

Wedding Guide

THE CAROLINA COUNTRY CLUB





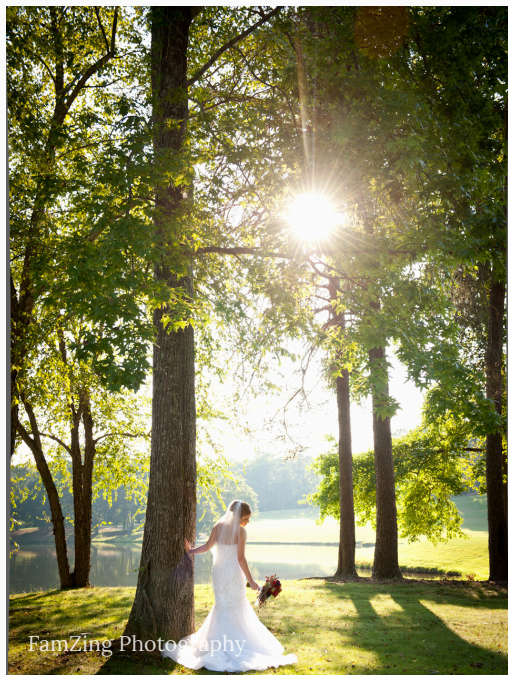
Lauren Berry Photography



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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. All functions cancelled within forty-eight (48) hours of the scheduled event will be charged 50% of the estimated total charge or the Clubs' actual expenses, whichever is greater.

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. Food & Beverage Minimums may vary from \$2,000 to \$6,500 based on day of the week and seasonality for large parties & wedding receptions.

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.



GUARANTEE

Final guest count must be submitted to the Club 10 business days 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.



Hammett Photography

BUFFET SERVICE POLICY:

The Carolina Country Club will prepare an ample amount of food according to your guaranteed number to ensure a well-stocked table and attractive presentation. **With this policy, we must decline any 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. **NO OUTSIDE ALCOHOL IS PERMITTED ON THE PREMISES AT ANY TIME.** *We will confiscate any alcohol not purchased from the club and the guest will be immediately asked to leave. Additional action may be taken which include the party being shut down or a \$2,500 charge to the host.*

WEDDING CRITERIA:

All buffet wedding receptions will have the food provided for up to a two hour duration. All sendoff must be approved by the Event Planner. No sparklers or fireworks are allowed. 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. A day-of-coordinator is required when hosting a ceremony at the club. The coordinator will be responsible for running your ceremony and rehearsal. The Carolina Country Club venue coordinator will be on-site on the day of to ensure the event is executed to the Clubs set standards.

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, standard linens, glasses and flatware at no extra charge. If you are hosting an outdoor ceremony, you must provide garden lawn chairs from a rental company of your choice. The rental company may bring the chairs the day before your event and set them up accordingly. Dance floor is not included in the ballroom. A dance floor may be rented by a company of your choice & brought in the day before your event. The Carolina Country Club venue coordinator can also rent the dance floor for you & charge to your final invoice.

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 inside tables, inside/reception chairs, standard linens, glassware, and flatware.

INVENTORY:

200 Black Chivari Chairs

(Inside or Patio Use Only)

13 - 60" Round Tables

2 - 72" Round Tables

Small Sweetheart Table

3 Cocktail Tables

Navy Underlays

White Table Toppers

Navy Napkin Linens

ROOM PRICING:

Zimmerli Room & Patio: \$600

Milliken Room: \$1200

Milliken & Zimmerli: \$1500

Heath: \$600

Lawn Ceremony Fee: \$500

AUDIO/VISUAL ADD-ONS:

Smart TV \$100

Projector & Screen \$150

Bluetooth Mic & Speaker System \$175

Podium & Mic \$50

AREA	BANQUET SEATING	COCKTAIL PARTY	THEATRE SEATING
Private Dining Room	2 - 10	NA	NA
Zimmerli Room	40	50	60
Heath Room	45	NA	NA
Milliken Room	120 - 150	200	200

***Maximum room seating may eliminate the dance floor. Dance floor is not included in your room rental. A dance floor may be rented by a rental company of your choice, or the club can rent your dance floor which will be charged to your final bill.**



