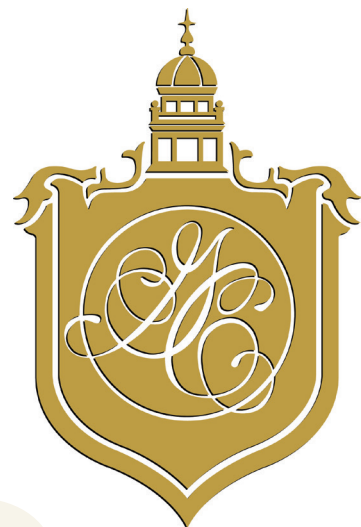


GOVERNORS CLUB WEDDINGS



IT'S ALL ABOUT *You!*

FACILITIES & SERVICES

Governors Club is nestled alongside Edwards Mountain with lush foliage, lakes, ponds and rolling hills with acres of mature trees inspiring unforgettable romance. Your wedding ceremony, reception, and rehearsal dinner can all transpire in this one tranquil and beautiful setting. Behold the light of the first dawn, spectacular sunsets, or stars twinkling in the sky with the perfect backdrop of the Jack Nicklaus Signature Golf Course anchoring your special event.

At Governors Club, your wedding day is exclusively about you. We host only one wedding per day to focus solely on making your dream wedding a reality.

We treat your wedding like an artistic performance, thoughtfully planned and unveiled with elegance and grace. Each wedding is a special and memorable occasion, and we tailor the details to fit your special moment and personality. We offer flexibility, creativity, and professional assistance to ensure your event is “All about You.”

- Up to 250 guests seated
- Up to 350 guests for a traditional mingling reception
- 5,000 square foot ballroom with private bar and lounge
- Outdoor ceremony sites overlooking the scenic golf course or lake for up to 350 guests
- Large bridal suite with lounge seating
- Wedding Party golf packages available to play the Jack Nicklaus Signature Golf Course
- Complimentary consultation
- Custom menu selection and tasting with our Executive Chef
- Complimentary chivari chairs and parquet wood dance floor
- More than 250 no-fee parking spaces
- Golf cart valet for your guests with doorman service
- On-site ceremony and reception coordination

When it comes to making your wedding day magical, Governors Club is the premier wedding venue that makes your day “All about You.”





EMERALD RECEPTION

\$160++ per person

Includes choice of three hors d'oeuvres plated dinner, full premium bar, and wine service.

Butlered Hors d'oeuvres upon arrival
Please select three

Lobster Croustade

Mini Crab Cakes tartar sauce

Asiago Potato Soufflé

Scallop Benedict apple béarnaise aioli, candied bacon, brioche

Caesar Spring Roll prosciutto chip

Pissaladières

Bacon-Wrapped Semolina Gnocchi

Crab & Mango Cucumber Cup

Citrus-Cured Salmon Gravlax vegetable relish

Salmon Tartare potato gaufrette

Fried Oyster lemon aioli

Paella Cake sofrito mayo

Chicken "Jambonette" soy honey glaze

Tuna Tataki Spoons seaweed salad, soy glaze

Wild Mushroom Tartlets

Starter Course

Lobster Bisque morel mushrooms, chives, cognac

Vidalia Onion Veloute foie gras

Butternut Squash crème fraîche

Shrimp & Corn Chowder shrimp toast

Vichyssoise crispy leeks

She-Crab Soup lump crab, sherry

Brown Sugar Bacon & Spiced Pecan

local greens, vine-ripened tomatoes,

Maytag blue cheese, roasted shallot vinaigrette

Heirloom Tomato & Fresh Mozzarella

local greens, basil, sea salt, olive oil, whole grain mustard dressing

Frisée Salad roasted petite beets, goat

cheese, orange segments, shaved pears, citrus vinaigrette

Caesar Salad romaine, Parmesan,

brioche croutons, fried capers, anchovy, Caesar dressing

BLT Salad iceberg, cherry tomatoes,

brown sugar applewood smoked bacon, Maytag blue cheese, blue cheese dressing

Governors Club Salad local greens,

apples, peppers, blue cheese crumbles, candied walnuts, balsamic vinaigrette

Entrées

Meyer All-Natural Beef Tenderloin demi-glace, béarnaise

Tournedo Rossini

beef tenderloin, foie gras, black truffles, red wine reduction

Bieler's Pork Chop

apple brandy sauce

Brick Pressed Chicken

frenched chicken breast, herb-pan sauce

Verlasso Salmon Filet

white wine butter sauce

Jumbo Lump Crab Cake

old bay, tartar sauce, lemon

All entrée courses served with Chef's accompaniments of seasonal vegetables, starch, warm rolls and butter.



