Your Happily Ever After
Starts Here

FLAT CREEK COUNTRY CLUB

WEDDING MENU

100 Flat Creek Road | Peachtree City, GA 30269
770.631.5700 | clubcorp.com/clubs/flat-creek-whitewater-planterra-braelinn

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

thank you

Thank you for considering Flat Creek Country Club for your wedding venue. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you on your special day.

Flat Creek Country Club provides the ideal spot for your wedding ceremony – just a short drive from Atlanta. The club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 300 guests, as well as a variety of amenities to make your ceremony and reception complete. With a spacious patio, you and your guests can enjoy each other's company while lavishing in a unique and fun atmosphere that we customize to your wishes.

From breathtaking views to fantastic cuisine, our experienced service staff and certified event planner stand ready to give you all the information you need to design a special wedding that's sure to please you. Our team creates magic moments for you and your guests, with dedicated services, while placing emphasis on fine food and impeccable creativity and service. Sit back and let us add style and fun to your special wedding event.

Enclosed you will find more information about Flat Creek Country Club's pricing, amenities, capabilities and more. Feel free to contact our Private Event Director at 770-631-5700 with any questions you may have. We are happy to help!

© 2014 ClubCorp USA, Inc. All rights reserved. This document is provided to you for use only in connection with your consideration of the proposal contained in this document. You may not copy, alter, republish, distribute, upload, post or retransmit this document or any portion thereof without the prior written consent of ClubCorp USA, Inc.

100 Flat Creek Road | Peachtree City, GA 30269
770.631.5700 | clubcorp.com/clubs/flat-creek-whitewater-planterra-braelinn

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

amenities

A wedding at Flat Creek Country Club can only be described as spectacular. The ballroom is decorated with lovely shades of muted grays and golds with floor to ceiling windows that offer unobtrusive views of the luscious golf course. The wood beamed ceiling soars above your guests offering an intimate atmosphere for even the largest of groups. Our outdoor ceremony site is simply breathtaking. A cobbled walkway and wisteria covered stone and pine arbor leads you to a beautiful alter overlooking a hillside with a flowing creek at its base.

Each and every reception hosted at Flat Creek Country Club receives personalized service and outstanding food and beverages, along with a number of services and complimentary amenities, including:

- Setup and breakdown of the reception event space
- On-site Private Event Director
- Setup access all day of your wedding
- Vendor setup access all day of your wedding
- Reception to last up to 4 hours
- Parquets wood dance floor
- Basic Linen 120’ tablecloths, overlays & napkins in your choice of white, ivory or black
- Complimentary Champagne Toast for your guests
- Grand Mirrored Display with Fruits, Cheeses and Vegetables
- Self-serve coffee station for the entire evening
- Mirror tile and votive candles for tabletop decorations
- Beautiful Bridal Dressing Room
- Standard banquet chairs and tables
- Plate-ware, glassware and silverware
- Skirted DJ, cake, gift and guest sign-in tables
- Cake cutting services

Just think, you can spend your wedding day cherishing the important moments and let Flat Creek Country Club take care of all of the other details.

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

testimonials

“Fantastic venue for a wedding reception! No stress, hassle free, wonderful food, kind staff, all around great experience! I couldn’t be any more pleased as the bride! Thank you Karen, you are awesome at making everything go flawlessly!”
G.Snodgrass

“I don’t know what to say about Flat Creek Country Club except that Ms.Karen, the Event and Catering Director, is one of a kind AMAZING! The venue is beautiful and the food was delicious! Ms. Karen was always available to provide guidance and to answer any questions that we had for her. The staff that worked during our reception were great as well! They were very lively and took care of all our needs!!”
S.Cheaves

“My wedding at Flat Creek was PERFECT! Everything about it was great. Karen was so wonderful and accommodating to my family and I while planning and the ceremony/reception. The food was amazing and the bartenders really took care of my guests!!! My bridesmaids and I got ready in the beautiful bridal suite. Karen was in and out checking on us, asked if we needed anything and made sure we were ok. They provided us with fruit and cheese plates, plus champagne!! Once the ceremony began, Karen was around making sure everything was running smoothly and she stayed on the time line. The whole experience, from deciding on Flat Creek to the ceremony was wonderful and pleasant.”
J.Zito

“You really can’t go wrong by choosing this venue! The outside venue is gorgeous! The ballroom was beautifully decorated with the linens, chair covers and sashes, all provided by the club, and the view from the ballroom with its many windows is amazing too. Wonderful staff to work with. attentive and responsive to all our questions and needs throughout the planning process.”
M.Olsen

“Karen and her staff did a fantastic job for our wedding. Karen is super helpful, calm, easy to work with and ensured those things that were really important to us happened even when the outdoor wedding was rained out and brought indoors. The food was fabulous and everything was just awesome. We are so thankful for Karen and her team! We had the “A” team of vendors at our wedding!”
D.Cook

“If you are looking for a fairy tale wedding and great food with awesome staff Flat Creek is your place. You can have a beautiful wedding without spending a fortune here. The food was phenomenal and the grounds are gorgeous! I recommend you check this place out! Plus Peachtree City is beautiful!”
Z.Murray

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

ever after wedding menu

PASSED HORS D'OEUVRES
(Please select three)

Brie Tartlet with Almonds and Apricot Chutney
Pulled BBQ Pork Mini Biscuit, Vidalia Onion Marmalade, Dill Pickle Slice
Coconut Shrimp, with Sweet n Sour Dipping Sauce
Mini Corn Muffins, Goat Cheese, Melba Sauce
Country Ham Petite Biscuit, Apple Butter
Spicy Thai Beef Sate
Tomato Mozzarella Bruschetta, Fresh Basil
Andouille Sausage & Smoked Cheddar Stuffed Mushrooms
Cheeseburger Sliders, Tomato-Mustard Sauce,
Dill Pickle Slice
Greek Olive Tapenade on a Crisp

STATIONARY HORS D'OEUVRES
(Please select two)

Trio of Spreads, Parmesan Artichoke, Roasted Garlic
Hummus, Pesto Parmesan Cheese, Sliced Toasted Baguettes
Artisan Cheese board, Gourmet Crackers, Sliced Baguettes
Sun-dried Tomato and Herbed Goat Cheese Torte, Pesto,
Stone Ground Crackers
Bacon Wrapped Scallops
Hot Spinach and Artichoke Fondue, Tri Color Tortilla Chips
Beer Cheese Fondue, Pretzels
Chihuahua Cheese Queso & Trio of Salsas, Verde, Puya
Pepper and Mestizo, Tri Color Chips
Wild Mushroom Risotto Bites

PASTA STATION
(Please select one)

Gourmet Mac & Cheese
Caramelized Onions, Wild Mushrooms, Manchego Cheese,
Toasted Panko Crumbs

Penne Primavera
Broccoli, Carrots, Squash, Zucchini, Peas, Grape Tomatoes
Classic Alfredo Sauce

Penne Pasta with Asparagus Tips
Melted Grape Tomatoes, Fresh Grated Parmesan, Toasted
Pecans, White Wine Garlic Sauce

SALAD STATION
(Please select one)

Greek
Iceberg Lettuce, Cucumbers, Feta, Greek Olives,
Pepperoncini, Shave Red Onions, Greek Red Wine
Vinaigrette

Grilled Seasonal Vegetables
Sun-dried Tomato Vinaigrette

Southern Garden
Marinated Halved Cherry Tomatoes, Cucumbers and Vidalia
Onions, Iceberg Lettuce, Sweet Vinaigrette

Lettuce Wrap
Marinated Carrots, Mushrooms, Artichokes, Olive
Tapenade, Roasted Peppers, Pepperoncini, Roma
Tomatoes, Mozzarella, Basil, Red Wine Vinaigrette

100 Flat Creek Road | Peachtree City, GA 30269
770.631.5700 | clubcorp.com/clubs/flat-creek-whitewater-planterra-braelinn

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

ever after wedding menu

.

