

The Carolina Country Club

2355 Carolina Country Club Road, Spartanburg SC 29306

864-583-1246 phone

Banquet Information

Let us make your next event a Grand Affair!

In the following pages you will find various ideas and suggestions of menu selections for your event at The Carolina Country Club. Our Chef can also make a menu especially just for you.



The Carolina Country Club

Georgia Goodman, Event Planner & Sales

864-699-5820

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General Guidelines

Deposit

A non-refundable deposit of \$500.00 is required for non-members to guarantee the reservation of a room.

Payment

Payment is to be paid in full one week prior to your function. Any extra incidentals, tally bar, etc, shall be paid at the conclusion of the function. There is a \$4,500 food & beverage minimum that must be met on all Wedding Receptions booked on a Saturday during peak season (April, May, June, September & November). We can work with you on Friday & Sunday weddings on a minimum.

Service Charge

A 20% service charge, 7% sales tax, and a 2% hospitality tax will be added to all food and beverage charges. State and local taxes are applied to most sundry charges. State law requires that the Club tax the service charge.

Guarantee

To ensure sufficient ordering and preparation of the food for your event, final guest count must be submitted to the Club one week prior to your function. If a guarantee is not submitted, you will be charged for the higher of the actual guest count or the original estimate.

To accommodate multiple events of various sizes, the Club reserves the right to change rooms based on guaranteed attendance and room set-up specifications; rooms are assigned based on final guarantees. All rooms will be set according to contracted specifications. If no room set preference has been indicated, the Club will determine the set-up.

Buffet Service Policy

The Carolina Country Club will prepare an ample amount of food according to your guarantee to ensure a well-stocked table and attractive presentation. With this policy, we must decline carry-out containers during or after service.

Wedding Criteria

All buffet wedding receptions will have the food provided for up to two hour duration.

All materials to be tossed upon departure must be approved by the Event Planner. Materials should be biodegradable and should not cause a threat to animals or the Clubs facilities or grounds.

Decorations

We ask that all decorations be kept within your specific room for your event. Rented table linens must arrive at the Club at least 24 hours in advance. The Club is not responsible for any rented items. The Club will furnish tables, chairs, linens, glasses, votive candles, and mirrors at no extra charge.

Alcohol

Alcohol will be served only to persons 21 years of age and older in accordance with state law. Proof of age may be requested of any guest wanting to consume alcohol.

Damages and Liability

The Carolina Country Club does not assume responsibility for damages or loss, for any reason, to any merchandise or articles brought into The Club or left unattended. Cloak rooms and gift tables are provided as a service to our Members and Guests, but The Club shall not be responsible for monitoring items left here. The Club is not responsible for items lost on the premises, though every effort will be made to assist in their recovery.

Room Rental Rates

Room rental pricing includes tables, chairs, linens, water service, and basic clean up.

- 94 Gold Chivari Chairs (Inside Only – No Lawn)
- 13 – 60” Round Tables
- 2 – 72” Round Tables
- 15 Gold Table Underlays
- Ivory Linens for tables
- 2 Black Covered Cocktail Tables

Non-Members

Zimmerli Room & Patio:	\$500
Milliken Room:	\$500
Milliken & Zimmerli:	\$1000
Heath	\$500
Lawn Ceremony Fee	\$250

Rooms of Distinction

Area	Banquet Seating	Cocktail Party	Theatre Seating
Private Dining Room	2-10	NA	NA
Zimmerli Room	40-55	90	110
Heath Room	40-65	90	NA
Milliken Room *	125-150	200	225

*Maximum room seating may eliminate the dance floor

Directions from Interstate -85

Exit I-585 (Pine Street) East towards downtown Spartanburg
Continue through and past downtown, approximately 7-10 miles
Take a right onto Country Club Road, just past Ingles grocery store
Take a left onto Union Street, across from CVS drug store
Continue on Union Street approximately 3-5 miles, past the South Carolina
School for the Deaf and Blind
Take a right onto Carolina Country Club Road, just past the Croft Fire Dept.
Continue on Carolina Country Club Road for 2.4 miles
Carolina Country Club will be on your left

Directions from Interstate-26

Take I-26 Exit 28 (Hwy 221) towards Spartanburg
Continue on Hwy 221 until the 4th stop light at Hardee's
Take a right on Hwy 215/Stone Station Road
Take the first road to the left (Carolina Country Club Road)
at Roebuck Greenhouse
Continue through the four-way stop
Carolina Country Club is approximately 3 miles down on the right



