

Create Memories...



Banquet & Event Planning



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Private Events

For the Bride and Groom who is aware of the positive effects of a prestigious locale, Inverness Country Club offers a unique experience. Our professional staff awaits the opportunity to provide you with excellence in cuisine, service and attention to the smallest detail, all in the unique setting that is Inverness Country Club.

Inverness Country Club offers over 40 years of tradition in fine food, service and history. For your Wedding Reception the Club has everything you need to make your event a success. We promise to create a day for all to remember...

“The only thing we overlook is a beautiful golf course.”

The following guidelines have been established to assure you of a perfectly executed event:

- The club requires a non-refundable Facility Fee in order to secure the date of the Event.
- All food and beverage must be purchased through Inverness Country Club.
- For the best possible service, menus are to be completed 30 days in advance and no more than six weeks prior to the event.
- A 20% service charge and applicable sales tax are not included in the menu items (denoted by ++).
- **Food & beverage may not be taken off the premises after it has been prepared by Inverness Country Club and served.**
- Prices are subject to change without prior notification.
- Inverness Country Club reserves the right to substitute items based on availability.

Breakfast

BUFFETS

(minimum of 25 people)

GARDEN ROOM BREAKFAST BUFFET

Scrambled Eggs, New Potato Hash, Smoked Bacon, Sausage, Stone Ground Grits,
Buttermilk Biscuits, Seasonal Fruit Tray, House Made Muffins,
& Orange Juice

\$18.00++

INVERNESS CONTINENTAL

House Made Muffins, Assorted Pastries, Bagels, Cream Cheese Sweet Butter,
Fruit Preserves, Seasonal Fruit Tray
& Orange Juice

\$11.00++

EXECUTIVE CONTINENTAL

Egg & Cheese Biscuits, House Made Muffins, Assorted Pastries, Bagels,
Cream Cheese, Sweet Butter, Fruit Preserves, Seasonal Fruit Tray
& Orange Juice

\$14.00++

HEALTHY CHOICE CONTINENTAL

Scrambled Egg Beaters, Turkey Sausage, Granola, Assorted Fruit Yogurts
& Orange Juice

\$13.00++

PLATED BREAKFAST

INVERNESS SUNRISE

Scrambled Eggs, Sausage, Breakfast Potatoes, Biscuits & Seasonal Fruit

\$13.00++

BUTTER PECAN FRENCH TOAST

Topped with Candied Bacon, Toasted Pecans, Powdered Sugar Served with Cinnamon
Whipped Cream, Buttered Maple Syrup & Stone Ground Grits

\$13.00++

Brunch

(minimum of 25 people)

AFTERNOON TEA

Imported and Domestic Cheese Display

Fresh Seasonal Fruit Display

Assorted Scones

Variety of Finger Sandwiches

Mini Strawberry Cupcakes

Hot Tea, Coffee, Iced Tea and Flavored Water Station

\$20.00++

BRUNCH BUFFET

Traditional Eggs Benedict or Fresh Egg Frittata with Smoked Ham, Cheddar Cheese and Chives,

Applewood Smoked Bacon, Southern Biscuits and Gravy,

Fruit Salad & Stone Ground Grits

\$22.00++

PLATED BRUNCH

House Mixed Greens Salad with Herb Vinaigrette

Choice of Spinach & Feta Quiche or Tomato Basil Frittata,

Seasonal Sliced Fruit,

Bacon, Breakfast Potato Hash &

Biscuits served table side

\$20.00++

Turn any breakfast into a Champagne, Mimosa or Bloody Mary Brunch

Lunch

~Plated Lunch~

(minimum of 12 people)

Served with Rolls & Butter, Chef's Choice Starch & Vegetable, Water & Coffee Service

~STARTERS~

(Select One)

INVERNESS HOUSE SALAD

Organic Baby Lettuces with Spiced Pecans, Cranberries, Blue Cheese & Balsamic Herb Vinaigrette

WEDGE SALAD

Iceberg Lettuce, Cherry Tomatoes, Cucumbers, Carrots, House Made Buttermilk-Herb Dressing

~ENTREES~

(Select One)

