

  
**SUMMIT CHASE**  
COUNTRY CLUB



[www.summitchasecc.com](http://www.summitchasecc.com)

770-979-9000

3197 Classic Drive, Snellville, GA 30078

# Wedding Information

## ALL WEDDING RECEPTION PACKAGES INCLUDE

20 x 18 Hardwood Dance Floor  
Elegant China, Glassware, and Flatware  
Choice of Ivory, White or Black Table Linens & Napkins  
Skirted Head, Sweetheart, Cake, Guest Book and Buffet tables  
Complimentary Cake Cutting Service  
Complimentary Parking  
Professional Servers, Bartenders, and Chef Attendants  
Specialty Table Centerpieces  
Wedding Reception Coordinator

## RECEPTION ROOM RENTAL

Wedding receptions at Summit Chase are scheduled for up to four (4) hours and includes tables, chairs, linens, china, stemware, flatware, and specialty centerpieces. Reception room rental fee is \$1,000 and additional hours may be added for a fee of \$250 per hour.

## CEREMONIES

Wedding ceremonies may be conducted in our reception room or outside amongst the luscious greenery of our beautiful golf course. The ceremony fee includes use of the facility two hours prior to the ceremony, bridal dressing facilities, outside areas for portraits, a scheduled one-hour rehearsal, Wedding Director, and rental of white wedding chairs.

Outdoor Ceremony Fee: \$750

Indoor Ceremony Fee \$500

## GUARANTEES/MINIMUMS

Menu selections must be made at least one (1) month in advance of the event date. The number of guests must be guaranteed two weeks prior to the functions and payment is required at that time. A food and beverage minimum of \$3,000 is required on all weekend functions. Prices are on a per person basis and are subject to 20% service charge and 6% sales tax.

## DEPOSIT

Summit Chase requires a deposit of \$1,000.00 to reserve your date. This deposit is non-refundable and may be paid by cash, check, Visa, MasterCard or American Express. A 3% convenience fee will be added to all debit/credit card transactions.

## WEDDING RECEPTION COORDINATOR

Our Event Coordinator will handle every detail of your event with you from the initial planning stages through the day of the ceremony and reception. Receiving vendors, assist in setting up of your décor and make sure the event runs smoothly while you enjoy the celebration of your important day!

## PERSONALIZING YOUR EVENT

Summit Chase Country Club is eager to meet you and assist you in creating the event of your dreams personalized to your desires. We can customize your event to suit your individual needs with our preferred vendors. Photography, Specialty Linens & Chair Covers, Entertainment, Designer Décor, Floral Arrangements, Custom Cakes and much more. Please ask our Event Coordinator to build your custom package!



## Plated Dinners

All entrées priced per person and include your choice of a Mixed Greens Salad or Traditional Caesar Salad, freshly baked dinner rolls, choice of fresh seasonal vegetable and starch, coffee, iced tea, and soft drinks.

### **Chicken Francaise** \$19.95

Breast of chicken, lightly battered and sautéed with white wine lemon butter

### **Mushroom Asiago Chicken** \$19.95

Breast of chicken sautéed and topped with sliced mushrooms in a creamy Asiago wine sauce

### **Pecan Chicken** \$19.95

Lightly pecan battered breast of chicken sautéed and topped with an apple bacon sauce

### **Roasted Pork Loin** \$19.95

Roasted Pork Loin sliced served with your choice of apple raisin sauce or apricot jalapeno butter

### **Mediterranean Tilapia** \$19.95

Baked tilapia filet stuffed with sundried tomatoes, spinach and feta cheese served with a balsamic reduction

### **Horseradish Crusted Tilapia** \$19.95

Pan seared tilapia encrusted with fresh horseradish, served with roasted red pepper coulis

### **Grilled Salmon** \$24.95

Grilled salmon filet served with creamy dill sauce.

### **Teriyaki Salmon** \$24.95

Teriyaki marinated salmon filet topped with Sriracha cream sauce.

### **Beef Bourguignon** 24.95

Beef tips cooked in a burgundy wine sauce served over rice.

### **10 oz. Prime Rib Au Jus** \$36.95

Slow roasted and served with creamy horseradish

### **8 oz. Filet Mignon** \$36.95

Beef tenderloin grilled to medium and served with a demi glaze



## Buffet Dinner Menu

Coffee, Tea, Soft Drinks are included with buffet dinner.