Garden Succotash
Corn Kernels, Petite Butter Beans, Tri-Colored Peppers, Purple Onions, White Wine Vinaigrette

THE CHEF ATTENDED TABLE
(Please select one)

Smashed Potato "Martinis"
Choice of two "mixers" combinations: Wild Mushroom Ragout, Beef Bourguignonne, Roasted Vegetable Ratatouille, Cheese, Sour Cream, Bacon, Chives

Bourbon Peppercorn Flank Steak
Horseradish Dijon Sauce, Herbed Mayonnaise, Button Rolls

Herb Rubbed Pork Loin
Peach BBQ Sauce, Button Rolls

Five Spiced Pork Tenderloin
Cranberry Ginger Relish

Sliced Seasonal Fresh Fruit
Honey-Lime Yogurt

Salmon en Croute
Lemon Aioli, Dill Crème Fraiche

Herb & Garlic Crusted Beef Tenderloin
Horseradish Crème Fraiche, Button Rolls

Roasted Prime Rib
Rosemary Au Jus, Horseradish Crème Fraiche, Button Rolls

100 Flat Creek Road | Peachtree City, GA 30269
770.631.5700 | clubcorp.com/clubs/flat-creek-whitewater-planterra-braelinn

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

cocktails and more

Alcohol pricing is subject to 6% sales tax, 3% alcohol tax and 20% service charge.

A LA CARTE

Host may select kegs, bottles of wine or frozen drinks to be added to the master bill.

16 Gallon Kegs
Yields around 125 beers
Domestic Keg | 350.00 Imported Keg | 425.00

Wine & Champagne
Wine by the bottle

House | 50.00	2nd Tier | 28.00	3rd Tier | 35.00
(Serves Approx. 12 glasses)	(Serves approx. 5 glasses)	(Serves approx. 5 glasses)

Champagne by the bottle | 26.00
Champagne Toast | 4.00 (per person)

Frozen Drinks
Margarita, Strawberry Daiquiri, Pina Colada, Pink Lemonade, or Green Apple (One batch yields 60 drinks)
Alcoholic | 350.00 Virgin | 250.00

Drink Tickets
Host purchases tickets and host distributes up to four (4) drink tickets per person. Host will be charged on consumption rather than the number of tickets distributed. After the guests' tickets are used, a cash bar must be set up based on the cash bar guidelines.

Ticket Prices
5.00 per ticket good for domestic or imported beers and house wines
7.00 per ticket good for call brand liquors, domestic or imported beer and 2nd tier wines

CASH BAR

Guests are responsible for purchasing drinks. The host is responsible for a bartender fee at $75.00 per bartender. Prices listed below INCLUDE tax.

Priced Per Drink

Domestic Beer | 4.00	Imported Beer | 5.00	House Wine | 5.00	
Well Liquor | 7.00	Premium | 8.00	Super Premium | 9.00	Ultra Premium | 10.00

Soda, Bottled Water or Gatorade | 2.00

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

from the bar

LIQUOR

	WELL	PREMIUM	SUPER PREMIUM	ULTRA PREMIUM
Vodka	Gibleys	Absolute	Kettle One Stolichnaya	Grey Goose Grey Goose (Min. 1 Flavor) Belvedere
Gin	Gibleys	Bombay	Bombay Sapphire Tanqueray	Hendrick's
Bourbon	Old Crow		Maker's Mark	Knob Creek Woodford Reserve
Whiskey	Windsor Blended	Jack Daniel's	Jameson Crown Royal	Crown Royal Reserve
Scotch	Cluny Scotch	Cutty Sark	Dewar's White Label Johnnie Walker Red	Chivas 12 Year Johnnie Walker Black
Single Malt				Glenlivet 12 Year Macallan 12 Year Glenfiddich 18 Year
Rum	Ron Carlos	Myers's Dark		
Tequila	Tempo Tequila	Patron Silver Tequila	Hornitos Reposado Milagro Silver	Don Julio Anejo Patron Silver
Cognac				Hennessy VS Courvoisier VSOP
Bar Mixes	Finest Call	Finest Call	Finest Call	Finest Call
Domestic Cordial	DeKuper			
Imported Cordial	Southern Comfort	Baileys Kahlua Amaretto DiSaronno	Cointreau	Chambord Grand Marnier

100 Flat Creek Road | Peachtree City, GA 30269
770.631.5700 | clubcorp.com/clubs/flat-creek-whitewater-planterra-braelinn

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

from the bar

BEER

Domestic Bottle
Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, O'Doul's

Specialty & Imported Bottle
Sweet Water IPA & 420, Amstel Light, Heineken, Sam Adams, Killians,

Can Beer (Beverage & Golf Carts, Pool, Tennis)
Bud Light, Budweiser, Coors Light, Corona, Michelob Ultra, Miller Lite

WINE

House Wine
Le Terre Chardonnay, Merlot, Cabernet Sauvignon, Zinfandel

Upgrade Wine
BV Coastal Estates Chardonnay, Smoking Loon Cabernet Sauvignon, Blackstone Merlot

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

facility fees

FOOD & BEVERAGE MINIMUMS

All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount a host must spend in order to secure a private space at the Club. If the minimum is not met, the difference may be charged as a minimum fee. For example, if the minimum is $5,000 and you have 100 guests in attendance, you have a minimum of $50 per person to spend in your menu and bar selections.

FACILITY FEES (NON-MEMBERS)

Non-members are welcome to host events at the Club, however, a facility fee will apply in order to access the Club. Flat Creek Country Club members in good standing with the Club are exempt. Facility fees ensure private access to Club amenities and private rooms.

TAXES & GRATUITY

A sales tax of 6% will be added to all banquet charges, and a 20% service charge will be added to all food and beverage services.

Regular Season | March, April, May, June, September, October, November, December

	SATURDAY PM	FRIDAY/SUNDAY	DAYTIME
Ballroom Rental Fee *	$1,000	$750	$500
Food & Beverage Minimum	$8,000	$5,000	$3,000

Value Season | January, February, July, August

	SATURDAY PM	FRIDAY/SUNDAY	DAYTIME
Ballroom Rental Fee *	$750	$500	$300
Food & Beverage Minimum	$5,000	$3,500	$3,000

* Room Rental Fees are waived for ClubCorp O.N.E. members.

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

upgraded wedding beverage

ALL BEVERAGE PACKAGES INCLUDE:
Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice & Grapefruit Juice

Traditional Package Beverage Upgrade:
4-Hour Light Open Bar (Beer/Wine)-$12 ++ per person
4-Hour Well Brands Open Bar (House Brands/Beer/Wine)- $15 ++ per person
4-Hour Premium Brands Open Bar (Call Brands/Beer/Wine)- $19 ++ per person
4-Hour Super-Premium Brands Open Bar (Premium Brand/Beer/Upgraded Wines)-$23 ++ per person

Storybook & Ever After Package Beverage Upgrade:
4-Hour Well Brands Open Bar (House Brands/Beer/Wines)-$3 ++ per person
4-Hour Premium Brands Open Bar (Call Brands/Beer/Upgraded Wines)-$7 ++ per person
4-Hour Super-Premium Brands Open Bar (Premium Brand/Beer/Wine)-$11 + + per person

Fairytale Package Beverage Upgrade:
4-Hour Premium Brands Open Bar (Call Brands/beer/Upgraded Wines)-$5 ++ per person
4-Hour Super-Premium Brands Open Bar (Premium Brand/Beer/Upgraded Wines)-$11 ++ per person

Signature Cocktail Upgrade
Alcoholic and Non-Alcoholic Specialty Drinks that are perfect for the cocktails hour or special toast
Ask the Catering Director for the menu and pricing!

Please ask your Catering Director about pricing for our Cash and Consumptions Bars

A $3.00 ++ per adult fee will be charged for wedding with an additional 5th hour

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

terms and conditions

Flat Creek Country Club reserves the right to refuse alcoholic beverage service to individuals and/or groups.
Alcoholic beverage service will not exceed the contracted time period of the event and will not be served after 12:00am
Doubles, Shots & Multiple Liquor Drinks will not be served.

FOOD & BEVERAGE

All food & beverage must be purchased and provided by the Club. No guests will be allowed to bring in outside food and beverage (non-alcoholic or alcoholic), or to remove extra food and beverage, with the exception of a wedding cake or desserts. A group may bring in a wedding or celebration cake from the baker of their choice. A set-up time will be coordinated with your Catering Director, as it is the responsibility of the baker for complete set up. If host wishes to remove leftover cake, extra boxes must be provided. To-go boxes are not offered for plated or buffet meals. Should outside alcohol be found, the alcohol will be confiscated and discarded.

MENUS

Our menus are designed to offer you a selection of quality items, however if you prefer to offer your guests something outside of the printed menus, our Executive Chef is more than willing to tailor a menu to your specifications. Full banquet menus are available upon request.

