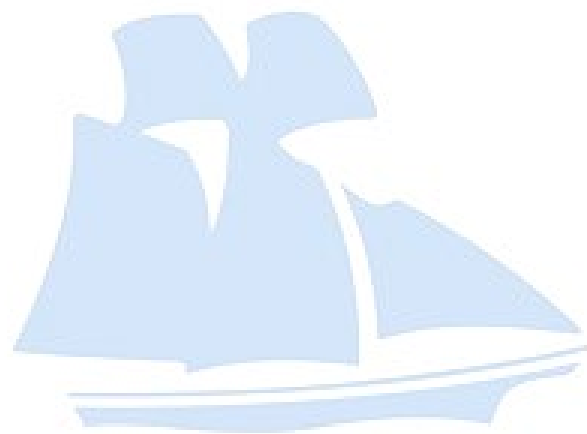




THE LANDINGS CLUB

Weddings



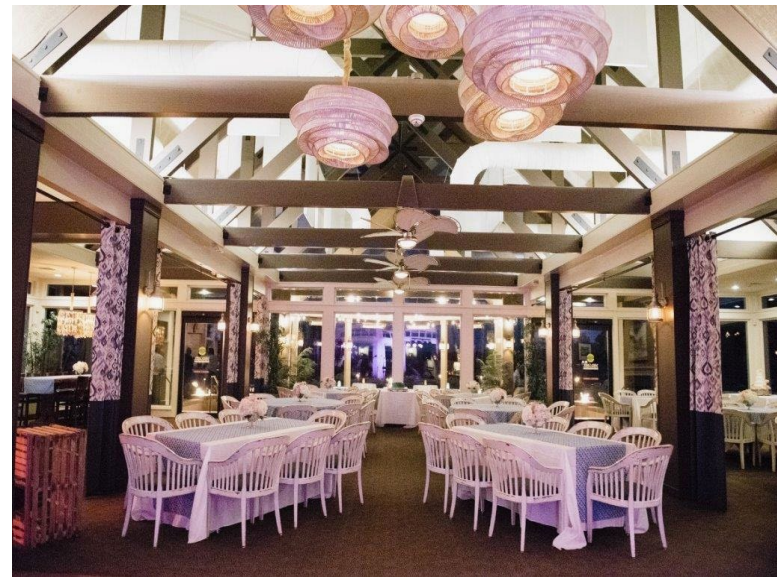


THE LANDINGS CLUB
Weddings

Palmetto Ballroom



Deer Creek Event Lawn



Deer Creek Coastal Grill



Palmetto Event Lawn

SEATING CAPACITIES

Location	Style	Capacity
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PALMETTO

Event Lawn	Ceremony	250
Lagoon Lawn	Ceremony	300
Ballroom	Cocktail	450
	Seated	300
Azalea Room	Ceremony	100
	Cocktail	100
	Seated	60
Library	Cocktail	60
	Seated	40
Front Porch	Ceremony	60
	Cocktail	90
	Seated	40

DEER CREEK

Event Lawn	Ceremony	175
Coastal Grill	Cocktail	175
	Seated	90

MARSHWOOD

Event Lawn	Ceremony	300
	Cocktail	300
	Seated	250

OAKRIDGE

Patio	Ceremony	100
Clubhouse	Cocktail	200
	Seated	120

TESTIMONIALS

"I have had hundreds of notes, emails and comments regarding such a 'First Class,' event. We had 4 other events out here at the landings in preparation for the wedding and they were all wonderful. My daughter said, 'Mom everything is perfect, just like I always dreamed about.'"

- Tiffany & Ron Kolat

"The reception was such a pleasant experience where the emotions, efforts and planning came together and crowned the event. The food was extraordinary! Your work with us was exemplary even to accommodating personal recipes. The feast was plentiful and I never looked at anything in fear it was going to run out. I have had shrimp & grits since the wedding, but none can compare to what we had that day!"

- Charlton & Dawn Veazey

"Everything was perfect! The Landings Club handled everything from our Welcome Party to the Farewell Brunch! All of our guests raved about the amazing service, delicious food, and the beautiful scenery. I heard about the fried chicken for months following our wedding!"

