



Special Events and Wedding Guide



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Weddings at Blackthorn



We at Blackthorn Club pride ourselves on our exceptional service, staff, and facilities and will work hand-in-hand with you to make your day just that ... your day, the way you want it. Our all-inclusive facility caters to all budgets and personal styles. Please refer to our previous menu pages to create the perfect menu or buffet for your special day.



Nestled in the rolling hills of Tennessee, the charming wedding venue has three different ceremony sites. Blackthorn Club is happy to host a variety of wedding events. These include rehearsal dinner, ceremony, cocktail hour, and reception. The Club also welcomes your wedding party to play golf on our renowned course. Blackthorn will work directly with you and your Wedding Planner. Your event will be personally designed to fit your budget. Club membership NOT required to book event.

Breakfast Selections

*Price listed is per person.

The Continental - \$7.95

Assorted Pastries and Muffins, Sweet Honey Butter, Blackberry Preserves,
Fresh Fruit with Seasonal Berries,
Chilled Juice, Freshly Brewed Coffee, Gourmet Tea Box

The Morning Glory - \$10.95

Southern Fried Chicken Filets, Buttermilk Biscuits,
Fresh Fruit with Seasonal Berries,
Chilled Juice, Freshly Brewed Coffee, Gourmet Tea Box



The Early Riser - \$13.95

Scrambled Eggs, Crisp Applewood Bacon, Cheese Grits,
Buttermilk Biscuits with Sausage Gravy,
Breakfast Pastries with Sweet Honey Butter and Fruit Preserves,
Chilled Juice, Freshly Brewed Coffee, Gourmet Tea Box

The Tennessee Brunch - \$21.95 per person plus chef fee

Smoked Salmon with Bagels and Cream Cheese,
Applewood Smoked Bacon and Sausage,
Hash Browns with Sweet Peppers and Onions,
Cheddar Cheese Grits, Chef Attended Omelet Station,
Chilled Juice, Freshly Brewed Coffee, Gourmet Tea Box



*Prices subject to change



-Blackthorn Favorites

Plated Brunch and Lunch

This section includes your choice of the following along with
a Petite Garden Salad or Fresh Cut Fruit.

Fresh Baked Seasonal Quiche - Market Price

Open Faced Salmon Sandwich - \$13.50

Grilled Salmon, Lemon-Dill Crema, Sliced Tomatoes, Baby Arugula,
and Smoked Gouda on Toasted Sourdough Bread

Turkey & Brie Croissant - \$10.50

Sliced Warm Turkey, House made Blackberry Jam, Candied Pecans,
Grilled Apples, and Melted Brie Cheese on a Toasted Croissant

Chef's Creation

We can customize any sandwich to your preference.



SOUP SELECTIONS

Market Price


- ✦ Classic Chili with Cheese and Sour Cream
- ✦ Cream of Asparagus Soup with Truffle Oil
- ✦ Tomato-Basil Soup with Parmesan Cheese
- ✦ Chicken, Orzo, and Garden Vegetable Soup
 - ✦ Chilled Gazpacho with Lump Crabmeat
 - ✦ Chef's Seasonal Creation

Hors D'oeuvres Selections

*Price listed is per item per person.

SEAFOOD SELECTIONS

\$7.95

- Crab Cakes with Remoulade
- Hoisin Marinated Tuna
with Seaweed Salad
- Chilled Shrimp with Lemons
and Cocktail Sauce
- New Orleans BBQ Shrimp
with Grilled Baguettes
-  Smoked Salmon
and Pastrami Salmon Platter


-House cured and smoked salmon
garnished with diced tomatoes,
red onions, scallions, diced eggs,
capers, and cream cheese

PORK SELECTIONS

\$4.95

- Boudin Balls with Remoulade
- Grilled Andouille Sausage
with Creamy Creole Mustard
- Chorizo and Corn Phyllo Cups
with Chipotle Cream
- Country Ham
wrapped Asparagus
stuffed with Boursin Cheese
- Five Year Cheddar and
Applewood Bacon Grits Bites
with Scallion Ranch

VEGETARIAN SELECTIONS

- 
- Mini Grilled Cheese Sandwiches
 - Grape and Bleu Cheese Tarts
 - Sweet Potato Chips with Bleu Cheese Aioli
 - Vegetable Crudit  with Roasted Red Pepper Sauce
 - Hummus Trio with Pita Bread
 - Vegetable Carvings/Watermelon Basket

Hors D'oeuvres Selections

*Price listed is per item per person.