Breakfast Buffets & A'la Carte

Includes Freshly Brewed Coffee & Juice Service
20 person minimum

Assorted Pastries \$2.50

Muffins, Danishes & Bagels

Breakfast Burritos \$8.00

Breakfast Burrito Wraps with Scrambled Eggs, Bacon, Sausage, Peppers, Onions & Cheddar Cheese

Breakfast Croissants \$8.00

Buttered Croissant with Bacon, Egg & Cheese or Ham, Egg & Cheese

Boxed Breakfast \$11.95

To Go Breakfast Box with Breakfast Croissant or Burrito, Yogurt, Orange Juice & a Fresh Banana

Carolina Country Club Continental \$14.95

Fresh Seasonal Fruits and Berries, Assorted Organic Yogurts & Cereals, Freshly Baked Muffins & Danishes, Bagels & Cream Cheese and Assorted Whole Fruits

Green Start \$16.95

Organic Granola & Granola Bars, Organic Seasonal Fruit, Natural Cheese & Whole Wheat Crackers, Cottage Cheese & Berries, Local Organic Cream Cheese and Bagels, Organic Juices & Natural Coffee

Plated Quiche \$16.95

Choice of Loraine, Sausage and Cheese, or Spinach and Cheese Quiche. Served with Fresh Fruit, House Breakfast Potatoes, and Fresh Baked Croissants

Tee Time \$17.95

Applewood Bacon, Sausage Patties, Scrambled Eggs, Stone Ground Grits, French Toast, Hash Browns, Seasonal Fruits & Oatmeal Bar

Full Round Start \$21.95

Biscuits & Sausage Gravy, Bacon, Sausage, Scrambled Eggs, Made to Order Omelet Station, Bourbon French Toast, Oatmeal Bar, Smoked Salmon, Bagels with Cream Cheese, Stone Ground Grits, Eggs Benedict, Hash Browns & Seasonal Fruits

Sunday Brunch Buffet \$28.95

Roasted Prime Rib of Beef with Mushroom Gravy, Sweet Tea Marinated Fried Chicken, Collard Greens, Macaroni & Cheese, Eggs Benedict, Smoked Salmon, Crepes Loraine & your choice of one soup and salad bar

Lunch Plated

Choice of Side Salad and Freshly Brewed Tea & Water Service

Parties of 12 or fewer guests may order a la carte. Groups 20 or less may order from a limited menu.

Chicken Caesar \$14.00

Grilled Chicken Breast over Crisp Romaine Lettuce tossed with House Made Caesar Dressing, Croutons & Grated Parmesan Cheese

Chicken Marsala \$22.00

Pan Seared Organic Chicken Breast plated over Penne Pasta tossed in a Wild Mushroom Demi-Glace

Sesame Tuna \$22.00

Sesame Encrusted Yellow Fin Tuna Filet plated over Fried Spinach & Wasabi Mashed Potatoes with a Ginger Aioli

Grilled Salmon \$24.00

Grilled Atlantic King Salmon Filet plated with Fried Brussel Sprouts & Roasted Yukon Gold Potatoes

Clams Linguini \$22.00

Sautéed Prince Edward Island Clams over Linguini Noodles tossed in a Tomato Basil & Saffron Broth

Salmon Quiche \$18.00

Smoked Salmon Quiche with Ancho Chili Crème Anglaise and Micro Arugula

Petite Filet \$28.00

Grilled Petite Filet plated with Rosemary Baked Yukon Gold Potatoes, Grilled Asparagus & Black Truffle Hollandaise

Chicken Salad Croissants \$16.00

Cranberry & Pecan Chicken Salad on a Buttered Croissant with Pasta Salad

Veal Parmigiana \$22.00

Pan Seared Veal Cutlets over Spaghetti Noodles tossed in a House Made Tomato Basil Sauce

Grilled Chicken Caesar, Pesto Chicken, Sundried Tomato & Chicken, Turkey & Bacon Club, Ham & Swiss, Hummus, Pimento Cheese

Lunch Buffets

Includes Cookies & Brownies with Freshly Brewed Tea & Water

25 person minimum

Soup & Salad \$12.95

Garden Salad Bar with the Chef's Selection of Two Soups & Hot Rolls

The 9th Hole Deli \$13.95

Gourmet Deli Tray including Sliced Roast Beef, Natural Turkey, Honey Ham, Salami & Pastrami with Lettuce, Tomato, Bermuda Onions, Pickles, sliced Gourmet Cheeses, Potato Salad, Broccoli & Bacon Salad, Penne Pasta Salad, Gourmet Mustards, Traditional Condiments and a Variety of Kettle Chips

Wrap it Lunch \$17.95

Platters of Tortilla Sandwich Wraps including with Potato Salad, Broccoli & Bacon Salad & Kettle Chips

