

Trillium Links and Lake Club

Event Planning Guide



Revised 7/5/11 -HB

Thank you for considering Trillium Links and Lake Club as a venue for your event. Our staff is available to assist you with any of the details necessary to ensure your event is a memorable one. The following information is provided for your convenience as you initiate the first steps toward planning your event.

We have included a Local Service Guide that includes contact information for vendors and pertinent service personnel that may be of help to you during your planning. We have an excellent working relationship with these individuals and are confident they will meet your expectations in a professional and responsive manner. We look forward to meeting with you personally after you have had the opportunity to review the information provided in this booklet.


Tilly Bateman
Director of Member Services



James Hargis
Executive Chef
Food and Beverage Director

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Contents are subject to change.

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Trillium Department Contacts

Office of Member Services 828-743-7882
Fax: 828-743-6204

Tilly Bateman Ext. 225
Director of Member Services Email: tbateman@trilliumnc.com

Hannah Bunbury Ext. 212
Member Services Assistant Email: hbunbury@trilliumnc.com

Trillium Administration 828-743-6161

Trillium Clubhouse 828-743-4157
Fax: 828-743-4237

James Hargis 828-743-6987 or 743-9951 ext.542
Executive Chef/Food & Beverage Director Email: jhargis@trilliumnc.com

Jacob Fruchtman 828-743-4157 or 743-9951 ext.544
Dining Room Manager Email: jfruchtman@trilliumnc.com

The Landings at Trillium 828-743-2500

Mountain Vacation Rentals 888-743-0258
Fax: 828-743-1449

Kelly Dean (c) 828-200-9744
General Manager Email: kdean@dnet.net

Trillium Clubhouse



Trillium Clubhouse Lawn

Dimensions: 65' x 95' (accommodates up to 60' x 90' pole tent)

Four Fire Pits

More than adequate electrical capabilities for lighting and sound
White fold-out ceremony chairs available for up to 200 people



Main Dining Room

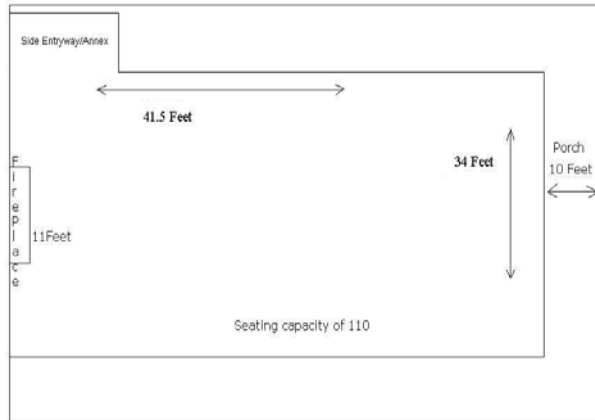
Seating capacity: 75 +/-

Floor area: 34' x 41.5'

Outdoor covered porch: 10' wide (additional seating)

Ceiling height: approximately 25'

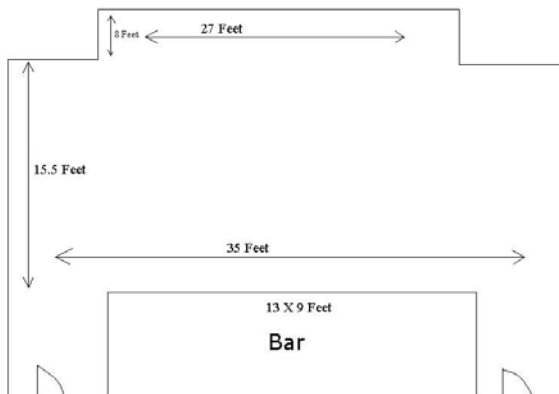
Wood burning stone fireplace: 11' wide



Grille Room (Host Bar)

