



*Chattahoochee Country Club
Weddings and Events*

CHATTAHOOCHEE COUNTRY CLUB WEDDINGS and EVENTS

CREATING YOUR FAIRY TALE

Congratulations on your upcoming nuptials and thank you for your interest in the Chattahoochee Country Club as a venue for your Wedding Event. It is our pleasure to skillfully guide you through the many options available to make this day unique and magical for you! Experience for yourself our superb reputation as our goal is to make your wedding the exceptional event you've always dreamed about; a fairy tale come true. Offering traditional sophistication, contemporary amenities, alluring scenery, and impeccable style we truly craft the most amazing events. With our accommodating service, creative menus, and fabulous faculty, your event will be planned to perfection and executed beautifully. Chattahoochee Country Club is the perfect venue for your event.

EVENT LOCATION

Allow the panorama of the glistening lake to be the backdrop for your ceremony on our scenic manicured lawn just outside the Patio Pavilion. Outdoor ceremonies can bask in the simplicity of the beautiful scenery or can be accented with enhancing the garden pergola with draped fabric, flowers, chandelier, ferns, or whatever you desire. Please note, in the event of inclement weather, the ceremony will be moved into the Patio Pavilion or an indoor location that has been previously reserved with a minimum of a 24-hour notice. If an indoor wedding is preferred, our glamorous Ballroom and Patio Pavilion both allow ample room for both ceremonies and receptions. Enjoy one of our private rooms or the indoor/outdoor duality of the Patio Pavilion for an intimate rehearsal dinner. With the multiplicity of our amenities, Chattahoochee Country Club is certain to appease any specification.

WEDDING CEREMONIES

The inviting southern charm situated beyond the gates of our private facility is truly superior to any other. We invite you to explore the option and simplicity of a ceremony and reception in one gorgeous and accommodating location. At the Chattahoochee Country Club, you too can make this convenience your reality.

SERVICES INCLUDED IN \$500 WEDDING CEREMONY FEE:

PRIVATE DRESSING ROOMS

WEDDING TO GO BASKET

PREMIUM VENDOR RECOMMENDATIONS

WEDDING CONSULTANT ON CALL ... *To answer any questions or concerns*

LINENS AND CHINA ... *White Table Linens, Glassware and Silverware*

MENU PLANNING ... *Assistance and Creation of all Food and Beverage*

SET-UP AND BREAK-DOWN ... *All Dining Tables, Buffet Tables and Chairs*

WE ARE PLEASED TO ASSIST IN ARRANGING FOR THE FOLLOWING:

WEDDING CEREMONY COORDINATOR

SPECIALTY LINENS AND TABLEWARE

FLORAL AND ROOM DECORATION

ENTERTAINMENT AND MUSICIANS

PHOTOGRAPHY AND VIDEOGRAPHY

AUDIO VISUAL EQUIPMENT

CUSTOM ICE SCULPTURES AND BUFFET ENHANCEMENTS

CHAIR RENTAL

LIMOUSINE SERVICE

VALET PARKING

CHATTAHOOCHEE COUNTRY CLUB

3000 CLUB DRIVE ♦ GAINESVILLE, GA 30506 ♦ 770-536-4461

GENERAL INFORMATION for PRIVATE EVENTS

LOCATION AND HOURS OF OPERATION

The Chattahoochee Country Club is located at 3000 Club Drive, in Gainesville, Georgia on the beautiful North Shore of Lake Lanier. The Club is open for operation from 10:00 am to 10:00 pm Tuesday through Saturday and Sunday from 11:00 am to 2:00 pm. We are traditionally closed on Monday. We offer Private Events Tuesday through Saturday. We will gladly accommodate your event needs outside of typical hours of operation for an additional fee.

NON-MEMBER FACILITY FEES

Chattahoochee Country Club is a perfect venue for your event. Please keep in mind, all events held at Chattahoochee Country Club must be reserved and coordinated through a member of the Club. A member of the club may sponsor an event hosted by a non-member. In such circumstances, room charges will apply. All charges are based on a four-hour period.

