

CRAFT & FARMS

WEDDINGS & EVENTS



CRAFT FARMS



happily ever after...
STARTS HERE

Make your corporate retreat, wedding, holiday party or other special event in Southern Alabama especially memorable by hosting it at Craft Farms Golf Resort.

Located in beautiful Gulf Shores, Alabama, Craft Farms is a one-stop turnkey venue, offering everything you need for your ideal event including:

- Indoor and outdoor ceremony spaces
- Formal and casual reception spaces
- Reception tables and chairs
- Silverware and dishware
- Linen napkins
- Service staff
- On-site event planner
- Set up and breakdown of ceremony/reception
- All food and beverage items
- Full Bar

Contact:

Candice Workman
Operations & Event Sales Manager
251-968-3206
candice.workman@honourgolf.com



facilities OVERVIEW

Rooms/Facilities:	Accommodates up to:	Rental Fee:
Palmer Dining Room	150 Standing/75-115 Seated	\$1,000
The Bar & Grill	120 Standing/50 Seated	\$750
Cotton Creek Grill	75 Standing/50 Seated	\$750
Full Facility (Clubhouse)	400 Standing/225 Seated	\$2,000
Bar & Grill/Palmer Room Combination		\$1,500
Bar & Grill/Cotton Creek Room Combination		\$1,500
Patio Ceremony Location	175 Seated	\$500
Courtyard Ceremony	75 Standing/45 Seated	\$400
Fairway Ceremony Location	200+ Seated	\$2,000+
Cypress Bend Room	100 Standing/60 Seated	\$300
Wingo Meeting Room	14 Seated	\$100
Pinehurst Meeting Room	20 Seated	\$100

Use of our clubhouse includes

- Cake table
- Gift tables
- In-house reception tables/chairs
- Silverware and dishware
- 4 hours of reception time
- Service staff

Ceremony Services

- Dressing area
- Plants or additional decor available
- Alternate site location in case of inclement weather

Extras

- Cake cutting and plating service \$75
- Audio visual including microphone, podium and speakers \$75
- Projector and screen \$25
- Bistro tables with linen (5 available) \$25 ea
- Linens (vary from \$5 ea to \$25 ea)
- Additional bartender \$50
- Attended stations \$50 per attendant
- Dance floor \$450 (15x12)
- Piping Drape \$75

**Prices do not include 10% tax or 20% service charge on food and beverage items*





culinary EXPRESSIONS

We offer a variety of dining options ranging from small plated lunches to elegant wedding receptions. Our team specializes in contemporary coastal cuisine with global influences and endeavors to use the finest local and sustainable products. We are always eager to accommodate special requests and personalize menus to your tastes, budget, or dietary concerns.

Chef Kurtis Krum heads our culinary team. He has trained under chefs from Johnson and Wales as well as the Culinary Institute of America. He will work with you to create the menu you have always dreamed of for your special event.

PICK YOUR *event style*

We offer a variety of menu formats depending on your personal style, budget, and the overall flow of your event. Pick a style below to determine which menu format will best suit your event. Keep in mind every menu can be fully customized to your personal taste.

Do you want a full meal with plenty of variety for your guests? What about a meal where everyone eats at the same time and there is a seat for everyone? A **buffet** may be a good option for you. See pages 6-8 for our buffet options.

Looking for something fun and trendy, but still want a full meal? Try our **action station packages**. Action stations include a variety of “stations” such as a mashed potato bar, pasta station, and carving stations, mixed with a selection of hors d’oeuvres and displays. See page 9-12 for menu options.

Do you want a formal sit-down dinner? Expect beautiful formal place settings, full service, and everyone to be eating at the same time with our **plated** options. See page 13-15.

Do you want an event where seats are limited and your guests are up mixing and mingling at their leisure? Or do you want to add a cocktail hour to your event? Our **small bites menu** may be great for you. See page 16 for this menu style.

Planning a morning event and need some delicious breakfast or brunch options? See our **breakfast offerings** on page 17.

Need some finger foods or some pick-me-up items like tea sandwiches or chips and salsa? Our **Snacks and Breaks menu** has just what you need. See page 18.

No matter the type of event you host, you will definitely need beverages. See our **Banquet Beverages menu** on page 20.

Tax of 10% and service charge of 20% will be added to all food and beverage items.

Buffet FAVORITES

These buffet favorites are ready to go!
All you have to do is pick your favorite and your menu is ready.

