



Banquet and Catering Guide

777 Dogwood Way • Dawsonville, Georgia 30534 • 706.216.7336

Thank you for your interest in hosting your event at Chestatee Golf Club. Our Special Events Planning Staff invites you to examine this guide in order to become acquainted with a variety of our menu options. The following pages should serve as a guideline from which we can help you plan an event that is specifically tailored to your wishes. If you have any questions, or you would like to make an appointment to tour our facility or plan your menu, please contact:

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Dining Accommodations

Chestatee Golf Club Facility Rental:

\$1200 April-October

\$500 November-March

(Additional charges may apply if the club is required to close the dining room before normal operating hours prior to an event.)

Food & Beverage Minimums for Events

Saturday daytime/Sunday evening event	\$1,000
Saturday evening events	\$1,000
Tuesday-Friday events	\$12 per person

Additional Services

30' x 40'Tent for event lawn	Market Price
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Buffet Menus

All buffets are priced and served per plate. They are not an all-you-can-eat option. If additional plates are needed or requested, you will be billed accordingly. If all guests have eaten, more plates will be provided as food quantities allow. 25 person minimum for all buffets



Lunch Buffet Selections

All buffets include a drink station of coffee, orange juice, water & iced tea.

Pricing is per person and does not include tax and gratuity.

Custom Menus Available Upon Request.

Hamburger & Hot Dog Buffet

Grilled Hamburger Patties and Hotdogs
Grilled Chicken
Cheese Platter including Cheddar, Swiss and American Cheeses
Lettuce, Tomato, Red Onion and Pickle Platter
Mayonnaise, Ketchup and Mustard
Kaiser Buns
Hotdog Buns
Homemade Chips
Chocolate Chip Cookies or Brownies

\$14.95

Barbeque Buffet

Pulled BBQ Pork with Buns and BBQ Sauce
Fresh Garden Greens Salad with Toppings and Dressings
Coleslaw
Home Style Baked Beans
Southern Style Potato Salad
Rolls and Butter
Chocolate Chip Cookies or Brownies

\$14.95

New York Deli Buffet

Sliced Honey Ham
Sliced Oven Roasted Turkey
Fresh Roast Beef
Cheese Platter including Cheddar, Swiss and American Cheeses
Lettuce, Tomato, Red Onion and Pickle Platter
Mayonnaise and Mustard
Wheat, White and Rye Breads
Chocolate Chip Cookies or Brownies

\$12.95

Italian Style Buffet

Chicken Parmesan with Marinara Sauce
Fettuccini Alfredo with Grilled Chicken OR
Penne Pasta with Marinara Sauce and Meatballs
Caesar Salad with Parmesan and Croutons
Grilled Asparagus
Red Bliss Potato Salad
Garlic Bread
Tiramisu

\$23.95

Plated Menus



Plated Dinner

All Dinners are Served with Warm Rolls and Butter, Coffee, Iced Tea, and Water

All Prices are Per Person.

Please Choose One Salad, Three Accompaniments, & Two Entrees.

\$31.50

Salads

Comes with Choice of 2: Ranch / Balsamic Vinaigrette / Bleu Cheese / Italian / Honey Mustard / Citrus

