



# Banquets & Events Menus



# WELCOME

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Welcome to Eagle's Landing Country Club. Thank you for considering the Club for your meeting or 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 goal is to provide every guest with unforgettable moments focused on building relationships and enriching lives.

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,

Derron Deraney  
General Manager

770-202-9502 | [EAGLESLANDINGCC.COM](http://EAGLESLANDINGCC.COM)  
100 EAGLE'S LANDING WAY, STOCKBRIDGE, GA 30281

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# THANK YOU

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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
- Mirror tile and tabletop decorations

## ENHANCEMENTS

White Chiavari Chairs with Ivory Padding | \$9 per chair

Chair Covers, White or Black | \$3 per chair

Gold and Silver Chargers | \$2 per charger

Outdoor Ceremony Fee to Include White Folding Chairs | \$10 per person

Wireless LED Uplights | \$200

Dance Floor 20x20 | \$500

AV Package, Screen and LCD Projector or 65" TV | \$150

We hope that by providing these items and services we can make your event planning process stress free.

# ROOM RENTAL RATES

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## **Ballroom (MAX 250)**

Room Rental Fee: Tuesday - Thursday \$1,500 & Friday - Sunday \$3,000

Set- Fee \$500 (includes standard banquet chairs, tables and linen – Black, White or Ivory)

Food & Beverage Min. \$3,000 (70-80 guest) \$5,000 (90 -150)

## **The Landing (MAX 60)**

Room Rental Fee: Tuesday - Thursday \$750 & Friday - Sunday \$1,500

Set- Fee \$250 (includes standard banquet chairs, tables and linen – Black, White or Ivory)

Food & Beverage Min. \$2,000

## **The Georgian (MAX 20)**

Room Rental Fee: Tuesday - Sunday \$500

Set- Fee \$125 (includes standard banquet chairs, tables and linen – Black, White or Ivory)

Food & Beverage Min. \$500

## **Ceremony Only ( Minimum 50 - \$20 Per person)**

White Garden Folding Chairs

Fruit-Infused Water Station

Utilization of Bridal and Groom's Suite

Standard Linen (Black, White, or Ivory)

Setup and Breakdown)

# WEDDING PACKAGE

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## PRE-WEDDING

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

## CEREMONY

Five unique ceremony locations and grand ballroom reception area:

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

## COCKTAIL HOUR AND/OR PRE-CEREMONY RECEPTION

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

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# RECEPTION

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, 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.

# HORS D'OEUVRES MENU

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## **SELECT THREE (\$12 Per Person)**

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. Minimum of 25 pieces per selection. One piece per person, per selection.

### **HOT SELECTION**

- Miniature Crab Cake - Old Bay Aioli Sauce
- Coconut Shrimp - Thai Chili Sauce
- Bacon Wrapped Scallops - Teriyaki Glaze
- Chicken Satay - Peanut Dipping Sauce
- Jerk Chicken Plantain Cups - Mango Salsa
- Mini Chicken Cordon Blue
- Vegetable Spring Rolls - Sweet Chili Dipping Sauce
- Classic Swedish Meatballs
- Miniature Beed Wellington - Red Wine Demi-Glace

### **COLD SELECTION**

- Smoked Salmon Crostini - Dill Cream Cheese, Caviar, and Lemon
- Jumbo Shrimp Cocktail
- Avocado and Roasted Tomato Bruschetta
- Greek Bruschetta Puff - Feta, Tomatoes, Cucumber, Olives, Onions in a filo cup
- Anti-Pasta Skewers - Tomatoes, Basil, Olives, Cheese
- Roasted Grapes and Brie Cheese Crostini
- Truffle Salad Cucumber Cup
- Shrimp Ceviche - Corn Tortilla, Salsa Verde

*\*Additional selections add \$4 Per Person\**

# FOOD STATIONS

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

## GOURMET

### **LOCAL ARTISAN CHEESE DISPLAY | \$10**

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

### **VEGETABLE CRUDITES DISPLAY | \$7**

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

### **SEASONAL FRUIT DISPLAY | \$8**

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

### **BAKED SPINACH & ARTICHOKE DIP | \$7**

Topped with Parmesan Breadcrumbs and served with Grilled Breadbasket

### **GRILLED VEGETABLE PLATTER | \$10**

Bell Peppers, Zucchini and Yellow Squash, Portabella Mushrooms, Red Onion, Asparagus, Blistered Tomatoes, and Red Pepper Ranch Dipping Sauce