Alabama BBQ \$23.95

Smoked Beef Brisket or Pulled Pork | BBQ Grilled Chicken | Baked Beans | Grilled Corn on the Cob | Loaded Baked Potato Salad | Honey Ginger Coleslaw | Corn Bread | Peach Cobbler

Gulf Coast \$26.95

Crispy Fried Shrimp | Chicken Jambalaya | Creamy Gouda Grits | Creole Cole Slaw | Corn Muffins | Green Beans with Ham Hock | Bourbon Pecan Bread Pudding

Pacific Rim \$28.95

Vegetable Spring Rolls | Fried Pork Pot Stickers | Marinated Cucumber and Carrot Salad | Char Siu Roasted Pork Loin | White Rice | Steamed Chinese Vegetables in Garlic Sauce | Pineapple Cheesecake with Sesame Brittle

Steakhouse Dinner \$39.95

Rosemary Roasted Beef Tenderloin Steaks in Natural Jus | Mashed Yukon Gold Potatoes with Applewood Bacon | Honey Lavender Baby Carrots | Artisan Rolls | Triple Chocolate Cheesecake

**Add a Non-alcoholic beverage station for \$2.00 per person*



Buffet COMFORT & CLASSICS

With this buffet menu you can create a dining experience specific to your event by building your own buffet with these classic and delicious options everyone in your party is sure to enjoy.

Buffets require a minimum of 30 guests. Can be served plated for an additional fee.

One Entrée \$19.95

Two Entrées \$26.95

Three Entrées \$32.35

Entrée Choices – Select One, Two or Three

Baked or Fried Chicken | BBQ Chicken Breast | Sliced Ham with Sweet Mustard Glaze | Chicken Fried Steak with Pepper Gravy | Lasagna | Baked Manicotti | Chicken Florentine | Penne Pasta with Chicken and Sundried Tomato Crème | Steak Tips in Hearty Mushroom Sauce | Fried Flounder | Baked Pork Chops with Warm Onion Apple Slaw | Chicken and Sausage Jambalaya | Crawfish Etouffee

Side Choices – Two Selections Included

Mashed Potatoes | Mashed Sweet Potatoes | Roasted Red Potatoes | Rice Pilaf | White Rice | Corn | Corn on the Cob | Roasted Broccoli | Lima Beans | Green Beans | Brussel Sprouts | Baked Beans | Cheese Grits | Black Eyed Peas | Glazed Baby Carrots | Petite Cut Mixed Vegetables | Baked Macaroni and Cheese | Collard Greens | Honey Ginger Coleslaw | Loaded Potato Salad

Salad Choices – Choose One

Mixed Green Salad with Roma Tomatoes and Assorted Dressings with House Made Croutons

Bread Choices – Choose One

Yeast Rolls | Corn Bread Muffins | Biscuits

**Add a dessert (See page 19 for options)*

Bread Pudding, Fruit Cobbler or Crumble, Classic Sliced Pie or Fresh Baked Cookies



buffet ELEGANT & CONTEMPORARY

Step up the selections on your buffet with these options.

Buffets require a minimum of 30 guests. Can be served plated for an additional fee

One Entrée \$22.95

Two Entrées \$29.95

Three Entrées \$35.95

Entrée Choices – Select One, Two or Three

Statler Chicken Florentine | Grilled Frenched Chicken Breast with Lemon-Thyme Cream | Beef Tenderloin Steak Medallions in Wild Mushroom Demi | Bone-in Center Cut Pork Chop with Spiced Peach Glaze | Fried Jumbo Shrimp or Scallops | Smoked Beef Brisket with Cherry Chipotle BBQ Sauce | Grilled Mahi-Mahi with Warm Pineapple Relish | Dijon and Herb Crusted Lamb Racks | Tamarind Braised Beef Short Ribs | Blackened Snapper with Citrus Beurre Blanc | Seared Wild King Salmon with Citrus Dill Crème Fraiche



Side Choices – Two Selections Included

Creamy Parmesan Risotto | Yukon Gold Mashed Potatoes | Roquefort Roasted Fingerling Potatoes | Red Currant and Shallot Sweet Potato Casserole | Shiitake Garlic Grits | Smoked Gouda Mashed Red Potatoes | Roasted Pecan and Cranberry Wild Rice Pilaf | Moroccan Couscous | Saffron Infused Jasmine Rice | Haricot Verts with Blistered Grape Tomatoes | Roasted Broccoli | Grilled Vegetable Medley with Balsamic Reduction | Honey Lavender Baby Carrots | Asparagus | Steamed Chef's Vegetables | Mixed Baby Squash