Reception Packages



THE MAGNOLIA \$35++ per person

2 Passed Appetizers, Garden Salad with 2 Dressings, 1 Protein, 1 Starch, 1 Vegetable, Dinner Rolls, Iced Tea & Water



THE PALMETTO \$55++ per person

2 Passed Appetizers, 1 Display, Garden Salad with 2 Dressings or Caesar Salad, 2 Proteins, 1 Starch, 1 Vegetable, 1 Pasta (no protein), Dinner Rolls, Iced Tea & Water

\$5++ Per Person Add-Ons

1 Display

OR

1 Pasta (no protein)

\$10++ Per Person Add-Ons

1 Passed Appetizer + 1 Display

OR

1 Protein

DISPLAYS

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

Cheese & Fruit Board - Fine Selection of Cheese & Seasonal Fruits served with Flatbreads & Crackers

Cheese & Meat Board - Fine Selection of Cheese & Sliced Meats served with Flatbreads & Crackers

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

Farmers Market Crudités - Assorted South Carolina Grown Vegetables with Honey Dill Yogurt

CCC Mixed Display - Assorted Display including: Fried Green Tomatoes, Chicken Kabobs, Sundried Tomato Pesto Bites, and Chicken Salad Crostini's

SALADS

Garden Salad - Mixed Greens, Tomatoes, Cucumbers, Shaved Carrots, Bell Peppers and Your Choice of Dressing

Caesar Salad - Romaine Lettuce, Croutons, Parmesan Cheese, and House-made Caesar Dressing

SPECIALTY SALADS - \$5++ Per Person

Harvest Salad - Kale, Israeli Couscous, Feta Cheese, Red Apples, Dried Cranberries, and Pecans

Strawberry & Feta Salad - Spinach, Feta Cheese, Almonds, and Fresh Strawberries

DRESSINGS:

Ranch, Balsamic Vinaigrette, Blue Cheese, Green Goddess, Raspberry Vinaigrette

PASSED APPETIZERS

Cocktail Meatballs - House-made Veal Meatballs in Tomato Basil Sauce

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

Chicken Kabobs - Marinated Sliced Chicken Kabobs with Local Vegetables

Caprese Skewers - Fresh Mozzarella, Tomatoes, and Basil Skewered and topped with a Balsamic Reduction

Brussel Sprouts - Roasted Brussel Sprouts topped with House-made Bacon Jam

Mushroom Palmier - Sautéed Mushrooms & Cheese wrapped in a Puff Pastry

Spinach Dip Tartlet - Spinach, Cheese and Artichoke in a Mini Pie Shell

Chicken Salad Crostini - House-made Chicken Salad Spread on a Toasted Crostini

Sundried Tomato Pesto Bites - Sundried Tomatoes, Pesto, and Parmesan Cheese atop Mini Phyllo Shells

Antipasti Kabob - Artichoke Hearts, Fresh Mozzarella, Olives, Cherry Tomatoes, and Salami

PROTEINS

Carving Stations - All carving stations come with traditional condiments for each protein

- Beef Tenderloin
- Turkey Breast
- Honey Glazed Ham
- Pork Tenderloin

Buttermilk Boneless Fried Chicken Breast

Marinated Grilled Chicken Breast

Teriyaki Glazed Chicken Breast

Balsamic Glazed Chicken Breast

Pan-Seared Salmon

Baked Salmon with Piccata Cream Sauce



STARCHES

Couscous

Mashed Potatoes

Baked Potato

Baked Sweet Potato

Brown Rice

Potatoes Au Gratin

Potato Pavé

Rice Pilaf

Quinoa

VEGETABLES

Brussel Sprouts

Broccolini

Vegetable Medley

Haricot Vert

Green Beans

Honey Glazed

Carrots

Creamed Corn

PENNE PASTA

Sauce - Alfredo, Marinara, Piccata, Marsala, Charleston Cream

Protein - Shrimp, Chicken, Beef Meatballs

Plated Dinner

All Plated Dinners are priced out per person & include a Garden Salad with One Choice of Dressing, Dinner Rolls, & Iced Tea and Water.