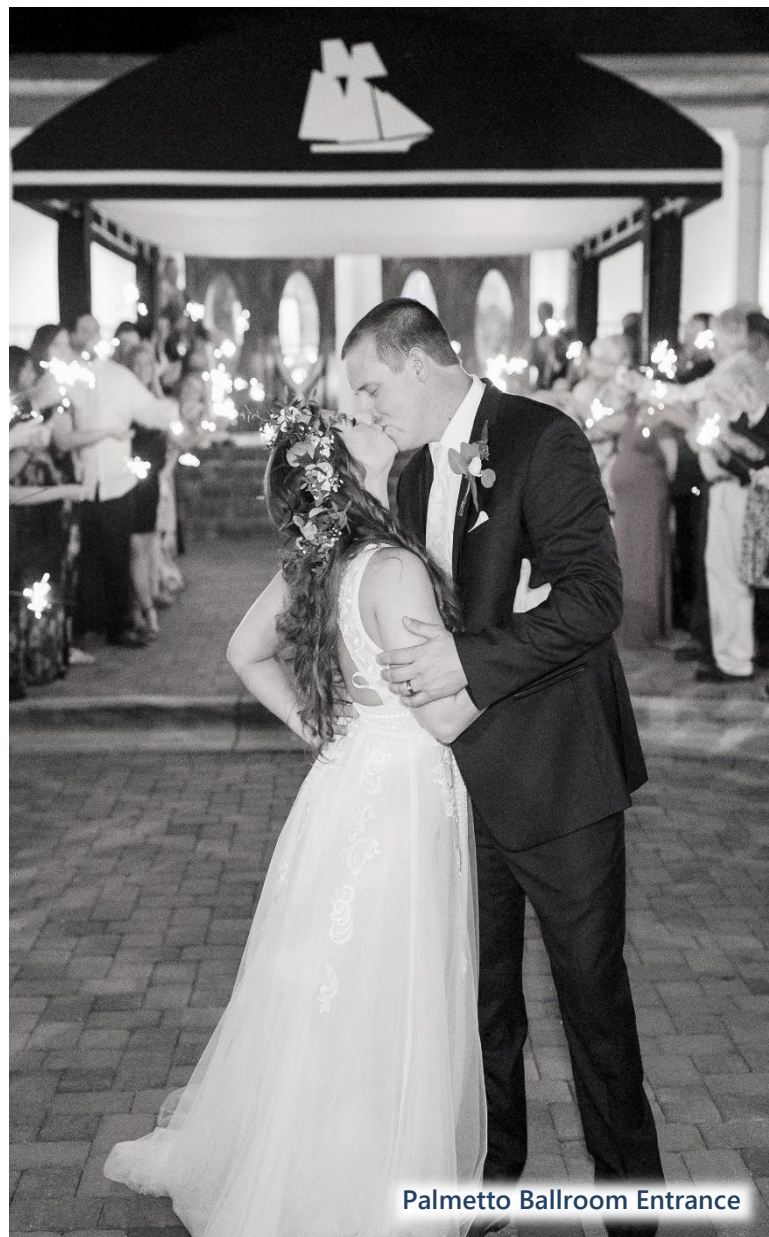
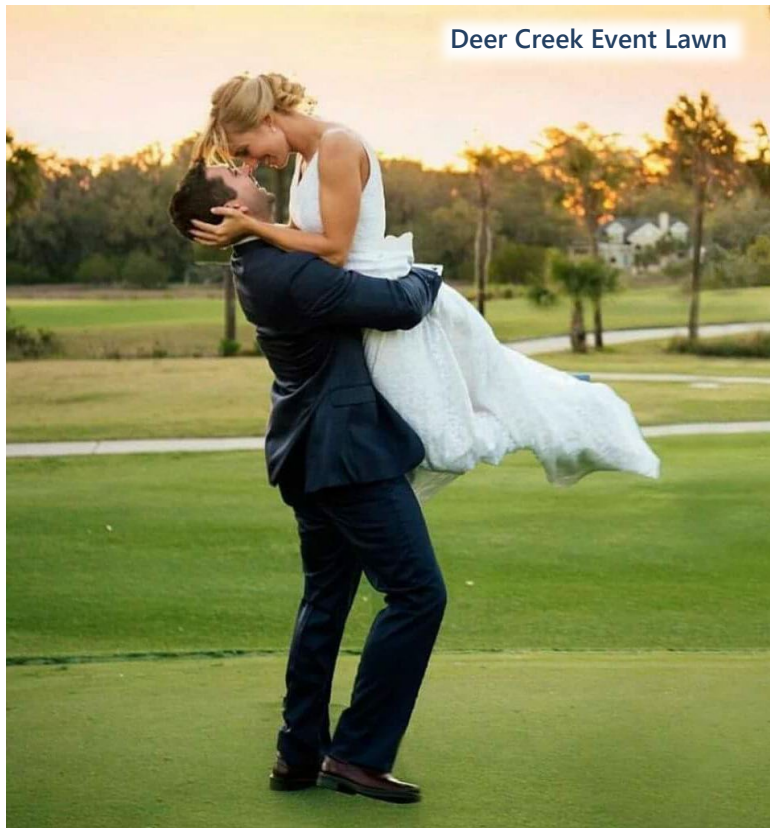
- Hannah & Peter Lambrou

"By hosting your wedding at The Landings Club, you get an experienced team that cares so much about you and your event. The Landings Club takes pride in their work that will be shown in how well they will host your wedding and help you as a bride enjoy your wedding. The Landings Club will be there for you and help make your dream wedding happen!"

- Mallory & Hunter King

"We are so grateful for your help and coordination in planning our big wedding day. You are so kind, and I appreciate your willingness to meet with us on multiple occasions. We could not have put it all together without you and your amazing team! You are the best and I'm so glad you were part of our special day!"

