



3800 Farm Gate Avenue
Durham, NC 27705

919-383-1591
919-382-8769 fax
www.CroasdaileCountryClub.com

Congratulations on the start of your new life with your loved one. Deciding to get married is a decision that can not be taken lightly, as it is one of the most important decisions that you will make. The planning of this special day can be very overwhelming and time consuming. Our management team has more than 100 years of combined experience that will make this process easier, and make this day as perfect as you have dreamed. My staff and I want you to use us not only as the reception site, but also as a resource when planning all aspects of your wedding day. Please feel free to ask us any questions about any aspect of your wedding. We are here to serve you!

Our wedding packages have been developed with the goal of creating a special, memorable day for you and your family. Croasdaile Country Club has provided the ideal setting for generations of brides and their families. We pride ourselves on providing the highest quality food, personal service and comfortable atmosphere. Our goal is to always exceed the expectations of you and your invited guests.

Croasdaile has the capabilities to host small, intimate weddings to large receptions and everything in between. Our space is very flexible and is surrounded by a beautiful golf course and manicured grounds, which can serve as a wonderful background for photos.

Our wedding packages include our personal attention to details, as well as all of our resources for you and your family. Croasdaile Country Club will include a selection of hors d'oeuvre, decorative mirror tiles, votive candles, floor length linens, selected chair covers, sashes, table runners or overlays, all service staff, dance floor, cake-cutting services, coffee service and champagne toast. We can also offer you a preferred vendors list. You are not required to use vendors from our preferred list, but they are trusted professionals who know our standards and our policies.

We certainly look forward to being a part of your dream wedding a reality. Please take the time to review our different packages, and call me with any questions that you may have. Once again, congratulations on your engagement and approaching marriage.

Warmest wishes,

John Sluck,
Club House Manager
919-383-1591, ext 239
jsluck@croasdailecountryclub.com

PLATED DINNER WEDDING RECEPTION PACKAGE

\$55.00 per person, plus service charge and tax

BUTLER PASSED HORS D'OEUVRE

Cold Selections

(Select one)

- Tomato Bruschette with Fresh Basil, Black Olives and Shredded Parmesan Cheese on Garlic Crostini
- Miniature Tartlets of Curried Chicken Salad, Crab Salad and Asian Beef Salad
- Asparagus wrapped in Roast Beef with spicy Dijonnaise

Hot Selections

(Select one)

- Chicken Skewers with Bourbon Barbeque sauce
- Cornmeal Dusted Carolina Catfish with Southern Style tarter sauce
- Mushroom Caps filled with Italian Sausage or Crab meat

PLATED DINNER

First Course

(Select one)

- Croasdaile Country Club salad with three dressings presented on the table
- Classic Caesar Salad topped with Seasoned Croutons and Parmesan Cheese

Second Course

(Select one, if you want to offer additional choices to your guests, the club requires a count of each item three days prior to the event and the place cards must indicate entrée choice)

- **Chicken Marsala** - Sautéed breast of Chicken with Shallot Whipped Potatoes, Green Beans and served with a button mushroom Marsala Wine Demi sauce
- **Grilled Atlantic Salmon** - Fresh Salmon Fillet grilled and served with Fruited Rice Pilaf, Fresh Steamed Asparagus and a Chardonnay Lemon Caper Sauce
- **Prime Rib of Beef** - Slow Roasted Rib of Beef (medium) served with Roasted New Potatoes, Seasonal Vegetables and natural Au Jus
- **Baked Chicken with Parmesan, Garlic and Herb Crust** – Boneless, skinless Chicken Breast glazed with Dijon Mustard, Parmesan Cheese and Herbed Bread Crumbs served with Penne Pasta and House made Marinara accompanied with Seasonal Vegetables

HORS D'OEUVRE WEDDING RECEPTION

\$65.00 per person, plus service charge and tax

Butler Passed Cold Selections

(Select two)