Seating capacity: 35 +/-

Floor area: 15.5' x 35' to front of the bar / 8' x 27' in alcove



Private Dining Room

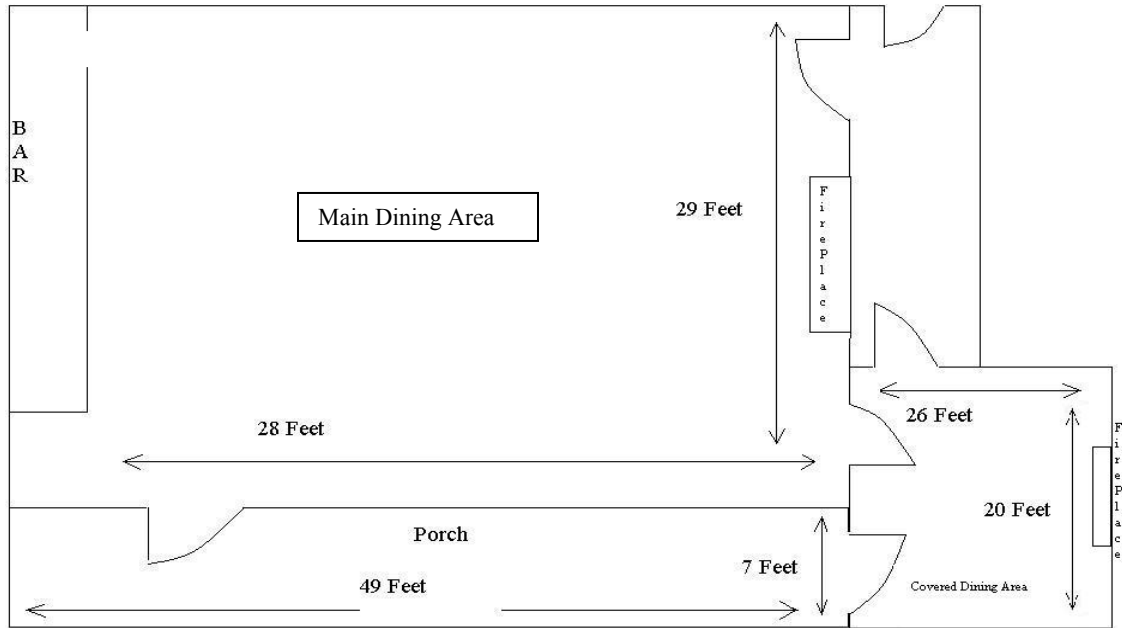
Seating capacity: 12 +/-
Floor area: 16' x 22'



The Landings at Trillium

Seating capacity: 75 +/- (w/ porch and outdoor dining room)
Floor area: 28' x 29' Main Dining Area / 20' x 26' Covered Dining Area / Outdoor
Covered Porch 7' wide (additional seating)
Wood burning fireplaces in both areas





The Pavilion

Seating capacity: 80 +/-

Floor area: 25' x 47'

Open-air facility with weather guards (subject to seasonality)

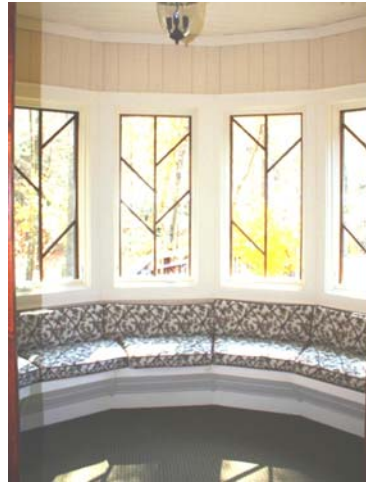
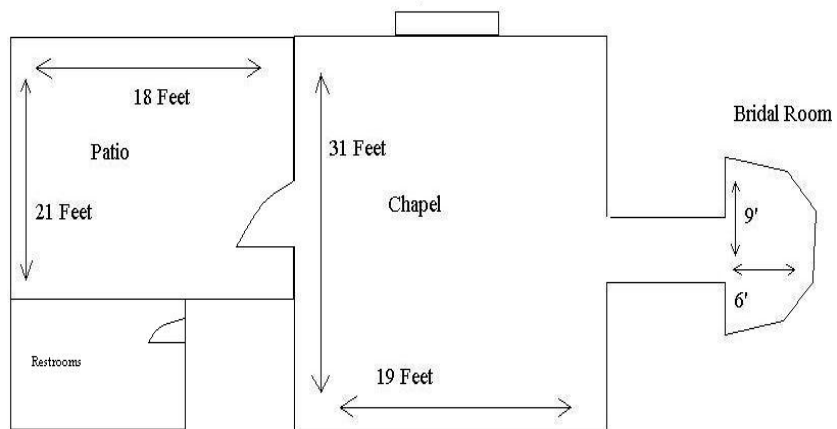
Wood burning fireplace



Trillium Serenity Chapel

Seating capacity: 50 +/- (pews/chairs)

Floor area: 19' x 31'







*Photos Courtesy Of: Shane Price and Lem Lynch Photography

Trillium Links and Lake Club

Facility Use Agreement Standard Terms and Conditions

Revised: 04.20.11 (BK)

Taxes and Service charges:

- Responsible party (hereby known as the *Client*) agrees to pay Trillium Links and Lake Club (hereby known as the Club) a 20% service charge based on the cost of food and beverage. Responsible party agrees to pay all applicable taxes associated with the event (6.75%).
- *Client* understands that Trillium Links and Lake Club does not provide Event Planning services.
- Three (3) consultation meetings are included with the Facility Usage Fee, upon signing of the Facility Usage Agreement and payment of fee. Any communication / meetings in addition to the 3 consultation meetings will be billed at \$100.00 per hour.

Payment:

- Facilities are confirmed for specified date upon the receipt of the Facility Usage Fee. (*Page 17*)
- The Facility Usage Fee is non refundable.
- Payments not received by quoted deadlines (See *Page 17*) will be subject to a 25% upcharge.
- *Client* must communicate the final food and bar menus to Management no less than 4 weeks prior to event date, at which time, 50% of the estimated cost is due.
- Upon receiving the guaranteed number of guests (see *Guarantee* below), the remaining balance for food menus is due 2 weeks prior to the event date.
- Selected alcohol package balances are also due 2 weeks prior to the event date.
- Any outstanding balances (bar tab if applicable) are due and payable by personal check, or credit card (*applicable processing fees*) within 24 hours following the event.
- Any outstanding balances remaining past the 24-hour period will be automatically charged to client's credit card on file (in addition to Credit Card merchant fees if applicable).

