



WEDDINGS & EVENTS GUIDE

Your wedding day... a day you have been visualizing since you were a little girl. You've meticulously gone over each and every detail to ensure that your day is as spectacular for your guests as it is for you.



Well, so have we.

Connestee Falls Golf Club is a semi-private, mountain golf course within the Connestee Falls golfing community in Brevard, North Carolina.

This George Cobb gem offers a perfect golf experience... challenging greens, beautiful layout, scenic views and abundant wildlife.

Open year round, Connestee Falls warmly welcomes you to join us for an enjoyable mountain golf experience



Connestee Falls Golf Club is more than just Brevard, North Carolina's best option for hosting great golf events. We are also the area's top venue for hosting the special days in your life, from an important banquet to a fairy tale wedding. You can trust our staff with your special day!

The Overlook Clubhouse - 26,000 Square Feet of Dining, Golf, Fitness and Fun, Connestee Falls clubhouse terrace overlooks the golf course 18th hole

The Overlook Clubhouse lives up to its name with panoramic views of mountain vistas. This expansive facility is also the hub of resident activity at Connestee Falls. It features excellent food and beverage, great customer service from a professional staff, and a variety of activity areas.



Event Facilities include: 28,000 Square Foot Overlook Clubhouse, Large Main Dining Room, Banquet Facility with Large Hall and Meeting Rooms, Performing Arts Center with a full stage, professional sound and lighting system, and a dance floor. Allow our experienced Special Events Team and innovative Executive Chef guide you as you plan the most magnificent day of your life.

BANQUET COORDINATOR

828-885-5416

connesteefalls.com

WEDDINGS & EVENTS GUIDE

WEDDING INCLUSIONS & ENHANCEMENTS



WEDDING SITE FEES

wedding lawn rental 1000

PRE-CEREMONY INCLUSIONS

complimentary menu tasting for the bride & groom
one hour wedding ceremony rehearsal
use of bridal dressing room

PRE-CEREMONY ENHANCEMENTS

champagne inquire for selections & pricing
mimosas or bloody marys 7pp
bottled water & iced tea 2pp
finger sandwiches 7pp
fruit & cheese platter 7pp

bagels, danishes & muffins 8pp

CEREMONY & RECEPTION INCLUSIONS

white ceremony chairs
full set-up and take down of ceremony and reception
tables for unity ceremony, dj, gifts, cake & guestbook
use of cascade patio, event lawn & venue
basic white linens, china, glassware, flatware, tables & chairs
use of grounds and clubhouse for photographs

CEREMONY & RECEPTION ENHANCEMENTS

portable mic & speaker 50
tv rental 50
projector & screen rental 50
custom linens price varies
dance floor price varies
cornhole board rental 25
bottled water 10/case
satellite bar 150
cake cutting fee 100





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GROOM'S PACKAGE



Looking for the ideal wedding venue and the perfect golf course for a relaxing day with your best men before your big day? Well, look no further than Connestee Golf and our Perfect Match Groom's Package. Our golf facilities offer the best of both worlds for the bride and the groom! We offer first-class service and exquisite ceremony sites and reception locations, as well as discounted golf .

While many golf clubs restrict you to hosting your golf outing at the facility at which you booked your wedding, our Golf facilities offer more flexibility, by allowing you to host your wedding and plan your golf outing at at the same location.

INCLUSIONS

Groom plays for free and member rate for the group plus 10% off all golf shop merchandise



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WEDDING QUICK FACTS SHEET



Planning doesn't have to be confusing - create your perfect day with ease and confidence using our quick questionnaire below.

wedding date: _____ number of guests: _____

CONTACT INFORMATION

bride & groom _____

address _____

phone _____ cell _____

email _____

CEREMONY & RECEPTION ceremony reception
 morning evening

MENU buffet plated hors d'oeuvres

ENHANCEMENTS champagne toast linen upgrade

BAR PACKAGES alcohol cocktail reception open bar

OTHER INFORMATION REQUESTED:





WEDDINGS & EVENTS GUIDE

SITE FEES, MENUS & ENHANCEMENTS



ROOM FEES

- Carolina I or II Meeting Room 250
- Cherokee or Blue Ridge Banquet Room 350

INCLUSIONS

- complimentary menu tasting for any event involving food
- tables and chairs, basic linens, china, glassware, and flatware

SET-UP FEES

- chairs, tables, etc 175

EVENT ENHANCEMENTS

- portable microphone and speakers 50
- TV or projector/screen 50
- satellite bar (inquire about packages) 150

