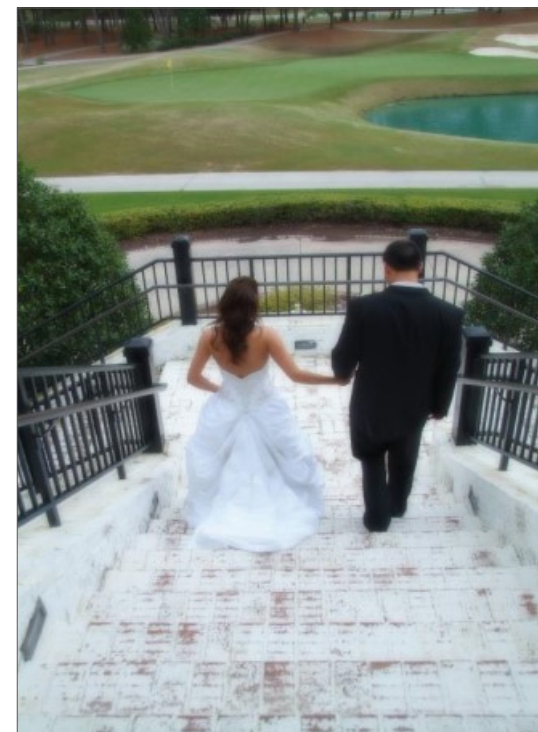




*Porters Neck Country Club
Wedding and Event Guide
2019*





Welcome to Porters Neck Country Club

Thank you for considering Porters Neck Country Club as your event venue! Overlooking a 4-star Tom Fazio golf course, our plantation style Clubhouse accommodates a variety of meeting and dining options including wedding ceremonies, receptions, rehearsal dinners, cocktail galas, corporate functions and holiday soirees. We offer a range of menus and services to accommodate any occasion and party size from small meetings of under 10 people to cocktail receptions for up to 200. Our exclusive culinary team is available to provide customizable options, scheduled tastings and is on hand to answer any questions along with our dedicated Events Director. We look forward to assisting you in planning and hosting your event!

Booking agreement

Porters Neck Country Club is open for events Tuesday through Sunday 9am until 11pm. The food and beverage minimum is \$3,000 per event held Friday and Saturday evenings. Event requests for Mondays will be subject to a \$2,000 food and beverage minimum plus facility fees. The facility fee is due in order to secure your event date and is non-refundable unless cancelled within 30 days of booking. If the event is canceled less than 90 days prior to the event, the client is responsible for 50% of the agreed upon contract total.



FACILITY RENTAL FEES

The facility rental fee is for use of specific areas of Porters Neck Country Club's Clubhouse and its pricing is dependent on which rooms are necessary for your event. Included in all event spaces are the tables and chairs needed to accommodate, white tablecloths and white linen napkins, all china, including flatware and glassware for both meals and bars and appropriate number of staff to service the event.

MAIN BALLROOM 2,000 sq. feet **\$1,000.00**

Accommodates up to 140 without dance floor
120 with dance floor
150 with 1 Wing and dance floor
160 with 2 Wings and dance floor

EAST AND WEST WING 500 sq. feet **\$100.00 each**

Accommodates up to 30 and is perfect for expanding your main ballroom seating or for small gatherings

MEMBERS LOUNGE 900 sq. feet **\$300.00**

Accommodates up to 50. Serves as the main bar for large events, can be used to host buffets or can be rented on its own for parties.

OUTSIDE CEREMONY AND PATIO FOR COCKTAIL

RECEPTION \$500.00 Accommodates up to 160. Includes white resin chairs for ceremony and patio furniture for reception.

PATIO FOR RECEPTION ONLY \$250.00



ENHANCEMENTS

WEDDING DIRECTION \$700.00

DANCE FLOOR \$200.00

WHITE CHAIR COVERS \$3 PER CHAIR

CHAMPAGNE TOASTS \$1 PER FLUTE
PLUS COST OF ALCOHOL

CHEF FEE FOR ACTION STATION \$65.00

Additional items such as specialty linens, sashes, chargers or specialty decor is the responsibility of the client to provide, set up and return unless paying a \$250 decoration fee. Please ask the Event Director for more information.