CHICKEN SELECTIONS

\$4.95

- Pecan Encrusted Chicken Tenders with Honey Mustard
- Thai Chicken Baskets
- Curry Chicken Satay
- Teriyaki Chicken Skewers
- Chicken & Black Bean Quesadillas
- Southwestern Eggrolls with Chipotle Ranch



Miniature Chicken and Waffles
-Fried chicken and mini waffles wrapped in applewood smoked bacon and drizzled with a cinnamon-bourbon maple syrup



BEEF SELECTIONS

\$5.95

- Swedish Meatballs
- Miniature Beef Wellingtons
- Meatballs in Strawberry Barbecue Sauce
- Asian Beef Stir-Fry Lettuce Wraps on Bibb Lettuce
- Beef and Bleu Rangoons with Scallion Crème
- Shredded Beef Chile Rellenos with Smoked Tomato Sauce +\$3.00
- Blackened Beef Tips with Horseradish Cream +\$3.00
-Cajun spiced morsels of beef tenderloin sautéed with garlic and butter, served with a savory horseradish-caper-scallion sauce

Spread Selections

*Price listed is per item per person.



HOT SPREADS

\$4.95

- Spinach and Artichoke Dip
with Tortilla Chips
- Rotel Dip with Chorizo Sausage
and Tortilla Chips
- Crab and Shrimp Dip
with Assorted Crackers +\$4.00



Sausage and Hominy Dip with Pita Wedges

-Country sausage blended with peppers, onions, and herbs then folded into a white hominy and cream blend served with house fried pita chips

COLD SPREADS

\$3.95

- Monterey Jack Salad with Fritos
- French Onion Dip
with Thick-Cut Potato Chips
- Black Bean and Corn Salsa
with Tortilla Chips
- Tomato Bruschetta
with Toast Points
- Seven Layer Dip
with Tortilla Chips



Seafood Salad +\$4.00


-Peppers, celery, and crab blended with a cajun mayo and tossed with sliced scallions, lemon juice, and a dash of Louisiana hot sauce, served with crackers



Stand Alone and Chef Stations

- Slider Bar \$6.95
Choose from Angus Burger, Pulled Pork or Fried Chicken
- Shrimp and Grits Bar \$9.95
- Loaded Mashed Potato Bar \$4.95
- Taco and Fajita Bar prices start at \$7.95



-  Make Your Own Nachos Bar \$8.95
-Cheesy Chorizo Dip and Tortilla Chips along with Pico De Gallo, Diced Jalapeños, Shredded Cheeses, Tomatoes, Cilantro, Black Olives, Grilled Chicken, and Baby Shrimp

CHEF-ATTENDED STATIONS

Chef Attended Stations Fee - \$100.00 per attendant

- Pasta Station with Garlic Breadsticks \$10.95
- Stir-Fry Station with Miniature Take-Out Boxes and Chopsticks \$10.95
- Mac n' Cheese Station \$7.95
-  Beef Tenderloin Carving with Traditional Sides \$12.95
- Marinated and Sliced Pork Loin with Assorted Mustards \$9.95
- Carved Turkey Breast with Cranberry Aioli \$9.95
-  Ceviche Station \$17.95
-Separate your event from others with this unique station that offers the freshest seafood with amazing flavor. This includes your choice of two (lobster, crab, shrimp, or grouper) fine diced then blended with your guest's choice of diced tomatoes, red onions, jalapenos, garlic, tequila, lime juice, cilantro, sesame seeds, soy sauce, toasted sesame oil, or extra virgin olive oil.

Themed Buffets

*Price listed is per person.