- Chelsea & Ben Edwards



MID-DAY WEDDING CELEBRATIONS

Brunch and lunchtime wedding celebrations are available between the hours of 10:30 AM and 3:00 PM. All package selections include a Three-Hour Open Bar featuring Club brand spirits, Landings Club Private Label red and white wines, domestic and imported beers, fresh brewed regular and decaf coffee and iced tea, a Celebratory Champagne Toast and a Standard Wedding Cake by Pastry Chef Johan Hamstra.

THE CRAPE MYRTLE BRUNCH

30-Minute Reception to Include
Smoked Scottish Salmon Canapes
Spinach and Feta Cheese in Phyllo

Two-Hour Buffet Service

Fresh Squeezed Orange, Grapefruit and Cranberry Juices
Basket of Fresh Baked Breakfast Breads
Local Jams, Organic Honey, Whipped Butter
Fresh Cut Seasonal Fruit and Berries
Goat Cheese and Asparagus Frittata
Applewood Smoked Bacon
Maple Infused Sausage Links
Rosemary Hash Brown Potatoes
Low Country Smoked Gouda Grits topped with Shrimp, Tasso and Andouille Gravy
House Made Crepes filled with Diced Chicken, Sautéed Mushrooms and Creamy Boursin Cheese on a bed of Julienned Vegetables

Wedding Cake and Champagne Toast

\$86 Per Person / \$76 Member Price

Upgrade to a Premium Bar

\$95 Per Person / \$85 Member Price

THE CAMELLIA LUNCH

30-Minute Reception to Include
Asparagus Tips and Asiago in Phyllo Dough
Coconut Crusted Shrimp, Mango Dipping Sauce

Two-Hour Buffet Service

Local Spring Mixed Salad
Watermelon Radishes, Strawberries
Candied Pecans, Shaved Red Onions
Champagne Vinaigrette
Seeded Multigrain Rolls with Whipped Butter
Pan Seared Eastern Flounder with Citrus Vinaigrette
Herb Marinated Chicken Breast with Tomato Cucumber Quinoa, Pickled Red Onions
White Balsamic Vinaigrette
Roasted Brussels Sprouts
Organic Oven Roasted Fingerling Potatoes
Wedding Cake and Champagne Toast

\$90 Per Person / \$80 Member Price

Upgrade to a Premium Bar

\$100 Per Person / \$90 Member Price



THE LAUREL OAK LUNCH

30-Minute Reception to Include

Artisanal Cheese Display

Fresh Fruit, Local Jams, Organic Honey

Assorted Flatbreads Crackers and Grissini

Butler Passed Classic Tomato Finger Sandwiches

Plated Lunch Service

Course One

Chopped Caesar Salad with Roasted Garlic

Focaccia Croutons, Shaved Parmesan

Reggiano, House Made Caesar Dressing

Baskets of Freshly Baked Focaccia Squares

Course Two

Boursin Cheese Stuffed Chicken Breast

Champagne Supreme Sauce

Fresh Seasonal Vegetables

Shallot and Butter Infused Whipped Potatoes

Course Three

Wedding Cake and Champagne Toast

\$79 Per Person / \$69 Member Price

Upgrade to a Premium Bar

\$86 Per Person / \$76 Member Price

THE AZALEA LUNCH

30-Minute Reception to Include

Crudités Display of Raw Vegetables

Ranch and Green Goddess Dressings

Roasted Garlic Hummus and Pita Triangles

Butler Passed Baked Brie and Raspberry Bites

Plated Lunch Service

Course One

Baby Wedge of Iceberg Lettuce

Blue Cheese Dressing, Cherry Tomato Halves

Shaved Red Onions, Blue Cheese Crumbles

Assorted Seeded Rolls with Whipped Butter

Course Two

Sous Vide Herb Marinated Hangar Steak

Cabernet Veal Jus

Sautéed Spinach with Toasted Pine Nuts

Thyme Scented Potato Croquette

Course Three

Wedding Cake and Champagne Toast

\$83 Per Person / \$73 Member Price

Upgrade to a Premium Bar

\$90 Per Person / \$80 Member Price



EVENING WEDDING CELEBRATIONS

Evening wedding celebrations are available beginning at 4:00 PM. All package selections include a Four-Hour Open Bar featuring Club brand spirits, Landings Club Private Label red and white wines, domestic and imported beers, a Celebratory Champagne Toast, and a Standard Wedding Cake by Chef Hamstra.

