

Wedding Guide

THE CAROLINA COUNTRY CLUB



2021-2022



Lauren Berry Photography



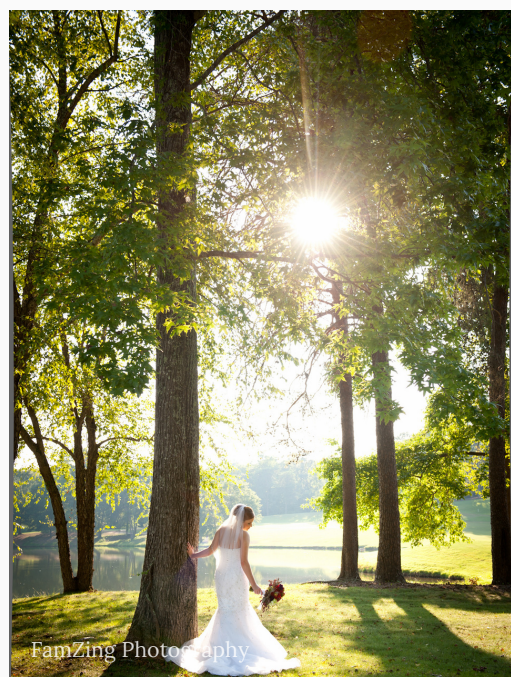
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General Guidelines

DEPOSIT

A non-refundable deposit of \$600.00 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 Saturday during peak season (April, May, June, September, October, November).

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.

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.

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.

The Club has the right to change food & beverage pricing at any time depending on market pricing and food costs. There is no guarantee on food & beverage pricing at the time you book your event, as it is subject to change.

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.

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 reserves the right to charge the host of the event for any damages to the interior or exterior of the club from wedding guests, or any outside catering, food or alcohol brought in by bridal party or wedding guests during the event.***

ROOM RENTAL RATES

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

94 Gold Chivari Chairs (Inside Only)

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: \$600

Milliken Room: \$1200

Milliken & Zimmerli: \$1500

Heath: \$600

Lawn Ceremony Fee: \$500

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



Reception Tier Menu

DESIGN YOUR OWN MENU

With a Tier I, II, or III Reception

Tier I - \$31.95++

1 Platter, 1 Signature Item, 2 Cold Appetizers, 2 Hot Appetizers, Dessert Bar

Tier II - \$38.95++

2 Platters, 1 Signature Item, 3 Cold Appetizers, 4 Hot Appetizers, Dessert Bar

Tier III - \$48.95++

2 Platters, 2 Signature Items, 4 Cold Appetizers, 5 Hot Appetizers, Dessert Bar

*All Tier Buffets come with a beverage station of tea and water

PLATTERS

Antipasta - Sliced Cured Meats, Artichoke Hearts, Olives, Roasted Vegetables, Peppers, Flatbreads & Crackers

Cheese Board - Fine Selection of Domestic and Imported Cheese served with Flatbreads & Crackers

Fruit Display - Colorful array of Cantaloupe, Honeydew, Pineapple, Grapes, Strawberries, Blackberries & Watermelon

Baked Brie - Puff Pastry wrapped Brie baked with Hendersonville Apple Jam, Local Berries & Toasted Baguettes

Smoked Salmon Display - Sliced Scottish Smoked Salmon, Shaved Cucumbers, Capers, Minced Red Onion, Hardboiled Local Eggs, Toasted Breads & Assorted Crackers

Farmers Market Crudité's - Assorted South Carolina Grown Vegetables with Honey Dill Yogurt

SIGNATURE ITEMS

Carving Board - Your choice of Herb Encrusted Top Round of Beef, Roasted Turkey or Honey Glazed Ham with Fresh Rolls and Traditional Condiments

Oyster Board: A Trio of Fried Oysters, Oysters Rockefeller, and Ice Chilled Oysters on the Half Shell

Chicken Teriyaki: Chicken Teriyaki with Mushrooms and Onions served with Jasmine Rice

Shrimp and Grits: Sauteed Calabash Shrimp, Stone Ground Grits, Andouille Sausage Gravy

Marsala Pork Medallions: Tender Pork Tenderloins Sliced into medallions in House Marsala Sauce with Mushrooms served over Rice Pilaf

Tuscan Pasta: Al dente Penne or Farfalle Pasta with your choice of Tomato Basil or Alfredo Sauce

Grilled Soy Ginger Salmon: Grilled Salmon with Soy Ginger Glaze served with Israeli Couscous and Seasonal Vegetables

HOT APPETIZERS

Gourmet Meatballs - House made Veal Meatballs in Tomato Basil Sauce

Fried Green Tomatoes - Tempura Fried Green Tomatoes with Chipotle Ranch Dressing

Pork Sliders - Slow Roasted Pork Belly on Sliced Hawaiian Rolls with Carmelized Onions

