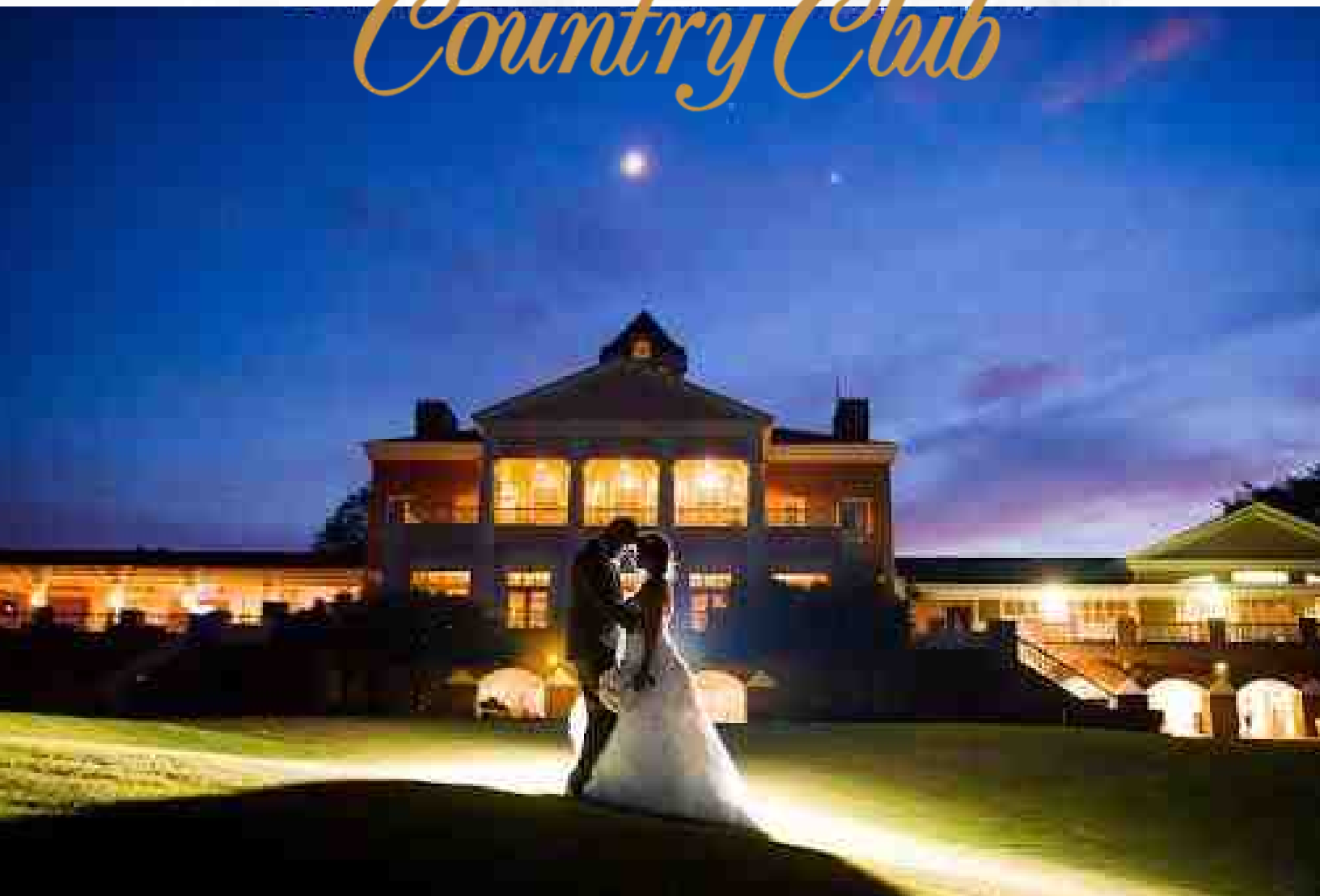


Eagle's Landing Country Club



ENCHANTED

The perfect setting
for your "I Do's"

ELEGANT

Delicious cuisine to match
any style.