Salad Choices – Choose One

Mixed Green Salad with Roma Tomatoes and Assorted Dressings | Caesar with House Made Croutons

Bread Choices – Choose One

Yeast Rolls | Assorted Artisan Rolls | Focaccia Bread

**Add a dessert (See page 19 for options)*



A La Carte Stations

Shrimp and Grits Station...\$12.95 per person

Creamy Stone Ground Grits Customized with Fresh Gulf Shrimp, Smoked Gouda Cream Sauce, Shredded Cheddar, Scallions, Salsa, Applewood Smoked Bacon, Grilled Conecuh Sausage and Sautéed Peppers and Onions. Add Butter Poached Lump Crab \$2/person

Potato Bar...\$10.95 per person

Mashed or Baked Yukon Gold and Sweet Potatoes Customized with Cheddar, Pepperjack, Scallions, Whipped Butter, Sour Cream, Cinnamon, Brown Sugar, Gravy, Chili and Pulled Pork

Pasta Station...\$12.95 per person

Penne, Farfalle, and Angel Hair Pastas, Served with Herb Alfredo, Classic Marinara, and White Wine Scampi Accompanied by Shrimp, Chicken, and Sausage and the Following Toppings: Tomatoes, Onions, Peppers, Olives, Basil, Parmesan

Salad Bar...\$10.95 per person

Spring Mix, Romaine and Spinach with Tuna Salad, Chicken Salad, Pasta Salad, Cheddar, Blue Cheese, Feta, Onions, Tomatoes, Cucumbers, House Croutons, Sesame Seeds, Pecans, Cranberries, Hard-Boiled Eggs, Olives, Bell Peppers, Carrots, and Choice of Three Dressings.
Add Ham and Turkey \$2/person

Farmer's Market Station...\$15.95

Give your guests the Grand Tour of South Alabama with Local Cheeses, Honey, Preserves, Assorted Salami and House Made Terrines, Local Pickled Vegetables, Local Pecans, Assorted Breads and Rolls with Homemade Sweet Cream Butter, Local Oil and Vinegars

S'Mores Station...\$8.95 per person

Expertly Toasted Marshmallows to add to Graham Crackers, Chocolate Chip Cookies, Brownies or Rice Crispy Treats Topped with Peanut Butter, Assorted Chocolate Bars, and Sliced Strawberries

Grilled Cheeses Station...\$10.95

White, Wheat, and Rye Breads Customizable with Pesto, Roasted Tomatoes, Roasted Peppers, Dijon Mustard, Basil Aioli, Roasted Garlic, Caramelized Onions, Pickled Jalapenos, Cranberry Relish, Sriracha, Honey, American Cheese, Swiss, Pepperjack, Brie, Smoked Gouda and Cheddar

Fruit and Cheese Display \$5.50

Assorted Cube Cheeses, Crackers, Pita, Melon, Pineapple, Honeydew, Grapes, Strawberries

**See suggested package pairings on pages 10-12.*



Action Station Packages

Bronze Package - \$27.95pp

This package comes with your choice of Meat Carving, one action station, two hors d'oeuvres, a Fruit and Cheese Display and Non Alcoholic Beverages

Choose Your Options Here:

Choice of one Tier 1 hors d'oeuvre and one Tier 2 hors d'oeuvre

Fruit and Cheese Display (See description on page 9)

and

Choose One:

Maple Brined Double Breast of Turkey OR Honey Glazed Ham

*Upgrade to options in the silver or gold packages for additional cost

and

Choose One:

See full descriptions of each station below on page 9

Pasta Station

Shrimp and Grits Bar

Potato Bar

S'Mores Station

Salad Bar

Grilled Cheeses Station

and

Non Alcoholic Beverage Station (Includes Sweet and Unsweet Tea, Water, Coffee, and Soft Drinks)

Silver Package

\$39.95pp

This package comes with your choice of Meat Carving, two action stations, two hors d'oeuvres, a Fruit and Cheese Display OR a Farmer's Market Station and Non Alcoholic Beverages

Choose Your Options Here:

Choice of one Tier I hors d'oeuvre and one Tier II hors d'oeuvre
(Options listed on Page 16)