Backyard Burger Cookout - \$22.95

Chargrilled Angus Burgers

All Beef Hot Dogs

Rolls and Condiments

Potato Salad

Coleslaw

Freshly Baked Cookies

Mexican Fiesta - \$22.95

Chips with Rotel Queso

Roasted Corn Salad

Slow Cooked Black Beans

Spanish Rice

Taco Bar with Ground Beef

Chicken and Black Bean Quesadillas

Churros with Cinnamon Sugar

Rocky Top BBQ - \$22.95

Pulled Pork

Smoked Sausage

BBQ Chicken

Baked Beans

Coleslaw

Freshly Baked Cookies and Brownies

The Deli Board - \$20.95

Freshly sliced Turkey Breast, Smoked Ham, Roast Beef

Swiss and American Cheeses, Tomatoes, Onions, Lettuce, Pickles

Fresh Bread Basket with House made Wheat Berry and White Breads

Baked Potato Salad or Potato Chips

Freshly Baked Cookies and Brownies



Themed Buffets

*Price listed is per person.



The Taste of Italy - \$20.95

Breaded Ravioli with Marinara

Garden Salad with House made Italian

Your Choice of Two Pastas

(Penne, Linguini, Tortellini, or Macaroni)

Marinara and Alfredo Sauces

Garlic Breadsticks

Cannoli and Tiramisu

*Available additions include Chicken \$5,
Meatballs \$5, Shrimp \$7, or Italian Sausage
\$7, Beyond Meats \$7

(Choose 2 options for \$10)



The Fortune Cookie - \$21.95

Mini Eggrolls with Sweet Chili Sauce

Sesame and Sweet Pepper Chicken

Stir-Fry Grass Fed Beef

Fried and White Rice

Sesame Broccoli

Sugar Snap Peas

Apple Dumplings with Caramel Sauce



Build a Buffet

The Build a Buffet option creates an opportunity to partner with our Executive Chef to create a menu perfectly suited to your taste.

A Garden Salad Bar is included with all our buffet packages, along with a Tea, Water, and Coffee station.



The Blackthorn - \$37.95

Choose Two (2) Cold Salads

Choose Two (2) Entrées

Choose Two (2) Starches

Choose Two (2) Vegetables

The Magnolia - \$33.95

Choose One (1) Cold Salad

Choose Two (2) Entrées

Choose One (1) Starch

Choose Two (2) Vegetables

The Pecan - \$29.95

Choose One (1) Cold Salad

Choose Two (2) Entrées

Choose One (1) Starch

Choose One (1) Vegetable

Blackthorn can accommodate any dietary restriction or allergy

Build a Buffet

Cold Salads

Compound Salads

- 🛡️ Broccoli and Pecan Salad
- Roasted Balsamic Vegetable Salad
- Caprese Salad
- Seafood Salad
- Roasted Corn and Pepper Salad
- Black Bean and Corn Salsa

Slaws

- Carrot and Raisin
- Southern Style
- Bleu Cheese and Bacon

Potato Salads

- Southern
- Loaded and Baked
- 🛡️ German Style



Pasta Salads

- Loaded Ranch Macaroni
- Sun-Dried Tomato Penne
- Italian Antipasto
- Sesame Ginger and Scallion

Fruit Salads

- Classic Composed
- 🛡️ Strawberry-Poppy Seed
- Waldorf



Entrees

BEEF SELECTIONS

- 🛡️ Sliced Beef Tenderloin
- Sliced Prime Rib
- Bleu Cheese Topped
Beef Tenderloin
- 🛡️ Roasted New York Strip
with Mushroom Demi
- Marinated Sirloin Steak
- Chopped Steak with Classic Demi
- Country Fried Steak
with White Pepper Gravy



CHICKEN SELECTIONS

- 🛡️ Southern Fried Chicken
- Chicken Piccata
- 🛡️ Chicken Marsala
- Five Pepper Chicken
- Chicken Pizziola
- Mediterranean Chicken Breast
- Bloody Mary Chicken



PORK SELECTIONS

- Pork Scaloppini with a Chopped Olive-Roasted Garlic Sauce
- Sliced Pork Loin in a Creole Mustard Cream Sauce
- 🛡️ Apple Cider and Molasses Pork Loin
- Cajun Smoked Pork Tenderloin
- Pork Ossobuco with a Grilled Peach Barbecue Sauce
- Sliced Pork Loin in a Dijon Cream Sauce