Natural Beef Sliders - Grilled Local Grass-Fed Beef Slider Patties with Carmelized Onions & Swiss Cheese

Low Country Chicken Fingers - Seasoned Flour Dredged Chicken Tenderloins

Eggplant Rollatini - Eggplant Rollatini stuffed with Ricotta, Mozzarella & Parmesan Cheese topped with House Tomato Sauce and Mozzarella Cheese

Three Cheese Gourmet Macaroni - Perfect Combo of Cheddar Cheese, Gouda and Mozzarella Sauce over Macaroni Noodles Crusted with Cheddar Cheese

Southern Rockefeller - Baked Oysters with Spinach, Pimento Cheese & Bacon

Chicken Kabobs - Marinated Sliced Chicken Kabobs with Local Vegetables

Buffalo Chicken Dip - Creamy Buffalo Chicken Dip served with House made Pita Chips

Crab Cakes - Low Country Blue Crab Cakes, Corn Succotash & Remoulade

Artichoke Dip - Baked Artichoke & Blue Crab Meat with House made Pita Chips

Creamy Shrimp & Crab Dip - Baked House made Shrimp & Crab Dip with Cream Cheese, Fresh Dill and Toast Points

COLD APPETIZERS

Caprese - Toasted French Baguette, Fresh Mozzarella Olivine, Tomato with Basil Gelee & Balsamic Reduction

Cranberry Chicken Salad - House made Chicken Salad mixed with Crisp Celery, Mayo and Dried Cranberries served on Fresh Croissant

Prosciutto Wrapped Melons - Fresh Farmers Market Melons with Cured Prosciutto & Mozzarella Olivine

Smoked Salmon Baguette - Smoked Salmon with Herb Cream Cheese & Cucumber on Toasted Baguette

Tuna Poke - Ahi Tuna Poke Shooters served with Fresh Coconut, Soy & Lime

Mini BLTs - Toasted Brioche with Applewood Bacon, Heirloom Tomatoes, Lettuce & Garlic Herb Aioli

Dim Sum - Shrimp & Vegetable Dim Sum served with Sweet Chili Sauce

BLT Salad - Mixed Greens, Cherry Tomatoes, Crispy Bacon Bits, Tossed with Light Caesar Dressing

DESSERT

Triple Chocolate Cake

Strawberry Shortcake

NY Style Cheesecake

*Dessert bar includes all 3 desserts above already cut into slices and displayed for guests. If you do not want a dessert bar, you can sub out for 2 appetizers or 1 platter or 1 signature item.

Plated Dinner

BUILD YOUR OWN PLATE

Select 1 protein for the menu

Select 3 side dishes from the menu

(combination plates also available)

All plates served with dinner rolls, butter, and iced tea

CHICKEN

Signature Cheese and Herb Stuffed Chicken Breast \$25++

Chicken Marsala with Sautéed Mushrooms \$23++

Pan Seared Chicken Breast topped with Sundried Tomatoes &

Mozzarella Cheese in a Sherry Wine Sauce \$23++

Marinated Grilled Boneless Skinless Chicken Breast \$20++

BEEF

New York Strip with Cilantro Pesto and Horseradish Sauce \$40++

Herb Crusted Carved Beef Tenderloin with Horseradish Sauce and Chimichurri \$43++

Seared Beef Tenderloin with Béarnaise Sauce & Horseradish or with a Merlot Reduction & Shallots \$45++

Filet of Beef with a Mushroom Duxelle Wrapped in a Delicate Puff Pastry with Demi \$39++

PORK

Roasted Loin of Pork Served with Vidalia Onion, Apple Compote and Demi Glace \$23.95++

Honey Glazed Sliced Ham \$20.95++

FISH

Seared Codfish or Mahi Filet in a Lemon Beurre Blanc \$24++

Crusted Mahi Filet with Caper and Garlic Cream Sauce \$24++

Seared Salmon with Cilantro Dijon Sauce \$26++

Filet of Salmon Wrapped in Delicate Puff Pastry, Stuffed with Wild Mushroom Duxelle \$29++

Gulf Shrimp and Penne Pasta Tossed with Spinach, Pinenuts, Mushrooms, and Garlic Aioli \$24.95++

VEGETARIAN PLATES

Penne Pasta with Eggplant, Onions, Tomatoes, Garlic, Red Wine, and Smoked Mozzarella \$18.95++

Ricotta and Herb Stuffed Manicotti with Basil Marinara and Melted Mozzarella \$18.95++

