

*Happily Ever After*  
starts here



WEDDINGS BY







# Dear Bride-to-be

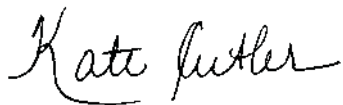
**CONGRATULATIONS** on your engagement and thank you for considering Reunion Country Club. This special time of your life deserves only the finest of everything, including the perfect setting for all of your events.

Reunion Country Club is conveniently located just minutes from I-85 and 985 and is one of the area's most elegant wedding and reception sites. A grand New England style clubhouse surrounded by sweeping greens, picturesque views and a staff of culinary artists serving the best contemporary cuisine combine to make Reunion Country Club the ideal place to host your rehearsal dinner, wedding ceremony and reception.

A perennial favorite for brides-to-be, Reunion Country Club has been described as "the best experience with a lovely country club feel."

From the rehearsal dinner to the exchanging of your vows, an elegant black tie reception or a more casual style event, Reunion Country Club creates events that you'll love to remember for years to come. We invite you to discover Reunion Country Club and look forward to creating the perfect event for you. For more information or to schedule a personal tour, please call or email me. Or, see more on our website at [www.reuniongolfclub.com](http://www.reuniongolfclub.com).

Sincerely Yours,



Kate Cutler, *Food and Beverage Director*  
(770)967-8300, extension 7  
[Kate.Cutler@reuniongolfclub.com](mailto:Kate.Cutler@reuniongolfclub.com)







# Perfect Location

## FEATURES INCLUDE

- Gracious New England Style Clubhouse with Elegant Verandas
- Picturesque Indoor and Outdoor Event Space
- Personalized Events with Consultation and Event Coordination Included
- A Venue with Ample Parking and Accessibility for All of Your Guests
- Elegant Changing Room for the Bride and Her Wedding Party
- Onsite Wedding Coordinator
- Preferred List of Partner Vendors Available to Make Your Day Perfect
- An Experienced and Professional Staff that has Participated in Hundreds of Events
- A Variety of Menu Selections Prepared by Our Staff of Culinary Artists with Customization Options Available

## FACILITY FEES

- Four Hour Saturday Wedding Reception, \$1500
- Four Hour Friday or Sunday Wedding Reception, \$1000
- Four Hour Sunday Before a Monday Holiday Wedding Reception, \$1300
- Each Additional Hour, Determined in Advance, \$300
- Ceremony Site, \$900
- Rehearsal Dinner, \$250\*
- Dance Floor (12'w x 12'w Parquet), Provided at No Charge
- 100 White Ceremony Chairs, Provided at No Charge  
Additional Chairs \$5.00 each\*
- Chair Covers in White or Black with Sash, \$5.00 per Chair†

## ACCOMMODATIONS

- Heavy Hors d'oeuvres Wedding Reception and Seated Buffets, up to 200 Guests
- Seated and Served Wedding Reception Dinner up to 100 Guests
- Outdoor Ceremony Seating, up to 200 Guests
- Indoor Ceremony Seating, up to 125 Guests



\* Waived if you are having your wedding reception at Reunion Country Club as well.

† All rentals must be arranged by Reunion Country Club.

# Reception Choices



## THE OAK HILL - \$33.00 PER PERSON

*Choice of Two Hand-passed Hors d'oeuvres  
Two Cold Entrée Displays  
Two Hot Entrée Displays  
and One Action Station*



## THE CYPRESS POINT - \$37.00 PER PERSON

*Choice of Two Hand-passed Hors d'oeuvres  
Two Cold Entrée Displays  
Three Hot Entrée Displays  
and Two Action Stations*



## THE PEBBLE BEACH - \$40.00 PER PERSON

*Choice of Three Hand-passed Hors d'oeuvres  
Three Cold Entrée Displays  
Three Hot Entrée Displays  
and Two Action Stations*



## THE AUGUSTA NATIONAL - \$44.00 PER PERSON

*Choice of Four Hand-passed Hors d'oeuvres  
Four Cold Entrée Displays  
Four Hot Entrée Displays  
and Two Action Stations*



# Reception Choices

## HAND-PASSED HORS D'OEUVRES

- Jumbo Shrimp with Firecracker Cocktail Sauce
- Spring Rolls with Chinese Duck Sauce
- Beef Wellingtons with Wild Mushroom Ragout
- Selection of Veggie, Cheese or Chicken Quesadillas
- Mini Crab Cakes with Spicy Housemade Remoulade
- Cucumber Rounds with Piped Boursin Cheese
- Assorted Petite Quiches
- Mozzarella Cheese Sticks with Marinara Dipping Sauce
- Chicken Sates with a Thai Peanut Glaze
- Beef Sates with a Chili-Lime Glaze
- Pot Stickers with a Soy Ginger Dipping Sauce
- Tomato Basil Bruschettas, Crisp Bread Topped with Basil Chiffonade and Fresh Tomatoes
- Assorted Crostinis and Small Toasts Topped with Savory Spreads
- Assorted Stuffed Mushrooms, Spinach and Cheese, Crab, Feta and Diced Tomatoes, Andouille Sausage
- Housemade Parmesan Cheese Straws
- Fried Ravioli with Marinara Sauce

