

Windyke Country Club

Weddings and Rehearsals



Congratulations!

Thank you for considering Windyke Country Club for your special event!

Our goal for your special event is to make the process stress-free for you! Being an all-inclusive venue, we supply an ideal location for your momentous event with many delicious food and beverage options.

Windyke Country Club offers a high-quality experience that your guests will remember for years to come.

From weddings, rehearsal dinners, and receptions, we do it all, with an array of options to customize your day. Our team of event staff will actively work to ensure that your occasion is everything you have imagined. You will just need to find the perfect wedding cake, floral arrangements, and entertainment. We can offer some suggestions of vendors when you meet with our Event Coordinator.

Be sure to read over the packet in its entirety, you will find our pricing structure on all of our catering options and banquet rooms. We look forward to sharing in your special event!

**For further information, please email events@windyke.com
or call for an appointment at 901.754.1844**

**Event Coordinator
Skylar Stovall
events@windyke.com**

Rehearsal Dinners and Receptions

We offer two options for your rehearsal dinner:

Option 1 - A plated meal that includes salad, entree, two sides, and warm rolls with butter.

Option 2 - Chef prepared dinner buffets, which offer greater variety and value.

We are able to customize further by creating:

Specialized Menus
Unique Room Layouts
Creative Food Presentations
Professional Service

Passed Appetizers
Multiple Food Stations
Seated or Cocktail Dining Options

Multiple Bar Concepts
Packages Include:
Cocktail Hours
Open Bars or Cash Bars
Beer Only Bars
Beer and Wine Bars
Beer, Wine, and Liquor Bars
Champagne Bars

We offer multiple areas to make your rehearsal dinner, wedding, or reception your own:

- Enclosed Dining Room
- Covered Patio
- Covered Tee Box that has the ability to hold tent sizes up to 40'x100'

** Tents are not provided by Windyke**

Windyke will do everything to make your wedding experience special for you. We allow time for the florist or decorating crew to come and set up three hours before the start of the event.

Options for Getting Started

Hors d'oeuvres

Your choice of three hot hors d'oeuvres and three chilled hors d'oeuvres

At Windyke Country Club, you can expect us to use only the freshest of ingredients to ensure our selections are the talk of the town. If you do not see an item that you would like to serve your guests, please let your event planner know and we will be happy to have our chef discuss possible opportunities with you.

You have the ability to mix and match as you please. We ask that you walk through this with our team as our experience and expertise will help you find the best possible options to fit you and your guests. All Hors d'oeuvres are priced per person unless stated otherwise.

Hors d'oeuvres

Hot Hors d'oeuvres

Chicken Wings (BBQ/Hot/Fried)	\$8	Spinach and Artichoke Dip	\$5
Buffalo Chicken Dip	\$7	Chicken Tenders with Dipping Sauce	\$5
Creamy Shrimp and Crab Dip	\$6	Sweet and Sour Meat Balls	\$5
Chorizo or Vegetarian Empanada	\$6	Vegetarian Spring Rolls with Sauce	\$5
Spanakopita	\$6	Bacon-Wrapped Artichoke Heart	\$5
Bacon-Wrapped Smoked Sausage	\$6	Fried Green Tomatoes with House Dip	\$5

Chilled Hors d'oeuvres

Chilled Gulf Shrimp with Spicy Cocktail Sauce	\$12	Cherry Tomato and Mozzarella Kabob	\$5
Smoked Salmon on a Cucumber Round	\$9	Southern Style Chicken Salad in Puff Pastry	\$4
Sundried Tomato and Olive Bruschetta	\$7	Southern Style Deviled Eggs	\$4
Finger Sandwiches featuring Chicken and Tuna Salad	\$6		

Priced per 50 pieces

Grilled Black Angus Beef Tenderloin Kabobs	\$450
Bacon-Wrapped Sea Scallops	\$350
Baked Brie with Gourmet Crackers	\$200
Mushrooms stuffed with Gouda and Italian Sausage	\$175

Special Event Stations

Stations are available to add to your Hors d'oeuvres selection and are priced per person for the total amount of guests expected at your event.

Carving Station with Attendant

Slow Roasted Strip Loin with Horseradish Cream served with Rolls	\$18
Southern Style Ham with Honey Mustard Glaze served with Rolls	\$10
Roasted Garlic Pork Loin with Dijon Mustard and Herb Demi-Glace served with Rolls	\$9

Memphis BBQ Sundae \$10

Smoked Pulled Pork layered in a bowl with Baked Beans and topped with Creamy Coleslaw and Tangy BBQ Sauce

Shrimp and Grits \$16

Marinated Gulf Shrimp in a Delta Gravy served over Creamy Stone Ground Grits, Garnished with Scallions served in a bowl

Mashed Potato Bar \$9

Garlic Mashed Potatoes served in a bowl and topped with your choice of Shredded Cheddar Cheese, Scallions, Bacon Bits, and Sour Cream

Mac and Cheese Bar \$8

Our Signature Cheddar Sauce and White Cheese Sauce Served with Bacon, Chives, and Sour Cream over Macaroni Noodles

All stations are priced for two hours of service.