MENU HIGHLIGHTS

- **CONTINENTAL BREAKFAST BUFFET** 9pp
- **TRADITIONAL BREAKFAST BUFFET** 14pp
- **LUNCHEON** 16-33pp
Your luncheon includes a selection of appetizer, main course, sides, bread, and non-alcoholic beverages. Full menu options available upon request

- **SIGNATURE BUFFET**

Includes salad, entrees, sides, bread, and non-alcoholic beverages

- Taste of Italy 24
- South of the Border 24
- Southern BBQ 24
- **DESIGNER BUFFET** 37pp
Minimum of 25 guests, full menu options available upon request

- **PERSONALIZED BUFFET**

Work directly with our banquet coordinator and chef to create a buffet designed to fit your personal tastes and needs.



Vegetarian options and food allergies accommodations available for all menus.



GOLF GUIDE



The Connestee Falls Golf Community provides a pure golf experience - a place where the world melts away and the game of golf becomes the focus. Here - amid views of North Carolina's magnificent Appalachian Mountains - this world-class, Connestee Falls offers impeccable course conditioning, unmatched playability and superlative customer service, thus ensuring an unparalleled round of extraordinary golf.

Whether you are hosting a small group of friends or a full course buy-out, Connestee Falls strives to make each event one to remember. Here are some of the things to expect when you host your tournament at The Connestee Falls Golf Community.



- Event planning service and support
- Format development
- Custom personalized golf car signage
- Custom personalized scorecards
- Custom personalized welcome signage
- Custom personalized scoreboard
- Event Scoring
- Raffle Management
- Contest hole management
- Tee gift procurement
- Prize procurement



The following are some of our food and beverage options to accompany the pure golf experience at Connestee Falls Golf Community. Let's start planning'

SALES & MARKETING MANAGER

BREAKFAST



TRADITIONAL BREAKFAST BUFFET 14
choice of two fruit juices, sliced seasonal fruit display, assorted muffins, scrambled eggs, applewood smoked bacon, pork sausages, potatoes o'brian, coffee and tea

BREAKFAST BURRITOS 8 each
includes ham, sausage, bacon, and chorizo burritos

CONTINENTAL BREAKFAST BUFFET 9
choice of two fruit juices, individual fruit yogurts, assorted muffins, croissants. seasonal whole fruits, coffee and tea

SPECIAL EXTRAS (\$100 setup fee for each) 8

- eggs to order station
- omelet station
- bloody mary bar
- mimosa bar

LUNCH



LUNCH BUFFET 18
assorted deli platter, sliced breads, assorted condiments, assorted chips, caesar salad or soup, cookies, brownies, coffee and tea

TACO BAR 18
chicken fajita, ground beef, flour and corn tortillas, toppings, rice and beans, chips and salsa

PREMIUM TO-GO BOXED LUNCH 17 each
choice of two wrap types (ham and swiss, roast turkey, roast beef, veggie) with chips, whole fruit, cookie & bottle of water

TO-GO BOXED LUNCH 14 each
choice of two wrap types (ham and swiss, roast turkey, roast beef, veggie), bag of chips & cookie

GRILLED BURGER & HOT DOG STATION 15
grilled burgers, hot dogs & buns with fixings, chips & cookies

BEER & GRILLED BRAT STATION 14
grilled brat with bun, fixings & chips

DOMESTIC KEG Keg 325
BudLight, Miller Light, Michelob Ultra, etc. Torpedo 225
Craft beer keg available upon request

SIGNATURE BUFFET

Includes salad, entrees, sides, bread, and non-alcoholic beverages 24

- Taste of Italy 24
- South of the Border 24
- Southern BBQ 24

PERSONALIZED BUFFET PRICE VARIES

Work directly with our banquet coordinator and chef to create a buffet designed to fit your personal tastes and needs. 4



Prices as listed, plus additional 6.75% sales tax and 22% service charge.

PLATED LUNCHEON



Your luncheon is available from 11 am - 2 pm and includes a selection of appetizer, main course, bakery fresh breads, vanilla bean ice cream, and coffee, tea or lemonade

APPETIZERS

CHEF'S SOUP

HOUSE SALAD field greens, cherry tomatoes, carrots, cucumbers, and choice of dressing

CAESAR SALAD crisp romaine lettuce, herb croutons, shaved parmesan, and creamy caesar dressing