- JEWELL ROOM (Seating Capacity up to 10) \$100
- BOARD ROOM (Seating Capacity up to 16) \$150
- HARBOR ROOM (Seating Capacity of 22-30) \$250
- TERRACE ROOM (Seating Capacity of 75, Reception 100) \$500
- BALLROOM (Seating Capacity of 360, Reception 400) \$750
- PATIO PAVILION (Seating Capacity of 85, Reception 100) \$500
- POOL PAVILION (Seating Capacity of 75, Reception 200) \$500

PRIVATE ROOM SPECIFICATIONS

BALLROOM

With its elegant décor and two bay windows overlooking the Fountain Patio Pavilion, our one of a kind Ballroom can easily accommodate two Full-Service Bars, a Full Dance Floor and a 16'x24' stage. The Ballroom has space to seat up to 360 or accommodate up to 400 for a reception. Whether you are planning to host a cocktail reception, formal sit-down dinner, casual dinner buffet, or a business meeting, the Ballroom provides a warm and intimate atmosphere for all guests. The Ballroom may be opened to the Patio Pavilion and/or Terrace Room to accommodate larger events.

TERRACE ROOM

The Terrace Room provides an intimate setting perfect for small cocktail parties, wedding rehearsal dinners, bridal and baby showers, luncheons and business meetings and can accommodate a small dance floor and a Full-Service Bar. Maximum Capacity for the Terrace room is 75 for seating and 100 for a reception.

PATIO PAVILION

Our enticing Patio Pavilion is accessible from the Ballroom and Terrace Room as well as a separate private entrance. Equipped with a gas fireplace, central heating and air conditioning, electrical outlets and ceiling fans, this beautiful addition serves as a year-round facility. The pavilion overlooks Lake Sidney Lanier and is surrounded by a beautifully landscaped lawn and garden area, making it a popular location for outdoor wedding ceremonies and dinner parties hosting live entertainment. Maximum Capacity for the Pavilion is 85 for seating and 100 for receptions.

POOL PAVILION

The Pool Pavilion is not available for private events May through September, while the Aquatic Facilities are open to Club Members. Outside of these times, private parties may request this area. Events will incur additional fees for lifeguards, service labor, opening costs, and set-up requirements. For Members, we welcome your child's birthday party at the pool during normal hours of operation; however, we ask that these parties be limited to 25 guests.

FOOD AND BEVERAGE

Food or Beverage not purchased from the Club may not be consumed on the Club's premise at any time, nor may food be removed from the premise. Exceptions are made for Wedding and Specialty Cakes. Cake cutting fees will apply for cakes brought onto club property.

FOOD AND BEVERAGE MINIMUMS

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

	<i>Daytime</i>	<i>Evening</i>
JEWELL ROOM (Seating Capacity up to 10)	\$250	\$375
BOARD ROOM (Seating Capacity up to 16)	\$375	\$500
HARBOR ROOM (Seating Capacity of 22-30)	\$375	\$500
TERRACE ROOM (Seating Capacity of 75, Reception 100)	\$750	\$1500
BALLROOM (Seating Capacity of 360, Reception 400)	\$3,000	\$6,000
PATIO/POOL PAVILION (Seating Capacity of 75, Reception 200)	\$2,000	\$2,000

MENUS

We ask for events exceeding 100 guests, menus need to be selected and confirmed a minimum of thirty days in advance. For all other events, a minimum of 14 days in advance. In the event this information is not confirmed to the Catering Department in a timely manner, we reserve the right to select an appropriate menu for your guests. Menu prices are subject to change up to thirty days prior to an event, and subject to a twenty-two percent taxable service charge and seven percent state sales tax.

CLUBHOUSE ETIQUETTE

DRESS CODE

Our club casual dress is appropriate for all private events, unless you prefer to dictate a higher dress standard for your event. Keep in mind that club casual dress consists of slacks and a collared shirt or sweater for men and dresses or a pants suit for women. No Jeans, Flip Flops, or Baseball hats are permitted at any time in the Club including planning meetings with your sales manager or set up for events.