Fresh Garden Greens Salad

Spinach Salad

With Fresh Spinach, Egg, Onion, & Bacon

Classic Caesar Salad

Heron Choice Salad

With Fresh Greens, Feta, Candied Walnuts,
& Dried Cranberries

Accompaniments

Haricot Vert

Crimini Mushroom Whipped Potatoes

Seasonal Vegetable Medley

Roasted Red Potatoes with Herbs

Scalloped Potatoes

Sweet Potato Soufflé

Wild Rice Pilaf

Gingered Carrots

Squash Casserole

Steamed Broccoli Florets

Grilled Asparagus

Green Bean and Mushroom Casserole

Entrée Selections

Chicken Piccata

Stuffed Pork Loin

With Peach Chutney and Gran Marnier
Reduction Sauce

Grilled Bone-In Pork Chop

With Dried Cherry Demi-Glace

Sliced Beef Carving Station

With Red Wine Mushroom Demi-Glace

Baked Dill Salmon

With Lemon Caper Sauce

New Orleans Crab Cake

With Pepper, Celery, Onion & Blackened Aioli

Grilled Beef

With Shitake Demi-Glace

Pasta Primavera with Fresh Vegetables

Shrimp & Grits Station

With Andouille Sausage, Pepper, Onion,
Cheese & Tomatoes

Dessert Selections

Add \$2 per person per dessert

Peach Cobbler

Bread Pudding with Rum
Sauce

Cheesecake with
Strawberry or Chocolate
Sauce

Ghirardelli Double
Chocolate Chip Brownies



Kid's Menu

Kids Menu items are individually priced and can be set as a buffet or plated option
All entrees come with choice of side, additional side \$2

Entrees

Chicken Tenders \$5

Grilled Cheese \$3

Mini Cheese Quesadilla \$3

Junior Burger \$6

Junior Hotdog \$4

Chicken Sandwich \$5 (delete)

Hot Sides

Macaroni and Cheese

Baked Beans

French Fries

Sweet Potato fries (Delete)

Cold Sides

Coleslaw

Fruit Salad



Refreshments



Bar And Beverage Service

Beverage Service is Based on Consumption and Liquor is Billed to the Tenth of the Bottle.
Includes Liquor and Mixers

One Bartender for every 75 People is Included. For an Outside Bar with Less than 150 Guests, There is any Additional Fee of \$100

Bar Options

You will be billed for all guests 21 years of age and older.

All cups, beverage napkins, mixers, soda, juices, straws, garnishes will be provided.

20% gratuity will be added to all bar options except option VI-cash and carry.

++= plus tax and gratuity

Domestic Beer \$3.50

Budweiser

Bud Light

Miller Light

Coors Light

Michelob Ultra

Imported Beer \$4.50

Amstel Light

Corona

Yuengling

Heineken

Heineken Light

House Wine \$20 / Bottle

Chardonnay

Pinot Grigio

Merlot

Cabernet

White Zinfandel

Call Brands \$120 / Bottle

Jack Daniels Bourbon

Dewar's Scotch

Beefeater Gin

Bacardi Light Rum

Absolute Vodka

Cuervo Gold Tequila

Premium Brands \$150 / Bottle

Makers Mark Whiskey

Johnny Walker Black Scotch

Tanqueray Gin

Bombay Sapphire Gin

Grey Goose Vodka

Gran Marnier

Courvoisier

Crown Royal

Beer Kegs \$300 / Keg

Bud Light

Budweiser

Michelob Ultra

Miller Lite

Coors Light

Non-Alcoholic Beverage Bar \$5 Person

Soft drinks

Tea

Coffee

Water

Bar Estimates

Bar Estimates will be Provided by the Event Coordinator

Average Bar Estimates for Four Hours are as Follows:

Beer, House Wine & Soft Drinks: **\$18-\$24** Per Person

Call Liquor, Beer, House Wine & Soft Drinks: **\$24-\$35** Per Person

Premium Liquor, Beer, House Wine & Soft Drinks: **\$30 and up** Per Person

Master Tab

Event host can set a pre-determined limit to be billed during event.

The tab can be customized to include or exclude specific items.

Cash and Carry

Guests will be responsible for their individual tabs.



Services and Guidelines

Chestatee Golf Club is pleased to host your special event. We offer the following information to assist you in successfully planning your event with us. There are more specific descriptions and information listed below that will address most of your initial questions and concerns. We look forward to a wonderful event and again, thank you for the opportunity to be your host.

Taxes and Gratuity

All events are subject to 7% sales tax, 3% liquor tax, and 20% Gratuity. All prices are subject to change.

Food and Beverage Policy

Chestatee Golf Club does have a \$10 food minimum for every event during the week, Monday-Friday; this amount does not include beverages or room charges. All food and beverages provided at your event must be arranged through the Club with the exception of wedding cakes. We require that a completed menu be submitted thirty (30) days prior to the event. Enclosed in this packet are menus and packages for you to make your selections. Should you want something not offered, please let us know and we will try to accommodate your request.

