

Tennessee
GRASSLANDS
GOLF AND COUNTRY CLUB



A PLACE WHERE THE SHORELINE AND FAIRWAY MEET.
THE PLACE TO BE.

... *WEDDING PACKAGE* ...

981 PLANTATION BOULEVARD | GALLATIN, TN 37066
615.575.4307 | WWW.TNGRASSLANDS.COM

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Tennessee
GRASSLANDS

GOLF AND COUNTRY CLUB

VENUE SPACES AT FAIRVUE



THE CLUBHOUSE

Expansive Floor to Ceiling Windows
Overlooking Golf Course & Old Hickory Lake

250 Guests

Rental Rate **\$2,000**

F & B Minimum **\$5,000**



THE COURTYARD

Lakeside Stone Patio
Ceremony or Reception

200 Guests

Rental Rate **\$1,000**

F & B Minimum **\$1,500**



POOL PAVILION

Pool Side with Lake Views
Ceremony or Reception

300 Guests

Rental Rate **\$2,000**

F & B Minimum **\$5,000**





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VENUE SPACES AT FAIRVUE



GATHERING ROOM

Vaulted Ceilings
Warm & Welcoming Fireplace
100 Guests
Rental Rate **\$500**
F & B Minimum **\$1,500**



DINING ROOM

Panoramic Lake Views, Stone Fireplace
Expansive Floor to Ceiling Windows
130 Guests
Rental Rate **\$1,000**
F & B Minimum **\$1,500**



BOARD ROOM

Private, Quaint Setting
Bridal or Baby Shower, Rehearsal Dinner
20-25 Guests
Rental Rate **\$150** Day **\$300** Evening
F & B Minimum **\$300** Day **\$600** Evening





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VENUE SPACES AT FOXLAND



BABER ROOM

Warm & Welcoming Fireplace

Bridal or Baby Shower, Rehearsal Dinner

20-26 Guests

Rental Rate **\$150** Day **\$300** Evening

F & B Minimum **\$300** Day **\$600** Evening



BRANHAM ROOM

Private, Quaint Setting

Bridal or Baby Shower, Rehearsal Dinner

32 Guests

Rental Rate **\$150** Day **\$300** Evening

F & B Minimum **\$300** Day **\$600** Evening



RED ROOM

Warm & Welcoming Fireplace

Bridal or Baby Shower, Rehearsal Dinner

32 Guests

Rental Rate **\$150** Day **\$300** Evening

F & B Minimum **\$300** Day **\$600** Evening





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GOLF AND COUNTRY CLUB

VENUE SPACES AT FOXLAND



THE PATIO

Lakeside Stone Patio

Cocktail Hour, Rehearsal Dinner

Up to 75 Guests

Rental Rate **\$150** Day **\$300** Evening

F & B Minimum **\$300** Day **\$600** Evening



THE TENT

Fully Covered Outdoor Space

Ceremony or Reception

150 Guests

Rental Rate **\$2,000**

F & B Minimum **\$5,000**





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GOLF AND COUNTRY CLUB

DINNER BUFFET (\$45 PER PERSON)

SALADS (SELECT ONE)

- House Salad—Mixed Greens, Tomatoes, Cucumbers, Carrots, Cheese, Croutons, Ranch Dressing
- Caesar Salad—Romaine, Parmesan Cheese, Croutons, Caesar Dressing
- Spinach Salad—Baby Spinach, Goat Cheese, Tomatoes, Bacon, Red Onions, Herb Vinaigrette

ENTREES (SERVED WITH WARM DINNER ROLLS) (SELECT TWO)

- Chicken Madeira—Mushrooms, Madeira Wine Sauce
- Old World Chicken—Rosemary, Tomatoes, Lemon
- Chicken Caprese—Tomato, Basil, Mozzarella
- Chicken Picatta—Capers, Lemon White Wine Sauce
- Glazed Pork Loin—Bourbon Brown Sugar Glaze
- Seared Salmon—Beurre Blanc
- Roast Prime Rib—Au Jus
- Sliced Beef Tenderloin—Red Wine Demi

SIDES (SELECT ONE OF EACH)

