



Wedding dreams come true when you plan with Copake Country Club

CHOOSE YOUR SEASON



PEAK SEASON

Sunny skies and warm nights...
a golf course on a lake makes a
picturesque backdrop for your
summer soirée

Memorial Day to Labor Day



OUTER SEASON

The blooming flowers of spring
and the scent of fresh cut grass
OR unforgettable fall foliage
and mild autumn temperatures

April, May, September, October



OFF SEASON

Never underestimate the
beauty of a winter wedding...
glowing candle light and our
warm 360 degree fireplace

November to March

CHOOSE YOUR SPACE

Copake Country Club offers a variety of indoor and outdoor spaces for ceremonies and receptions, for groups of any size. Natural surroundings, beautiful views and one-of-a-kind sunsets set us apart from other venues. When you come for a tour, we'll show you the options and discuss what would be best to suit your style, your vision and your head count.



OUTDOOR CEREMONIES

Whether you choose a hilltop overlook, a valley by a fountain or a tee-box overlooking the course, you'll be surrounded by natural beauty.

Up to 250 people





THE BARN AT COPAKE LAKE

Just a short golf cart ride away, lies our vacation rental, The Barn. The outdoor space, complete with fire pit, string lights and a deck perfect for dancing, is the setting of choice for those seeking an intimate, casual, laid back wedding atmosphere.

75 people or less





THE GREENS RESTAURANT

Two versatile dining rooms, an awning covered deck overlooking the golf course, and a large bar with rustic chic decor. Bright natural light during the day and warm ambient lighting at night, this indoor reception space provides a neutral backdrop that works with any color scheme. The surrounding grounds feature manicured gardens, a fire pit and unparalleled sunset views, perfect for cocktail hour or a break from the dance floor.

75-110 people



TENTED WEDDINGS

For larger groups, we offer a beautiful space on the golf course that can be tented, and we help coordinate all rentals needed.

100-250 people



FACILITY USE FEES

	Spring April & May	Peak Season Memorial-Labor Day	Fall Sept & Oct	Off Season Nov-March
Outdoor Ceremony <i>(includes chairs)</i>	\$1,000	\$1,500	\$1,000	n/a
Outdoor Bar & Tee Boxes <i>(includes patio furniture)</i>	\$1,500	\$2,000	\$1,500	n/a
Restaurant <i>(both dining rooms, indoor bar and decks)</i>	\$4,000 <i>(minimum 75ppl)</i>	\$6,000 <i>(minimum 110 ppl)</i>	\$5,000.00 <i>(min 85 ppl)</i>	\$3,000 <i>(min 65 ppl)</i>
1st Fairway Tent Site	n/a	\$3,000	\$1,500	n/a
Hilltop Tent Site	\$1,500	\$3,500	\$2,000	n/a
Barn Lawn Tent Site	\$1,000	\$1,500	\$1,000	n/a

Holiday weekends subject to 25% increase in facility use fees and 5% increase in gratuity

RENTALS

Copake Country Club rents tents and catering equipment exclusively from Cantele Tent Rentals. We recommend North Country Vintage Rentals for unique decor and special touches. Not every wedding at Copake will require rentals, we'll help guide you as far as what you need and we make all arrangements for delivery and set up.

Costs vary by selection but you can plan on approximately \$125-175 per person in rental costs for fully tented weddings. Rental quotes will be provided after consultation.

EVENT PLANNING & MANAGEMENT

Venue Coordination, required:
beginning at \$3,000

ADDITIONAL/OPTIONAL:
Full Service Planning \$5,000
Day-of Coordination: \$1,500
Officiant Services: \$500

BUILD YOUR DINNER PACKAGE

Buffet, Family Style, Plated Dinner, or a creative combination, whatever your heart desires we'll work with you to make the meal unforgettable.



*Begin by choosing a soup or salad, 1-3 entrees and two sides.
Per person pricing based on highest level entree choice, plus \$10/per additional entree choice and any other upgrades.
Offer both soup & salad courses for \$7/upcharge.
Custom menu pricing may require scheduling a more detailed consultation with the chef,
entree choice tastings available upon request 3-6 months before wedding date.*

*We love to use local and seasonal ingredients and we're happy to accommodate dietary restrictions whenever possible.
We want your wedding to reflect your uniqueness, so if you have another idea for a menu item, please ask!*

Brunch or Luncheon weddings also available.

