

CC

1924

Weddings ~ Banquets ~ Meetings



Cleveland Country Club

Rebecah Atkins, Banquet & Event Manager

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345 Kyle Lane, Cleveland, TN 37312 ~ www.clevelandcountryclub.org

Hor d'oeuvres Buffets

Minimum of 25 per selection

Light Fare... 17

Seasonal Fruit, Honey Yogurt

Domestic Cheese Display, Assorted Crackers, Olives & Whole Grain Mustard

Choice of 2 Hors d'oeuvres

Medium Fare... 19

Seasonal Fruit, Honey Yogurt

Domestic Cheese Display, Assorted Crackers, Olives & Whole Grain Mustard

Crudités, Hummus & Ranch

Choice of 3 Hors d'oeuvres

Heavy Fare... 24

Seasonal Fruit, Honey Yogurt

Domestic Cheese Display, Assorted Crackers, Olives & Whole Grain Mustard

Crudités, Hummus & Ranch

Shrimp Cocktail, Lemon Wedges, Cocktail Sauce

Choice of 4 Hors d'oeuvres

Hor d'oeuvres Selections

Vegetable Spring Roll, Thai Chili Sauce 2.5

Assorted Mini Quiche 1.75

Swedish Meatballs 2.5

Fig & Goat Cheese Flatbread 2.5

Pigs in a Blanket 2

Spinach and Artichoke Dip 2

Chips, Salsa & Queso 3

Parmesan Risotto Fritters 2

Boneless Fried Chicken Tenders 2.5

Wings from Buffalo 2

Spanikopita 2.5

Antipasto or Caprese Skewers, Pesto 2.5

Beef or Chicken Satay, Spicy Peanut Sauce 2.5

Hoisin Duck Spring Roll 2.5

Mini Reubens 2.5

Borsin Stuffed Mushroom 2

Premium Hor d'oeuvres Selections

**Add \$2 pp on Buffet pricing*

Mini Crab Cakes 4

Mini Short-rib Potpie 4

New Zealand Lamb Chops, Mustard Demi 5

Mini Cheese Burger 4

Displays & Presentations

Pricing based on 25 people

Cheese 150/5

A Selection Domestic of Cheeses with Assorted Crackers and Garnish

Jumbo Shrimp Cocktail 175/6

Jumbo Shrimp on Ice with Cocktail and Lemon

Fresh Fruit 125/4

Chef's Selection of Fresh Seasonal Fruit

Antipasto 175/6

Array of Meats and Cheeses, Garnished with Artichoke Hearts, Pepperoncini, Olives and Roasted Red Peppers

Garden Crudité 150/5

Sliced Vegetables with a Duo of Dips~ House Made Ranch and Fresh Hummus

Raw Bar 200/7

Shucked Oysters and Jumbo Shrimp on Ice with Cocktail, Mignonette and Lemon

Sushi 200/7

Assorted Presentation of Rolled Sushi with Pickled Ginger, Wasabi, and Soy

Tea Sandwiches 150/5

An Assortment of Miniature Tea Sandwiches

Choose from: Cucumber, Egg Salad, Caprese, Chicken Salad, Cream Cheese with Jelly or Tuna Salad

Breakfast Buffets

Minimum of 25 people for buffets

Continental Breakfast 7

Chilled Apple and Orange Juice, Coffee Bar, Water, Assorted Muffins, Pastries, Butter, Preserves and Sliced Fruit Tray

Deluxe Continental Breakfast 9

Chilled Apple and Orange Juice, Coffee Bar, Water, Assorted Muffins, Pastries, Butter, Preserves, Sliced Fruit Tray, Yogurt with Granola, Scrambled Eggs, Applewood Smoked Bacon *or* Breakfast Sausage

Traditional Breakfast 11

Chilled Apple and Orange Juice, Coffee Bar, Water, Butter, Preserves, Scrambled Eggs, Applewood Smoked Bacon *or* Breakfast Sausage, Hash Brown Casserole, Cheese Grits with Sliced Fruit Tray and Yogurt

The Country Club Breakfast 15

Chilled Apple and Orange Juice, Coffee Bar, Water, Butter, Preserves, Scrambled Eggs, Applewood Smoked Bacon *and* Sausage, Hash Brown Casserole, Cheese Grits, Sliced Fruit Tray, Biscuits and Pepper Gravy

Quiche

Choose From: Ham with Cheddar, Vegetarian with Goat Cheese or Spinach, Mushroom, Feta ***10/12***

Plated and served with Seasonal Fruit & Berries

Breakfast Enhancements

Waffle Bar 4

Belgian Waffles with an Assortment of Toppings, Syrup and Fresh whipped cream.