Entrees

SEAFOOD SELECTIONS

- Shrimp and Grits
- 🛡️ Pesto Salmon
with Roasted Red Pepper Coulis
- Molasses Glazed Salmon
- Hoisin Glazed Salmon
- Guinness Battered Cod
with Tartar Sauce
- Red Snapper
with a Creamy Shrimp Hash
- 🛡️ Cornmeal Encrusted Catfish
with Tartar Sauce
- Crab Stuffed Flounder
with a Jalapeño Beurre Blanc



VEGETARIAN SELECTIONS

- Spinach and Roasted Red Pepper
Stuffed Portobello Mushrooms
- 🛡️ Three Grain & Black Bean Burger
topped with Monterey Jack
Cheese and Chipotle Ranch
- Fried Tofu Massaman Curry



Tofu may be substituted for any protein

Build a Buffet

Starches

RICE

- Classic Rice Pilaf
- 🛡️ Risotto Cakes
- Greek Style Rice
with Herbs and Olives
- Saffron Rice Pilaf
- Vegetable Fried Rice
- Southwestern Tomato Rice

PASTA

- Alfredo Fettuccini
- Extra Virgin Olive Oil
and Lemon Penne
- 🛡️ Smoked Tomato Ziti

GRAINS

- Polenta with Parmesan and Butter
- 🛡️ Carolina Cheese Grits
- Classic Quinoa



POTATOES

- 🛡️ Classic Mashed
- Scalloped
- Boursin Mashed
- Rosemary Roasted Reds
- Applewood Smoked Bacon
Loaded Mashed
- Herbed Fingerlings
- Blue Cheese Mashed
- 🛡️ Fennel and Leek Scalloped
- Sun-Dried Tomato Mashed
- Smoked Gouda and Ham
Au Gratin

Build a Buffet

Vegetables

- Haricots Verts
- Green Bean Amandine
- Southern Green Beans with Bacon and Onion
- Steamed Broccoli
- Broccoli with Toasted Pecans
- 🛡️ Broccoli with Caramelized Shallots and Garlic
 - Sesame Broccoli
- 🛡️ Orange and Cumin Glazed Carrots
 - Tri-Colored Carrots
 - Vegetable Medley
 - Baby Vegetable Medley
 - Grilled Balsamic Vegetable Medley
 - Four Cheese Stuffed Roma Tomatoes
- 🛡️ Cherry Tomato and Crimini Mushroom Sauté
 - Stewed Tomatoes with Vidalia Onions and Basil
 - Slow Cooked Lima Beans with Andouille Sausage
 - Creamed Corn
 - Black-Eyed Peas with Tasso Ham
 - Squash Casserole
 - Broccoli and Rice Casserole



Sweets and Treats

Our very own Pastry Chef, Elizabeth De Wit, creates an amazing variety of sweets. From cakes and cookies, to crostata and torte, we can work together to create the perfect dessert for your special event.

Please note adding desserts will be an additional charge to Build a Buffet

\$5

- Cookies- Sugar, Chocolate Chip, Peanut Butter, Oatmeal-Raisin
- Brownies- Plain, Pecan, Cheesecake, Peanut Butter Swirl
- Dessert Bars- Pecan, Lemon, Berry, Apple, Cookies and Cream, Mint

\$6

- 🛡️ Dessert Shooters- Chocolate Mousse, Panna Cotta, Banana Pudding
- Petit Fours- Assorted Flavors

- Macarons (GF)

- 🛡️ Cobbler- Apple, Peach, Mixed Berry (Served with Ice Cream)
- Cream Puffs- Chocolate, Vanilla, Berry
- Cakes- Double Chocolate, Signature Carrot, Key Lime Pound, Lemon Berry, Seasonal

