



*Legend Oaks
Weddings*

*Your Forever
Begins Here...*



Legend Oaks
Weddings

Dear Bride-to-be...



Southern Charm

Congratulations on your engagement and thank you for considering Legend Oaks Golf & Tennis Club for your venue on such a special day. Nestled just outside of Charleston, South Carolina, the Southern Charm of Legend Oaks is where Your Forever Begins!

Our breathtaking ceremony site, beneath our magnificent century-old oak trees, provide you and your guests with an unforgettable moment in time to be cherished forever. Our club house and outdoor pavilion endow you with spectacular views of our rolling fairways and beautiful Lowcountry sunsets.



Unparalleled Location

Legend Oaks offers everything you will need for your wedding experience including bridal shower venues, groomsman outings and your rehearsal dinner leading up to your wedding ceremony and reception.

Whether you are planning a small intimate ceremony or a lavish black tie event, the professional event team at Legend Oaks will help you create the complete wedding experience of your dreams. We are proud to have been named to The Knot's "Best of Weddings Hall of Fame" after receiving "Best of Weddings" awards for four consecutive years!

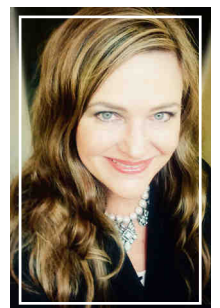


One of a Kind Events

We invite you to discover Legend Oaks Golf & Tennis Club and we look forward to creating the wedding of your dreams!

Sincerely,

Theresia Ware
Events Manager





General Event Information

Private Venue Rental Options

- ◆ Club House Rental • \$1,300
Dining Room Seating • 50 Guests
Porch Seating • 75 Guests
- ◆ Pavilion Rental • \$1,200
Pavilion Seating • 110 Guests (200 with Tent)
- ◆ Maximum Capacity (Club House/Porch/Pavilion) • 250 Guests
- ◆ Venue Rental Includes:
Table and Chairs for up to 150 Guests
Event Duration Up to 4 Hours, Each Additional Hour • \$250
Event Must Conclude by 11:00 pm

Ceremony Site Rental

- ◆ With Reception Venue • \$500 • Site Only • \$750
- ◆ Ceremony Site Rental Includes:
Rehearsal and 1 Hour Ceremony Time
150 Chairs w/ Set-Up and Breakdown of Chairs

Semi-Private Venue Rental Options

- ◆ Dining Room, Porch or Conference Room
- ◆ 25+ Guests with Onsite Catering Minimum of \$12/Per Person
- ◆ Club House Bar Remains Open to Members and Golfers
- ◆ Semi-Private Set-Up Fee • \$125
- ◆ Conference Room Fee • \$25/Hour (\$75 Minimum)

Bridal Suite

- ◆ Complimentary with Ceremony and Reception Venue Rental
- ◆ Day of Catering Offered in Bridal Suite
- ◆ Outside Food or Alcohol is Not Permitted

Groomsmen Golf Outing

- ◆ Groom Complimentary with Minimum of 4 players
- ◆ Greens/Cart Fee • \$41/Per Player w/Optional Club Rental \$25
- ◆ Advanced Tee Time Booking Allowed





General Event Information

À la Carte Service Options

- ◆ Rehearsal and Day of Directing Services • \$350
- ◆ Offsite Catering Permitted • \$500 Fee
(Must Present License and Insurance 60 Prior to Event)
- ◆ Coffee and Hot Tea Service • \$1.50/Person
- ◆ Bartending Service
One Bartender for Up to 100 Guests • \$75
Two Bartenders for 100 to 150 Guests • \$125
Each Additional Bartender • \$25
- ◆ Carver Service • \$75
- ◆ Standard Set-Up and Clean -Up Fee • \$200
- ◆ Decoration Set-Up Fee • \$200
Includes White Lights Provided by Legend Oaks
- ◆ All Rentals Will be Facilitated through Legend Oaks and Included in the Event Agreement
- ◆ Additional Legend Oaks Rental Items Will be Included in the Event Agreement
- ◆ Bridal Portrait Sessions are Complimentary by Appointment Only