STATIONS-STYLE DINNER ONE

Passed Butler Style

Fried Green Tomatoes with Goat Cheese and Balsamic Reduction Drizzle

Southern Style Pimento Cheese Croquettes
Andouille Sausage and Pineapple Skewers

Caesar Salad and Bruschetta
Individual Caesar Salads, Toasted Croutons, Shaved Parmesan Cheese, House Made Caesar Dressing
Tomato-Basil Bruschetta on Crostini

Sautéed Silver Dollar Crab Cakes
Butterbean Succotash, Lemon Confit, Baby Arugula

Chef-Attended Carving Station

*one chef required per 50 guests, \$75 fee per chef
Sous-Vide Bistro Steak with Natural Veal Jus
Smoked Turkey Breast with Cranberry Chutney
Platters of Herb Marinated Grilled Vegetables
Miniature French Rolls and Whipped Butter

Chef-Attended Mashed Potato Martini Bar
*one chef required per 50 guests, \$75 fee per chef

Whipped Idaho Potatoes
Butter, Sour Cream, Cheddar Cheese, Scallions
Mashed Sweet Potatoes
Honey Butter, Brown Sugar, Candied Pecans

Wedding Cake and Champagne Toast

\$110 Per Person / \$100 Member Price

Upgrade to a Premium Bar

\$118 Per Person / \$108 Member Price

STATIONS-STYLE DINNER TWO

Passed Butler Style

Belgian Endive with Blue Cheese Mousse and Candied Pecans
Italian Sausage and Herb Cheese Stuffed Mushroom Caps

Deluxe Antipasto Display
Salami, Soppressata, Capicola, Pepperoni
Provolone and Parmesan Reggiano Cheese
Cherry Peppers, Hearts of Palm, Trio of Olives
Sliced Focaccia and Italian Artisan Breads

House-Spun Mozzarella Roulades
Buffalo Mozzarella Entwined with Shaved Prosciutto
Mini Caesar Salads, Toasted Croutons, Shaved Parmesan Cheese, House Made Caesar Dressing
Grilled Peach Slices, Baby Arugula and Balsamic Drizzle

Chef-Attended Carving Station
*one chef required per 50 guests, \$75 fee per chef

Whole Tenderloin Beef Wellington
Sauce Béarnaise and Horseradish Cream
Platters of Warm Herb Marinated Grilled Vegetables

Chef-Attended Action Station
*one chef required per 50 guests, \$75 fee per chef

Shrimp + Bay Scallop Risotto with Asparagus Tips
Sage Cream, Fresh Grated Parmesan, Herbed Garlic Bread

Wedding Cake and Champagne Toast

\$120 Per Person / \$110 Member Price

Upgrade to a Premium Bar

\$128 Per Person / \$118 Member Price

EVENING WEDDING CELEBRATIONS

Evening wedding celebrations are available beginning at 4:00 PM. All package selections include a Four-Hour Open Bar featuring Club brand spirits, Landings Club Private Label red and white wines, domestic and imported beers, a Celebratory Champagne Toast, and a Standard Wedding Cake by Chef Hamstra.

BUFFET-STYLE DINNER ONE

Passed Butler Style During One-Hour Reception

Balsamic Tomato Bruschetta on French Baguette

Shaved Prosciutto Ham and Melon Lollipop

Bacon Wrapped Sea Scallops

Mushroom Cap Stuffed with Boursin Cheese

Entrées

Roasted Bistro Steak and Caramelized Shallots

Served with Rosemary Cremini Mushrooms and
Fresh Herb Veal Demi-Glace

Horseradish Crusted Scottish Salmon

Fresh Citrus Segments and Citrus Beurre Blanc

Chef-Attended Carving Station

*one chef required per 50 guests, \$75 fee per chef

Pastrami-Seasoned Pork Loin Carved to Order
1000 Island Aioli, Coriander Scented Pork Jus