GUARANTEES

Confirmation of the final number of guests will be due 7 days prior to the event. This number becomes the minimum guarantee and cannot be lowered or rearranged. If you exceed your guarantee, we will make every attempt to serve all your guests. Additional charges will be assessed and charged to the required valid credit card on file.

DEPOSITS & PAYMENT SCHEDULE

When scheduling an event, a signed contract and minimum deposit is required to secure your date (equal to 10% of the estimated total). Subsequent deposits of 50% of your estimated remaining balance are required 60 and 7 days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable. Deposits payable by credit card, check or cash. Please note, a credit card is required to be kept on file for incidentals.

SERVICE CHARGE & SALES TAX

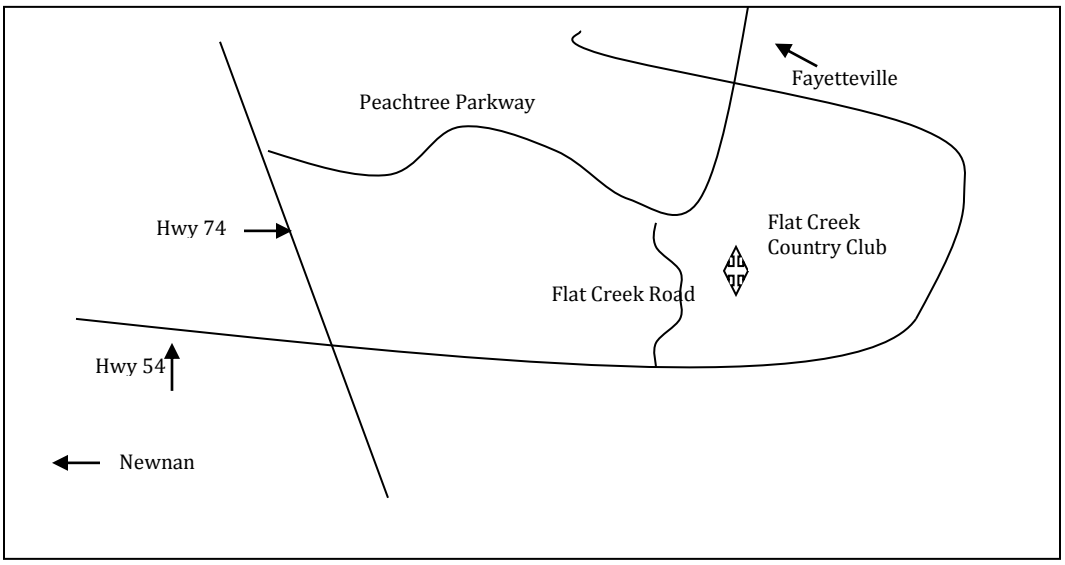
All food and beverage is subject to a Club service charge at a rate of 20%. The host is also responsible for the payment of Georgia sales tax at a rate of 6%. If your group is tax-exempt, a certificate complete with tax-exempt number must be provided at the time of booking.

LIABILITY

Flat Creek Country Club is not responsible for damage or lass of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

directions



Directions to Flat Creek Country Club, 100 Flat Creek Road, Peachtree City, GA 30269

From Fayetteville:
Hwy 54 West
Turn Right onto Peachtree Parkway
At three-way stop, turn left onto Flat Creek Road (Aberdeen Village)
Just around the bend, turn left into Flat Creek Country Club

From Atlanta:
Take I-85 South
Take Exit 61 (Fairburn/Peachtree City)
At the light turn left and travel approximately 12 miles to the intersection of Hwy 74/Hwy 54
Turn Left onto Hwy 54
Turn Left at the second traffic light (Flat Creek Road)
Travel approximately 1 mile and turn right into Flat Creek Country Club

From I-85/Newnan:
Exit 47 (Newnan/Peachtree City)
Right on Hwy 34 East; travel approximately 11 miles to intersection Hwy 74/Hwy 54
Continue straight on Hwy 54 West toward Fayetteville
Turn Left at the second traffic light (Flat Creek Road)
Travel approximately 1 mile and turn right into Flat Creek Country Club

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

late night snacks

Select One of our Late Night Snacks for an addition $5 per person
(Served 1-hour prior to the end of the reception)

TATER TOT STATION
The Classic Tater Tot Served with Chili, Warm Nacho Cheese Sauce, Scallions & Ketchup

NACHO CHEESE STATION
Warm Tortilla Chips Served with Beef & Bean Chili, Scallions, Black Olives, Sour Cream, Sliced Jalapenos & Diced Tomatoes

NEW YORK STATE OF MIND STATION
Pigs in a Blanket, Warm Pretzels with Mustard, Thick Cheese Pizza Squares
Wings Station, Lemon Pepper, Ranch Style and Honey Chipotle

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

enhancements

SPECIALTY LINEN

Dress up your room with specialty linens. Offered in a variety of textures and styles.
$10-$65 each

CHIAVARI CHAIRS

Add the “Wow” factor to your event with sleek and modern wooden chaivari chairs. Chairs are available in black, walnut, white, silver and bronze. Padded seats are included and available in ivory. Delivery and setup included in price.
$7 per chair

CHAIR COVERS

Chair covers are available in a variety of styles and colors. Price includes Colored Sashes, delivery and setup.
$5 per chair

FRESH FLOWERS

Fresh floral centerpieces can provide elegance to your event. Prices based on variety of arrangements.
$10-$50 each

ROOM UPLIGHTING

Add drama, elegance and fun to your reception! Eight LED lights will illuminate the ballroom transforming the space into a fairytale setting. Colors include gold, white, purple, magenta, blue, turquoise, red and green. Setup included in price.
$300 for 8 lights

WEDDING CEREMONIES

Our outdoor Wedding Pavilion is simply stunning! With its wisteria covered columns, stacked stone altar and aisle and surrounded by a forest of trees, the Wedding Pavilion is the perfect setting for your I Do’s. Rental price includes white folding chairs, ceremony site for the day of the wedding and up to 2 hours rehearsal prior to the wedding.

Saturday	**$1750 Member/$1950 Non-Members**
Friday/Sunday	**$600 Members/ $800 Non-Members**

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

wedding packages

Prices listed below are PER PERSON and are subject to 6% tax and 20% gratuity.

TRADITIONAL
This Four-Hour (4) Dinner Reception includes:
The Grand Display during the cocktail hour
Served plated salad
Choice of a two (2) entrée buffet or one (1) entrée plated dinner with your choice of two (2) sides
Warm rolls, iced tea and coffee served during dinner
4-hour non -alcoholic (Coca Cola brands/juices) beverage package

Saturday: $70++ Club Corp Member/$75++ Non Member
Friday/Sunday: $60++ Club Corp Member/$65++ Non Member

STORYBOOK
This Four-Hour (4) Dinner Reception includes:
The Grand Display and two (2) stationary hors d'oeuvres during the cocktail hour
Served plated salad
Choice of a three (3) entrée buffet (with some selections served on a carving station) & three (3) sides
Or a plated dinner with two (2) selections and two (2) sides
Warm rolls, iced tea and coffee served during dinner
4-hour light (beer/wine/non -alcoholic beverages) open bar
Choice of Chair covers with Sash, or Colored Overlay

Saturday: $82++ Club Corp Member/$87++ Non Member
Friday/Sunday: $70++ Club Corp Member/$75++ Non Member

FAIRYTALE
This Four-Hour (4) Dinner Reception includes:
The Grand Display and three (3) passed hors d'oeuvres during the cocktail hour
Served plated salad
Choice of three (3) entrée buffet (with some selections served on a carving station) & three (3) sides
Or a plated dinner with three (3) selections and two (2) sides or a dual plate with two (2) sides
Warm rolls, iced tea and coffee served during dinner
4-hour house brands (house brands/beer/wine/non- alcoholic beverages) open bar
Chair covers – satin pillowcase or fitted with your choice of sash color
Basic linen topper in your choice of color
Choice of gold or silver chargers

Saturday: $92++ Club Corp Member/$97++ Non Member
Friday/Sunday: $80++ Club Corp Member/$85++ Non Member

EVER AFTER
This Four-Hour (4) Dinner Reception includes:
Three (3) passed hors d'oeuvres
Two (2) stationary hors d'oeuvres
Pasta station salad station chef attended station
Self -serve coffee station for the entire evening
4-hour light (beer/wine/non- alcoholic beverages) open bar
Up to five (5) highboys with choice of white, ivory or black basic linen 132" tablecloths