EVERLASTING

Your big day at Eagles
Landing



FROM THE MOMENT WE ARRIVED FOR SET UP TO MAKING ADJUSTMENTS ON THE FLY DURING THE EVENT, THE STAFF WAS SIMPLY REMARKABLE. THE PROFESSIONALISM ON DISPLAY HELPED MAKE THE EVENT EVEN MORE SPECIAL. IT WOULD NOT HAVE BEEN AS SUCCESSFUL AS IT WAS WITHOUT THE WORK OF THE STAFF.



WELCOME

Welcome to Eagle's Landing Country Club. Thank you for considering the Club for your meeting or special event. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you.

Celebrate all your life's special moments, business meetings, banquets and more. Eagle's Landing Country Club's private events department is dedicated to providing high-level, all-inclusive service while producing innovative, life-enriching private events. We aim to be the premier space South of Atlanta for guests to enjoy personalized service and amenities for private events.

Our experienced team and delectable menus will give your guests an event to remember! We go the extra mile to make sure every detail of your event is exactly as you envisioned. From custom menus to unique décor and special requests, we consistently go above and beyond to make your vision a reality!

Although Eagle's Landing Country Club is south Atlanta's premier private club, you don't have to be a Member to host an event with us. Enclosed you will find information about Eagle's Landing Country Club's pricing, amenities, capabilities and more. Continue to the next page to start planning your event today!

Thank You,

Private Events Team
770-202-9520

770-202-9502 | EAGLESLANDINGCC.COM
100 EAGLE'S LANDING WAY, STOCKBRIDGE, GA 30281

*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. Some restrictions apply. See Club for details.

VENUE GUIDELINES

Deposit and Payment Schedule

A non-refundable deposit is due with the signed contract and will confirm your reservation and hold your date. Deposits will be credited to the cost of your event or retained by us if you cancel 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. The deposit in the form of a valid credit card, check, or money order must be received upon the execution of this Contract. **CASH PAYMENTS WILL NOT BE ACCEPTED.** The final payment is due under the Contract must be paid 7 days prior to the Event.

Food & Beverage Policies

- Food & Beverage must be provided by Eagle's Landing Country Club.
- Specialty cakes may be brought in for your function at no additional charge.
- Delivery times for outside vendors and decorators must be arranged with the Catering Director.
- All menu selections must be made at least 2 weeks prior to the event.
- The final guaranteed number of guests for food & beverage must be submitted no later than 10 days prior to the event. Final charges will be based on the guaranteed number of attendees
- 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 happy to customize a menu to your specifications. Full banquet menus are available upon request.
- Discounted menus may be offered to children up to 12 years of age.



VENUE GUIDELINES CONT.

FOOD AND BEVERAGE MINIMUMS

This is the minimum amount that must be spent by you or your guests at your event for food and beverages, even if the number of guests who attend your event is less than the final attendance figure that you supply to the Club. If fewer guests attend your event than expected, our Sales Manager will work with you to add to or upgrade your menu selection for your event so that the Food and Beverage Minimum is put to what you believe is the best use. *Please note that cash bar sales, service charges, and sales tax do not count toward the Food and Beverage Minimum

ROOM FEE (NON-MEMBERS)

Non-members are welcome to host private events at the Club, however, a room fee will apply in order to access the Club. Members of Eagle's Landing Country Club in good standing are exempt from this fee. Room fees ensure private club access to club amenities and space.

DRESS CODE POLICY

Please adhere to the following standards regarding proper attire inside the Clubhouse:

- T-shirts of any kind, color, or cost are prohibited.
- No denim with holes, rips, tears, tatters, frays, or distressed material is allowed.
- No pool attire, athletic shorts, tank tops, or tube tops
- No worn or tattered clothing
- No sweatpants
- Hats, caps, and visors must be worn forward at all times.
- Hoodies are allowed but the hood cannot be worn in the Clubhouse.



Thank You

Thank you for choosing Eagle's Landing Country Club for your upcoming private event! Every event hosted at Eagle's Landing Country Club receives personalized service and outstanding food and beverages, along with several services and complimentary amenities, including:

- Banquet chairs and tables
- Plate-ware, glassware, and silverware
- Linen tablecloths in black, white, or ivory
- On-site banquet manager
- The private event director to greet you upon arrival
- Host setup access at least two hours prior to the event
- Vendor setup access at least three hours prior to the event



Your Wedding Essentials

PRE-WEDDING

- Dedicated Private Events Director
- Scheduled consultation appointments included (initial, detail 60 days out, and final)
- One complimentary food tasting for two after booking.