SALADS

🍴 **House Salad**

Local Baby greens, Cucumber, Tomato, Carrot,
Red Onion, Garlic-Balsamic Vinaigrette

🍴 **Caesar Salad**

Fresh Romaine, Pecorino Romano, White
Anchovy, Croutons, Zesty House-made Dressing

🍴 **Local Baby Greens & Roasted Beets**

Bleu Cheese, Toasted walnuts, Bacon Lardons,
Champagne Vinaigrette

🍴 **Baby Arugula Salad**

Dried cranberries, Fried Goat Cheese, Pine
Nuts, Crisp Prosciutto, Apple Cider Vinaigrette

SOUPS

🍴 Lobster Bisque, Sherry Cream

🍴 She-Crab Soup, Sherry Cream

🍴 Organic Chicken Soup with Wild Rice

🍴 Vegan Butternut Squash Bisque

🍴 Cream of Parsnip Soup

🍴 Chilled Vegan Cucumber Mint Gazpacho

🍴 Chilled Classic Vegan Spanish Gazpacho

🍴 Chilled Potato Leek Vichyssoise

🍴 New England/Manhattan/Rhode Island Style
Clam or Seafood Chowder

ENTREES

*your base package price begins with your entree level selection,
then add \$10 per person per choice in the same level or lower*

LEVEL ONE \$38/person buffet, \$43/pp plated or family style

- 🍴 Herb Roasted French Cut Chicken Breast
- 🍴 Pigasso Farms Pork Loin with Local Apple Dijon Marmalade
- 🍴 Seasonal Vegan/Vegetarian Pasta
- 🍴 Boneless Chicken Francese, Capers, Lemon, Parsley and Butter
- 🍴 Vegetarian-Gluten Free Red Beet Risotto, Sage, Parmigiano Reggiano, Black Pepper, Pea Shoots

LEVEL TWO \$42/person buffet, \$48/pp plated or family style

- 🍴 Grilled Scottish Salmon with cider/citrus Vinaigrette
- 🍴 Grilled Sliced Steak, garlic and herb
- 🍴 Spinach and Artichoke stuffed Chicken Breast
- 🍴 Guinness and Barolo Braised Short Ribs
- 🍴 Halibut A la Plancha with White Wine Brown Butter
- 🍴 Grilled Mahi-Mahi with Pineapple Salsa Verde
- 🍴 Grilled Swordfish with Tomato, Capers, Lemon Butter
- 🍴 Pan Roasted Moulard Duck Breast, Saba & Blueberry Gastrique
- 🍴 Grilled 10 oz Pork Chop, Smokey-Minty Applesauce

LEVEL THREE \$47/person buffet, \$52/pp plated or family style

- 🍴 Grilled Or Pan seared 12 oz. Ribeye
- 🍴 Grilled Or Pan Seared NY Strip
- 🍴 8oz Grilled or Pan Seared Filet Mignon
- 🍴 Pan Roasted New Zealand Rack of Lamb
- 🍴 Surf and Turf-4oz Grilled Filet Mignon with 4oz lobster tail
OR 2 Grilled jumbo Shrimp
- 🍴 Sauce Upgrades available for Steaks/Chops (add 1.50/person)
Red Wine Jus, Green Peppercorn Sauce, Tarragon-Bearnaise Sauce

SIDES

- 🍴 Coconut Basmati Rice, Thai Basil, Cilantro
- 🍴 Steamed Jasmine Rice Pilaf
- 🍴 Toasted Israeli Couscous, Citrus, Herbs,
- 🍴 Fresh Mixed Seasonal Vegetables
- 🍴 Haricot Vert Almandine
- 🍴 Roasted Root Veg, Local Celeriac, Parsnips, Yams, & Carrot, Sage
- 🍴 Summer Corn Fricassee, Sweet Red Onion, Cherry Tomatoes, Cremini Mushrooms
- 🍴 Grilled Zucchini & Yellow Squash
- 🍴 Spaghetti Squash, Cumin Butter, Herbs
- 🍴 Herb Roasted Local Pee Wee Potatoes
- 🍴 Yukon Gold Mashed Potatoes
- 🍴 Roasted Fingerling Potatoes, Sea Salt, Lemon & Herb
- 🍴 Potato Cheddar Gratin
- 🍴 Baked Mac & Cheese

During your consultation, we can also discuss other dinner service ideas-5 course dinners, a combination of family style and plated, or other creative solutions. We may also want to consider entrees that have been featured on The Greens' Restaurant's seasonally changing menus.

COCKTAIL HOUR

Hors d'Oeuvres are a great way to add variety to your menu, so we usually recommend making your dinner selections first, then working back through to choose your cocktail hour food.



