

Your Happily
Ever After
Starts Here.

EAGLE'S LANDING COUNTRY CLUB

WEDDING MENU

100 Eagle's Landing Way Stockbridge, Georgia 30281 • 770-389-2000 • Greta.Harding@ClubCorp.com

*All food and beverage purchases are subject to an automatic 22% 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.

Congratulations

Thank you for considering Eagle's Landing for your wedding venue. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you.

Eagle's Landing provides the ideal spot for hosting your event. 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 event complete. 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 event that's sure to please every time. Our staff creates magic moments for you and your guests by placing emphasis on fine food and impeccable creativity and service.

Enclosed you will find more information about Eagle's Landing's pricing, amenities, capabilities and more. Feel free to contact our Private Event professionals at 770-389-2000 ext. 110 with any questions you may have. We

Thank you again and we look forward to planning with you!

REHEARSAL DINNERS AND BRIDAL SHOWERS

Not only does the University Center Club provide elegant ceremonies and receptions, but you can have your rehearsal dinner and bridal shower here as well! Contact the Private Events team for more information.

ABOUT GRETA HARDING

Prior to working at Eagle's Landing Country Club, I worked as the Catering Manager at the Crowne Plaza Ravinia at Perimeter. Prior to the Crowne Plaza, I held the positions of Catering and Conference Services Manager and Food and Beverage Manager for two Starwood Properties, the Sheraton Suites Galleria Atlanta and the Westin Atlanta Perimeter North. I have been working for over eight years in the hospitality industry, holding positions in Front Office, Housekeeping, Food and Beverage and Sales and Catering departments.

I began my career in hospitality at the Equinox Golf Resort and Spa located in Manchester, Vermont. During my tenure at the Equinox I was exposed to the service culture of the Starwood brand receiving certificates of excellence for guest service and hospitality.

I relocated from Upstate New York to Georgia in August of 2010. I am an accomplished junior, at Georgia Gwinnett College. I am pursuing a degree in Psychology and plan to attend Georgia State University's graduate program upon completion of my bachelor's degree. I was recognized for outstanding grade point average in the spring, fall and summer semesters of 2014, 2015 and 2016.

We invite you to schedule a visit at our breathtaking for a tour. I am confident you will find me very knowledgeable and responsive, continuously striving to exceed your expectations.



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General Information

MENUS

Our menus are created to offer you a variety of quality selections. While we feel our selections will delight the majority, they are by no means the entire scope of our culinary talents. We will be happy to create a menu to accommodate your special tastes and needs. All menus are subject to price changes.

FOOD AND BEVERAGE POLICIES

No outside purchased food or beverage of any kind may be consumed on the Club's premises, with the exception of a wedding or other specialty cake(s), upon approval of your Private Event Director. Due to health regulation no food may be removed from the property after or during the event.

FOOD AND BEVERAGE MINIMUMS

The Club must provide all food and beverages with the exemption of special occasion cakes. Each of our spaces has a food and beverage minimum associated with its use. The minimums vary based on the size of the room and the meal period. These minimums include all menu and beverage items. They do not include miscellaneous items, amenities, taxes, or gratuities.

BEO (Banquet Event Order) DETAILS

As a courtesy, your Private Event contact will provide you with an estimated event proposal. This includes typical allowances for food, beverage and services provided by the Club. The details of the function sheet will be consistently revised, as decisions are made.

GUARANTEES

A guarantee number of guests is required 7 business days prior to your function. An approximate guest count is required at the time of booking. If a guarantee is not received 7 business days prior to your function, the University Center Club will utilize the attendance figure originally estimated as the guaranteed number of guests and charge accordingly. You will be charged based on the guarantee given or the actual number in attendance, whichever is greater.

CONTRACTS AND DEPOSITS

Deposits and signed contracts are required for all wedding contracts. The non-refundable deposit secures the appropriate room(s) within the Club and is applied toward the final balance of the event. The remaining deposit due dates are outlined within the contract.

CANCELLATIONS

In the event, Member/client cancels the function for any reason, the Club will retain the non-fundable deposit(s). In addition, the Club will be entitled to a cancellation fee listed below. If a menu has not been selected with estimated charges, the food and beverage minimum will be used as the estimated.

