

Weddings

AT THE ORCHARD GOLF AND COUNTRY CLUB

RANDY BROOKS

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Your day. Your way. Our promise.

To the Bride & Groom,

Congratulations on your engagement, and thank you so much for your interest in The Orchard Golf & Country Club as your wedding venue! Weddings are such a joyous occasion for everyone involved, and we are honored to be a part of your celebration!

Ceremonies and receptions at The Orchard are set against the backdrop of our gorgeous, historic golf course overlooking the beautiful North Georgia Mountains, with several indoor and outdoor options to choose from. Depending on the size of your guest list and the visions you have for your big day, you may use our clubhouse or events lawn. At The Orchard, we are able to accommodate up to 100 guests.

Your Wedding Package gives you access to the club's event space, tables and chairs, ivory or black linens and napkins, all glassware and dishware, and a 15x18 foot wooden dance floor. Additionally, you may use the club's glass votive candles. Servers and Bartenders will be available to you, and your Wedding Coordinator will work with you from your first tour through your big day.

As we are a private Country Club, we ask that all guests conduct themselves in respectful manners and abide by a conservative and appropriate dress code (no jeans or tee shirts please). Additionally, we ask that you and your guests treat our members kindly and with respect. We will address any unacceptable behaviors directly.

Our pricing includes a \$3,000 site fee for the rental of the clubhouse (to include tables, chairs, silverware, stemware, and china) or events lawn and a \$1,000 ceremony fee (to include ceremony chairs and ceremony rehearsal). These prices allow for a one hour ceremony and four hour reception; however, additional hours may be purchased for \$100 per hour. The Food and Beverage minimum is \$3,000, and a set-up fee of \$4 per person covers you for any set up/clean up time and labor. Additionally, please expect a 20% Service Charge to cover all gratuities, as well as a 7% sales tax and a 3% state liquor tax.

Catering may be provided by your preferred caterer, or you may choose from our wedding menus. If you choose to provide your own catering, a \$1,500 fee applies. At The Orchard, we take immense pride in the food and drink we serve. Please enjoy gazing through the following pages of traditional and unique menu items, created exclusively for weddings by our Executive Chef.

Thank you again, and congratulations!

The Orchard Golf & Country Club Events Team

Weddings, Events and Catering



Cocktail Hour Menus

HORS D'OEUVRES

Please Select Three: Olive Stuffed Cheese Puff Fresh Mozzarella, Tomato, and Basil Bruschetta Smoked Salmon Crostini Mini Beef Wellington Sliced Tenderloin Crostini with Horseradish Pesto Mini Crab Cakes with Rémoulade

10 per person

DIP SELECTIONS

Served with a cracker and lavosh display

Pimento Cheese Dip 5 per person

Spinach and Artichoke 5 per person

Parmesan Cheese & Onion Dip 5 per person

Smoked North Georgia Trout Dip 6 per person

DISPLAYS

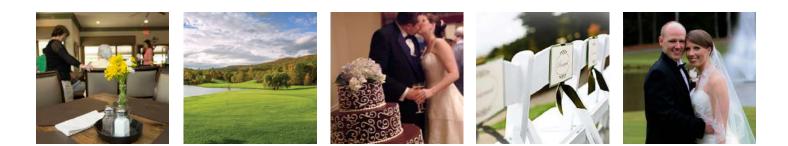
Iced Gulf Shrimp with Cocktail and Rémoulade Sauce 8 per person

Cheese Board Selected Fine Cheeses, Grapes, Dried Fruits, Gourmet Crackers, and Sliced Baguette 6 per person

Montage of Fresh Fruits and Seasonal Berries 6 per person

> **Crisp Raw Vegetables** Served with Housemade Hummus 5 per person

Antipasto Display Salami, Capicola, Prosciutto, Buffalo Mozzarella, and Marinated Vegetables 9 per person (Minimum of 50 People)



Wedding Reception Beverage Dackages and Pricing

Priced per person

NON ALCOHOLIC OR Children's open bar

Coke, Diet Coke, Sprite, Iced Tea, and Lemonade 7 per person, for 4 hours

BEER, WINE & SOFT DRINK BAR

Assorted Domestic & Imported Beers House Wines Coke, Diet Coke and Sprite 15 per hour, 23 per 3 hours, 27 per 4 hours

