



# Carmel Country Club Weddings

*Established in 1947*



# Wedding Rental Packages

Carmel is pleased to offer multiple wedding packages to help meet the needs of every couple. From a simple celebration to a stylish soiree, we are here to help you plan the wedding of your dreams.



## **Carmel's Signature Reception**

The house wedding package includes use of the Grand Ballroom and Lounge along with a vendor or bridal party room for 5 hours, standard tables, chairs, flatware, glassware, chinaware and your choice of either white or ivory linens.

2000.

*Complimentary for Members*

## **Carmel's Signature Wedding Ceremony**

Carmel is pleased to offer both indoor and outdoor ceremony locations. The indoor West Ballroom can hold up to 300 for a ceremony and the outdoor lawn can accommodate up to 200. Ceremony rentals provide one hour of event time with two hours of guaranteed set up time and one hour set up and breakdown of chairs. Food & Beverage minimums do not apply to wedding ceremony space rentals.

Outdoor Lawn 600.

Indoor Ballroom 750.

## **Carmel's Clubhouse Rental**

To ensure privacy on your wedding day, Carmel offers full clubhouse rentals which includes use of the Grand Ballroom, Lounge, Founder's Room, West Ballroom, President's Room, and Board Room. This includes 5 hours event time, standard tables, chairs, flatware, glassware, chinaware and your choice of either white or ivory linens.

2850.

*Complimentary for Members*

# *Food & Beverage Minimums*

Hosts are required to meet the designated food and beverage minimums in their event space to help cover anticipated set up and service costs. These minimums apply to all events, whether they are hosted by a member or they are member-sponsored.

Room Name	Weekend Rentals*
Signature Reception	20000.
Clubhouse Rental	32000.

*\* Weekends are defined as Friday—Sunday. Please keep in mind that the clubhouse is closed on Mondays and all Monday events incur an opening fee of \$2,500 in addition to the food & beverage minimums.*



# Event Spaces



## Grand Ballroom

The renovated spacious and elegant 4,500 sq. foot ballroom features floor to ceiling windows to highlight the beautiful backdrop of the Carmel courses.

The classic design incorporates statement lights, neutral colors, and high-end finishes to complement a wide-variety of events.



## Lounge

With a dedicated bar, the Lounge can be used in conjunction with the Grand Ballroom and other spaces, or on its own as a welcoming lounge. Furnishings seen here are representative of the new Clubhouse's fresh take on Carmel's historic blend of timeless elegance and relaxed comfort—all for the pleasure of members and their guests.



## West Ballroom

The new 2,500 sq. foot West Ballroom offers an elegant, mid-sized event space, adding depth and variety to entertainment options. This room is perfect for intimate receptions or large cocktail parties. With floor to ceiling windows overlooking the South Putting Green, the West Ballroom can also serve as a beautiful indoor ceremony location.



## Founders Room

Adjacent to the West Ballroom, the Founders Room repurposes the classic wooden bar of the old clubhouse into the focal point of this multi-purpose 850 sq. foot event room. Double doors leading into the West Ballroom help to make this a great place for guests to mingle before your reception.



### Presidents Room

A favorite spot for cocktail and dinner parties, the 700 sq. foot Presidents Room can be used alone or in conjunction with the Board Room. The room boasts bountiful natural light and sparkling chandeliers which add a touch of elegance to any event.



### Board Room

Used primarily for meetings, the Board Room is 600 sq. feet. The centerpiece of the room is the 14-person conference table with space easily available for food and drink stations. A drop-down presentation screen and conference phone facilitate efficient meetings while large windows drench the room with natural light.



### Event Lawn

Overlooking the 18th Green of our North Course, the Event Lawn is perfectly situated for outdoor ceremonies and allows your guests to enjoy the beauty of the Carmel course. With the option for a tent, the Event Lawn can be utilized year-round.

## Room Capacities

	Grand Ballroom	Lounge	West Ballroom	Founders Room	Board Room	Presidents Room	Event Lawn
Plated Meal	300	-	150	40	14	40	130
Stations	250	-	100	30	14	30	100
Cocktail	350	200	200	65	-	45	150

\*Please keep in mind that these numbers may change based on bar, food, staging, AV, dancefloors and any other additional set up requests. If you have questions about layouts, please contact your event planner.

# *Additional Services*

Carmel Country Club offers a wide variety of AV equipment, staging, and other in house services for our guests. Below you will find a list of the options most requested for weddings at the Club. Carmel also partners with a variety of local vendors to help meet the many needs of our guests. If you have something in mind that you do not see, please don't hesitate to reach out to your event planner!

