



CHEROKEE COUNTRY CLUB
A History Celebrating Over 100
YEARS

BANQUET & EVENT
M E N U S

COCKTAIL RECEPTION

HORS D'OEUVRES



DINNER CASUAL COCKTAIL RECEPTION

Priced Per Person—25 Person Minimum

CASUAL HORS D'OEUVRES | \$30 | *Choice of 5 Passed Apps*

The perfect option for casual or drop in events!



Roasted Tomato Flatbread,
Mushrooms, Parsley, and Parme-
san Cheese

Spicy Fried Green Tomato with
Boursin Cheese Fondue

Silver Dollar Barbecue Pork

Biscuits with Jalapeno Aioli

Mini Rueben Sandwiches on
Marbled Rye

Warm Ham and Swiss Cheese

Panini with Dijon Mayonnaise

Mini Burger with Cheddar Cheese

Braised Short Ribs & Manchego

Empanada

Smoked Salmon on Rye with
Boursin

Bacon Wrapped Scallops

Mini Crab Cakes with Cajun

Remoulade

Watermelon Bites with Pineapple
Chantilly Crème

Tempura Fried Shrimp Bites with
Sweet Chili Sauce

Stuffed Mushrooms with Spinach
and Feta Cheese

Boursin Cheese Tartlet with Fig
Preservers and Pistachios

Silver Dollar Country Ham Biscuits
with Dijon Mustard

Shrimp Cocktail Shooter with
Bloody Cocktail Sauce

Buttermilk Chicken Tenders

Mini Beef Wellington

Asparagus Rolls

Tuna Tartare Wonton with Wasabi
Sour Cream and Sesame Seeds

Crab Salad Canape with Lemon Ca-
per Aioli

Mini Brie in Phyllo with Pear and
Almond Preserves

PLUS 20% SERVICE CHARGE
AND APPLICABLE SALES TAX

DINNER FULL COCKTAIL RECEPTION

HORS D'OEUVRES, DISPLAYS, & ACTION STATIONS

Priced Per Person—25 person minimum

FULL HORS D'OEUVRES | \$24 / *Choice of 4*

*Price does not include action stations or displays. A full cocktail reception required at least 2 action stations and displays in addition to the hors d'oeuvres.

