

# ***CARRANOR HUNT AND POLO CLUB***

## **Wedding Package**



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

Contact Tina Roth 419-874-4292  
Maricarmen Westmark  
[mc.westmark@carranorclub.com](mailto:mc.westmark@carranorclub.com)

*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 **45 to 220 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 of using The Carranor for your wedding reception is **\$5,000**. This includes:

- ~ all rooms for the entire day and evening
- ~ servers and bartenders
- ~ all linens
- ~ tables and captain chairs
- ~ glasses, flatware, plates, and votives
- ~ cutting and plating of the wedding cake
- ~ full set-up and tear-down
- ~ microphone, podium, easels, and TV screen

The wedding ceremony is an additional **\$550**. We have several ideas for making your ceremony space beautiful— indoors and outdoors. A one-hour rehearsal is included.

- To hold the date for your event, we ask for a deposit equal to your facility fee 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 if there is no damage.

- A **20% gratuity** will be added to the total bill. A **6.75% sales tax** will be added where required.

- For the purposes of scheduling and procurement of food, we require a confirmed number of guests at least **fourteen (14)** days prior to the event.

# ***Appetizers***

**Priced by the Piece**

**Mini Reuben Bites \$2.50**

Corned beef, sauerkraut & Swiss cheese

**Meatballs \$2.00**

Choice of bourbon, barbeque, teriyaki sauces

**Beef Satay \$5.50**

Skewers served with Asian peanut sauce garnished with scallions

**Barbacoa Steak Tacos \$3.50**

Tortillas wrapped around seasoned sirloin steak and green, red and yellow peppers

**Sirloin/Bacon/Gorgonzola**

**\$4.75**

Sirloin tip, bacon, and gorgonzola cheese on a skewer

**Chicken Satay \$2.50**

Chicken breast skewers served with Asian peanut sauce garnished with scallions

**Lamb Lollipop \$ 7.50**

Single bone of a rack of lamb with a balsamic glaze

**Bacon Wrapped Scallops \$2.75**

**Jumbo Coconut Shrimp \$3.00**

Served with a grilled pineapple salsa

**Salmon Turbans \$1.75**

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

**Vegetarian Potsticker \$2.25**

**Sausage Stuffed Mushroom \$2.25**

**Vegetarian Stuffed Mushroom \$2.25**

**Goat Cheese Phyllo Triangle \$3.75**

**Spanakopita \$2.50**

Layers of spinach, phyllo & feta cheese

**Bacon Wraps \$1.75**

Choice of dates or chestnuts

**Chicken Lemon Grass Potsticker**

**\$2.25**

Seasoned ground chicken with lemon grass and scallions wrapped in a wonton skin

**Chicken Quesadilla \$2.75**

Flour tortilla with smoked chicken and cheese

**Veggie Quesadilla \$3.25**

Southwestern style veggies, cheese, onions, and peppers in a tortilla

**Mini Crab Cakes \$2.75**

Crispy bite size crab cakes made with bread, mayonnaise, and peppers served with dipping sauce

**Beef Empanada \$4.00**

Ground beef, potatoes, & garlic baked or fried

**Caprese Bites \$2.25 (Seasonal)**

## ***Platters***

### **Priced in Servings for 10**

#### **Shrimp Cocktail \$36**

Served with cocktail sauce and lemon

#### **Brie in Puff Pastry with Seasonal Fruit Garnish \$37**

#### **Fresh (Seasonal) Fruit Platter \$34**

#### **Vegetable Platter \$32**

Vegetables served with hummus or dill dip

#### **Spinach & Artichoke Dip \$29**

Served with tortilla chips

#### **Fresh Salsa and Chips \$19**

Served with tortilla chips

#### **Charcuterie Board \$39**

Fine sliced meats, a variety of cheeses, garnished with dried cranberries, nuts, and served with fine mustards and fruit spreads

#### **Chilled Roasted Vegetables \$34**

Assorted seasonal vegetables served with spicy white bean and avocado purée

#### **Cheese Board \$37**

Swiss, cheddar and pepperjack cheeses served with assorted crackers

#### **Beef Tenderloin Slider Platter**

Market price

# ***Dinner Entrees***

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

**Chicken Marsala \$37**

Mushrooms in a Marsala sauce

**Chicken Piccata \$37**

Capers in a white wine sauce

**Chicken Alfredo \$36**

White sauce served over fettucine

**Chicken Florentine \$38**

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

**Rack of Lamb \$43**

Grilled with a port wine reduction

**Veal Piccata \$41**

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

**Lasagna \$36**

Layers of cheese, meat sauce & noodles

**Meatless Lasagna \$36**

**Prime Rib \$63**

**Beef Tenderloin \$53**

6 oz. roasted filet

**Beef and Pasta \$39**

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

**Pork Tenderloin \$41**

Five-spice crusted with a sweet garlic ginger sauce

**Surf and Turf \$54**

4 oz. filet topped with Alfredo shrimp

**Salmon \$49**

Filet with teriyaki or lemon dill cream or blackened

**Fried Lake Perch \$51**

**Fried Walleye Filet \$48**

**Shrimp Scampi \$48**

Fried or sauteed

**Mahi Mahi \$49**

Blackened with a tropical fruit salsa

# ***Soups and Salads***

## **Soups**

Tomato Basil Bisque  
Broccoli and Cheddar  
Ham and Bean  
Butternut Squash  
Chicken Noodle  
Beef and Vegetable  
Chicken and Wild Rice  
New England Clam Chowder  
Corn Chowder  
Vichyssoise (chilled)  
Gazpacho (chilled) (seasonal)

## **Salads**

Mixed Greens  
Wedge  
Betty  
Caesar  
Caprese (seasonal)

## **Dressing Choices**

Balsamic Vinaigrette  
Raspberry Vinaigrette  
Poppyseed  
Bleu Cheese  
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

## **Pasta**

Fettucine  
Cheese Tortellini  
Linguini  
Cavatappi (spirals)

## **Vegetables**

Green Beans Almondine  
Broccoli  
Bourbon Carrots  
Brussel Sprouts  
Asparagus  
Vegetable Medley

## **Sauces**

Alfredo  
Marsala  
Florentine  
Piccata  
Marinara  
Mushroom Cream

# ***Desserts***

## **Priced Per Person**

### **Cake \$2.50**

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

### **Cheesecake \$2.50**

Caramel & nuts or  
mixed berry toppings

### **House Made Cookie \$1.00**

### **Lemon Bar \$2.00**

### **Fudge Brownie \$2.00**

### **Pie \$2.50**

Apple  
Cherry  
Chocolate Mousse  
Key Lime  
Mixed Berry  
Pumpkin

### **Fruit Cobbler \$2.50**

### **Chocolate Molten Lava Cake \$2.75**

### **Vanilla Bean Ice Cream \$2.00**

### **Crème Brûlée \$2.25**

With fresh berries

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