CLUB BAR

Fris Vodka, Beefeater Gin, Cruzan Rum, Morales Tequila, Wild Turkey Whiskey, Jack Daniels, Crown Royal, Dewars Scotch Assorted Domestic & Imported Beers House Wines Coke, Diet Coke and Sprite 20 per hour, 28 per 3 hours, 32 per 4 hours

PREMIUM BAR

Grey Goose Vodka, Bombay Saphire Gin, Bacardi Rum, Patron Tequila, Makers Mark Whiskey, James Henry Bourbon, Glenmorangie Assorted Domestic & Imported Beers Premium Wines (selected from our wine list) Coke, Diet Coke and Sprite 24 per hour, 32 per 3 hours, 36 per 4 hours

Cash Bar Pricing

Service charge of \$100 applies for cash bars

6
7
8
8
14
3

Consumption Pricing Domestic Beer

Domestic Deer	2
Imported Beer	6
House Wine	7
Club Liquor	7
Premium Liquor	10
Soft Drinks	2
Coffee Station	6
Champagne	5
Sparkling Cider	3

All additional bars incur a \$100 set up charge. The Orchard Golf & Country Club will provide 1 bartender per 100 guests. All prices are subject to a 20% taxable service charge and 7% State Sales Tax. All liquor is subject to an additional 3% State Liquor Tax. Doubles and shots will not be served.

Specialty Bar Services

ATTENDED STATIONS

Available Upon Request and Priced Individually Champagne and Fruit Bar Martini Bar Scotch Bar

Bourbon Bar

Specialty Coffee Station

CHAMPAGNE TOAST

5 per person

SIGNATURE COCKTAIL

Choice of:

Mojitos

Bellinis

Cosmopolitans

Your Customized Specialty Cocktail

Specialty Wine

8 per person, one drink per person

Wedding Reception Buffet Menu

Buffet 1

40 per person, plus tax and gratuity

GRAND DISPLAY

Choose one:

Spinach and Artichoke Dip Crisp Raw Vegetables Served with Housemade Hummus Montage of Fresh Fruits and Seasonal Berries

SALADS

Choose one: Signature House Salad with Ranch and Balsamic Dressings Parmesan Crisp Caesar Salad with Garlic Croutons

CARVING STATION

Roasted New York Strip Loin with Tarragon Aioli and Horseradish Cream Sauce

ENTRÉE

Chicken Piccata with a Shallot and Caper Butter Sauce or a Red Pepper Cream Sauce Garlic Mashed Potatoes Balsamic Roasted Vegetables

> All buffet menus include water, iced tea, and coffee. Menus do not include cake.

Wedding Reception Buffet Menw

Buffet 11

45 per person, plus tax and gratuity

GRAND DISPLAY

Choose one:

Spinach and Artichoke Dip

Montage of Fresh Fruits and Seasonal Berries

Cheese Board with a Selection of Fine Cheese, Grapes, Dried Fruits, Gourmet Crackers, and Sliced Baguette

SALADS

Choose one:

Signature House Salad with Ranch, Raspberry Vinaigrette, and Balsamic Dressings Parmesan Crisp Caesar Salad with Garlic Croutons

CARVING STATION

Choose one:

Roasted Beef Tenderloin and Chimichurri Sauce, Served with Silver Dollar Rolls Cajun Fried Turkey Breast with Creole Mustard Served with Silver Dollar Rolls

ENTRÉE

Choose one:

James Henry Bourbon Glazed Salmon with Ginger Teriyaki Sauce Chicken Piccata with a Shallot and Caper Butter Sauce

SIDES

Choose two: Garlic Mashed Potatoes + Macaroni & Cheese + Maple Sweet Potato Mash Balsamic Roasted Vegetables + Garlic Green Beans

All buffet menus include water, iced tea, and coffee. Menus do not include cake.