Omelet Station 5

Chef attended "to order" omelet station

Bloody Mary Bar 7

Bartender Assisted Bloody Mary Station with: Zing Zang Mix, Tabasco, Horseradish, Worcestershire, Pickles, Celery, Cucumber, Cherry Tomatoes, Peppercini, and Olives with House Vodka

Mimosa bar 6

Bartender Assisted Champagne or Alcohol Free Sparkling Juice with Orange Juice, Cranberry Juice, Blueberries and Raspberries

\$75 attendant fee for each attended station

Themed Buffets

Minimum of 25 people

\$15 with Choice of One Dessert Selection

Deli Board

Assorted Sliced Meats and Cheeses

House-made Kettle Chips

Pasta Salad

Lettuce, Tomato, Pickle and Condiments

Assortment of Breads

Soup and Salad Bar

Soup of Tomato Basil *or* Clam Chowder

Mixed Green Salad, Spinach Salad *or* Caesar Salad

Broccoli Salad, Potato Salad *or* Pasta Salad

Tuna, Egg, Ham and Chicken Salad with Rolls

BBQ Buffet

Pulled BBQ Pork *or* Beef

Sandwich Buns

Corn on the Cob

Baked Beans

Potato Salad

Coleslaw

Desserts

Fresh Baked Cookies, Brownies,

Warm Fruit Cobbler, Churros,

Banana Pudding or Oreo Cookie Crumble

Tour of Italy

Classic Caesar Salad

Traditional Meat or Vegetable Lasagna

Garlic Bread Sticks

Grilled Chicken or Angus Burger Bar

Char Grilled Chicken Breast or Angus Beef Patty

Sandwich Buns

Lettuce, Tomato, Onion, Pickle and Condiments

House-made Kettle Chips

Pasta Salad

Mexican Buffet

Mexican Seasoned Ground Beef

Black Beans

Shredded Cheese

Jalapenos

Sour Cream and Salsa

Shredded Lettuce

Chopped Tomato

Black Olives

Flour and Corn Tortilla Shells

Queso and Chips

Add Grilled Chicken Strips 3, Steak 5, Carnitas 2

Entrée Salads

All salads are served with warm rolls and butter

CCC Oriental Chicken Salad 10

Mixed Greens topped with Mandarin Oranges, Jasmine Rice, Grape Tomatoes, Black Olives, Boiled Egg, Sliced Almond, and Cheddar Cheese in a Crispy Wonton Bowl with Honey Mustard

Trio Salad 11

Chicken Salad, Tuna Salad, and Egg Salad served on a bed of Lettuce with a Vegetable Garnish

Caesar Salad 9

Romaine Lettuce mixed with Caesar Dressing and finished with Shaved Parmesan Cheese and Croutons

Caprese 10

Layers of Sliced Heirloom Tomatoes, Fresh Mozzarella, Basil and Balsamic Reduction

Watermelon and Goat Cheese 9

Arugula tossed with Vinaigrette, topped with Watermelon, Goat Cheese and Croutons

Greek Salad 9

Romaine tossed in Greek Dressing with Pepperoncini, Black Olives, Crumbled Feta, Tomato and Red Onion

Cleveland Cobb 12

Ham & Turkey, Corn, Red Onions, Grape Tomatoes, Bleu Cheese Crumbles, Guacamole, Black Beans, and Tortilla Strips composed on a bed of Mixed Greens dressed with Guacamole Ranch

Add Chicken \$4, Shrimp \$6, Salmon \$6

Entrée Selections

*Buffet, 25 person minimum
Plated Fee \$1*

*Bison Tenderloin, Demi-Glace 38
Filet Mignon, Natural Jus 6oz 28, 8oz 32
Prime Rib, Horseradish Crème 28
Black Pepper Crusted Petite Tender, Sauce Marsala 18
Dijon Crusted Lamb Chops 31*