Fruit and Cheese Display or Farmer's Market Display
(See descriptions on page 9)

add

Choose One:
Herbed Crusted Pork Loin | Prime Rib | Smoked and Cured
New York Strip Loin with 5 Onion Au Jus | Maple Brined Double
Breast of Turkey | Honey Glazed Ham

and

Choose Two:
See full descriptions of each station below on page 9

Pasta Station

Shrimp and Grits Bar

Potato Bar

S'Mores Station

Salad Bar

Grilled Cheeses Station

and

Non Alcoholic Beverage Station
(Includes Sweet and Unsweet Tea, Water, Coffee, and Soft Drinks)



Gold Package

\$45.95pp

This package comes with two choices of Meat Carvings, three action stations, two hors d'oeuvres, a Fruit and Cheese Display OR a Farmer's Market Station and Non Alcoholic Beverages

Choose Your Options Here:

Choice of one Tier I hors d'oeuvre and one Tier II hors d'oeuvre (Options listed on Page 16)

Fruit and Cheese Display or Farmer's Market Display (Descriptions on Page 9)

and

Choose Two:

Slow Roasted Prime Rib of Beef | Lump Crab and Spinach Stuffed
Tenderloin of Beef | Herbed Crusted Pork Loin | Smoked and Cured New York Strip Loin with 5
Onion Au Jus | Maple Brined Double Breast of Turkey | Honey Glazed Ham

and

Choose Three:

See full descriptions of each station below on page 9

Pasta Station

Shrimp and Grits Bar

Potato Bar

S'Mores Station

Salad Bar

Grilled Cheeses Station

and

Non Alcoholic Beverage Station

(Includes Sweet and Unsweet Tea, Water, Coffee, and Soft Drinks)

Heated

1. Select your soup or salad
2. Select your entree
3. Add a dessert

**Guests may choose from two Options Maximum.*



Soup Choices

Mushroom and Brie
Crab and Corn Chowder
Curried Carrot
French Onion
Minestrone
Italian Wedding

Or

Salad Choices

Classic House Salad
Spring Mix | Grape Tomatoes | Red Onion | Cheddar Cheese |
Balsamic Vinaigrette

Mixed Green Salad
Red Grapes | Apples | Spiced Pecans | Port Honey Vinaigrette

Caesar Salad
With Shaved Romano and House Made Croutons

Cranberry Pecan Salad
With Cranberry Vinaigrette | Farmer's Organic Lettuce |
Peppery Pecans | Feta Cheese

Belgian Endive Salad
With Watercress and Tomato Served with a Soy Ginger Dressing

Heart of Bibb and Radicchio
Citrus Segments | Julienned Jicama | Roasted Peppers Served with Sherry Vinaigrette

Tomato Mozzarella Salad
Vine Ripe Tomatoes | Herbed Baby Mozzarella | Shaved Fennel | Basil Oil

Fresh Seasonal Greens
Vine Ripe Tomatoes and Baby Mozzarella | Balsamic Basil Vinaigrette



Entree Choices

Whole Grain Penne with Roasted Summer Squash and Blistered Red Bell Peppers Tossed in a Fresh Basil Pesto With Crumbled Goat Cheese...\$20.95

Grilled Airline Chicken Breast with Roasted Brussels Sprouts, Whipped Potatoes, and Rosemary Lemon Cream Sauce...\$22.95

Chicken and Andouille Sausage over Linguini, Tossed in a Bacon-Parmesan Cream Sauce with Fire Roasted Corn and Sweet Peppers...\$23.95

Pan Seared Grouper over Wild Rice With Roasted Cherry Tomatoes and Thyme Beurre Blanc...\$25.95

Herb Crusted Pork Tenderloin with Sweet and Sour Red Cabbage, Roasted Red Potatoes and Horseradish Jus...\$26.95

Lightly Blackened Gulf Shrimp, Smoked Gouda Grits, Caramelized Peppers and Onions, Sweet Potato Hay and Creamy Gouda Sauce...\$28.95



Entree Choices

Pan Seared Skin-On Snapper with Sweet Corn Grits, Roasted Red Pepper Relish and Citrus-Saffron Butter Sauce...\$29.95

Roasted Garlic Rubbed Prime Rib with Horseradish Whipped Potatoes, Grilled Asparagus and Wild Mushroom Jus...\$32.95

Grilled Lamb Lollipops with Grilled Asparagus, Wild Mushroom Mashed Potatoes, and Brown Butter Bearnaise...\$35.95