Starches

- Herb Mashed Potatoes, Garlic Mashed Potatoes, Herb Roasted Red Potatoes, Sweet Potato Hash, Cheddar Cheese Grits, Rice Pilaf, Macaroni & Cheese

Vegetables

- Dilled Carrots, Glazed Carrots, Grilled Asparagus, Steamed Broccoli, Grilled Vegetable Medley, Southern Green Beans, Roasted Cauliflower





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PLATED DINNERS (PRICE PER PERSON)

SALADS (SELECT ONE)

- House Salad—Mixed Greens, Tomatoes, Cucumbers, Carrots, Cheese, Croutons, Ranch Dressing
- Caesar Salad—Romaine, Parmesan Cheese, Croutons, Caesar Dressing
- Spinach Salad—Baby Spinach, Goat Cheese, Tomatoes, Bacon, Red Onions, Herb Vinaigrette
- Wedge Salad—Iceberg Wedge, Bacon, Blue Cheese, Olives, Blue Cheese Dressing

ENTREES (SERVED WITH WARM DINNER ROLLS) (SELECT TWO)

- Chicken Madeira—Mushrooms, Madeira Wine Sauce **\$35**
- Old World Chicken—Rosemary, Tomato, Lemon **\$35**
- Chicken Caprese—Tomato, Basil, Mozzarella **\$35**
- Chicken Picatta—Capers, Lemon White Wine Sauce **\$35**
- Glazed Pork Loin—Bourbon Brown Sugar Glaze **\$35**
- Roast Prime Rib—Au Jus **\$45**
- 8oz Filet—Red Wine Demi **\$55**
- Herb Crusted Grouper—Beurre Blanc **\$40**
- Blackened Shrimp Mac & Cheese—Bacon Brule **\$35** (includes one side vegetable)
- Seared Salmon—Beurre Blanc **\$35**

DUAL ENTREES

- Seared Grouper & Jumbo Lump Crab—Buerre Blanc **\$48**
- 6oz Filet & Grilled Shrimp (3)—Garlic-Herb Butter **\$55**
- 6oz Filet & 4oz Lobster Tail—Garlic-Herb Butter **\$65**

SIDES (SELECT ONE OF EACH)

Starches

Herb Mashed Potatoes, Garlic Mashed Potatoes, Herb Roasted Red Potatoes, Baked Potato, Sweet Potato Hash, Cheddar Cheese Grits, Rice Pilaf, Macaroni & Cheese

Vegetables

Dilled Carrots, Glazed Carrots, Grilled Asparagus, Steamed Broccoli, Grilled Vegetable Medley, Southern Green Beans, Roasted Cauliflower, Ratatouille





SMALL BITES \$32

CHOICE OF ANY 5

- Goat Cheese Phyllo Cups—Onion, Bacon, Figs (2 Per Person)
- Pulled Pork Sliders—Slaw (2 Per Person)
- Meatballs—BBQ, Swedish, Italian, Asian (3 Per Person)
- Wings—Buffalo, BBQ, Honey-Sriracha (3 Per Person)
- Vegetable Spring Rolls—Teriyaki (3 Per Person)
- BLT Finger Sandwich (2 Per Person)
- Spinach Artichoke Dip—Crostini (Per Person) (Not Available Passed)
- Asian Chicken Skewers—Teriyaki Sauce (2 Per Person)
- Crab Fritters—Remoulade (3 Per Person)
- Burger Sliders—Condiments (2 Per Person)
- Southwestern Chicken Egg Rolls—Tabasco Ranch (2 Per Person)
- Stuffed Mushrooms, Spinach, Parmesan (2 Per Person)
- Stuffed Mushrooms, Beef & Rice, Cheddar (2 Per Person)
- BBQ Stuffed Cornbread, Pork, BBQ Sauce (2 Per Person)
- Mini Corn Dogs, Spicy Ketchup (3 Per Person)
- Tomato & Basil Bruschetta—Crostini (Per Person)
- Caprese Skewers—Tomato, Basil, Mozzarella (3 Per Person)
- Boursin Crostini, Herb & Garlic Cheese (2 Per Person)
- Marinated Mushrooms, Balsamic (5 Per Person)
- Grilled & Roasted Vegetable Display (Per Person) (Not Available Passed)
- Fresh Seasonal Fruit & Berry Display (Per Person) (Not Available Passed)
- Hummus—Pita, Carrots, Celery, Cucumbers (Per Person) (Not Available Passed)
- Guacamole & Salsa—Chips (Per Person) (Not Available Passed)