More than 121 days prior to the Function - 40%, 120 days to 90 days prior to the Function - 50%

89 days to 45 days prior to the Function - 75%, Less than 45 days prior to the Function - 90%

PRICING & MINIMUMS

Pricing estimates are valid for 30 days and may change according to market conditions.

SERVICE CHARGE AND TAX

All food and beverage purchases are subject to an automatic 22% 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. All purchases are subject to a local 7% sales tax.

General Information

OVERTIME AND CLOSING

Events lasting beyond the 4 hour (reception) or 5 hour (ceremony and reception) time limit will be subject to a fee of \$200 per half hour, along with any other charges that might be applied.

PARKING

The Club offers complimentary self-parking parking. Valet parking available additional fees apply.

LIABILITY

The Club is not responsible for the loss, due to any reason, of any merchandise or articles brought into the Club or any items left unattended. The Club is not responsible for overnight storage of any items. The Club will add to the function charges any damages to Club property caused by guests or persons contracted by the event host.

RENTALS AND VENDORS

All rentals and vendors must be approved and deliveries and pick-ups must be coordinated with the private event office.

DECORATIONS AND ENTERTAINMENT

No nails, hooks, staples tacks or heavy tapes may be used on the walls, ceilings, floors, or any other areas of the Club.

MENU TASTINGS

All tastings are scheduled for Tuesday, Wednesday or Thursdays between 12-2pm with an agreement of the culinary staff. Your tasting can consist of up to 4 people.

Amenities

Each and every event hosted at Eagle's Landing receives personalized service and outstanding food and beverages, along with a number of services and complimentary amenities, including:

- Setup and breakdown of the ceremony and reception event space
- On-site banquet manager and/or Private Event Director
- Flexible vendor set up access
- Ceremony to last up to 1 hour
- Reception to last up to 4 hours
- Wood-like dance floor, custom sizes available
- Floor-length poly cotton linen and napkins
- Votive candles, 5 per table
- A/V equipment for video or photomontage
- Standard banquet tables and chairs
- Plate-ware, glassware and silverware
- DJ, cake, gift, and guest sign-in tables
- Cake cutting services
- Personalized gift basket for bride and groom
- Designated service attendant for bride and groom during reception



Testimonials

Trish said...

Our wedding experience was everything we ever hoped for and dreamed of. Very professional staff. The venue is spectacularly beautiful, inside and out. Our guests were actually overwhelmed. Thank you, Eagles Landing CC!

Loraine said...

Thanks to Greta and staff at Eagles Landing Country Club. The food is one of the best. The location and the venue is great. One location for everything.

Eagle's Landing Country Club responded with the following comments:

It's our sincerest honor to have made your special day magical! It was a pleasure to have been there to see it through to Eagle's Landing success!!

Brittany said...

My experience with eagles landing was nothing short of AMAZING! We knew we wanted an outdoor wedding venue that has an equally beautiful indoor option as well just in case of weather. This place has both! The food was so delicious that our guest are still talking about it and Tranieka the event coordinator was AWESOME to work with! She paid attention to all of our details, went above and beyond her job title to accommodate us and our guest and made being a bride so easy that my "bridezilla" moments were non-existent :-)) 10 months of planning and from day one The Eagles Landing CC staff took great care of us! I HIGHLY recommend you host your next event here!

Samantha said...

Having my wedding at the eagles landing country club was an awesome experience! Everything was a smooth transition from booking the venue to the staff packing up after the reception. I would recommend this venue to anyone in the metro Atlanta area.



Bridal Party Rooms

HERS | 200

This package includes one bridal room that is located on the 2nd floor and can accommodate up to 30 people. You may choose to secure this room as early as 9am on the day of your wedding. We will provide tables, chairs, coat rack, floor length mirror, and extension cords. You are welcome to arrange your hair and make-up appointments throughout the day in the comfort of your wedding venue.

In addition to the room rental price, please select from one of the packages below to fulfill your food and beverage requirement for the private room.

HIS | 200

This package includes one bridal room that is located on the 2nd floor and can accommodate up to 15 people. You may choose to secure this room as early as 9am on the day of your wedding. Tables and chairs are included.