Fettuccini Primavera

Tossed with Fresh Roasted Seasonal
Vegetables, Parmesan Butter Sauce

\$16.00++

Grilled Salmon with Choice of
Lemon Caper Sauce or Dill Beurre Blanc

\$23.00++

Sautéed Chicken Breast

with Marsala Cream or Citrus-Herb Vinaigrette

\$18.00++

Grilled Angus "Baseball" Steak
and Cabernet Demi Glace

\$25.00++

Herb Rubbed Pork Tenderloin
with Apple Chutney

\$21.00++

6oz Petite Filet
with

Mushroom Demi Glace

\$33.00++

~DUO ENTREES~

(Select One)

Sautéed Chicken Piccata & Fresh Gulf Shrimp finished with a Chardonnay Scampi Sauce

\$26.00++

4oz Filet & Seared Crab Cake with Demi Glace & Remoulade Sauce

\$31.00++

~Dessert~

(Select One)

German Chocolate Cake, Traditional N.Y. Cheesecake, Key Lime Pie
Or Seasonal Dessert

Lunch Buffets

~Private Buffets~

(minimum of 25 people)

Served with rolls & butter, water & coffee service

DELI BUFFET

Sliced Roast Beef, Smoked Turkey Breast, Honey Baked Ham,
Assorted Sliced Cheeses,
Assorted Breads, Condiments, Pasta Salad,
House Chips & Assorted Cookies

\$16.00++

BACK 9 BUFFET

Choice of: Tossed Organic Baby Lettuces or Deconstructed Caesar Salad,
Herb Rubbed Chicken with Lemon Caper Sauce
Sliced London Broil with Beef Jus,
Chefs Choice of Starch and Fresh Seasonal Vegetables
& Assorted Desserts

\$21.00++

SOUTHERN BUFFET

Coleslaw, Potato Salad,
Charred Bone-in Chicken, Cornmeal Dusted Fried Catfish,
Braised Collard Greens, Mashed Potatoes & Gravy, Mac & Cheese
& Banana Pudding

\$24.00++

*INVERNESS BUFFET

Choice of: Tossed Organic Baby Lettuces, or Deconstructed Caesar Salad,
Choice of two Entrees
Herb Rubbed Chicken Breast with Lemon Caper Sauce,
Fresh Catch Fish with Beurre Blanc,
Sliced Top Sirloin Steak with Beef Jus,
Chef's Choice of Starch, Fresh Seasonal Vegetables
& Assorted Desserts

\$26.00++

Dinner

~Plated Dinner~

(minimum of 12 people)

All entrees are served with rolls & butter, iced tea, water and coffee service

~STARTERS~

(Select One)

INVERNESS HOUSE SALAD

Organic Baby Lettuces with Spiced Pecans, Cranberries, Blue Cheese & Balsamic Herb Vinaigrette

Or

CAESAR SALAD

Romaine Lettuce with Classic Caesar Dressing, Home Made Croutons & Shaved Parmesan Cheese

~ENTREES~

(Select One)

Served with Chef's Selection of Fresh Seasonal Vegetable & Starch

Grilled 12 oz. Angus Ribeye,
Choice of Beef Jus or Mushroom Demi Glace
\$45.00++

Roasted Pork Tenderloin
served with Ginger Honey Glaze
\$32.00++

Grilled 8 oz. Filet Mignon,
Choice of Beef Jus or Peppercorn Glace
\$42.00++

Pan Seared Fresh Catch, Choice of Lemon, Capers &
Olive Oil or Dill Beurre Blanc
Market Price++ (\$40.00++-\$45.00++)

All Natural Springer Mountain Seared Chick-
en Airline Breast with Pan Sauce
\$28.00++

~DUO ENTREES~

(Select One)

Filet Mignon & Crab Cake with Beef Jus & Remoulade Sauce
\$55.00++

Filet Mignon & Lobster Tail with Beef Jus & Lemon Herb Drawn Butter
Market Price ++

All Natural Springer Mountain Grilled Chicken Airline Breast with Pan Sauce & Sautéed Shrimp
\$42.00++

~DESSERT~

(Select One)

German Chocolate Cake, Traditional N.Y. Cheesecake, Key Lime Pie
Or Seasonal Dessert