Please Select 4 from the Following

Roasted Tomato Flatbread,
Mushrooms, Parsley, and Parmesan
Cheese

Spicy Fried Green Tomato with Bour-
sin Cheese Fondue

Silver Dollar Barbecue Pork

Biscuits with Jalapeno Aioli

Mini Rueben Sandwiches on

Marbled Rye

Warm Ham and Swiss Cheese

Panini with Dijon Mayonnaise

Mini Burger with Cheddar Cheese

Braised Short Ribs & Manchego

Empanada

Smoked Salmon on Rye with

Boursin

Bacon Wrapped Scallops

Mini Crab Cakes with Cajun

Remoulade

Watermelon Bites with Pineapple
Chantilly Crème

Tempura Fried Shrimp Bites with
Sweet Chili Sauce

Stuffed Mushrooms with Spinach and
Feta Cheese

Boursin Cheese Tartlet with Fig

Preservers and Pistachios

Silver Dollar Country Ham Biscuits
with Dijon Mustard

Shrimp Cocktail Shooter with Bloody
Cocktail Sauce

Buttermilk Chicken Tenders

Mini Beef Wellington

Asparagus Rolls

Tuna Tartare Wonton with Wasabi
Sour Cream and Sesame Seeds

Crab Salad Canape with Lemon

Caper Aioli

Mini Brie in Phyllo with Pear and

Almond Preserves

Displays

Seasonal Fruit

Baked Brie in Puff Pastry

Grilled Vegetables

Charcuterie

International Cheeses

Raw Bar

Choice of 2 or 3 Action Stations and Displays

Action Stations

Carved NY Strip Loin

Carved Beef Tenderloin

Carved Prime Rib

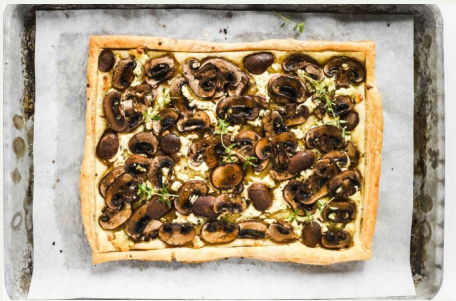
Caesar Salad

Pasta Station

Traditional Mashed Potato Bar

Macaroni & Cheese Bar

Shrimp & Grits



PLUS 25% SERVICE CHARGE
AND APPLICABLE SALES TAX



DINNER COCKTAIL RECEPTION

HORS D'OEUVRES, DISPLAYS, & ACTION STATIONS

Priced Per Person—50 person minimum

*These items are not offered individually

Carved NY Strip Loin | \$12

With Mushroom Jus

*Carver

Carved Beef Tenderloin | \$14

*Carver

Carved Prime Rib | \$12

*Carver

BBQ Spiced Pork Loin Display | \$9

With Peach Chutney

Curry Crusted Tuna Display | \$14

Wasabi Cream

Steak Diane Station | \$16

Mushrooms, Mustard, Brandy, Veal Jus, Cream *Attended

Caesar Salad Display | \$8

Fresh Romaine Lettuce, Garlic

Croutons, Parmesan Cheese & Cherokee's Caesar Dressing

Pasta Bar (Attended) | \$12

Choose from two sauces, two pastas, and three garnishes

Sauces | Marinara, Alfredo, Garlic Cream, Pesto, Piccata Sauce

Pastas | Linguini, Spaghetti, Bow Tie, Penne, Tortellini, Rigatoni

Garnishes | Italian Sausage, Grilled Chicken, Meatballs, Wild Mushrooms, Spinach, Roasted Tomatoes, Onions & Peppers, Arugula, Prosciutto

*Sautéed shrimp may be added for a surcharge of \$4 / person

Traditional Mashed Potato Bar (unattended) | \$8

Yukon Gold Mashed Potatoes Whipped with Butter and Cream, Aged Cheddar Cheese, Chives, Bacon & Butter

Gourmet Whipped Mashed Potato Bar (unattended) | \$12

Yukon Gold Potatoes Whipped with Butter & Cream, Sweet Potatoes Whipped with Brown Sugar & Butter. Garnished with Benton's Bacon, Aged Cheddar Cheese, Sour Cream, Duck Confit, Chives, Marshmallow, & Candied Pecans

Macaroni & Cheese Bar (unattended) | \$10

White Cheddar Truffle Lobster Mac and a Traditional with Sharp Cheddar Cheese Sauce and Sundried Tomatoes, Benton's Bacon, and Blackened Shrimp

Shrimp & Grits Bar (unattended) | \$12

Pimento Cheese Grits and Creole Shrimp with Sundried Tomatoes, Benton's Bacon and Cheese

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DINNER COCKTAIL RECEPTION

DISPLAYS, & ACTION STATIONS

Cherokee Displays | Minimum 25 people

These items can be added to any hors d'oeuvres package or buffet dinner and are not offered individually.

\$6 | *Per Person*

Fresh Seasonal Fruit Display

Vegetable Crudité

Baked Brie in Puff Pastry \$6 | *Per Person*

With Caramel Sauce, Spiced Pecans, Baguettes and Fresh Fruit

Grilled Seasonal Vegetables \$6 | *Per Person*

\$8 | *Per Person*

Hummus Plate

Greek & Red Pepper Hummus with Carrots, Celery, Cucumbers, Sliced Peppers and Pita Chips

\$12 | *Per Person*

Cured Meat Platter

Includes Salami, Capicola, Prosciutto, Crispy Pancetta, Assorted Crackers and Breads

International Cheeses

With Fresh Berries, Truffle Honey, Marcona Almonds, & a Selection of Crackers

Smoked Salmon Display

With Traditional Garnish and Toast Points

\$14 | *Per Person*

Fresh Sushi Display

Includes California Roll, Spicy Tuna Rolls, Spicy Shrimp Roll, Seaweed Salad, Wasabi, Pickled Ginger, and Soy Sauce

\$22 | *Per Person*

Raw Bar

An Assortment of Fresh Shellfish, Poached Shrimp, Oysters on the Half Shell, & Crab Claws. Garnished with Lemon Wedges, Cocktail Sauce, Tabasco, and Worcestershire Sauce *Add an Ice Carving for Additional Cost



DESSERTS COCKTAIL RECEPTION

ACTION STATIONS

Dessert Action Stations | Minimum 25 people

Cherokee Sundae Bar | \$8 / person

Vanilla Ice Cream, Chocolate & Caramel Sauces, Whipped Cream, Cherries, Sprinkles, Oreo Cookies, M&M's, Heath Bar Crunch Topping, Brownies & Bananas