Homemade Honey Wheat Dinner Rolls

Ancient Grain Pilaf Including Farro, Quinoa

Wild Rice, Brunoise of Mirepoix

Fresh Seasonal Vegetable Medley

Baskets of Assorted Dinner Rolls Whipped Butter

Two-Hour Buffet Service

Soup + Salads

Tomato Basil Bisque

Chilled Roast Beef Wrapped Asparagus Platter

Served with Horseradish Cream Dipping Sauce

Spinach and Strawberry Fields Salad

Candied Spiced Pecans, Dried Cranberries

Bleu Cheese Crumbles

Balsamic Vinaigrette Dressing

Primavera Couscous Salad

Herb-Marinaded Grilled Vegetables

House Made Honey Champagne Vinaigrette

\$139 Per Person / \$120 Member Price

Upgrade to a Premium Bar

\$148 Per Person / \$128 Member Price

BUFFET-STYLE DINNER TWO

Passed Butler Style During One-Hour Reception

Imported Apricots Topped with Boursin Mousse and
Toasted Almond Sliver

Domestic Caviar and Crème Fraiche atop a
Buckwheat Blini

Bacon Wrapped Pitted Dates

Fried Lobster Arancini, Roasted Red Pepper Coulis

Two-Hour Buffet Service

Salads

Grilled Hearts of Romaine Caesar Salad Platter

White Scallion Anchovies, Parmesan Crisps Caesar
Dressing, Focaccia Croutons

Chevre Platter

Bootleg Farms Goat Cheese, Toasted Walnuts

Yellow and Candy-Striped Beets

Wild Arugula, Honey Sherry Vinaigrette

Individual Shrimp Ceviche Martinis

Local Caught Georgia Shrimp

Florida Citrus Segments, Cilantro, Plantain Chips

Entrées

Chicken Roulade Stuffed with Herb-Infused Brioche
Breadcrumbs

Served with Butternut Squash Ravioli

Fine Herb Chicken Jus

Pan-Seared Alaskan Halibut

Parsnip and Potato Silken, Crispy Fried Carrots
Lemon Confit and Fresh Herbs

Chef-Attended Carving Station

*one chef required per 50 guests, \$75 fee per chef

Beef Tenderloin Au Poivre Carved to Order

Cognac Peppercorn Jus, Horseradish Cream, and
Sauce Béarnaise

Miniature French Rolls and Whipped Butter

Glazed Baby Carrots + Steamed Asparagus

Shallot Beurre Fondue

\$147 Per Person / \$128 Member Price

Upgrade to a Premium Bar

\$154 Per Person / \$136 Member Price



EVENING WEDDING CELEBRATIONS

Evening wedding celebrations are available between the hours of 4:00 PM and 11:00 PM. All package selections include a Four-Hour Open Bar featuring Club brand spirits, Landings Club Private Label red and white wines, domestic and imported beers, a Celebratory Champagne Toast and a Standard Wedding Cake by Pastry Chef Johan Hamstra.

PLATED DINNER ONE

One-Hour Reception to Include

Butler Passed Hors d' Oeuvres

Coconut Crusted Shrimp, Passionfruit Sauce

Beef Tenderloin Carpaccio Crostini with Garlic Aioli
and Crisp Capers

Blue Cheese, Sautéed Onion and Pear in Puff Pastry

Crudités Display

Fresh Vegetables

Ranch and Green Goddess Dressings

Roasted Garlic Hummus and Toasted Pita Triangles

Plated Dinner Service

Course One

Lobster Bisque En Croute with Sherry-Infused
Crème Fraîche and Snipped Chives

Freshly Baked Dinner Rolls with Whipped Butter

Course Two

Herbed Boursin Cheese and Spinach Stuffed
Chicken Breast

Roasted Fingerling Potatoes

Haricot Verts with Blistered Cherry Tomatoes

Thyme Scented Natural Chicken Jus

Course Three

Custom Wedding Cake and Champagne

\$115 Per Person / \$100 Member Price

Upgrade to a Premium Bar

\$123 Per Person / \$108 Member Price

PLATED DINNER TWO

One-Hour Reception to Include

Butler Passed Hors d' Oeuvres

Chicken Satay Skewer with Peanut Dipping Sauce

Jumbo Lump Crab and Avocado Toast

Spinach and Feta Cheese in Puff Pastry

Cheese and Fruit Display

Domestic Cheeses, Fresh Fruits and Berries

Local Jams and Organic Honey

Assorted Flatbreads, Crackers and Grissini

Plated Dinner Service

Course One

Wedge of Iceberg Lettuce

Blue Cheese Dressing, Cherry Tomato Halves

Shaved Red Onions, Blue Cheese Crumbles

Assorted Seeded Rolls with Whipped Butter

Course Two

Boursin Crusted Filet Mignon, Served Medium Rare

Smoked Au Gratin Potatoes

Sautéed Broccolini with Toasted Pine Nuts

Cabernet Veal Jus

Course Three

Custom Wedding Cake and Champagne

\$140 Per Person / \$125 Member Price

Upgrade to a Premium Bar

\$148 Per Person / \$133 Member Price

PLATED DINNER THREE

One-Hour Reception to Include

Butler Passed Hors d' Oeuvres

Delicately Deep-Fried Lobster Arancini

Miniature Beef Wellingtons, Horseradish Cream

Red Pepper Mousse Tartlets

Mediterranean Antipasto Display

Salami, Prosciutto, Capicola

Assorted Italian Cheeses

Herb Marinated Grilled Vegetables

Artichoke Hearts, Mushrooms, and Olives

Artisan Breads, Flatbreads, Crackers and Grissini

Plated Dinner Service

Course One

Arugula Salad with Fresh Tomatoes, Roasted Red

Peppers, Feta Cheese, Champagne Vinaigrette

Focaccia Squares with Herb Infused Olive Oil

Course Two

Pan Seared Sea Bass, Lemon Beurre Blanc

Citrus Herb Pearled Couscous

Grilled Asparagus Tips

Course Three

Custom Wedding Cake and Champagne

\$154 Per Person / \$138 Member Price

Upgrade to a Premium Bar

\$162 Per Person / \$146 Member Price

PLATED DINNER FOUR

One-Hour Reception to Include

Butler Passed Hors d' Oeuvres

Tuna Tartare on Lotus Root Crisp

New Zealand Lamb Chops with Stone Ground

Whole Grain Mustard

Foie Gras Mousse on a Cornbread Round

International Cheese Display

Imported French and Italian Cheeses

Fresh Seasonal Fruits and Berries

Local Jams and Organic Honey

Assorted Flatbreads, Crackers and Grissini

Warm Brie En Croute

Warm Baked Brie Wheel Wrapped in Puff Pastry

Topped with Fresh Sliced Strawberries

Plated Dinner Service

Course One

Chilled Lobster & Avocado Salad

Shaved Violet Radish, Champagne Chive

Vinaigrette, Celery Salad, Dill Tuile

Course Two

Grilled Petite Filet Paired with a

Pan Seared Savannah Crab Cake

Lemon Beurre Blanc, Cabernet Veal Jus

Herb Roasted Tri Color Carrots and Parsnips

Garlic and Olive Oil Sautéed Baby Zucchini

Course Three

Custom Wedding Cake and Champagne

\$160 Per Person / \$145 Member Price

Upgrade to a Premium Bar

\$168 Per Person / \$152 Member Price

THE ICING ON THE CAKE

All of our Wedding Packages include a standard Wedding Cake.