Legend Oaks Rental Items

White Ceremony Arbor • \$225

Chalk Board • \$5/Small • \$15/Large

Corn Hole Boards • \$25/Set

Dance Floor • \$400

Decorative Bird Cage • \$20

Tiki Torches • \$3/ea

Extra Chairs • \$3/ea

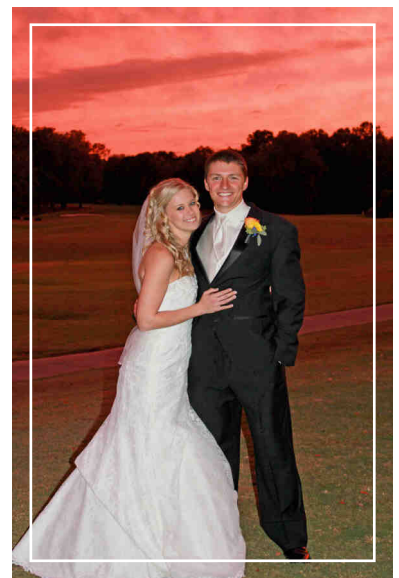
Golf Cart Exit • \$35

Heaters • \$75

Hurricane Shades • \$5/ea

Music/Sound System • \$45

Victorian Easel • \$25





All Inclusive Venue Packages

(Tax and Gratuity Not Included)

	<i>Silver</i>	<i>Gold</i>	<i>Platinum</i>
Cost of Venue Package	\$2,250	\$3,500	\$6,900
Guests/Wedding Party Count	110 Max	125 Max	250 Max
Event Day/Time Availability	Sun-Fri/Sat Brunch	Any Day/Time	Any Day/Time
Ceremony Site Under the Oaks	Yes	Yes	Yes
Reception Venue	Pavilion	Pavilion or Clubhouse	Pavilion & Clubhouse
Tables/Chairs/Setup	Yes	Yes	Yes
Table Decoration Setup	No	Yes	Yes
Facility Decoration Setup	No	No	Yes
Lap Length Linens (Black/White)	Yes	Yes	Yes
Custom Color Floor Length Linens	No	Yes	Yes
Rehearsal Dinner Facility Fee	No	Yes	Yes
Event Length (Excluding Setup)	4 Hours	5 Hours	5 Hours
Saturday Night Surcharge	\$400	n/a	n/a
Bridal Suite Time Allowance	2 Hours	4 Hours	4 Hours
Tent (20' x 30') with Sides	No	No	Yes
Rehearsal Planning Service	No	No	Yes
Day of Planning Service	No	No	Yes
Complimentary Tasting for Two	No	Yes	Yes
Rental Items Credit	\$0	\$300	\$1,000
Ceremony Arbor \$225	_____	_____	_____
Chalk Board \$5/Small - \$15/Large	_____	_____	_____
Corn Hole Boards \$25/Set	_____	_____	_____
Dance Floor \$400	_____	_____	_____
Decorative Bird Cage \$20	_____	_____	_____
White Iron Victorian Easel \$25	_____	_____	_____
Extra Chairs \$3/ea	_____	_____	_____
Golf Cart Exit \$35	_____	_____	_____
Heaters \$75	_____	_____	_____
Music System \$45	_____	_____	_____
Hurricane Shades \$5	_____	_____	_____
Tiki Torches \$3/ea	_____	_____	_____
Venue Package Savings	13%	12%	21%



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Dinner Selections

Design Your Dinner \$24 Per Person (Buffet Service)
(Add \$5 Per Person for Plated Service)

Traditional Choice

Premium Choice (+Per Person)

Starters (Select One)

- | | |
|---|---|
| <input type="checkbox"/> Traditional Garden Salad Served with Choice of Two Dressings
<input type="checkbox"/> Classic Caesar Salad Served with Croutons and Parmesan Cheese | <input type="checkbox"/> Spinach, Feta cheese, and Red Onion Salad Served with Warm Bacon Dressing +\$1
<input type="checkbox"/> Mixed Greens, Strawberries and Candied Pecans Served w/Champagne Vinaigrette +\$1 |
|---|---|

Entrées (Select One)

