



PROVIDENCE
COUNTRY CLUB
WEDDINGS





WELCOME

Be a guest at your own event. Let us handle all of the details of your wedding while you relax and enjoy your event with your family and friends.

From creating custom menus with locally-sourced ingredients and bar packages with the finest local craft beer that Charlotte offers, to providing exceptional service throughout the planning process and during your event, let our experienced staff help you create an event that you and your guests will remember fondly for years to come.



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Events Coordinator
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RENTAL INFORMATION

BACK LAWN (\$1,500)

The Back Lawn is our outdoor ceremony site overlooking the golf course and featuring a cascading exterior staircase, lush landscaping and beautiful golf course views. Rental includes rehearsal time the day prior to your ceremony, 200 white padded chairs, refreshing water station, white columns or arbor as well as indoor option in case of inclement weather.

CAROLINA BALLROOM (\$2,000)

Our recently renovated and largest space, is well appointed with floor to ceiling French windows and doors, a built-in marble dance floor, and tray ceilings and features romantic white ceiling draping and soft dramatic lighting. This space can accommodate up to 225 guests for a seated dinner with dancing or up to 300 for a cocktail style reception. *Holiday weekends are subject to higher facility fees.*

VERANDA

Our West Veranda is an inviting and spacious outdoor retreat fully furnished with comfortable soft seating, iron cocktail tables and outdoor umbrellas. It offers a perfect prelude for cocktails and passed hors d'oeuvres prior to the main reception.

MUIRFIELD PRESTWICK ROOM

Easily accessible from both the West Veranda and Carolina Ballroom, the connecting Muirfield/Prestwick Room offer a relaxing ambiance with a gorgeous fireplace and French windows. This versatile space is a lovely indoor option for your cocktail hour and an ideal space to expand your dinner buffet and/or action stations.

AZALEA ROOM

Azalea offers a secret hideaway for you and your wedding party to enjoy a bite of hors d'oeuvres and cocktails and to simply breathe before jetting off to the Carolina Ballroom for your reception.

LADIES' LOUNGE

Food & Beverage Minimum \$100

Featuring an impressive number of mirrors and both overhead and natural lighting, the Ladies' Lounge and Locker Room offer a separate nook for the ladies only. Treat your girls to bubbly and a light brunch while you primp for the big event ahead. Hair and makeup artists are welcome!

MEN'S LOCKER ROOM

The fellas have a space of their own too! The Men's Locker Room comes equipped with a built-in bar and flat screen TVs, this space inevitably gravitates to the gentleman's choice.

FOOD AND BEVERAGE MINIMUMS

Starting at \$9,000++ and vary based on the day of week and season. Peak wedding months for Providence Country Club: April, May, August, September, October & December.

DEPOSIT

Reserve your date with a non-refundable \$2,000. Final guest count must be given two week prior to the event. All menus must be confirmed 60 days prior to the event and all events must be pre-paid within one weeks of the event.

CEREMONY INFORMATION

Enhance your special day with the beauty & elegance of your ceremony on the pristine grounds of our plantation style clubhouse. Your guests will be delighted with the convenience of hosting your ceremony & reception in one location.

WEDDING CEREMONY PACKAGE INCULDES:

Locker Room Access for Bridal Party
200 White Folding Chairs
Water Station for Guests
Unity Table
Two White Pillars or Arbor

Ceremony Fee
\$1,500

Service Charge and Sales Tax Not Included



ALL RECEPTION PACKAGES INCLUDE:

Service Staff
Decorative Mirrors & Votive Candle Centerpieces
Lap Length House Linens: White, Ivory or Black
Variety of Colored Napkins
Gold Chiavari Chairs
Cake Cutting Service
Non-Alcoholic Beverage Service
Complimentary Champagne Toast

ADDITIONAL SERVICES:

Dinner Place Cards
\$1 per card

Menu Cards
\$2 per card

Specialty Linen
Prices Vary

Additional Bartender
\$75 per attendant

Flat Screen TV
\$50

Corn Hole Board Games
\$50

Floating Candle & Glass Cylinder Centerpieces
\$5 per table

Centerpiece additives rented from the club (ask for a list)
\$5

External Speakers
\$65

Gold or Glass Chargers (*100 Guests*)
\$1 per charger

SILVER WEDDING PACKAGE

Plated Dinner Reception

DISPLAYED HORS D'OEUVRES

International Cheese & Crudité Display with Ranch & Hummus Dipping Sauce

BUTLER PASSED HORS D'OEUVRES (CHOOSE 3)

Spring Rolls with Sweet Chili Dipping Sauce

Mini Quiche with Spinach, Feta and Sun Dried Tomatoes

Bruschetta: Tomato Basil; Herb Mushroom & Ricotta

Cucumber Cups: Bacon and Blue Cheese

Mini Chicken and Waffle Skewers

Beef Meatballs with Smoked Tomato Cream Sauce

FIRST COURSE

Warm Dinner Rolls and Butter

McConnell Salad: Mixed Baby Greens, Tomato, Julienne Carrots, Cucumber, Shredded Cheese served with our signature McConnell Dressing.

ENTRÉE (CHOOSE TWO ENTREE SELECTIONS)

HERB CRUSTED CHICKEN SUPREME

With Parsnip Puree, Crispy Shallots, Truffle Brussels Sprouts, Grilled Mushroom, and Herb Oil

CHICKEN PICCATA

With Seasonal Grilled Vegetables and Whipped Potatoes

WALNUT, PEAR, AND GOAT CHEESE STUFFED JOYCE FARMS AIRLINE CHICKEN BREAST

With White Wine Pan Sauce, Garlic Whipped Potatoes, and Wilted Greens

STONE GROUND MUSTARD GLAZED SALMON

With Roasted Potatoes, Honey Mustard and Asparagus

SEARED NORTH CAROLINA TROUT

Herb Whipped Potatoes, Green Bean Almandine, and Lemon Butter Sauce

CREAMY CAROLINA SHRIMP & GRITS

Garnished with Creamy Tasso Gravy and Chives

6oz Top Sirloin

Garlic Mashed Potatoes and Grilled Asparagus

SWEET TEA BRINED BERKSHIRE PORK CHOP

Cauliflower Au Gratin and Roasted Carrots

FOUR HOUR OPEN SILVER BAR

\$105++ PER PERSON

Service Charge and Sales Tax Not Included

GOLD WEDDING PACKAGE

Plated Dinner Reception

DISPLAYED HORS D'OEUVRES

International Cheese & Crudité Display with Ranch & Hummus Dipping Sauce

BUTLER PASSED HORS D'OEUVRES (CHOOSE 5)

Spring Rolls with Sweet Chili Dipping Sauce

Shrimp Tempura, Soy Dipping Sauce

Mini Chicken and Waffle Skewers

Crispy Crab and Bacon Wontons

Mini Quiche with Spinach, Feta and Sun Dried Tomatoes

Cucumber Cups: Bacon and Blue Cheese

Beef or Chicken Skewers with Red Pepper and Onion

Buffalo Chicken Slider

FIRST COURSE (CHOOSE ONE SALAD)

Warm Dinner Rolls and Butter

McConnell Salad: Mixed Greens, Tomato, Julienne Carrots, Cucumber, Cheese served with our signature McConnell Dressing

Caesar: Romaine, Garlic Toasted Croutons and Shaved Parmesan with Classic Caesar Dressing

Spinach: Baby Spinach, Dried Cranberries, Almonds, Gorgonzola Cheese with Balsamic Vinaigrette

Classic Wedge: Iceberg Lettuce, Bleu Cheese Crumbles, Bacon, Cherry Tomatoes, Creamy Bleu Cheese Dressing

