

*The Greens at Copake Country Club
Weddings 2026*



Photo by Sarah Churchill



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 à 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.

CHOOSE YOUR SEASON



EARLY SPRING

With the blooming flowers of spring and the scent of fresh cut grass, a golf course on a lake makes a picturesque backdrop for your spring soir  e

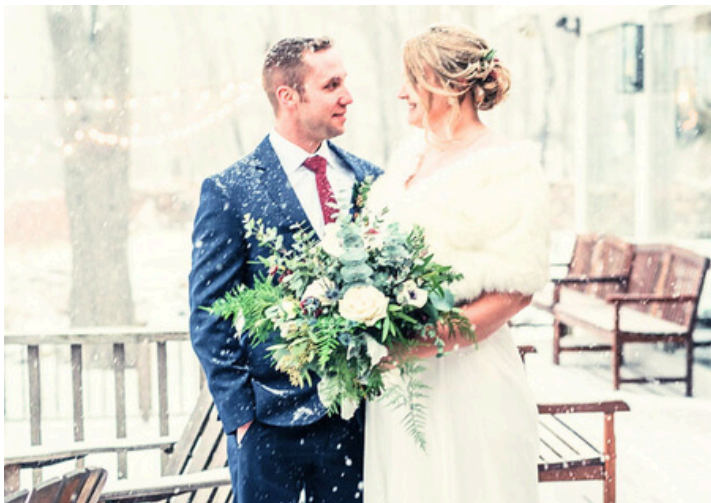
April to late May



PEAK SEASON

Sunny skies and warm nights or unforgettable fall foliage and mild autumn temperatures

Memorial Day to October



WINTER

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 multiple outdoor spaces for ceremonies, and one space--our year-round restaurant--for receptions.

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



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.



THE GREENS RESTAURANT



Photo by Summer Barnhart



Photo by Uplift Photography

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 to 110 people

FACILITY USE FEES

	Early Spring Apr - late May	Peak Season Mem Day - Oct	Winter Nov - Mar
Outdoor Ceremony <i>(includes chairs)</i>			
1 st Tee Box	\$1,500	\$1,500	n/a
Hilltop	\$1,500	\$2,500	n/a
Outdoor Bar & Tee Boxes Exclusive use of these areas the entire duration of your event <i>(includes patio furniture)</i>	\$1,500	\$2,000	n/a
Restaurant Exclusive use of the restaurant the entire duration of your event <i>(both dining rooms, indoor bar and decks)</i>	\$4,500 <i>(\$7,500 F&B min.)</i>	\$6,000 <i>(\$10,500 F&B min.)</i>	\$3,000 <i>(\$5,000 F&B min.)</i>

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

Copake Country Club & The Greens provide a venue manager to assist with the details relating to the venue. A wedding planner will be involved at a much greater capacity. For your benefit and to ensure a seamless experience, **a wedding planner is mandatory for all restaurant weddings**. You may use your own planner, or work with one of our wedding planning partners, **Jillian Schuster** of **jillian j events**.

MONTH-OF WEDDING COORDINATION W. JILLIAN J | \$2,800

- In-person meeting to review wedding day timeline & final wedding details; walkthrough at Copake Country Club ~1 month prior to wedding
- Create minute-by-minute wedding day schedule
- Consultation on final wedding planning to-do list
- Discussion with all vendors prior to the wedding to confirm timing, contact information, & services; main point of contact with vendors during the week leading up to the wedding
- On-site wedding planner on the day of the wedding, from load-in to load-out
- End-to-end wedding day management & oversight (e.g. load-in, setup, & load out; placement of personal decor, place cards, ceremony items, etc; first look & photos; guest arrivals; ceremony including processional lineup; reception including timing of dances, toast, & catering)



jillian j
events



If using your own planner, proof of wedding planner at least 1 month in advance of event + day-of coordination required.

BUILD YOUR DINNER PACKAGE



Photos by Summer Barnhart

Buffet, family style, plated dinner, or a creative combination, whatever your heart desires we'll work with you to make the meal unforgettable.