- | | |
|--|--|
| <input type="checkbox"/> Smoked Beef Brisket
<input type="checkbox"/> Sirloin beef Tips in Merlot Gravy
<input type="checkbox"/> Pulled Pork or Pulled Chicken Barbeque
<input type="checkbox"/> Pork Loin with Sweet Tea Glaze
<input type="checkbox"/> Herb, Greek or Barbeque Chicken (8 pc Bone In)
<input type="checkbox"/> Low Country Boil
<input type="checkbox"/> Shrimp and Grits (Medium Shrimp)
<input type="checkbox"/> Penne Pomodoro Served with Choice of Meat Sauce, Meatballs or Sausage
<input type="checkbox"/> Alfredo Sauce with Penne Pasta, Chicken and Broccoli | <input type="checkbox"/> Coffee Rubbed Roast Sirloin +\$2
<input type="checkbox"/> Legend Oaks Prime Rib +Market Price
<input type="checkbox"/> Rosemary Rubbed Pork Tenderloin +\$2
<input type="checkbox"/> Pecan Streusel Spiral Sliced Ham (Bone In) +\$1
<input type="checkbox"/> Herb, Greek or Barbeque Chicken Breast (Bone In) +\$2, (Boneless) +\$3
<input type="checkbox"/> Roasted Whole Semi-Boneless Turkey +\$2
<input type="checkbox"/> Salmon with Caper Sauce +\$2
<input type="checkbox"/> Low Country Crab Boil +Market Price
<input type="checkbox"/> Shrimp and Grits (Large Shrimp) +\$2
<input type="checkbox"/> Alfredo Sauce with Penne and Large Shrimp +\$2 |
|--|--|

Side Accompaniments (Select Two)

- | | |
|--|--|
| <input type="checkbox"/> Red or Sweet Potatoes (Roasted or Mashed)
<input type="checkbox"/> Rice (Pilaf or Charleston Red)
<input type="checkbox"/> Yellow Rice with Black Beans
<input type="checkbox"/> Macaroni and Cheese
<input type="checkbox"/> Baked Beans
<input type="checkbox"/> Steamed Broccoli
<input type="checkbox"/> Roasted Seasonal Vegetables
<input type="checkbox"/> Green Beans (Plain or Almondine) | <input type="checkbox"/> Loaded Mashed Potatoes or Sweet Potatoes +\$1
<input type="checkbox"/> Twice Baked Loaded Potatoes +\$1.50
<input type="checkbox"/> Southern Dirty Rice w/Sausage and Peppers +\$1
<input type="checkbox"/> Cheese, Rice and Broccoli Bake +\$1
<input type="checkbox"/> Crawfish Macaroni and Cheese +\$2
<input type="checkbox"/> Squash Casserole +\$.50
<input type="checkbox"/> Green Bean Casserole +\$.50
<input type="checkbox"/> Grilled Asparagus +\$1 |
|--|--|

Add On Decadent Deserts (Optional)

- | | |
|---|--|
| <input type="checkbox"/> Wedding Cake Service Complimentary
<input type="checkbox"/> Fruit Cobbler (Apple, Peach or Blueberry) +\$2
<input type="checkbox"/> Seasonal Fruit Display +\$2.50
<input type="checkbox"/> Banana Pudding +\$1.50
<input type="checkbox"/> Assorted Buffet Cakes (Lemon, Carrot, Chocolate and Apple) +\$2.50 | <input type="checkbox"/> Custom Decorated Cake +Market Price
<input type="checkbox"/> Cheesecake with Choice of Sauce (Raspberry, Caramel or Chocolate) +\$3
<input type="checkbox"/> Individual Mini Key Lime Pie +\$4
<input type="checkbox"/> Deluxe Chocolate Cake +\$4 |
|---|--|

Additional Add On Pricing

Choose Second Starter

- Add \$2 Per Person from Traditional Menu
- Add \$2 Per Person *Plus* Premium Up Charge From Premium Menu

Choose Second Entrée

- Add \$6 Per Person from Traditional Menu
- Add \$6 Per Person *Plus* Premium Up Charge From Premium Menu



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Luncheon Buffet

Add \$5 Per Person for Plated Service

Backyard Cookout \$15 Per Person

Hamburgers and Hotdogs
American Cheese
Assorted Toppings
Potato Chips & Cole Slaw

Add:

Baked Beans • \$1/Per Person
Banana Pudding • \$1.50/Per Person

Southern Barbeque \$16 Per Person

Pulled Pork BBQ
Baked Beans
Cole Slaw
Petite "Slider" Rolls

Add:

Macaroni and Cheese • \$1/Per Person
Fruit Cobbler • \$2/Per Person
(Peach, Apple or Blueberry)

Mexican Fiesta \$16 Per Person

Beef and Chicken Tacos
Hard and Soft Shells
Shredded Lettuce, Diced tomatoes,
Shredded Cheddar Cheese, Sour Cream
Spanish Rice
Refried Black Beans

