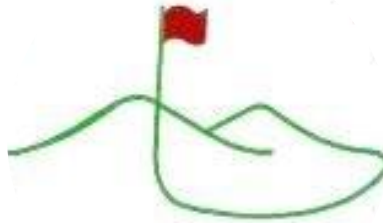


# *Lookout Mountain Golf Club*

## Banquets and Events



# Banquet Wine List

## *White Wine*

### Boutique

Maso Canali Pinot Grigio 32  
Whitehaven Sauvignon Blanc 32  
William Hill Chardonnay 28  
Sonoma Cutrer 42  
Conundrum 36  
Maso Canali Pinot Grigio 32

### House

CK Mondavi \$18.5

## *Red Wine*

### Boutique

Meiomi Pinot Noir 36  
Rodney Strong Merlot 32  
J. Lohr Seven Oaks Cabernet 36  
Purple Heart Red Blend 36  
Louis Martini Cabernet Sauvignon 32  
Murphy Goode Homefront Red Blend 32

### House

CK Mondavi \$18.5

## *Sparkling*

LaMarca Prosecco \$32

Korbel Brut \$32

Wycliff Champagne \$24

*\*Outside wine is allowed for a \$12 corkage fee.*

## Bar Choices

### Beer

*Budweiser, Bud light, Michelob Ultra, Miller Lite, or Coors Lite | 3*

*Amstel Light, Sam Adams, Fat Tire, Sierra Nevada | 4*

### Liquor

*Well | 5.5*

*Bacardi*

*Beefeater*

*Svedka*

*Jim Beam*

*J&B*

*Call | 7*

*Tanqueray*

*Absolute*

*Jack Daniels*

*Dewars*

*Jose Quervo*

*Premium | 8.5*

*Bombay Sapphire*

*Grey Goose*

*Makers Mark*

*Johnny Black*

**Passed Hors D'oeuvres**  
*One Hour of Passing*  
(priced per person – per hour)

<i>Pimento Cheese Crostino with fried Pickle Chips</i>	3
<i>Curried Cheese Toast Points</i>	2
<i>Artichoke Crostini</i>	3
<i>Bruschetta</i>	2
<i>Pan-seared Guacamole Shrimp</i>	4
<i>Crabmeat Parfaits</i>	6
<i>Potato Pancakes</i>	3
<i>Mini Lamb Chop</i>	7
<i>Puff Pastry Brie Bite</i>	3
<i>Risotto Balls</i>	4
<i>Fried Green Tomato Bites</i>	3
<i>Caesar Salad Cups</i>	3
<i>Taco Cups</i>	2
<i>Shrimp Remoulade</i>	6
<i>Petite Crabcakes</i>	6
<i>Smoked Salmon/Potato Crostini</i>	6
<i>Roasted Potato Crostini with Pesto cheese</i>	3
<i>Soup Shooters</i>	4

*(choices include: Tomato-Basil with Mini Grilled cheese wedge, Pumpkin with Cranapple Relish, and chilled Vichyssoise, Gazpacho, and Cucumber)*

## Starters

<i>Chicken/Sausage Gumbo</i>	5
<i>Rice, Chicken, Andouille Sausage</i>	
<i>Shrimp Cocktail</i>	6
<i>3 Jumbo Gulf Shrimp served with Cocktail or Remoulade Sauce</i>	
<i>Tomato-Basil Soup</i>	3
<i>served with Parmesan Herbed Croutons</i>	
<i>Shrimp Bisque</i>	5
<i>Shrimp, Sherry, Cream</i>	
<i>Spinach Raviolo</i>	4
<i>Fresh Spinach, Mushrooms, Tomato Sauce with 3 cheeses</i>	
<i>Crabmeat Parfait</i>	6
<i>Louis dressing, fresh Crabmeat, Guacamole</i>	