Wedding Reception Buffet Menu The Orchard Picnic

Minimum 40 Guests Priced per menu item, plus tax and gratuity

APPETIZERS

Choice of Wing Flavor: Smoked Wings, Lemon Pepper, Sweet BBQ, Peach Habanero, Buffalo 5 þer þerson Montage of Fresh Fruits and Seasonal Berries 6 per person Cheese Board with a Selection of Fine Cheese, Grapes, Dried Fruits, Gourmet Crackers, and Sliced Baguette 6 þer þerson

SALADS

Signature House Salad with Ranch and Balsamic Dressings 5 þer þerson Pickled Onion & Cucumber Salad 3 þer þerson Mixed Greens Salad with Sugared Pecans, Bleu Cheese, Red Onion, Dried Cranberries, and Raspberry Vinaigrette 5 þer þerson Red Cabbage Cole Slaw 3 þer þerson

ENTRÉE

Served with Buttermilk Biscuits or Sweet Cornbread Choose one: Pork Ribs 16 per half rack **Pulled Pork Sliders** 7 þer þerson Cajun Fried Turkey Breast Served with Creole Mustard 14 per person Applewood Smoked Pork Loin with Bourbon BBQ Sauce 14 per person Pulled Chicken Sandwiches 7 þer þerson **Brisket Sliders** 8 þer þerson

VEGETABLES

Corn on the Cob 2 þer þerson **Roasted Asparagus** 2 þer þerson **Balsamic Roasted Vegetables** 2 per person **BBQ** Beans 2 þer þerson

STARCHES

Maple Sweet Potato Mash 2 þer þerson Garlic Mashed Potatoes 2 per person Macaroni & Cheese 2 þer þerson Southern Style Potato Salad 2 per person

BUILD YOUR OWN GOURMET STATION

Mac and Cheese Station

Sumptuous Mac and Cheese with Assorted Toppings: Bacon, Fried Onions, Shredded Cheese, Hot Sauce, and Scallions 9 þer þerson

DESSERT

Signature Apple Pie 6 þer þerson Blueberry Cobbler 6 þer þerson

All buffet menus include water, iced tea, and coffee. Menus do not include cake.

A la Carte Additions

CARVING STATIONS

Herb Roasted Turkey Breast with Cranberry Aioli 6 per person

Oven Roasted Pork Loin with Orchard Apple Chutney 6 per person

> Black Angus Bottom Round 6 per person

Bourbon Basted Spiral Ham with Dijon Mustard 7 per person

Herb Roasted Tenderloin of Beef with Cabernet Demi Glace 15 per person

CHILDREN'S MEALS & VENDOR MEALS

We do have menu options for children under 12 and for out-of-house vendors as needed. Please contact your Wedding Coordinator for menus and pricing.

BUILD-YOUR-OWN STATIONS

Pasta Station

Served with Parmesan Cheese and Rosemary Breadsticks Choose one: Tortellini, Penne, or Bowtie Choose one: Smoked Bacon and Corn Cream Sauce, Basil Parmesan Pesto Sauce, or Tomato Basil Sauce Choose one: Italian Sausage or Chicken

12 per person

Branchwater Shrimp and Grits Station

Gulf Shrimp sautéed in Olive Oil, Served over Stone Ground Grits with Mushroom Gravy Garnished with Scallions, Spinach, Crispy Smoked Bacon and Smoked Gouda 14 per person

Macaroni and Cheese Bar

Sumptuous Mac and Cheese with Assorted Toppings: Bacon, Fried Onions, Shredded Cheese, Hot Sauce and Scallions 9 per person

> Mashed Potato Bar Sour Cream, Cheddar Cheese, Bacon, Fried Onions and Scallions 9 per person

LATE NIGHT MUNCHIES

Cookies and Milk

Freshly baked right out of the oven, perfectly paired with a cold glass of milk 3 per person

Donuts and Coffee

A perfect way to wind down the night 5 per person

Candy Bar Station

Pick your color scheme and we will provide a variety of yummy candies for your guests to take with them 9 per person

DESSERT BUFFET

Mini Cheesecake Orchard Apple Pie Peach Cobbler Key Lime Pie

The Orchard, Golf and Country Club Dreferred Drofessionals List

WEDDING PLANNERS

Denise Bluster; gatherings1@gmail.com; 706-499-6717 No Regrets Events; Nancy Kuperberg; noregretsevents.com Kristen Scott; kristenjscott.com

CEREMONY MUSICIANS

Harpist, Brenda Street; 404-524-4365 Trio, Jim Pearce; 770-496-1610 Guitarist, James Patrick Morgan; 770-617-0837

ENTERTAINMENT (DJs)

