



Weddings

AT THE ORCHARD GOLF AND COUNTRY CLUB

RANDY BROOKS

1057 ORCHARD DRIVE • CLARKESVILLE, GA 30523

WWW.ORCHARDGOLFCLUB.COM

706.754.3156

RBROOKS@ORCHARDGOLFCLUB.COM



THE ORCHARD[®]
Golf & Country Club

Your day. Your way. Our promise.

To the Bride & Groom,

Congratulations on your engagement, and thank you so much for your interest in The Orchard Golf & Country Club as your wedding venue! Weddings are such a joyous occasion for everyone involved, and we are honored to be a part of your celebration!

Ceremonies and receptions at The Orchard are set against the backdrop of our gorgeous, historic golf course overlooking the beautiful North Georgia Mountains, with several indoor and outdoor options to choose from. Depending on the size of your guest list and the visions you have for your big day, you may use our clubhouse or events lawn. At The Orchard, we are able to accommodate up to 100 guests.

Your Wedding Package gives you access to the club's event space, tables and chairs, ivory or black linens and napkins, all glassware and dishware, and a 15x18 foot wooden dance floor. Additionally, you may use the club's glass votive candles. Servers and Bartenders will be available to you, and your Wedding Coordinator will work with you from your first tour through your big day.

As we are a private Country Club, we ask that all guests conduct themselves in respectful manners and abide by a conservative and appropriate dress code (no jeans or tee shirts please). Additionally, we ask that you and your guests treat our members kindly and with respect. We will address any unacceptable behaviors directly.

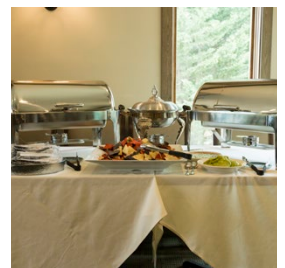
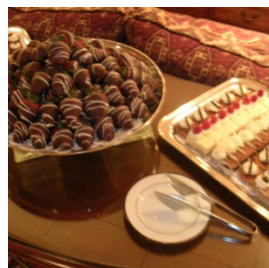
Our pricing includes a \$3,000 site fee for the rental of the clubhouse (to include tables, chairs, silverware, stemware, and china) or events lawn and a \$1,000 ceremony fee (to include ceremony chairs and ceremony rehearsal). These prices allow for a one hour ceremony and four hour reception; however, additional hours may be purchased for \$100 per hour. The Food and Beverage minimum is \$3,000, and a set-up fee of \$4 per person covers you for any set up/clean up time and labor. Additionally, please expect a 20% Service Charge to cover all gratuities, as well as a 7% sales tax and a 3% state liquor tax.

Catering may be provided by your preferred caterer, or you may choose from our wedding menus. If you choose to provide your own catering, a \$1,500 fee applies. At The Orchard, we take immense pride in the food and drink we serve. Please enjoy gazing through the following pages of traditional and unique menu items, created exclusively for weddings by our Executive Chef.

Thank you again, and congratulations!

The Orchard Golf & Country Club Events Team

Weddings, Events and Catering



Cocktail Hour Menus

HORS D'OEUVRES

Please Select Three:

Olive Stuffed Cheese Puff

Fresh Mozzarella, Tomato, and Basil Bruschetta

Smoked Salmon Crostini

Mini Beef Wellington

Sliced Tenderloin Crostini with Horseradish Pesto

Mini Crab Cakes with Rémoulade

10 per person

DIP SELECTIONS

Served with a cracker and lavosh display

Pimento Cheese Dip

5 per person

Spinach and Artichoke

5 per person

Parmesan Cheese & Onion Dip

5 per person

Smoked North Georgia Trout Dip

6 per person

DISPLAYS

Iced Gulf Shrimp

with Cocktail and Rémoulade Sauce

8 per person

Cheese Board

Selected Fine Cheeses, Grapes, Dried Fruits, Gourmet

Crackers, and Sliced Baguette

6 per person

Montage of Fresh Fruits and Seasonal Berries

6 per person

Crisp Raw Vegetables

Served with Housemade Hummus

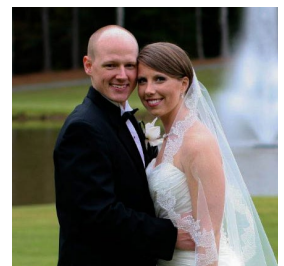
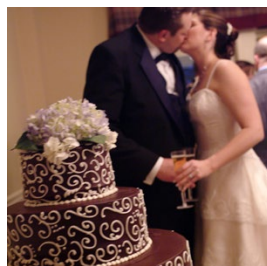
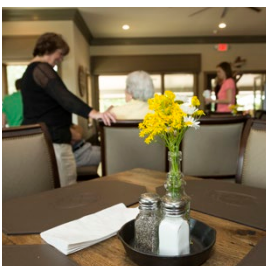
5 per person