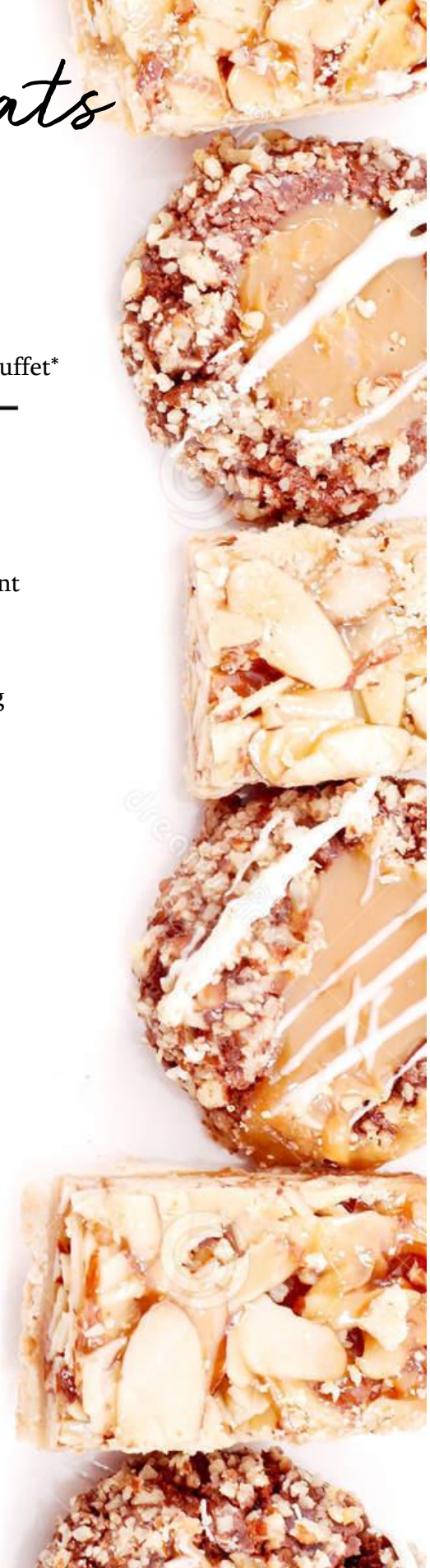
- 🛡️ Chocolate Lava Cakes (GF)

- Chocolate Torte with Seasonal Berries (GF)
- Rustic Fruit Crostata- Berry, Apple, Peach
- Fruit Tart- Lemon Curd, Vanilla Custard
- Boston Cream Pie

\$7

- Crème Brûlée with Dessert Sauce (GF)
- Chocolate Pot de Crème with Berries (GF)
- Chocolate Roulade with Cherry Whipped Cream (GF)
- Charlotte Russe Cake with Berries
- Pear Crostata

(GF) = Gluten Free



Banquet Bar Prices

Beer

Bottled Beer - \$4 each

Three domestic selections and two premium selections will be chosen

Keg Beer

	Quarter Barrel	Half Barrel
	Approx. 70 glasses	Approx. 140 glasses
Standard Domestic	\$175	\$300
Premium	\$200	\$375

Liquor

House Selections - \$8 per drink

Smirnoff, Beefeater, Bacardi, José Cuervo Gold, Dewar's, Jim Beam, Jack Daniel's

Premium Selections - \$10 per drink

Tito's, Tanqueray, Captain Morgan, 1800 Reposado, Johnnie Walker Black Label, Buffalo Trace, Jameson

Top Shelf Selections - \$12 per drink

Grey Goose, Bombay Sapphire, Pyrat XO, Patron Silver, Glenfiddich 12-year, Maker's Mark, Crown Royal

Wine

Banquet Selections - \$6 per glass, \$22 per bottle

Sycamore Lane

White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet

House Selections - \$8 per glass, \$30 per bottle

Ecco Domani, Kenwood Vineyards

Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet

Top Shelf Selections - \$10 per glass, \$38 per bottle

Sterling Vineyards

Chardonnay, Pinot Noir, Merlot, Cabernet

Frequently Asked Questions



Do you allow weddings (ceremonies) on site?

Yes. We provide three different ceremony sites. Chairs are provided for up to 125 guests.

What is the timing for a ceremony rehearsal?

A ceremony rehearsal can be hosted the day prior to your wedding.

Most rehearsals begin about 5:30 PM.

How much parking is available for my event?

