

Legend Oaks Event Rental

Up to 100 People *charges apply for additional persons Venue in the Pavilion or Bistro Table and chair set up **3** Banquet Tables Setup & Breakdown Black linens for Banquet Tables 2-4 Hour event duration Bartender service Bar Set-up I-2 Server(s) Complementary water, tea, and lemonade Food and Bar Packages *Prices vary based on selection

Venue Rental Fee: \$500

118 Legend Oaks Way Summerville, SC 29485



Legend Oaks Event A La Carte

Services and Rentals

Exclusive Clubhouse Rental (Weekday)	\$4000	
Exclusive Clubhouse Rental (Weekend)	\$10,000	
Pavilion Rental	\$3,000	
Ceremony Site with Venue Rental	\$750	
Ceremony Site Rental - Site Only	\$2,000	
Bridal Suite	\$500	
- Up to 4 hours prior + during wedding		
Tudor Oaks Inn	\$2,250	
- 3 Day Rental		
Rehearsal Planning Services	\$300	
Ceremony Set Up	\$200	
Decoration Set Up (Concierge Require)	\$300	
Event Concierge (8 Hours)	\$500	
2 Event Concierges	\$875	
3 Event Concierges	\$1,250	
Standard Set Up + Clean Up	\$500	
Bartenders (6 Hours)	\$400 Each	
Servers (6 Hours)	\$200 Each	
Tasting for Two	\$150	
- Additional Guests	\$75 Each	

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Legend Oaks Event A La Carte Services and Rentals

Iced Water, Tea, Lemonade	\$2/Person
Hot Tea/Coffee Service	\$4/Person
Granita Machine Services	\$200
- Lemonade	
- Strawberry	
- Cherry	
Cake Cutting Service	\$2/Person
Black/White Linens	\$5/Person
White Ceremony Arbor	\$300
Tent 20x30	\$1600
Extra Chairs	\$5/Person
Extra Round Tables	\$15 Each
Extra Banquet Tables	\$15 Each
Corn Hole Boards	\$35/Set
Heaters	\$100 Each
Dance Floor	\$1400
Music/Sound System	\$100
Golf Cart Valet Service - 2 carts for 2 hours	\$150
Photo Cab - 1 Limo for 1 hour	\$100

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Legend Oaks Beverage Packages

/ /	House Brands	\$6		
/	Call or Premium Brands	\$9 - \$12		
	Wine by the Glass	\$7		
	Domestic Beer	\$4		
	Import Beer	\$5		
	Non-Alcoholic Beverages (Soda/Coffee/Hot Tee)	\$2		
	Unlimited Iced Tea, Lemonade and Water Included with Meal.			
	Cash Bar Option			
	- Each guest will pay for their own drinks			
	Consumption Bar *Most Popular Option*			
	- This bar gives the host the flexibility to limit the bar to			
	which beverages they would like to have available, the time	9		
	the bar is open, the total dollars to be spent and the host is			
	charged for what is actually consumed.			
	Maximum Bar Limit Option -			
	- Choice of Beer, Wine, Liquor, Champagne			
	- Choose a limit of \$1000, \$1500, \$2000			
	- Guests pay after maximum amount is reach			

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Legend Oaks Hors D' Oeuvres

> Price Per Piece 50 Piece Minimum

Hot

\$4

Assorted Quiche

Hot Spinach & Artichoke \$4 Spread w/ Tortilla Chips Assorted Egg Rolls Original, Philly, Sante Fe Chicken \$3

\$3

\$4

\$4

\$5

Meatballs Ginger & Teriyaki, Sweet & Sour, Marinara, BBQ

Cold

Cheese, Fruits, Crackers \$6

Cold Spinach & Artichoke \$4 Spread w/ Tortilla Chips

Vegetable Crudités \$5 w/ Ranch Dip Display Zesty Pimento Cheese w/ Crackers Display

Chilled Jumbo Shrimp

Seasonal Fruit Display

w/ Cocktail Sauce

Assorted Finger Sandwiches. \$3 Cucumber, Pimento Cheese, Chicken Salad, Shrimp Salad, Egg Salad

Specialty

If you have a special request, please let us know and we will do our best to accommodate you.

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Dinner Selections

Design Your Dinner Buffet Style \$35 Per Person Add \$5 per person for plated service

Starters – select one

- Traditional Garden Salad Choice of two dressings
- Classic Caesar Salad with Croutons & Parmesan Cheese
- Spinach, Feta, Red Onion Salad Served with Sweet Vedalia +\$I
- Mixed Greens, Strawberries, Candied Pecans, Goat Cheese
 w/ Champagne Vinaigrette