CEREMONY

unique ceremony locations and grand ballroom reception area:

- Clubhouse Front Lawn
- Grand Ballroom
- Grand Ballroom Lake Side Terrace
- The Landing
- Grand Staircase and Rotunda
- Lakeside Greens

COCKTAIL HOUR/ PRE-CEREMONY RECEPTION

- Food Display Stations
- Butler-Passed or Displayed Hors d'oeuvres
- Passed Champagne or Sparkling Juice
- Signature Drink
- Bar Service

ENHANCEMENTS

- White Chiavari Chairs with White Padding | \$9 per chair
- Chair Covers, White or Black | \$2 per chair
- Gold and Silver Chargers | \$2 per charger
- Outdoor Ceremony Fee to Include White Folding Chairs | \$6 per person
- Wireless LED Uplights | \$200
- Dance Floor 16x16 | \$500
- A/V Package, Screen or 65" TV and LCD Projector | \$150





Reception

A BEAUTIFUL WEDDING SOUTH OF ATLANTA

Locations include:

- The Landing
(maximum capacity 60)
- The Grand Ballroom
(maximum capacity 300)

All-inclusive catering options:

- Plated or Buffet Menu Options
- Bar Service
- Banquet Chairs
- In-house Linens
- Linen Napkins
- Flatware, Plateware and Glassware
- All Buffet and Banquet Tables (cake, gift, sweetheart, sign-in)
- Dedicated Banquet Captain
- Professional Banquet Servers
- Cocktail Servers, Buffet Attendants, Chef Attendants, Coat Check Attendants, White Glove Service, and Poured Beverage and Wine Table Service
- One Professional Bartender per 100 Guests, Cashier for all Cash Bars*

*ADDITIONAL FEES MAY APPLY. PLEASE CONTACT THE PRIVATE EVENTS DEPARTMENT FOR SPECIFIC PRICING.

Gourmet Displays

Display prices are per person. Prices shown are subject to a 22% service charge and 8% sales tax.

LOCAL ARTISAN CHEESE DISPLAY | \$8

Handmade Cheeses from Southeast Farms, Grapes, Candied Nuts, Fruit Preserves, Whole Grain Mustards, and Assorted Crackers

SEASONAL FRUIT DISPLAY | \$6

Fresh Cut Pineapple, Honeydew, Cantaloupe, Grapes, and Mixed Berries

JUMBO SHRIMP COCKTAIL | \$36 DOZEN

Horseradish Cocktail Sauce and Fresh Lemons

VEGETABLE CRUDITES DISPLAY | \$6

Carrots, Celery, Grape Tomatoes, Cucumbers, Sweet Bell Peppers, Broccoli, Cauliflower, Creamy Ranch

BAKED SPINACH & ARTICHOKE DIP | \$5

Topped with Parmesan Breadcrumbs and served with Grilled Breadbasket

MEZE PLATTER | \$12

Italian Meats, Hummus, Baba Ghanoush, Tzatziki, Country Olives, Sliced Cucumber, Pepperoncini, Roasted Red Peppers, Toasted Pita