DECOR

We ask that you use the club, as viewed on a daily basis. We do not move furnishings or décor items. The furnishings and fixtures of the club are provided with use of 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 the items.

TIME

The room that you have reserved for your event is typically blocked in a four-hour time period. Should you wish to extend the length of your event longer than four hours, we are happy to accommodate that request at a charge of \$500 per hour. If you are hosting your ceremony at the Club, we allot half an hour (thirty minutes) for the ceremony, with access to the space two hours prior. Should you require more time for your ceremony, there will be an additional labor charge. We do request that no matter your start time, you schedule an end time of 12:00 midnight at the latest for your event.

CELL PHONES

Our Club does not allow cell phones to be used for conversations in any of our private dining areas. Please ensure that you and your guests adhere to this policy and keep all cell phones on vibrate while on the property. Phones being used as cameras during weddings and events are permissible.

VENDORS

We currently welcome any service vendor into the Chattahoochee Country Club, and we are happy to recommend service vendors for your convenience. We do require a wedding coordinator if you are having your ceremony on property, and also recommend one if you feel additional assistance is needed for your entire day! Please have all of your contracted service vendors communicate with your sales manager to schedule building access and receive load-in instructions. Service Vendors are to adhere to the Club's dress code and are prohibited from using cell phones and consuming alcohol while providing you service in our facility.

SPECIALTY LINENS

All specialty linen and/or tableware orders are required to go through the Club. Please contact your Catering Director to coordinate these items.

MISCELLANEOUS CHARGES

22% Service Charge and 7% Sales Tax will be added to all Food and Beverage.

Reserving the Ballroom and Terrace for use during one event requires the additional responsibility of the Patio Pavilion Rental Fees and Food and Beverage Minimums.

The Patio Pavilion may not be reserved solely unless your event is within 90 days of booking. At a minimum, the Patio Pavilion and Terrace Room must be reserved together.

Private events may have the need for additional charges for designated labor or additional requests.

Miscellaneous fees may include but are not limited to the following:

	<i>Member</i>	<i>Non-Member Rates</i>
Coat Check Service	\$125 pp	\$150 pp
Butler Service (min. 2 hrs.)	\$25 pp/ph	\$25 pp/ph
Gate Attendant (min. 1 hr.)	\$25 pp/ph	\$30 pp/ph
Security Guard (min. 4 hrs.)	\$50 pp/ph	\$75 pp/ph
Manned Station Attendant	\$100 each	\$125 each
Wait Staff Fee for 15 or Less	\$25/hr.	\$25/hr.
Cake Cutting Fee per guest	\$1 each	\$1 each
Wedding Folding Chairs, up to 300	\$2 each	\$2 each

ADDITIONAL EQUIPMENT OFFERED

	<i>Member Rates</i>	<i>Non-Member Rates</i>
Podium and PA System	\$25	\$25
LCD Projector	\$75	\$75
Standing Screens	\$25	\$25
TV and DVD	\$75	\$75
Baby Grand Piano	\$195	\$250
Dance Floor	\$250	\$250
Bud Vase and House Flowers	\$25	\$25
Hurricane/Candle/Mirror Set	\$25	\$25
Votive Candles	\$1	\$1
Wrought Iron Hanging Votive Trees	\$25	\$25
Light Canopy in Ballroom	\$750	\$750
Light and Fabric Canopy in Ballroom	\$2500	\$2500
Edison Light Sweep in Ballroom or Patio Pavilion	\$500	\$750

FUNCTION SHEET DETAILS AND CONFIRMATION

As a courtesy, your Catering Director will provide you with an estimated event proposal. This includes allowances for food, beverage, services and related amenities. The details will be constantly revised, as decisions are made. Your Catering Director will work with you through all of the details of your event. Our request is that all menu specifics and details be planned at least 30 days prior to your event, but absolutely within two weeks if your event. A final draft of the function sheet will require your signature, reflecting the final guest count and balance of the charges. A signed function agreement and deposit are required in order to confirm your event's date, time and location.