ENTRÉE (CHOOSE THREE ENTREE SELECTIONS)

HERB CRUSTED CHICKEN SUPREME

With Parsnip Puree, Crispy Shallots, Truffle Brussels Sprouts, Grilled Mushroom, and Herb Oil

WALNUT, PEAR, AND GOAT CHEESE STUFFED JOYCE FARMS AIRLINE CHICKEN BREAST

With White Wine Pan Sauce, Garlic Whipped Potatoes, and Wilted Greens

STONE GROUND MUSTARD GLAZED SALMON

With Roasted Potatoes, Honey Mustard and Asparagus

SEARED NORTH CAROLINA TROUT

Herb Whipped Potatoes, Green Bean Almandine, and Lemon Butter Sauce

CREAMY CAROLINA SHRIMP & GRITS

Garnished with Creamy Tasso Gravy and Chives

SWEET TEA BRINED BERKSHIRE PORK CHOP

Cauliflower Au Gratin and Roasted Carrots

FILET MIGNON

Scalloped Potatoes & Broccolini

Choice of Sauce: Béarnaise, Brandy Peppercorn, Gorgonzola Cream

Carolina Grilled Shrimp \$3++ per entrée

FOUR HOUR OPEN GOLD BAR

\$120++ PER PERSON

Service Charge and Sales Tax Not Included

PLATINUM WEDDING PACKAGE

Stationed Dinner Reception

DISPLAYED HORS D'OEUVRES (CHOOSE 2)

International Cheese & Crudité Display with Ranch & Hummus Dipping Sauce

Artisan Antipasti Cured Meats, Grilled Vegetables, Olives, Breads & Condiments

Seasonal Fruit Display

BUTLER PASSED ON ARRIVAL (CHOOSE 5)

Mini Biscuits with Brie & Jam

Miniature Chicken Cordon Bleu

Bacon-Wrapped Scallops

Shrimp Cocktail

Mozzarella, Basil, and Tomato Skewers

Pistachio Goat Cheese Bites

Miniature Beef Wellington

Crab-stuffed Mushrooms

Mini Chicken and Waffle Skewers

Prosciutto wrapped Asparagus

CHOICE OF ONE SALAD:

McConnell Salad: Mixed Greens, Tomato, Julienne Carrots, Cucumber, Cheese, served with our signature McConnell Dressing

Caesar: Romaine, Garlic Toasted Croutons and Shaved Parmesan with Classic Caesar Dressing

Spinach: Baby Spinach, Dried Cranberries, Almonds, Gorgonzola Cheese with Balsamic Vinaigrette

Classic Wedge: Iceberg Lettuce, Bleu Cheese Crumbles, Bacon, Cherry Tomatoes, Creamy Bleu Cheese Dressing

DINNER STATIONS (CHOOSE TWO)

SOUTHERN SHRIMP AND GRITS STATION

Tasso Gravy, Tomatoes, Green Onions

MASHED POTATO MARTINI BAR (ATTENDED)

With Assorted Toppings

FLATBREAD STATION

*Choice of Two: Fennel Sausage & Mushroom,
Buffalo Chicken, Spinach & Artichoke*

SLIDER STATION

*Choice of Two: Cheese Burger with House Aioli, Buffalo
Chicken with Ranch Dressing, Pulled Pork with choice of
Carolina Vinegar or Mustard BBQ Sauce*

MAC & CHEESE BAR

Bacon Crumbles, Scallions, Sautéed Onions,
Sautéed Mushrooms, Steamed Broccoli,
Crumbled Bleu Cheese, Grated Parmesan

RAW SEAFOOD BAR

*Poached Shrimp, Crab Claws, Mussels, Clams,
Lemon Wedges, Cocktail Sauce, Tabasco MKT PRICE*

ACTION STATIONS (CHOOSE TWO)

