviewed On 7/10/2023 by Brett H

We had a wonderful wedding at Knollwood CC thanks to Jaclyn and the rest of the staff. Jaclyn thought of every detail and handled everything beautifully with utmost professionalism. We couldn't have asked for a better location or events team. From start to finish, everything went smoothly. The staff was welcoming and friendly. The food was outstanding, compliments to the chef. 5 stars! [Read Less](#) ▲

★★★★★

posted 07/11/2023 by Sarrah G

I recently had my bridal shower at Knollwood Country Club. From the moment I entered the event venue, I was captivated by its stunning ambiance. The attention to detail in the decor and setup was truly remarkable, creating an atmosphere that was both elegant and welcoming. It was evident that immense effort had been put into ensuring a visually stunning and tasteful setting. The food served during the event was exceptional!! What truly made my bridal shower exceptional was Jaclyn. Her dedication and commitment to ensuring that every aspect of the event was perfect did not go unnoticed. Her attention to detail was impeccable, and it was evident that she genuinely cared about creating a memorable day for me and my guests. Her unique and creative ideas added a special touch to the event, making it truly personalized and unforgettable. I still can not get over the care, professionalism, and expertise demonstrated by Jaclyn and the entire Knollwood Country Club team. The memories created during my bridal shower will be cherished for a lifetime. It was an honor to celebrate such a special milestone at Knollwood.