## COLD ENTRÉE PRESENTATIONS

- International and Domestic Cheese Board Presentation with Chef's Assortment of Sliced and Cubed Favorites Paired with Assorted Flatbreads
- Selection of Fresh Seasonal Fruit with Piña Colada Dipping Sauce
- Farmer's Market Selection of Seasonal Crisp Vegetables
- Antipasto Display with Large Assortment of Traditional Italian Meats, Vegetables and Cheeses Served with Toasted Garlic Croutons
- Aram Sandwiches Hand Crafted on Lavosh Bread with Herbed Cream Cheese and Layered with Smoked Turkey, Honey-Baked Ham, Shredded Romaine and Cheese and Sliced into Pinwheels
- Whole Smoked Salmon Display Served with Traditional Condiments and Gourmet Crackers
- Housemade Greek Salad Drizzled with an Oregano Vinaigrette
- Field Green Salad Spring Mix with Gorgonzola Cheese, Caramelized Pecans and Sun-Dried Cranberries Tossed in a Housemade Balsamic Vinaigrette
- Selection of Jalapeño or Dill Deviled Eggs





# Reception Choices



## HOT ENTRÉE PRESENTATIONS

- Chicken Tenderloins Served with Honey Mustard and Jack Daniel's BBQ Sauces
- Spinach and Artichoke Dip with Crisp Pita Chips
- Stuffed Chicken Breasts Filled with Spinach, Sun-Dried Tomatoes and Cheese, Baked and Sliced into Pinwheels and Served with a Buerre Blanc Sauce
- Meatballs Diane with Your Choice of Housemade Marinara or Mushroom Cream Sauce
- Beef and Mushroom Pirozhki Tossed with Béarnaise Sauce
- Chicken Parmesan, Breaded Chicken Cutlet Topped with Marinara Sauce and Mozzarella Cheese
- Warm Crab and Cheese Fondue with Garlic Seasoned Pita Chips
- Salmon Fillets with your Choice of Maple Crusted or Brushed with Our Own Lemon Butter Dill Sauce
- Vegetables Tempura with Wasabi Soy Dipping Sauce
- Chicken Cordon Bleu, Stuffed with Ham and Gruyere Cheese with a Cream Sauce Drizzle
- Chef's Market Selection of Assorted Roasted and Seasoned Vegetables Served on a Bed of Orzo Pasta
- Oriental Dumplings Tossed in a Honey-Ginger Glaze
- Potato Bake, Slivers of Potatoes Stacked High and Baked with Fresh Cream, Herbs and Cheese
- Chicken Marsala, Chicken Breasts Lightly Floured, Sautéed and Served in a Marsala Wine Sauce with Fresh Sliced Mushrooms
- Caribbean Chicken Breasts Marinated with Sweet Pineapple Juice and Coconut Milk Sautéed with Assorted Vegetables and Served Over Rice
- Rosemary Chicken, Chicken Breasts Lightly Floured, Sautéed and Served in a Fresh Rosemary Sauce

## ACTION STATIONS AND CARVING STATIONS

- Honey Glazed Ham Carving Station with Mini Rolls and Accompaniments
- Roasted Turkey Breast Carving Station with Mini Rolls and Accompaniments
- Slow-Cooked Pork Tenderloin Carving Station with Mini Rolls and Accompaniments
- Herb-Encrusted Round of Angus Carving Station with Mini Rolls and Accompaniments
- Grilled Beef Tenderloin Carving Station with Mini Rolls and Accompaniments (Market Value, Additional Charges Apply)
- Pasta Station with Two Choices of Pasta, Assorted Vegetables, Meats and Cheeses Topped with Alfredo or Marinara Sauces
- Mashed Potato Station, Creamy Whipped Mashed Potatoes Topped with Shredded Cheese, Bacon Bits, Scallions, Sour Cream, Whipped Butter or Housemade Gravy
- Fajita Station with Marinated Beef and Chicken Strips Sautéed with Onions and Peppers Served with Warmed Mini Tortillas, Shredded Cheese, Diced Tomatoes and Southwestern Salsa
- Island-Style Seafood Station with Chilled Jumbo Shrimp, Shucked Oysters and Crab Claws Served with Firecracker Cocktail and Remoulade Sauces (Additional Charge of \$5.00 per person)
- Chocolate Fountain with Pound Cake Cubes, Strawberries, Marshmallows and Pretzels for Dipping (Additional Charge of \$5.00 per person)
- Taco Station with Ground Beef and Chicken Served with Shredded Lettuce, Cheese, Diced Tomatoes, Hard or Soft Tortilla Shells, Sour Cream and Salsa