Our standard Wedding Cake is two-tiers with your choice of cake flavor and filling, covered with your choice of icing and then finished with a standard design.

If you desire a Custom Wedding Cake made directly in collaboration with our Executive Pastry Chef, please inquire with your Catering Sales Manager.

A scheduled cake tasting is available to immerse you in the creation of the cake of your dreams.

Light Cakes

Vanilla Bean Sponge

Lemon Sponge

Chocolate Sponge

Flavored Cakes

Carrot Cake

Spice Cake

Red Velvet

Coconut Cake

Dense Cakes

Chocolate Cake

Vanilla Bean Pound Cake

Almond Pound Cake

Sour Cream Cake

Fillings

Lemon Curd

Cream Cheese

Vanilla Pastry Cream

Peaches and Cream

Coconut Cream

Raspberry Jam

Strawberry Jam

Apricot Jam

White Chocolate Truffle

Chocolate Ganache

Espresso Icing

Chocolate Hazelnut

Praline Cream

Icing Flavors

French Vanilla Buttercream

Mocha Buttercream

Sweet Royal Frosting

Swiss Meringue Buttercream

Lemon Buttercream

Champagne Icing

Icing Designs

Smooth & Contemporary

Elegant Textures

Rustic Semi-Naked

Spike Your Icing or Cake (additional \$2.00 per person)

Chambord	Grand Marnier	Cointreau
Bailey's Irish cream	Frangelico	Brandy
Rum	Kahlua	Crème de Banana
Disaronno		

Customize Your Cake

Let our Pastry Chef Design the Cake of your dreams for your special day!

The possibilities are endless so feel free to inform us about your favorite flavors, colors and bring in any sketches or photos so we can incorporate them and make your dream cake a reality.

A few options are list below however they are endless when planning with our creative and talented Chef Johan Hamstra.

- Multiple Tiers in your desired shape, starting at \$25.00
- Cover your cake with a smooth rolled fondant, a perfect base for color or added decorations \$1 per person
- Edible gum paste flowers to finish your creation. Pricing depending on flower choice
- Edible Customized Monogram (Wedding Cake Topper or as Décor) \$25.00
- Fondant Bow and Ribbon in your choice of color \$25
- Ruffles around base of each tier \$2.50 per 5 inches
- Fondant figurine Bride and Groom topper (4 inches high) \$75.00
- Edible Flower Bouquet Topper (3 different small flowers plus greenery) \$85.00
- Sugar Lace decorations starting at \$3.00 per 5 inches

Sculpted custom cakes & groom's cakes will be priced individually and depend on the time and complexity of the creation.

After your private consultation with Chef Johan we can fully visualize & sketch your wedding cake and finalize pricing.

All items are handmade therefore pricing is individually based on design and production time.

All custom decorations need to be finalized three weeks prior to the event date.



LATE NIGHT BITES

After your guests have enjoyed their dinner, you've sliced your wedding cake, surprise them with delicious treats that will have them back on their feet and ready to hit the dance floor.

Butler Passed or Displayed Items

Southern Style Pigs in Blankets \$10 per person / \$8 member price

Pork Pot Stickers with Ponzo Dipping Sauce \$12 per person / \$10 member price

Fresh Baked Bavarian Pretzels with Smoked Beer Cheese \$10 per person / \$8 member price

Grilled Cheese Triangles with Tomato Basil Bisque Shooters \$9 per person / \$7 member price

Warm Baked Brie and Raspberry Bites \$9 per person / \$7 member price

French Toast Sticks with Bourbon Infused Maple Syrup \$10 per person / \$8 member price

Cinnamon Sugar Rolled Doughnut Holes with Chocolate Ganache Dipping Sauce \$9 per person / \$7 member price