We have 185 parking spaces available.

Can I host my rehearsal dinner there too?

Yes, if the date is available.

When do you need the final head count?

All event selections and final guest count numbers must be received no later than one week prior to the event.

Is there access to the golf course? May my party play golf?

Yes, golf course access is available on Fridays and Sundays. There are different fees depending on the size of your party and the number of holes (9 or 18) your party wishes to play. Wedding parties are subject to follow the same rules as all guests of the Club. Inappropriate behavior on the golf course will not be tolerated at any point.

Are dogs permitted?

The only pets allowed inside are certified service animals. If you would like to include your pet in your ceremony or for pictures, they must remain outside and on a leash. Dogs' excrement must be picked up and disposed of properly. If excrement is left on property, there will be a fine. You must pre-arrange the pets' pick-up before your reception begins. Pet bowls and refreshments for pets must be provided by owner.

Do you allow the space to be decorated?

Yes, we welcome decorations such as flowers, candles, and lighting. No decorations are to be affixed to the walls, ceilings, or molding without approval by the Events Coordinator. If you choose to use candles, then we require that they are in containers or on a stand. Glitter, confetti, poly-fill, artificial snow, or other such materials are not allowed on the carpet nor on the tables.

How much time is allowed for set-up and clean-up?



Standard day-of set-up time for your event shall be coordinated with the Events Coordinator prior to the event.

Do you have a changing area for the wedding party?

Yes, we have locker rooms available for the wedding party to get ready before the wedding. The rooms are still accessible to our membership during this time.

May we bring in an outside caterer?

No. Blackthorn Club will provide all your food and beverage items. We do not allow outside food to be brought in, apart from a wedding cake, cupcakes, or pies.

Can we bring in our own alcohol?

Yes and no. Corkage fees will apply for beer and wine brought in from the outside. All outside selections must be approved by Blackthorn Club in advance. However, no liquor may be brought on premises.

Is there a fee if we want a bar for my event?

There is no additional fee for adding an open bar or cash bar to your event. There will be a bartender fee if using donated product.

Do you have overnight accommodations?

We do not have any overnight accommodations, but there are several hotels located within a short distance of Blackthorn Club.

Is Blackthorn Club handicap accessible?

Blackthorn Club is handicap accessible with handicap accessible restrooms and parking areas.

How long will I have access to the space? Is there a set time?

Determination will be done on a case-by-case basis. In respect to local noise laws, the cutoff time for music is midnight.

What if I have a question that is not answered here?

Please email Jennifer Villarta at jenn@blackthornclub.com with any additional questions.



Event Fees and Banquet Policies

Pricing

All prices listed are the base price, without service charge (17%)

or local and state sales tax (9.5%) and are subject to change.

Prices are guaranteed if planned within sixty (60) days of your function date.

All prices quoted prior to sixty (60) days are subject to change due to market fluctuations.

All hosts are responsible for achieving the Food and Beverage Minimum set for the respective space and for any applicable Facility Fees.

All non- members will be charged a (10%) surcharge on the final food and beverage total before tax and gratuity.

Food and Beverage Minimums

Card Room (15 maximum capacity)	\$150
Bistro (30 maximum capacity)	\$500
Veranda (80 maximum capacity)	\$1,000
Main Dining Room (80 maximum capacity)	\$1,100
Pavilion (200+ capacity)	\$1,500
Event Lawn (200+ capacity)	\$1,500

Facility Fees

Facility Fees cover items up to 125 guests

(plates, flatware, glassware, utensils, tables, chairs, linens, tables, skirting, etc.)

Card Room	\$100
Bistro	\$200
Veranda	\$1,000
<i>*Between April and October only available on Saturdays</i>	
Main Dining Room	\$900
<i>*Wednesday evening</i>	
	\$1,000
<i>*Friday evening</i>	
	\$1,500
Pavilion	\$1,500
Event Lawn	\$1,000



**When booking more than 2 spaces additional fees will apply.

**Food and Beverage Minimums are waived for one room when used in conjunction with another room.

**Member Sponsors should know that they are responsible for the behavior of their non-

members and any fees the non-member neglects to pay. Member Sponsors are required to be present at sponsored event and bill will be placed under their membership account.