Bartenders	100.
Cashier	50.
Butler	25. per hour
Station Attendant	75.
Coat Room Attendant	100. for 2 hours
Parking Lot Golf Carts	75. for 2 hours
Uplights (Max 15.)	350.
Grand Piano & Tuning	250.
70" Flatscreen TV	150.
Pipe & Drape (24 Feet)	200.
8x12 Stage	110.
12x16 Stage	225.
12x24 Stage	350.
16x24 Stage	450.
20x20 Dancefloor	425.
Event Lawn Tent*	1850.

\*Please contact your event planner for more details about our tenting options



# *Private Party Guidelines*

## **GENERAL INFORMATION**

- In order to effectively execute and plan your event, we ask that an estimated guest count be provided at the time of booking. We ask that all menus be finalized three weeks prior to the event. A final guarantee of the number of guests is required 7 calendar days prior to your event. The guarantee figure is a financial commitment and is not subject to change or reduction. Any additional guests beyond the final guarantee are subject to an additional 20% of food cost per attendee.
- All events must be hosted by a Member or be sponsored by a Member. The Member-Host or Member-Sponsor is responsible for making certain all guests are informed of Club policies.
- All events are based on a 5 hour duration for evening functions and 3 hours for all lunch functions. Functions extending beyond this time are subject to an overtime charge of \$500 per hour.
- In addition to food and beverage expenditure, a 20% house charge will be added along with applicable state and county taxes.
- Carmel accepts both check and credit payments and all card transactions carry a 3% processing fee.
- All events are subject to meeting the outlined food and beverage minimums for the spaces used. Should the minimum not be met, host will be charged remaining cost to meet the food & beverage minimum.





## **DÉCOR AND OUTSIDE VENDORS**

- To ensure your wedding is executed to perfection by all vendors involved, we require all weddings to hire a full service wedding planner or month-of wedding coordinator. Your Carmel Event Planner can not be used in lieu of a professional and experienced Wedding Planner. While there are some services that will overlap between your wedding planner and the Event Team at Carmel, a wedding is a very complicated event unlike any other with hundreds of moving parts.
- Should a coordinator not be contracted, a \$1000 wedding coordination fee will be assessed and a member of our staff will be assigned to assist you on the day of the wedding.
- All details pertaining to entertainment and decorations must be made known to your event planner in advance and must be approved by the Club. All vendors must use designated service entrances to deliver and retrieve any and all supplies. Host is required to provide copies of all vendor contracts to event planner thirty (30) days prior to event and is responsible for communicating all guidelines.
- All outside vendors must use the loading dock to enter and exit the building. The front entrance is not an approved load in area. Once load in and load out is completed, all vehicles must be moved to approved parking spaces. All load in/load out schedules must be coordinated with the event planner.
- Any damages sustained as a result of a private function will be assessed and billed to the host for replacement.
- Carmel will not be liable for damage or loss of any merchandise, decorations or articles left in the Club prior to, during or after a private function. Items that are not picked up within a week of your event will be discarded or become property of Carmel Country Club.



Images by Chris and Rachel Photography



- Decorations are to be delivered to the Club on the day of the event and removed by the host/vendor upon departure. Any deviance from this policy is subject to availability and must be coordinated in advance. Stringent guidelines govern the use, placement, and removal of decorations. The use of nails, staples, tape, thumbtacks and glitter/confetti to decorate is strictly prohibited. An open flame is not permitted, all candles must be in a container that encloses the sides. A maintenance fee of \$500 will be charged if prohibited items are used.
- Carmel will not be liable for damage or loss of any merchandise, decorations or articles left in the Club prior to, during or after a private function. Items that are not picked up within the week of your event will become property of Carmel Country Club.
- Requests to move or remove furniture will be considered and approved on a case by case basis. All requests must be presented in written format to your event planner. If a request is granted, the host will be charged a minimum fee of \$750 for any furniture removed within the Clubhouse.
- During the month of December, all private banquet rooms will be decorated in a holiday theme. Requests to move furniture and decorations will be considered and may be charged a minimum fee of \$750.
- Each group is allotted two hours prior to their event for set up and one hour following for breakdown. Depending on the club house schedule, advance set up may be allowed but will not be confirmed until two weeks prior to your event.



## DINING GUIDELINES

- Any special dietary requests, such as vegetarian, gluten-free, etc. must be confirmed in writing three weeks before the event date.
- All food and beverages must be provided, prepared, and served by Carmel Country Club employees.
- Should a host contract with an outside cake vendor, a cake cutting fee of \$2.50 per person will apply.
- Station service is a maximum of two hours, unless requested. Extended service will be at the expense of the host. It is our policy on Hors d'oeuvres, Stations and Dessert Tables to prepare more than the anticipated need to assure our members of a well-stocked table that never appears inadequate and will never embarrass the host by running out of food. With this policy we ask that you do not take any of the leftover food from the Club under any circumstances.
- If a tasting is requested, pricing is based on item selection and the number of guests in attendance. All tastings must be completed at least three weeks prior to the event date. Tasting pricing is as follows;
  - Hors d'oeuvres Tasting includes six selections at \$30 per person.
  - Dinner Tasting includes a plated salad, two protein options, family style sides at \$40 per person
  - Combo Tasting includes six hors d'oeuvres selections, a plated salad, two protein options, family style sides at \$50 per person
- Carmel Country Club complies with all applicable laws and regulations with regard to sales and service of alcoholic beverages. No person under the age of 21 will be served an alcoholic beverage. No alcoholic beverages will be able to leave the property. Carmel staff reserves the right to deny, suspend or stop service of alcohol to any persons who show signs of intoxication or for an event if deemed necessary by management. Bar service shall terminate no later than midnight.
- Should a host choose to supply their own wine for an event, a corkage fee of \$25 per 750 mL is applicable. All wine must be delivered at the start of the event and removed at the conclusion of the event. No overnight storage is allowed.