Eggplant Parmigiana with Melted Mozzarella Cheese \$18.95++

VEGETABLE SELECTIONS

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: Creamed or Grilled

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





Hot D'Oeuvres

50 PIECES PER ORDER

Chicken Fingers \$125.00++

Hand Breaded Golden Fried Chicken Tenderloins
with Honey Mustard Dressing

Chicken Wings \$140.00++

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 \$115.00++

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

Cocktail Shrimp \$185.00++

Jumbo Poached Shrimp with Freshly Grated
Horseradish Cocktail Sauce

Caprese \$115.00++

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



Hot D'Oeuvres

50 PIECES PER ORDER

Lobster & Scallop Ceviche \$300.00

Fresh Rock Lobster & Scallop Ceviche with House Made
Tortilla Chips

Beef Wellingtons \$300.00

Filet Mignon Baked in Pastry Dough with Mushroom
Duxelle

Mushroom Tartlets \$175.00

Tart Shells filled with Roasted Wild Mushrooms
& Herbs topped with melted Swiss Cheese

Deviled Eggs \$125.00

Deviled Eggs with Bacon

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

Lamb Lollipops \$325.00

Pan Seared Domestic Lamb Chops with
Blackberry BBQ Jam

Fried Green Tomatoes \$140.00

Cornmeal Dredged Fried Green Tomatoes with
Chipotle Cream Sauce

Kobe Sliders \$285.00

Miniature Kobe Beef Hamburgers with Slider Buns



Action Stations

Prime Rib \$370.00++/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 \$160.00++/loin

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

Pasta Station \$19.95++/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

Classic Southern Buffet

Tea service and water provided

Dessert not included

Per person price

Carolina Barbeque \$28.95++

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 \$33.95++ 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 \$30.95++

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

Dinner Buffet

TWO ENTRÉE BUFFET: \$41.95++ THREE ENTRÉE BUFFET: \$48.95++

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)
Per person price

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 (PICK 2 OR 3)

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 *(Add'l \$5)
Roasted Chicken Herb & Mustard Seed Encrusted Oven Roasted Chicken Quarters
Grouper Pan Seared Grouper with French Onions & Cognac Beurre Blanc *(Add'l \$7)
Beef Wellington Seared Filet Mignon & Mushroom Duxelle in a French Pastry *(Add'l \$6)

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, Corn Succotash, Collard Greens, Grilled Asparagus, Broccolini, Broccoli, Corn
on the Cobb, Snow Peas, Lima Beans

DESSERTS (PICK 2)

Triple Chocolate Cake, Red Velvet Cake, NY Cheesecake, Strawberry Shortcake

Bar Options

TIER BARS - 4 Hour Maximum

Tier One \$18.95++ per person

Budweiser, Bud Light, Miller Lite,
Heineken, Amstel Light

Chef's Selection of Fine House Wines

Smirnoff Vodka, Jim Beam Bourbon, Jack Daniels Whiskey,
Seagram's Gin, Bacardi Rum, Jose Cuervo
and standard mixers

Tier Two \$23.95++ per person

Budweiser, Bud Light, Miller Lite, Samuel Adams Seasonal,
Heineken, Amstel Light, Guinness

Chef's Selection of Fine House Wines

Kettle One Vodka, Jim Beam Bourbon, Jack Daniels Whisky,
Bombay Gin, Bacardi Rum,
Crown Royal, Seagram's VO, Dewar's Scotch, Jose Cuervo
and standard mixers

Tier Three \$33.95++ per person

Budweiser, Bud Light, Blue Moon, Samuel Adams, Amstel
Light, Heineken, Guinness, Corona, Sierra Nevada,
Fat Tire Lager

Top Shelf House Wines

Grey Goose Vodka, Grey Goose Orange Vodka, Belvedere
Vodka, Hennessy, Jim Beam Bourbon, Jack Daniels, Woodford
Reserve Bourbon, Gentleman Jack, Bombay Sapphire Gin,
Tanqueray Gin, Seagram's VO, Dewar's Scotch, Crown
Royal, Patron Tequila and standard mixers

Minimum of 40 people required for tier bar options
No bartender fees are charged for tier bars



TALLY BAR - 4 Hours Maximum

Our Bartender will tally all Beer, Wine and Liquor that is served during the evening during a 3 hour period. You may limit your bar selection to Beer and Wine only, Beer only, or Liquor only.

Beer Prices, Domestic \$4++, Imported Beer \$6++.

Wine by the Glass \$8++,

Liquor Mixed Drinks \$9++ and \$10++

At the end of your event you will be charged for what was served. \$100 Bartender Charge.

CAP BAR - 4 Hours Maximum

You may predetermine how much you would like to spend on the bar. The Bartender will keep a tally of what has been served, after the capped amount has been met the bar will close.

\$100 Bartender Charge.



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

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



*fairytale
ending*