Deposits

All events require a deposit to hold the room for your desired date.

Deposits for non-members will be equivalent to the Facility Fee for the appropriate space/s. Deposits for Blackthorn members will be equivalent to the Food and Beverage Minimum or the Facility Fee, if applicable.

Card Room	\$100
Bistro	\$200
Veranda	\$1,000
<i>*Between April and October only available on Saturdays</i>	
Main Dining Room	\$900
<i>*Wednesday evening</i>	\$1,000
<i>*Friday evening</i>	\$1,500
Pavilion	\$1,500
Event Lawn	\$1,000

Deposits provided above are due at the time of the initial booking.

Payments

10% of the total estimated charges are due once a menu is established.

15% of the total estimated charges are due 3 months prior to event date.

25% of total estimated charges are due 30 days prior to event date.

**Any credit card payment of \$500 or more will be subjected to a 2.5% processing fee. **



Guarantees

Once a menu has been established, the host will receive estimated Food and Beverage charges from the Events Coordinator.

In order for Blackthorn Club to effectively plan and execute your function, the final details must be confirmed no later than two weeks in advance of your event.

A signed contract must be on file 14 days prior to the event.

Your attendance guarantee must be made one week in advance.

In the event we do not receive your attendance guarantee one week in advance, the greater expected number of guests will be considered the guaranteed number.

The minimum charge for your function is based on your guarantee or the actual number of guests in attendance, whichever is greater.

In the event the actual number of guests in attendance is greater than your guarantee, you will be charged for that amount and an additional 10% food surcharge on the number of guests served above your guarantee.

Cancellations

If an event is cancelled prior to 3 months from the scheduled date, deposits will be refunded. If an event is cancelled within 3 months of the scheduled date, the following charges will be collected to offset lost business:

- 90 days prior - the deposit is retained by Blackthorn.
- 89 - 60 days prior - the deposit is retained by Blackthorn and 10% of the estimated charges.
- 59- 31 days prior - the deposit is retained by Blackthorn and 15% of the estimated charges.
- Within 30 days - the deposit is retained by Blackthorn and 25% of the estimated charges.



Tasting Details

Bride and Groom can select up to 8 items from our buffet packages for a tasting with our Chef.

Bride and Groom will not be charged for the tasting when they book with us and we have received a deposit.

Each additional guest attending the tasting will be charged \$35++ to the final wedding bill.

Tastings can only include a maximum of 4 total guests in addition to the bride and groom.

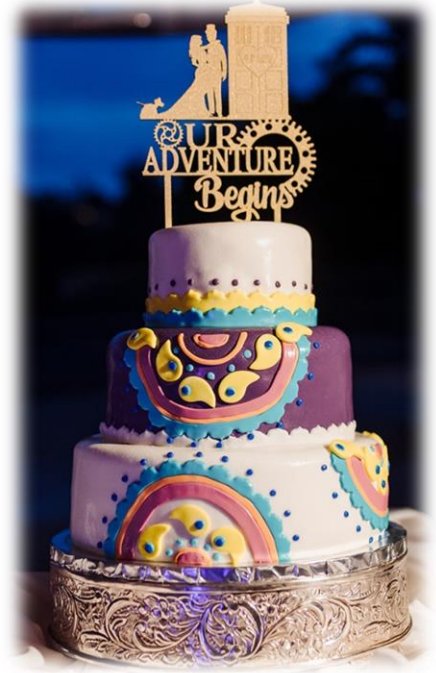
Blackthorn Club offers a One Year Anniversary Complimentary Dinner for Two.

Food/ Buffet Details

Multiple Entrée Selections - Should you prefer to offer a choice of more than one entrée or a special dietary item, a breakdown indicating how many of each entrée is due one week prior to event.

The client is responsible for maintaining a complete list of guest names with their respective entrée choice and providing this list to Blackthorn's Events Coordinator one week prior to event.

In accordance with State of Tennessee Health Department regulations, any perishable foods remaining at the conclusion of your event may not be removed from the premises.