Mountain Resort Entertainment; www.heritagecreations334.com

Speer Entertainment Linda Walker; 770-957-0768; www.speerentertainment.com

Atlanta Entertainment (Dano Blanowski);

770-841-8995; www.djdanoatlanta.com

A Celebration with Music (Bill Goode); 770-521-1121; www.acwmusic.com

Brooks Entertainment Services (Ryan Brooks); 404-732-5525; www.ryanbrooks925.wix.com

Fonix Entertainment (Travis Gilbert); 404-803-7731; www.fonixentertainment.com

ENTERTAINMENT (BANDS)

The A-Town A-List (Sam Hill Entertainment); 866-726-4455; www.samhillbands.com

James Patrick Morgan Band; 770-617-0837; www.jamespatrickmorgan.com

Atlanta Bands and DJs Inc (Ted Crowder); 770-993-8688; www.atlantadj.com

PHOTOGRAPHERS

River West Photography; 706-773-0831; www.riverwest.co Tom Askew Photography; 706-968-9399; www.tomaskewphotography.zenfolio.com Candice Holcomb Photography; 706-207-8069; www.candiceholcomb.com 375 Photography (Justin Wojtczak);

770-815-8136; www.375photography.com

Macy O'Connell Photography; 404-502-7724; www.macyophoto.com

Alison Church Photography; 404-909-7881; 404-909-7881; www.alisonchurch.com Belletti Photography (Shannon Belletti); 404-791-5503; www.bellettiphotography.com VIDEOGRAPHERS 375 Photography (Justin Wojtczak); 770-815-8136; www.375photography.com Jmiguel Photography (Veronica Adams); 770-587-0555; www.jmiguel.com

PHOTOBOOTHS

Mr. Picture Booth (Dano Blankowski, Dani McHenry); 770-841-8995; www.mrpictureboothatlanta.com Party Time Mug Shots (George); 404-445-0048; www.partytimemugshots.com

WEDDING CAKES

Sugartopia; Wendy Tedder; 706-768-9279 Ain't B's Bakery; 706-878-1039; www.aintbs.com True Love Celebrations; 770-983-0160 Cakes By Glenda; 706-282-7002

FLORISTS

Gertie Mae's; Sherry Donnelly; 706-968-8744; gertiemaesfloral.com Blue Willow; 706-776-6975; www.bluewillowfloral.com The Rented Event (Jennifer & Tanya); 404-914-1800; www.therentedevent.com L&D Florist; 706-778-2245; Leyta Cantrell Edge Design Group; 404-321-3491; www.edgedesignatlanta.com Carither's Flowers; 770-980-3000; www.carithers.com Bella Flora Designs; Susan Hopkins; 770-654-8258

SPECIALTY DÉCOR & EVENT RENTALS

Lanier Tent Rental; 770-532-4140; www.laniertentrental.com GG Events of Gainesville; 678-943-2780; ggeventsofgainesville.com The Rented Event (Jennifer & Tanya); 404-914-1800; www.therentedevent.com Suburban Rental (Nancy & Matt); 678-569-1271; www.suburbanrental.net POHP Events (Kumar Thakkar); 770-817-7647; www.pohpevents.com Coverups Linens (Cyndi Johnson); 770-777-7886; www.coverupslinens.com

HAIR & MAKEUP

Brushworx (Christine Pay); 770-231-8312; www.brushworx.net Formal Faces; 770-682-7627; Jennifer@formalfaces.com Salon Avanti; Alice Dover; 706-778-2060; salonavantionline.com

TRANSPORTATION

Black Forrest Limo Service; 706-878-3995; www.blackforestvacationrentals.com Top Hat Limo; 770-516-9545; www.tophatlimousine.net Action Limousine; Danny Hill; 678-316-9787 Cooper Atlanta Transportation Services; Limousines & Coaches; 770-455-9600

LODGING

The Orchard Golf & Country Club Villas (Bridal Party Only); Kerry Edwards; 706-754-5898 Glen Ella Springs Inn; 706-754-7295

The Orchard Golf and Country Club is pleased to provide a vendor list to assist you in your planning. Vendors are placed on our list based on client recommendation, and we receive no fees for recommending them. As it is our desire to provide the best service possible, we welcome your feedback on any of the vendors on our list. Please ask our Wedding Director if you need a recommendation for an item or service not listed.