Images by Lauren Friday Photography



Images by Lauren Roseneau Photography

- In order to best serve your group, Carmel requires a diagram of table assignments listing the number of entrées to be served at each table one week prior to your event.
- Should a plated meal be served, the host is to provide escort cards for all guests indicating entrée selection and table assignment.

### **SMOKING POLICY**

- Smoking is only allowed in outdoor designated areas. Smoking is permitted outside the main entrance on the ground level and on the veranda on the back of the clubhouse. Smoking is not permitted inside the building, on the upper level of the main entrance, aquatic facilities, restaurant entrance, or the Pro's Porch.

### **MARKETING**

- Carmel Country Club does not allow direct public advertising of any event through mail, email, printed publications or news media. All events must be by invitation only to a select group or organization. Carmel Country Club does not allow events that are open to the public.

## CELL PHONE USE

- Cell phones should not ring on Club property and must be placed on “silent” or “vibrate” mode or be turned off. As a courtesy to others, all incoming and outgoing calls must be made in a discreet manner. Cell phones are not permitted for use in the main foyer or hallways. Cell phones may be used in private event rooms at the discretion of the host. The host is responsible for making sure all guests are informed of these policies.

## DRESS CODE

- Ladies and gentlemen are expected to dress appropriately and in good taste. Appropriate attire in all areas of the Clubhouse is “smart casual”. Jackets are recommended Saturday evenings and men’s caps are not permitted inside the clubhouse.



Images by Sunshower Photography



Images by Chris & Rachel Photography 12



## **CANCELLATION POLICY**

- All cancellations must be made in writing and turned in to your event planner. In the event of a cancellation, Carmel will retain all deposits and pre-payments.
- In addition, the following cancellation fees apply to all parties that cancel within nine months of the event date:
  - A cancellation between nine and six months before your event will result in a 50% payment of food and beverage minimum and full room rental fee.
  - A cancellation between six and two months before your event will result in a 75% payment of food and beverage minimum and full room rental fee.
  - A cancellation of less than two months will result in a 100% payment of food and beverage minimum and full room rental fee.
  - All cancellation fees are due within 14 business days and will be charged to the member account or paid in full by host.

# *Carmel Wedding Menus*

Carmel offers three different wedding menu packages for couples to customize. Each menu offers something unique that every guest will enjoy and is sure to create a wonderful dining experience for all. The Club requests advance notice of any allergies or dietary preferences and the Chef is happy to create a meal option for those who cannot eat from the selected menu.

If you have any questions regarding the menu selection, please see your event planner!

## *Carmel Heavy Hors D'oeuvres* 90.

Created for cocktail style receptions with limited seating, Carmel's heavy hors d'oeuvres menu offers a wide variety of appetizers and stations. Food service times will be pre-determined by the host and food will be served for up to two hours. Additional time can be added for (+8.hour).

**Please select 7 hors d'oeuvres (four from Tier 1, three from Tier 2, two from Tier 3)**

### **TIER 1**

Tomato, Mozzarella, Basil, Kalamata Olive Crostini  
Stuffed Sausage Mushroom  
Ratatouille Stuffed Mushrooms  
BBQ Spiced Chicken Skewers, BBQ Sauce  
Cheddar Cheeseburger Sliders  
Barbecue Pork Biscuits, Jalapeno Aioli  
Warm Ham & Swiss Cheese Panini, Dijon  
Asian Pork Wontons, Soy Teriyaki Sauce  
Vegetable Spring Rolls, Ginger Soy Dipping Sauce  
Sweet Potato Ham Biscuit, Brie, Honey  
Grape & Pistachio Grilled Chicken Salad Phyllo Cup  
Caprese Skewer, Balsamic Glaze  
Deviled Eggs (Classic or Pimento Cheese)