Mini Espresso Frappuccinos \$12 per person / \$10 member price

Mini Chocolate or Vanilla Milkshakes \$10 per person / \$8 member price

Flatbread Station

Arugula and Goat Cheese Topped with Balsamic Drizzle, optional add Prosciutto

Buffalo Chicken with Ranch Dressing, Diced Tomatoes and Green Onions

Three Cheese & Pepperoni

Pineapple and Canadian Bacon

Select One – \$12 per person / \$10 member price

Select Two – \$16 per person / \$14 member price

Asian Take-Out Station

Sweet and Sour Shrimp with Lo Mein Noodles

Orange Chicken and Broccoli with Fried Rice

Served in Mini Take-Out Boxes with Chop Sticks

\$20 per person / \$17 member price

Sliders Station

Shaved Boar's Head Ham on Homemade Cheddar Cheese Biscuit

Pulled Pork with Creamy Celery Seed Slaw on Hawaiian Roll

Fried Chicken Tender and Pimento Cheese Spread on Homemade Buttermilk Biscuit

Mini Cheeseburger with Cheddar Cheese and a Dill Pickle Chip

Select One – \$13 per person / \$11 member price

Select Two – \$18 per person / \$16 member price

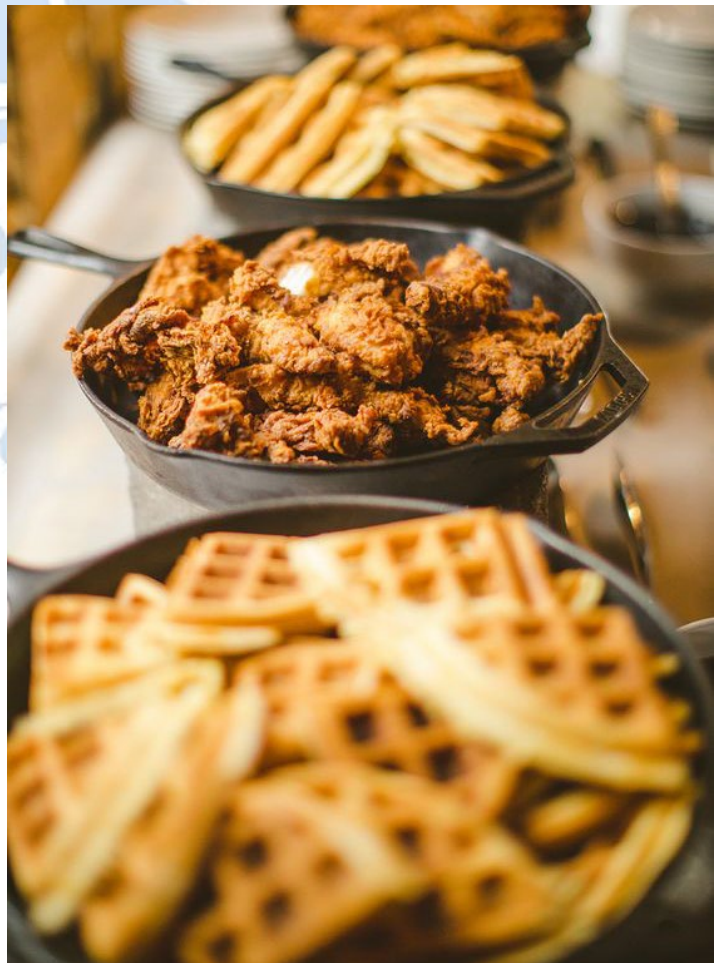
Chicken & Waffles Station

Warm Malted Waffles Fresh from the Kitchen

Palmetto Club Secret Fried Chicken Recipe

Maple Syrup and Whipped Butter

\$21 per person / \$18 member price





BEVERAGE INFORMATION

All of our Wedding Packages include a three or four-hour open bar featuring Club tier spirits, Landings Club Private Label red and white wines, domestic and imported beers, a Celebratory Champagne Toast, with the option to upgrade to Premium tier spirits and wines.

SPIRITS

Club	Premium
Smirnoff Vodka	Absolut Vodka
Boodles Gin	Tito's Vodka
Old Forester Bourbon	Tanqueray Gin
Seagram's 7 Whiskey	Wild Turkey Bourbon
Cutty Sark Scotch	Dewar's White Label Scotch
Cane Rum	Johnny Walker Red Label Scotch
Margaritaville Tequila	Seagram's VO Whiskey
	Canadian Club Whiskey
	Mount Gay Rum
	Bacardi Superior Rum
	El Jimador Tequila

WINES

Club	Premium
Landings Club Private Label	Kendall Jackson Chardonnay
Chardonnay	Stoneleigh Sauvignon Blanc
Pinot Grigio	Peju Sauvignon Blanc
Cabernet Sauvignon	Maso Canali Pinot Grigio
Red Wine Blend	Seven Falls Cabernet Sauvignon
	Sterling Merlot
	Golden Pinot Noir
	R. Stuart, Big Fire Pinot Noir
	Cigar Box Malbec

BEERS

Domestic	Imported
Bud Light	Corona Extra
Coors Light	Corona Light
Michelob Ultra	Heineken
Miller Lite	Heineken Light
Yuengling Lager	

POLICIES & PROCEDURES

Menu Selections

Prices for menu selections are guaranteed three months prior to your event, or upon booking if your event is within a 3 month window. The complete menu selection, including both food and beverage items, must be confirmed with the Catering Sales Manager no later than 30 days prior to your function.

Guaranteed Guest Counts

The Catering Sales Manager must receive guaranteed numbers of attendees for all events three (7) business days prior to the function. Group will be charged the guaranteed number or the number of people actually served, whichever is greater. If no guarantee is received, the number of guests indicated on the Banquet Event Order will be the guaranteed attendance.