Crepe Station (Attended) | \$10 / person

Crepes Filled with Cream Cheese and Served with Choice of Sauces, Strawberry, Peach, Gran Marnier, or Chocolate

Ney York Cheesecake Bar | \$10 / person

Choice of Vanilla, Chocolate or Strawberry Cheesecake, Graham Cracker Streusel, Seasonal Fruit, Chocolate, Caramel, and Nuts

Bananas Foster Station (Attended) | \$12 / person

Bananas Flambeed in Butter, Brown Sugar, Cinnamon, Dark Rum, and Banana Liqueur and served with Vanilla Ice Cream and Gourmet Coffee

Smore's Station (Attended) | \$12 / person

Assorted Marshmallows, Two Types of Graham Crackers, Milk and White Chocolate Bars, Gourmet Coffee

PLUS 25% SERVICE CHARGE
AND APPLICABLE SALES TAX



DINNER COCKTAIL RECEPTION

THEMED HORS D'OEUVRE PACKAGES

Price Per Person

BEARDEN | \$39

Shrimp and Grits Station
Fried Green Tomato Display
Silver Dollar Country Ham Biscuits
Pimento Cheese Cups
Buttermilk Chicken Tenders

SEQUOYAH | \$41

Carved N.Y. Strip Loin
with a Mushroom Jus
Cocktail Shrimp Shooters
Stuffed Mushrooms
Mini Brie in Phyllo, Raspberry
Preserves
Smoked Salmon on Rye with
Boursin

DOGWOOD | \$44

Smoked Salmon Display
Rosemary Marinated Baby Lamb
Chops
Mini Beef Wellington
Asparagus Rolls
Mini BLT's
International Cheese Display

CLASSIC KNOX | \$53

Sliced Beef Tenderloin
Carving Station
Mini Crab Cakes
Baked Brie in Puff Pastry
Bacon Wrapped Scallops
Veggie Spring Rolls
Watermelon Bites, Pineapple
Chantilly Creme

PLUS 25% SERVICE CHARGE
AND APPLICABLE SALES TAX



CHEROKEE CATERING INFORMATION & POLICIES

Following are event guidelines and answers for many of our most frequently asked questions.

GENERAL INFORMATION

Functions are hosted during normal Clubhouse hours, which are 8:00 a.m. to 12 a.m., Tuesday through Sunday. If your event needs to be scheduled on a Monday the following applies: an opening fee of \$1,500 in addition to regular pricing of food, beverage, and minimum room revenue requirements; excluding Golf tournaments. Certain events require chaperones and/or security at the hosts' expense. Please see your event planner for details. While Cherokee does host many events that eventually benefit the welfare of civic communities, Cherokee is unable to make any pricing exceptions. Cherokee's pricing structure is based on its fiscal responsibilities to its dues paying membership at large.



In order to effectively execute and plan your event, we ask that menus and a firm guest count be provided a minimum of three weeks prior to your event. At minimum, events must be booked 10 days in advance to allow for scheduling and ordering or staff may not be able to accommodate event requests. Three days prior to your event, a final guarantee of the number of guests is required, at which point your count may increase, but not decrease. Additional guests beyond the guaranteed number will be billed an additional 20% per attendee. Within your final guest count, please remember to include vendor meals.

DINING AND BEVERAGE GUIDELINES

- Predetermined menus are required for events with more than 25 people
- Events for 24 people or less must order from a "Mini-Menu", where items can be individually selected on the day of your event.
- For all plated dinners, a pre-selection of up to three (3) entrees may be chosen for parties under 75 people. The same sides must be served with each selection. The host is also required to provide the club with a list of who is at each table along with their entrée selection as well as designate each place setting with place cards that denote the entrée selection. The higher priced entrée will be charged for all meals to cover additional costs incurred by preparing extra meals of each selection.
- Any special dietary requests, such as vegetarian, gluten-free, etc, must be made know three (3) days in advance of the event. One option will be provided as an alternate for all special request.
- All food and beverage must be prepared and served by Cherokee employees with the exception of specialty cakes.