□ Legend Oaks Prime Rib +\$4

□ Sliced Pork Tenderloin +\$4

□ Sliced Beef Tenderloin +\$5

□ Loaded Mashed Potatoes +\$1

Blackened Salmon w/ Peach Salsa +4

□ Balsamic Glazed Brussel Sprouts +\$2

□ Rice (Spanish, Coconut, Red) +\$1

□ Spiral Sliced Ham +\$4

□ Low Country Boil +\$3

Grilled Asparagus +\$1

□ Pasta Salad +\$2

□ Cornbread +\$1

Green Bean Casserole \$1

□ Sweet Potato Casserole +\$2

Entrees – select one

- □ Smoked Beef Brisket/Pork/Ribs
- Roasted Pork Loin
- □ Herb, Greek or BBQ Chicken
- Grits
- Penne & Marinara w/ Meatballs
- Alfredo with Chicken
- Sides select two Garlic Mashed Potatoes Development
- Whipped Sweet Potatoes
- □ Rice
- □ Collard Greens
- □ Mac & Cheese
- Baked Beans
- Coleslaw
- □ Roasted Seasonal Veggies
- Green Beans
- Potato Salad
- General Fried Okra

Add – On Decadent Desserts (optional)

- □ Fruit Cobbler (Peach, Apple) +\$3
- □ Seasonal Fruit Display +\$4
- Banana Pudding +\$2
- Deluxe Chocolate Cake +\$5
- □ Cheesecake w/ Choice of Sauce
 - (Raspberry. Caramel, Chocolate) +\$4

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Buffet Selections

All prices are per person Add \$5 per person for plated service

Backyard Cookout \$19

Hamburgers & Hotdogs American Cheese **Assorted Toppings** Potato Chips & Cole Slaw

Add: Baked Beans \$1 Banana Pudding \$1.50

Mexican Fiesta **\$2I**

Beef & Chicken Tacos Hard and soft shells. Shredded Lettuce, Diced Tomatoes, Shredded Cheddar Cheese, Sour Cream, Spanish Rice, Refried Black Beans

Add: Chips & Salsa \$1 Key Lime Pie \$1

Italian Pasta \$25

Meat or Cheese Lasagna Salas Buffet Garlic Knots

Add: Cheesecake \$4

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Southern BBQ

Pulled Pork BBQ/BBQ Chicken **Baked Beans** Cole Slaw **Slider Rolls**

Add: Mac & Cheese \$1 Fruit Cobbler \$2 (Peach, Apple, Blueberry)

Mediterranean Cuisine \$25

Greek Chicken (Leg or Breast) **Roasted Seasonal Vegetables and Rice**

Add: Pita & Hummus \$1 Baklava \$3

Prime Rib \$39 Prime Rib Loaded Mashed Potatoes **Roasted Seasonal Vegetables** Dinner Rolls and Butter

Add: Assorted Cheesecake \$4

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\$21

Pricing Conditions

A 9% Sales Tax and 20% Gratuity will be added to the total contract price.

All prices are subject to change and guests will receive at least a 60-day notice if pricing will be adjusted. An initial retainer of \$250 will be required for all events. No date will be reserved before the retainer is received. The final balance of the bill is required to be paid 120 days prior to event, with no refunds after 120 days. All retainers paid are non-refundable; however, all retainers will be credited against the final bill.

Menu tastings are available upon request, only after a retainer is received. All tastings require an appointment, \$75 per person charge.

Timing Conditions

A guarantee of the number of persons attending is required 14 days prior to the event to allow the Club to order the appropriate amount of food and schedule the required event staff. Any personal items left behind should be picked up no later than the morning after the event, by 12 noon. The Club is not responsible for any items left behind, including floral arrangements.

THE FOLLOWING IS PROVIDED FOR PRIVATE PARTIES & RECEPTIONS THAT WILL BE HELD AT LEGEND OAKS GOLF & LEGEND OAKS HOSPITALITY OR THE TUDOR OAKS INN

Service/Planning Conditions

The planning of all functions should be made with the assistance of the Legend Oaks Hospitality Event Manager and Food & Beverage Director to insure all details are confirmed and agreed upon in writing. All rentals will be handled by the Club and added to the final bill. All floral arrangements, musical arrangements, cakes and photographers need to be coordinated by the guest. The Event Manager and Food & Beverage Director can recommend vendors who have worked at the Club in the past. (See our Preferred Vendor List). The Club takes no responsibility for any referrals of outside service providers. Alcoholic beverages will only be served to persons 21 years of age and older. The Club may require proof of age from any individual. Without regard to age, persons who appear intoxicated will not be served any alcoholic beverages, and unruly behavior, foul language, mistreatment of LOH or golf staff etc. may result in the individual being required to leave the premises. The Club reserves the right to refuse service to anyone. The club will maintain food buffets, displays and stations for either 2 hours or until the quantities ordered by the guests have been depleted or as the event timeline dictates.

Food and Alcoholic Beverages are not permitted to leave the Club, with the only exception being leftover wedding cake. Our staff will cut and serve your cake to your guests. The Club will provide plates, silverware and napkins. The Club will be notified as to the number of cakes to be provided by the guest. Guests are liable for any damage to the Club property during the event with an agreed upon credit card provided as payment security. Legend Oaks Golf has a license from the State of South Carolina to serve alcoholic beverages (beer, wine and Liquor). Due to regulations and insurance purposes, the Club is unable to allow anyone other than Legend Oaks staff to serve any alcoholic beverages on the premises. Guests are not permitted to bring alcohol on to the premises.

Catering is allowed only by a currently licensed caterer. Caterers are responsible to provide their own flatware, plates, glasses, cooking and service equipment. Caterers are responsible for setup of the room and cleanup of all areas used by the guest.

