

NOTES

Handwriting practice lines consisting of 28 horizontal dotted lines.

SEATED DINNERS

Includes a starter course, entrée, side dish, bread and dessert. Includes beverages. Price is based on entrée selection.

STARTER • *choose one:*

Cup of chef's soup of the day | Cup of seafood gumbo, shrimp, oysters, Andouille over rice | Caesar, Romaine lettuce, Parmesan, Shishito pepper crouton, House Caesar
Garden greens, local greens, herbs, radishes, cucumbers, buttermilk ranch, lemon basil vinaigrette

ENTRÉES • *choose one:*

5 oz. or 10 oz. Black Angus Beef Filet
Choice of sauce: marchand de vin, tarragon sauce or poivre vert

14 oz. New York Strip
Choice of sauce: marchand de vin, tarragon sauce or poivre vert

Plancha Lamb Chops
seared, thyme, kalamata olive jus

Spinach Stuffed Chicken Breast
baked, cream of garlic

Bourbon Marinated Pork Tenderloin
red onion marmalade

Redfish
pepper jelly reduction

Land and Sea Entrées
6 oz. filet and 4 oz. Cold Water Lobster Tail | 6 oz. New York Strip and 4 oz. Gulf Jumbo Shrimp
6 oz. Lamb Chops and 4 oz. Halibut

VEGETABLES • *choose one:*

Farm vegetables
Grilled asparagus
Creamed spinach
Haricots verts with lemon zest and toasted shallots

STARCHES • *choose one:*

Potato au gratin
Garlic mash with leeks
Roasted fingerling potatoes
Wild rice

DESSERT OPTIONS • *choose one:*

Crème Brûlée • raw sugar crust, strawberries
New York Cheesecake • seasonal fruit compote
Chocolate Cake • milk chocolate drizzle
Key Lime Pie • Chantilly cream

ADDITIONAL EVENT VICTUAL OPTIONS

MINI CONTINENTAL BREAKFAST

Seasonal fresh fruit and berries
Assorted muffins
Freshly brewed regular coffee,
decaffeinated coffee, and fresh
squeezed orange juice

BRUNCH

Omelet station
Choice of biscuits or toast
Choice of bacon or sausage
Roasted potatoes
Beignets & berries

BUFFET

Fruit display | *assorted seasonal fruit, yogurt
dipping sauce*
Crudités platter | *carrots, celery, peppers,
jicama, broccoli, green onions, hummus,
buttermilk ranch*

SALADS • *choice of two:*

Spiral pasta salad
Creamy country potato salad
Farmer's market green salad with assorted
dressings
Classic Caesar salad with house made Caesar

TEA SANDWICHES • *choice of three:*

Ham and cheese on sourdough
Roast beef and cheddar on ciabatta
Turkey and provolone on sourdough
Tuna salad on brioche roll

DESSERT

Assortment of freshly baked cookies and
fudge brownies

EVENT BEVERAGE SELECTIONS

See Beverages & Bar insert.
All Food and Beverage are subject to a 20%
service charge and 7% sales tax.



MENU

REUNION
Golf & Country Club

PARTY & RECEPTION PACKAGES

PREMIUM

Select 3 stations
5 passed, 2 dips

ELEGANT

Select 3 stations
3 passed, 2 dips

CLASSIC

Select 3 stations
2 dips

All packages include the food station options and enhancement options on the following pages. All packages are based on a minimum of 50 guests. A culinary attendant fee of \$75 + tax will be added per attendant. A 20% service charge and 7% sales tax is applied to all food and beverage prices.



*All pricing is not inclusive of gratuity and tax.