Dinner Buffet

*Served with rolls & butter, water & coffee service
(minimum of 25 people)*

CLUB BUFFET

Tossed Organic Baby Lettuces

or

Caesar Salad,

Choice of two Entrees

*Carved Roast Angus Beef Top Round with

Horseradish Cream & Au Jus or

Herb Seared Chicken with Pan Reduction or

Grilled Salmon with Heirloom Tomato Confit,

Roasted Red Potatoes, Fresh Seasonal Vegetables

& Assorted Desserts

\$3800++

GRAND GOURMET BUFFET

Tossed Organic Baby Lettuces

or

Caesar Salad

Choice of two Entrees

*Carved Prime Rib with

Horseradish Cream & Au Jus, or

Chicken Scaloppini with Tasso Cream, or

Fresh Seasonal Catch with Lemon Herbed Beurre Blanc,

Roasted Garlic Mashed Potatoes with Herbs, Fresh Seasonal Vegetables

& Assorted Desserts

\$48.00++

*** Chef Attendant Required - \$60.00+**

The Greens Package

Dinner served with House rolls & butter, water and coffee service

~ONE-HOUR COCKTAIL RECEPTION~

Premium Brand Open Bar

Your Choice of 2 Butler Passed Hors d'oeuvres

~SALADS~

(Select One)

Inverness House Salad

Blend of Spring Greens with Spiced Pecans, Cranberries, Blue Cheese & Balsamic Herb Vinaigrette

or

Classic Caesar Salad

Romaine Lettuce, tossed with Classic Caesar Dressing, topped with House-made Croutons and Shaved Parmesan Cheese

or

The Wedge

Iceberg Lettuce, Cherry Tomatoes, Cucumbers, Bacon, House Made Blue Cheese Dressing

~ENTREES~

Served with Chef's Selection of Fresh Seasonal Vegetables and Starch.

Beef Selections

\$80.00++

Grilled Sirloin, choice of Creole Mustard Sauce, Mushroom Demi Glace or Horseradish Sauce

Grilled London Broil, choice of Au Jus or Mushroom Demi Glace or Horseradish Sauce

Fish Selections

\$85.00++

Fresh Catch served with Lemon Beurre Blanc

Grilled Atlantic Salmon with a Citrus Glaze

Chicken & Pork Selections

\$70.00++

All Natural Ashley Farms French Boned Chicken Breast with Meyer Lemon Beurre Blanc

Roasted Niman Ranch Pork Tenderloin with a Ginger Honey Glaze

~DUETS~

\$85.00++

Seared Ashley Farms Chicken Breast with a Tasso Cream & Sautéed Shrimp

~DESSERTS~

(Select One)

German Chocolate Cake, New York Cheesecake, Key Lime Pie or Seasonal Dessert

The Oaks Package

*Dinner served with House Rolls & Butter,
Water and Coffee Service*

~ONE-HOUR COCKTAIL RECEPTION~

Premium Brand Open Bar
Host Selection of 2 Butler Passed Hors d'oeuvres

~APPETIZER~

Inverness Crab Cake served with Citrus Beurre Blanc

~SALADS~

(Select One)

Inverness House Salad

Blend of Spring Greens with Spiced Pecans, Cranberries, Blue Cheese
& Balsamic Vinaigrette

or

Caesar Salad

Romaine Lettuce, Tossed with a Classic Caesar Dressing, topped with House Made Croutons
and Shaved Parmesan Cheese

or

The Wedge

Iceberg Lettuce, Cherry Tomatoes, Cucumbers, Bacon and Blue Cheese Dressing

The Oaks Package Cont

~ENTREES~

Served with Chef's selection of Fresh Seasonal Vegetables and Starch

Beef Selections

\$85.00++

New York Strip Steak, Natural Jus, Mushroom Demi Glace or Horseradish Sauce

Choice Ribeye, Natural Jus, Mushroom Demi Glace or Horseradish Sauce

Fish Selections

\$90.00 or market price++

Fresh Catch served with Lemon Beurre Blanc

Sesame Seared Ahi Tuna with Citrus Soy Sauce

Chicken & Pork Selections

\$75.00++

Seared Chicken Breast with Lemon Beurre Blanc

Roasted Pork Tenderloin with Apple Chutney

~DUETS~

\$85.00++

6 oz Filet Mignon & Crab Cake with a Demi Glace & Remoulade Sauce

~Desserts~

(Select One)

German Chocolate Cake, New York Cheesecake, Key Lime Pie
or Seasonal Dessert

Silver

SILVER RECEPTION

\$37.00++

Hors d'oeuvres are displayed for ninety minutes

IMPORTED & DOMESTIC CHEESE DISPLAY

Served with Assorted Crackers and Breads

SEASONAL FRUIT DISPLAY

SPINACH & ARTICHOKE DIP

Served with Tortilla Chips

SELECTION OF ANY THREE HOT OR COLD HORS D'OEUVRES

(selections follow)