Grilled Beef Tenderloin, Caramelized Onion and Bleu Cheese Gratin Potatoes, Haricot Verts and Red Wine Demi Glace...\$37.95

Crab Stuffed Grouper Rockefeller with Bacon Wilted Spinach and Rich Brie Cream Sauce...\$38.95

Red Wine Braised Short Rib with Sweet Potato Gnocchi, Roasted Brussels Sprouts, and Roasted Parsnip Puree...\$38.95

Grilled Filet Mignon with Seared Lump Crab Cake, Roasted Squash Risotto and Smoked Blue Cheese Cream Sauce...\$40.95

Dessert Choices

Add a dessert to your dinner for just \$4.95 per person.

See page 19 for a full list of options.

Small Bites

Don't forget the small bites! These are great to pass during a cocktail hour while your guests arrive, or you can add these as a la carte items to your menu.

TIER 1 - \$1.75 PER PIECE MULTIPLES OF 50

COLD

- Watermelon Gazpacho Shooters
- Southern Deviled Eggs with Bacon
- Prosciutto Wrapped Honeydew
- Chicken Salad Filo Cups
- Caprese Salad Skewers
- Tomato, Basil, and Fresh Mozzarella on Grilled Bread

HOT

- Balsamic Bacon Wrapped Dates with Goat Cheese
- Sweet Corn Soup Shooter with Crispy Bacon
- Vegetable Spring Rolls with Sweet Thai Chili Sauce
- Grouper Cakes with Creole Remoulade
- Meatball Marinara with Parmesan
- Chicken Satay Skewers

TIER 2 - \$2.75 PER PIECE MULTIPLES OF 50

COLD

- Shrimp Cocktail Martini
- Smoked Salmon Filo Cup with Cream Cheese and Crispy Capers
- Roasted Garlic Hummus in Filo Cup
- Seared Tuna over Ginger Salad
- Cold Crab Salad With Avocado

HOT

- Sausage and Parmesan Stuffed Mushrooms
- Lump Crab Cakes with Horseradish Remoulade
- Crispy Shrimp with Pineapple Cocktail Sauce
- Assorted Mini Quiches
- Creamy Tomato Soup with Mini Grilled Cheese
- Keylime Barbecue Bacon Wrapped Shrimp

breakfast DELIGHTS

Enjoy a great breakfast with your bridal party, friends and family before the big day!

Breakfast Buffet

Requires a 30 guest minimum

Continental...\$8.95

Morning Pastries | Butter and Assorted Jams
Fruit and Berries | Yogurt | Granola | Coffee & Water

Good Morning...\$10.95

Scrambled Eggs with Chives | Buttermilk Pancakes | Bacon | Sausage | Home Fried Potatoes | Coffee & Water

Rise and Shine...\$14.95

Morning Pastries with Butter and Jams | Fruit and Berries | Yogurt and Granola | Scrambled Eggs with Chives | Buttermilk Pancakes | Bacon | Sausage | Home Fried Potatoes | Coffee & Water

Great Start...\$19.95

Morning Pastries | Butter and Jams | Fruit | Yogurt and Granola | Scrambled Eggs | Bacon | Sausage | Home Fried Potatoes | Coffee & Water
Your choice of French Toast with Warm Maple Syrup, Homemade Buttermilk Pancakes, Cheese Crepes with Fresh Assorted Berries, or Biscuits and Sausage Gravy

Brunch...\$24.95

*30 guests minimum for this selection
Morning Pastries | Croissants | Chef's selection of Bagels and Cream Cheese | Sliced Seasonal Fruit & Berries | Yogurt | Granola | French Toast with Maple Syrup | Farm Fresh Scrambled Eggs with Chives | Applewood Smoked Bacon | Sausage | Homefried Potatoes | Tomato and Mozzarella | Marinated Olives and Extra Virgin Olive Oil | Seared Chicken with Wild Mushroom Ragout | Grilled Salmon with Potatoes | Mixed Green Salad Tossed in Lemon Chive Vinaigrette | Chef's Selection of Seasonal Vegetables | Mini Cheese Cakes | Cookies | Fresh Cakes | Coffee | Assorted Juices



SNACKS & BREAKS

Are you getting ready at the Club before the ceremony and reception? Treat your bridal party to a snack or a lunch before the festivities begin.

These snack packages are also great for a bridal shower, baby shower, business meeting, birthday party, and more!