SELECT THREE FOOD STATIONS

PASTA STATION

Penne and bowtie pasta, grilled chicken, shrimp, Italian sausage, broccoli florets, mushrooms, roasted red peppers, arugula pesto, crushed red pepper flakes, basil marinara and 3 cheese alfredo

CARVING STATION • *choose one meat*

- Slow roasted prime sirloin with au jus and horseradish sauce
- Vanilla brined bone-in pork loin
- Fried marinated turkey breast with creole mustard cranberry relish

LA TAQUERIA

Chipotle Carne Asada, Spicy rubbed grilled shrimp, Adubo chicken, flour and corn tortillas, Caso cabbage slaw, Mexican street corn salad, limes, salsa verde, charred tomato salsa, cotija cheese

PIZZA BAR

Cheese, pepperoni, Margherita and Italian sausage pizza with bread sticks, crushed red pepper and Parmesan cheese

Enhancements: BBQ chicken pizza, Supreme pizza, Hawaiian pizza, cheesy bread with marinara

SLIDER STATION

Burger, pulled pork, and fried green tomato BLT sliders; lettuce, tomato, B&B pickles, BBQ sauce, red onion marmalade, apple smoked bacon, ketchup, mayonnaise, mustards, cheese, Hawaiian buns

Enhancements: Braised short rib | pulled chicken | Rueben sliders | shaved prime rib

SHRIMP AND GRIT STATION

Gulf shrimp, Tasso cream sauce, onions, peppers, Grit Girl Stone Ground grits, sliced French bread

MASHED POTATO BAR

Mashed Idaho potatoes, whipped butter, sour cream, crispy bacon, sliced green onions, shredded cheese, sliced jalapenos and steamed broccoli

Enhancements: Pulled pork | Curried chicken | fried/grilled chicken | wild mushroom ragout | roasted caponata

TUSCAN RISOTTO STATION

Crawfish, asparagus, mushrooms, shallots, chicken, artichokes, plum tomatoes, roasted garlic, spinach, riggonizini

SELECT THREE PASSED HORS D'OEUVRES

Fried green tomatoes with goat cheese and pepper jelly | Mac n' cheese bites | Thai chicken saté with peanut sauce | Mini sweet potato biscuits with pulled pork, BBQ sauce, and bread and butter pickles | Vegetable spring rolls with sweet chili dipping sauce | Braised short rib Manchego paninis | Beef and gorgonzola bites wrapped in bacon | Asparagus rolled in filo and asiago | Fried artichokes stuffed with goat cheese | Sweet potato tater tots with sage and ricotta cheese | Pear and almond brie bites | Andouille stuffed mushrooms | Low Country skewers with shrimp and andouille sausage | Coconut shrimp with strawberry adobo sauce | Three cheese rice grit arancini

PREMIER PASSED HORS D'OEUVRES

Mini crab cakes with chipotle remoulade | Beef tenderloin crostini with horseradish crema | Mini beef wellingtons | Duck and apricot brandy phyllo cups

IMPRESSIVE DISPLAYS

Pricing based on 50 guests

SEAFOOD DISPLAY

Fresh Gulf Coast seafood display of Tito's oyster shooters, creole boiled shrimp, ceviche of grouper with pineapple and seaweed, poké tuna with ginger, garlic, seaweed, soy and sriracha and house smoked salmon with poppy seeds and chive cream

FARMER'S MARKET DISPLAY

Roasted vegetable display with balsamic and fresh herbs, poached vegetables, roasted red pepper dip and buttermilk ranch dressing. Brie, Manchego, herbed Goat cheese, aged Cheddar, salami, prosciutto, sopprassetta, country pork paté, cornichon, spicy pecans, mostarda, pickled vegetables and a variety of artisan breads and crackers

SEASONAL FRUIT DISPLAY

Gorgeous display of seasonal fruits and local Yazoo honey

SELECT TWO DIPS

Spinach queso with corn tortillas | Artichoke dip with toasted French bread | Roasted red pepper hummus with toasted pita | Baked goat cheese fondue dip with toasted French bread | Buffalo chicken dip with toasted French bread | Chipotle Pimento cheese Baked crab & spinach | Whipped Feta with local honey & cracked pepper | Shie Baquette, Toasted Naau, with Rosemary chips

PACKAGE ENHANCEMENTS

SEAFOOD BAR

Cocktail shrimp, oysters on the half shell, marinated crab claws, tuna tartar, marinated mussels and clams, crackers, cocktail sauce, remoulade, lemon wedges and assorted hot sauces

Your event coordinator can customize this station to suit individual tastes and budget.