*CHEF ATTENDED CARVING STATION

(Select One)

Virginia Baked Ham

Roasted Turkey Breast

Roast Angus Beef Top Round

Herb Crusted Pork Loin

Served with Yeast Rolls & Appropriate Condiments

FLAVORED WATER, ICED TEA & COFFEE STATION

Gold

GOLD RECEPTION

\$47.00++

Hors d'oeuvres are displayed for ninety minutes

IMPORTED & DOMESTIC CHEESE DISPLAY

Served with Assorted Crackers and Breads

SEASONAL FRUIT DISPLAY

GRILLED VEGETABLE DISPLAY

(Select One)

SPINACH & ARTICHOKE DIP

Served with House Tri-Color Tortilla Chips

BUFFALO CHICKEN DIP

Served with Toast Rounds & Crudit 

CRAB DIP

Served with House Baked Ciabatta Bread

SELECTION OF ANY FOUR HOT OR COLD HORS D'OEUVRES

(selections follow)

*CHEF ATTENDED CARVING STATION

(Select One)

Virginia Baked Ham

Roasted Turkey Breast

Roast Angus Beef Prime Rib

Herb Crusted Pork Loin

Served with Yeast Rolls & Appropriate Condiments

FLAVORED WATER, ICED TEA & COFFEE STATION

Platinum

PLATINUM RECEPTION

\$57.00++

Hors d'oeuvres are displayed for ninety minutes

IMPORTED & DOMESTIC CHEESE DISPLAY

Served with Assorted Crackers and Breads

SEASONAL FRUIT DISPLAY

GRILLED VEGETABLE DISPLAY

(Select One)

SPINACH & ARTICHOKE DIP

Served with House Tri-Color Tortilla Chips

BUFFALO CHICKEN DIP

Served with Bread Rounds & Crudit 

CRAB DIP

Served with House Baked Ciabatta Bread

SELECTION OF ANY FOUR HOT OR COLD HORS D'OEUVRES

(selections follow)

*CHEF ATTENDED CARVING STATION

Beef Tenderloin or Virginia Baked Ham, Herb Crusted Pork Loin or Roasted Turkey Breast

Served with Yeast Rolls & Condiments

*CHEF ATTENDED ACTION STATION

(Select One)

Mashed Potato Martini Bar

Pasta Station

Gourmet Grilled Cheese Station

Shrimp & Grits Station

FLAVORED WATER, ICED TEA & COFFEE STATION

Action Stations

Chef-Attendant Fees Apply
Per Person Charges

~PASTA STATION~

Your Choice of Two Pastas and Two Sauces
Pastas- Penne, Bowtie, Tri-Color Rotini & Capellini
Sauces- Alfredo, Traditional Marinara & Basil Pesto

\$7.00++

Grilled Chicken add \$2.00++

Fresh Shrimp add \$5.00++

PITA FAJITA STATION

Sautéed Bell Peppers, Onions, Sour Cream, Guacamole, Pico de Gallo

Grilled Chicken ~ \$9.00++

Grilled Steak ~ \$13.00++

MASHED POTATO MARTINI BAR

Mashed Potatoes, Whipped Sweet Potatoes, Smoked Bacon, Cheddar Cheese, Scallion, Sour Cream,
Brown Sugar, Mini Marshmallows & Butter

\$7.50++

SHRIMP AND STONE GROUND GRITS STATION

Fresh Local Shrimp, Tasso Gravy, Onions, Bell Peppers & Garlic

\$10.00++

~CARVING STATIONS~

Pineapple Glazed Virginia Ham with Yeast Rolls

\$4.25++

Roasted Turkey Breast, with Orange Cranberry Relish and Yeast Rolls

\$3.95++

Apple Bourbon Glazed Pork Loin, Apple Bourbon Reduction and Yeast Rolls

\$4.75++

Balsamic Glazed Flank Steak with Horseradish Cream Sauce and Yeast Rolls

\$7.00++

Herb Roasted Hereford Tenderloin of Beef, Horseradish Cream Sauce and Yeast Rolls