Croissant Bar \$17.95

Build your own Croissant with Cranberry Chicken Salad, Southern Egg Salad or Tuna Salad with Lettuce, Tomato

Gourmet Sandwich Sampler \$18.95

Sandwich Board including Pesto Chicken Sandwiches, Roast Beef and Portabella Mushroom Sandwiches, Cuban Pastrami Sandwiches, Turkey Club Baguettes, Dagwood Melts & Monte Cristo Sandwiches with Potato Salad, Broccoli & Bacon Salad, & Kettle Chips

Oyster Roast \$19.95

All you can eat Oyster Roast with Crackers, Lemons, Cocktail Sauce, Cole Slaw, Broccoli & Bacon Salad, Baked Beans, Corn on the Cob & Rolls

Carolina Barbeque \$20.95

Slow Roasted Pulled Pork Sandwiches, Smoked BBQ Chicken Breast, Succulent Baby Back Ribs, Low Country Cole Slaw, Corn on the Cob, Baked Beans, Deviled Eggs & Hot Rolls

Low Country Buffet \$24.95

Pan Seared Tilapia with Charleston Cream Sauce, Fried Sweet Tea Marinated Chicken, Macaroni & Cheese, Collard Greens, Mashed Potatoes & Gravy, Roast Beef with Pan Gravy, Green Beans, She Crab Soup & Hot Rolls

Dinner Plated

Build Your Own Dinner Plate:

Select 1 Protein from the Menu

Select 3 Side Dishes from the Menu

All Plated Dinners Served with Dinner Rolls & Butter

Chicken

Signature Cheese & Herb Stuffed Chicken Breast \$18.95++

Chicken Marsala with Sautéed Mushrooms \$17.95++

French Cut Chicken Breast with Herb Cheese Stuffing and Roasted Peppers \$18.95++

Marinated Grilled Boneless Skinless Chicken Breast \$17.95++

Beef

New York Strip with Cilantro Pesto and Horseradish Sauce \$24.95++

Herb Crusted Carved Beef Tenderloin with Horseradish Sauce and Cilantro Pesto \$26.95++

Seared Beef Tenderloin with Béarnaise Sauce & Horseradish or with a Merlot Reduction & Shallots \$27.95++

Filet of Beef with a Mushroom Duxelle Wrapped in a Delicate Puff Pastry with Demi-Glace \$25.95++

Pork

Roasted Loin of Pork Served with Vidalia Onion, Apple Compote and Demi-Glace \$17.95++

Honey Glazed Sliced Ham \$16.95++

Fish/Seafood

Seared Grouper or Mahi Filet in Lemon Beurre Blanc \$22.95++

Baked Sea Bass Piccata in Lemon White Wine Butter Sauce with Capers and Shallots \$24.95++

Crusted Mahi Filet with Caper and Garlic Cream Sauce \$22.95++

Seared Salmon with Tomato Basil Compote \$22.95++

Filet of Salmon Wrapped in Delicate Puff Pastry, Stuffed with Wild Mushroom Duxelle \$22.95++

Gulf Shrimp and Penne Pasta Tossed with Spinach, Pinenuts, Mushrooms, and Garlic Aioli \$22.95++

Vegetarian Plates

Penne Pasta with Eggplant, Onions, Tomatoes, Garlic, Red Wine, and Smoked Mozzarella \$17.95++

Ricotta and Herb Stuffed Manicotti with Basil Marinara and Melted Mozzarella \$17.95++

Eggplant Parmigiana with Melted Mozzarella Cheese \$17.95++

Select from these Entrée Sides

Vegetable Selections

Caribbean Blend (Broccoli, Yellow Carrots, Green Beans & Red Pepper)
California Blend (Carrots, Cauliflower & Broccoli)
Baby Carrots: Glazed or Dill Butter
Green Beans: Almondine, Tomato Basil, or Bacon & Onion
Broccoli Spears: Garlic Sauced or Buttered
Buttered Corn: Kernel or Corn Ragu
Asparagus: Hollandaise Sauce or Buttered

Side Items

Mixed Greens with Mandarin Oranges, Craisins & Vinaigrette Dressing
Garden Salad with Choice of Dressing, Balsamic Vinaigrette or Ranch
Whipped Potatoes with 3 Cheeses, Pesto, Garlic or Buttered
Red Skin Garlic Mashed Potatoes
Baby Russet Potatoes: Bacon & Onion, Garlic & Rosemary, or Garlic & Parmesan
Wild Rice with Sautéed Mushrooms
Southern Style Sage Dressing
Idaho Baked Potato with Butter & Sour Cream Rice Pilaf