CONTRACTS DEPOSIT AND GUARANTEE

Signed commitment contract and a nonrefundable deposit is required for all social events and holiday functions. The initial deposit is based on the size of your event and the space requested, and is requested by check. Final attendance numbers and 90% of the estimated balance of the event are due a minimum of two weeks prior to your event date for CCC Club Members and 30 days prior to your event date for Non-Members. If the final guest count is below 80% of the original estimate, we reserve the right to charge service fees based on the original estimate and to move your function to another room more suitable for the size of your event.

PRICING

Due to the constraints from COVID, all pricing is subject to change within 30 days of your event due to product availability and cost increases. Restrictions may be required with guest count, Face Masks, or other regulations determined by the Club's Board of Governors.

DINNER BUFFET SELECTIONS

All Dinner Buffets require a minimum of 25 people

All accompanied by Warm Rolls and Butter, Coffee/Water/Tea Service

Dinner Buffet One \$48

Old Fashioned Minestrone Soup or Roasted Tomato Bisque with Buttered Saltine Crackers
Salad Bar

Tossed Caesar Salad, Crip Romaine Lettuce tossed in House made Caesar Dressing with
Shredded Parmesan Cheese, Herbed Croutons

Atlantic Salmon Fillet, pan seared and served on a bed of Sautéed Spinach with Fennel Pollen
Beurre Blanc

Chicken Piccata, sautéed in Butter with Minced Garlic, Shallots, White Wine and Capers, served
on a bed of Linguini Pasta

Beef Medallions, medallions of Teres Major Steak served with Mushroom Ragout

Horseradish Buttermilk Whipped Potatoes

Haricot Vert with Bacon and Onions

Chocolate Madness Cake

Limoncello Cake

Dinner Buffet Two \$46

Cream of Potato Leek soup or Beef Barley Soup

Spinach Salad Bow tossed in House made Hot Bacon Dressing with Sliced Mushrooms, Red
Onions, and Hardboiled Eggs

Arugula Salad, California Baby Arugula tossed in Champagne Vinaigrette with Sliced Apples,
Bacon Bits, Bleu Cheese Crumbles, Sun Dried Cherries and Sliced Shallots

Goat Cheese and Sun-Dried Tomato Stuffed Chicken Breast, wrapped in Puff Pastry and served
on a Bed of Mushroom Ragout

Mahi Mahi broiled and served with Coconut Curry Cream Sauce

Whipped Potatoes with Prosciutto Ham and Parmesan Cheese

Grilled Green Asparagus

Guava Cheesecake

Chocolate Mousse Cake

Dinner Buffet Three \$36

New England Clam Chowder or Split Pea Soup with Buttered Saltine Crackers

Arugula and Mizuna Salad Bowl, Baby Arugula and Baby Mizuna Mixed Greens tossed in
Pomegranate Vinaigrette with Sliced Pears, Grapes, Watermelon and Feta Cheese

London Broil, marinated Flank Steak in Ginger and Soy Sauce, served with Mushroom Demi
Sauce

Pork Loin Chops, 8 oz. pork chops Grilled and served with Pineapple Chutney

Oven Roasted Patatas Bravas

Brussels Sprouts with Bacon

Warm Apple Cobbler with Vanilla Ice Cream

Dinner Buffet Four \$54

Chicken Tortilla Soup with Fried Tortilla Strips or Manhattan Clam Chowder with Buttered Saltine Crackers

Wedge Salad, Iceberg Wedges served buffet style, with Diced Tomatoes, Cucumbers, Bacon Bits, Bleu Cheese Crumbles, Bleu Cheese Dressing

Chef Attended Carving Station of Roasted Garlic rubbed Strip Loin with Vidalia Onion Demi Sauce and Horseradish Cream Sauce