START HERE

- Begin by choosing:
 - Soup or salad (or both!)
 - 1-3 entrées
 - 2 sides.
- Per person pricing based on the highest level entrée choice, +\$10 per additional entrée choice and any other upgrades
- Offer both soup & salad courses for +\$7
- Custom menu pricing may require scheduling a more detailed consultation with the chef

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, Goat Cheese, Pine Nuts, Crisp Prosciutto, Apple Cider Vinaigrette

SOUPS

- Lobster Bisque, Sherry Cream
- Tomato Bisque
- Organic Chicken Soup
- 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

BREAD \$2/person

ENTRÉES

Your base package price begins with your entree level selection, then add \$10 per person per choice in the same level or lower. (Buffet style not offered.)

LEVEL ONE \$56 pp plated or family style

- Herb Roasted French Cut Chicken Breast
- Pork Loin w. Local Apple Dijon Marmalade
- Seasonal Vegan/Vegetarian Pasta
- Boneless Chicken Francese, Lemon, Parsley & Butter
- Vegetarian Red Beet Risotto, Sage, Parmigiano Reggiano, Black Pepper, Pea Shoots (GF)

LEVEL TWO \$60 pp plated or family style

- Grilled Scottish Salmon w. Cider/Citrus Vinaigrette
- Grilled Sliced Steak w. Garlic & Herbs
- Spinach & Artichoke stuffed Chicken Breast
- Guinness & Barolo Braised Short Ribs
- Halibut a la Plancha w. White Wine Brown Butter
- Grilled Mahi-Mahi w. Pineapple Salsa Verde
- Grilled Swordfish w. Tomato, Capers, Lemon Butter
- Pan Roasted Moulard Duck Breast w. Saba & Blueberry Gastrique
- Grilled 10 oz Pork Chop w. Smokey-Minty Applesauce

LEVEL THREE \$70 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 - 4 oz Grilled Filet Mignon w. 4 oz lobster tail OR 2 Grilled jumbo Shrimp
- Sauce options available for Steaks/Chops (add \$1.50/person)

Red Wine Jus, Green Peppercorn Sauce, Tarragon-Bearnaise Sauce

SECOND COURSE

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 Vegetables, 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 such as 5 course dinners, a combination of family style and plated, or other creative solutions. We may also want to consider entrées that have been featured on The Greens Restaurant's seasonally changing menus.

COCKTAIL HOUR

Photos by Uplift Photography



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.

For a typical cocktail hour, you should plan on around 6 pieces of food per person. A combination of stationary and passed usually works best.

Prices listed on next pages are for 50 pieces/people

START HERE

Number of guests: _____

Multiply by 6 = _____

Divide by 50 = _____

That's the minimum number of selections you should choose from the next page!

PASSED COLD SELECTIONS

Priced for 50 pieces

- Smoked Salmon Tartare in Belgian Endive \$90
- Fresh Melon Wrapped in Prosciutto \$100
- Grilled Steak on Crostini w. Horseradish Crema \$120
- Crab-Mango-Mint Salad Canapés \$120
- Eggplant Caponata on Crostini \$65
- Asparagus Wrapped in Prosciutto w. Balsamic Reduction \$95
- Cherry Tomato-Mozzarella-Basil Skewers \$75
- Whipped Ricotta on Petite Toasts w. Truffle Honey \$90

PASSED HOT SELECTIONS

Priced for 50 pieces

- Scallops Wrapped in Applewood Smoked Bacon \$180
- Medjool Dates wrapped in Applewood Smoked Bacon \$90
- Mini Brie Grilled Cheese Sandwiches w. Truffle Oil \$100
- Mini Crab Cakes, Old Bay Aioli \$160
- Grilled Teriyaki Chicken Skewers \$100
- Grilled Herb Marinated Steak Skewers \$190
- Lobster Corn Fritters, Saffron Aioli \$140
- Portobello Steak Fries, Balsamic Aioli \$90
- Bang-Bang Shrimp Skewers, Pineapple, Scallion, Sesame \$130