Contracts, Deposits, and Payments

We will require a non-refundable deposit on file of \$500 to hold your date and to plan the specifics of your event. This amount will be credited to the total balance of your event. An additional forty percent (40%) of the estimated total expenditure is due thirty (30) days prior to the event which is also non-refundable. The balance of the total expenditure, minus the bar bill, is due at the time the guaranteed number of guests is given, ten days prior to the event. Payment for the bar is due at the end of your event once the consumption has been added to the final bill. Prices cannot be confirmed more than ninety (90) days prior to the date of the function.

Event Guarantees

When choosing a date for your event we will request an estimated number of guests to plan for. This number will assist us in planning specifics such as room(s) needed and size of staff needed to successfully cater to you and your guests needs. We ask for a guaranteed number of guests ten (10) days prior to your event. We will use this "guarantee" number to specifically plan the room arrangements and other important details related to your event. In the event we do not receive the guaranteed number (10) ten working days prior to your event, the original estimated number of guests will become the guaranteed number of guests for billing purposes. This is the minimum number you will be responsible for and we will only charge you for the guaranteed number and guests above the guaranteed number. For events booked 7 days in advance, a fifty percent (50%) non-refundable deposit is required to hold the date.

Cancellations

All event deposits are non-refundable. Any outdoor events that are cancelled due to inclement weather will be rescheduled. Any exceptions to this policy may be considered by the Food and Beverage Director.

Serving Time

All event set-ups will be completed at least 30 minutes prior to their start time.

We pride ourselves on meeting the serving time outlined in your contract. If you need to delay the serving time, please advise our event coordinator immediately to insure the quality, taste, and presentation of your food.

All per plate buffets will be refreshed and served until all guests have eaten. All hors d'oeuvres buffets will be refreshed until the buffet is depleted or for up to 2 hours. Additional charges will apply if replenishment after this time is requested.

Private rooms are scheduled around the published operational hours of the Club. All evening events are scheduled in a 4-hour time slot and are scheduled with a planned conclusion no later than 12:00 a.m. This allows us to prepare the Club to be presentable for the next day's operational schedule. This information and schedule will need to be disseminated to all participants in the event (i.e. entertainment, photographers, decorators, etc.). If you would like to extend those hours we can do so by incorporating an additional charge of \$250 per hour to the event total, based on availability.

It is your responsibility to inform any contracted outside services (bands, DJs, decorators, etc.) and guests that they must clean up and vacate the property within 1-hour of your function's completion. Failure to comply will result in a \$100 surcharge to your account.

Smoking Policy

Chestatee Golf Club is a non-smoking environment. We request that you and your guests abide by our policy. Smoking is permitted outside the building only. Ash receptacles are located on the patio.

Additional Rentals

Our staff will contract and reserve any additional rentals you may need for your event for a surcharge of 10% of the rental total: chairs, tables, arches, heaters, dance floor, etc. If guests choose to coordinate rental equipment they must provide a copy of the rental agreement to the event coordinator 2 weeks prior to the event. All rental equipment must be delivered the day before the event and picked up no later than the following day.

Cake Cutting and Service

The fee for cutting and serving your specialty cake is \$1 per person. The fee includes napkins, cake plates, and forks. This service is available to you upon request.

Decorations/Set up/Clean up

All catered events include plate ware, flatware and glasses.

The club has seating for 70 guests in the Heron Grille and up to 200 on the Event Lawn.

All decorations other are the responsibility of the host. To preserve the beauty of the clubhouse we request no nailing, tacking, or taping to the walls, ceiling, or any other part of the building without approval from management.

The host is financially responsible for any damages to the facility in misuse of decorations. All decorations must be removed from the building within one hour of the event's completion. Please appoint someone to handle your items, cake stands, floral arrangements, etc. Any remaining items will be removed and discarded and a surcharge of \$100.00 will be applied to your account.

Rice, confetti, silly string, glitter, and fireworks of any kind are not permitted at the club. Failure to adhere to this policy will result in an additional surcharge of \$200 to your account.

Any room changes made on the day of your event that deviates from the approved diagrams will result in a \$100 additional charge.

All decorating plans must be coordinated through the event coordinator 2 weeks prior to the event. Guests may decorate NO earlier than 2 hours prior to the event start time unless approved by the Event Coordinator.

All Prices are Subject to Change Without Notice.