HORS D'OEUVRES

PASSED COLD SELECTIONS

- 🍷 Smoked Salmon Tartare in Belgian Endive \$90
- 🍷 Fresh Melon Wrapped in Prosciutto \$90
- 🍷 Grilled Steak on Crostini w. Horseradish Crema \$100
- 🍷 Crab-Mango-Mint Salad Canapés \$100
- 🍷 Eggplant Caponata on Crostini \$65
- 🍷 Asparagus Wrapped in Prosciutto w. Balsamic Reduction \$95
- 🍷 Cherry Tomato-Mozzarella-Basil Skewers \$75
- 🍷 Whipped Ricotta on Grilled Baguette w. Truffle Honey \$90

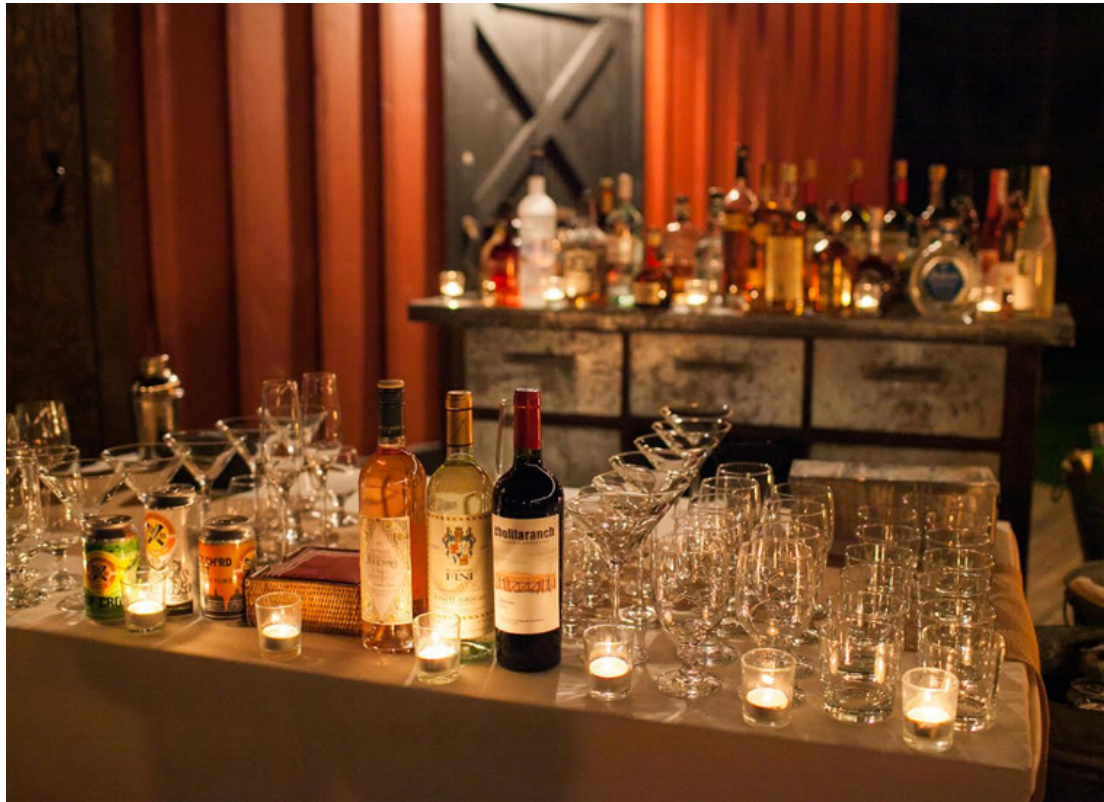
PASSED HOT SELECTIONS

- 🍷 Scallops Wrapped in Applewood Smoked Bacon \$140
- 🍷 Medjool Dates wrapped in Applewood Smoked Bacon \$90
- 🍷 Mini Brie Grilled Cheese Sandwiches with Truffle Oil \$100
- 🍷 Franks in Blanket with Whole Grain Mustard \$95
- 🍷 Mini Crab Cakes, Old Bay Aioli \$110
- 🍷 Grilled Teriyaki Chicken Skewers \$95
- 🍷 Grilled Herb Marinated Steak Skewers \$110
- 🍷 Lobster Corn Fritters, Saffron Aioli \$140
- 🍷 Portobello Steak Fries, Balsamic Aioli \$90
- 🍷 Bang-Bang Shrimp Skewers, Pineapple, Scallion, Sesame \$100