Cancellations:

- Events that are cancelled will result in a forfeiture of all deposits and/or payments made.

***Food Minimum Requirements:**

- *Client* understands events held at the Clubhouse and Landings have food minimums as follows:
 - Events with 125 guests or more have a minimum food expenditure of \$65.00 per person
 - Events with less than 125 people have a minimum food expenditure of \$8,125.00 (defined as 125 people x \$65.00 per person = \$8,125.00) or more.
 - Taxes, service and alcoholic beverage charges are not counted as part of the minimum.

Guarantee:

- Client must communicate the final number of guests to Management no less than 2 weeks prior to the event date. This number of guests will be considered as a guarantee and final billing will be based on this number.
- Any increases or decreases in guest numbers past the given deadline are subject to be charged an additional fee to compensate any additional costs necessary. (Fees vary according to price per plate)
- Guests 13 years and older are considered adults, guests between the ages 5-12 years will be charged half price and guests under 5 are no charge.
- A Client must submit a list of vendors they deem as ‘guests’ (partaking in the food and beverage of the event – wedding planner, florist, entertainment etc.) to Management 2 weeks prior to the event. These will be included in the final guest number guarantee.
- Any vendor that is not included in the guaranteed number of guests, but takes part in the event, including food and beverages, will be charged as an additional guest.

Rental Fees:

- *Client* is responsible for securing any rental items that may be needed (Tent, linens, glassware, plateware, silverware, etc.). The *Club* will not be responsible for any lost or stolen rental items according to contractual agreements between client and third party vendors.
- For events at The Clubhouse with 75 or more guests, a tent and dinnerware rentals will be required.
- Client must understand for any outdoor event hosting 100 guests or more a 60 ft by 60 ft tent is the minimum size required. Any event hosting 125 guests or more are required to rent a 60ft by 90ft tent. (Please keep dance floor size along with table size in consideration when ordering tent)

Damage/Loss:

- *Client* is responsible for any damage or theft by guests at the *Club* facilities during the period of time the facility is contracted by the *Client*.
- *Client* assumes sole responsibility for personal property including automobiles of guests and/or vendors during the event. The *Club* is not responsible for loss, damage or theft of any personal property of *Client* or their guests and/or vendors at the *Club* facilities.
- *Client* and their guests who make use of *Club* facilities do so at their own risk. *Client* indemnifies and will hold harmless the *Club* from and against any and all loss, damage, claims or suits arising out of personal injury or property damage caused by intentional or negligent acts of *Client* or their guests/vendors. (See Page 13; *Social Host Liability*)
- The credit card authorization form (*Attached; Page 17*) must be completed and returned with this agreement prior to confirmation of the event. The credit card authorization will be used as a guarantee for payment of any damages or losses assessed by the *Club* during use or any unpaid balances remaining in the 24-hour period following the event.
- *Client* is responsible for the safety of all underage children (18 years or less) and their actions as well as any damages incurred due to intentional acts or negligence.

Signage / Decoration:

- Signage and decoration used for directing guests may be placed on the property only with prior approval (design and placement) of Management.

Transportation:

- The Clubhouse and Landings have limited parking. *Client* must submit and discuss guest parking and transportation needs to Management prior to the event. *Additional fees may apply for parking attendants and/or for additional transportation needs.*

Security:

- If Management deems it necessary to secure additional staffing for security or parking purposes, the *Client* will be required to pay the additional expense. Management will provide an estimate for that service prior to confirmation of the event.

Entertainment/ Bands:

- Outdoor entertainment at the Landings or Clubhouse must end no later than 10:30 pm and noise must be kept at an acceptable level per Management.
- Management must pre-approve entertainment contracts prior to *Clients* signing.
- Client must submit electrical needs and riders for entertainment/bands to Club (2) weeks prior to event date.

Food and Beverage:

- All food and beverages must be provided by the *Club*, with the exception of a wedding cake.
- Food and beverage options are to be selected from our Banquet menus (See Pages 18-25). Our Food and Beverage Director/Executive Chef is available to help customize menus and bar packages to meet your specific needs. All Food and Beverage pricing is provided by the Food and Beverage Director, and is subject to change prior to Menu Agreement, Signed Contract, and receipt of 50% Deposit of Total Estimate.
- North Carolina Health Department codes state that buffets may be available to guests for a maximum of three hours, therefore requests for “to go” items from the buffet are prohibited.
- Bride / Groom To-Go orders are available by early request only.
- Persons believed to be under 21 years of age and drinking or persons believed to be intoxicated will be carded and appropriate action will be taken.
- Management reserves the right to facilitate and comply with all North Carolina ABC Laws by carding, denying service, alerting authorities or closing the bar.
- Illegal substances or drugs are prohibited anywhere on the premises.