Saturday: $82++ Club Corp Member/$87++ Non Member
Friday/Sunday: $70++ Club Corp Member/$75++ Non Member

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

traditional wedding menu

PLATED SALAD
(Please select one)

Caesar
Romaine, Parmesan, Sun-dried Tomatoes, Garlic Croutons, Traditional Caesar Dressing

Simple
Mixed Greens, Cucumbers, Halved Grape Tomatoes, Shredded Carrots, Shaved Red onion, Toasted Almonds, Croutons, Champagne Vinaigrette

Greek
Iceberg Lettuce, Cucumbers, Feta, Greek Olives, Pepperoncini, Shaved Red Onions, Greek Red Wine Vinaigrette

ENTREES
(Please select two for a buffet dinner or one for a served plated dinner)

Poultry
Herb Grilled Chicken, with Boursin Cream Sauce
Parmesan Crusted Chicken with Artichoke & Wild Mushroom Topping, Lemon Caper Sauce
Pan Seared Chicken, with a Sundried Tomato Cream Sauce
Fried Chicken, With a Jalapeno Onion Relish

Vegetarian
Eggplant “Napoleon”, Grilled Yellow Squash, Zucchini, Mozzarella, Tomato Coulis, Reduced Balsamic Drizzle
Penne Pasta, Asparagus Tips, Melted Grape Tomatoes, Fresh Grated Parmesan, Toasted Pecans, White Wine Garlic Sauce

Fish
Blackened Salmon, with a Lime Aioli
Pan-Seared Tilapia, with a Citrus Beurre Blanc

Beef
Grilled Sliced Flank Steak, With Forest Mushroom Ragout
Sliced Teres Major, with a Balsamic Drizzle

Pork
Jerk Pork Chop, with a Blackberry-Calvados Reduction
Five Spiced Pork Tenderloin, with a Cranberry Ginger Relish, Crispy Noodles

SIDES
(Please select two)

Garlic Infused Mashed Potatoes
Roasted Fingerling Potatoes
Wild Rice Pilaf
Steamed Basmati Rice
Sweet Potato Mash with Brown Sugar and Toasted Pecans
Sauteed Green Beans

Seasonal Vegetables
Steamed Broccoli
Sweet Corn Succotash
Roasted Asparagus with Grated Parmesan
Baked Fontina Polenta

100 Flat Creek Road | Peachtree City, GA 30269
770.631.5700 | clubcorp.com/clubs/flat-creek-whitewater-planterra-braelinn

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

storybook wedding menu

STATIONARY HORS D'OEUVRE
(Please select two)

Hibachi Beef Skewer
Wild Mushroom Risotto Bites
Jalapeno Pimento Cheese, on a Marble Rye Toast Points
Pineapple Chicken Skewer, Teriyaki Glaze
Mini Chicken Wellingtons
Bacon Wrapped Scallop

PLATED SALAD
(Please select one)

Caesar
Romaine, Parmesan, Sun-dried Tomatoes, Garlic Croutons, Traditional Caesar Dressing

Bleu
Boston Bibb, Gorgonzola, Halved Grape Tomatoes, Sweet & Spicy Pecans, Dried Cranberries, Champagne Vinaigrette

Southern Garden
Marinated Halved Grape Tomatoes, Cucumbers and Vidalia Onions, Sweet Vinaigrette, Garnished with a Spring Mix

Greek
Iceberg Lettuce, Cucumbers, Feta, Greek Olives, Pepperoncini, Shaved Red Onions, Greek Red Wine Vinaigrette

ENTREES
(Please select three for a buffet dinner or two for a served plated dinner)

Poultry
Herb Grilled Chicken, Wild Mushroom Sautee, Chicken Jus
Pan Seared Chicken, Sun Dried Tomato Cream Sauce
Maple Glazed Chicken, Dried Fruit Chutney
Tuscan Grilled Chicken, Grilled Mixed Peppers, Spinach, Kalamata Olives, Feta, Lemon Veloute Sauce
Chicken Saltimbocca, Sage, Prosciutto, Marsala Wine Sauce
Fried Chicken, with a Jalapeno Onion Relish

Beef
Grilled Flank Steak, With Balsamic Drizzle*
Teres Major , with a Balsamic Drizzle*
Chimichurri Sliced Sirloin Steak, with a Roasted Corn Relish & Chimichurri Sauce*

Vegetarian
Penne Pasta, Asparagus Tips, Melted Grape Tomatoes, Fresh Grated Parmesan, Toasted Pecans, White Wine Garlic Sauce
Eggplant "Napoleon", Grilled Yellow Squash, Zucchini, Mozzarella, Tomato Coulis, Reduced Balsamic Drizzle

Pork
Jerk Pork Chop, with a Blackberry-Calvados Reduction, Five Spiced Pork Tenderloin, with a Cranberry Ginger Relish, Crispy Noodles*
Herb Rubbed Pork Loin, with a Peach BBQ Sauce*

Fish
Blackened Salmon, with Lime Aioli
Pan Seared Mahi Mahi with Crawfish Beurre Blanc
Honey Soy BBQ Glazed Grilled Salmon

SIDES
(Please select three for a buffet dinner or two for a served plated dinner)

Garlic Infused Mashed Potatoes
Roasted Fingerling Potatoes
Wild Rice Pilaf
Steamed Basmati Rice
Sweet Potato Mash with Brown Sugar and Toasted Pecans
Macaroni & Cheese with White Truffle Oil
Collard Greens Flavored with Smoked Ham
Squash Casserole
Sautéed Green Beans
Seasonal Vegetables
Steamed Broccoli
Steamed Asparagus with Grated Parmesan
Sweet Corn Succotash

100 Flat Creek Road | Peachtree City, GA 30269
770.631.5700 | clubcorp.com/clubs/flat-creek-whitewater-planterra-braelinn

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

frequently asked questions

I want to visit the venue and outdoor wedding pavilion; do I need to make an appointment?
We recommend that you make an appointment so that your Catering Director can be available to discuss all the details necessary to make your special day run smoothly, and to answer any specific questions that you may have. The Club is closed on Mondays.

What is provided with my reception?
Each wedding is unique and special. However all of our weddings packages include china, glassware, silverware, linens, tables, chairs and dance floor. Additionally, we will provide use of a bridal room for the duration of the ballroom event. We have mirrored rounds and hurricane vases and candle centerpieces available. All service personnel, including banquet and bar staff are included.

We ask you to provide your photographer, entertainment, cake and floral centerpieces or decorations should you desire them. We offer a list of vendors we have worked with in the past for your convenience. While you are welcome to bring in the vendor of your choice, we reserve the right to require specific vendors to provide a business license and proof of insurance. If your coordinator or day of coordinator is not on our vendor list, we require they attend the planning session.

Do you have children's packages?
Absolutely! Children 6 – 12 are charged $22.95 and enjoy items from the buffet or plated chicken fingers and fries and unlimited non-alcoholic beverages. Children 5 and under are free unless a special meal is requested.

What is not allowed?
Thrown objects, such as confetti or rice are not allowed, however, bubbles and sparklers may be used. Only real rose petals are allowed to be thrown at the Pavilion and Clubhouse. Restrictions apply to taping, hanging or stapling objects to the ceilings, walls and beams of both the Pavilion and Ballroom. Fog machines, snow machines or other machines that emit moisture are not allowed in the clubhouse. Outside Food & Beverage is also not allowed with the exception of a celebration cake. Alcohol may not be brought onto the club property.

Who will oversee my reception?
Our experience event staff will ensure that your reception is run according to the details you and your Catering Director agree upon during the planning stage.

Can I taste the food before I decide on a menu?
We offer food tastings for weddings serving a plated or buffet dinner and may be scheduled two months prior to your event. A total of 4 people may attend the tasting. You will be allowed to select three entrée items, two vegetables and two starches to taste. (Some meat selections including Prime Rib, Braised Short Ribs and some fish selections may not be available for tasting. Salads and Hors d'oeuvres are also not available.) We also like to use this time to plan your reception from beginning to end. We cannot schedule a tasting until a client has committed to the space with a signed letter of agreement and deposit.

Who will oversee my ceremony?
Your Catering Director can provide you a list of day of wedding coordinators. It is strongly encouraged that you engage one of the coordinators on the Flat Creek Country Club Vendor List for a minimum of their day of services. Most ceremonies are scheduled for 30 minutes prior to the reception. Reception must immediately follow the ceremony. Ceremonies that run longer than scheduled will shorten your reception time so it is important to begin the ceremony on time.