### **TIER 2**

Crab Stuffed Mushrooms  
Chicken Tenderloin Satay, Ginger Peanut Sauce  
Raclette Cheese & Onion Tarts, Smoked Bacon  
Cajun Battered Chicken Tenderloins,  
Modern "BLT" Bites  
Roasted Beet & Goat Cheese Phyllo Cup,  
Baby Arugula, Truffle Oil  
Teriyaki Beef Skewers  
Goat Cheese & Fig Crostini, Honey, Fried Sage  
Babaganoush, Tomato Jam, Feta Crostini  
Truffle Goat Cheese Stuffed Peppadew Peppers  
Hummus & Vegetable Prosciutto Cups

### **TIER 3**

Rosemary Marinated Baby Lamb Chops  
Bacon Wrapped Scallops  
Mini Crab Cakes, Ginger Cilantro Rémoulade  
Lobster Bahn Mi Slider, Pickled Vegetables, Cilantro  
Siracha Aioli  
Bacon Wrapped Shrimp, Cajun Rémoulade  
Mini Maine Lobster Roll on Split Roll

Duck Confit, Pickled Cherry Spoons  
Beef Tenderloin Sliders, Blue Cheese Spread  
Petite Poke Cup  
Classic Shrimp Ceviche Cup  
Coconut Curry Shrimp Kabob  
Seared Tuna Wonton Crisps, Seaweed Salad, Crème  
Fraiche

**Please select one Display**

FRESH SEASONAL FRUIT—Sliced Seasonal Fruit

CARMEL'S BAKED BRIE— Baked Brie, Caramel Sauce, Spiced Pecans, Baguettes

GRILLED VEGETABLES— Sweet Peppers, Root Vegetables, Onions, Olives, French Onion Dip

PREMIUM CHARCUTERIE — International Cheese, House Cured Meats, Chutneys, Pickled Vegetables, Mustard, Olives, Crackers & Bread

SMOKED SALMON AND TROUT—House Cured Salmon and Trout, Capers, Boursin Spread, Baguettes

**Please select one Comfort Station**

PASTA STATION\* - Host to preselect pairings for each pasta prior to event

Sauce (Choice of Two): Marinara, Garlic Cream, Pesto, Piccatta Sauce

Pasta (Choice of Two): Bow Tie, Penne, Tortellini, Rigatoni

WHIPPED POTATO BAR - Idaho Potatoes , Bacon, Sour Cream, Aged Cheddar Cheese, Butter

SWEET POATO BAR— Mashed Sweet Potatoes, Brown Sugar, Butter, Marshmallow, Butterscotch Chips

MACARONI & CHEESE STATION\* - Macaroni Noodles Tossed with a Sharp Cheddar Cheese Sauce, Roasted Tomatoes, Bacon, Chopped Truffles, Fresh Herbs

GRAB A GREEN— Arugula, Poached Pear, Crumbled Gorgonzola, Toasted Walnuts, Honey Thyme Vinaigrette Cones

TAKE OUT STATION — Beef & Chicken Lo Mein, Fried Rice, Chinese Take Out Boxes

PULLED PORK PARFAITS— House Smoked Pulled Pork, Creamy Grits, Collards

PAELLA STATION\*—Jumbo Shrimp, Scallops, Calamari, Mussels, Chicken, Chorizo, Onions, Garlic, Tomato, Herbs, Saffron, Pineapple, Grain Rice, French Loaf Croutons

**Please select one Action Station**

CARVING STATION\* - Host's choice of NY Strip, BBQ Spiced Pork Loin with Peach Chutney, Prime Rib, Filet of Beef Tenderloin, or Lamb with Mint Chutney.

HAND ROLLED SUSHI STATION- Crab Roll, Fresh Eel Roll, California Roll, Seaweed Salad, Wasabi, Pickled Ginger, Soy Sauce

CHILLED SEAFOOD BAR - Poached Shrimp, Oysters on the Half Shell, Crab Claws, Steamed Mussels & Clams, Lemon, Cocktail Sauce



*\* Chef attendant required. Carmel recommends one chef attendant per 75 guests.*

# *Carmel Stations*

Perfect for the couple who wants to add a bit of flair to their menu, the stations package is a fantastic way to offer a wide variety of food selections for guests. Food service is offered for two continuous hours and additional time can be added for .8/person/hour.

**95.**

## **COCKTAIL HOUR**

Includes Premium Charcuterie Board and host's selection of 4 appetizers

Bacon Wrapped Scallops  
Mini Crab Cakes  
Goat Cheese and Fig Crostini, Honey & Fried Sage  
Vegetable Spring Roll, Ginger Soy Dipping Sauce  
Sausage Stuffed Mushroom  
Asian Pork Wontons, Soy Teriyaki Sauce  
Duck Confit, Pickled Cherry Spoons  
Seared Tuna Wonton Crisps, Seaweed Salad,  
Crème Fraiche

