



CHEROKEE COUNTRY CLUB
A History Celebrating Over 100
YEARS

BANQUET & EVENT
M E N U S



PLUS 25% SERVICE CHARGE
AND APPLICABLE SALES TAX

LUNCH THEMED BUFFET

Priced Per Person • Minimum 25 people

All lunch buffets are served with iced tea and freshly brewed coffee.

GRILLE | \$32

Hamburger
Black Bean Burger
Grilled Chicken
Coleslaw
Macaroni Salad or Potato Salad
Tossed Salad
Oven Baked Beans
Potato Chips
Buns, Condiments & Sliced Cheese
Freshly baked Cookies & Brownies

SOUTHERN COMFORT | \$35

Fried Chicken
Pulled BBQ Pork
Tossed Salad
Coleslaw
Southern Style Green Beans
Cheddar Macaroni and Cheese
Cornbread and Biscuits
Seasonal Fruit Cobbler
Add ice cream \$2 / person

SOUTH OF THE BORDER | \$38

Build Your Own Fajita

Chicken, Ancho Chili Marinated Steak
Southwest Salad
Spanish Style Rice
Black Beans
Chips and Salsa
Grilled Seasonal Vegetables
Flour tortillas and Toppings
Fried Cheesecake

MEDITERRANEAN | \$38

Antipasti Display
Greek Salad
Three Bean Salad
Tomato Mozzarella Salad
Roasted Rosemary Potatoes
Eggplant Parmesan
Chicken Piccata
Garlic Herbed Focaccia Bread
Tiramisu

TRADITIONAL | \$38

Choice of Salad
Choice of Cold Side
1 Fish Dish
1 Chicken Dish
2 Vegetables
1 Starch
Yeast Rolls
Assorted Cookies



LUNCH PLATED-TWO COURSE

Priced Per Person

All plated lunches are served with hot rolls, iced tea and freshly brewed coffee.

PLATED ACCOMPANIMENTS | Select one salad option

Sequoyah Salad - Mixed Greens, Cayenne Praline, Strawberries, Blue Cheese Sequoyah Vinaigrette Dressing

Greek Salad - Romaine Lettuce, Tomatoes, Red Onion, Cucumber, Kalamata Olives, Feta Cheese and Greek Dressing

Chopped Wedge - Romaine Lettuce, Diced Tomatoes, Apple Wood Smoked Bacon, Blue Cheese with Blue Cheese Dressing and Balsamic Glaze

Caprese Salad - Baby Spinach, Mozzarella Cheese, Grape Tomatoes and Balsamic Vinaigrette

Fuji Salad - Mixed Greens, Crisp Apples, Walnuts, Crumbled Feta Cheese, Dried Cranberries and Apple Cider Vinaigrette

Seasonal Gourmet Salad, Classic House Salad, or Cup of Soup

SELECT ONE ENTRÉE OPTION | Price includes salad

CHEROKEE BOURSIN CHICKEN | \$28
Chicken Breast Stuffed with Boursin Cheese, Topped with Herbed Bread Crumbs, Wild Mushroom Stock Sauce, Served with Long Grain Wild Rice and Haricot Vert

PECAN CRUSTED CHICKEN | \$28
Mashed Potatoes, Broccoli & Purple Cabbage

TUSCAN CHICKEN | \$28
Pan Seared, Deglazed with Chardonnay, Mushrooms, Roasted Garlic, Baby Spinach, Dijon Cream, and Broccoli, Served over Yukon Gold Mashed Potatoes

CAPRESE CHICKEN | \$28
Chicken Breast with Mozzarella, Tomatoes, Orzo Pasta, Asparagus & Marinara

SPINACH ARTICHOKE CHICKEN | \$28
Grilled Chicken with Cream Cheese, Artichoke Hearts, Parmesan Cheese over Long Grain Wild Rice & Broccoli

HICKORY GRILLED SALMON | \$32
Grilled Salmon with Lemon Caper Beurre Blanc with Mixed Rice and Asparagus Spears

PETIT FILET | \$39
Wood Grilled 5 ounce Center Cut Filet with Caramelized Shallot Demi, Yukon Gold Mashed Potatoes and Buttered Asparagus

BEEF TENDERLOIN | \$39
Sliced Beef Tenderloin, Merlot Reduction, Boursin Mashed Potatoes and Broccoli

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.
- We ask that food left on buffets and displays not be taken from the Club



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 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 (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.