****Food and Beverage Prices are Subject to Change by 10% up to 30 days before event****

Food Displays

Small Serves 20 | Medium Serves 40 | Large Serves 60

Windyke Charcuterie Display

House Smoked Sausage & Mortadella served with Sliced Cheeses, Homemade Sweet & Spicy Pickles, an Assortment of Olives, Raspberry Pepper Jelly, and a Lavash Style Cracker

Small - \$135 Medium - \$200 Large - \$275

Memphis Sausage and Cheese Display

Flavorful sliced Smoked Sausage served with Pepper Jack, Swiss & Cheddar Cheese, Sweet & Dill Pickles & Pepperoncini's

Small - \$95 Medium - \$175 Large - \$225

Cheese Display

An assortment of Domestic Cheeses served with Gourmet Crackers

Small - \$80 Medium - \$140 Large - \$200

Fresh Fruit Display

An assortment of Seasonal Fruit

Small - \$60 Medium - \$100 Large - \$140

Seasonal Fresh Vegetable Crudité

An assortment consisting of Sliced Vegetables served with House Made Ranch

Small - \$70 Medium - \$120 Large - \$175

All menu items are subject to sales tax and 20% party service fee.

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Plated Dinner Menu

All dinners come with a choice of salad, entrée, two sides,
and warm rolls with butter.

Salad

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons, and Caesar Dressing

Chopped BLT Salad

Chopped Iceberg Lettuce, Grape Tomatoes, Bacon Bits,
tossed with Roasted Garlic Peppercorn Ranch

Garden Salad

Spring Mix, Tomatoes, Cucumbers, Carrots,
and Croutons, with Choice of Dressing

Entrée

Peppered Sirloin with Red Wine Sauce

Medallions of Peppercorn Crusted Sirloin Steak Topped with a Brown Gravy Red Wine Reduction **\$32**

Grilled Sirloin Forestier

Medallions of Sirloin Steak Topped with a Rich Mushroom Sauce **\$32**

Petit Filet

6oz Grilled Beef Tenderloin Topped with a Red Wine Sauce **\$38**

Roasted Herb Crusted Pork Loin

Oven Roasted Pork Loin with Peppers & Onions Topped with a Brown Marsala Wine Sauce **\$26**

Pineapple Glazed Pork Medallions

Roasted Pork Loin, Topped with a Sweet and Savory Pineapple Brown Sugar Glaze **\$26**

Spinach & Feta Stuffed Chicken

Oven Roasted Chicken Breast Stuffed with Spinach and Feta Cheese
Topped with a Dill Cream Sauce **\$26**

Honey Chipotle Gazed Salmon

Pan Seared Atlantic Salmon with a Sweet & Tangy Honey Chipotle Glaze **\$26**

Chicken Picatta

Chicken Breast Lightly Floured and Sautéed Topped with a Zesty Lemon Caper Sauce **\$24**

Sides

Grilled Asparagus

Garlic Mashed Potatoes

Au Gratin Potatoes

Twice Baked Potatoes

Cranberry Pecan Rice Pilaf

Sautéed Green Beans with Onions

Roasted Broccoli with Lemon Butter

Brussels Sprouts with Bacon and Balsamic Vinegar

All menu items are subject to sales tax and 20% party service fee.

Food and Beverage Prices are Subject to Change by 10% up to 30 days before event

Buffet Dinner Menu

Windyke Classic

Slow Roasted Prime Rib, Grilled Marinated Chicken Breast, Loaded Mashed Potatoes, Green Beans Almondine, Seasonal Vegetables, Warm Rolls with Honey Butter and Spring Mix Salad with Choice of Two Dressings
\$32.95 ++

Tour of Italy

Beef Lasagna, Italian Spinach, Grilled Green & Yellow Squash,
Served with Caesar Salad and Warm Garlic Bread
Your Choice of Pasta & Sauce
Penne or Bowtie Pasta | Alfredo Marinara or Vodka Sauce
Chicken & Italian Sausage topped with Black Olives, Bell Peppers,
Mushrooms, and Parmesan Cheese
\$27.95 ++

Fiesta Fajita

Flour Tortillas, Marinated Steak and Grilled Chicken with Sauteed Peppers and Onions, Shredded Cheese, Sour Cream, Black Beans, and Mexican Rice served with Chips and sides of Salsa, Guacamole, Queso, and Freshly Prepared Pico De Gallo
\$25.95 ++
Add Shrimp \$5 ++

Southern Charm

Southern Fried Chicken, Baked Ham, Broccoli Craisin Salad, Creamy Mashed Potatoes, Green Beans, and Warm Rolls with Honey Butter
\$25.95 ++

Memphis BBQ

Smoked Pulled Pork, Grilled Chicken Breast, Creamy Cole Slaw, Baked Beans, and Windyke Houses Potato Chips
\$21.95 ++

All menu items are subject to sales tax and 20% party service fee.