Chicken Saltimbocca, seared chicken breast topped with Prosciutto Ham, Sage Leaf and Melted Provolone Cheese, served with Lemon Beurre Blanc

Broiled Cod, fillets broiled and served with Newburg Sauce, garnished with Crayfish Tails

Steamed Broccoli and Cauliflower Medley

Wild Mushroom Risotto

Chocolate Cheesecake and Bourbon Pecan Pie

Dinner Buffet Five \$75*

Chicken Noodle Soup or Gazpacho served with Buttered Saltine Crackers

Mixed Greens Salad Bowl with Arcadia Harvest Greens tossed with Heirloom Cherry Tomatoes, Cucumbers, Carrots, Herbed Croutons and Shredded Cheddar Cheese

Ranch, Bleu Cheese, and Honey Balsamic Dressings

Chef Attended Carving Station of Herbed Crusted Beef Tenderloin with Horseradish Cream, Herbed Aioli and Whole Grain Dijon Mustard

Pecan Crusted Chicken and served with Dijon Cream Sauce

Blackened Swordfish Fillet with Cajun Beurre Blanc Sauce

Steamed Broccolini

Confetti Wild Rice Pilaf

Peach and White Chocolate Bread Pudding with Cream Anglaise and Vanilla Ice Cream

Dinner Buffet Six ~ Mexican Buffet \$29

Taco and Fajita Bar

Taco Beef

Grilled Chicken Strips

Spanish Rice

Black Beans

Hard Taco Shells and Soft Flour Tortillas

Shredded Iceberg Lettuce, Guacamole, Sour Cream, Fire Roasted Salsa, Jalapeno Peppers,

Shredded Cheddar Cheese, Diced Tomatoes, Diced Green Onions

Cheese Dip with Corn Chips

Churros with Chocolate Sauce and Tres Leches Cake

Dinner Buffet Seven ~ Italian Buffet \$35

Traditional Caesar Salad, Crisp Romaine Lettuce tossed in House made Caesar Dressing with Shredded Parmesan Cheese and Herbed Croutons

Caprese Salad, Heirloom Cherry Tomatoes and Baby Mozzarella Cheese tossed in Balsamic Vinaigrette with Fresh Basil Chiffonade

Traditional Meat Lasagna

Chicken Cacciatore, slowly braised bone in Chicken with Peppers, Tomatoes, Onions, Mushrooms and Seasonings

Penne Pasta, tossed in Marinara Sauce with Italian Sausage, Peppers and Onions

Oven Roasted Red Bliss Potatoes with Rosemary and Parsley

Grilled Italian Style Vegetables

Garlic Bread

Limoncello Cake and Cannoli's

Dinner Buffet Eight ~ Southern Style \$38.00

Chopped Iceberg Lettuce Bowl

Mixed Greens Salad, Arcadia Harvest Greens with Cucumbers, Cherry Tomatoes, Carrots, and Shredded Cheese, Feta Cheese, Bleu Cheese, and Diced Onions

Ranch, Bleu Cheese and Honey Balsamic Vinaigrette

Cole Slaw

Potato Salad

Beef Brisket, slowly Braised Beef Brisket with Bourbon Demi Sauce

Oven Roasted Barbecue Half Chicken

Pulled Pork with Buns

Baked Beans

Corn on the Cobb

Fried Okra

Southern Style Green Beans with Bacon and Onions

Peach Cobbler with Vanilla Ice Cream

Apple Bread Pudding with Cream Anglaise

Dinner Buffet Nine ~ Prime Rib \$75*

Spring Mixed Bowl, Arcadia Harvest with Cucumbers, Cherry Tomatoes and Carrots

Ranch, Bleu Cheese and Honey Balsamic Dressings

Chef Attended Carving Station of Garlic encrusted Prime Rib of Beef with Creamy Horseradish

Natural au Jus

Chicken Madeira, sautéed in Butter with Garlic, Shallots, Sliced Mushrooms, Madeira Wine and Cream

Blackened Salmon, Atlantic Salmon Fillet coated with Blackened Seasonings then seared, served with Cajun Beurre Blanc

