

A Governors Club Sapphire Wedding is a small, intimate affair with no more than 20 guests.

# WHAT'S INCLUDED?

# Facility

4 Hours Usage of Upper Terraces with Golf Course Views

Choice of Ceremony Site (Fee Waived)

Access to Bridal Suite

Specialty Table Linen & Napkins

All China, Glassware, and Silverware

Ceremony Chairs, Reception Tables & Chairs

Parquet Wood Dance Floor

Set Up & Break Down

# Food & Beverage

Complimentary Food Tasting

Specialty Butlered Hors D'Oeuvres

Candle Lit, Customized Dinner with

Private Chef

Full Service, Premium Open Bar

Premium Wine Service with Dinner

Champagne Toast

All Taxes, Fees, & Gratuities

# Planning & Design

Unlimited Consultation Sessions

Pre-Event Planning & Day of Coordination

Access to Preferred Vendors List

Silver or Gold Chargers

Votive Candles

Custom Centerpiece, Table Design & Décor

Custom Bridal Bouquet & Boutonnière







## SAPPHIRE FLORAL PACKAGES

# Leslie Ivey

Creative Designer leslieivey.designs@gmail.com 919.306.6849

## Simply Elegant

This timeless theme includes:

1- Medium sized mounded bouquet

1- Matching grooms boutonniere

1-6'x8' white arbor accented with white sheer drape

1- Medium floral spray for arbor

3- Low floral seating table centerpieces

1- Simple cake adornment

Florals may include blooms such as hydrangea, roses, spray roses, tulips, and a few mixed garden greens.

\*color theme can be chosen by bride\*
\*centerpiece containers come in clear or white\*











#### Lavishly Vintage

This gardenesque theme includes:

- 1- Large lush bridal bouquet
- 1- Matching grooms boutonniere
- 1- 6'x8' Vintage stained wood arbor accented with sheer drape
  - 2- Small floral sprays for the arbor
  - 1- Tall seating table centerpiece
  - 2- Low seating table centerpieces
    - 1- Cake flowers

Florals may include blooms such as roses, spray roses, stock, Queen Ann's Lace, hydrangea, hypericum, and mixed garden greens

\*color pallet can be chosen by bride\*
\*centerpiece containers come in gold, silver, or
mahogany\*





















## A Modern Affair

This unique and beautiful theme includes: 1- Medium structured single flower bridal bouquet

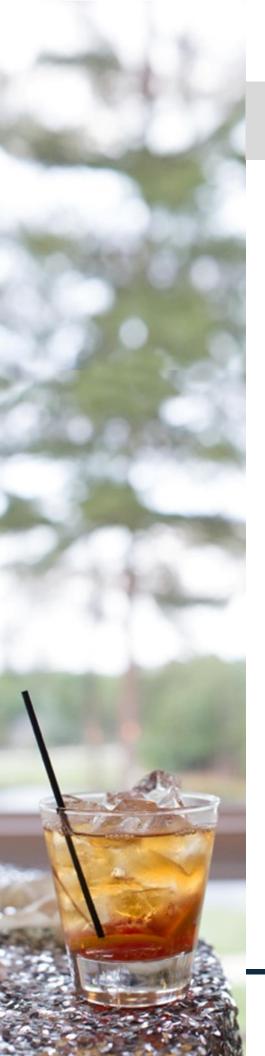
- 1- Matching grooms boutonniere
- 1- 6'x 10' geometric arbor in copper
  - 1- Large arbor arrangement
    - 3- Cluster centerpieces
      - 1- Cake flowers

\*single flower choices include mini callas, roses, hydrangea, tulips, or mixed greens\* \*color pallet is chosen by bride\* \*centerpiece containers are clear cylinders or squares\*









# PREMIUM BEVERAGE SERVICE

#### Beer

DOMESTIC IMPORTED Budweiser Stella Artois Amstel Light Bud Light Yuengling Newcastle Michelob Ultra Heineken Miller Lite Guinness Trulv Erdinger (non-

Sparkling alcoholic)

## Premium Liquor

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

## Premium Wine

Santa Rita 120 Chardonnay Sauvignon Blanc Pinot Noir

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

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

## 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

# SAPPHIRE PLATED DINNER

Choice of three hors d'oeuvres, one salad, and two entrees.

## Butlered Hors D'oeuvres

Chesapeake Crab Croustade

Soup & Sandwich grilled cheese & tomato soup

Mushroom Caps lump crab meat or sausage, herbs

Fried Green Tomatoes remoulade sauce

Bacon Wrapped BBQ Shrimp chives, sesame seeds

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

Lobster Mac & Cheese

Tuna Tataki Spoons



Brown Sugar Bacon & Spiced Pecan local greens, tomatoes, Maytag blue cheese, roasted shallot vinaigrette

Salads

Farmhouse Apple & Walnut local greens, grilled apples, dry-aged cheddar, candied walnut, cider dressing

Pecan Crusted Avocado Salad mixed greens, roasted tomato, pecorino cheese, champagne vinaigrette

Roasted Beef Tenderloin oxtail & foie gras, trumpet mushroom sauce

Pan-Seared Chilean Sea Bass carrot-ginger nage

C.A.B. Braised Short Rib truffle veal jus veal osso buco milanese sauce

Seared Day Boat Scallops brown butter emulsion

Maryland Style Crab Cakes noisettes sauce, tartar sauce

Entrées

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.

# Looking to add just a little bit extra to your special day?

At Governors Club, we want your wedding to be as unique as you are. We offer many enhancement options to make your day one of a kind.

# PLATINUM ENHANCEMENTS\*

Upgraded Floral Design - \$500+

Bridesmaid Bouquet(s) - \$65+ ea.

Loose Flowers for Hair - \$25

Two Tier Custom Mini Wedding Cake\* - \$200+

Additional Stationed Hor D'Oeuvres Display - \$20+ per person

Plated or Displayed Custom Desserts - \$25+ per person

Enhancements subject to tax & service charge.

<sup>\*</sup>Two Tier Custom Mini Cake is provided by an outside vendor.\*