PLATINUM RECEPTION

\$175++ per person

FOR YOUR WEDDING DAY

Bride's Brunch with mimosa bar
Groom's TV Lounge with beer and snacks
Honeymoon Basket

FOR YOUR GUESTS

PLATINUM PLATED DINNER

Three-course meal, choice of four butlered hors d'oeuvres and one displayed hor d'oeuvre. Includes full premium bar and platinum wine service.

PLATINUM STATIONED DINNER

Choice of four butlered hors d'oeuvres, two displayed hor d'oeuvres and four dinner stations. Includes full premium bar and platinum wine service.

PLATINUM HORS D'OEUVRES

Butlered Hors d'oeuvres upon arrival
Please select four

Asiago Soufflé Potatoes

Chesapeake Crab Croustade

Beef Tenderloin Brochettes

Coconut Shrimp sweet & sour sauce

Homemade Pimento Cheese Toast

Soup & Sandwich grilled cheese & tomato soup

Bacon Wrapped Black Mission Fig port reduction

Prosciutto & Gorgonzola Medjool Dates

Mushroom Caps lump crab meat or sausage, herbs

Wild Mushroom Tartlets chive crème fraîche

Fried Green Tomatoes remoulade sauce

Vegetable Spring Rolls

Open-Faced Mini Oyster Po Boy toasted brioche, creole aioli

Bacon Wrapped BBQ Shrimp chives, sesame seeds

Scallop "Benedict" apple béarnaise aioli, candied bacon, toasted brioche

Crispy Salmon Wonton Thai chili sauce

Open-Faced Mini BBQ Pulled Pork Sandwich

Croque Monsieur cherry compote

Lobster Mac & Cheese

Short Ribs Sancocho tostones

Lobster Gazpacho Shooters

Smoked Salmon Forks

Tuna Tataki Spoons

Saffron Poached Rock Shrimp

Mini BLTs

Summer Rolls

PLATINUM DISPLAYED HORS D'OEUVRES

Chef's Selection of International & Local Cheese Display

Sliced cheese, brie, pecans, fresh berries, caramel sauce, dried fruits, warm baguette, flatbread, crackers

Grilled Vegetable Display

Olive oil, fresh herbs

Crudités Display

Assorted fresh vegetables, dipping sauces

Bruschetta Bar

Assortment of toasted breads, tomato-basil, olive tapenade, garlic pesto, grilled vegetables caponata, Baba ghannouj, hummus, caramelized onion & goat cheese, soft brie

Italian Antipasto

Assorted cured meats, marinated vegetables, Buratta cheese

Cured Salmon Presentation

Wasabi cream, soy sauce, pickled ginger, spicy sesame, mirin sauce, rice wine sauce

Mini Beef Tenderloin Sliders Display

Béarnaise aioli, horseradish cream

Chef's Assorted Carpaccio

Salmon, scallop, dill oil, lemon, tuna, scallions, wasabi, soy, lime Hamachi, ponzu, sesame

DIAMOND DISPLAYS*

Impress your guests with a little extra

International Caviar Display

Assorted caviars, toast points, water crackers, potato wafers, crème fraiche

Raw Seafood Bar

Jumbo shrimp, oysters, snow crab claws, classic mignonettes, horseradish, hot sauce, lemon, cocktail sauce

*Additional Cost





PLATINUM PLATED DINNER

Three-Course Meal

Includes choice of four butlered hors d'oeuvres and one displayed hor d'oeuvre.

Appetizers

Butter Poached Lobster and Oxtail Ravioli Fennel Choucroute

Shrimp & Grits cheddar cheese grits, corn, bacon

Barbecue Braised Beef Short Rib dry-aged cheddar cheese grits

Savory Grilled Vegetable Strudel

Sea Scallop "Piccata" cucumber fettuccini, caper, lemon, herb butter sauce

Salads

Brown Sugar Bacon & Spiced Pecan

Local greens, tomatoes, Maytag blue cheese, roasted shallot vinaigrette

Crispy Brie & Bibb Torte

Spiced almonds, roasted pear vinaigrette

Farmhouse Apple & Walnut

Local greens, grilled apples, dry-aged cheddar, candied walnut, cider dressing

Roasted Beets and Frisée

Dry-aged goat cheese, candied almonds, orange segments, pears, citrus vinaigrette