Facilities:

- Trillium Links and Lake Club is a private club. Use of any other amenities or services by *Client* or their guests is prohibited unless approved by Management or if such persons have contracted to rent a home within the property. All houseguests are required to register with the Office of Member Services or their rental agent and once properly registered will be issued a Guest Card.
- *Client* and their guests must abide by all *Club* Rules and Regulations and *Client* is responsible for guests’ conduct.
- Rules and Regulations state that all guests staying in Trillium homes during the months of June, July and August (including Memorial Day and Labor Day weekends) require a minimum of a one-week stay unless otherwise authorized by Management.

- Large gatherings in Trillium homes are not permitted at any time. *Clients* and guests need to be aware that events booked at either The Clubhouse or The Landings do not include the right to hold “pre-event” or “after-event parties” in any Trillium guest homes (Please refer to your *Home Rental Agreement*).

**Contents are subject to change*

The Forum for Family and Consumer Issues (FFCI)

ISSN 15405273

Social Host Liability

Vol. 2, No. 2, Spring 1997

Carol A. Schwab

Spring is the season for weddings, graduation parties, retirement parties, tax refund parties, barbecues, and company picnics. Many of these celebrations will include alcoholic beverages and guests who over imbibe. Some of those inebriated guests will drive home. What is the legal liability of the social host who serves alcoholic beverages to a guest who later causes an accident?

North Carolina first addressed this issue in 1992 when it became the eleventh state to recognize liability of a social host who serves liquor to a guest who later drives drunk and causes injury to a third person. A social host may be liable for resulting property damage and personal injury if the following requirements are met.

- The social host served alcohol to a person; or,
- When he knew or should have known the person was intoxicated, and
- When he knew the person would be driving afterwards.

The term “social host” means anyone who hosts a social gathering, including private individuals, employers, and organizations. An intimate dinner party for two can result in social host liability in the guest leaves and causes a drunk driving accident. A wedding reception for 500 where the champagne is flowing freely can expose the bride’s family to unlimited liability if 500 drunken guests climb behind the wheel when it’s over. Likewise, the company picnic or retirement party can expose the employer to staggering potential liability.

Social host liability is not automatic if a guest drives drunk and injures someone. Each of the three elements must be proven. The first and third elements are the easiest to prove. The second element, however, may be more difficult. The fact that the guest was drunk at the time of the accident is irrelevant for social host liability. There must be evidence relevant to the time the guest is served the alcohol and evidence of any outward manifestations, which would reasonably lead the host to know that the guest is under the influence. If all other guests testify that the guest in question did not appear drunk at the party, then there is no social host liability.

Social host liability is limited to injuries suffered by third parties. A social host is not liable for injuries sustained by the drunken guest. The guest is barred from suing the person who served him alcohol because the guest is also negligent. The social host may be liable, however, for injuries sustained by passengers of the guest, unless the jury finds that the passengers were negligent in riding with the guest.

What can a social host do to avoid the potential liability in serving guests alcohol? The foolproof option is not to serve alcohol at all. Another option is to limit the amount of alcohol served to guests to ensure that none leave intoxicated. Or, designating drivers and limiting them to nonalcoholic beverages is another simple precaution. These precautions are easy for small parties where the host is pouring the drinks, but they are not feasible for larger parties where guests are helping themselves or where others are bartending. Hiring bartenders does not insulate the host from liability because the bartenders are agents of the host. Having adequate insurance coverage is essential. Potential social hosts should check to see if their homeowner’s or business insurance covers this type of liability. If not, it may be possible to purchase insurance coverage for special events, such as a wedding reception.

When the North Carolina Supreme Court recognized social host liability in 1992, they clarified that this was not a new cause of action in North Carolina. Social host liability is grounded in simple

negligence standards. If the three elements of the test are met, the social host is liable because he negligently served an intoxicated person alcohol, knowing that this person would be driving an automobile. A social host is under a duty to the people who travel on the public highways not to serve alcohol to an intoxicated individual who is known to be driving.

FACILITY USAGE FEES

Conditions:

- Event pricing (Facility Usage Fees, Menu, Bar) prior to contractual agreement may be subject to change by Management
- A *Client* may receive a discount on the Facility Usage Fee if more than one facility is contracted for use during any given event.
- When *Client* contracts for an event, the facility is designated for their use for the full day

Fees: Please ask about our Early Booking Special!

April through November

Clubhouse / Landings -	\$3500.00 (Non-Member)
(Restaurants)	\$2500.00 (Member fee only)
Chapel / Pavilion -	\$1000.00 (Non-Member)
	\$500.00 (Member fee only)

For Events with 100 or fewer guests, rates will be determined by date, time, staffing, etc.