Food and Beverage Prices are Subject to Change by 10% up to 30 days before event

Alcohol

Alcohol Policies

The damage deposit will be forfeited if any alcohol is brought into or taken out of the club, or if anyone underage is caught drinking. There is a \$300 cash bar minimum. If the cash bar is under \$300, you must make up the difference.

There is also a \$125 bartender fee per 4 hours.

Liquor

Top Shelf Liquor \$10 per Drink

Belvedere Vodka
Grey Goose Vodka
Hendrix's Gin
Makers Mark 46 Bourbon
Woodford Reserve Bourbon
Johnnie Walker Scotch
Silver Patron Tequila

Premium Liquor \$9 per Drink

Ketel One Vodka
Bombay Sapphire Gin
Crown Royal Bourbon
Glenlivet 12 Year Scotch
Captain Morgan Rum
Jose Cuervo Tequila
Jameson Whiskey

Call Liquor \$8 per Drink

Tito's Vodka
Tanqueray Gin
Jim Bean Bourbon
Dewar's Scotch
Bacardi Rum
Sauza Tequila
Jack Daniel's Whiskey

Wine

White Wines per Bottle
Ecco Domani Pinot Grigio \$32
Joel Gott Sauvignon Blanc \$30

Red Wines per Bottle
Alexander Valley Cabernet \$36
MacMurray Pinot Noir \$36

Bubbles per Bottle
Lamarca Prosecco \$32
Freixenet \$28

House Wine \$28 per Bottle
Salmon Creek Pinot Noir
Salmon Creek Pinot Grigio
Oak Vineyard Chardonnay
Oak Vineyard Cabernet Sauvignon

For additional wine lists, please ask your Event Coordinator.

Windyke reserves the right to I.D. anyone purchasing alcoholic beverages. Wine and Spirits are subject to 15% State Alcohol Tax and 9.25% Sales Tax.

Alcoholic Beverages

Beer

Premium \$5

Heineken
Corona
Wiseacre Tiny Bomb
Wiseacre Ananda
Cayman Jack

Domestics \$4

Bud Light
Budweiser
Miller Lite
Coors Light
Michelob Ultra
Yuengling
Yuengling Light

Spiked Seltzer \$4

Mighty Swell

Domestic Kegs

1/6 Barrel = 60 12oz pours \$195

1/4 Barrel = 86 12oz pours \$280

1/2 Barrel = 180 12oz pours \$585

(any keg beer not consumed at the completion of the event will be forfeited)

Bubbles

Bubbles Bar \$9 per Drink

Blushing Bride
Champagne, Peach Schnapps, & Grenadine

Champagne Cocktail
Champagne, Brandy, & Angostura Bitters

Champagne Fizz
Champagne, Gine, & Lemon Juice

Champagne Flamingo
Champagne, Vodka, & Campari

French 75
Champagne, Triple Sec, & Orange Juice

Kir Royale
Champagne & Creme de Cassis

Mimosa
Champagne, Triple Sec, & Orange Juice

Poinsettia
Champagne, Cointreau, & Cranberry Juice

Windyke also offers a wide variety of adult dessert beverages, after-dinner drinks, and cordials.
Please ask your event coordinator for details.

Non-Alcoholic Beverages

Beverage Station \$2.75

Tea, Lemonade, and Water

Soda \$1.50

Coke, Diet Coke, Dr Pepper, and Sprite

Coffee Station \$2.50

Regular and Decaf Coffee

Coffee Bar \$4.95

Regular and Decaf Coffee, Assorted Sweeteners,
Whipped Cream, Ground Cinnamon,
Shaved Chocolate, and 2 Flavored Creams

Hot Chocolate Bar \$4.95

Hot Chocolate, Marshmallows, Chocolate Chips,
Crushed Peppermint, and Whipped Cream

Dessert

Available for Buffet & Plated Options

Apple Cobbler \$6

Peach Cobbler \$6

Cherry Cobbler \$6

Blackberry Cobbler \$6

Chocolate Cobbler \$7

Strawberry Cheesecake \$7

Deluxe Strawberry Cake \$7

Ultimate Chocolate Cake \$7

New York Style Cheesecake \$7

Add Ice Cream to Any Dessert \$2.50

S'mores Bar \$10

Banana Pudding \$4.50

Windyke Venues

All room rental fees include a standard floor plan, tables, chairs, and standard white linen. Windyke Country Club Members receive rentals for twenty-five percent off. In order to receive the member rate, a food and beverage minimum of \$10 a person must be met. If the minimum amount is not met then additional costs will incur. Rooms can be reserved for up to 4 hours if more time is needed additional costs may incur. Please note, certain layouts will affect capacity.