*Prices listed are for 50 pieces or 50 people,
for a typical cocktail hour plan on
around 6 pieces per person.
A combination of stationary and passed
usually works best and
we're happy to customize.*

STATIONARY SELECTIONS

- 🍷 Crudité Platter, Blue Cheese & Cilantro Ranch Dressings \$100
- 🍷 Chef's Choice Assorted Domestic & Imported Cheese Platter with Crackers & Crostini \$150
- 🍷 Guacamole & Pico de Gallo, Corn Tortillas \$110
- 🍷 Roasted Garlic, Spinach & Artichoke Dip \$125
- 🍷 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 Caprese, Basil, Fresh Mozzarella, Aged Balsamic, Extra Virgin Olive Oil \$125
- 🍷 Shrimp Cocktail, Oysters, Raw Bar \$MP



BAR

FULL UNLIMITED OPEN BAR \$49/person

Using restaurant's bar and full range of available liquor, beer & wine

LIMITED OPEN BAR \$42/person

Mid-price liquor, basic mixers, two red wines, two white wines and three beers

SIGNATURE OPEN BAR \$37/person

Two signature cocktails, two red wines, two white wines and three beers

BEER & WINE BAR \$32/person

Set Up of private bar with service of three beers, two reds and two whites

All packages can be customized if you have specific requests!

Corkage fee of \$20/bottle for any wine brought in.

Add Champagne toast and service to any package for \$6/person.

CAKE

We're happy to accept the delivery of, assemble, finish decorating, present, cut and serve a cake brought in by the bakery of your choice for a small fee of \$2/per person.

DESSERT

- 🍷 Assorted Cookies & Brownies \$75
- 🍷 Cannoli Platter \$200
- 🍷 Seasonal Fruit Crisp \$215
- 🍷 Cheesecake \$275
- 🍷 Cider Donuts \$200
- 🍷 Chocolate Mousse Cake \$255
- 🍷 Carrot Cake \$235
- 🍷 SoCo Creamery Ice Cream Bar \$8.50/person
(additional rental items needed)
- 🍷 S'mores \$85 includes skewers
(outdoor events with firepit)

WHY CHOOSE COPAKE?



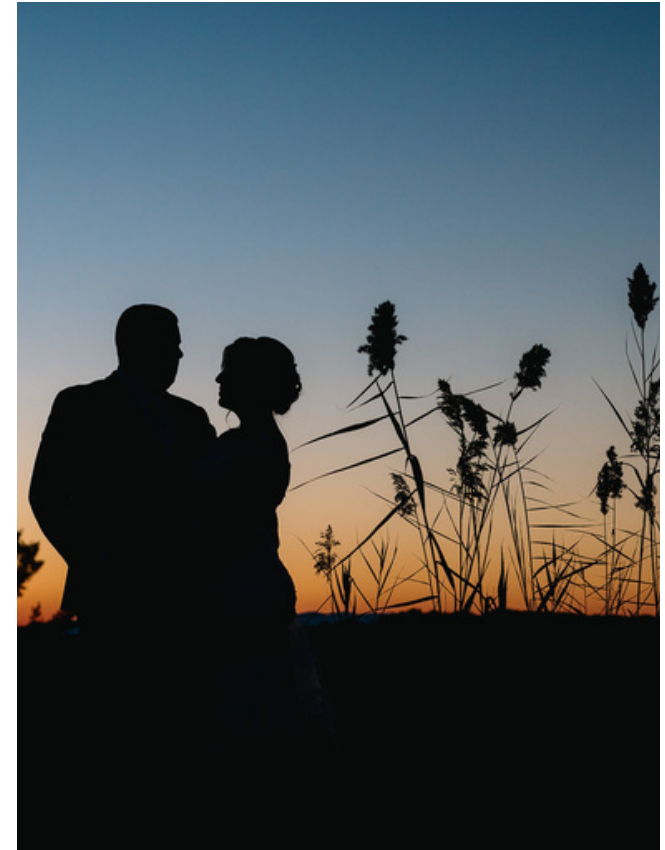
UNIQUE

We work with you from start to finish to ensure every detail showcases your personality. *We are not a wedding factory,* every single union we've had the honor of hosting has been different from the last.



CUSTOM

Our a la carte style of packaging allows you to have control over how you spend your budget, and our consulting service along the way helps to guide your choices.



MEMORABLE

You and your guests will never forget the stunning natural beauty of our property and the personal touches we allow.