ASIAN RAMEN STATION

Ramen noodles, shrimp, chicken, steak, tofu, vegetables, assorted Ramen broths, boiled egg, mushrooms, cilantro, mung bean sprouts, tuna tataki and miso marinated calamari

BISCUIT BAR

Buttermilk biscuits, sweet potato biscuits, cheddar and chive biscuits, fried chicken breast, country ham, apple smoked bacon, sawmill gravy, assorted whipped butters, jams and preserves



BEVERAGE & BAR

REUNION
Golf & Country Club

HOSTED BAR PACKAGES

The host purchases all beverages. One complimentary bartender per 50 guests included. Additional bartenders are subject to \$150 fee per bartender.

BEER & WINE BAR

Reunion Featured Wines
Customized choice of domestic and imported/craft beers
Coca-Cola soft drinks, water, juices

Four hour bar • \$20
Three hour bar • \$18
Two hour bar • \$16

CLUB LEVEL BAR

Inclusive of:
Beer & Wine Bar
Club Level liquor listed below

Four hour bar • \$25
Three hour bar • \$23
Two hour bar • \$21

MEMBER LEVEL BAR

Inclusive of:
Beer & Wine Bar
Member Level liquor listed below

Four hour bar • \$28
Three hour bar • \$26
Two hour bar • \$24

CUSTOM CORDIAL BAR

Choice of four cordials
Ask your event coordinator for list of cordials
coffee, cream, sugar • *MKT*

NON-ALCOHOLIC BAR

Coca-Cola soft drinks, orange juice, cranberry juice, iced tea, lemonade, sparkling water, water • \$4

Price per person. Minimum of 25 people.

CONSUMPTION STYLE HOSTED BARS

The host purchases all beverages. One complimentary bartender per 50 guests included. Additional bartenders are subject to \$150 fee per bartender.

**Price per drink poured. Wine and beer is priced per bottle opened.*

CLUB LEVEL COCKTAILS

Club standard brand liquors • \$9

MEMBER LEVEL COCKTAILS

Premium brand liquors • \$11

REUNION FEATURED WINES

Includes four varietals • \$8

Choice of one • \$6

IMPORTED & CRAFT BEERS

Choice of two • \$5

DOMESTIC BEERS

DOMESTIC, IMPORTED & CRAFT BEERS

Bud Light
Budweiser
Coors Light
Miller Lite
Yuengling
Michelob Ultra
Corona
Corona Light
Blue Moon
Stella Artois
Heineken

*Craft Beer Selections *ask about availability*

CLUB LEVEL LIQUOR

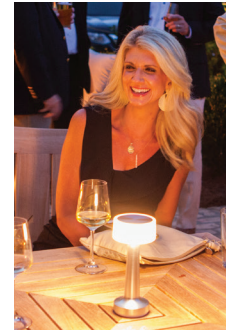
New Amsterdam Gin
New Amsterdam Vodka
Cutty Sark Blended Scotch Whiskey
Jim Beam Kentucky Bourbon
Canadian Club Premium Extra Aged Blended Canadian Whiskey
Cruzan Light Rum
Jose Cuervo Especial Blue Agave

MEMBER LEVEL LIQUOR

The Botanist
Tito's Vodka
Macallan 12 year Double Cask Scotch Whiskey
Woodford Reserve
Jack Daniel's Tennessee (Black)
Mount Gay Black Barrell Rum
Jose Cuervo Tradicional

REUNION FEATURED WINES

Sycamore Lane Pinot Noir
Sycamore Lane Pinot Grigio
Sycamore Lane Cabernet Sauvignon
Sycamore Lane Chardonnay



**All pricing is not inclusive of gratuity and tax.*

FAQ, MAP & FLOOR PLAN

FAQ

IS THE LOCATION CONVENIENT?

Our location is approximately 5 minutes from the nearest hotel and 7 minutes from the Madison exit in Madison, MS and 10 miles from Jackson, MS.

WHAT IS THE CAPACITY?