30 Guest Minimum

Pick 2 for \$12 (Excludes Sushi)

Pick 3 for \$17 (Excludes Sushi)

- Tea Sandwiches \$6
- Roasted Garlic Hummus with Veggies and Pita \$7
- Fruit and Cheese Display \$5.50
- Homemade Salsa and Guacamole with Chips \$7
- Vegetable Display with Ranch and Balsamic \$4.50
- Antipasto Plate \$9
- Chocolate Covered Strawberries \$7
- Assorted Chex Mixes and Nuts \$5
- Nutella, Pretzels and Fruit \$8
- Cookies and Brownies \$5
- Spicy Tuna and California Rolls (Market Price)
- Ham, Turkey, Chicken salad Deli Sandwiches \$7

Mimosa Bar...\$32

Orange & Cranberry Juice, 1.5 Liter of Champagne



a la carte DESSERTS

Bread Pudding \$4 Per Person

Bourbon Pecan or Triple Berry

Fruit Cobbler and Crumble \$4 Per Person

Spiced Apple, Sweet Cherry, or Vanilla Peach with Chantilly Cream

Fresh Baked Cookies \$3 Per Person

Chocolate Chip, Peanut Butter, or Oatmeal

Classic Sliced Pies \$3.50 Per Person

Dutch Apple, Pecan, Chocolate Silk, Pumpkin, Cherry, or Sweet Potato

Tiramisu \$6 Per Person

Light Mascarpone Cream on Espresso and Rum Soaked Sponge Cake

Elegant Cheescakes \$6.50 Per Person

Crème Brulee, Triple Chocolate, or White Chocolate Raspberry

Assorted Mini Dessert Bars \$4 Per Person

Chocolate Pecan, Caramel Apple, Brownie, and Toasted Coconut Chip

New York Vanilla Cheesecake \$5 Per Person

Plain or Topped with Chocolate Sauce or Strawberry Compote

Premium Sliced Pies \$7 Per Person

Reese's Chocolate Peanut Butter, Tart Key Lime, Snicker's Chocolate Caramel, or Kentucky Pecan

Grand Cake Slices \$7 Per Person

Decadent Chocolate Mousse, Six Layer Carrot, or Luscious Lemon Curd

Ice Cream Sundae Bar \$10 Per Person

Premium Chocolate and Vanilla Ice Cream, Chopped Pecans, Maraschino Cherries, Banana, Crushed Pineapple, Sprinkles, Mini Chocolate Candies, Strawberry, Whipped Cream, and Hot Fudge Sauce



Banquet BEVERAGES

All alcoholic beverages are priced per consumption.

Bar Definitions

Open Bar - Host pays the tab for all beer, wine, and liquor beverages

Cash Bar - Guests pay the tab for all beer, wine, and liquor beverages

Bar Options:

Any of these options can be "open" or "cash" as defined above

Beer and Wine Bar - Domestic, Imported Beer and Wine

Call & Down Bar - Call Liquor (and under)

Full Bar - Domestic/Imported Beer, Wine, and Premium (and down) Liquor available

Non-Alcoholic Beverage Station \$2.00

Sweet and Unsweet Tea, Soft Drinks, Water and Coffee

Available Beverages:

Domestic Beer \$3.00-\$3.50

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Michelob Amber Bock, Yuengling and others upon request

Import Beer \$4.50

Corona, Corona Light, Stella and others upon request

Wine \$5.50

Canyon Road Wines in the following varieties; Merlot, Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, Moscato, White Zinfandel and others upon request

Well Liquor \$6

Aristocrat Vodka, Aristocrat Gin, Aristocrat Rum, Evan Williams, 100 Pipers

Call Liquor \$7

Absolut, Canadian Club, Bacardi, Tito's, Old Forester, Southern Comfort, Malibu, Jim Beam, Captain Morgan, Jose Cuervo, Beefeater, Bombay, Jack Daniels, Dewar's, Famous Grouse, Fireball

Premium Liquor \$8-\$9

Grey Goose, Kettle One, Bombay Sapphire, Mount Gay Rum, Kahlua, Crown Royal, Jameson, Maker's Mark, Glenlivet, Woodford Reserve

GUIDELINES

Surcharges

All items are subject to 10% sales tax. Food and drinks are subject to a 20% service charge.

Confirmation of Event Space

To book a location on a specific date, an initial non-refundable deposit of \$500 will be due at the time of the individual contract date. This amount will be applied to the cost of the event. A date is considered booked upon receipt of the deposit.