Will there be a planning session prior to the wedding to finalize details?
Yes, a planning session will be scheduled approximately six (6) weeks prior to your wedding. If you have hired a wedding coordinator or day of coordinator who is not on the Flat Creek Vendor List, we require they attend the planning session.

If I choose to have an outdoor ceremony, what happens if it rains the day of the wedding?
We will make every attempt to accommodate your ceremony in the ballroom.

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

May I increase the number of guests attending after my guarantee date?
Contact us immediately. We will do everything we can to accommodate your increased number of guests. However due to deadlines for ordering alcohol, linens, wedding chairs and certain foods, Flat Creek reserves the right to make any necessary adjustments to your event which may result in additional charges. Please remember that you may not reduce or rearrange your guarantee after given.

Can you hold a date without a deposit?
In order to secure space we require a signed letter of agreement which must be received 7 days after issue and a non-refundable, non-transferrable 10% deposit. We do not hold space.

How long do we have the reception room for?
Receptions are 4-hours with the option of a fifth hour at an additional fee of $350. All events must conclude by midnight. Please note that Sunday events may not begin prior to 4:00 pm.

Are other linens available?
Absolutely! There are additional fees for linens not included in or upgrades to our packages and all linens must be provided by Flat Creek. Outside linens are not allowed.

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

fairytale wedding menu

PASSED HORS D'OEUVRE
(Please select three)

Spicy Thai Beef Sate
Blue Cheese Mousse, on Cucumber Quarter, Cranberries, Pecan Dusting
Cornmeal Encrusted Catfish Bites, Jalapeno Tartar Sauce
Brie Tartlet, with Almonds & Apricot Chutney
Jalapeno Pimento Cheese, on a Marble Bread Toast Point
Mini Chicken Wellingtons
Smoked Salmon Mousse, with Dill Cream Cheese, on a Cucumber Quarter
Warm Polenta Cake, topped with Waldorf Chicken Salad
White Corn & Scallion Risotto Fritters
Sautéed Pancetta Wrapped Shrimp

PLATED SALAD
(Please select one)

Caesar
Romaine, Parmesan, Sun-dried Tomatoes, garlic Croutons, Traditional Caesar Dressing

Simple
Mixed Greens, Cucumbers, Halved Grape Tomatoes, Shredded Carrots, Shaved Red Onions, Toasted Almonds, Croutons, Champagne Vinaigrette

Greek
Iceberg lettuce, Cucumbers, Feta, Greek Olives, Pepperoncini, Shaved Red Onions, Greek Red Wine Vinaigrette

Bleu
Boston Bibb, Gorgonzola, Halved Grape Tomatoes, Sweet & Spicy Pecans, Dried Cranberries, Champagne Vinaigrette

Spinach
Grated Hard Boiled Egg, Mushrooms, Red Onions, Crumbled Bacon, Croutons, Mustard

Southwestern
Mixed Greens, Diced Peppers, Red Onions, Black Grilled Pineapple, Tri-Colored Corn Strips, Fresh Cilantro, Lime Vinaigrette

Asian
Napa, Romaine, Tri-Color Peppers, Crispy Noodles, Carrots, Zucchini Strings, Asian Mushrooms, Green Onions, Shaved Radishes, Sesame Ginger Dressing

ENTREES
(Please select three for a buffet dinner or three for a served plated dinner or select one dual plate dinner)

Poultry
Parmesan Crusted Chicken with Artichoke & Wild Mushroom Topping, Lemon Caper Sauce
Pan Seared Chicken, with Sundried Tomato Cream Sauce
Maple glazed Chicken, with Dried Fruit Chutney
Fried Chicken, with a Jalapeno Onion Relish

Vegetarian
Wild Mushroom Ravioli, with Boursin Cheese, With Mushroom Jus
Eggplant "Napoleon", Grilled Yellow Squash, Zucchini, Mozzarella, Tomato Coulis, Reduced Balsamic Drizzle

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

fairytale wedding menu

Beef
Bleu Cheese Encrusted Filet Mignon, with Balsamic Drizzle*
Grilled Filet Mignon with Forest Mushroom Ragout*
Braised Short Ribs
Chimichurri Filet Mignon, Roasted Corn Relish & Chimichurri Sauce*
Prime Rib, with Horseradish Sauce

Pork
Dried Fruit Stuffed Herb Roasted Pork Loin, with Natural Jus*
Jerk Bone-in Pork Chop, with Blackberry-Calvados Reduction
Five Spiced Pork Tenderloin, with Cranberry Ginger Relish & Topped with Crispy Noodles*

Fish
Blackened Salmon, with a Lime Aioli
Pan Seared Mahi Mahi, with a Citrus Beurre Blanc
Honey Soy BBQ Glazed Grilled Salmon
Pan Seared Crab Cake, with Spicy Remoulade Sauce

Plated Dual Entrée
Filet Mignon with Sherry Peppercorn Sauce & Pan Seared
French Cut Chicken Breast
Beef Wellington, with Demi Glace & Blackened Skewered
Jumbo Shrimp with Melted Herbed Butter
Peppercorn Encrusted Salmon with Beurre Blanc
Filet Mignon with Balsamic Drizzle & Pan Seared Crab Cake with Lemon Dill Sauce
Filet Mignon with Balsamic Drizzle & Mahi Mahi with Citrus Beurre Blanc

SIDES
(Please select three for a buffet dinner or town for a served plated dinner)
Garlic Infused Mashed Potatoes
Roasted Fingerling Potatoes
Wild Rice Pilaf
Steamed Basmati Rice
Sweet Potato Mash with Brown Sugar and Toasted Pecans
Macaroni & Cheese with White Truffle Oil
Collard Greens Flavored with Smoked Ham
Squash Casserole
Sautéed Green Beans
Sautéed Vegetables
Steamed Broccoli
Steamed Asparagus with Grated Parmesan
Sweet Corn Succotash

*Available as a Carving Station if choosing Buffet. Requires $75 Carver Fee.

100 Flat Creek Road | Peachtree City, GA 30269
770.631.5700 | clubcorp.com/clubs/flat-creek-whitewater-planterra-braelinn

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

FLAT CREEK COUNTRY CLUB

TOURNAMENT MENU

100 Flat Creek Road | Peachtree City, GA 30269
770.631.5700 | clubcorp.com/clubs/flat-creek-whitewater-planterra-braelinn

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

tournament menus

Continental Breakfast | $5.50
Assorted Pastries, Muffins & Bagels with Fresh Fruit, Coffee & Assorted Juices.

Golfers Breakfast Buffet | $8.50
Sausage & Egg Biscuits, Scones, Fresh Fruit, Coffee & Assorted Juices

Box Lunch | $9.50
Assortment of Virginia ham & Swiss Cheese and Smoked Turkey & Provolone Cheese Sandwiches
Accompanied with Chips, Fresh Fruit, Cookies or Brownie and Soda or Bottled Water

Grilled Hamburger, Hot Dog and Chicken Buffet | $18.00
¼ Pound Angus Beef Burgers & Jumbo All-beef Hot Dogs, Chicken Breast with Barbecued Beans, Potato Salad or Cole Slaw, Chips, Cookies or Brownie, Iced Tea & Lemonade

Barbecue Buffet | $18.50
Pulled Pork & Grilled Chicken with Lexington Barbecue Sauce, Baked Beans, Cole Slaw, Chips & Chef's Selection of Dessert, Iced Tea & Lemonade

Heavy Hors d'oeuvres Cocktail Selection | $18.50
Buffalo Styled Chicken Wings, Cheddar Filled Jalapeno Poppers, Mini Quiche, Meatballs, Pinwheels, Fruit, Cheese & Vegetables Served Reception Style, Iced Tea & Lemonade

The Ultimate Barbecue Buffet | $20.00
Riblets, Pulled Pork & Grilled Chicken with Lexington Barbecue Sauce, Brunswick Stew, Baked Beans, Cole Slaw, Cornbread, Chips, & Chef's Selection of Desserts, Iced Tea & Lemonade

New York Strip Steak Dinner | $24.95
8oz Center Cut New York Strip Steak with Baked Potato, Chef's Selection of Vegetables and Dessert, Tossed Salad, Choice of Dressing, and Dinner Rolls, Iced Tea & Lemonade

Beverage Menus Available Upon Request
Beverage Cart Charge- $50.00
Bartender Fee-$50.00
Domestic Beer-$4.00 each
Import Beer-$5.00 each
Soft Drinks & Powerade- $2.00