Add \$2++ Caesar Salad | Add \$3++ Specialty Salad

*****Plated Dinners with multiple options require pre-orders & seating charts for anything over 20 guests.**

CHICKEN

Classic Chicken Cordon Bleu served with a Seasonal Vegetable and Mashed Potatoes \$30++

Balsamic Grilled Chicken Breast served with Dressed Brussel Sprouts and Mashed Potatoes \$26++

Oven Roasted Heirloom Chicken served with Asparagus, Rice and a Brown Butter Sauce \$28++

BEEF

Herb Crusted Tenderloin served with Horseradish Sauce, Chimichurri, and a Seasonal Vegetable \$44++

14oz. Ribeye served with Mashed Potatoes and Green Bean Almandine \$48++

Beef Wellington served with Dressed Brussel Sprouts & topped with a Balsamic Glaze \$46++

8oz. Filet served with Roasted Fingerling Potatoes and Lemon Parmesan Asparagus topped with Béarnaise Sauce \$42++

PORK

Grilled Bone-In Pork Chop topped with Blue Cheese Crumbles & Balsamic Glaze.

Served with a Seasonal Vegetable and Mashed Potatoes \$30++

Roasted Pork Loin served with a Seasonal Vegetable, Parsnip Puree, and Apple Chutney \$28++

Sliced Honey Glazed Ham served with a Seasonal Vegetable and Mashed Potatoes \$22++

SEAFOOD

Low Country Shrimp & Grits \$30++

Pan Seared Scallops atop Pesto Linguine Noodles \$35++

Balsamic Glazed Salmon served with Rice & Lemon Parmesan Asparagus \$28++

VEGETARIAN

Cauliflower Steak served with Wilted Kale & Sweet Potatoes \$25++

Penne Pasta & Seasonal Mixed Vegetables tossed in a White Wine Sauce \$28++

DUETS

8oz. Filet topped with 4 Shrimp and served with Mashed Potatoes & Lemon Parmesan Asparagus \$50++

8oz. Beef Tenderloin with a 7oz. Lobster Tail served with Red Skin Potatoes

& Lemon Parmesan Asparagus \$56++

8oz. Beef Tenderloin, 4 Shrimp, and a 5oz. Lobster Tail served with Red Skin Potatoes

& Lemon Parmesan Asparagus \$60++

Bar Options

PACKAGE BARS - 4 Hour Maximum

\$150 BARTENDER FEE FOR ALL BARS



HOUSE PACKAGE \$23.95++ Per Person

Budweiser, Bud Light, Miller Lite,

Michelob Ultra

Assorted Banquet Wines

Smirnoff Vodka, Jim Beam Bourbon, Jack Daniels Whiskey,

Seagram's Gin, Bacardi Rum, Sauza Tequila

(Beer & Wine ONLY \$18.95++ Per Person)

CALL PACKAGE \$27.95++ Per Person

Budweiser, Bud Light, Miller Lite, Heineken,

Michelob Ultra, Truly/White Claw Seltzer

Assorted Banquet Wines

Tito's Vodka, Makers Mark Bourbon, Jack Daniels Whiskey,

Bombay Gin, Bacardi Rum, Crown Royal, Dewar's Scotch,

Sauza Tequila

(Beer & Wine ONLY \$23.95++ Per Person)

PREMIUM PACKAGE \$39.95++ Per Person

Budweiser, Bud Light, Blue Moon, Samuel Adams, Amstel

Light, Heineken, Corona, Truly/White Claw Seltzer

CCC Club Assorted House Wines

Tito's 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

(Beer & Wine ONLY \$33.95++ Per Person)



\$150 BARTENDER FEE FOR ALL BARS

TALLY BAR - 4 Hours Maximum

Our Bartender will tally all Beer, Wine and Liquor that is served during a 4 hour period. You may limit your bar selection to Beer and Wine only, Beer only, or Liquor only.

The host will provide a credit card on file that will be charged at the end of the event.

CAP BAR - 4 Hours Maximum

Host may predetermine the bar tab.

When the cap has been met, the host will have the option to increase the tab, change to a cash bar, or close the bar completely.

CASH BAR - 4 Hours Maximum

Your guests will be responsible for paying for their own drinks with cash or card.

Any guest under the age of twenty-one (21) is prohibited from requesting or consuming alcoholic beverages at your event. We reserve the right to refuse to serve alcoholic beverages to anyone who we, in our sole discretion, determine is intoxicated, impaired or under the age of twenty-one (21).

NO OUTSIDE ALCOHOL IS PERMITTED ON THE PREMISES AT ANY TIME.

We will confiscate any alcohol not purchased from the club and the guest will be immediately asked to leave. Additional action may be taken which include the party being shut down or a \$2,500 charge to the host.



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*