THE COUNTDOWN | 30

Prepared for a minimum of 15 guests

Seasonal fresh fruit display OR Cheese display with assorted crackers

Sandwich platter:

Mini assorted sliders (tuna salad, chicken salad, egg salad) OR Sliced wraps (ham, turkey, vegetable)

Vegetable pasta salad OR Potato salad

Assorted chips

Regular and decaffeinated coffee, sweet and unsweet tea, a variety of hot teas, orange juice and cranberry juices, and assorted sodas

ADD: Mimosa Bar for \$120 (2 glasses for each guest)

READY TO GO | 30

Prepared for a minimum of 15 guests

Seasonal fresh fruit display OR Cheese display with assorted crackers

Sandwich platter:

Mini assorted sliders (tuna salad, chicken salad, egg salad) OR Sliced wraps (ham, turkey, vegetable)

Vegetable pasta salad OR Potato salad

Assorted Zapps chips

Regular and decaffeinated coffee, sweet and unsweet tea, a variety of hot teas, orange juice and cranberry juices, and assorted sodas

ADD: Domestic and Imported beer bucket for \$60 (includes 15 bottled beers)

***Please see your catering director if you would like to add additional menu items and/or bar options to your package.*

Enhancements

SPECIALTY LINENS | prices vary

Enhance our beautiful space with specialty linens from one of our vendors. Add color, texture and personalization to one or all of your tables with various fabrics and styles.

LIGHTING | prices vary

Add drama, elegance, and fun to your big day. Wireless LED lights will illuminate your room transforming the space into a magical setting. We also offer a monogram gobo and twinkle lighting.

PIPE AND DRAPE | prices vary

Interested in a beautiful backdrop behind your head table or cake table? There are color options available for pipe and drape. With twinkle lights, up-lighting, or monogram gobo, this addition is sure to make a statement.

DANCE FLOORS | prices vary

Our wood-like dance floor is included with your wedding package. If you would like a different look, you have the option of renting a black and white checkered or an iridescent dance floor.

CHAIRS | prices vary

Chiavari chairs are sleek and stylish! Choose from silver, white, mahogany, or clear. Chiavari barstools are also available.

CHANDELIERS | prices vary

Add more ambient lighting to the ballroom for your special event. We have wonderful shapes and sizes of chandeliers to choose from.

FLORAL CENTERPIECES | prices vary

Provide us with your color scheme and budget and we will take care of the rest.

LOUNGE FURNITURE | prices vary

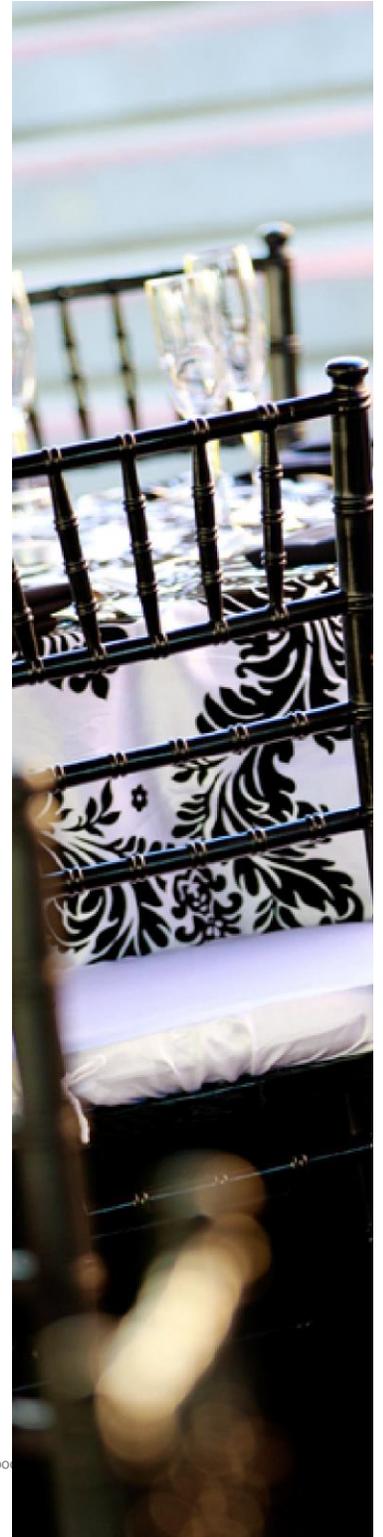
Whether your style is traditional, modern, or country-chic, we have the ability to help design and rent some of the most beautiful furniture pieces for that extra added touch.