Facility Usage Fee Includes:

- Facility usage for entirety of day
- Pre and post event facility cleaning
- Pre and post set up and breakdown (includes removal or relocation of furniture)
- Pre and post set up and breakdown of additional bars/beverage or food stations
- The coordination of the event with vendors, 3 consultation meetings with Office of Member Services / FandB Director, menu selection and pricing, Member Services' assistance, grounds maintenance, etc.)
- Vendor Referrals (Bakers, Entertainment, Florists, Rental Companies, Wedding Planners)

ASSIGNMENT OF RESPONSIBILITIES

**The Club requires the assignment of responsibilities, decisions and payment to a named/specified individual (Client. Please complete the information below.*

I have read and accepted the terms and conditions of this agreement.

Date: _____

A. Client/Responsible Party: _____
(please print)

(signature)

Telephone Number: (_____) _____ Cell: (_____) _____

Email: _____

B. Event Planner / Responsible Coordinator: _____

Telephone Number: (_____) _____ Cell: (_____) _____

Event Date: _____ Email: _____

Type of Event: _____

CREDIT CARD AUTHORIZATION FORM

DATE: _____

I _____ authorize Trillium Links and Lake Club to use my credit card as a guarantee for payment of any damages or losses assessed by the Club during my use as well as any unpaid event balances that have not been paid 24 hours following the event. Merchant fees may apply.

Name as it appears on the card: _____

(signature)

- MasterCard
- Visa

Number: _____ Expiration Date: _____

Security Code: _____

Billing Address: _____

Daytime Telephone #: _____ Work Telephone #: _____

** This private information will be secured with our accounting department and utilized only for event billing purposes.*

EVENT CONFIRMATION

Location, Date and Type of Event

- Clubhouse Date _____ Start Time: _____
- Landings Date _____ Start Time: _____
- Chapel Date _____ Start Time: _____
- Pavilion Date _____ Start Time: _____
- Other Date _____ Start Time: _____

Type of Event _____

Confirmation Date: _____

<u>Facility Usage Fee (Deposit)</u>	Amount: _____	Date Due: _____
<input type="radio"/> Personal check # _____	Amount \$ _____	Date Paid: _____
<input type="radio"/> Other _____	Amount \$ _____	Date Paid: _____
<u>50% Food (Deposit)</u>	Amount: _____	Date Due: _____
<input type="radio"/> Personal check # _____	Amount \$ _____	Date Paid: _____
<input type="radio"/> Other _____	Amount \$ _____	Date Paid: _____
<u>50% Bar (Deposit)</u>	Amount: _____	Date Due: _____
<input type="radio"/> Personal check # _____	Amount \$ _____	Date Paid: _____
<input type="radio"/> Other _____	Amount \$ _____	Date Paid: _____
<u>Remaining Food and Bar (Balance)</u>	Amount: _____	Date Due: _____
<input type="radio"/> Personal check # _____	Amount \$ _____	Date Paid: _____
<input type="radio"/> Other _____	Amount \$ _____	Date Paid: _____

Guaranteed # of guests: _____ **Date Submitted:** _____

Client/Responsible Party: _____
Street Address: _____
City: _____
State: _____ Zip: _____
Telephone: () _____ Cell: () _____
Email: _____
Honored Guest: _____ *Honored Guest:* _____

Authorized Client Signature: _____ **Date:** _____

Authorized Management Signature: _____ **Date:** _____

Event Checklist:

- o Facility Use Agreement completed with paid deposit
- o Banquet/food and beverage menu contracts – agreed, completed and signed with confirmed number of guests
- o List of vendors (including submitting entertainment for approval) with contact information in case of emergency
- o Entertainment proposal (including electrical needs and riders for bands)
- o Transportation and Parking Needs
- o Approved Signage



OFFICE OF MEMBER SERVICES

Service Provider: *Trillium Links and Lake Club*
 Service: *Wedding Reception Food Menu Balance*

Event Date: 06/11/2011

Name: Jane and John Doe

Information taken by (person/date): Tilly Bateman 04/20/2011

Client's Contact Information: (555) 111-2233

Menu includes the following (with tea, coffee, soda and water):

Platters

- Fruit and Cheese Selection Display
 - Vegetable Crudite

Plated Dinner

- Spring mix greens with dried cherries, toasted almonds, cucumbers, goat cheese medallion with a Champagne vinaigrette
- Grilled filet of beef, with grilled Jumbo shrimp, blood orange balsamic glaze and a cilantro coulis, served on a Potato galette and an arrav of Julienne vegetables

Total per person \$00.00(plus 7.75% NC Sales Tax and 20% Service Charge) = \$00.00
--

The above Food menu has been discussed and agreed upon by both the Client and Trillium Links and Lake Club.

Notes: Will be using Pavilion for Ceremony and Clubhouse for Reception. Alcohol is separately invoiced.