MAIN COURSES



CAESAR SALAD with grilled chicken breast	16
CHICKEN MARSALA with marsala mushroom jus	24
PENNE PASTA with grilled chicken, herb-blistered tomatoes and artichoke hearts in parmesan cream	21
WHISKEY-MARINATED SALMON with rice and pernod spinach	26
BARBECUED PORK CHOP with grilled onions and house barbecue sauce	26
GRILLED NEW YORK STRIP with vintage cabernet demi	33
SHRIMP NICOISE SALAD with red wine vinaigrette	26
ASIAN CHICKEN SALAD with sesame-ginger vinaigrette	21
SOUTHWESTERN STEAK SALAD with roasted poblano vinaigrette	23
BROILED TILAPIA FILET with lemon-caper veloute	24
PISTACHIO BREADED CHICKEN BREAST with boursin cheese sauce	24
CHEESE RAVIOLI with roasted italian vegetables, garlic bread, in a tomato vodka sauce	17



Prices as listed, plus additional 6.75% sales tax and 22% service charge.

SIGNATURE BUFFET



Minimum Number of Guests **25**

24pp

SOUTHERN BBQ

BBQ PULLED PORK with house made bbq sauce
ROASTED CHICKEN
CORN ON THE COB
POTATO SALAD
COLESLAW
ROLLS
NON-ALCOHOLIC BEVERAGES
ASSORTED COOKIES & BROWNIES

TASTE OF ITALY

CAESAR SALAD
CHICKEN MARSALA with marsala mushroom jus
PARMESAN-BREADED CHICKEN SCALLOPINI with tomato coulis

FETTUCCINI ALFREDO with blistered tomatoes, roasted garlic, asparagus
SPAGHETTI & MEATBALLS with house meat sauce
GARLIC BREAD
NON-ALCOHOLIC BEVERAGES
ASSORTED COOKIES & BROWNIES

SOUTH OF THE BORDER

SOUTHWEST BLACK BEAN SALAD
mixed greens, roasted corn, black beans, tomatoes,
tortilla strips, and barbeque-ranch dressing
BEEF & CHICKEN FAJITAS
SHREDDED CHICKEN QUESADILLAS
REFRIED FRIJOLES
SPANISH RICE
CORN & FLOUR TORTILLAS
GUACAMOLE, SOUR CREAM, AND SALSA
NON-ALCOHOLIC BEVERAGES
ASSORTED COOKIES AND BROWNIES

PERSONALIZED BUFFET

work directly with our banquet coordinator and executive chef to create a buffet designed to fit your personal taste and needs

PRICE VARIES



Prices as listed, plus additional 6.75% sales tax and 22% service charge.

DESIGNER BUFFET

Minimum Number of Guests 25

37pp



SOUPS (CHOICE OF ONE)

- tomato-basil
- chicken noodle
- potato bacon
- manhattan clam chowder

SALADS (CHOICE OF TWO)

- TUSCAN PASTA with sundried tomatoes, kalamata olives and artichoke hearts in an herbed vinaigrette
- SPINACH SALAD with red onions, feta cheese, kalamata olives in a balsamic vinaigrette
- HOUSE SALAD with assorted dressings
- CAESAR SALAD
- POTATO SALAD
- COLESLAW



ENTREES (CHOICE OF THREE)

- RED-WINE BRAISED BEEF BRISKET
- CHICKEN MARSALA with marsala mushroom jus
- SLOW ROASTED STRIP LOIN OF BEEF with blue cheese crumble, rosemary au jus, tobacco onions
- WHISKEY-MARINATED SALMON with rice and pernod spinach
- CHICKEN PICATTA with lemon-caper cream sauce
- CHARMOULA-BAKED TILAPIA with harissa
- MUSTARD-HERB ROASTED PORK LOIN with apple-cherry chutney
- CHEF'S CHOICE OF STARCH
- SEASONAL VEGETABLE MEDLEY



DESSERT

- ASSORTED COOKIES AND BROWNIES (complimentary)
- UPGRADED DESSERT ice cream sundae bar or strawberry shortcake bar (Add \$5 pp)

Prices as listed, plus additional 6.75% sales tax and 22% service charge.