SPARKLER SEND-OFF | prices vary

Your guests will create a memorable good-bye to the Mr. and Mrs. as they light 3 foot long sparklers and make a tunnel on the front steps outside the Club for you.

VENDORS | prices vary

Your Private Event Directors at the EAGLE'S LANDING have established great relationships with local vendors. Whether it's a band, DJ, florist, cake artist, limo service, and/or photographer, we can contract them all for you. You will still have the ability and pleasure of selecting what is suitable for your tastes and budget.



FOREVER AND EVER | 50 Members | 54 Non-Members

Cocktail Hour and Reception Package

Butler Passed Hors d'oeuvres and Mini Martinis - Choose three cold or hot hors d'oeuvres and mini martinis

Gourmet Displays - Choose one display

D.I.Y. Bar and Action Stations - Choose one D.I.Y. bar and one action station

Chef Attended Carving Station - Choose one chef attended carving Station

Regular and decaffeinated coffee, a variety of mighty leaf teas, sweet and unsweet tea

Wedding Package Amenities

TIE THE KNOT | 55 Members | 59 Non-Members

Cocktail Hour and Reception Package

Butler Passed Hors d'oeuvres and Mini Martinis - Choose three cold or hot hors d'oeuvres and mini martinis

Gourmet Displays - Choose one display

Plated Dinner - Choose one first course and choose up to three signature dinner entrees to offer your guests

Regular and decaffeinated coffee, a variety of mighty leaf teas, sweet and unsweet tea

Freshly baked breads and butter

Wedding Package Amenities

WITH THIS RING | 60 Members | 64 Non-Members

Cocktail Hour and Reception Package

Butler Passed Hors d'oeuvres and Mini Martinis - Choose three cold or hot hors d'oeuvres and mini martinis

Create your Custom Buffet - Choose three starters, two entrees, one vegetable, one starch

Regular and decaffeinated coffee, a variety of mighty leaf teas, sweet and unsweet tea

Freshly baked breads and butter

Wedding Package Amenities

Hors d'oeuvres

Cold Hors d'oeuvres

Stuffed strawberries with basil cream cheese
Tomato pesto mozzarella on crostini
Jerk chicken salad on sweet potato pancake
Roasted vegetable tapenade on French baguette
Goat cheese and spicy jalapeno jelly crostini
Ahi tuna nacho on wonton chip
Mini pancetta BLT
Antipasto skewer
Shaved beef with scallions and horseradish cream

Hot Hors d'oeuvres

Spanikopita
Vegetable spring rolls
Mini pepperoni calzone
Chicken cordon bleu bites
Pecan chicken tenders
Loaded baby potato skins
Fig and caramelized onion pastry puff
Singapore chicken satay
Raspberry and almond brie
Asparagus and asiago crispy rolls
Asiago cheese risotto croquette
Sweet grass chevre with bacon
Bacon wrapped shrimp
Chef Tim's mini crab cakes
Coconut fried shrimp

Cold Mini Martinis

Seminole Crunch - Mixed field greens with sun-dried cherries, crisp Granny Smith apples, green peas, celery, bleu cheese crumbles, candied walnuts, and creamy Vermont maple dressing

Cobb Chicken Salad - Crisp romaine and iceberg lettuce with egg, bleu cheese, jalapeño bacon, tomatoes, cucumbers, avocado, chicken, and peppercorn ranch

Blue Crab Salad - Coastal lump blue crab salad with Caribbean spices and plantain chips over cucumber Linguine

Hot Mini Martinis

Cheese Ravioli Carbonara - Four cheese ravioli, sweet green peas, crispy pancetta and Parmesan cream sauce

Lobster Mac and Cheese - Cold water lobster meat and four cheese creamy macaroni and topped with Parmesan herb breadcrumbs

Blackened Gulf Shrimp - Cajun seasoned jumbo shrimp on cheese grits with tasso ham étouffée



Display & Stations

Reception Displays

Tuscany - Italian salami, prosciutto ham, artichokes, assorted olives, cherry peppers, domestic and imported cheeses, vegetable crudités, and roasted onion dip with breadsticks and assorted crackers