**Passed Hors d'oeuvres: \$75 Server Fee Per 25 People*





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FOOD BARS (ADDITIONAL PRICE PER PERSON)

SHRIMP & GRITS BAR

Bacon, Tomatoes, Jalapeños, Scallions, Caramelized Onions, Cheddar Cheese **\$18**

SLIDER BAR

Pork, Beef, Hot Chicken, Lettuce, Tomatoes, Onions **\$16**

BAKED POTATO BAR

Cheddar Cheese, Bacon, Chives, Sour Cream, Butter, Jalapeños, Onions, Broccoli, Tomatoes **\$12**

MASHED POTATO BAR

Scallions, Sour Cream, Marinated Mushrooms, Black Olives, Bacon, Cheddar Cheese, Broccoli, Tomatoes, Herbs, Jalapeños, Butter, Horseradish **\$12**

TACO BAR

Chicken, Beef, Black Beans, Sour Cream, Guacamole, Pico de Gallo, Jalapeños, Soft Flour Tortillas, Corn Tortilla Shells **\$20**

NACHO STATION

Pulled Pork, Pulled Chicken, Black Beans, Onions, Roasted Corn, Sour Cream, Guacamole, Tortilla Chips, Cheddar Cheese, Pico de Gallo **\$18**

ADDITIONS

SALADS (PRICE PER PERSON)

House Salad—Mixed Greens, Tomatoes, Cucumbers, Carrots, Cheese, Croutons, Ranch Dressing **\$5**

Caesar Salad—Romaine, Parmesan Cheese, Croutons, Caesar Dressing **\$6**

Spinach Salad—Baby Spinach, Goat Cheese, Tomatoes, Bacon, Red Onions, Herb Vinaigrette **\$7**

Wedge Salad—Iceberg Wedge, Bacon, Blue Cheese, Olives, Blue Cheese Dressing **\$7**

SIDES (PRICE PER PERSON)

Starches \$5

Herb Mashed Potatoes, Garlic Mashed Potatoes, Herb Roasted Red Potatoes, Baked Potato, Sweet Potato Hash, Cheddar Cheese Grits, Rice Pilaf, Macaroni & Cheese

Vegetables \$4

Dilled Carrots, Glazed Carrots, Grilled Asparagus, Steamed Broccoli, Grilled Vegetable Medley, Southern Green Beans, Roasted Cauliflower, Ratatouille





HOT HORS D'OEUVRES

PRICE PER PERSON

- Goat Cheese Phyllo Cups—Onion, Bacon, Figs (2 Per Person) **\$4**
- Mini Crab Cake—Rouille Sauce (2 Per Person) **\$7**
- Coconut Shrimp—Sweet Chili Sauce (2 Per Person) **\$8**
- Loaded Fingerling Potatoes—Bacon, Cheese, Chives, Sour Cream (3 Per Person) **\$3**
- Pulled Pork Sliders—Slaw (2 Per Person) **\$6**
- Meatballs—BBQ, Swedish, Italian, Asian (3 Per Person) **\$4**
- Wings—Buffalo, BBQ, Honey-Sriracha (3 Per Person) **\$4**
- Vegetable Spring Rolls—Teriyaki (3 Per Person) **\$4**
- BLT Finger Sandwich—(2 Per Person) **\$3**
- Spinach Artichoke Dip—Crostini (Per Person) (Not Available Passed) **\$4**
- Asian Chicken Skewers—Teriyaki Sauce (2 Per Person) **\$6**
- Crab Fritters—Remoulade (3 Per Person) **\$4**
- Burger Sliders—Condiments (2 Per Person) **\$6**
- Southwestern Chicken Eggrolls—Tabasco Ranch (2 Per Person) **\$6**
- Stuffed Mushrooms, Spinach, Parmesan (2 Per Person) **\$4**
- Stuffed Mushrooms, Beef & Rice, Cheddar (2 Per Person) **\$5**
- BBQ Stuffed Cornbread, Pork, BBQ Sauce (2 Per Person) **\$4**
- Mini Corn Dogs, Spicy Ketchup (3 Per Person) **\$4**