### **MEZE PLATTER | \$14**

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

### **COLD SMOKED SALMON DISPLAY | \$14**

Bagel Chips, Pickled Red Onions, Whipped Dill Cream Spread, Caper Berries

### **JUMBO SHRIMP COCKTAIL | \$42 DOZEN**

Horseradish Cocktail Sauce and Fresh Lemons

## COMFORT FOOD

### **SLIDERS STATION | \$18**

*(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 | \$15**

*(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

### **WING STATION | \$18**

*Served with Vegetable Sticks and Dressings*

*(Select Three)*

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

### **STREET TACO STATION | \$16**

*(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



# ACTION STATIONS

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

## **FAJITA STATION | \$16**

Marinated Beef and Chicken, Roasted Peppers and Onions, Guacamole, Pico de Gallo, Shredded Lettuce, Cheddar Cheese, Diced Tomatoes, Jalapenos, Sour Cream, Flour Tortillas

## **PASTA STATION | \$25**

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

## **ASIAN STIR FRY STATION | \$30**

*Choice of Chicken, Beef, or Shrimp*

Stir Fry Vegetables, Bean Sprouts, Snow Peas, Broccoli, Bok Choy, Napa Cabbage, and Fresh Ginger

# CARVING STATIONS

## **BOURBON GLAZED PIT HAM | \$ 350**

*Serves 50*

Cranberry Sauce, Gravy, Peach Chutney, Rolls

## **HERB ROASTED TURKEY BREAST | \$375**

*Serves 50*

Cranberry Sauce, Gravy, Peach Chutney, Rolls

## **SIX PEPPER BROWN SUGAR GLAZED**

### **PORK LOIN | \$220**

*Serves 20*

Dijon Demi-Glace, Rolls

## **ROAST PRIME RIB OF BEEF | \$ 750**

*Serves 25*

Horseradish Cream, Au Jus, Rolls

## **ROASTED BEEF TENDERLOIN | \$250**

*Serves 10*

Demi-Glace, Horseradish Cream, Rolls

# BUFFET PACKAGES

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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.

## Silver Package

### Option 1: \$45 Per Person (Select Two)

- Grilled Hanger Steak with Chimichurri Sauce
- Sliced Pork Loin with Apple Chutney
- Pineapple Jerk Chicken
- Grilled Salmon Lemon Butter Sauce

### Option 2: \$48 Per Person (Select Two)

- Boneless Beef Short Ribs with Port Wine Demi
- Pan Seared Salmon with Roasted Tomato Coulis
- Pan Seared Chicken Piccata with Lemon Caper Sauce
- Grilled Salmon Lemon Butter Sauce

## Gold Package

### Option 1: \$55 Per Person (Select Two)

- Grilled Grouper with Citrus Butter Sauce
- Cornish Chicken with Cherry Glaze Sauce
- Peppercorn Crusted NY Strip au Poivre Sauce
- Shrimp Scampi

### Option 2: \$60 Per Person (Select Two)

- Char-grilled Beef Tenderloin with Demi-Glace Grilled
- Halibut with White Wine Garlic Butter Sauce
- Wild Mushroom Stuffed Chicken with Dijon Cream Sauce
- Red Snapper with Crab Butter Sauce

## Platinum Package

### Option 1: \$64 Per Person (Select Two)

- Stuffed Pork Lion with Sundried Spinach and tomatoes
- Branzino with Lobster Butter Sauce
- Saffron Rice Spiced Airline Chicken
- Chimichurri Cherry Strip Steak

### Option 2: \$68 Per Person (Select Two)

- Lamb Tenderloin with Wild Mushrooms
- Striped Bass with Lobster Butter Sauce
- Char-Grilled Beef Tenderloin with Demi-Glace
- Saffron Rice Spiced Airline Chicken

# BUFFET PACKAGES – cont.

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## **Salad Options:**

### **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, Raspberry Vinaigrette

## **Starches:**

### Select Two:

- Garlic Whipped Potatoes
- Saffron Rice Pilaf
- Limon Garlic Roasted Fingerling Potatoes
- Sweet Potato Mash
- Root Vegetable Ragu
- Roasted Tomato Artichoke Orzo
- Cranberry Wild Rice
- Macaroni and Cheese

*\*Additional selections add \$4 per person\**

## **VEGETABLES**

### *Select One:*

- Lemon Scented Green Beans and Bliss Tomatoes
- Seasonal Vegetable Medley
- Grilled Asparagus
- Sautéed Broccolini and Carrots
- Broccoli Casserole
- Brussels Sprouts with Brown Sugar Glaze
- Collard Greens

*\*Additional selections add \$4\**

# PLATED MENUS

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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.