Total Food Menu pricing including 7.75% NC Sales Tax and 20% Service Charge (\$0.00x 000 guests) = \$0.00

Misc: Parking Attendants(2) Fee for Ceremony Direction/Control = \$0.00

TOTAL: = \$0.00

50% Deposit of Estimated Total Due (upon agreement of menu): = \$0.00

Remaining Balance (Due no later than 2 Weeks prior to event with Final guest count- Friday, May 27th) = \$0.00

**Remaining Balance due may change with increasing or decreasing final guest count.*

X _____
Client Signature

Date: _____

X (James Hargis- Executive Chef/FandB Director)
Trillium Links and Lake Club Signature

Date: 04/20/11

Please return this signed invoice return to:
 Trillium Links and Lake Club
 Attn: Tilly Bateman
 One Trillium Center

Cashiers, NC 28717



OFFICE OF MEMBER SERVICES

Service Provider: *Trillium Links and Lake Club*
Service: *Wedding Reception Beverage Menu Balance*

Event Date: 06/11/2011

Name: Jane and John Doe

Information taken by (person/date): Tilly Bateman 04/20/2011

Client's Contact Information: (555) 112-1100

**This Bar option has been contracted for 4 hours of allotted time (6pm-10pm). Extended time past the contracted 4 hours will incur additional fees.*

Premium Bar
First Hour - \$00.00
Second Hour - \$00.00
Third Hour - \$00.00
Fourth Hour - \$00.00
Fifth Hour - \$00.00
Half Hour - \$00.00
Champagne Toast - \$00.50

Total per person \$00.00 (plus 7.75% NC Sales Tax and 20% Service Charge) = **\$00.00**

Includes ALL of the following:

Liquor: Absolut Vodka, Tanqueray Gin, Bacardi Light Rum, Dewars Scotch, Jim Beam Bourbon, Jack Daniel's Whiskey

Wine (choice of 1 white and 1 red): Stonewood Sauvignon Blanc or Chardonnay and Stonewood Merlot or Cabernet

Beer: Miller Lite, Amstel Light, Heineken, Sam Adams Champagne Toast: House Champagne

The above beverage menu has been discussed and agreed upon by both the *Client* and *Trillium Links and Lake Club*.

TOTAL with Tax and Service Charge (\$00.00 x 000 guests): \$0.00


50% Deposit of Estimated Total Due (upon agreement of menu): \$0.00

Remaining Balance (Due no later than 2 Weeks prior to event with Final guest count- *Friday, May 27th*): \$0.00

**Remaining Balance due may change with increasing or decreasing final guest count.*

X _____
Client Signature

Date: _____

X (James Hargis- Executive Chef/FandB Director) 
Trillium Links and Lake Club Signature

Date: 04/20/11

Please return this signed invoice return to:
Trillium Links and Lake Club
Attn: Tilly Bateman

Trillium Links and Lake Club
Banquet and Large Party Menus

**All menus include coffee, tea, sodas and waters*

**Wedding cakes must be provided separately*

Plated dinner

Soup

Lobster Bisque with a garlic crostini and petit legume

OR

Chicken consommé with petit legume

OR

Wild mushroom Cappuccino

Salads

Mesclun salad with toasted almonds, dried cranberries, blue cheese, and a cabernet vinaigrette

OR

Caesar Salad with Pesto Focaccia, croutons and shredded Asiago cheese

Entrees

Salmon en crouete stuffed with crab, spinach and wrapped in phyllo or puff with a lemon dill sauce, and seasonal vegetables

OR

Chicken Wellington, stuffed chicken with wild mushrooms and Goat cheese wrapped with puff pastry and served with a Tarragon Veloute' on a wild rice pancake

OR

Black Angus Filet mignon topped with gorgonzola cheese and port reduction with garlic herb duchess potatoes and fresh seasonal vegetables

Buffet Dinner : Option 1

Hors d'oeuvres *(includes both)*

Fruit and cheese platter

Vegetable crudités with assorted dips

Salads *(includes all)*

Caesar Salad

Marinated grilled vegetable salad

Tossed spring mix salad

Entrees *(choice of 1 fish, 1 chicken and 1 beef)*

Fish

Grilled Salmon with Lemon Dill sauce

OR

Pesto crusted Tilapia

Chicken

Chicken Wellington, Piccata, Marsala,

OR

Coq Au Vin

Beef

Sliced Roasted beef with a Wild mushroom demi-glaze

OR

Braised beef short ribs with a burgundy sauce

Carving station available – Additional \$150 Chef fee

Vegetables and Starches *(includes all)*

Roasted red potatoes

Wild rice medley

Broccoli casserole

Steamed seasonal vegetables

Buffet Dinner : Option 2

Passed Hors d'oeuvres *(includes all)*

Brie, Pear and Almond phyllo purse

Vegetable spring roll with Pineapple Shoyu Sauce

Mini Crab cake with Honey Mustard Sauce

Salads *(includes all)*

Tomato Mozzarella Salad drizzled with Basil Vinaigrette

Spinach Salad with Bacon dressing, hard boiled eggs, fresh mushrooms and grape tomatoes

House salad with sunflower seeds, shaved red onions, cucumbers, and an assortment of dressings