*Pan Roasted Grouper, White Wine Butter 19
Grilled Salmon, Dill Crème 19
Blackened Mahi Mahi, Creole Sauce 18
Charred Gulf Shrimp, Pesto 21*

*Oven Roast Pork Loin, Red Wine Demi 18
Sugar Cured Pork Tender Loin, Natural Jus 20*

*Lemon Thyme Roasted Chicken Breast, Brown Butter 18
Mushroom or Spinach Stuffed Chicken Breast 18
Bourbon & Maple Glazed Turkey Breast 18*

Chef Attended Action Stations

*Shrimp Scampi 11
Carving Station
Pasta 9
Enhanced Dessert Stations 9
Low Country Boil 14*

There is a \$75 attendant fee for each chef attended station, minimum 25 person guarantee required

Entrée Extras

Salads and buffet dessert included in entrée pricing for buffet type set-up

Salads 4

*Caesar
Caprese
Garden
Greek*

Vegetable

*Sautéed Squash & Zucchini
Steamed Broccoli
Glazed Carrots
Creamed Spinach
English Peas
Buttered Corn
Green Beans*

Bread

*Dinner Rolls
Corn Bread
Herbed Cheddar Biscuits
Honey Wheat Rolls*

Starch

*Buttermilk Whipped Potatoes
Roasted Garlic Smashed Potatoes
Potato Gratin
Rice Pilaf
Parmesan Risotto
Artisan Mac & Cheese
Corn Bread Dressing*

Desserts 7

*Cheesecake with Berries
Cream Cheese Carrot Cake
Chocolate Torte with Raspberry Coulis
Tiramisu
Fruit Trifle served in a Martini Glass*

Buffet Dessert

*Warm Fruit Cobbler
Bread Pudding
Banana Pudding
Mousse Cookie Crumble*

Bar Options

Prices are subject to an 18% service charge and 9.75% sales tax
Pricing is based on a 25 guest guarantee; additional pricing is available per person
Private Bar Set-up fee with Bartender \$75.00

Premium Brands Package

Package for the 1st Hour 600 / 20

Package for Additional Hours (Maximum 4 Hours)

Kettle One Vodka, Tanqueray Gin, Meyer's Dark Rum, Bacardi, Captain Morgan Rum, Johnny Walker Black, Crown Royal Whiskey, Patrón Tequila, and Jack Daniels Bourbon

House Brands Package

Package for the 1st Hour 400 / 14

Package for Additional Hours (Maximum 4 Hours)

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Malibu Rum, Captain Morgan and Coconut Rum, J&B Scotch, Canadian Club Whiskey, Jose Cuervo Tequila, and Jim Beam Bourbon

Beer & Wine Package

Package for the First Hour 300/10

Package for Additional Hours (Maximum 4 Hours)

*Imported & Domestic Bottled Beer- Amstel Light, Heineken, Corona
Budweiser, Budweiser Light, Coors Light, Miller Lite, Michelob Ultra
Draft Beer - Imported or Domestic
Woodbridge by Robert Mondavi House Wines*



WOODBRIDGE

by
ROBERT MONDAVI

Room Fees

Pre Function & Ballrooms...\$1000

Ballrooms A or C... \$475

Ballroom B... \$575

Pre Function...\$375

Main Bar... \$575

19th Hole... \$575

Fireside... \$375

PDR... \$275

Card or Pool Room... \$175

Pool Area... \$775

Outdoor Function... \$775

Family Grill... \$475

Room fees will be waived for Member sponsored activities but will be subject to a set-up/ break down fee

Equipment Rental

50" Smart TV... \$125

Projector... \$100

Microphone... \$75

Screen... \$35

Podium... \$25

Easel... \$15

Flip Chart... \$10

Chair Covers & Sashes... \$4.25 each

Disc Jockey... \$650

Additional fees may apply for electronic accessories

Club Opening Fees

There are certain days/times of the week where the clubhouse is not scheduled to be open. If you have requested a date that falls on one of those days/times, a club opening fee will be applied.

Minimum of 50 attendees

Members - \$700

Non-Members - \$1000

Set up / Break down Fees

Set up and break down fees will apply to all banquet functions and are based upon layout and attendance

General Banquet Policies & Procedures

Pricing, Gratuity & Sales Tax

An 18% service charge and 9.75% sales tax are added to all Food & Beverage purchases.