## Silver Package

### Option 1: \$36 Per Person (Select One)

- Pan Seared Chicken Francese with Lemon Caper Sauce
- Basil Crusted Salmon and Scallion Vinaigrette
- French Cut Pork Chop with Apple Chutney

### Option 2: 40 Per Person (Select One)

- Chicken Roulade Stuffed w/ Seasonal Vegetables w/ Lemon Beurre Blanc Sauce
- Sweet Ginger Soy Braised Short Ribs
- Teriyaki Glazed Alaskan Salmon

## Gold Package

### Option 1: \$48 Per Person (Select One)

- Blackened Snapper with Creole Butter Sauce
- Boneless Beef Short Rib Point Reyes Port Wine Demi
- Herb-Roasted Cornish Chicken Served with Pan Jus

### Option 2: \$52 Per Person (Select One)

- Coriander Spiced French Breast of Chicken w/ Apricot and Date Sauce
- Miso Glazed Grouper
- Peppercorn Crusted Flat Iron Steak Brandy Sauce

## Platinum Package

### Option 1: \$60 Per Person (Select One)

- Black and Blue Beef Tenderloin
- Sea Bass with Lobster Butter Sauce
- Pan Seared Rack of Lamb with Fresh Herbs and Garlic Sauce

### Option 2: \$68 Per Person (Select One)

- Two Jumbo Lump Crab Cakes with Whole Grain Mustard Sauce Dijon and Herb-Crusted
- Seafood Stuffed Lobster Tail
- Classic Beef Wellington with Cherri and Mushroom Demi

# PLATED MENUS - cont.

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## **Vegetarian: \$30 Per Person (Select One):**

- Wild Mushroom Ravioli in Parmesan Cream Sauce
- Green Pea Risotto with Roasted Tomatoes
- Butternut Squash Ravioli with Sage and Brown Butter Sauce

## **Vegan: \$30 Per Person (Select One):**

- Grilled Portobello and Vegetable Stack with Garlic Pesto
- Fire Roasted Vegetables with Crispy Rosemary Polenta Cake and Saffron Broth
- Tuxedo Quinoa Bowl

## **Salad Options:**

*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, Raspberry Vinaigrette

## **Starches:**

*Select One:*

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

## **VEGETABLES**

*Select One:*

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

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# DESSERT MENU

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## **Dessert Service Fee \$2 Per Person**

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

### **Buffet Add - On**

#### **Select Three: \$15**

- Mini Red Velvet Cake
- Cannoli's
- Mini Fruit Tart
- Mini Assorted Cheesecakes
- Mini Assorted Macaroons
- Tiramisu
- Assorted Cookies
- Flowerless Chocolate Torte

### **Plated Add - On**

Select One: \$10 per guest

- New York-Style Cheesecake
- Key Lime Pie
- Tiramisu
- Vanilla Bean Bread Pudding
- Flour-less Chocolate Torte (Gluten Free)
- Red Velvet Cake
- Classic Fruit Tart
- Berry Compote

# BEVERAGES

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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**

### **Flavored Lemonade Station | \$5**

### **Infused Water Station | \$5**

### **Soda Station | \$4**

By Consumption

### **Hot Tea and Coffee Station | \$6**

Assortment of Tea Bags, Honey, and Flavored Creamers

### **Hot Cocoa Station | \$8**

Whipped Cream, Marshmallows, Mini Chocolate Chips, Crushed Peppermints, Pirouette Cookies

# BAR SERVICE

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## HOSTED BAR

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.

## BEER AND WINE

- Budweiser, Coors Light, Miller Lite, Blue Moon, Corona, Heineken
- Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Wycliff

Two hours | \$22

Three hours | \$28

Four hours | \$32

## DELUXE LIQUOR, BEER, WINE

- Budweiser, Coors Light, Miller Lite, Blue Moon, Corona, Heineken
- Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Wycliff Sparkling Wine, Moscato
- Tito's Vodka, Beefeaters Gin, Bacardi Rum, Jose Silver Tequila, Dewars White Label Scotch, Jim Bean

Two hours | \$28

Three hours | \$34

Four hours | 38

## PREMIUM LIQUOR, BEER, WINE

- *Budweiser, Coors Light, Miller Lite, Blue Moon, Corona, Heineken*
- *Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Coppola Prosecco, Moscato*
- *Ketel One, Tanqueray, Captain Morgan, Patron Silver, Chivas 12 Year Scotch, Makers Mark Bourbon, Jack Daniels*

Two hours | \$34

Three hours | \$40

Four hours | \$44

## ULTRA LIQUOR, BEER, WINE

- *Budweiser, Coors Light, Miller Lite, Blue Moon, Corona, Heineken,*
- *Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, LaMarca Prosecco, Moscato*
- *Casamigos, Grey Goose, Mount Gay Rum, Crown Royal Whiskey, Bombay Sapphire Gin, Woodford, Dewars 12YRS*

Two hours | \$40

Three hours | \$46

Four hours | \$50

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# BAR SERVICE

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## **CASH BAR & DRINK TICKETS**

Cash Bar is priced per person and subject to a 11% sales tax on liquor. Guests purchase their own drinks. Drink tickets may be incorporated and charged by consumption and subject to a 22% service charge and 11% sales tax on liquor.