Pecan Crusted Avocado Salad

Mixed greens, roasted tomato, pecorino cheese, champagne vinaigrette

Entrées

Roasted Beef Tenderloin

Oxtail & foie gras, trumpet mushroom sauce

Roasted Rack of Lamb

Pan Seared Halibut

Melted leek & tomato fondue

Verlasso Salmon Filet

Roasted shallot blanquette

Pan-Seared Chilean Sea Bass

Carrot-ginger nage

C.A.B. Braised Short Rib

Truffle veal jus

Veal Osso Buco

Milanese sauce

Duck Confit Cassoulet

White beans, pork sausage, pork belly

Seared Day Boat Scallops

Brown butter emulsion

Maryland Style Crab Cakes

Noisettes sauce, tartar sauce

Roasted Statler Chicken Breast

Wild mushroom thyme jus

Shrimp Oscar

Linguini pasta, spinach, roasted garlic sauce

Maine Lobster Tail

Butter, lemon

All entrée courses served with Chef's accompaniments of seasonal vegetables, starch, warm rolls and butter.

PLATINUM STATIONED DINNER

Includes choice of four butlered hors d'oeuvres, two displayed hors d'oeuvres and four stations.

SPECIALTY STATIONS

Ramen Station

Pork belly, peking duck, chicken, shrimp, assorted toppings

Whole Poached Salmon Station

Dill cream sauce, marinated vegetables

Caesar Salad Station

Romaine, tomatoes, anchovies, Challah croutons, parmesan, Caesar dressing

Pasta Station

Chicken, shrimp & beef, assorted pastas, basil plum tomato, alfredo, pesto, and vodka sauces served with assorted vegetables, parmesan, garlic dinner rolls

Short Rib & Mashed Potato Bar

Whipped Idaho potatoes, North Carolina sweet potatoes, assorted accompaniments

Quesadilla Station and Salsa Bar

Cooked to Order: vegetable, chicken, shrimp, or cheese quesadilla served with assorted house-made salsas, assorted toppings, fresh tortilla chips, Chile con queso

Fajita Station

Beef, grilled chicken, shrimp, warm flour & corn tortillas, cilantro rice, assorted toppings

Jumbo Shrimp Flambé

Thai curry, kaffir lime emulsion, jasmine rice

Asian Stir Fry

Chicken, shrimp, beef, teriyaki sauce, assorted vegetables, fried rice

Shrimp and Grits

Stone ground grits, country ham, mushrooms, tomatoes, white wine sauce

Sautéed Maryland Crab Cakes

Tartar sauce, cocktail sauce, fresh lemon

DIAMOND STATIONS*

Impress your guests with a little extra

Sushi Station

California, Philadelphia, Florida, Spicy tuna, Shrimp Nigiri, Vegetable rolls and other chef variations
Wasabi, pickled ginger, soy sauce

Seafood Cocktails

Lobster, shrimp, jumbo lump crab, oyster shooters, assorted accompaniments

*Additional Cost





PLATINUM STATIONED DINNER

CARVING STATIONS

USDA All-Natural Roasted Beef Tenderloin

Blue cheese potato galette, béarnaise aioli, whole grain mustard, horseradish sauce

Beeler's All-Natural Pork Shoulder

Roasted fingerling potatoes, grilled vegetables

Herb Crusted Lamb Racks

Assorted mustards, mint jelly, goat cheese mashed potatoes, seasonal vegetables

Prime Beef Strip Loin

Mustards, horseradish cream, béarnaise aioli, potato dauphinoise, vegetables

House Smoked Beef Brisket

Roasted sweet potatoes, vegetables, cornbread muffins, honey butter

Caribbean Jerk Spiced Pork Loin

Mango-pineapple salad, fried plantains

Meyer Farms USDA Prime Ribeye

Mashed potatoes, asparagus, herb jus, horseradish cream, béarnaise aioli

Roasted Duck Breast

Green onions, cucumbers, hoisin sauce, steamed white rice

Roasted Turkey

Pan gravy, cranberry sauce

Salmon en Croute

Salmon fillet wrapped in puff pastry, dill cream sauce, fennel & tomato salad

Tuna Tataki

Seaweed salad, mango, rice noodles, assorted toppings, wasabi-avocado mousse, soy drizzle

LATE NIGHT SNACKS*

Impress your guests with a little extra

Chicken & Waffles

Loaded Tots

Bratwurst Bites mustard aioli

Tomato Soup & Grilled Cheese

Fish and Chips tartar sauce

Tempura Shrimp mirin dipping sauce

Ahi Tuna Tacos avocado-tomatillo aioli

Lobster Sliders

Spiked Mini Root Beer Floats

Mini Beef Sliders with Beer Shooters

Mini Beignets with Café au Lait Shooters

*Additional Cost

BEVERAGE SERVICE

Liquor Service available as cash or open bar; subject to North Carolina laws.