Teriyaki Beef Skewers  
Sweet Potato Ham Biscuit, Brie, Honey  
Coconut Curry Sauce Shrimp Kabobs  
BBQ Spiced Chicken Skewers, BBQ Sauce  
Babaganoush, Tomato Jam, Feta Crostini  
Truffle Goat Cheese Stuffed Peppadew Peppers  
Hummus & Vegetable Prosciutto Cups  
Tomato, Mozzarella, Basil, and Kalamata  
Olive Crostini

## **MAIN MEAL**

**Please select one Garden Station**

FRESH SEASONAL FRUIT—Sliced Seasonal Fruit

GRILLED VEGETABLES— Sweet Peppers, Root Vegetables, Onions, Olives, French Onion Dip

CAESAR STATION— Crisp Romaine, Croutons, Parmesan, Caesar Dressing

GRAB A GREEN— English Cucumbers, Tomatoes, Dried Cranberries, Candied Pecans, Goat Cheese, Balsamic Vinaigrette

SAUTEED VEGETABLES— Host's choice of Haricot Vert, Asparagus, Brussels or Zucchini & Squash

**Please select one Comfort Stations**

PASTA STATION\*—Host to preselect pairings for each pasta prior to event  
Sauce (Choice of Two): Marinara, Garlic Cream, Pesto, Piccata Sauce  
Pasta (Choice of Two): Bow Tie, Penne, Tortellini, Rigatoni

WHIPPED POTATO BAR—Idaho Potatoes, Bacon, Sour Cream, Aged Cheddar Cheese, Butter

SWEET POTATO BAR— Mashed Sweet Potatoes, Brown Sugar, Butter, Marshmallow, Butterscotch Chips

MACARONI AND CHEESE STATION\*—Macaroni Noodles Tossed with a Sharp Cheddar Cheese Sauce, Roasted Tomatoes, Bacon, Fresh Herbs

RISSOTTO STATION\*— Arborio Rice, Parmesan, Truffle Oil



**Please select three stations from Entrée & Specialty**

**Entrée Stations**

**CARVING STATION\*** - Host's choice of NY Strip, BBQ Spiced Pork Loin with Peach Chutney, Prime Rib, Filet of Beef Tenderloin, Curry Crusted Tuna or Lamb with Minted Chutney.

**PENNE ALLA VODKA**— Baby Penne Pasta, House Made Tomato Cream, Baby Spinach, Fresh Mozzarella, Fresh Basil

**SPRINGER MOUNTAIN CHICKEN**— 8 oz. Seared Airline Chicken Breasts, Sweet Corn Succotash, Tabaco Onion Straws, Bourbon Sauce

**ATLANTIC SALMON**— Pan Seared Salmon Filet, Lemon Cream Sauce

**SUN RAISED FARMS LAMB SHANK**— Tender Red Wine Braised Lamb Shank, Natural Jus

**Specialty Stations**

**STREET TACOS\*** — Flour Tortillas, Carne Asada, Al Pastor, Pulled Chicken, Cotija, Pico De Gallo, Shredded Lettuce, Crema

**PAELLA STATION\***— Jumbo Shrimp, Scallops, Calamari, Mussels, Chicken, Chorizo, Onions, Garlic, Tomato, Herbs, Saffron, Pineapple, Grain Rice, French Loaf Croutons

**POKE BOWLS\*** — Sushi Rice, Ahi Tuna, Scallions, Pickled Cucumber, Sliced Avocado, Sesame Seeds

**SHRIMP AND GRITS STATION\***— Southern Style Shrimp & Grits, Cheddar Cheese, Scallions, Jambalaya Sauce

**HAND ROLLED SUSHI**—Crab Roll, Fresh Eel Roll, California Rolls, Seaweed Salad

**CHILLED SEAFOOD BAR** - Poached Shrimp, Oysters on the Half Shell, Crab Claws, Mussels & Clams

**SLIDER STATION\***– Beef Sliders, Blue Cheese Spread, Chipotle Chicken, Manchego Cheese, Cilantro

**MINI MAINE LOBSTER ROLLS**— Chilled Maine Lobster Salad, Split Roll, Shredded Lettuce



\* Chef attendant required. Carmel recommends one chef attendant per 75 guests.

# *Carmel Plated Meal*

For a more formal affair, nothing is better than a plated meal. Your guests can enjoy an upgraded cocktail hour before being pampered as Carmel's outstanding staff serves the main meal. With the option to add wine service to the table during dinner, this will be an evening that your guests will never forget!

The Club requires a final guest count as well as a final breakdown of meals 7 days prior to your event. If you are offering a multi entrée meal, please select up to three entrées and place cards with meal indicators are required. If you are offering a duet plate, place cards are still requested but meal indicators will not be required.