100 Flat Creek Road | Peachtree City, GA 30269
770.631.5700 | clubcorp.com/clubs/flat-creek-whitewater-planterra-braelinn

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

meeting breakfast and breaks

CONTINENTAL BREAKFAST | **$8.50**
Assorted Pastries, Fresh Fruit, Yogurt, Coffee & Assorted Juices

BREAKFAST BUFFET | **$12.95**
Assorted Chilled Juices
Assorted Croissants, Muffins & Fruit Filled Danishes
Selection of Seasonal Fruits
Assorted Cold Cereals
Scrambled Eggs
Crispy Bacon & Sausage Patties
Country Style Breakfast Potatoes
Cinnamon French Toast Sprinkled with Powdered Sugar and Warm Maple Syrup
Freshly Brewed Coffee, Juices and Assorted Teas

BREAK SELECTIONS

AM BREAK #1 ENERGY BREAK | $8.00
Assorted Granola, Energy Bars and Power Bars
Smoothie Bar including Strawberry, Banana and Raspberry

AM BREAK #1 BUILD YOUR OWN TRAIL MIX | $5.00
Choose from Peanuts, Pretzels, M&M's, Cashews, Raisins
Dried Cranberries and Dried Banana Chips

AFTERNOON BREAK #2 | $6.50
Fresh Baked Cookies, Seasonal Vegetables with Dip,
Homemade Chips with Blue Cheese Dip

CONTINUOUS BEVERAGE PACKAGE | $5.00
Juices, Hot Tea, Ice Tea, Coffee, Bottled Water and Soft Drinks

AFTERNOON BREAK #2 | $6.50
Fresh Fruit Tray, Assorted Cookies, Cheese & Crackers

AFTERNOON BREAK #3 | **$5.00**
The Classic Tater Tots Served with Chili, Warm Nacho
Cheese Sauce, Scallions & Ketchup

AFTERNOON BREAK #4 | $5.00
Nacho Cheese Station served with Warm Tortilla Chips
Beef & Bean Chili, Scallions, Black Olives, Sour Cream
Sliced Jalapenos, Guacamole & Salsa

BOX LUNCH | $14.50
Choice of Virginia Ham & Swiss Cheese Sandwich or Smoked Turkey & Provolone Cheese Sandwich
Appropriate Condiments
Chips, Fresh Fruit, Cookies or a Brownie
Soft Drinks

100 Flat Creek Road | Peachtree City, GA 30269
770.631.5700 | clubcorp.com/clubs/flat-creek-whitewater-planterra-braelinn

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

meeting lunch

PICNIC LUNCH BUFFET | $19.50
BBQ Pork & BBQ Chicken
Homemade Potato Salad
Baked Beans and Cornbread
Apple Pie with Fresh Whipped Chantilly Cream
Iced Tea & Lemonade

BULLDOG LUNCH | $21.95
Cole Slaw
Potato Salad
Corn on the Cob
Grilled Hamburgers, Jumbo Hot Dogs & BBQ Chicken
Rolls & Appropriate Condiments
Assorted Homemade Cookies or Brownies
Iced Tea & Coffee

NEW YORK DELI LUNCH BUFFET | $18.95
Cold Pasta Salad
Cole Slaw
Potato Salad
Sliced Ham, Turkey, Roast Beef Sliced
American and Swiss Cheeses
Pickles and Assorted Condiments
Assorted Sliced Breads and Rolls
Assorted Homemade Cookies or Brownies
Iced Tea & Coffee

THE SOUTHWESTERN GRILL LUNCH BUFFET | $21.95
Tortilla Soup
Mexican Fiesta Salad with Greens, Black Olives, Avocados & Cheddar Cheese
Tortilla Chips & Salsa
Char-Broiled & Sliced Marinated Beef or Chicken Breast with Roasted Bell Peppers & Onions
Hot Flour Tortillas
Mexican Rice
Refried Beans
Fresh Red Onion, Tomato, Cheddar Cheese, Sour Cream, Guacamole, Pico de Gallo & Sliced Jalapenos
Display of Assorted Cakes & Pies
Iced Tea & Coffee

SONG OF THE SOUTH LUNCH BUFFET | $21.95
Southern Salad Bar with Assorted Lettuce, Sliced Peppers, Bacon Bits, Cherry Tomatoes, Black Olives, Assorted Fresh Cut Vegetables, Shredded Cheese, Croutons & Assorted Dressings
Creamy Cole Slaw, Southern Style Potato Salad
Honey Glazed Sliced Bone-in Smithfield Ham, Fried Catfish, Crispy Fried Chicken
Green Bean Casserole, Mashed Potatoes with Gravy
Rolls, Cornbread & Hushpuppies
Assorted Southern Pies & Cakes
Iced Tea & Coffee

100 Flat Creek Road | Peachtree City, GA 30269
770.631.5700 | clubcorp.com/clubs/flat-creek-whitewater-planterra-braelinn

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

meeting policies

FACILITY FEES

SMALL MEETING ROOM
Up to 50 attendees, minimum 10 attendees
$250

BALLROOM
Up to 250 attendees, minimum 50 attendees
$300 Weekday
$500 Weekend

AUDIO VISUAL EQUIPMENT
$75 LCD PROJECTOR AND SCREEN

FLIP CHART
$30

PODIUM WITH MICROPHONE
$50

POLICIES AND PROCEDURES

Deposits & Billing Schedule
We require a non-refundable, non-transferable deposit (cash, credit, check) to confirm your reservation and hold your date. After the initial deposit, an additional non-refundable, non-transferable deposit in the amount of 30% of the Minimum Event and Catering-Price is due ninety (90) days prior to the event. Another non-refundable, non-transferable deposit in the amount of 30% of the Minimum Event and Catering Price is due forty-five (45) days prior to the event. The remaining balance of the total estimated charges, to include final menu and expected attendance, is due seven (7) days prior to the event. Any updated totals based on current menu prices will be provided to you in the form of a final Banquet Event order within twenty-one (21) days of your event. If each deposit is not received by the due date, we may cancel your reservation and we will then have no further obligation to you under this Agreement. All deposits will be credited to the cost of your event or retained by us if your event is cancelled.

Cancellations
Should you cancel or postpone your event, you agree to forfeit all deposits paid by you prior to the date of your cancellation or postponement, and to be liable for any such deposits that were due prior to such notice of cancellation/postponement. Any cancellation/postponement must be in writing and delivered to the Director of Catering in order to be effective. (Should you seek to reschedule your event, your event will be credited with deposits paid so long as the event is rescheduled for a date within six months of your original event date.) In no event will deposits be refunded.

Food & Beverage
With the exception of a celebration cake, we will provide all food and beverages, and you agree that you or your guests will not bring any food or beverages onto our property without our prior written consent, including but not limited to alcoholic beverages. Should you or your guests violate this provision, you agree that your security deposit will be forfeited in its entirety. We reserve the right to confiscate food or beverages that are brought onto your property without our consent. Food or beverages must be consumed during the times specified for your event and may not be removed from our property. Buffet and reception-station food items will be available for a 1 ½ hour time period, unless otherwise agreed.

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

Minimum Guarantee
Minimum revenue for the event will be determined by your Catering & Events Director based on the day, date and season of the event. This minimum does not include service charges, tax or any other miscellaneous charges incurred. Should your final count drop below the contract guarantee, we will advise you on additional alternatives in food and beverage or implement additional room charge to fulfill contract guarantee. You agree to confirm the total number of guests that will be attending at least seven (7) business days prior to the date of your event. The attendance figure you provide by that date will not be subject to reduction. If you do not provide a final attendance figure by that date, then the Expected Number of Attendees you supplied will be used for preparations, staffing and food quantities for your event. The expected attendance number also will be used for purposes of calculated the Actual Event Price, unless the actual number of attendees is higher, in which case the actual number attendees will be used.

Alcohol
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).

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

BANQUET MENU

100 Flat Creek Road | Peachtree City, GA 30269
770.631.5700 | clubcorp.com/clubs/flat-creek-whitewater-planterra-braelinn

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

plated luncheons

Please select one entrée for all your guests to enjoy. Entrees include Chef's selection of starch & vegetables, baked rolls & whipped butter, iced tea, water, freshly brewed coffee and decaffeinated coffee.

Dessert selection includes Key Lime Pie or Cheesecake with Strawberry Sauce.