STAY AT ONE OF OUR RENTAL HOUSES

The opportunity to rent two houses for your wedding weekend sets the tone for a relaxed, inclusive, intimate experience. Use the setting as a back drop for getting ready pictures or your 'first look', plan a rehearsal dinner or next day brunch, or a late night after party. Or simply save it for yourselves as a romantic and quiet retreat from the weekend's activities. [Each home sleeps up to 12 people,](#)



ENJOY THE CLUB & COPAKE LAKE

Spending the weekend with us allows for incorporating outdoor activities like golf, kayaking, and nature walks, plus lunch and dinner served daily and a full bar at The Greens Restaurant. Photos can be taken anywhere on our property on your wedding day.

[Inquire about planning a golf outing, rehearsal dinner or boat rentals during your stay](#)

TESTIMONIALS

"Our New Year's Eve wedding at the Greens was completely magical. My husband and I had the time of our lives and all of our guests gushed about how beautiful the space was and how much they loved the food! If you are looking for a venue to have a wedding that feels totally authentic to you and your partner while getting to relax and not stress out about any of it - this is the spot!" -Joanna

"The level of professionalism was unparalleled, the quality of service, food and hospitality, beyond superior, and the care and warmth employed to deliver an experience unique to us, outstanding." -Miguel

"Not only did they provide a beautiful location with an amazing staff, they went above and beyond to create our vision. The whole day was a breeze. They have the flexibility and connections to find and create everything you dreamed of". -Bennett

"From the amazing food, to the gorgeous scenery to the highly attentive staff to the rustic decor and cozy fire pits, to the excellent wine selection and craft beers to an incredible owner who allowed me to have the wedding of my dreams, I highly recommend the Greens for any event, especially your wedding." -Veronica



"I knew exactly what we wanted for our wedding... we imagined our families eating amazing organic food, amazing views and everyone having a great time! We got exactly that but MORE!" -Pati

"We could not have been happier... our wedding was the experience of a lifetime." -Ben

SEE MORE ON [WEDDINGWIRE.COM](https://www.weddingwire.com)

ADDITIONAL DETAILS & TERMS

- \$1000 non-refundable deposit is required to hold a date and begin the planning process.
- Payments by cash, check made out to The Greens at Copake Country Club, or CC with additional 4% fee
 - 50% Payment due at 4 weeks prior to event, after last round of edits
 - Guaranteed headcount due at 2 weeks prior to event
 - Remaining balance due at conclusion of event
- Barn and Grounds Weddings require shuttle rental, as guests will need to park at CCC.
- Barn Weddings of over 50 people or ANY outdoor receptions require bathroom trailer rental and inclement weather back up plan.
- Barn weddings require vacation rental via VRBO, plus facility use fee for event planning. CCC must be involved in any event planning of over 20 people at the Barn.
- Rentals quoted separately after consultation
- Hosts are required to secure a one-day event insurance liability policy naming the venue as additional insured, outside vendors must carry their own insurance policies
- Alcoholic beverage service is limited to a 5 hour time frame
- Town noise ordinance requires amplified music to end at 11pm
- 8% Columbia County Tax applied to entire invoice, 25% gratuity applied to food and beverage package
- Rates and terms listed here subject to change, custom menus and requests subject to additional fees
- Catering quotes do not include, unless otherwise negotiated, arrangements or services by outside vendors such as photographers, florists, bakeries, DJ, event décor, or any special requests.

LOCAL ACCOMMODATIONS

Our Properties on Air BnB:

The Barn at Copake Country Club
Creekside at Copake Lake

Motels Nearby:

Sylvan Motor Lodge, Hillsdale
The Alander, Copake
Vanderbilt Inn, Philmont

Bed & Breakfasts:

Inn at Green River
The Honored Guest
Inn at Sweet Water Farm

Great Barrington Hotels:

Days Inn
Holiday Inn
Fairfield Marriott

Hudson Hotels:

The Maker
Rivertown Lodge
William Farmer & Sons
The Wick

FOR MORE INFORMATION

To view more pictures and submit an inquiry, please visit our website!

www.thegreensatcopake.com

Follow us on Instagram
@copakecountryclub

the **greens**
at the club



RECOMMENDED VENDORS

Decor Rentals:

North Country Vintage

Florists:

Flower Blossom Farm

Music:

Lutz Entertainment
JTD Productions
Acute Inflections

Photography:

Maisie Snyder
Picture Minded
Amber Bauhoff
Wicked Petunia



this is where your happily ever after begins