## Salads

<i>Strawberry Salad</i>	4
<i>Mixed greens, candied pecans, Gorgonzola cheese, red onions, avocado, fried artichoke hearts with Sesame Seed Vinaigrette</i>	
<i>Grilled Caesar</i>	4
<i>Grilled hearts of Romaine with housemade Caesar dressing and Croutons</i>	
<i>Spinach Salad</i>	3
<i>Hard boiled eggs, applewood smoked bacon, toasted walnuts, and mandarin oranges with housemade special dressing</i>	
<i>Wedge Salad</i>	3
<i>Crisp iceberg lettuce with applewood smoked bacon, Bleu Cheese, tomatoes, hard boiled egg, red onion, and Ranch Dressing</i>	
<i>Greek Salad</i>	4
<i>A mix of English cucumbers, red and yellow peppers, grape tomatoes, red onions, feta cheese, and Kalamata Olives served with our housemade Greek Salad Dressing</i>	

## Seated Dinners

*(Includes your choice of Salad, and two sides)*

<i>French Rack of Lamb</i>	38
<i>With Rosemary Mint Au Jus</i>	
<i>6 oz. Beef Tenderloin Filet</i>	38
<i>with Red Wine Reduction</i>	
<i>Roasted Wild Alaskan Salmon (in season)</i>	34
<i>Served over smoked Gouda stoneground cheese grits</i>	
<i>Shrimp and Grits</i>	32
<i>Andouille sausage, bacon, mushrooms, white wine</i>	
<i>Grilled Smoked Pork Tenderloin</i>	29
<i>Orange sherry sauce</i>	
<i>Baked Breast of Chicken</i>	27
<i>Almonds in an orange sherry sauce</i>	
<i>Jumbo Lump Crab Cakes</i>	36
<i>With remoulade sauce</i>	

## Sides

<i>Creamed or Sautéed Fresh Spinach</i>	3
<i>Grilled Asparagus</i>	4
<i>Spinach Soufflé</i>	3
<i>Baked Tomato Rockefeller</i>	4
<i>Steamed Broccoli Florets with Hollandaise Sauce</i>	3
<i>Braised Haricot Verte</i>	3
<i>Stewed Tomatoes and Okra</i>	2
<i>Squash Casserole</i>	3
<i>Roasted Sweet Potatoes</i>	2
<i>Creamed Potatoes</i>	3
<i>(roasted garlic, horseradish, truffle oil, pecorino cheese, or fresh rosemary)</i>	
<i>Twice Baked Potatoes</i>	3
<i>Corn Pudding</i>	3
<i>Southern Green Beans</i>	2
<i>Baked Cheese Grits</i>	3
<i>Mushroom and Pea Risotto</i>	4
<i>Tomato Pie</i>	2
<i>Scalloped Tomatoes</i>	2
<i>Au Gratin or Scalloped Potatoes</i>	4
<i>Roasted Potato Medley</i>	2
<i>Roasted Rosemary Red Potatoes</i>	2
<i>Fettuccine Alfredo</i>	4
<i>Three Cheese Macaroni</i>	2
<i>Confetti Rice</i>	2
<i>Wild Rice Pilaf</i>	2
<i>Potato Salad</i>	3
<i>Pasta Salad</i>	3
<i>Baked Beans</i>	2



## Buffet Entrees

Choose Two

*(Each entrée is served as a 4 oz. portion and is priced per person and served with your choice of additional sides, salads, and desserts.)*

<i>Sliced Beef Tenderloins</i>	8
<i>With red wine reduction</i>	
<i>Roasted Salmon</i>	8
<i>With Lemon-Caper Cream Sauce</i>	
<i>Grilled Pork Tenderloins</i>	6
<i>With Asian Sherry Marinade</i>	
<i>Chilean Sea Bass</i>	10
<i>Pecan Crusted Trout</i>	7
<i>Southern Fried Chicken</i>	6
<i>Pulled Pork BBQ</i>	7
<i>Fish Fry</i>	7
<i>With Grouper, Shrimp, Coleslaw, and Hushpuppies</i>	

## Buffet Pasta Dinners

*(Bread included with all Pasta Dinners and served with your choice of additional sides, salads, and desserts.)*

<i>Lasagna</i>	6
<i>Meat or Vegetable</i>	
<i>Cannelloni al Forno</i>	6
<i>Italian Spaghetti</i>	5
<i>Custom Pasta Bar</i>	19
<i>3 Noodles, 3 Sauces, 2 Meats and assorted condiments (pesto, marinara, cheeses, etc.)</i>	