MOHAWK CHICKEN | 17.95
Sautéed and Finished with Artichoke Hearts, Fresh Tomato and White Cream Sauce

CHICKEN PARMESAN | 18.95
Lightly Breaded Breast of Chicken Topped with Italian Cheese and Tomato Basic Sauce

GRILLED BREAST OF CHICKEN | 19.95
Fresh Tomato Caper Coulis

LEMON PEPPER CHICKEN | 18.95
Pan Seared Breast of Chicken with Lemon Beurre Blanc

CHICKEN CORDON BLEU | 19.95
Breast of Chicken Stuffed with Thin Sliced Ham & Swiss Cheese Topped with Supreme Sauce

ROASTED PORK LOIN | 18.95
Sliced Pork Loin with Caramelized Apples & Dijon Cream Sauce

CENTER CUT PORK CHOP | 19.95
10 OZ Chop with Maple Glaze

SLICED LONDON BROIL | 19.95
With Shitake Mushroom Bordelaise

MARINATED SIRLOIN TIPS | 19.95
Tender Marinated Sirloin Tips with Forest Mushroom Sauce

GRILLED SALMON | 20.95
Fresh Salmon with Lime Ginger Beurre Blanc

CHICKEN CORDON BLEU | 19.95
Breast of Chicken Stuffed with Thin Sliced Ham & Swiss Cheese Topped with Supreme Sauce

ROASTED PORK LOIN | 18.95
Sliced Pork Loin with Caramelized Apples & Dijon Cream Sauce

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

plated luncheons

VEGETARIAN LASAGNA | 16.95
Served with Homemade Marinara

FETTUCCINI ALFREDO | 16.95
Vegetables and Fettuccine Pasta Tossed with Alfredo Sauce (Add Grilled Chicken for $2 or Shrimp for $4)

PORTABELLA NAPOLEON | 17.95
Grilled Vegetables and Portabella Mushrooms Layered with a Flaky Puff Pastry and Roasted Red Pepper Sauce

100 Flat Creek Road | Peachtree City, GA 30269
770.631.5700 | clubcorp.com/clubs/flat-creek-whitewater-planterra-braelinn

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

hors d'oeuvres

VIVA LA MEXICO | 28.95
Chili Con Queso Served with Tri-Colored Chips
Stuffed Jalapeños Stuffed with Cream Cheese
Empanada Stuffed with Chorizo & Potato
Tamales Stuffed with Seasoned Ground Beef, Tomato & Chipotle
Southwestern Egg Rolls Stuffed with Smoked Chicken, Corn & Black Beans
Beef Fajita Quesadillas Stuffed with Sliced Beef, Onions, Peppers & Jack Cheese

ITALIAN HORS D'OEUVRES | 28.95
Antipasto Display
Italian Meatballs in a Marinara Sauce
Skewered Marinated Stuffed Pasta Shells
Polenta Squares with Wild Mushrooms & Parmesan Cheese
Baked Stuffed Mushrooms with Italian Stuffing
Bruschetta with Sun Dried Tomatoes & Basil
Roasted Vegetables

THE HILLWOOD HORS D'OEUVRES | 28.95
Fruit, Cheese and Veggie Display
Thinly Sliced Roast Beef
On a Toasted French Bread Round with Horseradish Cream & Chives
Pasta Purses
Stuffed with Savory Cheese Fillings and Topped with a Light Cream Sauce
Spanakopita Phyllo Triangles
Goat Cheese & Spinach Mini Pizza
Tempura Fried Chicken Strips with Sweet Soy Dipping Sauce
Sliced New Potatoes Quarters with Herbed Gorgonzola

BISTRO HORS D'OEUVRES | 28.95
Baked Brie and Fresh Fruit Display with Gourmet Crackers
Lemon Rosemary Chicken Skewers
Roasted Red Pepper Polenta Squares
Crostini Topped with Gorgonzola and Caramelized Onion
Roasted Vegetable Flatbread Rollups
Mini Assorted Quiches
Hummus with Pita Triangles

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

dual plated dinner

Please choose one selection from each category for all of your guest to enjoy.

SALAD COURSE

Mandarin Salad
Garden Greens & Baby Spring Mix Topped with Tomatoes, Red Onion, Toasted Almonds & Mandarin Oranges. Served with a Raspberry Vinaigrette Dressing

Spinach Salad
Baby Spinach Topped with Mushrooms, Red Onions, Grape Tomatoes & Hard Boiled Egg Topped with a Hot Bacon Vinaigrette Dressing

Classic Caesar Salad
Crisp Romaine Leaves Tossed with Traditional Caesar Dressing Topped with Herb Croutons and Parmesan Cheese

MAIN COURSE
Select your main course for plated dinner service.

BEEF TENDERLOIN & CHICKEN MARSALA | 41.95
Grilled Tenderloin of Beef with Roasted Shallot & Shiitake Sauce & Lightly Breaded Chicken Breast with a Mushroom & Marsala Sauce Served with Roasted Potatoes and a Medley of Grilled Vegetables

GRILLED LONDON BROIL & CHICKEN CORDON BLEU | 42.95
Grilled London Broil Topped with Hunter's Sauce & Lightly Breaded Breast of Chicken Stuffed with Hickory Smoked Ham & Swiss Cheese Served with Rice Pilaf and Green Bean Medley

BAKED SALMON & CHICKEN FLORENTINE | 45.95
Oven Baked Salmon Lightly Encrusted Topped with a Creamy Dill Sauce & Breast of Chicken Stuffed with a Spinach & Boursin Cheese Topped with a Sauce Supreme Served with Confetti Rice Pilaf & a Medley of Garden Vegetables

BEEF TENDERLOIN & SKEWERED SHRIMP | 45.95
Grilled Tenderloin of Beef with natural jus & Fresh Shrimp with Lemon Basil Beurre Blanc Served with Confetti Rice Pilaf and a Medley of Garden Vegetables

PETITE FILET MIGNON & STUFFED JUMBO SHRIMP | 46.95
3oz Grilled Filet with Roasted Shallot & Shiitake Sauce and Fresh Shrimp stuffed with Crabmeat with a Lemon Beurre Blanc Served with Confetti Rice Pilaf and a Medley of Garden Vegetables

DESSERTS (Please select one)
Deep Dish Pecan Pie
Carrot Cake
Cheese Cake with Strawberry Sauce

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

plated dinner

Please choose one selection from each category for all of your guest to enjoy.

SALAD COURSE

Select one of the following salads. First course is included in the price of the entrée.

Mandarin Salad
Garden Greens & Baby Spring Mix Topped with Tomatoes, Red Onion, Toasted Almonds & Mandarin Oranges. Served with a Raspberry Vinaigrette Dressing

Spinach Salad
Baby Spinach Topped with Mushrooms, Red Onions, Grape Tomatoes & Hard Boiled Egg Topped with a Hot Bacon Vinaigrette Dressing

Classic Caesar Salad
Crisp Romaine Leaves Tossed with Traditional Caesar Dressing Topped with Herb Croutons and Parmesan Cheese

MAIN COURSE

Select your main course for plated dinner service.

Tropical Tilapia | 32.95
Baked Tilapia Topped with a Citrus Lime Sauce Served over a Bed of Confetti Rice and a Medley of Vegetables

Chicken Marsala | 34.95
Lightly Breaded Breast of Chicken Topped with a Mushroom & Marsala Sauce-Served over a Bed of Wild Rice and Broccoli Hollandaise

Chicken Florentine | 36.95
Breast of Chicken Stuffed with Spinach & Boursin Cheese Topped with Sauce Supreme-Served with Rice Pilaf and Tomato Printaniere

Chicken Cordon Bleu| 35.95
Lightly Breaded Breast of Chicken Stuffed with a Hickory Smoked Ham & Swiss Cheese Topped with Sauce Supreme Served Over a Bed of Confetti Rice and Tomato Printaniere

Roasted Pork Loin | 36.50
Slowly Roasted Pork Loin Topped with a Wild Mushroom Sauce-Served with Duchess Potatoes & a Side of Broccoli and Gingered Carrots

Chicken Wellington | 37.95
Breast of Chicken with a Duxelles Sauce Wrapped in a Baked Pastry Topped with Wild Mushroom Sauce Served with Rosemary Garlic Red Potatoes & Broccoli Hollandaise

Baked Salmon & Dill | 37.95
Oven Baked Salmon Lightly Encrusted Topped with a Creamy Dill Sauce Served over a Bed of Wild Rice Pilaf with a Medley of Garden Vegetalbles

Roughy Almondine | 37.95
Almond Crusted Orange Roughy Topped with a Hazelnut Beurre Blanc Served with Duchess Potatoes and Green Bean Medley

DESSERTS

(please select one)
Deep Dish Pecan Pie
Carrot Cake
Cheese Cake with Strawberry Sauce

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

buffet dinner

Menus include iced tea, regular & decaf coffee and water and are served with warm rolls and butter balls.
Minimum of 25 guests are required for Buffets.