Antipasto Display

Salami, Capicola, Prosciutto, Buffalo Mozzarella, and

Marinated Vegetables

9 per person (Minimum of 50 People)



Wedding Reception Beverage Packages and Pricing

Priced per person

NON ALCOHOLIC OR CHILDREN'S OPEN BAR

Coke, Diet Coke, Sprite, Iced Tea, and Lemonade
7 per person, for 4 hours

BEER, WINE & SOFT DRINK BAR

Assorted Domestic & Imported Beers
House Wines
Coke, Diet Coke and Sprite
15 per hour, 23 per 3 hours, 27 per 4 hours

CLUB BAR

Fris Vodka, Beefeater Gin, Cruzan Rum,
Morales Tequila, Wild Turkey Whiskey, Jack Daniels,
Crown Royal, Dewars Scotch
Assorted Domestic & Imported Beers
House Wines
Coke, Diet Coke and Sprite
20 per hour, 28 per 3 hours, 32 per 4 hours

PREMIUM BAR

Grey Goose Vodka, Bombay Sapphire Gin,
Bacardi Rum, Patron Tequila, Makers Mark Whiskey,
James Henry Bourbon, Glenmorangie
Assorted Domestic & Imported Beers
Premium Wines (selected from our wine list)
Coke, Diet Coke and Sprite
24 per hour, 32 per 3 hours, 36 per 4 hours

Cash Bar Pricing

Service charge of \$100 applies for cash bars

Domestic Beer	6
Imported Beer	7
House Wine	8
Club Liquor	8
Premium Liquor	14
Soft Drinks	3

Consumption Pricing

Domestic Beer	5
Imported Beer	6
House Wine	7
Club Liquor	7
Premium Liquor	10
Soft Drinks	2
Coffee Station	6
Champagne	5
Sparkling Cider	3

*All additional bars incur a \$100 set up charge. The Orchard Golf & Country Club will provide 1 bartender per 100 guests.
All prices are subject to a 20% taxable service charge and 7% State Sales Tax. All liquor is subject to an additional 3% State Liquor Tax.
Doubles and shots will not be served.*

Specialty Bar Services

ATTENDED STATIONS

Available Upon Request and Priced Individually

Champagne and Fruit Bar

Martini Bar

Scotch Bar

Bourbon Bar

Specialty Coffee Station

CHAMPAGNE TOAST

5 per person

SIGNATURE COCKTAIL

Choice of:

Mojitos

Bellinis

Cosmopolitans

Your Customized Specialty Cocktail

Specialty Wine

8 per person, one drink per person

Wedding Reception Buffet Menu

Buffet 1

40 per person, plus tax and gratuity

GRAND DISPLAY

Choose one:

Spinach and Artichoke Dip

Crisp Raw Vegetables Served with Housemade Hummus

Montage of Fresh Fruits and Seasonal Berries

SALADS

Choose one:

Signature House Salad with Ranch and Balsamic Dressings

Parmesan Crisp Caesar Salad with Garlic Croutons

CARVING STATION

Roasted New York Strip Loin with Tarragon Aioli and Horseradish Cream Sauce

ENTRÉE

Chicken Piccata with a Shallot and Caper Butter Sauce or a Red Pepper Cream Sauce

Garlic Mashed Potatoes

Balsamic Roasted Vegetables

All buffet menus include water, iced tea, and coffee.

Menus do not include cake.

Wedding Reception Buffet Menu

Buffet 11

45 per person, plus tax and gratuity

GRAND DISPLAY

Choose one:

Spinach and Artichoke Dip

Montage of Fresh Fruits and Seasonal Berries

Cheese Board with a Selection of Fine Cheese, Grapes, Dried Fruits, Gourmet Crackers, and Sliced Baguette

SALADS

Choose one:

Signature House Salad with Ranch, Raspberry Vinaigrette, and Balsamic Dressings

Parmesan Crisp Caesar Salad with Garlic Croutons

CARVING STATION

Choose one:

Roasted Beef Tenderloin and Chimichurri Sauce, Served with Silver Dollar Rolls

Cajun Fried Turkey Breast with Creole Mustard Served with Silver Dollar Rolls

ENTRÉE

Choose one:

James Henry Bourbon Glazed Salmon with Ginger Teriyaki Sauce

Chicken Piccata with a Shallot and Caper Butter Sauce

SIDES

Choose two:

Garlic Mashed Potatoes + Macaroni & Cheese + Maple Sweet Potato Mash

Balsamic Roasted Vegetables + Garlic Green Beans

All buffet menus include water, iced tea, and coffee. Menus do not include cake.