STATIONARY SELECTIONS

Priced for 50 people

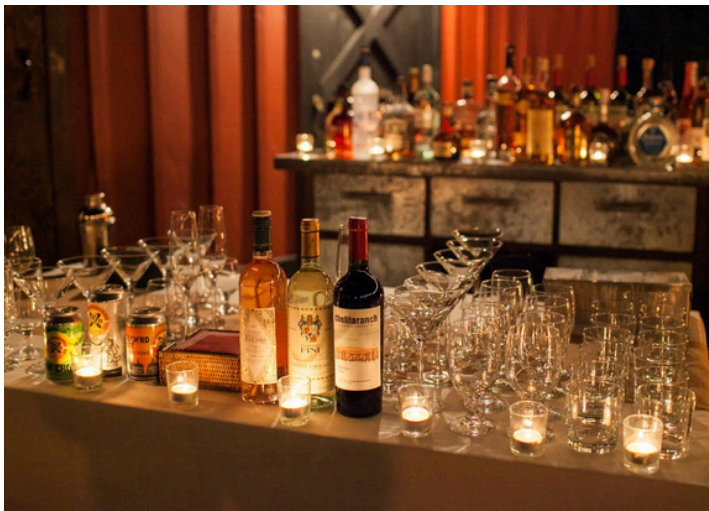
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| • Crudit  Platter, Blue Cheese & Cilantro Ranch Dressings | \$100 |
| • Chef's Choice Assorted Domestic & Imported Cheese Platter with Crackers & Crostini | \$150 |
| • Guacamole & Pico de Gallo, Corn Tortillas | \$110 |
| • Roasted Garlic, Spinach & Artichoke Dip | \$125 |
| • Franks in Blanket w. Whole Grain Mustard | \$95 |
| • 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 |
| • Caprese Salad: Sliced Tomato, Fresh Mozzarella, Basil, Aged Balsamic, Extra Virgin Olive Oil | \$125 |
| • Raw Bar: Shrimp Cocktail, Oysters, Lobster, Crab (custom) | \$MP |

Make a statement with a custom grazing table! Inquire for more info.

BAR PACKAGES



Photo by Amber Bauhoff



All packages can be customized if you have specific requests!

FULL UNLIMITED OPEN BAR \$49 PP

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

LIMITED OPEN BAR \$42 PP

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

SIGNATURE OPEN BAR \$37 PP

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

BEER & WINE BAR \$32 PP

Set up of a private bar with service of two red wines, two white wines & three beers

Add batched signature cocktail \$5 pp

Add champagne toast & service to any package for \$6 pp

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

CAKE

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

DESSERT

Priced for 100 people

- | | |
|---|-----------|
| • Assorted Cookies & Brownies | \$75 |
| • Cannoli Platter | \$200 |
| • Seasonal Fruit Crisp | \$215 |
| • Cheesecake | \$275 |
| • Chocolate Mousse Cake | \$255 |
| • Carrot Cake | \$235 |
| • Cider Donuts (seasonal, based upon availability) | \$200 |
| • Ice Cream Bar (add'l rentals needed, not included in price) | \$8.50 pp |
| • S'mores (events w. buyout of outdoor bar & tee boxes only) | \$85 |

TENTED WEDDINGS



TENTED WEDDINGS

For larger groups, we offer a beautiful space on the golf course that can be rented to accommodate a tented celebration.

We're proud to collaborate with two professional planners, **Jillian Schuster** of **Jillian J Events** and **Magdalena Mieczkowska** of **Magdalena Events & Design**, as our planning partners for tented weddings.

If you're dreaming of a tented wedding, please connect with one of them to begin the planning process. They will guide you every step of the way to ensure a seamless and beautifully executed celebration.

Jillian Schuster | @jillianjschuster
email: jillian@jillianjevents.com

Magdalena Mieczkowska | @magdalena_events
email: magda@magdalenaevents.com

Please note: Tented weddings at Copake Country Club are separate from our in-house offerings and require rentals and outside catering. For tented weddings, Copake Country Club provides the venue space only.



STAY AT ONE OF OUR RENTALS

The opportunity to rent one or multiple 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 6-12 guests.

ENJOY THE CLUB & COPAKE LAKE

Spending the weekend with us allows for incorporating outdoor activities like golf, boating, kayaking, and nature walks, plus lunch and dinner served daily and a full bar at The Greens Restaurant.

Inquire about these accommodations, as well as planning a golf outing, rehearsal dinner or boat rental for your special weekend!