The capacity depends on what area you would like to reserve for your event, but we can accommodate up to 500 guests for a reception-style event.

WHAT ARE WE ALLOWED TO DO WITH DECORATIONS OR EVENT SPACE?

Our event space is stunning and does not require much decorating. With windows spanning across the back, the newly constructed club house offers beautiful views of the golf course.

- Bird seed, rice, confetti, glitter, etc. is not to be used at any time during the event.
- Music must be kept at a level deemed appropriate by club management. Consideration will be given to all residents/guests in the area surrounding RGCC.
- You are not allowed to move furniture in the club.
- Any furniture or décor must be approved by club management prior to the event.
- We have standard flowers for our tables and entry that can be used for your event. (Please ask for cost).
- There is also a \$200 fee for moving the grand piano.

•All specialty linens must be submitted to event coordinators or club management for approval.

CAN WE BRING IN AN OUTSIDE CATERER?

RGCC must provide all food and beverage items. Menu selections, room requirements and all other arrangements must be received in writing two (2) weeks prior to the function date. No food or beverage items may be removed from any function.

CAN I HOLD THE CEREMONY HERE?

We do have locations for wedding ceremonies on our property located on the south lawn or inside our ballroom. Our staff can work with you to make your day special. There is a fee for a ceremony to be held here, plus the cost of any rentals.

IS THERE A LIST OF APPROVED VENDORS OR CAN I USE ANY VENDORS I WISH?

All rentals will go through RGCC; i.e., linen, tables, chairs, tents, etc., unless an outside vendor is approved by RGCC event and management team.

WHAT IS THE PLAN FOR INCLEMENT WEATHER?

In the event of inclement weather, RGCC will make every effort to accommodate the Patron. The Patron shall be responsible for all amounts due.

WHAT IS THE PAYMENT POLICY?

For approved billings, payments are payable in full according to the RGCC payment policy; within thirty (30) days of the function, before the beginning of the function or by other arrangements made as specified on the contract.

IS THERE A CANCELLATION POLICY?

Upon contract acceptance and receipt of deposit, the committed function space is off the market. Cancellation of the contract less than ninety (90) days prior to the event date will result in the forfeiture of all payments made to RGCC at the time of cancellation. In addition, cancellation of the contract less than thirty (30) days prior to the event date will result in a charge of fifty percent (50%) of all expected revenues as liquidated damages. A charge of one hundred percent (100%) of all expected revenues will be assessed as liquidated damage if the function is cancelled within one (1) week of the function date.

ARE WE ALLOWED TO BRING IN OUR OWN CAKE OR DESSERTS?

For an \$80 fee, you can bring your cake in for the event.

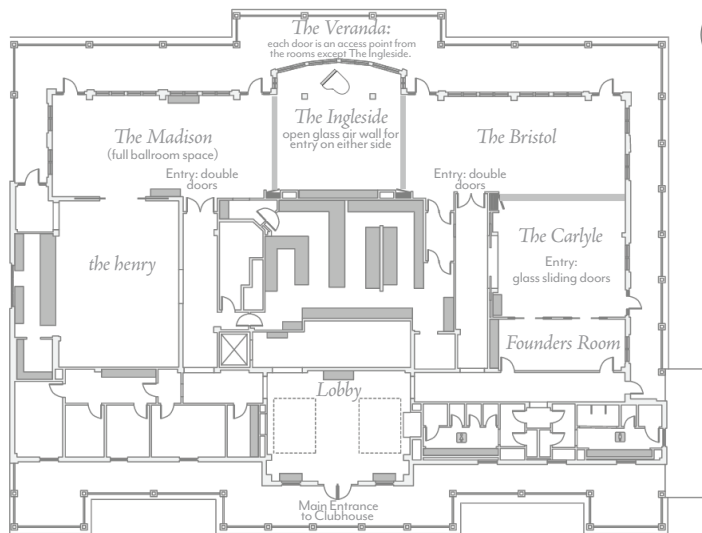
WHAT TYPE OF ENTERTAINMENT IS ALLOWED?