Entrees *(Choice of 1 fish, 1 chicken, and 1 beef)*

Fish

Herb crusted Tilapia with a citrus almond sauce

OR

Grilled Salmon with Lemon Dill sauce

Chicken

Chicken Wellington

OR

Coq au Vin

OR

Chicken Roulade stuffed with spinach and feta and wrapped with bacon

Beef

Braised beef short ribs with a Garlic Mirepoix sauce

OR

Sliced roast beef with a wild mushroom demi-glaze

Carving station available – Additional \$150 Chef fee

Vegetables and Starches *(includes all)*

Loaded smashed potatoes

Goat cheese truffle Macaroni and cheese

Fresh steamed seasonal vegetables

Green Bean Amandine

Hors d'oeuvres : Option 1

** \$300 additional chef fee for pasta and carving station*

Platters *(includes all)*

Vegetable crudité platter

Fruit and imported cheese platter

Whole poached salmon platter with accompaniments

Passed Platters *(includes all)*

Shrimp shooters (one per person)

Stuffed mushrooms - choice of crab or sausage

Quesadilla – choice of veggie, chicken, beef, or shrimp

Chicken fingers with dips

***Carving station**

Top round beef

All items come with dinner rolls and accompaniments - sauces and dips

***Pasta Station**

Choice of one meat

Grilled chicken

Ground or shredded beef

Italian sausage

Shrimp

Scallops

Clams

Choice of three pastas

Farfalle

Spaghetti

Penne

Fusilli

Linguini

Tortellini

Ravioli (assorted fillings)

Gnocchi

Choice of three sauces

Alfredo

Marinara

Pesto

Vegetable provincial

Chili and oil

Bolognese

Variety of vegetables and cheeses *(includes all)*

Mushrooms

Spinach

Artichokes

Roasted garlic

Roasted peppers

Asiago

Olives

Ricotta

Grilled vegetables

Provolone

Fresh tomatoes

Mozzarella

Onions
Garlic

Feta
Romano

Hors d'oeuvres : Option 2

**No chef fee – non-station*

**Includes all listed items*

Platters *(includes all)*

Fresh fruit and cheese platter

Vegetable crudités with assorted dressings

Whole Baked Brie wrapped in Puff

Pastry with Almonds and Raspberries

Greek Platter with Domates, assorted olives,

Dried Figs, Feta cheese, and assorted pickles

Passed Items *(includes all)*

Chicken Sate with Spicy peanut sauce

Chicken Quesadillas with fresh Pico de Gallo

Mini Beef Wellington

Oriental BBQ baby back Ribs

Dips *(includes all)*

Warm Spinach and Artichoke Dip

Smoked trout dip with assorted crackers and crostini

Roasted pepper hummus with pita chips

Raw bar *(includes all)*

Oysters on the half shell

Clams on the half shell

Poached Jumbo Shrimp (peel and eat)

Marinated Mussels, Sauces, dips, breads

Specialized Chef Stations

**\$150 Additional chef fee per station*

***Pasta Station**

Choice of one meat

Grilled chicken
Ground or shredded beef
Italian sausage
Shrimp
Scallops
Clams

Choice of three pastas

Farfalle
Spaghetti
Penne
Fusilli
Linguini
Tortellini
Ravioli (assorted fillings)
Gnocchi

Choice of three sauces

Alfredo
Marinara
Pesto
Vegetable provincial
Chili and oil
Bolognese

Variety of vegetables and cheeses *(includes all)*

Mushrooms	Spinach
Artichokes	Roasted garlic
Roasted peppers	Asiago
Olives	Ricotta
Grilled vegetables	Provolone
Fresh tomatoes	Mozzarella
Onions	Feta
Garlic	Romano

***Carving station**

All items come with dinner rolls and accompaniments - sauces and dips

Prime Rib
Filet of Beef
Top round
Pork loin
Semi boneless turkey
Honey cured pit Ham
Leg of lamb
Rack of lamb

***Sushi Station**

Assorted flavors and styles
Sashimi
Nigiri
Rolls

***Wok Station**

Shrimp, chicken beef and pork
Array of fresh vegetables
Bean thread noodles
Rice
Sweet sour, yakitori, peanut sauces, teriyaki, chili sauces

***Grill station**

Chicken breast, marinated to your liking
Filet of beef
Lamb chops
Salmon filets
Pork Chops
Ribs
1/2 chicken
Assorted kabobs
Grilled vegetables
Flank steak
Skirt steak
Sausages and kielbasa

Raw Bar

*No chef fee applies
Oysters, clams, mussels,
Sauces, dips, crackers, breads
With or with out shooters

For any help with menu options or substitutions please feel free to contact Chef James at 828-743-4157 or 743-9951 ext. 542

Specialized menus available upon request

Asian, French, Greek, German, Indian, Island, Italian, Low Country, New England, Cajun/New Orleans, Southern, Southwestern, etc.

Trillium Links and Lake Club **Banquet Beverage Pricing**

Open Bar

Per person charge for guaranteed number of adults at the event. Three-hour minimum.