Windyke Bar and Grill \$1,000

Only available during the off-season.

November through February 7 p.m. to 11 p.m.

The Windyke Bar and Grill presents a relaxed atmosphere with a modern feel. It showcases a polished granite bar with an oversized fireplace. This space can seat up to 75 and entertain cocktail-style events serving 125.

The Dykema Room \$300

This intimate setting is perfect for bridal luncheons or can serve as a changing room for the bride and her party. This room has the ability to seat up to 16.

The Dining Room \$800

This room is located just off the foyer of the club, has golf course views, and direct patio access. It is perfect for plated dinners for any group up to 75 people, buffet-style up to 60 people, and cocktail-style events up to 80 people.

Dinning Room with Patio \$1,400

This yields a charming climate-controlled space coupled with a covered patio or outdoor environment. It is perfect for outdoor ceremonies, casual entertaining, or multi-faceted events. This space can accommodate 215 people seated or a reception of up to 300 people.

The Executive Par 3 Course \$1,500

This is an open-air outdoor option set on our Executive Par 3 course on holes 17 and 18.

This beautiful spot offers gorgeous sunset and water views, easy access to parking, and close proximity to the clubhouse.

\$2,500 for a wedding without a reception

East Course Tee Box

** Tents are not provided by Windyke**

Cover the Back Tee Box of East Course Hole 1 \$1,000

Cover the Entire Tee Box of East Course Hole 1 \$2,500

Service Charges & Rental Options

Rental Items

15 x 15 Wood Dance Floor	\$350
Podium	\$25
Easel	\$25
Specialty Table Linens	\$35 per table
Chargers	\$1 per place setting
Cylinder Vases	\$50
Floating Candles	\$75
Tea Light Candles	\$25
Tea Lights with Bulb Vases	\$50
Furniture Reset up to	\$500
Patio Heating	\$400
Firepit Rental	\$150 - 4 Hours

Audio Visual Equipment

Two HD TV's	\$200
Video Projector + Screen	\$150
Microphone	\$50

Attendant Service

Bartender - 4 hours	\$125
Bartender for additional hour	\$75
Carver	\$50 per station
Cake Attendant	\$50 per cake
Action Station	\$50 per station

Tax and Service Charges

9.25% tax on all food and beverage items.
20% service charge to all food and beverage items.



Event Guidelines

Membership Privileges

Windyke Country Club offers a discount on rental fees for any and all events.

Damage Deposit

A \$500 damage deposit is required for all events with alcohol under 250 guests. A \$1,000 damage deposit is required for all events exceeding 250 guests. The check will be given back to you after the event, if no violation has occurred.

14 Days Prior to Event

The final menu, room layout, guest count, and payment are to be set. The number of guests may increase, but it may not decrease. You will be held responsible for the number of guests given at this time as well as the balance.

Cancellation Policy

The non-refundable rental fee is due at the date of booking.

If the event is canceled:

- Within 4 months of the booking date, an additional 25% of the deposit total is due.
- Within 3 months of the booking date, an additional 50% of the deposit total is due.
- Within 2 months of the booking date, an additional 100% of the deposit is due.
- Within 2 weeks of the booking date, 100% of the total event cost is due.

Additional Guidelines

Any item brought into the club must be taken out that night. We are not responsible for anything left at your event. We reserve the right to charge for any damages incurred during your event. Bands and DJs are allowed to play music at Windyke Country Club. Please advise the Event Coordinator of your plans for decorations. Be specific as to your plans to use the vases, linens, sugar caddies, or other items we can provide. Please let us know if we need to set the tables before or after you decorate. We will need a contact list of all of your vendors. No decorations can be placed on the club's walls.

Agreement

I hereby acknowledge that I have read and understood the terms and conditions set forth by Windyke Country Club (WCC) and agree to abide by those terms and conditions.

Printed Name of Event Host

Signature and Date

Signature Name of Windyke Manager

Title and Date

Event Date

Deposit Paid Date

Amount Paid

Event Start Time

Initial of Host

Initial of WCC

Event End Time

Initial of Host

Initial of WCC

I understand that the 20% added to the subtotal is a taxable service charge and not a gratuity. I understand that it is not 100% distributed to the servers at my event but a portion is dispersed to all individuals who have worked the party based on management's evaluation of the performance and time involved and a portion is kept for the club's upkeep and other incurred expenses of the event.

Signature of host

Deadline Date to withdraw contract without penalty