Our event team will be happy to assist you with the booking of any entertainment. Entertainment selection must be approved by club management.

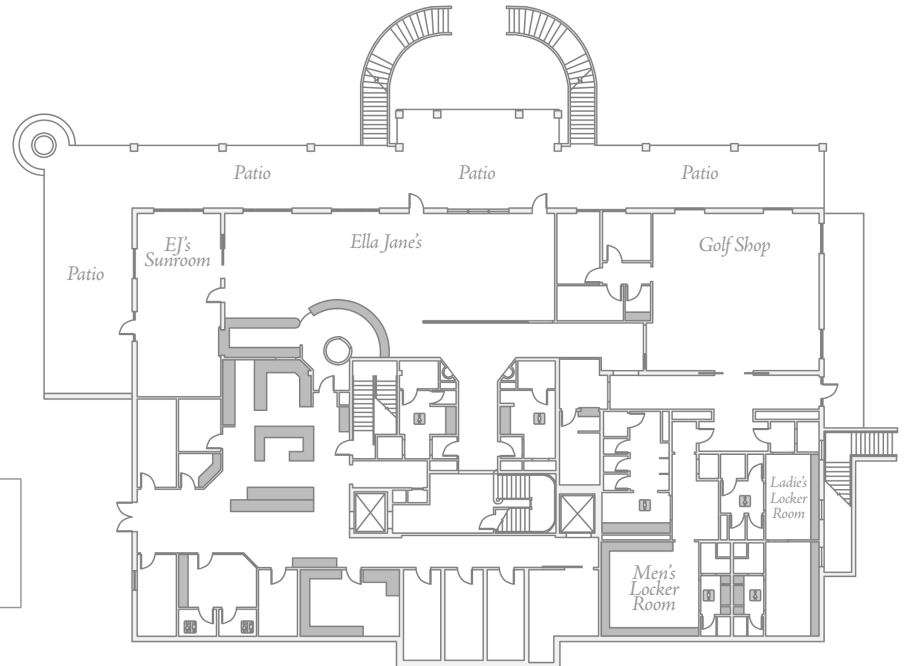


FLOOR PLAN

UPPER LEVEL

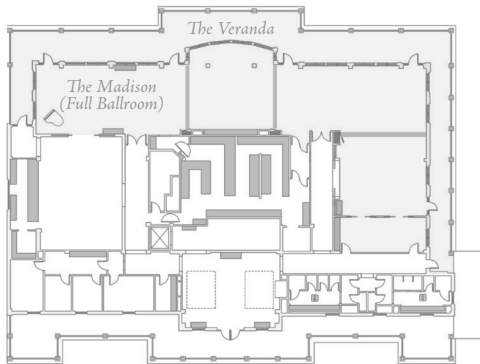


LOWER LEVEL

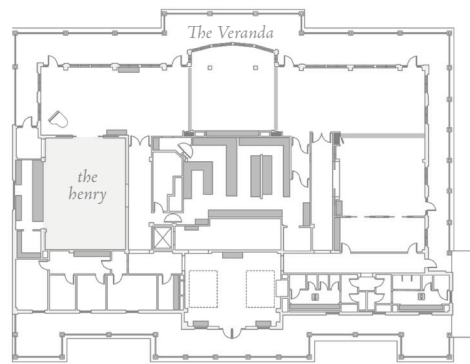


EVENT SPACES

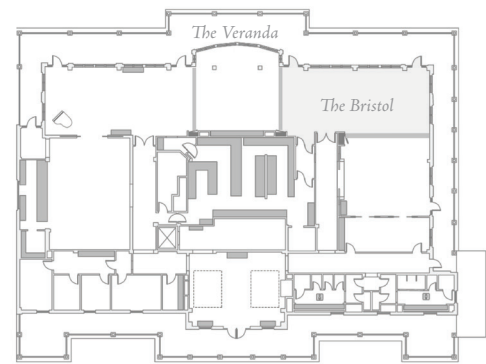
The Madison
FULL BALLROOM



the henry

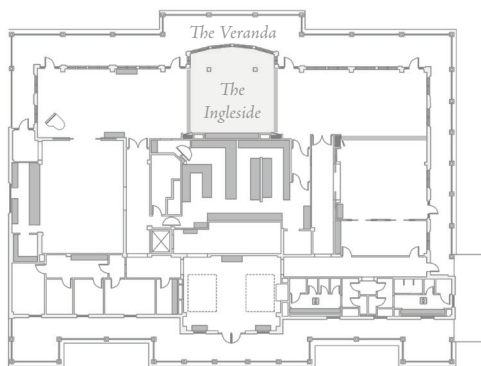


The Bristol
WEST BANQUET ROOM

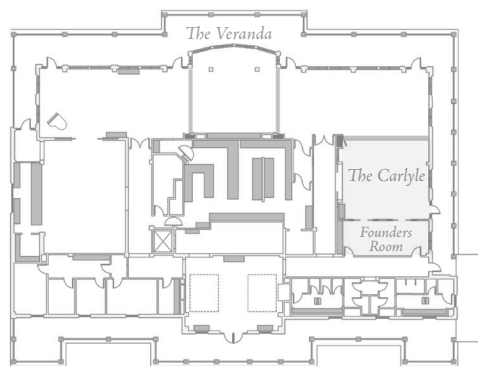


EVENT SPACES

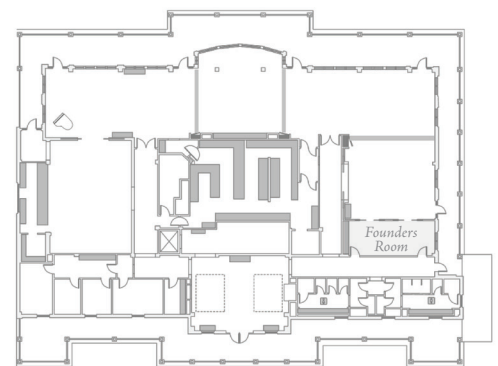
The Ingleside
CENTER BALL ROOM



The Carlyle
PRE-FUNCTION ROOM



The Founders Room
BOARDROOM



RATES Please ask for details

REUNION GOLF & COUNTRY CLUB RENTALS



Photos by Lindsay Ott Photography

A/V RENTAL

16' X 16' STAGE

16' X 16' DANCE FLOOR

20' X 20' STAGE

20' X 20' DANCE FLOOR

CEREMONY SITE FEE

OUTDOOR CEREMONY CHAIRS RENTAL

SINGLE STEM WHITE HYDRANGEAS CENTER PIECES

For rates, please ask for details. All prices subject to tax.

An aerial photograph of a golf course. The foreground shows a large, dark blue lake with some lily pads. To the left of the lake, there's a green fairway with several sand traps and a small green. A winding path or road cuts through the middle of the course. In the background, there's a dense forest of tall trees, and beyond that, a residential area with houses and more trees. The sky is clear and blue.

GOLF

REUNION
Golf & Country Club

GOLF

Reunion Golf & Country Club has emerged as the premiere private golf club in Madison, Mississippi. Families and individuals from all walks of life are discovering the remarkable experience that awaits them at Reunion.

At the heart of Reunion is the award-winning golf course. This 18-hole, Bob Cupp designed, championship golf course is the golfer's invitation to experience Southern-style golf at its very best.

What makes Madison's Reunion truly unique is the fact that our club revolves around our guiding principle—to create memorable experiences for all our members and guests. You can expect to enjoy a warm, welcoming and relaxed atmosphere. We look forward to creating a memorable experience for you and your guests throughout the club at your next corporate outing.

GOLF OUTING

Grooms play for **FREE**. This outing can accommodate up to 12 guests. Talk to your event coordinator about available times and dates for your golf outing. The golf outing must occur before the wedding event.

WEEKDAY

9 holes : \$38 per person
18 holes : \$75 per person

WEEKEND

9 holes : \$49 per person
18 holes : \$95 per person

Enjoy pizza in Ella Jane's after you play, or a drink and lunch in the Golf Lounge.