Alcohol and Bar Service

In accordance with Tennessee State Law, guests must be 21 years of age to consume alcohol.

It is recommended that guests be made aware that identification is required to consume alcohol. The Club reserves the right to check identification and refuse to serve alcohol to underage persons or persons deemed intoxicated.

Bar prices will vary based on selections, please refer to the Bar Price Sheet or contact Blackthorn's Events Coordinator with questions or concerns.

Outside liquor beverages are prohibited. If anyone brings in outside liquor they will be asked to remove it from the premises.



Personal Items

Loss or damage to a display, decoration, or other property brought into the Club premises will be the sole responsibility of the host. The Club will assume no liability.

The member/host is responsible for the conduct of all persons in attendance and for any damages incurred by the Club or its guests by individuals associated with or representing the member/host's organization.

The Club will not be held responsible before, during, or after any function for lost, stolen, or damaged items.

Additional security may be provided through the Club for an additional charge.

If the host would like to leave items on the premises before or after the function, you may do so with the possibility of an additional storage fee. Please make arrangements with the Events Coordinator prior to the event. Blackthorn Club will not be held liable for any items missing or broken if left overnight.

Brides and Grooms do have the use of Blackthorn Club's locker areas. Please note that these areas are still open to our membership.

Decorations

Bridal parties are allowed to bring in flowers, ice sculptures, wedding cakes, printed napkins, and any other personal items. The Club is not responsible for any items brought into the Club by the client.

The use of rice, birdseed, and confetti are prohibited. A charge ranging up to \$300 may be applied for the cleanup of such items. It is suggested that bubbles or sparklers be used in place of contraband items.

Blackthorn holds the right to charge a handling fee for any rented or outside-owned items that are set up or handled by Club staff. Determination of the fee will be done on a case-by-case basis.

Blackthorn will rent any additional items the host may require with applicable charges.

Early access to rooms for set-up proposes will be determined by the daily calendar. If a host requires the Banquet area be set-up a day before the event, there will be an additional fee.

All packages being received by the Club must be clearly marked with the group's name and date of function. Please address all packages "Attention: Events Coordinator." The host is responsible for making all arrangements to have packages shipped to the Club. It is advised that the packages not be shipped more than seven days prior to the function.

Maximum Seating and Parking

Seating varies according to table arrangements. Seating capacities shown may not be accurate due to your table arrangements, and therefore should only be used as a guide.

We have 185 parking spaces at the Club; please note that this facility is open to the membership of Blackthorn and all spaces may or may not be available on the day of your event.



Additional Charges and Policies

- All damage to building and property of Blackthorn caused by the host or any guests of the host for the event will be billed on the final invoice. The host is considered the individual responsible as the signer of the contract for the event.
- Complete removal of existing tables and chairs on Veranda or in the Main Dining Room will be subjected to an additional \$200 fee.
- For Jennifer Villarta, Blackthorn's Events Coordinator, to be an on-site Wedding Director there will be a \$450 fee.
- For Blackthorn to handle the cutting and distribution of your 3 tier cake that will be a \$75 fee with an additional \$25 for every additional tier or cake.
- Equipment fees – There may be charges for additional equipment for your event. These will be indicated on your contract.
 - Example: A/V Equipment- (Microphone, Speaker, Screen, Projector) \$25
- All equipment and decorations must be removed at the end of the function, unless there is a plan in place with our Events Coordinator.
- All decorations must be confined to the room reserved for your function.
- All decorations must be limited to tabletop or freestanding displays that do not require attachment to the walls or furniture.
- Blackthorn is not responsible for return or upkeep of any part of cake displays, unless there is a plan in place with Blackthorn's Events Coordinator.
- Blackthorn will not assume responsibility for any loss or damage to articles left at Blackthorn prior to or following the event.
- No emergency exits, telephones, alarms, sprinkler valves, or hose connections may be obstructed in any way.
- No exposed flames are permitted in any building, excepting candles.
- Live animals are prohibited in any building at Blackthorn with the exception of certified service animals.
- Storage for crates, packing material, or freight of any kind will not be provided.
- All Blackthorn buildings are non-smoking facilities. Smoking areas are available outside of the buildings.