OPEN BAR

Beer

DOMESTIC

Budweiser
Bud Light
Yuengling
Michelob Ultra
Miller Lite
Truly Sparkling

IMPORTED

Stella Artois
Amstel Light
Newcastle
Heineken
Guinness
Erdinger (non-alcoholic)

Premium Wine

Santa Rita 120
Chardonnay
Sauvignon Blanc
Pinot Noir
Cabernet Sauvignon

Platinum Wine (+\$15 per person)

Hess Shirttail Ranches Vineyard
Chardonnay
Sauvignon Blanc
Rosé
Pinot Noir
Cabernet Sauvignon

Premium Liquor

Scotch: Dewars
Vodka: Absolut
Gin: Tanqueray
Whiskey: Jack Daniels
Canadian Whiskey: Crown Royal
Bourbon: Makers Mark
Light Rum: Bacardi
Spiced Rum: Captain Morgan
Tequila: Jose Cuervo

Platinum Liquor (+\$15 per person)

Scotch: Johnnie Walker Black
Vodka: Grey Goose
Gin: Bombay Sapphire
Whiskey: Jack Daniels Single Barrel
Bourbon: Wild Turkey Longbranch
Light Rum: Muddy River Silver
Spiced Rum: Bacardi 8
Tequila: Patrón

Specialty Bourbon Bars (+\$20 per person)

Old Forester Package

Old Forester 1870 "Original Batch"
Old Forester 1920 "Prohibition Style"
Old Forester 1897 "Bottled in Bond"

Makers Mark Package

Makers Mark 46
Makers Mark Cask Strength
Makers Mark Private Select

Local Craft Beer Package (+\$8 per person)

Foothills Brewing Hoppyum IPA
Carolina Brewing Pale Ale
New Belgium Brewing Fat Tire Amber Ale

All food and beverage prices are subject to a 20% service charge and applicable sales tax.

Prices do not include tax and service charge.



FREQUENTLY ASKED QUESTIONS

What is the room rental fee?

\$3,500 is the cost of the facility for a Saturday wedding and \$2,500 for a Friday or Sunday wedding. If you are sponsored by a member, you receive half off the rental fee.

How long do we have the facility?

Receptions are priced at four-hour increments. If you exceed four hours, there will be an additional charge for the bar. Receptions must end by 1:00 am.

When do we have access to the facility?

Access times may be coordinated with your vendors and are determined on an individual basis.

Is there a ceremony fee?

The ceremony fee is \$500. If the ceremony is indoors, our chivari banquet chairs may be used. White garden chairs are included in the fee for outdoor ceremonies as well as a rehearsal time the day before the wedding.

Is there an outdoor venue for the ceremony?

There are two outside ceremony sites including the terrace and the lawn at the driving range.

If the ceremony is indoors, is it in a separate area?

An indoor ceremony can take place in a portion of the ballroom. After the ceremony, guests will enjoy cocktails in the upper level lobby, members lounge, and terrace while the banquet staff transforms the ceremony space into the reception. This process takes about 45 minutes.

Do you provide a changing room for the bridal party?

The Governors Room can be transformed into a bridal suite with soft seating and a beverage station (among other options). This room is accessible at any time the day of the wedding. The Boardroom is available to the groomsmen as a place to relax prior to the ceremony.

What is the cost for food?

We offer several menu packages that include butlered hors d'oeuvres, dinner options, bar packages, wine service, a champagne toast, cake cutting, and chocolate covered strawberries served with the cake. Packages start at \$160 per person but can be customized to suit your budget and needs.

Is there a set-up/breakdown fee?

The cost for set up and breakdown is covered in the rental fee and the service fee.

Is the cake provided?

We do not provide the wedding cake but have several vendors that we recommend.

Is there a cake-cutting fee?

There is no additional charge for cake cutting.

Do you provide a vendor list? Do I have to use certain vendors?