The Club will not set more than five percent (5%) above the guaranteed number, not to exceed ten (10) people.

If the guarantee decreases by more than fifteen percent (15%) from the original estimated number, we reserve the right to relocate Group to a smaller room.

Sales Tax and Service Charge

All Food and beverage prices are subject to 7% state sales tax and 20% service charge for members; 22% service charge for non-members.

A 3% state liquor tax will be applied to liquor sales.

Tax-exempt organizations must furnish a Certificate of Exemption from the State of Georgia to the Catering Office upon booking the event. If a copy is not received, sales taxes will be included on your event billing.

Food Service

The Landings Club is the sole provider of all food served in our facilities. Outside food not permitted to be brought into the Clubhouses by a guest or any attendees. Wedding cake is excluded from this requirement.

All food/beverage will be consumed on the clubhouse premises at the contracted time of the event, and may not be removed from the banquet facilities. Wedding cake leftovers may be removed and are exempt from this requirement.

All buffets have a maximum service time of two hours, unless otherwise noted.

Alcoholic Beverage Service

In accordance with state and local law, it is The Landings policy to (a) request proper identification (photo I.D.) of any person of questionable age and refuse alcoholic beverage service if the person is either under the age of 21 or proper identification cannot be produced and (b) refuse alcoholic beverage service to any person who, in The Landings sole judgment, appears intoxicated.

Parties of 30 or more guests, a bartender is required at a charge of \$100.00 per bartender per 75 guests.

All beverage purchases are subject to 20% service charge, 7% sales tax. Liquor purchases are subject to an additional 3% liquor tax.

Outside liquor is not permitted. Corkage fees for beer and wine will be charged at the following rates:

- \$10++ per 750 mL bottle of wine
- \$15++ per 1.5 L bottle of wine

Labor Charges and Overtime Fee

For parties of 30 or more guests, a bartender is required at a charge of \$100 per bartender per 75 guests.

A \$50 fee will be assessed if cash or credit card capability is required for bar purchases.

A \$75 chef or server attendant fee will be assessed for all food stations requiring a chef or server attendant.

The booking window for events is four hours. Should you wish to continue your event past this time, a fee of \$150.00 per hour fee will be accrued.

The Landings Club closes at 12am, Midnight for private events.

POLICIES & PROCEDURES

Outdoor Functions

All outdoor functions require the reservation of a backup indoor space, with venue rental fees determined based upon the selected indoor space.

A decision to move an outdoor function to an inside location due to inclement weather will be made a minimum of three hours in advance of the scheduled function.

Audio/Visual

The Landings Club does not offer audio/visual equipment services. All clients are responsible for contracting their audio/ visual services and equipment needs with an outside professional. The Club's staff is solely responsible for food and beverage services, and is not liable for the operation of any audio/ visual equipment or services provided by an outside professional. The Club requires the use of a licensed audio/ visual vendor. All audio/ visual contracts must be approved by your Catering Sales manager no less than 30 days in advance of your event.

Decorations and Signage

All plans for decorations must be submitted in advance, and approval of these plans shall be at the sole discretion of the Club. Signs and decorations must be of professional quality and must be approved in advance by The Landings Club. Affixing any materials to the walls, floors, ceilings or furnishings is not permitted. Banners must be hung by Club staff at a charge of \$75 per banner. Decor of any kind that causes damage to the property is prohibited. Hosting member or member sponsor agrees to be responsible for any damage done to the Club during the time the premises are under the Group's control. This also includes any excessive cleanup made necessary by Group and/or decorators or outside agencies during set-up or tear-down.

Entertainment

All plans for entertainment must be submitted in advance, and approval of these plans shall be at the sole discretion of the Club. When contracting with any entertainer or production company to provide entertainment at its function(s), group shall provide a copy of agreement including any rider for the entertainment. In contracting for entertainment, Group agrees that any such entertainment will comply with The Landings Club's normal policy regarding risqué or questionable material and that no disparaging remarks toward The Landings members, employees or those of any affiliate of The Landings Club shall be made.

Security

The Landings Club is not responsible for any missing items or equipment that is lost before, during or after a function.

Clients are encouraged to secure their belongings to prevent loss.

Event will need to make arrangements through catering 30 days prior to event date for entry through a manned Gate. Security officers are required to man the gate for a minimum of (3) hours for functions occurring at Marshwood, Deer Creek and Oakridge Clubhouses at a rate of \$25 per hour, with a 3 hour minimum.

An Alphabetized gate pass lists are mandatory for all functions with off-island guests.

Non-members are to provide the list to catering (1) week prior to event date.

Residents are required to drop off their own list at the main gate.

Force Majeure

The performance of the agreement by either party is subject to acts of God, government regulations, disaster, strikes, civil disorders or other emergencies. Should any of these acts make it impossible to provide the facilities and/or services for your event, or make it impossible for the attendees to come to the Club, it is provided that this agreement may be terminated for any one or more of such reasons by written notice from one party to the other with no payments required.