Gourmet Cheese - Selection of fine domestic and Artisan cheeses garnished with seasonal fruits and berries with flatbreads and assorted crackers

Sliced Seasonal Fruit and Berries - Served with a yogurt dipping sauce

Mediterranean - Baba ghanoush, stuffed grape leaves, hummus, tabbouleh, tzatziki, Greek olives and marinated Feta cheese with pita bread and assorted flat breads

Spinach and Artichoke Dip - Assorted crackers and roasted French bread rounds

D.I.Y. (Do it yourself) Food Bars

Carolina Mashed Sweet Potatoes - Complete with honey butter, brown sugar, candied nuts, local honey and cinnamon

Mac and Cheese - White truffle cheddar mac and cheese with toppings to include: bacon, diced chicken, broccoli, green peas, sun-dried tomatoes, mushrooms, sautéed spinach, and scallions

Tater Tots - Seasoned ground beef, bacon, jalapeños, scallions, cheddar cheese, bleu cheese, and sour cream.

Sauces: Hickory barbecue, spicy beer mustard, horseradish ketchup, chipotle ranch

Chopped Salad - Customize your own salad with your choice of mixed seasonal greens, romaine, iceberg lettuce and an extensive topping selection and assorted dressings

Seafood Margarita - Create a concoction of your choice: Seafood ceviche, tequila and lime marinated scallops, [or] shrimp and blue crab. Includes a variety of fresh toppings and sauces. Served in a salted rimmed margarita glass.

Action Stations

Asian Stir-Fry - Beef, chicken [or] shrimp. Served with oyster sauce, sambal oelek, Snow peas, julienne carrots, water chestnuts, baby corn, steamed white rice, and more.

Taste of Italy - Chef's selection of pastas, marinara, alfredo, and pesto sauces, assorted vegetables and toppings. Italian and focaccia breads. Choice of chicken or Italian sausage

Risotto - Grilled chicken [or] baby shrimp, Sautéed mushrooms, caramelized onions, Sweet peas, chopped bacon and herbs.

Carving Stations

Virginia Ham - Bourbon and maple glazed and served with pineapple chutney, stone ground mustard, herb mayonnaise and silver dollar rolls.

Pork Loin - Dry Rub Barbecue and served with biscuits and green tomato salsa.

Churrasco Style Beef - Braised loin of beef rubbed with chimichurri, carved thin and served with piquillo pepper coulis, au jus, and silver dollar rolls.

Whole Turkey - Oven roasted and served with giblet gravy, cranberry chutney and silver dollar rolls.

Baron of Beef - Oven roasted and served with mustard, horseradish cream, au jus, and silver dollar rolls.

Plated menu

Plated First Course

House Salad – mixed field greens with roasted plum tomatoes, radish sprouts, spiced pecans, and cucumbers. Served with Raspberry Vinaigrette and Ranch Dressings.

Spinach Salad – with craisins, spiced walnuts, raspberry vinaigrette

Fried Green Tomato Salad - Mixed greens, layers of fried green tomatoes and Goat cheese with roasted red peppers and Balsamic Vinaigrette. Topped w Pancetta Crisp.

Corn Chowder

She Crab Soup

Plated Entrees

Rosemary and Garlic Roasted Chicken

Mushrooms, seasonal vegetables, fingerling potatoes, red wine demi-glace

Cranberry and Goat Cheese Chicken

Fire roasted tomato infused demi-glace, crispy polenta cake and seasonal vegetables

Macadamia Crusted Chicken

Tropical fruit salsa of mango, pineapple, and papaya, drizzled with black pepper pomegranate syrup with jasmine rice and asparagus

Maple Glazed Salmon

Seared salmon on soba noodles and stir-fried vegetables with Vermont maple syrup glaze

Blackened Tilapia

Citrus butter saute, mango salsa and vegetable orzo

Shrimp Scampi

Jumbo gulf shrimp sauteed with fresh herbs, lemon, garlic, vermouth, linguine, and seasonal vegetables

Bacon Wrapped Pork Tenderloin

Pernod wilted spinach, wild rice pilaf and boursin cream

Bistro Steak

Marinated grilled beef sirloin, au poivre sauce, seasonal vegetable and buttermilk mashed potatoes