Menu Selections & Guarantee

Your menu should be submitted to the club at your earliest convenience, but no later than thirty (30) days prior to the event. Your final count is required no later than 72 hours prior to your event date or the original number will be used. Outside food & beverage may not be brought in for a banquet function without the consent of the Banquet Director. Due to food safety regulations, any remaining food may not be removed from the premises. A change order fee may be implemented to any menu modification made within 72 hours of the event.

Alcoholic Beverages

The sale and service of all alcoholic beverages is regulated by the State of Tennessee. The Cleveland Country Club is responsible for the legal and safe dispensing of alcohol; therefore, no alcoholic beverages may be brought onto the Club property. The Cleveland Country Club will not serve alcohol to anyone under the age of 21 and reserves the right to refuse service to anyone.

Contracts & Billing

A contract will be sent to you in advance outlining the details for your event. Please return one signed copy to the Banquet Director with your deposit. Any changes in the agreed upon arrangements should be made through the Club immediately. Deposit is required upon execution of the contract. Balance due will be collected a minimum of 3 days prior to the event. Payments are accepted at any time before your event. A credit card must be on file at the Cleveland Country Club to guarantee payment.

Personal Property

The client acknowledges full indemnification for usage of the Club. The client releases the Club from any liability for the loss of any merchandise or articles left on the premises at any time.

Cake Cutting Fee

Cake cutting fee is \$2.00 per person.

Dress Code

Appropriate golf attire, business attire, business casual attire is permitted.

Smoking Policy

Smoking is not permitted in the Clubhouse. Smoking is permitted in designated outside areas of the Clubhouse.

Cancellation Policy

Event deposits are non-refundable. The Club reserves the right to refuse any event which we feel is inappropriate or unbecoming to the Club. For food & beverage events combined with outdoor recreation, the food and beverage ordered will be prepared, served and billed regardless of weather.

Deposit Fee Schedule

Event Deposit requirement is 25% of the estimated cost of event, due upon booking, unless otherwise approved by Club Management. Three (3) months before the event, 50% payment is required. Payment in full is required a minimum of 3 days prior to the event date. All deposits are non-refundable.

Wedding & Social Events

Regularly scheduled weddings, receptions and social events will not exceed four (4) hours; the time to conduct a wedding ceremony is added at no additional fee. Requests to extend the finish time of your function must be done through the Catering Department. Extensions beyond four (4) hours will be subject to an additional per hour charge. Glitter and confetti are not permitted on CCC property.

~ The locker rooms are for member use only ~

Linen Options

The Cleveland Country Club will provide a choice of white, black or ivory linens at no additional charge. Specialty linens and napkins can be ordered through the Catering Department. A large variety of chair covers and sashes are available for rental for an additional fee.

Tax Exempt Organizations

Organizations entitled to Sales Tax Exemption must provide The Cleveland Country Club, one week in advance of their event, a photocopy or fax of a current Tennessee State Sales Tax Exempt Certification. Failure to do so will require charging taxes on all applicable charges.

Room Fees (Varies based upon time and date selection)

Much of the success of your event depends on the atmosphere of your surroundings, and we will work with you to achieve the overall appearance you desire. The attendance you anticipate and the set-up you require are the primary factors in your room assignment. Revisions in these requirements may necessitate change to a more suitable room. Likewise, our schedule is based upon the attendance of your event. Revisions in factors such as number of guests in attendance, times, dates, and setup, may require a revision or application of additional fees.

Credit Card Authorization

**All functions require a Visa, Master Card, or American Express on file to guarantee the final balance.*

Today's Date: _____

Name Appearing on Card: _____

Billing Address: _____

Billing Phone Number: _____

Alternate Phone Number: _____

Account Number: _____

Card Holder Signature: _____

Event Name: _____

Event Date: _____

Credit Card type (Circle One): Visa MasterCard American Express

Please provide a photo copy of both the front and back of the credit card to be charged.

I hereby authorize Cleveland Country Club to charge my credit card listed above for all deposits/pre-payments or cancellation schedules outlines in the sign contract and any balance at the conclusion of the event on _____.

Event Date

Client Signature