\$13.50++

Steamship Round of Beef, Horseradish Cream Sauce and Yeast Rolls

\$7.00++

Create your own menu from the Hors d'oeuvres \$30.00++ per person Minimum Charge

Hors d'oeuvres

~\$3.75++ per person~

Little BLT Biscuits
Crostinis with Olive Tapenade
Crostinis with Tomato, Goat Cheese & Basil
Crostinis with Shaved Angus Beef, Arugula & Horseradish
Mushroom, Leek & Parmesan Tartlets
Ham & Cream Cheese Pinwheels
Twice Baked Potatoes with Bacon & Chive Cream
Crudités: Assorted Raw Vegetables with Aioli & Buttermilk Herb Dipping Sauce

~\$4.50++ per person~

House-Smoked Salmon with Cucumber, Capers, Dill & Crackers
Chicken Satay with Spicy Peanut Sauce
Miniature Vegetable Quiche
Beef Wellingtons
Assorted Pita Pizzas: Smoked Salmon, Dill Cream, Red Onions, Capers
BBQ Pork, Confetti Slaw
Tomato, Basil, Mozzarella
Fried Risotto Cake with Red Bell Pepper Puree

~\$5.50++ per person~

Mini Crab Cakes with Remoulade Sauce
Seared Tuna with Asian Slaw & Fried Wonton
Bacon Wrapped Shrimp with Sweet Chili Sauce
Fried Risotto Cake with Red Bell Pepper Puree

~\$5.00++ per person~

BBQ Pulled Pork Sliders
Burger Sliders
Meatballs with Parmesan & Tomato-Basil Sauce
Confit Chicken Wings with Two Sauces
Southern Fried Chicken Tenders with Two Sauces
Sea Scallops with Creamy Leeks

Dips \$4.00++ per person

Traditional Hummus
Spinach-Artichoke Dip
Charred Onion
Fire Roasted Pimento Cheese
Corn, Black Bean & Tomato Salsa
Buffalo Chicken Dip

Beverages

	PREMIUM	SUPER PREMIUM	ULTRA PREMIUM
Vodka	Absolute	Kettle One	Grey Goose
Gin	Tanqueray	Bombay Sapphire	Hendrick's
Bourbon	Jim Beam	Maker's Mark	Knob Creek
Scotch	Dewar's	JW Red	Chivas Regal
Single Malt			Glenlivet 12
Blended	Crown Royal		
Whiskey	Jack Daniel		
Rum	Bacardi Silver	Kraken	Captain Morgan
Tequila	Jose Cuervo	1800 Silver	Patron

Beverages

PREMIUM		
Wines	Back House & Sycamore Lane Chardonnay Merlot Pinot Noir Cabernet Sauvignon Zinfandel	Club Wine List
Domestic Beer	Bud Light Budweiser Coors Light Miller Lite	
Premium Beer	Michelob Ultra	

Beverages

	PREMIUM	SUPER PREMIUM	ULTRA PREMIUM
INDIVIDUAL			
Cocktails	7.00++	9.00++	10.00++
Wine by the Bottle	28.00++	Prices Vary	Prices Vary
Champagne by the Bottle	30.00++		
Domestic Beer	3.50++		
Premium Beer	4.25++		
Non-Alcoholic Beer	4.25++		
Iced Tea/Lemonade	2.00++/2.25++		
Sodas/Bottled Water, Juices & Powerade	2.25/2.50++		
CASH BAR			
Cocktails	9.00++		
Wine By the Glass	8.00++		
Domestic Beer	4.00++		
Premium Beer	5.00++		
Non-Alcoholic Beer	5.00++		
Sodas, Bottled Water, Juices	3.00++		

Rooms and Pricing

Clubhouse

(accommodates 300)

Oak Room, Dining Room, & Garden Room

\$651.00 Members

\$1,302.00 Non-Members

Dining Room (accommodates 140)

\$325.50 Members

\$651.00 Non-Members

Oak Room Bar (accommodates 25)

\$108.50 Members

\$217.00 Non-Members

1/2 Dining Room & Garden Room or Oak Room (accommodates 80)

\$217.00 Members

\$379.75 Non-Members

Garden Room (accommodates 32)

\$108.50 Members

\$217.00 Non-Members

** Facility Fee includes 8.5% tax

** Accommodations vary by set-up.

** Group has access only to those rooms that are booked in advance.

Enhancements

Rental Items

Wireless Microphone \$25.00+

LCD/Screen \$35.00+

Bistro Tables \$5.00+

Pipe & Drape \$100.00+

Additional Staffing

*(The prices below are reflective of a
4-hour Private Event)*

Chef Attendants \$60.00+each

Bartenders \$60.00 +each

Security Guards \$150.00+each

Security Guards may be required if you are hosting an event where there will be children through the age of eighteen for Proms, Dances, Birthday Parties & Mitzvahs