PRIME RIB CARVING STATION

Horseradish Sauce & Au Jus

SESAME SEARED TUNA LOIN CARVING STATION

*Perfectly Seasoned Tuna Loin with
Wasabi Cream and Ponzu*

SLOW ROASTED TURKEY BREAST OR
HONEY BOURBON HAM CARVING STATION

PASTA STATION

*Penne Pasta with a choice of two Sauces:
Alfredo, Classic Marinara, White Wine & Garlic.
Assorted Toppings and Two Proteins*

FAJITA STATION

*Choice of two: Chicken, Steak or Shrimp
Assorted Toppings*

Carving stations are accompanied by:

Grilled Seasonal Vegetables & Warm Dinner Rolls & Butter

FOUR HOUR OPEN PLATINUM BAR

\$140++ PER PERSON

Service Charge and Sales Tax Not Included

BAR INFORMATION

ALL BAR PACKAGES INCLUDE:

WINE SELECTIONS (Choose 2 Red and 2 White)

Chardonnay, Pinot Grigio, Sauvignon Blanc, Champagne

Merlot, Pinot Noir, Cabernet Sauvignon

Wine upgrades available

DOMESTIC BEERS (Choose Two)

Budweiser, Bud Light, Miller Lite, Coors Light, Yuengling

IMPORTED BEERS (Choose Two)

Heineken, Corona, Corona Light, New Castle, Stella Artois

CRAFT BEERS

Available at an additional charge

SILVER WEDDING BAR

Gordon's Vodka | Gordon's Gin | Castillo Rum | Montezuma Tequila | Aristocrat Bourbon |

Seagram's 7 Whiskey | J&B Scotch

\$8 per person each additional hour

GOLD WEDDING BAR

Tito's | Kettle One | Tanqueray | Bacardi | Captain Morgan | Jose Cuervo Gold | Jim Beam |

Jack Daniels | Dewar's

\$6 per person to upgrade

\$11 per person each additional hour

PLATINUM WEDDING BAR

Tito's | Grey Goose | Crown Royal | Maker's Mark | Mt. Gay Rum | Bombay Sapphire | Johnny Walker Black |

Patron | Kahlua | Bailey's | Grand Marnier | Courvoisier |

\$8 per person to upgrade

\$15 per person each additional hour

Service Charge and Sales Tax Not Included

WEDDING GUIDELINES

FOOD & BEVERAGE

Due to licensing requirements, quality control and State Laws, all food and beverages served at the club must be supplied and prepared by the club with the exception of an event cake. In addition, no food, alcoholic or non-alcoholic beverages will be permitted to be removed from the club. Food and/or any items regularly sold by the Club may not be brought onto Club property for consumption without prior approval from the Catering Director and Club Manager. Providence Country Club provides a "going away food bag" for the bride and groom. No other "to-go" food items are provided. Alcoholic beverages will not be served to anyone under 21 years of age or to anyone unable to provide valid identification. The Club reserves the right to refuse alcohol service at its discretion, and North Carolina law prohibits the service of alcohol to an intoxicated person.

FORCE MAJEURE

Providence Country Club shall not be held liable for failure of delay in performing its obligation under the agreement if such failure or delay is the result of an act of god.

WEDDING PLANNING SERVICES

Providence Country Club requires all wedding ceremonies & receptions hire a certified wedding coordinator to oversee the wedding. In the event you do not hire a wedding coordinator, someone from our catering department will be assigned as your venue wedding coordinator.

Day of Coordination Fee of \$500

The obligation of your venue wedding coordinator would be:

- Recommend preferred professionals
- Act as a menu consultant for all food and beverage selections
- Detail your wedding timeline outlining all of your event specifics, to ensure that it is communicated & executed flawlessly by the operational team of the venue
- Create a floor plan of your function space(s)
- Oversee the ceremony and reception room(s) set up

The venue coordinator does not reserve the right to shift or move timing of the wedding ceremony or reception without proper instruction from the client