One Entrée Buffet	\$26.95 per person
Two Entrée Buffet	\$29.95 per person
Three Entrée Buffet	\$32.95 per person

### Please Select One Salad:

Mixed Greens Salad with Balsamic Vinaigrette Dressing  
Traditional Caesar Salad with Croutons

### Please Select One, Two or Three Entrees:

Chicken Francaise  
Mushroom Asiago Chicken  
Pecan Chicken with Apple Bacon Sauce  
Chicken Alfredo Lasagna with Spinach & Roasted Red Peppers  
Classic Lasagna  
Pepper Crusted Pork Loin with Apple Raisin Sauce  
Roasted Pork Loin with Apricot Jalapeno Butter  
Horseradish Crusted Tilapia with Roasted Red Pepper Coulis  
Teriyaki Salmon with Sriracha Cream Sauce  
Grilled Salmon with Creamy Dill Sauce  
Sliced Roast Beef with Mushroom Gravy  
Beef Bourguignon

### Please Select Two Vegetables:

Sautéed Green Beans  
Roasted Vegetable Medley  
Roasted Brussel Sprouts  
Honey Glazed Carrots  
Steamed Broccoli & Cauliflower  
Sautéed Mushrooms  
Parmesan Tomatoes

### Please Select Two Starches:

Herb Roasted Potatoes  
Mashed Potatoes with Gravy  
Seasoned Rice  
Seasoned Risotto  
Classic Mac & Cheese  
Jalapeno Bacon Mac & Cheese  
Corn Casserole

### Chef's Specialty Presentation Station

Carved Slow Roasted Prime Rib with Creamy Horseradish - \$6.95 per person



## **Hors D' Oeuvres Reception Package**

**\$29.95 per person**

**Package includes six items from the following hot & cold hors d'oeuvres**

### **Hot Hors d 'Oeuvres**

\*Pear & Bleu Cheese Crostini  
Buffalo Style Chicken Wings  
Crab Cakes with Spicy Remoulade  
\*Fried Chicken Tenders Bites  
Sesame Teriyaki Chicken Tenders  
\*Herb Stuffed Mushrooms  
Meatballs in Sour Cream or Beer BBQ Sauce  
\*Apple Sage Pork Meatballs  
Beer Cheese Dip with Assorted Breads  
Spinach & Artichoke Dip w/ Flour Tortilla Chips  
Crab Dip with Wonton Chips

### **Cold Hors d 'Oeuvres**

Tomato & Mozzarella Bruschetta  
Pinwheel Sandwiches  
Fresh Vegetable Crudit  with BBQ Ranch  
\*Prosciutto Wrapped Melon  
Montage of Fresh Fruit  
Imported & Domestic Cheese Display  
Chilled Cheese Tortellini with Roasted Tomatoes  
\*Smoked Salmon Mousse Cups with Onions & Capers  
Roasted Vegetable Pasta

### **Special Market Priced Items**

Smoked Salmon Display  
\*Shrimp Cocktail  
\*Bacon Wrapped Scallops

**\*- items are available as a butler-passed hors d'oeuvres**

### **Plus, One Gourmet Station:**

Smashed Potato Martini Bar with Assorted Toppings:  
Our Signature Garlic Mashed Potatoes, Bacon, Shredded Cheddar Cheese, Scallions, Butter, and Sour Cream

Mac and Cheese Martini Bar with Assorted Toppings:  
Rich, Creamy Mac and Cheese, Bacon, Fried Onions, Shredded Cheddar, Scallions, and Hot Sauce

Shrimp & Grits Martini Bar with Assorted Toppings:  
Creamy Southern Style Grits, Shrimp, Cheddar Cheese, Scallions, and Bacon

### **Plus, One Chef Special Presentation:**

Carved Roasted Turkey Breast with Cranberry Mayonnaise  
Carved Honey Glazed Ham with Dijon Mustard  
Carved Roasted Pork Loin with an Apple Raisin Sauce  
Carved Slow Roasted Prime Rib with Creamy Horseradish



## Optional Upgrades

### Chocolate Fountain - \$600

Serves approximately 100 people

Choice of Dark, White, or Milk Belgian Chocolate  
Served with Fresh Strawberries, Miniature Cream Puffs, Pretzels, Marshmallows  
and Rice Crispy Treats

## Desserts

### \$3.95 per person

Homemade Banana Pudding  
Strawberry Shortcake Trifle  
Chocolate Fudge Brownie Mousse Trifle  
Homemade Fruit Cobbler  
Homemade Bread Pudding

### \$5.95 per person

Cheesecake with Fruit Topping  
Carrot Cake  
Red Velvet Cake  
Key Lime Pie  
Fudge Brownie Ala Mode

## Beer and Wine

Beverage Station (per person)	\$3.00
Individual Domestic Beer	\$3.00
Individual Imported Beer	\$4.00
Pony Keg of Beer (75 Servings)	\$175.00
Full Keg of Beer (150 Servings)	\$300.00
Bellafina Prosecco	\$21.00
Sparkling Cider	\$12.00
House Wine	\$18.00

*Ask your Event Planner for a complete list of specialty wines, brands and drink options*