Baked Potatoes with Bacon bits, Shredded Cheese, Sour Cream and Chopped Scallions

Steamed Broccoli

Health Bar Bread Pudding with Cream Anglaise

DINNER PLATED SELECTIONS

Soup \$5

Smoked Tomato and Leek

Cuban Black Bean

Cream of Wild Rice

Cream of Watercress

Tuscan Cannellini Bean

Southwestern Chicken

Seafood Gumbo

Texas Chili

Starter Salads \$8

Baby Kale

California baby kale tossed in pear vinaigrette and topped with toasted sliced almonds, feta cheese, blueberries and raspberries.

Spinach

Spinach leaves tossed in honey walnut vinaigrette with bacon bits, Bermuda onions, sliced mushrooms and hardboiled egg

Mizuna

California baby Mizuna greens tossed in apricot vinaigrette with red grapes, strawberries and candied pistachios,

Watercress

Organic watercress tossed in cabernet vinaigrette with diced watermelon, gold pineapple, crumbled goat cheese and candied bacon

Arugula

Baby arugula tossed in raspberry vinaigrette with diced jicama, mandarin orange segments, raspberries and candied pecans

Entrées

Chicken Cordon Blue \$19

Boneless Chicken Breast stuffed with Smoked Sliced Ham and Swiss Cheese, breaded and Baked, served with Béchamel Sauce, choice of two side items

Pecan Crusted Chicken \$19

Boneless Chicken Breast coated with Pecans, served with Dijon Cream Sauce, choice of two side items

Tuscan Chicken \$19

Boneless Chicken Breast, topped with Sun Dried Tomatoes, Fresh Basil and Mozzarella Cheese, served with Béchamel Sauce, choice of two side items

.

Jamaican Salmon \$28

Atlantic Salmon Fillet coated with Jerk Seasoning, topped with Pineapple Salsa, choice of two side items

Pistachio Encrusted Halibut \$28

Alaskan Halibut Fillet, coated with Pistachio Nuts, served with Frangelico Beurre Blanc, choice of two side items

Creole Grouper \$35

Gulf Black Grouper Fillet, broiled and served on a bed of Jasmine Rice with Shrimp Creole Sauce, choice of one side item

Pistachio Encrusted Sea Scallops \$40

Diver Sea Scallops coated with California Pistachios, seared and served on a bed of Creamy Parmesan Risotto, Passion Fruit Beurre Blanc, choice of one side item

.

Surf and Turf \$55

Three U12 Shrimp with Garlic-Butter Sauce

6 oz. certified Black Angus Filet Mignon with Demi Sauce, choice of two side items

Surf and Turf \$70

Maine Lobster Tail with Drawn Butter

6 oz. certified Black Angus Filet Mignon with Demi Sauce, choice of two side items

Salmon and Chicken Duo \$36

Atlantic Salmon, seared and served with Pineapple Salsa

Pecan crusted Chicken with Dijon Cream Sauce, choice of two side items

.

Filet Mignon \$55

9 oz. Filet Mignon, grilled and served with Tobacco Onions and Demi Sauce, choice of two side items

Ribeye Steak \$55

16 oz. certified Black Angus Ribeye Steak, grilled and served on a bed of Potato Hash with au Poivre Sauce

.

Side Items

Dauphinoise Potatoes

Chateau Potatoes

Potato Cakes

Sweet Potato Cakes

Steamed Jasmine Rice

Mushroom Risotto

Butternut Risotto

Lobster Risotto

Saffron Risotto

Steamed Broccolini

Steamed Sunburst and Patty Pan Mixed

Honey Glazed Green Top Baby Carrots

Cauliflower Au Gratin

Asparagus

Desserts \$8

Limoncello Cake

Chocolate Madness Cake

Flourless Chocolate Cake

Carrot Cake

Salted Caramel Cheesecake

New York Style Cheesecake

Key Lime Cheesecake

Peanut Butter Cheesecake

Chocolate Ganache Cheesecake

Black Forest Cake

Cream Brulee

Monterosa Cake

Tiramisu

COLD HORS D'OEUVRE SELECTIONS

Displays

Custom Charcuterie Board	\$15 per person
Domestic / Imported Cheese Platter with Crackers and Fruit Garnished	\$10 per person
Crudit� Platter with Ranch and Green Goddess Dipping Sauces	\$6 per person
Seasonal Fruit Platter with Yogurt Dipping Sauce	\$8 per person