- Tomato Bruschette with Fresh Basil, Black Olives and shredded Parmesan cheese on Garlic Crostini
- Miniature Tartlets of Curried Chicken Salad, Crab Salad and Asian beef salad
- Asparagus wrapped in Roast Beef with Spicy Dijonnaise

Butler Passed Hot Selections

(Select two)

- Chicken Skewers with Bourbon Barbeque sauce
- Cornmeal Dusted Carolina Catfish with Southern Style tarter sauce
- Mushroom caps filled with Italian sausage or crabmeat

Chef Attended Station

(Select One, Chef Fee of \$100 Applies)

- Croasdaile Pasta Bar - Featuring Penne and Bow Tie Pasta with Alfredo Romano and Marinara Sauce, freshly Grated Parmesan Cheese and garlic Bread
- Oriental Stir Fry - Choice of Teriyaki Chicken marinated Beef Tips or Shrimp Stir Fried with Asian Style Vegetables
- Roasted Breast of Turkey - Served with herbed mayonnaise, Honey Mustard and Miniature Rolls
- Roast Top Round of Beef - Served with herbed mayonnaise and Miniature Rolls

Hors d'oeuvre

(Select one)

- Domestic Cheese and Fruit Display - Served with assorted Crackers and French Breads
- Marinated & Grilled Vegetable Display - served with Roasted Red Pepper and Blue Cheese dipping sauces

Served from Chaffing Dishes or Platters

(Select four)

- Shrimp Cocktail served with Traditional Cocktail Sauce
- Seasonal Melon and Parma Prosciutto Ham
- Assorted Finger sandwiches of Cucumber and Cream Cheese, Chicken Salad, Tomato and Basil, Pimiento Cheese, and Ham Salad
- Hot Crab Dip served with toasted Pita Chips
- Chimichurri Marinated Beef Kabobs
- Buffalo Style Chicken Wings served with Blue Cheese Dip

BUFFET STYLE WEDDING RECEPTION

\$75.00 per person, plus service charge and tax

Butler Passed Cold Selections

(Select two)

- Tomato Bruschette with Fresh Basil, Black Olives and Shredded Parmesan Cheese on Garlic Crostini
- Miniature Tartlets of Curried Chicken Salad, Crab Salad and Asian Beef Salad
- Asparagus wrapped in Roast Beef with Spicy Dijonnaise

Butler Passed Hot Selections

(Select two)

- Chicken Skewers with Bourbon Barbeque sauce
- Cornmeal Dusted Carolina Catfish with Southern Style tarter sauce
- Mushroom Caps filled with Italian Sausage or Crab meat

Salad Selections

(Select one, served plated style)

- Croasdaile Country Club House salad served with three dressings on the table
- Classic Caesar Salad served with herbed croutons and Parmesan Cheese

Buffet Selections

(Select two)

- Garlic and Herbed Roasted Chicken
- Chicken Piccata with White Wine, Lemon Butter and Caper sauce
- Sliced Top Round of Beef with Mushroom Gravy
- Grilled Tenderloin of Beef with Wild Mushroom Bordelaise
- Slow Roasted Pork with Beer Braised Sauerkraut
- Roast Pork Loin with Peach and Pecan Chutney
- Baked Atlantic salmon with Creamed Leeks and Shoe peg Corn
- Grilled Atlantic Salmon Oscar Style, topped with Asparagus Tips, Crab Meat and Hollandaise sauce

Side Dishes *(Select three)*

Wild Rice
Rice Pilaf
Roasted New Potatoes
Scalloped Potatoes
Buttered Corn
Potato Salad
Corn on the Cob

Southern Style Green Beans
Broccoli w/ Lemon Butter Sauce
Steamed Vegetable Medley
Roasted Seasonal Vegetables
Pasta Salad
Cole Slaw
Broccoli Salad

Baked Beans
Candied Sweet Potatoes
Creamy Mashed Potatoes
Honey Glazed Carrots
Waldorf Salad
Fruit Salad
Peas and Carrots

BEVERAGE SERVICE

In accordance with state and local ABC regulations, all alcoholic beverages must be supplied by Croasdaile Country Club.