CONTRACT AND PAYMENTS

*Deposit of room charges is due to hold the date of the event and is non-refundable.
Final menu selections must be confirmed 60 days prior to event date and may not be changed.
Final guest headcount must be provided 7 days prior to event date and may not be reduced.
Any food allergies or special dietary requests must be provided 14 days prior to event date.
All food and beverage prices are subject to 7% sales tax and 20% service charge.
All charges must be paid in full 7 days prior to the event.*



EVENT POLICIES

When hosting both ceremony and reception at Porters Neck Country Club, the client is required to obtain the services of an approved professional Day of Coordinator. These services are available through Porters Neck Country Club for an additional fee.

Porters Neck Country Club is the exclusive caterer for the facility and will be responsible for all food and beverage for events held at the Clubhouse with the exception of wedding cakes and approved desserts.

NC Sales Tax and Service Charge (20%) will be added to all Food and Beverage totals.

In conjunction with the North Carolina Health Department, Porters Neck Country Club does not allow any prepared foods to leave the premises. This regulation is mandated by the State and is solely for the protection of your health.

Staff will be provided to service all food and beverage needs.

In conjunction with North Carolina ABC laws, Porters Neck Country Club does not permit any alcoholic beverages to be brought in or taken out of our licensed establishment. Porters Neck Country Club is solely responsible for handling the purchase, sale and serving of all alcoholic beverages consumed on its premises.

No person under the age of 21 is permitted to consume alcohol. Porters Neck Country Club reserves the right to refuse service to anyone.

Set up and cleanup of Porters Neck Country Club's included amenities will be provided by our staff. Any rentals of specialty linens, sashes, chargers, party favors and/or other décor brought in from a third party vendor is the responsibility of the client unless paying a \$250 decoration fee.

Confetti, Poppers, Glitter, Rice or Birdseed is not permitted and is subject to a \$250 cleanup fee if used. No decorations that will leave permanent marks, holes, or damage are permitted and are subject to a damages fee if used.

A 3-hour time block for decorating is provided on the day of the event for any outside setup but must be concluded 2 hours prior to the event start time. All decorations, gifts, flowers and cake should be taken at the end of the event. 1-hour will be given for cleanup.

All vehicles must be parked in the main lot. A reasonable amount of time will be allowed for loading and unloading any items needed for your event. We encourage you to drop off guests at the clubhouse before parking your vehicle.

Porters Neck Country Club reserves the right to approve all vendors for functions held on property, such as wedding coordinators, entertainment, florists, photographers, officiants etc.

All guests attending a function at Porters Neck Country Club must enter through the security gatehouse. Porters Neck Country Club reserves the right to inspect and control all private functions held on the premises.

Porters Neck Country Club requires a dress code of collared shirts, trousers, shorts for men and dresses, skirts, slacks and shorts for women with appropriate tops. Denim is occasionally acceptable. No hats should be worn in the building.

Porters Neck Country Club does not assume any responsibility for the damage or loss of items stored or displayed on club property. Each guest/member is responsible for any damages to club property cause by the guest/member or their guests. Charges for damages shall be billed in the same manner as that in which other charges are billed.

Under NO circumstances are guests or vendors allowed on the actual golf course greens at any time. Damage will be assessed and the lessee will be held accountable for any damage. Use of golf carts are not allowed for use unless rented through the golf shop for golf course use.

Inquire with the Events Director for golf pricing if interested in playing Porters Neck Country Club course.

BUFFET PACKAGES

Vintage Club Package \$45 per person

*Choice of 2 hors d'oeuvre
Choice of Salad
Choice of 2 Entrees
Choice of 1 Starch
Choice of 1 Vegetable*

Emerald Dunes Package \$55 per person

*Choice of 2 hors d'oeuvres
Choice of Salad
Choice of 2 Entrees
Choice of up to 3 Starch and Vegetable*

Champion Hills Package \$65 per person

*Choice of 3 hors d'oeuvres
Choice of Salad
Choice of 3 Entrees
Choice of up to 3 Starch and Vegetable*

*All packages include all non-alcoholic beverages and rolls and butter.
All packages are subject to 7% NC tax and 20% service charge.*