Wedding Ceremonies

Craft Farms Golf Club offers a breath-taking golf course view as setting for your wedding ceremony. An additional fee of \$300 is required for all wedding ceremonies. The fee will apply whether the ceremony is held at the designated outdoor location or an indoor location.

Cancellation Policy

Less than 90 days prior to event - 50% of estimated cost is due

Less than 30 days prior to event - 75% of estimated cost due

Less than 15 days prior to event - 100% of estimated cost due

Food and Beverage

All food and beverage at events must be provided, prepared, and served by Craft Farms and must be consumed on the premises. Special cases will be addressed on an individual basis. A fee of \$50 will be charged per attended food station. A fee of \$50 will be charged per bartender for 4 hours and will be an additional \$15 per hour after the allotted 4 hour time period.

Cake Cutting Fee \$75

Attendant Fee \$50

Rental Options

Audio Visual \$75

(Microphone, Podium, and speakers)

Screen and Projector \$25

Bistro Tables with linen (5 available) - \$25 each

Dance Floor (15x12) - \$450

Linens:

Craft Farms will provide linens and/or white linen napkins at the request of the client. The client is responsible for the cost of cleaning the linens. Price will be determined by usage.

GUIDELINES

Cleaning Fee

Each event will include a cleaning fee dependent on the amount of space used for the event:

Entire Clubhouse: \$150

Palmer Room or Cotton Creek Grille: \$75

Timing of Functions

All events will be set up 15 minutes prior to start time. All buffet lines and hot food stations are served for 1 ½ hours, refreshed and replenished as necessary during this time and will be removed thereafter. Additional charges will be incurred if replenishment is requested after such time. All functions are booked for up to four hours in length. If your event goes beyond the contracted time period, an additional \$200 per hour will be applied to the final bill and is subject to management approval.

Event Guarantees

A final guarantee of your guest count is required 7 business days prior to the date of your function. This guarantee may not be reduced after this time and will be considered a minimum guarantee for which you will be charged. Should a guarantee not be received, Craft Farms will prepare and charge for the original tentative number indicated at the time of booking. In the case that more guests arrive than the final guest count, the additional people will be reflected on the bill.

In Case of Rain

Outdoor events will be moved inside if the weather report 4 hours prior to the start time predicts a 40% or greater chance of rain. The ultimate decision will be made by the client; however the club reserves the right to relocate an event for the guests' safety.

Decorations/ Club Care

Access to space will be dependent on business day and time must be pre-arranged with management. Use of enclosed candles is permitted, however no open flames or any items that pose a fire hazard are allowed. Glitter, confetti, rice, and other hard to clean materials are prohibited. All items are subject to approval of management. All decor must be removed immediately following the event, unless pre-arranged. Craft Farms is not responsible for any damages or loss of any merchandise or articles left prior to, during or after any event. The client agrees to be responsible for any and all damages incurred by the client, outside vendors, guests, and attendees of the event. *High heels are not permitted on the golf course at any time. The event host will be responsible for any damages incurred by guests.*



Feel free to use our trusted and

preferred vendors

to help make your day magical!



Rentals

Gulf Coast Sound (DJ, Lighting, Coordination)
Patrick Danaher
(251)500-0708
booking@gulfcoastsounds.com

Gulf Coast Photobooth
Johnny Burgees
(850)797-9778
Gulfcoastphotobooth.net

I Do Gulf Coast Party Rentals (Chairs And Various Décor)
Sissy Cook
(251)986-5865
Pelicanpetepartyrentals.com

Photography

Justine Cunningham
justinedaniellephotography@gmail.com
justineandwayne.com

Floral

Jyl Cannon
Coastal Flowers & Design
251.968.ROSE
coastalflowers@hotmail.com

Officiants

Terry Richey (Springhill Baptist)
JT Crabtree (Airport Blvd Methodist)
Steve Horn (Independent)
Brad Goode (Dauphin Way UMC)
Johnny Hunt (Celebrations Church of Fairhope)

Accommodations

Courtyard by Marriot at Craft Farms
Christy Gurene
251-968-1113
cgurene@dhmhotels.com

Hampton Inn Gulf Shores
Alan Olson – 251-307-2109
alan@anrhospitality.com

Staybridge Suites Gulf Shores
Kaylyn Hildreth – 251-975-1030
sales@staygulfshoresal.com



CRAFT FARMS