Dinner Buffet

Two Entrée Buffet: \$38.95 Three Entrée Buffet: \$42.95

All dinner buffets include: Choice of Salad Bar, Choice of Soup, 2 Starches, 2 Vegetables and 2 Desserts from the following lists
Freshly brewed Tea & Water service included. (Minimum of 40 people required)

Salad Bar Selections (pick 1)

Mixed Organic Green Salad, Baby Spinach Salad, Classic Caesar Salad, Organic Arugula Salad

Soups (pick 1)

Leek & Potato, French Onion, She Crab, Corn Chowder, Roasted Butternut Squash Soup, Celery Root & Potato Soup,
Tomato Bisque, Lobster Bisque

Entrée Selections

Chicken Marsala Lightly Breaded, Pan Seared Chicken Breast with a Caramelized Onion & Mushroom Marsala Wine Sauce

Roast Beef Herb Encrusted Slow Roasted Prime Rib of Beef sliced with Wild Mushroom Demi- Glace

Salmon Grilled Salmon with a Mirin BBQ Sauce or Lemon & Fresh Dill Butter

Baby Back Ribs Slow Smoked Baby Back Ribs with a Carolina BBQ Sauce

Pulled Pork Slow Roasted Pulled Pork with Mustard Based BBQ Sauce

Pork Loin Grilled Mustard & Sage Marinated Pork Loin

Veal Cutlets Pan Seared Veal Cutlets in a Fresh Tomato Basil Sauce

Roasted Chicken Herb & Mustard Seed Encrusted Oven Roasted Chicken Quarters

Grouper Pan Seared Grouper with French Onions & Cognac Beurre Blanc

Beef Wellington Seared Filet Mignon & Mushroom Duxelle in a French Pastry

Starch Selections (pick 2)

Roasted Yukon Gold Potatoes, Roasted Fingerling Potatoes, Whipped Baby Red Potatoes, Roasted Garlic Mashed Potatoes,
Brown Sugar Whipped Sweet Potatoes, Potatoes Au Gratin, Couscous, Rice Pilaf

Vegetable Selections (pick 2)

Haricot Vert, Brussel Sprouts, Edamame, Corn Succotash, Collard Greens, Grilled Asparagus, Broccolini, Broccoli, Corn on the
Cobb, Snow Peas, Lima Beans

Desserts (pick 2)

Classic Tiramisu

Classic Italian Dessert with Lady Fingers, Mascarpone Sabayon & Coffee, Chocolate & Brandy

Key Lime Pie

Traditional Key Lime Pie in a Graham Cracker Crust

Chocolate Ganache Cake

Moist Chocolate Cake with Gourmet Chocolate Ganache Layers

Pumpkin Pie

Bourbon & Ginger Pumpkin Pie in a Ginger Snap Crust

White Chocolate Cheesecake

White Chocolate Godiva Cheesecake

Vanilla Bean Panna Cotta

Berry Compote and Fresh Cream

Strawberry Shortcake

Fresh Strawberries with Whipped Mascarpone Cheese on Shortcake with Strawberry Coulis

Blackberry Cabernet Sorbet

Sorbet made with Blackberries & Cabernet Sauvignon Wine

Strawberry Sorbet

Sorbet made with Fresh Strawberries topped with Strawberry Crème Anglaise

Baklava

Greek Phyllo Dough Dessert with Walnuts, Lemon Simple Syrup & Cream

NY Cheesecake

Traditional Bruleé NY Cheesecake with Strawberry Crème Anglaise

Couples Preferring Casual Dining. We Offer Classic Southern Buffets

Tea Service and Water Provided

Carolina Barbeque \$22.95++ Per Person

Slow Roasted Pulled Pork Sandwiches, Smoked BBQ Chicken Breast, Succulent Baby Back Ribs, Low Country Cole Slaw, Corn on the Cobb, Baked Beans, Deviled Eggs & Hot Rolls

Low Country Buffet \$25.95++ Per Person

Pan Seared Tilapia with Charleston Cream Sauce, Fried Sweet Tea Marinated Chicken, Macaroni & Cheese, Cole Slaw, Mashed Potatoes & Gravy, Roast Beef with Pan Gravy, Green Beans, She Crab Soup & Hot Rolls

Shrimp and Grits Low Country Dinner \$25.95++ Per Person

Mixed Green Salad with Low Country Dressing, Sautéed Carolina Shrimp over Stone Ground Grits, Toppings including Cheddar Cheese, Scallions, Tomatoes & Andouille Sausage Gravy, Steamed Vegetable Medley, & Hot Rolls