Add:

Chips and Salsa • \$1/Per Person
Individual Mini Key Lime Pie • \$4/Per Person

Mediterranean Cuisine \$20 Per Person

Greek Chicken (8 piece bone in)
Roasted Seasonal Vegetables
Rice Pilaf

Add:

Pita and Humus \$1/Per Person
Baklava 1 Piece • \$1.50/Per Person
2 Pieces • \$2.50/Per Person

Italian Pasta \$18 Per Person

Penne Pomodoro with
Marinara and Meat Sauce
Salad Buffet
Garlic Bread

Add:

Meatballs \$1/Per Person
Cheesecake \$3/Per Person

Low Country Boil \$22 Per Person

Seasoned and Boiled Shrimp, Sausage, Corn
and Potatoes
Coleslaw
Dinner Rolls and Butter

Add:

Crawfish \$1/Per Person
Assorted Cakes \$2.50

Wedding Cake Service Complimentary With Luncheon Buffet



Bar Options

Beverage Menu

- House Brands • \$5.25 each
- Call or Premium Brands • \$5.50 - \$7.50 each
- Wine by the Glass • \$5 each
- Domestic Beer • \$3 each
- Import Beer • \$3.75 each
- Draft Beer • \$3.25 each
- Non-Alcoholic Beverages (Soda/Coffee/Hot Tee) • \$1.50 each
or \$5/Per Person Unlimited
(Unlimited Iced Tea, Lemonade and Water Included with Meal)

Cash Bar

Each guest will pay for their own drinks

Consumption Bar

This bar gives the host the flexibility to limit the bar to which beverages they would like to have available, the time the bar is open, the total dollars to be spent and the host is charged for what is actually consumed.

Open Bar* All Inclusive Per Hour

- ♦ Beer - Wine - Champagne
 - One Hour • \$12/Per Person
 - Two Hours • \$16/Per Person
 - Three Hours • \$20/Per Person
 - Four Hours • \$22/Per Person
- ♦ Beer - Wine - Champagne - Well Brand Liquor
 - One Hour • \$14/Per Person
 - Two Hours • \$18/Per Person
 - Three Hours • \$22/Per Person
 - Four Hours • \$26/Per Person

* Both options increase by \$5/Per Person for each additional hour after four hours.

* Add \$5/Per Person for premium liquor

* Non-alcoholic drinks - soda, iced tea, lemonade and water are included in open bar option





Hors d'Oeuvres

(Displayed or Butler Passed)

Hot Hors d'Oeuvres *(Price Per Piece • Minimum 50 Pieces)*

- ◆ Quiche Lorraine Tarts • \$2.75
- ◆ Hot Spinach & Artichoke Spread w/Tortilla Chips • \$2.50
- ◆ Shrimp & Grits Cakes • \$3.00
- ◆ Spanikopita Triangles • \$1.75
- ◆ Teriyaki Chicken Kabobs • \$2.00
- ◆ Spring Rolls Vegetable • \$2.00, Shrimp • \$2.50
- ◆ Stuffed Mushroom w/Sausage & Mozzarella • \$2.00
- ◆ Meatballs (Ginger & Teriyaki, Sweet & Sour, Marinara or Spicy Marinara) • \$1.25



Cold Hors d'Oeuvres *(Price Per Piece • Minimum 25 Pieces)*

- ◆ Cheese, Fruit & Crackers Display
(Cheddar, Swiss & Pepper Jack) • \$3.75
- ◆ Vegetable Crudités w/Ranch Dip Display • \$3.00
- ◆ Seasonal Fruit Display • \$3.00
- ◆ Italian Antipasto Display • \$7.00
- ◆ Cold Spinach Artichoke Dip w/Tortilla Chips Display • \$2.50
- ◆ Zesty Pimento Cheese w/Crackers Display • \$2.50
- ◆ Chilled Jumbo Shrimp w/Cocktail Sauce Display • Market Price
- ◆ Smoked Salmon w/Capers, Red Onion and Cream Cheese Display • Market Price