HORS D'OEUVRES

Vintage Club

Roasted Turkey, Apple and Cranberry Salad Tartlets
Pear and Arugula Tartlet with Pine Nuts and Honey Drizzle
NC Pulled Pork on Sweet Potato Dumpling with Balsamic Drizzle
Mini Chicken and Waffles with Maple Pepper Glaze
Mini Herbed Local Ham Biscuits with Honey Mustard Butter
Bacon Wrapped Shrimp with Chipotle Ranch Aioli
Mini Salmon Cakes with Lemon and Grain Mustard Cream
Risotto and Gorgonzola Croquettes with Herb Aioli
Moroccan Meatballs with Lemon Mint Yogurt
Brown Sugar and Maple Glazed Candied Bacon

Emerald Dunes

Applewood Bacon wrapped Scallop with Maple Pepper Glaze
Sesame Seared Ahi Tuna on fried Wonton with Mango Salsa and Wasabi Aioli
Shrimp Stuffed Mushrooms with Creole Aioli
Shrimp Toast on Pumpernickel with Mango Salsa
Smoked Salmon Potato Galette with Lemon Dill Cream

Champion Hills

Mini Crab Cakes with Lemon-Garlic Aioli or Grand Mariner Orange Sauce
Lump Crab Hushpuppies with Scallion and Roasted Corn Remoulade
Herb Roasted Beef on Potato Latke with Horseradish Cream and Jalapeno
Crab and Avocado Tartlets



SALADS, STARCH & VEGETABLES

Salads

Fazio Salad~ Mixed Greens with Dried Cranberry, Feta, Candied Pecans and Balsamic Vinaigrette

Spinach Salad with Strawberries~ Red Onions, Goat Cheese and Candied Walnuts and Strawberry Vinaigrette

Spinach Salad with Hard Boiled Egg, Tomato, Candied Bacon, Walnuts and Dijon Mustard Vinaigrette

Mixed Greens Salad with Cucumber, Tomato, Shredded Carrot and Avocado Ranch

Classic Caesar Salad with House Made Croutons and Shaved Parmesan

Starch Selections

Gourmet Mac and Cheese

Truffle Whipped Potatoes

Scalloped Potatoes

Herb Roasted Potatoes with Rosemary Salt

Moroccan Cous Cous with Chickpeas, Raisins, Peppers, and Parsley

Garlic Parmesan Risotto

Mushroom and Sage Risotto

Vegetable Selections

Haricot Vert with Bacon and Caramelized Onion

Grilled Asparagus with Lemon Butter

Broccolini with Garlic and Butter

Seasonal Roasted Root Vegetables

Honey Glazed Heirloom Carrots

Bacon Roasted Brussels Sprouts



BUFFET ENTREES

Vintage Club Package

Chicken Cacciatore in Garlic Tomato Basil Sauce
Buttermilk Battered Chicken Thighs with Black Pepper Gravy
Greek Style Lemon Chicken with Feta Dill Cream Sauce
Cajun Crusted Pork Loin with Wild Mushroom Demi-Glace
London Broil with Tri-Colored Peppers and Onions
Slow Braised Pot Roast with Root Vegetables
Blackened Salmon with Tequila Lime Cream Sauce
Lime and Coconut Crusted Salmon with Mango Coulis

Emerald Dunes Package

Oven Roasted Airline Chicken with Truffle Oil and Wild Mushroom Ragout
*Low Country Shrimp and Stone Ground Grits with Grape Tomatoes,
Chorizo Sausage, Mushrooms and Creole Cream Sauce*
Garlic, Salt and Chili Dry Rub Brisket with Herb Demi-Glace
Pepper Seared and Roasted NY Strip with Horseradish Cream
Seafood Alfredo with Shrimp, Scallops, Spinach and Fresh Herbs
Blackened Mahi-Mahi with Grilled Shrimp and Cucumber Caper Relish

Champion Hills Package

Slow Roasted Prime Rib with Au Jus and Horseradish Cream
Herb Roasted Beef Tenderloin with Red Wine Shallot Reduction
Herb Breaded Veal Cutlets with Mushroom Demi Glace Cream
Blackened Snapper with Corn and Crab Succotash and Lemon Herb Cream
Duck Fat Roasted Black Grouper with Nantua Sauce and Crispy Lemon Wheel
Jumbo Lump Crab Cake stuffed Flounder with Shrimp Cream Sauce



PLATED ENTREES

All plated entrees come with rolls and butter and your choice of a starch and vegetable. Selections are listed on page 7.
Salad and Hors d'oeuvres are priced individually, ask the Event Manager for more details.
All food and beverage is subject to 7% NC sales tax and 20% service charge.