HORS D'OEUVRES MENU

HOT SELECTION

MINIATURE CRAB CAKES | \$5
Old Bay Aioli Sauce

COCONUT SHRIMP | \$4
Thai Chili Sauce

BACON-WRAPPED SCALLOPS | \$4
Teriyaki Glaze

CHICKEN SATAY | \$3
Peanut Dipping Sauce

JERK CHICKEN PLANTAIN CUPS | \$4
Mango Salsa

MINI CHICKEN CORDON BLEU | \$3

SPANAKOPITA | \$3
Cucumber Tzatziki Dipping Sauce

PHYLLO ROLL | \$3
Brie and Raspberry Filling

VEGETABLE SPRING ROLLS | \$3
Sweet Chili Dipping Sauce

BRAISED BEEF SHORT RIBS | \$4
Boursin Cheese, Caramelized Onions,
Crostini

CLASSIC SWEDISH MEATBALLS | \$3

MINIATURE BEEF WELLINGTON | \$4
Red Wine Demi-Glace

BEEF HOT DOG IN PUFF PASTRY | \$3
Classic Yellow Mustard

COLD SELECTION

SMOKED SALMON CROSTINI | \$4
Dill Cream Cheese, Caviar, and Lemon

JUMBO SHRIMP COCKTAIL | \$5

LOBSTER SALAD PROFITEROLE | \$5
Lemon Cream

FIVE SPICED SEARED AHI TUNA | \$4
Wonton Crisp, Wasabi Cream

**AVOCADO AND ROASTED TOMATO
BRUSCHETTA | \$3**

**ROASTED CORN AND BLACK BEAN
SALSA ON CUCUMBER CRISP | \$3**

HUMMUS SHOOTER | \$3
Hummus, Feta Cheese, Celery, and Carrot
Stick

CAPRESE SKEWERS | \$3
Mozzarella, Cherry Tomato, Basil,
Balsamic Glaze

**GOAT CHEESE AND CARAMELIZED
ONION TART | \$3**

PROSCIUTTO WRAPPED MELON | \$4
Fig Compote

CHICKEN SALAD TARTLETS | \$3

SHAVED BEEF CANAPE | \$4
Horseradish Cream, Balsamic Onion Jam



Prices shown are subject to a 22% service charge and 8% sales tax. Prices are per piece. Food service times are 90 minutes. Passed Hors d' Oeuvres Fee is \$50.

FOOD STATIONS



Prices are per person. Prices shown are subject to a 22% service charge and 8% sales tax.

SLIDERS STATION | \$15

(Select Three)

- Smokey Pulled Pork, Onions, Coleslaw
- Beef, Cheddar, Sliced Pickle
- Beer Battered Cod, Tidewater Slaw, Jalapeno Tartar, Buffalo Chicken, Blue Cheese Dressing

MAC & CHEESE STATION | \$12

(Select Two)

- Smoked Gouda and Bacon
- Mozzarella with Tomato and Basil
- Chicken and Green Chili
- Italian Sausage, Peppers, and Mushrooms
- Cheddar with Ham and Bacon
- Lobster and Spicy Sausage

PASTA STATION | \$15

Penne and Farfalle Pasta, Alfredo and Marinara Sauces, Diced Chicken, Italian Sausage, Sun Dried Tomatoes, Mushrooms, Broccoli, Spinach, Peppers, Garlic, Capers, Fresh Parmesan, and Garlic Bread

WING STATION | \$15

Served with Vegetable Sticks and Dressings
(Select Three)

Classic Buffalo, Teriyaki, Sweet Chili, Lemon Pepper, or Garlic Parmesan

STREET TACO STATION | \$14

(Select Two)

- Shrimp a la Pancha, Cilantro Lime Slaw, Whipped Avocado, Queso Fresco
- Pollo Verde, Shredded Lettuce, Shaved Red Onions, Creme Fraiche
- Beef Barbacoa, Jicama, Radish, Roasted Tomato Salsa, Cojita Cheese

SALAD STATION | \$10

Romaine, Spinach, or Iceberg Lettuce Cucumbers, Tomatoes, Bacon, Shredded Cheese, Mandarin Oranges, Olives, Slivered Red Onions, Croutons, Dried Cranberries

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Banquet Menus

Prices shown are subject to a 22% service charge and 8% sales tax. A Chef Attendant Fee of \$100 applies.

CARVING STATIONS

BOURBON GLAZED PIT HAM | \$ 350

Serves 50

Cranberry Sauce, Gravy, Peach Chutney, Rolls

ROAST PRIME RIB OF BEEF | \$ 550

Serves 25

Horseradish Cream, Au Jus, Rolls

HERB ROASTED TURKEY BREAST | \$375

Serves 50

Cranberry Sauce, Gravy, Peach Chutney, Rolls

ROASTED BEEF TENDERLOIN | \$225

Serves 10

Demi-Glace, Horseradish Cream, Rolls

SIX PEPPER BROWN SUGAR GLAZED PORK LOIN | \$175

Serves 20

Dijon Demi-Glace, Rolls

BUFFET

Menus

Pricing is per person and subject to a 22% service charge and 8% sales tax. Minimum of 30 guests or more. Food service times are 90 minutes. Buffets come with a salad, two entrees, two starches, one vegetable, and rolls.