**Passed Hors d'oeuvres: \$75 Server Fee Per 25 People*





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COLD HORS D'OEUVRES

PRICE PER PERSON

- Tomato & Basil Bruschetta—Crostini (Per Person) **\$3**
- Caprese Skewers—Tomato, Basil, Mozzarella (3 Per Person) **\$4**
- Tuna Cups—Sushi Grade, Cucumber Cups, Gingery-Soy Sauce (2 Per Person) **\$8**
- Boursin Crostini—Herb & Garlic Cheese (2 Per Person) **\$4**
- Marinated Mushrooms—Balsamic (5 Per Person) **\$4**
- Cold Sliced Roast Tenderloin Crostini—Spicy Mustard (3 Per Person) **\$8**
- Assorted Artisanal Cheese Display—Crackers (Per Person) (Not Available Passed) **\$8**
- Grilled & Roasted Vegetable Display—(Per Person) (Not Available Passed) **\$6**
- Fresh Seasonal Fruit & Berry Display—(Per Person) (Not Available Passed) **\$6**
- Hummus—Pita, Carrots, Celery, Cucumbers (Per Person) (Not Available Passed) **\$6**
- Guacamole & Salsa—Chips (Per Person) (Not Available Passed) **\$6**
- Charcuterie Board—Artisanal Cheeses & Meats, Crostini, Olives, Roasted Red Peppers (Per Person) (Not Available Passed) **\$12**
- Shrimp Cocktail Platter—(4 Per Person) **\$ Market Price**



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BEVERAGE PACKAGES

BRONZE PACKAGE

House Wines, Domestic & Imported Beers, Champagne, Sodas

2 Hours **\$20** Per Person

3 Hours **\$25** Per Person

4 Hours **\$30** Per Person

5 Hours **\$35** Per Person

SILVER PACKAGE

Well Brand Liquors with Common Mixers, House Wines, Domestic & Imported Beers, Champagnes, Sodas

2 Hours **\$22** Per Person

3 Hours **\$27** Per Person

4 Hours **\$32** Per Person

5 Hours **\$37** Per Person

GOLD PACKAGE

Premium Brand Liquors with Common Mixers, House Wines, Domestic & Imported Beers, Champagnes, Sodas

2 Hours **\$25** Per Person

3 Hours **\$30** Per Person

4 Hours **\$35** Per Person

5 Hours **\$40** Per Person

PLATINUM PACKAGE

Premium & Deluxe Brand Liquors with Common Mixers, House Wines, Domestic & Imported Beers, Champagnes, Sodas

2 Hours **\$30** Per Person

3 Hours **\$35** Per Person

4 Hours **\$40** Per Person

5 Hours **\$45** Per Person





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OPEN CONSUMPTION BAR

PRICED PER DRINK

Well Brand Liquors **\$6**

Premium Brand Liquors **\$7**

Deluxe Brand Liquors **\$8**

House Wines (Per Glass) **\$6**

Champagne Toast (Small Pour Per Glass) **\$3**

House Wine (Per Bottle) **\$24**

Domestic Beer (Bottle) **\$5**

Imported Beer (Bottle) **\$6**

Bottled Water **\$3**

Soft Drinks **\$3**



All Packages Subject to: **\$100 Bartender Fee Per 100 People Per Bar*





BRANDS AT FAIRVUE ONLY

WELL BRANDS

Pearl, Ezra, J & B, Aristocrat, Castillo, Giro Tequila

PREMIUM BRANDS

Absolut, Bacardi Superior, Malibu, Captain Morgan, Tanqueray, Maker's Mark, Jack Daniel's, Seagram's 7, Patron Silver

DELUXE BRANDS

Grey Goose, Mr. Gay Eclipse Gold, Bombay Sapphire, Johnnie Walker Black, Knob Creek, Jack Daniel's, Crown Royal, 1800 Silver