Call Bar	Premium Bar	Super Premium Bar
First Hour - \$14.00 Second Hour - \$12.00 Third and Fourth Hours - \$10.00	First Hour - \$16.00 Second Hour - \$14.00 Third and Fourth Hours - \$10.00	First Hour - \$20.00 Second Hour - \$17.00 Third and Fourth Hours - \$15.00
Smirnoff Vodka, Gordon's Gin, Bacardi Light Rum, Jim Beam Bourbon, Dewars Scotch, Pepe Lopez Tequila House Cabernet, House Chardonnay Miller Lite, Heineken, Corona	Absolut Vodka, Beef Eater Gin, Captain Morgan Rum, Johnnie Walker Red Scotch, Jim Beam Bourbon, Jack Daniel's Whiskey, Pepe Lopez Tequila Cabernet Sauvignon or Merlot and Chardonnay Miller Lite, Corona, Heineken, Sam Adams	Grey Goose Vodka, Captain Morgan Rum, Bombay Sapphire Gin, Jack Daniel's Whiskey, Makers Mark Bourbon, Johnnie Walker Black Scotch, Jose Cuervo Gold Tequila Cabernet Sauvignon or Merlot and Chardonnay Miller Lite, Amstel Light, Heineken, Corona, Sam Adams

Hosted Bar

Per Drink Charge

Call Bar	Premium Bar
Liquor Drinks - \$8.00 per House Wine - \$5.00 per Domestic Beer - \$4.50 per Import Beer - \$5.00 per Juice - \$2.00 per	Liquor Drinks - \$10.00 per House Wine - \$5.00 per Premium Wine - \$13.00 per Domestic Beer - \$4.50 per Import Beer - \$5.00 per Juice - \$2.00 per

Wines by the Bottle

House	Mid Level	Premium
\$22 per bottle	\$30 per bottle	\$42 per bottle

Champagne Toast - \$2.50 per person
 Cordials available at additional pricing on request

All bars are a maximum of four (4) hours.
 Additional charges will apply for time extension.

All guests consuming alcohol must be 21 years of age and proof of age will be required prior to service. Management reserves the right to deny service to any guest that appears or acts intoxicated at any time during the event or is underage or without proper identification.

Prices subject to change prior to: *Menu Agreement, Signed Contract, and receipt of 50% Deposit of Total Estimate.* 20% service charge and applicable sales tax will be added to all food and beverage charges.

Local Service Guide

Bakeries

Just Simply Delicious (Debi Hall).....	828-400-6596
Sugared Bear (Amy Silver)	828-743-9741
Cakes du Jour (Melinda Bunck).....	828-694-0734

Beauty Services

Hair

Tangles.....	828-743-1898
Village Salon.....	828-743-6691
Creative Concepts	828-526-3939

Nails

MC Nails.....	828-743-3893
Village Salon.....	828-743-6691
Nailz.....	828-743-4066

Tanning

High-Land Tanning.....	828-743-7435
Mountain Rayz.....	828-526-8266

Churches

Cashiers Baptist Church.....	828-743-3040
Cashiers United Methodist Church	828-743-5298
Church of the Good Shephard.....	828-743-2359
Community Bible Church	828-526-4685
First Baptist Church of Highlands.....	828-526-4153
Our Lady of the Mtn. Catholic Church	828-526-2418
St. Jude's Catholic Church.....	828-743-5717

Entertainment / DJ's / Bands

Contact the Office of Member Services (References on file).....	828-743-7882
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Equipment and Tent Rentals

Mountain Party Tents	828-743-9030
Classic Event Rentals	828-658-3373

Florists

Fiddlehead Designs.....	828-743-5362
The Little Flower Shoppe.....	828-526-3661
Floressence Floral Design	828-490-1231

Home Rentals – Trillium

Mountain Vacation Rentals	828-743-0258
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Hotels/Inns

High Hampton Inn.....	828-743-2411
Innisfree Victorian Inn.....	828-743-2946
Old Edwards Inn.....	828-526-8008

Officiants	
Mountain Vows.....	828-335-6464

Local Service Guide (continued)

Photography	
Nick Breedlove.....	828-507-0091
Lem Lynch Photography.....	800-963-9963
Sarah Valentine Photography.....	828-787-2342
A Moment in Time Photography.....	828-562-5365
Style Street Studios.....	828-631-2900
Nina Sutherland Photography.....	404-840-4283
Mike Wilson Photography.....	828-526-5208
Bill Rouda Photography.....	828-743-1155
Twilight Wedding Photography.....	828-215-4986
Styleyes Photography.....	678-907-3288

Transportation	
Cashiers Travel and Transport.....	800-476-8381
Highlands Transportation.....	828-526-4113
Airport Shuttle Service (Dick Freiss).....	706-746-3657
Enterprise.....	828-349-0078
Style Street Limousine.....	828-631-2900
Carolina Carriage.....	828-261-6373

Wedding Planners	
Shay Brown Events.....	828-299-4513
Wedding Inspirations.....	828-253-3012
Bobby Marks Designs.....	828-450-3702
Drew B. Atkinson Weddings.....	828-776-1669
Weddings with Tara.....	828-768-1601
Celebrations by Cara Berger.....	703-855-0155

Vendor Disclaimer

You are not obligated to use any of the vendors listed. Trillium Links and Lake Club does not endorse or accept responsibility for the business practices performed by the listed vendors.

Notes: _____