**90.**

## **COCKTAIL HOUR**

Please select four hors d'oeuvres, and either two displays or a chilled seafood bar

Bacon Wrapped Scallops  
Mini Crab Cakes  
Goat Cheese and Fig Crostini, Honey & Fried Sage  
Vegetable Spring Roll, Ginger Soy Dipping Sauce  
Sausage Stuffed Mushroom  
Asian Pork Wontons, Soy Teriyaki Sauce  
Duck Confit, Pickled Cherry Spoons  
Seared Tuna Wonton Crisps, Seaweed Salad, Crème

Teriyaki Beef Skewers  
Sweet Potato Ham Biscuit, Brie, Honey  
Coconut Curry Sauce Shrimp Kabobs  
BBQ Spiced Chicken Skewers, BBQ Sauce  
Baba Ghanoush, Tomato Jam, Feta Crostini  
Truffle Goat Cheese Stuffed Peppadew Peppers  
Hummus & Vegetable Prosciutto Cups  
Tomato, Mozzarella, Basil, and Kalamata

### **Displays**

Please select Two

Fresh Seasonal Fruit  
Baked Brie in Puff Pastry  
Grilled Vegetables  
Premium Charcuterie Display  
Smoked Salmon & Smoked Trout Display

**OR**

### **Chilled Seafood Bar**

Poached Shrimp  
Oysters on the Half Shell  
Crab Claws  
Steamed Mussels  
Steamed Clams

## **MAIN MEAL**

Please select one salad

**MIXED GREEN GARDEN SALAD**— English Cucumbers, Vine Ripe Tomatoes, Dried Cranberries, Candied Pecans, Goat Cheese, Balsamic Vinaigrette

**BUTTERY BIBB SALAD** — English Cucumbers, Vine Ripe Tomato, Red Onion, Shredded Cheese, Prosciutto, Champagne Vinaigrette

**BABY SPINACH SALAD** — Baby Spinach, Wild Mushrooms, Crispy Bacon, Mozzarella Cheese, Vine Ripe Tomatoes, Sherry Vinaigrette

**BABY GREEN SALAD** — Arugula, Poached Pears, Crumbled Gorgonzola, Toasted Walnuts, Honey Thyme Vinaigrette

## **MULTI ENTRÉES**

Host to select up to three entrees and place cards with meal indicators are required.

**EGGPLANT CANNELLONI**- Spinach, Ricotta Cheese, Roasted Tomato Sauce

**PORTOBELLO MUSHROOM TOWER**- Sautéed Portobello Mushrooms, Eggplant, Tomato, Red Onion, Basil

**SPRINGER MOUNTAIN CHICKEN**— 8 oz. Seared Airline Chicken, Sweet Corn Succotash, Tobacco Onion Straws, Bourbon Sauce

**PENNE ALLA VODKA**— Baby Penne Pasta, House Made Tomato Cream, Baby Spinach, Fresh Mozzarella, Fresh Basil

**NORTH CAROLINA TROUT**— Seared NC Trout Filet, Smashed Red Bliss Potatoes, Braised Collard Greens, Mustard Cream

**ATLANTIC SALMON**— Pan Seared Salmon Filet, Whipped Yukon Gold Potatoes, Grilled Asparagus, Lemon Cream Sauce

**CRAB STUFFED SHRIMP**— Lump Crab Stuffed Shrimp, Poblano Corn Puree, Cabbage Mango Slaw, Sweet Chili Sauce

**BRAISED PORK BELLY**— Heritage Farms Soy Ginger Glazed Crispy Pork Belly, Fried Sticky Rice Cake, Grilled Bok Choy, Sweet Mirin

**SUN RAISED FARMS LAMB SHANK**— Tender Red Wine Braised Lamb Shank, Roasted Garlic Smashed Cauliflower, Asparagus Tip Salad, Natural Jus

**SEARED PEPPERCORN CRUSTED FILET**— Seared 6 oz. Filet, Caramelized Onion Mashed Potatoes, Haricot Vert, Madeira Sauce

**CARMEL CRAB CAKES**— Pan Seared Lump Crab Cakes, Poblano Corn Puree, Cabbage Mango Slaw, Sweet Chili Sauce

**HERB CRUSTED GROUPER**— Day Boat Carolina Grouper, Wild Mushroom Risotto, Wilted Greens, White Wine Lemon Beurre Blanc

**BONE IN SWEET TEA BRINED PORK CHOP**— Heritage Farms Pork Chop, Sweet Potato Hash, Southern Style Green Beans, Memphis BBQ Sauce

**LINZ STRIP** — 10 oz. Grilled “Linz” NY Strip, Whipped Blue Cheese Potatoes, Haricot Vert, Roasted Tomatoes, Roasted Garlic Butter

**GRILLED VEAL CHOP**— Grilled Veal Chop, Roasted Fingerlings, Charred Broccoli, Roasted Tomato Sauce

## **DUET PLATE**

**GRILLED FILET OR BONE-IN CHICKEN**— Smashed Yukon Gold Potatoes, Haricot Vert, Roasted Tomatoes, Herb Sherry Cream Sauce.