HOUSE WINES

CK Mondavi: Chardonnay, White Zinfandel, Sauvignon Blanc, Pinot Grigio, Merlot, Cabernet Sauvignon

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Yuengling, Yuengling Light, Sam Adams, Coors (Non-Alcoholic)

PREMIUM/IMPORTED BEERS

Blue Moon, Heineken, Heineken Light, Corona Extra, Corona Light, Dos Equis Amber, Landshark, Stella Artois, New Castle Guinness, Langunita IPA, Goose Island IPA





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BRANDS AT FOXLAND ONLY

WELL BRANDS

Pearl, Seagram's, J & B Scotch, Aztec Tequila, Evan Williams, Cutty Sark, Castillo Rum

PREMIUM BRANDS

Absolut, Bacardi Superior, Malibu, Captain Morgan, Tanqueray, Maker's Mark, Jack Daniel's, Seagram's 7, Patron Silver

DELUXE BRANDS

Grey Goose, Mr. Gay Eclipse Gold, Bombay Sapphire, Johnnie Walker Black, Knob Creek, Jack Daniel's, Crown Royal, 1800 Silver

HOUSE WINES

CK Mondavi: Chardonnay, White Zinfandel, Sauvignon Blanc, Pinot Grigio, Merlot, Cabernet Sauvignon

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Yuengling, Yuengling Light, Sam Adams, Coors (Non-Alcoholic)

PREMIUM/IMPORTED BEERS

Blue Moon, Heineken, Heineken Light, Corona Extra, Corona Light, Dos Equis Amber, Landshark, Stella Artois, New Castle Guinness, Langunita IPA, Goose Island IPA





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COTTAGES AT FAIRVUE



ST. BLAISE COTTAGE

Two-Story Queen Suite
One and a Half Baths, Kitchenette
Fitness Center & Pool Access
\$149 + Taxes



LAKEVUE COTTAGE

One-Story King Suite
Queen Sleeper Sofa, Kitchenette
Fitness Center & Pool Access
\$149 + Taxes



MISS ELLEN'S COTTAGE

One-Story King Suite
Twin Roll Away Available, Kitchenette
Fitness Center & Pool Access
\$149 + Taxes



THE GOLF COTTAGE

One-Story Queen Suite
Twin Roll Away Available, Kitchenette
Fitness Center & Pool Access
\$149 + Taxes





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GOLF AND COUNTRY CLUB

GUIDELINES & OPERATIONAL POLICIES

- An updated estimated attendance count is required on all meal functions 10 business days prior to the day of the event. Increases above 10% will be accommodated based upon product availability from suppliers and cannot be guaranteed. Your event coordinator will provide you with a schedule of dates the updated estimates are due.
- All food and beverage functions are subject to the current 20% service charge and applicable taxes.
- All bars are subject to a \$100 bartender fee, per 100 people and per bar.
- All action stations that require an attendant are subject to a \$75 Attendant Fee.
- When entertainment is contracted, the client is responsible for any costs incurred for additional audio/visual, electrical hook-ups, food & beverage and security. Client should notify Special Event Coordinator of set up times for contracted entertainment.
- All event orders must be signed prior to the event and menu prices must be confirmed 3 months prior to scheduled function.
- Final menu selections must be submitted to the Special Events Coordinator at least 3 weeks in advance; otherwise, items selected cannot be guaranteed.
- Tennessee Grasslands does not allow any food or beverages to be brought in from the outside by guests due to city, state, health and liquor laws. The Club will purchase any special items requested from a licensed purveyor.
- Carved menu items can be served a maximum of 2 hours per state health codes. After a 2-hour period has elapsed, the carved item must be removed and/or replaced if additional quantities were ordered and are still available.
- Due to licensing and insurance requirements, all food and beverage served on Club property and supplied and prepared by Club shall not be removed from the premises.
- Outdoor Functions–Tennessee Grasslands reserves the right to make the decision to move any outdoor function to the inside backup space due to inclement weather. You will be advised of all options for your function at a minimum of 8 hours in advance of the event. The Club's decision is final.

... Thank you for Choosing Tennessee Grasslands ...