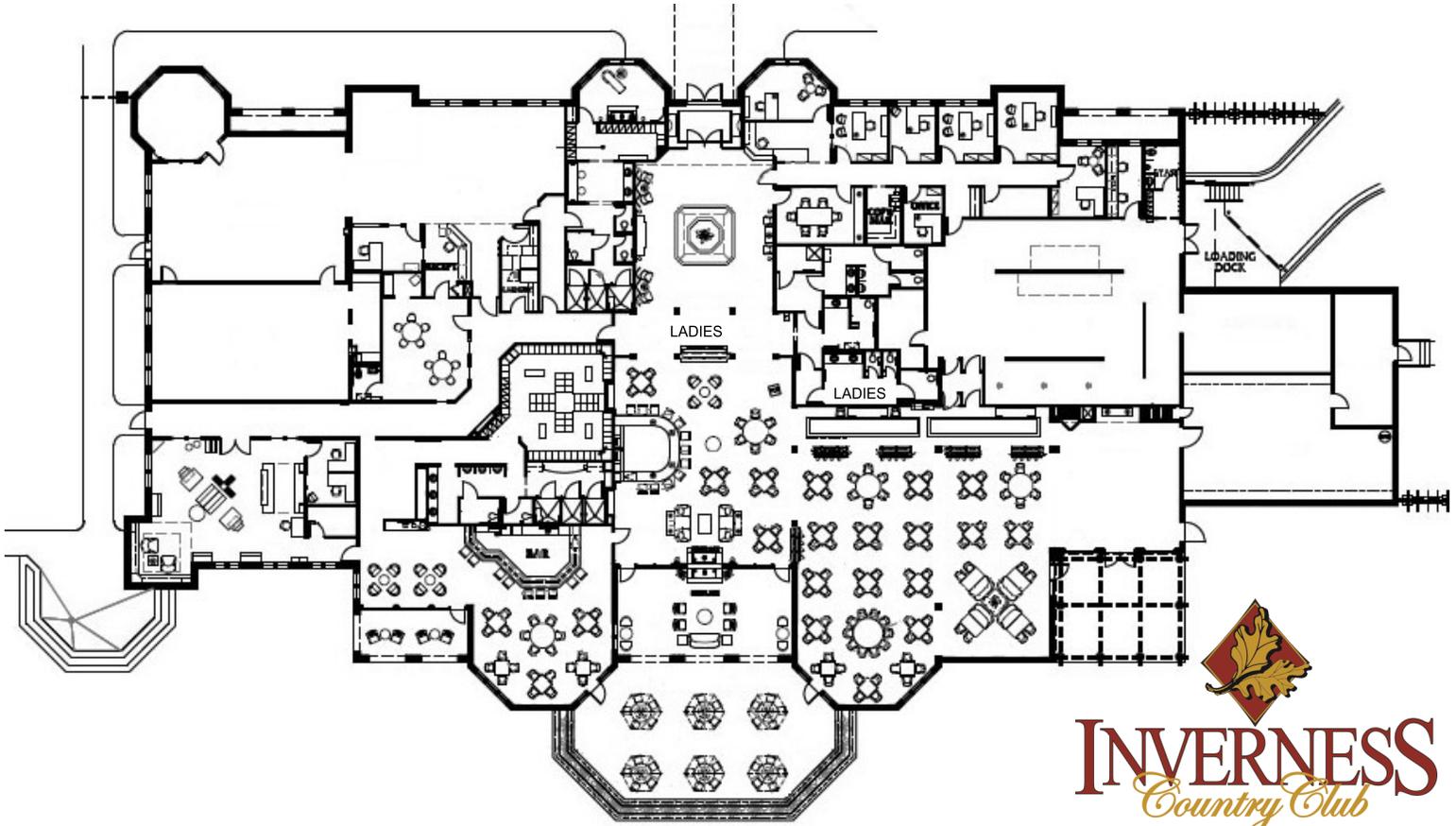
0-30 Children: Requires no Security Guard

31-45 Children: Requires a minimum of 2 Security Guards

46-135 Children: Requires a minimum of 3 Security Guards

136+ Children: Requires a minimum of 4 Security Guards

Floor Plan



INVERNESS
Country Club



- Strolling Receptions up to 300 People
- Plated Service up to 175 People
- Free high-speed wireless internet throughout
- Beautiful views overlooking the golf course
- Portable Dance Floor



