

CARRANOR HUNT AND POLO CLUB

Wedding Package



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

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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 **\$6,000**. This includes:

- ~ all rooms for the entire day and evening
- ~ servers and bartenders
- ~ Standard 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 **\$1,000**. 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 your food and beverage total. 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

Sausage Stuffed Mushroom \$2.45

Vegetarian Stuffed Mushroom \$2.45

Meatballs \$2.25

Choice of bourbon, barbeque, teriyaki sauces

Goat Cheese Phyllo Triangle \$3.75

Spanakopita \$2.95

Layers of spinach, phyllo & feta cheese

Bacon Wraps \$2.75

Choice of dates or chestnuts

Sirloin/Bacon/Gorgonzola \$4.95

Sirloin tip, bacon, and gorgonzola cheese on a skewer

Chicken Lemon Grass Potsticker \$2.45

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

Chicken Satay \$3.75

Chicken breast skewers served with Asian peanut sauce garnished with scallions

Mini Crab Cakes \$4.25

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

Lamb Lollipop \$ 8.25

Single bone of a rack of lamb with balsamic glaze

Salmon Turbans \$2.85

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

Shrimp Tempura \$3.95

Served with a grilled pineapple salsa

Bacon Wrapped Scallops \$4.95

Caprese Bites \$2.95 (seasonal)

Vegetarian potstickers \$2.45

Platters

Priced in Servings for 25

Shrimp Cocktail \$76

Served with cocktail sauce and lemon

Brie in Puff Pastry with Seasonal Fruit Garnish \$72

Spinach & Artichoke Dip \$52

Served with tortilla chips

Hummus and Pita Chips \$52

Charcuterie Board \$76

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

Chilled Roasted Vegetables \$53

Assorted seasonal vegetables served with spicy white bean and avocado purée

Beef Tenderloin Slider Platter

Market price

Mini Lobster Rolls

Market price

Dinner Entrees

**All Entrees Include Your Choice of Salad, Starch,
Vegetable, Bread, Coffee, and Iced/Hot Tea**

Lemon Thyme Chicken \$39

Oven roasted breast with a lemon thyme jus

Chicken Piccata \$38

Capers in a white wine sauce

Chicken Florentine \$39

Roasted chicken stuffed with spinach served with a sun-dried tomato cream sauce

Chicken Marsala \$38

Mushrooms in a Marsala sauce

Salmon \$49

Grilled with a lemon dill cream sauce

Halibut Market Price

Pan seared with saffron cream sauce

Pork Tenderloin \$43

Spice crusted medallions with a balsamic fig glaze

Prime Rib Market Price

Herb crusted with au jus and horse radish cream sauce

Rack of Lamb \$52

Grilled with a port wine reduction

5oz Filet Mignon Market Price

Center cut and pan roasted

Surf and Turf Market Price

Filet Mignon with Cold water Lobster Tail

Center Cut Pork Chop \$39

Bone-in with an apple cranberry compote

Oven Roasted Cod \$39

Served with a citrus dill Beurre Blanc

Salads

Mixed Greens with champagne vinaigrette
Caesar Salad

Side Dish Selections

Starches

Au Gratin
Whipped Potatoes
Roasted Fingerlings
Wild Rice Pilaf

Vegetables

Green Beans Almondine
Steamed Broccoli
Bourbon Carrots
Asparagus