CHEROKEE CATERING INFORMATION & POLICIES

DINING AND BEVERAGE GUIDELINES

- All food, liquor, wine and beer must be provided by Cherokee Country Club. Should you have special wine that you would like served at your event, and Cherokee is not able to obtain it, you are welcome to provide up to 3 bottles of wine; however, a corkage fee of \$20 will be applied per 750ml bottle. This includes any donated product.
- Wine Club locker wines can only be used in the restaurant spaces.
- Should a "cash bar" be requested, Cherokee will bill based on consumption. Hosts will be required to provide cash and cashiers and Cherokee will provide various drink tickets for the event. There will be a \$500 fee for this service.
- Cherokee 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. Our staff is trained to request proper identification when necessary and to refuse service to intoxicated guests. Bar service shall terminate no later than midnight.

EVENT PRICING

In addition to food and beverage charges, a 25% house charge will be added to all banquets.

ROOM RENTAL FEES

<i>Applies to all member sponsored events</i>	LUNCH	DINNER
Ballroom (includes River Room)	\$1000	\$2000
River Room	\$350	\$750

FOOD AND BEVERAGE MINIMUMS

<i>Applies to All Private Banquet Events</i>	LUNCH	DINNER
Ballroom (includes River Room)	\$1000	\$2000
River Room	\$500	\$1000
Terrace	\$500	\$500
Trophy Room	N/A	\$500
Blount Room	\$200	\$300
Sevier Room	\$200	\$300
Old Grill	\$200	\$300
Cumberland Room	\$200	\$300
Sun Room	\$200	\$300

The above food minimums apply to all events hosted in private dining rooms. Dogwood and Pub dining options are available with no applicable minimums. Minimums are in place to cover the higher costs associated with hosting a private party including set up, overhead, and labor. Minimums are applied to total food prices and are exclusive of taxes and other charges. cost will be subtracted from the minimum and that amount will be applied.



CHEROKEE CATERING INFORMATION & POLICIES

MEMBER & SPONSORED EVENT REQUIREMENTS

Weddings are permitted for children, grandchildren, nieces and nephews of Cherokee members only. All private events must be hosted or sponsored by a Club member, who will be directly responsible to the Club for the entire cost of the event. For sponsored events, the sponsoring member is also required to be in attendance. The Club will send an invoice to the non-member host, company, or organization and a copy to the sponsoring member. If full payment is not received within 30 days after the invoice date, the sponsoring member will be responsible for payment. Direct public advertising of any event (through mail or news media) is strictly prohibited. Room charges apply to sponsored events.

DÉCOR AND VENDOR POLICIES

All vendors must use designated service entrances to deliver and retrieve any and all supplies. Decorations should be delivered to the club on the day of the event and removed by the host / vendor upon departure. Any deviation 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 (including taping of flip chart paper), thumbtacks and glitter/confetti to decorate is strictly prohibited. A maintenance fee of \$500 will be charged if prohibited items are used. Cherokee 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. Requests to move furniture will be considered, and if approved, subject to an additional charge.

CANCELLATION POLICIES

The following cancellation fees apply to all Member Sponsored Events that cancel within 9 months of the event date.

- A cancellation within 30 days of your event will result in payment of 50% of anticipated food and beverage revenue.
- Anticipated revenue is based on the minimum per person times the number of expected guests.
- All fees will be charged to the member's account.



CHEROKEE CATERING INFORMATION & POLICIES

MEDIA POLICY

Cherokee Country Club is a private club whose recreational and social activities are intended for the benefit of its members and guests. Accordingly, the below regulations help protect the privacy of the Club and its members.

- a. Professional Media and filming at the Club is not allowed unless prior approval from the Board is obtained. Such requests must be made in writing and include a detailed description of the expected use and purpose for the request. If allowed, it must not include the name of the Club, its logos or any identifying features.
- b. Only the Club President, General Manager, or chosen club representative are permitted to respond to inquiries from the media concerning the Club.
- c. Members and their guests shall refrain from using Club images, likeness, logos and other branding materials without prior permission from the Board.
- d. Social Media posts by members or their guests should be made with discretion and in a manner that protects the privacy of the Club and its members.

Neither members, nor their guests, shall disclose Club information or make disparaging comments that could result in harm to the reputation and privacy of the Club, its members and its employees.

Member Directory Usage: General solicitation among members, directly or indirectly, including the use of directory information is prohibited. Please note that all member information published in the directory is provided in confidence, and the intent is to assist member interaction in a social environment. An individual's private information is not to be used for any form of solicitation and/or personal gain, and should not be shared outside the membership.