Grilled Flat Iron Steak

Served with caramelized sweet onions, yukon and sweet potato gratin and green beans

Eggplant Cannelloni – *vegetarian, vegan, gluten free, dairy free*

Two grilled eggplant cannelloni's filled with macadamia nut ricotta and topped with a fire roasted tomato sauce

Chickpea Crepes – *vegetarian, vegan*

Wild mushroom, wilted spinach, red onion, arugula, and topped with white balsamic vinaigrette



Buffet menu

Dinner Buffet

Starters:

Tomato Basil Bisque
Baked Potato Soup
Tortellini pasta salad
Seasonal fruit salad
Mixed greens garden salad with assorted dressings

Entrees:

Roasted garlic and rosemary chicken
Chicken marsala
Sautéed chicken breast with pear, red pepper, and cilantro salsa
Maple glazed salmon
Pecan crusted turbot and mango salsa
Blackened tilapia
Cider cured pork loin
Roasted sirloin and cotton fried onions
Char-grilled flat iron steak
Braised beef brisket with trilogy of mushrooms

Vegetables:

Green beans with bacon, peppers and onions
Caramelized glazed carrots
Roasted seasonal vegetables
Italian vegetable sauté

Starch:

Sweet potato mash
Garlic and chive mashed potatoes
Double cream au gratin Yukon potatoes
Jasmine rice



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Children's Menu

Children are always welcome at the EAGLE'S LANDING ! Children under the age of 10 years old are not included in your wedding package price. If you prefer to offer a separate children's meal, please choose from one of the following plated dinner entrée selections below. This option is available to you with any wedding package you select. The children's meal includes milk or juice.

Children's Plated Entrees | 15

Cheeseburger Sliders

Served with sweet potato tater tots and broccoli with parmesan cheese

Chicken Fettucini

Served with a side fruit salad

Chicken Fingers

Served with macaroni and cheese and green beans

Chicken Quesadilla

Served with rice and beans



Late night snacks

Add a few of these late night snacks to keep the party going.

Late night snacks | per 25 pieces

Breakfast Tacos | 100

Scrambled eggs, shredded cheese, and hashbrowns in flour tortillas served with fresh salsa

Chicken and Waffles | 100

Chicken tenders skewered on miniature waffles with maple syrup

Sliders and Fries | 125

Miniature burger sliders paired with french fries

Milk and Cookies | 100

Kaluha infused milk served in a champagne glass and topped with a chocolate chip cookie

Pretzel Bites | 100

Warm salted pretzel bites served with stone ground mustard and beer cheese dip



Beverages

“By the drink”

Charges are based on consumption and paid by the host.

Liquor Drinks

Call Brands | 6.75
Premium Brands | 7.75
Top Shelf Brands | 9

Wine Bottles

Canyon Road House Wines | 25
House Champagne | 23

**Ask your Catering Director for a specialty wine list*

Beer Bottles

Domestic | 3.75
Imported | 4.25

Beverages by the gallon

Champagne Punch | 40
Non-alcoholic Punch | 22
Lemonade | 15

Hourly Packaged Bars

Packaged bars include assorted sodas and juices.

One Hour

Beer & Wine | 13
Call | 18
Premium | 20
Top Shelf | 21

Two Hours

Beer & Wine | 19
Call | 24
Premium | 26
Top Shelf | 29

Three Hours

Beer & Wine | 27
Call | 31
Premium | 34
Top Shelf | 37

Four Hours

Beer & Wine | 32
Call | 38
Premium | 40
Top Shelf | 42

Cash Bars

Guests pay for their own drinks. Tax and service charge are included in the price of the beverage. There is a \$25 cashier fee for each cash bar ordered.

Call: Svedka, Bombay, Bacardi, Captain Morgan, Malibu, Seagrams 7, Jim Beam, J&B

Premium: Absolut, Tanqueray, Dewar's, Myers Dark, Jose Cuervo, Jack Daniels

Top Shelf: Grey Goose, Bombay Sapphire, Chivas, Crown, Maker's Mark, Patron

Canyon Road House Wine Varietals: Chardonnay, Pinot Grigio, White Zinfandel, Moscato, Cabernet Sauvignon, Merlot

Domestic Beer: Yuengling, Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Lite

Imported Beer: Stella, Newcastle, Corona, Heineken