CASH BAR

Cash bar service is available at a cost of \$100 per bartender and \$100 for cashier

Inclusive prices per drink for cash bars:

| | |
|---------------|--------|
| House drink | \$6.50 |
| Call drinks | \$7.50 |
| Premium drink | \$8.50 |
| Domestic beer | \$5.25 |
| Import beer | \$6.50 |
| Wine | \$7.00 |
| Sodas | \$2.50 |

OPEN BAR

Open bars are priced on consumption. Prices are not inclusive

Domestic Beer: Budweiser, Coors Light, Miller Lite 4.00 per can

Import Beers: Amstel Light, Heineken 5.00 per can

House ABC \$90.00 per bottle (\$5.30 per drink)

First Hour \$15.00 pp, each additional hour \$10.00 pp per hour

Country Gentlemen Bourbon Canadian Club Whiskey Popov Vodka Montezuma Tequila
JW Grant Scotch Gordon's Gin Castillo Rum

Call ABC \$100.00 per bottle (\$5.95 per drink)

First Hour \$17.25 pp, each additional hour \$12.25 pp per hour

Jack Daniels Bourbon Seagram's VO Whiskey Bacardii Rum Jose Cuervo Especial Tequila
Dewar's Scotch Beefeater's Gin Absolute Vodka

Premium ABC \$110.00 per bottle (\$6.50 per drink)

First Hour \$20.00 pp, each additional hour \$15.00 pp per hour

Makers Mark Bourbon Crown Royal Whiskey Mt. Gay Rum Cuervo 1800 Tequila
Johnny Walker Red Scotch Bombay Gin Ketel One Vodka

House wine \$28.00 per bottle (\$5.75 per glass)

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, White Zinfandel

Champagne \$28.00/ per bottle (\$5.75 per glass)

OTHER BEVERAGES

| | |
|---------------------------|--------------------|
| Non-alcoholic fruit punch | \$25.00 per gallon |
| Champagne punch | \$40.00 per gallon |
| Assorted soft drinks | \$2.50 each |
| Mineral water | \$2.50 each |
| Tea and coffee | \$2.00 per person |
| Hot tea | \$2.00 per person |
| Assorted juices | \$8.95 per carafe |
| Mimosas | \$6.00 each |

PREFERRED VENDOR LIST

FLORIST

Flower Patch
Dione Compton
640-A North Churton Street
(919) 732-3928
www.hillsboroughncflorist.com
flowerpatch@embarqmail.com

CAKE MAKER

Cinda's Creative Cakes
(919) 303-1151
www.CindasCreativeCakes.com

PHOTOGRAPHER

Jim Shaw Photography
Jim Shaw
2613 Carver Street
Durham, NC 27705
(919) 477-1209
www.JimShawPhoto.com

HOTELS

Comfort Inn
Hope John-French
1816 Hillandale Road
Durham, NC 27705
(919) 471-6100
www.comfortinn.com/hotel/nc613
Hjohn-french@alliancehospitality.com

Hilton Durham
Colleen Colburn
3800 Hillsborough Road
Durham, NC 27705
(919) 383-8033
www.durhamneardukeuniversity.hilton.com
colleen.colburn@ihrc.com

SELECTED LINENS

Cover Me Perfect Chair Cover Rentals
Jennifer Majors
(919) 413-1782
www.covermeproof.com
info@covermeproof.com

EVENT SERVICES

Entertainment Unlimited
Steve Wray
(919) 812-2797
www.SteveWrayEntertainment.com
Entertainment_unlmted@yahoo.com

Viewpoint Video Service
Peter Goswick
3709 University Drive Suite A
Durham, NC. 27707
(919) 477-3737
www.ViewpointVideo.net
ncVideographer@gmail.com

Blue Diamond Limo
4317 South Mountain Drive
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K2 Productions
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