SALADS

Select One:

- Clubhouse Salad – Baby Mixed Greens, Tomatoes, Cucumbers, Shredded Cheese, Croutons, Ranch, and Balsamic
- Classic Caesar Salad – Hearts of Romaine, Croutons and Parmesan Cheese Shavings
- Baby Spinach Salad – Red Onions, Candied Pecans, Cherry Tomatoes, Goat Cheese, Warm Raspberry Vinaigrette
- Tomato Mozzarella Stack – Vine Ripened Tomatoes, Fresh Basil, Buffalo Mozzarella, Balsamic Reduction

ENTRÉES \$39

Select Two:

- Grilled Hanger Steak with Chimichurri Sauce
- Boneless Beef Short Ribs with Blue Cheese Sauce
- Sliced Pork Loin with Apple Chutney
- Pesto Seared Salmon with Roasted Red Pepper Coulis
- Pan Seared Chicken Piccata with Lemon Caper Sauce
- Pineapple Jerk Chicken

ENTRÉES \$44

Select Two:

- Grilled Grouper with Citrus Butter Sauce
- Pork Tenderloin Medallions with Cherry Glaze
- Peppercorn Crusted New York Strip Au Poivre
- Wild Mushroom Stuffed Chicken with Dijon Cream

ENTRÉES \$50

Select Two:

- Char-Grilled Beef Tenderloin with Demi-Glace
- Sea Bass with Lobster Butter Sauce
- Pan Seared Lamb Loin Chops with Fresh Herbs and Garlic Sauce



STARCHES

Select Two:

- Garlic Whipped Potatoes
- White Cheddar Potatoes Au Gratin
- Roasted Fingerling Potatoes
- Sweet Potato Mash
- Root Vegetable Ragu
- Roasted Tomato Artichoke Orzo
- Cranberry Wild Rice

VEGETABLES

*Select One**

- Lemon Scented Green Beans and Bliss Tomatoes
- Seasonal Vegetable Medley
- Grilled Asparagus
- Sautéed Broccolini
- Heirloom Baby Carrots
- Brussels Sprouts with Brown Sugar Glaze

**Additional selections add \$4*

DESSERT OPTIONS

Chef Rawle's Famous Bread Pudding | \$5

Homemade Cherry Cobbler with Whipped Cream | \$6

Assorted Gourmet Dessert Bars | \$6

Hand Made Cannolis | \$5

Miniature Parfaits | \$6

Berries & Cream, Chocolate & Cream, Banana Pudding, Lemon Curd



Banquet *Menus*

PLATED SELECTIONS

Pricing is per person and subject to a 22% service charge and 8% sales tax. Entrée pricing includes a choice of salad, choice of starch and vegetable, and bread service.

SALADS

Select One:

- Clubhouse Salad – Baby Mixed Greens, Tomatoes, Cucumbers, Shredded Cheese, Croutons, Ranch, and Balsamic
- Classic Caesar Salad – Hearts of Romaine, Croutons, and Parmesan Cheese Shavings
- Baby Spinach Salad – Red Onions, Candied Pecans, Cherry Tomatoes, Goat Cheese, Warm Raspberry Vinaigrette
- Tomato Mozzarella Stack – Vine Ripened Tomatoes, Fresh Basil, Buffalo Mozzarella, Balsamic Reduction

Vegetarian:

- Wild Mushroom Ravioli in Parmesan Cream Sauce | \$24
- Spring Vegetable Risotto with Roasted Tomato-Truffle Vinaigrette | \$22
- Butternut Squash Ravioli with Sage and Brown Butter Sauce | \$24

Vegan:

- Grilled Portobello and Vegetable Stack with Garlic Pesto | \$24
- Fire Roasted Vegetables with Crispy Rosemary Polenta Cake and Saffron Broth | \$24
- Chickpea Meatballs over Spaghetti Squash with Tomato Sauce | \$23

PLATED ENTRÉES

Poultry:

- Pan Seared Chicken Piccata with Lemon Caper Sauce | \$28
- Herb Roasted Airline Breast Served with Pan Jus | \$29
- Chicken Roulade Stuffed with Seasonal Vegetables | \$30
- Pan-Seared Chicken Marsala in Wine Sauce | \$28
- Coriander Spiced French Breast of Chicken with Apricot and Date Sauce | \$30

Seafood:

- Blackened Snapper with Creole Butter Sauce | \$32
- Pesto Seared Salmon and Roasted Red Pepper Coulis | \$31
- Teriyaki Glazed Alaskan Salmon | \$30
- Miso Glazed Grouper | \$34
- Fennel Spiced Alaskan Halibut | \$38

Steak and Chops:

- Sweet Ginger Soy Braised Short Ribs | \$34
- Center Cut Filet Mignon with Cabernet Demi-Glace | \$40
- Herb Crusted Rack of Lamb with Mint Pesto | \$44
- French Cut Pork Chop with Apple Chutney | \$32
- Peppercorn Crusted New York Strip Au Poivre | \$40



Banquet *Menus*

Pricing is per person and subject to a 22% service charge and 8% sales tax. Entrée pricing includes a choice of salad, choice of starch and vegetable, and bread service.

PLATED SELECTIONS - SIDES & DESSERTS

VEGETABLES

Select One:

- Lemon Scented Green Beans and Bliss Tomatoes
- Seasonal Vegetable Medley
- Grilled Asparagus
- Sauteed Broccolini
- Heirloom Baby Carrots
- Brussels Sprouts with Brown Sugar Glaze

STARCHES

Select One:

- Garlic Whipped Potatoes
- White Cheddar Potatoes Au Gratin
- Roasted Fingerling Potatoes
- Sweet Potato Mash
- Root Vegetable Ragu
- Roasted Tomato Artichoke Orzo
- Cranberry Wild Rice

DESSERTS | \$9

- Gourmet Key Lime Pie
- Decadent Triple Layer Chocolate Cake
- Chocolate Flourless Cake with Vanilla Cream
- Lemon Italian Cream Cake
- Bourbon Pecan Pie
- Espresso Dusted Tiramisu
- Raspberry and White Chocolate Cheesecake
- New York Cheesecake with Melba Sauce



BEVERAGE *Service*

Non-Alcoholic

Pricing is per person and subject to a 22% service charge and 8% sales tax

BEVERAGE STATION | \$6

Water, Iced Tea, Coffee, Lemonade

SPECIALTY BEVERAGE STATIONS

High Tea | \$14

Assorted Hot Teas & Tea Sandwiches

Flavored Lemonade Station | \$5

Infused Water Station | \$5

Coffee Station | \$7

Hot Coffee with Flavored Syrups and Cream

HOSTED BAR

BEER AND WINE ONLY

Domestic & Import Selections

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Two hours | \$22

Three hours | \$28

Four hours | \$32

DELUXE LIQUOR, BEER, WINE

Domestic & Import Selections

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir,

Tito's Vodka, Beefeaters Gin, Bacardi Rum, Jose Silver

Tequila, Dewars Scotch, Jack Daniels Whisky

Two hours | \$28

Three hours | \$34

Four hours | \$38

PREMIUM LIQUOR, BEER, WINE

Domestic & Import Selections

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Grey Goose Vodka, Bombay Sapphire Gin, Mount Gay Rum,

Patron Silver, Chivas 12 Year Scotch, Makers Mark Bourbon,

Crown Royal Blended Whisky

Two hours | \$36

Three hours | \$42

Four hours | \$48



BAR SERVICE

Pricing is per person and subject to a 22% service charge and 11% sales tax on liquor.

All bar options require a Bartender Fee of \$100 plus tax per 100 guests. Open bar package pricing is based per guest (over age 21) for a set number of hours. During that time, regardless of what is consumed, you pay that same price.

CASH BAR

Guests purchase their own drinks. Drink tickets may be incorporated and charged by consumption.

DRINK TICKETS

Domestic Beer | \$6

Imported Beer | \$7

House Wine | \$9

Deluxe | \$10

Premium | \$12



Eagle's Landing Country Club



SCHEDULE YOUR TOUR TODAY!

CONTACT JESSICA BRASSEAU FOR MORE
INFORMATION

770-202-9520
jbrasseau@eagleslandingcc.com