Domestic Beer | \$6

Imported Beer | \$7

House Wine | \$9

Deluxe | \$10

Premium | \$14

Ultra | \$16

## **SPARKLING WINE/CHAMPAGNE BY THE BOTTLE**

Wycliff | \$25

Coppola | \$ 32

LaMarca | \$36

GH.Mumm | \$50

# TERMS AND CONDITIONS

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## **FOOD AND BEVERAGE**

Eagle's Landing Country Club will provide all food and beverage preparation and service. No outside caterers or beverage service will be allowed on the premises. No food and/or beverages, alcohol, or otherwise, may be brought in from outside sources. The club has the right to confiscate food or beverages that are brought onto Club property without consent and may refuse service to the violator(s). Food or beverages must be consumed during the times specified for your event and may not be removed from Club property. Provisions of insurance and health regulations do not allow food prepared at the Club to be removed from the property and premises. Exceptions are leftover celebratory cake and food expressly prepared for take-out orders.

## **MENUS**

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.

## **GUARANTEES**

The guaranteed number of attendants at each catered function must be communicated to the Banquet Coordinator at the Club not less than 10 working days, excluding holidays, prior to the event. A Banquet Event Order will be completed and sent for each scheduled function. The guaranteed attendance figure you provide by that date will not be subject to reduction. Final charges will be based on the guaranteed number of attendees (or the number of people for which the catered portion of the event was originally booked, if no guaranteed number is provided) or the total number served, whichever is greater.

## **DEPOSIT AND PAYMENT SCHEDULE**

Payment of deposits will confirm your reservation and hold your date. All deposits are non-refundable and non-transferable and 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 prior to the commencement of the Event or as agreed

# TERMS AND CONDITIONS

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by the Club. A credit card authorization form is required to be on file to guarantee any additional charges incurred above and beyond the estimated charges. If the final payment is not paid within ten (10) days from the date of the Event, The Customer agrees that the final payment may be charged to the credit card on file and agrees not to dispute such charge. The final payment may be made by credit card, money order, or 'corporate check' \*(no personal checks for final payment). CASH PAYMENTS WILL NOT BE ACCEPTED. Any check that is returned for non-sufficient funds (NSF) shall be assessed a \$50.00 fee and be subject to collections.

Please note: For all credit card transactions, there is a 3% administrative fee added to the total of the transaction (VISA, MasterCard, and American Express). The Club will provide the total cost of paying by credit card (dollars and cents) and the cost of paying by check or money order (dollars and cents).

## **SERVICE CHARGE AND SALES TAX**

A taxable service charge and state sales tax will be added to all food and beverage charges. Sales tax will be compiled in strict accordance with federal, state, and local tax regulations on all other charges. All taxes and service charges are subject to change. Service Charge: The Club's standard Service Charge for this event is the amount set forth above. The Service Charge is an amount that is paid directly to the Club. The Club uses the proceeds to pay competitive wages to our staff, as we believe this allows us to attract and retain excellent staff members. However, the Service Charge is not paid directly to any particular staff member or members who provide service to you at your Event. If you wish to add a separate additional gratuity to your bill, you are welcome to do so.

## **HOLD HARMLESS**

Eagle's Landing Country Club shall not be liable for any claims, liabilities, obligations, and causes or actions relating to or arising from the Event. Customer agrees to protect, defend, indemnify, and otherwise hold harmless the Club, its affiliates, and their officers, directors, agents, and employees, of and from any and all claims, liabilities, obligations, and causes of action of whatever kind arising in any manner whatsoever out of or in connection with the acts or omissions of the Customer or Customer's agents, employees, attendees, participants, or otherwise in connection with the event.

# TERMS AND CONDITIONS

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## **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

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The following represents the clubhouse facility's dress code. Adopted by the Board of Governors. Please read and observe these policies currently in place.

## **GENTLEMEN:**

Shirts with collars and sleeves, accompanied by appropriate length.

Shorts for the intended sport or slacks are deemed the minimum attire.

Shirts must be always tucked in unless designed to be untucked.

Shoes must be always worn.

## **LADIES:**

Sportswear tops, accompanied by shorts, appropriate for the intended sport or activity, shall be deemed the minimum appropriate attire.

## **DENIM:**

Worn as slacks. Must be in good repair with no holes, rips, tears, tatters, frays (intentional or through wear/tear), or distressed material.

## **PROHIBITED:**

The following attire is and shall include, but is not limited to, the following:

- T-shirts of any kind, color, or cost
- Chef-wear or scrubs
- Pool attire, uncovered form-fitting pants (i.e., yoga pants), bicycle shorts, short shorts, tank tops, tube tops, bare midriffs, or other extreme cut-away tops
- Worn or tattered clothing whether intentional or through wear/tear
- Hats, caps, and visors must be worn facing forward at all times