Dips

Spinach and Artichoke Dip with Warm Pita Chips	\$4 per person
Buffalo Chicken Dip with Warm Pita Chips	\$4 per person

Skewers

Antipasto Kabob	\$6.75 per piece
Caprese Skewers	\$3.00 per piece
Chicken Salad Mini Croissant	\$3.00 per piece

Shooters

Shrimp Shooters with Cocktail Sauce	\$3.00 per piece
Crudit� Shooters with Ranch Dressing	\$2.75 per piece

HOT HORS D'OEUVRE SELECTIONS

per piece

Mini Beef Kabob with Chimichurri Sauce	\$7.75
Mini Philly Cheese Steak	\$3.00
Mini Beef Sliders with Cheddar Cheese and Pickle Chip	\$4.50
Meat Ball and Buffalo Mozzarella Cheese Slider	\$3.50
Chicken Dijon Puff en Croute	\$6.25
Buffalo Chicken Sliders with Blue Cheese Dressing	\$3.50
Pecan Chicken Fingers with Honey Mustard Dipping Sauce	\$5.00
Chicken Cordon Bleu Bite	\$6.25
Bacon Wrapped Scallops	\$5.50
Barbecue Shrimp and Grits Cake	\$4.00
Chili Lime Salmon Sate'	\$7.50
Pork Potsticker with Thai Chili Dipping Sauce	\$3.25
Pulled Pork Sliders	\$3.00
Mini Hot Dog Sliders	\$3.00
Mini Corn Dogs	\$3.00
Country Ham and Cheese Biscuits	\$3.00
Mini Assorted Quiche	\$2.75
Spanakopita with Tzatziki Sauce	\$3.00
Veggie Spring Rolls Sweet Chili Sauce	\$3.00
Spinach Stuffed Mushrooms with Lemon Butter Sauce	\$3.50
Raspberry and Brie en Croute	\$5.50
Honey and Goat Cheese Phyllo Triangle	\$4.75

SWEETS

Chocolate Fountain	\$12 per person
Warm Flowing Milk Chocolate with Fresh Strawberries, Pineapple, Rice Krispie Treats, Cubed Pound Cake, Pretzel Sticks and Marshmallows, for dipping (Minimum of 25 people)	
Assorted Miniature Desserts (Chef's Selection)	\$3.00 per piece
Assorted Fresh Baked Manifesto Cookies	\$3.00 per piece

HOSTED BAR**CASH BAR****HOUSE WINE**

\$28 per bottle

\$7.50 per glass

Chardonnay
Cabernet Sauvignon
Merlot
Pinot Noir
Pinot Grigio
White Zinfandel

DOMESTIC BEER

\$3 per bottle

\$4 per bottle

Miller Light
Bud Light
Michelob Ultra
Yuengling

IMPORTED BEER

\$3.75 per bottle

\$5 per bottle

Heineken
Amstel Light
Corona Light
Corona

CALL BRAND LIQUORS

\$150 per bottle

\$7.50 per drink

Fris Vodka
Beefeaters
Flat Boat Bourbon
Famous Grouse
Jose Cuervo
Famous Grouse
Bacardi Rum
Seagrams VO Blend

PREMIUM BRAND LIQUORS

\$190 per bottle

\$9.75 per drink

Tito's Vodka
Tanqueray Gin
Crown Royal
Makers Mark
Dewar's Scotch

Bartender Fee \$125

Cash Bar Set Up Fee, \$125-\$200 (Member Sign and Credit Card Only)