We do provide a preferred list of vendors that we have working relationships with. The benefit of using our preferred vendors is that they are familiar with the site, and they have provided exceptional services to our guests in the past.

What is included with the room rental?

Governors Club provides access to our tables and banquet chairs, white or champagne floor-length poly-cotton linen, white votives, parquet wood dance floor and all of the china, glassware, and flatware. Any specialty items like chair covers, specialty linen, etc. would have to be rented at an additional fee. Governors Club can rent these items for a small handling fee.

Is there adequate parking available?

There is convenient and adequate parking at no cost.

Does the Club provide guest accommodations or are there convenient hotels nearby?

Accommodations are not provided; however, we have relationships with numerous area hotels that offer preferred rates for our weddings. A list will be provided.

Is there a bar area or can one be set up?

The Members Lounge serves as the primary bar for the cocktail hour and reception. For receptions that exceed 120, we recommend a satellite bar in the upper level lobby during the cocktail hour to efficiently accommodate your guests.





Are there picturesque locations for photo opportunities?

Arrangements can be made for photos on and around the Clubhouse grounds. Prior to the wedding, it can be arranged to have your bridal portraits taken at Governors Club as well.

Is there a dance floor?

The Club provides a wood parquet dance floor at no additional cost.

Are there sufficient restroom facilities?

There are restrooms on the upper level that are reserved for the reception.

What is the deposit and when is it due?

The deposit is \$2,500 and is due upon signing of the contract.

Do you allow outside caterers?

We do not allow outside caterers. We have a strong culinary team that will customize a menu to suit your preferences. We are happy to work with you in regard to religious or ethnic preferences.

Do you provide menu tastings?

Once a contract has been signed, tastings may be arranged on an individual basis at no additional fee.

What are the differences between a sit-down and station reception?

A sit-down reception is considerably more formal. Each course is served by our service staff, starting with the head table and tables occupied by family. A stationed reception offers stations with a variety of food choices enticing your guests to move around the room and mingle.

Do you offer different pricing for vendor meals and children (under 12)?

We can provide vendor meals and special meals for children at a lesser rate than your guest's per-head pricing. The pricing is based on the selection.

When is the final headcount due?

The final headcount is due no less than 72 hours prior to the reception. A good estimate is preferred two weeks prior to the event.

GOVERNORS CLUB TESTIMONIALS

Mother of the Bride:

“We were thrilled with the entire process, from the beginning of planning to the night of the reception. The Club’s event planners were extremely knowledgeable and helpful to us to plan everything that we wanted. The Club’s food was phenomenal! We live 600 miles from the venue and thought this might be an obstacle in planning. However, because of the professionalism of the staff, this was not an issue. We couldn’t have been more pleased with how helpful and accommodating the Club staff was! It is a beautiful venue. Several of the guests took advantage of playing golf at the Club before the wedding. This is a nice amenity for people coming in from out of town. We stayed at one of the cottages onsite that is available for rent. It could not have worked out any better for our family. We would wholeheartedly recommend Governors Club for anyone looking to have a lifetime of terrific memories.”



Father of the Bride:

“Our daughter was married at Governors Club in May. We had a choice of several venues, but from the first day we visited Governors Club it was nothing but a positive experience. The Club’s event planners were outstanding during the entire process. The food was fantastic and the Chef went out of his way to make sure we got what we wanted, even making a dish that was not on the menu. As the guy paying the bill, I was so pleased that I was not ‘nickel and dimed’ at every turn or request. The pricing was fair and an excellent value for the end result. Seven months later we are still getting calls about how wonderful the wedding turned out. The Club and the members accommodated us by allowing a mini golf tournament the day before the big event. There was NEVER a ‘no’ from Club Staff for any request. Rather, ‘We can do that,’ was all I ever heard. If I had another event to run, Governors Club would be my first choice without hesitation!”



Dream Wedding Reception:

“Having our wedding reception at Governors Club was simply a dream come true! From our first meeting to plan, all the way to our sparkling exit, we had a ball! The food was abundant, delicious, and beautiful, and the service was out of this world. The view was breathtaking and the space could not have provided a more elegant backdrop for our big day. The Club was delightful to work with, helping us make plans all along the way. The Club even provided a private tasting to help us in our food selection. We even met the Chef! I highly recommend Governors Club to anyone looking for an elegant location with a breathtaking view, great staff, and food that will make you feel like absolute royalty!”

Best Event Space in Chapel Hill
Best Event Planner
Best Overall Service