Wedding Reception Buffet Menu

The Orchard Picnic

Minimum 40 Guests

Priced per menu item, plus tax and gratuity

APPETIZERS

Choice of Wing Flavor: Smoked Wings, Lemon Pepper,
Sweet BBQ, Peach Habanero, Buffalo

5 per person

Montage of Fresh Fruits and Seasonal Berries

6 per person

Cheese Board with a Selection of Fine Cheese, Grapes,
Dried Fruits, Gourmet Crackers, and Sliced Baguette

6 per person

SALADS

Signature House Salad with Ranch and Balsamic Dressings

5 per person

Pickled Onion & Cucumber Salad

3 per person

Mixed Greens Salad with Sugared Pecans, Bleu Cheese,
Red Onion, Dried Cranberries,
and Raspberry Vinaigrette

5 per person

Red Cabbage Cole Slaw

3 per person

ENTRÉE

Served with Buttermilk Biscuits or Sweet Cornbread

Choose one:

Pork Ribs

16 per half rack

Pulled Pork Sliders

7 per person

Cajun Fried Turkey Breast Served with Creole Mustard

14 per person

Applewood Smoked Pork Loin with Bourbon BBQ Sauce

14 per person

Pulled Chicken Sandwiches

7 per person

Brisket Sliders

8 per person

VEGETABLES

Corn on the Cob

2 per person

Roasted Asparagus

2 per person

Balsamic Roasted Vegetables

2 per person

BBQ Beans

2 per person

STARCHES

Maple Sweet Potato Mash

2 per person

Garlic Mashed Potatoes

2 per person

Macaroni & Cheese

2 per person

Southern Style Potato Salad

2 per person

BUILD YOUR OWN GOURMET STATION

Mac and Cheese Station

Sumptuous Mac and Cheese with Assorted Toppings:

Bacon, Fried Onions, Shredded Cheese,

Hot Sauce, and Scallions

9 per person

DESSERT

Signature Apple Pie

6 per person

Blueberry Cobbler

6 per person

All buffet menus include water, iced tea, and coffee.

Menus do not include cake.

À la Carte Additions

CARVING STATIONS

Herb Roasted Turkey Breast with Cranberry Aioli
6 per person

Oven Roasted Pork Loin with Orchard Apple Chutney
6 per person

Black Angus Bottom Round
6 per person

Bourbon Basted Spiral Ham with Dijon Mustard
7 per person

Herb Roasted Tenderloin of Beef with Cabernet Demi Glace
15 per person

CHILDREN'S MEALS & VENDOR MEALS

We do have menu options for children under 12 and for out-of-house vendors as needed. Please contact your Wedding Coordinator for menus and pricing.

BUILD-YOUR-OWN STATIONS

Pasta Station

Served with Parmesan Cheese and Rosemary Breadsticks

Choose one: Tortellini, Penne, or Bowtie

Choose one: Smoked Bacon and Corn Cream Sauce, Basil Parmesan Pesto Sauce, or Tomato Basil Sauce

Choose one: Italian Sausage or Chicken

12 per person

Branchwater Shrimp and Grits Station

Gulf Shrimp sautéed in Olive Oil,

Served over Stone Ground Grits with Mushroom Gravy

Garnished with Scallions, Spinach,

Crispy Smoked Bacon and Smoked Gouda

14 per person

Macaroni and Cheese Bar

Sumptuous Mac and Cheese with Assorted Toppings: Bacon,

Fried Onions, Shredded Cheese, Hot Sauce and Scallions

9 per person

Mashed Potato Bar

Sour Cream, Cheddar Cheese, Bacon,

Fried Onions and Scallions

9 per person

LATE NIGHT MUNCHIES

Cookies and Milk

Freshly baked right out of the oven, perfectly paired with a cold glass of milk

3 per person

Donuts and Coffee

A perfect way to wind down the night

5 per person

Candy Bar Station

Pick your color scheme and we will provide a variety of yummy candies for your guests to take with them

9 per person

DESSERT BUFFET

Mini Cheesecake

Orchard Apple Pie

Peach Cobbler

Key Lime Pie

The Orchard Golf and Country Club *Preferred Professionals List*

WEDDING PLANNERS

Denise Bluster; gatherings1@gmail.com; 706-499-6717
No Regrets Events; Nancy Kuperberg; noregretsevents.com
Kristen Scott; kristenjscott.com