# Plated Dinner Selections

All Entrées are Served with Choice of One Classic Salad, Vegetable and Starch

## ENTRÉE CHOICES

- Filet Mignon in a Port Wine Reduction Served with One Garlic Shrimp Skewer, \$45.00 per person
- Grilled Pork Tenderloin with Mango Jalapeño Sauce, \$36.00 per person
- Boneless Breast of Chicken Florentine, Sautéed and Served on a Bed of Fresh Spinach, \$29.00 per person
- Grilled Mango Chicken, Marinated and Grilled Chicken Breast Served in a Mango, Tequila and Jalapeño Chutney, \$29.00 per person
- Filet of Salmon with a Lemon Butter Dill Sauce, \$35.00 per person
- Maryland Style Crab Cakes with Horseradish Remoulade, \$32.00 per person
- Garlic Grilled Shrimp, Seasoned and Skewered, \$34.00 per person

## SALAD CHOICES

- Reunion House Salad with Spring Mix, Dried Cranberries, Caramelized Pecans, Bleu Cheese Crumbles and Vinaigrette Dressing
- Classic Caesar Salad with Romaine Lettuce, Garlic Croutons, Shredded Aged Parmesan and Caesar Dressing
- Greek Salad with Romaine Lettuce, Tomatoes, Kalamata Olives, Cucumbers, Feta Cheese and Oregano Vinaigrette Dressing

## VEGETABLE CHOICES

- Green Bean Amandine
- Honey Glazed Baby Carrots
- Sautéed Yellow Squash and Zucchini
- Steamed Broccoli Florets and Shredded Carrots
- California Blend Medley of Broccoli, Carrots and Cauliflower

## STARCH CHOICES

- Herb Roasted Red Potatoes
- Roasted Garlic Whipped Potatoes
- Rice Pilaf
- Herb Flavored Orzo Pasta



Prices are subject to change without notice. A 7% sales tax and 20% gratuity will be added to all food and beverage totals.



# Beverage Packages



## NON-ALCOHOLIC BEVERAGE OPTIONS

Soda, Iced Tea, Punch, Assorted Juices and Water, \$5.00 per person for 4 Hours, \$1.00 per person per additional hour

## CASH BAR

*Each guest will pay for their own drinks.*

*A \$75 Bartender Fee applies for this choice of bar.*

Assorted Soft Drinks, Iced Tea and Juices, \$1.75 each

Domestic Beer, \$3.50 each

Imported or Specialty Beers, \$4.50 each

Club Brand Mixed Drinks, \$5.65 each

Premium Drinks, \$7.75 each

House Wine per Glass, \$5.50 each

House Champagne per Glass, \$4.50 each

## CHAMPAGNE TOAST

\$3.50 per person

## OPEN BAR BEER, WINE AND CHAMPAGNE

*Reunion Country Club will supply the alcohol, unlimited domestic beer, and house wine.*

One Hour \$17.00 per person

Two Hours \$20.00 per person

Three Hours \$25.00 per person

Four Hours \$27.00 per person

## OPEN BAR BEER, WINE, CHAMPAGNE AND LIQUOR

*Reunion Country Club will supply the alcohol, unlimited domestic and imported beer, house wine and club brand liquor.*

One Hour \$25.00 per person

Two Hours \$28.00 per person

Three Hours \$33.00 per person

Four Hours \$35.00 per person

Both Open Bar options increase by \$3.00 per person per additional hour after four hours.

Add \$4.00 per person for premium liquor

Add \$6.00 per person for super premium liquor

Non-alcoholic beverages including soda, iced tea, punch and assorted juices are included at no additional charge.