Paired with the Host’s choice of 4oz Salmon, 3 Jumbo Shrimp, 3oz Crab Cake, or a 4 oz. Lobster Tail

# *Beverages*

Carmel is pleased to offer both package and consumption bars for your event. All package bars are charged per person and consumption bars are charged based on the amount consumed during your event. Should a host choose to supply their own wine for an event, a corkage fee of \$25 per 750 mL is applicable. All wine must be delivered at the start of the event and removed at the conclusion of the event.

## **CONSUMPTION BARS**

Consumption bars are billed on the amount of beverages consumed during your event. This cost will not be factored into your total cost until 72 hours after your event. If you are hosting a pre-paid event, please keep in mind that you will be receiving your consumption bar bill after your event.

<b>BEER</b>	<b>WINE</b>	<b>LIQUOR</b>
Domestic— 4.50	Tier 1— 30	House—6
Import — 5.50	Tier 2—45	Premium—8
Craft — 6.50	Tier 3—60	Super Premium—10

## **PACKAGE BARS**

All package bars are charged per person over the age of 21. For guests under the age of 21, they will be charged a flat rate fee of \$6 for sodas and juices.

### **BEER & WINE BAR**

Please select four Tier 1 wines and three beers

- One Hour - 20.
- Two Hours - 25.
- Three Hours - 30.
- Four Hours - 35.
- Five Hours - 40.

### **FULL HOUSE BAR**

Please select four Tier 1 wines, three beers and house liquor

- One Hour - 23.
- Two Hours - 28.
- Three Hours - 33.
- Four Hours - 38.
- Five Hours - 43.

### **FULL PREMIUM BAR**

Please select four Tier 2 wines, three beers and all premium liquor

- One Hour - 33.
- Two Hours - 35.
- Three Hours - 40.
- Four Hours - 44.
- Five Hours - 47.

### **FULL SUPER PREMIUM BAR**

Please select four Tier 3 wines, three beers, and super premium liquor

- One Hour - 37
- Two Hours - 39.
- Three Hours - 44.
- Four Hours - 48.
- Five Hours - 51.

# *Beverages*

## **WINE**

Tier 1	Marlo (Cabernet, Merlot, Pinot Noir, Sauvignon Blanc and Chardonnay)
Tier 2	Hess Collection “Shirtail Ranch” Cabernet Sauvignon, Lapostolle Gran Selection Merlot, Angeline Reserve Pinot Noir, Hess Collection “Shirtail Ranch” Chardonnay, Tramin Pinot Grigio, Spy Valley Sauvignon Blanc, Marlene Rose, Zardetto Prosecco
Tier 3	Annabella Cabernet Sauvignon, Louis Latour Pinot Noir, Annabella Merlot, Louis Latour Chardonnay, Terlto Pinot Grigio, Whitehaven Sauvignon Blanc, Fleur de Prairie Rose

## **BEER**

Domestic	Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling
Import	Amstel Light, Becks, Bass, Blue Moon, Corona, Corona Light, Heineken, New Castle, Stella
Craft	New Belgium Voodoo Ranger IPA, Sweetwater IPA, Sweetwater 420 Pale Ale, Sugar Creek Pale Ale, OMB Copper Lager, Bold Rock Cider

## **LIQUOR**

House	Early Times, Famous Grouse, New Amsterdam, Canadian Club, Bacardi, Jose Cuervo Gold
Premium	Jack Daniel’s, Dewars, Tanqueray, Tito’s, Seagrams VO, Captain Morgan, Milagro Silver
Super Premium	Grey Goose, Johnny Walker Black, Bombay Sapphire, Crown Royal, Mount Gay, Makers Mark, 1800 Anejo Cuervo



# Desserts

Carmel's pastry chefs are pleased to offer many dessert options for your event. From mini desserts to gourmet cakes, they can do it all! If you have questions about the selections or would like to schedule a tasting, please contact your event planner.

## ICE CREAM SUNDAE BAR\* 7.

Choice of Vanilla, Chocolate or Strawberry Ice Cream with Chocolate Sauce, Strawberry Sauce, Whipped Cream, Cherries, Sprinkles, Oreo Cookies, M&Ms, Heath Bar toppings

\*Add brownies and bananas (+2.)

## CREPE STATION\* 12.

Filled with Mascarpone Cream and served with Fresh Fruit and Vanilla Ice and choice of three sauces: Strawberry Compote, Blueberry Compote, Chocolate Sauce, Lemon Glaze, Chocolate Hazelnut Sauce.

## CHEESECAKE BAR 10.

Choice of Vanilla, Chocolate, or Marbled Cheesecake and choice of two sauces and two toppings: Strawberry, Raspberry, Cherry, Blueberry, Caramel Sauce, Dark Chocolate Sauce, White Chocolate Sauce, Vanilla Bean Whipped Cream, Fresh Fruit, Candied Nuts, Toffee, Chocolate Curls.