Roasted Free Range Chicken with Red Pepper Cream Sauce \$24

Pan Seared Airline Chicken with Lemon Leek Cream Sauce \$24

Chicken and Wild Mushroom Marsala \$23

Chicken Picatta with Melted Onion-Caper Butter \$23

Chicken Florentine over Parmesan Creamed Spinach \$23

Roasted Free Range Chicken with Crab Meat, Asparagus and Hollandaise \$26

Slow Roasted Prime Rib served with Au Jus and Horseradish \$30

Chimichurri Grilled Beef Tenderloin with Roasted Tomato Aioli and Grain Mustard \$32

NY Strip Au Poivre with Peppercorn Cognac Sauce \$29

Braised Short Ribs with Stone Ground Grits and Roasted Root Vegetables \$23

Espresso Cured Berkshire Pork Chop with Cherry Cocoa Sauce \$26

Braised Osso Bucco Pork with Saffron Pan Sauce \$28

Roasted Herb Crusted Pork Loin with Garlic Demi Glace \$24

Grilled Cheshire Pork Chop with Peach Chutney \$26

Grilled Rack of Lamb with Herb Demi Glace \$30

Sesame Seared Tuna over Goat Cheese Polenta and Garlic Tomato Chutney \$29

Pan Seared Halibut over Parmesan Creamed Spinach with Citrus Dill Hollandaise \$30

Citrus and Coconut Grouper with Grand Mariner Orange Sauce \$30

Seared Scallops with Classic Mornay Sauce \$29

8oz broiled Lobster Tail with Lemon Butter (market)

Crab Meat Stuffed Flounder with Lemon Dill Beurre Blanc \$26



DUET PLATES AND CHEF STATIONS

All plated entrees come with rolls and butter and your choice of a starch and vegetable. Selections are listed on page 7.
Salad and Hors d'oeuvres are priced individually, ask the Event Manager for more details.
All chef stations are priced per person as accompaniments to buffets and are subject to a \$65 chef fee.

Duet Plates

*Tenderloin Medallion with Red Wine Demi Glace and Herb Crusted Salmon
with Lemon Caper Butter \$32*

Tenderloin Medallion with Rosemary Skewered Shrimp and Lobster Cream Sauce \$32

Tenderloin Medallion with 4oz Grilled Lobster Tail and Roasted Garlic Chimichurri Butter \$38

Herb Roasted Salmon and Broiled Lump Crab Cake with Roasted Red Pepper Cream Sauce \$30

Chef Stations

Southwestern Turkey Breast with Black Bean, Corn and Cilantro Relish \$12

Roasted NY Strip Loin with Dijon Jalapeno Marinade \$16

Herb Roasted Prime Rib with Bistro and Bordelaise Sauce \$18

Pork Steam Ship with Assorted Sauces \$12

Boneless Leg of Lamb with Mint Chimichurri \$16

Roasted Beef Tenderloin with Dijon Mustard and Horseradish Sauce \$20

Spanish Style Littleneck Clams, Chorizo, Tomato with Herbs and Crostini \$14

Mussels Mariniere, Garlic, Parsley and Chive in White Wine Butter Sauce \$14

Local Shrimp and Grits with Creole Cream Sauce and Stone Ground Cheddar Grits \$13

Seared Scallop and Saffron Risotto Station \$15

All beef items will be cooked between Medium Rare and Medium temperature unless requested otherwise.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness.

All food and beverage is subject to 7% sales tax and 20% service charge.