WEDDING BUFFET STATIONS PACKAGE



Buffets served with warm rolls and butter

39pp

CONTEMPORARY AMERICAN

TRADITIONAL TOSSED GREENS SALAD with assorted toppings, choice dressings

SLOW ROASTED STRIP LOIN OF BEEF with blue cheese crumble, rosemary au jus, tobacco onions

CHARMOULA-BAKED TILAPIA with harissa

SEASONAL VEGETABLE MEDLEY



ITALIAN

CLASSIC CAESAR SALAD

PENNE ALA VODKA SAUCE

FETTUCINNINI ALFREDO

ROASTED VEGETABLE RATATOUILLE

CHICKEN VESUVIO with herb-roasted yukon gold potatoes

ASSORTED PIZZAS & GARLIC BREAD

ACCOUTREMENTS parmesan-romano cheese blend, pesto, red pepper flakes, oregano



ASIAN

GENERAL TSO'S CHICKEN with jasmine rice

CRAB RANGOON'S with sweet chili sauce

THAI STIR-FRIED BASIL PORK with curry fried rice

SEARED AHI TUNA on soba noodle-seaweed salad

ACCOUTREMENTS wasabi, pickled ginger, soy sauce

Prices as listed, plus additional 6.75% sales tax and 22% service charge.

POOL OR LAKE PARTY BUFFETS



BOGEY

14pp

HAM & TURKEY PINWHEELS (deli ham/turkey, lettuce, cream cheese wrapped in a flour tortilla)

PB & J SANDWICHES

WATERMELON SLICES

CHIPS

ICE CREAM CUPS

SOFT BEVERAGES



BIRDIE

17pp

HAM & TURKEY PINWHEELS (deli ham/turkey, lettuce, cream cheese wrapped in a flour tortilla)

CHEESE PIZZA

PASTA SALAD

FRESH FRUIT PLATTER (assorted seasonal fruits)

ICE CREAM CUPS

SOFT BEVERAGES



HOLE-IN-ONE

18pp

CHICKEN FINGERS with dipping sauce

FRENCH FRIES

MINI BEEF SLIDERS

MAC & CHEESE BITES

FRESH FRUIT PLATTER (assorted seasonal fruits)

VANILLA ICE CREAM SUNDAE BAR

SOFT BEVERAGES

Prices as listed, plus additional 6.75% sales tax and 22% service charge.

PLATED DINNERS



Entree selections include a cup of chef's soup or house salad, warm rolls, butter, chef's starch and vegetables, and vanilla bean ice cream

ENTREES

SIX OUNCE GRILLED FILET MIGNON with merlot veal jus	35
WHISKEY-MARINATED SALMON FILET with rice and pernod spinach	35
BROILED TILAPIA FILET with lemon-caper veloute	27
MUSTARD-HERB ROASTED PORK LOIN with apple-cherry chutney	25
PISTACHIO BREADED CHICKEN BREAST with boursin cheese sauce	26



COMBINATION ENTREES

PETIT FILET MIGNON & THREE SAUTEED SHRIMP with madeira veal jus and traditional scampi butter sauce	37
PETIT FILET MIGNON & WHISKEY-MARINATED SALMON with madeira veal jus and pernod spinach	37
PETIT FILET MIGNON & PESTO GRILLED CHICKEN BREAST with shiitake mushroom-marsala jus	31
PETIT FILET MIGNON & BROILED COLDWATER LOBSTER TAIL with maderia veal jus, drawn butter, and fresh lemon	market price



UPGRADED SOUP OR SALAD

Add \$3pp

CAESAR BASKET with parmigiano-reggiano cheese basket
FRENCH ONION SOUP

UPGRADED DESSERT

Add \$6 pp

Prices as listed, plus additional 6.75% sales tax and 22% service charge.

HORS D'OEUVRES & ENHANCEMENTS

Chef recommends 4 to 5 hors d'oeuvre per guest if dinner follows, 10 per guest for a cocktail party

HORS D'OEUVRES

butler passed hors d'oeuvre priced per dozen

COOL HORS D'OEUVRES



STUFFED ARTICHOKE HEARTS with boursin cheese and kalamata relish	24
FRUIT KEBABS with pineapple, honeydew, cantaloupe, strawberries	24
CURRIED CHICKEN SALAD CONES with toasted almonds, currants	24
STUFFED CUCUMBERS with boursin cheese and kalamata relish	24
HAM AND CREAM CHEESE ROULADE in soft brioche bread	24
CARPACCIO WRAPPED ASPARAGUS* seared strip loin of beef, peppercorn aioli	36
SMOKED SALMON ROSETTE with dill creme, capers, on cocktail toast	36
MELON WITH PROSCIUTTO wrapped cantaloupe, honeydew	36

HOT HORS D'OEUVRES



CRISPY FRIED PORK & VEGETABLE EGG ROLLS with sweet and sour sauce	24
ITALIAN SAUSAGE EN CROUTE* with tomato-basil dipping sauce	24
GOLDEN FRIED SPINACH & ARTICHOKE POTSTICKERS with roasted red pepper coulis	24
SPANAKOPITA spinach & feta in crisp phyllo dough	24
CHICKEN SATE with thai peanut sauce	24
GOLDEN FRIED COCONUT SHRIMP with sweet chili sauce	36
MARYLAND STYLE CRAB CAKES with cajun remoulade sauce	36
MINI BEEF WELLINGTONS* with sauce bearnaise	36
SCALLOPS WITH BACON* wrapped in applewood smoked bacon	36