## MINI DESSERT BAR 9.

Host's choice of 3 desserts

- Mini Fruit Tartlets
- Chef's Choice French Macarons
- Chocolate Dipped Cream Puff
- Mini Cheesecake, Choice of Chocolate, Vanilla, Seasonal Fruit Flavoring
- Mini Salted Caramel Chocolate Tartlets
- Mini Key Lime Tartlets
- Lemon & Berry White Chocolate Mousse Parfaits
- Assorted Chocolate Truffles (+3.)
- Chocolate Covered Strawberries
- Thumbprint Cookies
- Banana Pudding Shooters
- Strawberry Shortcake Shooters
- Boston Crème Cups
- Coconut Crème Mini Parfait
- Lemon Bar Bites
- Mini Pavlova, Lemon Curd, Seasonal Fresh Fruit (+3.)

\* Station attendant required. Carmel recommends one attendant per station per 75 guests.

# Carmel Wedding Cakes



Carmel Country Club offers custom wedding cakes for your wedding reception. Our in-house pastry shop is happy to work with you to create the perfect cake for your wedding.

Wedding cakes start at 7/person

## CAKE FLAVORS

- |                    |                        |
|--------------------|------------------------|
| White              | Lemon                  |
| Yellow             | Red Velvet             |
| Chocolate          | Carrot                 |
| Almond             | Humming Bird           |
| Pumpkin (Seasonal) | Apple Spice (Seasonal) |

## FILLING FLAVORS

- |                               |                       |
|-------------------------------|-----------------------|
| Raspberry Jam                 | Orange Curd           |
| Strawberry Jam                | Pastry Cream          |
| Blackberry Jam                | Fruit Compote         |
| Apricot Jam                   | Cheesecake            |
| Dark or Milk Chocolate Mousse | Caramel               |
| White Chocolate Mousse        | Rum Caramel           |
| Lemon Curd                    | Salted Caramel        |
| Chocolate Hazelnut            | Orange Liquor Caramel |

## ICING FLAVORS

- |                               |                     |
|-------------------------------|---------------------|
| Sweet Vanilla Buttercream     | Cream Cheese        |
| Chocolate Buttercream         | Raspberry Frosting  |
| Italian Buttercream           | Blackberry Frosting |
| Chocolate Italian Buttercream | Strawberry Frosting |

Additional Finishes (Fondant, Gum Paste Flowers) also available



Our pastry chefs are more than happy to create a personalized cake for any special occasion - bridal luncheons, groom's cakes, baby showers and more!

# *Carmel Late Night Snacks*

Once the dancefloor opens, don't forget to have a few late snacks for your guests to keep their energy up! Carmel is pleased to offer a wide variety of savory and sweet options to keep the party going.



## **LATE NIGHT SNACKS 10.**

Please select 2

Additional snacks can be added for +5.

Mini Hot Dogs

Fried Chicken Honey Biscuit

Mini Cheeseburgers

Cajun Batter Chicken Tenderloins

Mini Gourmet Grilled Cheeses

Mini Reuben Sandwiches

Mini Peanut Butter & Jelly Sandwiches

Sweet Potato Biscuits with Ham & Brie

Macaroni and Cheese Bites

Donut Holes

Parmesan French Fries

Sweet Potato Fries

Blondies & Brownies (Add milk +1)

Chocolate Chip Cookies (Add milk +1)



# *Carmel Compliments*

*“We are having post wedding blues! Everything was PERFECT!*

*We are all so grateful to you and your team at Carmel Country Club. Julia and Carter Hughs were thrilled. It's exactly the wedding Julia envisioned for herself. I cannot thank you enough for making it absolutely spectacular! We are all thrilled. Our guest all raved about the club, the food, the band, seriously everything was magnificent!”*

*- Gale Bonnell*

*“Tommy and I want to thank you for every detail and all you did to make Molly & Jason’s wedding so perfect! I know you all worked so hard to make it so beautiful! Chef Ryan, we have received so many cards over the food as well as to Leah & Rachel for the cake. We love you all so much!”*

*- Tommy & Lisa Cantone*

*“I wanted you to know that Cindi and I could not have been more pleased with the way the staff handled the reception Saturday night. Everything was absolutely wonderful! Everyone I came in contact with was “on their game”, had a great attitude and really seemed to enjoy serving our friends....cool!*

*I do want to especially call out Brittany and Bethany. They were absolutely OUTSTANDING )!!! They were on top of everything, and made things happen with a confidence, grace and joyful attitude that was just fantastic. I just cannot say enough about those two and how appreciative we are.*

*The bottom line, Brittany, Bethany, Justin and the whole team that night were fabulous and as a result our guests had a wonderful time. I can’t tell you how many have told us it was “the best wedding reception I’ve ever been to”. Anyway, as a member of the club – and as the guy paying for things that night – it was really great to hear that.”*

*- Breck & Cindi Bolton*