Song of the South Diner Buffet | 31.95
Southern Salad Bar
Assorted Lettuce, Sliced Peppers, Bacon Bits, Cherry Tomatoes, Black Olives, Assorted Fresh Cut
Vegetables, Shredded Cheese, Croutons & Assorted Dressings
Creamy Cole Slaw
Southern Style Potato Salad
Honey Glazed Sliced Bone-in Smithfield Ham
Fried Catfish
Crispy Fried Chicken
Green Bean Casserole
Mashed Potatoes with Gravy
Rolls & Cornbread
Southern Pies & Cakes

Legendary Cookout | 37.95
Tossed Garden Salad with Fresh Vegetable Garnish and Assorted Dressings
Marinated Cole Slaw
Mustard and Egg Potato Salad
Corn on the Cob
Home Style Baked Beans with Bacon
Southern Biscuits
Grilled Marinated Chicken Breast
BBQ Pork Ribs
Grilled New York Strip Steaks
Freshly Baked Apple Pie
Deep Dish Pecan Pie

Verranzano Italian Dinner Buffet | 37.95
Caesar Salad
Antipasto Tray
Provolone, Smoked Mozzarella, Prosciutto, Salami, Olives, Marinated Mushrooms, Roasted Red and
Yellow Peppers, Sun Dried Tomatoes, Artichoke Hearts and Albacore Tuna
Chicken Medallions with Lemon Caper Sauce
Smoked Sausage and Italian Peppers
Pasta Primavera with Red Sauce
Confetti Rice Pilaf
Italian Green Beans
Bread, Breadsticks and Garlic Bread
Tiramisu & Cannoli

The Homestead Dinner Buffet | 34.95
Salad (Please Select One)
Mixed Garden Greens Topped with Tomatoes, Red Onion, Toasted Almonds, Mandarin Oranges and Raspberry Vinaigrette Dressing
Caesar Salad with Croutons, Parmesan Cheese and a Creamy Caesar Dressing
Entrées (Please Select Two) All entrée selections are accompanied by Chef's selection of starch and vegetable.
*Chicken Picatta, Boneless Breast of Chicken Seasoned in Bread Crumbs, Capers & Lemon Beurre Blanc
*Sirloin Tips with Sautéed Mushrooms & Bordelaise Sauce
*Chicken Marsala
*Roasted Pork Loin Topped with a Wild Mushroom Sauce
Creamy Cheesecake with Strawberry Coulis

The Venetian Dinner Buffet | 37.95
Tomato & Mozzarella Salad with Balsamic Vinegar, Basil, Olive Oil
Mixed Green Salad with Tomato, Red Onion, Toasted Almonds and Raspberry Vinaigrette Dressing
Seafood Pasta
Chicken Cacciatore
Sweet & Sour Pork Loin
Chef's Selection of Starch & Vegetable
Rolls & Butter
Tiramisu & Cannoli

100 Flat Creek Road | Peachtree City, GA 30269
770.631.5700 | clubcorp.com/clubs/flat-creek-whitewater-planterra-braelinn

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

buffet dinner

Menus include iced tea, regular & decaf coffee and water and are served with warm rolls and butter balls.
Minimum of 25 guests are required for Buffets.

Bulldog Cookout | 31.95
Tossed Garden Salad with Fresh Vegetable Garnish Assorted Dressings
Marinated Cole Slaw
Mustard and Egg Potato Salad
Corn on the Cob
Home Styled Baked Beans with Bacon
Grilled Hamburgers, Jumbo Hot Dogs and BBQ Chicken (8-Cut) with Rolls and
Appropriate Condiments
Frosted Brownies and Assorted Cookies
Deep Dish Pecan Pie

Caribbean Dinner Buffet | 31.95
Tropical Salad - Mixed Greens with Mandarin Oranges, Shredded Coconut, Slivered Almonds with a Pineapple Dressing
Jerk Chicken
Caribbean Tilapia with Black Bean Mango Salsa
Tropical Rice Pilaf
Fresh Vegetable Stir Fry - Zucchini, Yellow Squash, Carrot, Red & Green Peppers, Celery & Mushrooms Sautéed with
Ambrosia Angel Cake
Key Lime Pie

Viva La Mexico Dinner Buffet | 31.95
Chicken Fajitas
Cheese Enchiladas
Beef Burritos
Spanish Rice
Refried Beans
Chips & Salsa
Queso con Salsa
Build Your Own Taco
Ground Beef, Corn & Flour Tortillas, Lettuce, Tomato, Onions, Black Olives, Mixed Shredded
Cheese, Jalapeños, Salsa & Sour Cream
Pumpkin Pie
Key Lime Pie

Viva La Mexico Dinner Buffet | 31.95
Chicken Fajitas
Cheese Enchiladas
Beef Burritos
Spanish Rice
Refried Beans
Chips & Salsa
Queso con Salsa
Build Your Own Taco
Ground Beef, Corn & Flour Tortillas, Lettuce, Tomato, Onions, Black Olives, Mixed Shredded
Cheese, Jalapeños, Salsa & Sour Cream
Pumpkin Pie
Key Lime Pie

Hawaiian Luau Dinner Buffet | 44.95
Cheese & Fruit Platter
Domestic Cheese with Crackers & Fresh Seasonal Tropical Fruits
Tropical Salad
Mixed Greens with Mandarin Oranges, Shredded Coconut, Slivered Almonds with a Pineapple Dressing
Entrées (Please Select Three)
*Chicken with Pineapple Marmalade
*Cheese Burgers in Paradise with Black Bean Mango Salsa
*Grilled Salmon with Dill Sauce
*Crab Cakes
*Beef Teriyaki Kabobs
Tropical Rice Pilaf
Grilled Vegetable Medley
Ambrosia Angle Cake
Key Lime Pie

100 Flat Creek Road | Peachtree City, GA 30269
770.631.5700 | clubcorp.com/clubs/flat-creek-whitewater-planterra-braelinn

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

buffet dinner

Menus include iced tea, regular & decaf coffee and water and are served with warm rolls and butter balls.
Minimum of 25 guests are required for buffets.

Latin Dinner Buffet | 37.95
Mixed Greens with Hearts of Palm, Red Onions and Cherry Tomatoes
Served with a Citrus Vinaigrette
Seafood Paella
Classic Seafood and Rice Dish
Latin Chicken with Cuban Rum Sauce
Grilled Peppers, Zucchini & Portabella Mushrooms
Rolls & Whipped Butter
Bread Pudding with Rum Sauce

The Parkgate Dinner Buffet | 37.95
Clubhouse Salad
Mixed Greens with Tomatoes, Red Onion, Toasted Almonds Served with
a Raspberry Vinaigrette Dressing
Caesar Salad
Crisp Romaine with Croutons, Parmesan Cheese and a Creamy Caesar Dressing
Sirloin Beef Tips with Sautéed Mushrooms & Bordelaise Sauce
Mohawk Chicken
Sautéed Breast of Chicken with Artichoke Hearts, Fresh Tomato in a White Wine Cream Sauce
Baked Salmon
With a Creamy Dill Sauce
Roasted Red Potatoes
Confetti Rice Pilaf
Medley of Grilled Vegetables
Sweet Yeast Dinner Rolls and Butter
Creamy Cheesecake with a Strawberry Coulis
Apple Pie with Fresh Whipped Chantilly Cream

The Keller Dinner Buffet | 37.95
Garden Salad
Assorted Lettuce, Fresh Cut Vegetable
Garnish & Assorted Dressings
Red Potato Salad
Greek Pasta Salad
Roasted Sliced Top Round of Beef with Wild Mushroom Demi-Glace
Baked Tilapia with Lemon Caper Sauce
Grilled Chicken Breast with Caribbean Salsa
Fresh Vegetable Medley
Rosemary Roasted Red Potatoes
Wild Rice Pilaf
Freshly Baked Dinner Rolls
Display of Cakes, Pies & Cookies

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.