DISPLAYS

Mini Antipasto Bar ~ Cured Meats, Assorted Cheeses, Pickled Vegetables, Olives & Warm Baguettes \$6

Smoked Salmon ~ Capers, Hard Boiled Eggs, Red Onions and Dill Cream Cheese; Bagel Chips \$6

Raw Bar ~ Oysters, Cocktail Shrimp, Jonah Crab Claws; Assorted Sauces ~ Market price

Oysters on the Half Shell with Horseradish, Lemon and Cocktail Sauce

Oysters Rockefeller with Creamed Spinach, Bacon and Parmesan Crust

Oysters Casino with Herbed Trinity Butter and Crisp Bacon

Baked Oysters with Spinach, Bacon, Mascarpone Cheese and Parmesan Crust

Artisanal Cheese and Fruit Display with Crackers \$5

Baked Brie and Caramelized Onions with Warm Baguettes \$100 (serves 35)

Fresh Seasonal Fruit served with Yogurt \$4

Fresh Garden Crudités served with Ranch or Bleu Cheese Dressing \$4

Roasted Vegetable Display with Aged Balsamic and Warm Baguettes \$5

Specialty Dips

Served with Tri-Colored Tortilla Chips

(Serves 50 people)

Spinach and Artichoke Dip \$200

Shrimp, Bacon and Caramelized Onion Dip \$250

Buffalo Chicken Dip \$200

Chili Con Queso with Sour Cream and Guacamole \$150

Garlic Herb Hummus \$150

Lump Crab and Pepper Jack Cheese Dip served with Baked Naan Bread \$325

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness.

All food and beverage is subject to 7% NC sales tax and 20% service charge.



ALCOHOLIC BEVERAGES

Porters Neck Country Club offers Hosted Bars where selected packages are paid for by the hour or Cash Bars where guests are responsible for purchasing their own drinks.
All bars are subject to 7% sales tax and Service Charge of 20%.

Open Bar Packages

All packages include: House Wine, Beer and Non-Alcoholic Beverages
Prices are Per Person

	<u>1 hour</u>	<u>2 hours</u>	<u>3 hours</u>	<u>4 hours</u>	<u>5 hours</u>
House Brand	\$11	\$18	\$25	\$30	\$34
Premium Brand	\$14	\$22	\$28	\$32	\$36
Ultra-Premium	\$16	\$25	\$34	\$42	\$50
Beer, Wine, Sodas	\$8	\$14	\$20	\$22	\$25

House Wine Selections

Rockbrook Cellars, (Napa Valley, California)
Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Shiraz

Domestic Beer Selections:

Budweiser, Bud Light, Miller Lite, Coors Light, Yuengling

Specialty Beer Selections:

Heineken, Amstel Light, Becks, Corona, Corona Light, Guinness, Sierra Nevada, Dogfish 60 Minute IPA, Original Sin Apple Cider and Mike's Hard Lemonade

House Brand Liquor:

Burnett's Vodka, Gordon's Gin, Clan McGregor Scotch, Country Gentlemen Bourbon, Early Times Whiskey, Montezuma Tequila, Montego Bay Rum

Premium Brand Liquor:

Stolichnaya, Absolute, Tito's, Beefeater, Tanqueray, Bombay Sapphire, Bacardi, Malibu, Captain Morgan's, Jack Daniel's, Seagram's 7, Seagram's V.O., Jim Beam, Wild Turkey, Dewars, J & B Rare, Johnny Walker Red, Cuervo Gold

Ultra-Premium Liquor:

Ketel One, Belvedere, Grey Goose, Hendricks, Tanqueray, Bombay Sapphire, Bacardi, Malibu, Captain Morgan's, Crown Royal, Jameson, Bushmills, Woodford Reserve, Knob Creek, Maker's Mark, Buffalo Trace, Eagle Rare, Johnny Walker Black, Chivas Regal, Patron Silver

Please ask the Event Director about Special Requests and Signature Cocktail pricing.

PREFERRED VENDORS

Bakeries

<i>Imaginary Cakes</i>	<i>www.imaginarycakes.com</i>	<i>910-795-0920</i>
<i>One Belle Bakery</i>	<i>www.onebellebakery.com</i>	<i>910-769-3280</i>
<i>Creative Cakes</i>	<i>www.tammycakelady.com</i>	<i>910-515-6303</i>
<i>The Peppered Cupcake</i>	<i>www.thepepperedcupcake.com</i>	<i>910-399-1088</i>
<i>Coastal Cupcakes</i>	<i>www.coastalcupcakes.com</i>	<i>910-251-8844</i>
<i>Pink Baking Company</i>	<i>www.hotpinkcakestand.com</i>	<i>910-343-4727</i>
<i>Apple Annie's Bake Shop</i>	<i>www.appleanniesbakeshop.com</i>	<i>910-256-6585</i>