## Desserts

<i>Strawberry Cheesecake</i>	5
<i>Key Lime Pie</i>	5
<i>Crème Brulee</i>	7
<i>Fudge Cake À la Mode</i>	4
<i>Raspberry Chocolate Bomb</i>	6
<i>Amaretto Chocolate Mousse Pie</i>	6
<i>New Orleans Bread Pudding</i> <i>With whiskey Sauce</i>	6
<i>Fresh Cobbler and Ice Cream</i> <i>Apple, blackberry, blueberry, or peach</i>	6
<i>Assorted Cookies</i> <i>Chocolate Chip and/or White Macadamia Nut</i>	2

## Non-Member Facility Rental

Rental fees include the exclusive use of our Dining Room, Terrace Room, Ballroom, and Deck. All areas overlook our stunning golf course and breathtaking views of the North Georgia Mountains. Private changing rooms for bridal parties, house PA system, audio visual presentation capability, a professional hospitality team, tables, chairs, basic linens, glassware, china and silver are also included.

### (For up to 150 guests)

Wedding Ceremony & Reception (5 hour rental)	\$2,750.00
Wedding Reception (4 hour rental)	\$2,250.00
Rehearsal Dinner (4 hour rental)	\$2,000.00

### (Over 150 to 250 guests)

Wedding Ceremony & Reception (5 hour rental)	\$3,750.00
Wedding Reception (4 hour rental)	\$3,250.00
Rehearsal Dinner (4 hour rental)	\$2,500.00

### (Over 250 to 400+ guests)

*Rental fees include all amenities listed above plus a 40 x 60 outdoor tent*

Wedding Ceremony & Reception (5 hour rental)	\$5,750.00
Wedding Reception (4 hour rental)	\$4,750.00

### Optional Items

Band Stage (12x24)	\$900.00	Dance Floor (21x24)	\$950.00
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## Valet Services

Valet Parking is required at the Lookout Mountain Golf Club. Fee information regarding weekend packages, shuttle services, and vehicle parking at our club will be discussed at the first meeting with our Banquet Manager.

## Food & Beverage

Complimentary appointments with our chef are available to all guests. We encourage a custom designed menu to meet your personal desires as well as your budget. We also encourage you to custom design your bar. We offer beer, champagne, wine, and liquor. Our Banquet Manager will assist you in creating a bar that will please you and your guests, but most importantly, meet your budget. Please note a 20% gratuity and 7% sales tax will be added to all food and beverage.

## Frequently Asked Questions

**Do I need to be a member of the Lookout Mountain Golf Club to have my wedding there?**

No, although LMGC is a private club, we welcome non-members to host events here. You do not need a member sponsor.

**How many guests can you accommodate?**

We can accommodate up to 250 guests inside and over 400 guests outside.

**Is there a fee for parking?**

Valet parking is required for large functions at the Lookout Mountain Golf Club. Fee information regarding parking and shuttle services will be discussed at the first meeting with our Banquet Manager.

**Can we use the bar?**

The use of the bar is included in your rental fee. Our Banquet Manager will assist you in creating a bar that will please you and your guests, but most importantly, meet your budget.

**Can I bring my own alcohol?**

We allow wine to be brought in from the outside; however, we charge \$10.00 per bottle as a corkage fee.

**Can I have more than just my reception at the Lookout Mountain Golf Club?**

You can host any related wedding events here including: engagement parties, bridal luncheons, bridal showers, rehearsal dinners, ceremony, and reception.

**Can I bring my own caterer?**

Food items cannot be furnished through an outside vendor; however, complimentary appointments with our chef are available to all guests. We encourage a custom designed menu to meet your personal desires as well as your budget.

**What other assistance can the club help with relating to our event?**

Our Banquet Manager and staff will assist you from conception to breakdown. We can also work with your wedding planner or any other preferred vendors to make your day unique.



# *Groom Golf Package*

In appreciation of using the Lookout Mountain Golf Club for your wedding, we offer your wedding party the opportunity to play the full Seth Raynor 18-hole golf course for a reduced price.



Golf times arranged through the Professional Golf Shop.