Speciality Hors d'Oeuvres *(Price Per Piece • Minimum 50 Pieces)*

- ◆ Spinach & Artichoke Dip in phyllo Cup • \$1.75
- ◆ Zesty Shrimp Salad in phyllo Cup • \$2.00
- ◆ Low Country Crab Dip in phyllo Cup • \$2.00
- ◆ Assorted Finger Sandwiches (Cucumber & Pineapple, Spicy Pimento Cheese, Waldorf Chicken Salad, Chicken Salad, Shrimp Salad or Egg Salad) • \$1.75 (Choose 3)
- ◆ Demi Sandwiches (Ham/Turkey/Roast Beef w/Creamy Horseradish Mayonnaise, Honey Dijon Mustard, Mayonnaise or Mustard) • \$2.00





Important Details

IMPORTANT EVENT INFORMATION

THE FOLLOWING IS PROVIDED FOR PRIVATE PARTIES & RECEPTIONS
THAT WILL BE HELD AT LEGEND OAKS GOLF & TENNIS CLUB

Please read carefully and initial each section and sign the second page. By signing the document, you (Guest) agree to terms and conditions set forth in the said agreement.

Pricing Conditions

- ◆ A 7% Sales Tax and 20% Gratuity will be added to the total contract price.
- ◆ All prices are subject to change and guests will receive at least a 60-day notice if pricing will be adjusted.
- ◆ An initial non-refundable retainer of \$500 will be required for all events. No date will be reserved before the retainer is received.
- ◆ 120 days prior to the event a \$1,000 additional retainer is due.
- ◆ 50% of the final bill is required to be paid as a retainer of 45 days prior to the event.
- ◆ A final guest count is due 14 days prior to the event.
- ◆ The final balance of the bill is required to be paid as a retainer 72 hours prior to the event.
- ◆ All retainers paid are non-refundable; however, all retainers will be credited against the final bill.
- ◆ Menu tastings are available upon request, only after a retainer is received. All tastings require an appointment. Additional servings are \$35 per person and any canceled tasting will incur a \$35 per person charge.

____ Guest Initial

Timing Conditions

- ◆ A guarantee of the number of persons attending is required 14 days prior to the event to allow the Club to order the appropriate amount of food and schedule the required event staff. If changes are made inside this 14 day window, the Club will try to accommodate additional guests with the appropriate fees charged.
- ◆ Special items such as silver, candles, props, decorations, etc., provided by the Client with prior approval from Legend Oaks Management, should be brought in on either the day before or the morning of the event. No items can be taped, affixed or attached to any wall or ceiling. Any items personal items left behind should be picked up no later than the morning after the event, by 12 noon. The Club is not responsible for floral arrangements not removed the evening of the event or any other items left unattended.

____ Guest Initial

Service/Planning Conditions

- ◆ The planning of all functions should be made with the assistance of the Event Manager and Food & Beverage Director to insure all details are confirmed and agreed upon in writing.
- ◆ All rentals will be handled by the Club and added to the final bill.
- ◆ All floral arrangements, musical arrangements, cakes and photographers need to be coordinated by the guest. The Event Manager and Food & Beverage Director can recommend vendors who have worked at the Club in the past. (See our Preferred Vendor List)
- ◆ Alcoholic beverages will only be served to persons 21 years of age and older. The Club may require proof of age from any individual. Without regard to age, persons who appear intoxicated will not be served any alcoholic beverages, and unruly behavior may result in the individual being required to leave the premises. The Club reserves the right to refuse service to anyone.
- ◆ The club will maintain food buffets, displays and stations for either 2 hours or until the quantities ordered by the guests have been depleted or as the event timeline dictates.
- ◆ Food and Alcoholic Beverages are not permitted to leave the Club, with the only exception being leftover wedding cake.
- ◆ Our staff will cut and serve your cake to your guests. The Club will provide plates, silverware and napkins. The Club will be notified as to the number of cakes to be provided by the guest.
- ◆ Guests are liable for any damage to the Club property during the event with an agreed upon credit card provided as payment security.
- ◆ Legend Oaks Golf & Tennis Club has a license from the State of South Carolina to serve alcoholic beverages (beer, wine and Liquor). Due to regulations and insurance purposes, the Club is unable to allow anyone other than Legend Oaks staff to serve any alcoholic beverages on the premises.
- ◆ Guests are not permitted to bring alcohol on to the premises.
- ◆ Catering is allowed only by a currently licensed caterer.
- ◆ Caterers are responsible to provide their own flatware, plates, glasses, cooking and service equipment. Caterers are responsible for setup of the room and cleanup of all areas used by the guest.

____ Guest Initial

Signatures

Guest

Events Manager,
Legend Oaks Golf Club

Date

