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1924



~CHRISTMAS 2020~

CLEVELAND COUNTRY CLUB

SHARI LOVSEY, CLUBHOUSE MANAGER

423-336-3661 x 225, 345 KYLE LANE, CLEVELAND, TN 37312

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Hor d'oeuvres Buffets

Minimum of 25 per selection

Light Fare

Seasonal Fruit, Honey Yogurt

Domestic Cheese Display, Assorted Crackers, Olives & Whole Grain Mustard

Choice of 2 Hors d'oeuvres

Medium Fare

Seasonal Fruit, Honey Yogurt

Domestic Cheese Display, Assorted Crackers, Olives & Whole Grain Mustard

Crudités, Hummus & Ranch

Choice of 3 Hors d'oeuvres

Heavy Fare

Seasonal Fruit, Honey Yogurt

Domestic Cheese Display, Assorted Crackers, Olives & Whole Grain Mustard

Crudités, Hummus & Ranch

Shrimp Cocktail, Lemon Wedges, Cocktail Sauce

Choice of 4 Hors d'oeuvres

Hor d'oeuvres Selections

Vegetable Spring Roll, Thai Chili Sauce

Assorted Mini Quiche

Swedish Meatballs

Fresh Mozzarella, Basil & Pesto Flatbread

Pigs in a Blanket

Spinach and Artichoke Dip

Chips, Salsa & Queso

Parmesan Risotto Fritters

Boneless Fried Chicken Tenders

Wings from Buffalo

Deviled Eggs, Candied Bacon

Antipasto or Caprese Skewers, Pesto

Beef or Chicken Satay, Spicy Peanut Sauce

Bite Sized Lobster Rolls

Boursin Stuffed Mushroom

Mini Crab Cakes

Vegetable Tart

New Zealand Lamb Chops, Mint-Cilantro Demi

Cheese Burger Sliders

Traditional Bruschetta

Smoked Salmon Canape

Hawaiian BBQ Sliders, Pickle

Deli Pinwheels

Mini Cheesecakes

Petite Fours

Warm Jumbo Pretzels, Whole Grain Mustard

Fresh Baked Cinnamon Rolls, Cream Cheese Drizzle

**Additional charges apply*

Displays & Presentations

Pricing based on 25 people / additional per person over 25

Cheese

Assorted Domestic Cheeses, Crackers, Garnish

Jumbo Shrimp Cocktail

Jumbo Shrimp on ice with Cocktail and Lemon

Fresh Fruit

Chef's Selection of Fresh Seasonal Fruit

Antipasto

Array of Meats, Cheeses, Artichoke Hearts, Pepperoncini, Olives and Roasted Red Peppers

Garden Crudité

Sliced Vegetables with a Duo of Dips~ House Made Ranch and Fresh Hummus

Raw Bar

Shucked Oysters and Jumbo Shrimp on ice, Cocktail, Mignonette and Lemon

Whole Salmon Display

Whole Salmon, cucumbers, boiled egg, capers

Tea Sandwiches

An Assortment of Miniature Tea Sandwiches

Choose from: Cucumber, Egg Salad, Caprese, Chicken Salad, Tuna Salad or Cream Cheese and preserves

Fizzy Fruit Punch Bowl

Coffee Bar

Beverage Station Iced Tea or Lemonade

Assorted Snack Basket, chips, candy bars, crackers, trail mix

Assorted Canned Soda and Bottled Water

Entrée Selections

*Buffet, 25 person minimum
Plated Fee \$1*

*Filet Mignon, natural jus
Prime Rib, horseradish crème
Horseradish Crusted Petite Tender, sauce Marsala
Dijon Crusted Lamb chops*

*Pan Roasted Seabass, champagne butter
Grilled Salmon, dill crème
Charred Gulf Shrimp Skewers, herbed butter*

*Bacon Wrapped Pork Tender Loin
Brown Sugar Baked Ham*

*Stuffed Chicken Breast, lemon basil crème
Sautéed Chicken Medallions, citrus caper
Bourbon Glazed Turkey Breast, giblet gravy*

Chef Attended Action Stations

*Shrimp Scampi
Carving Station
Pasta
Enhanced Dessert Stations
Low Country Boil
ask about additional Selections

There is an attendant fee for each chef attended station, minimum 25 person guarantee required

Entrée Extras

Salads and buffet dessert included in entrée pricing for buffet type set-up

Salads

*Kale, Cranberries, Candied Walnuts**
Classic Caesar
Traditional Garden
Quinoa Salad, marinated vegetables

Vegetable

Roasted Butternut Squash
Steamed Broccoli
Parisian Carrots
Creamed Spinach
*Pan Seared Brussels, bacon**
Buttered Corn
Green Beans

Bread & Butter

Dinner Rolls
Buttermilk Corn Muffins
Herbed Cheddar Biscuits
Honey Wheat Rolls
Yeast Rolls

Starch

Buttermilk Whipped Potatoes
*Sweet Potato Casserole**
*Scalloped Potatoes**
*Rice Pilaf, diced vegetables**
Parmesan Risotto
Artisan Mac & Cheese
Corn Bread Dressing

Desserts

Cheesecake with Berries
Cream Cheese Carrot Cake
Chocolate Torte with Raspberry Coulis
*Holiday Chess Cake**
Fruit Trifle

Buffet Dessert

Warm Fruit Cobbler
*Rum Raisin Bread Pudding**
Fudgie Brownies
Assorted Baked Cookies