Dessert is not included in Casual Buffets

Hors D'Oeuvres

50 pieces per order

Chicken Fingers \$100.00

Hand Breaded Golden Fried Chicken Tenderloins with Honey Mustard Dressing

Chicken Wings \$100.00

Fried Jumbo Chicken Wings tossed in your choice of Teriyaki Sauce, Traditional Hot Wing Sauce, Chipotle BBQ Sauce or Firecracker Sauce served with Celery Sticks, Ranch & Bleu Cheese Dressings

Cocktail Meatballs \$100.00

Cocktail Meatballs with Sweet & Sour Sauce or Port wine Demi-Glace

Carolina Crab Cakes \$225.00

Pan Seared Blue Crab Cakes with Cajun Remoulade

Bacon Wrapped Scallops \$275.00

Oven Roasted Bacon Wrapped Jumbo Scallops

Hummus \$120.00

Grilled Vegetables and Pita Chips

Spring Rolls \$150.00

Your choice of Shrimp, Chicken, Beef or Pork Spring Rolls

Cocktail Shrimp \$175.00

Jumbo Poached Shrimp with Freshly Grated Horseradish Cocktail Sauce

Fried Green Tomatoes \$125.00

Cornmeal Dredged Fried Green Tomatoes with Chipotle Cream Sauce

Caprese \$100.00

Fresh Basil, Roma Tomatoes & Fresh Mozzarella on a Toasted Baguette Slice with Balsamic Vinegar Reduction

Lobster & Scallop Ceviche \$300.00

Fresh Rock Lobster & Scallop Ceviche with House Made Tortilla Chips

Kobe Sliders \$250.00

Miniature Kobe Beef Hamburgers with Slider Buns

Lobster Crepes \$275.00

Lobster, Boursin Cheese & Spinach Roulades

Beef Wellingtons \$275.00

Filet Mignon Baked in Pastry Dough with Mushroom Duxelle

Mushroom Tartlets \$175.00

Tart Shells filled with Roasted Wild Mushrooms & Herbs

Deviled Eggs \$125.00

Deviled Eggs with Prosciutto Relish

Clams Casino \$170.00

Littleneck Clams baked with a Casino Clam Stuffing & Garlic Butter

Prosciutto Wrapped Melons \$180.00

Fresh Honeydew & Cantaloupe wrapped in Prosciutto

Stuffed Mushrooms \$150.00

Chorizo Sausage Stuffed Button Mushrooms

Potatoes Au Gratin \$100.00

Browned Scalloped Potatoes with Melted Cheese

Lamb Lollipops \$275.00

Pan Seared Domestic Lamb Chops with Blackberry BBQ Jam

Displays

Serves up to 200 people, smaller trays available at market price

Exotic Fruit Display \$250.00

An Exotic Display of Seasonal Local & Imported Sliced Fruits & Berries with Yogurt Dipping Sauce

Cheese Board \$400.00

A Gourmet Display of Imported & Domestic Cheeses with Assorted Crackers & Flat Breads

Mediterranean Display \$275.00

Marinated Artichokes and Mushrooms, Mixed Olives, Assorted Imported Italian Meats, Salami, Soppressata, Prosciutto, Serrano Ham, Parmigiano Reggiano Cheese, Provolone and Asiago, Pasta Salad, Hummus, Pepperoncini Peppers, Baba Ganoush, Grilled Eggplant, Feta Cheese, Stuffed Grape Leaves, Baguette, Crackers, and Fried Pita Chips

Smoked Salmon Display \$170.00 per Salmon Side

Smoke Cured Scottish Salmon Display with Capers, Diced Red Onions, Hardboiled Eggs, Fresh Dill and Assorted Crackers (serves up to 50 people)

Action Stations

Prime Rib \$285.00/rib

Station of slow roasted prime rib with jus, horseradish cream sauce, mayo, brown mustard and hot rolls

Roasted Turkey Breast \$155.00/breast

Station of roasted turkey breast with gravy, mustard, mayo and hot rolls

Honey Baked Ham \$175.00/ham

Honey baked ham accompanied by mayo, mustard, honey glaze and hot rolls

Roast Pork Loin \$145.00/loin

Whole roasted pork loin served with mayo, mustard and hot rolls

Pasta Station \$16.95/person

Sautéed Shrimp or Chicken tossed in your choice of either Marinara Sauce, Traditional Alfredo Sauce or Butter Garlic White Wine Sauce with Penne or Farfalle Pasta

Shrimp & Grits Station \$17.95/person

Sautéed Carolina Shrimp over Stone Ground Grits served in a Martini Glass with an Array of Fresh Toppings including Cheddar Cheese, Scallions, Tomatoes & Andouille Sausage Gravy