Directions

From Downtown Birmingham:

- Take I-65 South to I-459 North towards Atlanta
- Merge onto U.S 280 East Exit #19 towards Childersburg
- Turn right onto Inverness Center Parkway (America's First Federal Credit Union is on the corner)
- Go 1.2 miles and turn left onto Country Club Drive
- Follow Country Club Drive to the top on the hill, Clubhouse is on the right

From Montgomery:

- Take I-65 North towards Atlanta
- Take I-459 North to Atlanta
- Merge onto U.S. 280 East Exit #19 towards Childersburg
- Turn right onto Inverness Center Parkway (America's First Federal Credit Union is on the corner)
- Go 1.2 miles and turn left onto Country Club Drive
- Follow Country Club Drive to the top on the hill, Clubhouse is on the right

From Tuscaloosa

- Take I-20/59 towards Birmingham/Atlanta to I-459 towards Atlanta
- Take I-459 North to Atlanta
- Merge onto U.S 280 East Exit #19 towards Childersburg
- Turn right onto Inverness Center Parkway (America's First Federal Credit Union is on the corner)
- Go 1.2 miles and turn left onto Country Club Drive
- Follow Country Club Drive to the top on the hill, Clubhouse is on the right

From Atlanta

- Take I-20 West to I-459 South towards Tuscaloosa
- Take I-459 South to Tuscaloosa/Montgomery
- Merge onto U.S 280 East Exit#19 towards Childersburg
- Turn right onto Inverness Center Parkway (America's First Federal Credit Union is on the corner)
- Go 1.2 miles and turn left onto Country Club Drive
- Follow Country Club Drive to the top on the hill, Clubhouse is on the right

From Huntsville/Tennessee

- Take I-65 South to I-459 North towards Atlanta
- Merge onto U.S 280 East Exit #19 towards Childersburg
- Turn right onto Inverness Center Parkway (America's First Federal Credit Union is on the corner)
- Go 1.2 miles and turn left onto Country Club Drive
- Follow Country Club Drive to the top on the hill, Clubhouse is on the right

Policies

FOOD MINIMUMS

Each space has a food and beverage minimum associated with its use. The minimums vary based on the size of the room and the meal period. These minimums include all food items. They do not include miscellaneous items, amenities, taxes or gratuities.

(Average Minimums)

Clubhouse: \$4,000.00++

Oak Room: \$500.00++

Garden Room: \$750.00++

Oak Room/Garden Room & 1/2 Dining Room \$1,500.00++

TIMINGS

Your event space is blocked in a 4-hour time period. Should you wish to extend the length of your event later than 4-hours, we are happy to accommodate that request at a charge of \$500.00+ per hour. We do ask an end time of 11:00pm for your event.

CONTRACTS, DEPOSITS AND GUARANTEES

A signed Facility Agreement and non-refundable Facility Fee are required for all events. The full Facility Fee and signed Facility Agreement are necessary to secure the date. The final guest count and estimated balance of the event are due 10 days prior. This final payment is requested by cashiers check, cash or credit card with an additional 3% convenience fee.

PLANNING SHEETS

As a courtesy, your Event Specialist will provide you with an estimated event proposal. This includes typical allowances for food, beverage and services provided by the Club. The details of the functions sheets will be constantly revised, as decisions are made. Your Event Specialist will work with you through all the details of the event. We request that all menu specification and details are planned 30 days prior to your event and finalized two weeks prior to your event. A final draft of the function sheet will require your signature, reflecting the final guest count and balance of the charges.

Policies

ADDITIONAL VENDOR SERVICES

We currently welcome any additional service vendor. We are happy to recommend served vendors for your convenience. Please provide a list of contracted service vendors and have them communicate with your Event Specialist for building access and to receive load-in instructions. Vendors are permitted on-site prior to the event and arrangements should be made for same-day. Vendors are to adhere to the Club's dress code and are prohibited from consuming alcohol while providing service.

CLUB DÉCOR

We ask that you use the Club, as viewed on a daily basis. We do not move furnishing or décor items.. The furnishings and fixtures of the Club are provided with use of the space. We can rent any additional items needed for your event. Should any damage occur, as the host, you are responsible for the repair or replacement of these items.

DRESS CODE

Guests are asked to use discretion and dress accordingly. Casual clothing such as blue jeans or cut-offs, tank tops and athletic apparel are not permitted.