CEREMONY MUSICIANS

Harpist, Brenda Street; 404-524-4365
Trio, Jim Pearce; 770-496-1610
Guitarist, James Patrick Morgan; 770-617-0837

ENTERTAINMENT (DJs)

Mountain Resort Entertainment;
www.heritagecreations334.com
Speer Entertainment Linda Walker;
770-957-0768; www.speerentertainment.com
Atlanta Entertainment (Dano Blowski);
770-841-8995; www.djdanatlanta.com
A Celebration with Music (Bill Goode);
770-521-1121; www.acwmusic.com
Brooks Entertainment Services (Ryan Brooks);
404-732-5525; www.ryanbrooks925.wix.com
Fonix Entertainment (Travis Gilbert);
404-803-7731; www.fonixentertainment.com

ENTERTAINMENT (BANDS)

The A-Town A-List (Sam Hill Entertainment);
866-726-4455; www.samhillbands.com
James Patrick Morgan Band; 770-617-0837;
www.jamespatrickmorgan.com
Atlanta Bands and DJs Inc (Ted Crowder);
770-993-8688; www.atlantadj.com

PHOTOGRAPHERS

River West Photography; 706-773-0831; www.riverwest.co
Tom Askew Photography;
706-968-9399; www.tomaskewphotography.zenfolio.com
Candice Holcomb Photography;
706-207-8069; www.candiceholcomb.com
375 Photography (Justin Wojtczak);
770-815-8136; www.375photography.com
Macy O'Connell Photography; 404-502-7724; www.macyphoto.com
Alison Church Photography; 404-909-7881;
404-909-7881; www.alisonchurch.com
Belletti Photography (Shannon Belletti);
404-791-5503; www.bellettiphotography.com

VIDEOGRAPHERS

375 Photography (Justin Wojtczak); 770-815-8136; www.375photography.com
Jmiguel Photography (Veronica Adams); 770-587-0555; www.jmiguel.com

PHOTOBOOTHS

Mr. Picture Booth (Dano Blankowski, Dani McHenry);
770-841-8995; www.mrpictureboothatlanta.com
Party Time Mug Shots (George); 404-445-0048; www.partytimemugshots.com

WEDDING CAKES

Sugartopia; Wendy Tedder; 706-768-9279
Ain't B's Bakery; 706-878-1039; www.aintbs.com
True Love Celebrations; 770-983-0160
Cakes By Glenda; 706-282-7002

FLORISTS

Gertie Mae's; Sherry Donnelly; 706-968-8744; gertiemaesfloral.com
Blue Willow; 706-776-6975; www.bluewillowfloral.com
The Rented Event (Jennifer & Tanya); 404-914-1800; www.therentedevent.com
L&D Florist; 706-778-2245; Leyta Cantrell
Edge Design Group; 404-321-3491; www.edgedesignatlanta.com
Carither's Flowers; 770-980-3000; www.carithers.com
Bella Flora Designs; Susan Hopkins; 770-654-8258

SPECIALTY DÉCOR & EVENT RENTALS

Lanier Tent Rental; 770-532-4140; www.lanierrental.com
GG Events of Gainesville; 678-943-2780; ggeventsfgainesville.com
The Rented Event (Jennifer & Tanya); 404-914-1800; www.therentedevent.com
Suburban Rental (Nancy & Matt); 678-569-1271; www.suburbanrental.net
POHP Events (Kumar Thakkar); 770-817-7647; www.pohpevents.com
Coverups Linens (Cyndi Johnson); 770-777-7886; www.coverupslinens.com

HAIR & MAKEUP

Brushworx (Christine Pay); 770-231-8312; www.brushworx.net
Formal Faces; 770-682-7627; Jennifer@formalfaces.com
Salon Avanti; Alice Dover; 706-778-2060; salonavantionline.com

TRANSPORTATION

Black Forrest Limo Service; 706-878-3995; www.blackforestvacationrentals.com
Top Hat Limo; 770-516-9545; www.tophatlimousine.net
Action Limousine; Danny Hill; 678-316-9787
Cooper Atlanta Transportation Services; Limousines & Coaches; 770-455-9600

LODGING

The Orchard Golf & Country Club Villas (Bridal Party Only); Kerry Edwards; 706-754-5898
Glen Ella Springs Inn; 706-754-7295

The Orchard Golf and Country Club is pleased to provide a vendor list to assist you in your planning. Vendors are placed on our list based on client recommendation, and we receive no fees for recommending them. As it is our desire to provide the best service possible, we welcome your feedback on any of the vendors on our list. Please ask our Wedding Director if you need a recommendation for an item or service not listed.