Entertainment

<i>Active Entertainment</i>	<i>www.activedjentertainment.com</i>	<i>910-232-5577</i>
<i>Absolute Best DJ</i>	<i>www.absolute-best.com</i>	<i>910-538-3237</i>
<i>Global DJ Entertainment</i>	<i>www.globaldjentertainment.com</i>	<i>910-471-9509</i>
<i>DJ Wilmington</i>	<i>www.myweddingdj.us</i>	<i>910-762-8851</i>
<i>Atlantic Premier Entertainment</i>	<i>www.atlanticpremierentertainment.com</i>	<i>910-367-1726</i>
<i>Maura Kropke (Violinist)</i>	<i>www.weddingviolinist.com</i>	<i>910-612-7348</i>
<i>Elaine Pohl (Harpist)</i>	<i>elenakpohl@gmail.com</i>	<i>910-616-4892</i>

Florist

<i>Eco Chic Blossoms</i>	<i>www.ecochicblossoms.com</i>	<i>910-617-3864</i>
<i>Beautiful Flowers by June</i>	<i>www.beautifulflowersbyjune.com</i>	<i>910-617-7687</i>
<i>Fiore Fine Flowers</i>	<i>www.fioreflories.com</i>	<i>910-791-6770</i>
<i>Julia's Florist</i>	<i>www.juliasflorist.com</i>	<i>910-395-1868</i>
<i>Lou's Flower World</i>	<i>www.lousflowerworld.com</i>	<i>910-395-1004</i>
<i>Kim Fisher Designs</i>	<i>www.kimfisherdesigns.com</i>	<i>910-279-5530</i>

PREFERRED VENDORS

Photographers

<i>Chris Lang Photography</i>	<i>www.chrislangphotography.com</i>	<i>910-795-0920</i>
<i>Baca Photography</i>	<i>www.bacaphotography.com</i>	<i>910-297-6526</i>
<i>Theo Milo Photography</i>	<i>www.theomilophotography.com</i>	<i>910-665-9801</i>
<i>Anchored in Love Photography</i>	<i>www.anchoredinlove.com</i>	<i>910-398-7498</i>
<i>KMI Photography</i>	<i>www.kmiphotograhpy.com</i>	<i>910-292-9551</i>
<i>Bella Rose Photography</i>	<i>www.bellarosephotography.com</i>	<i>910-547-0501</i>
<i>Keepsake Memories Photography</i>	<i>www.keepsakemp.com</i>	<i>910-279-1995</i>
<i>Indigo Silver Photography</i>	<i>www.indigosilverstudio.com</i>	<i>910-399-6790</i>
<i>Matt McGraw Photography</i>	<i>www.matmcgrawphotography.com</i>	<i>910-538-6201</i>
<i>Billy Beach Photography</i>	<i>www.billybeachphoto.com</i>	<i>910-817-6284</i>

Hair and Makeup

<i>Makeup by Amy Kennison</i>	<i>www.makeupbyamykennison.com</i>	<i>910-255-5131</i>
<i>Tyler Kent Salon</i>	<i>www.tylerkentsalon.com</i>	<i>910-515-5069</i>
<i>Adrienne Lugo Professional</i>	<i>www.adriannelugo.com</i>	<i>910-616-8078</i>
<i>Harbor Club Day Spa and Salon</i>	<i>www.harborclubdayspa.com</i>	<i>910-256-5020</i>
<i>Bombshell Brides</i>	<i>www.bombshellbridesmobile.com</i>	<i>910-640-9132</i>
<i>Head to Toe Salon and Spa</i>	<i>www.headtoedayspa.com</i>	<i>910-256-3370</i>
<i>Beauty Bar Boutique</i>	<i>www.beautybarboutique.com</i>	<i>910-256-5757</i>

Specialty Rentals

<i>L and L Rentals</i>	<i>www.llrentals.com</i>	<i>910-719-4141</i>
<i>Party Suppliers and Rentals</i>	<i>www.partysuppliers.com</i>	<i>910-617-7687</i>
<i>ETC Party Rentals</i>	<i>www.etcpartyrentals.com</i>	<i>910-279-5530</i>

PORTERS NECK COUNTRY CLUB



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