*** Baked or Mashed Potato Bar**

Choice of Red Skinned Smashed Potato or Whole Baked Potato

Bacon Bits
Cheddar Cheese
Broccoli
Sour Cream
Jalapeno
Green Onions

Room Fees

Pre Function & Ballrooms

Ballrooms A or C

Ballroom B

Pre Function

Main Bar

19th Hole

Fireside

PDR

Card or Pool Room

Pool Area

Outdoor Function

Family Grill

Equipment Rental

50" Smart TV

Projector

Microphone or Lapel

Screen

Podium

Easel

Flip Chart

Chair Covers & Sashes

Disc Jockey

Bistro Table

White Folding chair

Large Speakers on Stands

Tent Card Holder

Gold Charger Plate

Additional fees may apply for electronic accessories

Club Opening Fees

There are certain days/times of the week where the clubhouse is not scheduled to be open. If you have requested a date that falls on one of those days/times, a club opening fee will be applied.

Minimum of 50 attendees

Members

Non-Members

Set up / Break down Fees

Set up and break down fees will apply to all banquet functions and are based upon layout and attendance

General Banquet Policies & Procedures

Pricing, Gratuity & Sales Tax

An 18% service charge and 9.75% sales tax are added to all Food & Beverage purchases.

Menu Selections & Guarantee

Your menu should be submitted to the club at your earliest convenience, but no later than thirty (30) days prior to the event. Your final count is required no later than 72 hours prior to your event date or the original number will be used. Outside food & beverage may not be brought in for a banquet function without the consent of the Banquet Director. Due to food safety regulations, any remaining food may not be removed from the premises. A change order fee may be implemented to any menu modification made within 72 hours of the event.

Alcoholic Beverages

The sale and service of all alcoholic beverages is regulated by the State of Tennessee. The Cleveland Country Club is responsible for the legal and safe dispensing of alcohol; therefore, no alcoholic beverages may be brought onto the Club property. The Cleveland Country Club will not serve alcohol to anyone under the age of 21 and reserves the right to refuse service to anyone.

Contracts & Billing

A contract will be sent to you in advance outlining the details for your event. Please return one signed copy to the Banquet Director with your deposit. Any changes in the agreed upon arrangements should be made through the Club immediately. Deposit is required upon execution of the contract. Balance due will be collected a minimum of 3 days prior to the event. Payments are accepted at any time before your event. A credit card must be on file at the Cleveland Country Club to guarantee payment.

Personal Property

The client acknowledges full indemnification for usage of the Club. The client releases the Club from any liability for the loss of any merchandise or articles left on the premises at any time.

Cake Cutting Fee

Cake cutting fee is \$2.00 per person.

Dress Code

Appropriate golf attire, business attire, business casual attire is permitted.

Smoking Policy

Smoking is not permitted in the Clubhouse. Smoking is permitted in designated outside areas of the Clubhouse.

Cancellation Policy

Event deposits are non-refundable. The Club reserves the right to refuse any event which we feel is inappropriate or unbecoming to the Club. For food & beverage events combined with outdoor recreation, the food and beverage ordered will be prepared, served and billed regardless of weather.

Policies Continued...

Deposit Fee Schedule

Event Deposit requirement is 25% of the estimated cost of event, due upon booking, unless otherwise approved by Club Management. Three (3) months before the event, 50% payment is required. Payment in full is required a minimum of 3 days prior to the event date. All deposits are non-refundable.

Wedding & Social Events

Regularly scheduled weddings, receptions and social events will not exceed four (4) hours; the time to conduct a wedding ceremony is added at no additional fee. Requests to extend the finish time of your function must be done through the Catering Department. Extensions beyond four (4) hours will be subject to an additional per hour charge. Glitter and confetti are not permitted on CCC property.

~ The locker rooms are for member use only ~

Linen Options

The Cleveland Country Club will provide a choice of white, black or ivory linens at no additional charge. Specialty linens and napkins can be ordered through the Catering Department. A large variety of chair covers and sashes are available for rental for an additional fee.

Tax Exempt Organizations

Organizations entitled to Sales Tax Exemption must provide The Cleveland Country Club, one week in advance of their event, a photocopy or fax of a current Tennessee State Sales Tax Exempt Certification. Failure to do so will require charging taxes on all applicable charges.

Room Fees (Varies based upon time and date selection)

Much of the success of your event depends on the atmosphere of your surroundings, and we will work with you to achieve the overall appearance you desire. The attendance you anticipate and the set-up you require are the primary factors in your room assignment. Revisions in these requirements may necessitate change to a more suitable room. Likewise, our schedule is based upon the attendance of your event. Revisions in factors such as number of guests in attendance, times, dates, and setup, may require a revision or application of additional fees.

Credit Card Authorization

**All functions require a Visa, Master Card, or American Express on file to guarantee the final balance.*

Today's Date: _____

Name of Event: _____

Name Appearing on Card: _____

Billing Address: _____

Billing Phone Number: _____

Alternate Phone Number: _____

Email: _____

CC Account Number: _____

Card Holder Signature: _____

Deposit Amount: _____

Event Date: _____

Credit Card type (Circle One): Visa MasterCard Discover American Express

Please provide a photo copy of both the front and back of the credit card to be charged.

I hereby authorize Cleveland Country Club to charge my credit card listed above for all deposits/pre-payments or cancellation schedules outlines in the sign contract and any balance at the conclusion of the event on _____.

Event Date

Client Signature Sign/Print