# *Important Information*

## **THE FOLLOWING INFORMATION IS PROVIDED FOR PRIVATE PARTIES AND RECEPTIONS HELD AT REUNION COUNTRY CLUB:**

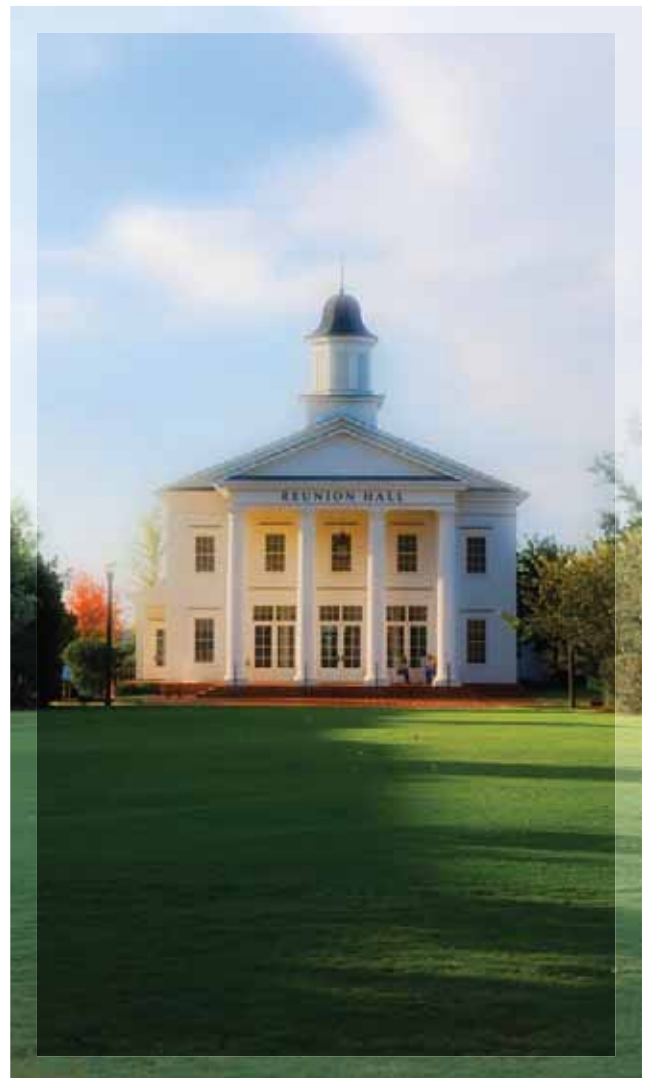
- The planning of all functions including food and beverage arrangements, facility set up and even timeline should be made with the assistance of the Food and Beverage Director to ensure all details are confirmed and agreed upon in writing.
- Reunion Country Club will provide tables, chairs, flatware, dinnerware, glassware and linens for each event as available and depending on the nature of the event. Any additional items the club has to rent will be added to the final bill.
- Reunion Country Club staff will provide set up of tables, chairs and linens but will not be responsible for setting up decorations, props, flowers, etc.
- Special items such as silver, candles, props, decorations, etc. should be brought in either the day before or the morning of the event. Any items left behind that do not belong to The Club should be picked up no later than the morning after the event. The Club is not responsible for any items not removed immediately at the conclusion of an event.
- All floral arrangements, musical arrangements, cakes and photographers need to be handled by the guest. The Food and Beverage Director can recommend vendors who have worked with Reunion Country Club in the past.
- In most cases the room will be available for decorating by 7 am for a morning event, by 9 am for a noon event and by 4 pm for an evening event. Vendor deliveries should be arranged with the Food and Beverage Director.
- The facility is available for residents, members and non-members of Reunion Country Club. A non-refundable deposit, equal to the facility fee, is required for all events and will be deducted from the final bill. No date will be reserved before a deposit is received.
- Payments and or confirmations will follow the 90-10-2 schedule which requires half of the total bill paid 90 days prior to the event, a final guest count 10 days prior to the event and final balance paid two (2) days prior to the event. All payments are non-refundable. All prices are subject to change. A minimum of a 60 day notice will be given if pricing will be adjusted. Any food or beverage accommodations for vendors must be made at least 10 days in advance.
- A 7% sales tax and 20% gratuity will be added to all price quotes.



# Important Information



- Alcoholic beverages will only be served to persons 21 years of age and older. Reunion Country Club may require proof of age from any individual. Without regard to age, persons who appear to be intoxicated will not be served any alcoholic beverages, and unruly behavior may result in the individual being required to leave the premises. Reunion Country Club reserves the right to refuse service to anyone.
- Cake service is complimentary; our staff will cut and serve your cake at no additional charge.
- Children under the age of 12 will be charged half price for food. Children under the age of 3 are complimentary.
- The Club prohibits leftover food or beverages from being taken from the premises.
- A member of the responsible party is liable for any damage to the property of Reunion Country Club during the event.
- Reunion Country Club has the license from the State of Georgia to serve alcoholic beverages (beer, wine and liquor). Due to regulations and insurance purposes, Reunion Country Club is unable to allow anyone other than Reunion Country Club company members to serve any alcoholic beverages on the premises. This rule, which is not subject to change, includes the following: caterers, private bartending services, friends, family members, private beverage cart drivers, etc. Our staff is highly trained in the proper procedures of alcohol service and is familiar with the laws set forth by the State of Georgia. We will consistently follow safe serving practices to ensure the safety of you and your guests. We employ a friendly and professional staff that understands the meaning of the word “service.” Our management team is more than happy to try to accommodate any special needs in setting up your bar(s) or beverage areas.



WEDDINGS BY



REUNION

COUNTRY CLUB

(770) 967-8300, EXTENSION 7

REUNIONGOLFCLUB.COM