TESTIMONIALS



"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

"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

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



"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

ADDITIONAL DETAILS & TERMS

- A non-refundable deposit of 25% of proposal is required to hold a date and begin the planning process.
- 50% payment is due 5 months prior for a tented wedding, and 3 months prior for a restaurant wedding.
- Remaining balance is due no later than at the conclusion of the event.
- Accepted payment methods: cash, check made out to The Greens at Copake Country Club, or credit card (with additional 3% fee).
- Guaranteed headcount due at least 2 weeks prior to event.
- Grounds weddings require shuttle rental, as guests will need to park at Copake Country Club.
- Rentals quoted separately after consultation and upon intent to book.
- Hosts are required to secure a one-day event insurance liability policy (\$1,000,000 minimum) naming the The Greens at Copake Country Club as additional insured. Outside vendors must carry their own insurance policies and hosts must provide these to CCC.
- Alcoholic beverage service is limited to a 5 hour time frame, excluding a pre-ceremony welcome drink.
- Town noise ordinance requires amplified music to end at 11:00pm.
- 8% Columbia County Tax applied to entire invoice, 25% gratuity applied to food and beverage package.
- Holiday weekends are subject to 25% increase in facility use fees and 5% increase in gratuity.
- Rates and terms listed here subject to change, custom menus and requests are subject to additional fees.
- Banquet event orders do not include, unless otherwise negotiated, arrangements or services by outside vendors such as photographers, florists, bakeries, DJ, event décor, or any special requests.

FREQUENTLY ASKED QUESTIONS

- **Do you have preferred vendors?**
 - For restaurant weddings, Copake Country Club exclusively rents catering equipment from Cantele Tent Rentals. For other vendor and accommodation recommendations, please refer to the next page.
- **When can I access the venue?**
 - Venue access is permitted at 9:30am on the day of the event for furniture and decor set up. We can store a small amount of items (e.g table numbers, signage, guest gifts, etc.) the night before the event (please discuss with planner in advance).
- **Do you allow outside catering?**
 - Our experienced food and beverage team offer exclusive catering through our restaurant for all weddings taking place inside the restaurant. Outside catering is only allowed for tented weddings.
- **Can I bring a food truck in for my event?**
 - We allow food trucks on a case-by-case basis. Please inquire if this is something you're interested in!
- **Do you offer tastings prior to my event?**
 - Yes, we offer group menu tastings. Tastings are optional and will be scheduled between January-March each year. We will get in touch with couples who have a wedding booked in the same year with more information. Price per couple is included, guests are an additional charge.
- **Do you bake wedding cakes?**
 - We do not bake wedding cakes, but can accept the delivery of, assemble, present, cut and serve a cake brought in by the bakery of your choice for \$2 pp.
- **Do you host after parties at the restaurant?**
 - No, we do not allow after parties at the restaurant.
- **Is there a noise ordinance?**
 - Yes, town noise ordinance requires amplified music to end at 11:00pm.
- **Where may I take photos?**
 - Photos may be taken anywhere on our property on your wedding day.

ACCOMMODATIONS & VENDORS

ACCOMMODATIONS

- **Our rental houses on Airbnb**
 - [The Barn at Copake Country Club](#)
 - [Creekside at Copake Lake](#)
 - [Captain's Quarters at Mickey's Marina](#)
- **Motels & Inns Nearby**
 - [Sylvan Motor Lodge](#)
 - [The Alander](#)
 - [The Brooks](#)
 - [Little Cat Lodge](#)
- **Great Barrington Hotels**
 - [Fairfield Inn & Suites by Marriott](#)
 - [Holiday Inn Express](#)
- **Hudson Hotels**
 - [Rivertown Lodge](#)
 - [The Maker Hotel](#)
 - [Wm. Farmer & Sons](#)
 - [The Wick](#)
 - [The Amelia](#)

VENDORS

- **Tents & Rentals**
 - [Cantele Tent Rentals](#)
- **Decor**
 - [North Country Vintage](#)
- **Florists**
 - [Elegant Floral Creations by Amy](#)
- **Music**
 - [Lutz Entertainment](#)
 - [JTD Productions](#)
 - [Acute Inflections](#)
 - [Laura Thompson Music](#)
- **Photography**
 - [Summer Barnhart](#)
 - [Amber Bauhoff](#)
 - [Uplift Photography](#)
 - [Always Ariel Photography](#)
 - [Sarah Churchill Photography](#)
- **Officiants**
 - Josh Bletterman (inquire for contact info)
 - [Rev. Myriam Bouchard](#)



FOR MORE INFORMATION

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

www.thegreensatcopake.com

Follow us on Instagram
@copakecountryclub & @copakeevents



the **greens**
at the club