RECEPTION SHOWPIECES & BUFFET ENHANCEMENTS

price per 50 people

COOL SHOWPIECES



DOMESTIC & IMPORTED CHEESE DISPLAY with assorted crackers	200
TORTILLA CHIPS AND DIP STATION with red and green salsa, guacamole	150
SEASONAL FRUIT DISPLAY	150
FRESH VEGETABLE CRUDITE with assorted dipping sauces	150
TUSCAN BRUSCETTA mediterranean tomato relish on a grilled garlic crostini	100

HOT SHOWPIECES

BRIE CHEESE EN CROUTE with almonds and raspberry coulis	100
SMOKED CHICKEN QUESADILLAS with salsa roja	100
ITALIAN MEATBALLS with tomato vodka sauce	100

COCKTAIL PARTY

Two-hour cocktail party: choose any 6 (exceptions denoted by *)
passed hors d'oeuvre, 25 person minimum

Prices as listed, plus additional 6.75% sales tax and 22% service charge.

DESSERTS



INDIVIDUALLY PLATED

6pp

TIRAMISU with espresso creme

STRAWBERRY SHORT CAKE with sugared biscuit, strawberry coulis, whipped cream

WARM CHOCOLATE VOLCANO CAKE with vanilla bean gelato

CARROT CAKE with bourbon pecan caramel sauce



SWEETS TABLES (25 person minimum)

8pp

SWEET DREAMS with macarons, assorted petit fours, miniature cheesecakes, chocolate dipped strawberries, freshly baked cookies and brownies, sliced fruit & berries display

6pp

ICE CREAM SUNDAE BAR with vanilla ice cream; chocolate, caramel & strawberry sauces; crushed m&m's, oreos, snickers, and walnuts; sprinkles, whipped cream, maraschino cherries

5pp

COFFEE AND SPECIALTY TEAS STATION with shaved chocolate, sugar swizzle sticks, whipped cream, orange zest, lemon zest cinnamon sticks, Novas brand teas



Prices as listed, plus additional 6.75% sales tax and 22% service charge.

ALCOHOLIC BEVERAGE SERVICE

PACKAGE COCKTAIL SERVICE

- your choice of signature, premium, or ultra premium brand liquors; domestic, craft, and imported beers; signature wine; soft drinks; bottled water; juices; and a complimentary bartender
- for events that do not wish to host cocktail service, the bar can also be available on a cash-only basis to your guests



CASH BAR

hosted beverages based on consumption

SIGNATURE	5.5 each *
PREMIUM BRANDS	7 each **
ULTRA PREMIUM BRANDS	11 each ***
WINES	prices vary
DOMESTIC DRAFT BEER	3 each
IMPORT DRAFT BEER	5 each
DOMESTIC BOTTLE BEER	3.5 each
CRAFT/IMPORT BOTTLE BEER	4.75 each
SOFT DRINKS	2.50 each
BOTTLED WATER	2 each
DOMESTIC KEG	325 full keg - Torpedo 225
IMPORT KEG	500



*SIGNATURE BRANDS

- \$27.50 per person for the first 2 hours, \$10 for additional hours
- Budweiser, Bud Light, Miller Light, Coors Light, Coors
- Line 39 Wines (\$7 per glass, \$26 per bottle)
- Smirnoff Vodka, Gordons Gin, Bacardi Rum, Black Velvet Canadian Whiskey, Dewars Scotch, Jose Cuervo Gold Tequila

**PREMIUM BRANDS

- \$35 per person for the first 2 hours, \$15 for additional hours
- All draft, can and bottled beer
- Premium brand wines
- Kettle One Vodka, Bombay Dry Gin, Captain Morgan Rum, Crown Royal Whiskey, Johnny Walker Red Scotch, Cazadores Blanco Tequila

***ULTRA PREMIUM BRANDS

- \$40 per person for the first 2 hours, \$20 for additional hours
- Ultra premium brand wines
- Titos Vodka, Bombay Sapphire Gin, Mount Gay Rum, Woodford Reserve Whiskey, Chivas Regal Scotch, Patron Silver Tequila, Grey Goose Vodka



Prices as listed, plus additional 6.75% sales tax and 22% service charge.